



Each summer, Municipal Brew Works dedicates a special beer to the memory of Hamilton firefighter Patrick Wolterman, who died in the line of duty in 2015. Woltermelon Blonde is a watermelon-infused version of the brewery's flagship Approachable Blonde ale. This year's version is available in cans for the first time, as well as on draft at the brewery taproom. A portion of the proceeds from Woltermelon Blonde sales will be donated to Companions on a Journey, a grief support organization based in nearby West Chester. Join members of the Hamilton Professional Firefighters IAFF Local 20 for a toast to Patrick Wolterman this Friday, Aug. 13 at 6:30 p.m. at the Municipal Brew Works taproom. More details at facebook.com/municipalbrewworks

A promotional graphic for a 'Brew Tour Stop' at HighGrain Brewery. It features a black growler on the left with a logo that says 'CHEERS TO SAVING LIVES BREW TOUR ONE PINT AT A TIME HOXWORTH.ORG'. In the center, the word 'Cheers' is written in a large, white, cursive font, with 'to Saving Lives' in a smaller, white, sans-serif font below it. To the right is a glass of red beer with a white logo of a stylized grain stalk. At the bottom, the text reads 'Brew Tour Stop: August 14 - HighGrain Brewery' and 'FREE Growler for Saving Lives plus a coupon for a \$1 beer!'. The website 'www.hoxworth.org/groups/brewtour' and phone number '513-451-0910' are listed. The Hoxworth Blood Center logo and 'UNIVERSITY OF CINCINNATI' are at the bottom right.

On **August 14** the Hoxworth Blood Center donation bus will be at HighGrain Brewing Co. **Sign Up** and help save lives! Plus, if you donate, you'll receive a **free** growler and a coupon for a \$1 beer, good the following day.

BIG ASH

EST.

BREWING

2011



Big Buck Nuts is now in cans! Stop down to give it a taste and take a 4-pack home! Big Buck Nuts is a rich, full bodied, chocolaty, and malty American brown ale that is bursting with pecan and caramel flavor to give a delightfully nutty taste. ABV 5% IBU's 23



CHEF'S TABLE PAIRED DINNER

End of Summer Celebration

MONDAY, AUGUST 30 6PM

**ONLY 50 SEATS AVAILABLE FOR
A 4 COURSE ONE-OF-A-KIND DINING EVENT**

AN END-OF-SEASON CELEBRATION YOU WON'T WANT TO MISS!

Complete with cool libations and four lavish courses.

Consider this your official invitation to a summer send-off to end all others ... our exclusive [Chef's Table Paired Dinner Event](#) is set for a private night in our brewpub, featuring four farm-fresh and locally inspired courses, each paired with a curated wine or in-house-brewed beer.

Tickets for our last Chef's Table Dinner in May sold out in just ONE day (yep, same-day sell-out!), and we don't want you to miss your chance to bid summer farewell with us. **Only 50 seats available** – reserve yours [today](#) and join in on this one-of-a-kind private dining experience.

Gather your crew, make your plans,
and [buy your tickets](#) now!

FULL MENU & PAIRINGS

UPON ARRIVAL: PASSED CANAPÉ

Smoked Trout Croquettes with a preserved lemon aioli

"Country Devil" – Broadbent smoked ham | deviled eggs | sourdough crostini

PAIRED with a 5-oz pour of our Checkpoint Hefeweizen

FIRST COURSE: CHARCUTERIE & CHEESE

artisanal cheeses | house-made pate & salami | whipped lardo | fermented jams & accoutrement

BEER PAIRING: Fuse (Mango Blonde Ale)

WINE PAIRING: Lioco (Rosé)

SECOND COURSE: RABBIT PIEROGIES

smoked schmaltz | mushroom duxelle | agrodolce | creme fraiche

BEER PAIRING: Decoy (Dunkelweizen)

WINE PAIRING: Angels Ink (Pinot Noir)

THIRD COURSE: BRAISED SHORT RIB

Eggplant caviar | grilled zucchini | charred shishito & Jimmy Nardello peppers | preserved tomatoes | black garlic demi

