

JANUARY FEBRUARY 2023

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A Craft Beer Lifestyle Magazine

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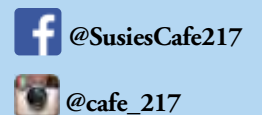


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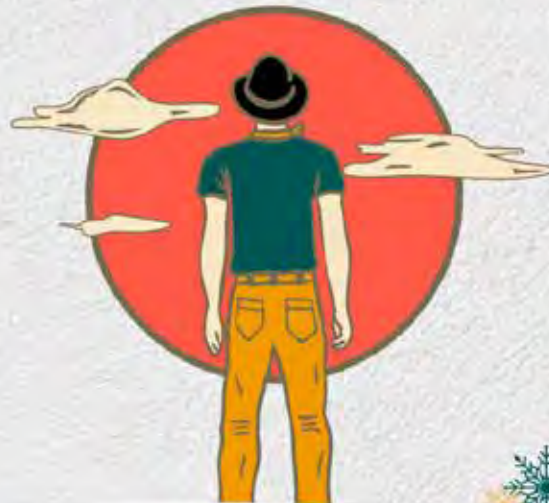
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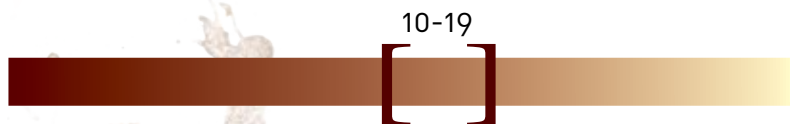
Beer Style of the Month

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 and 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. |



SRM (Appearance) dark to pale



ABV (Alcohol By Volume) low to high

8.5-12%



IBU (Bitterness) low to high

60-100



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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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BEER BATTERED PICKLES

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BY KAREN LOGAN

INGREDIENTS:

- 1 Ale beer (12 oz)
- 1 Jar dill pickle chips (16 oz)
- 1 Egg
- 1 tbsp baking powder
- 1 tsp seasoned salt
- 1½ flour
- 1 small bottle veggie oil or canola (12 oz)

DIRECTIONS:

Drain pickles and pat dry with paper towels.

Use a deep pot (3" or more)
Whisk egg, baking powder, and seasoned salt together
Whisk in flour
Heat 1½ - 2 inches of oil in pot on med-med high (375°)
Dip then fry pickles in the batter in small batches (7 at a time) until golden brown (about 3 min)

Serve with Ranch dressing

Variations: try adding a bit of cornmeal for more texture, adding some cayenne or other seasoning instead of seasoned salt, or try frying other veggies such as zukes or broccoli.

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PAIRING:
PALE
LAGER





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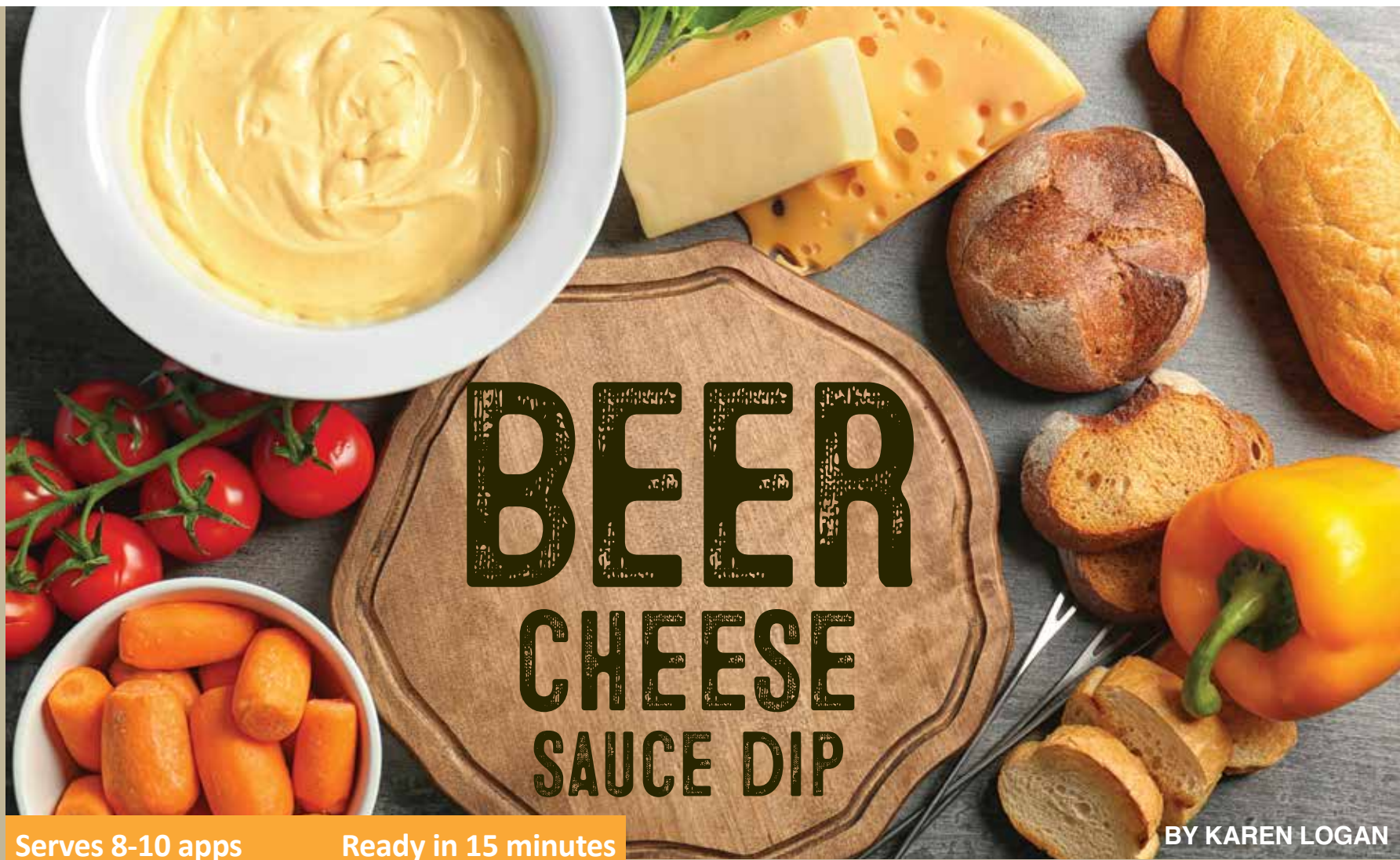
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Ready in 15 minutes

BY KAREN LOGAN

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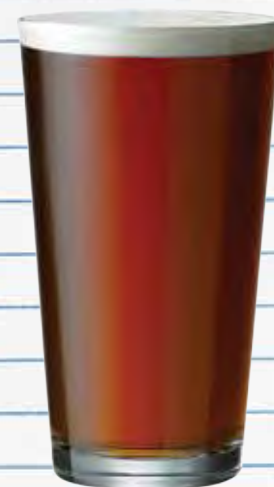
½ cup lager
3 cups cheddar (12 oz)
3 tbsp butter
3 tbsp flour
1 cup half & half (can substitute w/
whole milk or heavy cream)
1 tbsp Dijon mustard
(grainy preferred)
½ tsp garlic powder
½ tsp salt
¼ tsp pepper
Dash cayenne

DIRECTIONS:

Make a light roux with flour & butter
(cook on medium low until bubbles
for about 1 minute)
Add beer & cream slowly to roux, on
medium low, whisking as you pour
Cook on medium low until it starts
to thicken (5min)
Stir in spices and mustard
Stir in cheese in handfuls until
completely melted
Serve with bread, soft baked
pretzels, or veggies

Variations: thin it out with a little
milk for a saucy consistency.

**BEER
PAIRING:
AMBER
ALE**



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SESSION HAZY IPA

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ALL DAY HAZE | SESSION HAZY IPA
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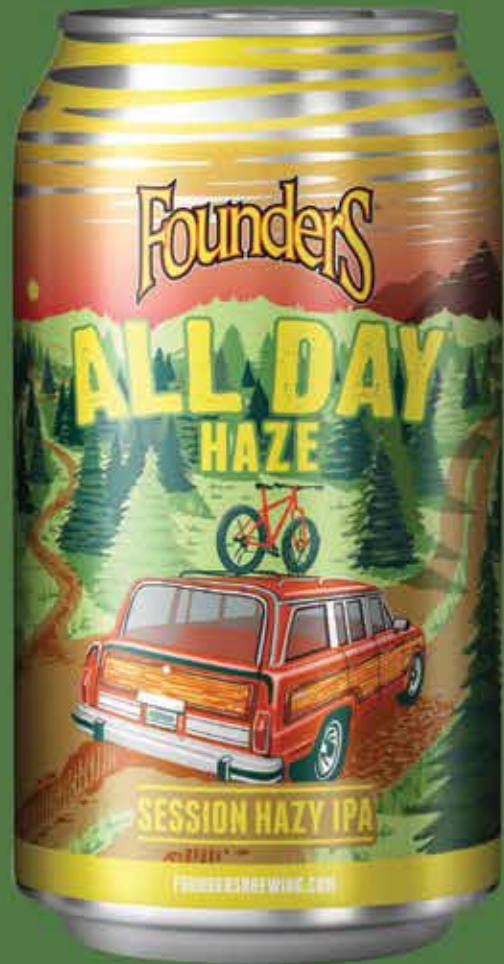
ALL DAY HAZE



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50 IBUs



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MIXED BREED BREWING

For The Love of Community

By Joanne E. McFadden

Like many of us, Guy Bucey and his friends found that they had a little more time on their hands during the COVID-19 lockdown. They would gather in his basement where he was home brewing to have some fun, wishing that there was a local brewery where they would be able to gather and enjoy some craft beer when the pandemic passed.

Bucey, 38, was the brewer of the group. The United State Marine Corps veteran took up brewing as what he describes as “a therapeutic hobby” when he returned from Fallujah in early 2007 after his second



deployment as a machine gunner in Iraq. As a kid in his early twenties with more money in his pocket than ever before because there was no place to spend it in Iraq, he knew he needed to do something. “You either kept yourself busy or you would be finding yourself at the bottom of a bottle of booze,” Bucey said. To keep himself occupied, he took up beer making and woodworking. Little did he know that he would one day open his own brewery during the height of a global pandemic.

Both woodworking and brewing served him well when he and four other Guilderland dads decided to stop wishing there was a nearby place to enjoy great craft beer and instead create one for themselves and the community to enjoy.

The co-owners spent four and a half months turning what had been three storefronts, a bicycle shop, a dance studio and a hair salon, into Mixed Breed Brewing in Guilderland Center. “We gutted it down to the ground and rebuilt everything back up,” Bucey said. “It was a lot of late nights.” They had to remove some of the front windows so that they could use a crane to get the 5-barrel herms (heat exchange re-circulating mash system) system with custom 7-barrel mash tanks into the space.

THE TAPROOM IS A SECONDARY PROCESS

Due to COVID restrictions, as they opened in April 2021, Mixed Breed started out with a canning line and designed the brewery to allow customer to enter through one door for beer pickup and out through another. “The taproom is a secondary process,” Bucey said.

This is just part of the reason why there are no walls or glass separating it from where they brew. “When you’re in the brewery, you’re part of the brewing process,” said Bucey, who serves as head brewer. “You’ll get to smell the hops and the barley and the mash and be part of the steam and humidity and everything that it entails. When you come to a brewery, you want to get to see the nice shiny tanks and the brewhouse and get to be a part of that experience.”

The community has responded with great enthusiasm, coming in to have a pint or two of the 8 to 12 beers on tap at any given time or to

pick up cans or crowlers to go. Customers can find the beer menu on a large TV screen over the bar while watching various sporting events on four other screens around the room, including the NFL Sunday Ticket.

