

COME JOIN US

at the 46th Annual

OHIO MINI-CONVENTION

Miami Valley
Chapter
BCCA/NABA

JUNE 11 & 12, 2021 at the
**WARREN COUNTY FAIRGROUNDS
EVENT CENTER**

665 N. Broadway Street
Lebanon, Ohio 45036

BEER CAN & BREWERY ADVERTISING SHOW
BUY-SELL-TRADE EVENT

FRIDAY 8AM-6PM • SATURDAY 8AM-3PM

Friday Evening Concert 8-10 pm featuring...

The Music of Tom Petty & The Heartbreakers



Open to the Public \$15 Registration (Includes 2 drink tickets)

Register online at www.miamivalleybccca.com

Presented by...



THE
MIAMI VALLEY
BCCA  Brewery Collectibles Club of America

BCCA/NABA



Franklin Truck Wash & Warren County Fairgrounds Event Center

We have our taproom/restaurant re-grand opening **Friday-Saturday**. Full menu back on and We are releasing our new Vodka Seltzer. It is Gluten, Sugar, and Sodium free, 98 calories. 4 types Black Cherry, Peach, Pineapple/Mango, and Blood Orange. Come out and party!



Karrikin Announces Hearth Reopening After Months Long Closure

After closing its doors indefinitely on January 1st of this year, The Hearth, Karrikin Spirits Company's on-site restaurant, will reopen to the public with a full menu **Friday, June 11th** under the leadership of Donald Sullivan.

After weeks of menu testing, and growing support from returning and new guests, the decision was made to light the hearth once again to reintroduce the public to a menu full of locally produced ingredients — thoughtfully prepared and served in the setting of Fairfax's craft distillery setting.

About Donald Sullivan

Born and raised in Hamilton, Ohio, Donald Sullivan's first memories of food coincide with his memories of family gatherings.

"I loved watching my mom, grandma, and aunts cooking for fifty or sixty people (big catholic family). I can't recall an occasion when we ever had the family together without food. It just wasn't done," says Sullivan, or "Sully" as he prefers to be called both in and out of the kitchen. "So I think I've always seen food, and the act of sharing a meal, as a powerful medium for bringing folks together."

It was not long before Sully found his way into the industry. "My first steady job was washing dishes at Skyline. I think I was probably 17 or 18. Eventually I worked pretty much every spot in the restaurant, but I had a particular affinity for slinging conies."

After high school, Sully pursued and achieved his bachelor's degree in Business from Miami University. Even so, food was in his blood.

"During my last couple years of college, and then for some time after, I was a cook at a local bowling alley. It was a popular spot, and we did mostly hoagies, chicken wings, and flatbreads but on the weekends they would let me run specials. I would be doing parmesan crusted filet or seared scallops without ever considering that someone could be wary of ordering shellfish at a bowling alley. But we usually sold enough of the specials so they would let me keep trying new things and the idea of cooking professionally really set its hooks into me."

In 2014, the plan was to find a kitchen job in Cincinnati and set his sights on culinary school, but his path would change direction when he received a call from Nada's Brendan Martin. "I must've applied at 30 or 40 different places," recalls Sullivan. "He (Martin) hired me the next day." Sully spent the next six years between Nada locations in Cincinnati and Indianapolis, eventually earning the title of Chef de Cuisine at both. "I had the opportunity to work with and learn from some of the smartest, most talented, passionate people in the business."

What To Expect at The Hearth

There's something romantic about the setting of Karrikin Spirits Company. Be it the copper pot and column stills in the background of the taproom, the chandelier centerpiece that clashes perfectly with the industrial setting, or the glow of the fire in the hearth as you watch your food being artistically prepared.

The Hearth always has and always will take pride in locally sourced ingredients. From the [Tuba Baking Company](#) laugenbrezels — to the [Sixteen Bricks](#) buns — to the [Avril Bleh](#) beef, [80 Acres Farms](#) greens, or [Urban Stead](#) cheese you'll recognize local names on the menu and know you're in good hands.

