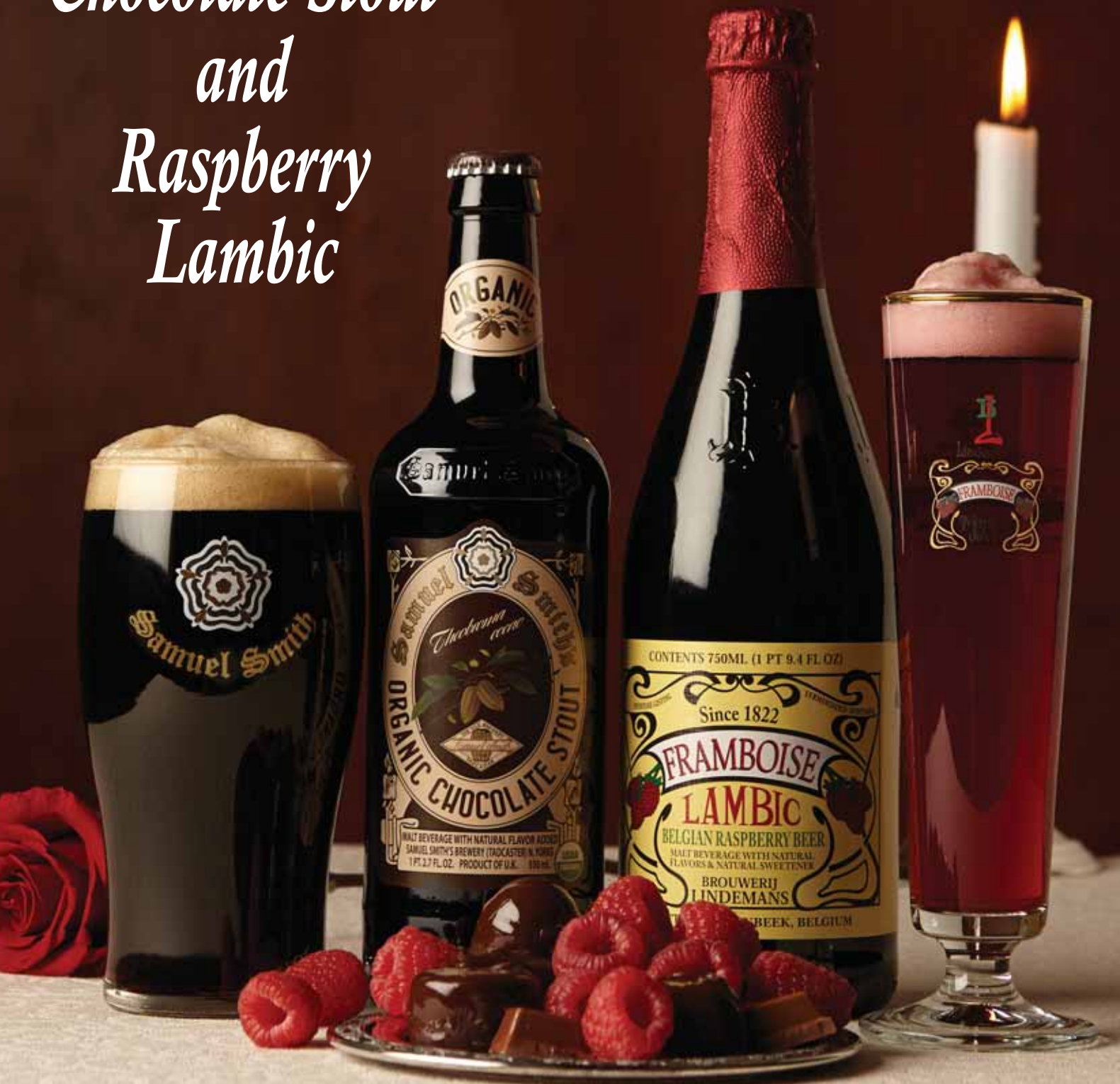


For That Occasion

*Chocolate Stout
and
Raspberry
Lambic*



Chocolate & Raspberries For That Occasion!

Samuel Smith's Brewery - Organic Chocolate Stout

Samuel Smith's Old Brewery at Tadcaster, one of England's few remaining independent breweries, was founded in 1758 and is the oldest in Yorkshire. Water from the original well is used to brew all beers, and every drop of ale is still fermented in traditional 'Yorkshire Squares' - open-topped vessels made of stone.

Each Smith beer is a benchmark for its style, but Samuel Smith's Organic Chocolate Stout has been the most dramatic beer introduction in the history of the brewery. Chocolate is beautifully melded to the full, roasty flavour of stout: it's deep, aromatic, & satisfying; a full body with fruity notes from the Sam Smith yeast strain support the lush chocolate aroma and flavour.



18.7 oz. Organic Chocolate Stout



12 oz. Organic Chocolate Stout



4-pk 12 oz. Organic Chocolate Stout

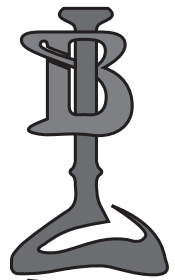
*USDA Certified Organic by
the UK Soil Association.*

Lindemans Brewery - Framboise Raspberry Lambic

Since 1822, Lindemans Brewery has been the benchmark producer of one of the world's rarest and most unusual beers: "spontaneously fermented" all-natural Lambic Ale. After brewing a wort from locally-grown wheat & barley, lambic brewers allow wild, airborne yeast to ferment the beer - no yeast is added by the brewers. Complex, unique flavours result from this magic mixture of multiple wild yeast strains; the addition of fresh fruit juice with light sweetening lead to a beautifully balanced, elegant masterpiece. Lambics can be produced only in Belgium's Senne River Valley, west of Brussels.

Lindemans Framboise raspberry lambic is the best-selling lambic in the

US for good reason: it offers a profound deep-red color; raspberry aroma and flavour with a crisp clean, delicate palate and undertones of fruity acidity for balance.



Lindemans



10 oz. Framboise



25.4 oz. Framboise

A Fun Blend:

Sam Smith's Organic Chocolate Stout and Lindemans Framboise Raspberry Lambic are stunning beers alone, or with dessert: either or both of them can complement chocolate or raspberry dishes, cheesecake, ice cream, pie, or flan. Our customers have suggested another absolutely magic pairing: put two or three ounces of Lindemans Framboise into a pint glass, and top it off with Samuel Smith's Organic Chocolate Stout. Whether you call it a Chocolate-Covered Raspberry, a Chocolate Truffle, or a Raspberry Stout . . . this blend of two exquisite beers will make any evening into a night to remember.