

Beer Aisle



April 2014

Spring Edition

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Beer Distributor Factoid

On average each of your local beer distributors has almost 100 vehicles –



- 19 long hauler cabs
- 22 long hauler trailers
- 5 side loader cabs
- 14 side loader trailers
- 22 vans
- 3 hybrid vehicles
- 25 automobiles
- 10 forklifts
- 8 draft wagons
- and other various vehicles



Can You Say
KEGS!

Lots of variety and choice in this cold box!

Beer Braised Pork Carnitas

from *Epicurious* September 1, 2011

INGREDIENTS

- 2 pounds boneless pork shoulder, cut into 1-inch chunks
- 1 large onion, quartered
- 5 garlic cloves, lightly crushed
- 2 bay leaves
- 1 tablespoon cumin seeds
- 1 tablespoon coriander seeds
- 1 cinnamon stick
- 1 ancho or other mild dried chili
- Salt and black pepper
- 2 12-ounce bottles Allagash white, or another beer in the Belgian witbier (wheat beer) style, like Hoegaarden
- Neutral oil, like grapeseed or corn, if needed
- Lime wedges for serving

DIRECTIONS

1. Put the pork, onion, garlic, bay leaves, cumin, coriander, cinnamon, chili and some salt and pepper in a large pot with a lid or a Dutch oven. Add the beer and water if needed to cover. Turn the heat to high, bring to a boil and skim any foam that comes to the surface. Partly cover and adjust the heat so the mixture bubbles steadily. Cook until the meat is quite tender, about 1 hour, then cool.
2. Remove the bay leaves, spices and chili with a slotted spoon and discard. Break or roughly chop the meat into bite-size pieces, return to the pan and cook uncovered until all the liquid has evaporated. Continue to cook the meat in the remaining fat until it's crisped and browned; add a little oil if it sticks or becomes dry. Serve hot, warm or at room temperature with the lime wedges, or cover and refrigerate for up to 2 days.



Beer-cab'-u-lary

LEARN THE LINGO

From *Draft Magazine* March/April 2014

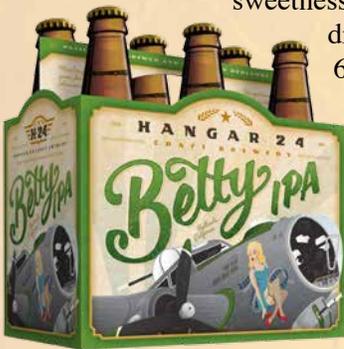
Witbiers: Witbiers emit entrancing honey-sweet aromas loaded with wheat, peppered with coriander, kissed by orange and tinged with tartness. Their flavor follows suit with fresh citrus and spice, and sometimes a slight lactic sourness. Despite their medium, creamy bodies, witbiers finish dry and a tad tart. ABV's can reach 5.5%; coupled with high carbonation, witbiers are incredibly refreshing beers.

Pairings: A wit's floral-citrus notes enhance delicate dishes like fluffy lemon pound cake and salty sweet lobster tail.



Hangar 24 Betty IPA

is an American India Pale Ale featuring a blend of Mosaic, Citra, Simcoe and Centennial hops. Hangar 24 spent 8 months perfecting the hop-blend that is the star of Betty, carefully balancing each of the four Pacific Northwestern hops to build an IPA with a huge diversity of aromas and flavors. The hops lend the beer a pleasantly bitter 68 IBUs, and are complemented by a subtle malt sweetness and a drinkable 6.5% ABV.



Angry Orchard Green Apple

has a bright, fresh apple flavor with notes of sweet honeydew melon and kiwi that balance the lively apple tartness, all leading to a dry and slightly tart finish. Green Apple's soft, bright acidity contrasts heavier flavors of smoked meats and sharp cheeses as well as sweet desserts. The juice profile of culinary apples from the Pacific Northwest, specifically Washington State, lends to a perfect fresh apple flavor and sharp apple tartness.



New Belgium Brewing Spring Blonde

Inspired by New Belgium coworkers' love of Blondes, this beer celebrates the annual trip to Belgium every coworker takes after five years of employment with the brewery. Pouring a bright copper with a strong white head, the scent of lemon peel, pepper and fresh baked bread tickle the nostrils. Spring Blonde drinks malty and sweet and finishes lightly bitter. It's the perfect brew to sip on the porch while the grass turn a deep green, the trees sprout their leaves and the smell of spring fills the air. So go out and grab a six pack of Spring Blonde, experience the taste of a traditional Belgian session beer and watch as the seasons change.



Shock Top Honey Bourbon Cask Wheat

Shock Top's newest edition is Honey Bourbon Cask Wheat. This Belgian-Style unfiltered wheat ale is brewed with honey, caramel malt, and aged on bourbon cask staves for the perfect balance of flavor and refreshment all year round.



Samuel Adams Cold Snap

Stirring from the haze of winter, this refreshing unfiltered White Ale awakens its smooth wheat with the bright snap of spring spices. From the subtle sweetness of orange peel and plum to the peppery bite of fresh ground coriander, the blend of spices creates just the right refreshing kick to signal that spring is on its way.



Miller Fortune

is an un-distilled, spirited golden lager with a richer, balanced taste and 6.9 percent alcohol by volume (ABV). Miller Fortune is brewed with specially-roasted caramel malt and cascade hops for a moderately bitter flavor with a hint of sweetness. The brand attributes communicate a sophisticated edge meant to inspire consumers to turn any occasion into something unforgettable.



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