



March 16, 2009
Contact: Anne Sprecher
414.698.8287 or
asprecher@sprecherbrewery.com

Tasting Synergies, Dispelling Myths:
Pairing Wisconsin Artisanal Cheeses with Sprecher Beers
The Spring Edition

Glendale, WI – Sprecher Brewing Company will host a taste and learn session of *Tasting Synergies, Dispelling Myths*, Wednesday evening, March 25th, 6:00-8:00pm. Join Sara Hill, Culinary Director of Cheese Education for the Wisconsin Milk Marketing Board; Lucy Saunders, author of three cookbooks including *The Best of American Beer & Food*; and Randy Sprecher, Founder and Head Brewmaster of Sprecher Brewing Company as they guide you through an impressive array of award-winning Wisconsin artisanal cheeses paired with award-winning Sprecher beers.

Participants will sample a range of Wisconsin artisanal cheeses and Sprecher beers while discussing distinguishing characteristics of each, what makes them pair so well together, and basic pairing principles. “Because we are using artisanal cheeses from some of Wisconsin’s best producers – Carr Valley, Roth Kass, Widmer, Sartori, Hooks and Uplands – we’ll focus on the role of terroir, highlighting what makes these products unique to Wisconsin,” said Anne Sprecher who coordinated the session as part of the brewery’s Share the Passion series of educational courses.

This session of *Tasting Synergies, Dispelling Myths* incorporates a variety of cheeses and beers that compliment the Spring season. Participation cost: \$17.50, includes cheese and beer samples. Reservations can be made online at www.sprecherbrewery.com, or by calling 414.964.2739.

Established in 1985, Sprecher Brewing Company is Milwaukee’s first brewery since prohibition. Stop by for brewery tours, tastings and special events. Sprecher is located at 701 W. Glendale Ave, Glendale. More information can be found on the website, www.sprecherbrewery.com.

701 West Glendale Avenue Glendale, WI 53209
(414) 964-SNDS (7837) Fax - (414) 964-2462 E-Mail - beer@sprecherbrewery.com

