

NOVEMBER-DECEMBER 2021

True Brew

A Craft Beer Lifestyle Magazine



MEAN MAX BREWING
MAYBE NOT-SO-MEAN BEER

**WASHING DOWN
THE FIRST THANKSGIVING**

CREATE YOUR OWN HOLIDAY BEER DINNER

7 QUESTIONS WITH LYDIA KULBIDA



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Daniel P. McCoy
Albany County Executive

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Cares about our community

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THURSDAY - Movie Night : 6pm

FRIDAY - Happy Hour \$1-Off Beers & Ciders : 4pm-Close

SATURDAY - Bottle Day - Discounts On All Bottle Sales : 12pm-Close

SUNDAY - Special Events : Check Social Media

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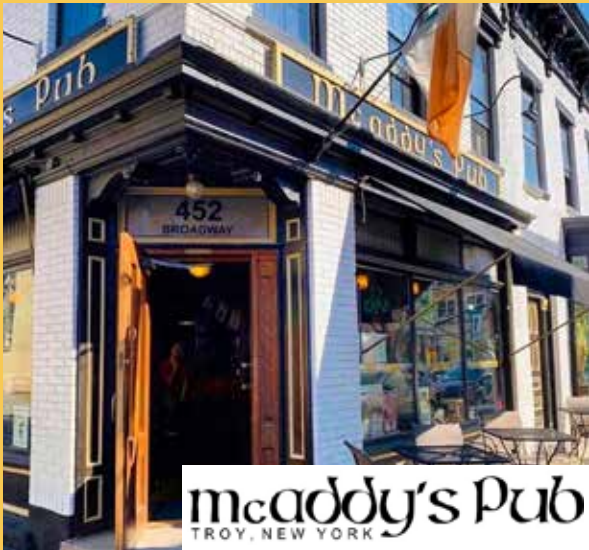
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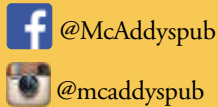
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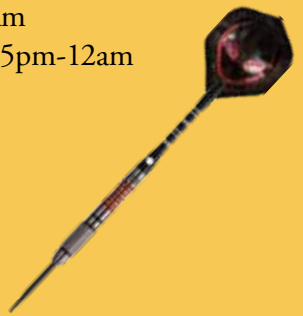


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NOVEMBER
(WINTER SEASONAL)



Capture for more beer styles



SRM (Appearance) pale to dark



ABV (Alcohol By Volume) low to high, depending



IBU (Bitterness) low to high depending on base beer

Beer Style
of the Month

Origin	A long, long time ago
History	Throughout history, beer of a somewhat higher alcohol content and richness has been enjoyed during the winter holidays, when old friends get together to enjoy the season. Many breweries produce unique seasonal offerings that may be darker, stronger, spiced, or otherwise more characterful than their normal beers. Spiced versions are an American or Belgian tradition, since English or German breweries traditionally do not use spices in their beer.
Appearance	Medium amber to very deep brown (darker versions are more common). Usually clear, although darker versions may be virtually opaque. Some chill haze is acceptable. Generally, has a well-formed head that is often off-white to tan.
Aroma	Any combination of aromatics that suggests the holiday season is welcome. The base beer style often has a malty profile. Hop aromatics are often absent, subdued, or slightly spicy. Some fruit character is optional. The overall aroma should be balanced and harmonious and is often fairly complex and inviting.
Flavor Profile	Spices and optional fermentables should be supportive and blend well with the base beer style. Rich, malty and/or sweet malt-based flavors are common, and may include caramel, toast, nutty, or chocolate flavors. May include some dried fruit or dried fruit flavors. Bitterness and hop flavor are restrained. Generally, finishes rather full and satisfying, and often has some alcohol flavor.
Bitterness	will vary depending on the underlying base beer. ABV is above 6%, and most examples are dark in color.
Commercial Examples	Anchor <i>Our Special Ale</i> , Goose Island <i>Christmas IPA</i> , Great Lakes <i>Christmas Ale</i> , Harpoon <i>Winter Warmer</i>
Recommended Food Pairings	Charcuterie and cheese plates, Holiday desserts



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Beer Style of the Month

DECEMBER (BALTIC PORTER)



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>	London, England, late 1700's
<i>History</i>	Traditional beer from countries bordering the Baltic Sea, developed indigenously after higher-gravity export brown or imperial stouts from England were established. Historically top-fermented, many breweries adapted the recipes for bottom-fermenting yeast along with the rest of their production.
<i>Appearance</i>	Dark reddish-copper to opaque deep brown (not black). Thick, persistent tan-colored head. Clear, although darker versions can be opaque.
<i>Aroma</i>	Rich malty sweetness often containing caramel, toffee, nutty to deep toast, and/or licorice notes. Complex alcohol and ester profile of moderate strength, and reminiscent of plums, prunes, raisins, cherries, or currants, occasionally with a vinous Port-like quality. Some darker malt character that is deep chocolate, coffee or molasses but never burnt. No hops. No sourness. Exceptionally smooth.
<i>Flavor Profile</i>	As with aroma, has a rich malty sweetness with a complex blend of deep malt, dried fruit esters, and alcohol. Has a prominent yet smooth Schwarzbier-like roasted flavor that stops short of burnt. Mouth-filling and very smooth. Starts sweet but darker malt flavors quickly dominates and persists through finish. Just a touch dry with a hint of roast coffee or licorice in the finish. Malt can have a caramel, toffee, nutty, molasses and/or licorice complexity. Light hints of black currant and dark fruits. Medium-low to medium bitterness from malt and hops, just to provide balance. Hop flavor from slightly spicy hops (Lublin or Saaz types) ranges from none to medium-low.
<i>Bitterness</i>	35-40 IBU's
<i>Commercial Examples</i>	Zywiec Porter (Poland), Smuttynose Baltic Porter, Jack's Abby Framinghammer
<i>Recommended Food Pairings</i>	Aged Gouda, Prime Rib, Deconstructed Smores