BEER PAIRING: Hotel Tango (Pilsner)

WINE PAIRING: Ravel & Stitch (Sauvignon Blanc)

DESSERT: WHITT'S SWEET CORN CUSTARD

sweet corn | popcorn & bacon brittle | plum gastrique

PAIRED with a house-crafted seasonal sparkling cocktail

Boston Beer and PepsiCo dew it hard, plan to launch HARD MTN DEW in 2022



Not to be out boozed, PepsiCo is now teaming up with The Boston Beer Co. to produce HARD MTN DEW (all caps like that because it's both hard and EXTREME). HARD MTN DEW will contain “bold flavors and distinctive branding,” according to the press release, all with an ABV of 5 percent. I am unsure of its caffeine contents at this juncture, but the picture above is promoting zero sugar. Of course, Mountain Dew is a soft drink that is enjoyed by adults, teenagers, and children, but the press release assures us: “This new flavored malt beverage (FMB) will be marketed to adults of legal age and merchandized consistently with other alcohol beverages.” I definitely would not mistake the brand above for regular Mountain Dew products. “For 80 years MTN DEW has challenged the status quo, bringing bold flavors and unmatched beverage innovation to millions of fans,” said Kirk Tanner, PepsiCo Beverages North America CEO. “The Boston Beer Company partnership combines two recognized leaders in our respective industries to address the changing tastes of drinkers and we are thrilled at the opportunity to create HARD MTN DEW that maintains the bold, citrus flavor fans know and expect.” As part of the business arrangement, Boston Beer will develop and produce HARD MTN DEW, and PepsiCo has set up a new entity to sell, deliver and merchandise the product. This announcement comes at a time when Boston Beer is currently struggling to sell seltzer as the seltzer and beer markets soften. Consumers should anticipate finding HARD MTN DEW on shelves in early 2022.

Cincinnati's first craft cidery opening in Norwood



Northwood Cider Co. is opening in a former Brake shop in Norwood.

By [Andy Brownfield](#) – Staff Reporter, Cincinnati Business Courier Aug 12, 2021

The Cincinnati region's first fermenter devoted entirely to craft cider is opening in the heart of Norwood. Northwood Cider Co. is opening in a former brake shop at 2075 Mills Ave. in Norwood. The cidery is anticipating a spring 2022 opening date.

Northwood Cider is a project by two couples: Joe and [Rohan Klare](#) and [Darrin Wilson](#) and [Keyu Yan](#). [Joe Klare](#) and [Darrin Wilson](#) met through their day jobs in community development and a mutual friend in the industry. It came up in conversation Wilson previously owned Dreaming Creek Brewery in Richmond, Ky. Through their work in community development, the group had wanted to create their own business in an up-and-coming area, something that could serve as a neighborhood living room. Wilson had spent some time in the U.K., where he discovered and fell in love with cider, and there was a gap in the Cincinnati market for it – the Queen City, they said, is one of three major markets in the U.S. without a dedicated cidery. "It exists in that space between craft beer and wine, where it's hard to go out and drink a couple of heavy milkshake IPAs, but it's also a much more casual environment than most wineries," [Joe Klare](#) told me.

The alcoholic beverage industry has in recent years moved to lighter drinks with lower carbs and calories, which has given rise to trends like the explosive growth in hard seltzer or low-calorie session beers. But seltzer, Wilson said, is essentially alcoholic sugar water, and with session beers you can often lose a lot of the flavor that their full-bodied counterparts might have.

Cider can sit in the middle, with stronger natural flavor coming from a fermentation process as with beer, but also lower calorie counts. When most people think of hard cider, brands like Angry Orchard come to mind – very sweet alcoholic beverages that taste like sugary apple cider. But Wilson, with his background in craft brewing, told me cider can be just as diverse and versatile as beer. "Cider can be hopped and taste a lot like beer, or it can be bottle carbonated and drink a lot like champagne," he said. "It's something that's really versatile and something we don't have in our market currently."

