TAP ROOM OFFERS A LITTLE LAGNIAPPE

There's more to the beer business than getting product to market in kegs or bottles, and that's where the Parish Brewing Tap Room comes in. Open since July 2013, the tap room allows the craft beer company to sell its beer, T-shirts, beer glasses, stickers, etc.

"I felt it was very important for what we're trying to do," said Godley. "It's great to be able to entertain and show people what we're doing."

Godley said the concept gives visitors "a good experience when they visit — everything from Billeaud's Boudin to having our beer in a proper setting" as opposed to tasting beer in the brewery where it's cold in winter or hot in the summer.

"It just makes the experience proper," said Godley. "Plus, we can afford to have this and have a bartender and pay people to work because we're selling beer to normal patrons."

The brewery also offers free tours of the facility just a few steps from the Tap Room. One of the first sights is eight huge metal fermenters that contain about 2000 gallons of beer, or 60 barrels in each.

Despite their size, Godley keeps it in perspective, noting that although the tanks at Parish are large, Abita Brewing has 500-barrel tanks.

"They have 10 times as many as we do," Godley said. "The order of magnitude, which a brewery like that is producing beer, is way beyond what we do. We're still very, very small."

"So, we're not a big facility, but we're growing," he said. "It's a legitimate business. We're past the critical mass point as a business where we're no longer able to grow and reinvest based on capital or debt."

"We make our own profit in order to reinvest and grow," Godley continued. "So we're in a really good place in our business where our business is profitable, legitimate and growing on its own, which is important."

That's a far cry from when Godley made 16 kegs of beer a week at his nano-brewery he'd built himself and delivered them to the distributors for about two-and-a-half years.

"We rented a small building in Broussard all the way up until we got the big brewery up and running (2008)," he said, which was in January 2012 at its current Jared Drive. However, it wasn't until April of that year when Parish Brewing was totally operational.

"The first batch of beer we made in the new building was the same amount of beer that we produced all of the prior year," recalled Godley. "In one year."

And it's not like it all just happened, either.

"This was the point. This was the intention," said Godley. "This was the plan — the vision, I guess you could say."

It was a plan that included earning a chemical engineering degree from LSU in 2003 and a MBA at the University of Louisiana at Lafayette in 2008. Godley went full time in the brewery business in 2012.

"Things are great. The business couldn't have been going better at this point," Godley said. "I tell people a lot I have the best job in the world and a lot of the guys in there would agree with me."

"We have the best job in the world: We get to come make beer for a living," he said. "It sure beats the heck out of doing a lot of other things, for sure. That in itself is a huge success."