So far, brewers have created close to 100 different beers. The first one, which remains a staple, was its “Bennie Brown,” a traditional, nutty English brown ale named for Bucey’s dog, Bennie, a half-pit-bull, half-mastiff who is featured on the brewery’s logo. The dog is half the reason behind the brewery’s name. The other half has its origins in Bucey’s Marine squad which called itself a “mixed breed,” due to the diversity of the group’s members. “It’s a nice, subliminal way to incorporate our background in the military, as well as our love for animals,” Bucey said. “We all have dogs.”

Mixed breed welcomes dogs to accompany their owners when they come to the brewery to enjoy the variety of beers offered on the rotating menu. “If your dog’s cool, we’re cool,” Bucey said.

Mike Moak is one of those customers with cool dogs. He walks to the brewery with Radar (2) and Allie (5), both mixed breed rescues from Alabama. “They’re basically mutts, but the best of mutts,” Moak said. “They love coming here. They get very excited.”

Their enthusiasm might have something to do with the doggie treats that beertenders dole out from a container under the bar. Staff also fill up water bowls for the four-legged customers.

While dogs appreciate their treats, their people enjoy their own refreshments, choosing from a menu that includes a variety of beer styles. There is “Bingo Bango,” a sour with pineapple and coconut, the cream ale “Holy Ale,” their wheat beer “Shorty” and an Altbier named “Toast.”

IT’S ALL OF US PUTTING OUR BRAINS TOGETHER

The other half of the beer menu is made up of IPAs and stouts. “IPAs and stouts reign supreme,” Bucey said. Some are named for local landmarks, like “French’s Hollow,” a dessert stout with cocoa nibs or the milk stout “Black Creek.” Each December, the brewery releases a holiday stout. This year’s has the flavors of bourbon, pecans, toasted coconut, marshmallows and cocoa nibs. It’s sold in a red wax-sealed wine bottle and has a 13% ABV.

The brewery creates new flavors based on the season, customer feedback and their own tastes. “It’s all of us putting our brains together and the constant want to try new things.



Mixed Breed has a microbrewery license, as the owners did not want to be limited in their beer offerings with a farm license. “Seventy to eighty percent of the beers we wouldn’t be able to do on a farm license,” Bucey said. “A lot of our hops come from the west coast—Yokohl Valley. We use New Zealand hops and Australian as well.”

Customer Leonard Durham appreciates the variety as well as the staff and fellow customers. “They have IPAs and good beer, and nice people, even including Guy,” he joked, glancing over at the brewer. “They’re very personable. That’s what I like about this place, and they keep making different brews. They have a variety of everything for the patrons that come.”

Currently, the brewery’s sales are 50 percent on tap and 50 percent to go in cans and crowlers. In addition to selling at the brewery, Mixed Breed distributes its beers through Uptown Beverage to reach a larger market including Syracuse, downstate New York, and Philadelphia. “We want to make our circle a little bit wider,” Bucey said.

COMMITMENT TO FAIR PRICING

One thing that Bucey believes distinguishes Mixed Breed is the owners' commitment to produce high quality beer at a fair price. Most all of its beers are 5 percent ABV or higher. "We have a very affordable price at our brewery and for our to-go can sales," he said. "We've worked really hard to improve our processes and make sure we didn't increase our overhead, so we didn't have to push that on to our customers."

Beer lovers enjoy these brews in a laid-back space that reflects Mixed Breed's love of beer and community. One wall features diagrams of brewing equipment and drawings of hops and barley along with the brewery's name, a statement about why they started Mixed Breed. Lights hang from exposed ductwork, and a shelf of steins high over the bar forms a border. The front of the bar is corrugated aluminum. For those who like arcade games, there is a pinball machine in the corner.

Morgan McFadden Photography



Customers have added to the décor, gifting the brewery with items like a wooden American flag and a neon sign with the brewery's name. One customer who likes to sing and play the guitar donated a guitar which hangs on the wall near the restrooms. "Every once in a while, he'll come in and start jamming on the guitar," Bucey said. On occasion, the brewery also schedules live music for the taproom. Customers have decorated the bathroom, too, creating a collage of brewery stickers from dozens of other breweries.

An L-shaped bar has barstools that swivel, encouraging conversation and connection. There are also high-top and low-top tables for additional seating. In warmer weather, customers enjoy outdoor seating.

While Mixed Breed doesn't have a kitchen, it does schedule food trucks to come and posts the calendar on its website of which trucks will be there on a given day. Bucey said that the logistics of coordinating a variety of different food trucks has been a challenge, but they love to bring them in for patrons to enjoy. The owners also encourage people to order in or bring food from home or the deli next door.

In addition to its beers, Mixed Breed's customers love its swag, which comes as t-shirts, hats, hoodies, beanies, bandanas, and a Caribbean-style hat. "It's unbelievable how popular our swag is," he said, noting that they've sold over 1,000 of the Caribbean-style hats. "It was a big surprise. It's not something we had on any spreadsheet or ROI."

A TWO-FOLD COMMUNITY

Bucey's favorite part of owning a brewery is the community, which has dual significance. One is the customers themselves who are enthusiastic about having a brewery in their neighborhood. "We've been just completely blown away from the support from the Capital District," Bucey said.

Beertender Sarah Chambers echoes her boss' sentiments as she sees patrons interact with the owners. "They love the owners, and I love how the owners connect with the people around them," she said. "It speaks volumes to their kind of outreach and how they connect."

Mixed Breed reciprocates that support by hosting fundraisers to help veterans and animals as well as coaching local youth sports teams. Banners celebrating the local teams hang in the taproom. Bucey coaches a football team while three other co-owners coach baseball teams. The fields where they play are within walking distance of the brewery, so families come to hang out and enjoy themselves in between games. "This is ultimately what we wanted—to be community based and to have a place where kids and everybody can hang out." Between them, Mixed Breed's co-owners have 11 children.





The other sense of community comes from their fellow brewers. “The craft beer community is incredible,” said Bucey, noting that fellow brewers have encouraged and cheered them on. He does have something to compare it with, as he is the CEO of Inova, a fold-away bed company. “The camaraderie between different breweries is great,” he said, noting that furniture industry professionals tend to keep to themselves. “In the microbrew scene, there is community and camaraderie. Everybody is helping each other. That is something that is near and dear to our hearts, being in the military.”

Bucey feels good that he has been able to give back not only to the community in general, but to the craft beverage community. He was one of a group of craft brewers who worked with New York State Senator Michelle Hinchey (D, 46th Senate District) to pass Senate bill S.6256-A, which made it so that craft beverage makers could obtain a 6-month temporary retail and manufacturing permit from the State Liquor Authority within 30 days so that they could start selling their product right away.



Prior to this legislation being signed into law in December 2021, craft beverage makers had to wait six months to obtain a license. “It’s mind blowing to think of people spending their life savings or getting a loan, and they can’t make the money back [for six months],” Bucey said. “That was a barrier of entry from that alone.”

While the legislation was too late to benefit Mixed Breed, as Bucey said, “A rising tide raises all ships.”

“It was kind of cool to be able to conquer that,” he said. “Allied Brewing [in Altamont] was able to utilize that to get up and running, which is great.”

NEXT ON THE HORIZON

One day, Mixed Breed would like to open a second, larger location, allowing more space for production and a larger outdoor space for events. “We hold some pretty incredible events,” he said, citing the examples of the brewery’s anniversary party and Oktoberfest. “We’re constantly trying to improve on those.”

However, he is quick to assure Mixed Breed’s loyal patrons that they have no intention of closing its original location. “We’ll always keep it, maybe turn it into an experimentation laboratory,” he said.

Mixed Breed will be closed the first two weeks in January for maintenance, cleaning and preparation for another great year of brewing. To enjoy some great craft beers and a welcoming community of beer lovers, put a visit to this great Capital Region brewery on your calendar for 2023.

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Following Passions Through Craft Beer Brewing, Culinary Arts, Aviation Programs, and More at **SUNY SCHENECTADY**

By: Heather L. Meaney and Karen Tanski

Photos by Heather L. Meaney and Upside Collective

When Laura Clough began taking Craft Beer Brewing courses at SUNY Schenectady, she was a returning adult student looking for a career change. However, through the close bonds she formed with other students, mentoring by her professors, and the hands-on opportunities to dig deeper into the world of craft brewing while she was still a student, she soon learned that her journey at the College was turning out to be much more.

“I spent way too long committed to a job that I didn’t enjoy,” said Clough, who graduated from SUNY Schenectady in 2019 with her A.A.S. degree in Craft Beer Brewing and is now a Brewer at Frog Alley Brewing Co. in Schenectady. “My previous job wasn’t interesting or challenging, and I realized that it was actually impacting other areas of my life, so I decided to make an abrupt left-hand turn in the middle of my life and enroll at SUNY Schenectady. As it turns out, craft beer may have saved my life! It’s the perfect combination of career and passion. It gives me a chance to be creative, a way to be connected to a community of enthusiasts, and endless opportunities to learn and travel.”

Following Industry Growth

The craft beer brewing industry in New York State has experienced continual growth, with more than 500 licensed breweries statewide - an increase of 12% since 2018.

To meet that demand, students like Laura, who are in degree and certificate programs within the School of Hotel, Culinary Arts, and Tourism, are gaining invaluable experience by learning hands-on and



meeting professionals in the industry. For example, students in the College’s Craft Beer Brewing and Craft Spirit Distillation programs are taking classes on-site at Frog Alley Brewing, learning the steps and processes of

small batch craft on equipment at the brewery, as well as learning about warehousing, marketing, and sales. Most recently, SUNY Schenectady launched a new Brewing Apprenticeship, with plans to provide brewing education across the state.

Gaining real-world experience in state-of-the-art classrooms is a pillar of SUNY Schenectady’s Hotel, Culinary Arts and Tourism program. Students train in culinary technique, dining room operations and service, baking, and culinary a la carte service with an eye toward locally sourced farm-to-table menus. They create and serve the public lunch and dinner seasonally in the Casola Dining Room – a Capital Region favorite for gourmet cuisine, artisanal charcuterie at The Boucherie, and baked goods at Pane e Dolci, all located on campus.

Sweet Treats



The College expanded its culinary offerings further in September 2021, opening the Joan R. Dembinski ’10 Chocolate and Confections Lab located in the Mill Artisan District in downtown Schenectady. The new Confections Lab enables students to learn

the process of making chocolate from start to finish using raw cocoa beans, as well as how to make confections from chocolate and sugar. They also learn how growing conditions in different regions across the world impact the flavor of the beans.

“The bean-to-bar chocolate movement has been growing in popularity and our students learn the entire process,” said Chef Vanessa Traver, Assistant Professor, who teaches in the lab.

This unique experience prepares SUNY Schenectady students for careers in bakeries as pastry chefs and chocolatiers, as well as other roles in the Culinary and Hospitality fields that require exceptional knowledge of chocolate and confections. The new Confections Lab is

home to a roaster, winnower, nib grinder, melanger, and sifter, as well as enrobing, tempering, and conching machines. The lab features three large monitors and cameras that follow Chef Traver so as she's teaching at the front of the lab, students will follow along at their stations.

Classrooms on the Move

With summer in full swing, the College's Food Truck is back on the move, traveling to events all over the Capital Region with its students in the Mobile Food Service program acquiring the knowledge and skills critical to working in, and operating, a mobile food truck business. Students learn about sourcing, sales, sanitation, and more while cooking up a menu that rotates weekly and fully preparing the truck for each location appearance. After 17 years as a nurse, Kathy Darmetko decided it was time for a change. Pairing her love



of cooking and desire to have her own food truck, she is one of the students learning all aspects of the business while earning her certificate during the summer session.

The College also provides

exciting opportunities to complete culinary internships on location at Churchill Downs at the Kentucky Derby and at Walt Disney World. In May, students and faculty traveled to Italy for 17 days of cooking classes, culinary excursions, and cultural awareness, learning from chefs and touring restaurants, farms, and vineyards in Nettuno, Asti, Parma, and Trieste, as part of the Marco Polo Institute Program Abroad in Italy.

