

stockUP

"The freshest news from your friends at Stockertown Beverage."

7 mile brewery

GREAT BEER FOR
GREAT PEOPLE

sworn to fun

WITH MISPELLION
RIVER BREWING



quarantine:

EAT. DRINK.
SLEEP. REPEAT.

cooking with beer

RECIPES by CHEF
WALLY MATTUS

PLEASE ENJOY,
responsibly

STOCKERTOWN
BEVERAGE

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Great beer for great people..

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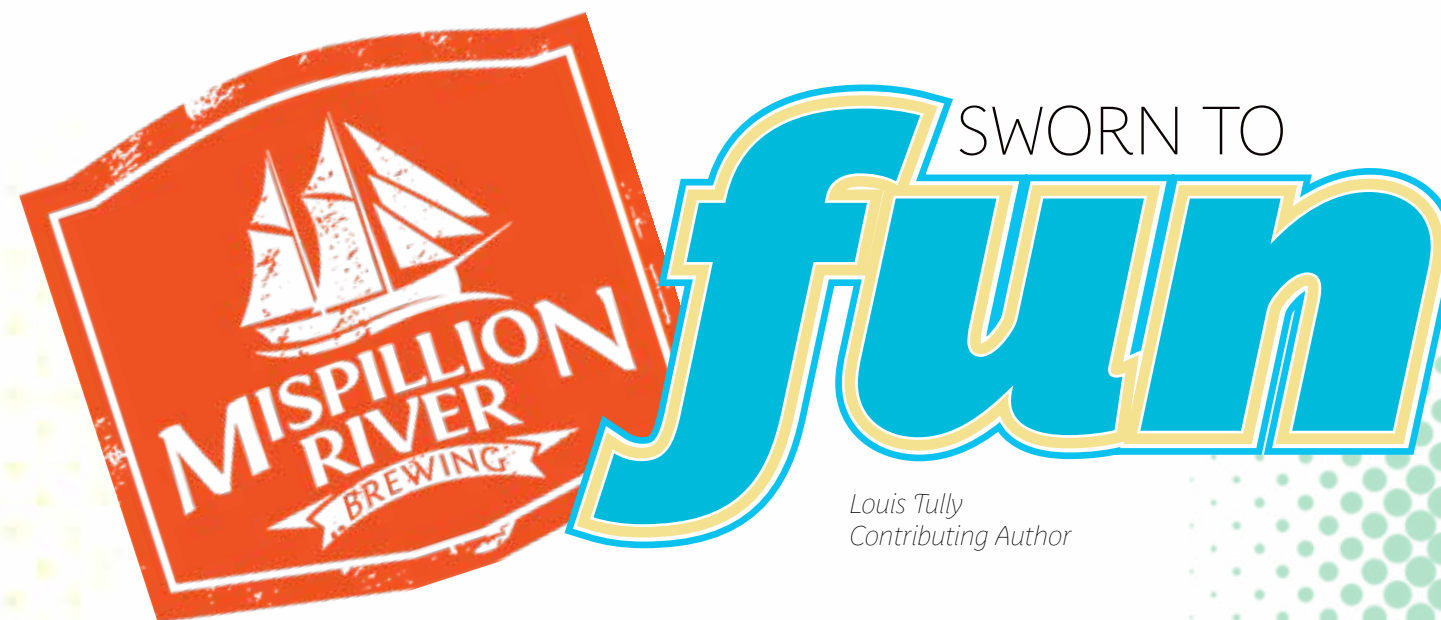
A new everyday IPA, Mahou Cinco Estrellas Session IPA

A BITTER
HINT



EASY TO DRINK BECAUSE IT'S A SESSION IPA





Louis Tully
Contributing Author

*Is it because of the passion, or is it for the money?
That is the question!*

It was with that almost Shakespearian conundrum that Eric Williams began pursuing his dream of opening Mispillion River Brewing in Milford, Delaware in 2013. Departing from a job that he found unfulfilling, Eric committed himself to creating a new brewery that embodies the prime characteristics of the craft brewery experience. Mispillion River Brewing creates great tasting beers that are more than just flavorful. They are beers with great personality, presented with an undeniably joyful spirit. Eric found a great young artist, Tom Ryan, to provide outstanding visual representation in the “graphic novel” style artwork that adorns each Mispillion River can. And so, with tasty beers, irreverent spirit, and eye catching artwork, the Mispillion River Brewing story took shape. Wonderful, high quality brews with personality have attracted new friends and fans, and the Brewery has continued to grow.

2020 will undoubtedly be a year most of us will never forget (no matter how hard we try). It has created daunting challenges for all craft brewers, testing their abilities to change and adapt to uncertain conditions. Mispillion River Brewing responded to these new challenges, not by downsizing, but by adding members to their team. Eric’s longtime friend Claus Hagelman (former National Sales Manager at Dogfish Head Brewing) joined the team to help guide and grow the brewery through these turbulent times and take them to the next level of success. Though both Claus and Eric are industry veterans, they are encouraged by the fact that Mispillion River beers are resonating with younger consumers who are eagerly embracing the innovation of Mispillion River’s styles.

Continued...



Innovation is at the core of Mispillion River Brewing. Eric, Claus, and the entire Mispillion River team have worked diligently on research and development, and the results are on display with every batch. The fun lifestyle of Mispillion River Brewing is now paired with contemporary flavors that are turned up to “11”, and sales are growing steadily.

