



# TOAD TIMES

VOLUME 1, ISSUE 1

NOVEMBER 2004

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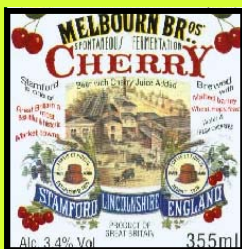
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## New Toadies, New Times.....

Welcome to the new Toad Times! The old Toadies have sadly left us but we, the new crew are all here ready and raring to go. This is the first issue of this years Toad Times and we hope to bring you all sorts of interesting stuff to peruse while you enjoy our great beer, tasty food and friendly atmosphere. This issue is written by Corinne, Chris, Dan and Heather and celebrates

Thanksgiving. We aim to bring you news of upcoming events for the rest of the holiday season and into the new year, including the beer dinner we host every news years eve.

Look to the left and you will see all the great stuff we've managed to pack into this first issue including news, reviews, profiles of some of the new Toadies, beer ter-

minology to help out those of you who are less familiar with our impressive beer menu and even a crossword. Yes, exciting we know! So sit back order a drink and something yummy to munch and enjoy!



Party Pete, Ben & Chris Enjoying the sun at Letchworth Park, Labour Day 2004

## Fruit Beers- Not Just For The Girls!

Apart from our good friends in Belgium many people still seem to think fruit beers have a bit of an image problem. They'll happily shove a wedge of lime into their Corona or drop a slice of lemon into their Hoegaarden but ask them to try a glass of bright red Framboise and they'll look at you as if you've just asked them to take up Morris dancing (ask your server to demonstrate if you're not sure what Morris dancing is, they'll give you the same look!). If you are part of this group- and still reading this page- you are missing out on some of the most fascinat-

ing, refreshing and good looking beers in the world. Fruit beers take time effort and skill to make. They taste as good as they smell and although they may sound like some weird wine /beer hybrid they're just great beers with that little extra something. Simply fruit added as another fermentable ingredient and flavor. Kreik, or cherry beer, is one of the best known Belgian fruit beers. Extra ripe Schaarbeek cherries are picked late to allow lots of sugar to set off the second spontaneous fermentation when they are added to the barrels of beer.

Frambozen/ Framboise is made much the same way as Kriek but with raspberries rather than cherries. According to Steve Barrett head brewer at Melbourne Bros. in Lincolnshire, England, whose cherry beer is available at the Toad, "you need a quite astringent sour beer as your base to counteract the sweetness of the fruit, at least three months for the beer to ferment and then at least another six months for it to mature", proving that making great fruit beers is difficult, time consuming, and hard to get just right but the end result is utterly delicious.



## New Years Eve Beer Dinner

Calling all beer lovers!! This is an announcement for all those who recognise that the days of wine are over and the era of its more versatile partner 'beer' is upon us!

It is becoming obvious that the uses of beer are as numerous as wine, the companionship of food and beer is a craze which is sweeping the US. 'There are individuals who understand and appreciate that great beers and fine food must always walk hand in hand' (Stephen Beaumont - brewpub cookbook)

The Old Toad would like a chance to show the true flexibility of beer when both mixed with, and accompanying excellent food.

Come and celebrate New Year in true English style! The ticket numbers are limited so hurry!!

Ticket price: \$40-45  
Tickets will go on sale from November

# Coping with Beer-Menu-ophobia

For those with a thirst for knowledge as well as good beer.

**Ale:** Traditional English word for beer - usually bitter

**Barley wine:** Strong and dark with aromas of mulled fruit. A bitter-sweet malty sipping beer. Usually 7-11% alcohol (Old nick)

**Bitter:** English term. Fruity and racy. usually has low carbonation and robust hopping (Bluebird)

**Bock:** Strong darker German lager with malty flavor and edge of sweetness (Ayinger, Celebrator)

**Cask conditioned/ Real ale:** Raw ingredients left in cask so the beer is

continuously fermenting - Usually hand pulled without use of CO2 gas.

**Cream flow:** Nitrogen gas used to propel beer from keg to pump producing smaller bubbles resulting in a thick creamy head. (Old Speckled Hen)

**Doppelbock:** A stronger style of bock with a richer color. Sweeter and more characterful. (Aventinus)

**Double/Dubel:** Double the materials are used therefore double the gravity - generally a dark brown beer with alcohol content 8% (Konings Hoeven)

**Dunkel:** Dark, malty, moderate bitterness and spicy character (Ayinger, Dunkel Weizen)

**EPA:** 'English pale ale' -

Medium brown with floral, fruity and woody aroma (CB's, EPA)

**Hard cider:** Apple cider, with additional alcohol (K)

**Hefe-wiesen:** Unfiltered wheat beer. clove, banana or citrus flavors (Brau-weisse)

**IPA:** 'India pale ale' - Extremely hoppy, amber (Samuel Smith, IPA)

**Lager:** Produced by bottom fermentation. Made using yeast which ferments at a lower temperature. Longer brewing process results in cleaner tasting, less bitter beer. (Heineken)

**Lambic:** Spontaneously fermented beer - Usually fairly tart, often fruit beers. Are regularly highly carbonated (Lindemans Framboise)

## Toadies Profiles

Name: **Laura Jean Hyde**

Age: 21

Course: Tourism Management

Role at toad: Mum

Hobbies: Talking about her Boyfriend

Favorite toad tittle: Custom Brewcrafters - Double Dark Cream Porter

Favorite saying: 'When me and Chris.....'

