

THE NEW DYNAMIC DUO

Step aside wine, beer is cheese's new sidekick.

The next time you crack open that beer, make sure you've got the right cheese to go with it. Our good friends at Alberta Milk and Alley Kat helped us put together these perfect pairings for you.



IPA's, Imperial and Imperial Stouts go well with an equally bold cheese with character, like a nice Gouda.



Stouts, Porters and Bocks combine nicely with cheeses that have buttery notes and a creamy texture — Blue Cheese is perfect, so is a Smoked Cheddar.



White Beers, Wheat Ales, and Witbiers pair well with creamy, earthy or fruity cheeses like a mild-to-medium Brie.



When it comes to **Pale Ales**, look for cheeses that are naturally sweet or distinctly savoury, like a Raclette.



Identify local Canadian cheeses by looking for the quality milk logo.



Blonde Ales and Pilsners go great with fresh, creamy cheeses that are a little salty — like Organic Cheese Curds.

With **Brown, Amber or Red Ales** and **Oktoberfest Lagers**, go for a mild-to-medium cheese with a nutty flavour, like a classic Swiss.



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