



KINDRED SPIRITS

BY ZAN DE PARRY
Bartender
Roast // Detroit, Michigan

Dinky

Named for the mischievous character in a poem by Michigan native Theodore Roethke, the Dinky pairs the classic flavors of a rye whiskey flip with cinnamon and Bam Noire from Dexter, Mich.'s Jolly Pumpkin Artisan Ales for a winter twist.

- 1 oz Jolly Pumpkin Artisan Ales Bam Noire (or another dark farmhouse ale, like Mystic's Will o' the Wisp or Selkirk Abbey's Saint Thomas Black Saison)
- 1 1/2 oz Rittenhouse Rye
- 1/2 oz fresh lemon juice
- 1/2 oz cinnamon syrup
- 1 each egg white
- grated nutmeg garnish

Vigorously dry shake all ingredients apart from nutmeg in shaking tin. Carefully open and add ice. Shake vigorously again. Carefully open and double strain into a chilled bucket glass. Grate nutmeg on top.

INNOVATION

BY LISA MORRISON

Don't Lose Your Head

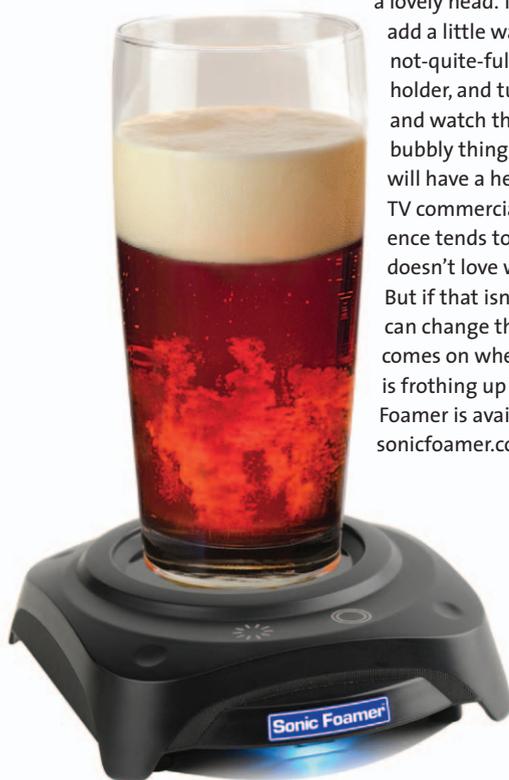
A good foam collar on a beer isn't just a pretty accessory, it helps lift aromas to your nose, which, in turn, amplify the flavors.

(If you doubt the importance of aroma in beer, just try picking out flavors in food the next time you have a head cold.)

To maximize head's aroma-enhancing qualities, a Japanese company created a product that allows beer lovers to reinvigorate the foam so each sip is as delicious as the first. In Japan, it's called Sonic Hour (a play on the Japanese word for foam, "awa," pronounced like "hour"). Now, a US company, California Creations, has renamed it the Sonic Foamer. (Guinness Surger, a similar sonic beer foaming device, was introduced in the early 2000s but is no longer on the market.)

"One of the keys to properly enjoying a good craft beer is to maximize the aroma," says Rudy Flores of California Creations. "In a normally poured beer, the head dissipates after a short time. This eliminates much of the aroma. The Sonic Foamer allows a consumer to manage the head on their beer for the best beer drinking experience possible."

The Sonic Foamer uses sound waves to gently pulsate a pint of beer and coax the bubbles into a lovely head. To make it work, simply add a little water to the well, place a not-quite-full pint in the coaster-like holder, and turn it on. Press a button and watch the Sonic Foamer do its bubbly thing. In moments, your beer will have a head that rivals those in TV commercials. The whole experience tends to attract attention—who doesn't love watching beer bubble? But if that isn't dazzling enough, you can change the color of the light that comes on when the Sonic Foamer is frothing up your beer. The Sonic Foamer is available online for \$29.99 at sonicfoamer.com.



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