I'm not a robot



President Trump on Sunday suggested Apple founder Steve Jobs would be unhappy with his widow for wasting money on The Atlantic, the magazine that published claims the commander-in-chief disparaged military members. Steve Jobs would not be happy that his wife is wasting money he left her on a failing Radical Left Magazine that is run by a con man (Goldberg) and spews FAKE NEWS & HATE, the president wrote on Twitter, referring to Jeffrey Goldberg, the editor of the publication who penned the article. Call her, write her, let her know how you feel!!!Laurene Powell Jobs owns a majority stake in the publication. Trump linked to a tweet from Charlie Kirk, the founder of the conservative website Turning Point USA, that said she donated to former Vice President Joe Bidens 2020 presidential campaign. The widow of Steve Jobs Laurene Powell Jobs, Kirk said in the posting. Goldberg wrote last Thursday that Trump referred to marines killed in World War I and buried in a cemetery outside Paris as losers. According to the article, Trump and the White House vehemently denied the allegations. This is more made up Fake News given by disgusting & jealous failures in a disgraceful attempt to influence the 2020 Election!, Trump said. Powell Jobs holds a majority share of the magazine through the Emerson Collective, an organization she leads. She is among a number of Silicon Valley tech titans who are backing Bidens run, including Facebook co-founder Dustin Moskovitz and Zynga founder Mark Pincus. Website Turning Point Brewery was founded in 2018 in Bedford, Texas by Alex Knight and Jon Paul Goytia. Knight had been an avid homebrewer, who later became a brewery was founded in 2018 in Bedford, Texas by Alex Knight and Jon Paul Goytia. Knight had been an avid homebrewer, who later became a brewery before starting Turning Point with Goytia. 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Which was a brewery before starting Turning Point Which was a brewery before the brewery bef alive! We use cookies to make our services work and collect analytics information. To accept or reject analytics information. To accept or reject analytics information in the brewers hard and they had used up all of their resources moving from their initial brewery in Kirkbymoorside. Like many breweries in the UK over the last 18 months, they had to adapt quickly and keep their business thriving on online sales alone. May 17th couldnt come soon enough for Turning Point Brewing Co, with pubs, restaurants and taprooms once again able to open up and welcome guests inside their premises. We caught up with Cameron to find out everything from his biggest challenges over the last 12 months to how he feels about the hospitality sector reopening in the next few months. We have certainly found a place that feels like home. Our site has previously been host to Roosters Brewing Co, who we are immensely fond of. This building already has beer history and we hope it will become a great beer destination in its own right. In the limited time, we've been able to open it so far, we've been getting to know the lovely people of Knaresborough and can't wait to get back to doing that every weekend. I really think that the character of our beer is embedded in our ethos of brewing what we want. It's the reason we started Turning Point. We try not to over-bake ideas and let them develop naturally with a good amount of feel and spontaneity. Even with tripling our brew length (hence triple the risk!), we're still sure enough of ourselves to gamble on some crazy ideas. We don't really have a brew schedule. To a certain extent, we make it up as we go along. This way of brewing does create more than a little bit of extra work, but we wouldn't have it any other way. We like to try our hand at as many styles of beer as we can. You can usually expect to see us dabbling in a number of IPAs, imperial stouts, sours, and sessionable pale ales at any one time. Luke (head brewer) and I handle the majority of the recipes, but we do get input from the whole team and love to push ourselves to try new things. We often take inspiration from interesting foods we've eaten, places weve been the ideas can come from anywhere really. I cannot believe we have made it 4 years in without brewing a bitter. Its the style that first got me into beer and something thats been on the to-do list since the start. Expect our twist on an ESB when the pubs are back open! At the same time, we will also make our first barleywine. Again, something we love to do. I always say there is no fixed blueprint for running a microbrewery; every brewery you visit has its own certain workflow, values, and in most cases, some kind of unexplainable tradition or ritual that just sort of happens. Its important to get outside of your own weird and wonderful ecosystem sometimes and breathe a little extra life into your own process, as well as enjoying getting to know like-minded folk, and catch up with brewing friends. We do what we can to make sure we minimise waste as much as possible. All our inorganic waste is recycled, and all of our malt and hops go to a local farm and allotments. However, Id like us to go further and not just do what we have to, but go above and beyond to make sure were a positive example of a brewery doing more than the minimum. It is difficult on our scale to invest proportionally to our output and make a significant difference. If anyone reading this has any tips