



ALES FOR TRAILS IS A HEALTHY BY DESIGN EVENT!

The BikeNet volunteers who organized this event planned it with your health and safety in mind. They applied for and received Healthy By Design recognition for their efforts.

Healthy By Design sets a standard of excellence for events and activities that encourage healthy living. To be eligible for recognition, event coordinators plan with these five health standards in mind:

- Safety
- Nutrition
- Physical Activity
- Environmental Stewardship
- Prevention/Overall Wellness

At an event that is Healthy By Design, event organizers take small steps to make a big impact on the future shape of our community.

WHY BOTHER?

Because obesity in the United States, Montana and Yellowstone County is increasing at an alarming rate. Promoting good lifestyle choices at the local level is one way to empower people to take control of their health.

If you'd like to plan your next meeting, conference, fun run or fundraiser to be Healthy By Design, visit www.riverstonehealth.org and click on the Healthy By Design link. Or call **Laura Holmlund** at 651-6569 to learn more!



SEPTEMBER 23RD 2011

A FEW FACTS ABOUT ALES FOR TRAILS...

- Ales for Trails started in 2001 to support multiuse trail building in Billings
- Our net income goes to building multiuse trails in Billings. So far, BikeNet has raised nearly \$250,000 with the Ales for Trails event
- Our main sources of income are sponsorships and ticket sales
- More than 35 miles of trails have been built with the help of money raised from Ales for Trails
- Ales for Trails is BikeNet's major event to raise awareness and funding for building a trail system that supports an active, healthy community
- Sponsorship opportunities are available throughout the year

To sponsor tonight's event, please see a BikeNet representative at our information booth. Donations and sponsorships are available year-round. Contact us via email at alesfortrails@gmail.com, or log on to the bikenet.org home page and following the links to sponsors- become a sponsor.

Bike Net is a nonprofit, grass roots organization that advocates for trail education, acquisition and development of a county-wide trail system that encourages safety, an alternate transportation mode, a healthy lifestyle, environmental preservation, and resource conservation within cost effective constraints.



EVENT SCHEDULE

- 4:00 – 5:00** VIP Hosted Event (for Trail Builder and Trail Blazer Sponsors)
Visit with Brew Masters from around the Region (Community Beer Tent)
- 5:00** Event Opens to General Public
- Trailhead Ale - Billings' 1st Community Brew - First Tap Poured to Public
- 5:00 – 10:00** Beer and Wine Tasting – featuring over 40 Micro-Brews from around the Region (1st Base and 3rd Base Concourse)
- Trailhead Ale (Community Brew)
- 5:00 – 9:00** Trail Information & Share the Road Apparel (BikeNet Booth)
- 5:00 – 9:00** Food Available from the following vendors:
Z Pizza, The Greek Station, Good Earth Market, Mustangs and Staggering Ox (1st and 3rd Base Concourse)
- Water, coffee and a selection of soft drinks, compliments of BikeNet /Ales for Trails in the Mountain Mudd Kiosk
- \$5 Raffle Tickets - Fat Tire Bike donated by Briggs Distributing; Peddle and Paddle Adventure Trip donated by Beartooth Bike Tours & Adventure Whitewater of Red Lodge, MT. Basket donated by BikeNet. (BikeNet Booth and Main Ticket area).
- 6:00 – 9:45** MUSIC (3rd Base Concourse)
- 6:00 – 7:00** Downtime Band
- 7:15 – 7:45** Billings Caledonian Pipes and Drums
- 7:45 – 8:45** Downtime Band
- 9:00 – 9:45** Downtime Band
- 9:00** Announcements – Recognition of Major Sponsors (Band Stage)
Raffle Drawing for Fat Tire Bike (Band Stage)

A very special thank you to: our Volunteers and Sponsors who help make this a fun safe, successful event.

