

JULY-AUGUST 2021

True Brew

A Craft Beer Lifestyle Magazine

BEER

TRUE BREW AMERICA

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WELCOME BACK TO LAKE GEORGE**

SUMMER IN SARATOGA

7 QUESTIONS WITH JACK MINOGUE

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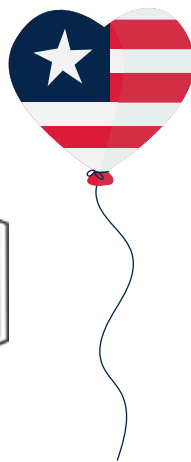
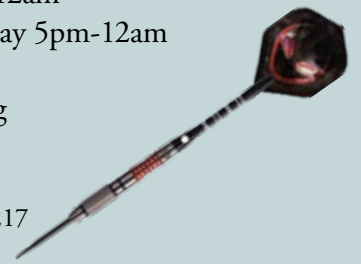


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True Brew Magazine July/August 2021

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TRUE BREW MAGAZINE PROUDLY INTRODUCES

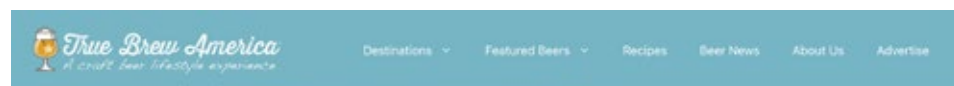
True Brew America

By Erik Budrakey

When Jenn and I started True Brew Magazine back in 2016, we had a vision of promoting the local beer scene by giving consumers a unique look at our breweries and better-beer-bars as well as a behind-the-scenes glimpse of the amazing brewers and proprietors that make up the scene. Never in our wildest dreams did we envision our little magazine growing up to what it has become.

In 2016 True Brew Magazine reached approximately 10,000 local readers with each issue. Now in our 6th year, True Brew reaches about 15,000 readers with our print magazine and more than 25,000 through our digital distribution with the Albany Times Union to their members benefit group. With data that shows strong and loyal readership, Hearst Media (who owns the Times Union) asked us to launch True Brew Magazine in other markets. In November we launched True Brew Magazine – San Antonio, which goes out digitally to more than 50,000 readers in that market. Based on its success, we are in discussions with Hearst to launch True Brew Magazine in San Francisco and Houston before the end of the year. Turns out our little baby has grown into quite the popular read!

"As our world opens back up, people are anxious to travel, explore, and get back to experiencing new as well as tenured breweries."



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WHAT IS A BEER STYLE?

Beer style is a term used to categorize and differentiate beers. Beer styles offer a wide range of flavors, colors, strengths, balance, and other attributes.



BRILLIANT AND CLEAR
German Pilsner

Adapted from Czech Pilsner to suit brewing conditions in Germany, particularly water with higher mineral content and domestic hop varieties.



NOTABLE AND STRONG
Weissbier

While Bavaria has had a tradition of brewing wheat beer dating back hundreds of years, brewing wheat beer used to be reserved for Bavarian royalty only.

COOKING WITH BEER



Tex-Mex Beer Stuffed Peppers



Porter Caramel Sauce

As our discussions with Hearst evolved, I became more aware that EVERYWHERE I traveled, I was looking to explore their local breweries and the craft beer scene in that market. I frequently found myself googling “breweries near me” and then sifting through websites and maps to decide where I wanted to visit. We saw an opportunity to promote the local beer scene of American cities across the country while also educating beer-lovers about all things craft beer. On July 1st, we proudly launched TrueBrewAmerica.com nationally!

True Brew America is a full-service publisher and agency serving both local and national brands. At True Brew America, craft beer is our lifestyle. From the places we visit, to the food we eat, and even the music that we listen to, craft beer always seems to play a role. True Brew America is about consumers enjoying the craft beer lifestyle. As our world opens back up, people are anxious to travel, explore, and get back to experiencing new as well as tenured breweries. At True Brew America, craft beer lovers can explore and plan their next craft beer experience, educate themselves on different beer styles, learn to cook with beer, and stay up to date on local, regional, and national craft beer news. Most importantly, enjoy and support the Craft Beer Lifestyle.

We started with highlighting the Capital Region of New York because that’s where we are from, and that’s where True Brew was born. We also introduced Boston, Denver, San Antonio, as they are cities we are familiar with and already do business in. Our plan is to introduce a new major metropolis every two months with NYC, Philly, San Francisco, and Houston coming on board before the end of 2021. Our goal is to feature more than 50 cities within the next 5 years.

We’d like to invite you to check out our site, TrueBrewAmerica.com and explore the Capital Region beer scene and beyond. Get to know the site and visit us as you plan your next craft beer experience. “Like” True Brew America on Facebook and Instagram to stay up to date on what’s happening in our backyard and across the country. Let us know what you think.

Lastly, we would like to thank YOU, our loyal readers! Your support of True Brew Magazine has brought our brand to the next level. We could not have done that without you.

Cheers!



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Beer Style of the Month

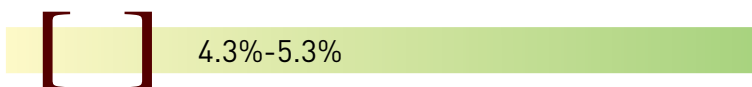
JULY (AMERICAN LAGER)



Capture for more beer styles



SRM (Appearance) pale to dark



ABV (Alcohol By Volume) low to high



IBU (Bitterness) low to high

<i>Origin</i>	Europe, to USA via Germany mid-1800's
<i>History</i>	Although German immigrants had brewed traditional Pilsner-inspired lager beer in the United States since the mid-late 1800s, the modern American lager style was heavily influenced by Prohibition and World War II. Surviving breweries consolidated, expanded distribution, and heavily promoted a beer style that was appealing to a broad range of the population. Became the dominant beer style for many decades and spawning many international rivals who would develop similarly bland products for the mass market supported by heavy advertising.
<i>Appearance</i>	Very pale straw to medium yellow color. White, frothy head seldom persists. Noticeably clear.
<i>Aroma</i>	Low to no malt aroma, although it can be perceived as grainy, sweet, or corn-like if present. Hop aroma may range from none to a light, spicy or floral hop presence. While a clean fermentation character is desirable, a light amount of yeast character (particularly a light apple character) is not a fault. Light DMS is also not a fault.
<i>Flavor Profile</i>	Relatively neutral palate with a crisp and dry finish and a moderately-low to low grainy or corn-like flavor that might be perceived as sweetness due to the low bitterness. Hop flavor ranges from none to moderately-low levels, and can have a floral, spicy, or herbal quality (although often not strong enough to distinguish). Hop bitterness at low to medium-low level. Balance may vary from slightly malty to slightly bitter but is relatively close to even. High levels of carbonation may accentuate the crispness of the dry finish. Clean lager fermentation character.
<i>Bitterness</i>	8-18 IBU's
<i>Commercial Examples</i>	Budweiser, Coors Original, Miller High Life, Pabst Blue Ribbon, Utica Club, Luchesa Lager
<i>Recommended Food Pairings</i>	Lighter cheeses like Gouda or mozzarella, Pizza, Fried Food & Meat: The American Lager has a crisp, clean taste that cuts through fatty and fried foods.



DRINK UPSTATE



SARATOGA EAGLE
SALES & SERVICE



Beer Style of the Month

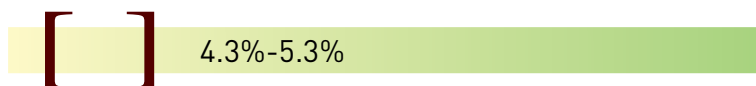
AUGUST
(NEW ENGLAND IPA)



Capture for more beer styles



SRM (Appearance) pale to dark



ABV (Alcohol By Volume) low to high



IBU (Bitterness) low to high

<i>Origin</i>	Vermont, USA, 2003ish
<i>History</i>	A modern craft beer style originating in the New England region of the United States. Alchemist Heady Topper is believed to be the original example and inspiration for many other interpretations that grew in popularity in the early to mid-2010s. Brewers are continuing to innovate and evolve the style, with the style trending towards a less bitter presentation to the point of making a mockery of the term "IPA".
<i>Appearance</i>	Color ranges from straw to yellow. Hazy, often opaque, clarity; should not be cloudy or murky. Any visible floating particulates (hop matter, yeast clumps, etc.) are a fault. Medium to rocky meringue white head with high to very high retention.
<i>Aroma</i>	Intense hop aroma, typically with fruity qualities (stone fruit, tropical fruit, and citrus are most commonly present) reflective of newer American and New World hop varieties without being grassy or herbaceous. Clean, neutral malt in the background. Absence of any malt character is a fault. Any perceived alcohol character should be restrained and never hot.
<i>Flavor Profile</i>	The hop flavor is high to very high and reflects the same characteristics as the aroma. The perceived bitterness can be somewhat low to medium-high. The hop character in the aftertaste should not be sharp or harsh. Low to medium malt flavor, generally neutral, sometimes having a bready, grainy, lightly sweet flavor. Noticeable toast or caramel flavors are a flaw. A supportive alcohol character is acceptable but should never be hot or dominating.
<i>Bitterness</i>	25-60 IBU's
<i>Commercial Examples</i>	Ommegang Neon Rainbows, Hill Farmstead Susan, Other Half Green Diamonds Double IPA, Tree House Julius, Trillium Congress Street
<i>Recommended Food Pairings</i>	Hawaiian Pork Tenderloin, Goat Blue Cheese, Macha Creme Brulee



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Blue Cheese BEER SPREAD

BY KAREN LOGAN

Serves 8

Prep time: 5 minutes

INGREDIENTS:

4 oz. cream cheese
2 oz. blue cheese (crumbled)
3 tbsp Brown Ale
1 tsp garlic powder
1 tbsp mayo
½ tsp onion powder (optional)
Optional: dash of hot sauce

DIRECTIONS:

Mix all ingredients together. Mix until you reach your preferred consistency. Blend at room temperature for a smoother spread. Add a little more beer and mayo to thin spread into a dip consistency. Spread on burger as soon as you remove from grill to allow the blue cheese to melt a little.