Taking to the Air

Aspiring pilots in the Aviation Science program are soaring high at the Schenectady County Airport while earning flight time toward their Private Pilot Certificate and Instrument Rating, Commercial Pilot Certificate and Flight Instructor Certificate in conjunction with their associate degree. For those who prefer to keep their feet planted on the ground, students in the Air Traffic Control degree program learn to handle normal and emergency situations through simulated scenarios and actual control of live aircraft traffic at the Schenectady County Airport Control Tower. In June, the College broke ground on a new Flex



Pod Airport Hangar, which will be ready for students at the end of October 2022.

"With the new hangar, our students and faculty will have their own space at the airport for the planes they use for flight training, as well as classroom space for courses including those

in Aviation Law and Meteorology," said Dr. Steady Moono, College President "This is a significant addition to the College's academic facilities and we are excited about what lies ahead for our students and faculty in the Aviation Science program."

Helping the Local Community

With more than 60 academic programs at SUNY Schenectady, the College is focused on providing an enriching educational experience, connecting students with opportunities to reach their dreams, and helping achieve equity throughout the community.

The College recently added Microcredentials - which are short, competency-based credentials designed to provide in-demand skills, know-how, and experience to increase one's value on the job market. Stackable microcredentials can also provide a pathway to a certificate or to a degree. SUNY Schenectady has introduced four new microcredentials: Global Business and Transportation to support jobs in supply chain management; Fundamentals of Baking and Confections; Behavioral Health; and Child Development. Specialty training and personal/professional enrichment courses are also offered through Workforce Development and Community Education and are a perfect way to level up current skills, gain career advancement, or re-career transitioning in a post-Covid job market.

Whether you're looking to enroll in a degree or certificate program, start on a new path, or just take a class or two to gain new skills, SUNY Schenectady offers innovative education with tremendous opportunities to obtain hands-on experience. Discover SUNY Schenectady, located at 78 Washington Avenue, Schenectady, N.Y., 12305.

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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 THREE PHILOSOPHERS DOUBLE CHOCOLATE

- It's been said that chocolate is happiness you can eat. Likewise, Three Philosophers, Ommegang's Belgian style quadruple, is wisdom you can drink. Married together, we present a beer for mind and soul; a deeply-considered chocolate philosophy. For this project, we partnered with the artisans at Taza Chocolate, who shared their cacao nibs and their expertise in pursuit of sweet perfection. Swirl, sip, and melt away...

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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Wine gets a lot of the credit, but beer has just as many antioxidants, according to CNN. What's more, beer is higher in protein and vitamin B. While we wouldn't recommend any alcohol as a health food, if you're planning on having an alcoholic drink, it may as well be one that contains iron, calcium, phosphates and fiber.

Italian researchers found that moderate beer drinkers had a 42 percent lower risk of heart disease compared to non-drinkers. For maximum protection, keep your consumption to one pint—at around 5 percent alcohol by volume—a day, the researchers say.

Researchers in Finland found that each serving of beer lowers the risk of developing kidney stones by about 40 percent. They speculate that a high fluid intake not only makes for an excessive number of bathroom trips, but could also keep kidneys functioning properly. Additionally, the researchers say the hops in beer may be responsible, helping to slow the release of calcium from bone—which could get reabsorbed by the kidneys as painful stones.



HEALTH BENEFITS of BEER

HEART KIDNEYS BONES LIVER

A study in the New England Journal of Medicine showed that women who had one alcoholic drink per day had less cognitive impairment and less decline in their cognitive function compared to women who abstained from any alcoholic beverages. The researchers theorized that alcohol protects the brain by improving blood circulation, reported the Washington Post. And while the subjects of the study benefited from any alcoholic drink in moderation, why not make it a beer?

Dutch researchers analyzed 38,000 male health professionals and found that when men who weren't big drinkers began drinking moderately over 4 years, they were significantly less likely to be diagnosed with type 2 diabetes. Increased alcohol consumption over time didn't lower the risk in men who already had a couple drinks a day, so moderation is the key here.

It doesn't matter if you're a man or a woman, drinking beer keeps your heart healthy. According to a study, researchers at Italy's Fondazione di Ricerca e Cura, found a moderate beer drinking (a little more than a pint of beer a day) makes you 31 percent less likely than those who don't drink to suffer from hearts attacks, strokes or heart disease.

CALENDAR OF EVENTS

Researched and compiled by Karen Logan

SUNDAYS

Brewery Ommegang – Brunch BINGO
Indian Ladder Farms Cidery & Brewery – Brunch (starts 1/8) 11:30am
Tippy Moose – Tippy Brunch 10am-2pm
Hank Hudson – Live music 3:30pm
Mixed Breed – NFL Sunday Ticket
Argyle Brewing (Greenwich) – Weekly Curling Tournament \$20
Artisanal Brew Works – Sunday Funday Live Music 2-4pm
Mixed Breed Brewing – NFL Sunday Ticket

MONDAYS

Speckled Pig Brewing – Trivia 6:30pm

Active Ingredient Brewing – \$6 pints & \$1 wings
Bound by Fate – Trivia 6:30pm
Tippy Moose – Mac n' Cheese Mondays
Common Roots – Trivia 7pm
Nine Pin – Date Night
Table 4 1 – Open Mic Night (1st & 3rd week)
Table 4 1 – Live Music – (2nd & 4th week)

TUESDAYS

Beer Bones – Trivia 7pm
Nine Pin – Alternating Events (PINGO, Karaoke, Trivia)
Warbler Brewery – Trivia 7pm
Albany Distilling Co. – Trivia 7pm
Nanola – Trivia 7pm
Rare Form – Vinyl Night 4pm

WEDNESDAYS

Slickfin Brewing – Trivia 6:30pm
Active Ingredient Brewing – Trivia 6:30pm
Mean Max Brew Works – Trivia
Great Flats Brewing – Trivia
Northern Barrel Brewing – Trivia 7pm
Other One Brewing – Trivia
Local 217 – Trivia
McAddy's Pub – Trivia
Table 4 1 – Warrior Wednesday (1st responders/healthcare workers get 1st pour free)
City Beer Hall – Trivia

THURSDAYS

SingleCut North – Trivia
Fort Orange – Trivia 6:30pm
Saratoga City Tavern – Karaoke
Bound by Fate – Trivia

Hank Hudson – Live music 6pm
Warbler Brewing – Trivia 7pm
SingleCut North – Trivia w/ Quiz Night America 6pm
Tippy Moose – Trivia
Bound by Fate – Trivia

FRIDAYS

Kings Tavern – Karaoke
Artisanal Brew Works – Live Music
Indian Ladder Farms Cidery & Brewery – Ramen
Wayward Lane Brewing – Vinyl Night

SATURDAYS

Speckled Pig – Live music 6pm
Bacchus – Brunch 11-3
Bull & Bee Meadery – Trivia 2pm

JANUARY

1/4–Whitman Brewing – Live Music: Patrick Collins 5:30pm

1/5–Other One Brewing – Live Music: Brett Scott

Big Ditch Brewery @ Harvey's (Saratoga) – Game Night

Whitman Brewing – Trivia 7pm

A Remarkable Beer Dinner @ the Hideaway 6pm \$60 (Remarkable Liquids)

1/6–Brewery Ommegang – First Friday Trivia (all ages)

Frog Alley Brewing – Live Music: Tom Nitti Project 8:30pm \$5

Roe Jan Brewing – Live Music: Ian Giles & Yair Amster 6pm

1/7–Unified Beerworks – Live Music: Brule County Bad Boys 4-7pm

Other One Brewing – Live Music: Matt Evans

Whitman Brewing – Live Music: Sad Dads 6pm

Back Barn Brewing – Live Music: Yankee Holler 4-7pm. Food Truck:

Buena Comida 3-7pm

Brewery Ommegang – Snap, Crackle, Hop! A Traditional Christmas Tree Pyre 12-3pm

Bye-I Brewing – First Saturday Karaoke Night 6-9pm

Frog Alley Brewing – Live Music: Thompkins Drive 8:30pm \$5

Green Wolf Brewing – Live Music: Far 7pm

Roe Jan Brewing – Live Music: Shawn Taylor 1pm. Whinin' Boys

Wayward Lane Brewing – 1st Annual Christmas Tree Blaze. Live Music: The Red Wagon

June Farms – Oh Tannen Baum Fire 11am \$20 (drop off your Christmas tree)

1/8–Argyle Brewing (Cambridge) – Live Music: Hahn & Hyman

Northway Brewing – Live Music: Caity Gallagher 2pm

Roe Jan Brewing – Traditional Musical Session w/ Michael Pagnani & Erika Ludwig 1pm. Northwest Passage w/ Peter Calo

1/9–Brew Tree Brew – Battle of the Beer Trees- Round 3 (sliders) 4pm \$12.40

Helderberg Meadworks (Troy Meadhall) – Business & a Beer (Troy business members connect) 6-8pm

1/10–Other One Brewing – Open Mic Night w/ Scott Simpson

1/11–Whitman Brewing – Live Music: Jess Hudak 6pm

1/12–Other One Brewing – Live Music: Pat Giola

Big Ditch Brewery @ Harvey's (Saratoga) – Game Night

Wolf Hollow Brewing – Trivia 6pm

Indian Ladder Farms Cidery & Brewery – Trivia 6pm

Wayward Lane Brewing – Trivia Night

Active Ingredient Brewing – Pints & Planning – Starsia Law Estate Planning event

1/13–Other One Brewing – Live Music: EJ Hopeck

Back Barn Brewing – Buena Comida Food Truck 5-8pm

Frog Alley Brewing – Live Music: Grand Central Station 8:30pm \$5

Northway Brewing – Live Music: Brendan Dailey 5:30pm

1/14–Unified Beerworks – Live Music: YORT & Headless Relatives 4-7pm

Argyle Brewing (Cambridge) – Live Music: Caity Gallagher

Wolf Hollow Brewing – Live Music: Gabby Eilers 5:30pm

Fort Orange Brewing – Live Music: City of Albany Pipe Band 5pm. Food: Cousins Maine Lobster Food Truck 1:30 – 8pm

Back Barn Brewing – Live Music: Ben Yauchler 5-8pm. Food Truck: Cousins Maine Lobster 1-7pm

Frog Alley Brewing – Live Music: The Refrigerators 8:30pm \$5

Northern Barrel Brewery – Free hot cocoa & eggnog 10am

Paradox Brewery – Live Music: Joe Defelice 4pm

SingleCut North – Live Music: Karl Bertrand

1/15-SingleCut North – Bonsai Bar Pop-Up

1/16-Warbler Brewery – Monday Meet Up (chat w/ the brewer)

1/17-Fort Orange Brewing – All Things Disney themed Trivia. Food: Gourmeli's Food Truck 6pm

1/18-Whitman Brewing – Live Music: Natalie & Andy 6pm

1/19-Big Ditch Brewery @ Harvey's (Saratoga) – Game Night

Whitman Brewing – Trivia 7pm

Northway Brewing – Trivia 7pm

1/20-Fort Orange Brewing – Live Music: Steve & Mark Duo. Buger 21 Food Truck

Back Barn Brewing –Buena Comida Food Truck 5-8pm

Adirondack Brewery – Funky Ice Fest! Ice Bar, Ice sculptures & family fun

Brewery Ommegang – Beer Pairing Dinner 6-9pm \$50

Frog Alley Brewing – Live Music: Skeeter Creek 8:30pm \$5

1/21-Unified Beerworks – Live Music: The Porch Rockers 4-7pm

Wolf Hollow Brewing – Live Music: Completely Different 5:30pm

Fort Orange Brewing – Bull & Basil Wood Fired Pizza 5-8pm

Back Barn Brewing – (Celebrate owner Brenda's B-day) Live Music: Becca Frame 5-8pm Food Truck: Muddaddy Flats 3-7pm

Adirondack Brewery – Funky Ice Fest! Ice Bar, Ice sculptures & family fun

Artisanal Brew Works – Live Music: Jessica Louise 7-9pm

Frog Alley Brewing – Live Music: Wildside (Motley Crue Tribute Band)

1/22-Argyle Brewing (Cambridge) – Live Music: Eleanor Buckland

Wolf Hollow Brewing – Brunch 11am

Fort Orange Brewing – Yoga w/ a Pint 11:30am (tix on Eventbrite)

