OTC Pink Basic Disclosure Statement June 30, 2015



I. Name of the issuer and its predecessors

Appalachian Mountain Brewery, Inc. – Dec. 18, 2013 to present.
North Carolina Natural Energy, Inc. – Dec. 7, 2011 to Dec. 18, 2013
Remodel Auction Incorporated – June 2, 2009 to Dec. 7, 2011
Amstar Financial Services, Inc. – August 25, 2003 to June 2, 2009
America's Senior Financial Services, Inc. – December 11, 1997 to Aug. 25, 2003
Phoenix Management Associates, Inc. – February 26, 1990 to December 11, 1997

II. Address of the issuers principal executive offices

Company Headquarters
163 Boone Creek Drive
Boone, NC 28607

Email: sean@appalachianmountainbrewery.com
Website: www.appalachianmountainbrewery.com
Phone: 1- (828) 263-1111

IR Contact
None

III. Security Information

Trading Symbol: HOPS
Exact title and class of securities outstanding: Common
CUSIP: 037703105
Par or Stated Value: .001
Total shares authorized: 130,000,000 as of: June 30, 2015
Total shares outstanding: 8,038,115 as of: June 30, 2015

837,635 shares of stock in the public float. as of: June 30, 2015.
There are 414 beneficial shareholders of common stock.

Additional Class of Securities: Preferred B
Par or stated Value: Par Value .001 stated Value: $2.50
Total shares authorized: 60,000,000 as of: June 30, 2015
Total shares outstanding: 8,376,198 as of: June 30, 2015

Additional Class of Securities: Preferred A
Par or stated Value: Par Value .001 stated Value: four times preferred B outstanding plus common
Total shares authorized: 10,000,001 as of June 30, 2015
Total shares outstanding: 10,000,001 as of June 30, 2015

Transfer Agent

Action Stock Transfer Corp.
2469 E. Fort Union Blvd.
Suite 214
Salt Lake City, UT 84121

Phone: (801) 274-1088
Fax: (801) 274-1099
www.actionstocktransfer.com
jb@actionstocktransfer.com
This transfer Agent is registered under the Exchange Act

List any restrictions on the transfer of security:

Common Stock is registered in Depository Trust Clearing Corp. as of September 30, 2014 to present.

Describe any trading suspension orders issued by the SEC in the past 12 months.

None

List any stock split, stock dividend, recapitalization, merger, acquisition, spin-off, or reorganization either currently anticipated or that occurred within the past 12 months:

None

IV. Issuance History

List below any events, in chronological order, that resulted in changes in total shares outstanding by the issuer in the past two fiscal years and any interim period. The list shall include all offerings of equity securities, including debt convertible into equity securities, whether private or public, and all shares or any other securities or options to acquire such securities issued for services, describing (1) the securities, (2) the persons or entities to whom such securities were issued and (3) the services provided by such persons or entities. The list shall indicate:

The amounts listed are the number of Preferred B shares issued.

4/9/14 Restricted Preferred B JOSEPH W. HOWARD and APRIL T. HOWARD 100,000 - Paid in Capital
4/9/14 Restricted Preferred B RICHARD G. DRUCKER and SHARI N. DRUCKER 4,000 – Paid in Capital
4/9/14 Restricted Preferred B DON E. ADAMS III, M.D 10,000 - Paid in Capital
4/9/14 Restricted Preferred B MICHAEL G. SCHRIBER 20,000 – Paid in Capital
4/9/14 Restricted Preferred B LEONARD B. GATEWOOD 10,000 – Paid in Capital

12/3/13 Restricted Preferred B WAYNE BAILEY 40,000 – Paid in Capital
12/3/13 Restricted Preferred B MICHAEL J SAILORS 10,000 – Paid in Capital
12/3/13 Restricted Preferred B ANNE DORTON 20,000 – Paid in Capital
12/3/13 Restricted Preferred B CHANTICLEER FOUNDATION INC 50,000 - Services
12/3/13 Restricted Preferred B MARLINE R WALKER 30,000 – Paid in Capital
12/3/13 Restricted Preferred B LEONARD B. GATEWOOD 50,000 – Paid in Capital
12/3/13 Restricted Preferred B ARLIS E. VERNON JR. 50,000 – Paid in Capital
12/3/13 Restricted Preferred B LARRY HANDLER 40,000 – Services
12/3/13 Restricted Preferred B ANNE PETTIGREW 20,000 – Paid in Capital

V. Financial Statements

Provide the financial statements described below for the most recent fiscal year end or quarter end to maintain qualification for the OTC Pink Current Information tier. For the initial disclosure statement (qualifying for Current Information for the first time) please provide reports for the two previous fiscal years and any interim periods. The consolidated financial statements for Appalachian Mountain Brewery, LLC, FarmToFlame, LLC and Appalachian Mountain Cidery hereby referenced as Appalachian Mountain Brewery, Inc., are from AMB's Period Ending June 30, 2015. See the Company's attached, Consolidated, unaudited Balance sheet; Statement of income; Statement of Cash Flow, and Financial notes for the Period Ending June 30, 2015 posted on OTC Markets Disclosure Service.

