

Elite Customer Care For Our Gourmet Products



If you received a Gift Card or Gift Certificate for multiple shipments and want to change your original product selections, you can easily change which products you'll receive for your remaining shipments by calling our Customer Care toll free number below. If you especially enjoyed a particular beer, wine, or cigar selection you just received, reorders are available. To update your account, make account related changes such as shipping address changes, reschedule a future shipment when receiving multiple shipments, or to reorder a product, please call us toll free at 800-949-0905. Thank you very much and enjoy!

HANDCRAFTED BEERS

Here, you'll get today's best, handcrafted international and domestic microbrews without having to travel the world to find them. Sample professionally selected beers that are unsurpassed in variety, quality, and freshness. Each shipment includes twelve, 12-oz. beers from two different lightly distributed international and two different domestic breweries [four different beer styles total, three bottles of two different international beers and three bottles of two different domestic beers]. Each shipment also includes our comprehensive, four-page newsletter so that recipients will be able to read all about the beers they've enjoyed, how they were made, and the breweries that crafted them.

BOUTIQUE WINES

Experience the world's finest wines without having to travel the world to find them. Our focus is on top quality, lightly distributed, hard-to-find wines. Each shipment will introduce you to two different varieties and you may elect to receive either one red and one white, two red selections or two white. Count on our collective expertise to deliver variety and quality, not only from classic regions found in France, California, Spain, Italy and other wine producing countries, but also from some of the more recently discovered first-class wine producing regions in Australia, Chile, New Zealand and more. Each wine is accompanied by an informative newsletter and you may purchase additional bottles at discounted prices.

SPECIALTY CHEESES

Here, you will receive three, half-pound freshly cut blocks of extraordinary cheeses selected from boutique manufacturers around the world. You might receive a Gaperon, originating in France during the 14th Century, an authentic Lancashire by Ruth Kirkham, and an Italian Taleggio matured in the caves of Valsassina...all in one shipment! You'll discover an enormous range of cheese tastes, aromas, and textures. Each shipment also includes our comprehensive four-page newsletter so that recipients will be able to read all about the cheeses they've enjoyed, how they were made, and the farmhouses that crafted them.

GOURMET CHOCOLATES

We feature a different extraordinary, world-class chocolate product in each shipment. Our selections come from all over the world and include many different kinds of foods - exotic spiced truffles and unusual confections like Chocolami (an Italian chocolate and hazelnut log), a variety of Belgian Dark Chocolate Brownies, and fudge made by Benedictine monks. Each shipment shares the same four characteristics: each chocolatier is renowned for their product, the product has a limited distribution, the product is made with the highest quality chocolate and other ingredients, and the product is usually created only days before we ship it.

EXOTIC FLOWERS

We assemble breathtaking bouquets made up of several flower species and greenery in each shipment. You'll receive spectacular bouquets that will vary greatly from shipment to shipment. We always feature a primary species, and then other flowers and greens are chosen to complement it. The majority of the flowers in each arrangement arrive as buds that are ready to bloom when placed in warm water. And you will also receive a four-page newsletter, a one page overview of the best way to care for your arrangement, and two packages of flower food to help extend its vase life.

HAND-ROLLED CIGARS

You'll receive five different premium, hand-rolled cigars from five different manufacturers in each shipment. Each cigar portfolio is professionally selected to ensure quality and variety, and the cigars vary widely in gauges, lengths, tobacco blends, and wrapper types. Since cigars must be maintained at a specific humidity level, each cigar is stored in a humidor and then shipped with a specially designed humidification device. Our informative four-page newsletter is also included. And, you can reorder your favorites!



CUSTOMER SERVICE 800.949.0905

HANDCRAFTED BEERS



Vol. 12 No. 6

DOMESTIC & INTERNATIONAL

ABITA BREWING COMPANY

From the oldest craft brewery in the southeast we bring you the beers of Abita Brewing Company, established in 1986 about 30 miles north of New Orleans in the pine laden woods of Abita Springs, LA. By 1994 they outgrew their original site (now their 100 seat brewpub) and moved up the road where they now brew 52,000 barrels of beer annually.

