

*ledbury italic*

*abcdefghijklm*

*nopqrstuvwxyz*

*a quick brown fox jumps over the lazy dog*

*with this test sample, instead of rambling on about fonts, i will pass the time by talking about beer. not the bland, fizzy stuff produced in factories, you should understand, but the real thing. you know, real ale.*

I suppose there is some social advantage in being a real ale nerd instead of a font nerd. With beer, the research and testing are done in friendly surroundings, where you meet all sorts of people. Also, the side-effects of the 'flavour staying power' test and related research work can be quite pleasant, I find.

*though real ale is usually associated with england, there is a thriving small brewery industry in the usa, with supporting industries such as specialist hop farming. in fact, many small breweries in england import hops from the usa. one beer i recall was called yakima grande pale ale, named after the hop variety from yakima county in the state of washington. american hops have a particularly clean and tangy flavour, more reminiscent of german lager style beer than the darker and softer traditional english ale.*

Another favourite of mine is called Bishop's Farewell, brewed by Oakham in Peterborough. This beer was named in honour of the Bishop of Peterborough, on his retirement. Like Yakima Grande Pale Ale, it is a clean and tangy beer. I think the brewer uses American hops in this one, though he also uses German hops, as far as I know.

*all this talk of beer has given me a bit of a thirst. it is a pleasant, sunny day, so i think i will do a bit more research on an interesting ginger ale, produced by the enville brewery. unlike a traditional ginger beer, which does not use malt, and is usually very low in alcohol, this ginger ale is brewed as a normal beer, but with ginger added as a flavouring.*