Beer Pairing:
Brown Ale



For more cooking with beer recipes visit:

Pairs well with company

For your next get-together, drink in the moment with a glass of Hennepin, a Belgian-style saison crafted by Brewery Ommegang based in Cooperstown. This farmhouse ale has a champagne-like effervescence with a light finish. Delightful on its own, Hennepin goes swimmingly well with a variety of seafood including our new Market 32 Wild Sockeye Salmon Burgers. Full of flavor and ready to grill, this ocean treat is pure pleasure to seafood lovers. Choose Seasoned Grill, Spinach & Feta or Bacon & Cheddar. Pairing this Alaskan import with this local brew and serving to guests is a recipe for delicious memories!



Tangy Mustard

BEER MARINADE & SAUCE FOR PORK LOIN

BY KAREN LOGAN

Serves 4-6

Prep time: 40 minutes

Grill time: 30-40 minutes

INGREDIENTS:

- 1 pork loin (2-3 pounds)
- 12 oz. Black Lager/Schwarzbier
- ¼ c. Dijon or ground mustard
- ¼ c. maple syrup (or honey)
- ¼ c. apple cider vinegar
- ½ tbsp garlic powder

DIRECTIONS:

In a saucepan stir together all ingredients, except pork loin. Bring to a boil, then reduce to a medium-low heat and simmer for 30 minutes stirring often. Let it cool slightly before pouring marinade over pork loin in a storage bag or container. Refrigerate 1 hour or up to 1 day. Pour marinade into a saucepan and boil for 5 minutes. Grill pork loin at 350° for 30 -45 minutes until internal temperature reaches 160°. Spoon sauce over slices of pork loin.

For more cooking with beer recipes visit:



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Adirondack Pub & Brewery **WELCOMES ALL BACK TO LAKE GEORGE**

By Joanne E. McFadden

The barstools are back at the bar at Lake's George's Adirondack Pub & Brewery! When you step into what feels like an Adirondack lodge, your shoulders relax, and you'll want to breathe a deep sigh of relief that a more normal life has resumed. Whether you're just stopping in just for a cold beer or are there for the full dining experience, a visit to Adirondack Pub & Brewery will make it seem like the pandemic never happened, save for the bottles of house made hand sanitizer on every table.

Staff is happy to see locals at the bar enjoying a carefully brewed craft beer without making a food purchase (although the menu has a great selection of appetizer, entrees, and desserts) and is fully prepared for the height of the tourist season when close to five million visitors make their way to the "Queen of American Lakes, taking in what the lake and it environs have to offer, including great, locally made craft beverages.

As people shrug off the COVID fatigue of the past 16 months, Adirondack Pub & Brewery is the perfect place to do it. Between the restaurant's safety protocols, upscale menu, variety of seating options, family-friendly atmosphere, and of course, refreshing, made-inhouse craft beers, hard ciders, and seltzers, the establishment provides a great destination experience on its own or a place to relax after a day of swimming, jet skiing, boating, tubing, kayaking, canoeing, cruising, fishing, or para-sailing along the 32-mile length of Lake George.

HISTORY

Founder John Carr spent a summer backpacking around Europe after college in the 1980s. When he returned to the United States, he could not find beer that compared to what



he drank across the pond, so he became a home brewer. He did this for a decade before deciding to open a brewpub in the center of the Village of Lake George in 1999.

The brewery grew quickly and earned micro-brewery status in 2013, producing an average of 5,000—and up to 7,000--barrels of beer, cider, and seltzer per year in its 20-barrel Bohemian Brewery Imports system on site.

THE PUB

Over the past couple of decades, Carr has kept his focus on high standards for the beers his seven brewers create. The brewery has its popular flagship beers, including the first brew it ever produced, Bear Naked Ale, an amber beer made with caramel malt, its Lake George IPA, a NE IPA made with tropical fruit, citrus, and pine flavors, and Bobcat Pilsner, which won the 2018 World Beer Cup Silver Award. The Lake George IPA is made in “waves,” as brewers switch up the hops they use every three months to keep in interesting for customers.

In addition, brewers place a heavy emphasis on smaller batches, creating seasonal releases, like its popular summer brew, Tangerine Dream, a light and fruity tangerine-infused ale, and heavier, darker stouts and porters for the colder months, such as its peanut butter porter. Even when seasonal beers reoccur, they have a different taste. For example, this summer’s Tangerine dream is “way more orangey and fruity” said Ian Quillinan, who does design and marketing for the brewery.

Each gleaming fermentation tank holds a different beer. Smaller tanks might hold experimental batches that brewers are giving a trial run so that can work out any kinks and make sure the beer has a balanced flavor.

The brewery also makes its own hard ciders and seltzers, and as a nod to its family-friendly atmosphere, there is made-on-site “Bear Wizz” root beer for the under 21 crowd or

grownups who enjoy a good old fashioned root beer float.

Adirondack makes all its beverages with Lake George water, which is piped directly into the brewery and filtered, although Quillinan said that the water does not require much filtering since Lake George is one of the cleanest lakes in the country. In fact, the lake consistently places on lists of the cleanest water in the world, thanks to lake protection organizations around the lake that work to ensure its water quality. That, coupled with New York State ingredients, gives Adirondack’s products a truly unique local taste. Staff bottles or cans all products on the premises.

Adirondack’s distributes its products throughout New York State, except for New York City.

THE GRUB

From the start, Carr designed the establishment to be a social experience, pairing great craft beer with food. Although “pub” is in its name, and there certainly are pub food-type offerings on the menu, such as sandwiches

and juicy burgers, customers can enjoy a substantial variety of upscale dishes as well. For example, the healthy-option Carne Asada Salad features marinated skirt steak from the nearby Kilcoyne Farm, with fresh greens, red onion, tomatoes, black beans, and queso fresco. The dinner menu includes beef, barbecue, chipotle, chicken, and seafood entrees, as well as soups, salads, sandwiches, and burgers.

Even the “pub fare” is upleveled with gourmet touches. The grilled chicken sandwich has sliced brie on it and is accompanied by a chipotle ranch sauce for dipping. Chefs top the barbecue chicken entrée with Adirondack’s own peach bourbon barbecue sauce, and they make the pork belly mac and cheese with a Gouda cheese sauce topped with a sweet onion barbecue sauce.

Some customers come in for a beer and an appetizer, hanging out in one of the pub’s more casual seating areas. The appetizer menu includes traditional fare like chicken wings, nachos, and mozzarella sticks, but also offerings such as poutine, fried cheese curds in a



pretzel coating, and brussels sprouts sauteed with onion, bacon, and dried cranberries, topped with goat cheese. A wildly popular (and some say not to be missed) appetizer is Adirondack's eggplant fries, topped with a balsamic glaze and large pieces of shaved Parmesan accompanied by a hot marinara sauce.

If you still have room for dessert, the sweets menu won't disappoint. There's the Adirondack apple crisp, New York Style Cheesecake, and chocolate lava cake, to name a few. Families can make their own s'mores right at the table, toasting marshmallows over a tabletop "campfire" and assembling them fresh on the spot.

All menus include vegetarian and gluten-free options.

Just as brewers keep their beer interesting for customers, each year, the pub's two kitchen managers rotate a host of weekly specials. For example, a recent lunch and dinner special was a peanut butter and bacon burger made with local beef. The dessert special was a peanut butter parfait made with peanut butter pie, chocolate topping, peanut butter cups, crushed Oreos, and whipped cream.



IN THE ZONE

If this menu has your mouth watering, you can call ahead for seating so you do not have to wait a long time when you arrive.

Although it's located in an area noted for high seasonal activity, Adirondack does a substantial year-round business, attracting mainly customers from a 30-mile radius during the "off" months. However, when late spring hits, the place is bustling with activity, and the restaurant is uber-prepared to accommodate the anticipated influx of summer visitors in four different seating "zones."

Inside the restaurant is one zone, where there are traditional tables and booths in addition to bar seating.

The patio area, which is now available at full capacity, is a charming, covered place for outdoor dining, with lights hanging from the ceiling. It's a great place to dine with the wind providing a pleasant breeze. When inclement weather comes, staff rolls down vinyl "walls" to protect customers from the elements while still offering this cozy dining setting.

Another zone, the "Biergarten," is a more casual seating option featuring a large fire-

place and four smaller fireplaces that mimic charcoal firepits. While this area is uncovered, there are umbrellas. The Biergarten lends itself well to sampling a flight and trying an appetizer.

The fourth zone, which Adirondack has dubbed "The Campground," was born of COVID, when more customers were seeking outside seating. Staff turned a portion of the parking lot into a seating area with picnic tables and umbrellas. This year, the Campground got an upgrade, with a sand-colored paint job on the ground and umbrellas for the tables and picnic tables. This area has a separate menu with appetizers and a couple of sandwiches along with beverages, from which customers order at the bar and food "runners" deliver to their tables. Staff is working on expanding and upgrading this seating area.

Outdoor seating areas are dog-friendly, and the pub provides special dog bowls with ice water for its canine customers.

Adirondack Pub also has an events space on the upper level of the restaurant, which it rents out for events, offering a bar and buffet-style food.



ATTENTION TO AESTHETICS

Just as Carr pays close attention to the quality of his craft beverages and menu items, he has just as much attention to detail in the interior and exterior design of the Adirondack Pub.

The place oozes with rustic Adirondack charm, which is evident the minute you pull into the ample parking area. A grain silo on the exterior of the building signals customers that they are at a brewery. Those familiar with beer making might even spot the hops growing in a planter alongside the building (although they do not use this hops for brewing).

The entrance to the log cabin-style structure gives customers the sense that they're about to enter an old-style Adirondack lodge. The railing of the patio looks as if it was assembled from slim tree trunks and gnarled branches, and there are large pinecone finials throughout the establishment.

The décor provides customers with a visual cornucopia of Adirondack antiques, such as partially constructed canoes turned upside down and strung with lights, old advertising signs, vintage snowshoes deer antler chandeliers, and maps of Lake George and New York State made from slices of slim tree trunks. One table even has a couple of trumpets hanging down over it

Adirondack even carries theme over to its glassware, which features Adirondack animals such as bear, wolves, and fish, with funny quotes to go along with them. Customers can purchase souvenirs like these pint glasses, t-shirts, hoodies, and other swag in a shop just inside the entrance of the pub.

SAFETY FIRST

When COVID hit and the restaurant was forced to close, Carr kept his waitstaff, most of whom work there year-round, employed by switching his nearby High Peaks Distillery over to hand sanitizer production. In addition, he donated hand sanitizer to area businesses and healthcare facilities. Now, there are hand sanitizer stations at the restaurant, as well as the bottles on each table. Carr did not lay off any staff during the pandemic.