or suggestions, I have an open mind and an open inbox (cameron@turningpointbrewco.com). The initial challenge was just to survive. The pandemic landed at a really tricky time for us, having recently used up all of our resources moving from our initial brewery in Kirkbymoorside, to our current home in Knaresborough. We self-funded the move and when it happened was really quite terrifying. We realised pretty much instantly that to pull through, we couldn't simply apply the brakes and wait for it to blow over, we had to adapt quickly and keep our brewery thriving on online sales alone, and that pretty much brings us up to the present day. Our focus was on keeping brewing, hosting online events, and making sure we could get beer to everyone who wanted to support us. Its been a wild year but weve learned a lot from it. A lot of the beers we like to make involve pushing our equipment beyond its reasonable capabilities. On the days we make something like a lager or a lower ABV stout, we cant quite believe how simple our lives would be if every brew day was that straightforward. We often end up double mashing stouts, brewing split batch sours parti-gyling bigger beers on occasion, and dry hopping in our fermenters until they beg for forgiveness! Very early in our brewing days, maybe four months in, we brewed a mango IPA called Sun Empire. The target was something like a Clwb Tropica(na), fruity but not tart, soft, and easy drinking. What we ended up with was far more heavy going, but so damn delicious. We went really heavy on the mango (the beer was luminous), and heavy on the tropical hops (I think it was Rakau). It was a crazy beer; super bitter but endlessly fruity and kind of hilarious to drink. I dont think wed be able to make it like for like. Weve learned a lot since then! For us, the branding has to represent what that beer is about, which is why our branding spans quite a few themes! For the most part, our designs are done by Lottie Walsh, and she does an incredible job of bringing our beers (and strange design requests) to life. I do some of the designs myself, they tend to be a little simpler in scope! I guess the two styles have bright colours in common, but represent different aspects of the kind of beer we make, more broadly. Its important for a can of beer to give off an impression of what you can expect it to taste like. When were asking people to pay more than a few bob for a high-end IPA or stout, it had better look the part too, eh?I do, even though we havent ventured below 3.0% ABV yet. I think the biggest stumbling block is flavour. Whilst Ive had some enjoyable low/no beers, the majority fall short of the mark of replicating the enjoyable experience of a great pint of beer. Im aware of the chasm in affordability of equipment to de-alcoholise beers, between large and small breweries, but its encouraging to see more small breweries be able to make strides in the non-alcoholic category. Its something we would love to offer, but at this time we are not in any rush to produce something that is not made easy by this job, being surrounded by beer all the time, and if there was little perceivable difference between a low/no beer and its higher ABV equivalent, Id be all over it. I think Untappd provides more value to the user than it does to the brewery (which makes sense, that is their customer after all). I dont use it myself anymore, but pre Turning Point I loved having a searchable database of what Ive enjoyed, where, and when, and now that so many bars are signed up, its handy to be able to check what is on before you venture out, or in recent times, book a table. From the brewery perspective, its great to be able to have access to peoples views on your beer. I am only concerned with the qualitative feedback though as, the rating system doesnt make sense as a way of ranking beer across an array of styles, but I genuinely love to read the comments that people are regularly buying and drinking our beer!In the early days, I think I would take bad reviews personally. I have since learned to shut it out, and I stand by anything we have released regardless of anyone who doesnt share my/our enthusiasm! If we love it, then thats mission accomplished. We havent properly opened our Taproom at this point, despite being ready to open fully since March of 2020. Our focus for the summer will be making sure that our Taproom is an awesome place to socialise, drink our beers, and enjoy some cracking food whilst youre at it. We still feel like were just moving in here, and havent had a normal year yet, so it would be more than a little bit okay for us to just focus on finding a bit of harmony in the brewhouse, in terms of what to produce, in what volumes, and how much demand we have for cask, keg, and can. Once weve found a sweet spot that keeps us all happy and new beers leaving the building regularly, well be well placed to start looking at where to take Turning Point next. Were all very excited about drinking beer in some of our favourite pubs, and getting out there and supporting an industry that has had an impossibly difficult year. Plus weve got a lot of catching up to do with family and friends. We will of course be having most of those meetings in great pubs, bars, and restaurants. Website: Twitter: @TurningPointbrowco Address: Turning Point Brew Co, Unit 3, Grimbald Park Ind. Est., Wetherby Road, Knaresborough, HG5 8LJUnfortunately, the pandemic hit the brewers hard and they had to