

Field to Pint Tour

You asked for more New York craft brewery networking opportunities and Harvest NY listened! We're excited to host our second New York Field to Pint Craft Brewery Tour, which will follow the lifecycle of a pint of locally brewed beer. Visit fields of malting barley right before harvest, witness craft malt houses in action, see hop vines reaching for the sky, and savor the local flavors brewed by our friendly farm breweries. Come prepared to learn about each integral member of the New York craft brewery supply chain, as well as network with new friends.

NOTE: As buyers of NYS grain, distillers are invited and encouraged to attend!



Tour Locations & Dates

Western NY Tour:

August 4th, 10:00 AM– 4:00 PM

- Cornell malting barley fields
- New York Craft Malt
- Dublin Corners Hop Yard & Farm Brewery

Special Guests:

- Steve Miller, CCE Hop Specialist
- Mike Stanyard, CCE Field Crop Specialist
- Aaron MacLeod, Director, Hartwick College Center for Craft Food and Beverage

Meeting Spot: New York Craft Malt: 8164 Bank Street Rd., Batavia, NY 14020

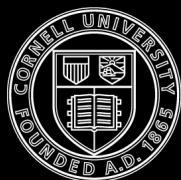
Cost per tour is \$20 per person, which includes lunch, and transportation costs. These tours are funded through the gracious support of the NY Farm Viability Institute. Malting barley and hops production Extension Specialists will be on-site to answer any questions.

To Register: Visit https://reg.cce.cornell.edu/wnyfieldtopint-2_10510

Contact Info:



Cheryl Thayer, Local Food Distribution & Marketing
(Western NY)
607-592-9507



Cornell University
Cooperative Extension
Harvest New York

HARVESTNY.CCE.CORNELL.EDU

 @harvest_ny

Cornell Cooperative Extension is an employer and educator recognized for valuing AA/EEO, Protected Veterans, and Individuals with Disabilities and provides equal program and employment opportunities.

