



3RD ANNIVERSARY

COME PARTY WITH US! JUNE 4 11AM - 10PM

ALL DAY FUN

T-SHIRT TIE DYING

YARD GAMES

LONGBOTTOM DUCKS

HOME PLANT SALE

LOCAL CLOTHING SALE

SIX BOMB BOARDS LIVE ART

FACE PAINTING & CARICATURES

LIVE MUSIC

11AM-1PM MISSY WERNER BAND

2-5PM JOSHUA TONG

6-9PM THE YOLO BAND

LIMITED BEER RELEASES

11AM - EVERYBODY'S SPAGHETT

1PM - MEXI LIME MARG-LAGER

3PM - TEQUILA BARREL PALOMA

4PM - BELLINI BLANC SAISON

5PM - BBA CHAI IMPERIAL STOUT

7PM - GOOD OL' FASHION BOOST

8PM - BOTANICAL AGED GOSE

6860 PLAINFIELD ROAD, CINCINNATI, OH 45236

Barleycorn's Brewhouse coming to Wilder

By [Haley Parnell](#) June 2, 2022 Link NKY



The popular Northern Kentucky restaurant chain Barleycorn's is expanding into the brewery business, and its owner's eyes are set on Wilder for the first location.

The idea is to have a brewery specializing in traditional beers like lagers, pilsners, and IPAs, said Gary Holland, founder and CEO of One Holland, which owns three Barleycorn's locations. The brewery will also feature local brews from Braxton and Rhinegeist.

Along with beer, the location will have a test kitchen component that will allow customers to try new dishes exclusively at Barleycorn's Brewhouse. The best plates will be added to Barleycorn's restaurant menus.

One Holland acquired the three Barleycorn's locations (Cold Spring, Lakeside Park, and Florence) in December of 2021. The restaurant group will partner with chefs from two other restaurants they own — the Greyhound Tavern in Fort Mitchell and the Merrick Inn in Lexington — to create the dishes for Barleycorn's Brewhouse.

Holland said the idea to create a brewery started before he acquired the Barleycorn's restaurants. He said he and his high school friends were spit balling ideas to develop a brewery together in their hometown of Independence, Kentucky.

"One Holland Corporation had acquired a significant amount of land at the intersection of Taylor Mill Road and Madison Pike," Holland said. "One of them (his friends) said we should do a brewery. So, we started chatting it up and we decided to do that. But as that development is unfolding, it obviously takes some time to turn raw land into commercial development. We decided, let's do a test kitchen and start brewing beer right away and that led us to Wilder."

As the brewery in Wilder was unfolding, One Holland acquired Barleycorn's and then decided to make it a collaboration.

The second Barleycorn's Brewhouse is already in the works and will be located in Independence, like Holland and his friends initially imagined.

"That kind of allows us to get our feet wet and allows us to get started much sooner than waiting until the development (in Independence) is finished in the next two years," Holland said.

You can stop in for a sip at the Wilder location, at 402 Licking Pike, a former firehouse, when it opens its doors in mid-July.

Matt Perry, Shane Trego, Jay Shelton, Shawn Cunningham, Craig Sanders, Dave Meenach, Scott Harney, Gabe Wainscott, Bob Ross, and Brent Coppage are partnering with Holland on the Brewhouse.

New Moerlein owner plans \$30 million overhaul of historic OTR brewery buildings, may revive old brands



By [Andy Brownfield](#) – Senior staff reporter, Cincinnati Business Courier May 31, 2022

The new owner of Cincinnati Beverage Co., home of beer brands like Christian Moerlein and Little Kings, plans a \$30 million renovation of three historic brewery buildings in Over-the-Rhine.

[John Richardson](#), chairman of the board of SugarCreek, one of the largest private companies in Cincinnati, acquired Cincinnati Beverage Co. in early May. The Cincinnati Beverage Co. is being operated as its own company separate from SugarCreek.

In addition to taking over the Cincinnati Beverage Co., which oversees brands like Christian Moerlein, Hudepohl, Schoenling, Little Kings and 30 other historic beer names, the group has begun renovating three historic brewery buildings in Over-the-Rhine – Clyffside Brewery, Felsenbrau and the Jackson Brewery – an undertaking what Richardson said would entail more than \$30 million in investment.