Adirondack makes the safety of customers and staff the top priority. "We were really safe during COVID and conscious about what we were doing," Quillinan said. They had fewer tables and on-ground signage, as well as features that encouraged customers to be as safe as possible, such as a sign on the inside bathroom door that suggests customers use their foot to open the door, directing them to a fixture at the bottom to facilitate that. They even offer customers a trifold brochure entitled "Commitment to Safety," which outlines what staff does, in plain view and behind the scenes, to keep people safe, such as hiring a dedication sanitation worker, as well as letting customers know what they can do while they're at the pub.

If you're ready to emerge from the COVID cocoon, put the Adirondack Pub & Brewery on your list. "We're definitely a perfect place to ease back into a kind of normalcy, seeing things and interacting with people," Quillinan said. For those who come to the region for horse racing at Saratoga, Adirondack Pub & Brewery is a shouldn't-be-missed destination, and a great place for Mondays and Tuesdays, the track's "dark" days.

For more info, visit adkbrewery.com. The brewery is located at 33 Canada St., Lake George, 518-668-0002.

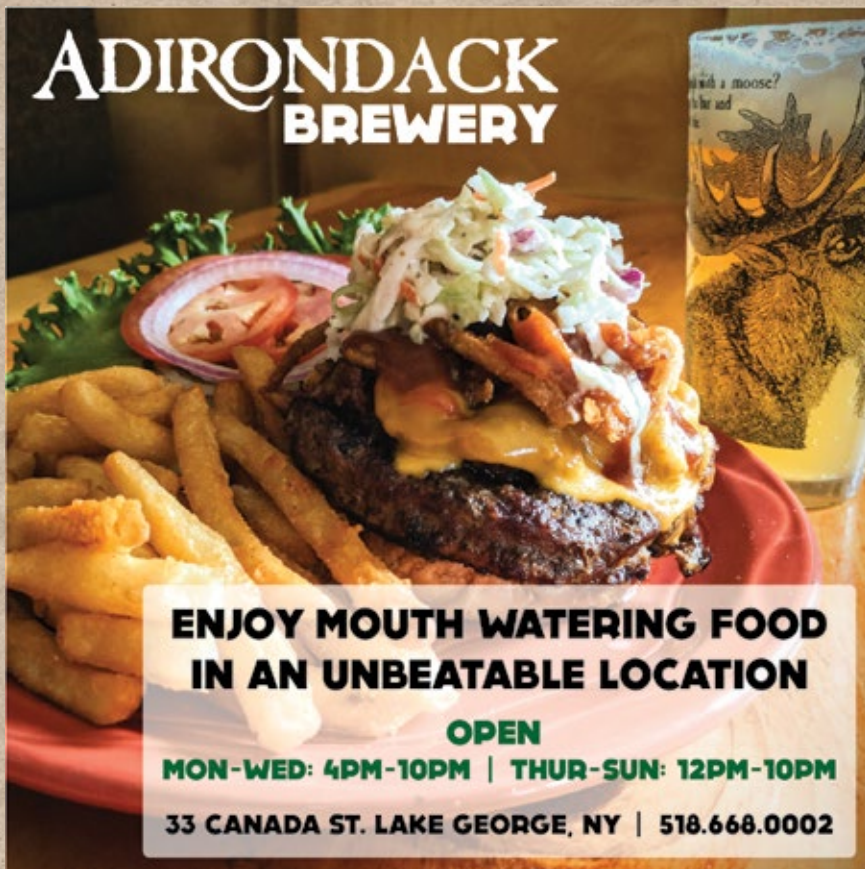


Those who enjoy whiskey can take a walk across the parking lot to High Peaks Distillery, a business that Adirondack Pub & Brewery owner John Carr opened five years ago.

In a small tasting room, customers can sample single malt whiskey, straight bourbon whiskey, rye whiskey, and maple whiskey bourbon made with maple syrup from Warrensburg. Distillers make all spirits on site using peated barley imported from Scotland. They barrel age it in the basement of the building in white oak barrels, with some spirits first aged in oak and then in wine barrels.

You can also try cocktails made with High Peaks' spirits at the Adirondack Pub & Brewery.

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CALENDAR OF EVENTS

Researched and compiled by Karen Logan

SUNDAYS

Active Ingredient Beer Brunch
Good Nature – live music
Saratoga City Tavern – Mug Day Fun
Day 12pm (\$1 off mugs)
Beer Bones – Keg Kicking Sundays
Brewery Ommegang – Brunch BINGO

MONDAYS

Saratoga City Tavern – BINGO 8pm
Tippy Moose – Mac n' Cheese Mondays
Nine Pin – Date Night

TUESDAYS

The Bull and Bee Meadery – Board
Game Night 4pm
Rare Form – B-sides Record Night
Saratoga City Tavern – Trivia 8pm

WEDNESDAYS

The Bull and Bee Meadery – Industry Night
w/ guest bartenders
Good Nature – live music 6pm
Bound by Fate – Uke Meet Ups 6-7:30pm
Nine Pin – Cider Sangria
Great Flats Brewing – Trivia
Beer Bones Taproom – Trivia
Mean Max Brew Works – Trivia
Argyle Brewing Greenwich – Open Mic Night
w/ Thom Powers

THURSDAYS

Indian Ladder Farmstead Brewery & Cidery –
Bark & Sip (bring your dog to the biergarten)
Saratoga City Tavern – Karaoke 9pm
Fort Orange Brewing – Contactless Trivia
Bound by Fate – Trivia
The Warbler Brewery – Trivia 6:30

FRIDAYS

Green Wolf Brewing – live music
Unified Brewworks – Old Thyme Food
Emporium Food Truck (12-9pm)
Indian Ladder Farm Cidery & Brewery –
Ramen Night
Brewery Ommegang – Fire Pit Fridays
Lionheart Pub & Brewery – Happy Hour Trivia
Rare Form – live music in August

SATURDAYS

Walt Whitman – brunch 10-2
Frog Alley Brewing – Live music
Helderberg Mountain Brewing – Live music
Unified Brewworks – Old Thyme Food
Emporium Food Truck (12-9pm)
Fort Orange – food truck 3-7pm
Crossroads Brewing – live music
Plan Bee Farm Brewery – live music
& food trucks

JULY

1-Rare Form Brewing – Little Viking Co
food pop-up
Argyle Brewing – 518GR8 concert The
Bluebillies \$10
Nine Pin Cider Works – The Great Weenie
Roast 4pm
3-Unified Beerworks – music w/ Frank
Murray (4-7pm) w/Old Thyme Food
Emporium food truck
Argyle Brewing (Cambridge)– live music w/
Jason Irwin
The Real McCoy – music w/ The River Band
and food truck by Coffee Planet & Moby Rick's

4 INDEPENDENCE DAY

Unified Beerworks –Smokin' the Good Stuff
food truck 12-4pm
Argyle Brewing (Cambridge)– Brunch w/ Bob

6-Nine Pin Cider Works – PINGO 6pm

7 DIVE BAR DAY

Unified Beerworks –Two for the Road food
truck 12-4pm
Wolf Hollow Brewing Co. – Guest Bartender
Battle 5pm

8-Argyle Brewing (Cambridge)– music w/
Rachel Garniez \$10

9-Argyle Brewing (Cambridge)– 518GR8
concert Caitly Gallagher
Rare Form – music w/ Front Biz, Brule County
Bad Boys, Art Class Warfare 6pm

10-Rare Form – Say Cheez 518
food truck pop-up

Argyle Brewing (Cambridge)– live music
w/ Doghouse Carpenters (2-4pm)
Insolent Willies 5-8pm
Unified Beerworks – music w/ Jim McArdle
(4-7pm) w/Old Thyme Food Emporium food
truck

Bound by Fate – music w/ Erin Harkes
Druthers Schenectady – music by The
Wreckless Duo 7pm

11-Argyle Brewing (Cambridge)– Brunch
w/ Bob feat. Jacob Shipley
Unified Beerworks –Smokin' the Good Stuff
food truck 12-6pm

13-Fort Orange – Harry Potter Themed
Trivia 6pm
Indian Ladder Farmstead Brewery & Cidery –
4th Annual Oyster Fest 11am

14-Unified Beerworks –Smokin' the Good
Stuff food truck 3-8pm

15-Unified Beerworks –The Hangry Scot food
truck 4:30-7:30pm

16-Argyle Brewing (Cambridge)– 518GR8
concert Girl Blue/ Dark Honey \$15
Frog Alley Brewing – music w/
Little River Bend
Old English – Garden Party 6-9pm

17-Frog Alley Brewing – music Air Supply
Argyle Brewing (Cambridge)– Hillview Farm
House concert w/ Honeysuckle \$20

18-Unified Beerworks –Ty's Taco-rio food
truck 12-6pm
Argyle Brewing (Cambridge)– Road Rambler
concert Miss Tess \$15

19-Mocha Lisa's Caffé – Paint & Sip
6-8:30p \$45
Nine Pin Cider Works – Trivia 6pm

AUGUST

20-Bye-i Brewing – Rock the Block After Party w/ Fuzzy 8:30pm

23-Argyle Brewing (Cambridge)– 518GR8 concert Deb Cavanaugh
Bound by Fate – music w/ Rich Clements Trio

24-Argyle Brewing (Cambridge)– 518GR8 concert The Sherian Nolan Trio \$10

Frog Alley Brewing – music w/ Wild Side
Wolf Hollow Brewing – 518 Brews Social for Regional Food Bank

25-Unified Beerworks –Smokin' the Good Stuff food truck 12-6pm
Fort Orange – Yoga 11:30
Wolf Hollow Brewing – Cornhole for a Cause

26-Nine Pin Cider Works – The Cidermaker's Cellar

28-Unified Beerworks –Two for the Road 4-8pm
Fort Orange Brewing Corn Hole League Session 2 start (runs through 9/28)

30-Rare Form – Albany Distillery Co. Showcase

31-Rare Form – Grounded Matters skin care pop-up 1-5pm
Unified Beerworks – music w/ Frank Murray 4-7pm w/Old Thyme Food Emporium food truck
Frog Alley Brewing- music w/ Completely Unchained

1 MEAD DAY-

The Bull and Bee Meadery – Pillage Mead Re-release w/ Helderberg Meadworks & Brick By Brick 4-8 pm

