

# Brewing Summit 2022

## Program Schedule Overview

*\*Use the app or online schedule for the most current information and for full program details.\**

SATURDAY, AUGUST 13		
9:00 AM - 3:30 PM	ASBC Board of Directors Meeting	Rhode Island Convention Center, Warwick Room
9:00 AM - 5:00 PM	Boston Brewery Tour	
1:00 PM - 6:00 PM	Exhibitor Move In	Rhode Island Convention Center, Exhibit Hall CD
3:30 PM - 6:00 PM	Brewers Central & Registration Open	Rhode Island Convention Center, 5th Floor Lobby Prefunction
3:30 PM - 6:00 PM	Speaker Kiosk Open	Rhode Island Convention Center, 5th Floor Lobby Prefunction
8:00 PM - 11:00 PM	Hospitality Suite	Omni Providence Hotel, Waterplace Ballroom
SUNDAY, AUGUST 14		
8:00 AM - 4:00 PM	Exhibitor Move In Cont.	Rhode Island Convention Center, Exhibit Hall CD
9:00 AM - 12:00 PM	CO2 and Inert Gas Use in The Brewery	Rhode Island Convention Center, 550 AB
9:00 AM - 6:00 PM	Brewers Central & Registration Open	Rhode Island Convention Center, 5th Floor Lobby Prefunction
9:00 AM - 6:00 PM	Speaker Kiosk Open	Rhode Island Convention Center, 5th Floor Lobby Prefunction
10:00 AM - 2:00 PM	Master Brewers Executive Committee Meeting	Rhode Island Convention Center, Warwick Room
12:30 PM - 2:30 PM	Harassment Prevention in the Workplace Workshop	Rhode Island Convention Center, 554 AB
1:00 PM - 3:00 PM	Poster Set-Up	
3:00 PM - 4:30 PM	<b>Opening Keynote Session: Sandra E. Taylor</b>	Rhode Island Convention Center, Ballroom A
4:30 PM - 5:00 PM	ASBC Society Updates & Awards Ceremony	Rhode Island Convention Center, Ballroom A
4:30 PM - 6:30 PM	Posters Open for Viewing	
5:00 PM - 6:30 PM	Welcome Happy Hour with Exhibits, sponsored by Lallemand	Rhode Island Convention Center, Exhibit Hall CD

6:30 PM - 11:00 PM	Hospitality Suite	Omni Providence Hotel, Waterplace Ballroom
<b>MONDAY, AUGUST 15</b>		
7:00 AM - 8:00 AM	Speaker Breakfast	Rhode Island Convention Center, Rotunda
7:30 AM - 6:00 PM	Brewers Central & Registration Open	Rhode Island Convention Center, 5th Floor Lobby Prefunction
7:30 AM - 6:00 PM	Speaker Kiosk Open	Rhode Island Convention Center, 5th Floor Lobby Prefunction
8:30 AM - 9:45 AM	SCIENTIFIC SESSION: Non-Alcoholic and Low-Alcohol Beer Workshop - Process and Product Development, Organized by ASBC & Master Brewers	Rhode Island Convention Center, Ballroom A
	Production methods for alcohol- free or low alcohol beer- an overview	Jan Biering, VLB Berlin
	Recipe and Process Considerations for the Craft Brewer	Mitch Steele, New Realm Brewing Co
	NA vs Original – Same or Different Taste? It determines the technology to be used!	Willem van Waesberghe, HEINEKEN
	NAB product development - Using extracts to enhance and differentiate flavor, aroma and mouthfeel	Jake Kirkendall, Kalsec
8:30 AM - 9:45 AM	SCIENTIFIC SESSION: Designing for Zero waste and Implementation Practices, Organized by Master Brewers	Rhode Island Convention Center, 552 AB
	Speaker	Andrew Dagnan, Wicked Weed Brewing
	Speaker	Katherine Shayne, Can I Recycle This (CIRT)
8:30 AM - 9:45 AM	SCIENTIFIC SESSION: Tools for Eliminating Precursors to Violence and Harassment in the Workplace and Field, Organized by Master Brewers	Rhode Island Convention Center, JR Ballroom 555/556
	Speaker	Breeze Galindo, Other Half Brewing Company
	Speaker	Nikki Larcher, Define the Line
	Speaker	Tara Nurin, Freelance Journalist and Author of A Woman's Place is in the Brewhouse
8:30 AM - 9:45 AM	PANEL DISCUSSION: Laboratory Innovations: Fundamental Growth and Organization, Organized by ASBC	Rhode Island Convention Center, 551 AB
	Even a Small Lab can Do Big Science	Jazzy Lauder, Pelican Brewing
	Planning and Managing an Efficient Lab at Scale	Amy Crook, Firestone Walker Brewing Co
	Growing Your Lab	Matt Linske, BDAS LLC Denver
	Special Project Development	Sarah Resnick, pFriem Family Brewers

