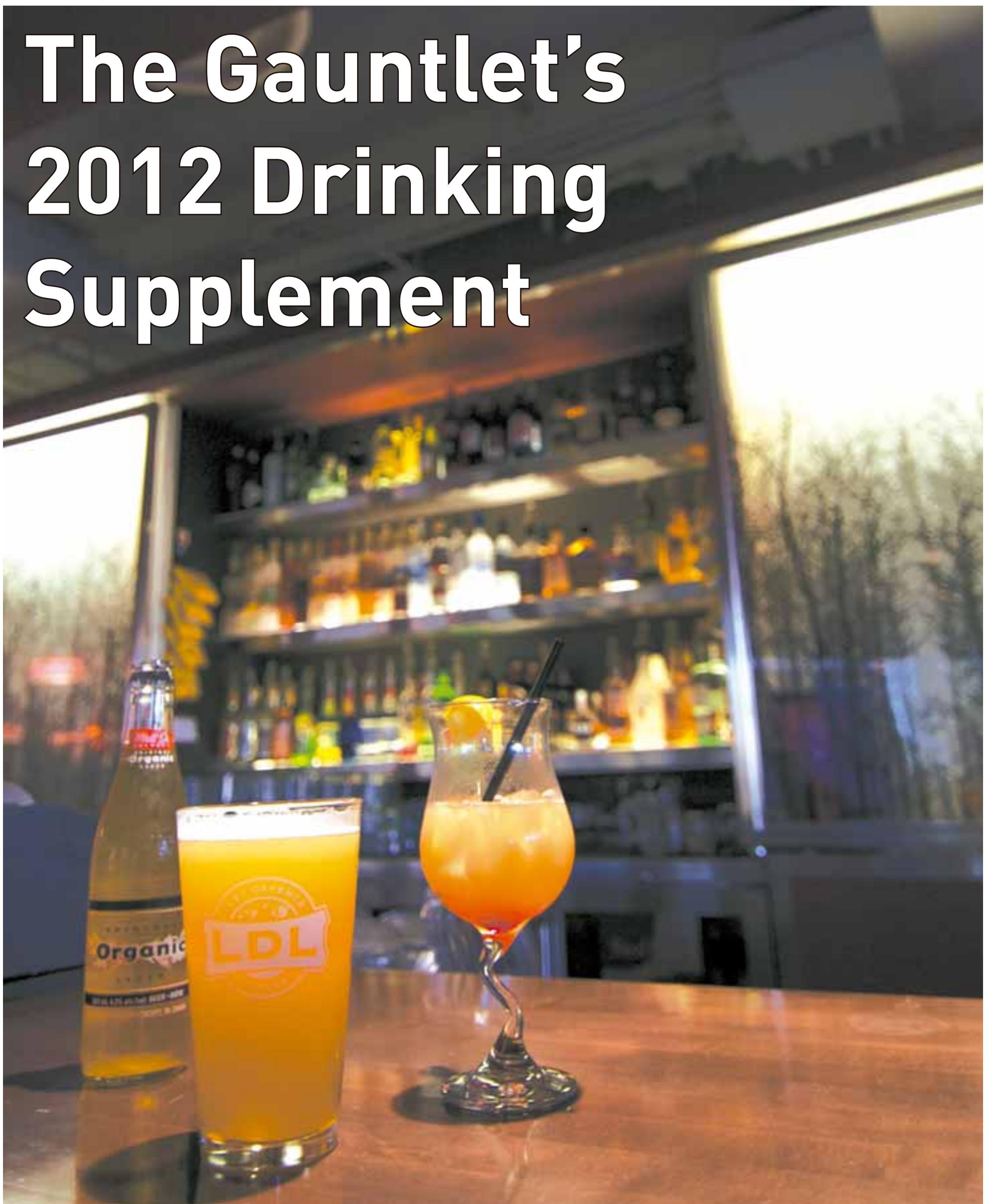


# The Gauntlet's 2012 Drinking Supplement





# Drink Menu



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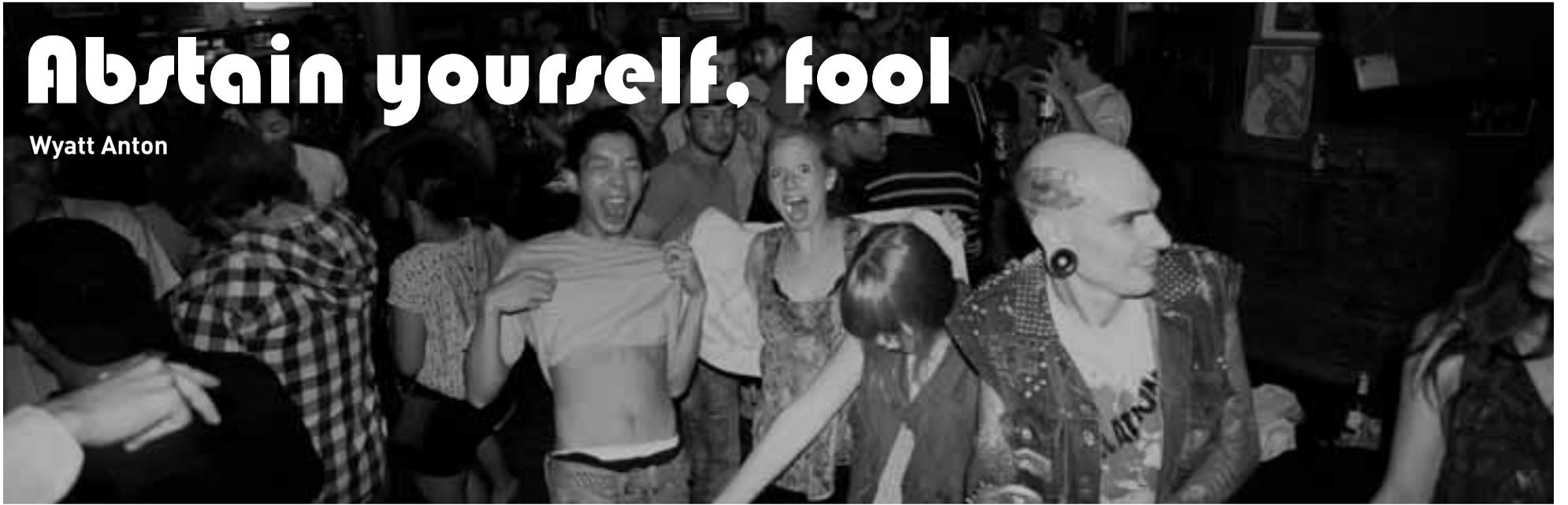
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Special thanks to The Last Defense Lounge

