

Imported beers brew foreign fun

By Connie L. Sheehan
Senior Editor

Many students might consider not only the beer he sells but the job itself as exotic.

Doene Moos, a business junior, selects the beers for the import section at N Street Drive-in, 19th and N streets.

Moos "got ahold of" the import section about four months ago and since that time has been selling odds and ends, slowly accumulating new offerings and tasting whatever new types are available.

Moos' technique is definitely not hit and miss. He has sampled many of the imported beers that line his section and was more than willing to offer a floundering novice to imported beers some sound advice.

With more than 31 countries currently represented, the selection seemed overwhelming, but I let Moos pick and choose through the different sizes, colors and shapes of bottles.

Samichlaus Pale Bier, a Swiss

beer, is rated as the strongest beer in the world and one of about half a dozen beers Moos considers "sipping" beers.

Aged for a couple years, Moos said the beer has a unique taste.

We looked over the few pine-tree decorated bottles left from the holidays filled with Anchor Brewing's special ale, which is brewed only for Christmas. Moos said the beer was somewhat dark and had a good taste.

Moos pulled a tall winelike bottle with a cork off the shelf and dubbed it one of the store's most unusual.

Chimay, an unfiltered ale, is made by Belgium monks because their own water is undrinkable. Three types are made: the Grande Reserve, which is saved for special occasions and holidays, the Chimay red, which is an everyday drinking beer and the white label, which is used on weekends, Moos explained.

Holding up the bottle, Moos pointed out the sediment floating in the bottle and explained how

filtering alters the taste of most beers, plus, unfiltered beer is probably more healthful.

I thought the unfiltered beer would be strong, but Moos disagreed and said it actually tasted fairly sweet and it was one he enjoys.

Next to the Chimay sat the first Russian beer carried by the store, Moscova. Although Moos hadn't tasted the beer, which had just

arrived on Friday, he anticipated an English taste.

A lot of the countries copy the English taste of beer, making it bitter aftertaste rather than the English taste, Moos added. Broken Hill and the No. 1 beer in Australia, Foster's, are similar in taste, and Moos gave them his approval.

Sheaf Stout from Australia is an extremely dark beer, he said, moving down the aisle. The Aus-

tralian beers have a taste of their own and Sheaf Stout tastes somewhat like Guinness but quite a bit stronger.

Australia's lagers lean toward America's slightly sweet with some bitter afterthought taste rather the English taste, Moos added. Broken Hill and the No. 1 beer in Australia, Foster's, are similar in

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Wine prices range high and low

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Chateau Lafite Rothschild 1983— even the name rings of exotica. The wine currently retails for \$99.99 per bottle.

Scott Stoehr, the general manager of N Street Drive-In, was honest as he guided me through the exotic wines from the top vineyard in the world, Rothschild's of France.

"This is something that people drink, but I would say that 95 percent who would buy a bottle like this is for collecting," he explained. "Usually in something this exotic, they're going to save and collect it and it's probably in 10 years not going to be any good. That's just the way it works."

Stoehr said at this point in time, the Chateau Lafite Rothschild, which is a dry Bordeaux, is still drinkable. He said only a limited

number of bottles are made a year.

Oriental plum wines and sakes aren't part of the traditional Nebraska fare, and they aren't even served like American wines, Stoehr said.

Sake is served warm and is made from rice, while the plum wines, which are sweet, are served in much smaller portions than our wines, he said.

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