8:30 AM - 9:45 AM	WORKSHOP: Implementing Sensory Methods to Detect Hop Smoke Taint, Organized by ASBC	Rhode Island Convention Center, Ballroom DE
	Training Panelists to Recognize Smoke Taint	Tiffany Pitra, Yakima Chief Hops
	Analyzing Sensory Data to Determine Smoke Taint	Jeff Dailey, John I. Haas, Inc.
9:45 AM - 10:15 AM	Beverage Break with Exhibits	Rhode Island Convention Center, Exhibit Hall CD
9:45 AM - 6:00 PM	Posters Open for Viewing	
10:15 AM - 11:30 AM	Master Brewers TECHNICAL: Brewery Operations	Rhode Island Convention Center, 552 AB
10:15 AM	Tunnel Pasteurization for the Craft Brewer and Beyond	Emily Wang, Fermly, LLC
10:35 AM	Recent Impact of alternative beverage production of aluminum cans in tunnel pasteurizers designed for lager beer	Jack Bland, ChemTreat, Inc
10:55 AM	Safety in the Brewery - How to stay in compliance and keep your staff safe	Dirk Loeffler, Loeffler Hygiene & Safety Solutions, LLC
10:15 AM - 11:30 AM	Master Brewers TECHNICAL: Beer & Wellness	Rhode Island Convention Center, JR Ballroom 555/556
10:15 AM	Low-alcohol and No-alcohol beer production through fermentation	Gert De Rouck, KU Leuven
10:35 AM	How does our brain decide that a beer is "truly magnificent"? -- A review of the neurobiology of beer flavor and why it matters	Bjorn Nielsen, Brewer and cofounder
10:55 AM	Revisiting the health aspects of beer	Glen Fox, University of California
10:15 AM - 11:30 AM	ASBC TECHNICAL: Sensory	Rhode Island Convention Center, Ballroom DE
10:15 AM	Improving freshness with sensory panel and instrument augmentation	Rob McCaig, FlavorActiV
10:40 AM	Exploring the Sensory Characteristics of Virginia Ciders through Descriptive, Consumer, and Chemical Methods	Elizabeth Cole, Virginia Tech
11:05 AM	Linking Expert Panelist and Consumer Sensitivities to Estimate Sensory Equivalence	Janelle Harmon, Molson Coors
10:15 AM - 11:30 AM	ASBC TECHNICAL: Ingredients I	Rhode Island Convention Center, 551 AB
10:15 AM	Evaluation of paracetic acid for suppression of Fusarium and DON during malting	Harmonie Bettenhausen, Hartwick College Center for Craft Food & Beverage
11:05 AM	The influence of protein-phenolic acids interaction on astringent taste in beer	Yuto Hata, Suntory Beer Ltd.
10:15 AM - 11:30 AM	ASBC TECHNICAL: Yeast & Microbiology I	Rhode Island Convention Center, 553 AB
10:15 AM	Increasing Efficiency In Laboratory Propagation Timing To Increase Throughput In Brewery Production	Paige Lesondak, New Belgium Brewing Co

