

Wine & Cheese by TCC's September 2010 Beer Club

Here at TCC, we consciously source products locally as much as possible. With this in mind, we are bringing you two beers from two different local breweries. The first is Fox Deluxe Brewing based out of Oswego, Illinois. The second is The Wild Onion Brewing in Lake Barrington, Illinois.

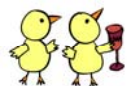
The first brew from Fox Deluxe brewing is an Irish-style cream ale called Finn MacCool Smooth Celtic Ale.

From the Wild Onion Brewery, we have an American-style pale ale called the Paddy Pale Ale. This one comes in a can - yes, a can. There are several reasons why we really appreciate canned craft beers. Canned beer can go to the beach, in a backpack, on a boat and all the places where you are either not allowed to bring glass or places you may not want to carry a glass container on your person (i.e. skiing, hiking, etc.). Also, speaking of the benefits of local service and products, there is a lot less of a carbon footprint caused by the transport of aluminum versus glass. This is because beer or any fluid transported in aluminum versus glass is 33% lighter. Less weight + less gas = fewer emissions.

In the following pages, there is some information regarding your beer club selections. You'll find a description of each beer and some technical information on the beer, including some cheese pairing suggestions.

As always, your feedback is greatly encouraged! Please call us or stop by with your comments regarding our selections.

Have a great month!
The Gang at TCC



Wine & Cheese by TCC



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Fox Deluxe Brewing Finn MacCool Celtic Ale

Type:	Celtic Ale
Brewery location:	Oswego, Illinois
Country:	U.S.A.
Availability:	All Year Long
Alcohol:	5.5%

Interesting Fact

Celtic tribes have been brewing beer since 600 B.C. in northern Europe. Originally, Celtic ale was brewed from spent grains used to make strong ales. They would brew the grains a second time and add peat moss to the mixture. The resulting beverage was lighter in alcohol and consumed throughout the day.

Tasting notes

This is a medium bodied brew with caramel malt flavors with a light hop presence and a creamy, smooth character.

Food pairing

This is a great beer to pair with stews, pot roast, pork shoulder and just about any hearty meat and vegetable dish.

Cheese Club Pairing

For this month's cheese club selection, pair with the Montelarreina cheese. The mild sweetness in the cheese pairs nicely with the caramel malty notes of the beer.

Wild Onion Brewery

Paddy Pale Ale

Type:	American Style Pale Ale
Brewery location:	Lake Barrington, Illinois
Country:	U.S.A
Availability:	Year round
Alcohol:	5.6% abv

Interesting Fact

Of British origin, this style is now popular worldwide. The use of local ingredients or imported, produces variances in character from region to region. Generally, expect a good balance of malt and hops. Fruity esters and diacetyl can vary from none to moderate and bitterness can range from lightly floral to pungent. American versions tend to be cleaner and hoppier, while British tend to be more malty, buttery, aromatic and balanced.

Tasting Notes

This is a nice, medium-bodied American style pale ale. It has bready malt flavors and aromas as well as floral hops and a crisp finish.

Food Pairing

This beer is a natural for Mexican food or just about anything spicy. Also a nice consideration for sushi, especially creamy maki rolls.

Cheese Club Pairing

For this month's cheese club selection, pair with the Calatravo cow and goat milk cheese out of Spain. The crisp character of the beer works well with this fuller flavored cheese.

Enjoy!