

The
FATHER of all
REUTGERG
 beers has **ARRIVED.**
 (And none too soon.)



Aegidius-Trunk.

Back in the 1400's when our Franciscan Nuns of Klosterbrauerei Reutberg started to brew, the church, in its infinite wisdom, decided it would be a good idea to have a Father help the women with their beer brewing. The church did not see this as chauvinistic but a practical solution to the mundane task of cleaning and sanitizing the equipment of which they wished to spare the nuns. The exquisite recipes were made perfect by the diligence of the first priest sent, Father Aegidius, and a new tradition was created.

Some 500 years later the Kloster Reutberg beers are in high demand for the festivals that begin in September. As a special gesture the nuns decided to honor Father Aegidius' memory with a commemorative Festbier, the Aegidius-Trunk, that is brewed only once a year for the various festivals.

On the first of October Aegidius-Trunk will be available in the United States for the first time. It is quite unique. It is an unfiltered Märzen and comes in at 5.3%ABV so one can have 5 liters at a festival and still make it home. Being unfiltered means it is cloudy. Light Red or Copper in color it has layers of complexity as one would expect from a beer lagered over 10 weeks. The beer lights up all parts of the palate, a little sweet, a touch dry, a mouthwatering texture.

We have a limited amount of this beer for the whole country. So those interested please place your orders in advance with our distributors so we make sure everyone is supplied.

Once again, it arrives October 1st.

Prost.

Saddlepeak Lodge Beer Luncheon

August 25th Jen Carter and the Saddlepeak Lodge invited 72 guests to enjoy 5 courses of scrumptious food accompanied by 5 of our beers.

Jen Carter turned their garden patio into one the most beautiful mountain beer gardens I've seen. The weather was perfect. Sunny and in the high 70's, everyone was thirsty and ready for some Bavarian stories. There was a wedding scheduled for six that evening (the luncheon was supposed to go from 1pm – 4pm) but since everyone was having such a great time we went way past until the wedding crew had to throw us out, gently.



Mark holding court & regaling the crowd.



Saddle Peak Lodge

Presents

Incomparable Authority on German Beer

Mark Gerlach

and a

Bavarian Beer Luncheon

Saturday, August 25th

1:00pm - 4:00pm

Come and enjoy great food and stunning beers while listening to the Bavarian stories from Mark.

Menu

First Course

House smoked Scottish salmon, toasted pumpernickel, dill crème fraiche, finger lime caviar, frisée, red onions

[Reuterberger Export Dunkle]

Second Course

Grilled fig salad, goat cheese, toasted pecans, balsamic vinaigrette, prosciutto, candied blueberries, arugula

[Hopf Helle Weisse]

Third Course

Rabbit confit tacos, corn tortillas, pico de gallo, avocado, crème fraiche, cheddar, chipotle salsa

[Schönromer Pils]

Fourth Course

Pork tenderloin, fried brussels sprouts, garlic confit, red bell pepper aioli, crispy pigs ears

[Schönromer Saphir Bock]

Dessert Course

Dulce de leche crepes, orange reduction, Bavarian cream, Mexican chocolate

[Hopf Dunkle Weisse]

\$50++ per person

For reservations call 818.222.3888

Saddle Peak Lodge 419 Cold Canyon Road Calabasas, CA. 91302

MARK'S RESTAURANT ROW

The Brewhouse
229 West Montecito St.
Santa Barbara, CA. 93101
www.brewhousesb.com
805-884-4664

On a recent excursion to Santa Barbara to visit some of our accounts I stopped in to have a couple of beers and visit with my old friend Brew master Pete at the Brewhouse in Santa Barbara. Before

they were able to get the permits to brew their own beers on premise they were quite a loyal Hopf customer. It has been 9 years since Pete started brewing and his beers have really matured.

The food is very good pub grub. They needed the food to be good from the start to bring in people before they were allowed to brew. The atmosphere is very Santa Barbara casual. You will see all types and ages at any time of the day peacefully sipping Pete's beers.

Pete specializes mainly in Belgium and English style ales but he also pokes his hand into Bavarian style wheat beers. He may have up to 15 of his beers available at any time. They have something for everyone's palate. Pete will be sitting at a table near the tanks. If you see Pete, say hi from me. Pints are only \$3.50 from 4-6 during the week.

Prost,
Mark

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