10:40 AM	Cell ageing, heterogeneity and the brewing yeast stress response	Chris Powell, University of Nottingham
11:30 AM - 1:30 PM	Lunch with Exhibits	Rhode Island Convention Center, Exhibit Hall CD
12:15 PM - 1:00 PM	Poster Viewing with Authors Present - Odd Numbers	Rhode Island Convention Center, Exhibit Hall CD
	Master Brewers POSTERS - Odd	
	ASBC POSTERS: Alternative Beverages - Odd	
	ASBC POSTERS: Analytical - Odd	
	ASBC POSTERS: Brewing - Odd	
	ASBC POSTERS: Ingredients - Odd	
	ASBC POSTERS: Sensory - Odd	
	ASBC POSTERS: Yeast & Microbiology - Odd	
	ASBC POSTERS: Brewery Operations	
1:30 PM - 2:45 PM	Master Brewers TECHNICAL: Fermentation & Cellaring	Rhode Island Convention Center, JR Ballroom 555/556
1:30 PM	Yeast Propagation – Review of best practices	Florian Kuplent, Urban Chestnut Brewing Co/Alemanni Solutions
1:50 PM	Mechanisms and Strategies to Manage Temperature Stratification in Brewery Vessels	Travis Audet, AB-Inbev
2:10 PM	Improving Global Beer Quality Through Fermentation Control & Consistency	Kristopher Scholl, Anheuser-Busch InBev
1:30 PM - 2:45 PM	Master Brewers TECHNICAL: Sustainability	Rhode Island Convention Center, 552 AB
1:30 PM	Pioneering to Reach Zero Emission – Protecting the Essence of Beer	Jos Jennissen, Holland Malt Netherlands
1:50 PM	Brewing a sustainable future with enzymes	Todd Krieger, IFF
2:10 PM	Carbon Dioxide Equivalent Comparison of Commercial Hop Varieties	Ryan Gregory, Hopsteiner
1:30 PM - 2:45 PM	ASBC TECHNICAL: Brewing I	Rhode Island Convention Center, Ballroom DE
1:30 PM	Effect of pasteurization on bright and hazy IPAs	Alison Schultz, New Belgium Brewing Co
1:55 PM	I Can't believe it's not Biotransformation!	Leandro Meiners, PLACEBO

2:20 PM	Mashing with millet for gluten-free beer: the effects of enzyme extractability, thermostability, and mash temperature on the generation of fermentable sugars	Andrew Ledley, The Pennsylvania State University
1:30 PM - 2:45 PM	ASBC TECHNICAL: Analytical I	Rhode Island Convention Center, 551 AB
1:30 PM	Mid-fermentation Dry-hopping Parameters and Their Impact on the Evolution of Hop Volatiles and Biotransformation Potential	Stacey Williams, New Belgium Brewing & Justin Alexander, New Belgium Brewing
1:55 PM	Evaluation of the impact of wildland fire on hops: Development of an analytical method to detect smoke-derived contamination	Brandon Sandoval, Colorado State University
2:20 PM	Measuring the Impact of Smoke Exposure on the Level of Volatile Phenols Related to Smoke Taint in Hops by GC/MSD and Sensory Analysis	Joe Williams, University of California - Davis
1:30 PM - 2:45 PM	SPONSORED SESSION: SafBrew™ BR-8: the first Brettanomyces bruxellensis yeast available to brewers in a dry microgranular format, sponsored by Fermentis	Rhode Island Convention Center, 553 AB
3:30 PM - 4:45 PM	PANEL DISCUSSION: What's Up, Doc?, Organized by Master Brewers	Rhode Island Convention Center, JR Ballroom 555/556
	Speaker	Brooke Bell, MBAA District Northern Illinois
	Speaker	Amanda Stewart, Virginia Tech
	Speaker	Glen Fox, University of California
	Speaker	Thomas Shellhammer, Oregon State University
	Speaker	Xiang Yin, Rahr Corporation
3:30 PM - 4:45 PM	SCIENTIFIC SESSION: Alternative Beverages, Organized by ASBC	Rhode Island Convention Center, 551 AB
	Speaker, Senior Quality Integration Manager	Kelly Tretter, New Belgium Brewing
	Speaker, Senior Scientist	Scott Britton, Duvel Moortgat, NV
	Speaker, VP of Brewing Operations	Sara Laurienti, Oskar Blues Brewery
3:30 PM - 4:45 PM	WORKSHOP: Green that's Gold: Practical Lessons in Hop Chemistry, Quality, and Sensory, Organized by ASBC	Rhode Island Convention Center, Ballroom DE
	Methods of Analysis: Alpha, Beta, Oil, HSI, advanced methods for oil composition	Phil Chou, John I Haas
	HSI and the impact of processing and storage times (or lack thereof) on end quality	Mark Zunkel, BarthHaas GmbH & Co. KG
	Basics of Sensory, sensory methods and strategies for Selection	Jeff Dailey, John I. Haas, Inc.
3:30 PM - 4:45 PM	SCIENTIFIC SESSION: Retaining Talent Sustainably: Practice, Management, Design, Organized by ASBC & Master Brewers	Rhode Island Convention Center, Ballroom A
	Speaker	Sandra Taylor, Sustainable Business International

