



Stubby Buddy

Vol 2

Featuring:
Pale Ale Reviews
Interview with
Mountain Goat
Cider Reviews
Recipes
Barfly's Rant

A Lighter Shade of Pale

Stubby Buddy Editorial

Welcome back for Volume 2 of Stubby Buddy! We've been so very overwhelmed by the positive reception for our first volume and would like to thank everybody for their kind support and encouragement. Cheers, folks!

Volume 1 is now out of print, but free electronic copies are available if you want to send us an email at: stubbybuddyzine@gmail.com

You can also join our emailing list for future volumes (as spam-less as gmail can provide). Excitingly, we also have a Facebook Page, where you can be updated on news as it happens and get to meet other Stubby Buddy friends.

We would particularly like to thank Mountain Goat (interview on page 3), St Arnou (giveaway on page 19) and Sticky Institute, who have given us some fantastic advice and help with advanced 'zine technology.

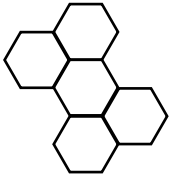
Most importantly, we would like to thank everyone who has read this little thing and showed their friends.

So sit down, crack a cold one and have a bee-autiful time!

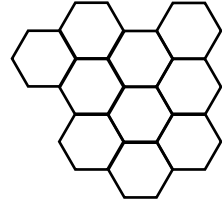
Buzz and Bumble

<h2>Contents</h2>	
Editorial	2
News in the Hive	3
Mountain Goat	
Interview	4
Mountain Goat	
Reviews	6
Cider Reviews	8
Pale Ale Info	9
Pale Ale Reviews	10
Pool Rules	14
Beer Recipes	15
Barfly Rant	16
Reviewer Info	18





News in the Hive



We're starting to see some effects of the Liquor Licensing blitz. Rumours flying around the hospitality industry have mentioned a range of interesting stories. Some venues have been found to be in breach of license and fined accordingly. Others have allegedly been fined for allowing staff to have a knock-off drink after closing. Small band venues are also finding that the letter of the law is harming the live music scene due to some license restrictions and related overheads if music is performed.

Hopefully, this is helping make violent thugs more peaceful.

One way to ensure that people don't get plastered is to lower the alcohol content. The Victoria Bitter recipe change has received mixed reviews from its loyal stalwarts, with some uncaring and others outraged. Coles (as in the supermarket) have released a few budget-conscious beers weighing in at a mere 4% (Hammer and Tongs Draught and Tasman Bitter, both brewed by a tight-lipped J. Boag and Sons). Liquorland has apparently been stocking these beers since May, but this is the first we're seeing of them.

Independent Distillers, maker of Vodka Cruiser, have released a premium range of drinks exclusively for women including a cider and two beers. The beer is of particular note. Called Hummingbird, it comes in a tiny 275ml bottle, is 4% alcohol, and labels itself as a low-carb blonde beer. You can also get it with infused passionfruit. Nothing is surprising anymore.

The cider boom continues with Tooheys' 5 Seeds picking up sales after a huge marketing campaign. CUB is reportedly working on a clear-bottled cider, and Otway Estate's Prickly Moses line also has one in the pipeline. Strongbow has released a low-sugar and low carb version called Clear. Three Oaks have begun pushing themselves around town right now. 2 Brothers have brought out a pear cider/perry.

More bars are stocking microbrews and rare imports than ever before, and it does seem that Melbourne's beer palate is maturing. Also, the new trend in new microbrews seems to be looking in direction of lagers....

At a larger level, Coopers Pale Ale is rapidly making a significant impact on CUB products, both in packaged and keg beer. Expect a massive ad campaign.

Mountain Goat

An interview with Mountain Goat brewer and co-founder Dave Bonighton (right) about the Organic Steam Ale, the newest addition to the Goat stable.



Tell us about the new Organic Steam Ale.

It's a bit of a bastardisation of a few styles. Traditionally, steam beers were lager yeasts brewed like ales (with a warm fermentation). It had some fruity ale character but was crisp and clean. We're making a steam ale, fermenting an ale cooler than we normally would, arriving at the same endpoint.

And it has a touch of wheat?

