

SQUATTERS BEER SCHOOL

For more information about Squatters beer classes and tours, please contact Brewmaster Jenny Talley at: jenny@squatters.com or call: 801.363.2739 x230

Viking Cooking School At Kimball Distributing

Viking Cooking School is pulling out "ALL" the stops for a crafted beer and food five course dinner. Each food course will be exquisitely paired with the best artisan beers Squatters and Wasatch have to offer.

Jenny Talley, the ever-so-talented brewmaster from Squatters will bring the following beers for us to create unique pairings with:

- Kindig Weiss (4 percent abv, German style hefewiezen, great summer wheat beer)
- Fruited lambic
- Hell's Keep (7.75 percent abv, Belgian Golden Strong)
- Big Cottonwood (Squatters newest release as of July 1, malty, hoppy 6 percent abv amber ale)
- Outer Darkness (coffee, chocolate stout 6.4 percent abv)

YOU DO NOT WANT TO MISS THIS. This dinner is only offered twice a year, you will want to make your reservation as soon as possible, as this will fill quickly!!

Must be 21 years old to attend.

Summer Beer Pairing Class

Traditional beer or Crafted beer is the new star with the artesian cuisines that we are all eating today. Crafted beer can do amazing things with food, and it goes places where wine cannot. The range of flavors and aromas in beer is vast, it's deep and wide, and it's tall. Join us in the 3rd part of our series as we dive into the depths of beer style, the detailed history, and the flavor components of a variety of beers. You'll learn how to read through a beer list and choose what you want as well as the essentials of beer pairing. You'll not want to miss this one!

Date: Wednesday July 27th

Time: 6:00pm - 8:00pm

Price: \$79 per class

Class Location: 2233 South 300 East SLC

Instructor (s): Jennifer Talley

Questions: 801-464-0113

Website: www.vikingcookingschool.com/saltlakecity