Year round offerings available in cans include **Reach Around IPA**, **Space Otter Pale Ale**, **Not Today Satan IPA**, and **Yard Bird Lager**. Mispillion River also produces two rotating series, Milkshake style IPA and Sports Berliners. The Milkshake style IPA rotating series includes, **Pineapple Express IPA**, **Tangerine Mantis IPA**, and **McLovin’ Mango**. The



Reach Around
IPA | 6% ABV



Not Today Satan
IPA | 7.3% ABV



Space Otter
Pale Ale | 5% ABV



Sports Berliner rotating series consists of two totally unique beers; **War Llama (Mixed Berry)** and **War Possum (Strawberry/Lemonade)**. Both are Berliner Weisse styles with electrolytes added, creating a taste sensation that is simultaneously sweet and tart! These totally original brews are available in 16oz cans seasonally.

Mispillion River Brewing is all about the passion, uncompromising flavor, and quality paired with unapologetic fun. Perhaps the best answer to the question that began this story is another quote from the Bard: “To thine own self, be true”. 🗝



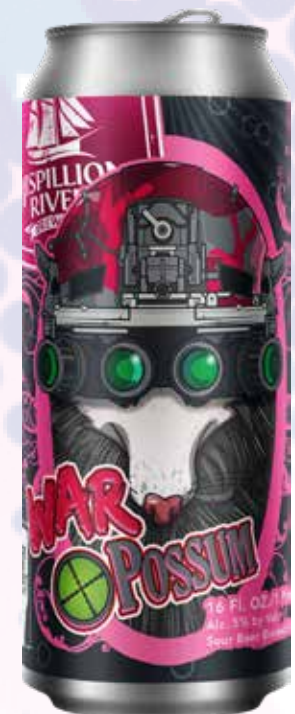
War Llama
Sports Berliner | 5% ABV



Tangerine Mantis
Milkshake IPA | 7.5% ABV



Pineapple Express
Milkshake IPA | 7.5% ABV



War Possum
Sports Berliner | 5% ABV

BEER STYLES 101

Stout / Porter

Stout is a dark, top-fermented beer with a number of variations, including dry stout, oatmeal stout, milk stout, and imperial stout. The name porter was first used in the early 1700's to describe a dark brown beer that had been made with roasted malts. Because of the huge popularity of porters, brewers made them in a variety of strengths. The stronger beers, typically 7% or 8% alcohol by volume (ABV), were called "stout porters", so the history and development of stout and porter are intertwined, and the term stout has become firmly associated with dark beer, rather than just strong beer.

Examples: *Bear Republic Spawn of Yaga, Crossroads Black Rock Stout, Duck Rabbit Milk Stout, Founders Porter, Breckenridge Vanilla Porter, Molly Pitcher Peanut Butter Porter*

Pair with: *Oysters, Hearty Beef or Venison Stew, BBQ Ribs, Smoked Brisket, Stilton Cheese, Dark Chocolate Desserts, Vanilla Ice Cream.*



A WATER LIKE THIS CAN ONLY BE CREATED BY NATURE

Sourced from and bottled at a single spring located in Cuenca, Spain, as it has done for over 225 years.



NATURAL SPRING WATER
PRODUCT OF SPAIN

Solan de Cabras Premium Mineral Water is a beverage of unsurpassed purity. The Solan de Cabras spring is nestled in the enchanting heart of the Serrania de Cuenca mountains of Spain, surrounded by pristine forests. Rain water flows through seven filtering rock layers, achieving its perfectly balanced mineral enrichment and emerges naturally 3,600 years later.

Solan de Cabras is a highly sought after natural mineral water due to its low mineral content. Solan de Cabras boasts an optimal calcium-magnesium ratio that acts as a significant inhibitor of calcium oxalate, the substance responsible for the formation of kidney stones. The low sodium content of Solan de Cabras means that it is highly recommended for those requiring low-sodium diets, the newborn, and expecting mothers. Solan de Cabras has a lower sodium content than major competing waters and a balanced pH of 7.7.

When you enjoy a refreshing bottle of Solan de Cabras, you are experiencing a premium natural mineral water, pure from its origin. Solan de Cabras is bottled at the foot of the spring and never requires the chemical treatments that are standard procedure with ordinary filtered waters. This natural purity results in outstanding taste and refreshment. For the fifth year in a row, Solan de Cabras Premium Mineral Water has received the highest rating of three stars in the Superior Taste Award, conducted by the International Taste Institute 2020, in Brussels, Belgium.

Solan de Cabras is a wonderful addition to active, healthy lifestyles. Discover Solan de Cabras Premium Mineral Water for yourself; a water like this can only be created by Nature! 🌿





You are absolutely sick of hearing about how "Quarantine changed our lives" and we're experiencing a "new normal" way of living. With everyone flaunting their sweatpants and untrimmed hair while isolated to home offices and zoom calls, we have lost the enjoyment of one of America's favorite pastime's...Day Drinking!

