



BOOTLEGGER'S BREWING CO.

Now one of the largest breweries in Orange County, California, Bootlegger's Brewing Co. stands out from the crowd with its wide variety of uniquely styled beers.



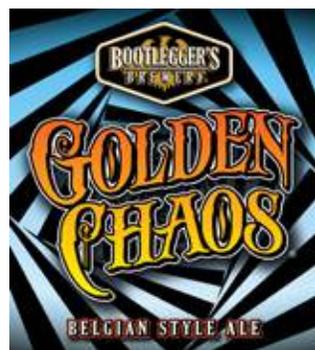
A small artisan brewery with a unique small-batch brewing system, Bootlegger's Brewing Company was the brainchild of experienced homebrewer and beer lover Aaron Barkenhagen. Aaron developed the business concept and business plan behind Bootlegger's while enrolled in the Entrepreneurship program at California State University, Fullerton, in Orange County, California, and envisioned building a small local brewery with fresh and unique handcrafted beer. After two years of planning and building, his dream came true when Bootlegger's opened its doors in 2008.

Aaron decided on Fullerton for Bootlegger's home, not only because that's where he was going to school, but also because at the time, there were no other breweries in north Orange County. With the great college town vibe and lively downtown area, Fullerton seemed like the perfect place to start a brewery.

Bootlegger's started in a small warehouse establishment just a couple blocks from downtown Fullerton. Their brewing philosophy was, and still is, to do small batches, lots of experimentation, and to continually push the edges of the envelope. The result has been a wide selection of many different

beer styles - some traditional and some unique (they brew a chipotle coffee stout in addition to an ale brewed with plums and rock candy), but even the traditional styles are brewed to be very different than what one might expect. It's a strategy that has helped make Bootlegger's one of the fastest growing and most popular craft breweries in the Orange County region. In fact, both Aaron and his wife Patricia (Bootlegger's Vice President) were recognized as **Entrepreneurs of the Year** by Orange County supervisor Shawn Nelson in 2011, to honor their incredibly fast success - and they haven't slowed down since. In 2012, they moved into a much larger production facility, and in 2013, they opened a new tasting room in downtown Fullerton. More recently, in 2017, Bootlegger's expanded to a new pilot brewery and tasting room in Redlands, California, and another pilot brewery and tasting room just opened in Costa Mesa, California (also in Orange County). The brewery has also grown from a one-man operation to over 35 employees!

And the name 'Bootleggers?' It's representative of Aaron's history as a homebrewer, when he often gave away beer to family and friends. Now Bootlegger's has grown into a not-so-well-kept local secret that draws beer enthusiasts from throughout southern California. We hope you enjoy two of their most popular selections. Cheers!



GOLDEN CHAOS

Belgian-Style Golden Ale
8.5% ABV 27.5 IBU's

Named after its golden color and effervescence, the complex yet smooth taste of Golden Chaos lives up to its name! Golden Chaos is a Belgian-Style Golden Ale made from fresh imported German and English hops and brewed

using the finest American rock candy, giving this fine Ale a fruity aroma and taste that leads to a pleasantly dry finish. The subtle notes of plum, apricot and pear achieve a perfect balance of fruitiness and spiciness.



OLD WORLD HEFEWEIZEN

German-Style Hefeweizen
5.0% ABV 8.1 IBU's

Bootleggers' German-Style Hefeweizen is an unfiltered wheat beer that is handcrafted using only pure imported Hallertauer Mittelfrueh noble German hops to give it an original old world taste. With its

white, creamy, long-lasting head, golden color, subtle aroma of bananas, and light hop taste, the Old World Hefeweizen has a crisp, refreshing taste. The smooth, balanced finish makes this a perfect beer for everyday enjoyment!



FOOD FOR YOUR BREW

Spiced Salmon Kebabs

- 2 Tbs chopped fresh oregano
- 2 tsp sesame seeds
- 1 tsp ground cumin
- 1 tsp kosher salt
- 1/4 tsp crushed red pepper flakes
- 1 1/2 lbs skinless salmon fillet (preferably wild-caught), cut into 1" pieces
- 2 lemons, very thinly sliced into rounds
- 2 Tbs olive oil
- 16 bamboo skewers, soaked in water 1 hour

Prepare grill for medium heat. Mix oregano, sesame seeds, cumin, salt and red pepper flakes in a small bowl to combine; set spice mixture aside.

Beginning and ending with salmon, thread salmon and folded lemon slices onto 8 pairs of parallel skewers to make 8 kebabs total. Brush with oil and season with reserved spice mixture.

Grill salmon kebabs, turning occasionally, until fish is opaque throughout, 5-8 minutes. Serve and enjoy!

Recipe sourced from www.Epicurious.com.

TRIVIA TIME

1. A beer higher in hops will have what standout flavors and aromas?

A hoppy beer is often described with notes of herbs, plants, grass, citrus, and licorice. If these are flavors you enjoy, try Pale Ales and India Pale Ales.

2. A beer higher in malts will have what standout flavors and aromas?

A malty beer tends to have sweeter flavors of baked goods, graham crackers, chocolate, and even coffee. If these are flavors your enjoy, try Scottish Ales, Robust Porters, Baltic Porters, and most Stouts.

3. What causes beer bubbles?

Beer bubbles/fizz/carbonation is caused by the action of yeast. When the yeast eat the sugars in beer, they produce a by-product of carbon dioxide (CO₂) and alcohol. Carbon dioxide is a gas that dissolves in the liquid and remains that way under pressure, until you open the beer. You can further release the CO₂ by pouring beer into a glass. When you do this, the CO₂ that is released during the pour carries some of the aroma with it.



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