The wheat gives it a bit more malt character, helping with the fruitiness and making it a bit hazier. Wheat malt is higher in protein, which is what causes cloudiness in the beer.

What makes it organic?

Organic beer is just like any other organic product. [The barley] has been grown free of pesticides and then it ends up at the maltster, where it's malted organically. As far as the brewing goes, all our ingredients are organic, our processes have been certified as organic, we don't put any

preservatives or chemicals in our beer, we don't filter or pasteurize it. So nothing other than malt, hops, yeast and water goes in the beer.

You don't filter. So no fishbones? Good for vegetarians?

No fish in our beer. The brewing industry is pretty environmentally aggressive, which is why we do the rainwater tank and the organic beer and the solar panels to try to limit our footprint. We want to reduce our impact, but without wanting to be wankers about it.

How has reception been for the Steam?

Really good. The Steam has nearly caught up to where the Hightail is. Having dropped the IPA and the Pale, it's more than made up for the amount of beer we've been able to brew and keg. We've got about a hundred taps around Victoria and around forty of those now are Steam.

You've dropped the IPA and the Pale?

This is replacing the Pale Ale and the IPA in the bottle. We'll continue to make the IPA, probably putting it into longnecks at some point as a seasonal thing. We just thought the Pale Ale and the IPA were covering two different areas; the IPA was an organic beer, the Pale Ale was our session beer. We weren't completely happy with the way both of those beers were travelling, so we thought lets bring the two together - make the pale ale organic, make it a sessionable drink - but still with some character.

So what beers will you have out now?

What's going to happen is we'll only have the Hightail and the Steam in stubbies year round and then seasonally do longnecks. In Summer we'll probably put the IPA in a longneck and when Winter rolls around we'll do the Surefoot Stout. That's the plan. We haven't worked out an Autumn beer yet.



What new and exciting projects are on the horizon?

We're doing barrel-aged beer. We've got a chardonnay barrel which has got some Rapunzel in it, which is our Belgian blonde. It's totally experimental. We don't know what's going to happen with it, but we open the bung every day and it smells awesome. It's jazz beer; we're making it up as we go along.

Will we see last year's experimental Fancypants again?

Absolutely. I don't know where, I don't know when, but you will. That was an awesome beer! Maybe end of February, early March.

Mountain Goat products are available Victoria-wide and in capital cities around the country. Mountain Goat is in Richmond and opens its bar at the brewery (left) Wednesday and Friday nights with free tours.

**For more information, visit:
www.goatbeer.com.au**

Mountain Goat Reviews

We'd like to thank Mountain Goat for their support with a spread of reviews of the great drops they let us try (free beer will always be tried, ya know). Cheers, Goats!

Organic Steam Ale 4.5%

Quite fruity on the nose. Mellow sweetness on the palate, followed by a crisp bite in the aftertaste. That 10% wheat mix is smooth and subtle. A very nice beer and some will say better than the Hightail.

Buzz 4.5

Bumble 4

Hightail Ale 4.5%

Goat's flagship has a distinctive dark amber colour with strong and refreshing hops. Rich, crisp, bitter and memorable. Good for Spring and Autumn. Good balance.

Buzz 3.5

Bumble 3

India Pale Ale 5.7%

Not quite as bitter as some IPAs, but still has that power. Nose full of malt provides a sweet mouthful, but the bitter aftertaste likes to linger. Nice to try, but too much for us.

Buzz 3

Bumble 2.5

India Pale Ale (through Randy the Hopinator) 5.7%

This is the regular IPA, but with Goat's hopinator (Randy) coming to the party. Tastes really fresh with a long finish. Whereas the IPA standard gives a malty nose,



Randy the Hopinator (or Randall Handle) is a new addition to Goat. Beer goes straight from the keg into Randy, who infuses a secondary batch of fresh hops into it, where it comes out of the tap straight into your glass. Randy can bring us flowers anytime, sexy beast that he is!

this delivers a mouthful of flowers. The bitterness is balanced out beautifully.

