

JANUARY - FEBRUARY 2021

True Brew

A Craft Beer Lifestyle Magazine



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THE PASTRYARCHY MEXICAN HOT CHOCOLATE:

Originating in Mexico, hot chocolate has evolved as it's been adopted all over the world. This brown ale is a nod to an early iteration of the traditional favorite, made with a bit of spice, deep chocolate, & lactose. (Oh, and drink it cold. The 'hot' refers to the spice, not the temp!)



CAROB-MEL SUTRA:

Similar to a Belgian saison, this Bière de Garde is chestnut brown in color with malty, nutty-sweetness and notes of coffee and cocoa. Rich, but not heavy with a clean and smooth finish, whether you crack it open this season, or cellar it for next, you'll delight in its indulgent loveliness.



HOODWINK:

Get hoodwink'd! This 'faux-Brett' IPA uses yeast that produces just the right amount of funk and fruit esters with notes of mango and pineapple. Brett is known for remarkable flavor complexities and is safe to cultivate only in certain brewery settings. So we found a way around it.

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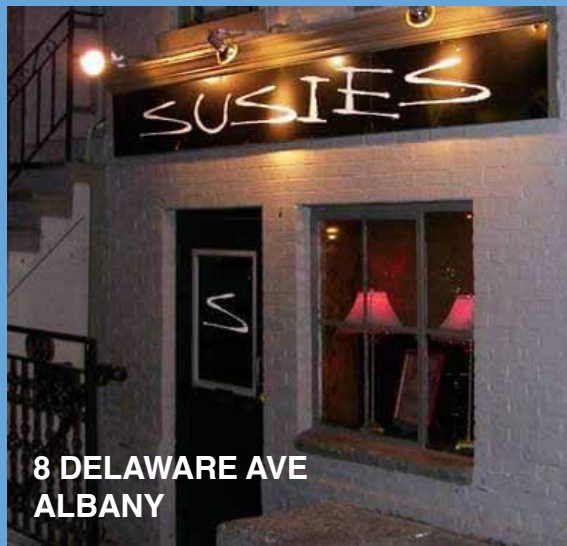
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Daniel P. McCoy
Albany County Executive

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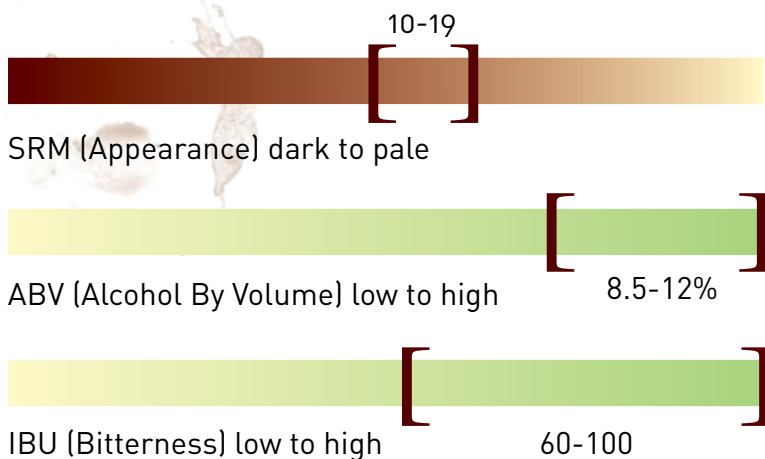


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Beer Style of the Month

JANUARY [AMERICAN BARLEY WINE]



<i>Origin</i>	American Craft Breweries, late 1970's
<i>History</i>	When it comes to many American craft brewery's interpretation of English-born ales, bigger tends to be considered better. In 1975 Anchor Brewing Company brewed their first batch of Old Foghorn, presenting a hoppier and more malty version of an English Barley Wine. In 1983, Sierra Nevada introduced their version called Bigfoot Barley Wine, which raised the bar to a level that other American Breweries strive to achieve.
<i>Appearance</i>	Light amber to slight copper. Some American versions can be light brown.
<i>Aroma</i>	Moderate to assertive hop character that highlights fruity, citrusy, and/or resinous notes. Rich and malty sweetness. Look for sherry-like, leathery notes in well-aged versions.
<i>Flavor Profile</i>	Rich and strong malt flavors with aggressive hop flavor and balance. Slightly sweet, though the finish may be sweet to dry, depending on aging. Sometimes notes of raisins/dark fruit. Intensely bitter hopping.
<i>Bitterness</i>	HIGH - 50 - 100
<i>Commercial Examples</i>	Anchor Old Foghorn, Sierra Nevada Bigfoot, Brooklyn Monster Ale
<i>Recommended Food Pairings</i>	Cheeses! This plays on Barley Wine's strength, big and bold flavors of the beer stands up to the power and flavor of strong cheeses. Dances nicely with American Blue Cheese. Also try American Barley Wines with goat cheese, Stilton, or Gorgonzola. For dessert, sweeter Barley Wines pair very well with vanilla ice cream.



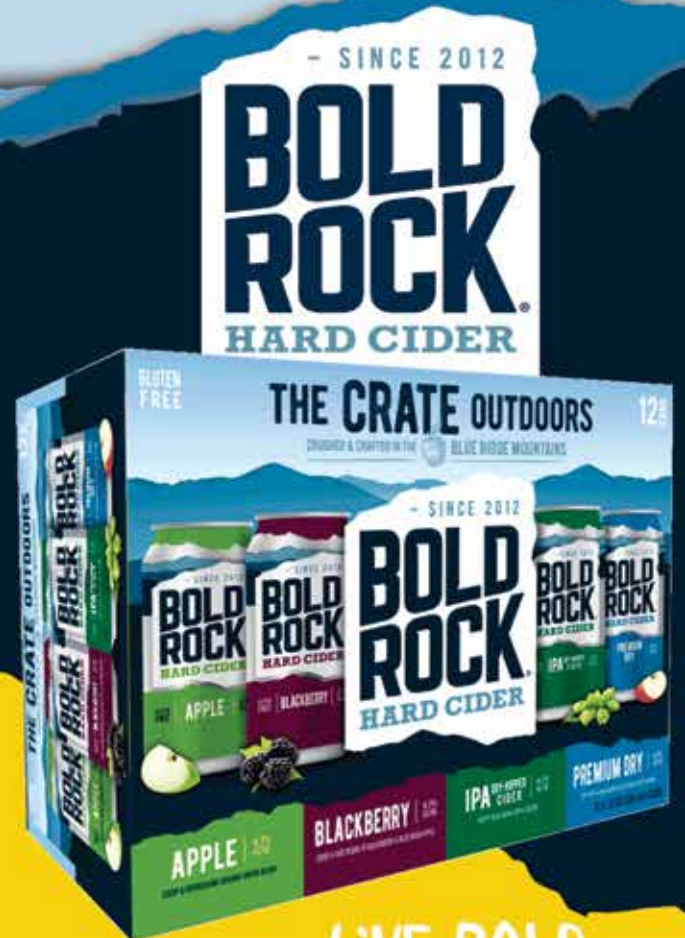
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Beer Style of the Month

FEBRUARY [ENGLISH IPA]



8-14



SRM (Appearance) dark to pale



ABV (Alcohol By Volume) low to high

5-7.5%



IBU (Bitterness) low to high

60-100

<i>Origin</i>	London, England: 1780ish
<i>History</i>	IPA's evolved from English October/Pale Ales that were shipped to India for the British Troops. These soldiers were given a ration of a gallon of ale per day! Sadly, these pale ales struggled on the long overseas journey from London, souring in the heat on their weeks-long trip as they rounded the southern tip of Africa and up to India. Back home, brewer George Hodson began to produce a more bitter and stronger beer and aged it for many months, allowing for the yeast to consume most of the fermentable sugars that could spoil. The end result was a hoppy, high-alcohol beer that could survive the long journey to the British Troops.
<i>Appearance</i>	Pale/medium amber with slight orange hue. Clear, unless dry-hopped
<i>Aroma</i>	Spicy English Hop bitterness in front of a malty/nutty backdrop
<i>Flavor Profile</i>	Crisp and Dry. Hop dominant over a slight/ steady malt profile. Prime examples exhibit a pleasant balance of English hops and nutty malt.
<i>Bitterness</i>	HIGH - 60-40
<i>Commercial Examples</i>	Youngs Special London Ale, Brooklyn East India Pale Ale, Goose Island IPA
<i>Recommended Food Pairings</i>	Spicy food such as Mexican dishes or chicken wings. Sweet desserts (IPA's with Carrot Cake is MAGIC!)



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Even in times of distancing, Common Roots Lager and Market 32 Signature Salmon were meant to share a meal together. Crafted locally in Glens Falls, Common Roots is a German-style Helles lager made with select specialty malts and noble hops, creating an easy-drinking beer that is crisp and refreshing. It makes for a genial and gentle dinner companion when paired with our Signature Atlantic Ocean raised salmon. Full of flavor and high in Omega-3s, this ocean treasure is pure pleasure to seafood-loving palates. Together our Signature Salmon and this locally brewed lager make a pleasing pairing. Discover this delicious duo at Price Chopper and Market 32.



