

FOR IMMEDIATE RELEASE September 22, 2022 CONTACT: Jim Klosterman Email: jim@fretboardbrewing.com

Inaugural Fretboard Brewing Oktoberfest Brew Ash

Music-Themed Brewery to host Oktoberfest Brew Ash 1-day festival in Summit Park

Blue Ash, Ohio – Join us Saturday, October 1st as we host our first ever Fretboard Brewing Oktoberfest Brew Ash event in Summit Park from 3-10PM! This one-day festival is complete with live music, food trucks, games and of course, Fretboard craft brews. Hosted on the great lawn near the restaurants, this event is open to the public and family friendly for all ages. With Summit Park now a DORA district, feel free to stick around the festival area or wonder the many spaces and discover all the amenities that the park has to offer with a cold brew in hand.

Music by Ralph and The Rhythm Hounds from 5-7PM performing the best of the blues and groove followed by 80's dance band, The Whammies from 8-10PM.

Prost!

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About Fretboard Brewing Company

Located at 5800 Creek Road, Cincinnati, Fretboard Brewing Company is truly a prideful part of the community that beats to the sound of its own drum. An award-winning brewery with 3,500 square feet of taproom space, weekly live music, BBQ, and private rental spaces for large events - it's a safe bet for a good time just 15 minutes north of downtown Cincinnati.

About Summit Park

Summit Park, located in the center of Blue Ash, is a beautiful, 130-acre world-class park that provides exciting, year-round events, activities, and unique learning opportunities. Experience a breathtaking 360-degree view of the Tri-State in the free Observation Tower, explore the Naturescape playground, discover trails, catch a fish in the pond, take your furry friend to the dog park, and dine in one of four outstanding on-site restaurants! Summit Park is also an exceptional venue for national and regional entertainment, and it is the perfect site for your next adventure. At Summit Park, you really can do it all!



Join us for an adult-only event on Saturday, October 1 from 5 p.m. to 10 p.m.!

Enjoy a variety of local craft beers from Cincinnati's favorite breweries along with food trucks, booths and more! Sample beers from Big Ash, Braxton, Dead Low, Fifty West, Fretboard, Listermann, Mt. Carmel, Paradise, Streetside, Sons of Toil and others.

- 1. 4th Annual "Rocketoberfest"
- 2. McNicholas High School (Beechmont Ave. in Mt. Washington)
- 3. Saturday, October 1, 5 PM--11 PM
- 4. Admission: \$30 in advance, \$35 at door (includes tickets for 4 tasting and
- 5. 1 full pour); additional tickets available for sale
- 6. Tickets on sale at http://mcnhs.org
- 7. 10 craft breweries participating with 25 flavors available
- 8. This year will also include a bourbon tasting booth
- 9. Live music and food

10. Proceeds used for student scholarships and upkeep of the school's Military Memorial



CUSTOMER INFORMATION

ROLLING MILL BREWING CO. LAST DAY OPEN WILL BE 9/30/2022. PLEASE COME JOIN US BEFORE WE CLOSE :(



To our valued family, friends, and customers,

We first want to say THANK YOU! Thank you for believing in us, your loyalty, and encouragement over the years. We started this business from scratch as a married couple in their 30's with 3 small children and a full-time job. With the help of family and friends we spent a year renovating our old building and learned so much as we went.

Since that time, it has been a roller coaster ride of emotions. So many good and many not so great. However, we achieved making a great product that many people needed and loved. We will never regret what we have built and the accomplishments we have had. RMBC has always been about more than just making a profit, which has driven us through many difficult times. From day one we wanted a taproom everyone could enjoy. A place no one felt left out, a place with little electronics so people would engage in conversation, have fellowship, and memories. We sought to create to create a place to get away from the everyday hustle of life and demands of social media. A place to better Middletown, the lives of our employees and to give back to those in need when possible. We have done our best to stay true to our original values and beliefs. We have always strived to be as honest and open as possible with our customers. With that being said, we are heartbroken to let you know we are closing.