Day Drinking is an activity that has existed since humans could correctly tip back a fermented or distilled beverage. We have all been at a tailgate before a big game, a BBQ, or even had a girl's day beside a pool. We know that it's a luxury that we couldn't always indulge in B.C (Before COVID). We have been stuck in this endless loop of indoor quality time with roommates, pet snuggles, and the

ability to really begin that "It's 5-o'clock somewhere" mindset in the middle of each and every day. As with all freedoms, however, humankind grows bored with their ability to choose and we crave some semblance of structure. I am here to provide you with just that chaotic, quelling fix.

My first recommendation is probably something you are not familiar with, but it's a beer that is as easy on the lips as the sand of the beach is on your toes. **Levante Escalante Mexican Lager** is a delicious golden treat that keeps it sessionable at 5.2% while still providing you with the sophisticated flavors of an imported lager. The best part is, they brew it in Pennsylvania so you get fresh quality every time! The perfect beer to help you daydream of your canceled trip to Mexico.

Coming up next we have a classic. **Founders All Day IPA**, Founders all-year product. All Day IPA is the IPA of my dreams. I am not a self-proclaimed "Hop Head" so I do not naturally chase the bitterness of IPAs but All Day is a great introduction for casual IPA drinkers. A Floral scent and after taste make for the perfect 4.7% brew to occupy your binge-watching hours (we all know you did).

Another fantastic day-long marathon drinking beer is **Cricket Hill Brewing's East Coast Lager**. Clocking in at 4% it's easy to lose track of how many you have finished off. An excellent treat for yourself while playing fetch in the yard with your dog for a few hours. Still need to burn off some of that doggy energy? Want to go for a walk...or a beer run?

A lot of us did our best during quarantine to support local businesses. PA is booming with quality craft beer all over the place but one of my favorite places is Free Will Brewing in Perkasi. A cold **Free Will Mango Wheat** came in handy when the summer months hit and I was craving a refreshing summer beer. At 4.8% this light and fruity beer can brighten

any bad day in quarantine and transform your mood into that of someone who isn't living through a global pandemic!

Last, but certainly not least, we have **Solemn Oath's Lu Kölsch**. This beer comes in 12 packs so that you can safely measure the distance between you and a friend (it may take about 6 of them to be at the CDC recommended distance but you're making the sacrifice for science!) This pale, delicious, German-style beer is mellow but kicks it up a notch with some subtle hop notes at the end. It's a really good beer to bring to a party, ya know when we can have those again.

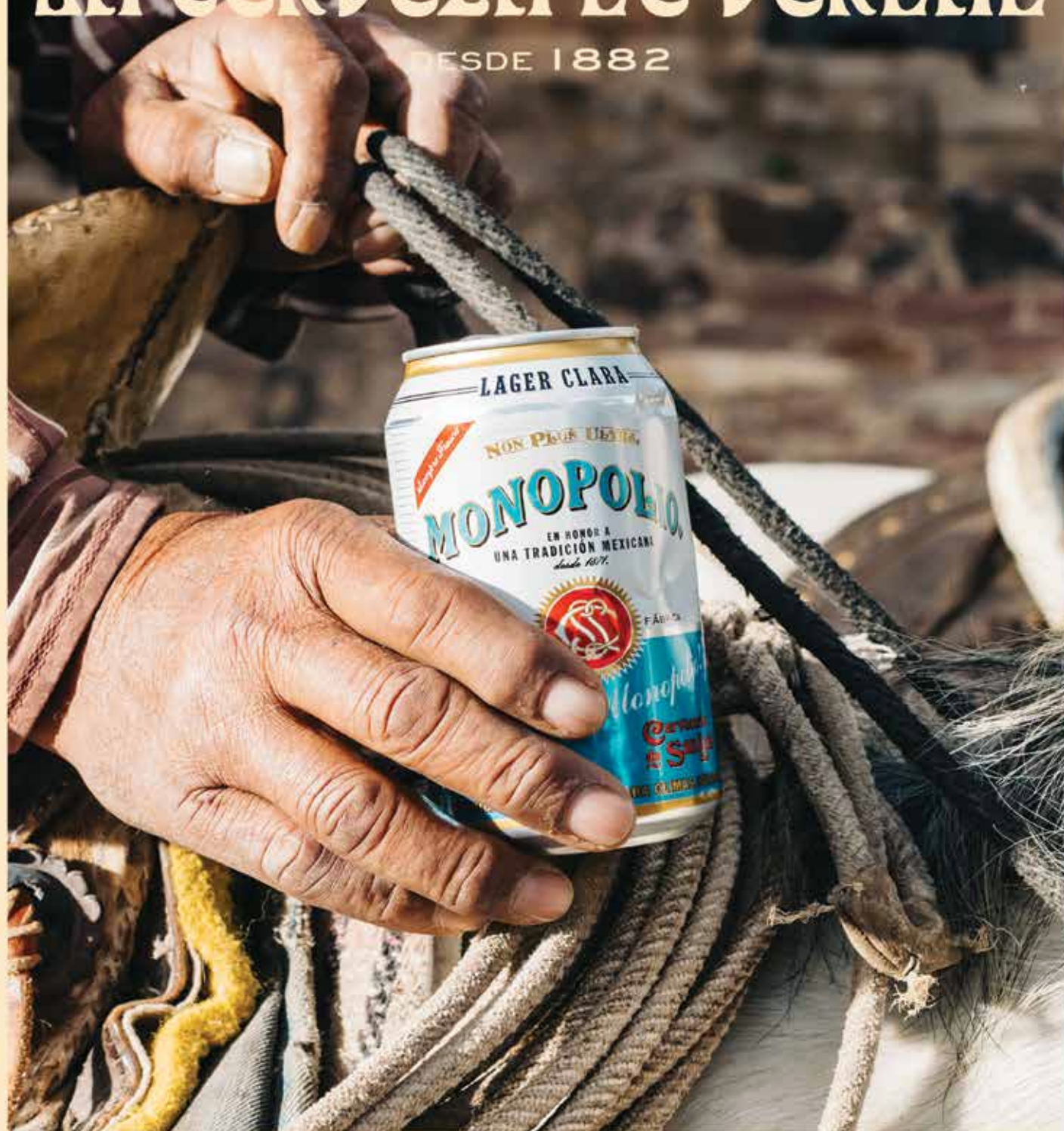
All in all, you have some great choices with which to kick back and ride out the rest of this global crisis. I can honestly say that beer provides comfort and pleasure during a time when no one is certain about absolutely anything. At least you can walk to your fridge, crack one open (whenever you would like at this point) and indulge in human-made glory. Stay sane, stay hydrated, wear a mask...and as always, **drink responsibly!** 🍺



