

# VI

## THE BEHEADING

Pouring a Stella Artois takes patience and a little skill with a knife. In other words, as the frothy head foams over the edge of the chalice your barman should gently cut it off. Doing so prevents the beer from going flat too quickly. It's also just one of nine steps involved in an age-old ritual we like barmen to observe when pouring it. Because in our opinion, perfection should never be served imperfectly.

