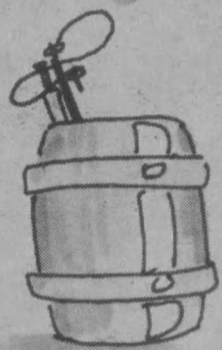


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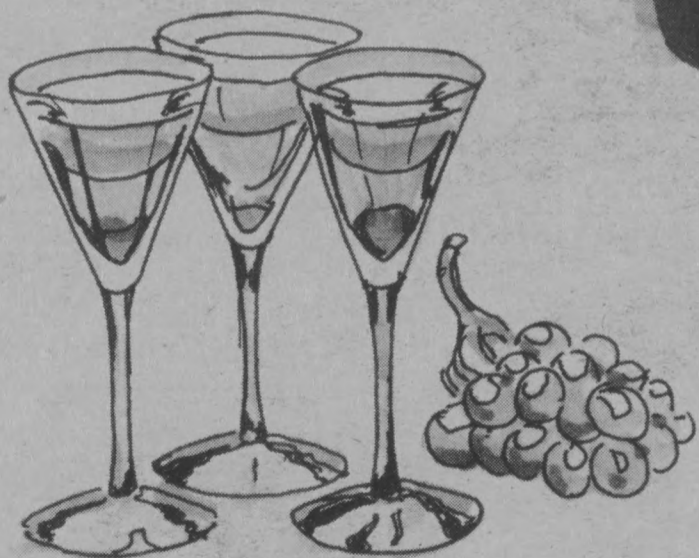


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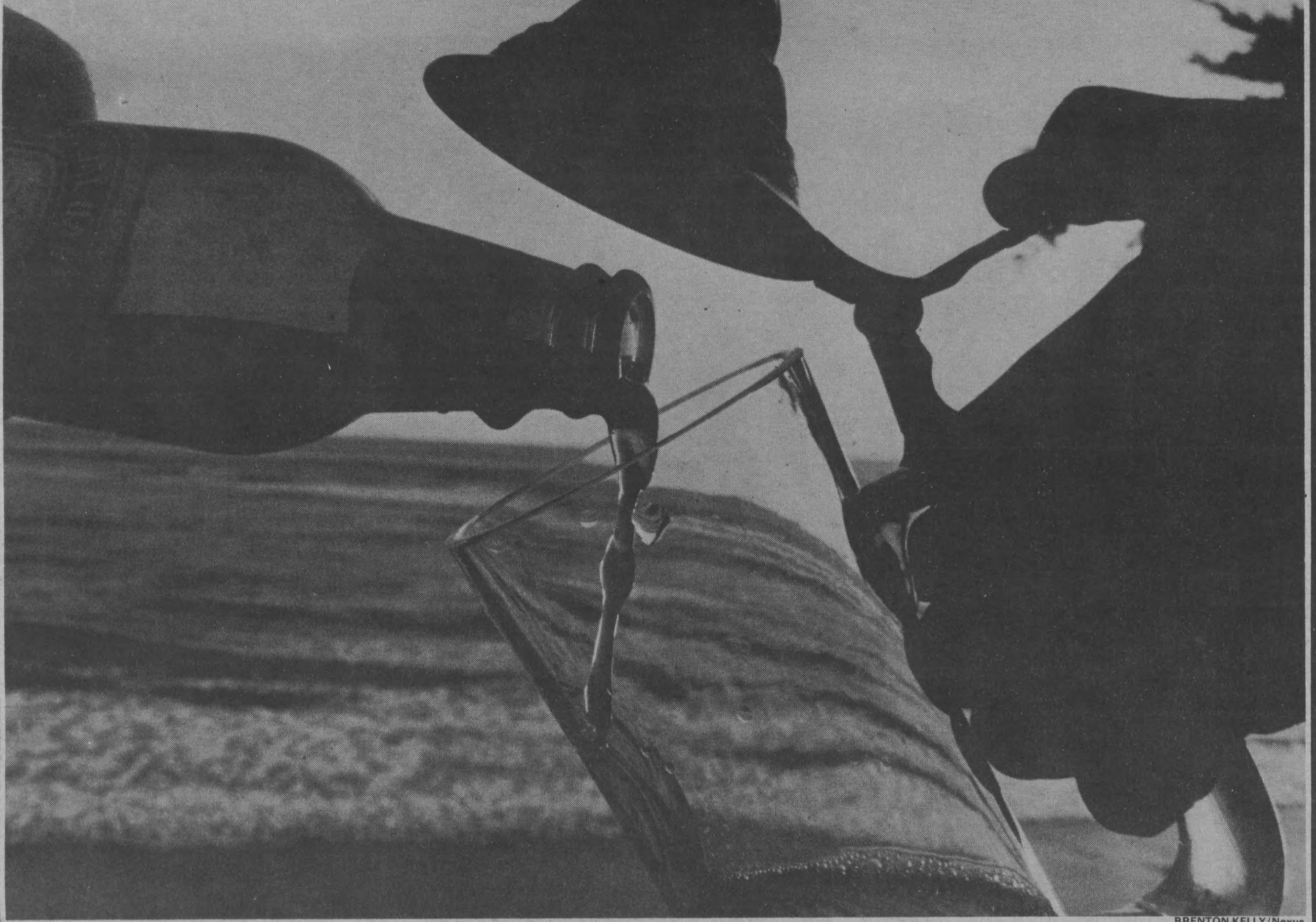
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An Advertising Supplement  
To The  
Daily Nexus  
February 15, 1984

# Beer And Wine



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# And In The Beginning There Was Beer...

By DEVIN SCONYERS

Beer, according to historians, may actually be older than the first written word, its origins lost in myth and legend, beer was first brewed in Egypt over 6,000 years ago. The Egyptians believed this drink, made from fermented barley malt and water, to be a gift from the Gods. Julius Caesar, during his campaign against the Britons in 50 B.C., encountered beer for the first time, proclaiming it, "a high and mighty drink."

During Europe's Middle Ages, hops were first added to beer, giving it its distinctive aroma and taste. Beer became a drink for all classes, and every castle and monastery operated a small brewery. By the 15th Century, every town in Europe possessed a brewing guild. But Germany was especially famous for its tradition of expert brewers. Beer even became the focus of traditional German holidays and festivals.

With the growth of cities and international trading, beer

"Beer is not a good cocktail party drink; especially in a home where you don't know where the bathroom is..."

— Billy Carter



"While beer brings gladness, don't forget that water only makes you wet."

— Harry Leon Wilson

became a commodity with vast profit potential. Soon, beers from all over the world were making their mark on the nations of the world. This proliferation of international beer sales has grown to the point that it is a multi-billion dollar business today.

Today, beer is brewed with barley, hops, rice, pure refined starch and water.

Barley is the ingredient that gives beer its taste and color. Hops bring the beer flavor and aroma. It effects the character of the beer. There are different types of hops used for beer, ranging from light hops for mild beers to powerful hops for dark ales. Rice and refined starch give beer its drinkability and makes every glass go down as smooth as the first. Water is probably the most important ingredient in any great beer. The mineral content of water, to a large extent, determines how a beer will taste. Brewers try to use the purest water they can obtain. American beers try to use a distinct water source, as in the case with Coors which uses Rocky Mountain spring water, or Olympia beer which hails from Tumwater Falls, Washington.

Most ingredients come to the brewery ready to use, except barley. Barley must be prepared for brewing. This preparation is called Malting and has three steps:

Steeping — the barley is soaked with water to cleanse it and make it begin to grow.

Germination — under cool moist conditions, the barley seed sprouts roots and grows, just as if planted in the ground. In this step, the barley develops the natural enzymes needed to make beer.

Kilning — the barley, now called barley malt, is dried and toasted in ovens. This stops the seeds from growing. It also determines the color of the beer. The longer malt is kilned, the darker the beer will be.