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Chopper

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CHOPPER

TEX MEX beer Stuffed PEPPERS

BY KAREN LOGAN

Serves 6

Prep time: 30 minutes

Cook time: 30 minutes

INGREDIENTS:

3 Green peppers, cut top off and hollow out
1 lbs. Ground beef
1 can Rotel tomatoes, drained
½ cup of finely diced onion (white or yellow)
1 can red enchilada sauce (mild or hot) or tomato sauce
¼ cup Amber Ale
1 tsp salt
1 tsp pepper
1 tsp garlic powder
1 tsp chili powder
1 tsp cumin
½ cup pinto beans (optional)
1 cup cooked rice (or Spanish style)

1 ½ cups shredded cheddar jack (or cheddar)
1 tsp. canola oil
Optional toppings: sour cream, hot sauce, green onion, black olives

DIRECTIONS:

Preheat oven to 375°. Rub oil on sliced peppers and cook 15 minutes or slightly cooked. Make rice. While peppers & rice are cooking, sauté onions and peppers in a pan. Add beef, spices and cook until no longer pink. Stir in beer, ½ of the enchilada sauce, Rotel tomatoes, and beans. Simmer for 5 minutes. Stir in rice. Scoop mixture into peppers and top with cheese. Drizzle the

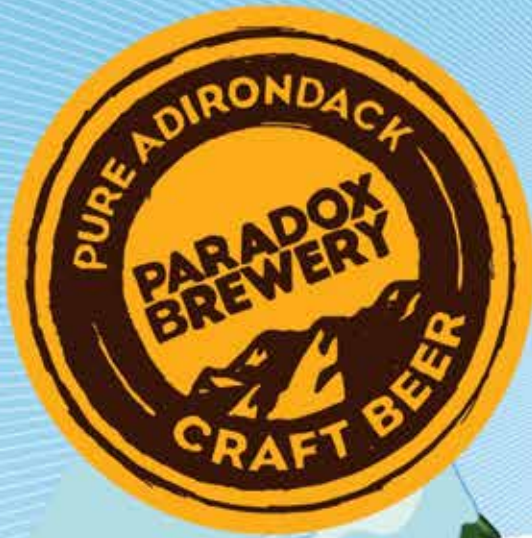
remaining enchilada sauce on top. Mixture will overflow. Bake for 20 minutes.

Beer Pairing: American Pale

Ale: the hop-forward flavors of the beer will lift up the spices in this dish and bring them to life, all while it's malt backbone work nicely with the fatty flavors of the ground beef



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BY KAREN LOGAN

Makes 6 Servings

Prep time: 15 minutes

Cook time: 15 minutes

INGREDIENTS:

2 lbs. Cod or firm white fish,
cut into 2"x3" pieces
1 ½ cup flour, all-purpose
1 egg, beaten
1 tbsp garlic powder
1 tbsp paprika
1 tbsp old bay seasoning (or all
purpose seasoning)
1 tsp salt
1 tsp pepper
12 oz American Lager
1 quart canola oil

DIRECTIONS:

Batter: mix 1 cup flour & seasonings
together. Stir in egg. Slowly mix in beer and
let sit for 10 minutes. Heat oil in a pot to 375°
(Oil should be about 2-3" deep). Dip fish into
batter and drop in one at a time slowly into
oil. Make in batches to ensure oil stays hot
enough (otherwise you get greasy fish). Fry
the fish for about 2-3 minutes on each side,
until golden brown. Place cooked fish on
wired rack to drain until ready to serve.

*Want fries or onion rings? Use the same batter
and oil. Just do it before you fry fish.*

Beer Pairing: Pilsner:

The well-structured body, combined with a
healthy dose of hop flavors and bitterness of
Pilsners, make them
a perfect pairing for
fat and savory dishes
such as fried fish.



RARE FORM BREWING

White Lightning to the Rescue



By Joanne E. McFadden

There's no doubt that the pandemic has been hard on small, locally owned craft breweries. With taprooms shut down at one point and then only allowed to open at partial capacity, brewery owners had to come up with alternative ways to get their beer to customers. Rare Form Brewing Company owner Kevin Mullen is a case in point.

When Governor Cuomo shut down bars and restaurants at the start of the pandemic, Mullen knew he had to find a different way of getting his product out in order for the brewery to survive. For

Rare Form, it was "White Lightning" to the rescue. The white van had been a gift from Mullen's in-laws, and brewery staff took the vehicle to special events like weddings, TAP New York, and various beer festivals. However, as soon as the New York State Liquor Authority gave the okay for breweries to deliver their product, White Lightning's role pivoted to that of a delivery vehicle. The van's name is a nod to the illegally produced liquor of the early twentieth century, and the name also originates from the color of the vehicle.



RARE FORM DELIVERS WITHIN A 30-MILE RADIUS

"We've been doing the deliveries since back in March when the crisis hit," Mullen said. "We jumped on it right away. We put a little commercial out there and just tried to take advantage of whatever options we had to still sell beer and survive," he said. Rare Form delivers within a 30-mile radius of its 90 Congress Street location in Troy, and delivery—anything from a four-pack to a case or more—is free.



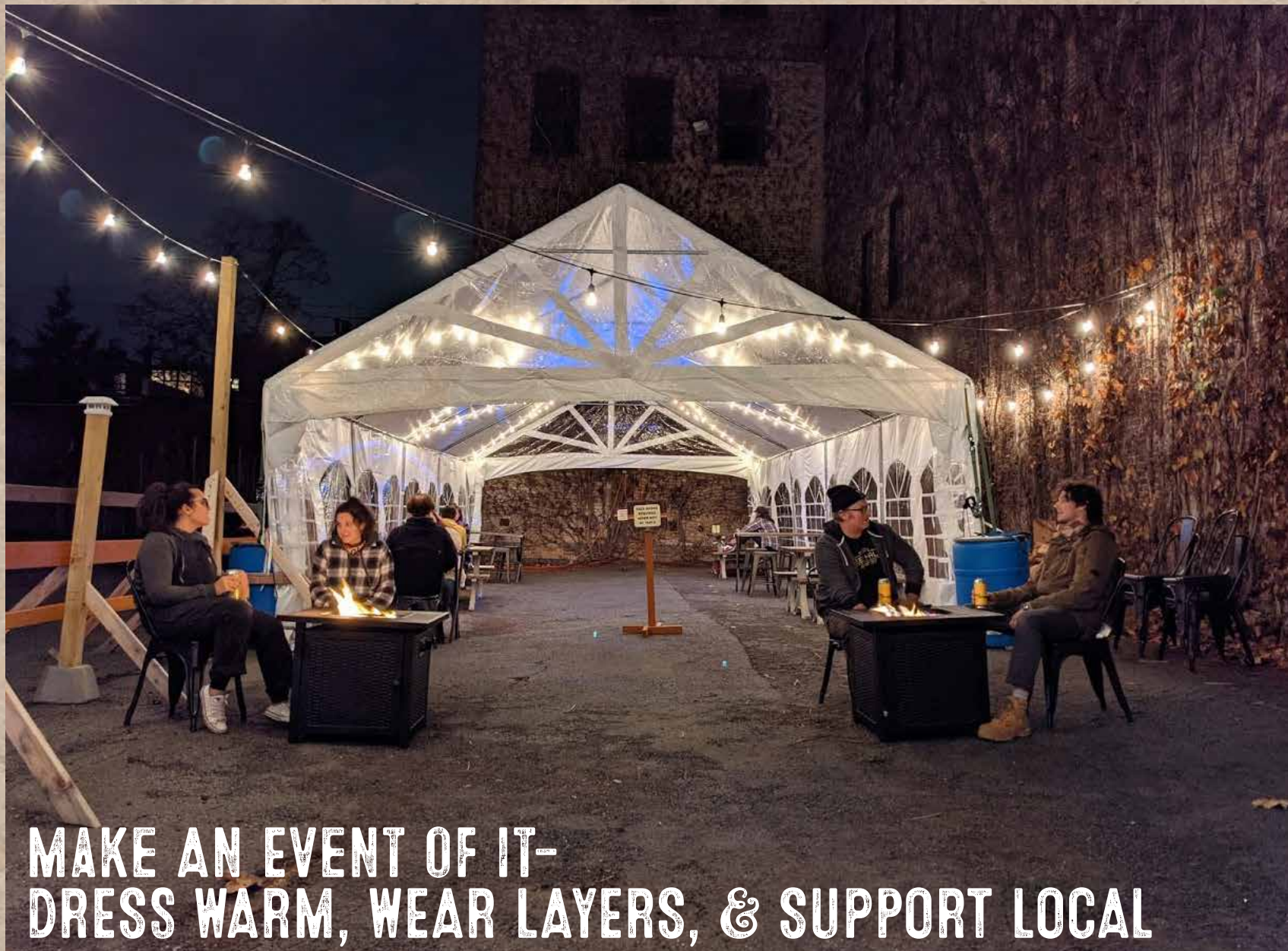
Mullen opened Rare Form in 2014, five years after relocating to the Capital Region from the west coast. Since then, his brewery has been offering an eclectic mix of beers to satisfy a variety of tastes. In addition to a set of "core" beers, Rare Form offers rotating IPAs every two weeks and a host of seasonal offerings.

Rare Form's most popular beer is "Troy Division IPA," a New England IPA using American hops, wheat, and oats. Other core offerings include "Confetti," a Mexican-style lager brewed with New York corn and Zeus hops, "Moxie," a smooth double IPA with citrus flavors, and "Altgeist," an altbier in the Düsseldorf style. There are also seasonal offerings such as "Practically Magic," a sour ale inspired by the Colombian beverage limonada de coco, "Fifth Mode," a stout made with coffee and vanilla beans, and "Satan's Gut," a barrel-aged imperial stout with chocolate and coffee flavors.

Mullen stresses the importance of supporting local breweries—his or others, especially during the economic difficulties brought on by COVID-19. "We're all happy to sell you beer, and we can do it in a safer way than you going to the grocery store for it," Mullen said. He points out that his delivery service is a safe, contact-free way to buy beer and support a local brewery at the same time. In addition, he said that buying beer at the grocery store does not help to support small local brewers. "A lot of small breweries aren't at grocery stores, so you're not supporting anybody small," he said. "Think about the local guys and the small guys that can't be in grocery stores," he said. Rare Form does now have its products at the specialty grocery stores Whole Foods, Trader Joe's, and the Honest Weight Food Co-op, but that distribution is limited.