# Abstain yourself, fool

Wyatt Anton



AS YOUNG ADULTS WHO HAVE reached the age of maturity, recently freed from the oppressive clutches of your parents, many of you are looking forward to cutting loose in university. This may mean the age-old rite of passage that is drinking copious amounts of alcohol and doing dumb stuff. After all, a little bit of 'social lubricant' may be just what you need to fit in and make new friends.

But the fact is, too many of you will go past the point of merely having a good time and find yourselves puking, crying, being dragged out of an establishment by an overly muscular bouncer,

losing your license, dying, or worse, waking up beside somebody heinous. I may not be a statistics whiz, but I'm pretty sure these things have a much lower probability of happening while you're sober.

If you are worried that you need to drink to be cool, don't be — the reason we think that is because alcohol companies want us to believe we need their products to make us happy. That is why everyone from Brad Paisley to Lil Jon glorifies intoxication, and it's why people in beer commercials seem so damn enviable or relatable. Alcoholism has found its

way into everything we do, see and hear.

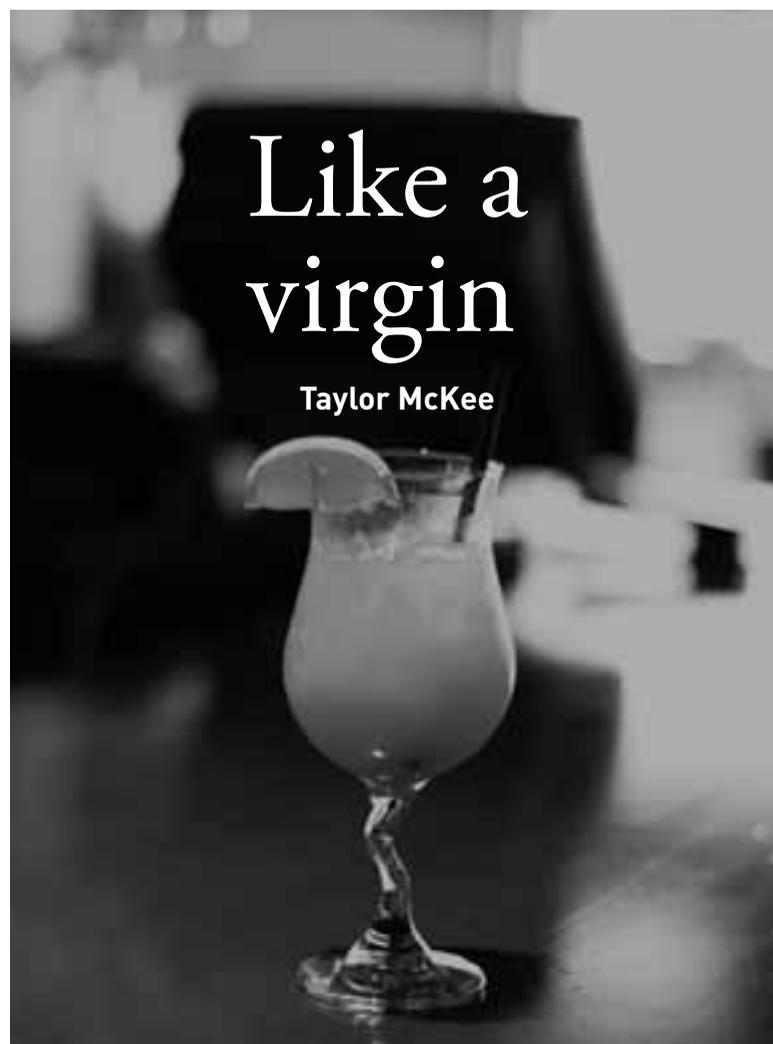
Women should be offended that alcohol companies try to sell product based on ideas like "white-girl wasted" while encouraging harmful attitudes towards women. Men should also be cautious, as these companies play on males' desire to uphold their manliness in order to keep them drinking heavily.

Although I have been off booze for a while, you can rest assured that I have been 'that guy' more than once. I have had ridiculously fun times all over the world because of alcohol, but I have also

woken up in a hospital, a drunk tank and unfamiliar houses. I've watched friends and relatives succumb to an addiction that few take seriously, and have fed some over-sized Patrick-Swayze-from-Roadhouse's ego by letting him rag doll me outside a bar. My decision to stop drinking started when I was sick of having hangovers, and soon my decision became empowering — I now have more freedom to try activities that I just never got around to doing before. For a long time I tried to justify my drinking by taking into account all the fun and crazy stuff I got into that might have never

happened had I been sober, but now I see that there were far better opportunities that I missed — and may never get back. If you're busy thinking about where you're going to party on the weekends, you're certainly not busy enriching your community or yourself.

