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BREWERS *Guild*
Exec *Nancy Palmer*



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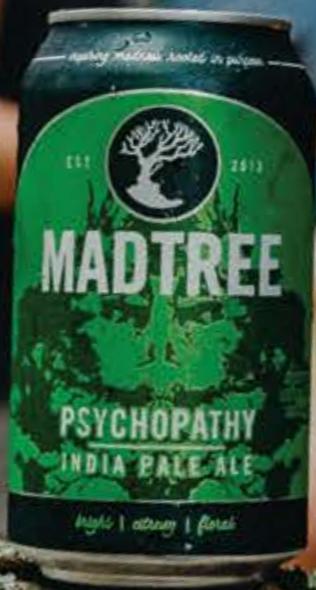


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BEHIND THE COVER

Meet Georgia Craft Brewers Guild Exec Nancy Palmer

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LETTER FROM THE EDITOR

What a journey.

When I received an e-mail from *Southern Craft Beer Magazine's* COO Didi Rainey asking if I would be interested in being the guest editor for this Summer Issue, I was down. As a beer connoisseur and journalist, I've written, edited, and photographed for several magazines and websites globally over my 25-year career in the industry, but my role here to rep the South was a gift-wrapped breath of fresh air. And honestly, my autonomy to choose the majority of subject matter that would appear in this issue sealed the deal. If you know me, you will confirm my passion for showing love to dining, travel, entrepreneurialism, fashion, and yes, beer—but it's the people behind the ales and lagers who I truly love giving print to. Seasoned with a summer theme, this issue delivers some captivating page turning thanks to the help of the talented scribes and photographers who answered my call and jumped on board. The focus on this issue is Georgia, however, because this is *Southern Craft Beer*, there are justly features beyond the Peach State's border.

Throughout the pages, we have Athens' Creature Comforts celebrating a truly incredible five years; Nashville's burgeoning Slim & Husky's franchise putting an amazing spin on pizza, art, beer, and inclusion now in Atlanta; two popular brewpubs—Hopstix and Good Word—keeping the marriage of beer and food sexy; hitting up Ghost Town Distillery in Savannah; exploring lifestyle gems in Alpharetta; a chocolatier pairing her edible brilliance with “whales” from Brick Store Pub's world-renowned cellar; and shooting over to Virginia and getting our sip on at Lickinghole Creek. (Yes, you read that right.) If beer is not your thing, there are quenching Alternatives and our Travel Necessities that you should strongly consider. For the cover, we sipped Creature's Tropicália with Nancy Palmer, the award-winning executive director of the Georgia Craft Brewers Guild, as photographer Patrick Heagney took the cover shots on the terrace of Atlanta's Loews Hotel. Inside, Palmer discusses the present and future trends, laws, and issues in the craft beer scene that we all need to be up on.

Trust me, there is a lot more this publication has in store for you, so get to page flipping.

Ale Sharpton aka Dennis Malcolm Byron
Guest Editor-in-Chief
Southern Craft Beer Magazine

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Patrick Heagney is a commercial and editorial photographer based in Atlanta. A few of his most notable clients include Verizon, Georgia Pacific, Architectural Digest, and Arby's. When he's not working, he enjoys relaxing with a cold one and accumulating cats.



Stephanie Grant has had many loves in her life, but craft beer continues to capture her heart. She's an Atlanta native who loves experiencing a new city's culinary and craft beer scene, and when she doesn't have her fingers on a keyboard, Stephanie's in the kitchen passionately experimenting with pairing food with delicious ales and lagers.



Originally hailing from Birmingham, Alabama, **Brian Savage** has called Nashville home since 2001. After working in the concert production industry for 15 years as an audio and lighting technician, he shifted career paths and renewed his lifelong passion for photography. In 2015, he began shooting professionally and specializes in portrait, pet, and candid lifestyle photography. His hobbies include playing music, cooking, and woodworking.



From the great beer city of Cincinnati, **Joe Easton** writes about beer almost as much as he drinks it. And since he can't pick a favorite style you'll find him ordering flights when at a taproom. Keep up with his digital persona, Craft Beer Joe, on Instagram and at craftbeerjoe.com.



RJ Kasper lives in Pensacola, Florida, and is a craft beer aficionado who trades all over the nation for some of the top rated beers. He loves sharing his adventures at breweries both locally and around the world, as he travels often for work. He also enjoys creating amazing can art by turning it into bottle openers and magnets. Find out more about the beer he's trying or crafts he's making by following him on Instagram at [@panhandlepints](https://www.instagram.com/panhandlepints) or on Facebook at Panhandle Pints.



Kat Goduco is a Filipino-American photographer based in Atlanta and Los Angeles. She captures intricate moments and is highly drawn to the emotion of her subjects, a fact that is present through her body of work. Through practice, discipline, and guidance from veteran artists, Kat has been able to grow within her craft. Organizations such as the Atlanta Hawks, The Athlete's Foot USA, Thrillist, and Bustle make up some of Kat's vast client list. Her photographs have also been featured in publications such as *People Magazine*, *USA Today*, *OK Magazine*, and many more.

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GETAWAY GEAR

Be it a quick road trip, fabulous holiday, family vacation, or simply getting away, look no further than the talented artisans, designers, and retailers here in the South. We have curated and collected a selection of items our well-traveled readers should pack on their next summer getaway excursion!

MOORE & GILES KENT TRAVEL KIT IN BROMPTON BROWN (mooreandgiles.com); BEARD CARE GANG BEARD CARE KIT WALNUT WOOD COMB, HIGH CHROMIUM SALON SCISSORS (beardcaregang.com); MOORE & GILES DONALD WASH KIT IN TITAN MILLED OLIVE (mooreandgiles.com); BEARD CARE GANG BEARD WASH, CONDITIONER, BEARD BALM, UNTANGLING BRUSH (beardcaregang.com); MAHO SHADES CHARLTON WHISKY SUNGLASSES (mahoshades.com); MOORE & GILES BENEDICT WEEKEND BAG IN MODERN SADDLE (mooreandgiles.com); BONEFEATHER TWO PIECE SWIM SUIT IN MAUVE (etsy.com/shop/BoneFeatherDesigns); RACHEL CRAVEN SHORT GAUZE COAT IN WHITE, FOUR EYES CERAMICS CHANNEL EARRINGS IN PEACH, CERI HOOVER MURPHY SANDALS IN BLUSH, CERI HOOVER MARKET WOVEN AND LEATHER TOTE IN TAN (cerihoover.com); MAHO SHADES ADRIATIC NO.1 (mahoshades.com); BROWNLEE ROGER SWIM TRUNKS IN YELLOW (brownlee.com); TURKISK T STRIPED TOWEL (ashblue.com)



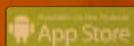
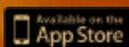
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FEATURE TEASER

'A' is for Alpharetta

Atlanta has a bad reputation for traffic, making residents weary of driving beyond the perimeter of I-285. Consequently, the hour drive to Alpharetta, Georgia, seems as far away as Nashville, but it takes only a few minutes to see it's well worth the trip. Who knows? You might just find yourself putting the city at the top of your list for weekend getaways.

MEET GEORGIA CRAFT BREWERS GUILD EXECUTIVE DIRECTOR NANCY PALMER:

The key to
Georgia's craft beer
progression

By Ale Sharpton
Photos by Patrick Heagney

'THOUGH I KNOW THE PROCESS CAN FEEL SLOW, WE'VE DONE A LOT ALREADY TO MAKE GEORGIA BETTER, BUT THERE ARE STILL BIG WINS THAT WE NEED.'

NANCY PALMER, EXECUTIVE DIRECTOR OF THE GEORGIA CRAFT BREWERS GUILD

Nancy Palmer's name is renowned not only in the South's craft beer scene, but throughout the nation and for good reason. Serving as the executive director of the Georgia Craft Brewers Guild, Palmer has spearheaded some of the most significant law changes in the Peach State's history, including arguably the most impactful—2017's State Bill 85—permitting breweries to sell their product to their thirsty supporters directly on site and to-go, plus other unprecedented benefits. On a national level, she has also received the prestigious F.X. Matt Defense of the Industry Award by the Brewers Association in 2018, honoring her diligence and successful lobbying efforts. She is the first woman to receive such an accolade.

A proud University of Georgia graduate with a double major in religion and philosophy, Palmer is also known for her outgoing personality, humor, sophistication, and keenness for fashion. The latter is utilized during the cover shoot of *Southern Craft*



Beer's Summer Issue, as Palmer settles on a flowing floral summer dress from bags of wardrobe options; the location is on the scenic terrace of midtown Atlanta's luxurious Loews Hotel.

Following the afternoon's session captured by the revered photographer Patrick Heagney, Palmer did not let the glass of Creature Comforts' Tropicália used in the shoot go to waste, and happily fielded a Q&A to discuss her career, the presence of women in the craft beer industry, and the overall standing of Georgia's beer scene.

SOUTHERN CRAFT MAGAZINE: HOW DID YOU GET TO BE WHERE YOU ARE WITH THE GEORGIA CRAFT BREWERS GUILD?

Nancy Palmer: I was working as a consultant in the restaurant industry when I heard about this 'little organization' that could use some consulting work. I started working with the Guild very part-time, working with the leadership to help make the organization look, feel, and act like something that breweries could sustain. Once the Guild was established enough to hire an executive director, I naturally applied for the job. That was six years ago!

YEP, TIME FLIES! SINCE YOUR APPOINTMENT, ARE YOU HAPPY ABOUT THE RATE OF INCLUSION REGARDING WOMEN IN THE CRAFT BEER INDUSTRY?

First, across the country, there are actually tons of female Guild executive directors—maybe even more than men! So I haven't found that there's any challenge with being a woman and a leader in this area of the industry. In my job, I deal with brewery folks and politicians all of which are mostly men; the politicians are much more difficult to work with as a woman.

But just because I personally find the industry welcoming, it doesn't mean that we don't have work to do. First, it's difficult for anyone to walk in anywhere where they don't see people that look like them. Diverse hiring makes the practice much easier down the road, but the initial challenge is to actively, purposely recruit to make your business reflect your personal diversity goals. I'd love our industry to get a little better at understanding that minorities aren't just going to wake up one day

and decide to walk into an industry that looks very male and very white; the industry has to work—I mean really work—to make minorities feel comfortable and then it'll start getting easier for everyone.

Second, and more specifically, more often than not, I see breweries where the face of the brewery is a male owner. The same goes for a brewmaster. These breweries almost always have female employees, but they're in sales or running the office operations. It's hard to put my finger on it, but I think there's something insidious about having the men go to the beer festivals, awards ceremonies, press interviews, industry events, and be seen while there's a very competent woman in the background without whom the business would be in disarray. Of course, there's no beer without a brewmaster, but there's also no beer without a salesperson, or someone to run payroll, or an office manager organizing everyone's calendars, or a taproom manager... you get the point. I think the industry could really work on highlighting the cadre of employees that support the brewmaster and owner, and those employees are more likely to be minorities than the guys in the jobs we've learned to venerate. Basically, I'm saying let's all send our office managers to GABF [Great American Beer Festival]!

WELL SAID. WHAT'S AN AVERAGE DAY FOR NANCY PALMER WORKING FOR THE GUILD?

[Laughing] There isn't an average day for me, except for when the state legislature is in session. Those days are very straightforward: You wake up, go to the Capitol, be there all day long, and then go to some kind of event at night. When we're out of session, my day-to-day duties vary pretty wildly. Just like everyone else in that it's a balance of managing the immediate stuff with finding time to work on larger and longer-term projects. Based on the feedback I get, I'd say that our members find the Guild's legal, regulatory prowess, and knowledge very helpful; find our legislative initiatives very valuable; and after those efforts, find the work we do with continuing education and cost-saving programs helpful as well. I can say that every day I answer at least one, but usually several questions about state, local, and federal laws and regulations for our brewers. Every day.

