

## CFA AWARDEE BREWERY OMMEGANG PLAYING WITH *GAME OF THRONES*

Ever wonder what a popular HBO television series tastes like? Brewery Ommegang, a local brewery located in Cooperstown, is bottling up *Game of Thrones* in a series of new beers.

The first brew of the series, “Iron Throne”, debuted just before the season three premiere of the show in late March. The next beer to be launched, “Take the Black Stout” – inspired by the Night’s Watch, the show’s military order that guards the Wall on the northern border of the Seven Kingdoms – is set to release this fall in stores and taverns nationwide.



The brewery has been hard at work, not just creating new brews, but improving their operations as well. Brewery Ommegang was awarded a \$140,000 grant from the Mohawk Valley Regional Council as part of the first round of the Consolidated Funding Application (CFA) process. The resources will assist the brewery in building their new wastewater treatment facility. This marks the fourth year of a six-year expansion project for the brewery, which has already created 41 jobs as a result of the project, with more to come.

Ommegang is regularly recognized as an industry leader, particularly in product development. They brew several internationally award-winning Belgian-style beers and market them in 45 U.S. states. A full-service café, brewery store and tasting room, a tour and tasting staff, and an events staff are also available year-round. All of this helps promote travel and tourism to Cooperstown and the surrounding communities.

For more information about the brewery and their *Game of Thrones* series of beers, visit [www.ommegang.com](http://www.ommegang.com).



## CFA FUNDING PROMOTES GROWTH OF LOCAL YOGURT INDUSTRY

No one says making Greek yogurt is as easy as eating it.

But being based out of [America's Yogurt Capital](#) means local yogurt producer, FAGE, has to do more than just expand its operations to keep up with this fast-growing industry and ever increasing consumer demand for its products.



One of the top Greek yogurt producers in the world and a Mohawk Valley Regional Council priority project designee, FAGE set up its first U.S. operation in Johnstown, Fulton County in 2008. The soaring popularity of Greek-style yogurt made the company realize it needed to significantly increase production to keep up with America's growing appetite for its products. That also meant finding more capacity to treat production byproducts.



FAGE is currently in the process of nearly doubling its plant and employment base. The \$150 million project, which is receiving critical assistance from New York State and the MVREDC, will create 100 new jobs, of which 90 percent will be made available to local low-to-moderate income individuals.

Also needed to support FAGE's project is the expansion of the Gloversville-Johnstown Wastewater treatment facility. When yogurt production increases, so does the amount of whey byproduct that must be treated; therefore increasing the capacity of the local wastewater system is essential.

A \$1 million capital grant was awarded to support expansion of the facility as a part of Round 2 of the Consolidated Funding Application process. The project includes construction of sewer piping, an equalization tank, process tanks, pump and other items designed to treat wastewater in an energy efficient manner.

For more information about FAGE, visit [www.fageusa.com](http://www.fageusa.com).