I'm not saying you should quit drinking, because that's not reasonable. Do as you please, even if that means spending all your parents' money on Grey Goose. Just keep in mind that there are more options on the weekend besides paying for the illusion of coolness. So have fun, be responsible and try not to get into too much trouble.



## Like a virgin

Taylor McKee

MY KIND OF BEVERAGE TASTES good, is affordable and I can enjoy as many as I want without unpleasant consequences. I can also drive to Michigan while consuming four of them if I so desire. The trick is they contain no alcohol. I know that for some, drinking non-alcoholic beverages may seem unappealing, but it doesn't mean you are condemned to water — as long as you are willing to receive a drink that may be coloured like a hallucinogenic dream.

Almost everyone has been in a situation where you have to drive and can't drink. If ever you find yourself as a designated driver, these drinks are a nice alternative to pop. Some of these may make you feel uncomfortable to order if you are of the male persuasion, but if you can stow the testosterone then you may be in for a pleasant surprise.

**Julio's Barrio cocktails** — Get a virgin margarita, daiquiri or pina colada here and you are in for the best damn slurpee of your life. The price is a little steep, but my god it's worth it. You are the master of your own adventure. You can combine flavours. You can create

a strawberry peach masterpiece. You will kiss the sky.

**Virgin Mint Julep** — The recently renovated Bookers Crab Shack downtown makes a really good mint julep. The virgin incarnation of this drink can include orange juice, lemon juice, pineapple juice, ginger ale and mint sprigs. It is refreshing and cool as hell.

**Shirley Temple** — First of all, shut up. This old standard is amazing. The ingredients are simple and every bar knows it. Grenadine, orange juice and seven up. Pro tip: stir from the bottom of the glass or it will taste like pure grenadine. Not pleasant.

**Roy Rogers** — This drink is not as well known, but it has a badass name. The ingredients are Coke, grenadine, a cherry and an orange slice. There is also a variation that involves 7up and ginger ale, but the Coke permutation is the classic. Bottlescrew Bill's makes this drink upon request. As a delightful bonus, it is named after an American hero.

**Arnold Palmer** — This could not be easier or taste better, particularly in the summer. It is in-

credibly simple: half ice tea and half lemonade. I know this is not exactly a treasured family recipe, and you have probably heard of it, but few have the cojones to order it in a restaurant.

**Cherry Coke at Denny's** — If I am a good person, and there is a heaven, when I die I will be transported into a grotto, at the centre of which will be a never-ending fountain of this sweet, sweet beverage. If you could put a hug from a panda bear in a juicer, it would taste something like cherry Coke from Denny's. There is no other drink on this terrestrial sphere that can make me as happy as this one. It is only now available upon request from your server but, hot diggity damn, it is certainly worth it. It isn't neuroscience — it's just Coke and cherry syrup — but try it once and you will be hooked.

All these drinks may be a little outside the itinerary of an ordinary night out, especially because of the bizarre machismo code that is male drink ordering. However, just because you don't drink or are being the responsible designated driver doesn't exclude you from trying something new.

# A new year, a new you, a new drink

Introduction by Sean Willett

Recipes by Devin MacInnis

WITH THE NEW SCHOOL YEAR WELL underway, there has never been a better time to try something completely new. Whether you are a wide-eyed freshman taking your first tentative steps into a strange new world, or a cynical fourth-year who just wants this whole thing to finally be over, introducing some change into your normal routine

might be just the thing you need to kick off a new chapter in your life.

For this year's drinking supplement we, the *Gauntlet*, have decided to embrace change and the possibilities that can be found in seeking new experiences. If that means trying to get into wine, figuring out what the hell mead is, drinking a beer with milk in it or even giving up alcohol all together, there are plenty of ways of changing up the way you enjoy your libations.

Consider trying something new — even though some of these changes may be small, they might just end up having more of an impact than you think.

To kick things off, here are a few recipes for drinks you may have never tried. Either order them at a bar for an interesting new experience, or make them at home for your friends to show off your mixology know-how. Just make sure not to lose any eyebrows in the process.

## THE ZOMBIE

This wonderful fruity yet potent drink allegedly got its name in the late 1930s. It is said that Donn Beach originally made the Zombie to help a hung over customer through a business meeting. The customer later returned saying that the drink had turned him into a zombie.

The original drink recipe for the Zombie included three different kinds of rum, lime juice, falernum (a sweet syrup used in Caribbean drinks), angostura bitters, Pernod, grenadine and 'Donn's Mix.' However, Donn was very cautious with his recipes and kept the original recipe secret, so today there are many variations of the Zombie made at restaurants and bars.

In a highball glass pour the ingredients in order. Garnish with lemon and lime slices.

- 1 measure of lemon juice
- 2 teaspoons of grenadine
- 2 dashes of Angostura bitters
- 1 measure of spiced rum
- 7 oz. of orange juice
- 1 measure of apricot brandy
- 3.5 oz. of exotic juices (ex. guava, mango, pineapple)
- 1.5 oz. of light rum
- 3/4 oz. of dark rum

## SHOTS IN THE DARK

Sometimes traditional shots can get boring — there are only so many Burt Reynolds and Prairie Fires you can knock back before you start to pine for something a little different. These shots present a way to quickly deliver alcohol into your system, and can be a great way to change up your night.

### .44 Magnum

- 1/3 oz. black sambuca
- 1/3 oz. Stroh rum
- 1/3 oz. absinthe

Mix together and serve.

Note: This is a very strong shot, and some of the ingredients may be hard to find.

