

WVRST Beer School is here!

Course Title: THE ART OF DRINKING BEER AND PAIRING SAUSAGES

Quarter/Year: Winter 2012
Time: 7:00 - 8:30PM

Course Dates: Feb/13/2012
(pls choose one) Feb/20/2012
Feb/27/2012
Mar/5/2012

Location: King West Campus
Room: 609
Instructors: One of Canada's Top Craft Brewers
Contact: Bram/Pat 416.703.7775
Register at: WVRST

In the long-standing tradition of mixing beer with education, **WVRST** is proud to announce that we've partnered with some of Canada's top craft brewers to bring you the first semester of **WVRST Beer School - 101**.

THIS SEMESTER:

Getting to Know Your Beers

- Classes are \$25 each and run about an hour and thirty minutes.
- There will be no nudity ... so feel free to bring the kids.
- Tickets are sold on a first come, first serve basis, and there are only 18 seats per class.
- You must be at least 19 years of age.

COURSE OUTLINE:

We begin with a brief discussion on defining different styles of beer. We'll quickly cover our basics and move on to the fun part, drinking. Students will receive 4 types of sausage, and each one will be paired with a select beer from one of our craft brewers. King, Flying Monkey's, Beau's, or Black Oak will each be hosting a different class and bringing with them some of their most exciting brews.

*For those of you who already have a handle on beer basics, this is where things get really interesting. We're going to delve into some deep porters, full lagers, and a great selection of quality brews.

WVRST
609 King Street West