VI. Describe the Issuer's Business, Products and Services

Describe the issuer's business so a potential investor can clearly understand the company. In answering this item, please include the following:

a) Description of the issuer's business operations;

Appalachian Mountain Brewery, Inc. operates (3) three Wholly-Owned Subsidiaries:

1. Appalachian Mountain Brewery, LLC.

2. FarmToFlame, LLC.

3. Appalachian Mountain Cidery (DBA under Appalachian Mountain Brewery)

Overview

We, together with our (3) three wholly owned subsidiaries below, own and operate Appalachian Mountain Brewery, Inc.

Appalachian Mountain Brewery, LLC

Appalachian Mountain Brewery, LLC. not only makes seriously delicious craft beer, but focuses its business model on community, sustainability and philanthropy. In 2014 AMB was chosen as winner of Brewbound's Start Up Brewery Challenge and ultimately won Startup Brewery of the Year at the "Start Up Brewery Challenge Boston". AMB was selected to compete, along with 8 other startup breweries and cider companies from all over the country. The Company's CEO gave a presentation outlining AMB's core values and goals for the next several years. AMB presented the "1st Revolution" a collaboration beer between AMB & Blood Sweat and Gears for the panel to sample, provide feedback and analysis. AMB won the popular vote with over 34% of all votes and the judges picked AMB as the winner of Brewbound's "Start Up Brewery Challenge 2014 Boston".

In 2015, the company entered into one of the most recognized beer and cider competitions world-wide called "U.S. Open Beer Championships". The competition is recognized as the only brewery competition to include both professional breweries and award-winning home brewers, resulting in a wide range of innovative styles and flavors. The company was proud to announce that AMB's Blonde Ale won the gold medal in the Blonde/Golden Ale Category, and its Porter won the bronze medal in the Robust Porter category. Additionally, AMB received a silver medal in the "Anything Goes" Specialty Cider category for its Cinful Plum Cider. The Boone, NC, brewery also earned special recognition by the cider judges for its creativity and imagination. In 2014 AMB has won a silver medal for its Smokey Mountain Schwartz Beer and a Bronze medal for its Crooked Common in the 2014 U.S. Open Beer Championships. Additionally, AMB won two Gold Medals and won the overall categories in the 2013 United States Open Beer Championship for its Blonde Ale and California Common. AMB competed against the biggest and best breweries from around the world where approximately 4,000 beers and ciders competed in 90 categories for aroma, appearance, mouth feel, flavor and overall impression.

Appalachian Mountain Brewery, located at 3,333 feet elevation atop the Appalachian Mountain Range in Boone, NC, is certified by the NC GreenTravel Initiative, a program that recognizes state travel-related businesses that employ healthy environmental practices. AMB is within minutes of world-class destinations such as Grandfather Mountain, Tweetsie Railroad, Beech Mountain, Sugar Mountain, Appalachian Ski Resorts and the Three-Time National Football Champions Appalachian State University. All of our operations are conducted through our wholly-owned subsidiaries, each of which is incorporated or qualified to do business in the states in which it does so.

Our primary location for the brewery and tap room is a 3,700 square foot facility located at 163 Boone Creek Drive, Boone, NC with an outdoor activity area, a covered porch and 120-foot outdoor bar. During the winter,