Their growth has been impressive, but rest assured they still brew their beers in small batches, faithfully made by a dedicated brewing staff that uses only the finest ingredients including the artesian waters of Abita Springs. Their protected wells deliver water so pure that it need not be chemically prepared like many breweries'.

Considering their proximity to New Orleans, it's miraculous that the Abita Brewing Company was spared any major damage from Hurricanes Katrina and Rita. According to their president, David Blossman, "We're proud to be a Louisiana company and feel blessed that we are still able to brew beer and keep our employees working." Their ties and loyalty to the area led them to launch a major initiative to help raise funds for all those people whose lives have been devastated by the storms. One component of this initiative has been their Fleur-de-lis Restoration Ale, with \$1 from the sale of every six pack being donated to the Louisiana Disaster Recovery Foundation (LDRF). The other major component is their line of Fleur-de-lis t-shirts, hats, ribbon pins and car magnets. 100% of the net proceeds from the sale of this merchandise will go directly to the LDRF.

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FLYING DOG BREWING COMPANY

The Flying Dog Brewpub has been irreverently serving its own unique style of handcrafted ales in downtown Aspen, Colorado since 1990. These hounds know how to brew great beer, with tons of attitude and an unabashed spirit of rebellion. Founders George Stranahan and Richard McIntyre have found inspiration in the late gonzo journalist Hunter S. Thompson and gonzo artist Ralph Steadman (who still provides the artwork for all

of their beer labels). The brewery staff have shared many a pint with both of these unique personalities, and Mr. Thompson was quite a fan of the brewery. Considering his famous line "good people drink good beer," he clearly thought highly of these brew dogs.

Flying Dog has gained nationwide success by combining bold, uncompromising craft beers with branding that captures the irreverent spirit of today's beer drinker. Let's face it, we're all mavericks in a certain sense, going to great lengths to procure the fine microbrews we crave in a world of macro-brewed swill. We at the club believe that all craft beer fans have a bit of the dogged side in us. We're happy to see these old dogs doing well as they ship over 500,000 cases per year these days. Now that's something to bark about!

Our sophisticated panel of beer hounds selected two purebreds that we know you'll howl at the moon over. What are you waiting for? Release the hounds!

For more information about the brewery and scheduled tours, call (303) 292-5027 or check out their web site at www.flyingdogales.com.

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CUSTOMER SERVICE 800.949.0905

ABITA BREWING COMPANY

(Continued from page 1, col. 1)

For more information about the brewery, brewpub and/or scheduled tours, call (985) 893-3143 or check out their web site at www.abita.com. And if you can, support the Louisiana Disaster Recovery Foundation by ordering some of Abita's Fleur-de-lis products. Hey, good cause, good gear, everybody's happy!

ABITA CHRISTMAS ALE

Abita Christmas Ale is a festive dark ale crafted each year with a slightly different recipe. Have a sniff of this brew and you'll quickly notice the holiday spices—nutmeg, clove, ginger, a touch of anise and some citrus notes fill the nose. Look also for a firm malt backbone to support all of these spices. Expect these elements to be less prominent in the flavor profile, with the nutty malts and fresh-baked bread notes taking center stage. A moderate bitterness rounds out the finish. Its nutty and spiced elements will partner nicely with a cannoli or pumpkin pie dessert.