The next step is brewing, where all of the ingredients are combined and cooked.

While most of the world's better beers try to use only the natural ingredients mentioned above, lesser brews may add artificial colors or flavors to their beers.

So next time you sip your favorite beer, remember that you have something in common with Julius Caesar and his drinking buddies, Brutus and Mark Anthony.

"The man who called it 'near beer' was a bad judge of distance."

— Philander Johnson



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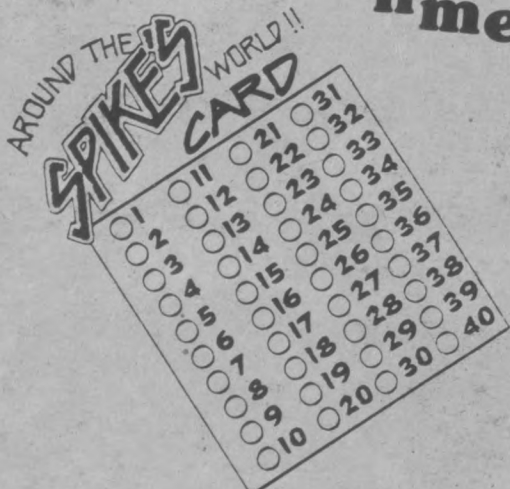
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## Beer Tasting Definitions

**Ale (Top-fermented)** — Term for top-fermented beers. Usually copper-colored. Aging process usually occurs in both barrel and bottle — thus ale is considered conditioned, not lagered, as are bottom-fermented beers. Most beers imported from England are top-fermented ales, porters and stouts, and best served at warmer temperatures than lagers.

**Lager (Bottom-fermented)** — Generic term for all bottom-fermented beers. Lagering means aging at cool temperatures. Lager beers are aged at the brewery in mass. Lagers generally are light, both in taste and color. Most American beers are lagers and have evolved from the brewing style introduced by German immigrants in the 1800s.

**Exports (Bottom-fermented)** — The term is most often seen on European beers which, in fact, are not typically exported. Export is a style. These beers tend to be slightly stronger in alcoholic content than Pilsner, but less highly hopped. Higher gravity created by a larger ratio of malted barley to water, creates a golden sauterne-like hue.

**Pilsners (Bottom-fermented)** — Pilsner derives its name from the Czechoslovakian city where the style type developed. Pilsner is one of the classic beer styles. Highly hopped, fresh taste with a greenish-gold color. Belgium and Luxembourg are famous for their classic pilsners.

**Dortmunders (Bottom-fermented)** — Beers of the Dortmund style are synonymous with Exports. Geographically they must come from this West Germany city, which is one of Germany's largest producers, and boasts six major breweries.

**Dark Beers (Bottom-fermented)** — This is a beer produced with a higher percentage of dark-roasted malted barley than other bottom-fermented beers, which makes its color easily distinguishable.

**Parisienne Beer (Bottom-fermented)** — A pale amber colored beer with a full bodied, creamy taste. Beer of this style was popular in Paris, as the style of the city in the 1800s. Today in France only the Parisienne style of beer is made with all malted barley.

**Trappiste (Top fermented)** — A strong ale produced only by five Trappist monastery breweries entitled by the Belgium government to use the name Trappist. Naturally brewed in a style dating back to the 1100s, these beers are full bodied in taste and burnt umber in color. Uniquely, they are fermented three times during production. (Initial fermentation in fermenting vats, second during cellaring, and third in the bottle).

**Gueuze-Lambic/Kriek-Lambic (Spontaneously fermented)** — A style of beer that is unique due to its spontaneous fermenting process which produces a beer with champagne characteristics. These beers are produced only within a 10-mile radius of Brussels. Kriek-Lambic undergoes a second fermentation after the addition of whole black cherries. This beer is red in color, with pink foam.

**Brown Ale (Top fermented)** — Brown Ale is style traditional in the northeast of England. It is rich without being filling and is dry with the slightest hint of honey. The beer has a characteristic reddish tone.

**Stout (Top-fermented)** — Stouts are high gravity beers which are thick in consistency and dark in color. The dark color is attributed to the high degree of roasted-burnt barley used in its brewing. Stouts are very hearty, with a pleasing, bitter taste. Styles of stouts include sweet, milk, bitter, and Russian Imperial (a robust brew introduced to Scandinavia during the Czarist Empire).

**Wheat Beers (Top-fermented)** — A distinct variety of German beer made from 60 percent malted barley and 40 percent wheat. The unique light crisp flavor is attained from the wheat used in its brewing. It is always bottled due to its froth, and in Germany is served with a slice of lemon.

**Copper-Ale (Top-fermented)** — A style produced in Roselare, Belgium. Its name is derived from its burnt copper reddish hue. This ale is aged in oak casks for two years to obtain its beautiful copper color and unique wine-like taste.

**Bock (Bottom-fermented)** — The name "Bok" is derived from the male goat as illustrated on the Bok Beer labels. Bok is a style of beer brewed traditionally in spring, withstanding the rigors of summer (temperature fluctuations), and in Norway is brewed for merchant vessels year round, as it travels well.

**Jule Beer (Bottom-fermented)** — A tradition exists in many countries to produce a special beer to be drunk between Christmas and Easter. These beers are usually higher in gravity, stronger and slightly darker than other beers.

**Smoked Beers (Bottom-fermented)** — This is a dark, Bavarian-style beer produced only in the city of Bamberg. Its dark color and smoky flavor derives from the practice of drying the malt over moist beach wood fires. The smoke from the fire penetrates the barley, and thus the taste carries over into the beer.

**Pale Ales (Top fermented)** — Pale Ale is the classic British beer style, and when cask conditioned is sold in the pubs of England as Real Ale. Pale Ale comes from its relation in color to Stouts. The pale ale style was developed after porter and stout were popular.

**Traditional Scotch Ale (Top-fermented)** — This style known for its strong alcoholic content. It is often called "Wee heavy" in Scotland and "Barley Wine" in England. It is a richfull-flavored ale with a caramel nose and heavily hopped finish. Traditionally coal is used as a fuel source during brewing which stimulates a boiling pattern, and produces an inimitable caramel character.

# The History Of Liquor In Isla Vista

By BARRY CLARKSON

Imagine scanning the Daily Nexus one morning and reading that no longer will wine or liquor be sold in Isla Vista. Go one step further and include beer in this list of prohibited beverages. Depending on your consumption practice, you may be grieved, peeved or perhaps a bit relieved.

Students today often take for granted the availability of alcohol in luscious Isla Vista. The day was not long ago, however, when Isla Vista was a "dry town," and local residents had to travel to Goleta to purchase alcohol over the counter.

It was not until 1973 that the first beer and wine license was granted to an off-sale enterprise in I.V. Following three years of heated political battling, the license was issued as a result of the tenacious efforts of the legendary Harry E. "Mike" Schaeffer, original owner of the S.O.S. at 956 Embarcadero Del Norte.

The ban on alcoholic beverages in Isla Vista was the result of Section 172 of the California State Penal Code. The law expressly prohibited the sale of alcoholic beverages within a one-mile radius of University of California campuses.

Noting exceptions to this law at other U.C. campuses in addition to the fact that beer was still prevalent in the I.V. area, Schaeffer decided it was time to institute a change. On May 19, 1970, he posted a "Notice of Intent to Engage in the Sale of Alcoholic Beverages" in his window, and applied for an off-sale license from the State Alcoholic Beverage Control.

Mike's posting was followed by a mandatory 30-day waiting period in which the public was to express any opinions or concerns. Schaeffer's application was well received by the general populace and was unanimously approved by the I.V. Community Council. The A.B.C. however, was hardly so receptive. The Alcoholic Beverage Control, per section XX of the California State Constitution, "shall have the power, in its discretion to deny, suspend, or revoke any specific licenses if it shall determine for good cause that the granting of continuance of such license would be contrary to Public welfare..."