Northway Brewing – Live Music: Josh Morris 2pm

1/24-Other One Brewing – Open Mic Night w/ Scott Simpson

Common Roots Brewing – Meet the Makers Tasting Event (small bites form local cheese & chocolate purveyors w/ beer flight. 5:30pm \$40

1/26-Big Ditch Brewery @ Harvey's (Saratoga) – Game Night

Wolf Hollow Brewing – Trivia 6pm

Browns Walloomsac Taproom – Live Music: The Lane Brothers 5-8pm

Real McCoy Beer (Ballston Spa)– Saratoga History Happy Hour "real life crime" 6pm \$15

McAddy's Pub – Paint & Sip 6pm \$65+

1/27-Wolf Hollow Brewing – Live Music: Bobby Motyl 5:30pm

Back Barn Brewing – Buena Comida Food Truck 5-8pm

Adirondack Brewery – Funky Ice Fest! Ice Bar, Ice sculptures & family fun

Nine Pin Cider Works – Campfire Night 6-8pm

Hudson Brewing – Firewater! Presented by the No Ring Circus \$28+

1/28-NYS Craft Brewers Festival – Albany 4-8pm

Unified Beerworks – Live Music: The North & South Dakotas (4-7pm)

Argyle Brewing (Cambridge) – Live Music: Rees Shad

Adirondack Brewery – Funky Ice Fest! Ice Bar, Ice sculptures & family fun

Frog Alley Brewing – Live Music: Philadelphia Freedom (Elton John Tribute)

Paradox Brewery – Live Music: Michelle & Tyler

Speckled Pig Brewery – Live Music: Scott Simpson 9pm

1/31-Active Ingredient Brewing – 5-Course Beer Dinner

FEBRUARY

2/1-Big Ditch Brewery @ The Ruck (Troy) – Trivia Night

2/2-Speckled Pig – "Our First Barrel Aged Sour IPA" release (limited quantities)

Northway Brewing – Trivia 7pm

2/3-Argyle Brewing (Cambridge) – Live Music: Chad Price & Matt Charette

Fort Orange Brewing – Live Music: Sean Madden 5:30pm. Food truck TBA

Back Barn Brewing –Buena Comida Food Truck 5-8pm

Brewery Ommegang – First Friday Trivia (all ages)

Frog Alley Brewing – Live Music: Artimus Pyle (original drummer from Lynyrd Skynyrd)

2/4-Unified Beerworks – Live Music: Tim Britt (4-7pm)

Bye-I Brewing – First Saturday Karaoke Night 6-9pm

Frog Alley Brewing – Comedy Night w/ Pat Dabiere & Mikael Gregg

2/5-Argyle Brewing (Cambridge) – Brunch w/ Bon feat. Stark & Kribs

2/6-Brew Tree Brew – Battle of the Beer Trees- Round 4. 4pm \$12.40

2/7-Other One Brewing – Live Music: Open Mic Night w/ Scott Simpson

2/8-Big Ditch Brewery @ The Ruck (Troy) – Trivia Night

2/9-Wolf Hollow Brewing – Trivia 6pm

Common Roots Brewing – Paint & Sip 7pm \$45

Indian Ladder Farms Cidery & Brewery – Trivia 6pm

2/10-Other One Brewing – Live Music: EJ Hopeck

Back Barn Brewing – Live Music: Scott Simpson. Food Truck: Buena Comida

Northway Brewing – Live Music: Brendan Dailey 5:30pm

2/11-Unified Beerworks – Live Music: Patrick Clark (4-7pm)

2/14-Argyle Brewing (Cambridge) – Live Music: Vivian & Riley

2/15-Big Ditch Brewery @ The Ruck (Troy) – Trivia Night

2/16-Wayward Lane Brewing – Trivia Night

2/17-Brewery Ommegang – Beer Pairing Dinner 6-9pm \$50

2/18-Unified Beerworks – Live Music: IMI (4-7pm)

2/19-Frog Alley Brewing – Micro All-Stars Midget Wrestling

Northway Brewing – Live Music: Josh Morris 2pm

2/21-Other One Brewing – Open Mic Night w/ Scott Simpson

2/22-Big Ditch Brewery @ The Ruck (Troy) – Trivia Night

2/23-Wolf Hollow Brewing – Trivia 6pm

Northway Brewing – Bonsai Bar Pop-Up

2/24-Nine Pin Cider Works – Campfire Night 6-8pm

Northway Brewing – Live Music: Sam Luke 5:30pm

2/25-Unified Beerworks – Live Music: Up the River (4-7pm)

Back Barn Brewing – 4 Year Anniversary! Live Music: Flood Road 4-7pm. Food Truck: Muddaddy Flats 3-7pm

Saratoga Beer Summit 12pm \$51+



BREWERIES IN THE CAPITAL DISTRICT

1. Roe Jan Brewing Co.

32 Anthony St Hillsdale NY 12529
Ph: 518-303-8080

2. Chatham Brewing

59 Main Street Chatham NY 12037
Ph: 518-697-0202

3. Speckled Pig Brewing Co.

11012 Washington St.,
Ballston Spa NY
Ph: 518-528-9299

4. S&S Farm Brewery

174 Middle Road Nassau NY 12123
Ph: 518-336-0766

5. Helderberg Brewery

26 County Route 353 Rensselaerville NY
Ph: 518-872-7133

6. Green Wolf Brewing Company

315 Main Street Middleburgh NY 12122
Ph: 518-872-2503

7. The Beer Diviner

243 Bly Hollow Rd Cherry Plain NY 12040

8. Lionheart Pub and Brewery

448 Madison Avenue Albany NY 12208

9. CH Evans Brewing Co., Inc.

at the Albany Pump Station
19 Quackenbush Square Albany NY 12207
Ph: 518-447-9000

10. Indian Ladder Farmstead Brewery & Cidery

342 Altamont Rd. Altamont NY 12009
Ph: 518-768-7793

11. Emporium Farm Brewery

472 N Greenbush Rd Rensselaer NY 12144

12. Druthers Brewing - Albany

1053 Broadway Albany NY 12204
Ph: 518-650-7996

13. Bolton Landing Brewing

4933 Lake Shore Dr, Bolton Landing, NY
518-644-2739

14. Serious Brewing Co

116 Caverns Rd Howes Cave NY 12092
Ph: 518-826-4050

15. Rare Form Brewing Company

90 Congress Street Troy NY 12180
Ph: 518-326-4303

16. Back Barn Brewing Company

7082 Western Turnpike
Duanesburg NY 12053
Ph: 518-709-8423

17. Table 41 Brewing

188 Remsen Street Cohoes NY 12047
Ph: 518-414-2011

18. Frog Alley Brewing

108 State St Schenectady NY 12305

19. Seven Points Brewing

The Van Dyck Restaurant & Lounge
237 Union Street Schenectady NY 12305
Ph: 518-630-5173

