



Parkin Place Newsletter

January/February, 2012



Parkin Place News *Rita Meier*

Our New Year's Resolution

For those of you hard-pressed for resolutions for the New Year, we have some suggestions for you. For those who think resolutions have to be hard or lack fun, we challenge you to take on some of our resolutions that involve beer. At Parkin Place, we hope your resolutions will include some or all of the following:

1. I resolve to introduce at least one new person to Corey's craft brews.
2. I resolve to attend at least one M.A.S.H. meeting this year.
3. I resolve to bring one good beer story to Allison to be posted or published in the Parkin Place Newsletter

Cheers to 2012!!

Bar Biz *Allison Lindquist*

\$2.50 Pint Update

***2.50 Pints change frequently as Corey releases new beers and are not always offered on Fridays and Saturdays. We always post the daily \$2.50 pint on Facebook.*

Monday: Luscious Black

Tuesday: Ol' Blue's Light

Wednesday: Walt's Malt

Thursday: Paint the Town Brown

Friday & Saturday: Fuggly Wuggly

Upcoming Brews:

Pandemonium Porter

Bock

Belgain Dubbel

Chef's Corner *Dan Volkey*

Culinary Adventuretude

Well my friends, here we are again. Yet again, I am past my deadline without an article for our much beloved, bi-monthly newsletter! So, now that I've admitted my tardiness to you, I shall pull an article out of...uhh....my hat! My resolution this year is to try more things that perhaps in the past I've been too afraid or unsure to cook in the past, and YES that was chocolate in the sweet potato soup the other day! Therefore, with that being said, I hope you join me on my culinary adventure and try some new things! Kangaroo anyone? Oh yeah, I love you all; that covers February then right?

Welcome Front House Manager, Lauren Schrange!

We are pleased to introduce the Front House Manager, Lauren. Lauren started full time with us at the beginning of this year. She has a long record of accomplishment working in the food service industry since the age of 15. Lauren has coupled her on-floor knowledge with academic education, studying Business Management at Chippewa Valley Technical College (CVTC). While studying at CVTC, she worked at Northwoods Brewery in Eau Claire for 3 years. Lauren gained management experience with Northwoods Brewery as well. Kicking off 2012, Lauren will bring her experience and fresh perspective to Parkin Place. We are happy to have her with us!

Brew Talk *Corey Nebbeling*

Barley Wine, what is it?

Well, it's definitely beer and not wine, made with all malted barley and not grapes. Barley Wine was a British creation and is their strongest style of ale. Style guidelines depict this strong ale as having malty sweet, full bodied, alcoholic flavor with medium to high bitterness. What is so interesting to me about the barley wine is the concept of aging the beer. As this beer ages, it gets smoother, less bitter, the alcoholic flavor at the end of the palate dissipates, and the flavors of dried fruit arrive. This is amazing, as most other beers are best fresh. The problem is being patient; it's difficult, at least for me, keeping your hands off a brew when you have it. But with this style, the longer you wait the better it is. That's why the Blue Heron is only releasing half of the batch this winter; you'll have to wait until Santa makes his rounds again!

BEER CHALLENGE! What year was the first documented use of the term Barley Wine used and who was the brewery that marketed it?

*Folks can submit their name and answers to the bar. At the end of the month, the first two randomly selected correct answers will win a **FREE PINT of BEER** of their choosing. The winners will be announced in the next newsletter, so make sure to check it out!*