



Jessenhofke

Newsletter

October 2010

Jessenhofke Pimpernelle

This beer is realized in cooperation with herbal farmer Sanguisorba from Ranst near Antwerp. The base is our Jessenhofke triple where we added 5 extra herbs. Besides the garlic we add to every Jessenhofke beer we added also pimperl, flyssop, thyme, mirth and bean herbs. The result is an herbal tripel of 8% Alc Vol. This beer is for the moment only available in 75cl bottles.

Jessenhofke Biere de Garde

The Grendelpoort in Valkenburg (Holland) has been in existence for 750 years and we intend to celebrate this anniversary with a new beer. The Jessenhofke tripel is again the base for this beer but now we added dark barley malt & cane sugar to come to a powerful red-brown beer of 10% Alc Vol. This beer is for the moment only available in 75cl bottles.

Jessenhofke Kriek

We would like to present also our Jessenhofke kriek but unfortunately due to a technical failure during the brewing process, a valve was opened and all pre-boiled cherries which were ready to be added to our prepared Maya beer ended up in the water cleaning installation.

Next year we will try again to collect as many cherries as possible by end of July with a lot of people. The day will be ended with a healthy barbecue (with vegetarian offer with products of seitan producer Maya). We will drink to each other's health with all Jessenhofke beers on tap as well as the beers from our own brewery.

Agenda ook zichtbaar op onze website

5-7 november	culinair Brugge (Bruges)
21-25 november	horeca expo Gent
28 november	natuurbeurs Zoersel

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The next newsletter is expected at the earliest next month

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