He, himself, has made an effort to support local businesses and artists by hosting pop-up events every Wednesday through Friday beginning around Thanksgiving. "We bring in a bunch of local people and try to shine the light on them a little bit," he said. "We're doing the best that we can to support other businesses," he said.





MAKE AN EVENT OF IT— DRESS WARM, WEAR LAYERS, & SUPPORT LOCAL

Mullen encourages people to visit the brewery as well as to have beer delivered. Having lived in Colorado and then Seattle, he knows that patio spaces are a viable option, even during the winter. “Year-round, people would be on a patio drinking beer,” he said of Colorado and Seattle breweries. “Here in New York, it hasn’t happened,” he said, noting that he wants people to change that, and he is encouraging it at Rare Form. The taproom, with its collection of his wife’s artwork, making it like an art gallery experience, is open, but it only has four tables. To augment that space and promote year-round outdoor beer drinking is the brewery’s back patio biergarten in a heated tent with firepits. “We’re trying to make sure that people are nice and warm and toasty, and they can also be safe and have their social distance,” he said. He wants to see more people

come out to the brewery’s heated patio to enjoy a beer by the fire. “Dress warm, wear layers, and support local,” Mullen said. “Make an event of it.”

As for post-COVID plans, Mullen wants to have a big party, with bands, which became a casualty of the pandemic. “We’ll have a nice, big music festival, and then, after that, I think we’ll take a deep breath, have the beer, and decide from there,” he said.

Rare Form Brewing is located at 90 Congress Street in Troy. For up-to-date hours and to order beer delivery, visit www.rareform-brewing.com. You can also learn the brewery’s latest happenings on its Facebook page.



Toast to the New Year!

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Winter Events

**Many breweries & taprooms are open! Events are returning.
Days & hours of operation may change, so check before you go!**

SUNDAYS

Saratoga City Tavern – Mug Day Fun Day 12pm (\$1 off mugs)
Big Slide Brewing– Sunday Brunch 10am-1pm
Frog Alley Brewing – Football Sundays
Beer Bones – Keg Kicking Sundays
Brewery Ommegang – Brunch BINGO 11am-1pm

MONDAYS

Nine Pin Cider – Cider Cocktail Twist 4-9pm
Crossroads Athens – Wing Night
Saratoga City Tavern – BINGO 8pm

TUESDAYS

Saratoga City Tavern – Trivia 8pm
Nine Pin Cider – Date Night (food & cider specials)
Mad Jack Brewery – Burger and Brew night
Keegan Ales – Trivia
Frog Alley Brewing – Trivia 7pm
Beer Bones – Taco Tuesday

WEDNESDAYS

Great Flats Brewing – Trivia 7pm
Beer Bones – Trivia 7pm

THURSDAYS

Mad Jack Brewery – Pizza & a Pint Night
Saratoga City Tavern – Karaoke 9pm

FRIDAYS

Indian Ladder Farm Cidery & Brewery – Ramen Night

SATURDAYS

Nine Pin Cider – Cider by Campfire (2 hours private fire)
11:30am – 7:30pm

DRINK HOLIDAYS

January 16 – Prohibition Remembrance Day
January 18 – Baltic Porter Day
January 24 – Beer Can Appreciation Day

February – Stout Month
February 7 – Super Bowl Sunday
February 8 – International Scotch Day
February 16 – Mardi Gras
February 24 – World Bartender Day

LOCAL EVENTS

January 3

Unified Beerworks – Sunday run

January 9

Schenectady Distilling Co. – Distilling 101 Class 9am

January 17

Fort Orange Brewery – Yoga 2021 Edition 11:30am-12:30pm

February 6

Chowder Tour (Saratoga Chowderfest re imagined for 2021)

February 11

Fort Orange can release: Peanut Butter Stout, Patroon Island, Fortitude Experimental IPA Series Batch 6, Passionfruit and Mango Sour

February 17

Reifenberg Brewery – Lentenbock Release (German Doppelbock)

Researched and compiled by Karen Logan

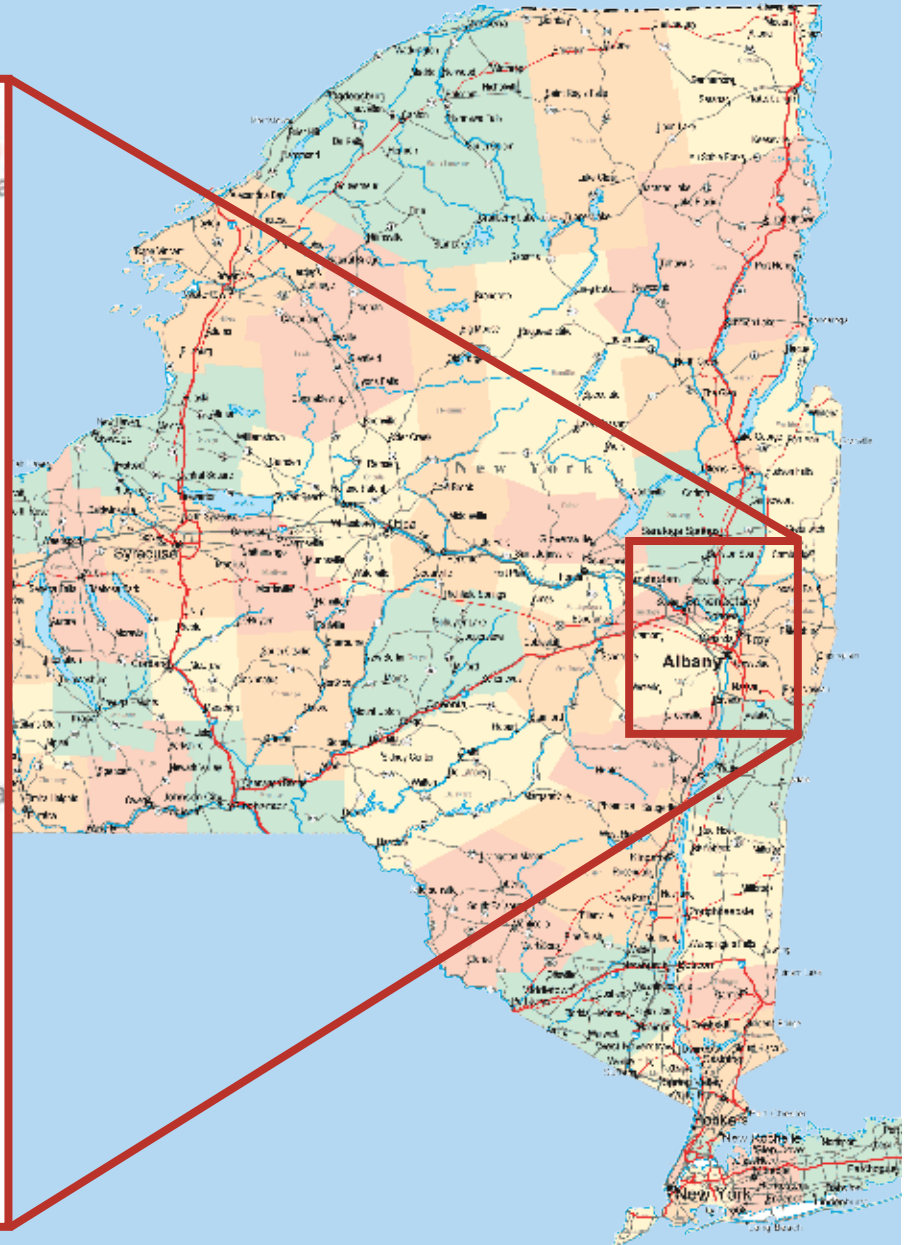
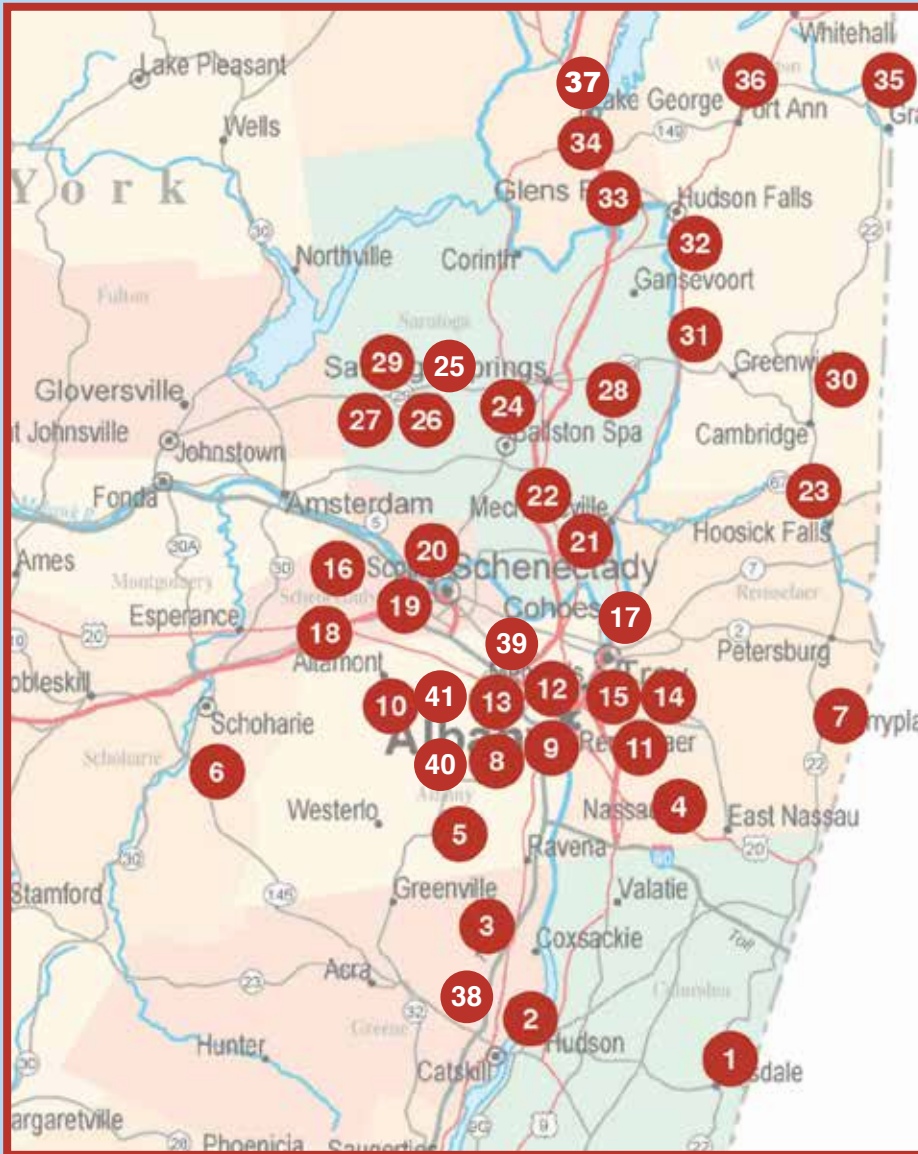
BREWERIES IN THE CAPITAL DISTRICT

