

Brewery loses 4,000-6,000 Gallons of beer due to fire

The fire happened on June 8 on the campus of Mt. Carmel Brewing Company.

By Alexis Martin Published: Jun. 11, 2024, Copyright 2024 WXIX. All rights reserved.

CINCINNATI (WXIX) - A Tri-State brewery says they lost between 4,000 to 6,000 gallons of beer after their old farmhouse caught fire during a recent wedding celebration. The fire happened on June 8 on the campus of Mt. Carmel Brewing Company Kathleen and Mike Dewey, cofounders, and owners of the brewing company, were out when the old farmhouse went up in flames.

"We had an off-duty firefighter driving down the street, who saw it, and stopped and alerted the kitchen staff," Kathleen said. "The kitchen staff, as great as they are in the culinary field, they grabbed fire extinguishers and they tried, they did their best. They took every fire extinguisher they had and went above and beyond." Firefighters from multiple agencies responded and the fire was contained to the old farmhouse. There was a wedding group in the restaurant when the fire started. "They were awesome," Kathleen said of the wedding party. "They stood in the parking lot for an hour and a half or so and maybe two hours until the building was cleared, and they resumed."

The Dewey family is waiting to hear back from engineers and other agencies about the extent of the damages and what can be done to restore the building. The cause of the fire is under investigation.

"It is believed to occur in the area of the smoker, but it has not been determined what the cause of the fire is," Kathleen explained.

Kathleen and Mike have a special connection with the old farmhouse built in 1924. It was inside the old farmhouse where they lived and started their brewery. "More modern building products burn better," said Kathleen. "So, the fact that it was 100 years old is why you can see inside of it, why it's still standing."

Because of the fire, the utilities in the brewing area are out, causing thousands of gallons of beer to be lost. "All the beers that are fermenting or out of control," Kathleen explained. "All the products that we have prepared to rack or racked are not refrigerated anymore. Time will tell what the ultimate damage is."

They don't know when they will be able to produce beer in their facility again. "We will be out of beer at some point, Mt. Carmel Beer," Kathleen admitted. "Do we have a plan for that? No. Do we have some ideas? Yes." At the end of the day, the Deweys are grateful no one was hurt. Despite the devastating losses, the restaurant portion is in high spirits. The Deweys say the best way to help support them is to come enjoy the restaurant which is fully up and running.





THURS

CELEBRATION THURS. JUNE 13 - SUN. JUNE 16

Sharonville Events

FRIENDS TRIVIA **# 7–9 PM** FRI YAPPY HOUR ** 4-7 PM SAT **ANNIVERSARY BOTTLE RELEASE** EYE-CING ON THE CAKE BEER RELEASE CINCY SAMMY'S ICE CREAM SANDWICHES * 12-3 PM LIVE MUSIC WITH DEAD CENTRIC * 7-10 PM

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LIVE MUSIC W/STEPHEN GREGORY **# 7–10** PM FRI SAT ANNIVERSARY BOTTLE RELEASE EYE-CING ON THE CAKE BEER RELEASE VENDOR MARKET * 12-4 PM LIVE PRINT T-SHIRT EVENT * 12-4 PM

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Jason And Travis Kelce Now Own Garage Beer.

By: The Gnarly Gnome



It's always fun when big news hits my inbox mid-week. I had to literally drop everything I was doing to share this one with you, too... because it's a ton of fun. Jason and Travis Kelce have just inked a deal to become what they are calling "significant owners and operators" of Garage Beer. While I'm taking that to mean that they aren't the only owners of the company... I'm also taking it to mean that this is about to get really, really interesting.

The Birth Of Garage Beer

Let's start at the beginning, though. Braxton Brewing Company is one of the places locally that had their ear to the ground when they released Garage Beer for the first time in 2018. The move to create a light lager that both satisfied craft beer drinkers and macro drinkers alike was fairly novel at the time (though, don't send me hate mail, I know they weren't the first to do it). The bet paid off big, too. The brand continued to grow at an incredible pace; as the demand for seltzers started to wane, the demand for light, easy-drinking lagers continued to swell. Things got so wild, in fact, that to keep growing the brand in the way they knew it deserved. Braxton formed a "partnership" with brand investment marketer Andrew Sauer to start plans to take the brand nationwide. They also aren't slowing down any time soon, with plans to get the beer into dozens of new states this year. It all sets things up for today's news. This new 'Garage Beer Co.' has been blowing people away with its trajectory, too. You can find Garage Beer in a lot of states hold on for this list: Ohio, Kentucky, Tennessee, Indiana, Pennsylvania, Wisconsin, Michigan, Illinois, Missouri, West Virginia, Idaho, Montana, and New Jersey