MONOPOLIO

LA CERVEZA DE VERDAD

DESDE 1882



Cervecería de San Luis



STOCKERTOWN
BEVERAGE

Beer



A small selection of the freshest stock at
Stockertown Beverage.

Contact your rep. for more information, &
even more quality craft beer options.

IPA / PALE ALE



Atwater POG-O-LICIOUS
ABV: 6.5% | IBU's: 44 |
Let the fruitful taste of the islands refresh you down to your flip flops. This Passion fruit, Orange, & Guava IPA will have you saying Aloha.



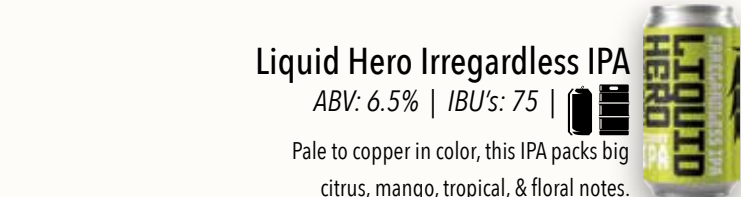
Cricket Hill Hopnotic
ABV: 6.5% | IBU's: 54 |
Four different bittering hops & generous dry hopping result in a beer with a huge hop nose & flavors of grapefruit & tropical fruit.



Bear Republic Racer X
ABV: 8.3% | IBUs: 100 |
Bold & hoppy, bitter with a malt character to match, this is a classic West Coast Double IPA



Helltown BLQ Metal
ABV: 8% |
Dry, hop-forward, West Coast Style IPA with a bright, tropical & citrus aroma using Galaxy and Amarillo hops.



Liquid Hero Irregardless IPA
ABV: 6.5% | IBU's: 75 |
Pale to copper in color, this IPA packs big citrus, mango, tropical, & floral notes.



Logsdon Take the Flower Back
ABV: 6.8% | IBU's: 70 |
Soft malt character, assertive bittering, & a dry finish allow the hops to shine.



Founders Unraveled IPA
ABV: 6.8% | IBU's: 50 |
We unraveled some of our favorite American hops to get to the juicy goodness inside. Incredibly flavorful & aromatic.



7 Mile Pale Ale
ABV: 5% | IBU's: 50 |
A light , crushable, session pale ale meant to be consumed all day long. We dare you to have just one.

NE-IPA / MILKSHAKE



Sloop Super Soft NEIPA
ABV: 6% |
Super Soft is an IPA with no boil hops for a finish that lands on the palate with the delicacy of a ton of feathers.



Free Will Cloudy with a Chance of Charcuterie
ABV: 7% | IBU's: 78 |
Juicy & hop forward with notes of grapefruit, pineapple, citrus pith, & spicy pine with a tinge of sweetness.



Crossroads New Normal
ABV: 6.2% | IBUs: 70 |
A full bodied malty beer, slightly on the caramel-ized malt side with a bitter piney hop & tropical mango finish.



D9 Whiskers on Kittens
ABV: 5.5% |
A blonde sour ale made with a few of our favorite things. Bold, crisp & majestic as the Alps, this wild sour ale sings upon the hilltops.



Jolly Pumpkin Isla Estraña
ABV: 5.8% |
This biere is Carolina inspired with some pure Michigan funk. Light citrus & earthy notes with mild tartness

Levante Tickle Parts
ABV: 7% | IBU's: 47 |

Tickle Parts is an exceptionally dry-hopped New England IPA, with low bitterness, rising hop aroma & a feathery-soft mouthfeel.

Ramstein Spin
ABV: 7% | IBU's: 55 |

Brewed with our German-American brewing techniques & robustly dry hopped. Unfiltered for maximum effect.



LAGER



Roy Pitz Honeysucker Pils
ABV: 5% | IBU's: 29 |
Straw to orange in color with aromas of orange, pollen & honey suckle.



Zelus Weekender
ABV: 5.3% | IBU's: 25 |
A pronounced malt-forward biscuit-like flavor and subtly hopped with Hallertau to epitomize this German-Style lager.



