

Dora Keogh Irish Pub in Association with Gary Gillman  
Present:

On Wednesday, August 5, 2015

*A Recreation of the Historic*

*Tasting of*

**BEERS, ALES & STOUTS**

*with*

*Compatible Foods*

*Originally held on September 28, 1944 by The Wine and Food Society,  
Inc. at The Waldorf Astoria, New York.*

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*Tickets: \$85.00 (incl. HST & all Service)  
To Purchase Tickets, e-mail [maxwell@allens.to](mailto:maxwell@allens.to)*

Dora Keogh Irish Pub, Wednesday, August 5, 2015, 6:00-9:00 p.m.  
141 Danforth Avenue, Toronto, ON M4K 1N2

## ***Beers and Food to be Served***

(In square brackets, we indicate a comparable beer from the original tasting).

### *Draught Beers, Ale and Stout*

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*The Following Beer Will Be Served in a Champagne Flute During a Reception from 6:00-6:30 p.m., with Bar Snacks. John Maxwell and Gary Gillman Will Make Some Remarks.*

Anheuser-Busch InBev/Labatt Breweries, Toronto, ON *Presents:*

1. SHOCK TOP BELGIAN WHITE\*

*Beers Listed Below Will Be Served After Reception with Hors D'Oeuvres Inspired by the Original Menu.*

Dora Keogh Irish Pub, Toronto, ON:

2. DK LIGHT BEER (specially brewed by Amsterdam Brewing Company of Toronto, ON) [Eichler Extra Light]

Double Trouble Brewing Co. (specially brewed by Wellington Brewery of Guelph, ON):

3. PRISON BREAK LAGER BEER [*Trommer White Label*]
4. HOPS & ROBBERS PALE ALE [*See No. 11 below, Sierra Nevada Pale Ale*]

Steamwhistle Brewing Company, Toronto, ON:

5. STEAMWHISTLE LAGER BEER [*Prior Pilsner*]

Guinness Brewery Co., Dublin, Ireland:

6. GUINNESS DRAUGHT STOUT [*Guinness!*]

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\* This brew had no equivalent at the original tasting, but is included as your presenters would like to think the Waldorf guests had a glass of Champagne before - or after – the beer tasting. Shock Top is a fruity sparkler of a beer.

*Bottled Beers, Ales and Stout*

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Cool Beer Brewing Co. Limited, Etobicoke, ON:

7. COOL LAGER BEER [Schaefer, or Ruppert Beer]

Steamwhistle Brewing Co., Toronto, ON:

8. STEAMWHISTLE LAGER [*Prior Pilsner*]

King Brewery, Nobleton, ON:

9. KING DARK LAGER BEER [*Prior Double Dark*]

Barley Days Brewery, Picton, ON:

10. HARVEST GOLD PALE ALE [*Burke's Ale, or Ram's Head Ale*]

Sierra Nevada Brewing Co., Chico, CA:

11. SIERRA NEVADA PALE ALE†

St. Ambroise Brewery, Montreal, QC:

12. ST. AMBROISE OATMEAL STOUT [*Burke's Stout*]

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† At a 1942 beer tasting at the Waldorf also organized by The Wine and Food Society, Inc., the famed Ballantine IPA was served. Sierra Nevada is a modern equivalent, as is No. 4 above, Double Trouble Hops & Robbers Pale Ale.

*Our Hors D'Oeuvres Service*

Shrimp Salad in Endive Leaf

Smoked Irish Salmon on House-Made Soda Bread

Pickled Calf's Tongue with Gherkins and Red Onion

Smoked Tamworth Ham Biscuit

Limousin Sirloin of Beef on Sourdough Baguette, Horseradish Cream

Aged Ontario Cheddar Cheese and Fresh Chevre

\*\*\*\*\*

Note: All meats obtained from Butchers of Distinction, 738 Queen Street East, Toronto, ON, all cheeses from Woolwich Dairy, 425 Richardson Rd, Orangeville, ON, smoked salmon from Allen's, 143 Danforth Ave, Toronto, ON and shrimp from Fisherman's Market of Dover Rd, Canso, NS.

