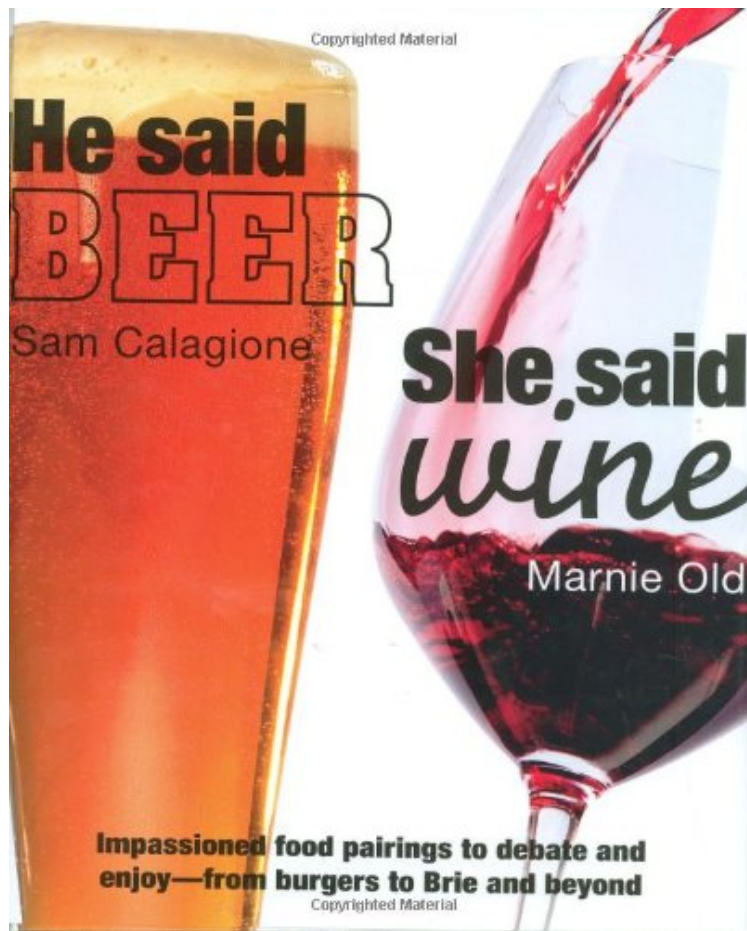


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## He Said Beer, She Said Wine: Impassioned Food Pairings to Debate and Enjoy -- From Burgers to Brie and Beyond

Sam Calagione, Marnie Old  
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**Sam Calagione, Marnie Old : He Said Beer, She Said Wine: Impassioned Food Pairings to Debate and Enjoy -- From Burgers to Brie and Beyond** before purchasing it in order to gage whether or not it would be worth my time, and all praised He Said Beer, She Said Wine: Impassioned Food Pairings to Debate and Enjoy -- From Burgers to Brie and Beyond:

1 of 1 people found the following review helpful. Great Book for Learning About Beer, Wine, and Food PairingBy gshkI purchased this book after taking it out at my local library. The book starts off with a thorough explanation of beer and wine and then moves on to how to actually pair the two beverages with food. What's nice is many of the beers and wines described in the book can be found pretty easily at any well stocked liquor store and not break the bank. Really great way to impress friends and family when having a dinner and pairing beer and wine. I think Marnie's

suggestion to pair Thanksgiving turkey with an Alsatian pinot gris was one of my favorites and a big hit during the holidays. On top of that, the bottle was only ~\$13! 0 of 0 people found the following review helpful. From a chef's point of view By Janet I think Sam wrote a little too much about his own beers. Concept of book is fun, he said she said- beer lovers vs wine lovers. I do food pairing dinners for both wine and beer for large groups. Micro brews have been great fun to work. I think I am a wine lover getting converted. Last beer tasting, for a casual ending I served a fresh baked oatmeal chocolate chip cookie with oatmeal stout in it with a delicious oatmeal stout to sip... oops can't say sip with beer...from one of our local breweries. 8 of 9 people found the following review helpful. Marnie needs to do her homework By S. Smith I really like the concept of this book, and I was hoping to read some intriguing arguments on beer vs wine when it comes to food. Now I will admit, I lean toward craft beer- but I enjoy wine as well. Not even halfway through the book, I am extremely annoyed with Marnie Old's attitude and snobbish tone of her arguments. To make matters worse, she has very little knowledge on beer, which voids many of her arguments. A perfect example is the cheese pairing chapter. Ms Old makes the argument that wine has the acidic backbone to counter many cheeses. Sam points out that there are several acidic beer styles such as lambic, berliner weisse, etc. He is correct and these beers also pair well with cheese. She responds with "so your argument is that only rare, wine-like beers stand up to a good cheese? Can I quote you on that?" No only are these beers NOT wine like (no grapes, and they are carbonated!), they are NOT RARE and extremely easy to find, unlike some of the wines she recommends. What a weak and petty response, as I expect better from a "leading wine educator." The book is filled with more examples like this. If Ms Olds wants to properly advocate for wine, she should at least have some experience and knowledge on beer to make substantive arguments. It's painfully obvious that she is close-minded, thinks wine is vastly superior, and looks down upon craft beer (even though she has very little knowledge on the subject). Both beer and wine are wonderful beverages to pair with food. I was hoping for more insightful, thought provoking debate on the subject, but Ms Olds turned turned many chapters into talk radio-esque debate. Maybe the publisher can try this again with Garret Oliver and a more experienced Sommelier, because Sommeliers are supposed to be educated in beer and spirits in addition to wine. Ms Olds is obviously not, or played hooky during that part of her education.