Buzz 3.5
Bumble 3.5

Surefoot Stout 5%

Lovely sweet malts and smooth, smooth, smooth! *Buzz* was very surprised (doesn't normally like stout) and we suspect it is lightly hopped. Seems malt driven and is just gorgeous. A stout for non-



stout drinkers. NB: combine with Hightail for an awesome black-and-tan.

Buzz 4
Bumble 4

Spicy Ross 6.2%

Winner of the 2008 Australian Home Brewing Awards, well done to Ross Mitchell. Full of star anise, ginger, nutmeg and vanilla pods. Such a huge nose! Licorice-like nose (that's the star anise) will appeal to stout drinkers. The chai of beers. A bloody ripper! If you can get any of this limited edition drop, steal it. Then let us have first bid at your back-alley black market auction.

Buzz 5
Bumble 5

A Transit in Mercury

Last volume, we extolled the benefits of a slab of Mercury Dry. We would like to say that we still do like it, but have become curious in regard to their new direction.

We don't mind the **label redesign**. After all, this is the **Summer of Cider** and Mercury needs to stand out against all the other ciders flooding into the market.

We are, however, quite intrigued by the **lowering of the alcohol content** from 5.5% to 5.2%. Why has this changed? Is it due to government pressure? Tax hikes? Cost or time constraints? New recipe? The GFC (Great Fermentation Change)?

Consumer feedback? **Aliens?** Maybe not...

The price hasn't changed, nor has the size of the stubbies, which are both good points, and we look forward to a comparison test next volume.

What's going on, Mercury?

Cider Corner

We little bees have become big fans of cider recently. So here's some we've rated.

Aspall

(England)

Aspall Draught Suffolk

Cyder 5.5%

This cyder (note the spelling) is strong on the nose, very fruity, and a bit syrupy. Fizzes like a champagne, and it continues to do so. Full bodied sweetish flavour and the company's pride in the purity of their product comes through. Tastes like Autumn, and apple lovers will adore it.

Buzz 3.5
Bumble 3.5
Flash 3.5

Coldstream Brewery

(Coldstream, VIC)

Coldstream Cider 7%

Definitely brings that apple to the fore. No intense flavours, but is fresh and zingy. Rounded and pleasant, but there is a certain something that doesn't quite sit right. Doesn't sit wrong either, but I'd love to see a dry or premium version which plays with the recipe. A fine brew nonetheless.

Buzz 3
Bumble 3.5

Creative Beverages (?)

(Melbourne, VIC/ Belgium)

Monarch Dry 7%

Misleading label. Is this made on license? Is it a local company that has a Belgian brewery on side? Will the mysteries of this world ever cease? We may never know, but we do know that this is quite a decent cider, gentle on the taste buds and good for bubbly lovers. Drink when cold, and a great complement to spicy food.

Buzz 3.5
Bumble 4

Gaymer Cider Co.

(UK)

Gaymers Original 4.5%

A well-balanced drop, though heavyish on the back palate. A little sweet without being cloying. Can taste the fermentation rather than the apple, if that makes sense.

Buzz 4
Bumble 2.5
Flash 4

Little Creatures Brewing

(Fremantle, WA)

Pipsqueek Best Cider 5.2%

Clean and crisp. Very pale colour.

Reminds you of a sparkling wine, in many ways. A wine drinker's cider. This cider converted Bumble from being a beer drinker. Quite acidic, sometimes too much, and has a prominent sourness that can be mistaken for sweetness.

Buzz	4
Bumble	5
Flash	4



Mercury
(Hobart, TAS)

Mercury Artisan 5.5%

Gentle nose. Sour bite. Pleasant aftertaste. There's a sweet touch that would become overpowering once the drink warms up. Seems like Mercury have tried to make a cider that subtly blends the characteristics of their three main labels. Not offensive to anyone, but has nothing special to offer.

Buzz	3
Bumble	3
Flash	2.5

Rahona Valley Vineyard
(Red Hill, VIC)

Bob's Cider Super Dry 10.2%

Oi vey! Strongest alcohol content we've had in a cider so far. Cloudy appearance and has a powerful nose. Label suggests trying it with mint, and that works. Actually, the label is very honest; it is indeed super dry and a great aperitif. Hard

to quaff, it's a sipping cider, so get the ice. Very worthwhile. Love that ten-point-two!