20. Druthers Brewing - Schenectady

221 Harborside Drive, Schenectady NY
12305

21. Singlecut - North

6 Fairchild Square Clifton Park NY 12065
Ph: 518-406-3262

22. Hank Hudson Brewing

17 Johnson Rd Mechanicville NY 12118
Ph: 518-664-1578

23. Brown's Brewing Company

50 Factory Hill Road North Hoosick NY 12133
417 River St, Troy, NY 12180
Ph: 518-205-5049

24. Unified Beerworks

7 Old Stonebreak Road Suite 4
Malta NY 12020
Ph: 518-289-5078

25. Artisanal Brew Works

617 Maple Ave Saratoga Springs NY 12866
Ph: 518-339-0698

26. Druthers Brewing - Saratoga Springs

381 Broadway Saratoga Springs NY
Ph: 518-306-5275

27. Walt & Whitman Brewing

20 Lake Avenue, Saratoga Springs NY 12866
Ph: 518-682-3602

28. Argyle Brewing Company

One Main Street Greenwich NY 12834
Ph: 518-692-2585

29. Wolf Hollow Brewing Company

6882 Amsterdam Rd.
Schenectady, NY 12302
Ph: 518-214-4093

30. Bound By Fate Brewing

31 Ferry Street Schuylerville NY 12871
Ph: 518- 507-6246

31. Scotlander Brewing Co.

453 County Rt. 47 Argyle NY 12809
Ph: 518-232-3156

32. Slickfin Brewing Company LLC

147-149 Broadway Fort Edward NY 12828
Ph: 518-223-0264

33. Common Roots Brewing Company

58 Saratoga Avenue
South Glens Falls NY 12803
Ph: 518-409-8248

34. Davidson Brothers Brewery

184 Glen Street Glens Falls NY 12801
Ph: 518-743-9026

35. Slate Town Brewing

31 Main Street Granville NY 12832
Ph: 518-345-5357

36. Battle Hill Brewing Company

4 Charles St Fort Ann NY 12827
Ph: 518-639-1033

37. Adirondack Pub and Brewery

33 Canada St, Lake George, NY 12845
Ph: 518-668-0002

38. Old Factory Brewing

628 Main St, Cairo, NY 12413
Ph: 518-662-0171

39. Bull and Bee Meadery

140 Hamilton St, Albany, NY 12204
Ph: 518-312-1053

40. Mixed Breed Brewing

457 SR 146 Guilderland Center, NY 12085

41. The Warbler

155 Delaware Ave, Delmar, NY 12054
Ph: 518-650-8484

42. Brown's Brewing Company

417 River St., Troy, NY 12180
Ph: 518-273-2337

43. Bye-i Brewing

122 Remsen St., Cohoes, NY 12047
Ph: 518-244-3924

44. Fiden's Brewing

10 Walker Way Colonie, NY 12205
Ph: 518-608-0014

45. Fort Orange Brewing

450 N Pearl St., Albany, NY 12204
Ph: 518-992-3103

46. Great Flats Brewing

151 Lafayette St #2052, Schenectady, NY
Ph: 518-280-0232

47. Nine Pin Cider Works

929 Broadway, Albany, NY 12207
Ph: 518-449-9999

48. Paradox Brewing

2781 U.S. 9, North Hudson, NY 12855
Ph: 518-351-5036

49. Real McCoy Brewing

20 Hallwood Rd., Delmar, NY 12054
Ph: 518-122-2222

50. Real McCoy Brewing

28 Washington St., Ballston Spa NY 12020
Ph: 518-439-3653

51. Reifenberg Brewing

3021 Main St., Valatie NY 12184
Ph: 518-610-8447

52. Active Ingredient Brewing

2443 Route 9 Suite 301, Malta NY 12020
Ph: 518-289-5520

53. Brewery Ommegang

656 Co. Hwy 33, Cooperstown NY
Ph: 518-544-1800

54. Other One Brewing

1505 U.S. 9 Suite 3 In Glennpeter Plaza,
Halfmoon, NY 12065
Ph: 518-807-5512

55. Roaring 20's

565 US-20, New Lebanon, NY 12125
Ph: 518-794-5020

56. Wayward Lane Brewing

255 Ward Ln, Schoharie, NY 12157
Ph: 518-295-6006

57. Allied Brewing

6654 Dunnsville Rd, Altamont, NY 12009
Ph: 518-853-7518

58. Dancing Grains

180 Old West Rd, Gansevoort, NY 12831
Ph: 518-808-3432

59. Rail to River

109 Main St, Ravena, NY 12143
Ph: 518-756-2320

60. Druther's Brewing Company

7 Southside Dr, Clifton Park, NY 12065

61. Argyle Brewing Co.

6 Broad St., Cambridge, NY
Ph: 518-677-7337

62. Honey Hollow Brewing Co.

376 E Honey Hollow Rd., Earlton NY
Ph: 518-966-5560

63. Mean Max Beer Works

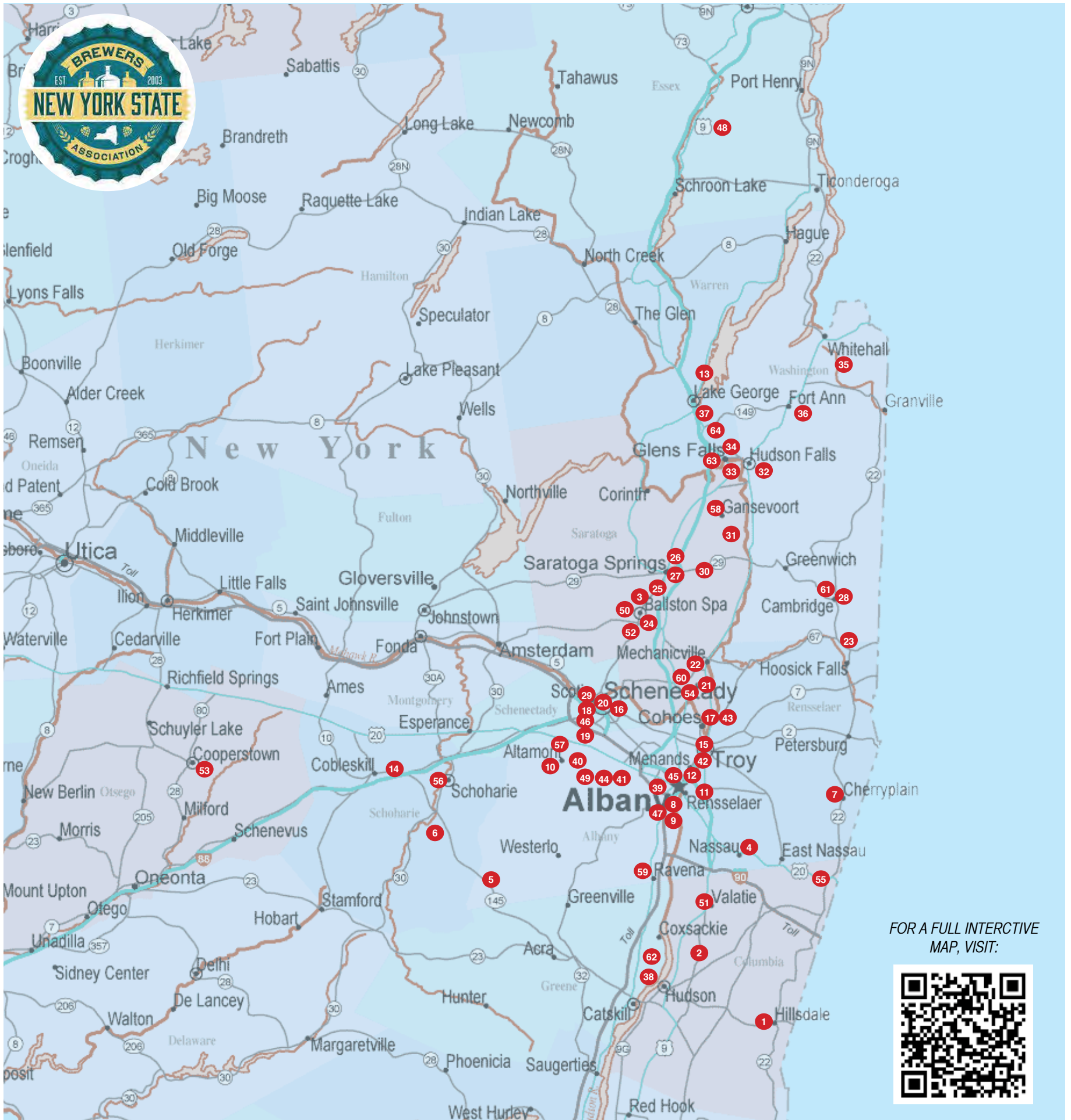
193 Glen St. #2, Glens Falls
Ph: 518-793-2337

64. Northway Brewing Co.

1043 US-9, Queensbury, NY
Ph: 518-223-0372


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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 to 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. **Regional Recommendation: Frog Alley Mo Hop#5**

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.

Regional Recommendation: Unified Beerworks Right Time & Place

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.

Regional Recommendation: Long Trail Ale

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.

Regional Recommendation: Utica Club

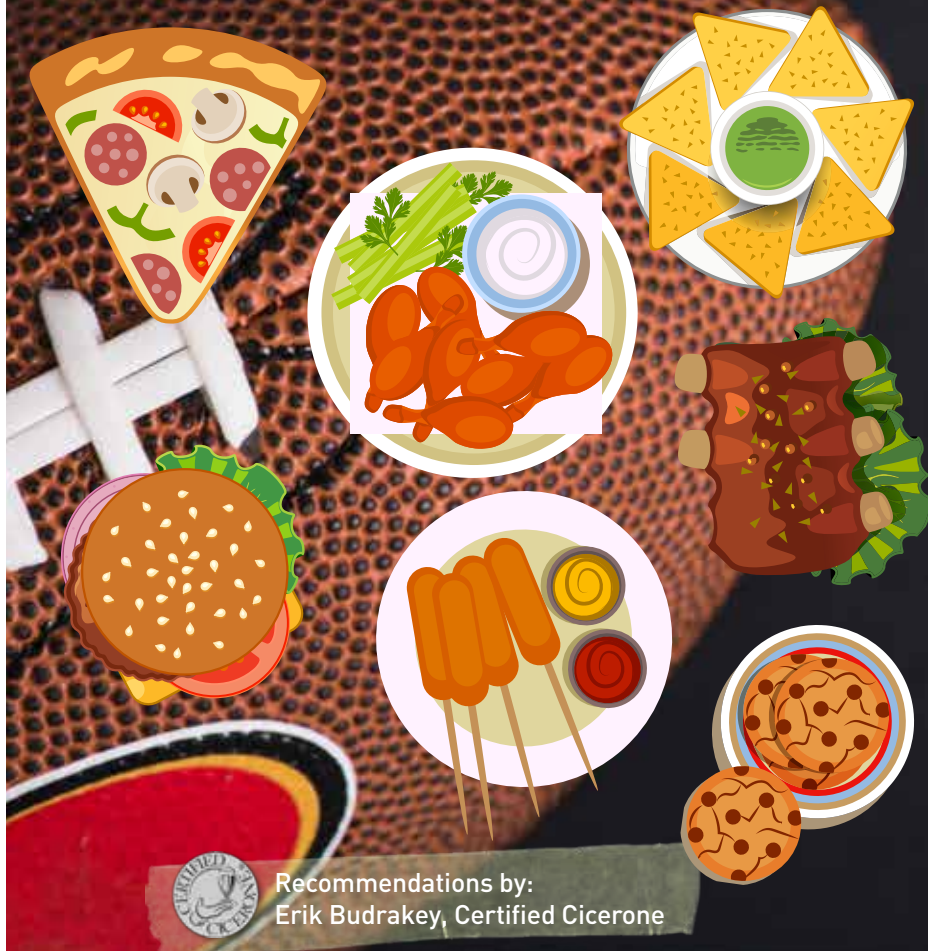
BUFFALO CHICKEN WINGS: Recommended Beer Pairing: This **depends** on what you want the beer to do for you. Want it to cut through the heat and cool your mouth a bit? Then go with a malt forward style such as an **Amber Ale**. The snappy bitterness with a touch of caramel sweetness will cut through the 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! **Regional Recommendation: Common Roots Wide Sky**

BURGERS: Recommended Beer Pairing: **American Brown Ale** – The full bodied, roasty, caramel 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. **Regional Recommendation: Real McCoy Mike's Brown Bag**

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. **Regional Recommendation: Keegan Ales Mother's Milk**

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.

Regional Recommendation: Rare Form Karass Robust Porter



Recommendations by:
Erik Budrakey, Certified Cicerone



7 QUESTIONS WITH LOST & FOUND CO-FOUNDER BRIDGET (FOOF) MCGINLEY HUSKA

Since first opening its doors in August 2017, Lost & Found Bar & Kitchen has established itself as one of the premier better-beer bars in the Capital Region. Their concept was created by four friends who desired to own a place where people could come for good company, amazing food and drinks, and live music. With a carefully curated beer selection, an equally impressive food menu, and a seemingly endless good vibe, Lost & Found is a must-visit anytime that you are in Albany. Co-Founder, Bridget McGinley Huska (better known as “Foof”), along with her 3 partners are omnipresent while at Lost & Found so naturally, we wanted to learn more. So, we cruised down to their Broadway location to sit with Bridget, enjoy a pint, and ask her...7 QUESTIONS:

1. TBM: When did you first get into the bar/restaurant business, did you ever see yourself as becoming an owner? Was there a bar that inspired you to go for it?

FOOF: I started waitressing when I was 17 in Chatham, NY and continued until I was 37 and opened Lost & Found. I got my first bartending gig at The Lionheart Pub here in Albany in 2011 and I would say The Lionheart really solidified my love for the industry, craft beer and inspired me to want to own a bar one day.

2. TBM: 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?

FOOF: “Purple Rain” by Prince or some sort of Prince mix, “The Score” by Fugees or *The Hamilton Soundtrack*. I really like mixes cause my musical taste is all over the place and really depends on my mood that day. If I'm alone on a long drive I often throw on a murder podcast.

3. TBM: Outside of Lost & Found, what other hobbies/interests do you enjoy?



FOOF: I went to college for Music Education with a focus in voice, so I love karaoke (with drinks obviously), traveling (even though that hasn't really been a thing since opening L&F), live music with friends, golf and I really want to try disc golf this summer!

4. TBM: At home, what beers are in your fridge on the regular?

FOOF: I love a good stout or porter so usually at Christmastime I have Old Rasputin in house but on the regular, Miller Lite for my friends and I usually have some Pilsners or ciders for me.

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

FOOF:

1. Obama-Barack and/or Michelle! They just seem so smart and cool, and we could talk music, movies or really whatever.

2. Conan O'Brien because goofing off and being silly is my favorite and he's the ultimate goof.

3. Ella Fitzgerald. She's the “First Lady of Song” and had a crazy life. Maybe after a beer or cocktail she would sing live for me.

6. TBM: What's one thing about you that people would be surprised to know?

FOOF: I'm a classically trained singer and have done years of professional musical theater in the Capital Region. I also love to dance, especially tap, though it's been a while.

7. TBM: If you had one message that you'd like to get across Capital Region Craft Beer Enthusiasts about Lost & Found, what would that message be?

FOOF: Great place with a great vibe owned by four really hard working friends who want to provide high quality food and beverages to the Capital Region! It truly is a place for everyone with something for everyone.

Visit Foof at Lost & Found—942 Broadway, Albany, NY 12207



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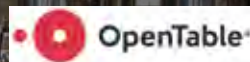
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THE SELF ISOLATION "PUB CRAWL" – HAPPY HOUR

Sure, Covid is still rearing its ugly head and forcing some of us into quarantine, sometimes limiting our ability to go out for a good, old fashioned pub crawl. But it's also forced us to try new things, get creative, and connect in new ways. So, if you find yourself stuck at home, we propose a Self Isolation "Pub Crawl "Happy Hour"!

For this little exercise, you are going to need a variety of cans of a local micro-brew (at least 6 beers), 1 bottle of Irish Whiskey (or

your favorite shot), a bucket or large mixing bowl, ice, pint glass, shot glass, tunes, and some snacks.

Before you begin, you will need to prepare! Set the alarm on your phone to go off at **5:00PM, 5:10, 5:25, 5:35 and 5:50**. Prior to starting, set four beer cans in the bucket, top it off with ice. Pour 3 shots. Leave two in the kitchen and put one in the bedroom. Prepare some snacks. Nothing crazy. Maybe just some chips and dip, or pretzels and popcorn.

At about 4:55pm, order dinner for delivery. I like the idea of a pizza and wings, but Chinese, Indian, Italian...whatever YOU like after a good pub crawl.

It's great to have a partner, but if you're alone during the quarantine, consider a face time call with a drinking buddy. I did this last week with a friend and the hour flew by with lots of laughs.

Put on some music, I like Sirius Rock Bar. Then...Let's get this party started!