WHAT IS THE MOST CHALLENGING PART OF YOUR JOB?

I think the most challenging part of my job is accounting, but that's just because I'm the furthest thing from a 'numbers person.' But there's no doubt that the hardest and biggest job the Guild has to do on a whole is to continue to push Georgia to become a competitive craft beer state. I have a tongue-in-cheek campaign to 'Make Georgia Average!' [Laughing] If Georgia was an average craft beer state, our breweries wouldn't have a cap on the amount of beer they can sell to the public, our breweries would be allowed to self-distribute, our breweries would be able to easily enforce distribution agreements, and we'd have twice as many breweries doing those things! Though I know the process can feel slow, we've done a lot already to make Georgia better, but there are still big wins that we need.

THAT'S REAL. WELL, WHAT CAN GEORGIA'S CRAFT BEER SCENE LOOK FORWARD TO?

Clearly, Georgia has a lot of new breweries to look forward to. We still rank 50th in breweries per capita, and we have a lot of breweries to open if we're going to move the needle on that statistic, so that's very exciting! But on the flip side, we rank 15th among states in total craft beer production. Yes, we know we don't have a lot of breweries, but the ones that we have make a lot of beer and are larger than breweries in other states. I am concerned that there aren't as many taproom-only breweries opening as I thought there would be at this point. That's clearly where national trends are heading, but for every small, taproom-only brewery that opens, it feels like two breweries with major distribution goals open. Ultimately, Georgians are going to have a lot more state-made craft beer available at their local grocery stores in the next year.

WHAT LAW WOULD YOU WANT PASSED IF YOU COULD SNAP YOUR FINGERS AND MAKE IT A REALITY?

[Laughing] Am I allowed to make it a really long bill that includes everything I want? Initially, I was thinking about a state law, but actually I think I would pass a federal law. If the Federal government could regulate things like direct sales, shipping, and distribution rights, then all



of the breweries in the country would be on the same playing field. That's what makes Georgia so frustrating! Our brewers can't make money or change their business models like breweries in nearly every other state. While parity across state lines isn't a big deal for a small neighborhood brewery, it is a big deal for border cities that want breweries to open, and it's a really big deal for breweries competing across state lines with businesses that have more flexibility and cash flow than our Georgia-grown businesses.

SPEAKING OF CITIES, WHICH ONES IN GEORGIA ARE YOU KEEPING YOUR EYE ON IN TERMS OF CRAFT BEER GROWTH?

Clearly, Atlanta is going to continue to see growth, but I'm more excited about the very small towns that could use a little brewery in their downtown. I think we have a lot of towns that would love it. Specifically, if there's any city that I think is underserved, it's Augusta. It's Georgia's second largest city and could have such an exciting beer culture. Everyone run to Augusta and give that beer scene some love!

LAST, WHAT BEER ARE YOU GOING TO WANT TO TOAST WITH WHEN YOU GET THIS ISSUE IN YOUR HANDS AND WHERE WOULD YOU WANT TO BE WHEN YOU HAVE IT?

I'll probably walk down to Georgia Beer Garden on Edgewood Ave. in Atlanta and try any pale ale I haven't tried before. You see how I avoided picking a favorite brewery there?

YEP! WELL DONE. VERY POLITICAL OF YOU.

GETTING BLUE AND DIZZY AT WILDHORSE SALOON

By Katie Cameron

Blue Dizzy, a new monthly pop-up nightclub at the Wildhorse Saloon in downtown Nashville, back is becoming a phenomenon in the city. Hosted by country musician and songwriter Joe Denim, Blue Dizzy featured such artists as Colt Ford, Halfway to Hazard, Farewell Angaleena, Gary Hannan and comedian Tom Mabe. Blue Dizzy does not fit under any one category of events, yielding performances from chart-topping country music stars as well as on-stage comedic banter with crowd participation and line dancing.

The idea of the event was a collective effort between Joe Denim, his manager Amanda Hale and Wildhorse talent buyer Jennifer McKell. After co-hosting the Nashville House Concerts at the War Memorial Auditorium, Joe had a clear vision of what he saw for Blue Dizzy. The show, playfully referred to by Joe as “Jimmy Fallon meets a younger version of the Grand Ole Opry,” is an experience the audience not only enjoys from the comfort of their seat, but also actively participates in. The Wildhorse Saloon stood out to Joe when considering venues well suited for Blue Dizzy because of its many video and audiovisual components. While Joe shares the stage as a co-host at the Nashville House Concerts, Blue Dizzy lets him get loose in front of the entire crowd. The venue boasts large video walls alongside the stage where Joe and his accompanying guests can display photos, videos, and games to captivate everyone. So in between hearing their favorite artists play, they can take part in trivia or other games, such as “misheard lyrics,” and Bandazzle or they can watch a hysterical clip of “Joe Knows Nashville,” during which Joe takes to the street to get answers from people on Lower Broadway.



Blue Dizzy may be all fun and games, but all of this isn't for naught. A portion of each show goes toward the benefit of the CMA Foundation, which is a crucial, fundamental element in ensuring the quality presence of music education worldwide. Joe shares with the CMA Foundation a belief that the power of music can transform and inspire students' lives, and that is exactly what he hopes the proceeds from Blue Dizzy can help continue. With each ticket sold, Joe celebrates “keeping real music alive in schools in the metro area.”

With countless venues and bars beckoning their neon signs in the downtown area, the Wildhorse Saloon's Blue Dizzy is one show you'll want to settle in for. “The audience at Blue Dizzy doesn't come to the Wildhorse to see a show,” Joe remarked. “They are the show.”





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CREATURE COMFORTS' FANTASTIC FIVE

Athens, Georgia-based brewing company Creature Comforts turns five, and the journey has been marvelous.

By Dennis Malcolm Byron aka Ale Sharpton
Photos courtesy of Creature Comforts

As a picturesque dusk settles over downtown Decatur, Georgia, on April 18th, 2019, a pair of large identical flags are suspended above the entrance of Brick Store Pub, one of the South's most iconic beer bars. Boasting the signature "Creature Comforts Brewing Co." script, the banners are greeting the steady stream of thirsty guests flocking to celebrate the Athens-based brewery's fifth anniversary with a tap takeover. Inside, at exactly 7 p.m., the Store's beer manager Dan Fontaine is standing at the top of the wooden staircase leading

to the second-level Belgian bar and cellar; he is looking over the packed house with a microphone in his hand. It is time to officially welcome everyone.

Fontaine respectfully makes his reception brief so that he can hand it over to one of the founders of Creature Comforts, Vice President of Brand Development and Innovation David Stein. Considering the remarkable first five years the brewery has accomplished—producing arguably the most celebrated IPAs in Georgia history, facing expansion, participating in numerous community service initiatives, and soon debuting product placement in the now highest-grossing film worldwide—Stein could exude a bit of swagger and pompousness while gripping the mic. Instead, he humbly chooses to acknowledge those who have helped nurture him along the way. Justly, the current location is one of the roots of his successful career in the craft industry.

“We each have our own ‘origin story’ with this brewery, and Brick Store Pub is a big part of it for all of us in different ways,” Stein says. “For me, I used to work here in 2009 and 2010 back in the day, and I see a few familiar faces here. If you recall, some of you may have tried some of my homebrews. This is where I started my homebrewing career and got a lot of my education, so I want to thank the Brick Store for that.”

After a few more salutations, Stein, accompanied by Creature’s other four original employees—Co-Founder and CEO Chris Herron, General Manager of Taproom Operations Katie Beauchamp, Wood Cellar and Specialty Brand Manager Blake Tyers, and Co-founder and Brewmaster Adam Beauchamp—have the entire venue clink their glasses, most of them filled with 15 variations from Creature’s portfolio. Undoubtedly, the sound of that communal toast is one of the most rewarding resonances this founding team has ever heard.

Although the brewing company’s official born date is April 26, 2014, Creature pretty much made it a birth “month” throughout Georgia on a tour

of sorts, including numerous tap takeovers, and their own weekend-long celebration at the original 13,000 square-foot launchpad in downtown Athens, Georgia. Formerly the historic Snow Tire Co., Creature’s birthplace and its surrounding city is evidently beloved by especially the founders. Just ask their CEO.

A month after the Brick Store celebration, Creature had a festive photo shoot for this magazine with the aforementioned founding quintet back at home base. Sipping from a collection of bottled rarities beer traders, hoarders, aficionados, and loyalists would kill to possess, an interview was also scheduled with Herron during which he disclosed why the founders chose Athens instead of Georgia’s capital to launch Creature Comforts; their significant expansion; a belated, unimaginable surprise birthday gift a few hundred million people around the world have witnessed to date; and what the future has in store.

“We chose to open Creature Comforts in Athens because of our love for the town and its potential to be a craft beer hub and destination for the Southeast,” Herron says. “One of the six core values we founded the brewery on is creativity. We felt Athens was the right fit for us because it’s an extremely vibrant city with an incredible food, music, and art scene, making it a great place to incubate and build a brand. We are proud to be a part of such a creative community and are grateful to have so many opportunities to work with Athens’ local artists, musicians, makers, and other innovative businesses.”

And to show more devotion to the city of Athens, Creature still has the original Snow Tire sign up in the front of the brewery and reclaimed a lot of its wood interior, resulting in a preservation award given by the Athens Heritage Foundation. Creature also makes giving back a continued mission, heading numerous fund raisers and partnerships with other breweries like Russian River to fund their Get Comfortable





community outreach program, plus multiple collaborations with non-profit food service employee savior, Giving Kitchen, to list a few philanthropic efforts.

On the palate side, Creature opened the brewery with four core year-round beers that were strategically different from a style perspective, but mutually based on one priority: flavor balance. The Tropicália (IPA), Athena (Berliner Weisse), Bibo (Pilsner), and Reclaimed Rye (Amber Ale aged on French oak) kicked the door in and successfully led the way. It didn't take long for the demand for Creature's beer, distributed primarily in Athens and Atlanta, to become scarce. They had to expand in only their second year of production. In November 2016, they reached maximum brewing capacity at the original location.

"We never expected that two years after opening our doors, we would need to start working on building a new brewery," Herron says. "Our team announced the expansion plans in January 2017, broke ground in May 2017, and began initial production in March 2018. In order to maintain a close distance to our downtown location—and with the assistance and cooperation of the Athens-Clarke County government—we selected the historic 40,000 square-foot Southern Mill complex to house our second facility." He proudly adds, "We also invested nearly a quarter-of-a-million dollars into a quality laboratory onsite. The additional facility allowed us the opportunity to both increase the quality and the quantity of our beer, create jobs, and reinvest right here in Athens."

That expansion took place in year four, which quickly resulted in Creature's fifth year-round family member, Classic City Lager.

And then came the unveiling of the most gangster birthday present in late April of 2019. In the highest-grossing film of all time, Marvel Comics' Asgard God of Thunder, Thor (played by Chris Hemsworth), has turned into a bit of a beer advocate in *Avengers: Endgame*, and, in a nutshell, is enticed by Creature's most iconic beer—Tropicália IPA—to get on a ship to join his reassembled Avengers super team on a mission to save the universe. For an independent brewery whose beer is solely distributed in Georgia to get such a product placement, no one with a pulse would argue how invaluable this feat is. For an added bonus, Creature

Five Year Anniversary Stay Curious

also had their Athena Berliner Weiss get some love in an additional scene of the same film.

How in the hell did that happen?

Herron laughs and answers, “The story as we understand it is while the Avengers team was shooting in Atlanta, some of the production assistants working on the film became fans of Tropicália back when we were not able to keep up with the high demand in Atlanta. From there, their team reached out to us, asking to feature our beer and a double XL t-shirt in the movie, to which we said, ‘Of course!’”