focus on keeping the brewery afloat after they had used up all of their resources moving from their initial brewery in Kirkbymoorside. Like many breweries in the UK over the last 18 months, they had to adapt quickly and keep their business thriving on online sales alone. May 17th couldn't come soon enough for Turning Point Brewing Co, with pubs, restaurants and taprooms once again able to open up and welcome guests inside their premises. We caught up with Cameron to find out everything from his biggest challenges over the last 12 months to how he feels about the hospitality sector reopening in the next few months. We have only been at our current home in Knaresborough for around a year, but in that short time, we have certainly found a place that feels like home. Our site has previously been host to Roosters Brewing Co, who we are immensely fond of. This building already has beer history and we love the idea of continuing that story. The Taproom is an important part of what we do, and we hope it will become a great beer destination in its own right. In the limited time, we've been able to open it so far, we've been we started Turning Point. We try not to over-bake ideas and let them develop naturally with a good amount of feel and spontaneity. Even with tripling our brew length (hence triple the risk!), we're still sure enough of ourselves to gamble on some crazy ideas. We don't really have a core range (the only beer we keep permanently is Disco King, our American pale ale), which means we don't really have a brew schedule. To a certain extent, we make it up as we go along. This way of brewing does create more than a little bit of extra work, but we wouldn't have it any other way. We like to try our hand at as many styles of beer as we can. You can usually expect to see us dabbling in a number of IPAs, imperial stouts, sours, and sessionable pale ales at any one time. Luke (head brewer) and I handle the majority of the recipes, but we do get input from the whole team and love to push ourselves to try new things. We often take inspiration from interesting foods we've eaten, places weve been the ideas can come from anywhere really. I cannot believe we have made it 4 years in without brewing a bitter. Its the style that first got me into beer and something thats been on the to-do list since the start. Expect our twist on an ESB when the pubs are back open! At the same time, we will also make our first barleywine. Again, something we love to drink but just never found the room or the time to get it brewed! It really is something we love to do. I always say there is no fixed blueprint for running a microbrewery; every brewery you visit has its own certain workflow, values, and in most cases, some kind of unexplainable tradition or ritual that just sort of happens. Its important to get outside of your own weird and wonderful ecosystem sometimes and breathe a little extra life into your own process, as well as enjoying getting to know like-minded folk, and catch up with brewing friends. We do what we can to make sure we minimise waste as much as possible. All our inorganic waste is recycled, and all of our malt and hops go to a local farm and allotments. However, Id like us to go further and not just do what we have to, but go above and beyond to make sure were a positive example of a brewery doing more than the minimum. It is difficult on our scale to invest proportionally to our output and make a significant difference. If anyone reading this has any tips or suggestions, I have an open mind and an open inbox (cameron@turningpointbrewco.com). The initial challenge was just to survive. The pandemic landed at a really tricky time for us, having recently used up all of our resources moving from our initial brewery in Kirkbymoorside, to our current home in Knaresborough. We self-funded the move and were relying on a good start to 2020 to recover from it but what happened, and when it happened was really quite terrifying. We realised pretty much instantly that to pull through, we couldnt simply apply the brakes and wait for it to blow over, we had to adapt quickly and keep our brewery thriving on online sales alone, and that pretty much brings us up to the present day. Our focus was on keeping brewing, hosting online events, and making sure we could get beer to everyone who wanted to support us. Its been a wild year but weve learned a lot from it. A lot of the beers we like to make involve pushing our equipment beyond its reasonable capabilities. On the days we make something like a lager or a lower ABV stout, we cant quite believe how simple our lives would be if every brew day was that straightforward. We often end up double mashing stouts, brewing split batch sours, parti-gyling bigger beers on occasion, and dry hopping in our fermenters until they beg for forgiveness! Very early in our brewing days, maybe four months in, we brewed a mango IPA called Sun Empire. The target was something like a Clwb Tropica(na), fruity but not tart, soft, and easy drinking. What we ended up with was far more heavy on the tropical hops (I think it was Rakau). It was a crazy beer; super bitter but endlessly fruity and kind of hilarious to drink. I don't think wed be able to make it like for like. Weve learned a lot since then! For us, the branding spans quite a few themes! 