Levante Drachenstadt
ABV: 4.8% | IBU's: 23 |
Our Marzen style beer brings forth a depth and drinkable character not usually found in today's festbiers.

Kulmbacher Edelherb Pils
ABV: 4.9% | IBU's: 32 |

Our Edelherb is the first Kulmbacher Pils & is brewed according to the original recipe. In memory of the brewing family.

Monopolio Lager Clara
ABV: 5% | IBU's: 20 |

Crisp & refreshing with a bright & tantalizing malt flavor. Aromas of grains, bread, & maize.



OTHER



Bad Seed Dry Craft Hard Cider
ABV: 6.9% |
Fermented with sauvignon blanc yeast & then can/keg conditioned. Each can is a full pound of pressed apples, fermented to full dryness.



Redstone Boysenberry Nectar
ABV: 8% |
Carbonated, light, and refreshing. Made with 5 parts Clover honey, 1 part Wildflower honey, and infused with a boysenberry puree.



Cider Creek Black Eyed Peach
ABV: 6.9% |
Its a slightly sweet apple cider with a gentle peach flavor with hint of blackberry.

Riley's Mango Hard Seltzer Water
ABV: 5% |

With bright tropical notes that give way to the subtle kick of the crisp seltzer base, our Mango Hard Seltzer will bring your senses alive.

Posman Mulled Cider
ABV: 5.5% |

A must during the winter & Christmas season. It is an aromatic drink based from apples with the spices added.



TART & FUNKY



Epic Tart 'n Juicy
ABV: 4.5% | IBU's: 60 |

Clean, puckering tartness of kettle souring with juicy, citrus-driven hops create a beer that's the best of both worlds

Hala Kahiki Pineapple Ale
ABV: 4.8% |

A beer so enticing you may think it's nectar from the gods. Our sweet & refreshing beer will take you away.

Erie Derailed Cherry Ale
ABV: 5% | IBU's: 17 |

Sweet, tart, cherry essence with a creamy smooth finish. Cherry Blush in coloring.

Founders Rübæus
ABV: 5.7% | IBU's: 15 |

Optimizing the flavor of fresh raspberries, Rubaeus is the perfect blend of sweet, tart & refreshing.



WHITE ALE / WITBIER



Levante Bianco
ABV: 5% |

Coriander & spice, along with our signature use of dried grapefruit peel, rounds out our twist on a classic Belgian white.

Nomada Passiflora
ABV: 3.8% | IBU's: 7 |

Traditionally served with woodruff or raspberry syrup, we give this Berliner Weiss a touch of elegance with passion fruit.

Kapuziner Weisse
ABV: 5.4% | IBU's: 13 |

Made in the traditional fashion, using roughly equal portions of wheat & barley malt, a small dose of fresh hops & a special yeast



DARK & TOASTY



Molly Pitcher Peanut Butter Porter

ABV: 5% | IBUs: 40 |

American porter brewed with creamy peanut butter.



Breckenridge Vanilla Porter

ABV: 5.4% | IBUs: 16 |

Real vanilla beans from Madagascar combined with caramel & Munich malts create a beer that's balanced & flavorful.



Glutenberg Stout

ABV: 5% | IBUs: 40 |

Glutenberg's Stout is distinguished by its opaque black colour, as well as by its powerful aromas of cocoa & roasted cereals.



Stoneyard Chocolate Almond Custard Stout

ABV: 6.5% |

Collab with Abbott's Frozen Custard. Utilizes the same proprietary ingredient blend as the frozen custard.



Helltown Mischievous

ABV: 5.5% |

A rich, malty, full-bodied English-style Brown ale, with a subtle hint of fruitiness on the nose & palate.



Founders Breakfast Stout

ABV: 8.3% | IBUs: 60 |

Brewed with an abundance of flaked oats, bitter & imported chocolates, & two types of coffee, intense fresh-roasted java nose.

COMING SOON

Keep an eye out for these beers, soon to be arriving at Stockertown Beverage.
Check with your Rep. for more info regarding availability.



ROAK Little Saint Nick

ABV: 4.2% | IBUs: 7 |

This gose subtly presents the complexity of the cranberry & offers a crisp sensation of malted white wheat to the palate.



Bear Republic Challenge Series #77

ABV: 7.1% | IBUs: 45 |

Challenge 77 plays a soft & bready American wheat beer base against a bright, citrusy, and sugar-like hop profile



Free Will Peel & Petal

ABV: 5.2% |

Wheat Ale with Orange Peel, Chamomile, and Coriander



Glutenberg Double IPA

ABV: 7% | IBUs: 99 |

Putting several types of hops in the spotlight the nose is distinguished by a scent of resin & tropical fruits.



SEASONAL



Platform Paranormal Mosaic

ABV: 7.4% | IBUs: 43 | Fall |

Tropical & dank notes collide into a harmonious symphony. In true west coast form, this beer finishes dry & bitter.



Saugatuck Peanut Butter Porter

ABV: 5.7% | IBUs: 35 | Fall |

A classic Porter rich with the delicious harmony of peanut butter. Open flavorful beer for a silky smooth drinking experience.



Platform Caramelicious

ABV: 7.1% | IBUs: 21 | Fall |

This salted caramel chocolate milk stout incorporates Malley's salted caramel that lends a luscious, smooth body



Broken Goblet No One Likes Us, We Don't Care

ABV: 6.7% | IBUs: 62 | Fall |

Seven different hops contribute to the profile of this decidedly east-coast leaning IPA, and the IBUs hit a very appropriate 62.