## *The Original 1944 Menu*

*The original menu from the 1944 tasting is attached to show the inspiration for our event.‡ The menu will interest many, too, for its inherent value as social history.*

*The Waldorf tastings of 1942 and 1944 are of considerable importance in the history of beer appreciation. This is due to their early date and the fact that The Wine and Food Society, Inc., an elite group of oenophiles and gastronomes, was open to studying beer at all. In the general culture at the time, beer was viewed as a simple quaff undeserving of serious consideration. Displaying a commendable open-mindedness and a true spirit of gastronomic adventure, the Society put paid to that. It was 40 years ahead of its time...*

*Of course, beer has a history, as interesting as that of wine. Beer tasting with discrimination and forethought has a history too, a rather more recent one. Although beer appears to have been a minor interest of the Society, it took it seriously when minded to explore the malt. There can be no doubt the Society was a pioneer in the tasting of beer as an aesthetic.*

*For these reasons, the early beerological work of the Society deserves to be better known and receive a glass-filled cheer. Our recreation of the 1944 tasting will go some way towards achieving that.*

*I leave with this observation of the late beer writer Michael Jackson:*

*“The hauteur that rightly attends wine has for too long overshadowed beer, but that is changing ... the two are companions of honour as the principal types of fermented drink...”§*

*Gary Gillman, Toronto.*

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‡ *The original program is available courtesy The New York Public Library, [www.nypl.org](http://www.nypl.org).*

§ *Jackson, M. (1986) “The Simon And Schuster Pocket Guide To Beer”, New York, NY: Simon & Schuster.*

*A Tasting of*  
**BEERS, ALES & STOUTS**  
*with*  
*Complementary Food*



*Fifty-Fifth Tasting*

THE WINE AND FOOD SOCIETY, INC.

The Waldorf Astoria

New York City

Thursday, September 28th, 1944

7:30 to 9:30 P.M.



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THE WINE AND FOOD SOCIETY, INC.

630 Fifth Avenue, New York City

The Wine and Food Society expresses its thanks to the Waldorf Astoria, the Banquet Manager, Mr. Charles Philippe, and to his assistant, Mr. W. M. Willy, for the many courtesies shown in connection with this Tasting.

*Officers of the Society*

Richardson Wright, *President*  
Crosby Gaige, *Chairman, Executive Council*  
Jeanne Owen, *Secretary*  
Russell H. Unruh, *Treasurer*

*Executive Council*

Lucius Beebe	Richardson Wright
Dr. Charles Browne	Irving S. Olds
Sophie Kerr Underwood	Jeanne Owen
Sherman Fairchild	Jules Glaenzer
Crosby Gaige	Russell H. Unruh
Paul Kieffer	Robert Jay Misch
Alfred Knopf	Aaron L. Rush
Carl R. Ganter	

*Committee for the Tasting*

Mrs. Jeanne Owen  
Mrs. Cecile Arthur      Mrs. Robert I. Center

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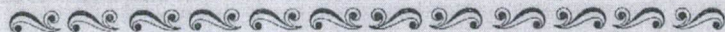
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## *Draught Beers*



The John Eichler Brewing Co. *Presents*

1. EICHLER'S EXTRA LIGHT BEER

Atlantis Importers & Distributors, Inc. *Present*

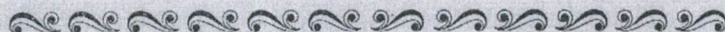
2. PRIOR, THE "GENUINE PILSNER OF AMERICA"
3. PRIOR DOUBLE DARK BEER —

Brewed by Adam Scheidt Brewing Co., Norristown, Pa.

Liebmann Breweries, Inc. *Present*

4. RHEINGOLD EXTRA DRY LAGER BEER

## *Bottled Beers, Ales and Stouts*



The F. & M. Schaefer Brewing Co. *Presents*

5. SCHAEFER — America's Oldest Lager Beer

John F. Trommer, Inc. *Presents*

6. TROMMER'S WHITE LABEL BEER — A traditional continental type *all-Malt* beer

The John Eichler Brewing Co. *Presents*

7. EICHLER'S LIGHT BEER

Fox Head Waukesha Corporation *Presents*

8. FOX HEAD "400" BEER
9. FOX HEAD OLD WAUKESHA ALE

Liebmann Breweries, Inc. *Present*

10. RHEINGOLD EXTRA DRY LAGER BEER

Atlantis Importers & Distributors, Inc. *Present*

11. PRIOR, "The Genuine Pilsner of America"
12. RAMS HEAD ALE

Brewed by Adam Scheidt Brewing Co., Norristown, Pa.