Buzz	3
Bumble	3.5

Three Oaks Cider Co.

(Salisbury, SA)

Three Oaks Original 5.3%

Smells like fake sour-apple flavouring. Tart and sweet. Like drinking a lolly. This cider is far too sweet for draught and dry drinkers, but good for pre-miix breezer/cruiser girly-drinkers. Confectionary. Can't taste the alcohol. Great for teenagers (18+ of course...)

Buzz	2
Bumble	3
Flash	2

WM Magner
(Ireland)

Magners Original Irish Cider
4.5%

Strong fruit flavour, and an attractive orange hue in colour. Almost floral notes end in a dry and rapid finish. Large bottle (568ml) disguises the low alcohol content. An entry level cider, mellow, but with a bold apple. Nice, but a little boring.

Buzz	2.5
Bumble	2.5
Flash	3

A Brief Lesson on Pale Ale

It seems that every brewery makes a pale ale at the moment. But what is pale ale? And why has it become so damn popular?

Well, pale ale is a kinda catch-all term for ales that use pale-coloured malt. That means pale compared to stout and porter. Golden ales and many lagers are paler than pale ales. But they're not called paler ales. Just so you know.

In England, pale ale became a term only used by brewers. Drinkers called it "bitter" because it was more heavily hopped than the standard pub drops. That's where you get the names for stuff like Victoria Bitter, even though it isn't a bitter. It's a lager with a bitter taste. And now no other Australian brewery wants to use the term for fear of being mistaken for a lager.

In England, you can ask for a pint of bitter and you'll get a pale ale. Don't try it here. But "a pint of Coopers Bitter, please" does have a ring to it, no?

So, there's heaps of different pale ale styles other than the English Bitter. American Pale Ale is much hoppier and floral than the UK style, and we see that influence in girly beers like Little Creatures.

More balls can be found in the India Pale Ales, where the hops are far sharper and merciless.

If you add some darker malt into the regular mix, you end up with an Amber Ale, or an Irish Red if you roast the barley a bit. If you chuck your pale ale into a cellar and mature it for a bit you can make a Biere de Garde, which takes a bit of stuffing around but ends up amazing! The French really do make up for cowardice with good booze, don't they?

Pale ales generally range between 4 and 5 % alcohol, with most Australian ones hitting smack in the middle at 4.5%. (An exception is Biere de Garde, which can be up to twice as strong as the others.)

Due to the amazing popularity of Coopers Pale, microbreweries have used pale ales to launch their lines, though some are beginning to kick off with lagers. We still have heaps of pales, some of which we've reviewed.

Pale Ale Reviews

Baron's Brewing

(Woollabra, NSW)

Pale Ale 4.6%

Happy to see us. Caramel-orange on the nose. Pretty clear for a pale ale. Natural ingredients and no preservatives gets a nod. Dry, with a sweetness that isn't overpowering. Like an unfiltered lager.

Buzz 4

Bumble 3

Bridge Road Brewers

(Beechworth, Vic)

Beechworth Pale Ale 4.8%

Smells divine and keeps its promises. A complex and smooth-traveling beer. A great alternative to Little Creatures Pale and those Yank hops work a treat. Minimal aftertaste which just asks for another mouthful.

Buzz 3.5

Bumble 3.5

Shamrock 4

Cascade Brewery Company

(Stb Hobart, TAS)

Pale Ale 5.0%

Pours nicely and has a clean and subtle nose. High clarity and quite carbonated. Seems much closer to a lager than a pale ale, having very

little body and little in the way of bitterness. If you weren't told it was a pale, you'd definitely think it was a lager. Sessionable and lightweight.

Buzz 3

Bumble 3

Coopers Brewery Ltd

(Regency Park, SA)

Original Pale Ale 4.5%

Bottle-conditioned, so it needs a roll to mix the sediment. Sweet on the nose. Comes across as a bit clinical and homogenous after trying some other pales. Lacks depth but is very accessible. Like U2. Can't be edgy anymore because it's too popular. Kudos for being able to cellar it. Good bang for the buck.

