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**SALT & STRAW CELEBRATES FEAST PORTLAND THROUGH THREE  
UNIQUE COLLABORATIONS**

*Collaborations include a flavor inspired by the experience of flying into Portland International Airport, a Greek-themed Wiz Bang Bar pop up with San Francisco's Souvla and a special ice cream collaboration with Gramercy Tavern's chef Michael Anthony*

**PORTLAND, Ore. (September 6, 2017)** – [Salt & Straw Ice Cream](#), known for their taste provoking, imaginative ice cream creations, celebrates Feast Portland with creative chef collaborations including one of a kind ice cream flavors, tasting events, and soft serve pop ups. Like Feast, meaningful and creative collaborations are wound into the very fabric of Salt & Straw, having worked with chefs, artisans, and farmers since cousins Kim and Tyler Malek scooped their very first ice cream flavor back in 2011. Salt & Straw is excited to mark the 6th Annual [Feast Portland](#), a celebration of the energy and creativity driving America's food revolution, in not one, but three special ways.



### **Portland International Airport x Salt & Straw**

Salt & Straw has partnered with Portland International Airport, in conjunction with Feast Portland, to encapsulate the experience of flying into Portland, through ice cream. This PDX's Rainwater & Spruce Tips Ice Cream captures that epic feeling of flying into the beloved PDX, being swarmed by the misty rain and soaking in a deep breath of spruce-laced Pacific Northwest air. To create this #PDXscoop, Doug Fir tea and spruce needles are simmered in real Oregon rain water and then a touch of milk and a touch of Oregon ocean water from Jacobsen Salt are added in and finally a special hazelnut bark brittle made with Cocanu's grey bar is stirred in, to pack in Portland's beautifully rainy, gorgeous scenery into a scoop. Pre-packaged single scoop cups will be available at PDX (Tender Loving Empire and Country Cat locations) as well as at Salt & Straw's Portland scoop shops. To launch the flavor collaboration, Salt & Straw will host a special pop-up event at the airport, offering complimentary samples of this Portland fresh flavor to guests flying into Portland from its cart in Concourse D in front of Tender Loving Empire. Share your ice cream experiences with the hashtag #PDXscoop.

### **WHEN**

Salt & Straw's Portland International Airport Pop-up on Concourse D in front of Tender Loving Empire:  
Wednesday, Sept. 13, 11am - 2pm

Single serve cups available at PDX and Salt & Straw Portland scoop shops Sept. 13-17

### **WHERE (September 13-17)**

Portland International Airport (Tender Loving Empire & Country Cat locations) and all Portland area scoop shops

### **Souvla Pops Up at Wiz Bang Bar**

**WHAT**

[Souvla](#), San Francisco's beloved Greek fine-casual restaurant will be popping up at Salt & Straw's Wiz Bang Bar for a one day only takeover. Souvla will feature its Greek frozen yogurt along with the following toppings: Greek Olive Oil with Flaky Sea Salt; Baklava Crumbles with Honey Syrup; Greek Sour Cherry Syrup and Cretan Honey Wildflower Honey. A special collaboration created by Salt & Straw's co-founder and head ice cream maker Tyler Malek and Souvla's founder and CEO Charles Billies, chocolate baklava crumbles or "Chocolava" Magic Shell served on top of creamy Greek frozen yogurt, will also be available.

**WHEN**

Saturday, Sept. 16, 12pm - 11pm

**WHERE**

Wiz Bang Bar at Pine Street Market  
126 SW 2nd Ave.

**Chef Michael Anthony + Tyler Malek's Special Feast Flavor Collaboration: Gramercy Tavern's Apple Pie Cheddar Ice Cream****WHAT**

James Beard Award Winning chef Michael Anthony of [Gramercy Tavern](#), part of Danny Meyer's Union Square Hospitality Group, has partnered with Tyler Malek to create a flavor as homey as, well....apple pie. The Gramercy Tavern's Apple Pie Cheddar flavor is an elevated take on the classic dessert melding Salt & Straw's creativity with Gramercy's clean, approachable, and modern American cuisine. "We wanted to put together flavors and ingredients that are traditional and familiar, but take the finished dessert to another level, inspired by what Michael

does in the kitchen every day,” explains Malek. Working together to create the perfect rendition, it is a dreamy combination of apple pie ice cream, dotted with crispy bits of deep-fried pie crust and studs of Tillamook cheddar fudge, then finished with a delicious apple pie magic shell. The flavor will be available at all Portland area scoop shops Sept. 14-17 and a portion of the ice cream’s proceeds will benefit Feast charity partner [Partners for a Hunger Free Oregon](#). To celebrate the collaboration and the community spirit that Portland, Salt & Straw and Feast are all known for, the duo will be scooping up ice cream together at Salt & Straw’s NW 23rd scoop shop on Sat., Sept. 16.

#### **WHEN**

Scoops of the collaboration flavor available at Salt & Straw Portland scoop shops Sept. 14-17

Chefs Michael Anthony and Tyler Malek will be scooping at the NW 23rd Salt & Straw shop on Saturday, Sept. 16, 2pm - 3 pm.

#### **WHERE (September 14-17)**

The collaborative flavor will be available by the scoop at Portland area scoop shops.

#### **About Salt & Straw**

Salt & Straw Ice Cream is a family-run, ice cream company known for their taste provoking, imaginative ice cream creations. The company was founded by cousins Kim and Tyler Malek in Portland OR in 2011 and has three scoop shops in Portland, plus the Wiz Bang Bar. Every ice cream flavor is handmade in small five to ten gallon batches in local kitchens using only all natural cream from nearby farms and the best local, organic and sustainable ingredients. Classic flavors are joined by seasonal flavor menus that rotate every four weeks. Their ice cream is available for online purchase and can be shipped anywhere in the United States. Salt & Straw’s strong community roots and dedication to giving back drives everything they do, from collaborating with artisans and farmers, to hiring from within their community to actively supporting local schools and raising awareness for issues like childhood hunger, and equal rights. Find more information at [www.saltandstraw.com](http://www.saltandstraw.com) or call 971-271-8168. Follow us on [Facebook](#) at Salt and Straw Ice Cream, [Twitter](#) and [Instagram](#): @SaltandStraw.

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