A pair worth sharing

Hints of
Orange Peel
and Coriander

Baby Bella Mushrooms,
Fresh Garlic, Oregano,
Basil and Kale make this
a flavorful favorite.

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Ordinarily, you might match a regular meat lasagna with a lighter beer like a Pilsner. But our Turkey Kale Lasagna, made with Market 32 Free From Ground Turkey, is no ordinary lasagna, and Rare Vos from local Brewery Ommegang is no ordinary beer. This easy-drinking Amber Ale is bursting with festive flavor, making it the perfect partner for our take on a classic holiday crowd-pleaser. Luckily our lasagna serves 12. Get the recipe at pricechopper.com and get the party started!

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BY KAREN LOGAN

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BEER BRAISED *Meatballs*

Serves: 6-8 appetizer

Prep time: 15 min

Cook time: 35 minutes

INGREDIENTS:

1 pound ground beef
½ cup Italian breadcrumbs
½ cup grated parmesan
¼ cup minced onion
2 cloves garlic, minced
1 cup Belgian Amber Ale
1 can tomato sauce (14.5 oz)
3 tbsp tomato paste
1 cup chili sauce (or ketchup)
½ cup brown sugar
2 eggs, beaten
Salt & pepper to your liking
(¼ - ½ tsp)

DIRECTIONS:

Preheat oven 400°F. Mix beef, breadcrumbs, cheese, onion, garlic, salt & pepper. Shape into 1" balls (makes about 20 meatballs). Bake meatballs about 10 - 15 minutes (browned). In a large pot add beer, tomato sauce, chili sauce, sugar. Bring to a boil and then reduce to low simmer. Add the baked meatballs to the sauce. Cover and simmer for 20-30 minutes, stir occasionally.

Crockpot? Mix the liquid ingredients in the crockpot instead of pot. Add baked meatballs to the sauce. Cook on low for 4-8 hours (the longer = thicker sauce)

Beer Pairing:
Rare Vos Amber Ale





NOW AVAILABLE



CHRISTMAS ALE

BY KAREN LOGAN

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Pilsner PARMESAN POTATOES

Serves 6-8

Prep time: 20 min

Bake time: 50 min

INGREDIENTS:

4 lbs. Yukon Gold potatoes,
peeled and thinly sliced
1 cup beer pilsner
1 cup minced sweet onion
1 garlic clove, minced
1 cup parmesan
½ cup heavy cream
1 tbsp flour
1 tsp paprika
Pinch Salt & pepper
1 tbsp butter (optional)

DIRECTIONS:

Preheat oven to 350°F. Butter
(or coat with cooking spray)
13x9" baking dish. Add the
potatoes in layers. Sprinkle
potatoes with minced onion.
Mix cheese, cream, beer,
flour, paprika, salt & pepper
together. Pour mixture slowly
over potatoes and gently stir so
all potatoes are evenly covered.
Cover dish with foil and bake
for 30 minutes. Remove foil and
bake for 15-20 more minutes.
Let dish rest for 10-15 minutes
before serving.

Tips: Freshly grated parmesan
is best. Sprinkle some
seasoning into mixture to
elevate the dish. Try thyme or
hot pepper flakes too.

Beer Pairing:

Premium Pilsner

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WASHING DOWN THE FIRST THANKSGIVING

BY BRIAN PETRO COURTESY OF The Alcohol Professor

Before 1609, the history of the Mayflower had been lost. When a group of investors, including captain Christopher Jones, purchased the ship in 1609, it became a trading ship. Its typical day became delivering wool and other textiles to France and picking up Bordeaux wines and Cognac to bring to England. It did have a few adventures outside of that route, like the time it went to Norway to deliver hemp, hops, and hats and pick up wood and tar. That ended poorly, with the cargo being ditched to save the ship in the

middle of a North Sea storm. There were a few trips to the Mediterranean as well, and one rumored adventure to the coast of Greenland for some whaling. After a run to France in 1620, Captain Jones brought the ship back to London and was hired for a different type of transportation: bringing a group of Protestant separatists to the New World.

They began to stock provisions for the long trip, including beer, wine, and “aqua-vitae,” most likely whiskey or brandy. Hops were just starting to find

their way into brewing as a flavoring element in England. It was so new that the end result was referred to as an “ale” if it did not have hops in it, and “beer” if it was hopped. This was an important element of the trip. We may think that the Puritans did not drink, but they loved their liquor. Many of the writings about arriving in the New World revolved around lamentations concerning the lack of taverns to welcome them after the long journey.