On August 10, 1970, the A.B.C. denied Schaeffer's request for an off-site license. Alcoholic Beverages reported that, "the licensed sale of alcoholic beverages in this immediate area would contribute to the cause of existing police problems by providing a convenient source of alcoholic beverages to persons attending possible

and highly probable, future demonstrations thereby increasing their tendency to violence."

The refusal of Schaeffer's permit was spurned by the outspoken political opposition heard from Santa Barbara County Sheriff James Webster. Webster's recent experiences at the bank-burning riots led him to associate student violence with alcohol, and he adamantly voiced his negative sentiments. Mike Schaeffer, however, would not easily accept defeat. He initiated proceedings to overturn the local ruling. In January 1971, the Sheriff's department under the leadership of newly elected John Carpenter, officially withdrew department opposition to the granting of liquor licenses in I.V. Schaeffer also received support at A.B.C. Appeals Hearings from local merchants, university officials, Supervisor Dan Grant, and even from Alan Hoey, manager of the recently burned Bank of America. The decision was subsequently reversed in June of 1971 by the Appeals Board. The Alcoholic Beverages Control office unfortunately appealed the reversal. This inevitable conflict ultimately landed in the California Supreme Court. The highest court in the state ruled against Schaeffer and the Board of Appeal, leaving I.V. still as dry as ever.

In 1973 however, the State Legislature reversed the "1-mile" law, adding Statute J to Section 172 of the Penal Code. The statute legalized the sale of alcohol within the one-mile radius of U.C. campuses. The sale of beer was immediately legal, but the sale of wine and hard liquor was delayed more than six years until January, 1979.

In a matter of weeks, the Santa Barbara A.B.C. extended to Schaeffer a license on Oct. 18, 1973, permitting the sale of beer and wine. The A.B.C. limited the alcohol content, though, to a maximum of 3.2 percent and specified that no alcohol be sold after midnight. Soon after, Schaeffer opened the doors of I.V.'s newest enterprise, S.O.S. Beer.

Great debate ensued over the next six years as the sale of distilled spirits in I.V. loomed on the horizon. Public concern about problems accompanying the legalization of higher proof beverages, however, proved to be unwarranted. There were none of the menacing problems which law enforcement and public officials envisioned. The student composition of Isla Vista, it seems, has made it primarily a beer and keg town. Greg Divarro, manager of the Six-Pack Shop, says that approximately 70 percent of his transactions

are beer purchases.

While the sale of hard liquor has not created any special problems for local police officers, consumption by minors has. The Isla Vista Foot Patrol is strictly committed to enforcing laws prohibiting possession of alcohol by minors in public places. According to Sergeant Ron Hurd of the Foot Patrol, officers issue "several hundred citations for this violation each year." He further states, "The reason we do this, of course, is due to the vast number of crimes in the area that are specifically alcohol related."

To date, there have been no liquor licenses issued in I.V. for on-site consumption of any beverages stronger than beer or wine. Will Isla Vista ever have its own bar? I would have to cast a vote of doubt. The abundance of minors and I.V.'s proximity to the U.C. campus would seem to negate any possible chances for a full-service watering hole. Stranger things have taken place in this town before, though, and it would come as no surprise should a contemporary "Mike Schaeffer" emerge to open I.V.'s first bar serving everyone's favorite 80-proof recipes.



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# The Etiquette Of Wine

By LESLEY MAXWELL

The other day I was invited to dinner at a friend's house. Wanting to appear polite and gracious I blithely asked if there was anything that I could bring. "Just bring the wine," was the reply. No problem, I thought to myself. There's only two kinds of wine, the kind in the can and the kind in the box, how hard can it be to choose one? An hour before dinner I strolled into the nearest liquor store and stood before the wine racks searching madly for a label reading "tastes good." Hundreds of foreign French words stared back at me. Putting on my best "wine connoisseur" face I sauntered casually up to the front counter. "Exs-kewz-a-mwa Mon-sheer," I said with a waggle of my head trying to sound French. "Huh?" the man at the counter frowned at me. "Do you have something in your throat miss?" "No, I'm fine." I coughed fakely, dropping the French accent. The man was still looking at me strangely. "What's wrong with your face?" he asked warily, moving back from the counter. "Nothing is wrong with my face, Okay?" Flustered I canned the "wine connoisseur" face. "I just need some help here. Is that too much to ask? What do you have with a thick texture, a tangy taste and a versatile quality?" I smiled to myself pleased to have sounded so suave. "Orange juice. Back refrigerator, third shelf." He pointed to the corner with his pencil. "No, no, no! I am looking for wine!" "Then why didn't you say so? Red or white?" "Well, what goes better with, cheap, burned food smothered in ketchup?" The guy at the counter looked nauseated so I hurried on. "Forget it. I'm wearing white pants and I always spill so I'll take the white."

Desperately I grabbed the nearest bottle by the neck. "What does this Cheenine Blank stuff taste like?" "The Chenin Blanc is a mellow, fruity wine," was the smooth reply. Personally I was looking for something wet, sweet and alcoholic. "That's all very nice sir but does it taste good?" "Well it has a pleasant smoothness against the palate and ..." his voice trailed off as he saw the glazed look in my eyes. "Listen, I have just the thing for your uh 'sophisticated' palate," he said reaching behind him, "It's white and light." I nodded mutely as he handed me a six pack of Coors and led me by the arm to the door.

For many people wine is a mystery drink invented by a sadistic Frenchman and should be avoided at all costs. The truth of the matter is that the enjoyment of wine is simply a matter of personal taste and takes no sophistication to acquire. It is the wine "lingo" that can be confusing and hopefully this brief list will help you to determine what you are getting in a bottle of wine.

Terms used to describe wine:

## Dry

This does not mean 'must add water.' Dry wines are those wines without much sugar. Young grapes with a higher acid content are used to make these wines. (As grapes mature they become sweeter.)

## Sweet

Sweetness usually becomes noticeable when the sugar content is between one and two percent sugar by volume. A wine a little over this level is termed 'medium dry' while one with a higher sugar content and a definite sweet taste is termed 'sweet'. Sugar content should be listed in fine print on the label. If you like a sweet wine look for something at 10 percent or above.

## Body

The consistency of the wine. Is it a thick liquid (heavy) or a thin one (light-bodied)? Body is a result of the interaction of the wine's alcoholic content and the action of the flavor constituents on the taste buds.

## Astringency

Astringency is determined by the presence of tannin which is found in the skins and stems of grapes. Red wines have a high level of tannin because they are fermented with the juice, skins and often the stems. Tannin produces a mouth puckering (astringent) sensation. The deep color of red wine denotes a lengthy fermentation and a high level of tannin. Tannin mellows with age and astringent wines will age well because the tannin prevents them from spoiling.

## Aroma

The sensory impression of the wine that comes from the variety of the grapes used to produce it. Experts can sniff a wine's aroma and know what grapes were used.

## Bouquet

Flowers to be sent to me at 6509 ... Bouquet is the part of the general olfactory sensation which is derived during the aging process. It is determined by such factors as the length of fermentation, the type of oak used as barrels, etc. The true quality of a wine is present in its rich bouquet.

Wine is made out of a number of types of grapes. Wines are labeled according to the variety of grape that they are derived from. There are two major categories of content which determine the name that appears on the label. Generic wines are usually named after geographic areas such as Burgundy (red wine) and Chablis (white wine). Other generic names include: Chianti, Champagne, Port, Sherry, Madeira, Rhine, and Moselle. A generic label name on a bottle offers no guarantee of the type or quality of the grapes used to produce the wine. Each winery that produces a generic (often a jug wine) blends it according to their own style and thus one winery's Burgundy may be three times as sweet or of a much higher quality than the Burgundy bottled by another winery.

The other category is varietal. Varietal wines are made from a specific type of grape such as Chardonnay or Pinot Noir.

