



INCIDER NEWS

YOUR SOURCE FOR MAKING FUN OF CIDER.

SEPT 2021 • ISSUE #1



GRAB A 4-STACHE.

COLORADO STICKS ITS SUNSHINE IN A CAN

"I give and I give and I give," the state of Colorado told IncIDER NEWS in a recent interview.

"I give mountains, rivers, trees, and over three hundred days of sunshine! And what do I get in return? Construction. Constant construction. Well, thanks a lot. I tell you what you can do: you can take my sunshine and stick it in a can."

Well, that's exactly what The Old Mine of Erie, Colorado did: they put Colorado Sunshine in a can.

The Old Mine has just introduced its newest core cider, Colorado Sunshine. Though it's a rebrand of their award-winning Citrabar Hard Cider, this new version has even more mountains of flavor from juicy Citra hops. The tall, bearded, Oaken-from-the-animated-musical-"Frozen"-looking Old Mine spokesman told us, "It's for all cider lovers and even beer lovers. It's like a Hazy Juicy IPA without the gluten."

The formerly gruff state of Colorado seems pleased with the offering. "Look, I get it. I'm a state. I don't have a mouth. But if I did, oh buddy, I'd be sipping on that gluten-free Colorado Sunshine Hard Cider from The Old Mine e'ry day, all day. Besides, who needs all that gluten?!"

Several other states have recently expressed an interest in offering its sunshine for canning, but demand for "New Jersey Sunshine in a Can" remains low.



BRADY BRUNCH BEING CANCELLED

The Old Mine network will be cancelling its long-running pizza, The Brady Brunch, in hopes of replacing it with an even more popular pizza offering. Brady Brunch fan Jan blames Marsha for the switch...

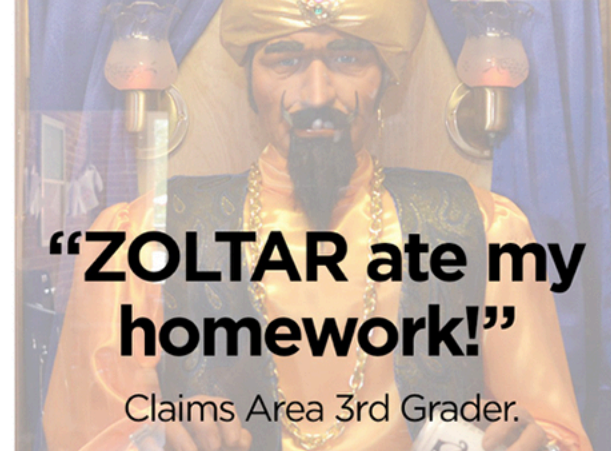


ERIE SPEAKEASY RARELY SPOKEN OF

Though Erie has a fantastic speakeasy called The Handlebar Factory Tap Room, its secrecy may be keeping people from showing up. "It's wonderful, but I'm not allowed to say much more about it," said local man, Tyler Durden...

"ZOLTAR ATE MY HOMEWORK!"

Eight-year-old Erie resident Augustus Marx told his teacher, Mrs. Hanchey, he didn't have his math assignment ready to turn in because the ZOLTAR Fortune Telling Machine at The Old Mine "ate it." When pressed further, Marx admitted, he'd fed his homework to the dog...



AT-HOME RECIPE: "RANCH CIDER"

INGREDIENTS:

- 1 can Crisp Pear Hard Cider
- 1/2 oz Blanco/Plata 100% Agave Tequila
- 1/2 oz Lime Juice (half a lime)
- Ice
- LARGE Glass
- Coarse Salt (optional)

DIRECTIONS:

- (Optional: Salt rim of glass using lime on rim for "salt-glue")
- Pour Tequila into glass
- Squeeze Juice from Lime into glass
- Pour Crisp Pear Hard Cider into glass
- Add Ice
- Raise glass to the sky and yell: "Not today, El Guapo!!"

IMPRESS YOUR SELF/FRIENDS WITH AN OLD MINE KEG AT HOME!



CLICK 4 KEG!



BRAG, BRAG, BRAG.