"There's really no greater satisfaction than bringing something back from the edge and putting it back together and making it beautiful again," Richardson told me. "What others may see as, 'Christ, have you lost your mind?' I think this is a real opportunity to do something pretty neat."

Richardson said his first order of business is getting the three historic brewery buildings stabilized, and then deciding on uses for them. He said he's currently weighing ideas.

"We have a lot of possibilities, when you start thinking about food and beverage and packaging distribution and how to scale it all," he said. "There are a lot of different ways it could go, and we haven't gotten that far yet. But we're thinking about it."

Richardson said the stabilization and restoration of the brewery buildings would likely take about two years. He's working with the Drawing Dept. on the architectural aspects but has not yet selected all of the contractors for the project.

The renewed buildings would likely include a brewing component. The Christian Moerlein Brewing Co. was the oldest locally owned craft brewing company in Cincinnati, coming onto the scene in 2004 when Greg Hardman purchased the assets of the historic Cincinnati Hudepohl-Schoenling Brewing Co. in 2004, reviving the Christian Moerlein brand and ushering in the city's craft beer boom.

The brewery and brands [were acquired in 2019](#) by the Cincinnati Beverage Co., founded by Jay and Jodi Woffington and Michael Graham, all former executives with marketing agency Possible (now Grey Group). The Cincinnati Beverage Co. (CinBev) [was sold to Richardson for an undisclosed sum in early May](#).

CinBev [ceased in-house brewing of its brands](#), including Christian Moerlein, Little Kings and Hudepohl, at its Over-the-Rhine brewery at 1621 More St. in late 2020. The company contracted with another local brewery to outsource the brewing of its beers.

Richardson said the future of CinBev would likely see a combination of bringing some of that back in-house and some contract brewing. His priority right now is maintaining the relationships with suppliers, brewers and customers and making sure Little Kings and Christian Moerlein stay on shelves.

Richardson is not just looking at those core brands that are currently in production. When he acquired CinBev, it came with a roster of 30 historic beer brands – many of which were produced in the buildings he acquired – that have not been made in years. "We're going to dust off as many as make sense, see if we get any traction," he said.

He's also open to the possibility of selling off some of those brands as they make sense, or reviving them as other types of beverages, not necessarily beer. He's toying with the idea of the production of other types of beverages, adult and otherwise, at the renewed brewery buildings.

According to trademark filings, the Cincinnati Beverage Co. owns the trademark to 37 brands, including:

- Henry Weilert's
- Red Top Beer
- Gerke Brewing Co.
- Schaller & Schiff Eagle Brewery
- Jung Brewing Co.

Between the three brewery buildings, Richardson has more than 100,000 square feet to work with. The Jackson Brewery has about 30,000 square feet – more if the destroyed top floor of the building is restored – Felsenbrau has 45,000 square feet and then Clyffside has another 30,000 square feet.

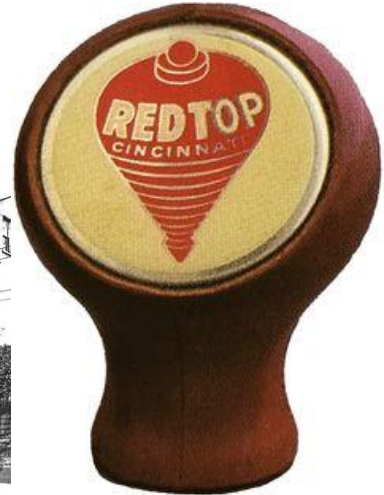
Another potential use for space in those buildings would be as a food incubator. SugarCreek was founded as a manufacturer of raw bacon but has since expanded its capabilities and offerings to include fully cooked packaged foods, retail foods developed for consumer brands and partially cooked options that can be finished in a restaurant's kitchen. SugarCreek is Cincinnati's 19th-largest private company with \$800 million in 2020 revenue and 2,495 employees, according to *Courier* research.

Richardson said he's still planning what the incubator would look like. He'd like it to serve as a space where SugarCreek can show off its offerings to food companies around the nation, but also potentially with some sort of consumer-facing aspect like a restaurant where the public can eat.