Name: **Ben Wilkinson**

Age: 21 (in writing only, mental capacity yet to be proved!)

Course: Tourism Management

Role at toad: Resident flirt and ladies man

Hobbies: Flirting, chasing women (occasionally fits in a

spot of world standard volleyball)

Favorite toad tittle: Spaten Oktoberfest

Favorite saying: 'Give me ten minutes' / 'where's the phone?'

Name: **Michael Farrand** (A.K.A crazy)

Age: 21

Course: International Business Studies

Role at toad: Mr nice guy

Hobbies: Drinking (lots!) and occasional hairdressing

Favorite toad tittle: Hard cider

Favorite saying: 'It were reet good!'

Name: **Tim Smith**

Age: 26

Course: Hotel and Catering Management

Role at the toad: Kitchen whip-cracker

Hobbies: Tiddlywinks and sleeping! Making occasional lewd comments about future missus

Favorite toad tittle: Hoegaarden (with lemon, two slices please!)

Favorite saying:

'hyeeeeeeeees!'

Dust?...anybody? no? dust!

See next edition for more Toadie profiles!!

# Custom Brewcrafters Autumn Beer Festival

An early Saturday morning at the start of October saw the start of the Autumn CB's beer festival. The event was held in Haneoye Falls and was attended by many of the pubs in Rochester - including The Old Toad. Many of the staff, including managers Joe and Simon and owner John - along with myself and a couple of others were present for the day. After an extensive setting up period and a couple of tasters we were ready to go. The whole event was a major success as throughout the day the Old

Toad stand had the largest line at the festival. This was due to the fact that we were the only pub with real cask ales and beer engines. This both attracted cask ale lovers and intrigued others - who were then given a crash course in cask ales by John!!! Throughout the day we sold loads of merchandise and informed many people about the wonderful world of cask ales. The whole event was a major success with live music and a charity chili cook off just a few of the events on offer. Obvi-

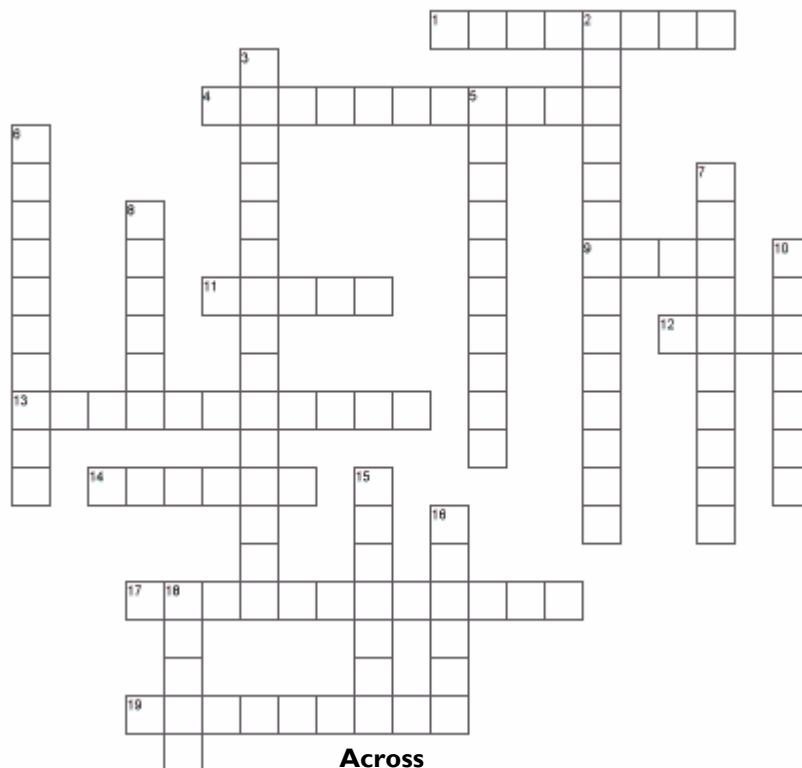
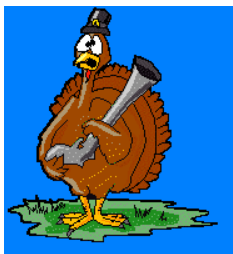
ously we also spared a few minutes to sample at least one of every beer at the festival - market research you know!!!! I am sure that this event will raise awareness about cask ales in general. It's also a great excuse for a good drink!!!!