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Dish	Price
<u>Eichler's Extra Light Beer</u>	-
<u>Prior, The "Genuine Pilsner Of America"</u>	-
<u>Prior Double Dark Beer</u>	-
<u>Rheingold Extra Dry Lager Beer</u>	-
<u>Schaefer Lager</u>	-
<u>Trommer's White Label Beer</u>	-
<u>Eichler's Light Beer</u>	-
<u>Fox Head "400" Beer</u>	-
<u>Fox Head Old Waukesha Ale</u>	-
<u>Rheingold Extra Dry Lager Beer</u>	-



### Lager—Bavarian Type Beer



Jacob Ruppert Brewery *Presents*

- 13. RUPPERT'S BEER
- 14. RUPPERT'S ALE

Briones & Co., Inc. *Present*

- 15. NATIONAL PREMIUM BEER —  
Brewed by the National Brewing Company of Baltimore

Edward & John Burke, Ltd. *Present*

- 16. BURKE'S ALE — Sparkling old-time Ale, brewed in America
- 17. BURKE'S STOUT — Full-bodied, brewed in America

Edward & John Burke, Ltd. *Present*

- 18. GUINNESS STOUT — Brewed in Dublin since 1759

### Smoked Fish, Hams, Smoked Tongues and Snacks



• TABLE A •

Lucien Prince & Company, 204 Front Street, New York City  
*Present*

A variety of SMOKED FISH and FILET of HERRING marinated in sour cream selected by André Prince as complementary foods for beer.

• TABLE B •

DeBragga and Spitler, 831 Washington St., New York City  
*Present*

Old-Fashioned Slow Cured Hickory Smoked Ham and Smoked Tongue. These meats have been prepared and baked by Dominico, chef of the Palm Restaurant.

All butter used at this Tasting Presented by DeBragga and Spitler

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Dish	Price
<a href="#">Ruppert's Beer</a>	-
<a href="#">Ruppert's Ale</a>	-
<a href="#">National Premium Beer</a>	-
<a href="#">Burke's Ale</a>	-
<a href="#">Burke's Stout</a>	-
<a href="#">Guinness Stout</a>	-
<a href="#">Smoked Fish</a>	-
<a href="#">Filet Of Herring</a>	-
<a href="#">Old Fashioned Slow Cured Hickory Smoked Ham</a>	-
<a href="#">Smoked Tongue</a>	-

• TABLE C •

Gourmets' Bazaar, Bellows & Company, 67 East 52nd Street,  
New York City

*Present*

Selected Blue Cheese blended with Imported Brandy

B. Altman & Company

*Present*

DEVONSHEER, "A toast to the nation."

A variety of white, rye and whole wheat Devonsheer Toast.

Devonsheer Mello Whip (Peanut butter)

Devonsheer Mello Melba (Cheese)

TINY TWIST PRETZELS

SWITZERLAND SWISS CHEESE

This fine imported cheese comes to us with the compliments of  
Mr. Adolph Dolder of The Switzerland Swiss Cheese Association.

• TABLE D •

E. H. Maison Glass, Inc., 15 East 47th Street, New York City

*Presents*

Their special SALTED PEANUTS

Vendome Table Delicacies, Inc., 415 Madison Avenue, N. Y. C.

*Present*

SHRIMP CHIPS prepared by their own chef.

Leterman-Glass, 30 Rockefeller Plaza, New York City

*Present*

PRETZEL NUTS, a tasty tidbit with beer.

Popcorn Service Company, 28 West 4th Street, New York City

*Present*

TOPMOST CHEESE POPCORN

TOPMOST BUTTER POPCORN

• TABLE E •

F. P. Garrettson & Co., 150 Front Street, New York City

*Present*

Garrettson's famous VIRGINIA VINTAGE HAMS

These hams are prepared from young hogs fed on peaches and  
peanuts. They are skillfully cured and aged for many months. Complete  
directions for cooking tagged on each ham.

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Dish	Price
<a href="#">Selected Blue Cheese Blended With Imported Brandy</a>	-
<a href="#">Devonsheer</a>	-
<a href="#">Devonsheer Mello Whip</a>	-
<a href="#">Devonsheer Mello Melba</a>	-
<a href="#">Tiny Twist Pretzels</a>	-
<a href="#">Switzerland Swiss Cheese</a>	-
<a href="#">Salted Peanuts</a>	-
<a href="#">Shrimp Chips</a>	-
<a href="#">Pretzel Nuts</a>	-
<a href="#">Topmost Cheese Popcorn</a>	-