

Mmm... Look What Liquid Nitrogen Can Do With Your Favorite Pint It's Time for Some Grown-Up Fun at Science on Tap

Fort Worth, TX - Bubbles and beer take your interactive experience to another level at the Fort Worth Museum of Science and History on Friday, July 21 from 6 PM to 10 PM. **Science on Tap: Bubble-ology** is a 21+ event all about grown up fun with bubbles. Expert chats explore the bubbles of gases that surround stars, the Geography of Bubbles (in beer) and more! Fort Worth's Wild Acre Brewing Company will explain the art of craft beer and will have samples on hand for guests.

And how about some liquid nitrogen beer ice cream? The staff's been practicing to get it just right and we've got something for every palate. It's a delicacy you've got to see (and taste) to believe!

Liquid nitrogen beer ice cream starts with a classic ice cream recipe mixed with a favorite brew. Add a little liquid nitrogen, at a chilly -320 degrees Fahrenheit and in just seconds, the ice cream will solidify and is ready to be enjoyed. Taste a variety of flavors including raspberry framboise, stout and porter.

Science on Tap: Bubble-ology tickets are on sale now! Tickets are \$20 for non-members and \$15 for members. Guests will receive one free beer, wine or soda per ticket when tickets are purchased in advance. To learn more about **Science on Tap: Bubble-ology** and buy tickets click here.

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