Rin, Dan & Heth



## Crossword

### Old Toad



*Look Out For  
Our New  
Christmas Beers  
Coming Soon,  
Including Anchor  
Christmas  
Edition.  
The Recipe For  
This Special  
Christmas Beer  
Changes Every  
Year So Come In  
And Check Out  
2004's*

**Down**

- 2 President who declared Thanksgiving a national holiday (7,7)
- 3 The Toadies British University (9,6)
- 5 Halloween themed Thanksgiving desert (7,3)
- 6 Horn of plenty (10)
- 7 First customer at The Old Toad (5,5)
- 8 Name meaning god is my judge in Hebrew (6)
- 10 The common gazelle/new Toadie (7)
- 15 New Toadie/ Froach ale (7)
- 16 Traditional thanksgiving bird (6)
- 18 Mrs W Bush/new Toadie (5)

**Across**

- 1 First name of president on \$100 bills (8)
- 4 --- Marlowe, renaissance English poet (11)
- 9 --- & Ike candy/new Toadie (4)
- 11 British holiday and the day The Old Toad opened (5)
- 12 Beer drink made from hops, barley and water (4)
- 13 English for bar (6,5)
- 16 Spending thanksgiving with these people (6)
- 17 Where did the pilgrims first land (8,4)
- 19 ----- Sauce for Thanksgiving (9)



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**Hours of Operation**  
**Monday thru Friday**  
 11.30 am-2.00 am  
**Saturday**  
 12.00 pm-2.00 am  
**Sunday**  
 5.00 pm-2.00 am



**Monday is Trivia night. 20 questions written by Betsy Roman, and is then read out by a Toadie each week. All the Toadies take weekly turns to read the quiz.**

**The winning team wins a prize from The Toad, usually a T-shirt. The losing team wins something fitting!**

**Sunday is Jeopardy night. Where 20 questions are set in four sections with 5 questions in each. Every section is a different topic, for example; sports, general knowledge, music, and a whole load more.**

<b>Monday</b>	<b>\$1.00 off Cask Ales</b>
<b>Tuesday</b>	<b>Bite Nite; Dog Bite, Snake Bite, and Toad Bite \$3.00 each</b>
<b>Wednesday</b>	<b>English Pale Ale and Black &amp; Tan \$3.00</b>
<b>Thursday</b>	<b>Nutbrown \$3.00</b>
<b>Friday</b>	<b>Heineken \$3.00</b>
<b>Saturday</b>	<b>\$1.00 off Guest Draughts</b>
<b>Sunday</b>	<b>Whatever Simon decides to put on!</b>

## Exciting New Menu Changes

LOOK OUT FOR NEW SANDWICHES AND PASTA DISHES THAT WILL BE APPEARING SOON IN OUR MENUS.

ALSO, OUR POPULAR VEGETABLE STEW HAS BEEN GIVEN A MAKE OVER AND NOW FEATURES KIDNEY BEANS AND ADDITIONAL SPICES TO WARM YOU FROM THE INSIDE DURING THE COLD WINTER MONTHS.

## Cooking Corner

### Old English Christmas Pudding

- |                                 |  |
|---------------------------------|--|
| ½ lb. dark molasses sugar       | 4 oz. chopped candied peel                               |
| 14 oz. fresh white bread-crumbs | 2 oz. finely chopped blanched almonds                    |
| ½ lb. shredded beef suet        | 2 large cooking apples, peeled, cored and finely chopped |
| ½ teaspoon salt                 | Finely grated rind and juice of ½ lemon                  |
| 1 teaspoon mixed spice          | 2 medium eggs, beaten                                    |
| ¾ lb. sultanas                  | ½ pint Guinness or milk stout                            |
| ¾ lb. raisins                   |  |
| ½ lb. currants                  |  |

Mix together dry ingredients, dried fruit, candied peel and chopped almonds in large bowl.  
 Add apples with lemon rind and juice, eggs and Guinness. Stir well, to a soft consistency.  
 Pour mixture into two greased 1 1/2 pint pudding basins. Cover tops of puddings with greaseproof paper, then with aluminium foil. Tie string around the rim. Leave overnight.  
 Place basins in a large pan of boiling water, and boil for 7 hours topping up water level from time to time during cooking.  
 Remove basins carefully from pan and leave until cold, then cover with fresh greaseproof paper, before storing.  
 Warm before serving. Serve with Brandy butter, fresh cream or Custard.

## English Sports Report

### Football:

- England starlet Wayne Rooney scores a hat-trick on his Manchester United debut.
- Arsenal's 49 game unbeaten run comes to an end against Manchester United. Chelsea's Adrian Mutu tests positive for cocaine.
- England comfortably beat the Welsh 2-0 in World Cup Qualifier.
- David Beckham escapes punishment for his deliberate yellow card against Wales.

### Motor Racing:

World famous racetrack Silverstone has been dropped from the Formula 1 circuit.

### Tennis:

Perennial failure Tim Henman continues to lose all the time.

### Boxing:

Both Clinton Woods and Joe Calzaghe retained their respective titles.

### Cricket and Rugby:

Boring and uneventful as usual.