TRAIL BUILDER - \$2,000

Alpha Graphics	CTA Architects
Billings Gazette	Montana Cycling and Ski
Xpedx	

TRAIL BLAZER - \$1,000

Austin Lehman Adventures	HDR Engineering Inc
Boothill Inn	KOA
Conoco Phillips	The Spoke Shop
Electrical Consultants Inc	VisionNet
KTVQ	

TRAIL BOOSTER - \$500

Altana	Health InfoNet Inc
Axilon Law Group, PLLC	Intermountain Distributing
Brown Law Firm	KULR 8
Briggs Distributing	Northwest Energy
Dowl HKM	Stillwater Mine
Faron Thompson	Stockman Bank
Graphic Imprints	Justin Wutzke

TRAIL BENEFACTOR - \$250

Archie Cochrane	MDU
Libby Artley & Mike Young	Moulton & Bellingham, LLC
Ballard Petroleum	Optimum
Billings Media Group	Payment Alliance
Billingsnightout.com	Kim Prill
Buchanan Capital	Strom & Associates
Base Camp	The Bike Shop
DUI Task Force	Christine & Mike
Ralph & Sheryl Constanza	Schmechel
Deaconess Billings Clinic	Darlene Tussing
First Interstate Bank	

TRAIL SUPPORTERS (\$100-\$150)

Greg Albright	Deric Weiss
Laura Estes	Bob and Carolyn Jones
Guthals, Hunnes & Reuss	Peter Yegen Insurance

TRAILHEAD ALE - THIRSTY YET?

In celebration of the grass-roots effort to support trails in our community, the 11th Annual Ales for Trails micro-brew and wine festival features a collaborative brew - **Trailhead Ale** - crafted by our finest local breweries.

The Brewmasters from six area breweries teamed up to create a smooth, thirst quenching ale in support of our community trail system. In addition, each brewery prepared their own unique, version of **Trailhead Ale**, which is also available for sample at the festival. Beer and trail lovers alike will have the opportunity to taste **Trailhead Ale** – as well as six different versions of our community’s first collaborative brew effort! **Trailhead Ale!** Thirsty yet?



**Brought to you by: Carters • Montana Brewing Co. • Red Lodge Ales
Yellowstone Valley Brewing • Angry Hanks • Fat Jacks**

About the Ale –

Trailhead Ale is a light, refreshing ale to quench the fading summer thirst yet has some subtle malt complexity to usher in the fall. It is brewed with a majority of locally grown Montana 2-row malt. It also contains biscuit malt for a nice toasted bread character as well as some oats to round out a smooth creamy finish.

We lightly hopped this ale with domestic grown hops to produce some subtle floral and citrus notes. Overall, this is a well-balanced smooth quenching ale with subtle flavor complexities. **Enjoy!!**

Trailhead Ale . . . with a twist.

Each brewmaster took the community Trailhead Ale and put their own spin on the brew. Sample Trailhead Ale – with a twist – from the following:

Angry Hank’s Trailhead Ale - Brewmaster - Tim Mohr

Angry Hanks brewed their version of Trailhead Ale with apricot, to leave a crisp yet flavorful finish. This very smooth ale is refreshing and well-balanced.

Carter’s Trailhead Ale – Brewmaster Michael Ulrich

Just perfect for the Season . . . Carters created a mild version of Trailhead Ale with distinctive blends and spices and aged to perfection. Well balanced and crisp.

Fat Jack’s Trailhead Ale – Brewmaster Levi Bequette

This twisted version of Trailhead, offered by Fat Jacks, builds on the flavors of summer and contributes to very light ale, a smooth, refreshing ale that will cure your thirst.

Montana Brewing Company’s Trailhead Ale – Brewmaster Evan Taylor

Montana Brewing Company’s version of the Trailhead Ale is spiced with whole Tahitian vanilla beans and cinnamon for an added twist. The vanilla contributes a sweet and floral aroma and flavor and the cinnamon adds a nice element of spicy sweetness.

Red Lodge Ales’ Trailhead Ale – Brewmaster Justin Moore

Red Lodge Ales took this masterpiece one step further and aged the brew on Spanish cedar to offer a unique taste to a traditional favorite.

Yellowstone Valley Trailhead Ale – Brewmaster Ryan Koga

Yellowstone Valley Brewing’s twist on Trailhead Ale is an excellent mix of Wisconsin Door County cherries and American oak. This unique blend contributes to sweet, tart, biscuit, and vanilla flavors and aromas . . . a perfect end to summer!

