

STORY TIME

BREWING DREAMS

MT. CARMEL BREWING COMPANY

CAIT BARNETT

Two years ago, my boyfriend Jared Hamilton's wish came true. At age 25, he landed his dream job: brewing for Mt. Carmel Brewing Company. But that's not my top reason for loving it. It's the humble beginnings and salt-of-the-earth staff that have me smitten.

It all started in 2001, shortly after Mike and Kathleen Dewey got married. Mike—then in construction development, now brewmaster—started homebrewing in the basement of their 1920s farmhouse. His left-brain took over, and Mike fell for the engineering side of brewing. It led him to scrap yards, where he gathered parts to piece together a 2-barrel homebrew system. Kathleen, seeing her husband's consuming passion, suggested licensing his setup as a commercial brewery. They haven't looked back since.

The Deweys got the license in 2005. By the next year, they'd forged a friendship with Kroger, who started selling growlers of their Amber Ale, then called Copper Ale. Demand quickly outgrew supply, leading Mike to trade the basement for a garage that would eventually hold a 7-barrel brew system (the same used today). With Kathleen as president, they eventually introduced 6-packs, hired a distributor and moved their now 4-person family out of the farmhouse so it could become a full-time brewery.

Fast-forward to today, and Mt. Carmel offers five year-round styles (Amber Ale, India Pale Ale, Nut Brown Ale, Stout and Blonde Ale), four seasonals (Summer Wheat Ale, Harvest Ale, Winter Ale and Springtime Ale) and limited edition draft-only releases known as the Snapshot Series. Currently on tap is the Third Shift Imperial Coffee Stout, brewed with locally roasted beans from La Terza in Northside.

Following the passage of Ohio legislation that nixed the need to purchase a costly second license, they opened a taproom. Dubbed the Mt. Carmel Public House, it's where you can swig tastings and full pints straight from the source, as well as buy carryout growlers, six-packs and kegs. Governor Kasich even paid it a visit back in May.

On any given brew day, Jared starts brewing at 5am. Vergil Roesel, the other brewer, takes over for the evening. By the time Vergil leaves, there are 4 batches fermenting. Other days, they check temperatures, filter beer, harvest yeast, package bottles and clean equipment. Then there's Patrick, the charming brand coordinator, assistant brewer and serious porch-lover.

Matt Ustick, Vergil's brother-in-law, helps out with packaging. Lisa Vanderloo manages the office and longtime regular Andy Clawson now tends the taps on Saturdays. All in all, it's a mere 8-person operation.

They spread the love locally, too. For starters, they sponsor the Cincinnati Roller girls and give their spent grain to Hazelbaker Farms in Adams County for cows to munch. In fact, some cattle have been fed it from day one, allowing the farm to grow as Mt. Carmel has grown.

As Greater Cincinnati continues to rekindle its historical romance with brewing, I look forward to downing suds from even more local beer makers. But Mt. Carmel will always be my first love.

OPEN MONDAY - SATURDAY, 12-4PM.

Tours Saturday at 1pm (RSVP at beer@mtcarmelbrewingcompany.com). Frisbees, corn hole and bocce ball welcome in the back yard. 4362 Mt Carmel Tobasco Rd, Cincinnati, Ohio 45244. (513) 240.2739



Print for a Purpose
CREATIVE WEB FUNDING



PrintForAPurpose.com

Product of PrintWeb Technologies. All rights reserved 2012



Personalize. Save. Give!

Create personalized products with your own photos at prices better than most online personalization sites and 25% of your purchase will go to the organization of your choice!

Go here to get started: <http://bit.ly/supportacause>

Personalize:

- ♥ eCards
- ♥ Greeting Cards
- ♥ Note Cards
- ♥ Postcards
- ♥ Posters
- ♥ Canvas Prints
- ♥ Wall Clings
- ♥ More

Don't see the organization you would like to support?
Let us know and we'll contact them on your behalf and ask them to become a part of Print for a Purpose.

Part of a non-profit that might like to try Print for a Purpose as a fundraising source?

We'd love to work together to promote your cause.