Unified Beerworks –Smokin' the Good Stuff food truck 12-6pm

Wolf Hollow Brewing – Pints & Poses (yoga) 10:30am

3-Nine Pin Cider Works – PINGO 6pm

4-Unified Beerworks –The Hangry Scot food truck 4:30-7:30pm

5 NATIONAL IPA DAY

6 INTERNATIONAL BEER DAY

7-Unified Beerworks – music w/ Rob Fleming 4-7pm w/Old Thyme Food Emporium food truck

8-Unified Beerworks – Ty's Taco-ria food truck 12-6pm

10-June Farms – Goat Yoga, Pizza & Brew 4-9pm

11-Unified Beerworks – Smokin' the Good Stuff food truck 3-8pm

12-Unified Beerworks – Smith's Smoke Shake food truck 4-8pm

14-Druthers Schenectady – music by The Wreckless Duo 7pm

14-15-Indian Ladder Farmstead Brewery & Cidery – New York Capital District Renaissance Festival (w/ pub crawl add-on)

15-Wolf Hollow Brewing – Pints for Paws

17-Mocha Lisa's Caffé – Paint & Sip 6-8:30p \$45
Nine Pin Cider Works – Trivia 6pm 2-6pm

21-Indian Ladder Farmstead Brewery & Cidery – Pickle Fest

22-Unified Beerworks – Smokin' the Good Stuff food truck 12-6pm
Crossroads Brewing – Nosh food truck

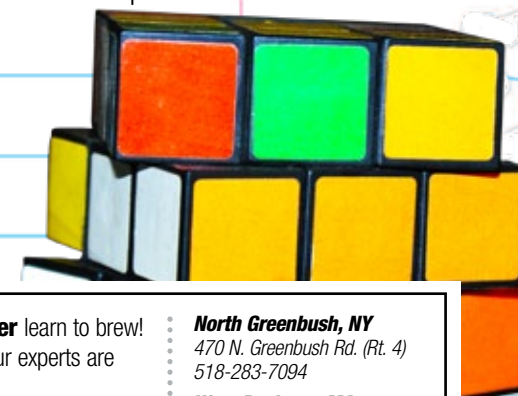
23-Fort Orange Brewing – Oktoberfest Can Release & others

25-Unified Beerworks – Two for the Road food truck 4-8pm

26-Unified Beerworks – The Hangry Scot food truck 4:30-7:30pm

28-Fort Orange Brewing – 518 Brews Social Event 2-6pm

29-Unified Beerworks –Smokin' the Good Stuff food truck 12-6pm



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SUMMER IN SARATOGA

A Craft Beer Lovers Dream

By Erik Budrakey

If you are anything like most Capital Region residents, now that the world is opening back up having seemingly stifled Covid-19, you'll likely be heading up to Saratoga Springs at least once over the next month or so. After all, it is *"The August Place to Be"*, with fun spots to visit such as the Saratoga Racecourse, Saratoga Lake, SPAC and of course, the burgeoning downtown shopping and bar scene. And this year, with the track opening back up and SPAC finally unveiling a powerful live music line-up, the summer is shaping up to give us all several reasons to shoot up to Saratoga and enjoy some beers. Over the past few years, Saratoga has done a nice job at promoting itself to be more than just a summertime destination. Especially if you are into craft beer! Saratoga plays host to multiple craft beer brewfests, harvestfests, and Oktoberfests during the cool autumn months. Saratoga Beer Week brings thousands of craft beer lovers to the city each winter for a week-long celebration including tap take-overs, beer dinners, and other craft beer centric promotions at bars and taverns across downtown. And there are even more brewfests

in the Spring. It's safe to say that Saratoga County has a little something going on year-round for craft beer lovers. Relative newcomer breweries to the area, such as Whitman Brewing Co and Artisanal Brew Works, have enhanced the scene with their own fresh suds and cool events while "better-beer bars" such as Henry St. Taproom, The Local, and Saratoga City Tavern have all sharpened their swords with unique draft beer programs. Saratoga, NY now has a pretty hip craft beer scene, year-round. So, as we head into the heart of the summer, let's take a look at the best places for you to grab a great craft beer when you head up to 'Toga to enjoy the amenities. After much research (drinking beers at various locations), and in no certain order, here are our recommendations:

We reached out to these bars, breweries, restaurants, and beverage center and asked them about their beer philosophy (how they decide what to carry), their food, and what is that one thing that they want the Capital Region beer enthusiast to know about their establishment.



HENRY STREET TAPROOM

Address: 86 Henry Street

Hours: Mon-Tues: Closed, Wed-Fri: 4PM-Close, Sat-Sun: 2PM-Close

Phone: 518-886-8938

Founder: Ryan and Sonja McFadden

Established: 2012

Vibe: Cozy, sort-of like the inside of an Adirondack cabin. Deep, old-wood decor.

Bar is made from wood that is more than 600 years old. Relaxed. Feels at home with no beer snobbery.

Food: Says Ryan, "We have strong focus on classics done right. Scratch Kitchen -we make 5 different kinds of bread in house. We love pairing beer & cheese, so we put a lot of thought into our cheese list. Our food is legit."

Beer Philosophy: “We offer a wide variety on our 16 draft lines and we try to touch every style. We curate the beer list for our customers and make decisions based on what we think will be great. We keep a sharp eye on the market and watch for beers that are new, hip, and highly rated. We also carry a variety of specialty and one-off can offerings. You can count on 25-30 different beers in cans, many of them local.”

That One Thing: “We pride ourselves in outstanding and knowledgeable service. All of our staff are Certified Beer Servers through the Cicerone program. All servers and bartenders are beer-educated, friendly, and fun.”



MINOGUE'S BEVERAGE CENTER

Address: 16 West Ave & 264 Maple

Hours: Sunday: 10AM – 6PM, Mon- Sat: 9AM – 8PM

Phone: 518-584-1160

Founder: Jack Minogue

Established: 1921, expanded to Saratoga Springs in 1977

Vibe: Well lit, well stocked retail Beverage Center. Rows and rows of bottled and can beer. Huge refrigerated section for cold beer. 12 draft line growler filling station. Plenty of ice! Friendly and helpful staff.

Food/Other: It's a beverage center. Grab some beef jerky or bar style chips and snacks. Also featuring water, soft drinks, tobacco, and vape products.

Beer Philosophy: Says Minogue, “Offering more than 1500 different packages with about 800 of those craft beer. Our craft beer strength right now lies in the wide variety of IPAs that we carry. We have all of the national,

regional, and local favorites and we go out of our way to bring in the highly sought-after IPA one-offs. We also look to seasonals to keep the rotation going and we try to get as many local one-offs as possible. For our 12 draft lines, we look to local first. We sprinkle in a few regional and occasional national brand on draft, but we are mostly focused on hot locals.”

That One Thing: “If you are coming into Saratoga from out of town, we are perfectly located to fill your cooler on your way to SPAC or the track. If you're local we hope to be your everyday, go-to store for all of your beer needs and desires.”



THE LOCAL – PUB & TEAHOUSE

Address: 142 Grand Ave

Hours: Monday-Friday 11:30am-11pm, Saturday & Sunday 9:30am-11pm

Phone: 518-587 - 7256

Owners: Jonathan Haynes & Michael Phinney
Established: 2007

Vibe: Located in the historic Dublin Neighborhood of Saratoga Springs' west side. Comfortable taproom with a long bar with cozy dining rooms that wraps each end of the bar. Front patio outdoor dining. Affectionately known as “The Local,” keeping with Irish tradition of referring to the closest neighborhood pub as “their local,” you will find friendly and attentive servers who quickly remember your name after a few visits. Hidden gem: Check out the little-known patio out back! Both patios are dog- friendly.

Food: A mix of traditional pub fare featuring Irish, English, German and sometimes Scottish and Czech dishes.

Beer Philosophy: Says Haynes, “Each draft line is dedicated to a style and we rotate within that style. From IPA's to gose, from lambics to pilsners to stouts, and cask ales...you will find a beer for you. We have many regulars from the area, but we also welcome tourists and business travelers to come and enjoy our comforts and great beer. Due to our eclectic draft beer line-up, our sold-out mug club, with 220 members, has about a five-year waiting list!”

That One Thing: The Bartender noted, “We rotate our beers regularly, so nothing is ever the same. What was on tap for your last visit, will be different on your next visit. We pride ourselves on our draft diversity and quality.” A mug club member overhearing the conversation added – “While you're here you will experience good beer, good food, and no BS. Plus, it's chill.”



KING'S TAVERN

Address: 241 Union Ave

Hours: Sun-Tues:

Phone: 518- 581-7090

Founders: Fitch Bros (Jason, Patrick, Adam)

Established: 2014

Vibe: Upbeat tavern vibe with a focus on good times. Still emerging as a better-beer bar, the fact is, King's is the PERFECT place to grab a great craft beer while you are on the way to the track or to a show at SPAC. Somehow, it's become our can't miss stop on the way into Saratoga to do pretty much anything! King's is the perfect meet-up spot for you and your friends, featuring a jukebox with all of your favorites, a pool table, and an open/social atmosphere. For regulars and late-night

patrons, King's is always on point.

Food: Diverse menu of pub fare. (All appetizers are served in retro lunch boxes!)

Beer Philosophy: Patrick says, "We offer a good mix of craft beer combined with traditional favorites. Yes, we have beers like Corona Light and Bud Light available, because those consumers certainly come in here. But, having 15 draft lines to play with, we also take pride in having a solid craft beer rotation and something for everyone. We have a good mix of local craft breweries and we keep our eye out for regional specialties."

That One Thing: Jay says, "Just...Cheers to Saratoga!"



SARATOGA CITY TAVERN

Address: 19-21 Caroline

Hours: Every day: Noon – 4AM

Phone: 518- 581-3230

Founders: Fitch Bros (Jason, Patrick, Adam)

Established: 2006

Vibe: Five floors of fun and beer. The first floor opens up to a seating/entertainment area on the right, a long narrow bar area on the left. Behind that bar? 69 Draft lines! The most in the Capital Region. All properly cleaned according to The Brewers Association standards: Every two weeks! Also, on any given day during the afternoon, you will usually find an array of Local/Regional/National craft brewery reps 'catching up on their admin work' (Drinking beer).

TBM: "Describe your five distinct floors in one sentence each."