Note that this was not the first merch connection with Marvel. Joe Russo, one half of the Russo Brothers powerhouse directing duo, wore a green Tropicália shirt on a panel during Disney’s D23 Expo fan fest in Anaheim, California, to promote 2018’s *Avengers: Infinity War*. It’s safe to say that Creature has some fans in extraterrestrial places.

Back to Herron.

“We rented out a theater for our staff to see the movie together at our local cinema, Cine,” Herron says excitedly, as if

he just got back from the viewing. “Seeing an Avenger holding a Creature beer is something we won’t forget, and getting to experience that with the people who helped bring this company to life was the ultimate ‘Trop moment.’ There was a lot of cheering and celebration in the theater that night. We see Tropicália featured in this major production as an incredible win for not only our staff, but also for Georgia beer and the craft beer community as a whole.”

Undoubtedly, if Creature Comforts was all about money, the majority would think they would further capitalize on what’s transpired since their inception by perhaps expanding once again or even

selling out to the highest bidder. Nope.

Herron looks over at the rest of his team joking and taking candid photos after the official photoshoot concluded, and addresses the possibility of taking Creature to a multi-state level. “Currently, we don’t have plans to expand our distribution footprint over state lines. We are remaining focused on meeting the demand in our home state of Georgia. Since our expansion in 2018, we most recently launched in Columbus, Augusta, Savannah, and Coastal Georgia markets, and we’re focused on rounding out the rest of the state at this time.”

High five!



NEW ORLEANS BROUSSARD'S CELEBRATES ITS FOUNDATION YEAR



SHANDY BEER-TAIL

Broussard's Restaurant announced its summer menu with a pre-fixe dinner menu that honors the restaurant's founding year, 1920, with three course selections for \$19.20 until September 9. In 1920, just as Prohibition was beginning, Broussard's opened in its historic Vieux Carré location with local Creole cuisine showcasing classic French dishes. Today, nearly 100 years later with Prohibition long since ceased, it continues the tradition with a refined blend of French and Creole influences, and a celebrated bar program served in the renowned Empire Bar. In addition to culinary specials, the Empire Bar will offer a special cocktail each week for \$1.92.

The pre-fixe dinner menu offers a trio of courses: starters, entrées, and desserts. First course choices include Creole tomato gazpacho, Broussard's Caesar, and cochon de lait rilette. Traditional main entrees are given a Creole twist: rosemary rubbed chicken breast, moules frites, grilled pork tenderloin, and Creole tomato ratatouille. To complete the meal, desserts include almond bread pudding, blueberry mint cobbler, and raspberry gâteau Basque. In addition to the pre-fixe menu, Broussard's has an updated full menu, as well. Guests can choose from starters, soups and salads, a broad range of seasonal Gulf seafood selections, and meat and poultry dishes.

Nearing a century of fine dining in New Orleans, Broussard's is also celebrating with special pricing on wine and drinks. Each evening, a robust selection of wines will be available for \$19.20 per bottle and during Happy Hour (3 p.m. – 7 p.m.) in the Empire Bar the following featured cocktails are only \$1.92.



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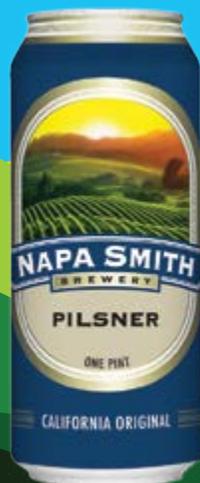


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SUMMER BEER ALTERNATIVES TO BEAT THE HEAT!

Yes, *Southern Craft* is primarily focused on ales and lagers, but we're also always on the hunt for great beer alternatives. Whether you've got a dietary restriction, giving your palate a change of pace, or in the company of a beer naysayer, here are some refreshing alternatives to crack open at a party, at the beach, or alongside a pool. In fact, you can even make cocktails with them. And to keep bare feet worry-free, all of these selections are available in cans just in case bottles are not allowed.

Happy sipping!



The Finnish Long Drink:

5.5% ABV. A crisp, refreshing citrus soda with a premium liquor kick from gin infused with juniper berries.



Beak & Skiff Apple Orchards 1911 Tropical Hard Cider:

6.5 ABV. Hard cider flavored with the unique sweetness and tart characteristics of pineapple and mango.



Soundcraft Grapefruit Seltzer:

5% ABV. A clean, refreshing seltzer made with grapefruit rind that imparts a light orange color and bright citrus aroma, with subtle floral notes and acidity.



Fishers Island Lemonade:

9% ABV. Vodka and whiskey infused with the crisp tartness of lemons and the sweetness of honey.



Cutwater Spirits Tequila Margarita Ready To Drink Cocktail:

12.5% The tequila gives a floral aroma with a smooth finish that complement the house-made mix of tart lime, pure cane sugar, and a subtle hint of orange. Gluten Free.



Devil's Backbone Hibiscus Hard Lemonade:

6.1% ABV. A refreshingly light fruited malt beverage full of flavor from Meyer lemon juice and lemon zest, as well as Lemondrop hops, Belgian candy sugar, and hibiscus.



'Merican Mule Moscow Style Ready To Drink Cocktail:

7% abv. The original mule, made with four-times distilled, corn-based vodka, natural ginger and fresh squeezed lime. Gluten free. The original mule, mad with four-times distilled, corn-based vodka, natural ginger and fresh squeezed lime. Gluten Free



Woodchuck Sangria Hard Cider:

5% ABV. A semi-sweet cider with notes of red wine, citrus, and berry to give a full-bodied taste inspired by Sangria.



Bold Rock Blackberry Hard Cider:

4.7% ABV. A fruit-forward cider bursting with rich notes of blackberry on the nose paired with a distinctive tartness and touch of sweetness on the finish.

BEER SCHOOL



Blackberry Farm Brewery Goat Hill Golden Ale:

5% ABV. A German-style ale with lager characteristics and a breadly malt character, with a clean, crisp Noble hop aroma, flavor, and finish.



Madtree Shade Blackberry Tart Ale:

4.6%. A refreshingly fruity, slightly tart ale with flavors of blackberries and sea salt.



New Belgium Passion Fruit Kolsch:

4.3% ABV. A fruit-forward, refreshing Kolsch-style ale with moderate sweetness that drops off and a slightly moderate sourness that finishes off to a light bitterness at the end, with the tropical aromas of passionfruit and pineapple.



Stone Brewing Stone Revengeful Spirit Imperial IPA:

8.1% ABV. An aggressively hoppy, boldly tropical IPA brewed with pineapple and mandarin orange.



Terrapin Beer Co. Beyond the Galaxy:

6.3% ABV. A single hop IPA brewed with a mass of Galaxy hops for stellar flavor and aroma.



East Island Brewing Island Coastal Lager:

4.5% ABV. An American premium lager with a smooth taste, light body, and crisp mouth-feel.



Prairie Artisan Ales Phantasmagoria Double IPA:

8% ABV. A Double IPA with an explosion of citrus and piney flavors and aromas.



Prairie Artisan Ales Standard:

5.6% ABV. A light, crisp farmhouse ale with a hoppy finish and a spicy, lime-like flavor and aroma.



Black Abbey TNIPA:

5%. The delicious hop flavor and bitterness of a West Coast IPA and the juicy aroma of a New England IPA, dry hopped with Huell melon and Cashmere hops. Delicious and juicy, with a touch of haze and just enough bitterness to balance the malty sweetness.



Napa Smith Brewery California Lager:

5.2% ABV. A crisp, clean lager that brings resinous notes of pine and citrus, built around a nuanced bread-like almond malt profile.



Rogue Ales Rhubarb Schubarb:

5.9% ABV. A sweet and sour ale with the tart and sweet flavors of strawberries and rhubarb.



Schofferhofer Hefeweizen Pomegranate Bier:

2.5% ABV. A 50/50 blend of Hefeweizen beer and natural pomegranate juice resulting in a refreshingly tart and tangy taste experience.



Nashville Brewing Co. Nashville Amber Lager:

5.2% ABV. A pre-Prohibition-style amber lager with a toasty, caramel-like malt character.



Wicked Weed Funkatorium La Bonte Pear:

5.5% ABV. A moderately acidic ale, lightly oaky and bitter, with flavors of under ripened pear and notes of honey.



Victory Brewing Co. Sour Monkey:

9.5% ABV. A tastefully tart and tangy Pilsner infused with spices and a swirling citrusy, lemon bite.



Wicked Weed Funkatorium Garcon de Ferme:

5.5% ABV. A pleasantly tart ale with a sweet hit of juicy peach flavor, light oak and floral notes.



Atwater Vanilla Java Porter:

5% ABV. A mellow, English style porter with a predominantly coffee flavor.

SLIM & HUSKY'S

These Pies Are Fly

By Mike Jordan



Slim & Husky's Pizza Beeria isn't just slinging pies and pouring beers in gentrifying Atlanta neighborhoods. The locations are specifically selected because the owners—a trio of African Americans who attended the HBCU Tennessee State University in Nashville, Tennessee—are mindful of where they do business.

Sure, their first Atlanta location is on Howell Mill Road because, as partner Clinton Gray says, "It was too good to pass up." But Gray and partners Derrick Moore, and Emanuel Reed will officially open a second location soon in the Adair Park/West End area, which, much like their original post in the Nashville area, has been home to a large population of African-Americans for decades, though it is now undergoing rapid growth and change.

Even the Howell Mill location puts what some call "Old Atlanta" on full display. Perhaps an easier way to say this is that you don't see murals of iconic hip-hop acts like Goodie Mob, Killer Mike, and T.I. in west Atlanta restaurants like, say, The Optimist, which is just a few blocks south of Slim & Husky's. And those Atlanta-specific details don't stop at the design; they're also evident in both the pizza and the beer menus—the latter of which was created in collaboration with Atlanta beer expert Dennis "Ale Sharpton" Byron. They've got all Georgia-based craft beers



on tap, including the POG Basement IPA by Scofflaw, the popular Pilsner-style Emergency Drinking Beer from Wild Heaven, and an IPA called “Sweet Auburn” from Khonso, a black-owned brewing company based in the metro Atlanta area.

Selected beers all pair with one of Slim & Husky’s eight signature pies, from the spicy margherita “Red Light Special” and the vegan “Nothin’ But a ‘V’ Thang” to the meat-lover’s “Cee No Green,” which is topped with pepperoni, Canadian bacon, Italian sausage, and other animal-based proteins.

Gray, Moore, and Reed now have three locations in Nashville and plan to not only open the West End location this fall, but also another spot in Tennessee—this time in the Edge District of Memphis. With so much growth, a huge social media following, and care being taken to make sure they’re as selective with local beer as they are with the quality of their ovular pizzas, the chances of success not just continuing, but exploding is definitely more on the husky side than slim.



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'A' IS FOR ALPHARETTA

By Stephanie Grant

Atlanta has a bad reputation for traffic, making residents weary of driving beyond the perimeter of I-285. Consequently, the hour drive to Alpharetta Georgia, seems as far away as Nashville, but it takes only a few minutes to see it's well worth the trip. Who knows? You might just find yourself putting the city at the top of your list for weekend getaways.

DAY 1

EAT, DRINK, AND GET DOWNTOWN

Currahee Brewing Company



Like Atlanta, Alpharetta is experiencing a period of growth—empty lots are transforming into usable spaces, creating more than 300 things for residents and visitors to do without leaving the city.

In Alpharetta's Historic Downtown District, you'll find Currahee Brewing Company, who moved to the area in 2018. This is the second location for the brewery. The first facility opened in Franklin, North Carolina, in 2016.

The brewery tailors their beer list to the neighborhood's palate, which is mostly IPAs and some sours and stouts. One stout is Kawi Stout, which won a bronze medal at GABF in 2017. It's packed with copious amounts of cold-brewed Nicaraguan coffee, giving the beer incredible notes of coffee, roasted malt, and caramel. Another favorite is Frankenstark, a Belgian Pale Ale that has flavors of rye, wheat, and incredible Belgian yeast notes. It goes down way too smooth for its 8.2% ABV.

