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“Drinking Beer Promotes Freedom of Speech!”

BEER
on the wall

Presents...

The Beer Drinker's Dictionary

A collection of terms that every beer drinker should know.

Bait-and-switch [*beyt-n-swich*] –*adjective*. When an attractive person invites you to his or her table then steers you to a less attractive friend.

Bayoneting the wounded [*bey-uh-nit the woon-did*] *verb*. Gamely drinking the half-finished beers the morning after a party.

De-boned [*dee-bohnd*] *verb*. To become so drunk you appear not to have any skeletal structure to hold you up.

Driving by braille - [*drahyv by breil*] *adjective*. Using the sound and feel of the reflectors in the middle of the road to keep your car on the highway.

Frontloading [*fruhnt-loh-ding*] *adjective*. Getting drunk before going to a nightclub because the club's drinks are too expensive.

Floored [*flôrd*] *adjective*. When you're so drunk standing seems like a waste of time.

Grog monster [*grog mon-ster*] *noun*. The part of the brain that insists you keep drinking long after you should have went home and passed out.

Kamikaze eyes [*kah-mi-kah-zee ahys*] *adjective*. The look a drunk gets when he spies someone he always hated but never had the guts to fight... until now.

MDA - [*em-de-a*] *noun*. Mysterious Drinking Accident. When you wake up with bruises and cuts you have no recollection of receiving. Also called UPI (Unidentified Party Injury), UBB (Unidentified Beer Bruise) and drunk marks.

Roadside Olympics [*rohd-sahyd oh-lim-piks*] *noun*. Roadside sobriety test.

Shelf jumper [*shelf juhm-per*] *noun*. Someone whose tastes improve from well drinks to top shelf when someone offers to buy them a drink.

Thousand mile glare [*thou-zuhnd mahyl glair*] *noun*. The blank, vaguely hostile look a veteran bartender will give you when you ask a stupid question such as, “Is the beer cold?”

Trip dog [*trip-dawg*] *noun*. The invisible canine that starts getting underfoot around your tenth drink. Once he arrives he will trip you up the rest of the night.

Twelve stepper [*twelve step-er*] *noun*. A reformed drinker or someone who wants to quit drinking early. As in, “Hold on there, twelve stepper, the bouncer hasn't even threatened us yet.”

Fun Fact of the Month

A recent study found the average American walks about 900 miles per year. Another study found Americans drink, on average, 22 gallons of beer a year. That means, on average, Americans get about 41 miles to the gallon. Kind Of Makes You Proud To Be American.

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BEER OF THE MONTH CLUB

this month's featured beers

Sudwerk Hubsch Privatbrauerei - Davis, California

The Sudwerk Hubsch Brewing Company produces only Lagers, which is almost unheard of for an American microbrewery, but very common in Europe and other parts of the globe. Previously operated from two separate facilities, Sudwerk consolidated and now has one main facility located in Davis, CA.

The brewery has a great brew pub and restaurant that we always encourage our readers to visit. During the hot summer months there is no better place than Sudwerk's Beer Garden. A beautifully landscaped patio offers plenty of sun, large shaded tables for groups, and quiet corners to enjoy your beer, the breeze and a beer magazine.

Their brew pub resembles a large German beer hall, with copper kettles as the center piece of the bar, open fermenting vessels, antique brewing equipment and large booths that fit up to 10 people.

Having been around for almost 15 years now, their philosophy on brewing appears to work well - Make great Bavarian style beers just like those in Germany, and don't do any skimping along the way.

Sudwerk brews all their beers in traditional German styles using only Hops, Barley, Water and Yeast, as specified in the German Purity Laws, and they tell us that brewing must be done wearing lederhosen & a funny hat.

All of this month's featured beers have been winning awards since 1994, far too many to list here. And, so you can see how these award winning beers are made, Sudwerk offers tours of their brewing facilities for groups of almost any size.

Hefeweizen is a classic Bavarian style, unfiltered wheat beer with a light fruity taste and

a slightly spicy finish. It is brewed with 50% Pale two-row malt and 50% wheat. The unique top fermenting yeast is intentionally left to compliment the dry wheat character. This yeast attenuates completely to produce a dry, thirst quenching beer.

This is a nice wonderful beer that is traditionally served with a slice of lemon, although it certainly doesn't need one - it tastes great all by itself.

Märzen - This German style beer is a medium to full bodied, amber colored lager traditionally brewed in March and enjoyed during Oktoberfest.

Due to its popularity, they brew this lager all year long. It is brewed with five roasted specialty malts and the highest quality Bavarian hops. You will notice that it is slightly sweeter than their other beers.

Mai Bock is one of their seasonally brewed beers that they release only one time each year. They brew it once and when it is gone, it is gone until next year. Each year it seems slightly different, and this year it is fantastic!

It starts off with a mild, slightly herbal caramel and malty aroma. It has a nice golden orange color with a thin white head. On the palate, its medium bodied, malty flavor is accented with a honey sweetness that is kept in check with a nice hop bitterness.

This is a very good beer that won the Silver Medal at the 2004 World Beer Cup competition! It goes great with many foods and summer barbecues.

All of these beers go very well with almost any food. We highly recommend visiting their brewery and enjoying their beers with any of their delicious Bavarian menu items. Enjoy.