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CBC to Host 2nd Annual Great Pumpkin Festival

Cambridge, MA • 10-31-09 • On Saturday, October 31st from 4pm until 1am the Cambridge Brewing Company, located at 1 Kendall Sq. in Cambridge, will host their 2nd annual *Great Pumpkin Festival*. This year's festival will feature twenty different pumpkin ales including six CBC brews and fourteen guest brews. The night will also feature pumpkin & 'Oktoberfest' inspired cuisine and the ceremonial tapping of a giant pumpkin ale filled pumpkin. Admission is \$10 and includes a limited edition festival glass. No Reservations are available. Call 617-494-1994 for more information or visit www.cambridgebrewingcompany.com

The CBC was the first brewery in New England to brew Pumpkin Ale when CBC founder Phil Bannatyne recreated the colonial era style in 1990. Nineteen years later the Great Pumpkin Ale has become an extremely successful and in-demand beer, pushing the brewery to their production limits and on tap at over 30 bars and restaurants throughout the Boston Area.

In true "can't beat 'em so join 'em" fashion the CBC has expanded their line of pumpkin ales to include a pumpkin barleywine, a barrel aged pumpkin porter, a pumpkin stout and a pumpkin berlinerweisse among others. Brewed just for the *Great Pumpkin Fest*, the six CBC ales will be joined by fourteen guest brews including some rare west coast beers unavailable in the New England area. These include Southern Tier Brewing Co's *Pumking*, Weyerbacher Brewing Co's *Imperial Pumpkin Ale*, Alchemist Brewing Co's *Spiced Pumpkin Weizenbock* and the world's first true pumpkin lambic the Allagash Brewing Co's *Ghoulship*.

The menu for the evening will feature pumpkin inspired cuisine including pork tenderloin schnitzel with pumpkin spaetzle, pumpkin ravioli with pumpkin seed pesto cream and pumpkin pizza. Additionally, there will be a grill station on the patio serving true 'oktoberfest' style foods like three different kinds of wurst, grilled flat bread and autumn vegetable skewers.

The CBC will be decorated for the evening with a 'haunted farm' theme keeping with the restaurant's local food and farm initiatives – complete with cornstalks, hay bales, gourds, pumpkins and of course an assortment of spooky embellishments.

At 10:00pm the 'ceremonial tapping' of The Great Pumpkin will ensue. A 150 lb giant pumpkin will be hallowed out and filled with pumpkin ale, sealed up and allowed to re-ferment. Then on the night of the festival there will be a processional by the CBC 'monks' followed by tapping the great pumpkin with a gravity cask tap. The pumpkin conditioned brew will then be shared with the festival goers.

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