Serving Temperature: 48-55° F

Int'l Bittering Units: 29

Alcohol by Volume: 5.0%

Suggested Glassware: Pint Glass or Holiday Mug (clear or opaque)

Malts: Pale, Cara Red, Cara Munich, Crystal

Hops: Willamette, Kent

FLYING DOG BREWING COMPANY

(Continued from page 1, col. 2)

SNAKE DOG IPA

We're not sure what caused the snake dog creature on the label to look the way it does, but we suspect that a dog and snake simultaneously came into contact with a massive hops cache and, like the superpower-forming radioactive rays presented in old comic books, a transformation ensued. The superpowers held by this hop hero are from the massive lupulin content (them's the hops oils). Expect huge, perfumy and floral piney and woody hop resin notes with a detectable malt backbone. Look for major

bitterness in the flavor and finish, with a distinctly perfumy feel in the nose, which is enhanced by a note of alcohol that hits the palate and warms the belly. Holds up well with a spicy meal.



Serving Temperature: 42-48° F

Int'l Bittering

Units: 45.0

Alcohol by

Volume: 5.8%

Suggested

Glassware:

Pint Glass, Chalice or Mug (clear)

Malts: 2-Row Pale, Crystal

Hops: Warrior, Columbus, Golding

COOPERS BREWERY LIMITED

LEABROOK, AUSTRALIA

(SOUTHERN AUSTRALIA)

Just outside Adelaide, Australia, in Leabrook, you'll find the Cooper Brewery, the last stronghold of the old-established, family-run breweries on the continent. The brewery was founded in 1862 after Thomas Cooper, a Methodist preacher from Yorkshire, England, immigrated to Adelaide, Australia. His venture into brewing was spawned much by accident when his ailing wife requested that he make a restorative ale—to be used as a tonic—from an old family recipe. Appreciated for its taste and perceived medicinal attributes, demand quickly grew enough for Thomas Cooper to start his famous brewery, which today remains as the sole independent brewery in Australia to survive the entire 20th century.

Unfortunately, we must report that Coopers is currently under threat of losing their long-held independence. A competing brewery company, Lion Nathan, recently launched a hostile takeover bid. Coopers, while still family-run, does have shareholders, and if a majority of

NORM'S CORNER AS SPOKEN BY CHEERS' NORM

Woody: What's going on, Mr. Peterson?

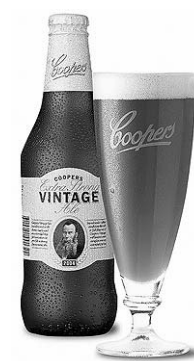
Norm: A flashing sign in my gut that says, "Insert beer here."

them approve the deal, then it's goodbye to independence. The Coopers family is ready for the fight however, and this fight is getting ugly. Currently bouncing around in the Australian courts, accusations from both parties are flying. From Lion Nathan's side, Coopers' unwillingness to accept the offer is unreasonable and not in the best interests of their shareholders, while Coopers maintains that Lion Nathan's bid is opportunistically inspired by the recent growth of Coopers, and Lion Nathan's recent slump in profits.

For more information about the brewery, check out their website at www.coopers.com.au.

COOPERS EXTRA STRONG VINTAGE ALE (2004)

This balanced brew is triple-hopped with Hersbrucker, Cascade and Australian Pride of Ridgewood hops and fermented with a 90-year old yeast strain! Note that you might



on the nose and in the flavor. The finish is distinctly fruity, with a peppery hop bite and a nutty yeastiness. Enjoy with braised lamb or as a nightcap.

Serving Temperature: 48-55° F

Alcohol by Volume: 7.5%

Suggested Glassware: Pint Glass, Oversized Wine Glass, or Snifter

STAATLICHES HOFBRÄUHAUS (HOFBRÄU MÜNCHEN)

MUNICH, BAVARIA, GERMANY

(SOUTHEASTERN GERMANY)

Today nearly everyone is familiar with the term Oktoberfest. But where and when did this now international tradition start? Why Munich of course, and right at the

want to pour this beer slowly and carefully, leaving the last ¼ inch in the bottle, unless you like the haze and extra B-vitamins you get from yeast sediment. The yeast will affect the flavor, so maybe you'd like to try both ways and see what appeals best to you. Expect notes of apple skins, apricots, tangerine and malts

CUSTOMER SERVICE Q & A's

Q: What should I do if I'm moving or need to make an address change?