the porch is enclosed and heated and left open during the summer to enjoy the low humidity air due to the high elevation. The company is currently open to the general public 7 days a week for lunch and dinner. All patrons 21 years of age and up are allowed by law to responsibly sample 16 different beers and 8 different ciders on tap at any given time. We serve a variety of craft beverages that the company produces in the following formats: 16 ounce pints, 8 ounces half-pints and 4 ounce flight glasses as well as serve full and partial flights in 4 ounce pours. At our taproom we also have options for our patrons to take home with them. We offer our award winning core line of craft beers in 4 pack 16 ounce cans, (1) Blonde, (2) Porter and (3) Long Leaf IPA. Our fourth core beer is Spoaty Oaty Pale Ale and it is available in draft only right now, but the company plans to offer it in 4 pack 16 ounce cans in the near future. Our customers can also purchase to take home (1) 64 Ounce Growlers, (2) 32 ounce Growlers, (3) 1/6 and 1/2 barrel kegs with tap rental if needed, deposits apply. Our brew system is a 10 barrel or 310 gallon JV Northwest all-American made system. It's made of high-grade stainless steel, the standard for breweries across the world for its ease of use and durability. It's accompanied by eight (20) barrel jacketed fermenters and four (20) barrel jacketed brite tanks and one (10) barrel single wall brite tank. AMB believes that every company has a duty to be conscious, ethical entities within the community they serve, and we strive to do so. We understand how important the ecology and environment are to the people of the High Country and we employ cutting-edge and tried-and-true technologies to protect our natural environment. Some of the ways the company fulfills this stewardship is thru (1) Solar Panels, our electricity demands are offset by 5kw array of high efficient solar panels mounted on our southwest-facing roof. These panels convert sunlight directly into electricity for our tasting room and the Farm to Flame food truck, (2) Rain Gardens were installed with the help of the New River Conservancy and Watauga River Partners, additionally, AMB has restored the riparian zone of the Boone Creek and Hodges Creek. We've planted native North Carolina plants, restored the creek bank, and created a rain garden in front of the brewery, (3) Grain Exchange Program with our local farmers - Our brewers strive to create a sustainable brewing process, to do this we've teamed up with several local farms and donate the spent grain for cattle feed. This helps us divert the grain from ending up in landfills and helps local farmers make ends meet and (4) Bike Stations - To help facilitate alternative transportation we've constructed a covered bike barn as part of AMB's tasting room. AMB wants to support a healthy, sustainable lifestyle for our customers and also support the Town of Boone's 2030 Town Transportation Model. Our brewing facility is leased to the company from AMB Holding Company, LLC, wholly owned by our CEO, Mr. Sean Spiegelman. www.appalachianmountainbrewery.com

Appalachian Mountain Cidery

Appalachian Mountain Cidery (a DBA under Appalachian Mountain Brewery, LLC.) was approved by the Tax and Trade Bureau and The North Carolina Alcohol Beverage Commission for its licenses and received all of its permits to begin selling its hard cider line. AMC is a wholly-owned subsidiary of Appalachian Mountain Brewery, Inc. AMC has leased approximately 3,300 square feet of production and operational space. The company began production and operations of it hard cider line using locally sourced North Carolina apples. The company is currently serving up to (8) eight different hard cider varietals at the AMB Taproom. The company prides itself on innovation and produces a cider line which is comprised of a small batch reserve (High Country Hard Cider), a core line of (3) three ciders (Dry-Hopped, Cinful Plum and Green Dragon a.k.a Mystic Dragon) as well as a small batch rotational series producing up to (4) four different ciders a month. AMC is currently operating (4) 10-barrel fermenters, (4) 10-barrel single wall brite tanks and (1) 20-barrel jacketed brite

tank. Additional capacity has been purchased comprising of (1) 60-barrel fermenter, (2) 30-barrel fermenters and (1) 30-barrel jacketed brite tank. The company has plans in 2015 to can some of its core line in (4) four pack 16 ounce cans. AMC has been officially certified by ASAP (AppalachianSustainableAgricultureProject) www.asapconnections.org www.appalachiangrown.org as a AG Partner. This is a prestigious accomplishment for AMC to become officially certified as a Western North Carolina grown and produced product. The company entered into the 2015 U.S. Open Beer Championship, held earlier last month in Ohio. This year, breweries from 13 countries competed, and nearly 4,000 beers and ciders were entered across 90 different categories. The competition is recognized as the only brewery competition to include both professional breweries and award-winning home brewers, resulting in a wide range of innovative styles and flavors. Appalachian Mountain Cidery received a silver medal in the "Anything Goes" Specialty Cider category for its Cinful Plum Cider. The Boone, NC, brewery also earned special recognition by the cider judges for its creativity and imagination. www.appalachianmountainbrewery.com

FarmToFlame, LLC

FarmToFlame, LLC a is a wholly owned subsidiary and its primary function is to service AMB's taproom. It is a food truck that features a unique wood fired oven in the truck. This allows AMB to enhance its experience for customers with a casual dining experience that balances innovation and sustainability. AMB is committed to the impact it has on not only the environment but also the agricultural community it supports. FarmToFlame operates by setting an example for other companies and individuals to follow by supporting the agricultural community and investing in future farmers thru school partner programs. Currently open 7 days a week for lunch and dinner at AMB. FarmToFlame has plans to look into expansions thru-out North Carolina of AMB branded gastropubs and also food truck franchising in 2016. FarmToFlame is also exploring the opportunity to begin a wholesale beer infused dough operation and sauce line due to the inquiries it continues to get about expansion beyond its current geography. FarmToFlame, LLC. has been officially certified by ASAP (Appalachian Sustainable Agriculture Project) www.asapconnections.org www.appalachiangrown.org as a AG Partner. This is a prestigious accomplishment for F2F and becoming officially certified as a Western North Carolina grown and produced product. www.f2flame.com

