



Beer of the Month Club

This Month's Featured Brews

BEER
on the wall

TJ Brewing Company

This month we have expanded our borders and are excited to bring you a couple brand new beers from a little know microbrewery south of the border in the friendly little town known as Tijuana.

Located just outside of the heart of historic Tijuana, you will find a brewery and brew pub unlike any other, with the best paint job in the neighborhood. This is the only microbrewery in Tijuana and the only brewpub in Baja California.

The next time you are in Tijuana, make sure you visit the brewery and experience the freshest beer in Mexico right at the source, in their unique brew pub called "La Taberna (the Tavern). Once inside, you will never know you are in Tijuana, it is very much like U.S. microbreweries; clean, beautiful dark wood interior with a large window exposing the shiny metal brewing vats.

Here you will be able to appreciate the distinctive flavors and scents of their hand crafted brews as they cook in the fermenters while enjoying fine entertainment and good Mexican pub grub. Live music gives the pub a comfortable atmosphere where you can beat the heat and relax while you enjoy fresh cold beers. Their menu offers standard pub grub (Mexican style) -- "queso fundido", "cecina", "totopos", and the like.

If you want a real treat, ask for the beers served "unfiltered."

This brewery's owner, José Antonio González, grew up in the business -- his father worked for Cervecería Modelo, the company that makes Corona. When José Antonio González decided to open his own brewery, he traveled the world in search of what he considered to be "pure beer." He found it in the Czech Republic, in the bottle of a Pilsner Urquell, which contains only water, malt, hops, and yeast.

"Cerveza Tijuana is different and unique," says González. "Our handcrafted beer is made on a small scale under strict controls and guidelines. By using this method we can ensure a quality product of unequalled freshness and taste. Our beer is made from the finest hops and malt, which

results in a beer with an outstanding quality, taste and aroma."

Cerveza Tijuana's founder developed a keen interest and appreciation for the art of brewing during his childhood. It is at that age that he watched his father work in the business of sales and distribution of beer throughout Mexico. He finally fulfilled his dream of working in the beer industry when he founded Cerveza Tijuana in January of the year 2000.

Their current brewmaster acquired his vast knowledge of beers from his father and grandfather along with several generations of master brewers in his family who have worked in the most prestigious breweries of the Czech Republic.

As a Tribute to Tijuana's hospitality and inviting atmosphere, they have created several new beers called Cerveza Tijuana, or more affectionately known as *TJ Beer*.

Our family recipe and the personal attention of our master brewer creates a beer that excites the senses. With his experience, care, and effort, he brings together all of the elements that result in the aroma, body and taste of our excellent beer. In each of our beers, he has blended a Mexican brewing recipe with a Czech twist. It is with great pleasure that we offer you the fruits

Tijuana Guera (Blondie) - A light beer that will satisfy your thirst on the hottest of Tijuana days. Its blend of finely balanced hops and malt and the bottom fermentation used to brew this beer produce an uncommonly rich flavor for such a light beer. It is a medium-bodied Lager with a crisp flavor and aroma and it is fantastic with the spiciest of Mexican dishes.

Tijuana Morena (Dark) - This is the darkest beer that these guys brew. Its smooth body, light caramel flavor and mahogany color are a result of the special combination of several Czech malts. We like this beer as an evening treat, after the meal.

They are both brewed with only with barley malt, hops, yeast and water under the strictest guidelines of the International Purity Law of 1516.

Big Sky Brewing Company

Big Sky Brewing Company was started by Neal Leathers, Bjorn Nabozney, and Brad Robinson. Brad and Neal had been home brewers in Michigan since the mid 1980's, and had moved to Missoula with a group of friends in the summer of 1990.

In the early '90s they met Bjorn. One of Brad's first nights in Missoula was spent at the old Iron Horse when it was attached to Bayern Brewing Company down at the end of Higgins Avenue. He was impressed by Bayern's lagers, but felt that there was room in Missoula for a second brewery; and since Neal and Brad specialized in brewing English style ales he felt that an ale brewery would be producing very different beers than Bayern Brewing Company did. Neal agreed, and the three began to work on starting up a brewery.

They brewed their first batch of beer, Whistle Pig Red Ale, in mid-June of 1995 and hit the market with it just in time

for the 4th of July weekend. A couple of months later, Moose Drool Brown Ale and Scape Goat Pale Ale followed, and Big Sky Brewing Company was on its way.

The company was a draft only brewery (no bottled beer) for its first five and a half years. They brewed everything on Hickory Street, but they soon realized that had to find a way to put their beer into bottles. The Hickory Street brewery was not nearly large enough to allow for bottling, so they began working toward building a new brewery. Finally, in early 2002 they broke ground on their new brewery on Trumpeter Lane, began brewing in the new brewery in September of 2002, and started bottling their beer there in January of 2003.

Big Sky IPA is their newest beer, and we liked it so much that we felt compelled to bring it to our beer club members this month. It is everything an IPA should be, with a crisp, thirst quenching start, a full-bodied malty presence, finishing with a nice, sharp hoppy bite. This beer goes great with just about any barbeque. *Enjoy!*