He Said Beer, She Said Wine is the first fully illustrated book on the market to give in-depth instruction on how to successfully pair both beer and wine with a wide variety of foods. Co-authored by Marnie Old, an esteemed sommelier, and Sam Calagione, owner of the renowned craft brewery DogFishHead He Said Beer, She Said Wine teaches you everything you need to know to get the best out of your beverages, with food or without. Each author divulges the secrets of their respective trades, using clear, easy-to-understand language-and, of course, a little good-natured banter to keep things lively. The book is full of fantastic tips and tricks, specific beer and wine recommendations, and interactive elements to help you identify your preferences along the way. So, from cheese to dessert, you'll always know what drinks to serve for sublime flavor combinations. Never ones to skimp on a bit of fun, Marnie and Sam also show you how to host your own at-home version of their sold-out He Said Beer, She Said Wine tasting events, where diners taste one beer and one wine selection with each dish, and then vote on their preferred pairing. He Said Beer, She Said Wine gives you easy-to-prepare dishes, complete with step-by-step recipes and sumptuous beverage selections.

.com He Said Beer, She Said Wine is the first fully illustrated book on the market to give in-depth instruction on how to successfully pair both beer and wine with a wide variety of foods. Co-authored by Marnie Old, an esteemed sommelier, and Sam Calagione, a successful brewmaster, He Said Beer, She Said Wine teaches you everything you need to know to get the best out of your beverages, with food or without. Each author divulges the secrets of their respective trades, using clear, easy-to-understand language and, of course, a little good-natured banter to keep things lively. The book is full of fantastic tips and tricks, specific beer and wine recommendations, and interactive elements to help you identify your preferences along the way. So, from cheese to dessert, you'll always know what drinks to serve for sublime flavor combinations. Conversation with Sam Calagione Marnie Old Authors of He Said Beer, She Said Wine In your book, it seems like this beer vs. wine battle has been going on between you for quite some time. How did it all begin? MARNIE: Sam and I first met when we were doing trade tastings. We got to talking and found we didn't quite see eye-to-eye about which beverage was the best choice to partner with great food. We started playing around with arguing about which was better, and at a certain point decided we needed to take it to the public to settle the question. We began a series of dinners where our guests would enjoy a wine and a beer with the same course and cast a ballot to decide which partnered better. We called these dinners "Beer is from Mars, Wine is from Venus," and they were tremendously popular. SAM: I think it's indicative of how close the worlds of beer and wine really are in the context of food, because every single night the winner was decided by a single course. And in every situation we had beer people voting for wine, and wine people voting for beer. We're passionate about championing our respective beverage of choice, but one of our main goals is to make beer people more comfortable choosing wines, and wine people more comfortable understanding beer. And, to get both sides more comfortable understanding the breadth of choices within the two worlds. In He Said Beer, She Said Wine, you give great tips for