Enter The Kelce Brothers

Jason and Travis Kelce are Cincinnati guys. They played football right here at UC, and even if the Bengals loyalty runs deep in my veins. I have to admit a soft spot when I have one. They have been talking for years about partnering together in the beer business - they're what the press release called "passionate about the industry". They were waiting, though, for the perfect opportunity to come along. Garage Beer was it. They aren't just signing on to lend their names to a brand that can market the crap out of it... they're joining as significant investors, partners, investors, and operators of the brand. They want to literally blow Garage Beer up into something that people will be familiar with nationwide... and I think they're poised to make that happen. Garage Beer Right Now

People are a little hard on the brand sometimes, locally. "Beer that tastes like beer" can elicit some snickers from craft beer fans. As the company was forced to start contracting some of its production when things started to blow up, it got a few eyerolls from folks who may not be the biggest fans of that big place in Columbus that is their contract partner... and I get it. The recipe changes to make the beer a little more approachable, a little more affordable, and a little more... macro-like certainly upset people who loved the previous recipe. I don't want to gloss over that either. If you're one of the folks that holds this opinion... you're not wrong. That doesn't mean that we shouldn't all be proud of watching how this brand is growing today. They are doing what they set out to do, and they're doing it incredibly well.

BC's Brewing Company Takes A Big Step Closer To Their Grand Opening

Written By: The Gnarly Gnome Photography: Provided By BCs Brewing Co 5/18/2024



If you've been tapping your foot, waiting patiently (or not so patiently) for BC's Brewing Company to open its doors, just ask the folks involved with it. I'm sure they've got a few things to say about how long this project has taken to get up and rolling. There's always a bit of a joke with folks who know about how long it will take to actually get the doors of a new brewery open versus the timeframe that they *think* it'll happen – but even with that in mind, BC's has had a rough go of this. We've got great news from the brewery this week, though – they're up and rolling with their first batches of beer and have a planned opening date. The goal is clearly in sight at this point.

The New Location And A Brewery - Let's take a quick step back for anyone new. BC's Brewing Company started as BC's Bottle Lodge in Liberty Twp in March 2016, opening a second location in Montgomery towards the end of 2017. The concept was a mix between a bottle shop and a bar. It was a concept that, when they opened, was a void that needed to be filled. It was met with much more than open arms – people embraced this concept in the same way that they do their favorite taproom. Sure, they would pick up beer to-go, take home a six-pack or two – but they started really using the space as a gathering spot. Think of the famous 'Third Space' idea that so many businesses want to create. As craft beer continued to evolve, so did BC's – drifting farther away from the bottle shop side of the business and becoming more of a hub for craft beer fans to gather and get nerdy about good beer. The long story, cut way short (you should listen to them on Cincy Brewcast: Post-COVID, with the industry continuing to change, they decided to make a massive shift and open their own brewery. They closed down one of their locations and buckled up for a very long and difficult transition period. Their dedicated fan base has been waiting very patiently – and it's FINALLY here.



Let There Be BC's Beer! BC's Brewing posted this week on their social media channels that they were finally brewing their first batch of beer, a familiar one for their taproom fans (they've been using partnerships to create a version of it for a while) – their 'Buck Light' lager. Seeing the news, I reached out to see if I could get more information out of the team so that I could share it with you guys. Oh boy, are we in for a treat! Not only are they headlong into their first batch of beer, but they've also got plans to roll right into their next batch, and amber, dubbed 'One Point Oh' – that I have a sneaking suspicion will become a crowd pleaser. In fact, they let me know that they plan on having 9 of their own beers available, in addition to a couple of collaborations, wine, and some kegged cocktails when they kick open the doors for their grand opening. Yeah, I said it... **Grand Opening**. When Will BC's Brewing Company Open? Keep in mind that this is tentative. While the folks at BC's are really, really firm that this is what they're shooting for, if I've learned anything about watching places get their doors open, you always leave a little wiggle room just in case. With that being said, you might want to mark your calendar right now for **June 15th**—that's Father's Day Weekend. BC's Bottle Lodge, I mean, BC's Brewing Company, has historically thrown a pretty great party that weekend, and it looks like this year will be the biggest yet with the much-anticipated grand opening of their new brewery and taproom. The'll have food on hand from a local chef, a ton of great beer... It's going to be pretty epic.

