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ARTS & CULTURE

Attention 'hopheads': Science of Beer returns to MoSH

By Jennifer Biggs, Daily Memphian

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The Science of Beer at the Museum of Science & History is back on Jan. 14 with COVID precautions. This year extra rooms will be open to spread out the crowd and ticket sales have been cut back by about one third. (Submitted)



Oenophiles had their night in November when the Museum of Science and History hosted its annual Science of Wine, back again after its 2020 break.



On Jan. 14, it's time for the zythophiles when the Science of Beer event takes over the museum. Hopheads, if you prefer. Beer buffs, if that suits you. Seems unfair that wine lovers have a word that dates back to the Civil War yet you have to rely on Wiktionary or the Urban Dictionary to find the right word for the barley literati. (That one is courtesy of realbeer.com.)



Two well-known Bartlett restaurants receive beer permits

Andy Ashby, co-owner of Memphis Made Brewing Co., doesn't know the right word. But he knows about the Science of Beer and will be pouring, as he has every year since the event started in 2014.

"They talked to me a little bit about it on the front end because I helped start the Cooper-Young Beer Fest and they wanted to focus on the education part of it, which we do too," he said. "They do science experiments and fun stuff."

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Not him, though. He said his role here is strictly at the tap.



It's time for the zythophiles when the Science of Beer takes over the Museum of Science & History Jan. 14.

(Submitted)

"We just pour and answer questions. For the longest time people said Memphis wasn't a good beer town, but that's because people weren't talking about beer," he said. "Well, we started talking about it, started doing things, and this is a great opportunity for people to put a face with a beer."

Memphis Made will join about 20 other local and regional breweries plus a beer distributor, which will all serve at least two beers and some, more.

Brewfest flows into Brunchfest, a weekend of sips and nibbles

"We asked everyone to bring two kegs, and for some that means two beers, but others might bring four half kegs of different beers," said Jared Bulluck, the museum's director of development.

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"And Ajax Distributing, for example, will be bringing some of their beers from out of town, like from Little Rock and Nashville, so people will get to taste some new things from regional places."

Cheers for Beers: If there's a bear on a bike, you're at Hampline Brewing Co.

The local lineup includes: Beale St. Brewing; Bluff City Brewers and Connoisseurs; Boscos Squared; Cooper House Project; Crosstown Brewing Company; Hook Point Brewing in Collierville; Ghost River; Grind City Brewing; Hampline Brewing; High Cotton; Meddlesome Brewery; Memphis Filling Station; Memphis Made; Mississippi Ale House in Olive Branch; Soul & Spirits Brewery; and Wiseacre.

Coming from around the area are Nashville's Yazoo Brewing; Hi-Wire Brewing from Asheville, North Carolina; Southern Prohibition from Hattiesburg, Mississippi; and Diamond Bear Brewing from Little Rock.

Cheers for Beers: Sure, it's a restaurant, but Boscos is also a brewery

"We've worked with Diamond Bear on some other stuff and they want to come and get in front of some distributors and try to get in this area," Bulluck said.

There will be people to discuss the, you know, science of beer, but Bulluck said that program is still not firm; a schedule should be released in the next few days.

COVID precautions will be taken, though proof of vaccination will not be required as it was at Science of Wine.

Cheers for Beers: Ghost River brings the brew to Beale with new taproom

"That turned out to be problematic," Bulluck said.

Ticket sales have been reduced from 750 to 450-500, vendors will be masked, and attendees will be asked to mask up when they're not eating or drinking. Additional rooms have also been opened for the event.

"That gives people more room for social distancing, and increasing the space and cutting back the tickets is going to make for a very pleasant event. People won't have to wait in long lines and they'll be able to go back and get extra samples of their favorites," Bulluck said.

Food vendors include Gus's, Leonard's, Maciel's, One and Only BBQ, Patrick's, RP Tracks, Frost Bake Shop and J. Brooks Coffee.

Cheers for Beers: Grind City Brewing is a brew with a view

Early bird pricing goes through Jan. 10; Bulluck said prices will go up by \$5-10 after that. Until then, general admission is \$50, which includes a commemorative pint glass; designated driver tickets are \$35; and VIP tickets are \$70. You must be over 21 and have identification to attend.

VIP ticket holders get to arrive 30 minutes before the public and also have access to food from Café Eclectic, Lucchesi's Beer Garden, Margie's 901, Vanelli's Deli; and Wild Nutrition.

The Science of Beer is 6:30 p.m.-9 p.m. on Friday, Jan. 14, at the Memphis Museum of Science and History. Museum members receive \$5 off any ticket and can log into their account to make a purchase. <u>Nonmembers click here</u> to purchase.

TOPICS

SCIENCE OF BEER

MUSEUM OF SCIENCE & HISTORY

ANDY ASHBY

JARED BULLUCK



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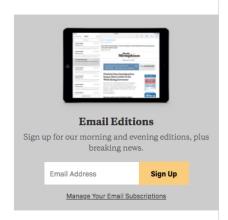












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