The trip overseas was a rough one. So rough, that one of the main masts broke. There was a serious discussion on turning back to England and calling it off. They were able to fix it with the help of tools that were brought for the new intended settlement near the Hudson River, at that point considered part of Virginia. Including the crew, over 130 passengers set sail. Most of them made it to Cape Cod, where a rough sea and impending winter made them stop there. They set foot on land on November 11, with Captain Jones leading the way.



Over the next month, they made several excursions into the frozen woods, finding buried pots of beans and corn used to supplement their dwindling rations. They got lost on their first excursion, forced to spend the freezing cold night with a makeshift shelter, their “victuals” being “only biscuit and Holland cheese, and a little bottle of aquavitae.” It is fortunate for them they did not encounter anything more deadly than the cold and snow. The local tribesmen, part of the Wampanoag Confederacy, would not have been pleased to find their stored food for spring had been raided. They were looking for the best place to start a settlement in this chilly landscape. By Christmas of 1620, they had decided on Plymouth for their colony and started to build.

THOSE WHO COULD AFFORD BEER DRANK IT BECAUSE IT WAS SAFER THAN THE WATER

The general disdain for water that the British had was cultural. In England, only the poorest of people drank water. Even middle class workers could afford beer, cider, or at the very least milk and tea. People that could afford beer drank it because it was safer than the water, especially in cities. This was well before landfills, recycling, and water treatment. Anything that was dumped in the street or thrown out the window could end up in the local water source. The sources of water in the New World were considerably cleaner than the ones in London. One even wrote that it could be considered a suitable replacement for the beer or wine. Those sources were still not spotless. Sickness was starting to creep into the ranks of the settlers, as well as the crew of the Mayflower.

Illness and rough seas kept the ship anchored there until April of 1621, when the crew sailed for home port. On the ship, there was only beer, and the crew was going to protect that for the journey home. Even with so many sick men and women on the ship, settlers were allowed water only. Sailors went as far as to declare that when Protestant leader William Bradford asked for beer, “it was answered that if he was their own father, he should have none.”

Though half of their number died in that hard winter, they were able to start planting the crops they brought along with



Massasoit (of The Wampanoag) meeting English settlers.

them. The Wampanoag helped them with their planting, introducing them to some of the edible native plants in the area. The tribe aided in hunting and fishing, expanding the diets of the Protestants, and keeping them alive through the harvest. Fortunately for the English, one of the fruits they were provided were apples. Without barley or any other grains to spare for brewing, and with their initial stocks of liquor long gone, hard cider became a staple drink. It was relatively weak, clocking in around 2-4% ABV, but it was something other than water or tea.

Water and tea were the two things the Wampanoag enjoyed drinking. There is some debate, but by and large there is no evidence that northern tribes drank alcohol until it was introduced by colonists. Tribes in what is now the southwest United States and all of Mexico enjoyed a variety of fermented beverages, like pulque (a wine made from the agave plant) and tiswin (beer made from corn). There are some mentions of large pots of wine that tribes drank from, but if it was fermented it was accidental. No technology was available to prevent the fermentation process from happening, so low levels of alcohol were most likely present. There is some mention that tribes in Georgia and other southern states fermented beverages, possibly due to a climate more conducive to the process.



The First Thanksgiving by Jennie Augusta Brownscombe



BY HARVEST TIME THEY HAD SETTLED IN WITH THEIR NEW NEIGHBORS

By harvest time, they had settled in with their new neighbors and were planning on having a feast to celebrate their first successful, but meager, harvest. They invited the Wampanoag to the feast, which lasted for three days. In addition to what the settlers provided, which involved local birds, wheat, peas, and corn, the tribe brought clams, mussels, raspberries, strawberries, local nuts, and at least five deer. There is no record of it, but it is thought there was three to five gallons of cider provided by the Protestants to drink. Or about as much as my family may go through on Thanksgiving Day.

Want to replicate what the Pilgrims could have enjoyed at their feast? Hard ciders are where to start. Try sips like **Adirondack Brewery Farmhouse Craft Hard Cider** (Silver Medalist of the 2021 New York International Cider Competition), **Strongbow Gold Apple** (Silver Medalist at the 2016 New York International Beer Competition), **Original Sin Extra Dry** or any other cider on the drier side. With the settlers having very little sugar on hand,

the naturally fermented cider would have been dry to our tastes. Most American ciders are going to have some sugar added. For those who would rather reach for a beer, go for something with a low ABV and low IBU to last the meal.

Fuller's London Pride would be an excellent consideration for the table with its malty backbone and light hoppiness. **Goose Island Honkers Ale** is a high quality English bitter that offers a malty/hoppy balance. And I cannot ignore the Pilgrim's hometown brewer, **Mayflower Brewing Company**, and their **Golden Ale** that would be a great addition for craft and non-craft beer drinkers alike. When in Plymouth, right?

Sitting down with close family and friends, for any reason, is an occasion to be thankful. Towards the end of any year is a good time to sit back and reflect about what the year has brought to you, taken out of you, and how you are going to build on both of those experiences. As you get ready to dine with those near and dear, bask in the warmth of the season. Remember the hardships that the Pilgrims experienced to get to their new home, and how these two different groups of people came together in friendship over a meal. Happy Thanksgiving!

