

Hi-Neighbor!

Narragansett

2018

SUMMER  
GUIDE

INSIDE

- SUMMERTIME RECIPES
- HOW TO PACK YOUR COOLER
- TIPS FOR TACKLING SUMMER LIKE A PRO!

CAN'T  
MISS  
EVENTS!

Rhode Island might be the smallest state in the union, but we've been doing summers right since your great-great-great grandmother was in diapers. Safe to say that we know a thing or two about seafood, beach days, summer partying, and, yeah... beer.

Nervous you'll let us down? Follow this guide and you'll sail through the season like a Sunfish in Narragansett Bay.

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# HOW TO PACK YOUR COOLER

How are you going to get your summer started without beer?

Well considering you're reading the Official Beer of the Clam's Summer Guide, we'll straighten you out right quick!



## LAGER

The New England classic. Crisp, clean, refreshing, flavorful and the perfect pairing for everything seafood. Keep your eyes peeled for our 12oz 1975 throwback can - as seen being crushed by Captain Quint in that famous movie about a big ass shark.



## LIGHT

Setting up shop on the beach or in the boat for a day? In it for the long haul? Trying to watch your love handles? Play it smart and grab a Light. Lower calories and lower ABV without sacrificing flavor.



## DEL'S SHANDY

The ultimate summertime refresher. The Del's Shandy has the perfect balance of malty sweetness from our Lager with a clean, welcoming kick from all-natural lemons. It's practically a New England Summer in a glass.



## FRESH CATCH

Brewed to celebrate fishermen and the bounties they bring to the table: Fresh Catch is a refreshing blonde ale that's dry hopped with citra hops for a crisp finish with subtle aromas of grapefruit. It's low ABV is perfect for long days in the sun.



## IT'S ABOUT TIME IPA

This beer marks a watershed moment for Narragansett. The It's About Time IPA celebrates the building of the long-awaited new brewery in Pawtucket, RI. This IPA brings old-school malt character of pioneering IPAs together with the modern hop profile of today's IPAs.



## THE CLAM SHACK VARIETY PACK

We made it easy for you. We took our classic Lager, Del's Shandy, Fresh Catch, and the Town Beach IPA and put them all in one 12-pack for you. Dump it into a cooler with some ice, and you're on your way. No thought necessary.



MUST  
HAVE

# Summer Gear



CHUM ANGLE  
X 'GANSETT  
FRESH CATCH  
BELT



'GANSETT  
TRUCKER HAT



HUDSON SUTLER  
X 'GANSETT  
COOLER BAG



ALL I NEED  
X 'GANSETT  
"BEER SHARK"  
DECK



DEEP APPAREL  
X 'GANSETT  
BOAT TO BAR SHIRT



HOBIE  
X 'GANSETT  
SUNGLASSES



JOHNNY CLAM  
CAKES X 'GANSETT  
"CRUSH IT" T-SHIRT



'GANSETT  
CORNHOLE  
SET



'GANSETT  
DOG COLLAR



'GANSETT GIRL  
RACERBACK



CRUSH IT LIKE  
QUINT PIN



CRUSH IT LIKE  
QUINT T-SHIRT

## HOW TO GET A

# PRIME

## SPOT ON THE BEACH!

No real secrets here - you just need to get there early. If you get to the beach between 8 and 9am your chances of parking and getting your towel down where you want it are much higher. For locals, there's nothing nicer than enjoying a quiet beach at the start of a day. On the flip side, go at sundown after the beach starts to empty out. Nothing like swimming in the ocean as the sun sets.

**PRO-TIP:** Check the tide schedule! If it's low-tide when you get there, your chances of having to find a new spot in the middle of the day are pretty good.

**PRO-TIP:** Don't be that guy holding your sandwich up in the air trying to keep it from the sand. Trust us, you'd rather a grain or two of sand than an angry, hungry seagull coming after you.

**PRO-TIP:** Don't bring a boombox to the beach. As much as you like to play 50 Cent on repeat for everyone to hear while you're face-down dead asleep, we'd all like to hear the waves crashing and gulls squawking. Heard of headphones?

**PRO-TIP:** Get a room, stay out of "the dunes". Yeah, we've all wanted to sneak off into the dunes for a little action, but those protected mounds of sand around the beach are more important for the eco-system than your mid-day romp.

ALL THE ABOVE, AND MORE AVAILABLE AT

*Shop.Gansett.com!*

# HOW TO CRUSH IT LIKE QUINT

In Steven Spielberg's *JAWS*, Captain Quint sacrifices his own life to help catch the big ass shark that has been terrorizing Amity Island. His beer of choice? Narragansett Lager. Honor the man and crush it like the legend himself.

## 1. OPEN

## 2. DRINK

## 3. CRUSH

# HOW TO SURVIVE A SHARK ATTACK!

The best way to avoid a shark attack is to **STAY OUT OF THE WATER!** THERE ARE \$&%@ING SHARKS IN THERE! But let's face it. It's hot, you're at the beach, and you're brave enough to risk it.

### AVOIDING AN ATTACK

**THE BUDDY SYSTEM** - Sharks typically only attack when they think their prey is unprotected and defenseless. Swim in as large of a group as you can as sharks are more likely to attack individuals. So buddy up!

