



**Importers
of the finest
Belgian Beers.**

NEWSLETTER
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The largest on Belgian Beer!

**“ALCOHOL,
THE CAUSE AND
SOLUTION TO ALL
OF LIFE’S
PROBLEMS.”**

HOMER SIMPSON

BEER AND GLOBAL WARMING.

During the Middle ages, from about 800 to 1300, the world went through five centuries of higher temperatures than average...yes, even higher than today.

During this era, the Vikings traveled around the known world--over land to the East, and by sea to the West. Warmer weather in the North meant less difference in temperature between the North and the Equator, hence fewer and less severe storms on the oceans. The higher temperatures also made it possible to grow grain and other food products in more Northern regions, including Greenland. There was a reason why they called it 'green' land: it actually was very green during that period. Since Vikings were ale drinkers, they had ale on their ships, rather high alcohol ale. Because of the warmer global climate, they were able to brew it with local grains from many of the territories to which they traveled. They spread their brewing techniques far and wide, even to Newfoundland (Canada), which the Vikings called Vinland, since they found grapes over there.

Speaking of grapes, the warmer weather permitted grapes to grow in vineyards as far North as Northern England, the Low-Lands (today's Belgium and the Netherlands) and vast territories in the East. The consumption of wine and beer mingled amongst the classes. Wine had always been reserved for the wealthy, but its new found abundance allowed it to spread down the hierarchical ladder of society. The line between wine and beer drinkers had also been geographically defined, since locals drank alcoholic beverages made from what was locally available, grapes or grains. That changed: brewers and vintners lived on the same lands now.



Thanks to the abundance of food produced during the constant good weather in that era, the population doubled or even tripled in some places, where it had been constant during the colder era (300-800 a.d.). The abbeys, who were so important in spreading the brewing technique and the cultivation of yeast-strings, became very rich and powerful. Less flooding (less strong storms) allowed them, for example, to create "new land" in vast quantities on the sea in today's Flanders (Belgium) by building dikes. The cities emerged because each harvest produced more food, and more children stayed alive to become adults thanks to better weather and better food. International trade flourished over land (roads were not washed away as often as in the past) and over sea (less intense storms, more predictable weather). Thanks to the global warming in that era the brewing and consumption of good beer multiplied. More people, more successful people (cities, abbeys), more thirsty people, better grains cultivated in more territories were all factors that contributed in the creation of many new and diverse styles of beer. Wine making and beer brewing techniques influenced each other, especially in today's Belgium, where rich cities, free from Royal rule, took advantage of the abundance and the freedom to trade.



The overall wealth was so great, optimism so high, food growing so easily, that nobility of the era in Western Europe could look beyond their borders. They were able to take a large number of their men, much of their treasure, and travel to the Middle East in an attempt to liberate the region from the Muslims, who had invaded and enslaved all the Christian lands. Indeed, this was the beginning of the Crusades, and there were many of these organized mass summer trips.