WE ARE SO FALL

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Impress Your Guests

CREATE YOUR OWN HOLIDAY BEER DINNER

Planning a holiday feast this year? If so, you are sure to have put much thought into the food and ambiance that you are preparing for your family. To bring your experience to the next-level this year, let's put just a little thought into what local craft brews that you might consider presenting to enhance the flavor of your dishes. Have fun with it!

CHEESE & CRACKERS - (various cheeses) – Beer Pairing: Farmhouse Style Ales/Saison – Beer and cheese are both traditional farmhouse products. Both are fermented and aged and both balance sweetness and acidity with earthiness and fermentation flavors. Local Recommendation: *Common Roots In Bloom Saison*
SHRIMP COCKTAIL -Beer Pairing: Witbier – light enough to compliment even delicate seafood, the citric notes and tartness of Witbier enhance the natural shrimp flavors. Local Recommendation: *Ommegang Witte*

BAKED HAM - Beer Pairing: Marzen/Oktoberfest – The slight hop presence cuts through fat while the juicy malt profile of the beer mingles perfectly with baked ham's juices and flavors. Local Recommendation: *Bye-i Oktoberfest*
TURKEY - Beer Pairing: American Amber Lager – Amber Lagers have enough caramel flavors to link up nicely with the roasty/caramel flavors in any roasted poultry dish. Local Recommendation: *Brooklyn Lager*

PRIME RIB – Beer Pairing: American Brown Ale or Porter – Bright hop character and dark/roasty flavors wrapped around the full-bodied malt center of Brown Ales and Porters provide the perfect complement to the juicy, roasty flavors of the beef. Carbonation provides scrubbing bubbles that cleanse the pallet leaving your next bite just as flavorful as your first.
Local Recommendation: *Druthers Fist of Karma Brown Ale or Rare Form Karass Robust Porter*

SIDES - Stuffing, Mashed Potatoes, Green Bean Casserole – Seriously? No need to worry about pairing beer with your side dishes. That would be waaaay too geeky. But rest easy, the beer you choose to pair with your main course will work just fine with whatever sides you decide to crowd your plate with.

VANILLA ICE CREAM – Beer Pairing: Sour Fruit Beers – Fruity Sourness works beautifully in contrasting the flavors of the vanilla and adds new complexities based on what fruit beer style you choose. Local Recommendation: *Unified Beerworks Have It Her Way*

PUMPKIN PIE – Beer Pairing: Oatmeal Stout – Big roast character coupled with chocolate and coffee notes make this pairing the perfect ending to any holiday meal. Local Recommendation: *Brown's Oatmeal Stout*



Recommendations by:
Erik Budrakey, Certified Cicerone



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CALENDAR OF EVENTS

Researched and compiled by Karen Logan

SUNDAYS

Brewery Ommegang – Brunch BINGO
Nine Pin Cider Works – private campfires
Tippy Moose – Tippy Brunch 10am-2pm
Saratoga City Tavern – Mug Day Fun Day
12pm

MONDAYS

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

TUESDAYS

Fort Orange Brewing – Trivia 6:30pm
Saratoga City Tavern – Trivia 8pm
Beer Bones – Trivia 7pm

WEDNESDAYS

Active Ingredient Brewing – Trivia
Mean Max Brew Works – Trivia
Great Flats Brewing – Trivia
Tippy Moose – Wing Night
Paradox Brewing – Draft Days (\$5 pints)

THURSDAYS

Bye-I Brewing – Trivia
Emporium Farm Brewery – Trivia
Paradox Brewing – Draft Days (\$5 pints)
Nine Pin Cider Works – private campfires
Crossroads Brewing – Brewers' Night & Taco Night
Saratoga City Tavern – Karaoke 9pm
Bound by Fate – Trivia
Warbler Brewing – Trivia
United Beerworks – Food Trucks Thursdays in November except Thanksgiving

FRIDAYS

Nine Pin Cider Works – private campfires
Kings Tavern – Karaoke
Crossroads Brewing – Fish Fry
Bound by Fate – live music
United Beerworks – Food Trucks

SATURDAYS

Nine Pin Cider Works – private campfires
City Beer Hall – Y2K Millennium Party 11pm
Tippy Moose – Tippy Brunch 10am-2pm
United Beerworks – Food Trucks

NOVEMBER

11/1 - Nine Pin Cider Works – Date Night
Crossroads Brewing – Trivia Night
11/2 - Nine Pin Cider Works – NINE PINGO
Hudson Brewing – Open Mic Night
11/3 - Saratoga City Tavern – DJ Dingz
11/4 – International Stout Day
Rare Form Brewing – Super Dark Days Jazz
Browns Brewing – Comedy Night
Saratoga City Tavern – DJ Dingz
Active Ingredient Brewing – live music by Up the River
SingleCut North Live Music Justin Friello 6-9pm
11/5 -Argyle Brewing – live music by Honeysuckle Drops
Bound by Fate – live music by Frank the Tank
Northeast Ski & Craft Beer Showcase
SingleCut North food truck Smith's Smokeshack 4-8pm
11/6 – Learn to Homebrew Day
Rare Form Brewing – Hello Darkness my Old Friend: Double Feature Movie Night
Argyle Brewing – live music by Doctor Baker
Frog Alley Brewing – live music by The Coverups
June Farms – Neighborhood Yard Sale 11am-4pm
Northeast Ski & Craft Beer Showcase
S & S Farm Brewery – Gravel Gobbler 7am
Brewer's Homebrew – Learn to Homebrew Day
Camp Braveheart's Charity Hike (McGreavy's, Dawn's Victory Café, The Hollow & The Yard)
Fort Orange Brewing– Parks & Recreation Trivia 6pm