Buzz 3.5

Bumble 3

Choo 3.5

Grand Ridge Brewery

(Gippsland, Vic)

Gippsland Gold Pale Ale 4.9%

Brim-full, which is nice as they use the 330ml stubbies. Definitely a pale ale. Looks like honey and goes down like same. Little wonder they're proud of the fact that they're the world's most awarded brewery. Bumble thinks it beats

Coopers Pale by a mile.

Buzz 4
Bumble 4

Hawthorn Brewing Co

(Hawthorn, VIC)

Premium Pale Ale 4.7%

Got a hint of apple to this one. Very little carbonation to it and it seems almost as if it's been oaked or barrel-fermented. Not strongly hopped and very drinkable.

Buzz 4
Bumble 3.5
Choo 4

Kooinda Boutique Brewery

(Rosanna, VIC)

Pale Ale 4.7%

Lovely dark colour and a nice hoppy nose to match. Nothing fancy about this, just a good solid beer that makes its mark proudly. Liking that quick and sweet back palate. Like a good mate; comes in boldly, makes you smile and then fucks off before outstaying its welcome, leaving only good memories of its visit. Good as it warms, too.

Buzz 4
Bumble 4
Shamrock 4

Little Creatures Brewing

(Fremantle, WA)

Pale Ale 5.2%

Fruity! Heavily perfumed with a nibble of bitterness. Such a bold statement, having all that flavour, though not a rude or offensive one. Can be a bit cloying for some. Pretty and oh-so-very-nice, like Pollyanna.

Buzz 3.5
Bumble 3
Choo 3



Both of these beers have strong notes of rose petals, passionfruit and raspberries

Matilda Bay Brewing Company

(Dandenong South, VIC)

Fat Yak 4.7%

Sweet nose with a floral tone. Kinda reminds you of Little Creatures. Full-bodied with big hops, but not too bitter. Sweet drink, but tastes a bit gingham-dress. Doesn't have the balls to warrant the tough name.

Buzz 3.5
Bumble 3

McLaren Vale Brewing Co

(McLaren Vale, SA)

Pale Ale 4.5%

Beautiful packaging. Have they done this with a wine yeast? Tropical fruit notes on the dry and acidic side. Would like to try it with food.

Buzz 3

Bumble 3

Mountain Goat Beer

(Richmond, VIC)

Pale Ale 4.5%

Nice colour. Really big bite on the back end, but leaves aside any floral notes. Very bitter, but doesn't have much more to it. A little disappointing, and probably a smart idea to replace it with the superior Steam Ale.

Buzz 3

Bumble 3

Choo 3

Purrumbete Brewing

Company

(Camperdown, VIC)

Pale Ale (Red Duck) 4.5%

Serviceable, but not outstanding. Nice bitter finish and a good balance. Takes the less-is-more approach and doesn't hold your tastebuds to ransom like some other pales. Fine.

Buzz 3

Bumble 3

Choo 4

St. Arnou

(Sydney, NSW)

Pale Ale 4.5%

This isn't hiding anything, but it isn't going out on a limb, either. Just a simple, well-made pale. There's a yeastiness to it, if that's your thing.

Buzz 3.5

Bumble 2.5

Choo 4

*I really like that
Steam Ale!*



Sweetwater Brewing

Company

(Mt Beauty, VIC)

Pale Ale 5%

Quite cloudy and deep. Wonderful texture with a fine bead. Foamy and mouth-filling. Cumulous clouds storming over the tongue. Not very bitter, but incredibly tasty. Lovely hops. Nice work, but very filling.

Buzz 4

Bumble 4.5

Local Victorian Pub Pool Rules

Playing pool should be fun. But sometimes people play with different rules than what you're used to, which can lead to arguments if you didn't work it out beforehand.

Because we hate arguments, we've created a list of pool rules based on the most common variants in Victoria, so you've got something other than that big list of international rules that they put up (which is a dumb way to play pool)

No foul off the break: If a foul occurs, the next player doesn't get two shots. Also, no fouls are counted until a ball goes down. If a player pots more than one ball, they get to nominate which one they want and then have another turn. Concerning the set-up, odd/even or red/yellow is fine, as is the C/J set-up.