Clyffside Brewery is one of the oldest pre-Prohibition breweries in Cincinnati, founded as the Hamilton Brewery in 1845 and coming to be known through the years as the Sohn Brewery, Mohawk Brewery and Clyffside Brewery. It became the Red Top Brewery after changing hands in 1945, eventually closing in 1957. It was most recently owned by [Duane Donohoo](#), one of the owners of downtown's Rebel Mettle Brewery, who had intended on opening that brewery in the Clyffside building, along with event spaces with bars and catering kitchens.

Richardson said he looks forward to putting his own touch on the space now. "I think everybody who has been involved in these buildings has had the same dream, and I don't know if it was fate – I don't know if we found this opportunity or it found us – but it is kind of interesting," he said.

"I like the old stuff. I like the history. I like the story. I think those things are so important and compelling and we'll make a difference. I think it's almost a responsibility."





Saturday Noon until 11 PM at Humble Monk and Urban Artifact in Northside

Brink Brewing Co. -- Strong Belgian ale fermented with a blend of French and Belgian yeast as well as the funk producing Missing Linck strain. Traditional European hops provide balance to the funk farmhouse and spicy phenolics. Highly attenuated with a drying finish added with a higher carbonation has sort of a champagne-like mouthfeel. Deeper colored with use of darker grains add a soft malt complexity. Slightly higher in ABV than table Saisons, this is considered "standard" strength.

Carillon Brewing Co. -- Carillon's Missing Linck 2022 starts with a historic recipe first published in Cincinnati for family brewers in 1831. This Coriander Ale features pale malt, cane sugar, coriander seed, and chili pepper (per the original recipe.) If you're interested in trying your own hand at making an early 19th century brew -- or you just don't believe that chili pepper was really a beer ingredient in 1831 Cincinnati -- here's a link to the original publication, entitled "[Family Receipts, Or Husbandman And Housewife](#)"

Cartridge Brewing Co. -- Cartridge's Missing Linck, called Enigma, is a super tart, super fruity ale. Golden-pink in color, it pieces together Cincy's Missing Linck Yeast -- on its own, slightly Belgian spicy -- with a Philly Sour yeast and a ton of strawberry, raspberry, and pink guava. Just enough fruit-punch tartness to keep it bright but really approachable. Enigma mimics a kettle sour with a lemony lactic tartness and a rounded tropical bouquet. ABV: 4.5%

Fibonacci Brewing Co. -- Fibonacci's Missing Linck 2022 is a steam beer brewed with blueberries. Puce in color, with a light malty, blueberry and subtle banana aroma, the Fibonacci Linck is moderately bitter and blueberry forward, finishing with a light maltiness that is slightly reminiscent of banana bread.

Humble Monk Brewing Co. -- Humble Monk is brewing two beers with the Missing Linck Yeast. "Goldie Links" is returning for the second year by popular demand. This brew is a Belgian Blonde Ale featuring approachable citrus notes up front and finishing with earthy Belgian notes. AND "Hydra Squatch" (new for 2022) -- a bright, citrus session IPA with hints of orange rind, honey dew, strawberry, rosemary hop notes and earth tones. At 4.5% ABV is great for a hot summer day.

OTR Stillhouse -- For Missing Linck Festival 2022, OTR StillHouse is brewing "The Drink 4 Lincks," a Belgian-inspired Quadruple Ale.

Urban Artifact Brewing Co. -- Urban Artifact's Missing Linck 2022 plays to the strengths of both Artifact and of the heritage yeast. Made in the brewery's signature Midwest Fruit Tart style, the beer emphasizes the yeast's honey-like characteristics to produce a delicious blend of banana, walnut and vanilla flavors with a slight touch of honey -- all finishing mildly tart. At 8.4% AVB, this beer is crisp, decadent, and perfect for a hot June day.

West Side Brewing Co. -- West Side's Missing Linck 2022 uses Brettanomyces in addition to the Linck yeast strain. The beer is a soft golden color with a white head. Fruity aromas of banana and pear lead the way, followed by a slight note of earthiness and funk. The flavor is similar, with biscuity malt flavors, sweet fruit notes, and a just-dry-enough finish.

