



SPEAKER BIO

Horace Cunnighman **Operations Manager**



Horace Cunnighman is the Operations Manager at Terrapin Brewery in Athens, Georgia. Horace has had wide exposure to the technical, consumer, and employee development areas of brewery operations with over 30 years of successful work and company growth experience.

Horace started his brewing exposure at Desnoes and Geddes in Jamaica immediately after graduating with a Bachelors degree in the Sciences. His work involved areas of brewery quality and research not only with the parent companies, but with those that conducted contract brewing and suppliers.

His experience to brewing operations and cultures world-wide has considerably enhanced his training. His involvement includes supply side and consumer liaison, as well as process and finished products rationalization. He is a qualified Brewmaster, with qualifications and awards coming from the University of the West Indies, Siebel Institute, Doemens Technikum, Bradford University, and for products he developed and for which he was responsible.

He contributes his expertise through extensive networking and assistance to a wide spectrum of up and coming brewers.

Horace memberships include the American Society of Brewing Chemist, Brewers Association, and the Master Brewers of the Americas.

He now serves as the Technical Chair for MBAA District Mid-South, is part of the MBAA Technical Committee, and is currently serving as the 2nd Vice President for the Association.

Horace has lived and worked not only throughout the Caribbean, but in the UK and Europe for training assignments.

He devotes time voluntarily to the Juvenile Diabetes Research Foundation as a Government Advocate, and Online Diabetes Support Team member, and maintains active supportive links to his family, team mates, associates, and friends.

TERRAPIN BREWERY

One of the Hottest Small Brewers

Terrapin Beer Company was born when two brewers met while working together at a microbrewery in Atlanta. Looking around at what other breweries in the SE were doing, Spike and John felt they could make a contribution. Realizing that anyone could make just another pale ale, brown ale or stout, Spike and John set their sights on crafting beers unlike any that were currently available in the SE.

Terrapin introduced its first beer, the Rye Pale Ale in April of 2002. Six months later while only available on draft in Athens, Terrapin's sole offering won the American Pale Ale Gold Medal at the 2002 Great American Beer Festival. Only six months old, Terrapin had arrived in style!

Since they were going to be making unique beers, Spike and John knew from the beginning that Terrapin Beer Company should be located in a city as distinctive as their brews. What better place than Athens, GA? Both Athens and Terrapin have a great love of music, are committed to the environment, and practice living life to the fullest.

History rolls forward and so too has Terrapin. These days John and Spike are enjoying Terrapin's new 40,000 square foot brewing facilities and taking advantage of the space to brew new innovative and exciting beers. The year round line up now includes the Rye Pale Ale, Golden Ale, Hop Karma Brown IPA, Sunray Wheat Beer and the Hopsecutioner. Terrapin has also released many other beers and garnered several awards both in the U.S.A and internationally. For a complete list of beers see THE BEERS and for an updated to date list of awards see AWARDS.