

2010

December 16<sup>th</sup>  
Brian started home  
brewing.



Brian with the original brew system  
he built.

# 2011 & 2012

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Time Brian spent convincing Martha that opening a brewery was a good idea.



Martha didn't drink beer when the Thompsons opened their first brewery; she preferred coffee.

Corbin was 7 and Isabell was 12 when the first brewery opened. They have been the most eager team since the beginning.



Kids helping prepare for opening by cleaning the first tap fridge.

Corbin found that ladders were perfectly acceptable replacements for tables while homeschooling at the brewery.



#homeschoolinstyle  
(fermentation fridges behind him)

# 2013

May: 800 sq. ft. brewery opened with 6 taps, 12 stools and 1 very excited brewer. All beers brewed on Brian's 10-gallon home brew system.



Brian preferred to serve guests himself and listen earnestly to feedback and answer questions.

July: Walk in fridges installed, resulting in increased fermentation space.



Damon and Danielle helped a lot by contributing the first walk in fridges!

August: Upgraded to larger brew system, 1½ barrel (45 gallons).



Brian envisioned our 2<sup>nd</sup> brew system which was brought to life by Dave Elbert, metal artist extraordinaire!

December: Upgraded to 9 taps and 32 new stools; fresh paint, added dish sink and built wall (hoping to block heat from brew system - it failed).



#workinprogress



2014

Corbin, 8, starts training as a brewer's assistant.



Corbin uses the cart as a booster to clean out the brew system.  
#shortpeopleovercome

May & June: Construction to expand to 2000 sq. ft. Corbin gets to learn practical education for homeschool these months.



Corbin is in his element when it comes to group projects!

Reopened with expanded  
tasting room on June 29<sup>th</sup>  
with 19 taps.



#onehappybrewer

Isabell brought a ray of light to each guest as they checked out - one of the many practical skills she learned in helping run a family business.



#kidslove2work  
#teachtheyoung

Isabell started thinking about opening a bakery and began testing recipes with craft beer elements. This was the first inspiration for opening an eatery.



Isabell smelling the cupcake in anticipation, much like Brian when he smells a beer. #daddysgirl

2015

July 15<sup>th</sup>

New lease signed (for current location).

July 31<sup>st</sup>

Final day serving at original location.



#excited4ourfuture

2015, 2016 & 2017

Time spent designing, blueprinting, permitting and constructing current brewery and eatery. We started, with no walls, electricity, plumbing, gas, second story, etc.



*“First, think. Second, believe. Third, dream. And finally, dare.”*

Walt Disney