**STAY CLOSE** - The closer you are to shore, the shallower the water and the less isolated you become.

**NO NIGHT SWIMMING** - Sharks are most active at night, so if the sun is down, get to shore!

**DON'T BLEED** - Sharks can smell blood from a long way off, so don't get in the water if you're bleeding!

**DON'T WEAR SHINY JEWELRY** - Shiny jewelry can look like fish scales to a shark, and they might want to check it out. So leave your jewelry on the beach!

**DON'T FLOAT** - Avoid floating on the surface as you may appear like defenseless prey. The more you move, the less defenseless you look.

### SURVIVING AN ATTACK

While shark attacks are extremely rare and almost always unexpected, there's really one main thing you can do to increase your chance of survival. **GO FOR THE EYES.** Use whatever you can to hit the shark's eyes or gills. These are the most sensitive areas of a shark. While it may help, aiming for a shark's nose is a common misconception as it is far less sensitive, but when under attack, strike back wherever you possibly can. The less defenseless a shark views you, the more likely they will be to cease the attack and leave you alone.



# OUR 21 FAVORITE SURF SPOTS ON THE EAST COAST



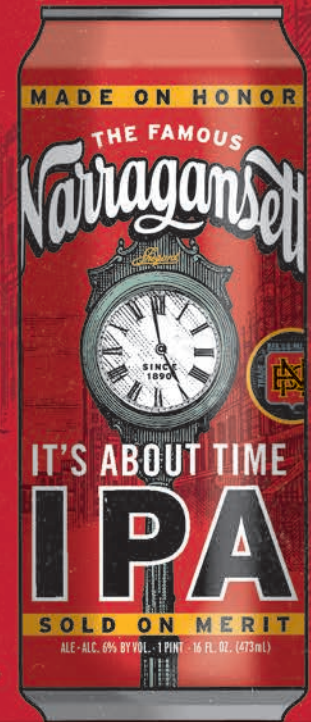
There are a ton of beautiful places up and down our side of the country to catch a great wave, but these are some of our favorite spots!

## IT'S ABOUT TIME IPA

THIS BEER, NOW AVAILABLE IN 16OZ CANS, MARKS A WATERSHED MOMENT FOR NARRAGANSETT. THANKS TO THE ENDLESS SUPPORT OF OUR NEIGHBORS ACROSS THE COUNTRY, THE IT'S ABOUT TIME IPA CELEBRATES THE BUILDING OF THE LONG-AWAITED NEW BREWERY IN PAWTUCKET, RHODE ISLAND. WE ARE FINALLY RE-ESTABLISHING NARRAGANSETT'S BREWING IN RHODE ISLAND FOR THE FIRST TIME IN OVER THREE DECADES, AND IT'S ABOUT TIME!

THIS IPA BRINGS THE OLD-SCHOOL MALT CHARACTER OF PIONEERING IPAS TOGETHER WITH THE MODERN HOP PROFILE OF TODAY'S IPAS. IT HAS BODY AND NOTES OF COFFEE, RAISIN AND BREAD. CASCADE AND CITRA HOPS ADD AN ABUNDANCE OF FRESH FLORAL AND TROPICAL AROMAS AND FLAVORS WITHOUT SACRIFICING BALANCE.

**6% ABV | 50 IBUs**  
**BREWED IN PAWTUCKET, RI.**



# 'Gansett

**IT'S NOT JUST FOR DRINKING.**

**Want to eat like a true New Englander?  
Here are a few of our favorite summer recipes  
for your BBQ, Clambake or Fish Fry.**



# FRESH CATCH

## *Battered Fish & Chips*

Know what's awesome in the summer? Fish and chips. To do it right, you've got to use beer in the batter... preferably our beer. You can use any of our summer offerings, but we love the way the Citra hops in the Fresh Catch adds a little pop of flavor to the batter.

### WHAT YOU NEED:

4 TO 6 COD FILLETS  
(OR OTHER WHITE FLAKY FISH)  
1 12oz CAN OF 'GANSETT  
FRESH CATCH  
1 CUP ALL-PURPOSE FLOUR  
1 TSP BAKING POWDER

1 TBSP PAPRIKA  
2 TSP GROUND BLACK PEPPER  
2 TSP SALT TO TASTE  
1 EGG, BEATEN  
VEGETABLE OIL FOR FRYING

## HOW TO PICK FRESH FISH

**LOOK FIRST.** If purchasing fillets, the flesh should be bright, vibrant, firm and smooth. If the fish appears pale or if the flesh is flaking, no need to move to the next step! When purchasing a whole fish, check the eyes. They should be clear, not cloudy or milky. The gills should be bright red, not pale.

**TRUST YOUR NOSE.** The fish should not smell like fish! It should smell clean and perhaps a bit like the ocean, but not fishy.

**TOUCH IT.** The fish should be firm and springy, not spongy or soft. It should also not feel slimy. If there is any moisture, it should be clear and not milky.