Once you've grabbed a beer, choose a seat at the bar and sit across from the gleaming stainless steel tanks, or take a seat on their front patio that faces Main Street and overlooks downtown Alpharetta. For something more secluded, get comfortable on the back patio.

While the brewery doesn't serve food, there are plenty of options in the area. From Smokejack serving up award-winning BBQ next door, to South Main Kitchen dishing out fresh, elevated Southern cuisine.

Enjoy Boutique Shopping Downtown

Alpharetta has 250 shops within a five-mile radius, so if you love shopping, you're in the right place. After whetting your palate with beers from Currahee Brewing Company, take a stroll around the downtown area, which allows open containers. Grab your friends and a to-go beer and shop the boutiques for unique finds from shops like Alpharetta Outfitters, B.spectacled, Hemline Alpharetta, ElleB Gifts, and Sis & Moon's.



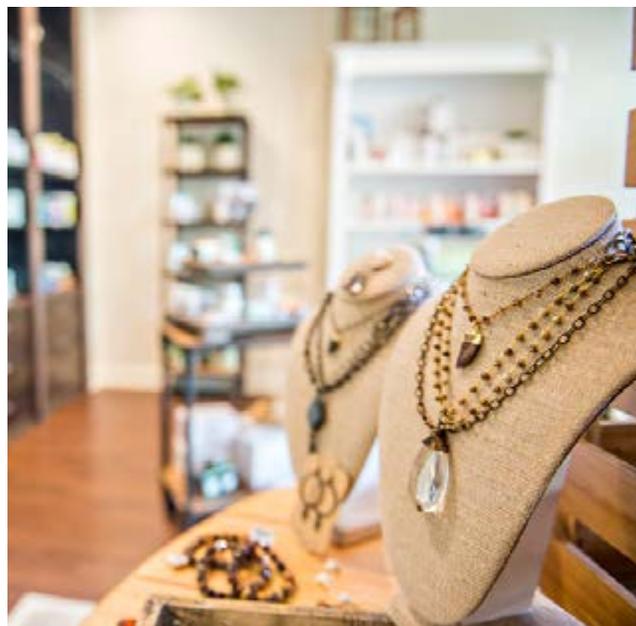
El Felix

If you love Tex-Mex cuisine, stop in for a delicious meal at El Felix. Created by Chef Ford Fry and Chef Kevin Maxey, this restaurant offers a menu of fantastic dishes including the ever-popular Steak Tacos al Carbon made with wood-grilled skirt steak, charred onion, and avocado salsa verde. With such great food, it's no surprise that locals love El Felix, so be prepared for a possible wait.

Truck 'n Tap Alpharetta

For something a little different, stop in at Truck 'n Tap, where you'll find 19 beers on tap and daily rotating food trucks. With its open-air design, there's not a bad spot in the house. Depending on the day, you can sample different cuisines like Hawaiian-inspired poke bowls or delicious gyros. Truck 'n Tap also offers ciders and wines as well as a full-service bar to make any cocktail your heart desires.





DAY 2

EXPLORE THE AVALON



A weekend in Alpharetta requires a stay at The Hotel of Avalon where resort living is taken to the next level. The 330-room luxury stay is surrounded by 500,000 square feet of retail, a 12-screen premium theater, and conference center. They drape every corner of the hotel in modern southern elegance and hospitality.

It might be hard to leave your room, but the Avalon property deserves a day of exploration. The retail stores alone will keep you busy with over 60 different shops to meet all your shopping needs. Whether you're looking for upscale fashion, accessories, or home décor, Avalon has you covered. Choose from favorites like Lou & Grey, Anthropologie, Mitchell Gold + Bob Williams, Madewell, and Tumi.

For lunch, check out one of the many dining options, including Kraig Torres' Barleygarden Kitchen & Craft Bar. Pair one of Executive Chef Matt Hutchins' hand-held dishes with a beer from one of Barleygarden's 85 rotating taps. Head up to the rooftop and get treated to a glass of some of the finest beers from Belgium and Germany. Or grab a seat downstairs and choose from craft ales and lagers from around America. The Avalon is also open container so grab a beer to-go if you're still thirsty after lunch.

For dinner, you have several options to choose from around the Avalon hotel. True Food Kitchen specializes in eco-friendly cuisine for the health conscious, Oak Steakhouse mixes classic steakhouse dishes with contemporary plates, and Kona Grill serves up award-winning sushi.

Next time you plan your next girl's trip getaway, put Alpharetta on the list. You won't be disappointed.

HOPSTIX: THE SOUTH'S FIRST ASIAN BREW PUB BRINGS FRESH ENERGY TO ITS EXPANDING CRAFT BEER SCENE.

BY ANDREA JANISE



It's Saturday, May 4, the morning of Hopstix's second anniversary. After a 30-minute huddle with his staff anticipating a few hundred guests throughout the day, owner and brewmaster Andy Tan opens the door to its central Chamblee, Georgia, location at exactly 11 a.m. Its environs are regularly labeled Atlanta's most bustling neighborhood about 15 miles from the city's heart, with access to two MARTA public rails stations, the 285 interstate perimeter, and other neighboring municipalities. And even with the welcomed flooding of guests, Tan graciously set some time to share the two-year history of how Hopstix quickly became a revered staple in not only Georgia's capital, but the entire nation's craft beer scene.

'I was born in Indonesia but moved to Georgia in 1997 for college at Georgia State, majoring in IT,' Tan says. "My brother was already here, so my family thought it would be best for me to join him. I have always lived in the Chamblee area because of its diverse feel, and I'm glad to see how it's become the true melting pot of Atlanta; it kind of reflects the multi-ethnic roots of Indonesia.'

To complete the bridge from his native land to his new home, Tan embraced his passion as a homebrewer and chef and created the 5,000-square-foot Hopstix alongside his wife Amy and the trusty team he terms "extended family." The result has been quite remarkable and, frankly, delicious.

Tan is wowing taste buds with his fresh take on ales and lagers by infusing Asian spices and exotic flavors into many of his recipes, brewing more than thirty variations onsite to date and pairing them with his talented culinary team's gourmet Asian-fusion fare. The dining menu ranges from a Dumpling Salad to a colossal Super Bowl made with sashimi and grilled pork belly, octopus, and unagi; numerous raw bar

selections; Miso Ramen; and skewers on the popular robata grill he had imported from Japan. Hopstix has been named USA Today's top three brewpubs in America in its first two years of operation and one of the "Hottest Breweries in America Right Now" by *Thrillist*. Numerous magazines, food-centric television shows, influencers, and beer authorities continue to pay homage consistently.

Tan grabs a tulip-shaped glass and pours his new Going Solo Single-Hop IPA—a bright, tropical-forward brew made with Ekuanot hops at 6% ABV—from one of the 20 house taps. After nodding in satisfaction at its aroma, he continues sharing his journey.

"I love the brewing industry because people get together to support one



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another,” he says. “I wouldn’t be where I am at today without the support from my brewing friends, and I keep this ideology embedded in the Hopstix mindset. I think Hopstix fills the cultural gap in the craft brewing industry. We are doing something unique by pushing ourselves to be creative with Asian-inspired cuisine, beers, and cocktails. Ten years ago when I started homebrewing, there were only a handful of breweries and brewpubs in Georgia. Now it’s the opposite, so I had to do something extraordinary, yet still organic to me.”

Tan proudly credits his upbringing in the East to create the Hopstix concept. “In Indonesia, the charcoal-grilled skewers like short ribs, pork belly, and beef tongue are street food staples you find at almost every corner,” he says. “They’re delicious and comforting, and our versions pair really well with a lot of our beers. The Rice & Shine Asian lager [5.8%] brewed with steamed jasmine rice and Sorachi Ace hops complements virtually everything.”

To keep things fresh for his customers’ adventurous palates, Hopstix hosts themes like “Tuna Thursday,” when a whole Blue Fin Tuna usually exceeding 200 pounds is shipped in straight from the sea to the brewpub’s doorstep in the morning and is served in whatever eye-popping dishes the chefs come up with in their state-of-the-art open kitchen throughout the day. At the heart of Hopstix is Tan’s five-barrel brewing playground, where the extremely popular flagship KungFu Hops unfiltered IPA (6.5%); Maimosa Berliner Weisse brewed with the exotic tropical soursop fruit he grew up eating (4.8%); U.S. Gold Open Award-winning Seven Seas foreign extra stout (7.5%); and numerous other highly respected concoctions are crafted. He spends at least half the day in brewing boots.

With the success of Hopstix, Tan is well on his way to becoming a catalyst for many other aspiring minority entrepreneurs in the brewing industry. He recently participated in a national roundtable discussion about diversity and inclusion held by New Belgium Brewing in Atlanta. There is still work to be done, but the future is bright.

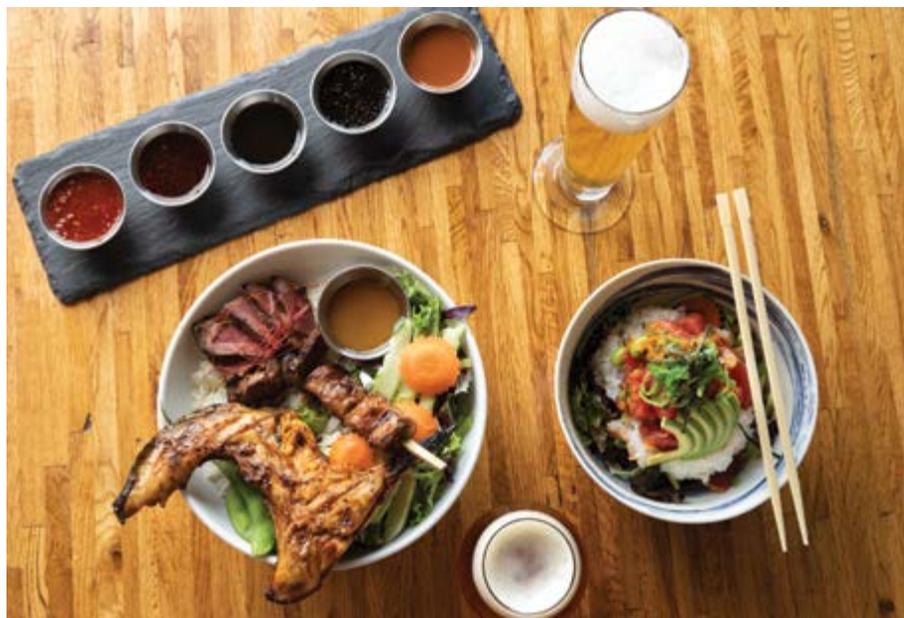
So what’s next for Tan? He seems grateful for all of the attention Hopstix

has received but is not in any rush to expand to a second location just yet.

“We are humble to receive great reviews, national accolades, and franchise inquiries; but at the moment, we are committed to our first location and further growing the business,” Tan says. “Our plans include increasing our beer production and on-site sales as well as implementing a marketing campaign we are currently developing to prepare for distribution to select pubs, restaurants, and retail.”

Taking one last sip of his Going Solo IPA, Tan concludes, “Every day, we work really hard and maintain the focus to be creative and continue adding a uniqueness of the craft brewing industry, especially in the South.”

And we can all gratefully raise our glass—and chopsticks—to that.