### Green Demon

- 1/2 oz. vodka
- 1/2 oz. rum
- 1/2 oz. melon liqueur
- 1/2 oz. lemonade

Shake with crushed ice and strain into a shot glass.

## FLAMING LAMBORGHINI

There are few cocktails that, for one reason or another, are a bit too difficult to make at home. Maybe they're too complicated, maybe the ingredients are too hard to find or maybe the recipe involves fire. This is one of the latter, and because of that it should probably only be ordered at a bar, unless you're really adventurous.

- 1.5 oz. Kahlua
- 1.5 oz. Bailey's Irish Cream
- 1.5 oz. blue curacao
- 1.5 oz. sambuca

Matches

Straw

Layer sambuca over Kahlua in a narrow glass and pour a shot of Bailey's into one shot glass and blue curacao into another. Place straw into layered Kahlua and sambuca and ignite the sambuca. Then drink before the straw melts and as the last dregs of the sambuca are being drunk, pour in the Bailey's and the blue curacao at the same time. These are to be drunk through the straws at the same time. Be careful combining fire and alcohol.



You can try these drinks at The Last Defense Lounge on the third floor of MacEwan Student Centre.



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# Merry mead: the ethical choice

Tamara Cottle

MEAD IS THE AMBROSIA OF THE gods. It was graciously passed down from the heights of Mount Olympus to infuse human culture around the world. Mead's ubiquitous presence can be found in illustrations on Egyptian temples, heard in the hymns of the ancient Vedas and exalted in poems of Norse mythology. Legend says those who drink mead will turn into a poet and scholar, and will have the ability to solve the most challenging problems. Mead is also said to be a powerful aphrodisiac. It is believed that the term "honeymoon" refers to the month-long celebration following a wedding when mead was consumed to insure fertility. It has been drunk in the haunted halls of great warriors, and enjoyed by kings and laypeople alike.

The oldest archaeological evidence of mead dates back to 7,000 B.P. in China where broken pottery shards were found to reveal remnants of a wine-like drink made from fruit, honey and rice. Older than grape wine, mead is perhaps the oldest fermented beverage, and it is easy to understand why. Mead, or honey wine as it is often called, is very easy to make. All that is required is honey, water and naturally occurring yeasts that are found in the honey itself.

Though easy to produce and historically common, mead fell out of favour for a number of reasons. Political, economic and social realities have impeded do-it-yourself endeavours and, like many home-based industries, mead production has suffered.

"The art of home brewing, although it is still alive and well to a certain degree, is not as large as it has been traditionally, but there's definitely a revival," says Malcolm Saunders, owner and operator of the Light Cellar, a family-run superfood business in Calgary.

As more people start to question where their food comes from, and the more they are concerned with what they put into their bodies, mead is enjoying a resurgence in popularity.

"People are getting turned on to the effect they feel when drinking mead and other fermented beverages," says Saunders. "It's filled with all kinds of enzymes and probiotics, or in simple terms, life-force energy."

Mead is a nutritionally dense superfood replete with carbohydrates, B vitamins and minerals. Its historical importance for the well-being of people cannot be overstated. Not only used as a source of nourishment, mead was also a means to acquire beneficial mental and emotional states.

"People can use it as a kind of escape. It has a general kind of easing, relaxing quality," says Saunders. "There are those properties plus the nutritional aspect, and depending on what it was made of, the herbal component and its benefits as well."

Mead can be made with many different ingredients. There are melomels, meads that have been fermented with fruit, and metheglins which have been fermented with spices like cinnamon, ginger and nutmeg.

The Light Cellar offers fermented beverage-making workshops where participants learn how to make their own customized meads using various herbs and plant medicines. Saunders wants to teach people how to create their own fermented beverages to revitalize a culture that has a lot of meaning for people.

"We've lost the inherent goodness and integrity that homemade foods used to have. If we go back to this whole food approach, creating things ourselves, we have something much better and nourishing for our bodies. And we can make it

inexpensively," says Saunders.

Xina Chrapko of Birds & Bees Organic Winery and Meadery, sees mead as an avenue for community building and environmental sustainability. Birds & Bees is one of three meaderies in Alberta that are licensed to produce, process and distribute their own mead.

"For us it is the philosophy of sustainability for why we keep bees," says Chrapko. "Bees are so critical to life itself. It is one small thing we can do for the betterment of our neighbours and the larger community."

In 1999, Chrapko's father approached the provincial government about creating regulations for a cottage industry which would allow people to run their own local, small-scale wineries. After five years of pressure, the government finally conceded and allowed for small family-run businesses to produce and market their own mead. It took another four years for the law to allow people like Chrapko to sell their wine at farmers' markets across Alberta.

"Being at farmers' markets allows us to be in front of customers who want to support local and who want to know where their food is coming from," she says. Chrapko has found that people are becoming more interested in meeting their food producers and learning about environmental stewardship.

Meaderies promote sustainability and diversification in the local economy. "There aren't many grape varieties that do really well in our climate here in Alberta," says Chrapko. "So it's an opportunity for us to use what is produced easily here."

In addition to the myriad of environmental benefits, Chrapko's parents saw the idea of local meaderies as a way to keep young people in the province.