According to the New York State Brewer's Association's website, in the order listed there.

1. Roe Jan Brewing Co. 32 Anthony St Hillsdale New York 12529 Ph: 518-303-8080 www.roejanbrewing.com	15. Rare Form Brewing Company 90 Congress Street Troy New York 12180 Ph: 518-326-4303 www.rareformbrewing.com	28. Argyle Brewing Company One Main Street Greenwich New York 12834 Ph: 518-692-2585 www.argylebrewing.com
2. Chatham Brewing 59 Main Street Chatham New York 12037 Ph: 518-697-0202 www.chathambrewing.com	16. Back Barn Brewing Company 7082 Western Turnpike Duanesburg New York 12053 Ph: 518-709-8423 www.backbarnbrewing.com	29. Racing City Brewing Company 250 Excelsior Avenue Saratoga Springs New York 12866 Ph: 518-886-1271 www.racingcitybrewing.com
3. Honey Hollow Brewing Company 376 E Honey Hollow Road Earlton New York 12058 Ph: 518-966-5560 www.honeyhollowbrewery.com	17. Table 41 Brewing 188 Remsen Street Cohoes New York 12047 Ph: 518-414-2011 www.table41brewing.com	30. Bound By Fate Brewing 31 Ferry Street Schuylerville New York 12871 Ph: 518- 507-6246 www.boundbyfatebrewing.com
4. S&S Farm Brewery 174 Middle Road Nassau New York 12123 Ph: 518-336-0766 www.sandsbrewery.com	18. Frog Alley Brewing 108 State St Schenectady New York 12305 www.frogalleybrewing.com	31. Highlander Brewing Co. 453 County Rt. 47 Argyle New York 12809 www.hbcargyleny.com
5. Helderberg Brewery 26 County Route 353 Rensselaerville NY 12147 Ph: 518-872-7133 www.helderbergmountainbrewingcompany.com	19. Mad Jack Brewing at The Van Dyck Restaurant & Lounge 237 Union Street Schenectady New York 12305 Ph: 518-348-7999 www.vandycklounge.com	32. Slickfin Brewing Company LLC 147-149 Broadway Fort Edward NY 12828 Ph: 518-223-0264 www.slickfinbrewing.com
6. Green Wolf Brewing Company 315 Main Street Middleburgh New York 12122 Ph: 518-872-2503 www.greenwolfales.com	20. Druthers Brewing - Schenectady 221 Harborside Drive Schenectady New York 12305 www.druthersbrewing.com	33. Common Roots Brewing Company 58 Saratoga Avenue South Glens Falls New York 12803 Ph: 518-409-8248 www.commonrootsbrewing.com
7. The Beer Diviner 243 Bly Hollow Rd Cherry Plain New York 12040	21. Singlecut - North 6 Fairchild Square Clifton Park New York 12065 Ph: 518-406-3262 www.singlecut.com	34. Davidson Brothers Brewery 184 Glen Street Glens Falls New York 12801 Ph: 518-743-9026 www.davidsonbrothers.com
8. Lionheart Pub and Brewery 448 Madison Avenue Albany New York 12208 www.albanylionheartpub.com	22. Hank Hudson Brewing 17 Johnson Rd Mechanicville New York 12118 Ph: 518-664-1578 www.hankhudsonbrewing.com	35. Slate Town Brewing 31 Main Street Granville New York 12832 Ph: 518-345-5357 www.slatetownbrewing.com
9. CH Evans Brewing Co., Inc. at the Albany Pump Station 19 Quackenbush Square Albany NY 12207 Ph: 518-447-9000 www.evansale.com	23. Brown's Brewing Company 50 Factory Hill Road North Hoosick NY 12133 417 River St, Troy, NY 12180 Ph: 518-205-5049	36. Battle Hill Brewing Company 4 Charles St Fort Ann New York 12827 Ph: 518-639-1033 www.battlehillbrewing.com
10. Indian Ladder Farmstead Brewery and Cidery 342 Altamont Rd. Altamont NY 12009 Ph: (518) 768-7793 www.ilfcb.com	24. Unified Beerworks 7 Old Stonebreak Road Suite 4 Malta New York 12020 Ph: 518-289-5078 www.unified-beerworks.com	37. Adirondack Pub and Brewery 33 Canada St, Lake George, NY 12845 (518) 668-0002
11. Emporium Farm Brewery 472 N Greenbush Rd Rensselaer New York 12144 www.emporiumfarmbrewery.com	25. Artisanal Brew Works 41 Geyser Road Saratoga Springs NY 12866 Ph: 518-339-0698 www.artisanalbrewworks.com	38. Old Factory Brewing 628 Main St, Cairo, NY 12413
12. Druthers Brewing - Albany 1053 Broadway Albany NY 12204 Ph: 518-650-7996 www.druthersbrewing.com	26. Druthers Brewing - Saratoga Springs 381 Broadway Saratoga Springs New York 12866 Ph: 518-306-5275 www.druthersbrewing.com	39. Perfect World Brewing 1276 Broadway, Albany, NY 12204 (518) 368-7725
13. Perfect World Brewing 1276 Broadway (Rear) Albany New York 12204 Ph: 518-368-7725 www.perfectworldbrewing.com	27. Walt & Whitman Brewing 20 Lake Avenue Saratoga Springs New York 12866 Ph: 518-682-3602 www.waltandwhitmanbrewing.com	40. Mixed Breed Brewing 457 State Route 146 Guilderland Center, NY 12085 mixedbreedbrewing.com
14. Serious Brewing Co 116 Caverns Rd Howes Cave NY 12092 Ph: 518-826-4050 www.seriousbrewingco.com		41. The Warbler 155 Delaware Ave, Delmar, NY 12054



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True Brew[®]
A Craft Beer Lifestyle Magazine



By Erik Budrakey

JANUARY 24TH IS BEER CAN APPRECIATION DAY

On January 24th, **Beer Can Appreciation Day** recognizes the fine day in 1935 when beer was first sold in cans.

Krueger Brewing Company of Richmond, Virginia was the first brewery in the US to can their beer. These first canisters opened with a church-key and were made of steel, weighing almost 4 ounces. While Krueger was the first on

their beer, it was the American Can Company that made canning drinkable beer possible. Just weeks before the repeal of Prohibition, Krueger's took the risk with American Can Company. Quickly, loyal Krueger's drinkers favored the can over the bottle 9-1.

Significant Dates in Beer Can History

- **1935** - Cone-Top – G. Heilemann Brewing Company – La Crosse, WI – Introduces cone-top cans. These fit existing bottling lines and were convenient for small brewers with small budgets.
- **1963** -the Pull Tab – The Pittsburgh Brewing Company revolutionizes the beer can when it introduces Iron City Beer in self-opening cans with pull tabs, also known as pop tops. The pull tabs, due to their sharp edges, became the feared litter at beaches, parks, backyards and anywhere beverages were consumed.
- **1975** – Stay Tab- Falls City Brewing Company - Louisville, KY introduces the “Stay Tab” removing the pull tab’s environmental impact.

Cone top cans

Beer Can Appreciation Day provides people with the opportunity to enjoy and appreciate the many different kinds of beer cans. Collectors seek rare, novel, and unique varieties from all around the world. Some collectors have hundreds of beer cans in many different ages, sizes, and types.

How To Observe #BeerCanAppreciationDay

Enjoy a beer from a can. Be sure to explore the art behind the beer can. Craft beer can labels have become as much an art the beer itself. Take time to learn about more about beer making and the types of craft beer. Visit your local breweries and ask them about their canning process. Explore their canning process. As always, bring a friend, and use **#BeerCanAppreciationDay** to post on social media.



Happy Beer Can Appreciation Day!

CRAFT YOUR *Super-Sunday Party*

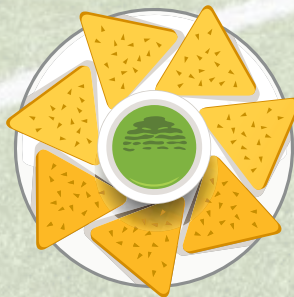
Superbowl Sunday is one of the best days of the year to host a house party. Even casual football fans venture out on that Sunday every year to witness the big game, watch the commercials and frolic with friends over great food and great beer. This year Americans will consume more than 51 MILLION cases of beer on Super Sunday. That's a lot of suds! (No coincidence that more than 6% of the American work force will be calling in sick the next day...)

