

THIRD EYE
BREWING COMPANY

1 YEAR Anniversary

CELEBRATION
FRI. JUNE 18 - SUN. JUNE 20

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!!

THIRD EYE
BREWING COMPANY

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

LIVE LIFE. DO GOOD. DRINK BEER.

THIS 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!

Blue Ash craft brewery to distribute to Kentucky for first time



Fretboard Brg Co. selections include, from left: Trey, an amber; Jazz, an American stout; Vlad the Impaler, a Czech Pilsner; and Improv IPA.

CORRIE SCHAFFELD | COURIER By [Meghan Malas](#) – Editorial intern, Cincinnati Business Courier

A Blue Ash-based craft brewery will distribute across state lines for the first time later this month.

In partnership with Heidelberg Distributing, Fretboard Brewing Co. beers will be made available in Kentucky beginning the week of June 21.

Cans of Reba strawberry blonde, Vlad pilsner, the brewery's West Coast IPA, Improv, seasonal releases and more will be available throughout the commonwealth. Draft beer will be found at bars and restaurants in Northern and Central Kentucky.

"As a music-themed brewery, one thing we're really excited about upon entering Kentucky is new opportunities to work with local music venues," Mitch LaGrow, Fretboard marketing director, said in a release.

Fretboard Brewing, which has been operating for 3 1/2 years, announced its arrival in the Dayton market in February 2020. Prior to then, the brewery and live music venue had only been self-distributing throughout Greater Cincinnati. Fretboard expects to continue expanding its distribution this year, with a new canning line recently installed in the brewery.

Fretboard beers will be available at Florence Speedway in Boone County throughout the rest of the 2021 season and the entirety of the 2022 season. Details surrounding other launches in Northern Kentucky have not been determined.

Kool On Ocean Shandy and Klosterman Honey Wheat Lager, two of Fretboard's summer seasonal beers, will be the first to cross the state line. Kool On Ocean Shady is a new product and is brewed with lemonade and pink guava. The honey wheat lager was first brewed in 2017 in collaboration with Cincinnati's Klosterman Baking Co. and is made with locally sourced honey from Don Popp's Honey Farm in Hamilton. Both beers will be available in six-packs for a limited time.

2 Cincinnati breweries win craft beer marketing awards



By [Andy Brownfield](#) – Staff Reporter, Cincinnati Business Courier Jun 11, 2021

In the second-ever Craft Beer Marketing Awards, an awards program honoring the best beer marketing and design in the world, Westwood-based West Side Brewing Co. and Kings Mills-based Cartridge Brewing Co. walked home with platinum "Crushies," the top award in their respective categories.

The Crushie, designed by the same New York firm that makes the Emmy award and MTV Moonman statues, depicts a tattooed arm crushing a beer can. The platinum Crushie is the top award, followed by gold and then silver. The awards are broken down by region, with both Cartridge and West Side competing in the Americas region. The U.K. competes in its own region, and then Asia/Pacific/Australia/New Zealand makes up another region and Middle East/Africa/All Others rounds out the regions.

Cartridge Brewing, which opened October 2020 in the historic Peters Cartridge Factory, took home the platinum Crushie in the "best tap handle design/unique or innovative" category for its handles that nod to the brewery building's former life as a munitions factory that served from the American Civil War through World War II.

The tap handle is shaped like a shotgun shell topped by the brewery's logo, reminiscent of the firing pin on a rimfire ammunition cartridge. The handle was designed by Helms Workshop and Zach Wieland, with Christian Helms serving as creative director.

West Side Brewing, opened in Westwood in 2017, won the platinum Crushie for best can design in the 8 oz. to 15 oz. category for its Braille Ale can. Braille Ale was developed in partnership with the Cincinnati Association for the Blind and Visually Impaired and had braille embossed on the can to make the beer accessible to both the sighted and visually impaired. The can was designed by Brick Solid Brands.



We're laying down some deep cuts for our longtime listeners.

Join us Friday, June 18th and Saturday, June 19th for a celebration of our eighth journey around the sun! We'll be jamming all the Rhinegeist hits, figuratively speaking, from heady, hop-heavy riffs to nostalgic bubbly ballads. We'll have a full roster of chart-toppers on tap (including our special 8th Anniversary brew and our ORIGINAL opening tap lineup), taproom activations to take you on a trip down memory lane, Shake It Records will be on-site with a pop-up record shop, and good vibes to beat the band. Mark your calendars and dust off your dancing shoes—you only turn eight once.