Karrikin Spirits Company is located at 3717 Jonlen Drive, Cincinnati, OH 45227.



We have got some exciting things coming up around here. Read on to find out more:

After a few Setbacks and Hiccups.

Listermann Trail House Opens This Weekend!

We are expanding! You can find our second location a short way up **Dana Avenue at the Montgomery Road intersection, located with easy access off the Wasson Way Trail.** We are thrilled to bring you a tap list with more traditional styles to be complimented by our new in-house restaurant featuring fresh pizza, garlic bread, salads, pretzels, and Listermann beer cheese. We cannot wait to see you there! **A Grand Opening is being held on June 11th. - 13th. Weekend.**

This Today, we are releasing our latest Funky Fresh Sour:

FUNKY FRESH v3 SOUR ALE WITH WHITE PEACH AND PAPAYA (draft only)

4.0% ABV 13 IBU

The newest sour is the color and flavor of sunshine. Sweet white peach and fresh papaya perfectly balance our sour beer base, creating a dreamy pint of summer goodness.



THIRD EYE™
BREWING COMPANY

FUNKY FRESH v3
WHITE PEACH & PAPAYA SOUR
4.0 % ABV 13 IBU

AND NEXT WEEKEND!

Our First Anniversary Weekend EXTRAVAGANZA! June 18th - 20th. LOTS of fun stuff planned including:

Friday:

- Pint glass giveaway (while supplies last)
- Eye-Cing on the Cake Birthday Cake Blonde Ale Beer Release

Saturday:

- Barrel Aged Bottle Release: Astral Chocolate Raspberry & Vanilla Stout (while supplies last)
- Music by Thing1Thing2

Sunday:

- Father's Day Food Specials
- Bloody Mary Bar
- Beermosas
- Dog Day Sunday!

Releasing SPECIAL VARIANTS of some of our favorite beers throughout the weekend!

Anniversary poster and commemorative T-shirt for sale all weekend long (while supplies last).

Ice cream sandwiches from @CincySammys, Beer Cocktail Slushies and more!

Looking forward to seeing you there!

THIRD EYE
BREWING COMPANY

1 YEAR
Anniversary
CELEBRATION
FRI. JUNE 18 - SUN. JUNE 20

THIRD EYE
BREWING COMPANY

EYE-CING ON THE CAKE
BIRTHDAY CAKE BLONDE ALE
5.0% ABV 12 IBU

EYE-CING ON THE CAKE ANNIVERSARY BEER RELEASE

Barrel Aged Bottle Release
ASTRAL
Chocolate Raspberry & Vanilla Stout

Bringing back some of our
FAVORITE beers with
SPECIAL VARIANTS of each!

Anniversary Pint Glass Giveaway

LIVE MUSIC Saturday w/Thing1Thing2
and MORE!!

LIVE LIFE. DO GOOD. DRINK BEER.

RHINEGEIST
CINCY • MADE



**GOLD ON
THE GREEN.**

WIN THIS CUSTOM, CHEETAH-FIED
1974 HARLEY DAVIDSON
THREE-WHEELED GOLF CART!
TEXT "GOLDENTEE" TO 55678





Cincy Summer Beerfest
July 17th 2021
@ Smale Riverfront Park

A Great Father's Day Gift Idea!

Cincy Summer Beerfest
Is Back **July 17!**

At Smale Riverfront Park on The Banks of The Mighty Ohio
River!

**Cincy's Biggest Party of Summer is Back at
Smale Riverfront Park!**

2 Big Sessions:

The 'Fun in The Sun' Day Session 1-5pm

The 'Beerfest at Night' Session 7-11pm

**Over 200 Craft Beers with thousands of Craft Beer
Lovers! Seltzers, Wines & Cocktails Too! Cincy's Food Trucks
selling their creations. Live Music from The Beerfest Party
Band *4th Day Echo!***