	Speaker	Travis Audet, AB-Inbev
	Speaker	Walker Modic, Bell's Brewery Inc
	Speaker	Brian Faivre, New Realm Brewing
3:30 PM - 4:45 PM	SPONSORED SESSION: Using Science to Perfect Separation, sponsored by Trucent	Rhode Island Convention Center, 553 AB
4:45 PM - 5:15 PM	Master Brewers Society Updates & Awards	Rhode Island Convention Center, Ballroom A
5:15 PM - 6:45 PM	Happy Hour with Exhibits, sponsored by Zee Loeffler	Rhode Island Convention Center, Exhibit Hall CD
6:45 PM - 11:00 PM	Hospitality Suite	Omni Providence Hotel, Waterplace Ballroom

**TUESDAY, AUGUST 16**

7:30 AM - 4:30 PM	Brewers Central & Registration Open	Rhode Island Convention Center, 5th Floor Lobby Prefunction
8:00 AM - 9:15 AM	PANEL DISCUSSION: Getting Down to Business with Barley's Inherent Sustainability Potential, Organized by Master Brewers	Rhode Island Convention Center, Ballroom DE
	Speaker	Ashley McFarland, American Malting Barley Association
	Speaker	Kevin Smith, University of Minnesota
	Speaker	Anne Dinges, Sustainable Environmental Consultants
8:00 AM - 9:15 AM	WORKSHOP: Be Prepared for a Product Recall: Conducting a Traceability Exercise for your Brand, Organized by Master Brewers	Rhode Island Convention Center, JR Ballroom 555/556
	Speaker	Alex Nham, Member, Chicago, IL
8:00 AM - 9:15 AM	SCIENTIFIC SESSION: The Influence of Terroir/ Regionality on Brewing Raw Materials and Beer Flavor and the Economics of this Concept as it Relates to Beer, Organized by ASBC	Rhode Island Convention Center, 552 AB
	Impact of regionality on hop flavor and quality	Thomas Shellhammer, Oregon State University
	Impact of regionality on malt flavor and quality	Campbell Morrissy, Oregon State University
	Local supply chains, hop marketing, and terroir	Aaron Staples, Michigan State University
8:00 AM - 9:15 AM	SPONSORED SESSION: Expansion Planning and Execution in a Dynamic Market, sponsored by First Key Consulting	Rhode Island Convention Center, 553 AB
	Speaker	Rod Waite, First Key Consulting
	Speaker	Becky Lloyd, First Key Consulting

	Speaker	Mike Gerhart, First Key Consulting
	Speaker	Tim Wolf, First Key Consulting
9:15 AM - 9:45 AM	Beverage Break with Exhibits	
9:15 AM - 12:45 PM	Posters Open for Viewing	
9:45 AM - 11:00 AM	Master Brewers TECHNICAL: Raw Materials	Rhode Island Convention Center, JR Ballroom 555/556
9:45 AM	Balancing Acts in the Production and Selection Decisions of Malt to Promote Beer Flavor Stability	Xiang Yin, Rahr Corporation
10:05 AM	Effect of Barley Variety and Growing Locations on Beer Sensory Attributes	Yueshu Li, Canadian Malting Barley Technical Centre
10:25 AM	Applying engineered yeast to enhance thiol aromas from NYS grown Cascade	Christopher Holden, NY Hop Guild
9:45 AM - 11:00 AM	Master Brewers TECHNICAL: Yeast & Fermentation	Rhode Island Convention Center, 553 AB
9:45 AM	Free thiol release from cysteinylated and glutathionylated sulfanylalkyl alcohols in beer : by selecting yeasts and fermentation conditions	Cécile Chenot, Université Catholique de Louvain
10:05 AM	Reducing Diacetyl: One Brewery's Experience with Application of ALDC	Jonathan Fleege, IFF Brewing and Distilling Enzymes
10:25 AM	A proteomics dive into yeast-dependent colloidal haze	Keith Lacy, Omega Yeast
9:45 AM - 11:00 AM	ASBC TECHNICAL: Brewing II	Rhode Island Convention Center, 551 AB
9:45 AM	Formation of Kilned Specialty Malt Odorant Markers and their Influence on Beer Flavour Characteristics	Martina Gastl, Technical University Munich
10:10 AM	Black Box Malting Process - Tracking of Black Fungal DNA During the Malting Process	Marina Bretträger, Chair of Brewing and Beverage Technology, Technical University Munich
10:35 AM	AlterBrew: A Practical Approach to Excellent Beers with Alternative Cereals	Jessika De Clippeleer, Ghent University
9:45 AM - 11:00 AM	ASBC TECHNICAL: Ingredients II	Rhode Island Convention Center, 552 AB
9:45 AM	Impact of regionality, variety, and maturity on the elemental profile of hops and how this relates to beer quality	Scott Lafontaine, VLB Berlin
10:10 AM	Storage study of US Citra and GER Perle: a real-world examination of Hop Storage Index (HSI), alpha degradation, total oil and hop aroma compounds	Mark Zunkel, BarthHaas GmbH & Co. KG
10:35 AM	Flavor and Aroma of a Modern IPA: Correlations Between the Chemical Composition and Sensory Analysis of Single Hopped Beers	Marshall Ligare, John I Haas
9:45 AM - 11:00 AM	ASBC TECHNICAL: Alternative Beverages	Rhode Island Convention Center, Ballroom DE
9:45 AM	Pulses for brewing – How an ancient process opens up an alternative raw material to produce innovative refreshing beverages	Stefan Ritter, Technical University Munich

