

favorite! I also started to homebrew about four years ago. I love learning more and more about the process of making beer. It's been tremendous fun doing so.

Dan's business fills a need and solves problems faced by many new breweries and is one of many new and growing businesses that support the multi-million-dollar regional food and beverage industry. Contact Dan at dan@freestatercraftbeer.com. Check out his website: www.freestatercraftbeer.com or call: 303-912-9852. FSM is proud to be able to bring information about such new businesses to our readers. Contact FSM if you have a business story to share.



scheduled to open this fall. The brainchild of Daniela Troia, who also owns Zia's Café in Towson, will feature raw, vegan, and paleo ingredients in making fresh juices, smoothies, and food items including salads and noodle dishes. The bar cafe will occupy about 450 square feet next to the entrance to the building lobby and have a grab-and-go case. Plant-Bar.com.

RESTAURANT

CLASS SCHEDULE

ServSafe Manager - 2 Day (16 hours)

Aug. 15&16 - Rockville // Aug. 19&20 - Columbia // Aug. 21&22 - Baltimore

ServSafe Recertification - 1 Day (8 hours)

Aug. 18 - Columbia // Sept. 01 - Baltimore // Sept. 12 - Columbia

Maryland's BEST - Alcohol Awareness

Aug. 11 - Columbia // Aug. 17 - La Plata // Aug. 28 - Towson

ServSafe en Español

Aug. 19&20 - Columbia // Sept. 09&10 - Columbia // Oct. 14&15 - Columbia

REGISTER NOW:

» marylandrestaurants.com

» classes@marylandrestaurants.com

» Use code "FSM2017" for 15% off! » (410) 290-6800

EST. 2017

FREE STATE

CRAFT BEER DELIVERY

Dan Kennedy
Founder and Drayman
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dan@freestatercraftbeer.com

We make craft beer deliveries throughout the state of Maryland, never letting your retail clients go thirsty or without your great, delicious craft beer.

@FreeStateCraftBeerDelivery

You make delicious craft beer. We deliver it.

We are Free State Craft Beer Delivery—proud to be Maryland's premier craft beer delivery service!

Remember when you had that, "Hey, wouldn't it be cool if I opened a brewery!" moment? You simply wanted to create great, delicious, fantastic craft beer. The last thing you were worried or concerned about was actually making a craft beer delivery.

Until now, and that's where we come in. We are the final step and your solution for delivering your craft beer to your retail customers. It's this simple: you sell your craft beer, we make your craft beer delivery.

PICK UP
& WAREHOUSE
YOUR BEER

We come directly to your brewery, pick-up and continuously store your craft beer in a climate controlled environment to ensure high quality and freshness

DELIVER
YOUR BEER

Your craft beer is delivered to your retail clients in a dedicated, refrigerated vehicle in consolidated, consistent, and efficient craft beer deliveries

TRACK & RETURN
EMPTY KEGS

Your kegs will be tracked electronically throughout their entire lifecycle and returned to you, reducing lost and misplaced kegs, which you can monitor from any device via Keg Metrics