Unified Beerworks – live music by Frank Murray (4-7pm)

SingleCut North food truck Smith's Smokeshack 4-8pm

11/7 - Common Roots – Pups & Pints (meet the lucky puppies)

Northeast Ski & Craft Beer Showcase

SingleCut North food truck Cousin's Maine Lobster 12-7pm

11/9 - Nine Pin Cider Works – Karaoke w/ Ritz Carlton

11/10 - Argyle Brewing – live music by Laney Jones & The Spirits

11/11 - Nine Pin Cider Works – Virtual Pressing Party w/ Meaty Max

11/12 – National Happy Hour Day

SingleCut North food truck Smith's Smokeshack 4-8pm

11/13 - Nine Pin Cider Works – Shaker Shaker Cider Release

Frog Alley Brewing – live music by The Rhythm Pilots

Mean Max Brew Works – live music by 42nd Draft

Unified Beerworks – live music with The Porch Rockers (4-7pm)

SingleCut North Live Music Rob Fleming 5-8pm

SingleCut North food truck Smith's Smokeshack 4-7pm

Back Barn Chili Fest with JoJo's Kitchen 2-7PM

Back Barn Music by: John Docherty Band 4-7PM

11/14 - Fort Orange Brewing – Water Color Sunday w/ Kayla Jolin 1-3pm \$35

11/16 - Nine Pin Cider Works – Trivia Night
Hudson Brewing – Open Mic Night
Mocha Lisa's Café – Paint & Sip

11/15 - Nine Pin Cider Works – Date Night

11/18 – National Apple Cider Day

Active Ingredient Brewing – live music by Frank Murray

11/19 - Single Cut North – Send Me Your Waffles Pop-up 3:30

SingleCut North Live Music Caity Gallagher 5-8pm

SingleCut North food truck Send Me Waffles 3:30-7:30

11/20 - NYS Craft Brewer’s Festival - Syracuse

Rare Form Brewing – Cranksgiving After Party

Lost & Found – live music by Molly Durnin

Unified Beerworks – live music with Jim McArdle (4-7pm)

SingleCut North Live Music Frank Murray 6-9pm

SingleCut North food truck Smokin’ The Good Stuff 408pm

Back Barn Brewing Mikes Award Winning Hot Dogs

Music by: Dani Dae Duo 5-8PM

11/21 - Fort Orange Brewing – Yoga w/ a Pint 11:30am

SingleCut North Live Music Josh Casano 3-6pm

11/24 - Nanola – live music by Honey Suckle Vine

Real McCoy Brewing – Thanksgiving Tailgate Party

Back Barn Open for Thanksgiving Eve. Growlers, cans and pints 4-7PM

11/25 - Thanksgiving

11/26 - Nanola – live music by Aquanett

SingleCut North Live Music Jimi Woodul from Dark Honey 5-8pm

Bound by Fate – live music by Rusticator

SingleCut North food truck The Dilly Bean 3-7pm

11/27 - Nanola – live music by Dealt the Blues

SingleCut North Live Music TIP 4-7pm

SingleCut North food truck Smith’s Smokeshack 4-8pm

Fort Orange Brewing – Cousins Maine Lobster Food Truck 1:30-8:30pm

11/28 - Frog Alley Brewing – live music by Chris Sanders

11/30 - Rare Form Brewery – B-Sides Record Night

DECEMBER

12/1 Back Barn Starts Back Barn’s fund-raiser for the Animal Shelter of Schoharie Valley. Beer specials all month long and live music December 11, 4-7 and food by Buena Comida 3-7PM

12/2 - Active Ingredient Brewing – live music by Frank Murray

SingleCut North Live Music Justin Friello 6-9pm

12/3 - Nine Pin Cider Works – live music by Lucia & Levi

Frog Alley Brewing – live music by Crying Out Loud

Lost & Found – Emo Night Karaoke

12/4 - Fort Orange Brewery – Bull & Basil Wood Fired Pizza

Mean Max Brew Works – live music by Northern Borne

Unified Beerworks – live music by Frank Murray (4-7pm)

SingleCut North 9th Anniversary Party with Large Farva 6-9pm

12/6 - Crossroads Brewing – Trivia Night

12/7 - Mocha Lisa’s Café – Pain & Sip

Fort Orange Brewing – Christmas Vacation Trivia

Nine Pin Cider Works – PINGO

Hudson Brewing – Open Mic Night

12/9 - SingleCut North Live Music Frank Murray 6-9pm

12/10 – National Lager Day

12/11 - Mohawk Taproom – 6th Annual Ugly Sweater Party

Indian Ladder Farmstead Brewery & Cidery – Merry-Oh-Kee w/ Ritz Carlton

Unified Beerworks – live music with The Porch Rockers (4-7pm)