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Its something, especially if we lack the tools to make it exactly as wed like to. Drinking in moderation is something that is not made easy by this job, being surrounded by beer all the time, and if there was little perceivable difference between a low/no beer and its higher ABV equivalent, Id be all over it. I think Untappd provides more value to the user than it does to the brewery (which makes sense, that is their customer after all). I dont use it myself anymore, but pre Turning Point I loved having a searchable database of what Ive enjoyed, where, and when, and now that so many bars are signed up, its handy to be able to have access to peoples views on your beer. I am only concerned with the qualitative feedback though as, the rating system doesnt make sense as a way of ranking beer across an array of styles, but I genuinely love to read the comments that people are regularly buying and drinking our beer! In the early days, I think I would take bad reviews personally. I have since learned to shut it out, and I stand by anything we have released regardless of anyone who doesnt share my/our enthusiasm! If we love it, then thats mission accomplished. We haven't properly opened our Taproom at this point, despite being ready to open fully since March of 2020. Our focus for the summer will be making sure that our Taproom is an awesome place to socialise, drink our beers, and havent had a normal year yet, so it would be more than a little bit okay for us to just focus on finding a bit of harmony in the brewhouse, in terms of what to produce, in what volumes, and how much demand we have for cask, keg, and can. Once weve found a sweet spot that keeps us all happy and new beers leaving the building regularly, well be well placed to start looking at where to take Turning Point next. Were all very excited about drinking beer in some of our favourite pubs, and getting out there and supporting an industry that has had an impossibly difficult year. Plus weve got a lot of catching up to do with family and friends. We will of course be having most of those meetings in great pubs, bars, and restaurants. Website: Twitter: @TurningPointbrowco Address: Turning an industry that has had an impossibly difficult year. Plus weve got a lot of catching up to do with family and friends. We will of course be having most of those meetings in great pubs, bars, and restaurants. Point Brew Co, Unit 3, Grimbald Park Ind. Est., Wetherby Road, Knaresborough, HG5 8LJWe are a small team of beer lovers with a clear mission: Brew our favourite beers, and have a good time. Find out more. Today wed like to introduce you to Alex Knight, Jon Paul Goytia, and James Peery. In 2011, long time friends Alex Knight and James Peery and Indiana. discovered a mutual passion for craft beer that left them with a strong desire to explore the inner workings of the brewing process. The duo quickly became engrossed in all things beer related and spent all of their free time home brewing in a garage in Hurst, TX. Knight and Peery began volunteering at professional breweries around the metroplex shortly thereafter, which eventually landed both of them full-time gigs at Community Beer Company, respectively. These positions led to invaluable new friendships, including a blossoming relationship with a production assistant at Community Beer Company, Jon Paul Goytia. The three quickly recognized that the complementary nature of their working habits could lead to a flourishing business, one that would eventually become Turning Point Beer. In 2016, the group began dreaming up business plans and marketing strategies for a local brewpub. Their idea was to bring new life to a part of the metroplex that was close to their hearts, the mid-cities. Investment opportunities finally led them to their home in Bedford in August 2017, where the three embarked on a daunting buildout by themselves. After nine months of impossibly hard work, while still working full-time jobs, the three finally opened their doors on March 17th, 2018. Has it been a smooth road? Here at Turning Point, smooth is a relative term. Our founders put in countless hours learning new skills and implementing creative solutions in order to bring their dreams to fruition. In comparison, any roadblock is just that; something we navigate by working together. The city of Bedford has been an outstanding resource for us, and we cant thank them enough for their ongoing support. While we recognize the fact that our journey hasnt been a cake walk, we are grateful for the challenges, because it validates the victories- big and small. So, as you know, were impressed with Turning Point Beer tell our readers more, for example, what youre most proud of and what sets you apart from others. Our goal from the get-go was to be a small, community-based operation that focused heavily on quality over quantity. Wed seen our fair share of breweries fall victim to the negligent practices that can go hand in hand with mass production, and we wanted nothing to do with it. We wanted a way to have total control over our product, from the time it was received as raw materials to the time it reached our consumers lips. Our best option was to obtain a brewpub license allows us to not only pour our consumers to take home and family. With innovation at the forefront to enjoy on premise but also to sell to go beer for our consumers to take home and family. With innovation at the forefront to enjoy on premise but also to sell to go beer for our consumers to take home and family. With innovation at the