



A new Toledo taproom for Boochy Mama's, where culture rules



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Local business Boochy Mama’s Kombucha is providing Toledo with an abundance of culture.

With its traditional fermentation process, in conjunction with kombucha’s East Asian roots, Boochy Mama’s follows the proper fermentation process by fermenting its tonic with a culture, also known as a Scoby.

Kombucha provides the consumer with a world of health benefits: it is commonly known for its probiotic qualities, ultimately improving your immune system.

But the live enzymes in Kombucha are just as essential; by consuming living products, our bodies thrive, Stacy Jurich, founder and managing partner, said.

Boochoy Mama's most recent adventure was opening its new brewery and taproom inside Gathered Glassblowing Studio, 23 N. Huron St., Warehouse B, Toledo, which had its grand opening and ribbon-cutting on Aug. 2.

Not only is Boochoy Mama's female-founded, it is employee-owned as of June of this year.

As employees continue to work at Boochoy Mama's for an extended length of time, they'll have the opportunity to have shares in the company. Two employees along with Ms. Jurich have shares in the business.

By providing employees with shared equity and commitment to invest in the company long-term, Boochoy Mama's is creating a progressive business model, one that aligns with the values of social justice and environmental justice, Ms. Jurich said.

"This idea came very naturally to me. I want Boochoy Mama's to be the example that we want to see in our country," Ms. Jurich said, "It was the natural next step while looking at the long-term vision."

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This opportunity allows for those that are sober-curious to have an exciting nonalcoholic beverage that is local and mindfully crafted.

Being mindfully crafted dives into the idea that Boochoy Mama's is very intentional about where its ingredients come from. Boochoy Mama's is aware that kombucha is a medicinal drink with live probiotics and herbs to support your body, Ms. Jurich said.

“By bringing forward a local, craft, and artisanal drink to Toledo, we present an option for the growing number of nonalcoholic drinkers,” she continued.

Boochoy Mama’s provides kombucha flights, mocktails, brewing workshops, and an apothecary line called “Bear Moon Botanicals.”

This line carries herbal tinctures — from “Immune Defense” to “Balance,” to loose tea leaves — including “Mama’s Milk Tea,” which subtly encourages milk production in nursing mothers and added nutrients to support the mama and baby and “Tea for Tots,” which is a kid-safe option for those who are tea-curious, Ms. Jurich said.

Boochoy Mama’s also carries a herbal coffee called “Good Morning Adaptogenic Herbal Coffee Blend” with different herbs such as dandelion root and chicory root, grounded with Flying Rhino coffee blend, which is a locally roasted, fair-trade Peruvian coffee, Ms. Jurich said.

Alongside these exciting offerings, some of the traditional kombucha offered at the taproom include its “Chai!” kombucha, a fermented ginger beer (nonalcoholic) kombucha, a pear elderflower kombucha blend coming out soon, and more.

Another exciting transition for Boochoy Mama’s is switching over from glass bottles to cans, which happened at the end of May, Ms. Jurich said.

Beginning Saturday in the taproom, the popular flavor “Summer Serenade” will be available in cans for purchase.

“This is more sustainable and efficient not only for us, but for our manufacturer and for our consumers as well,” Ms. Jurich explained. “These cans are recyclable and more economical all around.”

Boochoy Mama’s provides Toledoans with an eco-friendly space that focuses on values of a holistic lifestyle to stay environmentally and socially conscious. This award-winning kombucha is intentionally brewed and progressive, Ms. Jurich said.

Boochoy Mama’s Brewery and Taproom is currently open Saturdays from 10 a.m. to 2 p.m. but hopes to provide more hours in the fall.

To learn more about Boochoy Mama's products, events, and more, visit www.boochymama.com.

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