BEER on the wall

Vol. 9 Issue 10

"Drinking Beer Promotes Freedom of Speech"

BEER: A Special Treat Ingredient in Sweet Recipes

When planning for fall festivities, look no further than beer to add a special spice to any treat. Many seasonal beers are readily available and include favorite autumnal flavors like pumpkin, ginger and nuts. These beers are delicious served with traditional fall dishes like barbeque and meat stews, as well as desserts such as apple and pumpkin pie and even your Thanksgiving turkey.

GINGER BEER HALLOWEEN COOKIES

These cookies are a perfect buffet item for a Halloween party; save the recipe and make plain pumpkins without the faces for other autumn occasions.

Ingredients

- 1 bottle Pumpkin Ale Beer
- 3 TBS honey
- 4 slices crystallized ginger, finely chopped
- 1 cup butter or margarine, softened
- 1¾ cups confectioners sugar
- 1 egg
- 1½ tsp ground ginger
- 1 tsp vanilla extract
- 1 tsp grated lemon peel
- 1 tsp baking soda
- 2¼ cups all-purpose flour
- Orange food coloring
- Tube of black icing

Directions

In large saucepan over medium-high heat, combine beer, honey and chopped ginger pieces. Bring mixture to a boil; boil 10 – 12 minutes, or until mixture is reduced to a thick syrup, about 1/3 cup. Pour syrup into small bowl and cool completely.

In large bowl, beat butter until creamy. Beat in sugar, egg, ground ginger, vanilla, lemon zest and baking soda. Add orange food coloring, then beat in beer mixture. With mixer on low, beat in flour until well-blended. Cover the dough and chill dough in refrigerator for at least two hours.

Scoop out heaping teaspoons of dough and roll into ball; place balls three inches apart. Bake at 350°F for 10 minutes, or until golden. Remove from oven, cool slightly and remove to wire rack to cool completely.

Using the black icing, decorate the cookies with spooky Jack O' Lantern faces and enjoy.

Beer Quote of the Month

I like beer. On occasion, I will even drink beer to celebrate a major event such as the fall of communism or the fact that the refrigerator is still working.

--Dave Barry

OFF THE WALL

BEER OF THE MONTH CLUB

this month's featured beers

Lost Coast Brewing Company

From its name, the Lost Coast Brewery may sound as if it were exactly that — lost on the Northern coast of California. But for many As far as we know, it is the only brewery in California owned by two women - Barbara Groom & Wendy Pound. In 1986 they thought to themselves, "What could be better than making your own beer?" Well, making your own beer and selling it!

They got their hops in a row and walked away from their 9 to 5 jobs as a marriage & family counselor and a pharmacist to pursue their beer brewing dreams.

After much brewing and planning, including many visits to pubs in England and Wales, Wendy and Barbara opened the Lost Coast Brewery and Café in Eureka.

"I've always loved beer," says Barbara, "But having my own brewery just seemed like a dream."

Located in a beautiful building that is over 100 years old in downtown Eureka, the brewpub has a comfortable, funky feeling about it complete with a cool bar and fast & friendly restaurant. Both the beer & the food served there are superb - We recommend the Fish & Chips.

A look around their restaurant as well as their peculiar beer labels will give you strange Picasso flashbacks. The artist, we understand, is pretty well known around Eureka, as evidenced by several of his wall murals on buildings around town.

After ten years in business, they added a second bottling and brewing facility a few blocks from the brew pub. If you are in the area, just ask one of the bartenders and they will give directions. If you ask nicely, they are usually happy to give you a quick tour of the brewery.

This month we have three award winning craft brews for our club members to enjoy.

Tangerine Wheat is a refreshing citrus ale and not your typical "girlie fruit beer". This beer is a refreshing combination of the Lost Coast Harvest Wheat and natural tangerine flavors. Brewed with a combination of wheat and crystal malts, and finished with Perele hops.

It has a small white head that fades to a film and stays put to leave nice lacing on the glass. It has a bright tangerine aroma, with a note of lemongrass. It is medium bodied, quite bubbly and extremely smooth. The finish is clean. Tangerine is quite prominent in the taste. It is moderately bitter and well balanced.

8 Ball Stout is not for the faint hearted! It has a full, rich brown head and smells very roasty. This stout rewards the palate with robust flavor of roasted malts and heavy hops. It definitely has a full body and a really roasty flavor, but it is still very smooth as it goes down. If you like stouts, you will enjoy this one! Two thumbs up for this creamy smooth surprise!

Lost Coast Brewery's Eight ball Stout took home last years Gold Medal award in the Oatmeal Stout category. In the 2007 event, the Eight ball Stout took home the silver award while in the three previous years Lost Coast Brewery's Eight ball Stout took home three consecutive gold awards.

Indica India Pale Ale has a higher than average alcohol content balanced by radical bittering from Columbus hops and dry hopped with generous amounts of Willamette & Centennial hop flowers.

Although it might appear dark for the style with it's chestnut-colored body and ivory head of froth, it delivers enough bright, floral and piney hops to keep any hop lover satisfied. A bold bitterness backs it's rich maltiness and exhuberant hoppiness in the flavor, and finishes dry, bitter, and hoppy with a note of dark caramel and chocolate that lingers nicely.

This is a full-throttle IPA that somehow seems restrained in comparison to many of the bigger, blow-your-socks-off versions out there now. It's very drinkable and it's low-key, dark maltiness lends it an extra edge of complexity that keeps you coming back for more.

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