making beer and wine choices to go with everything from pizza to crepe, me brulee. Can you offer some foolproof advice for choosing a bottle at our next meal? MARNIE: The first tip is that if you're enjoying it, it's good. There's a lot of discomfort, especially with wine, about ordering the "right" thing. That's really not so important. It's about doing what you enjoy. I couldn't tell you whether you prefer key lime pie over chocolate cake, and yet people think that's a right choice and a wrong choice with wine. It's more about what's happening that day. What's your mood? Is it summer or winter? Is it a special occasion, or is it a relaxed barbeque in the back yard? It's better to think about wine as sauce on the side. We'd never put the same sauce on everything we eat, everyday. The same is true with beverages. Sam, you mentioned that at the outset you were surprised to discover how much beer and wine actually have in common. How does beer compare to wine? SAM: The major difference, of course, is that beer is better than wine. But, the simplest comparison would be to say that lagers are more like white wines, in that they're more mellow and refined, and ales are more like red wines, in that they're more robust and intense. Does the rule of drinking white wine with seafood and red wine with red meat still apply? MARNIE: Something we all have tremendously good instincts for is the idea of putting lighter, more delicate and more subtly flavored beverages with lighter, more delicate food. It's also the first decision that any sommelier makes in pairing for a particular dinner. To say that as a hard and fast rule white wine should be paired with white meat and red wine with red meats is something that I think needs to be revisited. It's a sound guideline, based in science and experience; however, it is possible to drink very well pairing white wines with red meats and red wines with fish. That said, there is a fundamental difference in the fermentation process that leads this pattern to be more or less true most of the time. Tannin, a property found in red wine, is something we feel on the palate as a tacky, drying sensation. That can lead to a bit of a challenge when pairing with low-fat dishes and seafood. What makes cheese such a great beverage partner? MARNIE: Most wines aren't designed to impress you on the first sip. They're designed to be food partners, to have their acidity softened by salt, and to have their intensity and tannin softened by fat. Cheese is dominated flavor-wise by fat and salt, the exact two properties that are needed to balance out wine. SAM: As Marnie said, many wines weren't designed to taste good on their first sip. On the other hand, beer is meant to taste great on the first sip, the second sip and the third pint. But, that doesn't mean that it's any less food-friendly. And, cheese is a great place to start. The carbonation in beer acts as an exfoliant. It clears the palate between bites, whereas wine without carbonation tends to bounce off the cheese and go down your throat without intermingling. The overlap in the world of cheese and beer is also really obvious. Wonderful beer producers like Chimay in Belgium make their own in-house cheese, and Maytag blue cheese is made by the Maytag family, who own the pioneering microbrewery Anchor in San Francisco. Are there any foods that are notoriously difficult to pair with beverages? MARNIE: Artichokes are challenging vegetables for the sommelier to work with. They're also the darling of every chef from here to Hawaii. There's a compound in artichokes that confuses taste buds into perceiving all flavor sensations as sweet. After you eat them, everything else tastes saccharine. There's no question that wines don't taste true to their real flavors when dealing with artichokes in high quantities. Certain wine styles can handle this better than others, though. Light-bodied, un-oaked white wines like Grüner Veltliner from Austria work particularly well. SAM: I think it's ironic that wine has all these Achilles heels, like artichokes and asparagus. There's really no problem with these foods when it comes to beer. We'd pair artichokes with a dark, malt beer like a milk stout or porter. While artichokes don't tend to work very well with the vegetal components of hoppy beers like pilsners or I.P.A.s, those beers would work well with asparagus. From Publishers Weekly This cute exploration of food pairings screams that it wants to be a cable TV series. There are numerous photos of the authors gesticulating, and the writing itself is often bogged down with cooking show banter and platitudes (Poultry comes in all flavors and textures). The saving grace is that these two really know what they are talking about. Calagione is the founder of Dogfish Head, one of this country's finest microbreweries, and Old is a respected sommelier and wine educator. After an opening chapter in which the authors are introduced by first names as they opine over why their chosen potable is the greater contribution to humanity, the book is broken into numerous thematic sections. Wine is defined and the major reds and whites get their names in lights. Beer is then similarly dwelt upon. The heart of the book comes in a gambit entitled the Food Debate. Here various vinos and ales are matched with all types of edibles. For example, sandwich suggestions include either a Sauvignon Blanc or a Bitter Golden Ale to go with Tuna Salad. Pizza, shellfish, fruit desserts and seven other foodstuffs are additional fodder for point-counterpoint debates over which drink pairs the best. The final section provides tips and recipes for hosting a beer versus wine tasting dinner party and asks the age-old question: stout or Port with a Chocolate Pecan Upside-down Cake? (Mar.) Copyright © 2007 Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. What's more important in this book than the he said, she said part is the wealth of information it provides for people who are interested in pairing hellip; Sam raids the cutting edge beer bins of the world for his beverage choices while Marnie shows her expertise in finding affordable wine choices -- six each for each chapter. --Ale Street News