- The food truck runs on bio-diesel from High Country Biofuels when applicable.
- Our truck is powered by solar when parked at AMB by (20) 240-watt solar panels.
- Our utensils and containers decompose within 50 days, goal of zero landfill waste in 2016.
- Sources its products that go into its menu within 150 miles of Boone, NC. (when applicable/available)
- Donates to local farms, causes that affect our farming community and invests in programs designed to educate younger generations about food and agriculture thru its Flame To Farm Program.

b) Date and State (or Jurisdiction) of Incorporation:
The Company was initially incorporated February 26, 1990, in the State Florida, under the name Phoenix Management Associates, Inc. As of December 18, 2013 the Company became Appalachian Mountain Brewery, Inc.

c) The issuer's primary and secondary SIC Codes:
Primary 5181 Beer and Ale, Secondary 2082 Malt Beverage.

d) The issuer's fiscal year end date:
December 31st.

e) Principal products or services, and their markets:

We, together with our (3) three wholly owned subsidiaries below, own and operate Appalachian Mountain Brewery, Inc.

1. **Appalachian Mountain Brewery, LLC**

2. **Appalachian Mountain Cidery**

3. **Farm2Flame, LLC**

Appalachian Mountain Brewery:

Our primary location for the brewery and tap room is a 3,700 square foot facility located at 163 Boone Creek Drive, Boone, NC with an outdoor activity area, a covered porch and 120-foot outdoor bar. During the winter, the porch is enclosed and heated and left open during the summer to enjoy the low humidity air due to the high elevation. The company is currently open to the general public 7 days a week for lunch and dinner. All patrons 21 years of age and up are allowed by law to responsibly sample 16 different beers and 8 different ciders on tap at any given time. We serve a variety of craft beverages that the company produces in the following formats: 16 ounce pints, 8 ounces half-pints and 4 ounce flight glasses as well as serve full and partial flights in 4 ounce pours. At our taproom we also have options for our patrons to take home with them. We offer our award winning core line of craft beers in 4 pack 16 ounce cans, (1) Blonde, (2) Porter and (3) Long Leaf IPA. Our fourth core beer is Spoaty Oaty Pale Ale and it is available in draft only right now, but the company plans to offer it in 4 pack 16 ounce cans in the near future. Our customers can also purchase to take home (1) 64 Ounce Growlers, (2) 32 ounce Growlers, (3) 1/6 and 1/2 barrel kegs with tap rental if needed, deposits apply.

Our brew system is a 10 barrel or 310 gallon JV Northwest all-American made system. It's made of high-grade stainless steel, the standard for breweries across the world for its ease of use and durability. It's accompanied by eight (20) barrel jacketed fermenters and four (20) barrel jacketed brite tanks and one (10) barrel single wall brite tank.

AMB believes that every company has a duty to be conscious, ethical entities within the community they serve, and we strive to do so. We understand how important the ecology and environment are to the people of the High Country and we employ cutting-edge and tried-and-true technologies to protect our natural environment. Some of the ways the company fulfills this stewardship is thru (1) Solar Panels, our electricity demands are offset by 5kw array of high efficient solar panels mounted on our southwest-facing roof. These panels convert sunlight directly into electricity for our tasting room and the Farm to Flame food truck, (2) Rain Gardens were installed with the help of the New River Conservancy and Watauga River Partners, additionally, AMB has restored the

riparian zone of the Boone Creek and Hodges Creek. We've planted native North Carolina plants, restored the creek bank, and created a rain garden in front of the brewery, (3) Grain Exchange Program with our local farmers - Our brewers strive to create a sustainable brewing process, to do this we've teamed up with several local farms and donate the spent grain for cattle feed. This helps us divert the grain from ending up in landfills and helps local farmers make ends meet and (4) Bike Stations - To help facilitate alternative transportation we've constructed a covered bike barn as part of AMB's tasting room. AMB wants to support a healthy, sustainable lifestyle for our customers and also support the Town of Boone's 2030 Town Transportation Model. Our brewing facility is leased to the company from AMB Holding Company, LLC, wholly owned by our CEO, Mr. Sean Spiegelman. www.appalachianmountainbrewery.com

Products:

Appalachian Mountain Brewery, LLC currently packages 4 core craft beers available in 4 pack 16 ounce cans and draft which are: (1) Long Leaf IPA, (2) Blonde, (3) Porter, and (4) Spoaty Oaty Pale Ale (currently draft only). A brief description of each of our core craft beers is listed below.

