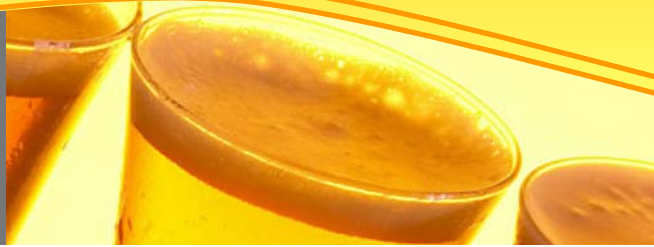




- Amber Ale ●
- Whistle Stop ●
- Dark Alt ●



Evolution of Beer

Beer... like the origin of the Universe or the birth of creation, no one is certain where or when beer first came to be.

Here's one man's theory, derived from years of testing the product and contemplating the miracle of discovery. Take it for what it's worth.

Cave dweller Joe Magnon (Cro's dad), wandered into the woods one day after a fight with his cave-mate. He watched some, now extinct, species eating some decaying berries. A few minutes later the animal started frolicking around, obviously having great fun and feeling much better than he was.

After killing the creature and having a wonderful dinner with some of his friends, Joe tried some of the berries. Eureka! The first case of an intoxicated Homo-sapien!

When he awoke the next afternoon, Joe decided the euphoric feeling of the night before was well worth the uneasy feeling in his stomach and horrible head pain he now experienced.

The natural evolution of beer was now on a "fast track":

Next time Joe and his buddies came back from the hunt empty handed, "Hey, guys... bummer about missing that woolly mammoth. Let's have some magic berries. "

Which evolved into: "Oh my god, I can't believe the Pharaoh wants to erect this 480 foot pyramid and we have to build it in 110 degree weather.. Oh hey, are they paying us in beer? Sweet!"

Which evolved into: "Wow. Too bad about the Romans kicking our asses and taking our land... hey-let's have an ale or 10 and forget all about it."

Which evolved into: "Damn, these syphilis sores hurt, and these tights are really riding me. But, if I keep drinking beer, I don't seem to mind as much." You got the idea?

By the 17th century beer was a mainstay in virtually all households. In that day's version of Good Housekeeping, "The English Housewife", a passage said: "It is most requisite and fit that the Housewife be experienced and well practiced in the well making of malt... for as from it is made the drink by which the household is nourished and sustained".

What this really means is: wife, get your family good and snockered, and then no one will complain that the stew isn't quite right, or that they have a hole in their tights.

Benjamin Franklin lived in London in the 1700's, and recorded the daily beer consumption in a particular establishment he frequented. The employees each had a pint before breakfast, a pint between breakfast and dinner, a pint at dinner, a pint at six o'clock and a pint when they finished work. Whoo-hoo!

It is noted in the ships log of the Mayflower that they landed early at Plymouth Rock due to the ships dwindling supplies, "Especially our beer". The pilgrims were scared about their dwindling beer supply, but to their surprise, the Native Americans they met up with were making a beer-like beverage using Maize. This is probably the reason we celebrate Thanksgiving today. "Thank you, I will not have to detox in this unknown land." Little wonder that people began filing out of England to the New Country, with the induction of teas and coffee and other namby-pamby beverages. Most of the founding fathers of The United States were brewers, so I am thinking the beer drinkers had themselves an exodus.

Go to www.BeerOnTheWall.com for some modern-day beer!

BEER OF THE MONTH CLUB

this month's featured beers



St. Stan's Brewing Co.

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- ◇ Perfect as gifts, for weddings, birthdays, holidays or for that hard to shop for the person who has it all.



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This month we are featuring beer from St. Stan's Brewing Company from our very own home town in Modesto, California!

Established in 1984, St. Stan's Brewing Company is one of California's oldest microbreweries. These award-winning beers are made on the premises from four pure ingredients: barley malt, hops, yeast and water.

Amber Ale

St. Stan's original flagship beer. Brewed in the Altbier style, our Amber is low in carbonation with great malt smoothness and subtle hop aroma.

St. Stan's Amber is made in the Altbier style of Dusseldorf Germany, with low carbonation and a malty, no bitter creamy smooth flavor.

Whistle Stop

This rendition of a classic California beer style is dry hopped with an abundance of Cascade hops to balance its sweet malty flavor.

Whistle Stop Ale is a traditional British Pale Ale. The color is that of golden straw. The aroma is brimming with hints of fruit intertwined and balanced with hop assertiveness. The front of the palate is light, round and clean with a dry-freshness on the finish. Whistle Stop is dry hopped with Chinook and Kent Goldings, (32 IBU). 4.0% alcohol by volume. The malts, in addition to pale malt, are wheat, caramel and cara pils.

Dark Alt

St. Stan's Dark is a dark colored (20.2 SRM), top fermented beer made in the Altbier style of Dusseldorf Germany, with low carbonation and a smooth, malty medium bitter (31 IBU) taste. The color and rich full coffee/chocolate flavors are produced from blended caramel and chocolate roasted malts. The bittering hops are Fuggles and Bullion and the aromatic hops are Cascades.

Four malts and three hops make for a smooth blend of coffee and roasted chocolate in this medium brown ale. Rated 92 of 100 at the World Beer Championships.

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