12/12 - CH Evans – Paint Your Own Pet Workshop 1pm

12/13 - Saratoga City tavern – DJ Dingz

12/14 - Fort Orange Brewing – Elf Trivia

Saratoga City tavern – DJ Dingz

12/17 - Nine Pin Cider Works – live music by Frank Murray

12/18 - Mean Max Brew Works – live music by Joe Mansman & Midnight Revival Band

Unified Beerworks – live music with Jim McArdle (4-7pm)

12/21 - Nine Pin Cider Works – Trivia Night

Hudson Brewing – Open Mic Night

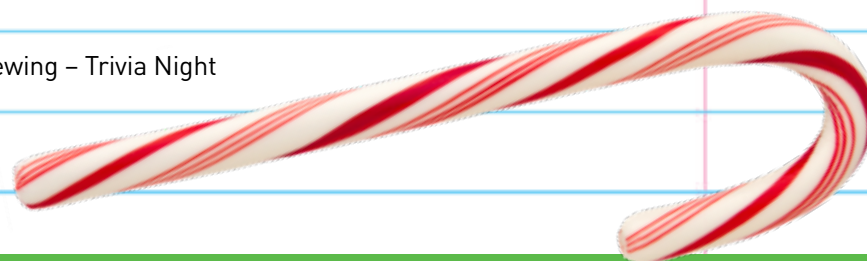
12/25 – Christmas Day

12/21 SingleCut North Live Music Large Farva 4-7pm

12/31 - New Year’s Eve

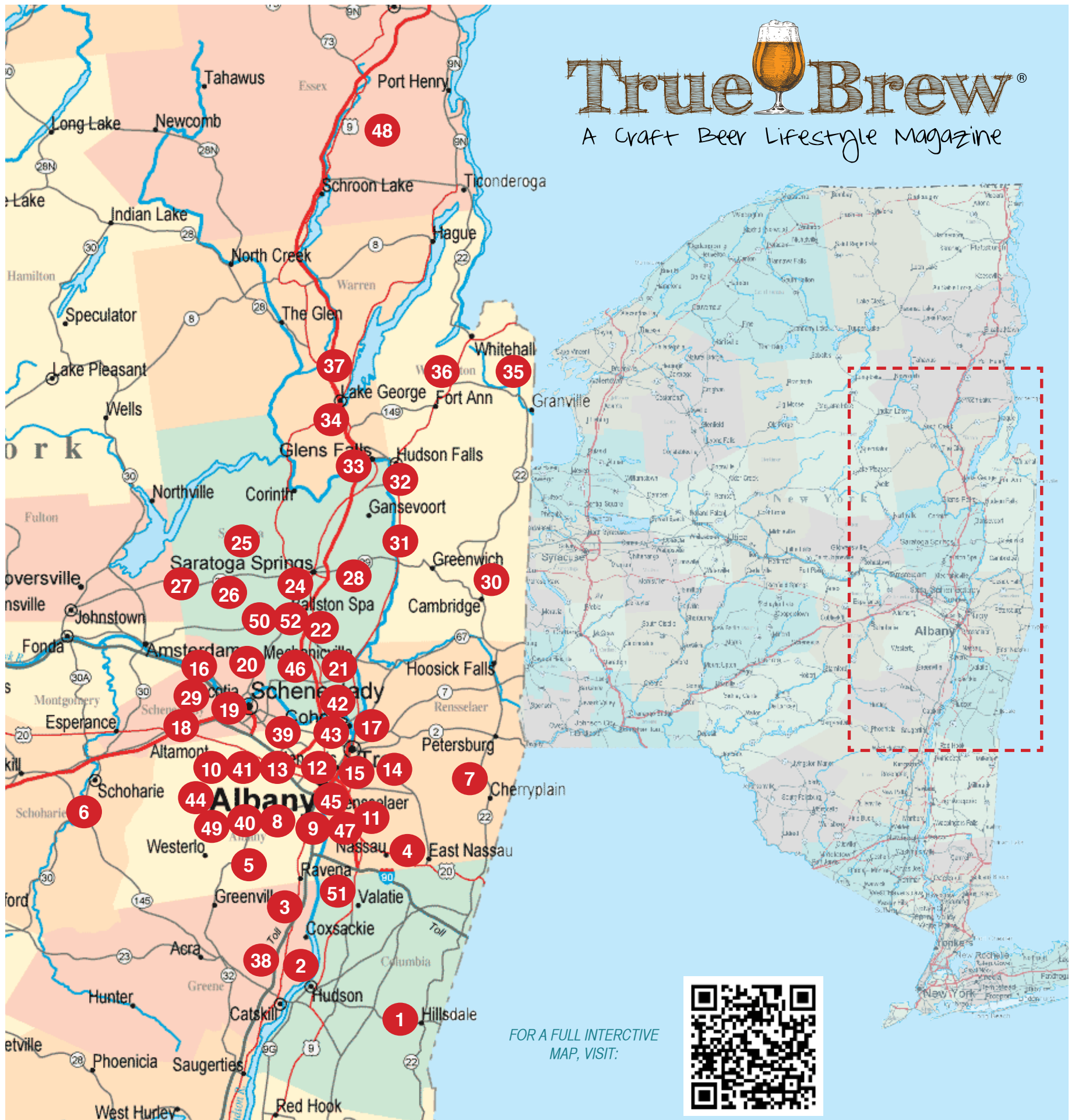
Nine Pin Cider Works – live music by Margo Macero

