



Special Announcement Edition - Fall 2025



From the Cydline

THE OFFICIAL NEWSLETTER OF THE CYCLONE GRIDIRON CLUB

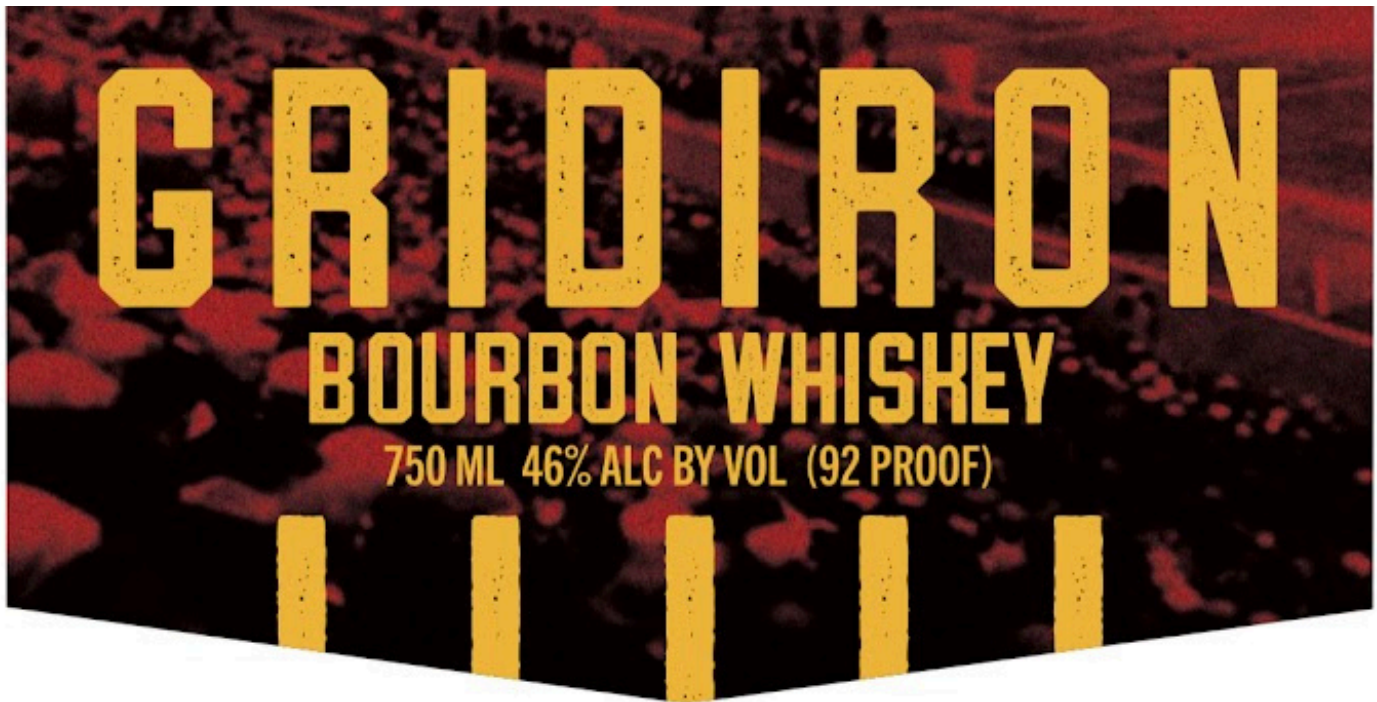


A Great Pairing: Cyclone Football & Gridiron Bourbon

AMES & SPENCER, IOWA - Fall and football are in full swing in Cyclone country. The leaves start to turn, Jack Trice Stadium comes alive, and the sound of the fight song carries across tailgates as a call to gather. And while the Cyclones gear up on the field, the rest of us may settle in with a good pour of bourbon — smooth enough to sip, strong enough to spark a story or two. When those game-day stories and bourbons start to flow, Cyclone fans will be able to toast their favorite team with a new spirit, one selected especially for such conversations, Gridiron Bourbon.

