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**Cambridge Brewing Company and Toscanini's have teamed up to create  
Pumpkin Ale Ice Cream.**

Cambridge, MA • 10-18-06 —Beer and Ice Cream; Together at Last. The award winning Cambridge Brewing Company and Toscanini's, the makers of "The Best Ice Cream in the World" according to the New York Times have renewed a partnership to create beer ice cream. The Cambridge Brewing Company supplies master ice cream maker, so and so, with "wort", a basic component of the beer brewing process, which is then used to flavor a batch of ice cream. "Ale Ice Cream" is available year round at both Cambridge Brewing Company in Kendall Square and Toscanini's in Central Square. Past seasonal flavors have included Barleywine Ice Cream, Pale Ale Ice Cream and Porter Pecan Ice Cream. The menu currently features ice cream flavored with CBC's "Great Pumpkin Ale" a local favorite in the beer community.

At first the idea of beer ice cream sounds intriguing if not strange. But it works well. The sugars and roasty malt flavors from the wort bring an earthy sweetness to the ice cream while the bitterness from the hop flavors in the wort contrasts the sugary sweetness bringing balance to the dish.

As a mainstay in the Cambridge restaurant community for 17 years, the Cambridge Brewing Company has made several other partnerships with local businesses including Christina's Tea and Spice of Inman Square and Formaggio Kitchen of Harvard Square. Teaming up with Toscanini's was a logical step when Chef/Head Brewer, so and so decided to create Ale Ice Cream.

The CBC strives to celebrate and explore the marriage of food and beer. Head Brewer Will Meyers and Executive Chef Brian Roskow are always finding new ways to combine beer and food and to create one of kind products for their customers. "Beer Ice Cream....."says Will Meyers, Head Brewer. "Beer Ice cream...."

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