So, why so much beer? Well it's likely because beer is delicious! But we also need all that beer to wash down the more than 1.3 billion Chicken Wings, 14 billion hamburgers, 11 million pounds of potato chips, 4 million pounds of pretzels,

8 million pounds of tortilla chips, and 139 million pounds of avocado's that will be consumed on or around Super Sunday. Oh yeah, don't forget the pizza! Per Domino's Pizza, they alone will sell more than 12 million pizzas that day.

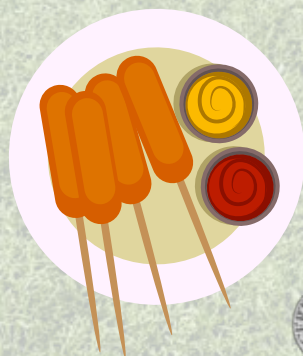
So, if you are hosting a party where any of these traditional tailgate dishes might be consumed, let's make sure that you have the right mix of beer in the cooler for your guests. Shall we? To assure that your party has the right mix of great food and great beer, here are some recommended beer styles and regional brands to consider pairing with your spread:

NACHOS: Recommended Beer Pairing: **American IPA** – IPAs are a great go-to beer with any Mexican or spicy dishes. The citrusy/spicy hop flavors of the beer stand up beautifully to the complex flavors of chilies, cumin, citrus, cilantro and other bright flavors that you'll throw on top of your nachos. Recommendation: **Victory Hop Devil IPA**



PIZZA: Recommended Beer Pairing: **American Pale Ale** – Pale Ales, with their bright and citrusy aromatics and robust bitterness combined with a slightly sweet and malty backbone, pair perfectly with a variety of food. Since pizza flavors can go in so many different directions, depending on your toppings, Pale Ale is always a safe choice. Recommendation: **Sierra Nevada Pale Ale**

RIBS: Recommended Beer Pairing: **Altbier**
The combination of full malt flavor, hop bitterness, and slight fruitiness make Altbier a very versatile beer to pair with many foods. The caramelized malt flavors latch on to similar flavors in the ribs while the hops give the beer the cutting power to handle even the spiciest BBQ sauces. Recommendation: **Long Trail Double Bag**

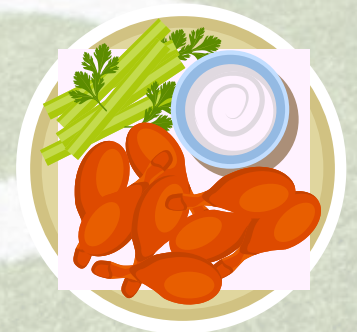


Corn Dogs: Recommended Beer Pairing: **Standard American Lager** – Come on man! It's just a corndog. Let's not over think it here! Keep it simple with a crisp, tasty American Pale Lager. Recommendation: **Pabst Blue Ribbon**



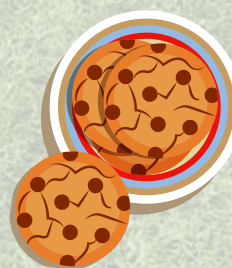
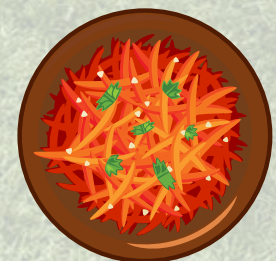
Recommendations by:
Erik Budrakey, Certified Cicerone

BUFFALO CHICKEN WINGS: Recommended Beer Pairing: This depends on what you want the beer to do for you. Want it to cut through the heat and cool your mouth a bit? Then go with a malt forward style such as an **Amber Ale**. The snappy bitterness with a touch of caramel sweetness will cut through the spice of your hot wings and cool your palate, just a little bit. Regional Recommendation: **Switchback Ale**. Want to crank the spicy heat up? Go with a big **Double IPA**. The hop flavors and bitterness of the IPA accentuate the hot spices of the wing sauce and kicks them into overdrive. Have some extra napkins for this pairing...to wipe away your tears! Recommendation: **Two Roads Road 2 Ruin Double IPA**.



BURGERS: Recommended Beer Pairing: **American Brown Ale** – The full bodied, roasty, caramelly flavors found in American Craft Brown Ales are the perfect complement to the roasty, fatty flavor in any burger. The slight hop notes round out the slight salt-n-pepper spice flavors. Recommendation: **Brooklyn Brown Ale**

CHILI: Recommended Beer Pairing: **Sweet Stout** – Sweet Stouts pair nicely with meats such as beef, lamb, and venison that you may use in your chili. The roasty, sweet, full bodied characteristics of the stout dance nicely with the intense spice, slightly sweet flavors of the meat and savory sauce. Recommendation: **Left Hand Milk Stout**



CHOCOLATE CHIP COOKIES: Recommended Beer Pairing: **Porter** – The sweet, chocolaty, coffee-like roast character found in Porters make them the perfect pairing for Chocolate Chip Cookies or pretty much any chocolate dessert that you present at your party. Recommendation: **Harpoon Vanilla Bean Porter**

Box of Chocolates

This year for Valentine's Day, give your love what they really want. **A BOX OF CHOCOLATES!** By that we mean, a mixed six pack of delicious beers that have rich, chocolatey flavors. Best bet is to hit up your local retailer where you can make your own six packs. Compliment this gift with an actual box of chocolate candy and you both win! Here's some suggested beers to get you going:

BROOKLYN BLACK CHOCOLATE STOUT - Brewed since 1994, Brooklyn Black Chocolate Stout has become a modern classic, heralded the world over. It achieves its dark chocolate aroma and flavor through the artful blending of six malts and three distinct mashes. Properly kept, it will improve in the bottle for many years. This stout is the toast of the winter season in many countries, and there is nothing better to enjoy with chocolate desserts.

FOUNDERS BREAKFAST STOUT - The coffee and chocolate lover's consummate beer. Brewed with an abundance of flaked oats, bitter and imported chocolates, and two types of coffee, this stout has an intense fresh-roasted java nose topped with a frothy, cinnamon-colored head that goes forever. At 8.3% ABV, it won't take many to get you going.

SAM ADAMS CHOCOLATE BOCK - Brewed with Cocoa nibs used in from Madagascar, Ghana, and Ecuador, allow for notes of honey, chocolate, and vanilla. With a sweet malt flavor and added vanilla, this beer definitely takes on a milk chocolate quality. Add that to the crisp lager character of Samuel Adams' bock beers and this is definitely a beer to try at least once.

ROGUE CHOCOLATE STOUT - Rogue Ales is known as one of the most prestigious beer companies in America, and its Chocolate Stouts is one of the few American beers to win an award at the Mondial de la Biere Festival in Strasbourg, France. This beer, ebony in color with a rich, creamy head and flavors of oats, hops, and a rich chocolate truffle finish makes for the perfect beer geek's chocolate beer.

OMMEGANG CHOCOLATE INDULGENCE - Few things are more indulgent than Belgian beer and Belgian chocolate. Chocolate Indulgence is a brew that combines both. Introduced at the Ommegang Brewery's 10th-anniversary party back in 2007, Chocolate Indulgence is probably the most indulgent chocolate beer on the market.

YOUNG'S DOUBLE CHOCOLATE STOUT - Based out of England, Young's Brewery produces a Double Chocolate Stout that perfectly combines a roasted malt with cocoa in the style of a sweet stout by using a proprietary blend of sugars instead of lactose. This results in a richer, sweeter beer with sharp chocolate and vanilla accents.

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Celebrate Your Favorite Bartender World Bartender Day

By Erik Budrakey

Each year on February 24th World Bartender Day celebrates one of the world's oldest professions, the bartender. It's also a day for bartenders to show off their unique talents and creations.

Being a bartender may seem like a modern profession, but bartenders have been around since the mid-1400s. The first known bartenders lived in Europe as innkeepers, serving spirits and ales to

countries throughout the world. That said, here are some ways that foreign bartenders are different from those in the U.S. Some of these differences include:

Australian bartenders offer some of the best customer service in the world as they love to interact with their customers.

Bartenders in other countries might not know some of the classic cocktails that American bartenders make.

London bartenders tend to know more about gin cocktails than bartenders in other countries.

European bartenders aren't as chatty. All business. French ones especially may come off as rude.

German bartenders eyeball it, never use jiggers. Australian bartenders always do.

No matter the many differences between bartenders of different origins, one thing remains the same:

Bartenders can make a big difference towards your overall experience while enjoying a night out on the town.

HOW TO OBSERVE #WorldBartenderDay

Bartenders work hard to meet the needs of their customers and make them happy. So, on World Bartender Day this year, be sure to thank your favorite bartender for all the work they do. Maybe even buy them a drink.

Other ways to participate:

Approximately 55% of a bartender's salary comes from their tips. On this day, be sure to give them a little extra.

Learn about the history of bar tending in the United States and throughout the world.

Watch movies like *Cocktail*, *Coyote Ugly*, *The Drop*, *Casablanca*, and *Lost in Translation*.

Read about world-famous bartenders like Tom Philips in Sydney, Marian Beke in London, and Mario Kappes in Hamburg.

Binge watch the classic television show, *Cheers*. NORM~

Be sure to share this day on social media with #WorldBartenderDay



their guests. In 1862, popular American bartender, Jerry Thomas, published *The Bar-tender's Guide*, the first drink book ever distributed in the United States. Even during the prohibition in the 1920s, bartending was a popular profession in this country.

