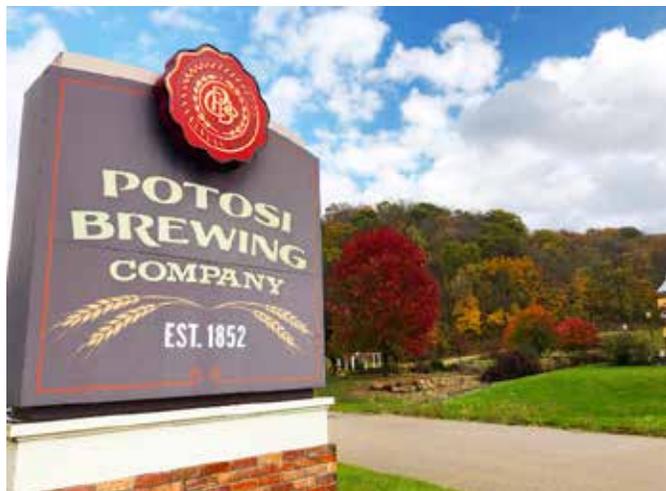




POTOSI BREWING COMPANY

A landmark brewery in Potosi, Wisconsin, Potosi Brewing Company offers world-class craft beers, a historic brewery museum, and a celebrated brewpub and restaurant.



Originally founded in 1852 along the Great River Road and just a stone's throw from the Mississippi River, the Potosi Brewing Company brewed more than a century's worth of delicious craft beer (and survived Prohibition), but ultimately closed its doors in 1972. In 2008, the brewery was re-founded on its original site, bringing craft brewing back to Main Street Potosi, Wisconsin - beer's hometown. Today, the Potosi team crafts high quality beer in small batches and without compromise, forging a renewed tradition that's all their own.

The Potosi Brewing Company was reopened by the Potosi Brewing Foundation, a non-profit organization and the sole owner of the brewery. Following a \$7.5 million restoration, the historical brewery opened its doors in

2008. The facility is now home to a brewpub, restaurant, beer garden, gift shop, Great River Road Interpretive Center, and The National Brewery Museum - a world-class center showcasing an eclectic collection of beer bottles and cans, glasses, trays, coasters, advertising materials and various other breweriana collectables. The Museum was recently named by *Forbes* as one of the **Top 4 Beer Museums in the World** and definitely worth a visit if you ever find yourself in the area. In fact, Potosi is offering FREE National Brewery Museum passes to our Craft Beer Club members (which include a free beer or root beer for anyone visiting the brewery and museum). Email sdjklfskadjflksdf to receive your FREE pass today!

The beer at Potosi Brewing Company is all about honoring the town and its people. It's brewed in small batches with high quality ingredients, with a strong work ethic, an artist's spirit and an explorer's curiosity. Many of the craft beers in Potosi's portfolio are award-winning, and with over twenty styles brewed throughout the year, there is certain to be a favorite for anyone. The beers are currently crafted by Head Brewer, Jon Gentry.



We are happy to present Potosi Brewing Co. to our Craft Beer Club members. Enjoy!



GOOD OLD POTOSI

Golden Ale
4.5% ABV 15 IBU's

The Good Old Potosi is a Golden Ale with delicate malt flavors and a slightly sweet finish. Golden in color, light in body, and full in flavor, the Good Old Potosi is the flagship beer at Potosi Brewing Company. When locals ask for it, they say, "I'll have a Potosi." This beer is an easy-drinking, session ale and an excellent representation of the Golden Ale style. Enjoy!

94 Points - Beer Advocate

92 Points + Gold Medal - Tastings.com
(Beverage Testing Institute)



CAVE ALE

English-Style Amber Ale
5.5% ABV 15 IBU's

Caves carved in the hills of Potosi were once used to age and store beer. Named in that tradition, Potosi's English Style Amber Ale boasts subtle caramel and earthy aromas with complex flavors of roasted caramel malts perfectly balanced with Golding Hops. An old school Amber (in the best way), this beer is extremely drinkable and refreshing.

89 Points + Silver Medal - Tastings.com
(Beverage Testing Institute)



FOOD FOR YOUR BREW

Portobello Mushroom Burger

2 Tbs low sodium soy sauce
2 Tbs balsamic vinegar
1 Tbs extra-virgin olive oil
3 cloves garlic, minced
1 1/2 tsp Italian seasoning
1/2 tsp black pepper
4 Portobello mushroom caps, cleaned with underside stems and gills removed

4 thin slices of Havarti cheese

For Serving:

Whole wheat or brioche hamburger buns
Sliced red onions
Pesto
Sliced tomato
Arugula

In a large ziplock bag, combine the soy sauce, balsamic vinegar, oil, garlic, Italian seasoning, and black pepper. Add the mushroom caps and seal the bag, removing as much air as possible. Gently swish the marinade around the mushrooms, then place the bag in a shallow dish. Allow the mushrooms to sit at room temperature for at least 30 minutes while you prepare any desired toppings, or refrigerate for up to 1 hour. Turn the bag once or twice while the mushrooms sit so that they are coated evenly.

Heat an outdoor grill or indoor grill pan to medium heat. Once hot, brush the grate lightly with oil to prevent sticking, or lightly spray the grill pan with nonstick spray.

Remove the mushrooms from the marinade, shaking off any excess. Reserve the marinade in the bag for basting. Grill the mushrooms on both sides until tender, about 10 minutes total, brushing them with the marinade several times throughout. When the mushrooms are in their final minute of cooking, turn two of them so that their undersides (the ones that previously had the gills and stem) are facing up. Top each with 1 slice of cheese, then stack a second mushroom on top, gill-side down, so that the cheese is in the middle. Place a second slice of cheese on top. Reduce the heat to low and cooking just until the cheese is melted.

During the last few minutes of cooking, if desired, grill sliced onions and toast the buns. To assemble, spread a thin layer of pesto on the cut sides of each bun. Place the arugula on the bottom bun, then top with a grilled Portobello mushroom stack, onion, and tomato. Add the top bun. Enjoy immediately. *Recipe sourced from www.WellPlated.com.*

TRIVIA TIME

1. What is chicha?

In South and Central America, chicha is a fermented or non-fermented beverage usually derived from maize. Chicha includes corn beer, known as Chicha de Jora. The original way of making chicha was by having women chew the corn and then spit it out in water, leaving it to brew for a few weeks. In recent years, the traditionally prepared chicha is becoming increasingly rare.

2. What is the oldest functional brewery in the world?

Bayerische Staatsbrauerei Weihenstephan claims to be the oldest functional brewery in the world. Located near Munich, the brewery was founded more than nine centuries ago in the year 1040.



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