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"We know beer!"

BEER
on the wall

Presents...

Let's BBQ and Drink Beer



Summertime is here again and that means it's BBQ season! Because nothing goes better with BBQ than a nice, cold brewski, it seems perfectly natural that we should somehow combine the two. It's time again for us to push a classic chicken and beer recipe;

Beer Butt Chicken!

In short, the idea is to shove a can of beer up the chicken's butt and stick it on the grill. A nice slow cook always turns out a flavorful, juicy delight. Although this recipe is not very popular in the chicken community, most humans enjoy it! Here goes...

Step One - Pick your brew - This month's selection will do just fine. We do not recommend using light, fizzy beers because they won't add any real flavors to the bird... *and they're just plain wussy.*

Step Two - Crack open a beer to drink while you make a nice mixture of your favorite dry spices, and blend all the spices together on a plate.

Step Three - Drink another beer while you trim the fat from the chicken, give the giblets to the cat, and brush the chicken with a light coating of olive oil. Then roll the oiled chicken around in the spice mixture being sure to completely coat the entire chicken with your dry spice mixture.

Step Four - Since most *good* beers don't come in cans, you will need a soup can or something similar. Pour about 2/3 of a beer into the clean soup can along with a few cloves of minced garlic, and carefully slide the can up the chicken's butt leaving about an inch or two of the can exposed. Close the neck of the chicken with toothpicks to keep the beer flavor in.

Step Five - Pour the remaining 1/3 beer and a little water into a pie tin and place the tin on your grill. Put the chicken in the tin in a sitting position so that the can and the chicken's two legs form a tripod, as shown.

Step Six - Cover the grill and drink the remaining beers while you cook the chicken. Cooking times will vary from about 1 to 3 hours depending on your grill & the chicken. The chicken is done when its temp reaches about 170 degrees in the deepest part of the breast or when you can wiggle the legs and they feel like they are going to fall off. Enjoy!

Quote of the Month

"Mmmmm, Beer."

-- Homer J. Simpson--

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BEER OF THE MONTH CLUB

THIS MONTH'S FEATURED BEERS

Jack Russell Brewing Company - Camino, California

Ten years ago, Terry Bonham started Jack Russell Brewing Company in Camino, California, in the gorgeous Apple Hill area. Since then, the brewery has released several new recipes and seasonal ales which come out all year round. We like Jack Russell Brewing Co. so much, that we are going to feature their beers again sometime in the near future!

As for this month, we have a very special brew for all of you! It marks the 10th anniversary of Jack Russell Brewing Company, and is so exclusive that the only place you can get it is from us or the brewery itself!

10th Anniversary Celebration Ale, Bonham's Extra Special Bitter - For the 10th Anniversary of Jack Russell Brewing Company, Head Brewer Greg Upton wanted to create a beer dedicated to the founder and Master Brewer of the

company, Terry Bonham. Greg, who has been brewing at Jack Russell for nine years, carries on Terry's brewing tradition with the same heart and soul that he did. Terry is featured on the very cool label, with his dog Boomer, who is 12 years old and resides with Terry's wife.

The 10th Anniversary Extra Special Bitter was brewed in the English tradition, non-filtered, has five English malts, and Target, Challenger, and First Gold hops. It is classified as a stronger bitter ale than most, for it's high alcohol content of 7.0%. It has a gorgeous dark auburn color, a nice malty taste without being too sweet, and a good hoppy bite! It has the perfect blend that all beer lovers will appreciate. In fact, the guys at the brewery told us that this first anniversary batch is almost gone! They love it, we love it, and we know you will too! If you want more, give us a call before it's too late!!!

Duke's Brewing Company - Camino, California

With their home nestled in the foothills of Northern California's Gold Country, these guys put out some very good beers, formerly only available in big, liter sized bottles, hence the names "Big Ass Beer."

In October of 2001 they bottled a batch of the Big Ass Beer in 12 oz bottles just for Beer on the Wall's Beer of the Month Club members, and it proved so successful that they have had it available in local establishments ever since.

The namesake, Duke, comes from a very friendly, and very big, black Labrador retriever named Duke. We had the pleasure of meeting him and throwing the stick a few times when Ray Horwath, owner of Duke's Brewing Company visited our facility recently to personally deliver a fresh batch of their fine beers.

All of the beers brewed by Duke's Brewing company are wheat beers. This means that they are brewed using wheat malts instead of barley malts in the brewing process.

We are including two beers from Dukes Brewing Company this month so our members can

sample two wheat beers, brewed by the same brewer but in very different styles.

Duke's Big Ass Beer is an extremely well brewed hefeweizen with an almost fruity, banana taste - true to the classic German style. It can be served with or without the traditional lemon slice which will pick up the citrus aroma nicely. It is brewed with 2 special malts that give it a slight bread-like flavor making it an excellent match with pasta or seafood dishes.

Duke's Dodger Hator is brewed in the classic weizenbock style, but a bit lighter and smoother than the true weizenbock connoisseur would expect.

It is an amber hued, full-bodied brew that is slightly sweet and has a hint of spice in its aftertaste. All around, it is a very nicely brewed beer and it is extremely easy to drink—almost too easy!

Ray is a huge San Francisco Giants fan, and every year during baseball season he brews a few batches of this beer to highlight the classic rivalry between the Dodgers and the Giants.