“Our business is built around telling stories with great whiskey and Iowa State Football is a wonderful story,” commented Amanda Bare, who with her husband Ryan co-founded Century Farms Distillery, and are proudly introducing Gridiron Bourbon. To make the pour even sweeter, a portion of sales from each bottle of Gridiron Bourbon sold will benefit the mission of the Cyclone Gridiron Club - supporting Iowa State Football. That’s a good story in itself. How Century Farms Distillery came to be is another great tale. *Turn the page to learn more.*





The Rest of the Story...

Honoring Farmers; Supporting Cyclone Football

“Teaming up with Century Farms is a huge win for our Cyclone Gridiron Club,” enthused CGC President Jay Chapman. “This is our first foray into working with a business in support of our mission to enhance our Cyclone Football program by funding special projects not covered through regular budgeting. We’re grateful for the support of fans such as the Bares and look forward to raising a glass of Gridiron Bourbon in honor of ISU Football and its great fans.”

As loyal Cyclone fans, how can you make this partnership even better? Ask for Gridiron Bourbon by name where you buy your spirits! Gridiron Bourbon will be available to every liquor store in Iowa to order for their shelves and then sell. And, share the story of this specially crafted spirit with others, preferably over a Cyclone win while enjoying a smooth glass of Gridiron Bourbon.

How Century Farms Distillery came to be is another great tale. Amanda, from Grundy Center, and Ryan, an Emmetsburg native, met at Iowa State, both earning degrees in Mechanical Engineering. Early careers took them to Texas and after 15 years in the oil refinery business, they returned to Iowa, where Ryan learned how to turn corn into alcohol at an ethanol plant. Ryan later returned to the oil fields, which meant 14 days working on a rig followed by two weeks at home.

With a farm kid background, the creative brain of an engineer, and time on his hands, Ryan designed and custom-built a small still in the family garage. Then, that hobby transitioned into something bigger.

In 2017, the Bares bought some buildings in north Spencer. In one building, Ryan created an industrial size processor, unlike other commercial stills; instead, carefully thought-out and hand-crafted, just like each batch of their whiskey. In the other building, a tasting room was created, a gathering place for good conversations, a game of checkers, game watches and celebrating friendships. In honoring their home-grown dream, the Bares named their business “Century Farms,” with a plan to honor generations of family farmers.

“We work with farmers from all over the county to bring us corn and every bottle is traceable back to where the corn was grown and the family who grew it,” Amanda explained. “While all of the Gridiron Bourbon will have the same label, there will be a QR sticker on the side of the bottle that will identify where the corn was grown. All of our whiskey is single barrel, single farm. We also intend this to be first in a series – so hopefully between collecting bourbon from your home county and the different series, we can continue to support Cyclone Football for years to come!”

Sip, Sip, Enjoy!



Naturally, the best way to enjoy Gridiron Bourbon is when pregameing a Cyclone event or while discussing post-game highlights.

Amanda Bare, co-creator of Gridiron Bourbon with her husband Ryan, says, "We love to have it on the rocks. I personally like it with a bit of sparkling water like San Pellegrino and a slice of lime."

Amanda and her team at Century Farms Distillery in Spencer are known for creating a wide array of cocktails featuring their vodka, whiskey and bourbons for enjoyment in their tasting room. And, in keeping with that tradition, they have a great idea for your tailgates or game watches featuring Gridiron Bourbon.

"I have a lifetime of memories with Iowa State Football as my parents had season tickets from the very first season in Jack Trice Stadium," Amanda reminisced. "My dad refused to leave a game until it was over, no matter the score or the weather. Because of that, one of my favorite memories from childhood was the hot chocolate to keep me warm."

She added, "As a tribute to those memories, we have a special recipe to warm us up from the inside, Gridiron Tailgate Cocoa."

Great for early-morning games, cold-weather tailgates, cozy night games... yep, you get it - anytime!

Gridiron Tailgate Cocoa

(Featuring Gridiron Bourbon)

Base Hot Cocoa (serves 10–12) can make this ahead in a slow cooker, insulated drink dispenser, or a large thermos.