BC's Brewery and Taproom 4064 US Rt 42 Mason, Ohio 45040 **For More Information** BCsBrewing.com



JUNC 15 - 112M - 10PM Live music food trucks local vendors tie dye face painting ducks SILVERTON

Join us at <u>HighGrain Brewing - Silverton</u>, to celebrate our 5-Year anniversary in style! Enjoy live music, test your skills with games, savor delicious bites from our kitchen and food trucks, shop local vendors, get creative with tie-dying shirts, plus more. Mark your calendars for an unforgettable day of festivities and join us in commemorating this milestone! While the festivities are happening at Silverton, Brentwood will be operating



On June 6, 2024, Xavier University renamed its Veteran and Military Family Center in honor of 1936 Xavier alum, Navy Captain Phil H. Bucklew, who is known as the Father of the Navy SEALs. A high-level overview of his "Lifetime of Service" follows:

- Born and Raised in Columbus, Ohio.
- Joined the Navy Reserve at the age of 15.
- Football and Basketball star at Xavier, 1932-1936.
- Student Council President as a Junior and member of the Glee Club.
- XU Athletic Director and Head Football Coach 1946.
- Professional Football Player for Cleveland Rams 1937-1938; and founded and coached the Columbus Bullies 1939-1941 (AFL Champions 1940 and 1941).
- Navy Reserve 1930-1936, 1946-1948.
- Active Navy 1942-1946, 1948-1969.
- Founding member of the Naval Special Warfare Group 1 (Navy SEALs); US Navy Scouts and Raiders and Underwater Demolitions Teams. He is commonly referred to as the "Father of Naval Special Warfare".
- Awarded two Navy Crosses for beach reconnaissance prior to D-Day (Operation Overlord) in Normandy France and Operation Husky, in Sicily.
- Served in WWII, Korea, and Vietnam.
- The Center for Naval Special Warfare in Coronado, California is named in his honor.
- He is a 2016 inductee into the Ohio Military Hall of Fame.
- Died and was buried at Arlington National Cemetery in 1992.
- Awarded Xavier Gallagher Leadership Medallion, May 2023.
- Inducted into Xavier University Athletic Hall of Fame, February 2024.

To help celebrate the event, Listermann Brewing Company (1621 Dana Ave., Cincinnati, 45207) crafted a special "Hoppy Lager" known as Buck's Brew (see attached). Buck's Brew is available on tap and 16 oz. four-packs at Listermann's with 10% of sales being donated back to the Veteran and Military Family Center (VMFC) to help support our nearly 400 military-affiliated students (Veterans, Active Duty, National Guard, Reserve and Dependent Family Members). The VMFC mission is to provide unparalleled personalized support to enhance the educational experience of military-affiliated students that results in unlimited success in the classroom and beyond



VooDoo Brewing Company Is Opening In West Chester. Why Should You Pay Attention?

Written By: The Gnarly Gnome Photography By: The Gnarly Gnome



West Chester is getting its newest taproom VERY soon – and what sort of beer blogger would I be if I didn't share it with you? I know that I've been a little critical in the past about what have been called "invasive species" taprooms – but I think that there is something different about VooDoo, or more accurately, there is the potential for there to be something very different about VooDoo.

NOTE: VooDoo was scheduled to open on **6/15** but has postponed their Grand Opening – I'll update you as soon as I get more details! They are operating under a soft opening at this time.

Before we get too deep into it, though, I bet you're asking a basic question. Who the heck is VooDoo Brewing Company?

A Short, Incomplete History Of VooDoo Brewing Company

It all starts over in Meadville, Pennsylvania. The original VooDoo brewing location was founded in 2005 and started making beer in 2006. It didn't come fast and easy, though. The brewery was on the verge of going out of business in 2010 when they brought in a new head brewer, Curt Rachocki.

It was an act of saving grace when Curt came on board that VooDoo's founder and owner at the time, Matt Allyn, was open and honest about the state of the business and the danger that they were in. In a stroke of pure luck (or fate) Curt strongly believed that he knew someone who could turn things around – his brother Matteo Rachocki.

By the time 2016 rolled around, the brewery had now expanded to two locations. The original founder was on his way out, and they were now an employee-owned business through their ESOP. The foundation was laid out to start turning things into an entirely different type of business.

Things really started getting interesting for VooDoo once they started opening up multiple locations. It became obvious to ownership that while, yes... each location brought in the colors, the branding, the beer that made VooDoo popular up to that point – there was something a little bit different about each location. There will distinctive aspects that needed to be understood and incorporated from each area that they were in. The model took a new twist, and they opened up their first franchise in 2019 in Cleveland, Ohio.

The franchise arm of VooDoo is currently run by a whole different group these days – and at this point it's a machine, very different than what it used to look like. More efficient, stronger, and well tested.

What To Expect With The New West Chester Location

The thing about any new place that opens up in Cincinnati is that they're never going to be their "full selves" when they open their doors. It takes time, customers, and a little bit of evolution and change to get things to settle into what they are really meant to look like.

The danger that we, as beer geeks, have is that we're a little impatient. I hope that we can resist the urge to make our decisions right off the starting line – let the space breathe, let it develop and let it become who it will become.

It's incredibly exciting that West Chester is now home to DogBerry, Grainworks, a Sonder Taproom *and* a VooDoo taproom. I hope that no one loses sight of how great things are for us right now as beer drinkers!