5:00pm Kitchen

10 minutes. Pour one beer and do one shot to get the party started. Enjoy some prepared snacks. Be sure to dance around. There's just something fun about dancing in the kitchen.



5:10pm Living Room

15 minutes. Sit back and relax for this drink. Maybe it's a mixed drink, maybe it's a DIPA in a tulip glass. Savor this drink and make it last, put your feet up. Whatever you do, DO NOT turn on the news!

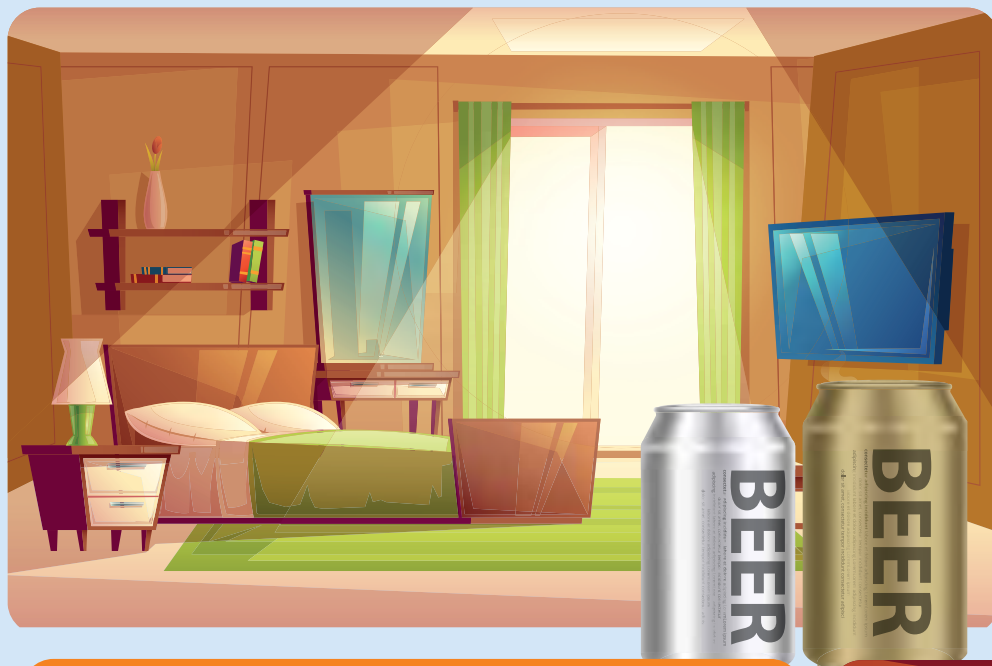
5:25pm Bathroom

time to empty the bladder, so that we can begin to refill it again. If you sit down during this step, be sure to go on Facebook and let everyone know what you're doing. If your live facetimeing with friends during this happy hour, be sure to be mindful of where you point the camera.



5:27pm Bedroom

Bedroom Beers! Just 5 minutes in here. Don't fall asleep. Stay standing for this beer, it's your 3rd one! Have a look out the window. Put on some cologne or perfume, hand lotion maybe. Feel cute. (Note, if you are in quarantine with a "friend", you may allow yourselves 7 minutes in the bedroom, instead of 5) Oh, yeah, on the way out the door, remember to do that shot that you put in there earlier!



5:35pm Bonus Room

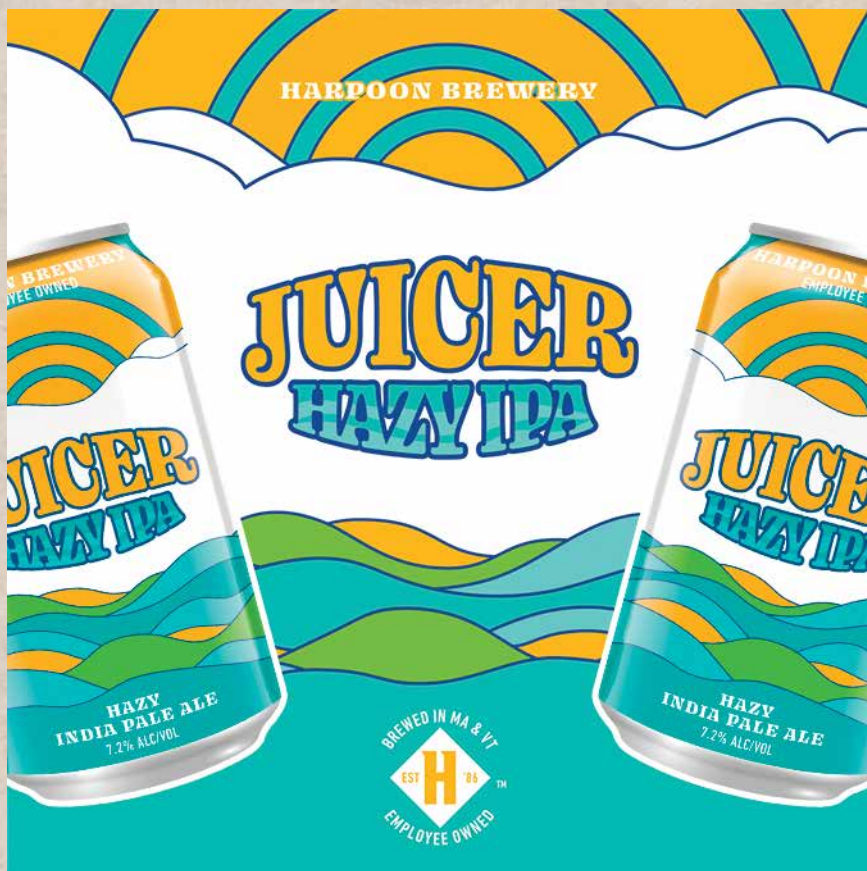
Deck, Office, Laundry Room, Garage, with the door open, or just on your stoop. Find your favorite spot for 15 minutes. Get some fresh air with your next beverage. Perhaps a Saison. Even if it's chilly outside, the fresh air is good for the soul and especially important these days. Wave and hold your drink up to cheers your neighbors, if applicable.



5:50pm Back to the Kitchen

If you timed it out properly, your pizza and wings should be showing up any minute now. The beers from the bucket are gone, so pull a freshie out of the fridge. Crank up your tunes get ready for dinner! Throw back one more shot. (you know you can sleep in tomorrow!)

After you eat, sit back and marvel about how much money you just saved by not having to call an UBER. Cheers!



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Craft Beer Local News & Notes January/February 2023 Issue

ADIRONDACK PUB & BREWERY EVENTS AND NEW RELEASES – LAKE GEORGE, NY

Our friends at the brewery tell True Brew, “We are looking forward to hosting craft beer lovers from across the region at our annual Funky Ice Fest! It’s time once again to bring the FUNK. Visit the Grooviest Ice Bar in the Adirondacks and enjoy plenty of Handcrafted Cocktails made from Local Spirits, ADK Brewery Beer, Ice Sculptures, Food Specials, and much more! Entry is FREE and this is a family-friendly event. Dates: January 20-21 and January 27-28. Visit our website for more deets. As for new beers coming up, we’ve got some good ones! Our Peanut Butter Porter is now available. Clocking in at 6.5%abv, this dark porter is made with real peanut butter! Our 9.2& Imperial Red will keep you warm this winter. It’s dark red color, well balanced hops & caramel malt characteristics contribute to a smooth drinkable BIG beer. (Look for this beer at our annual Barrel Festival after it has been sitting on fresh bourbon oak barrels). Next up is Fusion - This 5.5% mashup of two great styles makes this one of our brewers’ favorite beers to make. Biscuit & Hop flavors come together to make a great IPA with a lager cold fermented twist. Lastly is our new release called Undertow. It’s a 9% Imperial IPA with some New England flare. Generously dry-hopped with a combination of hops that would make any serious IPA drinker think twice about stepping into these East coast waters.” Looks like it’s time for a craft beer road trip!

UPPER DEPOT BREWING OPENS IN HUDSON – HUDSON, NY

Columbia County Chamber of Commerce recently conducted a Ribbon Cutting Ceremony to celebrate the Grand Opening of Upper Depot Brewing at 708 State St, Hudson NY. Upper Depot Brewing Owners Aaron Maas and Monty Bopp were joined by family and friends, Columbia County Tourism Adam Miller, Chamber President Bill Gerlach, Chamber Board Chair Mark Fingar, Board members Mark Taylor, Jason Walsh, and Chamber supporters. Upper Depot Brewing Co. is located in a recently renovated historic train station in Hudson, NY. Locally owned and operated, our taproom features craft beers rotating seasonally and made fresh in house by head brewer, Aaron Maas. With a wraparound deck reminiscent of a train platform, there’s plenty of room for outdoor seating. Check www.upperdepot.com for updates!

EMPORIUM BREWING CRACKS TOP TEN – RENSSELAER, NY

Owner Roger Savoy explains, “A News 10 report last month had Emporium Farm Brewery listed as one of the top 10 breweries near Albany! Emporium Farm Brewery has new lunch and afternoon hours: Tuesday and Wednesday noon to 6 PM, Thursday, Friday, Saturday noon to 9 PM, Sunday noon to 5 PM. Pizza is available from Route 4 Pizza. The taproom also has a Winter Warmer limited test run 9% spiced holiday ale with subtle notes of cinnamon, cardamom, cloves and orange peel. 5.5 oz. pours with 4 limit. Also try the new all NY SMASH Ale, Pleasant, Fruit forward and Delicious, 4.7%. For cider fans there is an off dry cherry cider. Owner Roger will be brewing

two special beers beginning of the New Year, one for each new grandchild born this December! Visit us at 472 North Greenbush Road, Rensselaer, NY, Emporiumfarmbrewery.com.”

ACTIVE INGREDIENT TO HOST BEER DINNER/OTHER NEWS – MALTA, NY

Co-founder Brian Fox tells TBM, “We are now open Mondays with \$6 pints and \$1 wings all day! We also host Trivia every Wednesday night. Look for our new experimental IPA series called Chaos Calculated being released soon. A new 9% Cherry Chocolate Stout will be released at the beginning of February. We have a 5 course beer dinner January 31ST, only 35 tickets being sold, contact taproom for details.”

BEST BREWERIES NEAR ALBANY, ACCORDING TO YELP – ALBANY, N.Y. (As reported by NEWS10) — If you’re looking for someplace to get a locally brewed beer or cider, you have quite a few options in the Capital Region. These are the best breweries near Albany, according to Yelp.

10. Mixed Breed Brewery

Rated 4.5 out of 2 (527 reviews)
Address: 457 Route 146, Guilderland
Top review: “We stopped by Mixed Breed a few weeks after they opened and couldn’t have had a better experience. They often have food trucks, but because they didn’t have one scheduled for that day they had worked with the cafe a few doors down to have sandwiches available for customers to eat. The staff was very attentive and enthusiastic about their beers and the space. I posted on my Instagram story that I was at the brewery and one of the owners came out and greeted me, letting me know how glad he was to have us in the place. He chatted with us more about the brewery and beers on tap and on deck for the future. I particularly liked the milk stout they had on tap, and their New England IPAs were all really good. Everything was good enough that I made a special trip a few days later to pick up some cans that they were releasing so I could try more! This is really a great business that Guilderland is lucky to have.” — Nathan E.

9. C. H. Evans Brewing Co.

Rated 3.5 out of 5 (527 reviews)
Price: \$\$
Address: 19 Quackenbush Square, Albany
Top review: “Love this place! The whole building and ambiance is so unique and comfy. My husband and I were initially told it could be a 30 to 45-minute wait so we got two bar seats to have some of their tasty beers. But we were surprised to get a table in less than five minutes. All staff we encountered were friendly. I loved the poutine; battered fries can’t be beat. My husband’s go-to is the gobbler and he has never had a complaint. I went with the seafood mac and cheese and was pleased with how much seafood it had. Lots of shrimp and plump scallops and unlike most macaroni and cheese, it reheated nicely. Definitely recommend it!” — Ashlee D.

