



It's been a long time coming. Our membership has voted and our licensure is complete. We're now selling beer, wine, hard cider and mead at both Co-op stores!

Beer & Wine at The Co-op

By Monica Peabody, Co-op Staff Member

As is representative of our values at the Co-op, our new Beer and Wine Department Managers have begun building relationships with local producers. While many of you may be familiar with these local favorites, now you'll be able to add them to your one-stop Co-op shopping list. Adult beverages can also be purchased through our Online Order for Pick-up System at the Eastside store. Your ID will be checked when you arrive to claim your order.

Whitewood Cider is South Puget Sound's first craft cidery. Co-owners Dave White and Heather Ringwood make hard cider seasonally, pressing apples in the Autumn, fermenting them slowly and racking and blending their flavorful ciders in the late Winter and early Spring. Dave and Heather believe cider making is an art and that the best heirloom and cider apple varieties make the best possible cider.

Axis Meadery, are known for crafting delicious, quality, small batch meads in Lacey. Their locally-inspired flavors, like *Habanero Raspberry*, *Black Currant*, *Raspberry Chocolate* and *Raspberry Hibiscus*, will be hard to resist.

Tart Cider, LLC, is both a woman- and veteran-owned company, brewing small batch ciders by hand in Tumwater. Owner Zoe Van Schyndel is committed to sourcing products locally, maintaining a U.S. base for raw materials, doing things naturally and creating a delicious, natural product for any person older than twenty-one.

Fish Brewing Company, Founded by Crayne and Mary Horton, and a few dozen local investors, Fish Brewing has been hand-crafting beers since 1993. From humble

beginnings, they have grown steadily. Fish is now an award-winning craft brewer with distribution throughout the Pacific Northwest - and beyond. At the turn of the century, Fish stepped in a greener, healthier direction, releasing *Fish Tale Organic Amber Ale*. They have now included an organic IPA, Porter and Wild Salmon Organic Pale Ale.

Three Magnets Brewing Company represents the fruition of Nathan and Sara Reilly's dream to open a brewpub. They met Pat Jensen at a music festival to which he'd brought a lot of impressive homebrews. He became their head brewer when they opened in 2014 and has since founded Matchless Brewing. The Reillys use locally-sourced quality ingredients to celebrate the flavors of our terroir by paying close attention to the nuances of the brewing process.

In addition to these fabulous beverages, the Co-op is offering a wide selection of organic and well-rated craft IPA's, ales, pilsners, bitters, stouts and ryes. Our dedicated Beer and Wine Department Managers are also working to bring in gluten-free beer.

Many of our wine selections are certified organic, sustainable and some are bio-dynamic. While the majority originate in Washington, some will travel from choice vintners in California and Oregon, Italy, Spain, and France.

We are excited to offer as wide a variety as possible in a small space, so the products will be rotating based upon seasonal availability, quality, and affordability, so if you find something you like, buy a lot of it.