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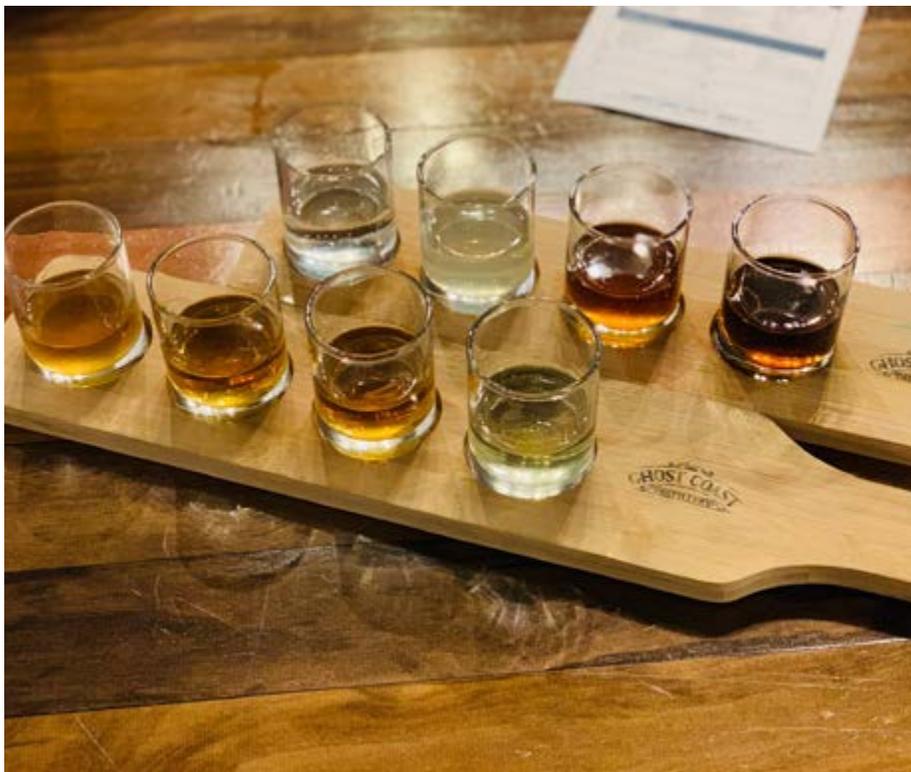
BY LIESEL SCHMIDT





Like all great business plans naturally do, the concept for Ghost Coast Distillery began as an idea written out on a cocktail napkin, the brainchild of two friends whose love of spirits, taste for adventure, and desire to create something unique and truly reflective of American tradition gave them the inspiration to leave their previous jobs to launch something that Savannah, Georgia, hadn't seen in nearly 100 years. And while it may have been a gutsy move to open the first legal distillery in the city since the days preceding Prohibition, Rob Ingersoll and Chris Sywassink created Ghost Coast in 2017. They did so with a singular vision in mind: to produce a "spirit for every spirit."

Now boasting over 25 creative, hand-crafted spirits in their repertoire, Ghost Coast prides itself on its innovation and originality, using unconventional or unique ingredients to make unusual spirits and introduce them to a whole new audience. And continuing in that vein, 2019 will be a banner year for the distillery, heralding the release of four small-batch bourbons, each with its own unique mix of grains and distinct flavor profile. Ultimately, these bourbons will be blended to create a 36-month



“Master Bourbon” to be released in February of 2020. First up in the highball is the 24-month First Release Straight Bourbon Whiskey, uniquely made from corn; rye; malted barley; and oats fermented with saison yeast, a Belgian-style yeast commonly used in beer. Apparently, the idea for aging beer in bourbon barrels has been flipped on its head with this one, and Ghost Coast is proving that the concept not only has merit—it has the perfect finish.

Chosen both for its resilience to Savannah’s extreme temperature changes as well as the fact that it introduces a fruity spiciness, saison adds depth and complexity to the bourbon, blending beautifully with the oats used in each of the four releases to bring out notes of butterscotch, caramel, dried apricot, and a touch of cinnamon.

“We’re in the business of having a good time, and we don’t take ourselves too seriously,” says Sywassink, who, before co-founding Ghost Coast, owned and operated a fishing lodge with his wife, Julie. “Working in this industry means more than just creating and selling spirits—it’s about creating an experience with every new release.”

Clearly, their plans for creating an experience is off to a great start, as the First Release is the initial—and currently the only—bourbon on the market to use a saison yeast. “We strive to create something you’ll love, something you didn’t know you’d love, and that’s what inspires us to push the boundaries and try new things,” says Ingersoll, who previously worked in manufacturing for a rock-climbing company.

Ever the intrepid tastemakers, the two friends whose innovative spirits literally gave rise to innovative spirits have no intention on resting on convention; and with the introduction of their First Release, they’re proving that they have a ghost story worthy of sharing.



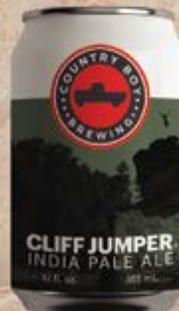
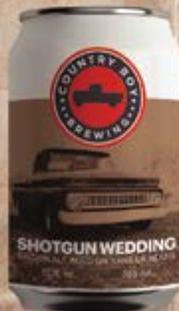
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FROM OVER THE RHINE TO MUSIC CITY

BY JOE EASTON

More than 100 years ago, the building at 1910 Elm Street in Cincinnati, Ohio, was the bottling plant for Christian Moerlein. At that time, Moerlein was one of the top beer producers in the nation, and the area surrounding the brewery was alive with the appreciation of beer. Then prohibition forced the brewery to close, causing the culture and neighborhood to fall apart. Fast forward to 2019, and craft beer is once again an agent for restoration in this neighborhood, but this time Rhinegeist Brewing is the name on the building at 1910 Elm Street.



While there is over 100 years separating these great Cincinnati brands, both stand for nearly the same thing: quality beer and a strong beer culture.

Yes, the beer being brewed is quite different. And you can't deny that the world and the people inhabiting it are quite different. Because regardless of era, people still long for connection. 100 years hasn't changed the fact that we want a strong community, and for many, beer is at the center of bringing community together.

That is the beauty behind what Rhinegeist has been able to accomplish over the past five years. They've developed a brand that stands for community and quality brewing just like the great brands that came before them. And now they are bringing their tasty brews to Nashville.

How did Rhinegeist go from being a newbie in a booming craft beer industry to the 28th largest brewery in the nation? The short answer is intentionality.

Having a deep background in the industry, the founders believed they knew the elements needed to build a successful brewery. It would require that the beer quality be just as important as the people they hired. This ideology would lead to a path of success.

They were intentional about providing consumers with what they wanted which means hoppy beers. It was and still is the driving force in craft beer. And with a flagship IPA as good as Truth, they were able to scale very quickly as they became known for hop-forward brews.

However, not everyone is a fan of modern hopped beers and that's recognized in their core lineup, which includes a fruited tart ale and a lager. In addition, they've been building out a portfolio of beers featuring sour ales, dark beers, a barrel program, and whatever trend the beer world embraces next.



And yes, the branding were also very intentional. Rhinegeist (Ghost Of The Rhine) speaks directly to their neighborhood of Over The Rhine. The packaging is classic and easy to recognize; they are amazing when it comes to sharing their culture via their marketing.



So what's brought them to Nashville? Intentionality is also evident in the manner at which they've expanded. As a cultural hub of the South, Nashville is already in tune with craft beer. Rhinegeist also really loves how the city has many neighborhoods with unique identities, reminding them of their hometown of Cincinnati.



These simple truths gave Rhinegeist the motivation to bring their beer to a city that would appreciate all that they had done in Cincinnati.



Craft beer drinkers of Nashville can expect to see Rhinegeist's core beers during the initial phase. This includes Truth, Bubbles, and Cheetah. As the brand is established, more styles and beers will make their way South. This could include their barrel-aged stouts and sours as well as seasonal beers. While most of their beers will fall into the "crushable pale ale" category, they are always brewing up special batches to keep it interesting.



Just as Rhinegeist has been a catalyst to rebuild the beer culture in Cincinnati, they also aim to bring that same vibe to the great city of Nashville and add to it.



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Facing their own fair share of challenges when they were first established in 2013, Lickinghole Creek Craft Brewery was among the pioneers in the craft brewing industry in Virginia—especially when it came to their specific business model. Created as an agricultural farm with a brewery and a taproom, owner Lisa Pumphrey had visions of making the brand a truly “farm to glass” operation, sourcing much of the ingredients from her very own working farm and handling every step of the production process right on site.

“We use our own well water for every single brew and have a few pounds of our own farm-grown barley in each batch—some batches even contain 100 percent of an ingredient we grow on site,” says brand ambassador Chris Kotiza.

The name Lickinghole Creek—drawn directly from that of a small creek that runs nearby—simply can’t be uttered with a straight face. It’s not possible. And that, in a nutshell, could easily summarize the way that the company approaches the beer that they produce. For Lisa, a former wildlife conservationist, and her team, it’s a way to be creative and have fun; and as they experiment to craft the brews that hit production runs, they’re not afraid to present something wildly unexpected.

Among their best-selling core beers are, by Kotiza’s estimation, the Nuclear Nugget and Heir Apparent, respectively a West Coast IPA laced generously with locally sourced honey and a light-colored stout with chili peppers, cinnamon, and vanilla. Interesting infusions of flavor, to be sure; but with others whose names contain words like “Pie,” “Carrot Cake,” “Chocolate Obsession,” “German Chocolate Cake,” and even “French Toast,” it’s clear that Lickinghole Creek isn’t afraid to bring it. Throughout the year, Lickinghole offers between 35 to 40 brews or more that they send to distribution and serve in the taproom at the farm in Goochland, where guests can come to slake their thirst and indulge in some of their small plates while they take in the scenery and breathe in all that good, clean, country air.

Operating with their own mad creativity on show is Three Notch’d Brewing Company, named in honor of a legendary colonial-era thoroughfare running east and west through central Virginia called Three Notch’d Road because it was given a distinctive marking of three notches burned or axed into trees to blaze the trail. And while Three Notch’d Brewing’s namesake might have been made famous by Jack Jouett’s midnight ride to Charlottesville in June of 1781, the craft brewery is famous for something else: blazing the beer scene.

Since opening their home base in Charlottesville in 2013, they now operate three additional locations in Richmond, Harrisonburg, and Roanoke, boasting two kitchens and brewery spaces, and two “collab houses,” where they conceptualize, create, and test out the many beers they produce every year. In their past six years of operation, the



VIRGINIA IS FOR BREWERS

BY LIESEL SCHMIDT

As a movement, craft beer brewing is a relatively new one to hit the United States; but like dry kindling meeting a lit match, it’s caught rapid fire, giving the big boys a run for their money as people learn to appreciate the beauty of a handcrafted brew. Naturally, some areas of the country are more attuned to the growing trade; and while it can be an uphill battle, at the end of the day, it’s a worthwhile one. And for those with the passion to chase the dream, it’s something that creates a community and a legacy worth toasting.



label has produced in excess of 600 different beers, a feat made possible by the fact that each of their four locations releases a different beer each week. Largely the brainchild of head brewmaster Dave Warwick, the beers are original, unique, flavorful, and sometimes downright wacky.

“He’s one of the best in the business, and he innovates constantly and brings an ever-evolving lineup of beers to our customers,” says President and Founder Scott Roth, who, in a former life was a restaurateur whose love of craft beer started in the late 90’s while he was bartending and managing an Irish pub with 46 draft lines. “That was a pretty rare thing at the time, and the exposure that I received to craft brewing there carried over,” he recalls.

His partners, George Kastendike and Derek Naughton, while having none of the same background as Roth, being—respectively—a consultant and entrepreneur in the energy industry and an IT professional, nonetheless both shared the same level of passion for craft beers, making the venture a dream come true for all of them. While they certainly faced their fair share of trials, the trio (who also now share ownership with a large pool of investors) is happily raising a glass to their success thus far.





Capturing notice with core beers like their Minute Man IPA and 40 Mile IPA, they've also created a great following with rotating year-round series like their Gose Series, and special releases like the Hazy IPA Nephrology Series, as well as seasonal one offs.

"My favorite beers to date are Jazzfest, a New Orleans-inspired pecan and sugarcane ale; Firefly Nights, a summer-inspired honeysuckle ale; and Michelle's White Wedding, which is a white ale brewed with Chamomile tea," says Roth.