Long Leaf IPA

Here's to the land of the Long Leaf Pine, the summer land where the sun doth shine, where the weak grow strong and the strong grow great, here's to "Down Home" The Old North State. Taking its name from the toast of the Old North State, this smooth and crisp amber IPA cheers with a white head, citrus aroma, and an intense, resins hop flavor that will linger on your palate…

Blonde – 2013, 2015 U.S. Open Beer Championship Gold Medal

An ode to the American Blonde, this award-winning light bodied ale is a beer for all seasons. The Honey Badger is brewed with orange zest to add additional citrus notes to complement the light hop aroma. The clean and crisp mouthfeel is followed by just a hint of sweetness from local North Carolina wildflower honey. While best enjoyed by a cool mountain river in the summer, this blonde is delicious no matter where, no matter when.

Porter – 2015 U.S. Open Beer Championships Bronze Medal

Like Daniel Boone, this AMB flagship is a legend in the High Country. This brown porter is overflowing with dark aromas and has a creamy, persistent, tan head. Delve deeper and you will find a perfect balance between traditional English hops and the complex malt flavors, with a smooth balance between chocolate and coffee. You may not always drink gold, but when you do make sure it's Black Gold.

Spoaty Oaty Pale Ale

This is a smooth take on the American classic pale ale. It is brewed with a heavy nose of oats, which makes for a creamy mouthfeel, balanced by Citra and Amarillo hops for a unique hop forward flavor and aroma. Smells sweeter than a plate of yams... with extra syrup.

In addition to the four core craft beers listed above, AMB produces approximately 40 new beers each year as part of its Small Batch Series.

Appalachian Mountain Cidery

Appalachian Mountain Cidery (a DBA under Appalachian Mountain Brewery, LLC.) was approved by the Tax and Trade Bureau and The North Carolina Alcohol Beverage Commission for its licenses and received all of its permits to begin selling its hard cider line. AMC is a wholly-owned subsidiary of Appalachian Mountain Brewery, Inc. AMC has leased approximately 3,300 square feet of production and operational space. The company began production and operations of it hard cider line using locally sourced North Carolina apples. The company is currently serving up to (8) eight different hard cider varietals at the AMB Taproom. The company prides itself on innovation and produces a cider line which is comprised of a small batch reserve (High Country Hard Cider), a core line of (3) three ciders (Dry-Hopped, Cinful Plum and Green Dragon a.k.a Mystic Dragon) as well as a small batch rotational series producing up to (4) four different ciders a month. AMC is currently operating (4) 10-barrel fermenters, (4) 10-barrel single wall brite tanks and (1) 20-barrel jacketed brite tank. Additional capacity has been purchased comprising of (1) 60-barrel fermenter, (2) 30-barrel fermenters and (1) 30-barrel jacketed brite tank. The company has plans in 2015 to can some of its core line in (4) four pack 16 ounce cans. AMC has been officially certified by ASAP (AppalachianSustainableAgricultureProject) www.asapconnections.org www.appalachiangrown.org as a AG Partner. This is a prestigious accomplishment for AMC to become officially certified as a Western North Carolina grown and produced product. The company entered into the 2015 U.S. Open Beer Championship, held earlier last month in Ohio. This year, breweries from 13 countries competed, and nearly 4,000 beers and ciders were entered across 90 different categories. The competition is recognized as the only brewery competition to include both professional breweries and award-winning home brewers, resulting in a wide range of innovative styles and flavors. Appalachian Mountain Cidery received a silver medal in the “Anything Goes” Specialty Cider category for its Cinful Plum Cider. The Boone, NC, brewery also earned special recognition by the cider judges for its creativity and imagination. www.appalachianmountainbrewery.com

Products:

Appalachian Mountain Cidery produces (1) one Small Batch Reserve Cider as well as a core line up of (3) three hard ciders. (1) High Country Hard Cider “Reserve”, (2) Dry-Hopped Cider, (3) Cinful Plum and (4) Green Dragon (a.k.a Mystic Dragon) as well as every month the company produces approximately (4) four new hard

cider varietals available on draft at the AMB Taproom. Typically there are (8) eight different hard cider varietals on draft at the taproom. Plans are in place to package the core line of craft hard ciders in (4) four pack 16 ounce cans.

Cinful Plum – Silver Medal in the 2015 U.S. Open Beer Championship

When you first set eyes on the Cinful Plum, you'll notice it's rosé, plum-blush hue followed by the alluring aroma of cinnamon. Dive into this semi-dry cider, and you'll enjoy a delicate blend of fruity plum and apple notes with a warm caress of cinnamon in the finish.