## Varieties of Grapes

### Reds

**Cabernet Sauvignon** (Cah bear NAY So veen YONH)

Used in some of the world's best dry wines, Cabernet Sauvignon is full bodied, dry and distinctive tasting. The high level of tannin which it contains is often too strong when the wine is young and results in a very acidic taste. The wine becomes superior when it is allowed to age several years or even a decade. The flavor is then closer to berries or herbs.

**Pinot Noir** (Pea NO nwahr)

Called the "noblest of all wines," Pinot Noir is a classic red grape used in wine and Champagnes. Dry and delicate it has less tannin than the Cabernet Sauvignon. Pinot Noir is very good with steak and red meat.

**Zinfandel** (Zin fan DELL)

The only grape unique to California. It's origins are unknown. The most widely grown of the California red grapes, it varies greatly on local. A hearty, zesty taste with the flavor of berries. At its best when it is young.

**Merlot** (Mer loh)

A deep red wine generally blended with Cabernets. A fruity wine, it is slowly achieving a stature of its own and is presently bottled by several Santa Barbara wineries.

**Rose** (Rowz-A)

These wines are popular for their aesthetically appealing color and the fact that they go with almost any food. Rose wines are created by leaving the skins of dark grapes on only long enough to create the desired color. Grenache, Gamay and Zinfandel are the most common grapes used for making these "pink tinted" roses.

## White

**Chardonnay** (shar-done-NAY)

The aristocrat of white wine quality. The only grape the French allow in Chablis and the preferred for Champagne. Goes perfectly with rich creams, sauces and lobster. Generally aged in oak like red wine and unlike most whites can be aged in the bottle for six to eight years.

**Chenin Blanc** (Cheh-NAH-Blonh)

Agreeably light and fruity with a range of sweetness. Great for lunch, picnics, and after dinner sipping.

**Gerwurztraminer** (Geh-WIRTS-trahmeen-orr)

Spicy in character with a faint touch of sweetness. Good for appetizer sipping, and with everything from seafood to pork.

**Johannisberg Riesling** (Yo HAN iss baig REEZ ling)

Sometimes called White Riesling. This wine always keeps the fresh fruity flavor of the grape. Great with seafood, tastes best chilled.

**Sauvignon Blanc** (So-veen-YONH-Blonh)

Sometimes labeled Fume Blanc (White Smoke). At its best it has an earthy musty flavor. Often blended with Semillion to produce various varieties.



## Other terms:

### Estate Bottled

This means that the winery owns the vineyard that its grapes come from, and that the winery and vineyard are in the same viticultural area. This term is often used to suggest a higher quality wine but all that can be truly inferred is the meaning listed above.

### Vintage

Vintage means that at least 95 percent of the grapes used to make the wine were grown in the listed year on the bottle. Why not 100 percent? All vintners agree that it is essential to do a little blending to create a wine of the best quality. The vintage date is a clue to the consumer that the wine could have been a disaster in any particular year. One of the big values of reading the year on the bottle is that it tells one how long the wine has and should be left to mature.

### Appellation

This tells you in what viticultural area the grapes were grown. 85



SCOTT SEDLIK/NOXUS

# Learn How To Wine-taste!

**By HEIDI FREHNER**  
 Have you ever wished you could wine taste? Really, it's not that hard. You don't need a special type of palate to enjoy the taste of wine. Before reading on though, it is important to keep in mind that there is as much variety in personal tastes as there are wines. Taste is subjective, and individual preferences are dynamic. There is no inherently "good" or "bad" taste. Your personal choice prevails. Whether red or white, Zinfandel or Chenin Blanc, there are almost as many opinions on wine as the people who drink them.

The established tradition need not be excluded to Napa or the Santa Ynez Valley, wine tasting may be enjoyed in your own Isla Vista apartment. Although location is unimportant, a distinct set of steps must be followed to give the taster a consistent base for comparison. Wine tasting not only takes into consideration the palate, but also involves the aroma of the grapes and the appearance of the packaging. Each factor contributes to the perception of its quality and flavor.

Before sampling a wine, be perceptive to the bottle. The shape is important. Notice that the red wines are in squatter bottles with short necks while the whites have the "slim-line" model with tapered and longer necks. The glass of the good wine bottles are usually dark green in color, while some of the sweeter wines are bottled in browner colored ones.

The glasses used in tasting are also taken into consideration. As a rule, the shape of the wine glass should somewhat resemble the bottle. Red wines should be poured into shorter wine glasses with a larger opening, while whites in a taller, slimmer glass with a smaller opening. The idea here is to allow the red wine to be exposed to more air because air contact brings out their distinctive flavors and aromas. Filling your glass one-third of the way is another technique used in wine tasting. Filling the glass too full may hinder the gentle swirling fashion used in sampling.

When the bottle is opened and poured into the appropriate glass, take a close look at the substance. Notice the richness in color, tint and clarity. Hold the glass up in the bright light and swirl the

wine gently to get a look at the texture. Look at the film left on the glass. The size of the drops and speed in which they roll down the glass measures the body of the wine. A better wine will have more noticeable "tearing" than a lower quality wine.

Aroma and palatability play equal roles in wine tasting. Two steps are needed in the smelling part of the process. Take a small whiff of the wine while it lies still in your glass. This smell is of the grape and each has its different aroma. "Bouquet", the olfactory sensation aging process, is released when the wine is swirled. Each is different and a more complex smell than when the wine lies still in the glass. The air contact given by swirling releases odors which were created during the fermentation process and brings out the "oakiness" of the barrels. Usually the longer the wine has aged in the barrels, the higher the quality. Although white wines particularly have a shorter "barrel time."

Aging increases the quality of wine. It allows the aroma of the grape and bouquet to blend, thus the longer the wine is aged, the stronger its bouquet will become. This is the reason why many younger red wines will be harsh. There has not been enough time for the aroma of the grape and the bouquet to be blended for a more palatable taste. This smelling sensation should not be done in a hurry. Enjoy the bouquet of your chosen wine. It is important to the next step of actually sipping the wine.

Take a taste of the wine. Fill your mouth, but don't swallow right away. Let the wine come in full contact with your taste buds. Determine the flavor. Strong or delicate? Bitter or fruity? Sweet or dry?

The sweetness of the wine is a measurement of the "residual sugar." This is the amount of glucose and fructose of the grape left over from the fermentation process. Residual sugar ranges from zero in very dry wines to 10 percent or more in the "harvest wines." The medium range is from generally one to three percent. If you prefer sweeter wines, look for a higher percent of the residual sugar content of the bottle.

If the wine makes your mouth pucker, the acid level may be higher than you would like. Tannic acid is

desirable in the red wines, as it enables the wine to last for many years and softens with age, but, in white wines, it is considered undesirable.

After choosing your favorite wines, take extra care in storing them. Storing and serving them should be as important as tasting and smelling them. That way you will preserve the taste you have selected and present the fermented grapes in their most favorable manner.

Wine bottles should be stored on their sides to keep the corks moist and air tight. The location of storage may be anywhere as long as it is dark and cool with some ventilation. White and rose wines should be chilled moderately before serving (approximately 45 degrees) while red wines are the best when they are served at a room temperature of about 70 degrees.

Wine should be a complement to your food. White wines are usually more preferable with seafoods, poultry, and light meats. Red wines should complement meats, cheese dishes, pasta, and highly seasoned dishes. If more than one wine is served with a meal, serve white before red, dry before sweet, and light-bodied before full.



SCOTT SEDLIK/Nexus

in wine tasting, check out from the experts. Wine books in the library. testing is an art and practice Research wineries and learn makes perfect. Cheers!

percent of the grapes must be from the area listed on the bottle. If a wine is marked simply "California Wine," there is no guarantee except that the grapes are from California.