New Addition to the Bavik Pils family: a beautiful 12 pack



GEWONE PILS: TESTRESULTATEN (gerangschikt volgens)		Testresults (Listed on quality)												
Beste uit de test		Inhoud	Alcoholgehalte		Label	Densiteit	Koolzuurgehalte	Lucht in de fles	Smaak	Eindeoordeel		PRIJS (Feb. 2005)		
Beste Keeg		Geste verpakking (l)	vermeld	correct?	vermeld	correct?	Eikenring	bonprentelijke	toetsing	toetsing	toetsing	toetsing	per eenheid	er liter
woordelijke keeg		Contant	Alcohol%		Label	Densiteit	Koolzuurgehalte	Lucht in de fles	Smaak	Eindeoordeel		Price		
meer goed voor dit criterium										min.	max.	gemiddeld		
+ goed														
+ redelijk														
- zwak														
● slecht														
MERK en benaming (exclusief verkooppunt)														
●	BAVIK Belgian Premium Pils	f	25 cl	5,20%	+	104	+	+	+	0,31	0,36	1,33		
	JUPILER blond bier	f	25 cl	5,20%	□	105	□	+	+	0,30	0,51	1,63		
	STELLA ARTOIS Premium Lager Beer	f	25 cl	5,20%	□	107	□	+	+	0,27	0,54	1,48		
	ROMY pils	f	25 cl	5,10%	□	107	□	+	+	0,32	0,60	1,55		
	KRONENBOURG 1664 Premium bier	f	25 cl	5%	□	103	□	+	+	0,37	0,78	1,79		
●	GOLD PILS bier (Spar)	f	25 cl	5%	□	99	□	+	+	0,14	0,39	0,62		
	BITBURGER Premium beer	f	33 cl	4,80%	□	101	□	+/□	+	0,50	0,75	1,02		
	BOCK Premium quality pils	f	25 cl	5,20%	□	111	□	+	+	0,39	0,60	1,78		
	BOEELS BIO Bio blond bier	f	30 cl	5%	+	105	□	+	+	0,61	0,51	2,03		
	SAFIR Bier	f	25 cl	5,20%	□	108	□	+	+	0,35	0,55	1,67		
	HEINEKEN Pilsener premium quality	f	25 cl	5%	+	101	□	+/□	+	0,66	0,68	2,68		
	PAX PILS Pils	f	25 cl	5%	□	106	□	+	+	0,35	0,46	1,60		
	BEL PILS Premium lager	f	25 cl	(2)	+	107	□	+/□	+	0,37	0,52	1,75		
	PRIMUS Premium Pils bier	f	25 cl	5,20%	□	108	□	□	+	0,27	0,45	1,30		
	VIGANT Premium pils Belgisch Bier (Intermarché)	f	25 cl	5,20%	+	103	□	+/□	+	0,21	0,21	0,84		
	CAMPUS Premium	f	25 cl	5%	+	105	□	+/□	+	0,41	0,45	1,71		
	SCHUCHEN BRÄU Feinherb Edelbier (Aldi)	b	50 cl	4,90%	□	101	□	□	+	0,45	0,45	0,90		
	STELLA ARTOIS Premium light beer	f	25 cl	3,40%	□	72	□	+/□	+	0,45	0,51	1,90		
	PILSENER URQUELL Bier	f	33 cl	4,40%	□	106	□	□	+/□	0,85	1,02	2,87		
	BOCKOR Pils	f	25 cl	5,20%	□	107	□	□	+/□	0,38	0,38	1,44		
	SLAG Lager Bier	f	25 cl	5%	□	103	□	+	+/□	0,38	0,38	1,52		
	BECK'S Bier	f	33 cl	5%	□	100	□	□	+/□	0,75	0,90	2,43		
	DELHAIZE Premium pils (Delhaize)	f	25 cl	5,10%	□	107	□	□	+/□	0,21	0,37	1,01		

The Belgian national non-profit consumer organization 'Test-Aankoop' named **BAVIK PREMIUM BELGIAN PILSNER** Belgium's best Pilsner beer.

Beating over 60 other Belgian beers. Bavik While often several products will be given the high-quality stamp of approval, this was one of the rare instances where just one product, Bavik, received the honor.

Bavik Premium Pilsner has been brewed since the creation of the brewery in 1894. Indeed, the emergence of the Pilsner, only a few decades earlier in Bavaria and the Czech Republic, was one of the main reasons Mr. De Brabandere started his brewery. Read about the history of the brewery on our web site: www.globalbeer.com.

The Bavik Premium Pilsner has a very strong market in the Southern part of Flanders and in the Western part of Northern France, Normandy and up. This is in fact the 'local' market for the brewery, and this market is still growing at a healthy pace.

The included table shows the results of the study.

Troubadour

Obscura-mild stout, pretty dark color, as you would expect from a stout, 8.5 % alc. By vol. Slightly more red-brown, though, when compared with Irish stouts.

A dense rich creamy beige head crowns your glass. Thanks to the refermentation in the bottle, we have the natural carbonation.

The flavors are deeper, richer, more pronounced: malty, clearly roasted (is it hints of coffee, is it hints of chocolate?) Deceptive, because the relatively high alcohol content is not immediately felt, except maybe a slight glowing sensation.

A complex aftertaste, with some licorice undertones, and a pleasant bitterness survives last. Absolutely a beer to savor and enjoy—let your taste buds experience every ounce of flavor. A lot of lace is left on the empty glass.