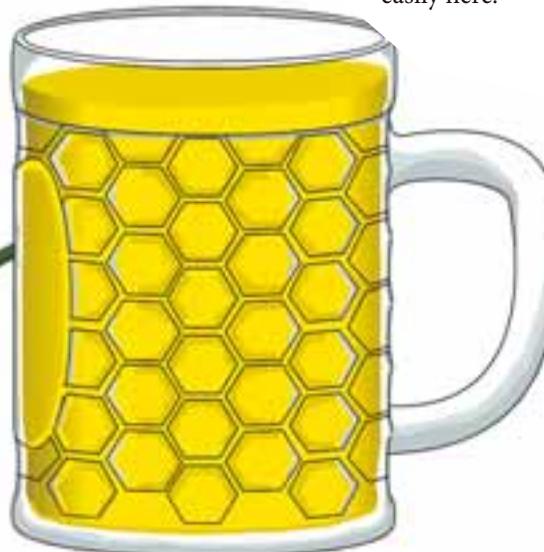
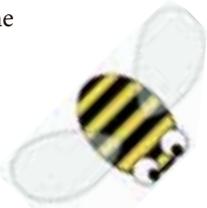
"Prior to 2005, anyone who wanted to learn about wine making had to leave because there wasn't any industry here," she says. "Mom and dad saw the mead business as a way to provide really unique opportunities for young people in Alberta."

The demand for mead has increased since 2005 and you can find local brews at select liquor stores, restaurants and farmers'

markets throughout Calgary.

"Any wine drinker can find a mead they can enjoy because there is such variety not only in flavours but in dry, to off-dry and sweet selections," says Chrapko. "There's a whole range of meads out there."

"I'm always humbled when I put a batch of mead down because it's a process that has been going on for so many years," she says with a hint of awe in her voice. "It's such a simple process, but it's also so complex. That's where the art of it comes in and where each vintage is different."



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# A hint of sophistication

Susan Anderson

WHEN I WAS 18, I THOUGHT WINE was something I would enjoy at 40. At 22, it's one of my favourite drinks. What changed? Mostly an afternoon getting drunk off sauvignon blanc, but also determinedly trying new wines — setting me on a search for the perfect glass.

At first I didn't like wine, but by trying different wines that I perhaps didn't quite like, I began to acquire a taste for it. My tastes have moved from white wine to red wine, and although there are still bad glasses, I now have several favourites. But more than the taste, I enjoy the social aspects of drinking wine — comparing flavours with my aunt, enjoying a glass at family dinners and sharing bottles with friends.

So how can you develop a taste for wine? It's simple: take advantage of every opportunity to try different wines. Perhaps your parents or relatives like wine. If you have friends who would also like to get into wine, have a small wine party.



Everyone can bring a different bottle with some fruit and cheese, and sample each other's selections.

But where to start? There are so many different wines. Remember that price is not the sole factor in determining how good the wine is. Price is related to the cost of the vineyard, the type of grapes, whether it's aged in oak barrels and the reputation of the winemaker. Although a \$25-40 bottle will most likely be better than a

\$10 bottle of wine, a \$100 bottle of wine is not necessarily going to be twice as good as a \$50 bottle. Yet, if you don't like the grapes or the mixture, you won't like the wine no matter how expensive it is. However, you won't know what you like until you try it. If you're really interested, sign up for a wine tasting somewhere in the city, like the Kensington Wine Market.

Old world wines — wines from Europe and the Mediterranean basin — are labeled by the region where the grapes were grown. These winemakers have a strong sense of terroir, which means 'the soil.' Terroir describes how grape growing is affected by the climate, soil and region. French wines are very much defined by the region, and France is renowned for winemaking. Germany, Spain, Portugal and other countries produce great wine, but Italy produces and drinks the most. Italians consume nearly 16 gallons of wine per capita, per year. Spain, however, has

the greatest number of vineyards.

New world wines are described by the grape — merlot, pinot noir and shiraz are my favourites. They are all red wines, and are usually fruity and light.

Australia is the largest exporter of wines after Italy, France and Spain, and has over 50 wine regions and sub regions. California produces more than 90 per cent of American wines — the climate is just right, and has little variance from year to year. Canada produces several different wines — predominantly in Ontario and British Columbia. Canada is also the largest producer of ice wine, which is generally very sweet. It makes an excellent dessert wine.

The word 'reserve' on a label usually refers to high quality or aged wine. However, wine makers can use the word whenever they want, so be wary of it because it doesn't mean much. Sulphites are rumoured to cause wicked hangovers, but they actually only cause

headaches in about 1 per cent of the population. Also, screw tops are not a sign of cheap wine, they are simply used to avoid cork contamination.

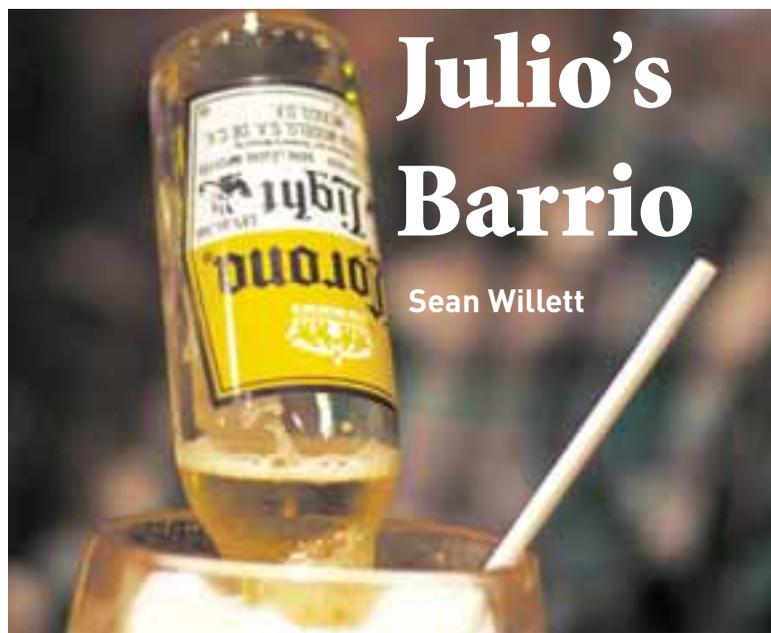
When actually drinking wine, remember to smell it first. And don't judge a wine based on the first sip. Take a couple sips and really swish it around on your tongue. Then try 'slurping' by pursing your lips and drawing air across the wine on your tongue — it's okay to make noise. This slurping lets the aroma compounds reach your olfactory bulb allowing you to smell the wine. And if you think that sommeliers are crazy for thinking there are, for example, hints of blackberries, chocolate or plum in wine, know that wine consists of hundreds of chemical compounds which are similar, or identical, to those found in fruits, vegetables, flowers, herbs and spices. But if you can't quite pick out the flavours, it's okay to just smile, nod and enjoy the wine.