Fitch Bros: "Our first floor offers great food and the biggest draft beer variety in the region. Second Floor is a 'Dive Bar' with 17 draft lines including many local craft. The third floor we call 'The Apartment'. It's got a unique vibe and features 13 diverse draft lines, 12 of them craft beer. The third floor is definitely 'boom-boom'. It's a club scene. The fifth floor is 'The Rooftop'. It's the place to be on beautiful summer days and nights. We offer 9 beers on tap. It's gorgeous and features a scenic view of downtown Saratoga."

Food: "We have a new Chef. The food is amazing! You have to try it. It's so good!"

Beer Philosophy: Jay says, "With 69 draft lines, we have no problem offering every type a beer drinker at least 1-2 options. While offering everyday favorites, we are also able to present the rarest, most sought-after specialists. We have a solid relationship with all of the breweries and their reps, so we get access to all of their beers and a great heads-up to what is in the pipeline. Our draft beer program is a constant work in motion, and we take great pride in it."

That One Thing: "Saratoga City Tavern is the city's original craft beer bar. Between our craft draft selections and five floors of unique atmosphere, we have something for everyone. Come visit and have a great time!"



WHITMAN BREWING COMPANY

Address: 20 Lake Ave

Hours: Please visit our website or follow us on Facebook to confirm our summer hours

Phone: (518) 682-3602

Founders: Mother & Son; Kathy and Will Crager

Established: 2019

Vibe: A hip, comfortable gathering place with the Whitman Taproom on the ground floor and

the Walt Café on the upper floor. The taproom's seating area is spacious, with a fireplace as its centerpiece. There's a sitting area with a couch, two armchairs and a carpet in front of the fireplace, and there are long high-top tables as well as traditional seating with booths and chairs. Very comfortable patio as well. Food: Detroit-style pizza with unique, gourmet twists such as the Korean BBQ chicken pizza with Kimchee, ranch, and scallions, or the "Fun Guy" pizza with wild mushroom, feta, red onion, and truffle honey. Other menu offerings are eclectic, with American, Asian, Mexican, and Italian snacks and salads.

Beer Philosophy: "We aim to have something for everyone - IPAs, Sours, Lagers, Hard Seltzers, something dark, Farmhouses & Saisons and more," says Director of Brewery Operations, Meg Thompson, "And, everything is available to take home - Cans, bottles, crowlers, or growlers. We've got 'em all!"

That One Thing: The brewery's staff is excited about growing the brewery and handling the challenges that arise. Beer is also available in Walt Cafe, located on the second floor, starting at 8AM Tuesday-Sunday. So, you can get draft pours and beer to go, even when the Taproom is closed.



PINT SIZED

Address: 489 Broadway

Hours: Sunday 12– 8PM, Mon & Tues 3 PM – Midnight, Thurs-Sat Noon – Midnight

Phone: Nah. Don't call tbh.

Founder: August Rosa

Established: May 2017

Vibe: Retail Bottle-Shop with a small bar and a few tables. Welcoming and fun. Knowledgeable staff. Consumers are a mix of certifiable beer geeks and casual brew fans.

Food: Bar Snacks

Beer Philosophy: Says Rosa, "I follow the consumer trends to determine what we carry. That being said I like to make sure that we have a style of beer available for every type of beer- drinker. We tend to focus on one-offs and specialties that are rare and sought-after to differentiate us from other bars in the area. Between our 12 draft lines and more than 100 unique craft-beer can offerings, you can bet that you'll find a beer that you'll love."

That One Thing: "Pint Sized has a pretension free vibe. Beer is fun!"



ARTISANAL BEER WORKS

Address: Recently moved to 615 Maple Ave
Hours: "Please visit our website or follow us on Facebook or Instagram to confirm our summer hours."

Phone: (518) 306-4344

Founders: Kurt Borchardt & Colin Quinn

Established: 2016

Vibe: Quinn tells TBM, "Currently we have a temporary taproom with a large outdoor biergarten, but the taproom isn't overly spacious. We're actively renovating a 10,000 sq ft building on the same property as our temporary taproom, which will be the new home to our brewery, restaurant, and huge outdoor biergarten and private event space."

Food: You can carry in your own snacks or have food delivered from a number of local spots. We also have food trucks during the weekends, check social media for our current food truck offerings.

Beer Philosophy: "We create high quality craft style beers that appeal to consumers who are looking for local, fresh, handcrafted beers. It is important to us to produce a selection of beers that appeals to different segments within the

market as well as beers for the most discerning craft beer enthusiast."

That One Thing: "We share a deep passion for quality craft beer, but we don't take ourselves too seriously. Life is too short to be pretentious."



DRUTHER'S BREWING COMPANY

Address: 381 Broadway

Hours: Sunday-Thursday: 11:30AM – 11PM,
Friday-Saturday: 11:30-Midnight

Phone: 518- 306-5275

Owners: Chris, Rick and Karen Martell,
George de Piro, Victor Sosnowski

Established: 2012

Vibe: Upscale taproom with a great patio. It's buzzing with all sorts of people – young and old, families and 20-somethings, enjoying great food and beer.

Food: Wood-Fired Pizza, hearty traditional pub favorites from burgers to mac & cheese, salads to pretzels and beer cheese dip.

Beer Philosophy: Brewmaster de Piro tells TBM, "We brew a diverse beer menu with great renditions of many different styles, from stupidly-hopped hazy IPAs to maltilicious lagers and fruity sours. We don't expect every customer to like every one of our beers, but we expect that every customer can find at least one beer they like. A diverse beer menu is the key to a fun life!"

That One Thing: "Our Chief Brewing Officer has won more awards at the Great American Beer Festival and World Beer Cup than any other brewer in the region, including two under the Druthers banner (The Dare German-style sour ale and Druthers 80 Shilling Ale)."



THE BARRELHOUSE

Address: 68 Beekman St

Hours: Wednesday – Saturday Noon - Midnight,
Sunday 2PM - 8PM, Monday 2PM - 10PM, Closed Tuesday

Phone: (518) 871-1502

Founder: Charlie Usas

Established: 2104

Vibe: The Barrelhouse drips "after hours" history. From the vintage beer lights hanging over the tables and trays adorning the walls you get the feeling that you're just hanging out in your favorite uncle's basement. The building started as Derossi's Italian Restaurant in the 1900's and as was as well known for its infamous clientel list of wiseguys looking to escape the city heat in the Summer, as it was for it's beautiful patio adorned with grape arbors the family would make wine from. "It was "Lucky" Luciano's favortie restaurant. The stories we've heard from the Derossi Family are unreal", says owner Charlie Usas. The Barrelhouse house has kept the patio tradition alive with a beautiful Beer Garden, where hops now replace the grapes.

Food: Simple food, done well, with an emphasis on locally sourced products. The bulk of the menu of Burgers, Sandwiches, Sausages and such is made in house. They're also smart enough not to re-invent the wheel when they don't have to. Breads from Rock Hill Bakery just up the road, sausages from the 100 year old sausage maker up the road and veggies from a Horse Driven CSA just outside of town all add to what makes a menu that looks so simple so very special.

Beer Philosophy: Yes, please! If you like beer, you're sure to find something you'll love at The

Barrelhouse. While they've built a reputation for having some of the best and hardest to get beers around there's something here for everyone. Their ties to the local community are evident with their fantastic selection of local brews and when the craft gets too heavy there are plenty of lighter, domestic options in the cooler. Hang around long enough and you're bound to see the 'Gansett Draft kick.

That One Thing: The Tunes! The Barrelhouse has a soundtrack like no other bouncing from Prince to Blind Faith before spinning towards a run of Bootsy Collins with a little Herb Alpert for good measure and, of course a heavy sprinkle of the bars spirit animal, David Lee Roth. Better yet, their lineup of live music on the weekends is can't miss. The Saratoga Strings Band holds a Thursday residency and the rest of the weekend you'll find some of the best musicians in the area embracing their Patio Bandstand as a great spot to have a couple cold ones and do what they do best.

SARATOGA RACE-COURSE – FOURSTARDAVE SPORTS BAR

Address: 267 Union Ave

Hours: Wednesdays– Sundays 11am – Final Race. Opening Day-July 15th- Final Race Day-September 6th

Established: 1863

Vibe: While great Craft Beer is available at a variety of bars and serving stations throughout the track, Fourstardave's features a solid local craft beer line-up. According to their website, "Escape the elements and stay within close proximity to the trackside apron! The Fourstardave Sports Bar includes more than 80 tables



available for paid reservation and a sports bar which features an extensive craft beer selection, popular food vendors, and 60 flat-screen televisions. Configurations include tables that accommodate two, four and six guests."

Food: Various food vendors throughout the track. Something for everyone.

Craft Beer on Tap: 15 draft lines featuring: Druthers No Excuses IPA, Saranac Blueberry Ale, Adirondack Brewing's Tangerine Dream, Brown's Brewing Co's Krush, Lake Placid Brewing's UBU Ale, Keegan Ales' Mother's Milk, Brewery Ommegang's Witte, Brooklyn Brewery Summer Ale, Captain Lawrence Brewing's Effortless Grapefruit IPA, Ithaca Beer's Flower Power, Artisanal Beer Works' Daily Double, Genesee Ruby Red Kolsch, Mad Jack Brewing's Pilsner, and Bad Seed Original Dry Cider.

That One Thing: Gone are the days where the only way to get a great craft beer was to bring your own cooler of it. Now, there is a wide assortment of National, Regional, and Local craft beers available for you to enjoy. Also, there are local craft beer samplings at the track every Friday!



SARATOGA PERFORMING ARTS CENTER (SPAC)

Address: 108 Avenue of the Pines

Concert Schedule: Visit Spac.org for Summer concert line-up

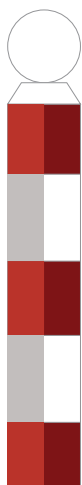
Established: 1966

Vibe: Live Music Concert Venue.

Food: Various food vendors throughout the venue.

Craft Beer Menu: Founders All Day IPA, Fiddlehead IPA, Dogfish Head TBD, Sierra Nevada Hazy Little Things, Druthers all in IPA, Adirondack Lake George IPA, Goose Island IPA, Frog Alley Moe-Hop, Long Trail Ale, Citizen Cider.