According to the most recent statistics, there are over 480,000 bartenders in the United States. About 58 percent of the bartenders in the country are female. Of course, there are also bartenders in



Say HI to (The Original) Halsey, seen here at McGeary's in Albany



Brewers Sam Pagnano and Brian Conley



Mad Jack Brewing Co.
At The VanDyck
237 Union Street,
Schenectady, NY 12305

Phone: (518) 348-7999

7 QUESTIONS - WITH MAD JACK BREWMASTER BRIAN CONLEY

By Erik Budrakey

Having moved from Albany to Schenectady back in 2014, Brian Conley quickly became a regular customer at Mad Jack Brewing Company, located down in the Stockade District. Little did he know back then, he would eventually become the brewmaster of what was soon-to-be-named “Best Brewery in the

Hudson Valley”. Now, having settled into his role as a reputable local brewer with a killer sense of humor, it was time for us to catch back up with him. So, I recently made the trek down to Schenectady to meet up with Brian, drink some of his beers, and ask him...7 QUESTIONS:

1. TBM: When beginning to develop your passion for brewing, was there a brewer, brewery, or beer that inspired you to go for it?

BRIAN: “It’s hard to pinpoint any ONE thing that led to me wanting to get into the brewing industry. I’ve always been fascinated by beer, it’s process, and what goes into it. I’d consider myself a beer “fan” first and a brewer second. I still pick up “mix-a-6” packs at grocery and beer stores just to try new things or revisit old favorites.

2. TBM: Post-COVID-19 - we are heading out for a 3-hour road-trip to a beer and music festival. You’re driving. What 3 albums are we listening to on the trip?

BRIAN: First things first, we’re putting on 102.7 EQX and driving til it’s out of range. After that?

- Metallica - “Master of Puppets”
- Muse - “Black Holes and Revelations”
- Black Sabbath - “Paranoid”
- *Bonus album* - “Motley Crue Greatest Hits” but compilation albums are a cop-out, so we’ll go with “Shout at the Devil.”

TBM: Outside of brewing, what other hobbies/interests do you enjoy?

BRIAN: Cooking! Especially with beer! Pairing beer and food together comes very naturally and I enjoy working different brews into different dishes. The best integration of beer into food I’ve ever made was a buffalo chicken beer cheese soup that I made with IPA.

TBM: What non-Mad Jack brews are in your fridge on the regular?

BRIAN: We keep a separate fridge at home just for beer, we wouldn’t have room for even a single leftover slice of pizza if we didn’t. There’s always a variety in there but the “repeat-offenders” tend to be Sierra Nevada (Celebration Ale this time of year), and Hamm’s for a solid light lager choice.

TBM: If you could sit down and share a beer with 3 historical or iconic characters, who would they be, and why?

BRIAN: 1. Jeff Leveck from 104.5 ESPN Radio. Mostly because he has one of our kegs and we need it back, haha. Also, he’s just a fun guy to drink a beer with.

2. Andre the Giant. I’d just show up with the keg and watch him go to work on it.

3. FDR. Come on, the guy repealed prohibition! I wouldn’t have a job without him!

TBM: Wife? Kids? Pets?

BRIAN: To quote comedian Mitch Hedberg: “I don’t have a girlfriend, but I do know a woman who’d be mad at me for saying that.” My girlfriend Nikki will probably laugh at this first, and then roll up the paper and hit me with it. No kids, but we are getting a dog soon. So, we’ve got that goin’ for us, which is nice.

TBM: If you had one message that you’d like to get across Capital Region Craft Beer Enthusiasts, what would that message be?

BRIAN: “You don’t know what you don’t know.” If you’re curious about beer, its history, its process, whatever, ask questions! There are a million things I don’t know about beer and I brew it for a living!



MAD JACK BREWING IS PREPARED FOR WHATEVER HAPPENS – SCHENECTADY, NY –



Brewmaster Brian Conley explains, “Whatever happens here over the winter with the Coronavirus and impending governor’s mandates, we’ll be prepared. Our kitchen here at the Van Dyck has pivoted and we are ready to take on more takeout sales. Hungry patrons can find us on GrubHub, Door-Dash, or simply calling in an order if they don’t feel comfortable dining in. Dine-in service is of course still available and welcome in our bar area and high-tops as well. We’re using our down-time in the brewery to clean up and refit some equipment and are looking forward to some new projects and a lot of new brews in 2021. For now, we still have a great selection of our favorite winter brews on tap, including a Cherry-Hibiscus wheat ale, and an “Irish Cream” version of our Porter!”

PARADOX BREWING INDOOR TASTING ROOM IS OPEN – NORTH HUSDOSN, NY -



TBM, “Our indoor tasting room is officially open at regular hours of 12-6pm Wed-Sat and 12-4pm Sun. We also have an outdoor heated pavilion open on the weekends. We just released Booch Tronic, a New England Style IPA. This Beastie Boys inspired beer was our last release of 2020 and we decide to go out with a bang for the holidays! We released limited edition, Booch Tronic t-shirts available in sizes S-2XL that were a hit with our customers. Booch Tronic is still available as are some of our t-shirts. On January 15th we will be releasing Sonder Brau, a Dortmund Lager. This release will fall on Martin Luther King weekend. The success of our Love Potion #4 has inspired us to remake it for Valentine’s Day. Releasing on February 12th, this fruity ale will be out just in time for President’s Week. We might even release a matching glass – stay tuned! Also keep an eye out for upcoming live streams during this winter season. Music performances in our cellar, one-on-ones with our brewers, and other content for our fans to enjoy. Wednesdays and Thursdays, we are offering \$5 pints from the entire selection of any beverage on tap. Check out our website www.paradoxbrewery.com and sign up for our newsletter for all upcoming events.”

WOLF HOLLOW BREWING ANNOUNCES FEBRUARY NEW RELEASES – SCHENECTADY, NY



– Co-Founder Pete Bednarek tells us “February 3rd will be our next can release which will have the following ‘new’ beers in cans: Raspberry Loud – this beer is a Kettle Sour clocking in at 4.7% abv and 7 IBUs. Our Campout Stout is a Dry, Irish style Stout. It is 4.5% ABV, 36 IBUs, and will be available in 16oz Nitro Cans! Finally, Tiny Tartan is our malty and sweet Scotch Ale. Available in 16 oz cans and hitting 10.3% ABV, this beer will be sure to keep you warm in the winter months. Stay tuned to our social media for updates”

REIFENBERG BREWING’S WINTER LINE-UP – VALATIA, NY –



– New kids on the block, Reifenberg Brewing, announces winter beer releases. “Our newest ale, a Cherry Wheat, will be on tap starting in January. It is 4.8% ABV and has a light, tart, cherry finish. Then, in February we will release Lentenbock, our version of a malty German Doppelbock will be on tap starting Ash Wednesday (2/17), the first day of Lent, for those needing sustenance. We also want Capital Region beer lovers to know that we have 15 beers on tap including German lagers and ales, 3 IPAs and traditional porters and stouts. We allow outside food so feel free to bring in your snacks and meals if you desire.” Get out there to check these guys out!

REAL MCCOY ONE STEP CLOSER TO OPENING THEIR RESTAURANT – DELMAR, NY –



– Founder Michael Bellini tells us, “We are one step closer to our Shipping Container Restaurant at the brewery. Our Zoning Board of Appeals unanimously voted in our favor to grant us the Area Variance. We still need the Planning Board to approve so we are not there yet, but we are another step closer! Stay tuned to our Social Media for regular updates.”

RARE FORM BREWING UPDATE – TROY, NY –



– Founder, Kevin Mullen tells us, “We’ll be launching new Rare Cans every Saturday. Satan’s Gut will be back for New Year’s. Deliveries are ongoing 6 days a week. Patio is open and heated. Taproom is open 7 days a week currently. Obviously, due to Covid-19, events are stunted right now. That said, we’ll have more beer in cans in the New Year as well as new locations to buy them. More chain retail accounts, specifically. Keep an eye on our Facebook for regular updates.”

FORT ORANGE BREWING NEW RELEASES – ALBANY, NY –



– Co-Founder, Jim Eaton explains, “We will be having a can release on Thursday, February 11. Our Peanut Butter Stout, Patroon Island IPA, Fortitude Experimental IPA Series Batch 6, and Passionfruit and Mango Sour will all be available. Also, we’d like to welcome beer lovers down for Trivia. We host Trivia every Thursday @ 6:30 pm. Come check it out!”

THE LOCAL PUB & TEAROOM PARTICIPATING IN THE 2021 SARATOGA CHOWDERFEST – SARATOGA SPRINGS, NY –



– This year’s Saratoga Chowderfest will be a weeklong event, going from Saturday, January 30th through Saturday, February 6th. There will be daily beer and cocktail specials at the Local for the event. With \$5 drafts from our award winning rotating draft selections, available for customers electing to go for the larger cup or bowl of chowder at the bar, rather than the grab and go chowder sample size

NINE PIN INVITES YOU TO ENJOY CIDER BY THE CAMPFIRE – ALBANY, NY –



– Nine Pin’s Marketing Guru, Josh Whalen tells TBM, “We will be hosting private wood campfire hangouts for small groups of friends all winter long Thursday through Sunday! These will be reservation only 2 hour time slots for groups of 2, 4, or 6 people. For reservations, please email Lori@ninepincider.com. Available time slots will vary by day of the week. Private campfires reservations are \$150 to \$300 per group, depending on size. This includes ciders, locally sourced sourdough pizzas, and a pre-built robust wood campfire to enjoy for 2 hours. Reservations are non-refundable and non-transferable. Rain dates & snow dates will be available. You will also have the availability to purchase s’more kits and extra firewood the day of your campfire. PAELLA PARTY GIVEAWAY: Each Reservation comes with an entry into a Paella Dinner Raffle to be celebrated in the springtime when outdoor dining is appropriate. BYOB – Bring Your Own Blankets!

