

Triumph Brewing Company of New Hope To Host a Winter Slow Food and Beer Tasting

On Sunday, February 26 from 1 to 4pm, Triumph Brewing Company is teaming up with the Bucks County, Central Jersey, and Philadelphia Chapters of Slow Food. The soul-warming festival will bring together the area's foremost breweries, artisan cheese makers, local seafood purveyors and sustainable meat producers.

Triumph's Executive Chef Angela Shellenberger will lead a team of local chefs in serving up fare created specifically to complement a selection of tasty suds. Dishes will feature the products from Cape May Oysters, Hillside Farms, Griggstown Farm, D'Artagnan, and other local food purveyors.

In addition to Triumph Brewing Company's award winning beers, guests can sample award winning ales, stouts, and lagers from other local breweries including; Flying Fish Brewing Company, Dogfish Head Brewing Company, General Lafayette Inn & Brewery, Iron Hill Brewery & Restaurant, Sly Fox Brewing Company, Heavyweight Brewing Company, and Yards Brewing Company.

The Slow Food Winter Festival runs from 1 to 4 pm on Sunday, February 26 at Triumph Brewing Company, 400 Union Square, New Hope, PA. Advance tickets are on sale at Triumph's New Hope location, by phone at 215-862-8300, or by Pay Pal at www.triumphbrewing.com. Advance tickets are \$30 for Slow Food members, \$35 for non-members. At the door, ticket prices are \$40 for Slow Food members and \$45 for non-members. A portion of the proceeds of the event will benefit Slow Food USA initiatives.

Triumph Brewing Company, located at 138 Nassau Street in historic downtown Princeton and at 400 Union Square in New Hope, PA, is a modern restaurant and brewery featuring regional American food and hand-crafted, freshly brewed beer. Brewery tours are available Saturdays at 1 and 3 pm. Triumph also offers a variety of music styles on the weekends. For more information, visit www.triumphbrewing.com.

Slow Food USA is an educational organization whose motto is "Taste, Tradition, and the Honest Pleasures of Food." It is dedicated to stewardship of the land and ecologically sound food production; to the revival of the kitchen and the table as centers of pleasure, culture, and community; to the invigoration and proliferation of regional, seasonal culinary traditions; and to living a slower and more harmonious rhythm of life.

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