Hello, my alcoholic-beverage-receiving friends.

I hope this letter finds you in good health, in good mind, in good body. If it does not, no need to worry – some of this alcohol will hopefully bring you ‘round. If it doesn’t, it should make you feel like you’ve been brought ‘round.

Because this is homebrew and because everything has been brewed at different times, there are a couple instructions to follow so your homebrew doesn’t taste something horrible.

First thing’s first: our homebrew is bottle conditioned, meaning that we put sugar into the beer/cider minutes before we bottled it. That means: there’s a layer of yeast at the bottom of the bottle which will make your beer or cider taste like yeast if you’re not careful. So, pour your beer into a glass – don’t drink straight from the bottle. When you’re pouring, pour gently and leave the bottom inch to half-inch of the beer in the bottle. Trust us, it’s worth the sacrifice. If you see the yeast start to flow into your beer (watch the neck as you pour) it’s probably time to put the bottle down.

Now, on to what’s almost ready to drink!

**Winston Walnut’s Christmas Ale** needs only be refrigerated for **two days** before it’s ready to be drunk. This refrigeration time, on all of the homebrew, makes the yeast that’s been consuming all the sugars, hopefully go dormant and drop out of the drink.  
Be careful though! Winston, although not a ginger, overdid the ginger in this beer and it’s best served cold. If it warms up too much, the predominant taste will be of, yes, ginger.

**Winston’s Porter** is also almost ready and only needs **two days** or so of refrigeration time. A week is better but two days will suffice. Remember, this is to make the yeast drop out of the beer.

**Dr. Fat Grey Tom’s “Science,”** and **Fat Grey Tom’s Blitzkrieg** and **Fat Grey Tom’s Himbeerkrieg** are **not ready**. Sadly, cider takes quite awhile to mature into its flavors, to mellow, to taste, well . . . good. Let it sit until, at least, **February 12**, if not even longer. Then refrigerate for a couple of days and enjoy!

**Fat Grey Tom’s Adorably Stout** was bottled recently – at the time of writing, it was bottled three days ago. Which means it needs to sit for about a month before it’s ready to be drunk. This is so the beer can carbonate and also so that it can mellow out and get closer to its peak deliciousness. Wait until the **end of January** to refrigerate and drink. Remember, let it refrigerate (cold crash, in our jargon) for a couple of days before drinking.

I will close with a misnomer shout-out to our loveliest of lovelies, our slayer of bad ideas and harbinger of all that was good in this world: Trea LaCroix.

Trea is our beer label artist. She makes the illustrations for all of our beers and humors our bad taste and bad jokes. Trea, thank you!

From all of us at Fat Grey Tom’s Cider, and even Fat Grey Tom himself, we wish you a merry series of holidays. May they end without -icide.

Bryce, Leo, Wheeler, Trea, Fat Grey Tom