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BROOKLYN BREWERY ANNOUNCES "THE BROOKLYN BREWERY MASH: ADVENTURES IN FOOD, FILM, MUSIC, BOOKS & BEER" Comes to Nashville: April 8 – 14

MARCH 18, 2013, BROOKLYN, NY – Brooklyn Brewery is taking its neighborhood on the road. Collaborating with friends old and new, the Brewery has bundled up some of its favorite events into [The Brooklyn Brewery Mash](#) as a benefit for [Slow Food USA](#). Including Nashville from April 8–14, The Mash will drop in 11 cities during 2013 and roll out a roster of parties, comedy, concerts, pop-up supperclubs and readings, all featuring humanity's favorite [beverage.vc](#)

Watch the trailer [here](#).

"The Mash is an expression of Brooklyn art, music, food and the cultural links we see with many cities around the world," says Brooklyn Brewery President & Co-founder Steve Hindy. "There is a revolution happening in the world of food and the world of beer, and we are happy to celebrate this revolution with our friends around the US."

NYC food and art organizations have been closely linked to Brooklyn Brewery from the beginning. Be it a beer dinner, cook-off, concert or film festival, the ethos of these happenings has consistently mirrored the consideration and creativity behind the making of The Brewery's beer. Paired with the flavor and flair of Brooklyn, classic nightlife is re-imagined as a more interactive experience. During The Mash, participants will enjoy an array of perennial and rare Brooklyn beers.

Helping color in The Mash, [NBNY](#), the organizers of Brooklyn's *Bring to Light* festival, will create their immersive installations of light and projection art throughout the tour. Continuing a tradition of giving back, Brooklyn Brewery cooked up The Mash as a benefit to Slow Food USA. Proceeds from every ticket sold will go to Slow Food chapters in each city.

"We're absolutely delighted to have the support of the Brooklyn Brewery as it launches its Mash tour," says Richard McCarthy, Executive Director of Slow Food USA. "Brooklyn Brewmaster Garrett Oliver has been a Slow Food supporter for a long time and we're looking forward to the celebrations in the various local communities."

NASHVILLE EVENTS: APRIL 8 – 14

Mash HQ

Mon, April 8 – Sun, April 14; M.L. Rose; 2535 Franklin Pike, Nashville, TN | Brooklyn beer specials, new and special offerings, giveaways and general info available on The Mash.

Local 2 Ways

Wed, April 10, 7pm; Burger Up; 2901 12th Ave South, Nashville, TN – price TBA | Multi-course beer dinner celebrating local cuisine, interpreted 2 ways: by Philip Shyatt and the Brooklyn Brewery House Chef, Andrew Gerson.

Brooklyn Brewery Tap Attack

Wed, April 10, 6-10pm; Flying Saucer; 111 10th Ave South, Nashville, TN | Brooklyn's Josh Scutella hosts an evening of the Brooklyn Lineup. Core and new beers will be on tap. Beer specials all night.

Slow Supper with Holly Williams

Thu, April 11, 7pm; [Peter Nappi Studio](#); 1308 Adams St, Nashville, TN – price TBA | Held in the captivating Peter Nappi Studio & benefitting Slow Food Nashville, guests will feast on a meal prepared in collaboration between Brooklyn House Chef Andrew Gerson, Chef Brandon Frohne of Mason's and local royal/songstress Holly Williams. Projection installations from Brooklyn's NBNY.

NY Night Train Soul Clap & Dance-Off with DJ Mr. Jonathan Toubin

Thu, April 11, 9pm; Stone Fox; 712 51st Ave, Nashville, TN – \$7 | America's most popular soul party returns to Nashville. Get down to the exquisite 1960s soul 45s of world famous Brooklyn DJ Jonathan Toubin all night long. Join the 1am dance contest for \$100 cash prize and to win a free trip to New York for the Dance-Off championship at Brooklyn Bowl.

