



## **2024 BOARD OF DIRECTORS BALLOT**

**On the following pages you'll find submissions received for the 2024 Guild Board of Directors. One primary contact from each brewery member in good standing will receive a unique, anonymous voting link to make selections for the brewery. The order of candidates in this document is alphabetical order. The secure online ballot shows candidates in a randomized order.**

**The deadline for online voting is noon on Wednesday, May 8 after which time, voting links will deactivate.**

**If you have questions about who from your company received your voting link or other general questions about the election, please contact Julia at [julia@drinkIN.beer](mailto:julia@drinkIN.beer) or 765.620.0153.**

**Board members are elected to a three-year term on the board.**

**Results of the election will be announced at the 2024 Annual Meeting on Wednesday, May 8 at Triton Brewing. Please plan to register for the meeting online and join us!**





# **Colt Carpenter**

## ***Head Brewer***

### **Pax Verum Brewing Company**

#### **WHY ARE YOU INTERESTED IN SERVING?**

I have been part of the brewing industry for a number of years and have always wanted to see the Guild be successful in events, legislation, and assisting its breweries. Being a brewer gives me the perspective and experience of the employee as well as a business owner. Having this experience feeds my desire to serve on the guild board. I will keep employees in mind while guiding the direction of the guild's growth and future events.

#### **BIOGRAPHY**

As a child I grew up in Las Vegas. I moved back to Indiana in late elementary and went to college in Anderson. I fell in love with the concept of building community and established my roots. I have invested in those around me and built opportunities for community members to engage with each other. Early in my adult career I decided pursuing my passions was more important than a high-paying job. I set out to become a brewer and explored home brewing as a starting point. I took it a step further accepting a position at Great Fermentations where I developed a deep knowledge for brewing ingredients and styles. I then started my career as a professional brewer at Wooden Bear, followed by Ellison Brewing Company, and am now at Pax Verum. Between brewing positions, Fountain Square and Central State provided me opportunities on the packaging side of the business. Throughout my time as a brewer I have taken pride in my work, developed award winning beers, and continually looked for ways to create enjoyable experiences for the customer. Creating community has always been a center point of my life - both at and outside of work. The brewing industry is a community and serving on the guild's board will allow me the opportunity to help that grow. I have a strong belief that the industry should be diverse and equitable for everyone. This will guide my involvement with the guild. I also have a beautiful 9 year-old fur baby, American Bulldog named Arya and an amazing wife who has supported my growth within the industry for the past decade.

#### **PREVIOUS GUILD EXPERIENCE**

I have been participating in guild events since 2016. In 2023, I served on the guild's education committee for the Indiana Brewers' Conference. Currently I am co-chairing the membership committee, focused on engaging breweries in the work of the guild. We are looking at areas of the state where guild involvement can grow. The committee is also exploring how to engage and involve other industry affiliates in our work.

#### **PREVIOUS LEADERSHIP EXPERIENCE**

I am the head brewer of Pax Verum Brewing Company in Lapel, IN. I have a small portion of ownership in the brewery and help with leading the future direction of the company. I also maintain the cost of goods; product development; and explore, design, and implement events to expand our reach and engage customers. Outside of the brewery industry, I have been president of Anderson Disc Golf Club for seven years. During this time I have grown club membership; designed and installed three disc golf courses; served as a liaison with local government agencies to maintain beneficial relationships; led weekly league events; and planned and hosted multiple tournaments.

## **OPTIONAL LETTER OF RECOMMENDATION**

To whom it may concern,

I am writing this letter on behalf of Colt Carpenter becoming a potential board member of the Indiana Brewers Guild.

As a sitting member of the current board, as well as the current president of the guild, I have had the opportunity to discuss ideas with Colt throughout my tenure. He is dedicated to making the guild better for all members and wants to devote even more time to the cause. Colt will make a great addition to the board as he has been sitting on the membership committee already as well as the education committee. He is well networked and willing to put forth the effort to continue to improve the guild as it moves forward with new goals.

I would be honored to have Colt as a board member and hope you feel the same way. Aside from all this he also makes great beer as the brewer of Pax.

Regards,  
Jonathan Mullens



**Cari Crowe**  
***Brewery Sales Manager***  
**Daredevil Brewing Co**

**WHY ARE YOU INTERESTED IN SERVING?**

In my year on the board, it is clear our industry is changing, and there is a lot coming including legislative changes that we need to focus on as well as how the Brewing industry looks. These topics interest me and my experience can help guide us into this next phase. Additionally, as someone who specializes in sales and marketing, I can contribute different insight from that of brewers and brewery owners.

