



Institute of
**Packaging
Professionals**

New England Chapter



**NIGHT SHIFT
BREWING**

Join IoPP – New England for a networking event at Night Shift Brewing

Tuesday, May 15 @ 5:00 - 7:00 PM
87 Santilli Highway, Everett, MA, 02149. Phone: 617-294-4233

Please join us at Night Shift Brewing for an evening filled with fun, good food and great beer. This is a fantastic opportunity to meet and interact with other packaging professionals in the New England area. It's no secret one of the main reasons packaging professionals hold an IoPP membership is to network with other professionals. Don't let this opportunity slip by.

A loose agenda will include an introduction and tour of the brewery, and food from Wegman's. In addition, we will have a fun game of team "Packaging Trivia" to lightly test your packaging knowledge with prizes for the winners. Come experience great beer to support your IoPP New England Chapter and our mission to support packaging education.

IoPP Members/Invited Guests - \$30.00; Students - \$20.00; Beer not included in the price for admission.

We made it easy to pay via PayPal. Just go to our website www.ioppne.org. If you would like to pay via check please bring it to the event and make out to IoPP – New England Chapter. You still need to register (RSVP) for the event so we have a head count.

Please RSVP via email to: MattBernasconi@gmail.com or fill out registration form on our website.

List your name, company or school name, email address, IoPP member (Yes or No), and any invited guests (name) with respective person. Any questions please e-mail: MattBernasconi@gmail.com

Deadline for reservations is: Thursday, May 10, 2018.

About Night Shift Brewing:

Night Shift Brewing was founded in 2012 by a trio of friends with a shared passion for home brewing. Through culinary inspiration and determined innovation, they aim to create memorable craft beers that offer a wide array of unique and complex flavors. Night Shift Brewing began home brewing in a Somerville, MA kitchen in 2007, starting with a 5-gallon "boil kettle", a Gatorade cooler "mash tun", and some basic starter recipes. Over time, they refined their process, enhanced their recipes, upgraded their equipment, and were soon home brewing well past midnight 2-3 times per week. Calling themselves "Night Shift Brewing" - desk workers by day, homebrewers by night.

By 2009, they were sampling their own brews against every commercially available style, brand, and region possible. They realized that while not everyone makes truly great, memorable beer, anyone (even them) could make it with enough dedication, passion, and knowledge.

When their friends and family started demanding more Night Shift, they realized that brewing could become much more than a nighttime hobby. In 2010, they started writing a business plan to begin a nanobrewery. By 2011, they had raised a small amount of capital and began building a 3,000 sq. ft. 3.5BBL brewery in Everett, MA. On Saturday, March 31, 2012, they opened their doors for the very first time.

They spent two years growing into (and then out of) the first Everett location. With increasing demand and production, they finally made the move - in May of 2014, and opened the doors to the current 30,000 sq. ft. space.

For more information on the brewery, visit:
www.nightshiftbrewing.com

