

MEDIA RELEASE



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NATURE BREW SERIES

Old Bakery Beer, Nature Institute collaborate to release dozen combinations

FOR IMMEDIATE RELEASE

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Godfrey, Ill- Two hometown establishments are teaming up to provide craft beer enthusiasts with the tastes of nature. Old Bakery Beer Co. of Alton, Ill and The Nature Institute (TNI) of Godfrey, Ill created "Nature Brews", a series including a variety of beers all highlighting a natural ingredient foraged straight from TNI managed property.

"We wanted to bring the idea of repurposing and foraging to the table with items people can find in their own back yards," said Amy Curry, director of outreach for The Nature Institute. "I know many homebrewers and chefs that could utilize these ingredients in their own kitchens."

She approached James Rogalsky and Lauren Patton, co-owners of Old Bakery Beer Co. with the project idea. Timing was on her side as Rogalsky and Patton had recently started brain storming on native brewing options.

Nature Brews will be available in the form of casks, which is roughly 4 gallon batches. Each cask will have a different combination for guests to taste. Those attending the tasting will then be asked to rate the craft beer. At the end of the 12-month series, Old Bakery Beer Co. plans to bottle and package the highest rated beer through a regional, limited release.

Curry explained that the importance of this collaboration was that by, "highlighting an ingredient from our property, we are able to educate the public on that plant, how it can be used and why it is important to our environment."

The first cask will be tapped for \$5 a pour during Alton Craft Beer Week on Friday, Nov. 4th starting at 5 p.m. and will remain available until emptied. Fifty percent of the cask proceeds will benefit TNI's mission of preservation, restoration and education. The first release will feature a Persimmons Pub Ale.

American, or common, persimmon trees are native to Illinois. There is an art form to picking persimmon fruit. Many of those that do not allow the fruit to ripen completely are met with an overwhelming dry mouth. However, when collected on time, the tree is known for a sweet fruit occasionally used in the kitchen for jams and glazes.

Each cask night will be held at Old Bakery Beer Co., located at 400 Landmarks Blvd in Alton, Ill. For more information about Old Bakery Beer Co., visit www.OldBakeryBeer.com.

The brewery is also hosting an upcoming trivia night to benefit The Nature Institute on Thursday, Nov. 10 for \$120 for a table of eight. For trivia registration information or more on TNI, visit www.TheNatureInstitute.org.

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