**Alcoholic Content**  
 Listed on the label, the percentage alcohol is an index to the type of wine. Table wines range from 11 to 14 percent, fortified wines such as Sherry or Vermouth can range from 12 to 34 percent. Fortified wines have an addition of grape brandy.

Hopefully this list has given you a better understanding of what you are getting when you buy a bottle of wine. It is not necessary to be a connoisseur to enjoy a glass of wine it is all a matter of personal preference. The only way to develop a 'palate' for wine is to taste as many wines as possible and then choose your own favorites.

"Come, come, good wine is a good familiar creature if it be well used; exclaim no more against it."

— Shakespeare



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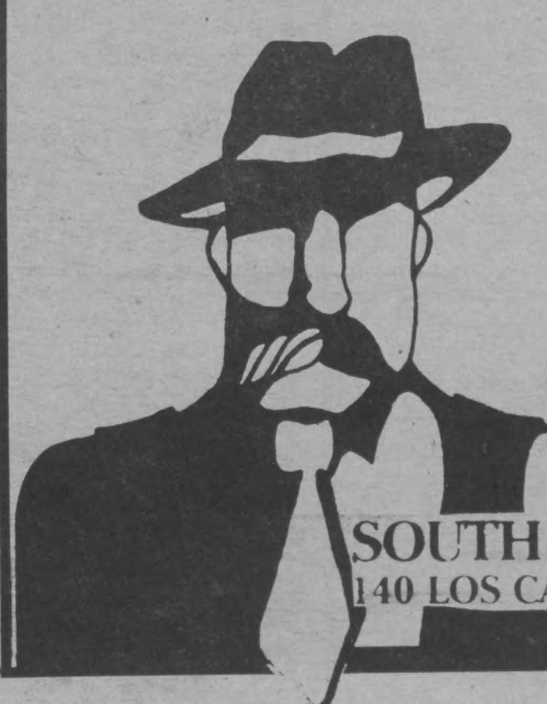
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# Around the World in 80 Beers (well, really 42...)

By MIKE ALVARADO  
and  
BILL DIEPENBROCK  
Nexus Beer Connoisseurs

Have you ever dreamed of traveling to far away lands, exposing yourself to exotic cultures throughout the world? Well we (the authors) always have, but our expense accounts constrained us. So we did the next best thing, and it only cost us \$38.46.

We drove through the treacherous I.V. streets to reach our destiny — The Liquor Store. There we found an assortment of that which best represents the countries from which they originate, namely beer. As Michael Jackson (the one who's naturally bald, not the singer) writes in his *World Guide to Beer*, beers are "indigenous specialties which are as much a part of their native countries as the cuisine or scenery."

We are indebted to Mr. Jackson's book for the background it provided us.

We begin our journey in Germany, home of the Oktoberfest and the most talented (ie; they don't throw up) drinkers in the world.

St. Pauli Girl Dark is a rich and smooth beer from the great port city with a long tradition of fine brews — Bremen, also home of Beck's. Smooth, light and pleasant tasting, Beck's is the number one German export and is highly popular in the United States.

Hamburg, one of the biggest brewing centers in terms of volume, presents us with Holsten, its major exporter. This pilsener is slightly carbonated and bitter but light and leaves only a small aftertaste. Dortmund Union, though a light pilsener, is strong and moderately bitter. This brew is perhaps more suited to the German palate than the American.

Dortmunder Kronen Classic, however, lives up to the standards of Germany's biggest brewing city — Dortmund. Mellow, full-bodied and sweet, it is extremely satisfying. Eku Malt Liquor, which is 14 percent alcohol (28 proof), tastes like it. But if you want to get crazy it's just the thing. Rumor has it Hitler's troops drank this brew before blitzkrieging.

Speaking of Hitler, let's invade France. Kronenbourg, the oldest beer from the Alsace-Lorraine region of France, is a touch above many other average pilseners; it's light, a bit richer than others and very smooth. Adelscott malt liquor is strong, creamy and full-bodied; this beer is smoked with Peat, the same ingredient used in making Scotch Whiskey.

Upward to the great beer nation of Belgium, where 10 million citizens support over 350 domestic brands and there is supposedly a tavern for every 120 people. St. Sixtus Abbey Ale, one of six beers still brewed in Trappist monasteries is strong but sweet and goes down smooth; they must have really contemplated this one.

We now cross the channel to the United Kingdom, famous for its pubs and of course its beers. Greenall's Cheshire English Pub Beer greets us with its slightly bitter taste and full body, especially for a pilsener. Samuel Smith Tadcaster 'Taddy' Porter is rich, smooth, heavy and filling like a porter should be. It's hard to drink this in mass quantities,

especially once you see the price.

What beer survey would be complete without a Scotch ale. MacAndrew's Real Ale, "man's best friend," is smooth, full-bodied and eager to please; it has to be if it wants to replace man's real best friend.

We've saved the Wales' for last. Felinfoel Double Dragon Ale is slightly carbonated and weak like most American beers but richer tasting.

Crossing still another channel we arrive in the Republic of Ireland, where Guinness Extra Stout reigns supreme. Rich, creamy, sweet and hits you like lightning after a few.

Onward to Scandinavia where the only thing more welcome than a sauna is a good brew. Frydenlund is a light, slightly carbonated but pleasant tasting pilsener from Norway.

How do you get to Denmark from Norway? Drink enough Frydenlund and you wake up there. Carlsberg beer is a bit stronger than other pilseners but has a good taste.

Finland offers us Koff Imperial a rich and slightly bitter stout.

Arriving in Holland we stumble over a case of Heineken. Richer than most pilseners, it goes without saying it ranks among the top beers in the world. Always known for good taste, Mr. Heineken bought out his hometown rival the Amstel brewery, producers of a light (95 calories) pilsener which is smooth and quite pleasant.

Holland's Brand beer is smooth, light and extremely pleasant with no aftertaste. "Pure natural" Leeuw is essentially a carbon copy of the former. The Dutch just can't go wrong.

Switzerland is home to Lowenbrau of Zurich, the real stuff, not the cheap American variety. It is a full-bodied, smooth and excellent brew.

In Italy we find Dreher beer, considered one of Italy's best. But not by us. No wonder so many Italians prefer wine.

The pride of Spain, Aguila Imperial ale, is a sweet and smooth and slightly carbonated, making this potent brew worthy of the 1971 Golden Mercury European Award.

Gosser, "Austria's famous dark beer," is rich, sweet, and smooth. If you want a full-bodied beer, this is the one.

Now for the coup'de grace'. Pilsener Urquell, the original pilsener from Czechoslovakia from which the others got their name, is smooth, fuller than other pilseners and creamy; overall a beer-drinker's dream. Other pilseners are merely shadows of this fine beer.

Spain's cousins to the south of our border is home to many quality beers. Corona, Mexico's answer to Heineken, is a "superior" light pilsener. Brisa, although a light (90 calories) beer, has a full, rich taste and a slight aftertaste.

Traditionally served with a twist of lemon and a pinch of salt, Tecate is a beer with a large American following. When consumed without the lemon and salt, however, it tastes like a mild Prestone.

Determined beer drinkers that we are, we dodged guerrilla gunfire to bring you Pilsener Export Bier of El Salvador. It wasn't worth it. United States aid would be put to better use in upgrading El Salvadoran breweries;

(Please turn to pg.11A, col.1)



The Nexus Beer Connoisseurs.

BRENTON KELLY/Nexus



LORIMER Scotland



ALFA, Netherlands



SAMUEL SMITH, England



AASS, Norway



COLD SPRING, U.S.A.



DIEKIRCH, Luxembourg



DORTMUNDER UNION, W. Germany



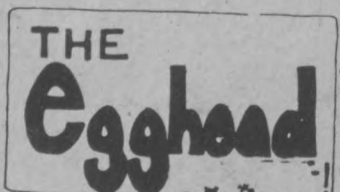
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## Public Drinking Rules — Beware!

