



Ben Hanten, left, has expanded his craft brew business in Yankton and reports record sales. *Photos provided by Ben Hanten.*

BEN'S BREWING CO.

Ben Hanten transforms Yankton's Freeman Building into a taproom and event venue

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Visitors to Ben's Brew Station in Yankton will find a number of mixed metaphors to stir the imagination.

There's the artwork hanging from the ceiling that depicts intriguing representations of various types of air craft, like a bi-plane made out of carpenter levels and a Spruce Goose replica with metal roller skate wheels for landing gear. The eclectic set of suspended sculptures represents the Freeman Company, an aerospace manufacturing business that once occupied the spacious building located on Walnut Street.

The name itself refers to the fact that the venue is situated a block away from an old railroad depot and there's a rail spur that enters the 28,500-sq. ft. building, which was used to convey products to the rail line for delivery to customers all across the country.

There's also a vintage vibe at play with a line of 1950s style pinball machines along one wall and pub games like darts, corn hole and bocce ball.

Finally, there's the names of the brews, sure to pique a patron's

curiosity – descriptive designations such as Raspberry Porter, Bishop Marty, Walshtown Irish Red, Oktoberfest, West Side Live, Pineapple Heat, Strawberry Rhubarb, Slic and many more.

After 16 years owning and operating Ben's Brewing Company, Ben Hanten expanded his business by opening The Brew Station last summer. He acquired the building with the vision of creating a fun and energetic environment to serve custom brews while offering live music, games and menu options provided by local food trucks. Frequent vendors during weekends and special events include Grind N' Griddle, Broken Trellis, Up in Smoke and Windy City Bites. Popular entertainers such as Adam Moe and Shawn Coles have taken The Brew Station stage.

Customers come for the fun and fellowship but also for the craft beer and to see what new blends happen to be on tap. In October, for instance, a brew called Madcat Pumpkinslapper was on the menu through a collaborative effort with Jefferson Beer Supply and Madcat Pumpkin Patch. The blend included real pumpkins and gourds, and a number of spices like cinnamon, nutmeg, cloves and ginger.

Crafting new flavors never gets old

THE BIG FOUR BREWS

Here are the top sellers at Ben's Brewing Company:

West Side Park IPA – The company's flagship product blends Dakota Challenger, Amarillo and Citra hops for a full juicy flavor with hints of orange, mango and grapefruit.

Kenny Pepper Cream Ale – the heat is on with this ale that's sure to warm the palate with roasted jalapenos and a hint of malt.

Kelly's Cove Golden Ale – a refreshing, easy-drinking ale with a light, delicate hop profile featuring Citra and Azacca and a smooth, clean finish.

Burleigh – a brown ale with a touch of roast, nuts and chocolate.

for Hanten. He enjoys visiting with customers, giving tours of the brewery and sharing stories of the building's history and colorful namesake, Edgar Freeman.

"He was quite a character," Hanten said. "We've learned a lot about him, and many of the employees who worked at The Freeman Company have added a lot of extra details, too. We started the bar 16 years ago, and it's fun to see it blossom into this," Hanten said.

Hanten reports that his brew revenue is up nearly 90 percent with plans to venture into the canning business in the coming year. He said customers can look for the Ben's Brewing Company label "anywhere you buy beer."