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# BAR REVIEWS



## Julio's Barrio

Sean Willett

SOME BARS ARE THE COMPLETE package. They have an amazing drink selection, delicious food, wonderful service and reasonable prices. They are almost perfect, but they are also exceedingly rare. Far more common are the bars that are good at one thing, and one thing only. Julio's Barrio is one of the latter.

Located in Kensington, Julio's Barrio lords over 10th Street with its colourful sign and massive set of windows, which allow passersby to peer into the two floors of the Mexican-themed establishment. Equal parts bar and restaurant, it is the kind of place that is filled with families during the day and drunken revelers at night. Ei-

ther way, it is usually fairly loud, although not to the extent of most places downtown.

The food at Julio's Barrio isn't anything special — a selection of fairly standard Mexican-style dishes that range from being inoffensive at best to repugnant at worst. If you are looking for high-quality, authentic Mexican cuisine, you should probably keep searching. The service is a little hit and miss, but there is generally not much to complain about.

However, despite being mostly sub-par, Julio's Barrio excels in one area: offering a staggering selection of extravagant and delicious cocktails. If you and your friends are ever in the mood to order some

of the most ridiculous and impressive cocktails possible, this may be the best place in Calgary to go. While the prices are a little steep, they are usually worth it if only for the sheer spectacle the beverages provide. While their classic Bulldog, an upside down Corona in a lime margarita, is their most well-known cocktail, they have enough choices to satisfy pretty much every palate.

Although it is far from the perfect bar, Julio's Barrio caters to a very specific niche and is sure to please fans with elaborate drinks. If that is all you are looking for, then you won't be disappointed, as long as you don't set the bar very high for anything else.

NORMALLY WHEN ONE COMES across a suspicious-looking metal door that leads into a building with no windows, they pass it by and continue on their merry way. And normally, this is the wise thing to do. In the case of Nanta, however, to pass by the sketchy metal door nestled in the quiet dark of downtown's 6th Street. sw is to pass by one of Calgary's hidden gems.

If you dare to continue through the door, a flight of stairs takes you up to a Korean karaoke bar that is riddled with charm and merriment. A central stage allows patrons to belt out their favourite rock ballad in front of an audience while several large screens behind them accompany their dulcet vocal melody with bizarre, occasionally unnerving graphics and unrelated foreign music videos.

If you are with a group of friends, are stage-shy or simply just want more chances to sing, you can rent one of the private karaoke rooms for the meager fee of \$23 per hour. Split that up between your group and you have one of the cheapest, most enjoyable ways to party any night of the week.

Though their song library is largely Korean, they still have a decent selection of English songs from a variety of decades to suit your tastes and singing ability. Although if you come here with the hope of getting to sing Seal's "Kiss From a Rose," you will be disappointed.

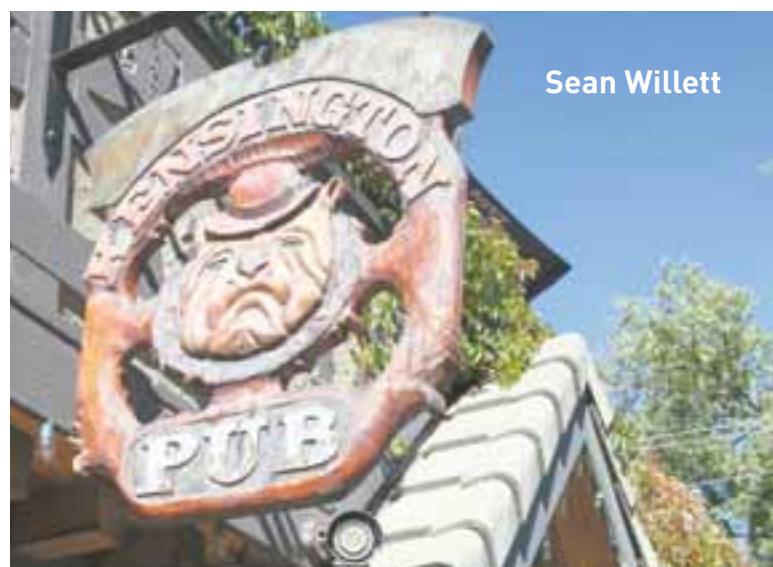
Nanta's menu isn't extensive, but it has the basics in bar food covered, plus several Korean favourites such as kimchi and tofu.

They also carry a delicious Korean alcoholic beverage called soju, which is available in a number of different fruity flavours. For \$25 you can also order a beer tower, which comes with an ice core to keep it chilled.

If you're looking for a place to get drunk and have a good time, but don't want to suffer through waiting in a long line only to have your foot stepped on by a stiletto in a dark, sweaty, hormonal mob of people grinding against each other, go to Nanta. Boys in your group can sing their hearts out to Taylor Swift. Girls can rock out to "Baby's Got Back." Everybody can give themselves laryngitis by singing "Bohemian Rhapsody" at the top of their lungs. You will all learn something about each other. And it will definitely be worth it.