Dedication to crafting quality brews is clearly becoming widespread throughout Virginia, and while Oozlefinch Craft Brewery may be serious about their work, seriousness flies out the window when it comes to exploring the limitless possibilities of beer. Named for a strange, large-eyed bird supposedly spotted outside the Fort Monroe Officers' Club in 1905 by Captain H.M. Merriam, Oozlefinch aims to capture the same legendary status as that legendary bird; and while the brewery might have only been in official operation for a few years, it's been a dream of founder Russell Tinsley's for more than a decade.

Like many, Tinsley's journey starts with



home brewing; and after life threw him a curve in 2012, he left his job as a Newport News Police Department narcotics officer to put plans into motion to take his hobby and make it a reality. Officially founded in 2016, Oozlefinch has since become a popular brand for presenting what Tinsley refers to as "thought-provoking beers that challenge your palate.

"It's an art for us," Tinsley continues. "My brewers don't just toss ingredients together and hope for the best. Everything is carefully calculated and planned with a specific purpose...nothing

is accidental, and they truly have it down to a science. We want to make the absolute best beer that we can," Tinsley says of the Ft. Monroe-based brewery.

Among their best sellers, Tinsley lists their live sour gooses, Berliners, barrel-aged beers, and hazy IPAs. And much like the quirkiness of their name would imply, they've got a few quirky brews in the mix. "You name it, we've probably attempted it, from a Banana Pancake Stout and a Raspberry Pie Berliner, to a Blueberry Rye whiskey barrel-aged sour and a martini-style gose that has olive juice for salinity. They're pretty much a party in your mouth!"

Boasting production of around 150 different beers in their past few years, Oozlefinch has plans of braching out even further to reach a wider wingspan with their distribution and make everyone believe the legend of their name.



Side Bar

Lickinghole Creek Craft Brewery is located at 4100 Knolls Point Drive, Goochland, Virginia 23063. For more information, visit Linkingholecreek.com

FOR MORE INFORMATION

on Three Notch'd Brewing Company and their locations, visit Threenotchdbrewing.com.

OOZLEFINCH CRAFT BREWERY

is located at 81 Patch Road, Fort Monroe, Virginia 23651. For more information, visit Oozlefinchbeers.com.

SOMETHING DIFFERENT:

A BURGEONING CHOCOLATIER PAIRS HER TREATS WITH VINTAGE BEER

Atlanta, Georgia-based owner of Pino Xocolates, Stephanie Pino, makes three desserts and we pair each of them with vintage beers from the world famous Brick Store Pub's cellar while she tells us her story.

WORDS BY ALE SHARPTON
AS TOLD BY STEPHANIE PINO



As the craft beer movement progresses, the vast range of tasting notes ales and lagers provide have lead to more respect from not only sipping advocates, but gourmands as well. This has resulted in more beer dinners and pop-up tastings where beer is paired with everything from cheese and salads to vegetarian, poultry, and seafood dishes—not to mention a popular favorite: desserts. Addressing the latter, we found a burgeoning chocolatier named Stephanie Pino residing in Atlanta, Georgia, whose one-year-old company, Pino Xocolates is consistently adding clients to its following.

To shed more light on a road to entrepreneurship which included spending time in Nicaragua to hone her craft, we met Stephanie at one of the most revered beer bars in the world—downtown Decatur's Brick Store Pub. While interviewing her, we decided to take chocolate and beer pairing to the next level. Stephanie provided three of her handmade delectables, and we—along with Brick Store's staff of experts—selected a trio of world-class ales direct from their stocked cellar to complement each one. And since these vintage ales are extremely hard to find throughout the world, we provided a more accessible, current beer with each one comparable in flavor profile.

Toasting with an Evil Twin and Westbrook Mexican Cake Imperial Stout poured from a tap of the Store's main bar on the first floor, 31 year-old Stephanie tells her story. Enjoy.

I am the daughter of a Cuban father and a Colombian mother, born and raised in Miami, Florida. I spent 23 years of my life in the 305, until I realized I wanted something different. That's when I left Miami and moved to Key West, and lived on that beautiful island for about seven years before making a move to Atlanta. I've always been a free bird, but recently I have found myself happily resting my wings.

I got into chocolate about three or four years ago after I traveled to New York City and found a chocolate factory called Raa-ka Chocolates. I took a tour and immediately fell in love; and from that moment on, I made it a point to try and learn everything I could about chocolate. It was not too long after that I decided to take a trip to Nicaragua and worked on a cacao farm to learn about the process, from the second the seed is planted to the final processes of turning a cacao seed into the chocolate we all love to eat. My time in Nicaragua was extremely inspirational and emotional. It was a tough two weeks on my own, but working alongside cacao and eating the fruit, learning how to grow, pick, ferment, dry, roast—all of it made me really appreciate the cacao plant so much more than an actual chocolate bar. Because of this, I wanted to get a tattoo of something that would represent cacao and not just chocolate; so not long after my trip, I got a tattoo of the theobromine chemical compound. It's the bitter alkaloid of the cacao plant. It's definitely one of my favorite tattoos on my body. Every time I

look at it, I think of my time in Nicaragua, the people I met, and the plant I worked with and learned to love so much.

My desserts are pretty much all over the place; I make cakes; cookies; bars; pies; and, of course, chocolates. I think what makes my desserts different is that I try to incorporate chocolate into all of them in one way or another, whether it's white chocolate, dark chocolate, or milk chocolate. My business has 'chocolate' in the name, so I make it a priority. I also love working with liquor and interesting flavor combinations. I have a couple of cool Cuban-inspired desserts I'm working on right now, as well. Lately, my most popular orders have been cakes. It's weird; when I first started chocolate, I was making bonbons left and right. Now it's come back to pastries and desserts and hazelnut chocolates.

As for business, since I just moved to Atlanta, I'm steadily building my clientele here. Most of my customers were in Key West, where I originally started my business. There, I had all sorts of people buying chocolate, from all walks of life. That's happening here now, as well.

Ultimately, I just want to be able to run a successful baking and chocolate company. I know I want to continue doing special events and custom orders. There's something about custom work—I simply love working with people and being able to help make their vision come to life with my desserts. This is always a great feeling for me.





The Pairings

DESSERT #1: SPICED RUM CARAMEL CHOCOLATE BONBONS

The spiced rum is actually from Key West. It has a chai flavor going on. It's definitely one of my favorite spiced rums. If you're ever in Key West, check out the First Legal Rum Distillery.

The Pairing: 2015 KleinBrouwerij De Glazen Toren Ondineke Gilsjtersen Tripel

8.5% ABV

Current: Unibroue La Fin Du Monde

DESSERT #2: PISTACHIO AND DARK CHOCOLATE FRENCH MACARONS

My pistachio macarons are pistachio-loaded cookies with a dark chocolate whipped ganache filling, topped with dark chocolate and crushed pistachios.

The Pairing: 2016 Evil Twin + Westbrook Brewing Imperial Mexican Biscotti Cake Break

10.5% ABV

Current: Ongoing series

DESSERT #3: RASPBERRY CHOCOLATE CAKE.

For my three-layer raspberry chocolate cake, I used fresh raspberries, freeze-dried raspberries, and frozen raspberries. I was jokingly calling it "death by raspberry cake," but it really is.

The Pairing: 2015 Brouwerij Oud Beersel Oud Beersel Framboise

5% ABV

Current: Lindemans Framboise

Follow Stephanie Pino and her Pino Xocolates on Instagram, at @pino_xocolates, and her website at Pinoxocolates.com.



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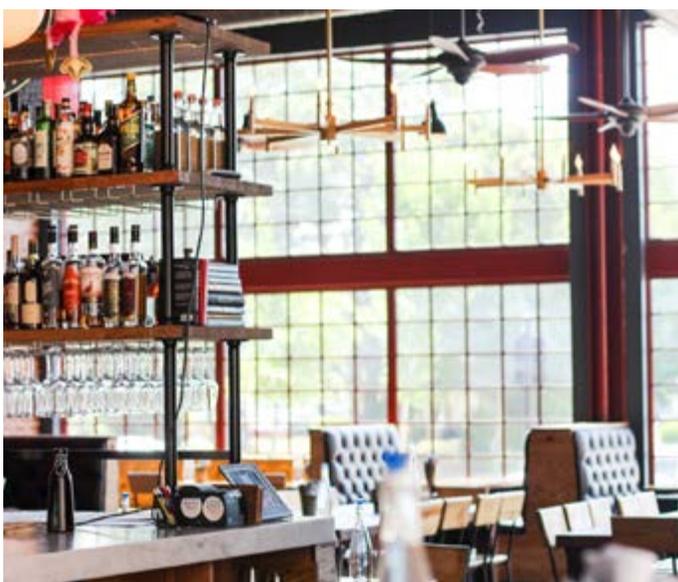
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A DAY IN DULUTH

Stephanie Grant

The city of Duluth sits 25 miles northeast of Atlanta, a city whose streets once overflowed with cotton and depended on the power of the steam engine. Their motto, “Pride in Old and New,” is visible as you drive through the city and notice architecture that harkens back to Duluth’s past.

The city has worked to maintain its historic integrity, including the downtown area which looks even more nostalgic than it really is, but still vibrant. It has become a gathering place for families in the area offering shopping, fun, food, entertainment, and relaxation, making it the perfect spot for a quick weekend getaway.

WHERE TO STAY

The Embassy Suites by Hilton Atlanta on Satellite Boulevard has spacious two-room suites, and provides free cooked-to-order breakfast. In the evenings, enjoy complimentary light appetizers and beverages. The hotel seeks to give you the feeling of home simultaneously with the luxury of being a guest.

GOOD WORD BREWING

Once your family settles in, head to Parsons Alley in historic downtown Duluth. There, you'll find Good Word Brewing and Public House, a local brewpub whose goal is to embrace their neighborhood and environs. "A true public house is a great place to celebrate and commiserate," says co-owner and head brewer Todd DiMatteo. This explains why, on a typical day, you won't find TVs dominating the atmosphere unless there is a special occasion such as the Atlanta United playing.

DiMatteo and his team are committed to fostering community through their charitable actions and dedication to being involved in what's going on in Duluth. DiMatteo moved his family to the suburbs after living in Decatur, Georgia for several years. He was a manager at Brick Store Pub, a beloved watering hole in its downtown, where he met business partner and co-owner Ryan Skinner, the former beer manager at the Pub.

The duo started to dream about owning their own place. After looking in the Atlanta area for a location, they decided to start considering the suburbs. DiMatteo admits he was skeptical—moving outside the perimeter of I-285 is like a New Yorker moving to New Jersey—but after attending a concert in the area, he was ready to call Duluth home.

Originally, downtown Duluth comprised a few shops in a strip mall; in fact, the area where Good Word Brewing now resides was initially a dirt lot. The building is less than four years old, but the exposed brick walls and floor-to-ceiling windows makes it look like it had been around for almost a century. The modern and welcoming furnishings are a great contrast to the antique feel of the building. Each item is carefully selected to honor their mission of fostering community and family— from the painting of Brick Store Pub, to the mural of the owner's daughters playing with a string telephone. A visit to Good Word Brewing is like stepping into the home of a good friend.

As a brewpub, DiMatteo wanted Good Word Brewing to be strong on all fronts—from their food and beer, to their cocktails, wine list, and service. Executive Chef Brian Crain elevates traditional pub food by using fresh ingredients sourced by local farmers and growers; a few items on the menu also give a nod to DiMatteo's Puerto Rican heritage, including the empanadas with smoked pork shoulder, charred tomatillo salsa, and crema.

Good Word strives to have a beer list that caters to the surrounding community; and whether someone's a beer geek or simply a casual drinker, they're sure to find something they love from one of their 16 brass taps. The beer list contains a diverse range of styles, including IPAs, stouts, saisons, sours, and English-style bitters. DiMatteo has plans to add barrel-aged styles to the roster along with lagers.