Happy New Year!



ATHLETIC BREWING CO. LAUNCHES DRY JANUARY SURVIVAL PACK - STRATFORD, CT & SAN DIEGO, CA

The 12-months of 2020 were certainly 365 days to forget. Flipping the calendar often means renewing an annual commitment to pursuing a healthy and active lifestyle. For some, this means beginning the New Year with a Dry January and for others, it means elevating their inner athlete to a new level. Regardless of the motive, January is viewed as the month of giving things up – going on diets, cutting back on socializing, and reducing or eliminating alcoholic beverages. Too often Dry January is viewed as full of compromise and for many hard to sustain. Athletic Brewing Company, America's first brewery dedicated solely to brewing non-alcoholic beers, is changing that thinking with "athletic" beers that are great tasting, low in calories, all-natural, refreshing, and just happen to be nonalcoholic. In 2019, an estimated 69 million Americans (20 percent) went "dry" during January. According to Nielsen, 66 percent of U.S. adults, 21-34, are consciously reducing their alcoholic consumption. Athletic Brewing is offering the Dry January Survival Pack, which will feature five six-packs of Run Wild IPA, Upside Dawn, Free Wave Double Hop IPA, All Out Stout, Cerveza Atletica, and a branded Athletic Brewing glass. The Dry January Survival Pack will be available at Athleticbrewing.com while supplies last. Each beer features fewer than 90 calories, the full-flavored refreshment of craft beer, all-natural ingredients, and no alcohol or hangover. To receive the Survival Pack for the start of Dry January, consumers must order it by December 20, retails for \$49.99. The nonalcoholic beer market in the U.S. surged to \$132 million in 2019 and, despite the pandemic, the nonalcoholic craft beer market is up 298 percent year-to-date. Athletic Brewing surpassed its 2019 brewing levels in May of this year and its sales are up 500 percent year-over-year. In just its third year of operation, the company has outgrown the 12,000 barrel capacity of its brewery headquartered in Connecticut and expanded its capacity by adding 125,000 barrels in its new San Diego facility. Named by Fast Company magazine as one of the "World's Most Innovative" companies in 2020, craft-beer fans can find Athletic Brewing's revolutionary Upside Dawn Golden Ale and Run Wild IPA at major retailers in the U.S. They also ship directly to consumers at www.athleticbrewing.com where craft beer lovers can purchase Athletic's full portfolio

of flagship, seasonal, and specialty beers plus join the brewer's subscription offering – The Athletic Club. Athletic Brewing proudly donates two percent of all sales to trail and park cleanups through their "Two for the Trails" program and expects to contribute more than \$500,000 to trails and other charities across the nation this year.

FOUNDERS BREWING ANNOUNCES 2021 BRAND CALENDAR - GRAND RAPIDS, MI



– Founders announced its 2021 brand calendar, confirming changes and additions to the brewery's lineup, including several new beers, a brand-new beer series and new package types. Beginning in April 2021, Founders Brewing will launch the Bottle Shop Series, a series created as a tribute to the early days of craft; when beer enthusiasts sought out innovation through big flavor, in-your-face complexity and revered quality above all else. This series will kick off with the release of Nemesis, a barley wine-style ale brewed with roasted malts and no shortage of hops for a pleasantly bitter, booming flavor (11.2% ABV). It will hit shelves across the country in 4-packs of 12oz bottles in April. "Shaking things up a bit is somewhat of the norm at Founders," said Co-Founder and President Dave Engbers. "It's not just taking the path less chosen – it's bushwhacking a new trail altogether. This year's brand calendar has us exploring multiple new styles, revisiting some of our favorite beers from the past, highlighting those who truly helped define our industry and jumping headfirst into the hard seltzer category – approaching it all with the fury only craft brewers like us know by highlighting real fruit flavor and quality above all else. It's going to be a great year." The 2021 Barrel-Aged Series will kick-off with Panther Cub, a robust porter in March 2021. Panther Cub (9.2% ABV) is aged in the finest bourbon barrels available along with a kiss of maple syrup and vanilla extract. The aroma of maple and vanilla combine with a surprisingly deep character to make this rare creature one to gaze upon fondly. The Barrel-Aged Series will also see two popular brands return in May 2021: Más Agave Clásica Lime (10% ABV) and Más Agave Clásica Grapefruit (9.7% ABV). A yet-to-be-announced Más Agave Clásica variant will also be released in May 2021. All three Más Agave Clásica brands will be available nationwide in 4-packs of 12oz bottles and on draft. The brewery will also be adding 4 Giants IPA (9.2% ABV), a mashup of four of

their favorite imperial IPA recipes, to its year-round lineup. Previously released in bottles as a 2020 limited release, it will be available in 4-packs of 16oz cans and on draft beginning in March 2021. Beginning in Spring 2021, Founders will roll out Más Agave Premium Hard Seltzer nationwide. The premium hard seltzer is currently available in ten markets (MI, IL, AZ, TX, FL, PA, NJ, MA, CO and Las Vegas, NV). Más Agave Premium Hard Seltzer is available in 6-pack cans in two flavors: strawberry and lime. It's also available in a variety 15-pack which includes lime, strawberry and grapefruit flavors. Want more? Additional beers, including the remaining Barrel-Aged Series beers, Limited Series beers and Mothership Series beers will be announced throughout the year, closer to their release dates.

ROGUE ADDS COLOSSAL CLAUDE IMPERIAL IPA TO YEAR-ROUND LINEUP - NEWPORT, OR

– Rogue Ales & Spirits is starting 2021 strong with the release of Colossal Claude, a new year-round Imperial IPA. This robust, Northwest IPA offers citrus and floral hop aromas on the nose and finishes a touch on the bitter side with plenty of soft pine and resinous hoppy notes. "As our newest Imperial IPA, Colossal Claude is an incredibly exciting addition to our family," says Dharma Tamm, Rogue President. "This monstrous brew is full of hops and packs a punch worthy of the most awesome monster living off the coast of Newport. Colossal Claude completes Rogue's year-round IPA portfolio, which also includes Batsquatch Hazy IPA and Outta Line West Coast IPA." "It's been a few decades since a Colossal Claude sighting has been reported, but we're fairly certain the massive sea monster has been laying low off the coast of his favorite brewery," says Joel Shields, Rogue Brewmaster. "Word has it that after years of terrifying sailors and feasting on salmon he acquired a taste for hops. So we brewed this Imperial IPA with a colossal dose of Cascade, Chinook, Citra and Strata hops in hope of coaxing Claude out to join us for a pint." This spring, Rogue's two monstrous brews, Batsquatch Hazy IPA and Colossal Claude Imperial IPA, will be dueling in the Monsters of IPA campaign. Stay tuned for more information in 2021. Use the Rogue Finder to find Colossal Claude near you. Learn more at Rogue.com. About Rogue Ales & Spirits Rogue Ales & Spirits was founded in Oregon in 1988 as one of America's first microbreweries. Rogue has won more than

2,000 awards for taste, quality and packaging, and is available in all 50 states as well as 54 countries. Proudly rooted in Newport Oregon, Rogue's beers, spirits, cocktails, seltzers and sodas are a liquid ode to Oregon and the endless inspiration that its land, its sea and its people provide.

LEFT HAND BREWING RELEASES 2021 BEER LINEUP - LONGMONT, CO



– Left Hand Brewing Company, one of the original pioneers in craft beer, is announcing their 2021 Beer Lineup packed with 12 new beers plus the long-anticipated return of two fan favorites. Highlighting the lineup, the brewery is reintroducing Bittersweet Nitro Imperial Coffee Milk Stout as a seasonal this January, and St. Vrain Tripel Belgian-Style Golden Ale as a year-round this March. Both beloved brands will be available for the first time ever in cans, and fans are already sharing their excitement. In addition, the leaders in Nitro beer and technology showcase their continued innovation in the space with Key Lime Pie Nitro, a Nitro sour coming for a limited time this spring, and Black Forest Nitro debuting as a seasonal in late fall. Year-Round -St. Vrain Tripel is one of Left Hand's most critically acclaimed brews. The last release of their Belgian-Style Golden Ale was rated the #1 American Tripel in a blind tasting by Paste Magazine. Named after the river that winds alongside the brewery, St. Vrain is designed to pay homage to classic Belgian Tripels while adding a uniquely local twist. Colorado barley creates a subtle malt sweetness, and American hops bring rich herbal and floral aromatics, both perfectly complimenting the warm spice and fruit character of the Belgian yeast. Previously only sold in bombers, St. Vrain Tripel starts shipping this March in 6-packs of 12oz cans. The 6-pack package will give consumers great value for such a well-received beer at 9.3% ABV. Wook Bait brings a new hop-forward addition to Left Hand's year-round portfolio. A kaleidoscope of bright citrus and tropical fruit from Lotus, Galaxy, Cascade, and Azzaca hops, Wook Bait is inspired by the rich music culture of Colorado. Debuts summer 2021 in 6-packs of 12oz cans. Limited and Seasonal Nitro - Rich and robust, Left Hand's first seasonal offering of the year is Bittersweet Nitro Imperial Coffee Milk Stout. A special blend of dark roast coffee weaves rich berry notes with spicy