By ANNE WEXLER

UCSB has always had fairly lenient rules regarding the use and distribution of alcoholic beverages, but every year the state colleges and universities are trying to inflict stricter rules. Many upperclassmen know this to be true because they were here in a time when keg parties in the dorms were an everyday occurrence. Freshmen, however, have been exposed only to the new, stricter rules which UCSB is finally giving into.

In the on-campus dorms, residents and visitors must follow state laws. This means no alcoholic beverages in public areas or lounges. Last year, however, hall parties which included mixed drinks and cases of beer bought with hall funds were very common. The year before, kegs were actually purchased by resident assistants for their halls.

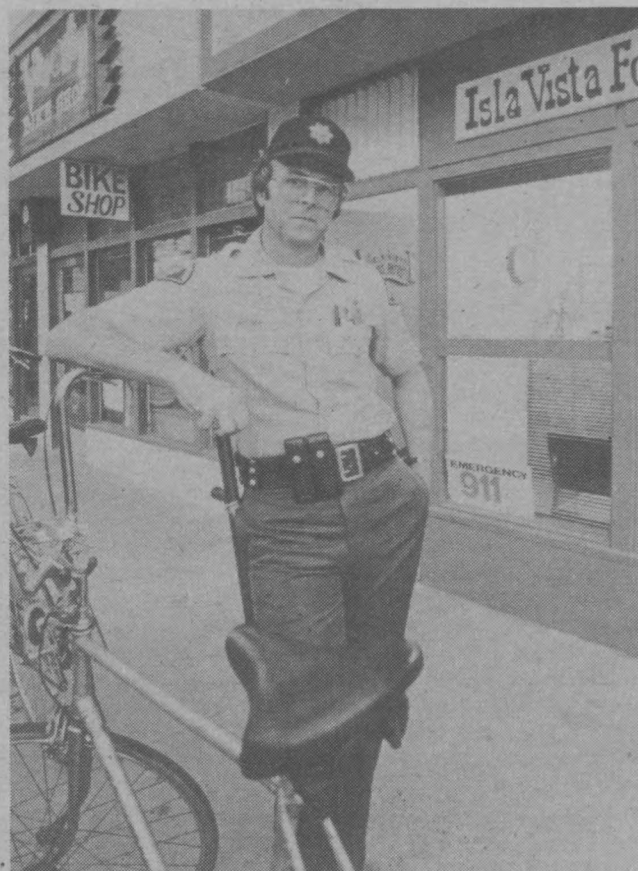
The rules for the privately owned off-campus dorms vary greatly. In Fransisco Torres, for example, kegs are prohibited. In addition, any form of open container must be kept inside a student's room with the door closed. Fountainbleu, however, is much more lenient. If students obtain a party permit, they can have alcoholic beverages in their lounges. All that is required for a permit is the signatures of resident assistant and presidents of the halls having the party. Fountainbleu, like most of the other dorms, allows no kegs.

In addition to state regulations on campus, there are state laws that Isla Vista residents must abide by also. All state colleges and universities proclaim that no hard liquor is to be served within a mile radius of the campus without a special permit. This is why, if you have ever noticed, Lupitas serves wine daquiris.

The party scene has some rules of its own also. If you are having a party and you decide you want to charge for beer — don't! It is illegal without a permit. It is even against the law to charge admission to a party that serves alcohol, or for the party throwers to accept donations. The police can confiscate the alcohol and give a ticket to the residents. Furthermore, if the Alcohol Beverage Control board finds out, they have the right to impede the people from having another party.

After you leave the party, it's okay to walk in Isla Vista with an open container, if you are 21. A bike is completely different, though, as it is considered a vehicle. Open containers are prohibited, and it is possible to get caught for "drunk riding" if your alcohol content is .10 or above.

The students of UCSB manage to have their fun despite the many rules and regulations they must follow. So, if it seems strict now, watch out, because it is going to get even stricter in the years to come.



TOM TRUONG/Nexus

## Alcohol Awareness On Campus

Is responsible drinking a contradiction in terms? Is it possible for the consumption of alcohol to be done in moderation, as a relaxing facilitator of social intercourse, as an enjoyable adjunct to food?

Or is it by nature destructive? Must every

party end with one or more of the participants unconscious, semi-conscious, stuporous or sick? Is the secret to continence abstinence? Does that first sip, shot or schooner inevitably lead one to an embrace of the porcelain idol, or a drunken rendezvous with the

paramedics and policemen?

"A responsible drinker is one who drinks in ways which neither harm nor potentially harm, or adversely affect the drinker or those in the drinker's immediate environment or society in general," says Peter Claydon, head of the

UCSB Student Health Service's Alcohol Awareness Program.

According to Claydon, 59 percent of the students on campus who responded to a recent survey have a friend who has a drinking problem. However, when the same students were asked if they had a drinking problem, only 8 percent said yes. 94 percent of the students on campus drink and 15 percent probably have a parent or parents who are alcoholics.

"What constitutes a drinking problem?" Claydon pointed to several indicators, one of which was getting into trouble with the law, school or friends as a result of alcohol consumption.

"If they do it once, it's a mistake. If they do it twice, they have a problem related to drinking. They are not learning from their negative consequences, so they have a problem," Claydon said.

Claydon defines a heavy drinker as someone who drinks five or more drinks on one occasion, more than once a week. His estimate is that as many as one third of the students on campus do this.

College students face extra pressures from external sources. Advertising in various media often targets the young adult population which seems susceptible to images linking alcohol with adulthood, good

times and social acceptance.

So what is a student to do? You've been invited to a hall party in your dorm Saturday night, and you don't want to look like a geek of some kind, because everybody you know is planning on descending the rocky, stomach-turning road into alcoholic oblivion. Nevertheless, you have more respect for your body and mind than they, and you want to enjoy yourself without getting sick on a overdose of joyjuice.

Claydon suggests that moderation is the key. Drink on special occasions (four or more times a year), or have someone that you know and trust watch you to make sure you don't gulp your drinks.

Ultimately, of course, the responsibility for maintaining a healthy relationship with drink lies on the drinker. With the daily carnage that takes place on the nation's highways, much of it directly attributable to drunk drivers, and family health statistics linking alcoholism and family breakup, there is clear evidence that far too many people refuse to acknowledge the potential seriousness of drinking irresponsibly.

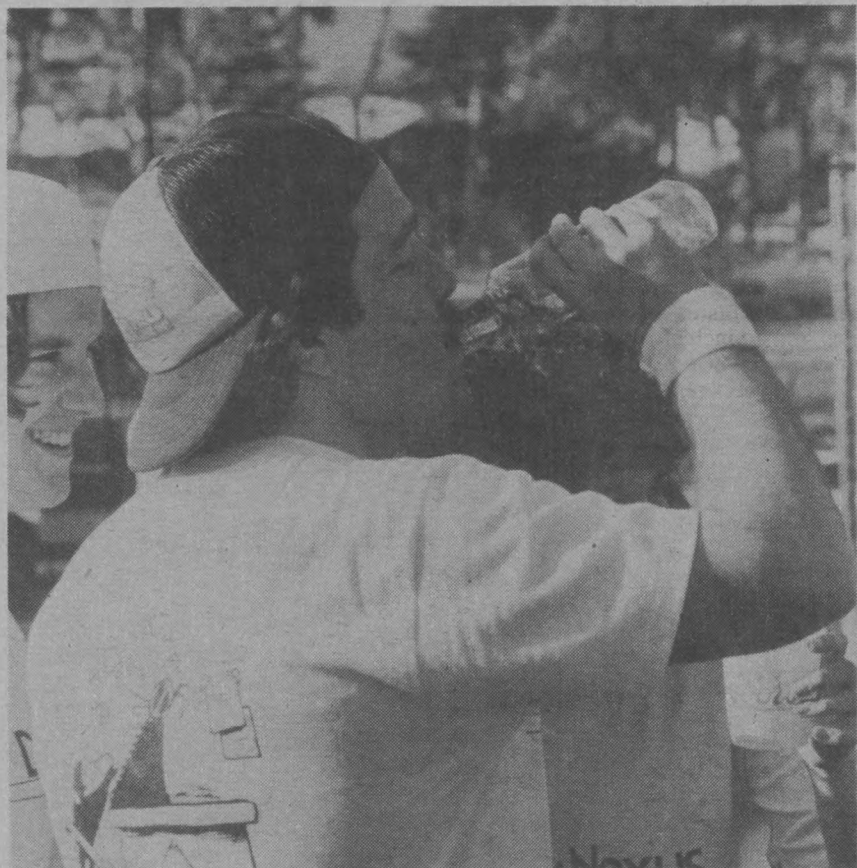
As Claydon said, if you begin to wonder whether or not you have a problem, you probably do. The number to call at the Student Health Center Service is 961-2914.