Wooden Cask Brewing Co. -- Wooden Cask's 2022 Missing Linck is a medium-bodied Belgian Red Ale with a wonderful aroma of clove and a flavor to match. 6.2% ABV, 23 IBU.

Bircus Brewing Co. has also done a Missing Linck, but it is so fresh that we don't have a description or any of it to taste yet.



Celebrating the History and Future of Lagers

Cincinnati's place in American brewing history is firmly cemented, as the Queen City's early population of German immigrants brought their brewing traditions with them when settling along the banks of the Ohio River. Prior to Prohibition, as many as three dozen breweries operated in Cincinnati – primarily in the Over-the-Rhine neighborhood – pumping out more than 30 million gallons of lager every year.

Sadly, none of those pre-Prohibition breweries survived into the 21st century, but the new crop of Cincinnati breweries have embraced the city's lager roots. Next weekend, Northern Row Brewery's Lagerfest will honor Cincy's brewing past and celebrate the outstanding lagers currently being made in southwest Ohio. In addition to the half dozen lagers the brewery will have on draft on **Saturday, June 11** at their Over-the-Rhine tasting room, they'll also tapping guest lagers from 16 Lots, HighGrain, Narrow Path, Nine Giant, Rebel Mettle, Rhinegeist and Sonder.

Lagerfest ticket holders will receive a limited-edition keepsake tasting glass, tickets for beer samples and half pint pours, and a guided tour of the nearby lagering tunnels used by 19th century Cincinnati brewers churning out millions of gallons of beer without the benefit of modern refrigeration. Tunnels like these have mostly been lost to development in other cities, but were rediscovered largely intact in Over-the-Rhine just a couple decades ago.

Tickets for Northern Row's Lagerfest are expected to sell out in advance of the event, so be sure to get yours soon. See the full list of beers and purchase your tickets at northernrow.com



Clevelanders take quite a bit of backhanded pride in the ignominious Ten Cent Beer Night, the 1974 baseball game promotion that went horribly wrong, ending in a fan riot and a forfeit. Powered by a virtually unlimited amount of deeply discounted beer, the Cleveland faithful took it upon themselves to settle an escalating feud with the visiting Texas Rangers. At least, that's the noble way of remembering it. In reality, the game was marred from the start by numerous fan encroachments onto the playing field in various stages of undress. Ultimately, the game was ended when hundreds of inebriated spectators rushed onto the field with makeshift weapons to fight the Texas players. Even after both teams retreated to the clubhouse, the drunken mob continued to riot for 20 minutes before police took to the field to break it up. There's plenty of reporting and eyewitness accounts of the events of Ten Cent Beer Night so there's no need to go into gory detail here, but it's worth asking the economics question: in a year marked by rising inflation and declining attendance at public events (ballgames, concerts, festivals, you name it), would the public see value in a cheap beer promotion? After all, the 1974 Cleveland ballclub was averaging just 7,000 fans per night, and more than 25,000 showed up for Ten Cent Beer Night, albeit with disastrous results that effectively barred that particular promotion from pro sports from that day forward. Collision Bend Brewing Company wants to put that question to the test. Located just a half mile from the site where the regrettable Ten Cent Beer Night occurred, the brewery is commemorating the 48th anniversary of that infamous promotion with their own deep discount. On Saturday, June 4 from 3 p.m. until 3:48 p.m. – that's right, exactly 48 minutes – Collision Bend will sell 12 ounce pours of their Hope Flows Kolsch for just ten cents apiece. To prevent a repeat of the 1974 debacle, brewery patrons will be limited to just two dime pours during this weekend's event, as opposed to the six beers at a time and unlimited return trips allowed at the ill-fated ballgame.