OTHER MICRO-BREWS ON TAP

Alaska Brewing

Alaskan Amber: Richly malty and honey on the palate, with just enough hop backing to make this a ‘alt’ (old) style beer.

Angry Hank’s

Anger Management Belgian Wheat: This Belgian-style wheat beer is made with barley, wheat and oats, and infused with coriander and Curacao orange peel. Low bitterness.

Street Fight Irish Red Ale: A copper to red colored malty beer with caramel and toffee-like flavors. Low hop bitterness and aroma.

Anheuser-Busch

Jack’s Pumpkin Spice Ale: An ale with rich copper color, aroma of cinnamon, cloves and nutmeg, and a slightly sweet and malty finish. It’s a treat!

Shock Top: This Belgian-style wheat ale (aka “White” or “wit” beer) is naturally cloudy with a light golden hue and a slight taste of orange citrus peel and coriander.

Bayern

Octoberfest: A classic German dark Märzen; not to sweet, yet malty with a nice hop flavor. It is brewed with two-row Harrington pale malt, Munich & German Dunkel malt.

Beaver Creek Brewing Co.

Rusty Beaver Wheat: A local favorite! Non-traditional, brewed with what malts, finished with centennial hops and sweet orange peel.

Red Headed IPA: India Pale Ale with a rich hop flavor. Dry hopped with Simcoe.

Paddlefish Stout: Brewed with dark-roasted grains, adding hints of chocolate with added fresh-brewed espresso. If you like coffee, you’re gonna love this beer!

Big Sky Brewing Co.

Driftboat: This ale is a lightly filtered wheat beer with a combination of hops that impart gentle flavors and a nice, crisp finish that doesn’t linger on your palette.

Bozeman (Bozone) Brewing Co.

Amber Ale: A light amber ale that has a medium malt body gently balanced by a hint of hops for a clean, refreshing finish.

Plum Street Porter: Named after an eclectic neighborhood in Bozeman, this beer combines six different malts, including wheat, brown and chocolate for a smooth, velvety finish.

Harvestfest: A unique blend of flavorful hops that blend well into a smooth, crisp finish.

Belgian Style WitBier: This Wit embraces the tradition of a balanced profile while remaining approachable and easy to drink with its smooth flavor and clean finish.

Carter’s Brewing

White Lightning Witbier: This Witbier is brewed with equal portions of wheat and pilsner malts, and spiced with coriander and bitter orange peel for a refreshing finish.

De-Railed IPA: Like a train wreck in your mouth, this beer is bursting with flavor. Biscuity malts collide with colossal amounts of American hops to create our version of the classic palate bruiser.

Black Magic Porter: A traditional London Porter – rich with dark caramel and chocolate flavors and low hop bitterness.

Carterfest Lager: This lager is malty and robust, with a strong, clean finish. Hey, if you won’t wear the lederhosen, at least drink the bier!

Indulgence Belgian IPA: Citrusy American hops aromas collide with a Belgian yeast strain.

Hop Delivery Vehicle IPA: Brewed with Eldorado hops for a uniquely citrusy aroma.

Coors

Blue Moon Belgian White: A refreshing, medium-bodied, unfiltered Belgian-style wheat ale spiced with fresh coriander and orange peel for an uncommonly smooth finish.

Deschutes

Black Bottle Porter: A slight hop bitterness up front enhances the distinctive chocolate and roasted finish.

Fat Jacks

Honey Wheat: A classic, smooth wheat beer.

Honey Porter: A bit of a twist on a classic porter, this Fat Jack’s Honey Porter blends into a copper-toffee color without the heavy finish.

Fat Jack’s IPA: In the tradition of India Pale Ale, this classic IPA uses generous amounts of hops offering a balanced body and a lush finish.

Harvest Moon

Pig’s Ass Porter: This dark ale is brewed with pale, crystal chocolate and black malts to create a creamy, smooth, slightly chocolate-tasting ale with a bit of hoppiness in the finish.