Roy Pitz Laydown Stay Down

ABV: 9% | IBUs: 37 | Fall |

This purple-red colored boozy ale is brewed with Belgium yeast and traditional rock candi sugar.



Rivertowne Rudolph's Red Ale

ABV: 8.1 | Fall |

The hint of cinnamon in the finish will add another spike to your antlers.

10 QUESTIONS WITH...

Tom Gardner

OF SAUGATUCK
BREWING COMPANY

Tom Gardner is a true renaissance man. Tom holds degrees in Music and History and is an integral part of the Saugatuck Brewing Company team; he is directly involved in all aspects of creating, distributing and selling Saugatuck beers.

1. If you were a beer, which style would you be and why?

Weizen Bock, out of the mainstream, but still enjoyable by all.

2. What was your first job?

Movie Theater usher and clean up. I plan on this being my last job as well. There is always an old guy working in the theater. That will be me.

3. In the movie of your life, what actor would play you?

Lets go with George Clooney, why not?

4. What 3 people would you most like to take on a road trip?

My son, Fareed Zakaria for the conversation, and Guy Fieri, riding around in a 68 convertible and going to great restaurants sounds like a great life.

5. What your favorite dinosaur?

The flying ones

Blueberry Maple Stout
Stout | 6% ABV



8. Godzilla: friend or foe?

Depends on whether you are a small Japanese boy or someone living in a crushable Tokyo building.

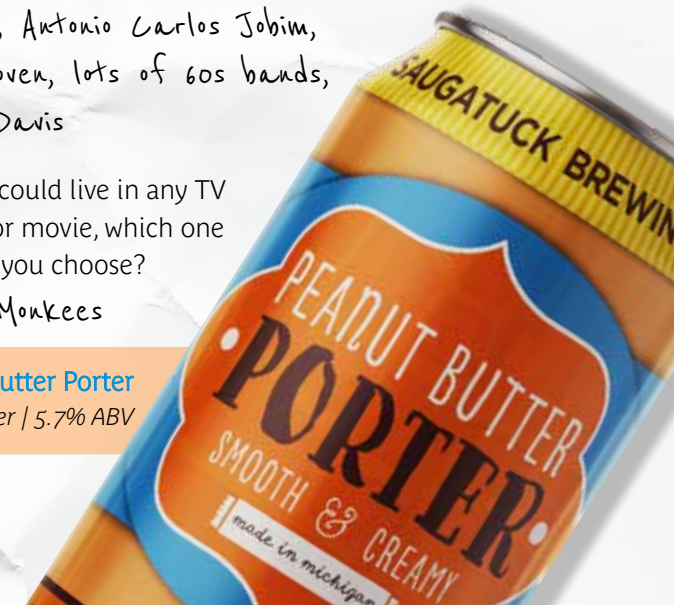
9. Who's your favorite band or musician?

Too Many, but here are a few names, Antonio Carlos Jobim, Beethoven, lots of 60s bands, Miles Davis

10. If you could live in any TV show or movie, which one would you choose?

The Monkees

Peanut Butter Porter
Porter | 5.7% ABV



Neapolitan Milk Stout
Milk Stout | 6% ABV



6. If you could have a beer with anyone living, dead, or fictional; who would you choose?

Beethoven.

7. What is the most important quality a person can possess?

Confidence

GET TOGETHERS
ARE BETTER WITH

White Rock

EST 1871




The holiday season is the perfect time to celebrate with family and friends over delicious foods and lively beverages. These special moments can be enhanced with the inclusion of festive cocktails to brighten spirits, and the secret ingredient for creating the perfect cocktails: White Rock Mixers.

White Rock Beverages is America's original and oldest carbonated beverage company. White Rock Beverages can boast of some significant "firsts": White Rock was the first company to feature the modern image of Santa Claus in its holiday advertising. In the early 1900's, White Rock was the original marquee advertisement in Times Square, featuring a massive clock at the heart of the intersection that led to the location being called Times Square. The slogan on the clock "White Rock, the Water for All Time" celebrated White Rock's Seltzer Water, America's original seltzer water.

Today, White Rock products are among the most widely used packaged carbonated cocktail mixers by the nation's largest restaurant and hotel chains due to their superior flavor and ingredients. Recently, White Rock has launched a premium line of carbonated cocktail mixers with a bold, contemporary flavor profile, all natural ingredients, and elegant packaging.

When special occasions call for special libations, only the finest mixers will do...White Rock Mixers!

Cheers to you and yours! 



A RETURN TO THE GOLDEN AGE



A TRADITIONAL,
KETTLE-HOPPED
GOLDEN ALE WITH
EARLY AND LATE HOP
ADDITIONS FOR A CLEAN,
CITRUS FINISH AND A RICH,
COPPER/GOLD COLOR.

