

"Today"

The Canberra Times Friday, September 25, 2009

Celebrating the craft of great beer

You may know how to match wine with food, but do you know how to complement a meal with beer?

Three of Canberra's top chefs will be put to the test matching fine food with beer to compete for frothy honours at the second annual National Capital Craft Beer Festival.

The creatively titled Crafter Chef Challenge will rate the culinary skills of Katherine Brown from Debarcle, Cameron Harmer from Zierholz and Dalan Houston from All Bar Nun, to see whose tasty creation best complements their chosen brews.

The chefs says the rules of reds and whites don't apply to amber ales.

"All foods go with beer. There are such a range of flavours in beers that you can take anything from a Thai dish, all the way through to a lamb-curry, out to cold plates, roasts, steaks - every comparison you can make between wine and food you can make with beer and food," Harmer told *Today*.

Following the success of the first National Capital Craft Beer Festival last year, this weekend the event will run over two days at Olims Hotel.

Sydney's Schwartz Brewery will showcase new beers alongside craft brewers from Foster's and Coopers. Canberra boutique brewery Zierholz and craft breweries Barons, Fusion, Red Oak and Lord Nelson will also be there.

Aussie rockers *Mental As Anything* will perform, with the AFL grand final on the big screen, while Sunday will feature Canberra hip-hop exports, *Casual Projects*.

The festival is also raising money for the Eden Monaro Cancer Support Group. Bottoms up.

The National Capital Craft Beer Festival runs from 11am till late on Saturday and Sunday.

Entry \$25, includes a commemorative tasting glass and 10 tasting tickets.

The Crafter Chef Challenge runs both days from 2-4pm.



MIX AND MATCH: Chefs Cameron Harmer, left, Katherine Brown and Dalan Houston. Photo: RICHARD BRIGGS