Frog Alley Brewing – SK Live! NYE Bash



True Brew®

A Craft Beer Lifestyle Magazine



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BREWERIES IN THE CAPITAL DISTRICT

1. Roe Jan Brewing Co.

32 Anthony St Hillsdale New York 12529
Ph: 518-303-8080
www.roejanbrewing.com

2. Chatham Brewing

59 Main Street Chatham New York 12037
Ph: 518-697-0202
www.chathambrewing.com

3. Honey Hollow Brewing Company

376 E Honey Hollow Road
Earlton New York 12058
Ph: 518-966-5560
www.honeyhollowbrewery.com

4. S&S Farm Brewery

174 Middle Road Nassau New York 12123
Ph: 518-336-0766
www.sandsbrewery.com

5. Helderberg Brewery

26 County Route 353 Rensselaerville NY 12147
Ph: 518-872-7133
www.helderbergmountainbrewingcompany.com

6. Green Wolf Brewing Company

315 Main Street Middleburgh New York 12122
Ph: 518-872-2503
www.greenwolfales.com

7. The Beer Diviner

243 Bly Hollow Rd Cherry Plain New York 12040

8. Lionheart Pub and Brewery

448 Madison Avenue Albany New York 12208
www.albanylionheartpub.com

9. CH Evans Brewing Co., Inc.

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

10. Indian Ladder Farmstead Brewery & Cidery

342 Altamont Rd. Altamont NY 12009
Ph: (518) 768-7793
www.ilfcb.com

11. Emporium Farm Brewery

472 N Greenbush Rd Rensselaer New York 12144
www.emporiumfarmbrewery.com

12. Druthers Brewing - Albany

1053 Broadway Albany NY 12204
Ph: 518-650-7996
www.druthersbrewing.com

13. Perfect World Brewing

1276 Broadway (Rear) Albany New York 12204
Ph: 518-368-7725
www.perfectworldbrewing.com

14. Serious Brewing Co

116 Caverns Rd Howes Cave NY 12092
Ph: 518-826-4050
www.seriousbrewingco.com

15. Rare Form Brewing Company

90 Congress Street Troy New York 12180
Ph: 518-326-4303
www.rareformbrewing.com

16. Back Barn Brewing Company

7082 Western Turnpike
Duanesburg New York 12053
Ph: 518-709-8423
www.backbarnbrewing.com

17. Table 41 Brewing

188 Remsen Street Cohoes New York 12047
Ph: 518-414-2011
www.table41brewing.com

18. Frog Alley Brewing

108 State St Schenectady New York 12305
www.frogalleybrewing.com

19. Mad Jack Brewing at

The Van Dyck Restaurant & Lounge
237 Union Street Schenectady New York 12305
Ph: 518-348-7999
www.vandycklounge.com

20. Druthers Brewing - Schenectady

221 Harborside Drive, Schenectady NY 12305
www.druthersbrewing.com

21. Singlecut - North

6 Fairchild Square Clifton Park New York 12065
Ph: 518-406-3262
www.singlecut.com

22. Hank Hudson Brewing

17 Johnson Rd Mechanicville New York 12118
Ph: 518-664-1578
www.hankhudsonbrewing.com

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 New York 12020
Ph: 518-289-5078
www.unified-beerworks.com

