



**“A Vacation in Every Pint”**

**Cape Cod Beer  
1336 Phinney's Lane  
Hyannis MA 02601  
[www.CapeCodBeer.com](http://www.CapeCodBeer.com)**

**FOR IMMEDIATE RELEASE**, February 8, 2008

**Cape Cod Beer**

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**Edible Cape Cod**

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## **Cape Cod Beer Honored as 2008 LOCAL HERO by Edible Cape Cod**

**Barnstable, Massachusetts, February 8, 2008** – *Edible Cape Cod* is pleased to announce the winners of the 2008 Local Hero Awards. The Local Hero Awards were created by Edible Communities to recognize individuals who make significant contributions to the local foods movement for each region where an Edible magazine is published.

The recipients of the 2008 awards, who were voted by readers of *Edible Cape Cod* magazine between September 1 and December 15, 2007, are:

- **Local Farm/Farmer:** Jean Iversen, Kelly Farm, Cummaquid
- **Beverage Artisan:** Todd Marcus, Cape Cod Beer ([www.CapeCodBeer.com](http://www.CapeCodBeer.com))
- **Food Artisan:** Terri Horn, Kayak Cookies ([www.KayakCookies.com](http://www.KayakCookies.com))
- **Non-profit Organization:** Barnstable Association for Recreational Shellfishing ([www.shellfishing.org](http://www.shellfishing.org))

Regarding Cape Cod Beer, Dianne Langeland, who along with her husband Doug own and publish ECC, explains “This young family-owned company (less than four years old) does everything right: it turns out a quality product, adheres to ecologically-sound business practices, has created a devoted following through it’s customer loyalty program and strong branding campaign, and is extremely active in the community. And the fact that they make great beer is clearly not lost on our readers.” Todd Marcus, Brewmaster and owner of Cape Cod Beer adds “We love what *Edible Cape Cod* is doing for our community. They are really building a demand for fresh local foods – and what could be better for Cape Cod than that? We’re flattered to be recognized for our efforts and glad to be part of the process!”

**About Edible Cape Cod:** Published by local residents Doug and Dianne Langeland, *Edible Cape Cod* is a member of Edible Communities ([www.ediblecommunities.com](http://www.ediblecommunities.com)), an organization that seeks to transform the way communities eat, shop, cook and relate to the food that is grown and produced in their area. The mission of Edible Communities is to connect consumers with local growers, retailers, chefs and food artisans of all kinds so that those relationships can grow and thrive in a mutually-beneficial, healthful and economically-viable way. Each Edible Communities magazine is locally owned and operated by talented publishers who are recognized leaders in each of the communities they publish in. The editorial content for each magazine is also unique to the area, seasonally focused and written by local writers who are passionate about their local foodsheds. Each magazine is published quarterly, with the seasons. For more information see [www.EdibleCapeCod.com](http://www.EdibleCapeCod.com).

**About Cape Cod Beer:** Cape Cod Beer is Cape Cod’s only distributing craft brewery located at 1336 Phinney’s Lane in Hyannis with beer on tap in over 120 locations and in 70 package stores throughout Cape Cod and Plymouth. Brewery hours are Monday through Friday Noon to 6pm, as well as Saturday 11am to 2pm. Brewery tours are given on Saturday at 1pm. To find out more about Cape Cod Beer, please contact us at 508-790-4200 or see our website at [www.CapeCodBeer.com](http://www.CapeCodBeer.com).