10:10 AM	Exploring the sensory space of American ciders from the Northeast and Mid-Atlantic United States using classical descriptive analysis (DA)	Martha Calvert, Virginia Tech
10:35 AM	Using roasted malts for the production of Scotch malt whisky: impacts on aroma development during fermentation	Rutele Marciulionyte, Heriot-Watt University
11:00 AM - 12:45 PM	Lunch with Exhibits	
11:30 AM - 12:15 PM	Poster Viewing with Authors Present - Even Numbers	Rhode Island Convention Center, Exhibit Hall CD
	Master Brewers Posters - Even	
	ASBC POSTERS: Alternative Beverages - Even	
	ASBC POSTERS: Analytical - Even	
	ASBC POSTERS: Ingredients - Even	
	ASBC POSTERS: Professionalism & Outreach - Even	
	ASBC POSTERS: Sensory - Even	
	ASBC POSTERS: Yeast & Microbiology - Even	
	ASBC POSTERS: Sustainability	
	ASBC POSTERS: Brewing - Even	
12:00 PM - 12:45 PM	ASBC & Master Brewers Volunteer Fair	Rhode Island Convention Center, Exhibit Hall CD
12:45 PM - 2:00 PM	SCIENTIFIC SESSION: A Discussion of Genetic Engineering in the Brewing Industry, Organized by ASBC & Master Brewers	Rhode Island Convention Center, Ballroom A
	Speaker	Chaz Rice, Mascoma LLC
	Speaker	Marcus Vinje, USDA-ARS
	Genetic engineering of barley to improve Fusarium head blight resistance	Rong Di, Rutgers, the State University of New Jersey
	Speaker	Steven Strauss, Oregon State University
12:45 PM - 2:00 PM	SCIENTIFIC SESSION: A Sustainable Future? Or A Future to Survive?: Stories from the Frontlines of Climate Change and Plans For Brewing Under Duress, Organized by Master Brewers	Rhode Island Convention Center, 552 AB
	Speaker	Eric Jensen, Parleaux Beer Lab
	Speaker	Vinnie Cilurzo, Russian River Brewing Co.



