

Hopped Up Gifts and Guided Memories

Props to **Tilted Barn** in Exeter. In 2007 the farm began as Ocean State Hops, Rhode Island's first commercial hop farm, with the goal of producing beer with as much hops as possible, in addition to supplying other brewers with fresh local hops. From this farm grew the splendid Tilted Barn Brewery. **Matt** and **Kara Richardson** turned the historic barn on the farm into a hand-crafted beer brewery that featured hop crops from the farm.

The winter season brings us savory brews best shared with family and friends, paired with good conversation.. When one thinks of winter beers, warm and toasty will keep you cozy on these blustery winter nights. Tilted Barn's "Is This Still Lawn Boy?" (Lager - Dark 5.3% ABV) is dark & roasty, yet smooth & crisp; Lawn Boy's counterpart is a Czech-inspired Dark Barn Lager, perfect with Thanksgiving dinner.

Another Tilted Barn holiday beer is the 'Blackjack' (Pumpkin / Yam Beer' 5.8% ABV), an American stout brewed with pumpkins grown right on the farm. It's got a roasty profile with subtle hints of pumpkin and cinnamon on the finish: a slice of pie in a beer!

When you arrive at Tilted Barn, fill in the gaps of your gift list with glassware and apparel to bring a smile to the beer maven and elevate yourself to the Chairman of the Brewed. Cans-to-go from Tilted will make for a holiday dinner conversation starter that everyone can agree on!

Be sure to check their schedule for food trucks and local musicians that will enhance your visit.

For hours and lists of latest brews, <http://www.tiltedbarnbrewery.com>.

Tilted Barn 1 Hemsley Place, Exeter, RI





The Guild in Pawtucket will satisfy even the most snobby holiday libationist. You can stay or take away growlers of great fresh local beers.

Their rotating brew list includes one of my crushable favorites: Bohemian Grove Pilsner (5.1% - 30 IBU). This is the kind of beer I'd expect to have in a small Czech village brewery filled with experience, wisdom, and talent and which has been brewing beer for hundreds of years.

Dick's Irish Stout (4.1% - 32 IBU) is what I am looking for in a traditional dry Irish stout. It's dark brown and pours with a small head without the lasting bubbles. The coffee aroma and thinner body combined with a light carbonation level gives you a pint with a flavor that is spot on. Dark chocolate and light coffee notes are upfront. The finish is shorter than most dry stouts but still has the typical burnt black malt bite. Pairs well with a fine pub menu featuring: Liege style Belgian Waffles (from Burgundian — see story page xxx), soft pretzels, house French Onion dip w/ kettle potato chips and the flatbread of the day.

One of the all-time masterpieces of brewing excellence is their Grand Bru Barrel Aged Golden Strong Ale (10.4% - 10 IBU). I was lucky enough to purchase 2 crowler cans in the past. Santa, I've been good so please put this under my tree. Exceptionally balanced and quite complex, the beverage hints of Candi sugar combined with Pilsner and more biscuity malts, particularly in the finish. It's just an exceptionally well-rounded, intricate, and well-crafted flavor profile. One of the softest and smoothest beers I've ever

had. The winter warming characteristics of 10.4% makes you feel that time has slowed during the hectic holiday hubbub.

When you're out fulfilling your list of holiday shopping in Providence it's close by and a worthwhile stop. Open Tue - Thu 4-8PM, Fri & Sat 12-10PM and Sun 12-6PM, *The Guild, 461 Main St, Pawtucket.*
theguildri.com