The interior of Northwood Cider Co. will be the antithesis of the industrial brewery aesthetic, despite the space's past as an auto shop. It will be lush with greenery and open, with plenty of room for community gatherings, date nights or even a place for families to get together, trying to again straddle the line between a wine bar and brewery.

Northwood won't just stock cider either. Its bar and tap system will also have beer and wine on draft. It won't offer food of its own but will partner with food trucks to provide eating options for patrons. "Hopefully it will increase the viability of more restaurants moving into Norwood when they see the foot traffic we can bring to the community," Klare said. "We're investing a lot right onto Montgomery (Road), so we're hoping that will be a bellwether for others looking to do hospitality."

The owners of Northwood wanted to be in a neighborhood with a community feel and strong neighborhood groups, with a lot of activity from people coming in to renovate houses and a lot of foot traffic. They were

looking for communities that were on the tipping point, where they wouldn't be stepping on the toes of another beverage business and had the ability to be the neighborhood living room. Norwood fit the bill. Northwood fits in with its blue-collar manufacturing background, and the owners like that the neighborhood had a diversity of residents: empty nesters, young families and young adults going to Xavier University.

The cidery takes its name from Norwood, in part, as well. Northwood is a type of apple cider apple tree – the apples used for cider are not the same sweet varieties sold in grocery stores – but also the name Sarah Bolles originally proposed for the city that was then known as Sharpsburg. It was eventually abbreviated to Norwood.

The space is being built out by MB Custom Construction out of Covington. The project is being funded in part by a \$20,000 Duke Energy Urban Revitalization grant, and Northwood's owners anticipate closing on bank financing through Huntington in September.



Introducing: The Hop Box!



Simply Put Hops boxed. We're stoked to introduce you to the Hop Box! This hopped-up variety pack contains four of Rhinegeist's most cherished hop creations, including Vision Pale Ale, a Hop Box exclusive release. Whether you're heading out with friends, going off the grid for the weekend, or just need some more variety in your life, this mix has the bases covered.

What you'll get includes 3 x Truth IPA, 3 x Mathlete Low Cal IPA, 3 x Knowledge Imperial IPA, and lastly 3 x Vision Pale Ale (HOP BOX EXCLUSIVE)

The Hop Box will be available in the taproom this Friday, 8/13, and in stores the following week.

Greater Cincinnati inaugural craft beer fest kicks off this weekend



A Butler County community will host its inaugural beer festival this weekend, [the Journal-News reports](#).

The city of Middletown will host “Not Your Average Craft Beer Festival” 5-9 p.m. Saturday on North Broad Street, downtown. The event will feature a beer garden with 10 breweries from five states, live music, food trucks, a pub crawl and a “Beer Mile” race.

Craft beer from the following breweries will be available:

- **New Ales Brewing, Middletown**
- **Rolling Mill Brewing Co., Middletown**
- **Esoteric Brewing Company, Walnut Hills**
- **Cartridge Brewing, Kings Mills**
- **Toppling Goliath Brewing Co., Decorah, Iowa**
- **Melvin Brewing, Alpine, WY,**
- **R. Shea Brewing, Akron**
- **Masthead Brewing Co., Cleveland**
- **Hi-Wire Brewing, Asheville, N.C.**
- **Bell’s Brewery, Kalamazoo, Mich.**

Guests will be able to enjoy live music by Tin Penny, food from the Jug and The Salty Dog food trucks.

This DORA (Designated Outdoor Refreshment Area) pub crawl will also feature limited releases, special tastings and tap takeovers. Each special tasting will be \$3 and is not included in the event’s ticket price.

Admission is \$35 and includes a limited-edition souvenir tasting glass, lanyard with keepsake tasting passport, 12 tastes in the beer garden and entry to the event at 5 p.m. The VIBC (Very Important Beer Connoisseur) admission is \$50 and includes a limited-edition souvenir tasting glass, lanyard with keepsake tasting passport, 15 tastes in the beer garden, early entry to the event at 4 p.m. and a meet and greet with the brewmasters.