You can still go to parties; after all they are a terrific way to meet scores of new people. And a few judiciously sipped drinks will indeed lubricate the mechanism of conversation, loosen the tightly-wound strands of inhibition, and give you something to do with your empty hands. A sharp cocktail will whet your appetite, a bottle of fine wine will compliment any meal, and a bottle of cold Canadian beer satisfies a thirst like no beverage yet invented.

However, watching inebriated freshmen flash the hash down two flights of stairs in the dorm, or seeing film at 11:00 of firemen prying doors off the mangled wreckage that once contained a family of four, or seeing the bruised children of professional drunks who obliviously batter their way through family life, can turn even the sweetest buzz more than a bit sour.

I wish that people like that would lock themselves in a solitary room to overindulge. Execrable behavior like that in public gives those of us who drink a bad name. It's also a sure sign that help is needed.

Of course, if you've managed to read all the way through this piece, you're probably alright. Those who really have a serious problem seldom like to be reminded of it.



JOHN VAN KIRK/Nexus

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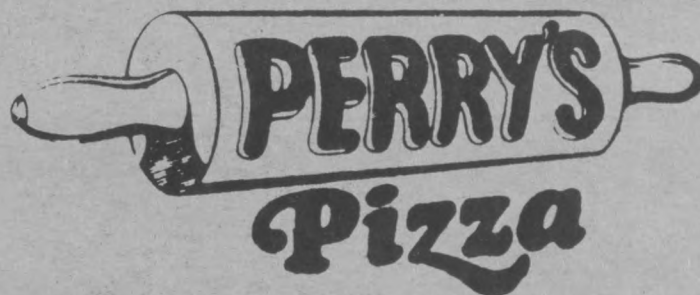


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# Visit The Local Wineries

By LESLEY MAXWELL

If your idea of a wine tour is asking the "mayor" of I.V. what he has in his bag, this may not be the article for you. However, if you are interested in wine, a trip to the local Santa Barbara wineries is a very enjoyable way to spend the day. Santa Barbara county has only recently developed as a wine producing area. The huge jump in the demand for wine which occurred during the past fifteen years stimulated the search for new areas suited to grape growing. The beautiful Santa Ynez valley (north of the city of Santa Barbara) proved to be ideal and in the early seventies vineyards began to dot the valley floor. Cooled by fog and ocean breezes the moderate climate helps to conserve the acids in grapes which gives them their character. By utilizing modern technological advances in the science of wine making, the vintners in the valley have been able to produce quality wines in a very few years. There are approximately twenty wineries in the Santa Barbara area, many of which are open for tours and winetasting.

The Santa Barbara Winery is the oldest winery in the Santa Barbara area. The winery is owned by Pierre LaFond who established it in 1962. The Santa Barbara label bottles a basic red and white but specializes in varieties. Sinfandels, Cabernet Sauvignon, Johannisberg Rieslings, Chardonnay, and Chenin Blanc are produced. The widest selection in town of the wines of the Santa Barbara winery can be found in Pierre LaFond's two stores located on the Mesa in Montecito. In addition to the wines the Montecito store offers delicious deli foods and they will make you up a basket complete with checkered cloth and wine of your choice. The winery itself is located two blocks from the beach at 202 Anacapa St.. Guided tours are offered Wednesday, Saturday, and Sundays at 1 to 5 p.m. Self-guided tours are welcome daily from 9:30 a.m. to 5 p.m. and Saturday and Sunday from 10 a.m. to 5 p.m.

If you are down at the beach you might want to drop into Stearn's Warf Vintners tasting room on Stearn's Warf on the harbor. The Stearn's Warf Vintners are not attached to their own vineyards and thus buy their grapes from independent growers. The tasting room on the harbor offers their own wines and also those of many local wineries. The atmosphere at the huge oak appointed tasting bar is perfect for a warm Sunday afternoon. In addition to wine it offers a gorgeous view of the ocean.

The Zaca Mesa Vineyard is one of the larger vineyards in the Santa Ynez valley. 200 acres of the 1,500 acre Zaca Mesa Ranch are planted in Pinot Noir, Zinfandel, White Riesling, Chardonnay, and Cabernet Sauvignon. A new Visitor's Center has recently been constructed as a part of a 3.5 million dollar expansion program. The rustic cedar building offers a beautiful view of the adjacent hills. The Zaca Mesa Winery is located off of Hwy 101 on Foxen Canyon Rd. (take Zaca Station Rd from 101). Visitors should phone ahead for information at (805) 688-3310.

The Firestone Winery is the largest in the Santa Barbara area. This winery is owned and operated by Brooks Firestone, son of the Firestone tire dynasty. Near Los Olivos its 290 acres are planted with Gewurztraminer, Chardonnay, Sauvignon Blanc, Pinot Noir, White Riesling, Cabernet Sauvignon, and Merlot. The wines of the Firestone Vineyard have won numerous awards including the prestigious Double Gold Medal in international competition. The winery ships to forty states and exports to England, Germany, Japan and Canada. Visitors are welcome from 10 to 4 except on Sundays.


Midway between Solvang and Los Olivos on Alamo Pintado Rd. (1711) are the J. Carey Cellars. Noted by wine critics for their quality wines, the J. Carey Cellars are planted in Cabernet Sauvignon, Merlot, Chardonnay, and Sauvignon Blanc.

Rancho Sisquoc Winery is located on the Sisquoc River north of Santa Barbara. It is a diversified ranch of 36,000 acres with agriculture, cattle and now wine. The label can be recognized by the picture of the San Ramon Chapel which adorns it. This historical landmark stands at the entrance to the ranch. All the wines produced by the Rancho Sisquoc Winery are premium varieties and are primarily sold on order or at the winery. Visitors are asked to call at 937-3616.

The Santa Ynez Valley Winery is situated in the heart of its namesake, a valley not far from the Western White House. 110 acres are devoted to the production of Cabernet Sauvignon, Chardonnay, Gewurztraminer, Sauvignon Blanc and White Riesling. Dry white wines are the specialties of the winery. The Santa Ynez Valley is located on Refugio Rd. between the towns of Solvang and Santa Ynez. Regular visiting hours are from 10-4 seven days a week.

