

BEER

on the wall

"Drinking Beer Promotes Freedom of Speech"

Celebrate American Beer Month: BBQ and Beer

If you love beer then you will love the month of July as it's been coined American Beer Month by brew lovers who want you to discover the flavor of independence. What better way to celebrate your American beer than with the very American tradition of barbecuing. After all, beer and BBQ are made for each other. There is nothing like sunshine, smoky flavors and a little grill time to make you thirsty.

Try these combinations with your next BBQ:

Baby Back or Pork Ribs

- ◆ Stone Pale Ale - *Stone Brewing Co.*

Hamburgers

- ◆ Amber Ale - *Full Sail Brewing Co.*

Grilled Steak

- ◆ Organic Porter - *Eel River Brewing Co.*

Bratwurst

- ◆ Marzen - *Sudwerk Brewing Co.*

Grilled Chicken

- ◆ Long Board Lager - *Kona Brewing Co.*

Grilled Salmon

- ◆ Mothership Wit - *New Belgium Brewing Co.*

Garlic Prawns & Grilled Shrimp

- ◆ Blue Star Wheat - *North Coast Brewing Co.*

Grilled Veggies

- ◆ Summer Honey Ale - *Big Sky Brewing Co.*

Beer on The Wall Grilled Steak

Step 1: Soak it

Mix a bottle of beer such as Old Guardian Barley wine (Stone Brewing Co.) and 1/4 cup of teriyaki sauce. Pour the mixture over your steaks, cover and marinate your steak overnight in the fridge.

Step 2: Rub it

Ingredients for Rub:

1 cup Brown Sugar

1 teaspoon Garlic Powder

1/4 teaspoon Black Pepper

Mix ingredients together then vigorously rub onto your steak.

Step 3: Grill it

Grill for 7 - 14 minutes for medium rare, 11 - 18 minutes for medium, turning once.

Featured Gift: Beer-becue Gift Basket

Get the charcoal ready and the flames going with this barbecue and beer gift basket filled with tasty treats that any brew and BBQ lover would melt for!

This sizzling BBQ and microbrew gift comes with: An assorted 6-pack or 12-pack of hand-crafted microbrews or imported beers in 12oz bottles.

The Beer-becue microbrew and barbeque gift basket has everything anyone would need to get ready for a relaxing day aside the grill. Makes a wonderful gift for birthdays, summer fun, or any occasion!



OPEN
THE
WALL

BEER OF THE MONTH CLUB

this month's featured beers

Sudwerk Brewery

The Sudwerk 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. Originally founded in Davis, CA; they now operate two Brewhouses and Restaurants. They still have the original in Davis, but have added Sudwerk Riverside in Folsom, CA with breathtaking views overlooking Lake Natoma.

The brewery in Davis has a great brew pub and restaurant that we always encourage our readers to visit. There is no better place than Sudwerk's Patio Beer Garden. A beautifully landscaped patio that offers plenty of sun, large shaded tables for groups, and quiet corners to enjoy your beer, the breeze and a beer magazine. From May - October they offer live music on the patio on Saturday evenings from 5 p.m. to 8 p.m.

The 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 nearly 20 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 - 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.

Pilsner - Light in color but rich in character. Sudwerk's Pilsner is brewed with pale two-row malt and Hallertau and Tettnang hops of the highest caliber. Pale straw in color, malty, with an elegant bitterness and fragrant hop aroma.

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