If you head down to Collision Bend's brewpub in the Flats this Saturday, expect a robust crowd, don't make any trouble, keep your clothes on and be sure to bring more than two dimes so you can tip the front-of-house staff appropriately. For more info, head over to facebook.com/collisionbrew or read Marc Bona's coverage of the event for Cleveland.com

10-Cent Beer Night in Cleveland

JUNE 4, 2015 BY JAY BROOKS

On June 4, 1974, the Cleveland Indians hosted the Texas Rangers with a promotion entitled “10¢ Beer Night” in an effort to boost sagging attendance to Municipal Stadium. 25,134 fans showed up, about twice the number expected. They were allowed to purchase six 10¢ beers (12 oz. cups of 3.2 beer or 4% ABV) at a time, but there was no limit on how many trips to the concession stand one could make. To give that some context, regular beer prices at the time were 65¢, so a dime beer was about 6-and-half times cheaper, a pretty good bargain. Accounts vary on the brand of beer. Some say Stroh’s while other say it was Genesee. By the time the game ended in chaos, around 60,000 beers had been consumed.



To add fuel to the fire, a little over a week before in Texas, the Rangers had a similar promotion in which there was “a bench-clearing brawl” when the two teams had played “at Arlington Stadium in Texas [which] left some Indians fans harboring a grudge against the Rangers.”

The Indians had been losing most of the game but managed to tie it up in the 9th inning, at which point I’ll let Wikipedia take over the story.

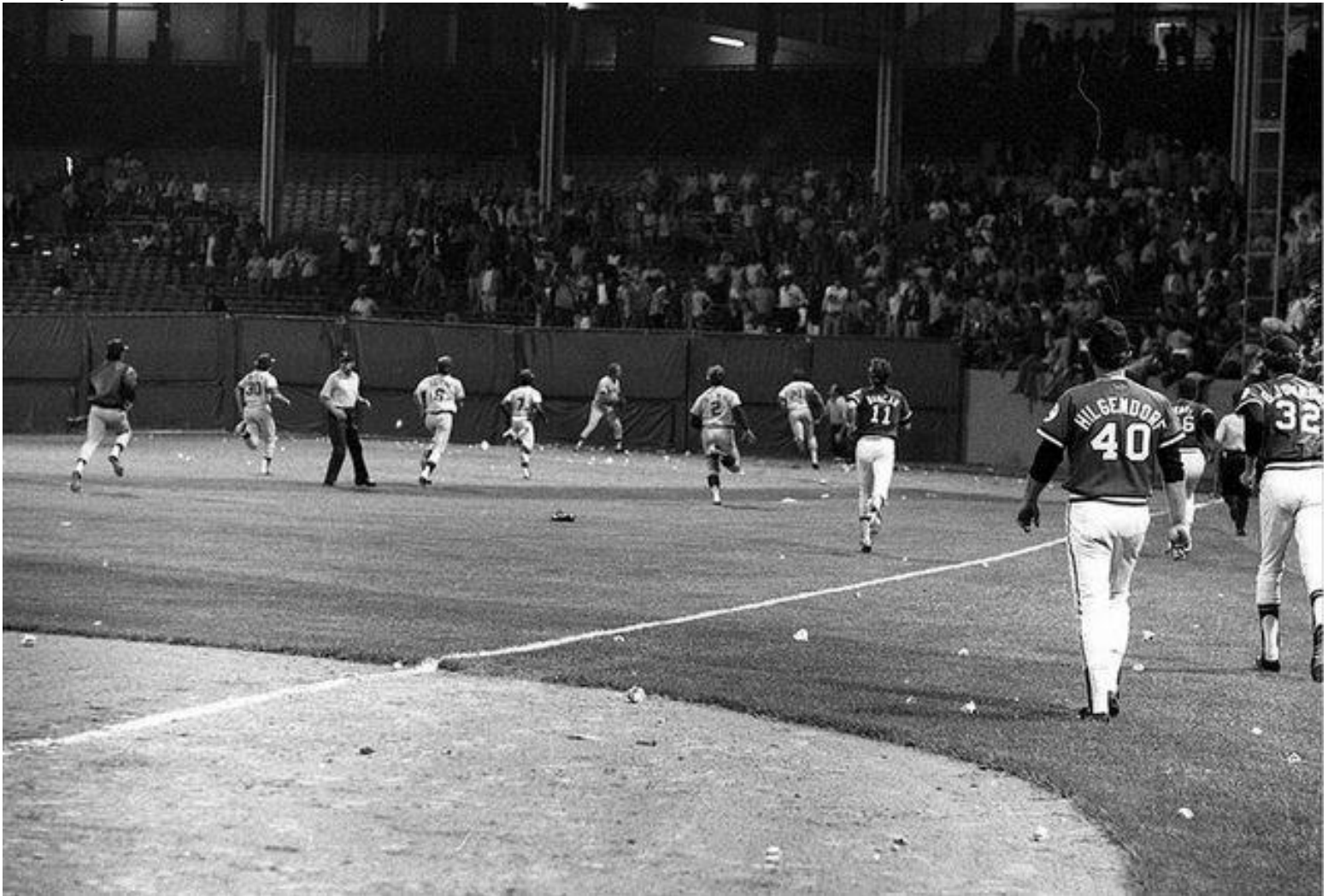
After the Indians had managed to tie the game, a 19-year-old fan named Terry Yerkic ran onto the field and attempted to steal Texas outfielder Jeff Burroughs’ cap. Confronting the fan, Burroughs tripped. Thinking that Burroughs had been attacked, Texas manager Billy Martin charged onto the field with his players right behind, some wielding bats. A large number of intoxicated fans – some armed with knives, chains, and portions of stadium seats that they had torn apart – surged onto the field, and others hurled bottles from the stands. Hundreds of fans surrounded the outnumbered Rangers.