8 Track is a Triple IPA—talk about this style. This the choice for an eighth anniversary beer?

The lines between IPA, Double IPA, and Triple IPA are a little blurry, and definitely not linear, but you can expect a Double to be more heavily hopped, with a higher abv than standard IPA. A Triple IPA takes this up even another notch, featuring massive additions of hops and often clocking in at or above 10% abv. When we opened, West Coast IPA was by far the most popular style, and we quickly made a name for ourselves with our hopped-up brews. For this year's anniversary we were feeling a bit nostalgic for those early days, and realized: what better way to pay homage to our roots than loading up a beer with as much hops as physically possible?

FATHER'S DAY GIFT BUNDLE

STARTING AT
\$40
STARTING AT



This awesome **Father's Day RMB Bundle** is the perfect Dad gift! Included in bundle: RMB Dad Hat, Growler w/fill, Pint Glass, and Shop Towel.

Don't forget a six pack for Dad and yourself!

Our canned flagships are available in 6 pack cans of Stubentiger, Mettle Mayhem & Volume. Or get a sampler pack of 2 of each.

GM Beer Dave,

As a reminder if u need some material for your Friday show with Mike.

Our 30th Busch brothers annual meeting is upcoming 23-26th June this year at my house in Ft Wayne, IN. Guys start to arrive Wednesday night. If the weather is good, we take my boat out Thursday and Friday during the day. For lunch on Friday at 11am this year we r canning our first ever Busch brother's beer at a Gnome Town brewery here in Ft Wayne. We will have about 60 16oz cans. We made our own label. I will try to save u one for your collection.

The actual meeting starts at noon on Saturday 26th with the opening ceremonies including the opening of everyone's first beer as we begin our quest to drink a complete care of 24 cans before the meeting ends. Anyone that completes their case gets their name on the case club plaque the next year. Although there are 20 Busch brothers only 12 are scheduled to attend this year due to scheduling, family, and work issues. Please let mike know he is welcome to attend as we all love his show.

1992 - 2021

Welcome Busch Brothers!

<i>Rich Lask</i>	<i>Paul Maurer</i>
<i>Steve Mauldin</i>	<i>Jon Stevens</i>
<i>Jon Williams</i>	<i>Chris Benedetti</i>
<i>Bob Sherwood</i>	<i>Mike O'Herron</i>
<i>Joe Jones</i>	<i>Hoss Werbrich</i>
<i>Ben Young</i>	<i>Jason Krauss</i>
<i>Craig Martin</i>	<i>Tim Kincer</i>
<i>Tex Vonderahe</i>	<i>James Hornback</i>
<i>Tony Brock</i>	<i>Paul Hutchens[†]</i>
<i>Ted Love</i>	<i>Chad Monteith</i>
<i>Dustin Peet</i>	<i>Dave Keener</i>

NUH!



TALL BOY NUH!

BUSCH BROTHERS BEER

2021 BUSCH BROTHERS 30th ANNUAL MEETING

1 Pint (16 fl. oz.)

Res Firma Mitescere Nescit

GNOMETOWN BREWING CO.
NOT TO BE SOLD

Made with the finest ingredients, including a blend of premium hops, exceptional barley malt, fine grains and crisp water, this commemorative can was brewed and packaged to celebrate the Busch Brothers 30th Annual Meeting.

Lask - Steve Mauldin - Jon Williams - Bob Sherwood - Joe Jones - Ben Young - Craig Martin - Tex Vonderahe - Tony Brock - Ted Love - Dustin Peet - Paul Maurer - Stevens - Chris Benedetti - Mike O'Herron - Hoss Werbrich - Jason Krauss - Tim Kincer - James Hornback - Paul Hutchens - Chad Monteith - Dave Keener

Mobile pizzeria opens brick-and-mortar at Cincinnati brewery



Image: Pizza Cicerone

Pizza Cicerone is open inside of Swine City Brewing. By [Andy Brownfield](#) – Staff Reporter, Cincinnati Business Courier Jun 11, 2021

A mobile pizzeria that has operated from a wood-fired oven hauled between events has found a permanent home at a Cincinnati craft brewery. **Pizza Cicerone**, a Neapolitan-style mobile pizzeria founded by [Michael Manning](#) in 2017, hosted its grand opening inside of **Swine City Brewing** at 4614 Industry Dr. in Fairfield on June 4. Pizza Cicerone specialized in Neapolitan pizza made (mostly) the traditional way. The dough is just flour, water, yeast and salt, cooked in a wood-fired oven with carefully controlled heat in excess of 800 degrees Fahrenheit; the sauce is made from tomatoes from the San Marzano region of Italy with only salt added.