If you are in need of further information you might want to pick up some brochures from the local AAA automobile agency or check out the excellent selection of books on the subject at the county library (or I suppose you could sit down with the phone book and starting with the A's go through every page looking for names with the word winery after them ... of course it might take you two years but I'm sure that they are in there

## Visit Our Wine Country



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the vineyards and wineries  
of Santa Barbara County*

*please phone for visiting hours*

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Foxen Canyon Road • 937-3616
- ROSS-KELLER WINERY  
985 Orchard Road • 929-3627
- LOS VIÑEROS  
618 Hanson Way • 928-5917

**Los Olivos**

- AU BON CLIMAT  
Box 113 • 344-3035
- THE BRANDER VINEYARD  
Highway 154 • 688-2455
- THE FIRESTONE VINEYARD  
Zaca Station Road • 688-3940
- OUPÉ WINE CELLARS  
P.O. Box 440 • 688-2477
- ZACA MESA WINERY  
Foxen Canyon Road • 688-3310

**Buellton**

- LONGORIA WINE CELLARS  
688-9804
- ROSS-KELLER WINERY  
900 McMurray Road • 688-2069
- SANFORD WINERY  
7250 Santa Rosa Road • 966-5100
- VEGA VINEYARDS  
9496 Santa Rosa Road • 688-2415

**Santa Ynez**

- SANTA YNEZ VALLEY WINERY  
343 N. Refugio Road • 688-8381

**Solvang**

- AUSTIN CELLARS  
1516 Copenhagen Drive • 688-9665
- BALLARD CANYON WINERY  
1825 Ballard Canyon Road • 688-7585
- COPENHAGEN CELLARS  
488 Alisal Road • 688-4218
- J. CAREY CELLARS  
1711 Alamo Pintado Road • 688-8554

**Lompoc**

- SANFORD & BENEDICT VINEYARDS  
2000 Santa Rosa Road • 688-8314

**Santa Barbara**

- SANTA BARBARA WINERY  
202 Anacapa Street • 963-8924
- STEARN'S WHARF VINTNERS  
Stearn's Wharf • 966-6624

Wine tasting tours are a great way to spend a warm afternoon. The drive to the Santa Ynez Valley is worth it just for the scenery. I myself am a veteran of winery tours. Dragged by a mother who was determined that I "soak up some culture" I was more interested in soaking up some wine. My "cultural experiences" with Mom ended in my adolescence when after only three winery tours I was found lying under the spout of a huge wine storage cask drunkenly demanding that my mother turn it on (strictly kidding mom). I have now returned to wine tasting on my own and I truly enjoy it. The only way to develop a palate for wine is to taste it yourself and choose your favorites.



JOHN VAN KIRK/Nexus




CATHERINE O'MARA/Nexus

"Wine is the drink of the gods, milk the drink of babes, tea the drink of women, and water the drink of beasts."

— John Stuart Blackie

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## World...

(Continued from pg.8A)

there'd be less fighting.

Further south we arrive in Peru to taste *Cuzco* beer. We assume the Peruvians believe *Budweiser* is the premium beer in the world because apparently they tried to copy it.

Moving to the east we pick up a can of *Brahma*, a Brazilian pilsener brewed in Rio de Janeiro which is gassy and bitter but leaves no aftertaste.

Our journey turns westward as we now arrive in New Zealand to drink *Steinlager*, a heavy but smooth beer that "cuts across" your tongue.

Onward to "the land down under," the English commonwealth of Australia, but more importantly the home of *Foster's Lager*. No more need be said of this brew, other than to praise its exceptional quality. As a lager should be, it's heavy, smooth and agreeable to the palate.

Now its time to go north to the Phillipines, where we happen upon *San Miguel*. Headquartered in Manila, the San Miguel Brewery is one of the world's biggest. An incredibly smooth beer, "San Mig" leaves no bad aftertaste; a great drinking beer.

Westward to the land of unbutchered cows, ie; India. *Golden Eagle* lager is rich, somewhat syrupy like an ale, and radically different (strong) from the ales we've tried.

North to (Communist) China, land of *Tsingtao* beer, a gassy pilsener. Compared to most pilseners, it has a slightly stronger taste. Now we know how they preserved Mao's body all these years.

As Reagan would say, on to "real China", meaning Taiwan. *Taiwan Beer* is slightly gassy but overall smooth and a tasty pilsener.

Our next stop is Japan, home of *Godzilla* and a whole assortment of weird monsters. *Asahi* lager is smooth and easy to drink but not as heavy as other lagers.

The northernmost island of Japan, *Sapporo*, gives us a lager that is a bit gassy and bitter, yet extremely similar to most lagers.

Onward to the Great White North, home of Bob and Doug McKenzie, eh. We all know that *Moosehead* and *Molson Golden* are uncontested, but we thought we'd introduce *Ironhorse* a British Colombian malt liquor that is easy on the tastebuds compared to most.

Though it stands in the shadow of the popular *Golden, Molson Ale* is just as pleasant tasting — smooth, light and sweet.

Most people go to Jamaica for the weather; we went for the beer, namely *Red Stripe* lager. This beer is slightly carbonated but light and smooth like other lagers.

Our journey comes to an end as we arrive back in the states, home of *Budweiser*, *Coors* and other cheap imitation pilseners. However, among this seedy lot, one quality beer stands out. *Anchor Steam Beer* from San Francisco, originated in the days of the Gold Rush. A unique brew for the States, it is moderately carbonated and although not so far removed from other American beers, it is somewhat richer.

Now for the moment of truth. Mike's top 5: *Pilsner Urquell*, *Brand*, *Corona*, *St. Pauli Girl Dark*, and *Guinness*. Bill's best are: *Becks*, *Pilsner Urquell*, *St. Pauli Girls Dark*, *Molson Ale*, and *San Miguel*. Close runner-ups include *Heineken*, *Lowenbrau* (of Zurich), and *Foster's Lager*.

The beers surveyed were selected arbitrarily, with an attempt to cover every continent. We apologize if any of your favorites were excluded. We would like to extend a note of thanks to Ace's of Goleta for cooperation and a free bottle opener.

## The Non-Drinking Student in I.V.

By BILL DIEPENBROCK

Why do you go to parties? Is it to drink, get wasted, fall down, get sick and pass out? Or is it to enjoy yourself and have a fun time, meet people and relax? Or are you confused as to the difference between the two? If you're confused the chances are you're a firm believer in Option Number One.

And, not to sound pessimistic or insanely cruel, that isn't such a hot way to play.

Even though students (mostly under-classmen) can't remember it later, they seem to feel the best times are had while under the influence of some kind of drug. Usually that drug is alcohol, whether it's in the form of beer, wine, or hard liquor.

Which brings to mind a general school of thought persistent in Isla Vista. Most I.V. parties are catered to an almost religious pursuit of drunken oblivion.

But then, you argue, "what's wrong with that? There's nothing wrong with a party. It's a fun and relaxing way to spend the weekend." True. But it seems not too many students want to try anything else unless it includes altering states.

Which, again, isn't all that bad, as long as it is done in moderation, a moderation which seems to be disappearing.

The worse thing happening is that party going in I.V. has dropped to lowly keg-counting. A common Friday afternoon conversation is "Hey, there's a six-kegger on D.P." "Sounds great, I heard about this four-kegger on Sabado we can hit later."

All of this pessimistic talk is not to say drinking isn't fun. Most times it is an enjoyable release, a way to relax and socialize. But I seriously question the social goals of the many keg-hunting party animals, spending their weekend evenings dropping in on any place in I.V. with a lighted porch. They don't want to meet anything more than an untapped keg, and a slightly clean plastic cup.

Now, this is not to say all I.V. parties epitomize this curious aspiration or that all UCSB students single-mindedly pursue this goal, but a good number do.

Now, my mission in life isn't to save all the poor alcoholic UCSBites from a drunken existence, but I am trying to make a credible point. Drinking's fine. But the way it is done in I.V. these days isn't. It's overdone, and without any reason.

There's no substantial cause for weekend collegiate society to be so restricted. I hate to make the dramatic point, but there is more to life than getting "heated."

And not enough students seem to realize it.

## When you're in a tight spot, good friends will help you out.



When you pulled in two hours ago, you didn't have this problem. And with a party just starting, the last thing you wanted to do was wait around another two hours.

Neither did the rest of the guys. So when they offered to give you a lift, that's exactly what they did, proving not only that they were in good shape, but that they were good friends.

So show them what appreciation is all about. Tonight, let it be Löwenbräu.



## Löwenbräu. Here's to good friends.

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