## THE KNOW-HOW:

1. Mix together the flour, baking powder, paprika, pepper, salt and beaten egg in a large mixing bowl.
2. While mixing, slowly add Fresh Catch until a thick liquid batter forms. If there is any beer left, drink up!
3. Pre-heat your pan or deep fryer so the vegetable oil reaches about 325 degrees.
4. Rise the cod fillets and pat them dry.
5. Dip the fillets in the batter, coating them on each side.
6. Gently put the fillets in the hot oil. Flip when golden brown.
7. Once both sides are evenly cooked, remove from pan and let rest on paper towels to drain and dry.
8. Serve with coleslaw, french fries, tartar sauce and a lemon wedge.



# DEL'S SHANDY

## Beer Can Chicken

Today we're going to make some mean, lemony beer can chicken. What the \*\*\*\* is "beer can chicken"? Well, our nervous little friend, here's the premise: We're going to stuff an open can of Del's Shandy in the chicken and sit it on the grill. As the Del's Shandy starts to steam and boil, it will work its way into the chicken and infuse it with sweet, lemony beautifulness. Trust us on this one.

### WHAT YOU NEED:

1 WHOLE CHICKEN (ROUGHLY 4 LBS)	1 12oz CAN OF DEL'S SHANDY (OR ANY OF YOUR FAVORITE 'GANSSETTS)
1 TBSP SALT	2 TBSP OF YOUR FAVORITE RUB
2 TBSP VEGGIE OIL	2 TSP GROUND BLACK PEPPER

### THE KNOW-HOW:

1. Preheat your grill to about 375 degrees
2. Remove neck and giblets from the chicken and discard.
3. Pat the bird dry, then rub it with the oil, salt, pepper and your rub of choice.
4. Crack open a Del's Shandy and take a few swigs. It's good for ya.
5. When you're down to about half of a can, remove the tab and place the can on a flat surface. Place the bird on top of the open can so that the can sits upright inside of the bird. Move the bird (with the can inside) to the grill so that it sits up in the same position. Try positioning the legs so they act as a tripod with the can.
6. Grill chicken in upright position on mid-high indirect heat (do not place coals or activate burner directly under the chicken).
7. Beer will steam and foam from can while cooking, forcing flavor and moisture through the chicken.
8. Grill until internal temperature reaches 165 degrees in the breast and 180 degrees in the thigh.
9. Let rest for 15 mins, remove the can, and serve it up!



### THE RUB

(THERE'S ALWAYS A RUB):

What goes better with a clean fresh lemon  
flavor than clean fresh herbs and spices?

See what we're doing here?

3 TBSP FRESH THYME  
5 CLOVES MINCED GARLIC  
2 TSP LEMON ZEST

Combine the above with salt and black  
pepper and rub all over the bird.

Simple, right?

# 'GANSETT

## *Boiled Brats*

WITH 'GANSETT BEER CHEESE SAUCE & 'GANSETT ONIONS

We get it. You want beer with your beer and your beer to pair with your beer. We do too. So we're going to help you work 'Gansett into just about every aspect of your next BBQ. You're welcome.

### WHAT YOU NEED: FOR THE ONIONS

12oz OF LAGER	2 LARGE ONIONS, THINLY SLICED
2 TSP OF SUGAR	1oz OF UNSALTED BUTTER
1 TSP OF SALT	

### WHAT YOU NEED: FOR THE CHEESE SAUCE

12oz OF LAGER	1/4 TSP GROUND CORIANDER
SALT TO TASTE	1/4 TSP GROUND CAYENNE PEPPER
3 TBSP FLOUR	1 DASH WORCESTERSHIRE SAUCE
2 TSP PAPRIKA	1 TSP GROUND BLACK PEPPER
1 CUP HEAVY CREAM	2 CUPS SHARP CHEDDAR CHEESE, SHREDDED
1 TSP ONION POWDER	1 CUP JACK OR COLBY CHEESE, SHREDDED
1 TSP GARLIC POWDER	1/2 CUP CREAM CHEESE
1/4 TSP CUMIN	3 TBSP UNSALTED BUTTER

### WHAT YOU NEED: FOR THE BRATS

10-12 BRATWURSTS	ABOUT 48oz OF LAGER
1 TSP SALT	(THAT'S 4, 12oz CANS OR 3, 16oz TALL BOYS)
1 ONION, DICED	1 TSP GROUND BLACK PEPPER
1 TBSP MINCED GARLIC	1/2 CUP APPLE CIDER VINEGAR

### THE KNOW HOW:

#### FOR THE ONIONS

1. Melt butter in a pan, add onions and cook on medium-low heat until the onions are tender.
2. Add beer, salt and sugar to the pan. Simmer for approximately 15-20 minutes while stirring occasionally until the beer has cooked down and the onions brown.
3. Set aside while you cook the cheese sauce and brats.

#### FOR THE BEER CHEESE

1. In a large saucepan, melt butter over medium heat.
2. While constantly stirring, add flour and stir until a thick, creamy paste forms.
3. Add beer, remaining spices, Worcestershire sauce, and salt. Stir until well-blended.
4. Add heavy cream and stir until well-blended.
5. Reduce heat to low. Add cheeses and stir until fully melted & blended. Keep warm, stirring occasionally until ready to serve.

