



Backyard Beer Panel

There I was enjoying the green/brown grass and then BAM a foot of the white stuff. I guess I better warm up the old snow blower "hey honey I put the snow shovel out by the garage" he he he I had better run or get the face down snow angel. We Minnesotans are a different breed; we find the beauty of all this nature until we have to drive in it. Then the pirate comes out AAAAaaaaarrrrrrrrggggggg!!!

Third Street Brewery Sugar Shack



Brewed by: Third Street Brewhouse

Cold Spring, Minnesota USA

Beer Style: Maple Stout

Best served in regular pint glass between 48-50 degrees Fahrenheit

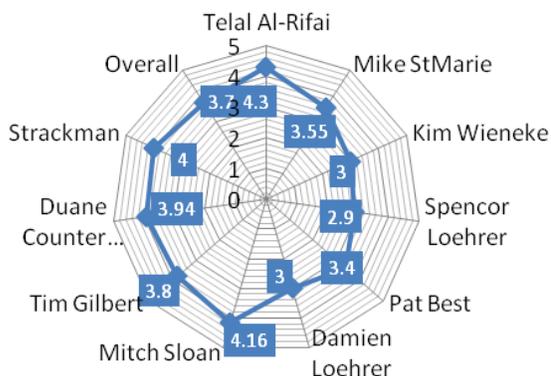
**ABV: 6.5
IBU 30**

COMMERCIAL DESCRIPTION

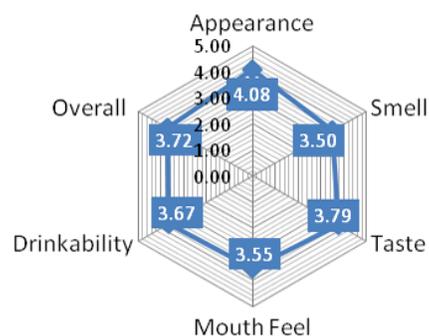
Saint John's Abbey Arboretum and Forest. These discerning monks have given us exclusive rights (yep, that means just us) to pair their notorious sweet blend with our perfectly crafted beer. This full bodied stout has subtle but distinct hints of roasted and specialty malts. Its dark appearance is a testament to its robust nature but it is delicately balanced with sweet and hoppy notes to produce a smooth, slightly creamy stout with an insatiable pleasant maple syrup flavor. Welcome to the Sugar Shack.

	Telal	Mike	Kim	Spencor	Damian	Mitch	Tim	Duane	Strackman	Overall		
Appearance	4	5	3	2.5	5	3.5	4	3.5	4.5	4	4.1	Like a perfect stout almost black with a creamy caramel head. - Mike Dark like the night - Pat
Smell	4	4	2	2	2		4	4		4	3.5	A slight nutty aftermath from the very subtle maple flavor falls short of the nose- Kim Definitely get a caramel maple smell. - Tim
Taste	4.5	3.75	3.5	3	4	3	4	4	3.75	4	3.8	Noticed the maple flavor immediately in the first sip, this quickly faded away a nice mix of hops not bitter, tastes better after adding bacon. -Duane
Mouth Feel	4.5	2.5	3.5	3.5	3	2.5	3.8	4	4	4	3.6	When poured directly into the "fuel barrel", it feels like drinking chocolate milk, when left for flavor there is a tingling sensation on every taste bud.-Mitch Surprising light and somewhat crisp for a stout. Just a hint of hop bitterness helps to keep it balanced. - Spencor
Drinkability	4.5	2.5	3	3.5	3	3	5	3.5	3.5	4	3.7	I would love to have 4 or 5 of these and at only 5.5% alcohol that is quite possible.- Telal Goes down pretty good for a darker heavier beer. -Damian
Overall	4.3	3.6	3	2.9	3.4	3	4.2	3.8	3.9	4	3.7	

Our Beer Radar Range



Beer Attributes



LOCAL FRIENDS WHO BREW BEER FOR US.

While the Third Street brand is new, the history of brewing in Cold Spring is over one hundred years old. Two years ago, the company made the decision to rebrand as a craft brewery, build a state of the art facility and launch a line of specialty beers for a local market. Right now, Third Street Brewhouse offers 3 year-round beers, with plans to add a fourth some time next year. They've also launched two seasonal varieties. Their newest, Sugar Shack Maple Stout, which debuted on Monday December 10, is brewed with maple syrup tapped from trees right around the corner at St. John's Abbey Arboretum in Collegeville. You can find Third Street beers in over 50 bars, restaurants and retailers around Minnesota. The company also welcomes visitors for tours and tastings. To learn more or schedule a tour, you can call them at 320.685.3690.

10 of us piled into the mancave this month to eat, and be merry, no one wanted to be Mary and put on the dress so we decided to drink and ask again later. Suggested food paring with this beer are: Dark meats, roast, wild game, sausages, pot roasts, ribs, sweet cakes, chocolate, fruit cakes and vanilla ice cream for a Sugar Shack Maple Stout float. We had cubed venison and mushrooms with noodles (yummy). The adventurous souls that we are we got some vanilla ice cream and tried the beer floats. It was strange and wonderful, it foamed up real nice but not quite use to having hoppy maple coffee float. This beer was just released so there were no ratings on the internet for this new beer (we feel privileged to do this dutiful task).

The booze killing crew this month was Mike StMarie, Tim Gilbert, Telal Al-Rifai, Dan (Strackman) Strack, Mitch Sloan, Spencor and Damian Loehrer, Kim Wieneke, Duane (DoC) Counter and myself.

Beer Humor

True story from Orange County: A man goes to a party and has too much to drink. His friends plead with him to let them take him home. He says no - he only lives a mile away. About five blocks from the party the police pull him over for weaving and ask him to get out of the car and walk the line. Just as he starts, the police radio blares out a notice of a robbery taking place in a house just a block away. The police tell the party animal to stay put, they will be right back - and they run down the street to the robbery. The guy waits and waits and finally decides to drive home. When he gets there, he tells his wife he is going to bed, and to tell anyone who might come looking for him that he has the flu and has been in bed all day. A few hours later the police knock on the door. They ask if Mr. X lives there and his wife says yes. They ask to see him and she replies that he is in bed with the flu and has been so all day. The police have his driver's license. They ask to see his car and she asks why. They insist on seeing his car, so she takes them to the garage and opens the door where they

find: the police car, lights still flashing. This true story was told by the driver at his first AA meeting, according to the newspaper account.

Thank you to one of our great local breweries Third Street Brewhouse for providing this wonderful beer. In supporting my wonderful beer source Westside Liquor I love attending the beer parings this month was put on at the Sartell Learning Center and was hosted by Alaskan Brewery who has a wonderful line of "transitional" beers any one would be an excellent choice for the new to the craft brew person.

Help me in supporting your local breweries and drink more beer. Happy holidays from the beer panel.

BFF
Pat Best