8. Frog Alley Brewing

Rated 3.5 out of 5 (48 reviews)
Price: \$\$
Address: 108 State Street, Schenectady
Top review: “We stopped in here on way to the Van

Gogh Experience at the Armory in Schenectady. This is a quite spacious, comfortable, brewery. They have a lot of outdoor patio seating as well as a big inside. We each sampled some of their brews. I had the Pink Boots – a nice, hazy IPA and husband had the Cream Ale. We were very happy with our choices. Food is available at a window – through Annabel’s Pizza Company – they have a large selection of apps, fries, pizza, salads, and sandwiches. We each got a nice BLT on ciabatta bread that came with homemade chips. Looking forward to going back and getting the pizza!” — Adrienne B.

7. Bye-i Brewing

Rated 4.8 out of 5 (8 reviews)
Address: 122 Renssen Street, Cohoes
Top review: “Amazing brewery. I love good craft beer and am therefore critical of inferior brew. This brewery did not disappoint. The atmosphere is laid back and well-lit. The decor is modern rustic with a stunning bar top, high-top tables, and chairs surrounding barrels. Really well set. The bartender was friendly and accommodating. He answered questions and was always readily available. On the night I arrived they were serving food from Monocle which was absolutely delicious and a breeze to order. The beer was very good. The Habanero Pale Ale was smooth with just a tinge of kick to it. The Dam Oh IPA was a great juicy/hazy brew. My favorite was the “Not Your Breakfast Juice” DIPA which hits you with a wonderful citrus smell before it even touches your lips. I would highly recommend this brewery if you are in the area!” — Aaron C.

6. Emporium Farm Brewery

Rated 4.8 out of 5 (5 reviews)
Address: 472 N Greenbush Road, Rensselaer
Top review: “So let’s start with them opening five hours before the posted time for us just because we were in the Homebrew emporium and asked about the brewery. Roger (the owner) talked us through every beer on the menu, got a flight, gave a bunch of samples, and was able to discuss everything from Thai food to the science behind his brews to the woodworking that went into the bar and decorations. To add to that, it may be the best beer in the area. They do lots of super interesting brewing events, otherwise, just stop in for a flight. I just asked him to put in the beers that best represented their style, and everyone was both as described and an exemplary sample of that type of beer. I can’t afford to go out a ton, this is a brewery that’s earned my repeat business.” — J M.

5. The Warbler Brewery

Rated 4.2 out of 5 (6 reviews)
Address: 155 Delaware Avenue, Delmar
Top review: “Great atmosphere, fabulous beer, and nice people! What more could you ask for? Highly recommend!” — Bob M.

4. Indian Ladder Farms Cidery and Brewery

Rated 4 out of 5 (64 reviews)
Price: \$\$
Address: 342 Altamont Road, Altamont
Top review: “There’s no better way to kick off fall than to hit up your favorite local apple orchard! I have always loved Indian Ladder Farms and there’s so much to do! We arrived shortly after opening and had a wait for a table. We walked around the grounds, admiring the cute farm animals, browsing

the shops, and of course picking up some apples, cider, and apple cider donuts! We received a text that the table was ready, and we were seated in the adorable outdoor space. If it’s been years since you’ve come here, they have added a great outdoor space to accompany their brewery and restaurant. We ordered a few apps and a few beers, and the service was great for how packed it was. The mac and cheese was super cheesy and gooey and topped with crispy fried onions. We ordered the fries with beer cheese which was heavenly, next time I would ask for it on the side so the fries stay super crispy! I also tried their pork belly, which was a little tough, but still pretty good. We had plenty of leftovers to bring home! This place is a MUST for me every season. I just love it! Bonus: drive an extra 12 minutes to the lookout point at Thatcher Park to take in the foliage!” — Corie Y.

3. Fort Orange Brewing

Rated 3.9 out of 5 (34 reviews)
Price: \$\$
Address: 450 N Pearl Street, Albany
Top review: “Cool little spot off the beaten path in an industrial area. I tried the Evolution NEIPA and it was very good. Very hazy and creamy, I would recommend. Bartender was filling up about 10 crowslers for the guy in front of me but hustling and I found out the guy ahead of me bought me a beer for making me wait which was really nice, pay it forward! I would def pop back in if I’m ever in the area again.” — Jim T.

2. Druthers Brewing Company

Druthers has four locations in Albany, Schenectady, Saratoga Springs, and Clifton Park.
Rated 4.2 out of 5 (487 reviews)
Price: \$\$
Address: 1053 Broadway, Albany
Top review: “What a fun place! Parking is a bit annoying, but you can park across the street. I ordered a flight (six) and was surprised at how large the pours were! I had Saratoga Vibes (Pilsner), Hefeweizen, Wine Cooler Wheat (Farmhouse Ale), Play for Keeps (Fruited Ale), Strawberry Dare (Sour Gose), Oatmeal Stout. All of the beers were EXCELLENT. For my meal, I had the shrimp tacos. They were the perfect size and had delicious red onions and cabbage in them. We were a large party of 13 and our servers were excellent. A really fun place, great decor, even a lounge-type area.” — Kimberly D.

1. Fidens Brewing Company

Rated 5 out of 5 (16 reviews)
Address: 10 Walker Way, Colonie
Top review: “I had heard great things about the beer at Fidens so decided to stop by this weekend and try for myself. A little tricky to find it among the warehouse building but once inside, staff was super friendly, the offerings looked delicious and it had a cool vibe. No tasting room, takeout only but some of the best DIPAs I’ve had. They have limited hours so check schedule but definitely worth a visit. I’ll be back often.” — Blake G.
Methodology

Yelp’s ratings are based on the individual rating for each restaurant, as well as the number of reviews. The “best breweries” ratings are the top recommended restaurants on Yelp, rather than the highest rated.

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FIRESTONE WALKER'S WOOKIEE JACK IS BACK - PASO ROBLES, CA

For the first time in six years, Firestone Walker's mythic Wookey Jack is back on the big stage with a new release for the winter season. Wookey Jack Black Rye IPA is now rolling out to all Firestone Walker markets in six pack (12-ounce can) and draft formats, adding to the legend of this three-time gold medalist at the Great American Beer Festival. This is the first widespread release of Wookey Jack since the beer was originally retired in late 2016. "The Wookey never dies—it just hibernates," said Brewmaster Matt Brynildson. "We've produced periodic small-batch runs over the years, and people keep asking for more. It's time to release it back into the wild." The latest edition of Wookey Jack (8.3% ABV) remains faithful to the original recipe, which includes loads of pearled dark malts with rye adding a rustic grain element. The hops are dank, sticky Citra and pungent Amarillo, both of which are incorporated into a massive dry-hop regimen. Wookey Jack now reclaims its title Firestone Walker's wildest and wooliest IPA, offering big, toasty malted rye flavors with a balanced bite on the finish. It is, in Brynildson's words, "gnarly on the outside, yet refined on the inside." Wookey Evolved - Wookey Jack was first released by Firestone Walker in 2012, inspired by Brynildson's quest to quiet the naysayers. "At the time, there were a few beer geeks out there saying that Firestone Walker still had yet to really make a truly over-the-top hoppy IPA," Brynildson recalled. "We took that as a challenge and Wookey Jack was going to be the answer. We dug into the hop closet and pulled out the stickiest and most pungent hops available. We found a blend that really popped and applied it liberally to the brew." The resulting beer was an immediate sensation that helped drive the black IPA movement, and that endured for five years before succumbing to cooling demand for the style. Over the past year, however, there has been a resurgence of appreciation for the black IPA style, which Brynildson feels best lends itself to a seasonal format. "It may not be the type of beer people want to drink year-round, but it just seems right for fall and winter," he said. The new Wookey Jack also marks the first time the beer has been packaged in a six pack 12-ounce can format. And gone is the staid look of the original Wookey Jack, which has been replaced with a primeval new design that reflects Brynildson's affinity for live music and concert poster art, as rendered by artist Juan Marente (@elgrantocayo). "We didn't mess with the liquid, but we've evolved everything else, which to me makes this the best Wookey Jack ever," Brynildson said.

SIEBEL INSTITUTE RELEASES 'OPEN SOURCE' BEER RECIPE FOR 150TH ANNIVERSARY, CHICAGO, IL

For the first time in its 150-year history, Siebel Institute of Technology has formulated a beer recipe for release as an "open source recipe" for professional and homebrewers to recreate. The official name of the beer is "J.E. Siebel 1-Fifty Classic American Pilsner", named for the legendary German immigrant who estab-

lished this historic brewing institute in Chicago in 1872. The Classic American Style Pilsner featured in this recipe dates to before Prohibition, and its roots are entwined within the roots of the school itself. Dr. J.E. Siebel was a pioneer in the evolution of the style, which uses malted barley, corn, and both domestic and imported hop varieties to create a smooth and easy-drinking lager beer. The recipe was selected after taste testing by almost 300 participants in blind tasting panels conducted at breweries in Chicago and at Siebel itself. The full story behind the creation of the recipe is posted in the "News" section of the Siebel website at siebelinstitute.com, where viewers can also download a copy of the recipe in PDF form. "We hope to see "Siebel 1-Fifty" on tap at pubs and tasting rooms everywhere," says John Hannafan, vice president and director of education of Siebel, "especially where they are brewed by any of the thousands of Siebel graduates around the world."

STONE BREWING LAUNCHES NEW DELICIOUS VARIETY 6-PACK - ESCONDIDO, CA

STONE Brewing, among the world's most renowned IPA breweries, introduces a family of year-round beers to accompany its hugely popular Stone Delicious IPA. The gluten-reduced West Coast Style IPA is now joined by Stone Delicious Double IPA and Stone Delicious Citrus IPA in a format hardly seen on shelves – a variety can six-pack. The three beers of the Stone Delicious Six-Pack are individually unique recipes: The original, the sequel and the remix:

- Stone Delicious IPA (7.7% ABV) packs a refreshing and hoppy lemon candy flavor that make it especially complementary to an array of foods and a superior standalone IPA.
- Stone Delicious Double IPA (9.4% ABV!) stands out with a serious depth of flavor and explosive aroma of lemon and ripe fruit from Centennial and Amarillo hops. With less bitterness than a typical double IPA, this one is extra fruity, extra gratifying and extra Delicious.
- Stone Delicious Citrus IPA (7.7% ABV) is brewed with Talus hops that impart vibrant citrus notes complemented by the addition of sweet orange peel. The result is especially bright and satisfyingly juicy.

Stone Delicious IPA is one of the fastest growing IPAs in the country.* Its bright, lemony-herbal intensity has made it a favorite among the most discerning craft IPA drinkers for years. It also happens to be gluten reduced, as are its two new companions. In fact, The Delicious family of beers clocks in below the FDA requirement for "gluten free" labeling (less than 20 parts per million). Since the beer is brewed with barley and the gluten is removed, Stone only gets to claim, "gluten reduced," and that's fine. IYKYK. "Expanding our Stone Delicious family was a big ask for us brewers because not just any IPA can live up to this name," explained Jeremy Moynier, Senior Manager of Brewing & Innovation. "Each of these beers share a bright, vibrant citrus-forward quality that plays out in three distinctly different ways. And that kind of variety is hard to find in a six-pack!" The new

variety six-pack is available nationwide at the same suggested retail price as a six-pack of the original Stone Delicious IPA: \$11.99. That's a delicious steal considering all that ABV and variety in one approachable six-pack. In addition, six-packs of Stone Delicious Double IPA are also now available nationwide with six-packs dedicated to Stone Delicious Citrus IPA rolling out in summer 2023. Find all of Stone's beers at Find.StoneBrewing.com or order online in select states at Shop.StoneBrewing.com.