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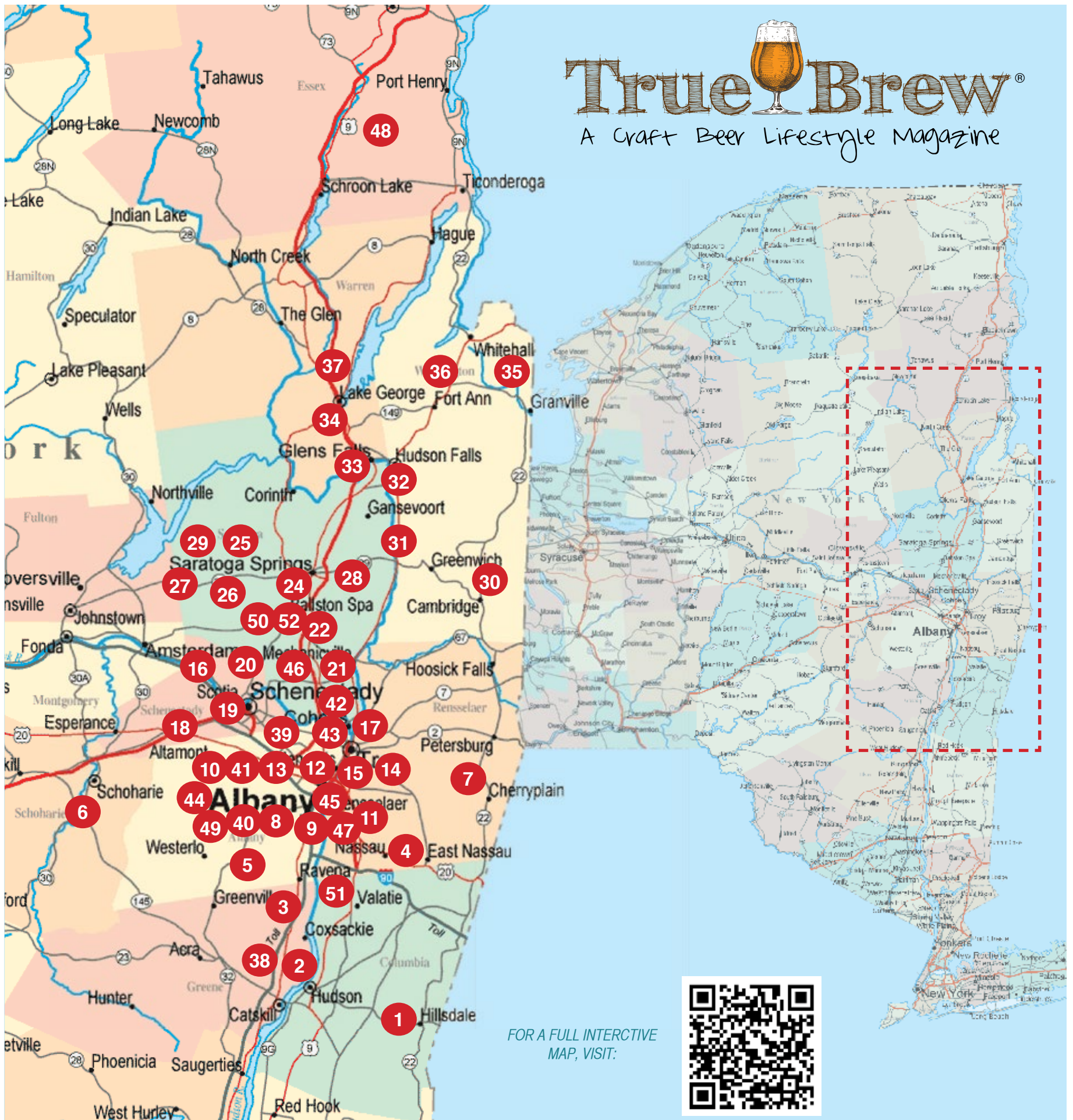
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7 QUESTIONS - MINOGUE'S BEVERAGE

JACK MINOGUE

By True Brew

Let's face it, most of us looking forward to getting back up to Saratoga this summer to enjoy the track, SPAC, downtown, or one of the many other attractions that the city has to offer. And, most likely, we'll need beer, seltzers and some ice. Minogue's Beverage Center is a fourth generation family business that has proudly been serving the region for 100 years. Minogue's started in 1921 as a soda bottling plant in Granville, NY. After prohibition ended in 1933, Michael T. Minogue

opened a beer distributorship. In 1967 John M. Minogue Sr. opened a Beverage Center on Quaker Road in Queensbury, NY. Minogue's Beverage Centers now operates in 4 locations with one in Queensbury, one in Maltby and two in Saratoga. John's son, Jack Minogue, now oversees all four locations while navigating the fast moving world of beverages. We recently swung by Minogues on West St to buy some beers and to sit down with Jack to ask him 7 QUESTIONS:

TBM: You've been active in the family business since 1921, what is the biggest/most notable change in the industry today versus when you first started?

JACK: Well, certainly the selection. Post prohibition there were really only about 40 breweries in the country. Now there are more than 8,000! Consumers now have so many more options to choose from. Also, there were no hard iced teas, lemonades, or hard seltzers back then.

TBM: As the owner of multiple beverage centers, you pretty much have access to all of the great beers that are available. What beers to you tend to have in your fridge on a regular basis?

JACK: Saranac is my favorite craft beer. I also enjoy Stella Artois and Peroni.

TBM: Outside of running your businesses, what other hobbies/interests do you enjoy?

JACK: Running 4 stores doesn't allow for much free time. But when time allows, I enjoy a round of golf.

TBM: With dozens and dozens of new beers coming out every month, how do you decide which products to carry and which to not?

JACK: We listen intently to our customers and always consider what their needs are. We also work closely with our distributors and directly with many breweries. We trust their recommendations.

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

JACK: John F. Kennedy, Yogi Berra, Mohamad Ali

TBM: Wife? Kids? Pets?

JACK: I have 3 kids. Have had many pets over the years. I love animals.

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

JACK: We work extremely hard to keep clean stores, have a huge selection, and be knowledgeable about the products and brands that we carry. Most of all, we pride ourselves in our customer service. Be sure to stop by one of our stores and check us out.



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Craft Beer Local News & Notes July/August 2021 Issue

NEW YORK-BASED INDUSTRY VETERANS LAUNCH RETURN BREWING – NYC, NY –



A New York-based team of brewing industry veterans announce the creation of Return Brewing, to debut in Fall 2021. Returning to old-world craftsmanship while looking ahead toward paradigm-shifting innovation, Return Brewing represents the intersection of refined technical expertise and infinite exploration. The new concept is co-founded by Mikey Lenane, Jack Liakas and JD Linderman, who bring over two decades of collective experience at Brooklyn's nationally lauded Sixpoint Brewery where they respectively led innovation, design, and brewing. The friends will each contribute their individual areas of expertise to all aspects of Return, with Lenane focusing on Innovation and Quality, Liakas on Creative and Design and Linderman heading up Brewing. They are joined by Eric Bachli, formerly of Sixpoint and Boston's destination Trillium Brewing Company, who is lending his expertise to the project as a strategic advisor. Taking inspiration from traditional brewing techniques, global and historical fermentation methods, the experimental ingredient treatments coming out of the world's leading kitchens, and the seasonal availability of the bounties of the Hudson Valley, Return's offerings will comprise a number of distinct identities, including: "TAVERN" beers which encompass: Accessible, quality-forward styles centering best-in-class ingredient sourcing and brewing technique. "GARDEN" beers which will: Feature in-house fruit and herb processing to create farm-direct local Hudson Valley beers, feature country and primitive style mixed ferments with foraged ingredients, and comprise a line of Eastern European raw ales. "ARCHIVE" which is a line of strong ales featuring: Blending from an extensive barrel-aging fleet, an exploration into Whole Hive Mead, and Components and blends heat-aged in a Maderization chamber to create new flavors. The range will be highly localized and largely focus on the bounties of the Hudson Valley, with the notable exception of Return's hoppy ales which will feature specific farms from across the globe to center the unique terroir and characteristics in those exceptional hops. Return will open a Hudson, New York brewery and taproom next year – a true return home for co-founder Mikey Lenane who grew up in nearby Coxsackie. They look forward to working with the region's farms, businesses, and the community at large to make a positive impact in Hudson. The first offerings will be available in the Hudson Valley and New York City beginning Fall 2021 through select distribution, to be announced.

SINGLECUT RELEASES LIMITED EDITION IPA THAT MAY IMPROVE YOUR GUITAR SKILLS - ASTORIA, NY –



SingleCut Beersmiths has announced the launch of a limited edition DDH IPA: NOTES. NOTES IPA (7% ABV) is the apex of SingleCut's love of music and beer. The juice drenched DDH IPA is brewed with hand selected hop buds, added in multiple

stages, to give an intense tropical citrus aroma of fresh orange slices, warm sweet mango, tangy white grapes, resinous citrus rind, and a long gentle linger of tangerine. "NOTES isn't just a beer. It's a beer that'll actually teach you how to play guitar," said Rich Buceta, founder of SingleCut. "I always say, beer is my passion, but music is my life – and Notes is a culmination of just that. So not only are you going to be able to enjoy an amazing beer, but we also designed the can to be functional. Just scan the code on the can, and in between sips, our Notes AR filter will show you how to play some of the key chords in Rock music. It's bringing a whole new dimension to #DrinkLoud." The uniquely designed can label is a "made to (junior scale)" fretboard of a guitar that enables practicing finger placement for chords right on the can itself. Collector's packages include custom canisters that fit all four 16-ounce cans (\$18 MSRP) and include fully functional guitar picks. NOTES IPA is available in select retailers throughout the New York and New Jersey region. The limited-edition special packaging canisters (\$24) are exclusively available at SingleCut's taprooms in Astoria and Clifton Park, NY.

ARGYLE BREWING PRESENTS LIVE MUSIC AT THEIR CAMBRIDGE LOCATION - CAMBRIDGE, NY –



Argyle Brewing will be hosting live music at their Cambridge taproom throughout July and the rest of the summer. With live music almost every day, check out their social media for the full lineup. Co-Founder Christopher Castro tells TBM, "A note on our concert series called 51GR8, it features local 518 luminaries writing and performing original work. Arrivals-emerging artists on tour. Road Rambler- seasoned and accomplished artists. And a note on the beer! The refreshing Summer Shandy is back on tap, and the hint of lemonade is perfect for the hot summer days ahead. We have fresh batches of the crisp River Run Brut IPA, and Caddis Fly Cream Ale. We'll be canning all three, so folks can appreciate the cover artwork of local designer, Sara Kelly!"