Over the past 5 years, we have chosen to stay as Mom-and-Pop style as possible. We have declined multiple big business type paths to achieve that. We have never been willing to "sell out" just to make it or allow it to hinder our family.

As the years have come and gone, we barely survived the COVID shut down and now are facing inflation on our materials and services with already more expensive gluten free inputs. We simply can no longer operate in this scenario. This is especially frustrating knowing the potential of what we have created if we had the right capital and investment. On a more personal level, our families have been dealing with health issues and need our help. We are choosing to answer that call. We will never forget our time as Rolling Mill Brewing Company and we will certainly miss our brewery and customers. Our last day will be Friday September 30, 2022.

We keep thinking of more words to say or explain but in so many ways we are speechless. Speechless because closing our brewery leaves an empty, gut punch feeling. Speechless because we could never thank our close family and friends for believing in us and all the countless hours of volunteering your time. Speechless because YOU, our customers, have been so encouraging along the way. Speechless because more times than we could count you have told us our beer is the best GF beer out there! Please keep leaving businesses positive reviews. That keeps them going on those hard days. If there was a different option, we wouldn't let this day come.

If you want to help, come and enjoy our taproom and drinks while we are still here! We are looking for a buyer, so if you know someone please reach out.

With so much love and appreciation, Megan & Josh

Walk the Mohawk Event Saturday, October 1, 10am-3pm

Looking for something fun to do this weekend in Cincinnati? Come to a new event at Hanna Playground, in Over-the-Rhine called Walk the Mohawk! There will be food, beer, tours, and other activities for everyone in attendance. Tickets are \$15 for adults and kids are free, with all proceeds going to the Mohawk Neighborhood CDC, a local non-profit. Check out the flyer below for more info or use the link to access the Facebook page that has more details and tickets! **Facebook Link:** https://www.facebook.com/events/598777521640905?active tab=about



Cincinnati's Paradise Brewing closing homebrewing supply store to focus on brewery



Paradise Brewing opened in Anderson Township in 2007. It also sells homebrewing supplies. By <u>Andy Brownfield</u> – Senior staff reporter, Cincinnati Business Courier Sep 26, 2022

An East Side craft brewery is shuttering one aspect of its business as it refocuses where to apply its efforts.

Paradise Brewing in Anderson Township at 7766 Beechmont Ave. announced Sept. 24 that it is shuttering its homebrew supply store on Oct. 1 – the business on which the company was founded in 2007 – and refocusing efforts on its brewery. "When we started in 2007, I did not see this end of our first love," President Jeff Graff wrote on Facebook. "Sometimes life moves in unforeseen ways."

Graff wrote the homebrewing side of the business has not been able to sustain itself due to the proliferation of craft breweries throughout the city. The Cincinnati region is currently home to more than 70 breweries.

He wrote that the homebrewing supply shop saw a brief resurgence amid the Covid-19 pandemic, with government-mandated restrictions on gathering and local business – but the retail side of the business has not been generally profitable. Paradise Brewing will be selling all its stock for 50% off until it is gone, Graff wrote. Paradise Brewing is renovating its Anderson Township location to use the entire space for the brewery. The former retail side will be repurposed as additional taproom seating.

Paradise Brewing was founded as a homebrew and winemaking supply shop before installing a 5-barrel brewhouse, allowing it to make 150 gallons of beer at a time. <u>In March 2021</u> <u>Paradise Brewing acquired the former Firehouse Brewery in Williamsburg, Ohio, which</u> boosted its brewing capacity through the addition of a 15-barrel brewhouse and four 30barrel fermenters. That brought on the ability to begin canning beers as well as expanding distribution of kegs into local bars and restaurants.

Old Firehouse Brewery opened at 237 Main St. in Williamsburg in 2014 by Adam Cowan and Lori Ward, who went on to expand its footprint with the purchase of two properties at 209-225 W. Main St. The brewery <u>was listed for sale in September 2019</u> at a price of \$1.5 million, and <u>announced its closure one day after going onto the market</u>.

