



## Update IV end April 2009

As from May **Camelthorn Brewing Company** has really picked up steam and we are getting very close to the completion of the building phase. The first equipment in the form of brewery tanks has arrived and our brew house is sailing from Hamburg on May 11th.

In the mean time, our Board of Directors has appointed **thinkfudge** as our Public Relations and Communication Consultancy to start an awareness campaign for us. We have featured in several daily newspapers, on various radio stations and on television news. We shall publish their monthly feedback report in due course.

Further milestones in third month of construction:



All wet construction requirements complete



Dry walling and Aluminum Windows installed



Cooling rooms are being erected



Brewmaster Wolfgang Carl has completed his first week of training at the Brauerei Plank in Laaber, Southern Germany (<http://www.brauerei-plank.de/index-Dateien/Page301.htm>)



Bottling equipment has been completed in Pasco, Washington in the US and will be shipped this week



All raw materials from Germany have been shipped and are due to arrive in June.

Construction May 10th



# Equipment



Tank being loaded in Germany (March 09) and unloading in sunny Namibia, 26 April 2009



Satisfied and happy CEO Jörg Finkeldey



## Construction Site 6 weeks late

We have completed another month of construction and are getting closer to completion, which is planned for June 3<sup>rd</sup> 2009.



Boiler room



Staircase from taproom to offices end Feb and May 10th 2009



CEO Office beginning April and May 12<sup>th</sup>



Steel construction Mezzanine Floor in April and early May 2009



The Tap room in April and early May 2009

# Franke - Keg Cooler Market survey

**FRANKE**



## The Complete Dispense-System

In order to understand how many of our future Keg Coolers we will have to import we kindly ask you to indicate if you would be interested in purchasing such a cooling unit. The first 30 units for sale are arriving Mid July – 2 – 3 weeks prior to the first beer on Tap at Camelthorn.

Based on an exchange rate of N\$ 11.5 to the Euro we are able to offer 220V Keg fridges at a retail price of N\$ 8500. - Excl VAT. The features are the following:

# Create additional markets and product opportunities

Easy Draft Professional is a completely self contained system that guarantees the highest quality draft beer for the most discerning customer. Develop new market areas without expensive dispensing equipment, setup or complicated maintenance programs.

The Franke innovative Easy Draft technology provides efficient keg handling and processing in the brewery and the customers retail business.



## Easy for your partners



### Innovative tapping technology

- integrated CO<sub>2</sub> supply
- built-in pressure reducer

### Extremely easy and safe to use

- simply plug in the Easy Tap
- instant quality tapping
- fast cooling from 20°C to 7°C in about one hour

### Handling advantages

- powerful, self-adjusting cooler
- maintenance-free dispense-system
- reusable or disposable Easy Tap

***Get your First keg of beer for free by purchasing a refrigerator unit now!  
(Deposit of Keg excluded)***

*Kindly let me know if you are interested in a unit like this by simply clicking here*

[info@camelthornbrewing.com](mailto:info@camelthornbrewing.com)

*and indicate if you are purchasing a unit right now. We shall provide the first keg of ice cold fresh Camelthorn Beer free of charge with your free home delivery and demonstration by myself.*

The use of a refrigerator like this will be sensible if you replace your case of beer at home with Camelthorn kegs (no more empties). When you purchase Camelthorn Beer in 10 liter Kegs for a special function you can hire a refrigerator unit or work with a rechargeable cooling ring that you purchase and keep in your freezer for the time that you bring home one our ice cold and fresh beers in the easy draft keg.



#### **Innovative tapping technology**

- integrated CO<sub>2</sub> supply
- built-in pressure reducer





#### **Extremely easy and safe use**

- simply plug in the Easy Tap
- enjoy convincing tapping results right away

#### **Handling advantages**

- once the keg is tapped, the beer will remain fresh for at least 3 weeks
- approx. 3 kg lighter than a crate of beer with the same contents

### Future Events:

-  Arrival of further equipment and raw materials on the 23<sup>rd</sup> of May 2009
-  Arrival of Brewhouse on the 31<sup>st</sup> of May 2009
-  Handover of completed building June 3<sup>rd</sup> 2009
-  Completion of installation mid June 2009

We look forward to finally – even though we only started the construction phase in February – to take over our newly constructed brewery in early June. At the same time we are extremely excited about the arrival of our brew house on May 31<sup>st</sup> and hope to be able to send you some photos from Walvis Bay during the unloading of our open top container.

Please feel free to contact us at any time if you have any questions, we'll be happy to answer these for you. Until our next communiqué – go well and God bless.

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