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NEWSLETTER
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Bière du Boucanier®

The Piraat brought his buddy! Who can stop them now? Another masterpiece of the Van Steenberge brewery! Coming at 11 % alcohol by volume, this golden ale is a triple in the true sense of the word. Be prepared when savoring this beauty!

It probably has one of the meanest labels, but its taste is a sublime combination of bitterness (hops) and sweetness (the rich malt), all complimented by a specific spiciness infused by a combination of three exclusive yeasts, an all-natural process. To reach such high alcohol levels, the brewer must start with tree times the normal amount of the best barley malt, and give the yeast many weeks to do its fermentation work.

More, the beer is also refermented in the bottle (and the keg!). This technique keeps the beer alive and fresh for many years, while producing a natural carbonation.

ICOBES BVBA, the company based in Evergem - Belgium, is the brand owner of Bière du Boucanier. This company launched the brand in the early 1980's, and is responsible for the worldwide marketing. Originally made for the North Italian market, Bière du Boucanier has been sold all around the world since 1998. Australia, Japan and many European countries have been blessed with this fabulous beer, and now it's coming to the USA.

Food combinations as suggested by our Italian beer-lovers: "Enjoy this beer as an appetizer while entertaining your friends, or as your beer of choice with rich Italian pasta's (the alcohol seems to help the digestion), or as your end-of-the-day reward."



Spring Break in Belgium.

Join our Fun & Beer Tour in Belgium on April 18 - April 25 2004, and have the beer-time of your life! Read more about this one of a kind experience for a Belgian beer lover on our web-site www.globalbeer.com. See the 'grandeur' of the capital Brussels, Gent, proud capital city of Medieval Flanders, the romantic eternal beauty of Bruges, the Venice of the North, live the sleeping quietness of a small town like Ypers. All that, while enjoying all kinds of different delicious Belgian beers in good company, and while learning more interesting facts about the world renown Belgian Beer culture. Your tour-guide is the ever more popular Regnier, the "Brut-the-Bruges".

You will remember this for the rest of your life, special gourmet beer dinners, in specific historical settings. Visit with us the following brewery's: Cantillon, Hanssens, Drie Fonteinen, Boon, Silly, Liefman's, Van Steenberge, Trapist Abbey of Westvleteren, De Snoeck, Van Eecke, Bavik, Boelens, Het Anker, plenty of exceptional beer-bars and restaurants, offering several hundreds brands of Belgian beer.

Some pictures of our September 2003 tour.



After a couple of beers at the Brewery Van Steenberge pub.

The impressive wooden barrels at the Brewery Bavik



Pubcrawl in Ieper

Balance the budget.

The classic solution to balancing the budget is to tax your beer even higher, under the false presumption that drinking beer is a 'sin'. The real solution is of course not to waste the taxpayer's money by spending way too much, as said by governor-elect Schwarzenegger in California. Besides, how dare they say that drinking beer is a sin, now that we all know that drinking a glass or two of beer on a daily basis is part of a healthy life-style and saves Social Security a lot of money, since these moderate beer-drinkers stay healthier longer than the non-drinkers, have far less complaints, and are happier overall with a positive outlook on the world and life.

We don't promote new taxes, but it is not fair and certainly unwise to only tax beer and wine, and not sodas, bottled water and coffee for examples. In Belgium and other European countries all these beverages are taxed. I certainly believe that sodas are way healthier than beer, and science backs up my belief. Maybe it's a 'sin' too to drink such expensive Latte-coffee? Recently a coffee-tax proposal was put before the voters in Seattle, and guess what, the voters didn't want their coffee to be taxed. But our beer, oh yes.



Leute Bok Ale.

New look for the Leute Bok Gift package, with a painted 750-bottle of this delicious ale and the unique glass on its wooden stand.

The LEUTE BOK ale was brewed in 1927 for the first time. "Leute" means joy in Flemish, and "bok" is of course the "he-goat". A very interesting and funny name for a real double bock ale holding a whopping 7.5 % alcohol by volume. The name-play "bok-bock" is based on the fact that in 1927 the brewery still had several goats on its farm, where, by the way, hops were also cultivated. Unfortunately, when farming was stopped at the brewery before WW II, the brewing of the bock ale was also ceased. 70 years later, in 1997, the brewery resumed with the old ale, and packaged it in very exceptional and attractive bottles, and presented an original tumbler glass at the same time. Paul Van Steenberghe says that "all the natural good of the past" is now combined with the brewing and marketing knowledge of today.

Leute Bok ale is a dark red heavy beer, top fermented and refermented in the bottle. The aroma and taste is unique and striking, not too sweet, but full and smooth on the tongue. The "official" denomination of the style is "Double Bock", since it is over 7 % alcohol by volume. Double is an identification of alcohol strength. Bock beer is originally associated with the Einbeck region in Germany. The tradition to brew double bocks was first seen in the Munich (Germany) area where it was presented every year as a winter beer.

Were you looking for a gift idea?



Happy Holidays from the Global Beer Network!

Drinking soda causes bone-loss.

Health experts have long suspected sodas as being bad for kids and for adults. Recent research suggests that the phosphoric acid in cola's may actually cause bone loss. At Tufts University, the bone density was put in relationship with the consumption of cola's and other sodas by the 2,500 subjects. Women drinking 3 cola's a day and more, had 2.3% to 5.1% lower bone density in the hip than women drinking no cola's or maximum one cola a day.



On the other hand, the researchers found that alcohol can be protective of bone in some ways, and British research at Kings' College and St. Thomas' hospital proves that an individual's intake of silicon, a mineral absorbed from the soil by plants and most especially by cereals such as wheat and barley, can be directly linked to bone strength. Guess what they also discovered: beer is one of the richest sources of silicon in the modern diet. No wonder that at Tufts University they found that subjects were less susceptible of losing bone mass when drinking cola's, if they also drank beer on a regular basis.

Petrus Aged Pale Ale.

Back by popular demand!

Indeed, a small number of cases have been bottled in September 2003 of this exceptional beer, aged for almost 3 years in huge oak casks before bottling. We bottled this beer for the first time in 2000 for the Michael Jackson beer club, and it got rave reviews all over the world. Actually it was Michael Jackson himself who convinced the brewer to bottle this 'mother-beer'. Mother beer, since this is the old beer that is normally used to blend with fresh brewed beer to produce the Petrus Old Brown Ale.

Here is what Michael Jackson had to say about the Petrus Aged Pale in Beer Passion Magazine:

"Aged"? Many beers have a long maturation, but this one has 24-30 months, in wood. "Pale"? This beer has an "old gold" to bronze color, rather than the Burgundy more common in the breweries of West Flanders. It is a pale version of the traditional local style (which has no name, but for which I have used terms like Sweet and Sour Flemish Red Ale).

This new beer is made only with pale malts, and is unblended. It has 24-30 months in wood, and emerges with an oaky aroma; hints of sherry (a Palo Cortado nuttiness?) and fruit, among a depth of flavors; the classic sourness in the finish; and an intentionally low carbonation. Its alcohol content is 7.3% Alc. by Vol.

A "white" Red Beer (in wine terms)? The temptation might be to compare it with a "white" Zinfandel but, with that sherryish character, the beer is much more robust in flavor and body. Perhaps the name Aged Pale also hints at sherry.