Growth Strategy and Revenue Model for Beer and Cider – Distribution and Strategic Partnerships

Appalachian Mountain Brewery, Inc. signed a Master Distribution Agreement (MDA) effective April 1, 2015 with Craft Brew Alliance (CBA) whereby AMB now distributes its beer and cider exclusively thru CBA wholesalers. While, AMB is currently being distributed in Western North Carolina, CBA wholesalers have the foot print capabilities for nationwide distribution of AMB products. The MDA with CBA also brings with its national wholesale distribution network the ability to gain access to the international market thru over 23 different countries. The company believes this distinct distribution agreement is a competitive advantage in the craft beer and cider market. As part of the distribution arrangement, CBA will market, sell, and distribute Appalachian Mountain Brewery's award winning craft beers to include Long Leaf IPA, Blonde Ale, Porter, as well as beers and ciders from companies Small Batch Series, exclusively through CBA wholesalers. Currently the beers being distributed are available in bars, restaurants, clubs, craft beer shops, supermarkets and chain retail accounts. Where applicable the company's products are available in 4 pack 16 ounce cans, 1/2 barrel, 1/6 barrel and 22 ounce bottles. The beers will continue to be brewed at Appalachian Mountain Brewery's facility in Boone, NC and will be available at the taproom in draught and 16 oz. can packages. Additionally, AMB and CBA have signed an agreement for an Alternating Proprietorship (Alt. Prop) to leverage CBA's brewing capacity in Portsmouth, New Hampshire to increase production of Appalachian Mountain Brewery's core craft beer lineup to make them available to consumers throughout the Appalachian region before the end of 2015. The Tax and Trade Bureau has approved the brewers notice and both companies are expecting for AMB to receive approval from the State of New Hampshire Liquor Commission by the end of August.

FarmToFlame, LLC

FarmToFlame, LLC a is a wholly owned subsidiary and its primary function is to service AMB's taproom. It is a food truck that features a unique wood fired oven in the truck. This allows AMB to enhance its experience for customers with a casual dining experience that balances innovation and sustainability. AMB is committed to the impact it has on not only the environment but also the agricultural community it supports. FarmToFlame operates by setting an example for other companies and individuals to follow by supporting the agricultural community and investing in future farmers thru school partner programs. Currently open 7 days a week for lunch and dinner at AMB. FarmToFlame has plans to look into expansions thru-out North Carolina of AMB branded gastropubs and also food truck franchising in 2016. FarmToFlame is also exploring the opportunity to begin a wholesale beer infused dough operation and sauce line due to the inquiries it continues to get about expansion beyond its current geography. FarmToFlame, LLC. has been officially certified by ASAP (Appalachian Sustainable Agriculture Project) www.asapconnections.org www.appalachiangrown.org as a AG

Partner. This is a prestigious accomplishment for F2F and becoming officially certified as a Western North Carolina grown and produced product. www.f2flame.com

· The food truck runs on bio-diesel from High Country Biofuels when applicable.

· Our truck is powered by solar when parked at AMB by (20) 240-watt solar panels.

· Our utensils and containers decompose within 50 days, goal of zero landfill waste in 2016.

· Sources its products that go into its menu within 150 miles of Boone, NC. (when applicable/available)

· Donates to local farms, causes that affect our farming community and invests in programs designed to educate younger generations about food and agriculture thru its Flame To Farm Program.



Products:

The Farm 2 Flame food truck features a wood fire oven on the truck allowing the company to create wood fired pizzas, stromboli, tacos, appetizers, salads and desserts.

3 Cheese - Truck Made Cheese Blend and Marinara.

Buffalo Soldier - Truck made Buffalo Sauce, Aged Blue Cheese Crumbles, Locally Raised Bacon, truck made cheese blend, Chicken, and Tropea Red Onion.

Veg Out - Wild Mushrooms, Marinara Base, Market Fresh Veggies, truck made cheese blend, Onions, Mixed Bell Peppers, Sliced Tomatoes, Olives, and Spinach, Topped with Local Honey Balsamic Glaze.

Philly Cheese Steak - Thin sliced Ribeye, sautéed Peppers, Onions, Mushrooms, and our truck made cheese blend.

Italian - Ricotta, Marinara, Salami, Pepperoni, Basil, Oregano, and our truck made cheese blend

The Shitchyeah - Honey Badger Blonde Tangy Habanero BBQ Sauce, Chicken, Bacon, Diced Pineapple, Ricotta, and Truck Made Cheese Blend.

Mayan Hawaiian - A refreshing pizza with pineapple pico de gallo, topped with our tangy black gold bbq sauce, and fire roasted chicken.

Farmer Featured Pizza of the Month – Changes Monthly and uses a local farmer's products in the pizza

Filet Au Poivre Pizza - Thinly sliced filet from Circle W Farms paired with fire roasted red peppers, onions, mushrooms, shaved asparagus, and topped with a black gold porter Au poivre sauce.

