

NEWS

THE BERKLEY PUBLISHING GROUP

FOR IMMEDIATE RELEASE

CONTACT: Susan Douglass
212/951-8922

Beer - 1. Any alcoholic beverage created from fermenting malt barley and/or other cereals. 2. In England, ale or bitter - as opposed to lager. See Ale and Lager.

THE GOOD BEER BOOK

Timothy Harper and Garrett Oliver

THE GOOD BEER BOOK (Berkley Trade; March 1, 1997; \$12.00), by journalist Timothy Harper, and Garrett Oliver, with a foreword by Michael Jackson, the Prince of Beer, teaches the reader how to handle and taste beer like the professionals, and also takes the advice of some of New York's finest chefs, listing some of the best beer-food combinations, recipes for cooking with beer, and menus so the reader can host his or her own beer dinner.

Who better than the experts themselves to provide a detailed and thorough guide to microbreweries, brew pubs, and beer bars all over the United States and Europe? Garrett Oliver, brewmaster at the Brooklyn Brewery, and Tim Harper, a former partner, discuss domestic and imported beers: where to find them; beer facts; beer trivia; cooking with beer; matching food with beer; facts about the changing beer industry; short stories on several beer industry newsmakers; and best of all, drinking beer!

Light-hearted and humorous with personal anecdotes and a complete history of beer, **THE GOOD BEER BOOK** is not only for established beer connoisseurs, but also introduces beer to up-and-coming connoisseurs.

BEER AND FOOD

More restaurants are starting to routinely present beer dinners, and people at home are beginning to rely on beer for dinner parties, offering a different beer with various courses. The dishes don't need to be fancy. For instance, in Garrett Oliver's Drunken Lamb Chops recipe, he combines 8 inch-thick boneless loin lamb chops with 24 oz. Bateman's Victory Ale, or any Belgian dobbel or fruity ale.

Or for experimenting with beer and food at home, sauté some shrimp with sun-dried tomatoes, roast garlic, hot peppers and a pale ale or amber lager, then serve with a nice tall glass of the same beer. For example, turkey chili with Scottish ale.

BERKLEY • BOULEVARD • JOVE • ACE • RIVERHEAD • PERIGEE • HPBOOKS
200 Madison Avenue, New York, NY 10016 • (212) 951-8923 • Fax (212) 545-1914
Donna Gould, Executive Director of Publicity • Liz Perl, Director of Publicity

HANDLING AND TASTING: THE VOCABULARY OF BEER

Part of the joy of learning about good beer is being able to describe it, and evaluate what makes it good. Many of the descriptive words for beer are the same for wine. "Woody" or "fruity" or "dry" for example.

SERVING AND TASTING

- Beer should never be served below 40 degrees Fahrenheit. Very cold temperatures take away most of the taste of beer. That's why very few good beer lovers will ever drink from a frosted mug or glass.
- Most golden lagers and other lighter beers should be served around 45 degrees.
- Many brown ales and bitters are usually fine around 50 degrees, and most stouts around 55 degrees.
- Smell the beer and describe the aroma.
- When tasting, move the beer around your tongue a little before it goes down. How does it feel in your mouth – thin, medium-bodied, thick?

A BEER GLOSSARY

- Ale – Beer fermented more quickly at warmer temperatures than lager, with top-fermenting yeast.
- Cold-Filtered – Beer that has been filtered to remove sediment and contaminants and make the beer clearer. All filtered beer is filtered at cold temperatures.
- Skunked – Also called lightstruck, the "skunky" smell and/or taste that results from beer, particularly pale lagers and other light-colored beer in green or clear bottles, being exposed to too much light, particularly direct sunlight. Brown bottles help prevent skunking.

"Good beer is like a good story – it should have a beginning, a middle, and an end. All of them should be pleasant, and the whole experience should have some complexity and character. Otherwise, why would you want to waste your time drinking it?"

– The Good Beer Book

ABOUT THE AUTHORS: Garrett Oliver is the brewmaster at the Brooklyn Brewery. Renowned in the beer world and a judge for both the Great American and Great British Beer Festivals, Garrett Oliver shares his personal recipes for beer. Timothy Harper is a journalist, author of **THE GOOD BEER GUIDE TO NEW YORK**, and one of the original partners of the Brooklyn Brewery. Harper takes the reader on a tour of America's greatest brew pubs and beer bars and some of the most distinctive European Breweries.

THE GOOD BEER BOOK, is a Berkley Trade Paperback

March 1, 1997; ISBN: 0-425-15614-1; \$12.00

Timothy Harper and Garrett Oliver

Berkley Website: <http://www.berkley.com>