#### FOR THE BRATS:

1. Put the beer, vinegar, onions and garlic in a large pot and bring to a boil.
2. Once boiling, add salt and pepper and give it a quick stir.
3. Fully submerge brats, reduce heat to a simmer and cook for 15 minutes.
4. While the brats are simmering, preheat your grill to 300 degrees.
5. Remove your brats from the pot and place them straight on the grill. Grill for 2-3 minutes per side or until they brown with nice grill markings on each side.
6. Serve on bun (lightly toasted if that's your thing), spread the beer onions on top, and smother with the beer cheese sauce. Enjoy!



# THE 'GANSETT *Clam Bake*

Aaaaah. A classic. Every New Englander knows that you haven't had a real clambake until you've made it with Old Reliable, 'Gansett Lager. Follow the 'Gansett family recipe and you'll be cooking like a true New Englander in no time.

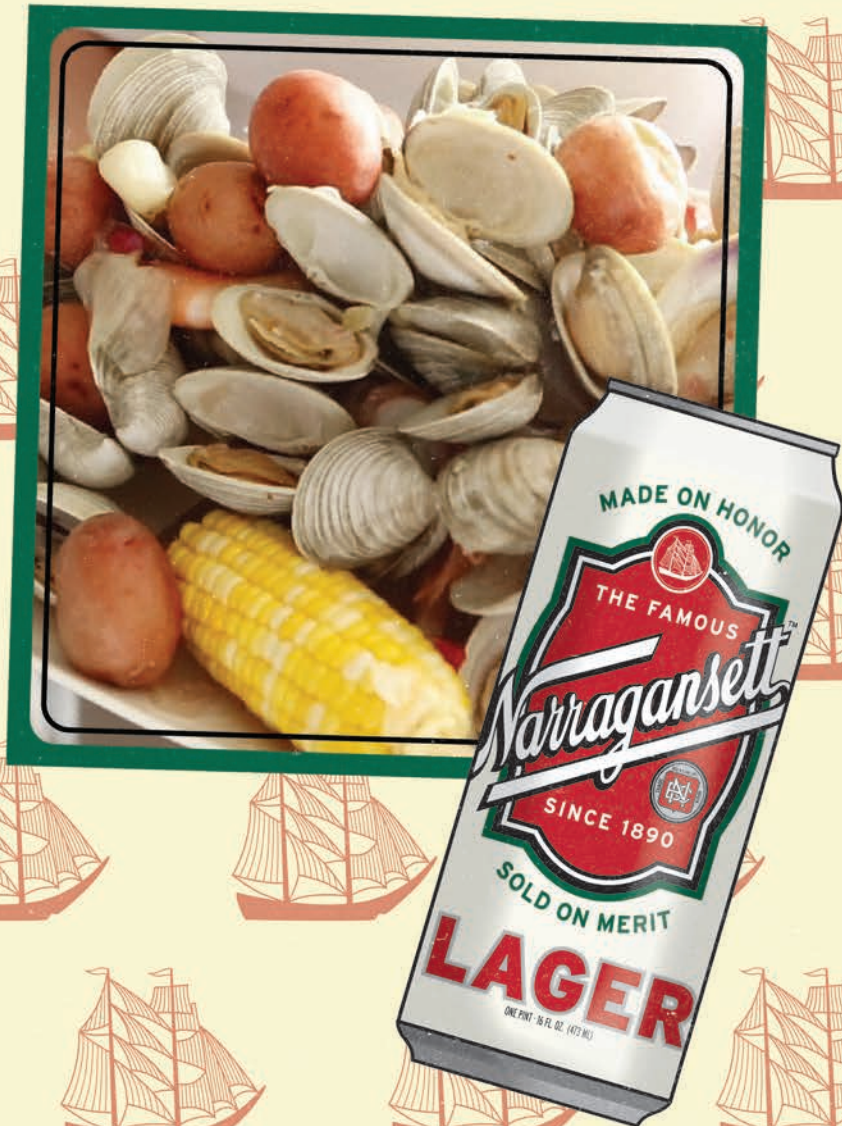
## WHAT YOU NEED:

2 QTS FRESH SOFT CLAMS  
1 12oz CAN OF 'GANSETT LAGER  
(VERY IMPORTANT)  
4 SMALL RED POTATOES  
1/2 LB CHOURICO SAUSAGE, SLICED  
4 BREAKFAST SAUSAGES, SLICED

2 EARS SWEET CORN,  
SHUCKED & BROKEN  
2 BAY LEAVES  
3 TBSP CHOPPED GREEN ONION  
3 TBSP CHOPPED PARSLEY  
SALT, PEPPER, & CRUSHED  
RED PEPPER TO TASTE

## THE KNOW HOW:

1. Combine potatoes, sausages, onions, corn and bay leaves in a large pot.
2. Cover with 3 quarts of cold water and 'Gansett Lager.
3. Season to taste with salt, pepper and crushed red pepper.
4. Bring to a boil and reduce to a simmer for 20 minutes.
5. Add clams, cover and cook until they open (about 15 mins).
6. Serve from the pot and garnish with chopped green onions and parsley.





# KNOW YOUR CLAMS!

## QUAHOGS

First things first, pronounce it right. It's coe-hog. They're also known as hard-shell clams. Depending on how much they've grown, we throw some other names into the mix.

**LITTLENECKS** - These are small and you get about a dozen per pound. We like to shuck them and eat them raw like an oyster, but you could also steam them in nothing but 'Gansett and dip them in melted butter before you eat them. To each their own.