Quality and Ingredients

Appalachian Mountain Brewery and Appalachian Mountain Cidery uses only the freshest ingredients during its brewing and cider making process, most of these items which are sourced from a variety of regions. The ingredients used in the crafting of our beers and ciders vary in each beer and cider. In making our beers we use the basic ingredients which are barley, hops, water and yeast. In making our ciders we source local North Carolina apples when applicable and use yeast as well which makes up the main components in hard cider. We strive to use as much local ingredients as possible which assures the company only the highest quality products coming out of our Appalachian Mountain Brewery and Appalachian Mountain Cidery craft line up.

The Farm2Flame wood fired food truck creates a casual dining experience that balances innovation and sustainability**.** We are committed to sourcing the highest quality ingredients for our flour, homemade sauces, meats, cheeses and vegetables. It all affects the impact we have on the environment from being conscious of how we operate the food truck, brewery and cidery**,** we are working hard at setting an example for other companies and individuals to follow and we're proud of it.

VII. Describe the Issuer's Facilities:

Our primary location and corporate offices for the brewery, tap room, and business office is a 3,700 square foot facility located at 163 Boone Creek Drive, Boone, NC 28607 with an outdoor activity area, a covered porch and 120-foot outdoor bar. During the winter, the porch is enclosed and heated and left open during the summer to enjoy the low humidity air due to the high elevation. Our brew system is a 10 barrel or 310 gallon JV Northwest all-American made system. It's made of high-grade stainless steel, the standard for breweries across the world for its ease of use and durability. It's accompanied by eight (20) barrel jacketed fermenters, and four (20) barrel jacketed brite tanks and one (10) barrel single wall brite tank. The company believes that the primary location and corporate offices to be adequate and expect that the company will be able to continue to fully utilize its facilities for increasing efficiency and capacity into the near term future. The company continues to reassess its needs based upon future growth of the company. Our brewing facility is leased to the company from AMB Holding Company, LLC. wholly owned by our CEO, Mr. Sean Spiegelman. This lease is a 5 year lease with multiple options for extending the lease.

Appalachian Mountain Cidery (a DBA under Appalachian Mountain Brewery, LLC.) located at 289 Daniel Boone Drive, Boone, NC 28607 was approved by the Tax and Trade Bureau and The North Carolina Alcohol Beverage Commission for its licenses and received all of its permits to begin selling its hard cider line. AMC is a wholly-owned subsidiary of Appalachian Mountain Brewery, Inc. AMC has leased approximately 3,300 square feet of production and operational space. The company began production and operations of it hard cider line using locally sourced North Carolina apples. The company is currently serving up to (8) eight different hard cider varietals at the AMB Taproom. The company prides itself on innovation and produces a cider line which is comprised of a small batch reserve (High Country Hard Cider), a core line of (3) three ciders (Dry-Hopped, Cinful Plum and Green Dragon a.k.a Mystic Dragon) as well as a small batch rotational series producing up to (4) four different ciders a month. AMC is currently operating (4) 10-barrel fermenters, (4) 10-barrel single wall brite tanks and (1) 20-barrel jacketed brite tank. Additional capacity has been purchased comprising of (1) 60-barrel fermenter, (2) 30-barrel fermenters and (1) 30-barrel jacketed brite tank. The company has plans in 2015 to can some of its core line in (4) four pack 16 ounce cans. The company believes that the primary location and corporate offices to be adequate and expect that the company will be able to continue to fully utilize its facilities for increasing efficiency and capacity into the near term future. The company continues to reassess its needs based upon future growth of the company. The company leases the property from John Greene of Hardin Creek, Inc. This lease is a 5 year lease with multiple options for extending the lease.



VIII. Officers, Directors, and Control Persons

The goal of this section is to provide an investor with a clear understanding of the identity of all the persons or entities that are involved in managing, controlling or advising the operations, business development and disclosure of the issuer, as well as the identity of any significant shareholders.

A) Names of Officers, Directors, and Control Persons. In responding to this item, please provide the names of each of the issuer's executive officers, directors, general partners and control persons (control persons are beneficial owners of more than five percent (5%) of any class of the issuer's equity securities), as of the date of this information statement.

Name and Address

Sean Spiegelman
163 Boone Creek Drive
Boone, NC 28607

Number of Shares Beneficially Owned and Percentage

Sean Spiegelman	7,200,000 Common	89.57%
	1,000,000 Preferred B	11.9%
	9,998,889 Preferred A	99.9%

