

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

Lifelong Learning

University of Utah Continuing Education Program

Viking Cooking School

At Kimball Distributing

Beer 102 & Beer 103

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 go. 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 March 31st or Wednesday April 28th

Time: 6:00pm - 8:00pm

Price: \$39 per class

Class Location: 2233 South 300 East SLC

Instructor (s): Jennifer Talley

Questions: 801-464-0113

Website: www.vikingcookingschool.com/saltlakecity

Squatters Brew Master Dinner

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

Dates: Wednesday May 26th

Time: 6:00pm - 8:00pm

Price: \$59

Class Location: 2233 South 300 East SLC

Instructor (s): Jennifer Talley

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