**TOP NECKS** - A little larger than littlenecks. You get about 6-8 per pound.

**CHERRYSTONE** - Larger and a bit tougher than top necks. You get about 3 or 4 per pound. We usually chop these up for clam cakes and baking.

**CHOWDERS** - The big guys. In Rhode Island we just affectionately call them Quahogs (even though they are all quahogs... don't ask questions). Like cherrystones, we chop these these up for clam cakes and baking but you guessed it, these are prime choice for New England clam chowders. Quahog shells are usually what are used to bake and serve "stuffies" in.

**PRO-TIP:** Order a stuffie. Thank us later.

## SOFT-SHELL CLAMS

Yeah, we call them steamers... longnecks if we're feeling fancy. Unlike their name, their shells really aren't soft - they're more brittle. We don't eat them raw like we would littlenecks, we like to... uh... steam them. Chances are when you see fried clams in a clam shack, you're eating steamers. Take a look at our clambake recipe!

## MUSSELS

Everyone can spot a classic, black mussel. Again, you don't eat these raw, but like our clambake recipe, cook these down in some 'Gansett, fresh herbs, and maybe some bacon and you'll be golden.

## RAZOR CLAMS

These funny looking guys look like old-school straight razors, hence the name. We like them steamed or grilled if you can find them.

## HOW TO PICK FRESH SHELLFISH

When purchasing clams, mussels or oysters, they should smell briny like the ocean, but not at all fishy.

Unlike fish, shellfish needs to be purchased live. The first indicator is that they should be tightly closed. If they are slightly opened, tap on their shell and they should close right up. If not, you should pass.

The last step is up to you - keep them cold and moist with a wet towel in the refrigerator. Always check that they are still alive before you cook them!



# HOW TO SHUCK AN OYSTER:

We recently partnered up with R. Murphy, a Massachusetts knife maker originally founded in 1850 in Boston, to produce the Narragansett Beer Oyster Knife. They have been producing oyster knives for over 150 years, so when we wanted to learn how to properly shuck an oyster, we went to the masters.



**1.** Using a glove or towel for protection, hold the oyster flat side up with the narrow end toward you. Insert the tip of the oyster knife into the small opening at the hinge of the oyster. Work the blade in by wiggling side-to-side, then twist it to pop open the shell.



**2.** Slide the knife blade along the underside of the top shell to sever the muscle that connects the oyster to the shell.



**3.** Remove the top shell and cut the muscle that attaches the oyster to the lower (cupped) shell. Be careful not to spill the “liquor” or pierce the flesh. Serve or eat. Repeat.

Source: The Joy of Oysters



GRAB YOUR OWN AT [SHOP.GANSETT.COM](http://SHOP.GANSETT.COM)

## THE RIGHT OYSTERS FOR YOU

Here in Rhode Island, and most spots up and down the coast, you can find plenty of fresh oysters grown in local oyster farms. Some are small and sweet, some are larger and briny. Talk to your server or fish monger to pick out a variety that you'll like! Want something special? Try grilling them, baking them or making an oyster stew. Us at 'Gansett, we'll eat them raw all day long.



## THE 'GANSETT MICHELADA

Need a cocktail to spice up your summer brunch?

Our Michelada recipe is what you're looking for.

### WHAT YOU NEED:

12oz 'GANSETT LAGER

2oz TOMATO JUICE

2-3 DASHES OF HOT SAUCE  
(WE USE LOUISIANA ORIGINAL)

2 DASHES WORCESTERSHIRE SAUCE

1 PINCH KOSHER SALT TO TASTE

1oz FRESHLY SQUEEZED LIME JUICE

1 DASH SOY SAUCE

### THE KNOW-HOW:

1. Add all ingredients except beer to a pint glass filled with ice.
  2. Give it a quick stir, top with 'Gansett, and stir once more. Enjoy!
- \*Optional (but not really): Salted/chili spiced rim.

#### PRO-TIP:

Use a Del's Shandy in place of a Lager and the lime juice.

FOR MORE RECIPES VISIT [GANSETT.COM](http://GANSETT.COM)

# Narragansett & Fishnet Charters



PRESENT  
THE

Hi-Neighbor!

## FISHING TOURNAMENT

SEPTEMBER 15<sup>TH</sup> 2018

LINES IN AT 5<sup>AM</sup> • LINES OUT AT 1:30<sup>PM</sup> • LAST WEIGH IN AT 4<sup>PM</sup>

SEA BASS • BLUEFISH • TAUTOG

\$1,000 CASH + VIP BREWERY  
TOUR FOR LARGEST FISH OF  
EACH SPECIES

ADDITIONAL PRIZES FOR  
2ND PLACE, 3RD PLACE, AND  
KIDS DIVISION WINNERS

CATCH AND RELEASE RAFFLE PRIZE FOR FALSE ALBACORE AND BONITO

WEIGH IN & FISH FRY  
STARTS AT 2<sup>PM</sup>  
BON VUE INN  
NARRAGANSETT, RI

CAPTAIN'S MEETING  
SEPTEMBER 14<sup>TH</sup>  
4<sup>PM</sup>-7<sup>PM</sup>  
BON VUE INN  
NARRAGANSETT, RI

ENTRY FEE: \$50/ADULT • \$25/CHILD 12 & UNDER

FISH FRY, TOURNAMENT T-SHIRT, COOZIE, AND A BEER INCLUDED IN ENTRY FEE  
(APPLIES TO 21+ REGISTRANTS ONLY)

DEEP WICKED COOLER  
COURT. MET. BOTT. SIZES

VISIT GANSETT.COM  
TO REGISTER AND FOR MORE INFORMATION

MUST BE 21 OR OLDER TO ENJOY. PLEASE DRINK RESPONSIBLY.