CONTINUED ON PAGE 34



**JANUARY
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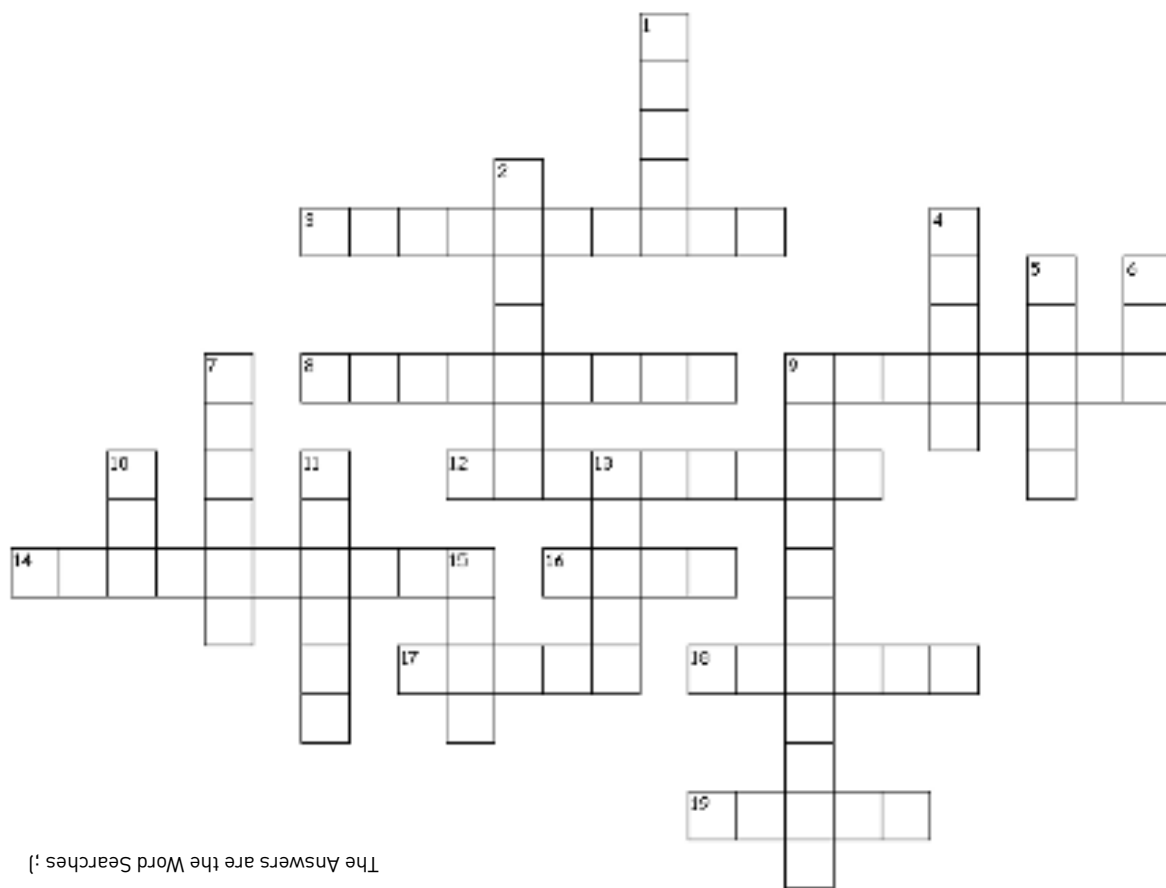


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PAIRING BEER WITH FOOD



ACROSS

3. HARMONY WITHIN FLAVOR PROFILES
8. HOW BEER FEELS IN YOUR MOUTH
9. CONTRADICTING FLAVORS
12. USING THE PROPER ONE MATTERS
14. CONTROLLED BY HOP CONTENT
16. OUR FAVORITE BEVERAGE
17. CHARRED FLAVOR
18. AROMA + TASTE
19. SNIFF IT

DOWN

1. YOUR MEAL IS SERVED ON ONE
2. GETS YOU TIPSY
4. HOW POTATO CHIPS TASTE
5. MAKE FUN OF JEFF ROSS
6. CAN BE DONE WITH SCISSORS
7. MORNING BEVERAGE
9. TINY BUBBLES
10. CHEW THE ____
11. WHEN YOU HAVEN'T EATEN

The Answers are the Word Searches !:

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A	S	X	A	Q	M	P	L	L	C	C	Y	P	D	M	Z	M	Z	T	Z
L	P	S	S	L	N	A	J	U	A	K	E	L	F	Q	O	P	P	S	Z
Q	O	O	E	A	C	A	B	R	E	R	Q	A	S	N	H	X	J	G	E
K	U	Q	K	N	B	O	B	C	A	W	B	T	L	X	R	H	C	G	Z
R	K	V	E	C	R	O	H	W	O	Y	K	E	S	D	Q	P	X	M	H
S	N	Y	G	Y	N	E	S	O	X	U	X	W	W	A	A	D	O	Q	E
L	L	S	E	A	G	S	T	D	L	S	I	K	U	Q	O	A	C	R	J
B	X	W	T	E	A	R	D	T	Y	R	G	N	U	H	G	R	Y	R	J
X	T	I	E	L	W	J	K	M	I	Q	B	U	K	V	V	N	F	Y	F
I	O	U	G	Q	C	N	B	M	V	B	C	O	N	T	R	A	S	T	L
N	S	L	C	N	H	H	O	F	J	C	P	A	E	S	J	F	A	A	
T	N	E	M	I	L	P	M	O	C	O	L	Z	J	E	I	F	M	R	V
R	E	E	B	U	V	U	A	B	F	O	G	N	B	W	E	O	K	E	O
C	H	F	S	A	L	T	Y	F	U	T	G	N	F	S	R	O	F	U	R
C	V	H	A	V	Y	U	E	A	I	R	D	N	B	A	P	E	W	T	S
Q	M	T	B	N	H	E	K	C	L	P	N	L	I	B	L	I	S	B	B
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E	P	O	W	I	A	N	R	S	B	V	L	I	I	S	B	D	J	N	D
Q	V	M	G	M	F	A	O	Q	U	V	H	L	R	U	Y	Z	V	G	Y
B	S	M	W	Z	G	H	I	W	U	G	F	J	J	Q	W	F	J	Z	Z

ALCOHOL
AROMA
BEER
BITTERNESS
BURNT
CARBONATION
COFFEE
COMPLIMENT
CONTRAST
CUT
FAT
FLAVOR
GLASSWARE
HUNGRY
MOUTHFEEL
PLATE
ROAST
SALTY
SOUR
SWEET

PUZZLES

Craft Beer National News & Notes January February 2021 Issue

undertones into the 8.9% Imperial Milk Stout. Bittersweet Nitro is the single most requested archive beer from Left Hand, inspiring a social media campaign by fans for the brewery to re-release the brand. Their request has been answered with bold new artwork and new packaging. Previously only available in bottles, Bittersweet Nitro will now be available in 4-packs of 13.65oz widget cans. Key Lime Pie Nitro is a 7.3% sour ale with lactose and lime, vanilla and cinnamon. Super smooth and silky, the beer is modeled after the citrusy, velvety dessert. Tartness and baking spice combine with a creamy Nitro mouthfeel, each sip mimicking a spoonful of Key Lime Pie. This limited time Nitro beer ships this May in 4-packs of 13.65oz widget cans. Also new in Nitro seasonals this year is Black Forest Nitro. Real cherries and chocolate combine with a rich roasted malt backbone, reminiscent of a Black Forest cake. This Cherry Chocolate Stout comes to market in Q4 in 4-packs of 13.65oz widget cans. Gettin' Tiki With It Nitro will return in the spring and White Russian Nitro

abides again in late summer, rounding out the Nitro seasonal lineup. Seasonal CO2 - Left Hand's additions to the CO2 seasonal lineup include Found Fortune Double IPA in January, Moscow Mule Pale Ale in the spring and S'mores Milk Stout in late fall. - Found Fortune showcases El Dorado hops, inspiring its name. The 8.7% Double IPA is dry-hopped with El Dorado, Galaxy, and Citra, resulting in a wealth of candied orange, juicy tropical fruits, and notes of fresh-squeezed grapefruit. Check out Left Hand's beer finder for brand options nearest you.

OTHER HALF BREWING BEGINS SHIPPING TO 26 STATES VIA TAVOUR



- **BROOKLYN, N.Y.** — Few craft breweries inspire awe from beer aficionados like Other Half Brewing. Widely recognized as one of the most exciting breweries in New York, Other Half attracted beer tourists from all over the country and beyond, waiting in long

lines and even camping out on the sidewalk for new releases. Then, COVID-19 forced the brewery to close their taprooms in Brooklyn and the Finger Lakes. Fortunately for craft fans, some of the brewery's offerings are now available in 26 states through online retailer Tavour. The move represents a significant pivot for the brewery, which previously relied largely on brick and mortar locations. "When everything first started happening, our number one priority was keeping our employees and customers healthy and safe," Joy Reichenbach, Other Half's Manager of Operations and Communications says. "Now, we want people to get our beer in whatever way is most convenient for them." The brewery immediately began curbside pick-up for to-go beer, as well as home delivery in NYC. Fans can still pick up beer at the original Brooklyn location, as well as the Finger Lakes taproom in Broomfield, NY, and a recently opened taproom in Washington DC. In addition, Other Half will open a second Brooklyn production facility and taproom in the Domino Park neighborhood in the coming months.

To reach out-of-state customers who can no longer travel to the brewery, Other Half also began shipping beer via UPS to customers in New York, New Hampshire, Pennsylvania, and Virginia. But, logistical difficulties have kept out-of-state shipping fairly limited. So, working with an established direct-to-customer service like Tavour made sense. "A good amount of our customers have traveled from other states and countries to get our beer. But with COVID, that all stopped," Reichenbach explains. Now, instead of traveling to the Empire State, many craft beer drinkers can scoop up Other Half's celebrated beers via the Tavour app. For the first time, some of these highly-rated beers are available to customers in California, Illinois, Texas, and Florida, among many other states. So far, the brewery has offered an assortment of hazy, hoppy beers through Tavour, including their Double Dry Hopped True Green IPA and Green City IPA. All have sold out within hours.

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