Ingredients:

- 10 cups whole milk (or a mix of milk & half-and-half)
- 1½ cups heavy cream
- 2 cups semi-sweet or dark chocolate chips
- ½ cup unsweetened cocoa powder
- ½ cup sugar (adjust to taste)
- 1 Tbsp vanilla extract
- Pinch of salt
- At least one bottle of **Gridiron Bourbon** (added by individual pours)

Instructions:

- In a slow cooker or large pot, heat everything except the Gridiron Bourbon on low until the chocolate is melted and the mixture is smooth.
- Stir occasionally and keep warm.
- Do not add Gridiron Bourbon directly — let each person add their own to taste. Provide small shot cups or mini jiggers so guests can pour their own bourbon (1–1.5 oz is ideal)

Cocoa Bar Toppings (All Optional but Fun):

Set these out buffet-style in small containers or bowls with spoons:

- Whipped cream
- Mini marshmallows
- Shaved chocolate
- Crushed peppermint
- Caramel sauce
- Cinnamon sticks
- Sea salt flakes
- Chili powder or cayenne (for a spicy version)
- Orange zest
- Toffee bits
- Flavored syrups (hazelnut, vanilla, Irish cream)

Fun Variations for Themes:

Cyclone Cocoa: Add a splash of cinnamon whiskey & caramel, top with whipped cream and red sprinkles.

S'mores Style: Add mini marshmallows + crushed graham crackers + chocolate drizzle.

Midwest Mocha: Mix in coffee concentrate or espresso and top with toffee bits and whipped cream.

Trust the Process: Good Bourbon Takes Time

Like a winning football team, it's the work before the much anticipated final product or game day experience that makes the difference in success. As Cyclone head coach Matt Campbell is fond of saying, "Trust the process." The process of creating quality bourbon is long and detailed, but for a quick overview, the Century Farms website provides a short summary of how a good bourbon is created:



Ryan &
Amanda Bare
Century
Farms
Distillery

Farmers bring corn from their farms to our facility in Spencer, Iowa, where it is stored in proboxes until we run the batch. An auger brings the corn inside where it is ground using our hammer mill.

Mashing is the process of mixing grain, yeast and enzymes to create the precursor to our product. Enzymes are added to break the starch in the corn to sugar, which makes for a more efficient distilling process. Our exact mashing recipe (often called a mash bill) is a closely guarded secret, the result of years of trial and error.

Fermentation lasts for three days, during which time the yeast works to turn sugar into alcohol. Our special heating system keeps the yeast at just the right temperature to thrive. Yeast kept too hot or too cold creates foul-tasting byproducts, but our exceptionally accurate temperature controls avoid this problem.

In the distillation phase, we use a mix of steam and electricity to heat the mixture to a gas and float to the top of each of our still's sixteen heads – a unique feature of our own design which allows for incredibly precise tuning. The still separates the different parts of the mash by boiling point, making for a perfect product. The heads – lighter alcohols – come out first and are recycled. Next come the hearts: the good stuff, which goes directly into bottles or barrels. Finally we get the tails, which are heavier alcohols.

For our bourbons, the alcohol goes into newly charred oak barrels where it ages for years. Finally, we hand-fill, cap, label, and inspect every single bottle of Century Farms product ourselves in the back building to ensure quality. The bottles are boxed and sent out for distribution or brought up to our tasting room for you to enjoy!

Save the Date! Game Watch & Bourbon Tasting!

The Cyclone Gridiron Club will host a Game Day Watch Party for the **ISU versus TCU football game** on Saturday, November 8. The event will be held in the **Sukup End Zone Club** overlooking "The Jack"!



Don't miss this opportunity to cheer on your Cyclones with fellow Cyclone Gridiron Club members in this amazing facility. In addition to fun, food, cash bar and Cyclone camaraderie, there will be a Gridiron Bourbon Tasting! Get your taste buds ready!

The event is open to Gridiron Club members only. New members who join by November 1, 2025, can attend the event and secure their 2026 membership. **Spread the news and bring your friends!**

Watch cyclonegridironclub.com/events for full details after game time is announced!

Also, look for other Gridiron Bourbon Tasting Events!