KILKENNY IRELAND
— EST.D 1702 —

SULLIVAN'S
BREWING COMPANY™

SULLIVANSBREWINGCOMPANY.COM



5.2%
ABV

COOKING WITH *beer*



Chef Wally Mattus
Contributing Author

I've always loved this time of year. Not only because of the weather, but also because of the seasonal beer styles that become available. Add that to the fact that it seems every couple weeks there is a holiday or celebration of some sort, all the more reason to love the last quarter of the year. I've decided to cover the beginning & the end of this time of year with this edition of recipes, something "Octoberfesty" & then something

"Christmasy". I've always wanted to make soft pretzels & although the procedure may appear long, it's very easy, & let me tell you, they're delicious, warm right out of the oven! I've also always enjoyed messing around with traditional stuffing, using different ingredients to make it a little unique. So crack open a beer and have a little fun... cooking with beer.

For the following recipes
I chose to use:



Hofbrauhaus Freising Festbier

Description:

"For those special moments. With an impressively intense wort and a great malty flavour, finely rounded off with hop aromas. A tasty festive beer!"

- Hofbrauhaus

Freising

ABV: 6.1%



Breckenridge Christmas Ale

Description:

"The chill of winter calls for a beer with extra flavor and strength, and this take on a classic strong ale does just that—it soothes the soul and warms the spirit. Flavors of caramel and chocolate are derived from an abundance of carefully roasted malts. Chinook and Mt. Hood hops contribute a spiciness, lending balance and a clean finish. Christmas Ale is a cozy holiday companion worthy of sharing.."

- Breckenridge Brewery

ABV: 7.1%

Continued...



stockUP

Beer Soft Pretzels

- Ingredients**
1 12oz. bottle beer (I used **Hofbrauhaus Freising Festbier**)
1 package of dry yeast
2 Tbs. butter
2 Tbs. white sugar
1 ½ tsp. salt
4-5 cups all purpose flour

10 cups water
½ cup baking soda

1 egg yolk
1 Tbs. water

Begin by warming the beer up a little bit, not a full boil, about 110°F or so.

Once ready, In a large bowl, add the beer, sugar, & salt,. Spread the yeast evenly over the top. After about 5 minutes or so, the yeast will start to foam a little.

Add in the butter & 4 cups of flour.

Wash your hands throughly (wearing gloves is good too). Begin working the ingredients together with your hands. Get in there real good, & mix the ingredients together well. If it's too wet, slowly add more flour until it turns into an elastic dough.

Knead the dough for 5 -10 minutes or so. Fold it, stretch it, push it together. Really work it! You'll



know it's ready if you can get a good thin stretch, thin enough to see through, without it breaking.

Grab another bowl & grease the inside of the bowl with oil. Form the dough into a ball & lay it in the greased bowl. Flip it over to lightly cover the dough ball in oil.

Cover with plastic wrap & let sit at room temperature to proof for 1 hour. The size of the dough should almost double.

Preheat oven to 425°F.

- Once the dough has doubled in size, cut the dough in 8-10 even pieces. Braid them or cut into small nugget sized pieces, whatever shape you want. If you'd rather go with a traditional pretzel shape, follow these steps...
1. Roll dough into a snake shape
 2. Form into a "U" shape
 3. Fold over in the middle (think of one of those awareness ribbons you see everywhere.)
 4. Twist where they overlap
 5. Fold up so the loose ends go over the loop & pinch

While shaping your pretzels, bring the a large pot of water & the baking soda to a boil.

Drop your pretzels in the boiling water for 30 seconds. Place the blanched pretzels on a baking sheets that has been sprayed with nonstick cooking spray

Next, in a small bowl, whisk the egg yolk & water together. Brush each pretzel with the egg wash mixture, & sprinkle with your favorite toppings (i.e. salt, sesame seeds, poppy seeds, Cajun spice, cinnamon sugar...or nothing at all).

Bake for at least 13 minutes or until browned. Bake longer if you like them darker.

Nothing left to do but grab your favorite dipping sauce & go for it! 🍴



ISSUE #6

Christmas Ale Sausage and Apple Stuffing

The age old question...is it Stuffing or dressing? Technically it depends on if you are actually stuffing something. This is prepared as a dressing, or casserole of sorts. Since this recipe contains raw egg, it is safer to cook it separately as opposed to stuffing a turkey that may not get hot enough in the middle.

- Ingredients**
18oz. beer (**Breckenridge Christmas Ale**)
1 ½ stick butter
1 lb. dried bread cubes (*you can buy them or make your own*)
2 cups onion (*small dice*)
¾ cup celery (*very small dice*)
½ cup carrots (*very small dice*)
2 apples (*small dice*)
1 lb. sausage (*chorizo, country, or other favorite flavor*)
2 Tbs. chopped fresh sage
1 Tbs. chopped fresh parsley
1 Tbs. chopped fresh thyme
2 tsp. salt
1 tsp. black pepper
2 large eggs

First preheat the oven to 350°F.

Brown the sausage in a large sauté pan. Add in the celery, onion, & carrots. Cook until the sausage is cooked though and the vegetables are tender.

Transfer the sausage & vegetable mixture to a large mixing bowl. Add in the bread cubes, apple, & herbs. Toss together & let it cool.

In a separate bowl, whisk together the beer & the eggs. Once the sausage & breadcrumb mixture has cooled, mix everything together, distributing the whisked beer & egg evenly to thoroughly soak the breadcrumbs.

Transfer to a greased baking dish, cover with foil & bake to 160°F, or about 45 minutes.

In order to get that crispy topping, remove the foil and bake for another 15-30 min (or until desired crispness).