Realizing that the Rangers’ lives might be in danger, Cleveland manager Ken Aspromonte ordered his players to grab bats and help the Rangers, attacking the team’s own fans in the process. Rioters began throwing steel folding chairs, and Cleveland relief pitcher Tom Hilgendorf was hit in the head by one of them. Hargrove, after subduing one rioter in a fistfight, had to fight another on his way back to the Texas dugout. The two teams retreated off the field through the dugouts in groups, with players protecting each other.

The bases were pulled up and stolen and many rioters threw a vast array of objects including cups, rocks, bottles, batteries from radios, hot dogs, popcorn containers, and folding chairs. As a result, umpire crew chief Nestor Chylak, realizing that order would not be restored in a timely fashion, forfeited the game to Texas. He too was a victim of the rioters, as one struck and cut his head with part of a stadium seat [11] and his hand was cut by a thrown rock. He later called the fans “uncontrollable beasts” and stated that he’d never seen anything like what had happened, “except in a zoo”.

As Joe Tait and Herb Score called the riot live on radio, Score mentioned the security guards’ inability to handle the crowd. He said, “Aw, this is absolute tragedy.” The Cleveland Police Department finally arrived to restore order.

Later, Cleveland general manager Phil Seghi blamed the umpires for losing control of the game. The Sporting News wrote that “Seghi’s perspective might have been different had he been in Chylak’s shoes, in the midst of knife-wielding, bottle-throwing, chair-tossing, fist-swinging drunks.” The game ended with the Indian forfeiting because order could not be restored so the game could be completed.



The scene as things began to turn ugly in the bottom of the 9th.



Things went from bad to worse after that. Here's a run-down of the statistics from sportswriter Dan Coughlin, who was there that night and got punched in the face:

- 25,134 fans
- 60,000 Genesee beers at 10 cents each
- 50 cops
- 19 streakers
- 7 emergency room injuries
- 9 arrests
- 2 bare moons
- 2 bouncing breasts
- 1 sportswriter punched in the jaw

You can read all about [Dan Coughlin recalls the Indians' famous Ten-Cent Beer Night](#) and see a gallery of photos at SB★Nation entitled [Celebrating 10-Cent Beer Night in photos](#).

[Mental Floss](#) summed it up like this:

Among the tamer incidents was a woman who flashed the crowd from the on-deck circle, a father-son team mooning the players, and fans jumping on the field to meet the outfielders. Then, in the bottom of the ninth, the Indians tied the game, but never got a chance to win. Fans started throwing batteries, golf balls, cups, and rocks onto the field. The drunk fest involved more streakers, base stealers (literally), and fans who stormed the field and attacked the opposing team. Cleveland players had to wield bats to come to the aid of the Rangers players. Texas was awarded a forfeit. Not exactly baseball or beer's finest hour.