forefront to enjoy on premise but also to sell to go beer for our consumers to take home and family. With innovation at the forefront to enjoy on premise but also to sell to go beer for our consumers to take home and enjoy with friends and family. With innovation at the forefront to enjoy on premise but also to sell to go beer for our consumers to take home and enjoy with friends and family. With innovation at the forefront to enjoy on premise but also but also to enjoy on premise but also of our business model, it was only fitting that we introduced a new style of beer to North Texas- New England IPAs. This style, popular in the northeastern part of the country, accentuates a more approachable flavor profile derived from the hops used in fermentation. This produces an opaque, hazy, beer that is rich in juicy, refreshing flavors. The success of this style paired with our commitment to the community paved the way for us to hire four full-time employees within our first year of business- something we couldnt be more proud of. Our two brewers, Andrew Martin, and James Teppanyaki Herrington have proved to be invaluable as our production scale has increased over the past year. Our taproom manager, Rachel Neil, has slowly turned our taproom into an integral part of the community a place for people from all walks of life to relax and unwind. Our social media coordinator, John Parrack, bridges the gap between the inner workings of the brewery and the curiosity of the public via knowledgeable and interactive media. These four have allowed us to maintain excellence within our business while continuing to push the limits of the industry. Lets touch on your thoughts about our city what do you like the most and least? We are so incredibly grateful to the metroplex for its ongoing support. Obviously, we took a huge risk of specializing in an underrepresented style in the DFW market, and the reality of our reception far exceeded our wildest dreams. Were continuously astounded by the vast demographic array of supporters we see regularly. Initially, the concept of a small scale, direct to consumer, the brewpub was foreign to the community. We had countless requests for our four packs to be in stores, which we simply couldnt commit ourselves to. Our entire foundation was based on quality assurance, which would be impossible to achieve, given our limited manpower. Over time, our goal has become more well known, and the community has been more than accepting of our commitment to excellence. This is yet another reason were so grateful to call DFW home.Contact Info: Image Credit:Sam WynneGetting in touch: VoyageDallas is built on recommendations from the community; its how we uncover hidden gems, so if you know someone who deserves recognition please let us know here. The brewery launched into orbit in 2017, with Aron & Cameron calling time on their day jobs and never looking back. Since then we've been busy brewing as many unique beers as possible, whilst modestly honing our craft, learning everything we can about this mysterious liquid, and trying our damnedest to cram as much funinto every minute of it as possible. In 2019, we moved our brewery to Knaresborough, after two (and a bit) years at our original site in Kirkbymoorside. We invite you into our little world filled with hops, good music, and space travel. Love, Team TP. xx Taking roost at number 94 is The Falcon, owned by Cameron Brown and Aron McMahon. The pair also own the Turning Point Brewery in Knaresborough, which started out in Kirbymoorside in 2017. Cameron said: I used to run this pub [before it closed in 2018]. I left to set up the brewery with Aron. We kept in touch with the owners and here we are. Its also where Aron and I met." The Falcon for 400 years. We wanted to honour its history. The relaunched pub has undergone other changes too, most notably 11 flats available for rent as an aparthotel have been erected in the beer garden at the back. That is a separate business. The pub is smaller and cosier, Cameron continued. We wont just be doing Turning Point beers. We will have others in, both real ale and craft. We also like a nice whisky. Cameron, who is 29, also praises his lovely five staff, he promises great music and also great coffee from Cloud Gate. And from next year, they are looking at offering food. They will all be independently-owned brewery beers. We live by the motto, drink good, have a great time," he added. One of the beers on offer was a coal porter from Brew Works of Kirbymoorside. The brewery also owns the Black Swan in Pickering. Owner Phil Hall says the porter is rock star Bruce Springsteens favourite beer. It was originally developed when Phil lived in Istanbul and he noticed the locals loved Guinness. Then, Guinness began shipping more, killing his trade, leading him to change the recipe with more flavour, which was more suited to the hot, Turkish weather. Phil says Micklegate- famous for its Micklegate mile of pubs- has transformed since the pandemic. He added: I remember coming out here during Covid and it was like a ghost town. Its bustling now. Theres really good food and beverages on Micklegate. With the quality of the restaurants here, people want a quality drink. Theres so much choice that wasnt here before. The Falcon opened its doors at 4pm on Wednesday and a small queue greeted Cameron for the opening despite the onset of darkness. It wasnt long before the front bar was getting full and the returning