CEO, President and Chairman

Name and Address

Stephanie Spiegelman
163 Boone Creek Drive
Boone, NC 28607

Number of Shares Beneficially Owned and Percentage

Stephanie Spiegelman 2,000,000 Preferred B 23.8%

Name and Address

Nathan Kelischek
163 Boone Creek Drive
Boone, NC 28607

Number of Shares Beneficially Owned and Percentage

Nathan Kelischek 750,000 Preferred B 8.9%

Name and Address

Fordee CA Trust
249 N Brand Blvd. #586
Glendale, CA 91203

Number of Shares Beneficially Owned and Percentage

Fordee CA Trust 550,000 Preferred B 6.5%

Name and Address

Qualstar Capital Corp.
901 2055 Yukon St.
Vancouver, BC Canada V5Y 4BY

Number of Shares Beneficially Owned and Percentage

Qualstar Capital Corp. 600,000 Preferred B 7.1%

Name and Address

Clinton F. Walker
126 Walker Road
Lawndale, NC 28090

Number of Shares Beneficially Owned and Percentage

Clinton F. Walker 591,606 Common 7.36%
486,764 Preferred B 5.8%

1) The above percentages are based on 8,038,115 shares of common stock and 8,376,198 shares of Preferred B Stock, and 10,000,001 of Preferred A outstanding as of June 30, 2015.

Each share of common entitles the owner to one vote on corporate proxy matters.

B) Legal/Disciplinary History. Please identify whether any of the foregoing persons have, in the last five years, been the subject of:

1. A conviction in a criminal proceeding or named as a defendant in a pending criminal proceeding (excluding traffic violations and other minor offenses);

None

2. The entry of an order, judgment, or decree, not subsequently reversed, suspended or vacated, by a court of competent jurisdiction that permanently or temporarily enjoined, barred, suspended or otherwise limited such person's involvement in any type of business, securities, commodities, or banking activities;

None

3. A finding or judgment by a court of competent jurisdiction (in a civil action), the Securities and Exchange Commission, the Commodity Futures Trading Commission, or a state securities regulator of a violation of federal or state securities or commodities law, which finding or judgment has not been reversed, suspended, or vacated; or

None

4. The entry of an order by a self-regulatory organization that permanently or temporarily barred suspended or otherwise limited such person's involvement in any type of business or securities activities.

None

C) Beneficial Shareholders. Provide a list of the name, address and shareholdings or the percentage of shares owned by all persons beneficially owning more than ten percent (10%) of any class of the issuer's equity securities. If any of the beneficial shareholders are corporate shareholders, provide the name and address of the person(s) owning or controlling such corporate shareholders and the resident agents of the corporate shareholders.

Name and Address

Sean Spiegelman
163 Boone Creek Drive
Boone, NC 28607

Number of Shares Beneficially Owned and Percentage

Sean Spiegelman	7,200,000 Common	89.57%
	1,000,000 Preferred B	11.9%
	9,998,889 Preferred A	99.9%

CEO, President and Chairman

Name and Address

Stephanie Spiegelman
163 Boone Creek Drive
Boone, NC 28607

Number of Shares Beneficially Owned and Percentage

Stephanie Spiegelman 2,000,000 Preferred B 23.8%

IX Third Party Providers

Please provide the name, address, telephone number, and email address of each of the following outside providers that advise your company on matters relating to operations, business development and disclosure:

Legal Counsel

Moffatt & Moffatt, PLLC
178 Hwy 105 Ext.
Suite 201-B
Boone, North Carolina 28607
(828)-278-9123
law@moffattandmoffatt.com

Accountant

ARS & Associates
Rob Socol
20810 West Dixie Highway
North Miami Beach, FL 22180
Phone: (305) 653-7350 Ext. 204
Fax: (305) 653-5205
Email: rob@arsaccounting.com
Website: www.arsaccounting.com

Auditor

Bongiovanni & Associates, PA; and
Green Tree Financial Group, Inc
19720 Jetton Road 3rd Floor Penthouse
Cornelius, North Carolina 28031
(704) 892-8733 Office
(704) 892-6487 Fax
mikebongiovanni@msn.com
www.gtfinancial.com

Investor Relations Consultant
None

Other Advisor: Any other advisor(s) that assisted, advised, prepared or provided information with respect to this disclosure statement.

None

X. Issuer Certification

The issuer shall include certifications by the chief executive officer and chief financial officer of the issuer (or any other persons with different titles, but having the same responsibilities).

The certifications shall follow the format below:

I, **Sean Spiegelman** certify that:

I have reviewed this Annual/Quarterly Disclosure Statement of Appalachian Mountain Brewery, Inc.;

Based on my knowledge, this disclosure statement does not contain any untrue statement of a material fact or omit to state a material fact necessary to make the statements made, in light of the circumstances under which such statements were made, not misleading with respect to the period covered by this disclosure statement; and

Based on my knowledge, the financial statements, and other financial information included or incorporated by reference in this disclosure statement, fairly present in all material respects the financial condition, results of operations and cash flows of the issuer as of, and for, the periods presented in this disclosure statement.

Date: August 13, 2015

/s/ Sean Spiegelman, CEO