"YOU CAN'T DROWN THE LOUD SOUND!" Sandy Benefit for Norton Records

Fri, April 12, 9pm; Mercy Lounge; 1 Cannery Row; Nashville, TN – \$10 advance, \$15 door | A benefit for Brooklyn's own Norton Records whose warehouse was flooded by Sandy. Norton Brooklyn-based bands The A-Bones (featuring original sax player Lars and Ira from Yo La Tengo) and Daddy Long Legs pair up with seasoned Nashville garage rockers The Ettes and new comers Weekend Babes.

Eat, Drink & Learn with the Brooklyn Brewery House Chef

Sat, April 13, 12-2pm; Whole Foods; 4021 Hillsboro Pike, Nashville, TN – Free | BB House Chef Andrew Gerson does a pasta making demo and pairs with Silver Anniversary Lager & more.

Found Footage Festival

Sat, April 13, 7:30 & 10pm; High Watt; 1 Cannery Row, Nashville, TN – \$12 | A hilarious comedy event that showcases footage from videos that were found at garage sales and thrift stores and in warehouses and dumpsters across the country.

Farmers Market Workshop

Sat, April 13; Nashville Farmers' Market; 900 Rosa L. Parks Blvd., Nashville, TN – Free | The Brooklyn Brewery House Chef will be cooking up some of his favorite finds from the market. Stop by for cooking and beer pairing tips.

Chaos Cooking

Sun, April 14, 7pm – Free | A stalwart citizen opens their kitchen for a dinner party where all the guests are cooks. Each attendee brings the ingredients and everyone cooks together. Dishes are passed around, and there's plenty of Brooklyn beer to enjoy. For location details, go to [ChaosCooking.com](#).

THE TOUR

Every installment of The Mash is custom tailored to the cities it visits.
Go to [BrooklynBreweryMash.com](#) for info on the rest of the tour.

AUSTIN, TX: March 4 – 10
NEW ORLEANS, LA: March 13 – 16*
NASHVILLE, TN: April 11 – 14
BOSTON, MA: April 25 – 28
BALTIMORE, MD: May 2 – 5
TWIN CITIES, MN: June 20 – 23
WASHINGTON, D.C.: September 19 – 22
CHICAGO, IL: October 3 – 6*
PITTSBURGH, PA: October 24 – 27
PHILADELPHIA, PA: November 7 – 10*
MIAMI, FL: December 12 – 15

* with Vendy Awards

[ABOUT](#)

Slow Food USA is part of a global movement, which believes everyone has the right to good, clean, and fair food. With over 250,000 supporters, 25,000 members and 225 chapters nationwide, Slow Food USA advocates for food and farming policy that is good for the public, good for the planet, and good for farmers and workers. Brooklyn Brewmaster Garrett Oliver was a founding board member of Slow Food USA.

Food Republic, our media partner, explores the culture of food through stories, interviews, global conversations, and experiences. This is the site for men who want to eat and drink well, and to live smart. Food Republic aims to be the global hub for news and information about the new culture of food across a multitude of media platforms, for a vibrant community of people who put food and drink at the center of their lives.

The Vendy Awards is NYC's premier street food showcase and an intense cook-off between the best sidewalk chefs. The Vendys is a fundraiser for the Street Vendor Project, a membership-based non-profit organization that stands up for vendors' rights.

Togather is a new literary resource that connects authors directly with readers to fansource events and make great cultural experiences accessible to audiences everywhere.

Found Footage Festival began collecting found videotapes in 1991 after stumbling across a training video in a McDonald's break room. Since then, the duo has compiled an unprecedented collection of strange, outrageous and profoundly stupid videos on VHS.

Nuit Blanche New York (NBNY) designs, curates, and produces installations of light, sound, and projection art. They collaborate with leading contemporary artists to create immersive experiences that uniquely engage audiences. Their nighttime events explore new artistic mediums through site-specific interventions at the intersection of art, technology, and multimedia performance.

LINKS

The Mash: BrooklynBreweryMash.com

The Mash Trailer on Vimeo: <http://vimeo.com/61659572>

The Mash on Tumblr: BrooklynBreweryMash.tumblr.com

Brooklyn Brewery on Facebook: Facebook.com/TheBrooklynBrewery

Twitter [@BrooklynBrewery](https://twitter.com/BrooklynBrewery)

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