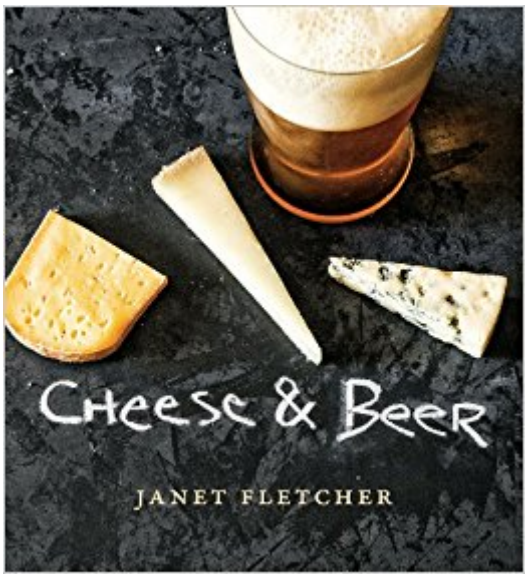
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Cheese & Beer



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Synopsis

The booming worlds of artisan cheese and craft beer meet in this first-ever guide, an introduction to two dozen popular craft-beer styles and the cheeses that pair best with them.Gourmand Awards winner---Beer category, USA. "Like a lot of cheese experts, I'm convinced that the ultimate companion to cheese is, and always will be, great craft beer. Don't believe me? Try it for yourself. This beautiful, well-researched and tastefully written tome is the perfect accompaniment to your journey. Cheers!"---Greg Koch, CEO & Co-Founder, Stone Brewing Co. / Stone Brewing World Bistro & Gardens "The rise in cheese connoisseurship has coincided with a delicious growth in quality beer appreciation. Janet draws on her keen palate to describe nuances in the many different beer styles and then recommends great cheese partners for each category. Cheese & Beer is an excellent guide that explains how different beers are crafted and what gives these different types their synergies with superior cheeses."---Max McCalman, author, Mastering CheeseCheese & Beer capitalizes on the rapidly growing audience for craft beer in the U.S. and the enthusiasm these passionate beer fans have for good cheese. Enhanced by the author's reputation as a journalist and cheese authority, the book fills a wide-open niche for consumer guidance in pairing craft beer and cheese. The beer enthusiast who wants to know which cheeses to pair with an IPA, porter or Trappist ale can easily find a recommendation. Each style entry includes:Style Notes: a description of that beer style---what defines it from the brewer's perspective, and what to expect from the beverage in the glass.Beers to Try: Several recommended craft beers in that style, both domestic and imported. Some of the breweries included from across the country are: Boulevard Brewing (Kansas City, MO), Allagash Brewing (Portland, ME), Brooklyn Brewery (Brooklyn, NY), Firestone Walker (Paso Robles CA), Great Divide (Denver, CO), and Rogue Ales (Newport OR).Cheese Affinities: In general terms, what types of cheeses pair well with that style and why.Cheeses to Try: Brief profiles of three well-distributed cheeses (domestic and imported) specifically recommended for that style and whyMore Cheeses to Try: A list of other cheeses to pair with that beer styleÃ¢â ¬â •so that every reader should be able to find at least a couple of the recommended cheeses The introductory chapter includes general advice on pairing cheese and beer; and on selecting, storing and presenting cheese. Six themed platters give readers ideas for entertaining with beer and cheese.

Book Information

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Customer Reviews

"Seeing how both beer and cheese are universal, this is a global tour of gastronomical and sensory delights that will have you scouring both the local and import ailes."Ã Â (John Holl, All About Beer Magazine)"The rise in cheese connoisseurship has coincided with a delicious growth in quality beer appreciation. Janet draws on her keen palate to describe nuances in the many different beer styles and then recommends great cheese partners for each category. Cheese & Beer is an excellent guide that explains how different beers are crafted and what gives these different types their synergies with superior cheeses."Ã Â (Max McCalman, San Fransico Chronicle)

Janet Fletcher is the author or co-author of more than 20 books on food and wine, including Cheese & Wine (more than 80,000 copies sold);The Cheese Course; and Eating Local. She writes a weekly cheese column for the San Francisco Chronicle and is a former staff food writer for the Chronicle whose journalism earned three James Beard Awards and the IACP Bert Greene Award. Her food writing has appeared in numerous national consumer magazines, including Saveur, Bon AppÃƒÂ©tit, Better Homes & Gardens and Food & Wine, and her bimonthly cheese column for Specialty Food reaches a trade audience. Janet trained at the Culinary Institute of America and at Berkeley's celebrated Chez Panisse restaurant. She resides in Napa Valley but teaches cheese-appreciation and cooking classes around the country.

As far as I know, this is the only recent book that has paired two of my favorite indulgences, clearly noted in the book’s title (yes, cheese and beer).The book has clear descriptions of several kinds of cheese and beer, and gives top-to-bottom instructions on how to get the most out of your purchases

(from how to save and store cheese and beer, to how to serve both - what temperature and under what conditions - to get optimum flavor). I found the instructions on storing cheese especially informative; my girlfriend and I frequently buy a few varieties at a time and only consume a fraction of each. Fletcher’s advice on storing has helped ensure that the other half is still fresh when we come back to it.Having said that, the book just isn’t as great as I’d hoped. First, the book is far from encyclopedic. It covers most of the bases of cheese and beer, but if you’re looking for a comprehensive guide with tasting notes and pairing ideas for a variety of cheese and beer, look elsewhere (or start making your own- I’d be glad to help, er... research).However, the real knock against this book is that it really skews towards the easy-to-find in terms of both cheese and beer. This may be intentional (no one wants a list of products you can’t find anywhere), but it means that the pairing options are really middle of the road. The beers skew first towards Belgians, and additionally towards Californian craft beer. I love Belgian beer, and California has some amazing breweries, but it feels to me like someone is giving instructions on how to shop at a central coast Whole Foods instead of giving the variety of options that are available at a rapidly growing number of stores. And that’s the biggest shame.For a book published so recently, the beers listed feel dated already, and that’s a shame because I wanted this book to be featured prominently on my shelf for years.

As you might guess from its title, this book is wholly dedicated to pairing up those two most delectable foods. While I like to think I know a fair amount about beer, my knowledge of cheese is somewhat limited, so I was very interested in what I could learn from this book. Lavishly illustrated, I found what the author had to say about craft beers to be spot on, so I suspect her cheese recommendations are equally good. This is the first book that I have come across which is solely dedicated to pairing cheese with beer, and I’d say it was long overdue. If you really enjoy good artisanal cheese, you should definitely buy this book.

I liked the book a lot, but it was smaller than I thought. I was looking for more of a substantial "coffee table" book. But the recipient, who loves beer and cheese, loves it!

What can be better than cheese and beer! There are several books out there on wine and cheese, but a very limited selection on cheese and beer. I can only imagine this category exploding with the booming craft beer business, but for now this book does an great job on the subject. My wife and I enjoy food books with photos. This book does not disappoint!

Craft beer pairs with cheese better than wine, so it’s time everyone learned this and learned which cheeses and beer styles enhance each other the most. It’s a beautiful and informative book. Makes a great wedding gift when the book itself is paired with some nice marble cheese boards and a high end cheese knife set.

Delicious combinations of brews and the variety of the creamy products coming form the manipulation of rennet and curd. We gave this book to our nephew who loves cheese and has begun brewing his own beer. This fits his palate perfectly.

Nice book.... My son really liked it...

A fantastically simple book to follow along to. I gave this as a part of a wedding gift and they loved it.

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