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**Hampton Brewery tangos with the Mangeaux to create a
new fall craft beer**

Hampton, VA - A local brewery and scratch bistro have partnered together to create a match made in Hampton! Oozlefinch Beers & Blending recently released its latest craft beer, *It Takes Two to Mangeaux*, in collaboration with Mango Mangeaux: A Simply Panache Bistro.

The goal was to introduce a unique beer using Mango Mangeaux's famous 'Mango Mango' Mango Preserves to the craft brewery scene. *It Takes Two to Mangeaux* is packed with mango and complemented by subtle hints of lime and vanilla. Its tart fruit character is balanced by the sweet base and makes for a perfect, simple, and delicious collaboration. Released in late September, *It Takes Two to Mangeaux* is available in 4 packs at both Oozlefinch Beers & Blending and Mango Mangeaux and on tap at Oozlefinch for a limited time.

Mango Mangeaux, located in the Phoebus area of Hampton, is best known for its famous mango preserves and French, Creole, and NeoSoul food made in the restaurant. The bistro opened in 2016, three years after the owners made an appearance on ABC's Shark Tank with their mango preserves. Although they did not partner with a Shark, they received orders for almost 100,000 jars in 48 hours. Shortly after Shark Tank, 'Mango Mango' preserves debuted on QVC and sold out 5 times. 'Mango Mango' Preserves can now be found in all Whole Foods in the Mid-Atlantic region and specialty & gourmet stores nationwide.

"The beer was created as a conscious and intentional idea for two local businesses to support each other and create excitement for our community" said Lakeesha

Brown-Renfro, co-owner of Mango Mangeaux. “It is particularly near and dear to our hearts because this collaboration represents the best of diversity, ingenuity, cooperation, and genuine human respect.”

Oozlefinch Beers & Blending is an experimental craft brewery that opened on Fort Monroe in September 2016. The name Oozlefinch originated in 1905 when Captain H.M. Merriam swore he saw a strange, large-eyed bird outside the Fort Monroe Officers' Club. Word of his sighting spread, and the bizarre creature was dubbed the "Oozlefinch." Today Oozlefinch Beers & Blending bears the name of the Oozlefinch, drawing inspiration from its legendary status, the celebration of good times with friends, and the traditions of Fort Monroe.

“This beer is very special to the team at Oozlefinch,” said Oozlefinch Beers & Blending owner Russ Tinsley, “We are thrilled to be partnering with Mango Mangeaux to bring their famous mango preserves to life in the craft brewery scene. We not only gained this beer but a friendship and community partner with these fine folks.”

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Partially bordered by the Hampton Roads harbor and Chesapeake Bay, Hampton, with the 344,000 sq. ft. Hampton Roads Convention Center and the award-winning Hampton Coliseum, is located in the center of Coastal Virginia and the Hampton Roads metropolitan area. Hampton is the site of America's first continuous English-speaking settlement, the site of the first arrival of Africans in English North America, and is home to such visitor attractions as the Virginia Air & Space Center, Fort Monroe National Monument, Hampton History Museum, harbor tours and cruises, Hampton University Museum, The American Theatre, among others.