	Speaker	Peter Bradfield, ABIn-Bev
	Speaker	Ryan Dunnivant, CANarchy Craft Brewery Collective
12:45 PM - 2:00 PM	PANEL DISCUSSION: Sustainability of the American Hop Industry, Organized by Master Brewers	Rhode Island Convention Center, JR Ballroom 555/556
	Speaker	Darren Gamache, Virgil Gamache Farms Inc.
	Speaker	John Segal, Segal Ranch
	Speaker	Karl Ockert, Karl Ockert Brewing Services LLC
12:45 PM - 2:00 PM	WORKSHOP: Microbiology Testing - Learn to Establish a Sampling Plan and How Tracking Micro Results Improves the Whole Production Process Resulting in Improved Shelf Life and Tasty Beers, Organized by ASBC	Rhode Island Convention Center, 551 AB
12:45 PM - 2:00 PM	SCIENTIFIC SESSION: Malt Quality & Evaluation, Organized by ASBC	Rhode Island Convention Center, Ballroom DE
	Future of Automated Discrete Analysis for Malt Quality Evaluation	Hannah Turner, Montana State University
	Opportunities for Advanced Instrumentation in Malt Labs	Harmonie Bettenhausen, Hartwick College Center for Craft Food & Beverage
	Beyond Extract - Influence of Starch and Sugar composition on malt performance	Glen Fox, University of California
	Understanding Uncertainty in the Malt Lab - The key to process and quality control	Mawill Rodriguez, Canada Malting
	A Brewers Perspective on Malt Analysis	Campbell Morrissy, Oregon State University
12:45 PM - 2:30 PM	Poster Take-Down	
2:30 PM - 3:45 PM	Master Brewers TECHNICAL: Quality Assurance	Rhode Island Convention Center, 552 AB
2:30 PM	Infrared analysis of beer	Glen Fox, University of California
2:55 PM	A comparison of different allergen extraction and screening methods for the presence of tree nuts in hops and beer	Wade Begrow, Founders Brewing Co.
3:20 PM	Development of a starch fermentation assay as a simple and versatile tool for quality assurance	Spencer Weeks, Market Garden Brewery
2:30 PM - 3:45 PM	Master Brewers TECHNICAL: Hop and Hopping Processes	Rhode Island Convention Center, JR Ballroom 555/556
2:30 PM	A search for diastatic enzymes endogenous to <i>Humulus lupulus</i> and produced by microbes associated with pellet hops driving "hop creep" of dry hopped beer	Matthew Cottrell, Heavy Seas Beer
2:55 PM	Effects of Dry Hopping on Yeast Viability, Fermentation Performance and Repitching	Brynn Keenan, Grist Analytics
3:20 PM	Hop Progress at one inch per day	John Mallett, Bell's Brewery Inc.

2:30 PM - 3:45 PM	ASBC TECHNICAL: Yeast & Microbiology II	Rhode Island Convention Center, 553 AB
2:30 PM	Genetic Profiling of Twelve Commonly Used Brewing Yeast Strains: A Productive Collaboration Between Beer and Undergraduates	Joost Monen, Ramapo College of New Jersey
2:55 PM	Investigation of yeast profiles in mixed culture fermentations	John Nemenyi, University of Florida
3:20 PM	Laboratory evolution reveals genomic changes associated with improved maltotriose utilization in a kveik beer yeast	Richard Preiss, Escarpment Laboratories
2:30 PM - 3:45 PM	ASBC TECHNICAL: Analytical II	Rhode Island Convention Center, 551 AB
2:30 PM	Genetic basis of barley contributions to beer flavor	Harmonie Bettenhausen, Hartwick College Center for Craft Food & Beverage
2:55 PM	Beer Processomics: Targeted and Untargeted Metabolomics of a Single Malt, Single Hop Beer Reveals the Molecular Evolution of Volatile and Nonvolatile Metabolites Throughout Brewing	Christine (Chrisi) Hughey, James Madison University
3:20 PM	CHARACTERIZING THE IMPACT OF PACKAGE TYPE ON BEER STABILITY THROUGH A METABOLOMICS APPROACH UTILIZING GAS CHROMATOGRAPHY MASS SPECTROMETRY TOOLS	Katie Fromuth, Brewers Association
2:30 PM - 3:45 PM	ASBC TECHNICAL: Sustainability & Regulatory	Rhode Island Convention Center, Ballroom DE
2:55 PM	Using Continuous Fermentation Monitoring to Save 4% in Ingredient Waste When Compared to Sampling	Jared Resnick, Precision Fermentation
3:20 PM	Biotransformation of Hop and Malt Polyfunctional Thiols Using Genetically Modified Yeast	Richard Molitor, Oregon State University
4:00 PM - 5:00 PM	<b>Closing Panel Discussion: Diverse Perspectives on Sustainability - How Do We Build a Better Future?</b>	Rhode Island Convention Center, Ballroom A
5:00 PM - 6:30 PM	Hospitality Suite	Omni Providence Hotel, Waterplace Ballroom
7:00 PM - 10:00 PM	Cheers & Beers at the Guild Closing Party sponsored by Malteurop	
10:30 PM - 11:30 PM	Hospitality Suite	Omni Providence Hotel, Waterplace Ballroom