



Saturnalia Winter Solstice MCMXIV

In pre-Christian Rome, Saturnalia was the annual winter solstice celebration coinciding with the feast days for Saturn (the god of sowing and the harvest), Consus (god of the storage bin) and Opa (goddess of plenty).

2004-2014 ... 11th Anniversary Saturnalia

Many of our contemporary winter holiday traditions derive from Saturnalia's pagan roots, including the hanging of wreaths and garlands, donations to the needy, prayers for peace, time off work to be enjoyed with family, and of course

Festive draft beers for the holiday

eating, drinking and merriment. NABC pays tribute to these ancient pagan origins with Saturnalia, our holiday draft celebration. Dozens of special kegs from the USA and around the world – some rare, some seasonal and others just plain festive – will be pouring at our Pizzeria & Public House at 3312 Plaza Drive. When the doors open at 11:00 a.m. on our new Saturnalia kick-off day, Plaid Friday (November 28), the first wave of sacrificial MCMXIV Saturnalia selections will be tapped in the traditional, ritualistic manner, and the hedonistic pleasures will begin. The remaining kegs will be deployed as the days pass, and the revelry is expected to continue throughout the month of December.

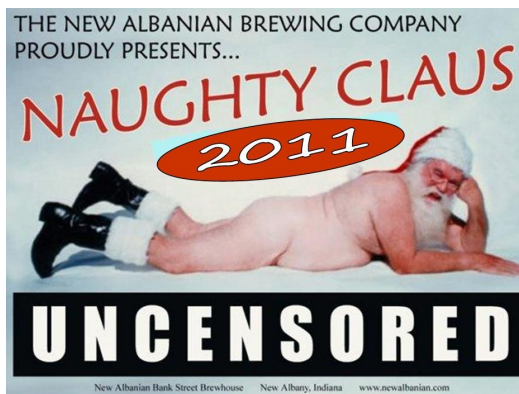
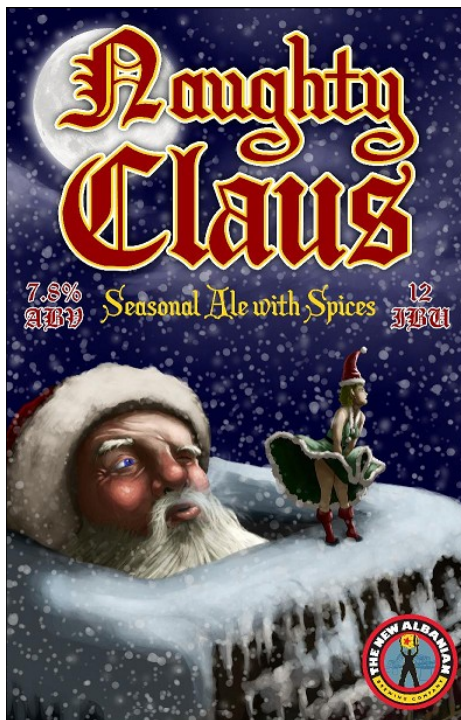
**Saturnalia - Only at:
NABC Pizzeria & Pub
3312 Plaza Drive
New Albany, IN 47150
812-949-2804**

Pricing and portion sizes vary according to alcohol content and style. During the festival's run, information and updates will appear on our web site:

www.newalbanian.com

Featuring NABC's Naughty Claus

Santa needs daze off, too. A rich, full-bodied holiday spiced seasonal, as designed by David Pierce, director of brewing operations at NABC. Malts include Rahr pale, Castle aromatic and Crisp medium crystal, with Hosey autumn gold and midsummer day honeys. Hops are German Hallertauer Magnum. Sweet and bitter orange peel, fresh ground ginger, Vietnamese cinnamon and West Indies nutmeg are the spices (with dry-ginger in the Brite tanks). NABC's house Chouffe yeast completes the scene. 8% abv.



REMEMBER: Not all these beers pour at the same time. Check with servers to see what's on tap.



