

BREW BUMS

JULY 07' NEWSLETTER

We are still here...

It has been a long time since our last newsletter but we are still going strong and trying to be your shop for all your brewing and winemaking needs.

Just a reminder, we place our orders the first Tuesday of every month so if you want something that we don't carry in stock be sure to contact us to get it ordered.

For all you budding grape growers and potential vineyard operators, we have contracts with a lot of companies that offer all you need to get your vineyard and winery off the ground. So, if you are planning on starting a winery or vineyard or know someone that is, let us know and we will try to help you out.

Motley Brew Crew Meetings

Well, it has been nearly a year since our last meeting and I think we have solved our problems going forward. With some help from Jeremy Howard at Huckleberry's Hideout in Broken Bow, we now have a meeting place. The thought is that if we have a set day and time for people to meet every month, more people will attend the meetings and more information about brewing and winemaking will exchange hands.

So without further ado, let's plan on meeting the second Tuesday of every month at Huckleberry's Hideout around 7 pm. That places our next meeting on Aug. 14th. Jeremy has allowed us to bring in beer and wine to taste for our meetings, but only bring in a couple bottles of beer and a bottle of wine per style. Also, please be sure to thank Jeremy personally, not only in words, but with your pocketbook by enjoying some of his food and/or drinks from time to time. Brad and Nate will be there eating around 6pm.



Newsletter Spotlight

Be sure to check out our next meeting date.

Contests

Buffalo County Fair

August 1st, entries due

State Fair

August 2nd, entry forms due.

Motley Brew Crew Meeting

August 14th at 7pm in the dance hall at Huckleberry's Hideout in Broken Bow

Email lisanateluke@msn.com
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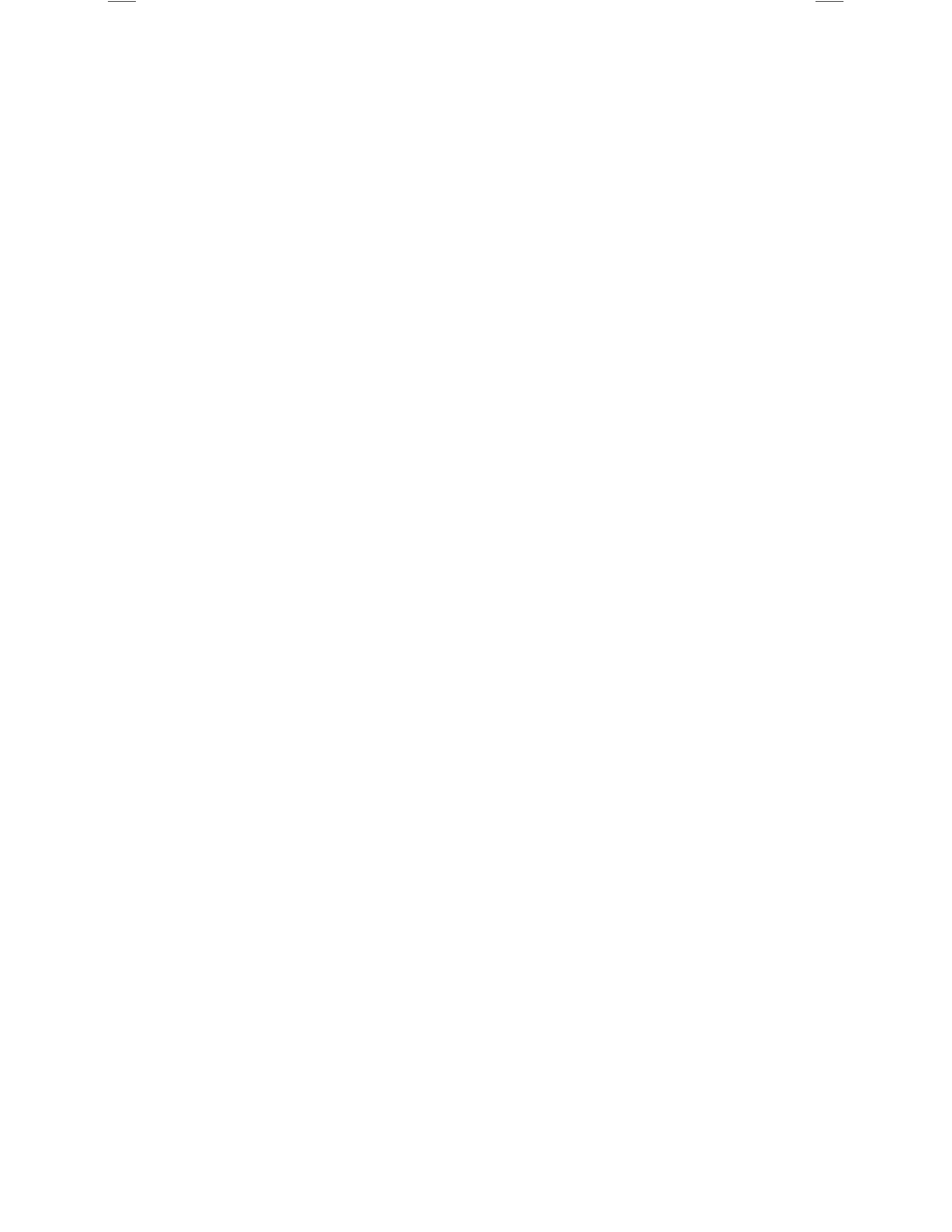
What is on Tap or Uncorked!!

A lot has changed since our last newsletter. Jeremy has opened up a new place, Huckleberry's Hideout, and has continued his dedication to bringing good beer to the masses. Huckleberry's is located in the old Elk's building in Broken Bow and has 2 bars and a dance hall, as well as some great BBQ and other menu items. Be sure to check it out and try some of the great beers he has. He is always open to suggestions, so feel free to offer some other beer suggestions that he may be able to get on tap.

On Tap - Goose Island Honker Ale - *"Inspired by visits to English country pubs, Honker's Ale combines a spicy hop aroma with a rich malt middle to create a perfectly balanced ale that is immensely drinkable. A smooth, drinkable English Bitter for those looking for more from their beer."*

Goose Island 312 Urban Wheat - *"The first thing you notice is the hazy, cloudy appearance. That's how you know it's unfiltered. What hits you next is the spicy aroma of Cascade hops, followed by the crispy, fruity ale flavor delivered in a smooth, creamy body, the result of blending barley malt with torried wheat. It's not like any other Goose Island Beer, but no less than you'd expect."*

Empyrean Ales Third Stone Brown - *"The center of the Empyrean universe. Third Stone is dark in color but light on the taste buds. Smooth and sweet with just a hint of roasted flavor that goes down like a dream."*



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