

Wine & Cheese by TCC's November 2018 Beer Club

This month we're featuring two "beers" that are a perfect pairing for your Thanksgiving feast, if they last that long. Our first selection comes from J.K. Scrumpy's Farmhouse Ciders located in Flushing, Michigan. Ciders have been made on this family farm since the 1850's and not much has changed. All the organic apples continue to be grown, harvested and pressed on the farm. While their process is time consuming and labor intensive, it's worth it. The Northern Neighbor is made from a blend of Michigan Apples and Saskatchewan Saskatoons, which are small prairie berries that give the apples a smooth, lush taste with a tart bite on the finish. Our second selection is the Robyn from Middle Brow Beer Co. located in Chicago. As with so many craft breweries, Middle Brow started as a group of homebrewers who had an idea that good beer could be used to do good deeds. And, they have done just that. Middle Brow brewed their first beer in November of 2013 and in May 2014 they donated half of the profits from that beer to Cure Violence, a local violence prevention group whose members have become world-renowned for their courage in "interrupting" gang violence on the streets of Chicago. Middle Brow continues to donate half of their profits to people and organizations who are committed to improving their communities. The Robyn is a Belgian Blond Farmhouse-style ale made using a blend of Belgian Saison yeast and Belgian Abbey yeast so it drinks more like a saison which will be the perfect pairing from your Thanksgiving dinner.

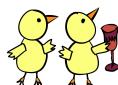
J.K. Scrumpy's, Northern Neighbor

Type:	Hard Cider
Availability:	Year Round
Alcohol:	5.5% abv
Tasting Notes:	Rich, violet color with lush, smooth apple aromas and flavors balanced by the tart bite of the Saskatchewan Saskatoon berry.
Food Pairings:	Pair with Pork Rillettes, Baked Brie with Cherry Bacon Jam or Jake's Mustard.
Cheese Club Pairing:	For this month's cheese club, pair with the Marinated Queso Iberico. The tart notes in the cider are balanced by the sweet, citrus flavor in the marinade.

Middle Brow Beer Co., Robyn

Type:	Belgian Blonde Farmhouse Ale
Availability:	Year Round
Alcohol:	6.9% abv.
Tasting Notes:	Notes of clove, banana, bubblegum and vanilla with a hint of black pepper.
Food Pairings:	Pair with our Bavarian Pretzel Bites, Chef Martin's Old World Butcher's Sausage Plate or Wild Morel & Leek Monterey Jack.
Cheese Club Pairing:	For this month's cheese club, pair with the Marinated Feta. The slight spice in the marinade complements the hint of pepper in the beer.

Have a great month!
The Gang at TCC



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24104 W. Lockport Street Plainfield, IL 60544
(815) 436-3449
www.wcbytcc.com