

# SQUATTERS BEER SCHOOL

---

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

---

## Lifelong Learning

University of Utah Continuing Education Program

### Beer Tastings and Pairings LLFW 371

Ever wonder what the difference between a German Pilsner and a classic American Pale Ale is? Whether you think all beer tastes like bitter water or you're the one ordering a Belgian-inspired craft brew, join us for an intoxicating journey into civilization's oldest libation. We'll begin by examining America's rich history and diverse beer culture, then briefly explore how beer is produced, both large and small scale. Next we'll immerse ourselves in beer styles, as we develop our palette and learn to identify different flavor components. Finally, we'll delve into the world of beer and food pairings, sipping the best ales and lagers as we nibble fine cheeses, sumptuous chocolates, and savory grilled meats. Please bring photo ID that indicates your age.

**Dates:** March 1, 8, 15, 2010

**Time:** Evenings 5:45pm - 8:00pm

**Price:** Tuition: \$89.00 + Special Fee: \$30.00 = \$119.00

**Class Location:** Squatters Pub Brewery, 147 West 300 South SLC

**Instructor(s):** Jennifer Talley [jenny@squatters.com](mailto:jenny@squatters.com)

**Questions:** Lifelong Learning (801) 587-5433

**Website:** <http://continue.utah.edu/lifelong/>

---

## Viking Cooking School

At Kimball Distributing

### Cooking and Pairing Food with Beer

Detail information coming soon.

**Dates:**

**Time:** Evenings

**Price:**

**Class Location:** 2233 South 300 East SLC

**Instructor (s):** Jennifer Talley

**Questions:** 801-464-0113

**Website:** [www.vikingcookingschool.com/saltlakecity](http://www.vikingcookingschool.com/saltlakecity)

---