

# Shape of glass can make beer taste better

By AC Shilton, Outside

In 2016, instead of talking about the nuances of Cascade versus Saaz hops, we're going to spend the year talking about how a concave bottom and bulbous top maximize aromas and help keep a beer's head foamy.

And it will be really, really pretentious.

Matthew Cummings is a glass-blowing artist who likes to drink beer with his artsy friends.

"If you're drinking your beer in a chilled shaker pint, you might as well be drinking water," says Cummings, who now owns The Pretentious Beer Glass Company. "Shaker pints were designed to fit into cocktail shakers and stack well, not to make your beer taste better."

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