Beltian White: A mild version of a Belgian classic. It has a hint of fruit in the nose, subdued malty flavor and a slightly citric finish.

Charlie Russell Red: A copper to red colored malt beer with toffee-like flavors. A unique blend with a smooth finish.

Great Falls Select: A lighter but full-flavored ale with a balanced profile and a harmonious blend of hops...stretching long summer days well into the fall

Kona

Longboard Lager: A crisp and moderately hopped pale lager, Longboard Lager is aged for five weeks at very low temperatures to yield its exceptionally smooth flavor.

Pipeline Porter: This porter combines a variety of different malts to leave a very smooth and velvety finish.

Lone Peak Brewing

Lone Peak ESB: ‘Extra Special Bitter’ is deep amber in color and has a nice toasty/malty sweetness.

Lone Peak IPA: This IPA is straw/amber in color and is characterized by a higher level of hops - a rich, intense beer.

Lone Peak Octoberfest: Brewed in celebration of the annual harvest, this brown ale is all about the hops. A perfect compliment to the season!

Madison River Brewing

Salmon Fly: This unique golden colored brew is made from MT Malted Barley, local honey, and German rye malt.

Montana Brewing Co.

Whitetail Wheat: A refreshing unfiltered wheat beer with notes of citrus and fruit with a clean yeast character.

Rock n’Roll Rye P.A.: A rye-based IPA: Packed with citrus and pine hop flavor and aroma with a spicy rye malt backbone.

New Belgium Brewing Co.

Hoptoberfest: Five hops and four malts make Hoptober Golden Ale a veritable cornucopia of the earth.

Ranger IPA: Hops and malt harmonize together for the seasonale finish.

Red Lodge Brewery

Bent Nail IPA: A tribute to the hard-working contractors who make their living in Red Lodge, the American Cascade hops to give the IPA intense grapefruit and citrus aroma and flavor.

Red Lodge Oktoberfest Lager: A German amber lager with a big, malty-sweet flavor. We use a lager yeast and long aging time to make this beer as smooth as possible.

Helio Hefeweizen: This German wheat beer is light and unfiltered with hints of clove. As we say at Red Lodge Ales, when life gives you lemons, add Weizen.

Sam Adams

Octoberfest: This malt-lover’s dream pours into your glass as a deep golden amber hue, blended with five roasts of barley. This beer is kept from being overly sweet from the German Noble hops.

Widmer

Oktoberfest Ale: True to style, this ale’s hops yield a crisp, clear, quenching finish that is still soft enough to keep the beer smooth and balanced.

Hefeweizen: Naturally cloudy, this brew has a bold, clean flavor with pronounced citrus and floral aromas – enjoy!

Drifter Pale Ale: Smooth drinkability, unique citrus character and distinctive combination of hops and malts make this an original.

Woodchuck Cider

Amber Cider: An alcoholic cider.

Yellowstone Valley Brewing Co.

Sundowner American Pale Ale: Organic pilsner and golden malts set the sweet and crisp background for bright citrus flavors provided by generous amounts of American hops. Ann additively delicious cure for hot summer days!

Buffalo Bill Cody Rye: Three types of rye give color, flavor, and body that is softened by toasted biscuit malt for a truly refreshing and satisfying experience. Wild made mild.

Numbskull IPA: Massive, deep, almost ridiculous citrus aroma and flavor balanced by premium malted barley flavor and body redefine the American IPA style. The perfect balance of malt and hops - the Three Stooges would have loved this brew and echoed, “Just one Moe.”

Black Widow Oatmeal Stout: Smooth malty oatmeal stout, ripe with complex and enticing aromas and flavors from roasted barley and chocolate malt. Gentle bittering but generous aroma is given by the popular English hop, East Kent Golding

Non-Alcoholic Selection - Wooley Bugger “Grand Cru”

Root Beer: This is not your average, over-sweetened root beer. . . . old fashioned, the way root beer it was intended to taste. All natural and caffeine free!

WINE SELECTIONS

- Bear Flag Red
- Bella Sera Moscato
- Jargon Pinot Noir
- June Bug Pinot Grigio
- Polka Dot Riesling
- Red Bicycleette Syrah