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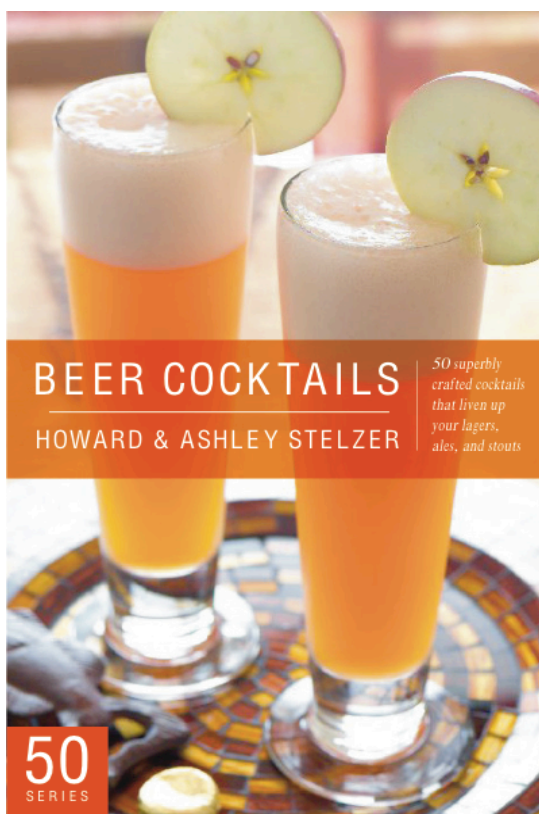
**HEY, THERE'S BEER IN MY COCKTAIL!
THERE'S A COCKTAIL IN MY BEER!**

BEER COCKTAILS

50 Superbly Crafted Cocktails that Liven Up Your Lagers and Ales
by Howard & Ashley Stelzer

“The Stelzers passionately articulate the beauty of adding beer to a mixologist’s repertoire.”

— *BeerAdvocate*



BOSTON - Can't decide whether to enjoy a refreshing lager or a masterfully mixed Manhattan? Have them both in the same glass! In their first book, Boston-based beer enthusiasts **Howard and Ashley Stelzer** bring you 50 classic and creative concoctions that combine craft beers, spirits, and other mixers into flips, punches, and more. ***Beer Cocktails: 50 Superbly Crafted Cocktails that Liven Up Your Lagers and Ales*** (June 2012, The Harvard Common Press) is the world's first and *only* book dedicated exclusively to beer cocktails. Join the growing chorus of happy drinkers who are bringing beer to the cocktail party.

From the Radlers of Bavaria to the warm ale flips of colonial New England and those perfect antidotes to summer heat, the Micheladas, beer cocktails pre-date modern mixology and can be found across the globe. Fabulous drinks incorporating suds and spirits are savored from Maine to Mexico and Montgomery, from Costa Rica to Columbus and Calgary. Now, say the Stelzers, is the time to grant them a permanent seat at home bars everywhere.

978-1-55832-731-3 » US \$12.95, CAN \$15.95
HC » 104 pages » Pub. Date: June 2012
5-1/2 x 8-3/4 » 4-color photographs
Carton quantity: 30

Beer Cocktails includes recipes for light beers (such as pale ales and pilsners, and even recipes that rely on popular lagers for pleasing fizz), Belgian and Belgian-style beers (lambics, abbey ales, and the Stelzers' favorite: Flemish sours), dark beers (brown ales, schwarzbier, barleywines), and a chapter entirely devoted to stouts and porters. The classics are all here, but the emphasis is on the authors' own inventions, such as: **Myrna Loy** (pear liqueur, allspice dram, ginger simple syrup, hard cider, geuze), **The Frank Booth** (whiskey, lime juice, Pabst Blue Ribbon), **The Backward Crawl** (egg, coconut syrup, Scarlet Ibis rum, porter), **De Pêche à la Mode** (peach lambic, peach preserves, brandy, vanilla ice cream), the award-winning **Sloe Work Day** (blackberry puree, sloe gin, IPA, elderflower liqueur, lemon juice, mint), and **Phil Collins** (gin, lemon juice, simple syrup, and barleywine; Phil is Tom's cousin). Along the way, they provide recommendations for specific brands and tips for substituting beers that anyone can find at stores near them. They include drinks that can be made for a group, others that serve just one or two lucky folks, and enthusiastic encouragement for readers to experiment.

About the Authors

How much do **Howard and Ashley Stelzer** love beer? After their wedding, during which they served only lambic, they enjoyed a honeymoon in Belgium, where most sightseeing was done within arm's length of their favorite ales (with occasional waffle interludes). A graduate of Le Cordon Bleu, Ashley is a food stylist and photographer. Howard, a former book publicist, is now a teacher. They live in Cambridge, Massachusetts, and write about their liquid adventures at their blog, *Shadow of a Stout*.

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