RARE FORM ANNOUNCES JULY EVENTS – TROY, NY –



Taproom Manager Christopher Gokey tells True Brew, "On Thursday, July 1st we'll be hosting a Food Pop-up w/ Little Viking Co. HOT PLANTS/FAST FOOD – A traveling vegetable manipulator Little Viking Co will be setting up shop from 4pm to 8pm. On Friday, July 9th we'll have live music featuring Front Biz, Brule County Bad Boys, and Art Class Warfare! That show starts at 6pm. We'll follow that up on Saturday, July 10th with another Food Pop-up with Say Cheez 518. Join us Saturday July 10th for lunch from 12 noon to 3pm. Say Cheez 518 is a local food truck that specializes in Grilled Cheese and other hot sandwiches. Come try out there delicious & creative food and don't forget to ask about our tot. Then, we'll Little Viking Co back on Saturday, July 24 from 1pm to 5pm. The following Friday, July 30th we are teaming up to showcase Albany Distillery Co. Albany

Distilling Co. will be onsite selling and slinging cocktails all evening for Troy Night Out. Come down and show some love for the best duo in craft beer and spirits.

The Albany Distillery Company is a small craft distillery located in Albany, New York's historic downtown. Using both modern and traditional methods, they produce spirits of exceptional quality one small batch at a time. Lastly for July, on the 31st we'll host a Pop-up with Grounded Matters called GET GROUNDED. Ground Matters will be at Rare Form from 1 pm to 5 pm showcasing all natural, homemade skincare products for your body, mind, and soul. Packaged in up cycled containers!

PARADOX BREWERY NORTH HUDSON, NY -



Marketing Manager, Meghan Eagan tells TBM, "At Paradox Brewery, we have been expanding our tasting area with an additional outdoor tent to join our outdoor pavilion, indoor tasting room, and adjoining deck.

This expansion has been wonderful as our guests have been incredibly supportive during the transition out of Covid restrictions. As of June 16th, Covid-19 restrictions have lifted in the State of New York and Paradox Brewery is incredibly pleased to begin the return to normalcy. Our new location in North Hudson NY opened one week prior to the March 2020 Covid-19 world-wide shutdown. Because of this, we have been continuously learning and adapting and are excited for the future. With the expansion of our additional pavilion, we offer a wide range of areas for guests to come and enjoy their favorite Paradox brews. To make our guest experience more enjoyable, we have started to introduce live music to our brewery every Saturday. This new perk of a post-Covid-19 world has been wonderful. In addition to live music, we also host food trucks every weekend in addition to our regular menu items. Alongside our pizzas, bratwursts, tater tots, and IPA pretzels, we will soon be adding a permanent menu item of locally sourced, black Angus beef. Acquired from a local farmer who feeds his cattle our spent grain from our beer production, these new Paradox burgers have been a hit! Throughout July and August, we have six specialty brews making their way to our tasting room. On July 2nd you will see the return of our Love Potion and Big Fruity Gose series with Love Potion #3, Raspberry Ale with Lactose, and Big Fruity Gose '21, Mixed Berry Gose. At the end of the month, on July 30th, The Last Hefe on the Left, our German-Style Hefeweizen, will be re-released alongside a new brew, Pathological Lager, an Italian-Style Pilsner. During this July 30th release, we will be offering a traditional, 23-ounce Hefeweizen glass. With limited quantity, these glasses will be certain to sell out! For the month of August, we will be releasing Earl Haze, an Earl Grey Gose, and One-Handed Applause Meridian, a Single Hope New England Style IPA with Meridian Hops. We are actively hiring new employees for our tasting room and kitchen. Follow us on Facebook, Instagram, or Twitter @paradoxbrewery or check out our website www.ParadoxBrewery.com to sign up for our newsletter and be the first to know. Cheers!"

FORT ORANGE BREWING – ALBANY, NY –



Co-Founder, Jim Eaton informs True Brew, "We've got a lot going on this summer and we look forward to welcoming local beer fans into our taproom. Join us each Thursday as Trivia Nights Live tests your knowledge! Free to play with Fort Orange

Brewery prizes for halftime leaders and top team at the end of each evening. Seating if first come/first serve. On July 13th, we'll host a Harry Potter Themed Trivia. Test your knowledge of all-things Harry Potter and the Wizarding World (books & movies) at our special trivia night! Grab your loved ones, Potterhead, squad or your furry buddy and let's have some fun! A food truck will be announced closer to the event. Doors and food truck service at 5, trivia kicks off at 6 pm. Speaking of Food Trucks, we'll be hosting a rotating line-up of Food Trucks on most Saturdays from 3-7 pm. Check in with us on Facebook for specifics each week. We are still putting together details for our August events, but I can tell you on August 23rd we will host a can release which will include our Oktoberfest cans and on August 28th we'll be welcoming guest to our 518 Brews Social Event from 2-6 pm. More details on those events will be updated on our website in the coming weeks."

CHATHAM BREWERY NEWS & NOTES – CHATHAM, NY –

Co-Founder Tom Crowell explains, "For new beer, in July we'll introduce the newest member of the Bombogenesis family- Stratagensis- a DIPA following the Bombo mash double dry hopped with Strata, Mosaic and Citra hops. 8.5% ABV 48 IBU. Also, look for a new Pale Ale from Chatham- a back to the roots

pale with citra hops, 6% ABV, 40 IBU. Stay tuned to our Social Media for release dates. Then, on August 14th we'll be looking forward to Chatham Summerfest- Chatham's annual block party, with bands, food truck vendors and more. That runs from 12-8pm and we'll be updating our website and Facebook as more details emerge. Lastly, on August 15th we'll host Farmer's Daughter Gravel Gridner- presented by CBRC- the Capital Bicycle Racing Club – this is the Hudson Valley's premier gravel bike ride bringing 700+ of the northeast's best riders on a 100km route with over 6,000 ft of climbing. The prize? A pint of cold Farmer's Daughter rye at PS21 in Chatham. Music and Food trucks. We look forward to welcoming everyone down to the brewery this summer. Cheers!"

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BALLAST POINT BREWING CO. CELEBRATES 25TH ANNIVERSARY WITH MIX PACK - SAN DIEGO, CA



Ballast Point started out in the back of a homebrew supply store in 1996, fueled by a grassroots beer culture and a shared love of great beer. Irrespective of the journey, Ballast Point remains inherently San Diegan, a Southern

Californian brewery that feels equally at home on the ocean in a fishing boat, surfing, at the baseball park, on the golf course, cycling, hiking, or tossing burgers in the backyard with friends. To celebrate a quarter century of brewing, Ballast Point is releasing a new, limited-release 25th Anniversary Mix Pack. These beers embody the past, present, and future of Ballast Point with four classics that commemorate the journey along the way: Calico (Amber Ale, 1996), California Kölsch (German Style Pale Ale, 1996), Sculpin (IPA, 2005), and Big Gus (IPA, 2021). “From our gritty Home Brew Mart to our big production facility in Miramar, Ballast Point concentrates on the beer and what it means to enjoy beer with friends,” says Brendan Watters, co-founder of Kings & Convicts Brewing Co. and CEO of Ballast Point. “We are going to continue innovating and sharing great beer and look forward to doing so for the next 25 years.”

DUCLAW INTRODUCES LIL' SOUR ME AMERICA - BALTIMORE, MD



Inspired by classic rocket popsicles, DuClaw Brewing just dropped a miniature version of its beloved summer staple, “Lil’ Sour Me America,” hitting shelves for the

first time in 12oz cans by mid-June. The refreshing medium-bodied ale stays true to its patriotic roots, combining three rich fruit swirls of cherry purée, raspberry purée, and key lime juice. The subtle ruby hue and red tinged foam pairs well with any firework show or sweltering beach day too. “After seeing the buzz and overwhelmingly positive reactions to our original Sour Me America, we knew we had to bring it back for our summer lineup,” said DuClaw Director of Brewery Operations Chris Wood. “Playing off nostalgia is always a great creative challenge, and capturing the notorious flavor trifecta was a big win.” Lil’ Sour Me America features Saaz hops and a 5.5% ABV. It can be found on shelves now in 12oz cans, or on draft at select locations in states where DuClaw is sold.

YUENGLING REFRESHES LIGHT LAGER 99 RECIPE - POTTSVILLE, PA



D.G. Yuengling & Son, Inc., America’s Oldest Brewery®, announced the refresh of Yuengling Light Lager 99, with a new and improved recipe for their light amber lager. Masterfully developed to maintain the full flavor profile similar to Yuengling’s flagship Lager brand, new and improved Light Lager 99 has just 99 calories, 3.2 grams of carbs and 4% ABV. This contemporary refresh of the beloved light beer is the ideal beverage for legal drinking age adults who don’t want to sacrifice character and taste for a low-carb, low-calorie beer. This light beer offers a best-in-class flavor experience that finishes smooth and clean after each sip with stats that today’s consumers expect from their light beer. “With today’s demand for low carb and low-calorie beers and a fun-filled summer around the corner, it was the perfect time to push the boundaries of taste with our Light Lager,” said Jennifer Yuengling, Vice President of Operations and 6th generation family member, D.G. Yuengling & Son, Inc. “We listened to our fans’ evolving tastes and responded by refining our Light Lager beer. Light Lager 99 further strengthens the Yuengling LAGER franchise by delivering a light beer with better calorie, carb and ABV stats and iconic flavor. In addition to its new recipe, Yuengling’s Light Lager 99 packaging features a new modern design with blue and white coloring and more prominent calorie, carb, and ABV stats. Fans can expect to see Light Lager 99 across Yuengling’s 22-state footprint this month just in time for the summer. As America’s Oldest Brewery, Yuengling continues to create new opportunities for consumers to enjoy the brand, including the recent releases of Raging Eagle Mango Beer, Golden Pilsner and Yuengling Hershey’s Chocolate Porter. Light Lager 99 is the latest product update inspired by consumer feedback. It is also the newest addition to Yuengling’s impressive light beer portfolio, which also includes FLIGHT by Yuengling, the Next Generation of Light Beer™, and PA regional favorite, Yuengling Premium Light Fans are encouraged to follow the Yuengling social media accounts for the latest news on Light Lager 99 and exciting content that is sure to fuel more excitement.