Now grab some gravy and the rest of your holiday trimmings, and have a great meal! 🍴





great beer

FOR GREAT PEOPLE

Gerry Todd
Contributing Author

Pete Beyda, owner of 7Mile Brewery, has been passionate about craft beer since the 1990's. Back then, Pete discovered the excitingly bold flavors of beers such as Sierra Nevada Pale Ale and later, Founders All Day IPA. These beers would inspire Pete to begin brewing at home, first with a Mr. Beer kit and then graduating to five and ten gallon home brew kits. Pete's excitement and interest in home brewing soon expanded to a one barrel system and nine tap keezer in his garage. Pete would produce two batches per month and filled growlers for family and friends.

Continued...

7MIPA
Pale Ale / 5% ABV



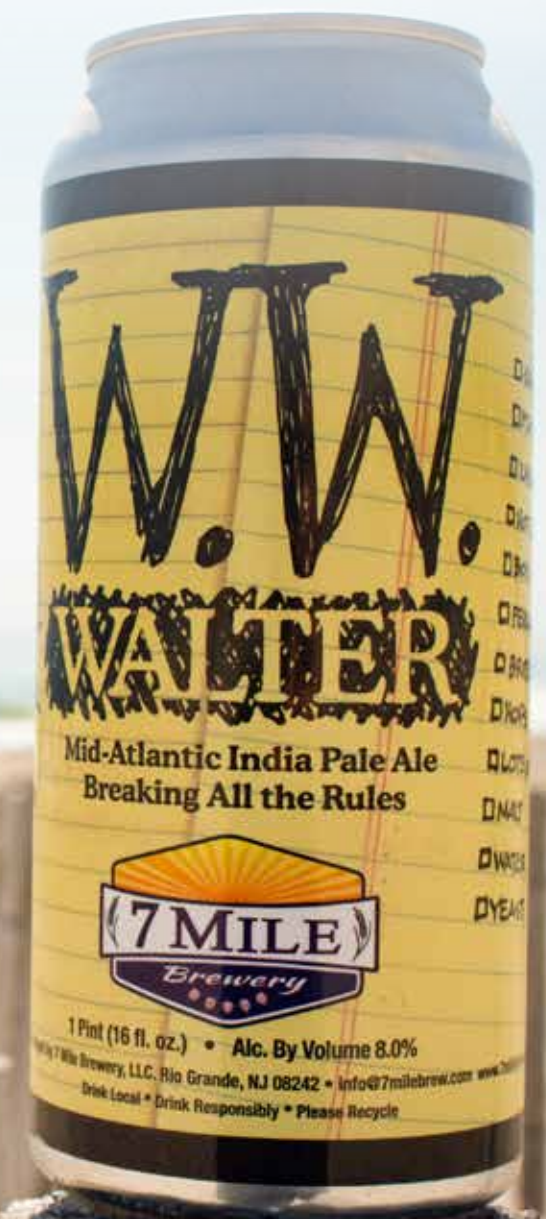


Seven Suns
DIPA / 7.5% ABV

Pete later joined a local home brewer's club in Stone Harbor, New Jersey. It was here that he became friends with future 7 Mile Head Brewer, Alex Paul, working out ideas and recipes to produce the kind of beers they wanted most to drink. It was their shared appreciation of distinctive West Coast breweries such as Lagunitas and Stone that inspired them to create **7 Suns DIPA**. Pete recalls that it took a process of seven different recipes that evolved to become the finished product. **7 Suns DIPA** is the beer that launched 7 Mile Brewery and to this day remains a fan favorite.

"Make Beer, Sell Beer, Drink Beer...in that order!" With that strategy in mind, Pete created the concept for 7 Mile Brewery in 2015. He found the perfect location just seven miles from his Stone Harbor home in Rio Grande, New Jersey, and opened to the public in September of 2016. The curiosity that drove Pete and Alex to explore new beer styles has continued at 7 Mile; German traditional styles, classic Belgian styles and innovative Hop-forward American styles all are infused with unique 7 Mile personality. Beers that are true to style, flavorful, fun and don't take themselves too seriously ("If it's not fun, it won't get done!"). Hazy, hoppy selections include **Walter WW**, **Just Juice**, **The Other One**, and **Another One**; all IPA's that deliver the juicy hoppy goods. **7MIPA** is a crushable, bright IPA that is big on flavor and lower on alcohol content that is great anytime. There's also tasty interpretations of the Belgian styles- **Se7en Saison**, **Trippel 7**, and a **Trippel 7 Variant** that resides for 120 days in Buffalo Trace Bourbon barrels.

2020 has brought new challenges to Craft Brewers, and 7 Mile Brewery is no exception. Health and safety precautions as a result of the COVID-19 pandemic have limited 7 Mile's ability to sell draft beer to accounts and to welcome customers into their taproom. 7 Mile Brewery has deftly pivoted to producing more canned product and has opened distribution into Pennsylvania. It continually strives to produce outstanding beer by investing in educational and networking processes. Pete and the team at 7 Mile Brewery are committed to producing great tasting beer today and an even better beer experience moving forward. As Pete says, "Innovation is our driving force" in 7 Mile Brewery's commitment to making "Great Beer for Great People". Grab 7 Mile Brewery beer and see for yourself! 🍻



Walter W.W.
DIPA / 8% ABV

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