

Want to know more about Beer or Cider or why Cheese and Chocolate go so well with beer? This year the festival will be running 4 separate tutored appreciation sessions to let you find out more.

**These will be limited to 20 persons per session and the details are out lined below:**

<p><b>Introduction to Beer</b> John Westlake £10. - No CAMRA member discount.</p>	<p>One session only Thursday Evening 1 hour – 1 ½ hr</p>	
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New to beer, or just want to know more about how your favourite brews are made? Sample four/six different beer styles whilst discovering the four basic ingredients of beer, how they affect flavour and create such different tasting brews.

<p><b>Introduction to Cider &amp; Perry</b> Ray Blockley £10. - No CAMRA member discount.</p>	<p>One session only Friday Evening 1 hour – 1 ½ hr</p>	
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New to Cider or Perry or just want to know more about how your favourite brews are made? Sample four/six different cider styles whilst discovering the basic facts about cider and perry, how they affect flavour and create such different tasting brews.

<p><b>Introduction to Beer and Cheese</b> Christine Cryne £19 Non members £17 CAMRA members.</p>	<p>One session only Thursday afternoon 1 hour – 1 ½ hr</p>	
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What's better than eating cheese?  
Eating it whilst drinking beer! Like beer, cheese comes in a wide range of intensities and styles, so join us for a guided tour through the world of dairy and enjoy some foolproof pairings.

## **Introduction to Beer & Chocolate**

Christine Cryne

£19 Non members

£17 CAMRA members

one session only

Friday Afternoon

1 hour – 1 ½ hr



Get your beer geek on and discover how chocolate can influence the taste of beers by mixing and matching a range of beer styles with some delicious chocolates. It's not just about dark beers, you'll get to sample a variety of styles and combinations that produce some amazing unique flavours.