OSKAR BLUES RELEASES DEATH BY FLAPJACKS ENGLISH PORTER - LONGMONT, CO



OSKAR Blues Brewery announces the debut of Death By Flapjacks English Porter (6.5% ABV), the second entry of 2021 in their series of over-the-top Death By beers inspired by cult classic Death By Coconut Irish Porter. Death By Flapjacks will be available nationwide starting June 20, in 4-packs of 12 oz. cans

and on draft. A flapjack-inspired brew might sound flipping crazy, but a big-time breakfast beer with decadent flavors of maple and vanilla was a natural fit for the Death By Series. Picking up where Death By Coconut, Death By King Cake and Death By Affogato left off, Death By Flapjacks takes its cue from the universal breakfast food – pancakes. A gulp of Death By Flapjacks hits you with a huge maple wake up call, jacked up on syrupy goodness. Smooth vanilla, lactose, and a subtle hint of nutmeg complement the honey and crystal malts in this English Porter to provide the pancake-like vehicle for massive maple flavors. “Brewing a pancake beer makes it all the more socially acceptable for me to never turn down a beer with breakfast when it’s offered,” said Juice Drapeau, head brewer for Oskar Blues Brewery. “The lactose and maple combination makes Death By Flapjacks a completely unique drinking experience great for early mornings and late nights or when late nights become early mornings.” Death By Flapjacks English Porter is the second offering in the Death By Porter Series. Find it on shelves nationwide in 4-packs of 12 oz. cans and on draft this summer. Superfans of the eponymous Death By Coconut can expect the return of the cult classic this fall.

RESTAURANT & BAR INDUSTRY LEADERS PARTNER TO HELP RETAILERS DRIVE REVENUE - SYRACUSE, NY

BeerBoard, the industry leader in technology for food & beverage industry, and A Head For Profits, the North American leader in draft beer equipment sales, installation and service, and are pleased to announce a partnership. The partnership provides the hospitality industry better options for realizing the profitability and functionality of the bar business. BeerBoard has established itself as the hospitality industry’s leader in technology and insights. Managing over \$1 billion annually in total bar sales and 65,000 products, it enables retailers, brewers and distributors to make data-driven decisions for their business. Its patented digital platform captures, analyzes and reports real-time data related to bar performance, sales and guest engagement. Insights partners, including bar owners, suppliers and top executives across the industry, receive reports on sales trends broken down by region, location, brand, style and category. “We are excited to partner with A Head For Profits and about the value it will bring to a large segment of our industry,” said Mark Young, Founder and CEO of BeerBoard. AHFP has challenged its team to assist the bar industry to serve great draft beer, and this is a challenge we embrace. AHFP accomplishes this through routine line cleaning and preventative maintenance of all draft lines to insure the best possible draft beer is being served. We are also constantly training our customers focusing on product and draft system knowledge. “It just makes sense for us to partner with BeerBoard.

We both look out for our clients and help them find custom solutions for their business,” said Mark Rubentein, COO of A Head For Profits. “Bar operators need to run a profitable business so they can stay in business for a long time. We are excited that this partnership will bring more custom offerings to all of our clients.” As part of this joint venture, the companies will immediately begin marketing efforts for its technology and services to approach decision-makers at every level within the industry: C-suite level executives for corporate and franchise-owned retail operations, Beverage Ops managers, Owners and Managers of local or regional chains, and Owners of independent operations. A complete listing of products and services offered is as follows: PRODUCT / SERVICES: BeerBoard:

- Flow Metering
- Real Time Perpetual Inventories
- Inventory Yield Management
- SmartMenus
- Profit Margins
- Contactless menu w/ QR Code
- Complete Food and Beverage offerings
- Video Promotions to drive revenues
- Include total bar, Happy Hour features, Food features, Time of Day feature (local time)
- P@Y (Pay at Table) platform for guests
- Management Reporting to include
 - Profit Margins
 - Quantity Discounts
 - Cost Increase
 - Keg Deposits
 - Delivered vs Sold
- Claim Your Brand
- Brand Management Platform for producers to download current logos and branding from brewers, their most current FDA Nutritional Data and Tasting Notes and Food Pairings.

AHFP:

- Draft Beer Equipment and Installation
- Line Cleaning Services for draft beer equipment
- Custom Draft Beer Towers Sales
- Wine On Tap System Sales and Installation
- Cocktails on Tap System Sales and Installation
- Preventative Maintenance
- Service Calls for Repairs
- Nitro Cold Brew System Sales and Equipment
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- Expert Advice on the Industry

For More Information:

<https://www.beerboard.com>



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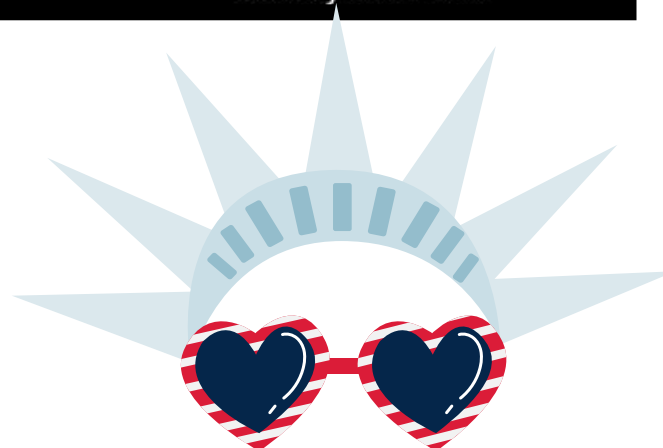
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SUMMER INDEPENDENCE

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V A O L C Z W V I F N W A L L I H A M Z X K I Y O E Z T R B
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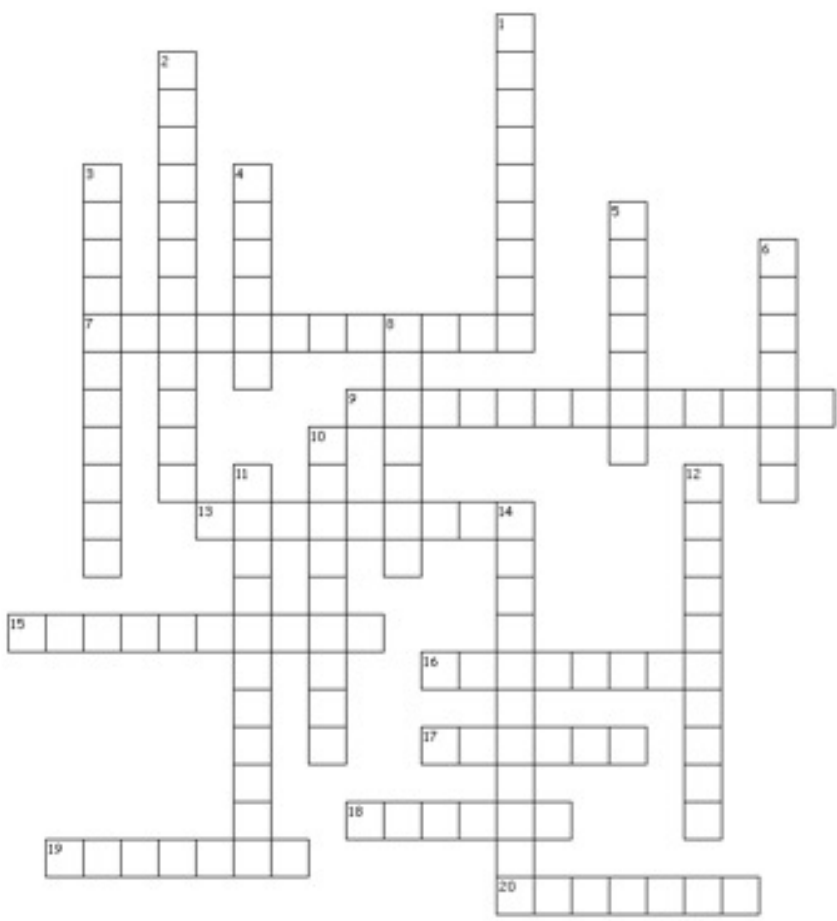
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SUMMER INDEPENDENCE

ACROSS

- 7. STARS & STRIPES
- 9. OUR WAR FOR FREEDOM
- 13. 7/4 IS A _____ HOLIDAY
- 15. LARGE PICNIC FRUIT
- 16. NY BREWERY SUMMER ALE
- 17. PUBLIC PROCESSION/CELEBRATION
- 18. AMERICAS FIRST CRAFT BREWERY
- 19. COLONISTS DEFEATED THIS ARMY
- 20. STARS AND _____

DOWN

- 1. AMERICAS OLDEST BREWERY
- 2. WEST COAST BREWING PIONEER
- 3. _____ OF INDEPENDENCE
- 4. PACKED MEAL EATEN OUTSIDE
- 5. FRUIT USED IN EARLY AMERICAN BREWS
- 6. STATUE OF _____
- 8. INDEPENDENCE EQUALS _____
- 10. SPECTACULAR EXPLOSION
- 11. BREWERY NAMED AFTER PATRIOT
- 12. 1ST AMERICAN PREZ
- 14. GLENS FALLS, NY BREWERY



The CIDER TREEHOUSE

ORCHARD

We source 100% of our apples from local Capital Region and Hudson Valley orchards. Our ciders are crafted from a blend of seasonal heirloom and dessert varieties.

PRESSING

After the apples are collected and sorted, they are put through a grinder and pressed at the orchard. The fresh juice is then brought straight to the cidery.

TESTING

The fresh pressed juice is tested for sugar and acidity levels to help determine the desired flavor profile of the final product. After testing, the juice is transferred to a 330 gallon fermentation vessel.

FERMENTATION

Different strains of yeast are added to the juice and complete fermentation takes place in 7-10 days. Other ingredients such as blueberries or raspberries may be added for co-fermentation to create a unique cider.

AGING

After fermentation, the cider is aged for 3-6 months in carboys, barrels, or stainless steel tanks depending on desired effect. At this step, other natural ingredients may be introduced to infuse unique flavors.

PACKAGING

After the cider making process is complete, it is hand packaged into bottles, kegs and cans right in the Nine Pin cidery.

NINE PIN



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929 Broadway, Albany, NY
(518) 449-9999

OUR HOURS

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Wednesday	11-9
Thursday	11-10
Friday	11-11
Saturday	11-11
Sunday	11-7

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