For Immediate Release
Press Contact:
Emily Crawford, Communications and Marketing Director
Tel: 206.774.5278
emily.crawford@pikeplacemarket.org

*CALENDAR ALERT*

Pike Place Market Hosts the American Brewing History Initiative of the Smithsonian’s National Museum of American History

For an Evening of Seattle Brewing: Craft, Culture and History

SEATTLE - (November 14, 2017) – Pike Place Market is partnering with The Smithsonian’s National Museum of American History to host the American Brewing History Initiative, on Friday, December 8, 2017 from 6:30 to 8:30 p.m. to lead a lively discussion about Seattle’s brewing history along with tastings by featured craft brewers.

The conversation will explore the stories and history of craft brewing in the city with a “farm-to-glass” approach, featuring a multi-generational panel from perspectives of craft brewing, home brewing and agriculture.

A panel consisting of Dick Cantwell, co-founder of Elysian Brewing Co., Charles and Rose Ann Finkel, founders of Pike Brewing Co., Annie Johnson, Master Brewer-in-Residence, PicoBrew, and a representative from Skagit Valley Malting will discuss what is means to be an artisan, craft or producer today, and in the future; how contemporary brewers and growers incorporate a sense of history into their
product; and what distinguishes the brewing culture of the Pacific Northwest. The event moderator is Theresa McCulla, social and cultural historian of food and drink at the National Museum of American History.

Over the course of more than a century, Seattle brewers and their customers have created one of the nation’s singular brewing cultures. A rich blend of resources shaped this story: the fragrant hops that grow in the surrounding region; a sense of identity rooted in geography and cuisine; and a brewing community that flourished via dedication to ideals of creativity and professional mentorship. As a result, Seattle changed the course of American brewing history while simultaneously writing its own story.

Tickets to the event are $48 and can be purchased here. Tickets will include six beer tastings and an assortment of heavy appetizers prepared by Chef Traci Calderon of Pike Place Market Atrium Kitchen. The small plates will feature the Market producers including Beecher’s Cheese, Uli’s Famous Sausage, Pike Place Chowder, smoked salmon from Pike Place Fish and mini-cheesecakes from The Confectional.

A sunset happy hour will be hosted at Old Stove Brewing Co. from 4 to 6 p.m.

For more information on the National Museum of American History’s Food exhibit, visit http://americanhistory.si.edu/food. For more information on Pike Place Market, visit http://pikeplacemarket.org/.

EVENT DETAILS

WHAT: The Smithsonian’s National Museum of American History American Brewing History Initiative

WHEN: Friday, December 8, 2017
6:30 to 8:30 p.m.

WHERE: The Atrium at Pike Place Market
1433 First Avenue

COST: $48 and include tastes and small bites. Tickets go on sale on Tuesday, November 14 and can purchased at https://seattlebrewing.brownpapertickets.com/.

The Pike Place Market is one of the oldest continuously operating public markets in the U.S. It is a Historic District with 250 commercial businesses, 80 farmers, 225 craftspeople, 400 street performers, and 500 residents. In addition, there are social services to help downtown’s low-income residents. It is often called the “Soul of Seattle.”

The Pike Place Market Preservation & Development Authority (PDA) is a not-for-profit, public corporation chartered by the City of Seattle in 1973 to manage the properties in the nine-acre Market Historic District. The PDA is required to preserve, rehabilitate and protect the Market’s buildings, increase opportunities for farm and food retailing in the Market, incubate and support small and marginal businesses, and provide services for low-income people. www.pikeplacemarket.org
Media Contacts: Sam Schwartz / Jason Hamilton
Richmond Public Relations / (206) 682-6979
sams@richmondpr.com / jasonh@richmondpr.com