Morgan Shandro



Sean Willett

GOING TO THE BAR KNOWN ONLY as Kensington Pub is probably the closest to feeling like a *Harry Potter* character most people will ever get. To put that in a less nerdy way, the place is pretty magical.

At first glance it doesn't look like much, but that is part of its strange charm. The way it blends into the other buildings on the quiet Kensington alley where it can be found makes it easy to miss. Marked by an old-fashioned sign picturing a bulldog wearing a hat, the entrance makes customers feel as if they are stepping into a different time period.

This bar is not a dance club —

the Kensington Pub is always quiet and low-key, even when it is at its busiest. However, it is at its busiest more often than not, and this may result in difficulty securing a seat on some particularly packed nights. Thankfully, there is plenty of seating, to the point where the pub almost seems bigger on the inside than it does on the outside.

The drink selection is suitably varied, and while it doesn't support a particularly impressive beer list, most people should be able to find something to appease their tastes. Patrons who arrive hungry will be pleased to find a menu filled with pub food standards, along with

more traditional English fare and a decent selection of vegetarian options. The service is about as good as it gets, with friendly, helpful staff and short wait times for food and drinks.

Kensington Pub, with its quaint atmosphere and seemingly physics-bending interior, is the kind of place you go when you want to have a conversation while drinking your beer. Located between downtown and the university, it's the perfect place to either start or finish a night of hard partying — or to simply relax for a while with friends. Just don't try to order a butterbeer.

# BEER REVIEWS

**Erin Shumlich**

AH, THE GOOD LIFE: KICKING UP YOUR feet, popping open a beer and enjoying the chilled autumn air. There is a lot more to beer than the alcohol content — sipping a

good beer can spurge that ‘Mmmm’ feeling quite unlike anything else. Choosing the right beer is key for maximum enjoyment, unless you are chugging down a six-pack to convince yourself that you can dance “Gangnam Style” better than Psy. Plus, once

you’ve had a few beers from obscure micro-breweries across Canada, you can impress your friends while you scoff at their choice of beverage.

Calgary has some good microbreweries like Wild Rose and Big Rock, but a visit to

the Kensington Wine Market had me pining after something a little more adventurous. I sipped, analyzed (and played flip cup with) beers from Revelstoke, British Columbia, Edmonton, Alberta and two from Quebec because, let’s be honest, they sure know beer.

Alley Kat Brewing Company  
Pumpkin Pie Spiced Ale  
Alcohol content: 5.4%  
Type of beer: Seasonal  
Rating: 4.5/5

I have a bias towards this beer: I absolutely love everything Alley Kat. And the Pumpkin Pie seasonal beer does not disappoint. In fact, it might even surpass their Aprikat — a long-time favourite of mine — perhaps because it’s only available in the fall and absence makes the heart grow fonder. It’s not something you could drink all night because of how sweet it is, and at \$5.59 (on special) for a 650 ml bottle, it’s not something your wallet could easily sustain either.

It smells like you just walked into grandma’s house as soon as the bottle is popped. Brewed with real cinnamon, ginger and pumpkin, this beer tastes like heaven. Every sip has a distinct cinnamon taste that leaves a sugary aftertaste. For people who may not be huge beer drinkers, or those looking to try something new, the Pumpkin Pie Spiced Ale is for you.

The label is different every year — this year it features a young woman baking a pie, which may turn off some male drinkers and feminists. Even though the label isn’t my favourite, the beer definitely is.

A beer this good makes it the best thing ever to come from Edmonton.



Brasserie Dieu Du Ciel  
Rigor Mortis ABT  
Alcoholic content: 10.5%  
Type of beer: Abbey Style Brown Ale  
Rating: 3.8/5

This beer will kick you in the butt. If you’ve had a bad day, this is the beer for you — it gets straight to the point. At \$3.99 for a 341 ml bottle with 10.5% alcohol, this beer is the most bang for your buck. Brewed in St. Jerome, Quebec, it was inspired by Belgian Trappist monks. For a beer with such high alcohol content, it was a lot better than I expected. It pours a hazy copper brown that only adds to its terror and smells very woody and leathery. The beer tastes like yeast and molasses immediately, and finishes just as strong. The alcohol content is very noticeable, and it takes some getting used to — it’s definitely made to drink slowly. Bitterness lingers for a while on the palate, but the aftertaste finishes sweet like burnt sugar, which keeps you reaching for the bottle.

Let’s just say Quebec knows how to do it right: with a name like Rigor Mortis and a label that looks like a Finnish metal band’s album cover, this beer doesn’t fuck around. If you can find this in a liquor store — it’s not available everywhere — I would recommend it, if for nothing else, to look seriously badass drinking it.

Mt. Begbie Brewing Company  
Tall Timber Ale  
Alcohol content: 5.2 %  
Type of beer: English Brown Ale  
Rating: 4.3/5

There is nothing like B.C. in the fall, winter, spring or summer. The province is arguably one of the most beautiful in Canada, so anything that comes from the coast yields high expectations. From Revelstoke, B.C., the Tall Timber Ale doesn’t disappoint. It was a gold medal winner at the 2006 Canadian Brewing Awards, and I can see why — it’s a really, really good beer. At \$4.89 for a 650 ml bottle, it’s also reasonably priced. The label of most Mt. Begbie beers feature photos from the good ol’ days in Revelstoke — the Tall Timber Ale shows three men in a mine.