While the beers and food are fantastic, the key to Good Word Brewing's success is their hospitality. DiMatteo has assembled a staff that exudes the warmth and friendliness the South is known for.





Good Word Brewing recently released their first cans—Never Sleep IPA and Die Todd Die Pilsner, with plans to release Anna Fantastics, Moose Traxx, The Universe Says, and Sleepwalker. And while you can easily buy their beer in the store, a visit to their brewpub is well worth the trip.

TRUNK ‘N TAP

Good Word Brewing isn't the only stop you should make while in Duluth. A block away, you'll find Truck 'n Tap, a food truck and craft beer bar. With more than 19 beers on tap and rotating food trucks daily, you can experience something different each day you visit. Their tap list includes a range of styles, from IPAs and pilsners, to dark beer and sours. The open-air space allows you to look out into the Town Green—a gathering spot for free festivals, concerts, movies, and other entertainment provided by the city. Town Green also features a fountain so kids can cool down while their parents enjoy their preferred source of refreshment from Truck 'n Tap.

Whether you want a quick getaway or a peek into the suburban beer scene, Duluth is the perfect place to visit; and a short drive from Atlanta will put you in the heart of a vibrant downtown committed to the community.

PARTY...LIKE A DIABETIC?

Brew festivals!
Barbecues! Boats!
It's summer and that
means one thing:
It's time to sip those
delicious summertime
favorites and...drink like
a diabetic!

BY CAITLIN GRENIER

You read that right: drink like a diabetic. Now, if you don't have diabetes, you've more than likely assumed that diabetics can't drink, that they shouldn't eat out, or that the only thing they have to watch out for is sugar. All false assumptions—but trust me, I thought all of that and more before I got diagnosed with latent autoimmune diabetes in adults (LADA) in 2013.

There are currently 30 million people in the United States with diabetes, or approximately one out of every ten people. Chances are that in your tasting room, restaurant, or bar, you have patrons with diabetes. One thing that people with diabetes have in common—besides their malfunctioning pancreas—is the need to count carbohydrates (not just sugar). Every time that we eat or drink something with carbs, we need to have an idea of how much we're consuming to help us manage our blood glucose. Problem is, this information is not always easily accessible or available—especially at independent breweries, bars, or restaurants—so a lot of the time, we're either guesstimating or skipping the item altogether.

Being an extrovert, foodie, dancer, lover of wine, and social butterfly, I grew tired of guessing how many carbs were in everything I wanted to indulge in when I was painting the town red. Then I realized that I couldn't be the only diabetic who enjoys beer, wine, and craft cocktails or wanted to be able to know for sure how many carbs I'm consuming...Right?



Over a beer with my sister, we spouted ideas off each other until the phrase, “Party Like a Diabetic” rolled off our tongues. Bingo!

And so was born Party Like a Diabetic (PLAD), an online resource providing carb counts for local breweries, restaurants, bars, and event centers to help people with diabetes feel more at ease while dining, wining, and taking full advantage of all the South has to offer. PLAD’s goal is to open up opportunities for diabetics as individuals and for local businesses, as well.

I’m excited to be partnering with some of the top local breweries, distilleries, and restaurants in the South. By partnering with Party Like A Diabetic, these businesses are not only making it easier for diabetics to make more informed decisions and have more options but also making their products more accessible to a larger number of people. As mentioned, carb counting is always on our minds, and the old adage “knowledge is power” is especially true in this regard.

Carb counts are currently listed on my website and the HEAL app, a comprehensive diabetes management tool. My long-term vision is to spread PLAD to every major city in the US.



sex on the beach 7 grams of carbs:

INGREDIENTS:

oz vodka, 2 oz peach vodka, 6 oz diet cranberry juice, 1 tsp orange extract, sprite zero (or club soda for less sweet), ice

Combine vodka, peach vodka, orange extract and cranberry juice in cocktail shaker with ice. Shake well. Pour equal amounts of liquid into martini glasses. Fill glasses the rest of the way with either sprite zero or club soda (depending on sweetness preferences) and stir. Garnish with a slice of lime.

To learn more, email

partylikeadiabetic@gmail.com
or follow @partylikeadiabetic.

For more info, visit Partylikeadiabetic.com.



BREWING UP CREATIVITY

By Liesel Schmidt



It's clear, after only a few minutes of talking to Billy Pyatt, that the man has beer running through his veins. It's the passion he exudes, the obvious joy it gives him that seems almost akin to a kid in a candy store. He's truly geeked out on what he's doing—giddy about it, in fact—seeing it not so much as work, but as a privilege and a true source of pleasure. And maybe that's what's made him so successful, building a craft beer brand whose cans fly off the shelves and keeps his customers thirsting for more.

His path in the industry of craft beer brewing is interesting, to say the least. Having had a long career with Corning, Incorporated, he has a background in tech—a fact which makes him naturally geeky, to put it in his own terms. And while a five-gallon stovetop beermaking kit his wife gave him in 1994 as a Christmas gift could easily have stayed in the box unused or gone no further than getting the occasional use when time allowed, it turned into a full-blown career, tapping into some unexpected part of him that appealed to his inner nerd and put his unslakeable thirst for a good beer to good use.

Pyatt wasn't alone in his endeavor to create a brand. In fact, between 1994 and 1999, much of it relied heavily on his younger brother, Scott; and as the stovetop hobby yielded even more success, the two brothers decided to give it a real push, tracking down bigger machinery that they sometimes had to retool for use in beer brewing, sourcing ingredients in large enough quantities to create their product, and spending vast amounts of time

developing recipes and testing them out.

When the Catawba brewery officially opened in 1999, with Billy still employed at Corning, Scott was relied on even more, playing a key role in the day-to-day functioning of the operation that continued from 1999 until 2012 as the two brothers—and Billy's wife, Jetta, who joined the duo as a third partner in the business—organically grew Catawba from making a few kegs of beer to annually producing 1000 barrels—roughly 13,800 cases.

Their impressive growth naturally led to the need to expand in many ways: hiring on more staff and increasing production by spreading out their processes across three locations in Asheville, Charlotte, and Morganton, North Carolina. But they did something unique in the way that they fueled their continued growth, as well, focusing much of their efforts not so much on just the core brews that had initially launched them into the market, but making innovation a driving force that kept them fresh and in demand. For Billy and his brother, the innovation was a natural expression of their own creativity, a fallout—of sorts—of their deep love of truly

good beer and their desire to explore its potential. The more unique and unexpected, the better; and over the next few years, that became one of the core concepts of Catawba.

“Early on, and particularly driven by my brother, we tended to experiment,” says Billy, who retired from Corning in 2011, when Catawba really hit its growth stride. Showing undeniable potential for expansion, the company needed his expertise in engineering, sales, marketing, strategy, and leadership experience even more. “As we evolved and the craft beer industry evolved, we wanted try even more things. In 2012, we had about 12 to 15 beers in our portfolio. By 2017, our portfolio included about 75 beers. Talk about creativity! But we also created an interesting—probably one of the most interesting—beers in the market, even now,” he goes on. “

This “interesting” beer to which he refers is certainly worth mentioning, worthy of tasting, should you be one of the lucky ones to get your hands on it during the three months a year that it's actually available. Four words: Peanut Butter Jelly Time.

Brewed as a brown ale, the beer is then aged on raspberries before being aged again over roasted peanuts. “When you get it, it’s just like drinking a peanut butter and jelly sandwich. You taste the breadiness from the malt in the beer, the raspberries—which is your jam—and then you taste the peanuts,” Billy explains.

Sounds insane, but it is innovative thinking like this that has raised Catawba’s following, as has their Passport Program, which tasks their Asheville brewers with producing one beer a week for crowd testing and limited release each and every week of the year and then presents the beers with this challenge to their customers: Fill your “Passport” with 13 stamps per quarter and get a prize. Fill it with a stamp from all 52 beers in a year, get an invitation to their

annual celebratory dinner or brunch. It’s a nice perk for their customers, but also one that benefits Catawba, as well. They learn what works and what doesn’t, what should be tweaked and what should be abandoned. And it’s given them freedom to explore the wonderful world of beer in many unexpected ways.

While innovation might claim much of the focus of Catawba and has certainly fueled its growth, that growth created a need for something more. But just what that “more” might be was still a question until 2017, when they heard news of a brewery that was coming onto the market for sale in Charleston, South Carolina. “The more I talked to the owner, the more I realized that our philosophies were the same: they were family owned, just as we were family owned.

They were also Southern, very focused on product quality, and had a great community interface with charity work—just like we have always strived to do at Catawba. We also realized that we could double the company if we put them together. It made sense, and over about six months or so, we tried to find a way to make it happen,” Billy says of their acquisition of Palmetto Brewing.

As with any great union, the blending of the two has played to their respective strengths to bolster their weaknesses without losing what each label is at its core, as they are still being run under their names, just now as part of the overarching Catawba Valley Brewing Company brand. “When we purchased Palmetto, the one thing that they never really did was go after the experimental side,” Billy says. “They had four or five core beers that were doing pretty well, and they would have maybe one seasonal every three months, so they were only producing about 15 to 20 beers a year. It was kind of their philosophy to concentrate on their core beers and get them out into distribution. They also never had the facilities to really experiment; theirs were geared around producing large quantities of the beers that they sent to their distributors,” he goes on. “That was a key difference between Catawba and Palmetto’s mindsets. Catawba always saw variety as better, and we invested in that, putting out 75 to 100 beers a year. We’re bringing that creativity to the Palmetto brand now.”

Case in point? Their seasonal Piece of Cookie Stout. “It’s amazing!” Billy exclaims. “It tastes just like a mint chocolate chip cookie, and that came through the development efforts that we injected into the brand. Additionally, there have since been a bunch of new core beers, seasonal specialties, and one-offs that have become part of the Palmetto brand to give it a refresh and give it a new look.”

Two years into the acquisition, the future continues to look bright for both Palmetto and Catawba—and they’re thirsty for whatever comes next.



TAKING A BET ON BRETT

BY ART WHITAKER

Every June, a select group of breweries from all over the world are invited to Amsterdam to participate in Carnivale Brettanomyces. This festival, created by Jan Beekaa Lemmens, celebrates everything funky—especially the brewing yeast Brettanomyces—and includes pourings, dinners, and educational events at various breweries, bottle shops, and other venues scattered across this beautiful and historic city. There's even an event during which select homebrewers are invited to pour.

Five breweries and a yeast lab from the South were among the celebrated breweries invited to participate in what Porchdrinking.com lists as one of the ten international beer fests you cannot miss; among them were Orpheus Brewing (Atlanta, GA); Birds Fly South (Greenville, SC); Fonta Flora Brewery (Morganton, NC); Jester King Brewery (Austin, TX); Yazoo Brewing Company's Embrace the Funk (Nashville, TN); and VonSeitz TheoreticAles (Smithville, TN). Bootleg Biology of Nashville, Tennessee, was also invited to participate as part of the educational aspect of the festival.

Brettanomyces is a brewing yeast that has been used either intentionally or unintentionally for hundreds of years. It is a vital component of many sour and funky beers, but it must be noted that—as celebrated sour and funky brewer Brandon Jones (Yazoo Brewing Company) opines—"Brett does not equal Sour." Brett can impart numerous flavors that include fruity, floral, horse blanket, and rustic among its many profiles. You read that right. Remember, it's funky. It has the ability to metabolize more sugars than the standard Saccharomyces yeast that many breweries have used, which tends to make beer brewed with Brett taste drier.

Included is a quick recipe that can help you explore the wonders of Brett. You can basically use any recipe that you currently have, and apply Brett by itself or in conjunction with another yeast or bacteria.

NOTE:

Because Brett has the ability to metabolize more sugars than Sacch yeast, I recommend making sure you have several stable final gravity readings over a period of a couple weeks before packaging to prevent bottle bombs and gushers.