regulars were keen to toast their success for the future. Philadelphia Entrepreneurs Sign Popular Brunch Concept's First Franchise Deal, Expands Presence in PennsylvaniaEATONTOWN, N.J., April 25, 2022 /PRNewswire/ --Turning Point Restaurants, the award-winning breakfast, brunch and lunch concept, has announced its first franchise agreement. The brand's first franchise location will open in May, just four months after the brand launched its franchise opportunity. Dave T. Vazquez and Eric Brandow of RNF LLC are expanding Turning Point's footprint in Pennsylvania, with plans to open a location in Upper Dublin Township. The newest restaurant will mark 22 total Turning Point locations across New Jersey, Pennsylvania and Delaware. "Nowadays, it's rare to find a quality brand you can trust. Turning Point is a proven concept that is executed in an extraordinary way," said Turning Point franchisee, Eric Brandow. "This company is dedicated to opening new restaurants that prove to be profitable, manageable, and Brandow met in 1997 while working for a restaurant operator in Philadelphia. Since then, they've worked on larger teams to open several high-end restaurants, including Buddakan, a well-known Asian fusion restaurant in Philadelphia and New York City. Independently, Vazquez worked for KC Prime Steakhouse, Striped Bass, and also opened 22 Bowen's Wharf in Newport, Rhode Island. Brandow himself opened Serpico with James Beard award-winning chef Peter Serpico, and managed two Capital Grille locations in the Philadelphia area. After decades of honing their skills, the pair is ready to take their industry experience to Turning Point. "We are so excited to have Dave and Eric join the Turning Point family as our first franchise owners," says Kirk Ruoff, Founder and CEO of Turning Point Restaurants. "Their combined industry experience and desire to pursue a better work / life balance for themselves and their families is a great fit for Turning Point."Graham Buckley, VP of Franchise Development says he continues to see interest coming from experienced operators looking to exchange the evening grind for a more accommodating daytime-only opportunity. "These operators are still very passionate about hospitality but crave more personal time. Turning Point enables them to do what they love without giving up time with their loved ones," says Buckley. The Upper Dublin location will bring Turning Point's creative breakfast and lunch menu items to Montgomery County. Their delicious offerings include Avocado Smash Benny, Yankee Shrimp & Cheddar Grits, 'OMG' French Toast, along with French press coffee that is ground per order. For interested entrepreneurs, the main attraction to the Turning Point brand is the ability to provide an enhanced quality of life for franchisees, staff and their families. Locations are open from 7:30 a.m. to 3:00 p.m., allowing owners the opportunity to work daytime hours, providing personal time after work. With a commitment to their employees' work / life balance, the genuine hospitality at each restaurant transpires organically. "For the last 23 years, we have perfected our skill to create this special concept, and we are seeking talented, hard-working people to help us grow," said Ruoff. "We are looking for high-performing, family-oriented restaurant operators with deep ties to the community to represent and carry out Turning Point's values." ABOUT TURNING POINTFounded in 1998 in Little Silver, NJ, Turning Point currently has 21 locations throughout the American Northeast including New Jersey, Pennsylvania and Delaware. Turning Point reimagines the breakfast, brunch, and lunch experience by offering unique, creatively designed, seasonal options in an environment that feels like home. The award-winning brand has accumulated multiple awards over the years including being named the Best Breakfast Lunch for over 10 consecutive years by New Jersey Monthly Magazine, Reader's Choice Best Breakfast by Philly Magazine, and Gold Plate Award Winner by the New Jersey Restaurant Hospitality Association. For more information on franchising opportunities, please visit www.theturningpointfranchise.com or by emailing [emailprotected]. Media Contact: Isabella Caruso, [emailprotected]. Fishman Public RelationsSOURCE Turning Point Restaurants Turning Point Brew Co. is run by a small team of beer lovers with a clear mission: brew their favourite beers and have a good time. Their site recently located to Knaresborough, after two (and a bit) years at the original site in Kirkbymoorside. The brewery launched into orbit in 2017, with Aron & Cameron calling time on the day jobs and never looking back. Since then, Turning Point have been busy brewing as many unique beers as possible. Whilst modestly honing their craft, they are learning everything they can about the mysterious liquid, and trying their damnedest to cram as much fun into every minute of it as possible. Alongside the brewery is the incredible taproom Turning Point Taproom in Knaresborough, but you can also get the full Turning Point experience at The Outpost (Spark) and The Falcon, both in York. They invite you into their little world filled with hops, good music, and space travel. Turning Points showcase delivers everything youd expect from this amazing team. Keep those eyes peeled for a super special Dark Box being released for Winter 2023www.brewser.beer/brewery/turning-point-brew-co

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