



PRESS RELEASE  
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**FOR IMMEDIATE RELEASE**

## **JAMES BEARD HOUSE HOSTS BREWERS ASSOCIATION AND MAUI BREWING CO. DINNER**

KIHEI, HI (March 21, 2017) – In celebration of National Beer Day, Maui Brewing Company is elated to announce the Brewers Association (BA) has scheduled a Beer Dinner hosted by the James Beard Foundation that will feature Maui Brewing Company's beers. The unique dining experience prepared in the James Beard House kitchen, known to be an honor reserved for rising stars and established culinary masters, will include farm-to-table, brew-friendly cuisine.

Both the Brewers Association and Maui Brewing Company are enthusiastic about the event. Adam Dulye, Executive Chef for the BA, explained, "While in New York City, I was talking with the team at the Beard House, and Maui Brewing came up in conversation. Literally a few days after the invitation to celebrate National Beer Day arose (sadly not in Hawaii), I was having a drink with Garrett Marrero of Maui Brewing Company, and from there everything fell into place. I reached out to assemble the team to cook and pour this celebratory meal. The culinary team extends from Philadelphia to Jackson Hole, Durango and Washington DC, along with Maui Brewing Co. and Bill Covaleski of Victory Brewing Company. From the chefs' selections to the beers being poured, this dinner will be one of those absolutely amazing experiences that seem to happen when you cook in James Beard's kitchen."

Maui Brewing Company's Founder, Garrett Marrero, said, "As a food and craft beverage lover, I couldn't be more excited to work with the JBH and Chef Adam of the BA. When Adam asked if I would participate, the answer was a simple "absolutely!" despite the insane travel it will take for me to be there. I am deeply honored, as this is a dream come true for myself and Maui Brewing Company."

The multi-course menu, complemented by beer pairings, has yet to be determined. The evening will include discussion from the chefs on provisions and arrangements.

Izabela Wojcik of the James Beard House added, "We couldn't think of a better way to celebrate National Beer Day at the Beard House than by inviting back the talented and exuberant beer-advocating chef, Adam Dulye, and the Brewers Association. We trusted they would corral just the perfect lineup of chefs and craft breweries to create a spectacular feast."

"Calling All Beer Lovers" will be held on Friday, April 7 beginning at 7:00PM. Reservations are required. For more information, visit: <https://www.jamesbeard.org/events/calling-all-beer-lovers?category=Dinner> or call 212.627.2308.



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**About Maui Brewing Company**

*Founded in 2005, Maui Brewing Company is Hawaii's largest craft brewery, operating 100% in Hawaii. MBC is based on Maui, with its production brewery and tasting room in Kihei, as well as pubs in Kahana (Maui) and Waikiki (Oahu). Maui Brewing Company is available in more than 20 states and 10 international countries, and is on pace to brew 45,000 barrels in 2017. MBC is a fiercely local company and has remained steadfast regarding local production. The MBC team are stewards of their communities and the 'aina, and curators of the craft beer way of life. Their beers have been recognized worldwide for quality and innovation. For more information, visit MauiBrewing.com or Follow @MauiBrewingCo on Facebook, Instagram, and Twitter.*

**About the James Beard Foundation (JBF)**

*Founded in 1986, the James Beard Foundation celebrates, nurtures, and honors chefs and other leaders making America's food culture more delicious, diverse, and sustainable for everyone. A cookbook author and teacher with an encyclopedic knowledge about food, the late James Beard was a champion of American Cuisine. He helped educate and mentor generations of professional chefs and food enthusiasts, instilling in them the value of wholesome, healthful, and delicious food. Today, JBF continues in the same spirit by administering a number of diverse programs that include educational initiatives, food industry awards, scholarships for culinary students, publications, chef advocacy training, and thought-leader convening. The Foundation also maintains the historic James Beard House in New York City's Greenwich Village as a "performance space" for visiting chefs. For more information, please visit jamesbeard.org.*