Josh Weikert's Brett Brew

(INGREDIENTS)

9 lbs. 2-row pale malt

1 lb. Munich malt

1/2 lb. British Crystal 45L

1/2 lb. flaked barley (can substitute wheat or oats)

1 oz. Nugget at 60

1 oz. Simcoe at 5

1 oz. Amarillo (Whirlpool)

1 oz. Citra (Whirlpool)

Yeast Wyeast 5112 Brett Brux

This recipe is around 52 IBU's. A standard mash profile of 150 degrees for 60 minutes should work fine.

The beauty of the recipe is that you can personalize it, but I recommend keeping your caramel malts low to explore the flavors that the many strains of Brett provide.

More details and the recipe can be found at:

Beerandbrewing.com/make-your-best-brett-beer.

Cheers,

Art

TRAVELING NECESSITIES

Guest editor Ale Sharpton provides us with his travel must-haves when flying around the world finding us the best places to sip beer.

TRAVELING IS TRULY A PASSION OF MINE, AND THROUGHOUT THE YEARS, I HAVE BECOME FOND OF THESE TOTABLE COMPANIONS WHEN I DO SO. TO NARROW DOWN THE LIST, I WENT WITH WHAT I COULD CARRY ONTO THE PLANE TO MAKE IT EASIER ON US. ENJOY AND HAPPY TRAVELS!



Eddie Bauer Expedition Drop Bottom Rolling Duffel

Virtually anything that's bought at an Eddie Bauer store can be returned after wear and tear with no questions asked. Since that's the case, why not get a rolling duffel, since it gets the most abuse during extensive travel? I have had an EB bag for almost two decades and have replaced it in different locations throughout the US every couple of years. You won't have to do it often, however, due to the high quality; but when it's necessary, you'll appreciate the initial investment even more. I proudly have three rolling duffels in different sizes; the medium fits in overhead flight compartments with no problems.

Eddiebauer.com



Halls Defense Assorted Citrus Flavored Dietary Supplement Drops

Obviously, keeping the mouth unoffensive is imperative for conversation. The citrus flavor is not only tasty, but also packs vitamin C and is nowhere as medicinal in taste as other drops.

Gethalls.com



Smell Goods

You not only have to look fresh, you gotta smell fresh. Small sample bottles are a gem. CREED is my favorite, but there are a gang of others. Oil-based product lasts the longest.

Creedboutique.com



Nature Valley Sweet & Salty Granola Bars

I don't do breakfast often, so I roll with a couple of these delicious Nature Valley Granola Bars made with peanut butter alternatives like almond and cashew butter. When on the go and feeling peckish, these chewy, sweet and savory bars are the truth.

Naturevalley.com



Oral-B Glide + Scope Outlast Floss Picks

What an awesome hybrid! Keep your teeth clean with the waxed "Glide" string and your mouth "Scope"-fresh with these mint-flavored flossers complete with a flexible pick at the bottom for those hard-to-get morsels. Even more of a win, the bag is resealable.

Oralb.com



LSTN Troubadour Wireless Over Ear Headphones

I always need beats to drown out undisciplined yappers, crying babies, or simply to rock one of my Spotify playlists, so these noise-cancelling headphones with Bluetooth capability help maintain my sanity. The detachable cord plugs into seat monitors for optimal sound, plus there's a built-in mic to phone loved ones that you landed in one piece; they even exceed eight hours of battery life. The African Zebra wood paneling and "vegan leather" ear pads boost style points significantly.

Lstnsound.com



Purell Advanced Hand Sanitizer

Pretty self-explanatory, but I will emphasize this fact: planes can be serious germ hosts. I've seen folks scrub down the entire seat including trays and all before sitting, but I'm good with a quick pump of this refreshing gel before eating the flight's pretzels and Biscoff cookies.

Purell.com



Kavu Rope Sling Bag

Sling bags with different compartments are highly practical, help avoid the "murse" look (if that bothers you), and are small enough to store in a bigger carry-on bag in case you have to consolidate to meet the two-bag max. I never leave home without one. The aforementioned Eddie Bauer brand and these guys—Kavu—make some damn good ones in different flavors. Bonus: they can carry up to a 750 ml bottle when you're off to a bottle share. Just sayin'.

Kavu.com



Hat Club 6-Hat Carrier

I rock hats all the time and take at least three with me, but flat brims are especially subject to being dented, crushed, and ultimately destroyed when things get rough. This ingenious hard plastic contraption with a 100-percent polyester neoprene cover keeps up to six crowns safe, dry, and snug—plus it comes with clips to attach to your backpack or luggage.

Hatclub.com

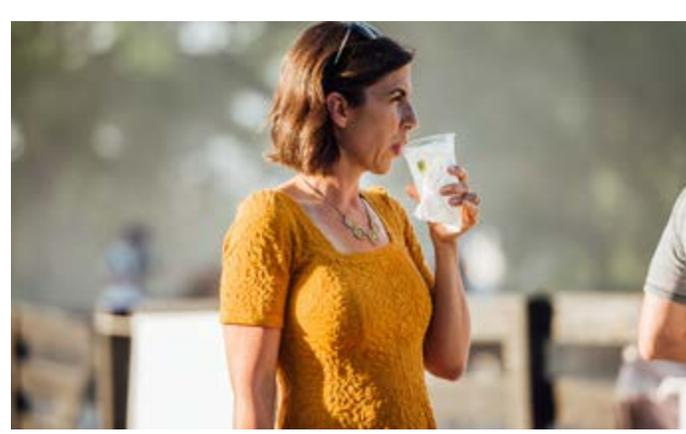
And don't forget—you'll be lost without a portable charger, a lightweight cotton hoodie, a neck pillow, and a bottled water you'll want to pick up after clearing security.

FunkFest

FunkFest is Nashville-based Yazoo Brewing's annual celebration of all things funky, sour and wild! It's not your typical lemonade stand-style beer fest; it's all friends pouring in a bottle share format. Featuring the best beer producers from around the globe, there are also incredible funky cheeses curated by Bloomy Rind.



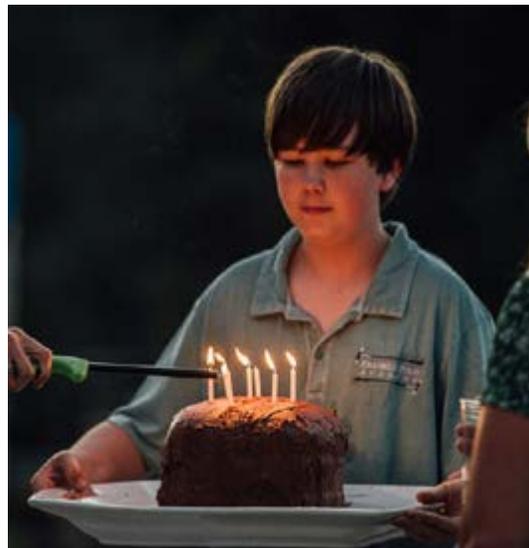


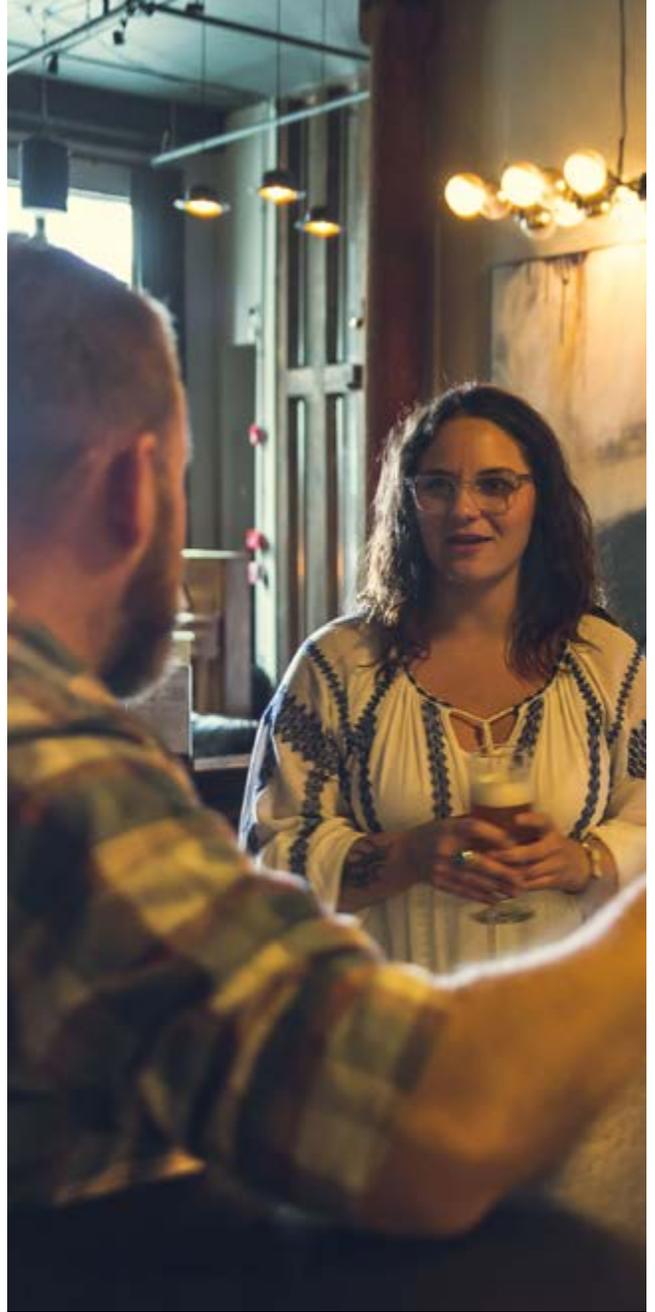
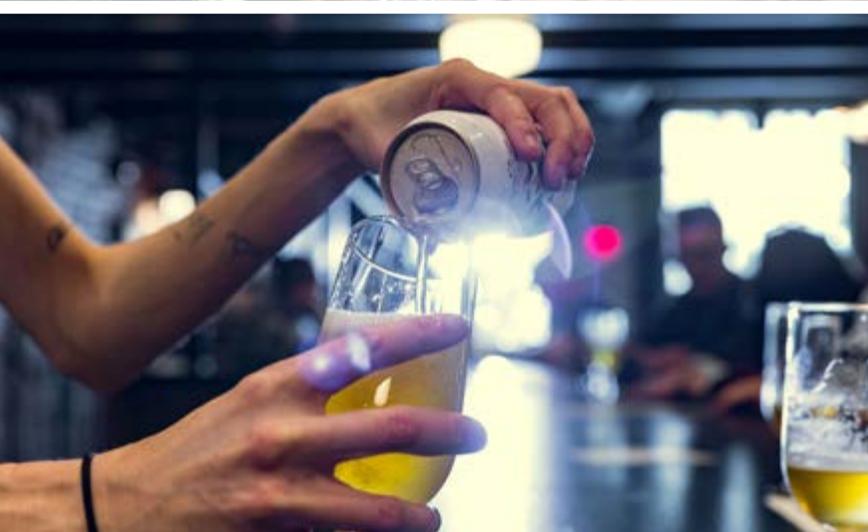


SOCIAL

Hap & Harry's and Franklin Polo Academy Pre-Party

An evening of polo included for the first-time ever Cowgirl Polo, followed by Franklin Polo Academy players and the popular Cowboy Polo. The feature match was fast and intense with the USA team coming out strong, beating South Africa to win the Hap & Harry's International Cup.





SOCIAL

Ajax Turner, Blackberry Farm, and Black Rabbit Night Out

Ajax Turner Distributing and Blackberry Farm presented their new offering, the Golden Ale, at Black Rabbit Restaurant in Downtown Nashville. Owners and friends indulged in an evening of beers and conversation, while enjoying the atmosphere and, of course, the beer.



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