Where it might get only slightly non-traditional is that Manning uses whole milk fresh-shredded mozzarella from Grande Cheese, where the Associazione Verace Pizza Napoletana – the governing body of pizza from Naples – specifies that buffalo mozzarella or fior di latte must be used. "Italians eat pizza with a fork and knife, and Americans want slices," Manning said. "The moisture content from their cheese makes it a little soupy, and Americans aren't used to it." Manning has spent his entire career in manufacturing, first for the Ford Motor Co. before taking to his current path. Through it all, he'd always wanted to own a restaurant, specifically a pizzeria. His love of food and cooking came from his grandfather, Pietro Costanza, who Manning said was always trying to feed guests to his house.

Manning got his inspiration on a trip back to his native Chesapeake, Va., for a friend's birthday party about five or six years ago, he said. The party was catered by Bella Vista Pizza, and though Manning had eaten prior to the party, after having a slice of pizza he couldn't stop eating. "I went to the owner, Michael Signorelli, and told him I need to learn how to do this," he said. Manning went to work with Signorelli and over the next year-and-a-half, the pizzaiolo taught him everything he knew.

Manning took that on the road with his mobile pizzeria, but a mutual friend introduced him to the owners of **Swine City Brewing** and he took his brick oven up to Fairfield to give it a shot.

Pizza Cicerone has a two-room kitchen inside of Swine City Brewing. Rather than the traditional brick oven, a more traditional one is used, but Manning said the pizza tastes virtually identical – it heats up to 800 degrees Fahrenheit and the pizza cooks within 90 seconds.

Manning has installed a fryer and will introduced some fried appetizers and has added other new side dishes like pretzels and beer cheese. He plans on introducing some sandwiches and pasta dishes to round out the menu as well.

Pizza Cicerone inside of Swine City Brewing is open Tuesday through Friday, 5 p.m. to 9 p.m.; Saturday noon to 9 p.m.; and Sunday 1 p.m. to 6 p.m. The pizzeria is closed Mondays.

Clermont County Launches New 'Bikes, Brews and BBQ Trail'

The Cincy East Bikes, Brews and BBQ Trail offers the titular combination of food, booze and cycling with 19 stops throughout Clermont County and the surrounding area. (The exercise basically cancels out the carbs, right?)



The Wicked Pickle,

located along the Loveland Bike Trail, is part of the new Cincy East Bikes, Brews and BBQ Trail.

Calling all peddling Porkopolis-ers: If you're a fan of barbecue, beer and bikes, there's a new trail for you opening in Clermont County on Friday.

The Cincy East Bikes, Brews and BBQ Trail officially launches on June 18 and offers the titular combination of food, booze, and cycling (the exercise basically cancels out the carbs, right?), all compiled on an app that provides both destinations and discounts. "This passport is a check-in challenge that is sure to keep you burning calories as you consume them," says the Clermont County Convention and Visitors Bureau.

The trail features 19 stops across Clermont County and the surrounding area including Little Miami Brewing Company and Pickles & Bones Barbecue in Milford, Midwest West Best BBQ and Creamery in Loveland and Fifty West Brewing Company in Columbia Township. It traverses the Little Miami Scenic Bike Trail (aka the Loveland Bike Trail), Williamsburg to Batavia Hike and Bike Trail and East Fork State Park Mountain Bike Trails, among others.

"Our new Cincy East Bikes, Brews and BBQ Trail is a fun way to combine riding on our incredible bike trails, eating delicious BBQ and enjoying a cold craft beer in Clermont County and the eastern Cincinnati area," says Jeff Blom, President of the Clermont County Convention and Visitors Bureau, in a release. "We have created a new, downloadable web-based app to track your progress as you check in at stops on the new trail. Complete enough stops and you are automatically registered for a drawing to win prizes." If you check in at 15 or more trail locations during your bike ride, you could win a "Discover Clermont" cycling jersey featuring a pig on a bicycle.

Bike sales went through the roof during the pandemic and at one point were as hard to find as toilet paper or flour, with sales of leisure/lifestyle bikes growing 203% in April 2020 according to consumer data group NPD. So if you took up a new hobby during COVID and are looking for a reason to ride, there could be worse motivators than beer and meat.

The Cincy East Bikes, Brews and BBQ Trail kicks-off with a launch party at 3 p.m. June 18 at The Wicked Pickle, 123 Railroad Ave., Loveland. For more info, visit discoverclermont.com/bikesbrewsbbq.