Two (2) shots on a foul: If your opponent fouls, you get two shots. Fouls include: potting the white, potting an opposing ball, striking the black or an opposing ball before your own, missing all balls, making the white leave the table, moving a ball with your hand or cue. You do not have to nominate. Snookering is fine. Not hitting a cushion is also fine.

Shoot forward from the line: If you have to place the white on the table, you may put it anywhere behind the line. You must shoot it forward, crossing the line before it hits any other ball or cushion. If the table has a D, the ball must be placed only within the D, although all other rules apply.

No two shots on the black ever: Extra shots don't carry. Not ever. This takes precedent over the fouling rules above.

Game isn't over until the black ball is down: If you pot the black and foul, you lose. If you foul while on the black but the black is still on the table, the game continues and your opponent gets two shots as per usual.

Be sporting: Don't be rude. It's only a game. If you're playing for money or booze, determine the rules beforehand. If you are at a disagreement, flip a coin and run with it.

Beer Grub

We like to nibble on yummy snacks when drinking beer. If you like yummy snacks as much as we do, you can try a couple of our favourites!



Spicy Seeds



*Pepitas & Sunflower Seeds (50/50 mix)
A good whack of Organic Tamari (Soy Sauce'll do)
A drizzle of Olive Oil
As much Cayenne Pepper as seems like a good idea*

1. Dry-fry the pepitas and seeds until they start to pop (this means no oil just yet)
2. Now add the oil, tamari and cayenne
3. Sniff, go “yum”, turn off heat.
3. Tip into a deep-sided oven tray and spread evenly.
4. Dry in a very low-heat oven for about thirty minutes or so.

Beef Jerky



*Beef
Lotsa Sweet Chili Sauce
Scadloads of Worcestershire Sauce
Not quite so much of Soy Sauce
Is-this-enough of Dried Garlic Pieces
Pinch of Gourmet Salt
Wrist-strain of Freshly Cracked Black Pepper
Some Chili Flakes*



1. Cut beef into thin strips, removing all fat and gristle. It's fiddly but worth it.
Trust us.
2. Soak beef strips in a mix of all the other stuff for about an hour.
3. Lay out strips on a cake rack above an oven tray
4. Dry in an ageing, thermostat-challenged, gas oven on the lowest heat possible for approximately eight to fourteen hours with the door propped half open (we recommend doing this on cold nights when cooking also doubles as heating)
5. Nyomnyomnyom

Barfly's Rant

It's a cruisey evening with a nice ol' vibe at the bar I work in, and I'm talking to some of my favourite regulars as I'm polishing some wine glasses. A gent walks up to the bar and pauses to look at the display fridge behind the bar. He concentrates, contemplates then makes eye contact with me. I wander over and ask him what I can get for him.

"Just a Carlton, thanks."

(Bear in mind this is a decent bar and we don't stock Carlton.)

I wonder what exactly he was looking at the fridge for so long at, then explain we don't stock it, and present him with a printed beer list. The gent flicks over the beer page and stares at the other beverages for a while. Then it comes...

"Melbourne?"

Sorry, no.

"Stella?"

Na.

"Corona?"

Na.

I stop the depressing scene and present a stubby of Coopers Lager and tell him this is as close as I can take him to what he wants. He looks at it then says, "Naaaar, gimme a bourbon then."

Knowing fully well that plank the gent didn't finish his order, I prompt – with coke?

"Yeah."

Vibe destroyed. I ponder why planks even go to nice bars, and then wonder why it is that people make so many assumptions. I generally never start making a drink until I know what the customer wants. Example: if you ask me for "a beer" or "a wine" I will just look at you and shrug. C'mon, don't be crap, give me a hint loser! Start with lager or ale, light or dark, red or white. Or you could really make my day, put all your money in the tip jar, and spontaneously combust. (You never know, you might enjoy doing something spontaneous for once in your life).

My other favourite customers include dolled-up plank babe, who assumes that I want to get into her pants (really, I just want my money). Generally plank girl says she doesn't know what she wants and asks for suggestions. After a suggestion, she will always say "Naaar, I don't want anything fruity." After another suggestion usually comes "Naaar, I don't want anything nutty." Sounds like she doesn't want anything suggestiony. Plank girl can't read either, and usually spends ages cutting other customers off from the bar by talking to her friends while holding her purse in suspended purchase mode. But it's ok; with any luck her eye lash will fall into her drink and choke her.