Two Northern Kentucky breweries to be featured in KDA's October Kentucky Proud Beer Series

Sep 28th, 2022, NKYTribune

Crafting Kentucky Proud beers with Kentucky agricultural products is once again the focus of this year's Kentucky Proud Beer Series, the Kentucky Department of Agriculture has announced. Each October, Kentucky Proud partners with the Kentucky Guild of Brewers and craft breweries across the state to create exciting, limited release beers made with locally grown ingredients. Now in its seventh year, the Kentucky Proud Beer Series showcases the diversity of Kentucky agriculture through the creativity of the Commonwealth's brewers. "Kentucky's craft brewers will use locally grown products to brew one-of-a-kind beers and bring consumers the diverse flavors from Kentucky's farms," Agriculture Commissioner Ryan Quarles said. "The Kentucky Department of Agriculture (KDA) is pleased to collaborate with the Kentucky Guild of Brewers again on what has become a staple of Kentucky's fall calendar."



"The Guild is excited to once again partner with the KDA to feature new Kentucky Proud beers," said Jessy Harding, Executive Director of the Kentucky Guild of Brewers. "What could be better than local beer made with local ingredients? Nothing, if you ask us. Join us in raising a glass or two of the commonwealth's most innovative industries, craft beer and agriculture."

This year, for the first time, the Kentucky Proud Beer Series will span the entire month of October. This extended period will allow for staggered releases to give the public more chances to taste these locally grown beers. The KDA worked with the Guild to match craft brewers with Kentucky Proud producers to create the limited-release beers. Everything from locally grown grains, honey, butternut squash, paw paws, blackberries, jalapenos, and much more will be infused into these unique beers to create that special fall flavor for the seventh annual series. Local breweries will release their Kentucky Proud brews to the public starting on Oct. 3. Each participating brewery will give away commemorative Kentucky Proud and Kentucky Guild of Brewers branded koozies to the first 100 customers purchasing its limited release Kentucky Proud beer. Look for the Kentucky Proud Beer Series logo at participating breweries.

Brewers participating in the 2022 Kentucky Proud Beer Series include:

- Oct. 3: Against the Grain, Louisville; Darkness Brewing, Bellevue
- Oct. 4: Alexandria Brewing Company, Alexandria
- Oct. 5: Noble Funk Brewing, Louisville
- Oct. 6: Falls City Brewing, Louisville
- Oct. 10: Monnik Beer Co, Louisville
- Oct. 11: Gallant Fox Brewing, Louisville; Shippingport Brewing Co, Louisville
- Oct. 13: Maiden City Brewing Co, Cynthiana
- Oct. 17: Country Boy Brewing, Lexington
- Oct. 18: Oldham Brewing Company, Prospect; Pivot Brewing Company, Lexington
- Oct. 19: Mirror Twin Brewing, Lexington; Scout & Scholar Brewing, Bardstown
- Oct. 20: Country Boy Brewing, Georgetown; Rock House Brewing, Lexington
- Oct. 24: Sig Luscher Brewery, Frankfort; West Sixth Brewery, Lexington, Frankfort, Louisville
- Oct. 25: Ten20 Craft Brewery, Louisville
- Oct. 26: Old Louisville Brewery, Louisville
- Oct. 27: Wild Hops Brewery, Louisville

For more information about the 2022 Kentucky Proud Beer Series, go to kyproud.com.

Kentucky Department of Agriculture



Beer + Eats | Halloween @ LMBC | On the Road | Run Club | Give Back

FEATURED BEER AND FOOD





HARVEST MOON GET IT BEFORE IT'S GONE! ABV 6.0% IBU 50

Wet Hopped IPA brewed once a year with 190lbs of fresh locally grown hops from Valley View farm. Historical native Ohio hops E'desem and Alleigh were used for this years batch of Harvest Moon!

Coming Soon : <u>Batch # 600! A Dunkel Chai Lager</u>

Made with a blend of 5 Teas



SOUP OF THE DAY!

This Fall we will be offering Soup of the Day! This week we have a taproom favorite, Broccoli Cheddar.