## PARTY LIKE A NEW ENGLANDER

YOU KNOW WHAT? DON'T HURT YOURSELF. LEAVE THIS  
TO THE PROS. WE'RE THROWING PARTIES ALL OVER  
THIS SUMMER. FIND US, AND WE'LL SHOW YOU HOW IT'S DONE.

5/27  
Fresh Catch Launch Party  
Rooftop at the Providence G  
100 Dorrance St.  
Providence, RI

5/29  
JAWS viewing  
Pinewood Social  
33 Peabody St.  
Nashville, TN

6/1 at 6pm  
Tap Takeover  
Malted Barley  
335 Westminster St.  
Providence, RI

6/2 | All Day  
Hope Street Block Party  
Hope St.  
Providence, RI

6/7  
Fresh Catch Lobster Feast Kickoff  
Blackstone Pub  
1678 Meriden-Waterbury Turnpike  
Southington, CT  
(Then every Thursday all  
summer long!)

6/9  
Narragansett presents Tigerman  
WOAH on Martha's Vineyard  
Cardboard Box  
6 Circuit Ave.  
Oak Bluffs, MA

6/9  
Bad Daddy Fishing Tournament  
Rick's Outboard Marine  
105 Sconticut Neck Rd.  
Fairhaven, MA

6/9 at 2pm  
Del's Shandy Summer Thunder  
Union Pool  
484 Union Ave.  
Brooklyn, NY

6/10  
JAWS viewing  
Three Sheets  
372 Elm St.  
New Haven, CT

6/10 | All Day  
Big Apple BBQ with  
Blue Smoke BBQ  
Madison Square Park  
NY, NY

6/14 at 5pm  
 'Gansett Boston  
 Harbor Cruise  
 Mass Bay Lines Cruise  
 60 Rowes Wharf  
 Boston, MA

6/17 at 7pm  
 Watch JAWS  
 Pizzeria Uno  
 645 Beacon St.  
 Boston, MA

6/20  
 JAWS Anniversary Party  
 Chaval  
 58 Pine St.  
 Portland, ME

6/20  
 JAWS Anniversary Party  
 Sign of the Whale Roofdeck  
 6 Harbor Point Rd.  
 Stamford, CT

6/20 at 9pm  
 JAWS Anniversary Party  
 Boathouse Live  
 11800 Merchants Walk  
 Newport News, VA

6/21 at 5:30pm  
 'Gansett Summer Nights 5K  
 Mt. Hope Farm  
 250 Metacom Ave.  
 Bristol, RI

6/21 at 6pm  
 Dine for DayOne  
 Skyline at Waterplace Park  
 1 Finance Way  
 Providence, RI

6/26  
 Pizza Eating Contest  
 Slab  
 25 Proble St. Extension  
 Portland, ME

6/29 at 5pm  
 JAWS On D  
 Lawn On D  
 420 D St.  
 Boston, MA  
 (Movie starts at sundown)

6/30 + 7/1 at noon  
 The Made On Honor Market  
 Pilotworks  
 55 Cromwell St.  
 Providence, RI

7/4, 7/7 + 7/9  
 Watch JAWS  
 Nitehawk Cinema  
 136 Metropolitan Ave.  
 Brooklyn, NY

7/21  
 Del's Shandy Rooftop Party  
 Sign of the Whale Roofdeck  
 6 Harbor Point Rd.  
 Stamford, CT

7/21 at 8pm  
 JAWS viewing  
 Whitey's Liquors  
 803 N Hammonds Ferry Rd.  
 Linthicum Heights, MD

7/14 + 15  
 The Narragansett Summer  
 Running Festival  
 Stonehill College  
 320 Washington St.  
 North Easton, MA

7/22  
 'Gansett Shark Week  
 Kickoff Bar Fly  
 100 Main St.  
 Safety Harbor, FL

7/22  
 JAWS viewing  
 Alamo Drafthouse Cinema  
 20575 Easthampton Plaza  
 Ashburn, VA

7/24  
 JAWS viewing  
 Lavender Lake  
 383 Carroll St.  
 Brooklyn, NY

7/25 at 7:30pm  
 JAWS viewing  
 Ocean Mist  
 895 Matunuck Beach Rd.  
 Wakefield, RI

7/26  
 'Shark Week Party  
 Blasé Café  
 5263 Ocean Blvd.  
 Sarasota, FL

Thursday, 7/27  
 Watch JAWS  
 Silverking Tap House  
 483 Mandalay Ave.  
 Clearwater Beach, FL

7/27 + 7/28  
 6th Annual Newport Nights  
 The ultimate Folk Fest  
 afterparty Jimmy's Saloon  
 37 Memorial Blvd.  
 Newport, RI

