



GREAT AMERICAN  
BEER FESTIVAL®

**FOOD & BEER PAIRING: SWEET, SAVORY, AND FRESH HOPPED—OH, MY!**

SATURDAY, OCTOBER 17 | 6:45 – 7:15PM Mountain Time

Doug Miller, Hotel School at Cornell University | Margaux Ehrlich, PhD student in the Dando Taste Physiology Lab at Cornell University  
Matt Lincecum, Fremont Brewing Company



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**DOWNLOAD THE RECIPE FOR [RYE CHOCOLATE CHIP COOKIES](#)**

**SIP-ALONG SHOPPING LIST**

Shop for beer the presenters are drinking, these suggested beer styles, or your favorite beer.

Fremont Brewing: Lush IPA Fremont Brewing: Sky Kraken Fremont Brewing: Golden Pilsner Liquid State Brewing Co.: Fresh Hop Lucky Hare Brewing Co.: Slick Rick Drip

**Suggested Food:** Rye Chocolate Chip Cookies, Fried Calamari with fresh hop cones and hot peppers, Country Ham