Food recommendations: more a beer to have with your main course. The pronounced taste makes it an ideal match for dishes with strong tasting sauces. Let it fight, let it compensate.

Some will enjoy this beer as their last beer of the day, or as dessert.

Another ideal occasion would be the middle of the afternoon sitting on a patio with friends, or watching people go by.

This beer clearly reminds you of the Good Life.



Blond Ale.

the clear, golden, attrac-

tive color is what strikes you first. A firm, white head is the crown of this golden ale.

Your first experience, while sipping the BLOND, will be a refreshing, sparkling effect on your tongue, followed by a mild bitterness enhanced by a spiciness, that finishes with a sweeter sensation.

A good nose recognizes the hops, in combination with fruity esters. With its 6.5% alcohol by volume it is somewhat stronger in alcohol content than regular beers, but it's not overpowering. One can easily drink more than one glass, especially with dinner, where we certainly recommend it with fish dishes. However, just like all your favorite belgian ales, it is a great beer to sharpen the appetite while drinking it with your friends, family or business partners before actually having dinner.

And of course, we will not stop you from drinking a few more after dinner while having more fun with your company.



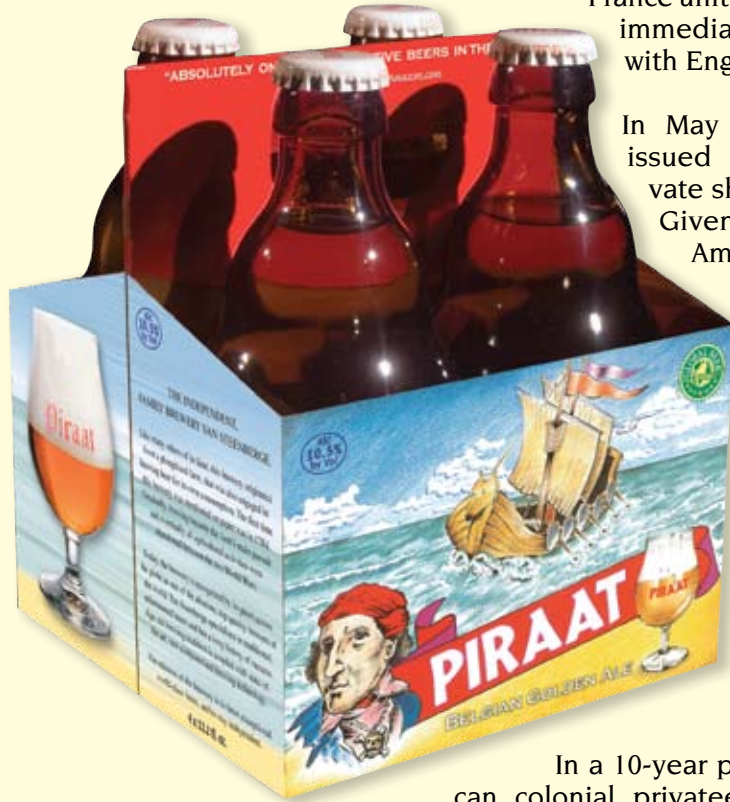
TIME FOR PIRATES!

A huge success at today's movies, pirates and pirating was actually legal on our East coast in the early 1700's.

What happened? King Charles II of Spain died without children in November 1700. Since several heads of State claimed the throne, this provoked an all out war in the rest of Europe.

France united with Spain, and both countries were immediately thrust into head-on conflict with England and the American colonies.

In May 1702, Queen Anne of England issued a proclamation authorizing private ship-owners to seize enemy ships. Given such license to plunder, many Americans signed up.



Between 1704 and 1707, a fleet of 13 privateers (legal Pirates) operated out of the port of New York alone, capturing 36 enemy vessels for a huge profit. British Parliament renounced its 10% share in all prizes in 1708 yet another incentive for privateers, launching a new boost for Pirating.

In a 10-year period, British and American colonial privateers captured more than 2,000 prizes! The value was in the millions!



Our Pirate beers are considered best in the world. As pirates used to say: "Surrender the booty".

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