Early August  
 JAWS viewing  
 Chunky's Cinema Pub  
 All four locations in  
 NH and MA

8/5 | All Day  
 Warren Folks Fest  
 30 Cutler St.  
 Warren, RI

8/5 at 7pm  
 Watch JAWS In the Water  
 Wollaston Yacht Club  
 692 Quincy Shore Dr.  
 Quincy, MA

8/26  
 Speed Boat Races  
 King Phillip Yacht Club  
 1 Club St,  
 Fall River, MA

9/8  
 Say Goodbye to the  
 Summer Uncharted  
 103 Market St.  
 Lowell, MA

9/15 | All Day  
 The Hi Neighbor  
 Fishing Tournament  
 Bon Vue Inn  
 1230 Ocean Rd.  
 Narragansett, RI

## ALL SUMMER LONG!

Narragansett Country Club  
 Every 2nd Wednesday  
 State Park  
 One Kendall Square  
 Cambridge, MA

Every last Thursday:  
 at Loretta's Last Call  
 1 Lansdowne St.  
 Boston, MA

Summer Thunder  
 Every Saturday at 2pm  
 Union Pool  
 484 Union Ave.  
 Brooklyn, NY

Seafood Night with  
 'Gansett Every Thursday,  
 Friday and Saturday!  
 Local Kitchen and Beer Bar  
 850 W. Main St.  
 Branford, CT

'Gansett Country Clambake  
 Every Saturday in June  
 from 5-8pm  
 316 Cambridge St.  
 Boston, MA

## THE DEL'S SHANDY CART TOUR

Look for the Narragansett Del's Shandy Cart popping  
 up in locations all over the country this Summer!  
 6/6 through 6/10 in New York City  
 6/13 through 6/17 in Philadelphia

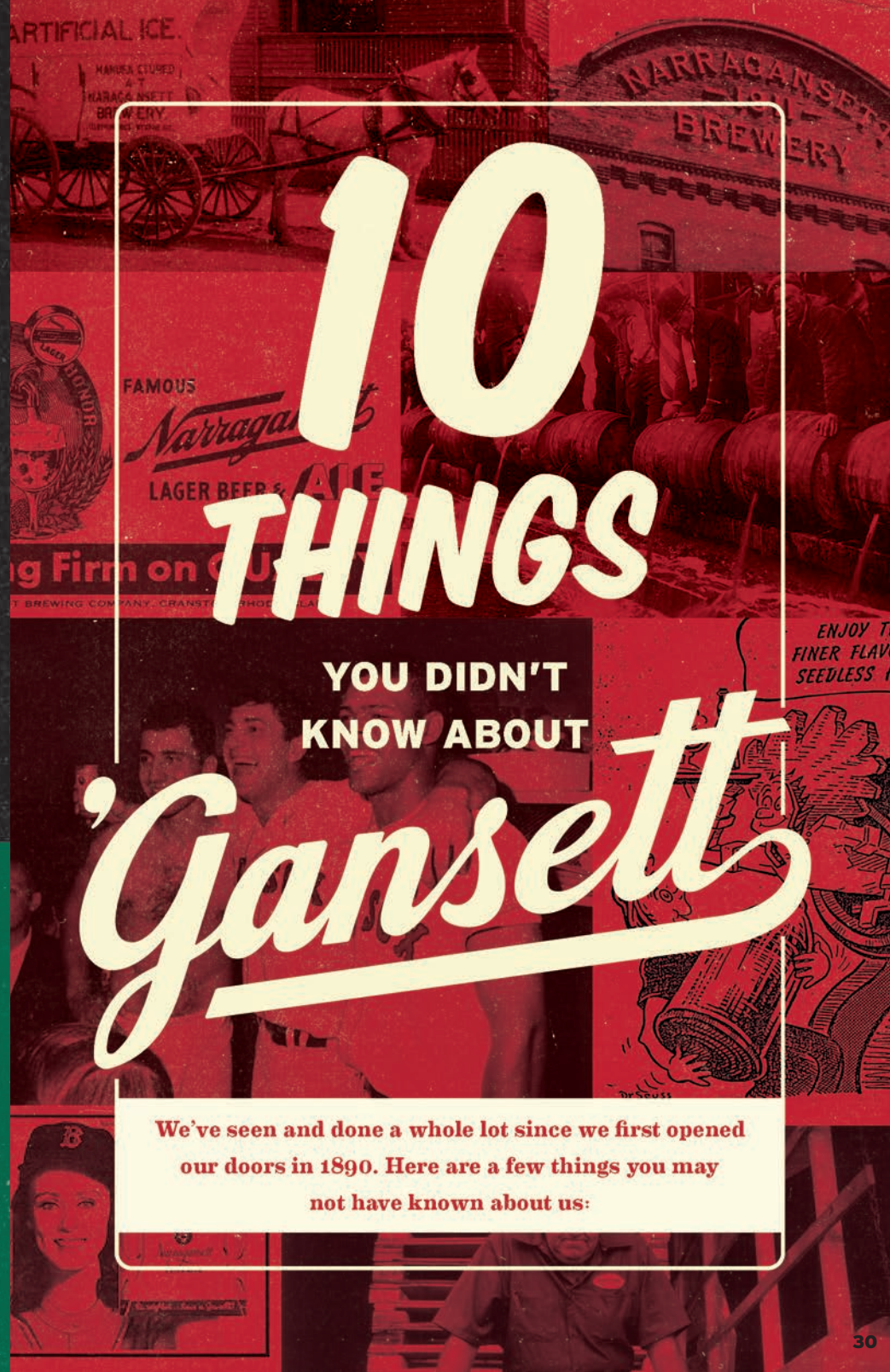
CHECK  
 GANSETT.COM  
 FOR OFFICIAL  
 START TIMES  
 AND MORE  
 DETAILS ON  
 ALL EVENTS!