The beer is a classic brown ale with a slight hint of caramel. The caramel smell is strong, but the beer thankfully does not taste that sweet. The full-bodied ale warms the palate without leaving a sour residue that brown ales sometimes do. The beer is made from Goldings finishing hops and top cropping ale yeast that doesn’t leave you feeling bloated. It’s a perfect summer beer to enjoy until the last drop.

Mt. Begbie Brewing Company can make a good beer.



Microbrasserie Charlevoix  
La Vache Folle  
Alcohol content: 9%  
Type of beer: Imperial Milk Stout  
Rating: 2-3.5/5

This milk stout is a weird beer. I was really excited to try a beer that mixes two of my favourite things, but upon first sip, I was really disappointed. It tastes exactly like what you would expect, and made me think that lactose and beer should never, ever mix. After taking a few more sips, I realized my initial distaste was because the beer is different than any stout I have ever had and slowly I began to enjoy it more. The bottle is short and fat, and the label is a psychedelic yellow featuring a drunken cow with a bucket on its head. Classic.

It smells and tastes distinctly like milk. It’s one of the most filling beers I’ve ever had, but I wouldn’t recommend skipping dinner due to the high alcohol content. The beer doesn’t taste like it’s 9% alcohol, something that the milk masks well. Maybe eating cookies with the beer will help get rid of the strong, bitter aftertaste that lingers for quite a while.

At a hefty \$6.39 for a 500 ml bottle, I would suggest sharing this stout with a friend if you’re trying to be adventurous.

# PROPAGANDA

THURSDAYS AT COMMONWEALTH

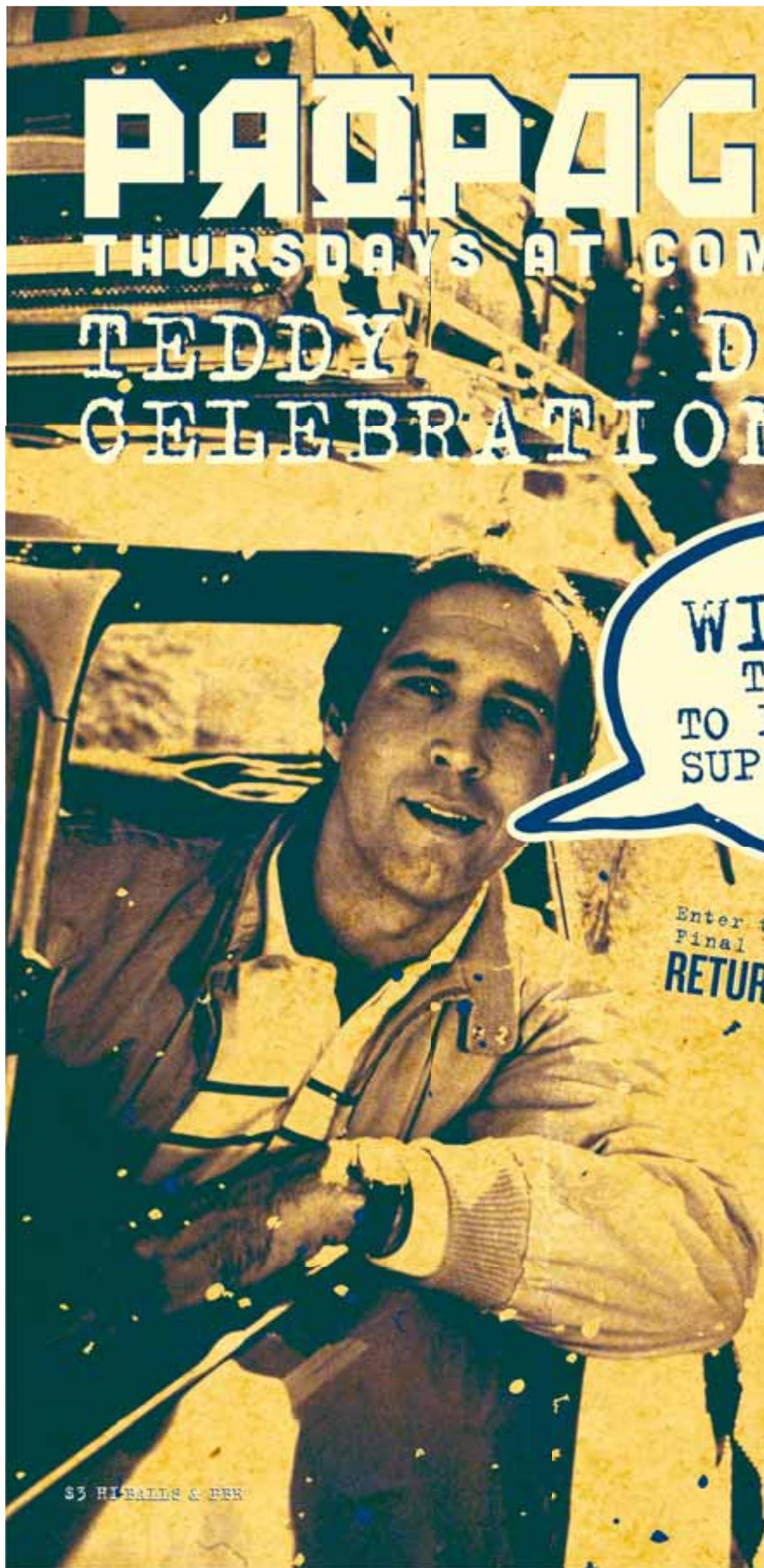
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**THE BACK ALLEY**

# PARTY CALENDAR

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Ladies Night

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tequila, with \$4.00 palm bay coolers  
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## Saturday

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