TRÖEGS RELEASES CITRUSY AND SOFT DOUBLE BLIZZARD - HERSHEY, PA

Tröegs Independent Brewing announces the release of Double Blizzard, an amplification of its crowd-pleasing winter IPA, Blizzard of Hops. Weighing in at 8.3% ABV, this semi-hazy Double IPA boasts huge citrus and pineapple notes with a hint of soft pine. "We like to think of it as Blizzard of

Hops' big brother," says Tröegs' brewmaster and co-founding brother John Troegner. To achieve Double Blizzard's smooth texture and mouthfeel, Tröegs uses a cooler temperature for its kettle hop additions. This process softens the character of the Centennial, Chinook and El Dorado hops used in the beer's recipe. On the cold side, Double Blizzard is dry-hopped with four pounds per barrel of Chinook and Galaxy. A limited release for the winter season, Double Blizzard is available in 16-oz. cans and 1/2 and 1/6 kegs everywhere Tröegs beer is sold.

CRAFT BEER MARKETING AWARDS ANNOUNCES TATTOO CATEGORY FOR CHARITY - MELVILLE, NY

In the spirit of giving, the Craft Beer Marketing Awards (CBMAS) has announced that 100% of all proceeds of its new category – "Best Beer/Brewing-related Tattoo" – will be donated to

The Michael James Jackson Foundation (MJF), an organization that funds scholarship awards to black, indigenous, and people of color within the brewing and distilling trades for a more just, equitable, and dynamic future. "We are helping literally change the face of American brewing," said Garrett Oliver, Founder/Chair, MJF and Brewmaster, The Brooklyn Brewery. "We sent more people of color to Siebel Institute of Technology last year, than had attended the entire previous decade. The MJF is all about genuine and lasting change." The decision to create the category is because of the popularity of tattoos in the beer industry. "Tattoos are empowering, they look awesome, and they just make life cooler," said Jim McCune, CBMAS Co-Founder. "Tattoos and craft beer are synonymous. The CBMAS brand is covered in ink – from our judges to our graphics, and Crushie trophy!" The fourth annual CBMAS Awards Competition is now accepting beer-related marketing and design entries from around the globe (including hard seltzer, cider, mead, and RTD cocktails). The deadline for entries is January 27, 2023. Breweries, agencies, artists, and marketing partners are all invited to enter their best work. Additions this year include

new categories, a redesigned Crushie award trophy, and plans for an in-person awards ceremony during the week of the 2023 Craft Brewers Conference in Nashville, TN. The CBMAS is the first worldwide awards program that focuses on excellence in the artistic and creative marketing and packaging efforts of breweries, designers, and agencies. It has become the industry's expert voice and hosts a marketing podcast – Marketing on Tap – sponsored by EGC Group. Houston-based Hillebrand Bev Pros returns as the presenting sponsor for the fourth year in a row. New sponsors this year include: WA-based Yakima Chief Hops, NY-based DWS Printing, AL-based Steel City Taps, and VA-based BarTrack. "As presenting sponsor over the years, we've seen the amazing work delivered from breweries and marketing professionals across the globe. We're even more convinced now of the incredible impact that great marketing has on our industry," said Prabh Hans, VP Domestic Services, Hillebrand North America. "Full Pour is proud to partner with the CBMA's for the 2023 awards season," said Bryant Vander Weerd, Founder/Creative Director, Full Pour Media. "The work they're doing to recognize marketing campaigns and creative work in the industry is admirable and we're happy to support such a great organization. Cheers!"

OSKAR BLUES BREWERY ANNOUNCES HAZY BLUES JUICY IPA - LONGMONT, CO

Oskar Blues Brewery announces the release of Hazy Blues Juicy IPA (7.0% ABV), a hopped-up, hazed-out homage to rowdy juke joints and jumping jive roadhouses. Hazy Blues features Citra, Galaxy,

and Strata hops to get your tastebuds moving and grooving and is available now nationwide on draft, in single serve 19.2 oz cans, and in 6-packs of 12 oz. cans. Oskar Blues Brewery began in 1997 as a Cajun-inspired restaurant and blues-soaked music venue in Lyons, Colorado. The hazy basement stage was graced by the likes of Pinetop Perkins, Bob Margolin, and Joe Louis Walker while thirsty dancers sipped Rocky Mountain-brewed craft beer from the nearby brewhouse. Live music fueled the early years and remains a constant today at Oskar Blues taprooms in Colorado, North Carolina, and Texas. "Getting down to a funky jam while crushing a well-crafted beer at the end of a work week – that's the vibe we grew out of," said Oskar Blues Senior Marketing Manager Aaron Baker. "Foggy stages, clinking glassware, moving feet – Hazy Blues Juicy IPA is the beer for those times. It's hopped-up and juicy enough to keep both the band and the crowd stoked." Hazy Blues Juicy IPA is the haziest nationally distributed IPA Oskar Blues Brewery has produced to date. A trio of fruity and juicy hop varieties turn up the flavors of passionfruit, strawberries, citrus and peach. The pillowy mouthfeel in Hazy Blues is smooth and easy like the best rhythm sections allowing hops to take the lead. Hazy Blues Juicy IPA is now available nationwide in six packs of 12 oz. cans, in single serve 19.2 oz cans and on draft.

CONTINUED ON PG. 54



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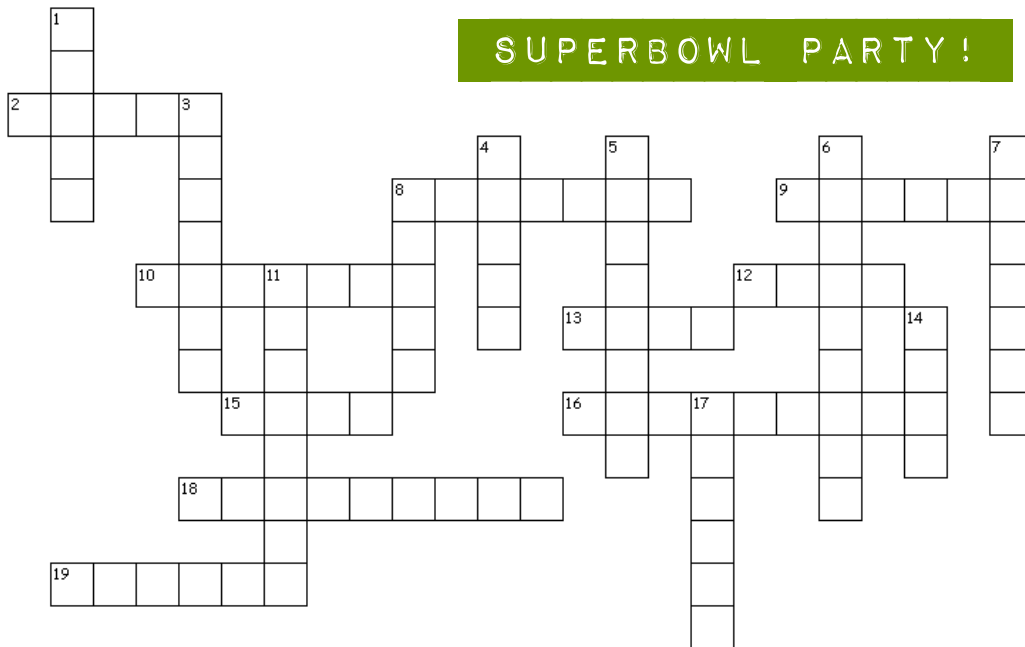
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- 16. SIX POINTS
- 18. NEEDS AVOCADO
- 19. CAN COOLER

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- 3. NOT SUPERBOWL
CIRCLES
- 4. SLICED W/TOPPINGS
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Craft Beer National & Regional News & Notes continued

BREWERS ASSOCIATION DISCONTINUES SAVOR EVENT – DENVER, CO - The Brewers Association released a brief announcement saying that the organization would no longer be holding the annual food and craft beer tasting event SAVOR. “After 14 delicious years, it’s time for SAVOR: An American Craft Beer & Food Experience to hang up its apron, making 2022 the event’s final year,” said the BA statement. The consumer-oriented event, held in Washington DC, was an elegant and well attended event that paired craft beer with high-quality small-bite food samples at each brewer’s booth. The event was limited to about 100 breweries and became a favorite by many brewers given its intimate size and discerning attendees. Educational presentations were conducted in side rooms for an additional ticket fee during the evening. The BA did not specify why SAVOR was cancelled, but the operational cost of conducting such events has increased significantly. It is likely that the industry will see fewer beer festivals overall this summer as organizations reevaluate whether to re-start events after a two-year pandemic hiatus and rising costs collide with tightening pocketbooks during high inflation and whispers of a recession.





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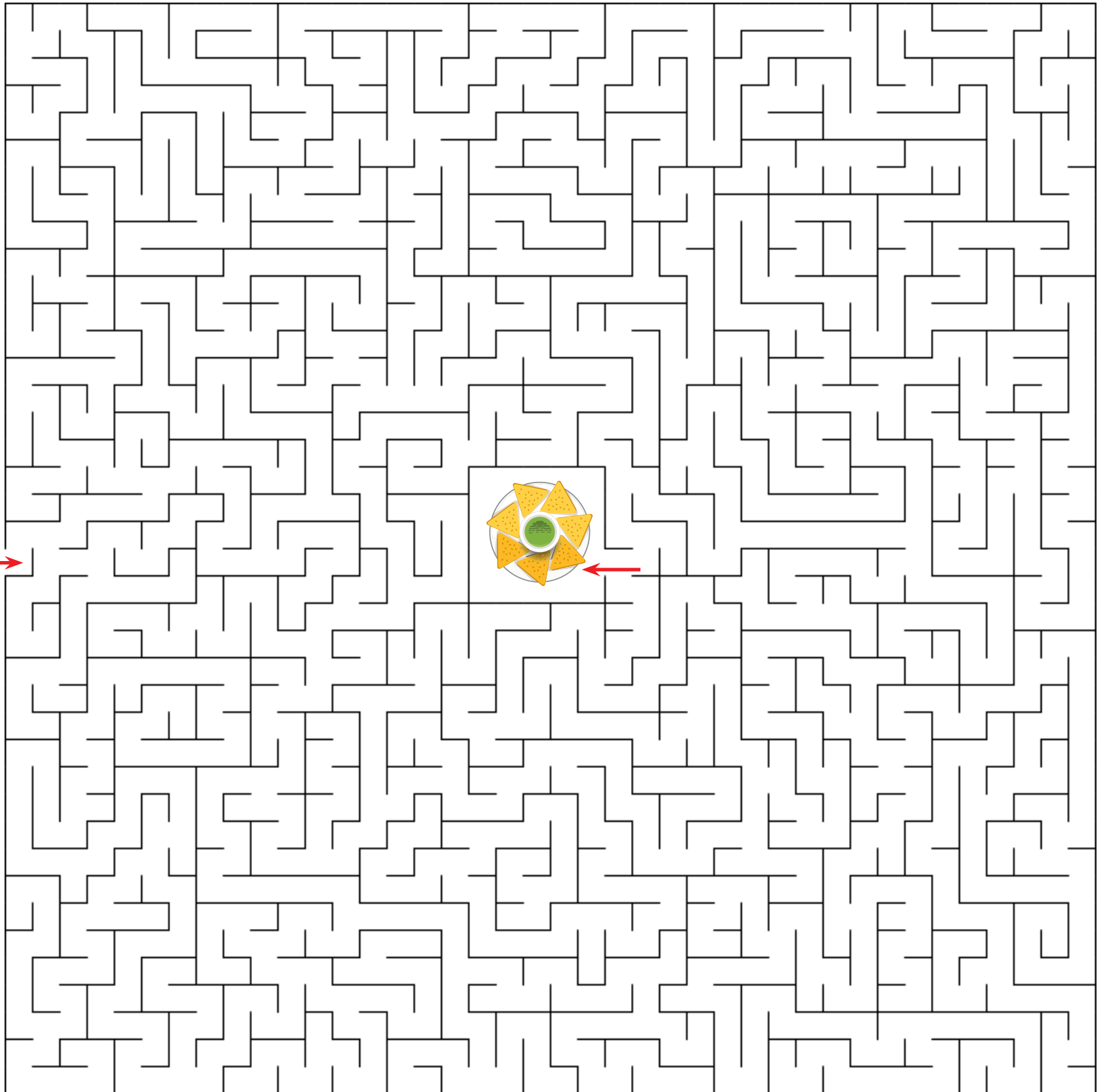
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