A: Please call prior to the 5th of the month to make all account changes such as address changes, and membership extensions, cancellations, or renewals.

Q: How do I renew my gift membership?

A: Great news: You are eligible for a one-time Renewal Bonus of 50% off your next month when you agree to continue the service on an "open" basis and commit to at least 3 months. Simply call us at 800.949.0905 or renew your membership online.

Q: What happens if my shipment is damaged along the way?

A: If the shipment arrives damaged, please give us a call immediately at 800.949.0905 and report the incident for a prompt resolution.

Q: I want to give a gift to my parents for their anniversary, but my dad loves microbrews and my mom loves wines. How can I make them both happy?

A: We have great options for you! You can have Microbrews, Flowers, and International Wines, Cheeses, Chocolates, and Cigars delivered every month-- or choose any combination of products and months! This means you could send your parents a gift that would enable them to celebrate their anniversary over and over again!

footsteps of this month's second featured brewery, Staatliches Hofbräuhaus, better known as Hofbräu München.

Once upon a time, the beers of Munich were deemed "less than satisfactory" for then Duke of Bavaria, Willhelm V. As a result, his demanding household ordered that beer be imported from the town of Einbeck in Lower Saxony. In order to reconcile cost and pleasure, Willhelm's chamberlain and counselors suggested that a ducal brewery be built. The Duke was delighted, and on the very same day, recruited a monastic brewmaster to plan and supervise construction of the brewery that would be known as Hofbräuhaus.

More than 200 years later, when Ludwig, son of King Maximilian I Joseph of Bavaria married Theresa of Saxony-Hildburghausen, a massive soiree was held. The date was October 17th, 1810, and the highlight was a climactic horserace held in a meadow outside the town. A raging success, the king agreed to a request to repeat the festival every year. Thus, the Oktoberfest was born. But what about Oktoberfest beer? Well, two years after the original festival, the royal brewers decided to offer His Majesty a truly special brew, bolder in flavor and higher in alcoholic content than beers served at the previous two festivals. The beer was none other than the world-famous Oktoberfestbier from Hofbräu München.

For more information about the brewery, check out their website—which has tons of pictures and heaps of info about this historically significant brewery: www.hofbraeuhaus.de. And do plan a visit if you can, you won't be disappointed!

HOFBRÄU ORIGINAL

The water used for brewing Hofbräu München beers is drawn from their own well, nearly 500 feet below beery-hallowed Bavarian ground. At such depths, the water is protected from any negative environmental influences. This water was deposited in the foothills of the Alps before the Stone Age! Expect that characteristic German mustiness on the nose, with grains and slight bitterness evident. In the flavor, look for notes of fresh bread, grains, a slight malty sweetness, and a distinct noble hop bitterness. Notice a gentle grassy hop bitterness that is held in balance by the barley malt sweetness in the finish. The mild sweetness from this authentic Munich beer partners perfectly with turkey and other accompaniments at holiday meals (like stuffing and sweet potatoes), but without being too filling. Prost!

Serving Temperature: 48-52° F

Alcohol by Volume: 5.1%

Suggested Glassware: Flute or Pilsener Glass.

REORDER YOUR FAVORITES

FEATURED BEER	Club	12 Bottles	24 Bottles
Abita Christmas Ale	Dom/Dom & Intl	\$24.95	\$49.95
Snake Dog IPA	Dom/Dom & Intl	\$24.95	\$49.95
Abita Turbo Dog	Dom	\$24.95	\$49.95
Old Scratch	Dom	\$24.95	\$49.95
Coopers Vintage Ale	Intl/Dom & Intl	\$36.00	\$66.00
Original Hofbrau Muchen	Intl/Dom & Intl	\$32.00	\$59.00

All prices include shipping and handling. Mixed assortments are available upon request. CA customers please add 7.75% sales tax.

CUSTOMER SERVICE 800.949.0905