

## UERIGE in New York

„The Ginger Man“, 11 East 36th Street, schräg gegenüber des Empire State Building, gilt als **das** Paradies der Bierliebhaber in Manhattan. Die Atmosphäre ist berühmt, die Bierauswahl spektakulär – 70 Biere gibt es *on tap*, 180 in Flaschen!

Das große **UERIGE**-Event im „Ginger Man“ am 19. Mai 2010, in Anwesenheit von Baas Michael Schnitzler, zog magnetisch viele durstige Seelen des Big Apple an. Etwa 100 Gäste passen in die Bar – da kam es mitunter zu gewissen Wartezeiten, bevor man **dat leckere Dröppke**, **UERIGE** Sticke und DoppelSticke genießen durfte. Aber dann!

Die kulinarischen Klassiker des **UERIGE**, frisch von Küchenchef Peter Pachal zubereitet, kamen ebenfalls außerordentlich gut an – Reibekuchen, Blut- und Leberwurst, Krüstchen Gulasch, Mainzer- und Sol-Eier: ein Genuss, fanden die New Yorker. Woröm wat angeres?

**FEATURED BREWERY**  
(Nordrhein-Westfalen, Germany)  
Uerige Original  
Uerige Sticke  
Uerige Doppel Sticke  
Uerige Sticum (Distilled Uerige Doppel Sticke)

Michael Jackson's Pocket Guide to Beer, p.36:  
*"Düsseldorfer Altbier is one of Germany's great beer styles. Uerige Alt is in my view the finest example of the style, and one of Germany's truly great beers. I love it for its big, spicy hop aroma; its firm, malty, middle; and its confidently dry, appetizing, finish. No short cuts, no compromises: a beer that punches its weight. Zum Uerige Sticke beautifully retains this balance. It is smooth, complex, elegant and a wonderful aperitif. A generous beer, with a touch of luxury."*

**Uerige Original**  
Of all German beers, UERIGE ALT has the highest content of bitter constituents. In spite of or maybe because of this, the legendary Altbier from Düsseldorf is full-bodied, aromatic, and agreeable.  
This top-fermented specialty has been brewed since 1862, and is made of barley malt, caramel malt, roasted malt, umbel hops and water - plus of course the special UERIGE yeast.

**Uerige Sticke**  
This beer is brewed with more malt and hops and is much richer than UERIGE ALT. Behind the massive but elegant aroma is a hidden 6.5% abv. The unusual name derives from olden days, when the guests would whisper ("stickum" being a dialect term for whispering) that the master brewer must have been a little too generous when weighing out the ingredients.

**Uerige Doppel Sticke**  
Uerige DoppelSticke might just be "Germany's interpretation of the classic barley wine style," is a third definition next to England's "malt-driven" concoctions (such as JW Lees Vintage Harvest Ale) and America's "hop-heavy" versions (such as Sierra Nevada's BigFoot).

**Uerige Sticum**  
Sticum Plus is distilled from Uerige DoppelSticke Alt and matured in cognac barrels.

Description Reference: B. United International Website



The **GINGER MAN** *dat leckere Dröppke*  
Presents: **Uerige**  
Düsseldorf-Altstadt

**Authentic Uerige Menu prepared by Chef Peter Pachal**

**Blutwurst (Blood Sausage) \$4.00**  
With black bread and onions

**Leberwurst (Liver Sausage) \$4.00**  
With black bread and butter

**Mainzer (Dusseldorf - Style Beer Cheese) \$4.00**  
With black bread

**Krustchen Gulasch \$5.00**  
Includes pork, red and yellow peppers, onions, tomato, spicy garlic, and dry red pepper.

**Reibekuchen (Potato Pancakes) \$4.00**  
With authentic mashed apples

**Dusseldorfer Salt Eggs \$2.00**  
Carefully remove the egg yolk without destroying the yolk or the egg white. Add a bit of pepper, mustard and a few drops of vinegar and oil in the empty cavity where the egg yolk was. Then put the egg yolk carefully back into the egg white and eat right away.  
\*Excellent with Alt-Bier and a shot of Sticum

**Chocolate Mousse with Sticke - Flambé Berries**  
Small side dish served with every glass of Doppel Sticke



oben: im Ausschank, rechts: Jason (The Beer Table, Brooklyn) Baas Michael Schnitzler