



FOR IMMEDIATE RELEASE

Brewing Series Launching at the Neville Public Museum

Green Bay, WI---August 15, 2014--- The Neville Public Museum is pleased to announce the launch of a brand-new brewing series called the ***Neville Cellar Series*** as well as a ***Family Soda Series***.

The ***Neville Cellar Series*** hands-on workshops are an extension of the museum's temporary exhibit *Agriculture to Tavern Culture: The Art History and Science of Beer*. Taught by the museum's curator and specialist in ancient and traditional brewing methods, Kevin Cullen, participants in these workshops will learn how to make beer, about the origins of certain beer styles, as well as the deep brewing tradition in northeastern Wisconsin. In order to take home your own samples of these beverages, participants must return to the Neville Public Museum two weeks following the initial brewing demonstration to learn how to bottle their beer.

Note: participants must be 21 years of age to participate, or be accompanied by an adult.

Neville Cellar Series

Cost:

Neville Member Rate: \$15 per person

Non-Member Rate: \$20 per person

Cost includes a minimum of two 12 oz. bottles of each recipe per person. A session includes the brewing and bottling workshop. Pre-registration is encouraged but walk-ups are accepted.

Session 1:

German Dunkel Weissbier

Dunkel Weissbier is a dark wheat beer that originated in southern Germany. Weiss beer also has deep roots in Wisconsin, when many historic breweries produced an abundant amount of this favorite Bavarian beverage. In this session, participants can get hands-on in the brewing and bottling of this lightly hopped, effervescent, malty beer.

Brewing: Thursday, October 2, 6-7:30pm

Bottling: Thursday, October 16, 6-7:30pm

Session 2:

Belgian Farmhouse Ale

Take a trip through Belgium's rich brewing heritage and learn about the history of a particular beer style known as Saison. See how this style influenced modern craft breweries in Wisconsin, and take your own version home. Expect this farmhouse ale to be golden in color with spicy and citrus fruit flavors.

Brewing, Thursday, October 30: 6-7:30pm

Bottling, Thursday, November 13: 6-7:30pm

Session 3:

Scandinavian Baltic Porter

The tradition of beer brewing in Scandinavia is as robust and unique as this strong dark porter recipe. This session delves into the Viking passion for beer and mead, as well as how this beer style spread from the Baltic Sea region of Scandinavia to the Great Lakes. Expect this porter to have caramel, toffee and roasted flavors; the perfect antidote to the onset of Wisconsin's cold winter.

Brewing, Thursday, December 4, 6-7:30pm

Bottling, Thursday, December 18, 6-7:30pm

Family Soda Series

Bring the whole family to the Neville Public Museum and learn how to make delicious cream soda and root beer. These workshops are hands-on, as you learn about how soda is made and how you can make it at home. As a bonus, you'll get to walk away with two 12 oz. naturally carbonated sodas per person.

Cost:

Neville Member Rate: \$5 per person

Non-Member Rate: \$6 per person

Cream Soda, Saturday, September 27, 2014, 1-2pm

Cream Soda is a sweet vanilla flavored carbonated soft drink. Make two versions of the soda, one natural and one with extract. Take them home and enjoy by yourself or with friends.

Root Beer, Saturday, October 11, 2014, 1-2pm

Traditionally made with sassafras bark, root beer is an American family favorite soft drink. Two recipes will be made, one with all natural ingredients, the other with extract ingredients. You be the judge on what is better.

Kids 5 and under are free.

Pre-registration for the ***Neville Cellar Series*** and for the **Family Soda Series** are encouraged but walk-ups are accepted.

Registration and payment can be completed over the phone, in person at the museum, or online at www.nevillepublicmuseum.org.

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