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- Anchor Christmas Ale, 2012**
- Bell's Christmas Ale**
- Boulevard Nutcracker Ale**
- Breckenridge Pandora's Bock**
- Brooklyn Winter Ale**
- Dark Horse 4 Elf**
- Dark Horse Homosapien Trip Ale**
- Dark Horse Perkulator 2012**
- Great Divide Hibernation 2013**
- Haandbryggeriet Bestefar**
- Mahr's Christmas Bock**
- Mikkeller Santa's Little Helper**
- Mikkeller To/From**
- NABC Holly King**
- NABC Naughty Claus**
- N'ice Chouffe**
- Ommegang Adoration Ale**
- Shmaltz He'Brew Rejewvenator**
- Sierra Nevada Celebration Ale**
- Stone 12/12/12**
- Stone Ruination Ale with Blonde Roasted Coffee Beans**
- Struise Tsjeeses Reserva**
- Three Floyds Alpha Klaus Xmas Porter**

Descriptions are by Roger A. Baylor

Anchor Christmas Ale ("Merry Christmas & Happy New Year"), 2012

This holiday ale's recipe has differed a tad each year since its inception in 1975, but the

Expect a few "surprise" kegs to materialize.

conceptual links with trees (on the bottle labels) and the winter solstice have endured throughout. In 2010, Fritz Maytag sold the brewery to two former designer vodka executives who pledged to preserve the artisanal heritage. My fingers remain crossed. 5.5% abv.

Bell's Christmas Ale

This ale contains no spices. Rather, the idea is to construct a showcase for the 100% Michigan-grown malt bill, with subtlety and balance coming from hops from Michigan and the Pacific Northwest. At one percent too high for "session" strength at 5.5% abv, it's really only a matter of time until Joe Maddon is doing promos from Wrigleyville.

Boulevard Nutcracker Ale

Tchaikovsky's Nutcracker is a ballet with music known all over the world, from Kansas City to Breendonk, Belgium, home of the Duvel Moortgat brewery – owner of Boulevard. Duvel Moortgat Boulevard's Nutcracker is a classic winter warmer, but with a distinctly American twist of freshly harvested Chinook hops, flown to the brewery from the Pac NW. 5.8% abv.

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Celebrate Benjamin Franklin's 309th birthday with Old Lightning Rod.

Franklin was a multi-talented, Colonial-era creative legend who brewed and drank plenty of beer. In his writings, he referred to various types of ale and concluded that its consumption was healthy in moderation – an observation with which modern medical science concurs. What did these ales of old taste like? Nine years ago, as part of a nationwide promotion on the occasion of the Benjamin Franklin Tercentenary, NABC's brewers tweaked a Colonial-era recipe provided to members of the Brewer Association, and the result was our first ever batch of Old Lightning Rod.

Benjamin Franklin's birthday is January 17. The 2015 release of NABC Old Lightning Rod is Sunday, January 18, at Bank Street Brewhouse. Old Lightning Rod will pour at the Pizzeria & Public House beginning on Monday, January 19.



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Breckenridge Pandora's Bock

The recipe tells a straight and narrow tale of German beer-think: Two row pale, Munich and caramel malts; Strisselspalt, Columbus, Northern Brewer and Hersbrucker hops; Bavarian lager yeast. Just the Bock, ma'am. 7.5% abv.

Brooklyn Winter Ale

"Based on the satisfying malty ales of blustery Scotland," Brooklyn's wintertime seasonal entry follows a more traditionalist path than many, and deserves to be commended for doing so. If you run into Garrett Oliver, I'm sure he can direct you to some haggis or Scotch broth food pairings – maybe even a deep-fried Mars Bar. 6.1% abv.

Dark Horse 4 Elf

Turning to the abundant solipsistic expertise of *RateAdvocate*, we were unable to specify a coherent review apart from frequent references to cinnamon, and so the brewery must be given the final word: "A spiced Winter Warmer brewed with nutmeg, clove, allspice and other holiday flavors. 9% abv.

Dark Horse Homosapien Trip Ale

Dark Horse likes to vary the routine, using Sapient Trip (Belgian-style Tripel) as a solid base, and then to drive the beer nerds absolutely wild by adding aphrodisiacs and sealing wax ... or, in this incarnation, raspberries and hibiscus. 9.5% abv.

Dark Horse Perkulator, 2012

There is laudable humor in the brewery's description: "This is a true Doppelbock and Dark Horse Brewing's only publicly distributed lager. It was so normal that we couldn't stand it, so we made it into a coffee Doppelbock. Ha, take that Germany, with your Reinheitsgebot purity law!" 7.5% abv.

Great Divide Hibernation Ale, 2013

Hibernation is a classic winter ale, top-

fermented, but lagered for three whole months prior to release. Doubtless Hibernation is overshadowed by today's extreme "craft" creations, and yet it is enduring, unique and worthy in its own right - deep, nutty and smooth. An annual, personal favorite of mine at 8.1% abv.