**BIOGRAPHY**

An 18 year veteran of the alcohol industry, Cari had been a part of almost every part of it, including working in grocery, off premise and on premise Sales and management. Additionally, she has worked for two different Indiana breweries, Upland and Daredevil, and thus being a good representative for the Board and offer some different experiences from other board members. Additionally, she has particularly taken an interest in legal matters, both local and federal levels, and enjoys networking with those on either side of those concerns.

**PREVIOUS GUILD EXPERIENCE**

I have served the last year on the board, finishing out the term for another person. Additionally, when I worked for Upland, I served as a proxy for a board member before non-owners weren't aloud on the board.

**PREVIOUS LEADERSHIP EXPERIENCE**

I've served as a Brewery Sales Manager at Daredevil for 6 1/2 yrs, including managing events and staff; managing our taproom and related staff; and leading and directing sales and marketing for the company.



**Mike Golden**  
**GM/Sales/Marketing**  
**Blockhead Beerworks**

**WHY ARE YOU INTERESTED IN SERVING?**

I have a passion for beer and community. I believe they go hand in hand and I'd love to help serve the guild to try and bring more people to Indiana to see the great things we are doing over here.

**BIOGRAPHY**

Born and raised in Hammond, IN in 1987. Graduated from Bishop Noll Institute. Attended Purdue Calumet as well as Purdue West Lafayette before leaving to pursue a music career. Got to travel and see the world for years playing music and bartending.

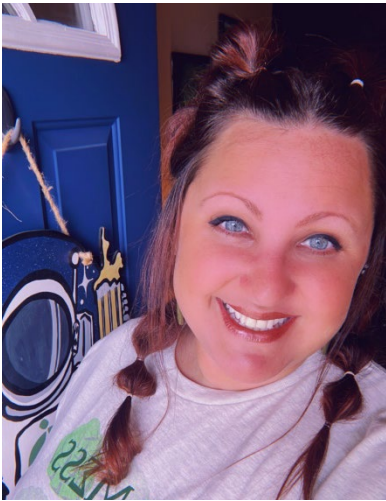
Accepting a bar manager position at Tomato Bar in Schererville, IN and the rest is history. Been with the same company ever since, opened 3 Tomato Bars as Beer Buyer and hiring manager before our owners asked me to create the culture and run Blockhead as well as move to Valparaiso. Once I heard we bought the old Figure 8 building I was sold. Here we are!

**PREVIOUS GUILD EXPERIENCE**

I have been attending the guild meetings for over a year now, and I just joined the membership committee of the guild.

**PREVIOUS LEADERSHIP EXPERIENCE**

I General Manage at Blockhead Beerworks and run a team of 40 employees. I've been in the service industry in mgmt roles for over 10 years as mostly a beer buyer, which enhanced my love for craft beer. The past 3 years I helped open and grow Blockhead so that from year one to now we have increased Brewpub sales over a million dollars each year. I run the marketing, I deliver the beer, I am the sales rep, I am assistant brewer, and many more things that I believe help to ensure our Brewery keeps growing and growing. We have increased the volume of barrels we make each year also, but I am more focused on less distro and more focused on what makes your brewery special and how to bring people to where you are located!



## **Kelsy Groover**

***Director of Operations/Brewhouse Assistant***  
**Cedar Creek Brewing Co.**

### **WHY ARE YOU INTERESTED IN SERVING?**

My love and passion for craft beer extends beyond my current role(s), to nearly 15 years ago. Starting as a hobby homebrewer, advancing into a craft beer podcast my husband and I started (Out Here Having a Pint) which is now nearing 8 years old, to vlogging our adventures, we have met and interviewed folks in the industry from all over.

My interest stems from the incredible talent and enthusiastic individuals I have met in this industry, and whom I believe are the soul of what we do and why we do it. The relationships built around networking and the desire to connect and help one another in an effort to grow and continue on is truly inspiring.

With my unique role at Cedar Creek Brewing Co., I believe that I could be beneficial on multiple platforms within the board, knowing both administrative and operational processes, as well as our unique location south of the city focal points, I could be an asset in possibly bringing fresh ideas and viewpoints into the organization. Being freshly through a time that has changed the way we think and the way we approach our business processes makes this time a crucial step towards achieving our goals as a craft beer industry. My experience and passion in supporting local breweries and businesses has been a key factor in my career, and I would love to see how I can contribute towards the future of our industry and the Guild.