# HOW TO BE A GOOD NEIGHBOR



## PRO-TIP:

Drink Del's Lemonade like a true Rhode Islander - crush, shake, and reposition the classic waxy cup to shuffle out every last drop. Ask for a straw or a spoon and you're likely to get laughed at.



# 10 THINGS

YOU DIDN'T KNOW ABOUT

# 'Gansett

We've seen and done a whole lot since we first opened our doors in 1890. Here are a few things you may not have known about us:



# 1 WE'RE NEW ENGLAND'S OLDEST BEER!

Yep. No one in New England has been brewing longer than we have!



# 2 PROHIBITION WAS TOUGH!

Just prior to prohibition, the original 'Gansett brewery was one of the early producers of artificial ice and soda. When prohibition hit, we ramped up production of both to help get us through the tough times.

# 3 A 'GANSETT A DAY...

Prohibition didn't completely halt our beer production. The US government actually deemed our Porter to possess medicinal properties. So, your doctor could actually prescribe you 'Gansett Porter for various ailments!



# 4 DR. SEUSS ILLUSTRATED ADS FOR US

As Prohibition started to come to a close, 'Gansett needed to modernize their image and turned to a young artist by the name of Theodor Seuss Geisel to help. You probably know him as Dr. Seuss. Geisel was hired to design an icon for the company and the beloved Chief 'Gansett was born.



# 5 BATTER UP

Bet you didn't know that Narragansett was the first beer company to sponsor a professional sports team. It all started when we sponsored the Boston Braves in 1944, then the Red Sox for 30 years from 1946 to 1976. In 1951 legendary sportscaster Curt Gowdy became the voice and face of the Red Sox. For 15 years every broadcast would start with his famous greeting, "Hi Neighbor! Have a



6

## IT'S CALLED A BUBBLAH

At the original brewery in Cranston, Rhode Island the bubblers (a.k.a water fountains) actually poured flowing beer.

8

## CRUSH IT LIKE QUINT

In 1975 Steven Spielberg released his first blockbuster hit, *Jaws*. In the movie Captain Quint pops open a can of 'Gansett Lager, slugs it in one gulp, and crushes it in his hand to intimidate Hooper. Want to see how it's done? See page 7.

**NARRAGANSETT BREWING COMPANY PROUDLY PRESENTS**

**THE GANSETT TRIBAL ROCK FESTIVAL**

featuring

**AN EVENING WITH**

**CROSBY, STILLS NASH & YOUNG**

**COUNTRY FUNK**

SOUND BY HANLEY  
(LAMBLED WOODSTOCK)

**OCTOBER 10<sup>th</sup> R I AUDITORIUM 8 pm**

**TICKETS 3.50 4.50 5.50 1**

tickets sold at:  
Ladd's  
Beacon  
Bovi's  
Big A's  
Warehouse

For information  
call 401-521-3112  
tickets by mail.

GANSETT TRIBAL ROCK FESTIVAL  
111 BROADWAY WALK STREET  
PROVIDENCE RHODE ISLAND

FESTIVAL PRODUCER - ROBERT CROSBY  
SPONSORED BY:

**Narragansett**  
LAGER BEER

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## THE 'GANSETT TRIBAL ROCK FESTIVAL

In the late '60s and early '70s 'Gansett was feeling the peace, love and music. We threw the "Gansett Tribal Rock Festival" in various locations around New England where we featured acts like Led Zeppelin, The Band, Taj Mahal, Dr. John, Crosby, Stills, Nash & Young, and a bunch of others. Maybe you've heard of them.

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## THE DARK DAYS

In 1975 the sale of Narragansett Beer to Fallstaff Brewing Company was finalized. Fallstaff changed the beer's recipe for the worse, and eventually moved production of 'Gansett to their home brewery in Indiana. By 1983 Falstaff had laid off the majority of Narragansett workers and shut the doors to the original Cranston brewery for good.

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## THE ORIGINAL LAGER

In early 2005, lifelong Rhode Islander Mark Hellendrung, along with a group of New England investors, purchased the rights to Narragansett Beer from Falstaff. The first agenda item? Restore the beer to its original recipe. To do this we sought out 'Gansett's former brewmaster from our glory days of the '50s and '60s, Bill Anderson. We brought Bill out of retirement to show us how it's done. The rest is history.



*Hi-Neighbor!*

*Introducing*

# FRESH CATCH



BREWED FOR FISHERMEN AND  
THOSE WHO ENJOY THE BOUNTIES  
THEY BRING TO THE TABLE.

*Available all year round!*