



Join Brewmaster  
Chris Gagne for the  
following virtual  
adventures:

-Make sourdough  
starter from a can  
of Hermit Thrush!

-Tour the cellars, a  
non-public barrel  
aging facility, and  
canning line from  
the comfort of your  
own home.

TO MAKE SOURDOUGH  
YOU WILL NEED:  
BREAD FLOUR,  
SUGAR/MAPLE/HONEY,  
HOT WATER, AND A CAN  
OR TWO OF HERMIT  
THRUSH BEER!

**Tuesday**  
**April 21st**  
**6:00pm**

**CLICK BELOW TO JOIN IN**  
**FACEBOOK**  
**INSTAGRAM**  
**@brattlebeer**

**PLEASE**  
**DONATE**  
**HERE**