I also like Mr. Terribly important, suit with sunglasses on the blackberry phone. He usually approaches the bar mid way though a 10-way conference call with massive multi-national corporations, and likes his bar tender to read his mind; put the beverage on the bar for him and magically start a tab.

Hostile Mum with child –

never to be confused with MILF - will come into a bar and expect it to be perfectly normal to get tanked while hell spawn runs amuck. If you approach her- no matter how politely- she WILL BITE. Avoid this by all means necessary, as she has got rabies (some women get this during pregnancy because they can't spell babies). Generally I just give the kids some ciggies, a lighter, and call welfare.

Old Mate is always a good one, because his old senses aren't so keen anymore, although he still has the desire to dull them some more at the bar. You can try the beverage list, but it always gets pushed away with a "Oh, I can't read THAT!" So you end up screaming the list to him. Don't get sucked in – this is the start of old people manipulation. You'll end up doing everything for him all night. Just ignore him and he'll shuffle out.

I love my regulars.

*This rant was
brought to you
by Brunswick
bartender/owner
Bar Dawg*



Guest Reviewers



Shamrock is a long haired fellow working as a rep for several small breweries and is passionate about local beer.

Flash is a girl who sleeps about two and a half minutes every night (when she has the time). Her photography is amazing!



Choo is a homebrewer who drives tour-buses and works hospitality at large events (among other things) in a desperate attempt to keep out of the IT industry.

Coming in Stubby Buddy Vol. 3

We:

- take a peek inside 3 Ravens Brewing
- wonder what exactly are ten green bottles
- introduce Mrs Austen's guide to proper beer etiquette
- study up on Pilsners/Pilseners and why they're difficult to spell

And more...

About the Reviewers

Buzz is a corporate girl who majestically changes into a hippy on weekends. She has two cats, and a garden that she's still taming.



Bumble is a barman who lives, works and plays in the Brunswick area. He has no garden or cats, but borrows Buzz's ones.

Free Beer!



We at Stubby Buddy love beer, and we're sure that you do, too. And we all know that the only thing better than beer is **free beer!**

Our good friends at St Arnou have offered to give away a **slab** if we have a competition, and who are we to argue? So, if you'd like to go in the running for a slab of some lovely **St Arnou Pilsner** (reviewed next issue) simply **send us an email** (stubbybuddyzine@gmail.com) telling us in **50 words or less** what your **new favourite beer is and why**.

Favourites will be printed next Volume and the winner announced.

(This competition is restricted to Melbourne residents only. Otherwise, we can't get it to you. Unless you're willing to pay the postage...)

Dear Mr/Ms Taxi Driver,

My name is _____ and I would like to go home. I appreciate your kind help with this endeavour.

Please note that my somewhat disheveled appearance is primarily due, not to excessive alcohol consumption, but to a rather rare and unfortunate condition which causes me to lose balance, fluctuate moods, smell quite badly, and talk slurred gibberish. Please note that kicking me out could be construed as discrimination.

I would like you to take me to:

Please don't rip me off. I promise not to be violent and I do have cash.

Thank You

PS. My condition may cause me to vomit and/or urinate at any moment. We might need to pull over at some stage.

Important Phone Numbers

Note that not all numbers may be appropriate outside of the Melbourne Australia region.

Taxi	131 008
	132 227
Emergency	000
Poisons Hotline	9496 4410
Lifeline	13 11 14
Melbourne Sexual Health Centre	9347 0244
Legal Aid	9300 5333
Problem Gambling	1800 858 858
Girlfriend/ Boyfriend	
"Special" friend	
My local pub	
That cute person's number	
Local pizza joint	
The actually good local pizza joint	
Tonight's new best friend	

Stubby Buddy is founded upon independent thought and independent means. Any resemblance to actual advertising is purely coincidental (and we still adore free samples)

Buzz and Bumble welcome your correspondence and can be reached at stubbybuddyzine@gmail.com

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