### **BIOGRAPHY**

A North Carolina native, I naturally fell in love with craft beer in the mountains of North Carolina, an oatmeal stout being my first. After a brief period living in Nashville, Tennessee, the state of Indiana called me back, this time meeting and marrying my husband. We have resided in Morgan County since 2012, started a craft beer podcast and delved into homebrewing in 2016, with our podcast still rolling and vlogging kicked off, we both made a (spectacular) decision following the unfortunate events of 2020. That decision was to step out of the "corporate world" and follow our passion to work in the craft beer industry. Both my husband and I started as beer bartenders and we are now in leadership roles at both of our companies. My stepson's are now in their twenties and our only children have fur! We spend our leisure time together on Jeep rides, visiting new breweries and taprooms with our close friends, and traveling. We travel once or twice a year to different states or countries to explore new breweries and meet wonderful people! Our favorite thing to do is take a day or a long weekend trip to breweries in other parts of our state or neighboring states and adventuring. My closest friends and most incredible people in my life are all because of this industry, and I couldn't be more grateful!

## **PREVIOUS GUILD EXPERIENCE**

Briefly a part of a couple of committees which were formed to discuss and address planning and how to better coordinate our own INCBC. During this time I was transitioning into new roles at Cedar Creek and was unable to attend all of the meetings I was involved with. I'm now nestled into my role(s) and eager to help!

## **PREVIOUS LEADERSHIP EXPERIENCE**

Prior to my work in breweries/wineries, food trucks and taprooms, I was a director for non-profit retail organizations. My role pre-Covid was a director for 50+ employees in retail non-profit, and I spent each day coaching, training, and providing those with and without barriers, whether it be physical or criminal barriers, an opportunity to grow and improve, in a effort to keep them safe and healthy in our communities.

Currently, I am the Director of Operations and Brewhouse Assistant for Cedar Creek Brewing Co., where I lead a team of 40+ between our Martinsville & Nashville winery, brewery, distillery, food truck and cigars locations. This includes scheduling, hiring, training, overseeing financials and marketing, social media, payroll, event planning and follow through, concerts, music booking and more! My role in the brewery focuses on sanitation, cleaning kegs, as well as packaging cans, bottles and kegs, as well as helping to create special releases for events throughout the year.





**Greg McQueary**

***Brewer***

**Quaff On!**

**WHY ARE YOU INTERESTED IN SERVING?**

Eventually when I leave this industry I want to know I helped the next generation of brewers and the industry move forward.

**BIOGRAPHY**

I am a graduate of North Central High School and attended St Louis University for my brewing education. I have been a brewer for about two years after spending my first year learning in the cellar. I was a home brewer for about a decade before deciding to make the jump and do it professionally. I truly love the industry and I am always wanting to learn new and different techniques.

**PREVIOUS GUILD EXPERIENCE**

Unfortunately I have not had an opportunity to serve the Guild as of yet. But I am definitely always willing to help any time.





**Trevor Young**  
***Brewer***  
**Fountain Square Brewing Company**

**WHY ARE YOU INTERESTED IN SERVING?**

I took a huge risk leaving the job I had to become a winemaker and brewer and I am glad that I did because this brewery, and this industry has been my passion and brewing has been an obsession of mine since I first learned when I was 19 and a freshman in college. This is where I want to be until I am old and grey.

**BIOGRAPHY**

I was born in Franklin, IN and graduated from Southport High School in 2010. I learned to brew beer my freshman year at Wabash College in 2010 and later learned to brew mead in 2012 after taking a religion class and learning about Vikings and their honey wines. I was a pole vaulter for 14 years and played saxophone 15 years where I ended up with a music scholarship in college. I studied neuroscience, philosophy, and religion at Wabash and graduated into 2015. I worked as a building designer until 2020 and intermittently helped brew at Wooden Bear Brewing Company until I ultimately left the design industry to work for New Day Mead and Cider and Fountain Square Brew Co full time in 2020.

**PREVIOUS GUILD EXPERIENCE**

I have been attending Guild vents through our brewery and have wanted to do more in our brewery community because this job is my passion.

**PREVIOUS LEADERSHIP EXPERIENCE**

I was the captain of my track team in high school, I was also the drum major in our Marching band for 3 years. I was our Meets and Clinics Manager at Wabash College for 3 years as well as coaching the local high school students in the Pole Vault all four years. I was a pole vault coach for two years at Franklin College as well as at Perry Meridian High School for two years.