Haandbryggeriet Bestefar

If Nissefar is Father Christmas in Norway, then who is *his* father? Bestefar, who in this instance is Grandfather Christmas, or in this case, a spiced winter ale. It makes me both thirsty and hungry. Herring in Madeira sauce ... now THAT sounds like a pairing. 10% abv.

Mahr's Christmas Bock

From the historic Mahrs brewery in Bamberg comes a pale-to-amber bock, malty and perhaps longer in balancing hop than most examples, and fully in keeping with the glorious local Franconian holiday tradition of Heller Bock before Christmas. I long for the Café Absents and its superb holiday selection of drafts. 6% abv.

Mikkeller Santa's Little Helper

If recent vintages are any indication, SLH is a dark and strong Belgian-style ale with spicing (orange peel and coriander, and perhaps cocoa and cinnamon). Mikkeller is a gypsy brewer and creates beer in many places, often in Belgium. Circa 11% abv.

Mikkeller To/From

Christmas Porter brewed with: water, malt (pale, caracystal, pale chocolate and chocolate), flaked oats, dark cassanade, hops (Centennial and Cascade) & spices (star anise, cinnamon, clove and coriander seed). 8% abv.

NABC Holly King

R & D brewer Ben Minton: "It's a malty dark brown ale made with English crystal and chocolate malts. I added brown sugar and molasses for some sweetness, and a light addition of Willamette hops for a slightly spicy nose." 8.3% abv.

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NABC Naughty Claus

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N'Ice Chouffe

Thyme, vanilla, orange peel and candi sugar are among the spices used to accent a dark and brawny winter seasonal, brewed in the hills of the Ardennes, and owned by those fellows at Duvel Moortgat in Breendonk. 10% abv.

Ommegang Adoration Ale

Coriander, orange peel, mace, grains of paradise and cardamom are added to a dark, strong Belgian-style ale brewed in Cooperstown, New York, and owned by ... yes, them. Is there a beer on this list not now controlled by Duvel Moortgat? 10% abv.

Shmaltz He'Brew Rejewvenator

In terms of style, the typically frenetic and caffeinated promotional shtick says, "mashup": Belgian Dubbel (ale) crossed with & Doppelbock (lager), born in California and reborn in New York, with Merlot grapes from CA and Concord grapes from NY added to the mix. 8% abv.

Sierra Nevada Celebration Ale

It is indeed difficult to imagine another seasonal ale that symbolizes the holidays better than Celebration Ale. A recurring seasonal favorite, with generous doses of Chinook (for bittering), Cascades and Centennial hops, dry

-hopped, but not neglecting delicious maltiness. The only question is whether it comes from the Sierra Nevadas or the Appalachians. Shrug. 6.8% abv.

Stone Vertical Epic 12.12.12

Again, two years on, we turn to Stone to anoint the end of the vertical epic ride: "Crafted in the style of a traditional Belgian Noël beer, it's dark, big and hearty ... brewed with cinnamon, allspice, nutmeg, clove, orange peel and rosehips (which turned out to be so sturdy we had to roll over them with a forklift to pulverize them for the brew), it's a complex beer with many layers." 9% abv.

Stone Ruination Ale with Blonde Roasted Coffee Beans

It's time for a reality check when an 8.2% IPA with 100 IBU's begins to seem meek by comparison to some recent entrants in the ever-escalating "IPA multiples" Competition ... but it's not passive at all, and not to be confused with fizzy yellow lawnmower beer. It will be served in a firkin, and tapped at 3:00 p.m. on the afternoon of Plaid Friday, November 28.

**SPECIAL
CASK
TAPPING
TIME**

Struise Tsjeeses Reserva

There's one thing's for sure: The name means Jesus (Jeebus) in Flemish, as in "Tsjeeses, what a beer." Apart from this, Tsjeeses might be a Strong Belgian Pale, or a steroidal Tripel. When barrel-aged, it is known as "Reserva." What sort of wood, from what type of tree, in which of the earth's declining forests? Beats me. I got nothing. 10% abv.

Three Floyds Alpha Klaus Xmas Porter

Who else but Three Floyds Brewing Company would devise a Porter with English chocolate and Mexican sugar (or vice versa, or both, depending on the source) that reeks of piney hop essence and is built on a malty foundation? Nowadays, there are contenders. However, 3F is aplomb exemplified. 7.5% abv.

"Plebeia ingenia magis exemplis quam ratione capiuntur" ... "Vulgar minds are more influenced by example than by argument," from *Saturnalia*, VII, 4, i, by Macrobius - 5th century A.D.