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#### Abbott's Mill Operates Again to Help Create Delaware Ale

For the first time in almost 50 years, the mill at Abbott's Mill Nature Center has ground a consumable product – barley -- that is one of the key ingredients in Delaware Native Ale, a limited-time ale released by Dogfish Head Brewery on Oct. 31.

“We offer ‘Running of the Mill’ demonstration days each month so that visitors can better understand what the mill was like in its heyday, in the 18<sup>th</sup> century,” says center manager Jason Beale. “But this was the first time in almost half a century that our mill roared back to life to produce grain that would be used in a food or beverage.”

On a mid-September day, a team of millers that included Elliott Workman, Stephen Childers and Paul Layton ground barley at the mill, which is operated by the Delaware Nature Society and owned by the Delaware Division of Historical and Cultural Affairs. Four hundred pounds of malted barley was run through the roller mill, which removed the bran and exposed the germ within.

“I’ve seen the mill equipment run many times during our Running of the Mill program, but it was amazing to see the equipment actually grinding grain,” notes Beale.

Other local partners on Delaware Native Ale include the University of Delaware, whose scientists isolated the wild yeast used in the ale; and Fifer Orchards, which provided peach and pear juices as well as the setting to collect the yeast.

Dogfish Head has supported Abbott's Mill Nature Center in a variety of ways. Most recently, the brewery donated empty 55-gallon barrels to the center. These barrels will be used in a “Make and Take Rain Barrel” program.

“We appreciate Dogfish Head’s generosity to Abbott’s Mill Nature Center and their commitment to sustainability and community,” says Beale.