

TAFT'S TELEGRAPH



Time to dust off your Lederhosen.

Our OkTUBerfest Festbier shines a deep golden orange with German malts and hops in all the right places.

Grab your 6-packs in our taprooms starting today before they hit stores next week!



RECORD FAIR

PRESENTED BY COLEMINE RECORDS
AND RHINEGEIST BREWERY

SATURDAY | JULY 23RD 2022
12:00-5:00 PM

AT RHINEGEIST

Colemine/Karma Chief Records Partners with Rhinegeist for Taproom Record Fair!

CINCINNATI, OH—Vinyl aficionados get ready, because Cincinnati-based Rhinegeist Brewery is joining forces with Colemine/Karma Chief Records for the inaugural Taproom Record Fair! The Record Fair will take place on Saturday, **July 23rd from noon to 5pm**, and will feature vendors from all over the tri-state area.

What To Expect:

- 10+ record vendors from all over the area, from larger vendors and shops to smaller, private collections.
- Niche record selections
- Old School Vinyl DJ
- A Vintage Pop-Up Shop with Jet Black Vintage
- Mazunte Tacos
- A curated draft beer selection

"With there being such a deep and rich history of soul music in Cincinnati, it seems like a no-brainer for us to partner up with Rhinegeist. I really admire the way they've become one with the community, and we're hoping to do the same.

I'm also so excited for everyone to come down and get to interact with all the other amazing local record stores. We're so lucky to have such a wealth of amazing shops to choose from, so having them all together is really gonna be something else.

Overall, I'm just so excited to bring people together over great soul music, great digs, and just a great time. We're really ready to bring Coal Mine out of Loveland and down into the thick of Cincinnati and doing so with Rhinegeist is just going to be the best experience" adds Terry Cole, Owner of Colemine/Karma Chief Records.

"In getting to know the team at Colemine Records, we realized that there are many parallels between how they do things and how we do things here at Rhinegeist. We share a scrappy, hardworking attitude and distinctive ethos around our brand and what we create- and that connection has made collaborating with them feel authentic and easy. Our hope is that co-hosting the upcoming Record Fair is just the first of many opportunities for us to team up and share our respective passions with the community in Cincinnati and beyond" says Aislinn Brown, Director of Taproom Experience at Rhinegeist.

Miller Lite Releasing Beer Brewed with Dirt from a Cincinnati Bengals Practice Field

The national beer brand's "Brewed in Ohio" initiative has collected dirt from some of the state's favorite sports stadiums.

By [Majja Zummo](#) on Thu, Jul 14, 2022



Photo: Tony Frank Now you can drink sports dirt in special cans of Miller Lite.

Are you a Bengals fan who could kiss the ground that quarterback Joe Burrow walks on? Cracking open a can of Miller Lite might be the next best thing.

The national beer brand's "Brewed in Ohio" initiative has partnered with players to collect dirt from some of the state's favorite sports stadiums, laced its Colorado barley fields with it and then brewed batches of Miller Lite in its Trenton, Ohio facility with the resultant crop.

"Guardians' pitcher Triston McKenzie, Bengals' player Sam Hubbard and The Columbus Crew head coach Caleb Porter have teamed up to bring Ohio pride directly into every pour of Miller Lite," says an email from Sarah Kemp, who does media relations for the project. "The locally brewed beer brand is honoring sports fans and iconic local athletes with a big taste of hometown pride by connecting them to two things they love: their beer and their team." Kemp says dirt from the Cleveland Guardians' Progressive Field, Columbus Crew's Lower.com Field and one of the Cincinnati Bengals' practice fields (Paul Brown Stadium is covered in turf and has no dirt) was combined before it was placed on the barley fields, so there will not be specifically labeled cans of Miller Lite for each group of sports fans.

Instead, "every can of Miller Lite is supercharged with the full spirit of Ohio sports teams as a whole," she says.

The beer is rolling out now.



Need Some Good Karma?

What goes around, comes around, as the saying goes. In Esoteric Brewing's case, their seasonal double IPA, Karma, went around last year and is coming back around this Friday, July 22. The heavily hop forward beer features luscious notes of pineapple, stone fruit, and citrus, perfect for anyone looking for a summer sipper that still packs a tropical punch at 8.5% ABV.

This year's version will be available on draft at Esoteric's taproom in Cincinnati's Walnut Hills neighborhood starting this Friday. Cans of Karma will also be available for carryout purchase: this year's release comes in 16-ounce cans, an upgrade over last year's 12 ounces. With that much extra Karma to spread, it's probably best to share a can with a friend. After all, what goes around, comes around...

Give Esoteric Brewing a follow: [instagram.com/esotericbeer](https://www.instagram.com/esotericbeer)



[918 East McMillan Street Cincinnati, OH 45206](https://www.esotericbrewing.com)



NOW AVAILABLE
QUENCHER

WATERMELON + LIME ACTIVATED ALE

We've been overwhelmed with fan feedback to resurrect our much-loved summer crusher, so we brewed another batch! Quencher is BACK for a limited time in cans and draft exclusively at our locations. This light, low-calorie beer was brewed with natural watermelon puree and Himalayan pink sea salt for a thirst-quenching flavor and added electrolytes. Perfect for bumps, sets, spikes, and W's!

AN ACTIVE LIFESTYLE ALCOHOLIC BEV

100 Calories
Added Electrolytes
4.1% ABV

After realizing that the craft beer lovers and the marathon runners had more overlap than we thought, we decided to merge the two concepts into the ideal post workout alcoholic beverage. Quencher is a low-calorie ale activated with a variety of minerals to boost your electrolytes while you wind down.





THE SAUCE

A WEEKLY LOOK AT ALL THINGS LMBC

Beer + Dessert | Dog's Day Out @ LMBC | Give Back [Wednesday](#) | LMBC Event Center Concerts

FEATURED BEER AND FOOD



High Plains Drifter

Stout | ABV 7.9% | IBU 25

A classic English style stout with a chocolate and coffee overtones that finishes with a warming alcohol kick

Oven Baked Churros

Did you know we have dessert?! These oven baked churro sticks are tossed with cinnamon sugar and served hot with a side of icing.