25. Artisanal Brew Works

41 Geyser Road Saratoga Springs NY 12866
Ph: 518-339-0698
www.artisanalbrewworks.com

26. Druthers Brewing - Saratoga Springs

381 Broadway Saratoga Springs New York 12866
Ph: 518-306-5275
www.druthersbrewing.com

27. Walt & Whitman Brewing

20 Lake Avenue, Saratoga Springs NY 12866
Ph: 518-682-3602
www.waltandwhitmanbrewing.com

28. Argyle Brewing Company

One Main Street Greenwich New York 12834
Ph: 518-692-2585
www.argylebrewing.com

29. Wolf Hollow Brewing Company

6882 Amsterdam Rd.
Schenectady, New York 12302
Ph: (518) 214-4093
www.wolfhollowbrewing.com

30. Bound By Fate Brewing

31 Ferry Street Schuylerville New York 12871
Ph: 518- 507-6246
www.boundbyfatebrewing.com

31. Highlander Brewing Co.

453 County Rt. 47 Argyle New York 12809
www.hbcargyleny.com

32. Slickfin Brewing Company LLC

147-149 Broadway Fort Edward NY 12828
Ph: 518-223-0264
www.slickfinbrewing.com

33. Common Roots Brewing Company

58 Saratoga Avenue
South Glens Falls New York 12803
Ph: 518-409-8248
www.commonrootsbrewing.com

34. Davidson Brothers Brewery

184 Glen Street Glens Falls New York 12801
Ph: 518-743-9026
www.davidsonbrothers.com

35. Slate Town Brewing

31 Main Street Granville New York 12832
Ph: 518-345-5357
www.slatetownbrewing.com

36. Battle Hill Brewing Company

4 Charles St Fort Ann New York 12827
Ph: 518-639-1033
www.battlehillbrewing.com

37. Adirondack Pub and Brewery

33 Canada St, Lake George, NY 12845
Ph: (518) 668-0002
www.adkbrewery.com

38. Old Factory Brewing

628 Main St, Cairo, NY 12413

39. Perfect World Brewing

1276 Broadway, Albany, NY 12204
Ph: (518) 368-7725

40. Mixed Breed Brewing

457 SR 146 Guilderland Center, NY 12085
mixedbreedbrewing.com

41. The Warbler

155 Delaware Ave, Delmar, NY 12054
Ph: (518) 650-8484
www.warblerbrewery.com

42. Brown's Brewing Company

417 River St., Troy, NY 12180
Ph: (518) 273-2337
www.brownsbrewing.com

43. Bye-i Brewing

122 Remsen St., Cohoes, NY 12047
Ph: (518) 244-3924
www.byeibrewing.com

44. Fiden's Brewing

10 Walker Way Colonie, NY 12205
Ph: (518) 608-0014
www.fidensbrewing.com

45. Fort Orange Brewing

450 N Pearl St., Albany, NY 12204
Ph: (518) 992-3103
www.fortorangebrewing.com

46. Great Flats Brewing

151 Lafayette St #2052, Schenectady, NY 12305
Ph: (518) 280-0232
www.greatflatsbrewing.com

47. Nine Pin Cider Works

929 Broadway, Albany, NY 12207
Ph: (518) 449-9999
www.ninepincider.com

48. Paradox Brewing

2781 U.S. 9, North Hudson, NY 12855
Ph: (518) 351-5036
www.paradoxbrewery.com

49. Real McCoy Brewing

20 Hallwood Rd., Delmar, NY 12054
Ph: (518) 439-3652
www.therealmccoybeerco.com

50. Real McCoy Brewing

28 Washington St., Ballston Spa NY 12020
Ph: (518) 439-3653
www.therealmccoybeerco.com

51. Reifenberg Brewing

3021 Main St., Valatie NY 12184
Ph: (518) 610-8447
www.reifenbergbrewing.com

52. Active Ingredients Brewing

2443 Route 9 Suite 301, Malta NY 12020
Ph: (518) 289-5520
www.activeingredientbrewing.com





MEAN MAX BREWS UP MEAN - MAYBE NOT SO MEAN - BEER

By Joanne E. McFadden

What does an 18-pound Maine Coon cat have to do with fine craft beer? In the case of Mean Max Brew Works in Glens Falls, the pet inspired the brewery's name, where owners Dave Walls and Matt Barry make three-barrel batches of a variety of craft beers each week.

How these brothers-in-law came to be part of the supercharged night life on the city's main drag, Glen Street, is not an unfamiliar story for many who take the leap into the craft beer business. The two, who married a pair of sisters, were making one-barrel batches in their garages and brewing double batches every couple of weeks which left them with plenty to share. "Our friends thought it was

quite good and blew a lot of smoke our way," said Walls, who introduces himself as "the brewhaha," showing off his sense of humor, although his official title is President and CEO. That, coupled with their love of the brewing process, prompted them to open their own nanobrewery.

They incorporated the business in October 2012 and spent a couple of years finding the space that the brewery now occupies. At the time, there were rumblings of a renaissance for the city's downtown, and a few restaurants had opened up on Glen Street. There were also available storefronts. Walls and Barry chose one at 193 Glen Street. "Once we identified it, Matt and I kind of rolled our shirt

sleeves up and began to build this space out,” Walls said. At the time, both had full-time jobs, so the transformation of the space into a taproom and brewery took place in the evenings and on weekends.

Also, during this time, they were thinking about a name for their new enterprise. Over the course of two weeks or so, the pair met a couple of times per week at the kitchen table with a dry erase board, making suggestions for names. One that came up repeatedly originated with their young niece, Katherine, the daughter of their wives’ third sister.

SHE TITLED THE PICTURE ‘MEAN MAX

“Katherine had a love-hate relationship with my 18-pound Maine Coon,” Walls explained. One day, Katherine had cornered the cat, Max, in a closet, and he felt threatened. “He scratched her and was able to garner his freedom,” Walls said. A couple of years later when Walls’ wife was taking care of Katherine, the girl made a drawing. “She created this picture of this mangy, ferocious-looking cat and basically titled the picture ‘Mean Max,’” he said. Then, as to not hurt her aunt’s feelings, Katherine added the words “not that mean,” underneath the drawing.

“Mean Max” appealed to Walls’ and Barry’s quirky sense of humor, so they chose it. The owners think the name fits well, as many of their offerings have a higher alcohol by volume (ABV). “That kind of



lends itself to the mean part of the Mean Max, but people are always surprised or astonished that they’re drinking that high an ABV beer, so we came up with a marketing tagline of ‘...not that mean.’

As far as flavor goes, there’s nothing mean about the couple dozen beers available for customers to try, with new ones always in the works. Since they opened their doors on August 6, 2014, Walls and Barry have produced over 130 distinct kinds of beer. “I enjoy sampling other brewery’s beer, and that often gets my creative juices flowing,” said Barry, Mean Max’s head brewer and chief alchemist. “We take those assorted flavors and put them together.” They also sometimes listen to suggestions from customers.

The establishment’s twenty-two taps allow the brewers to offer customers a wide variety of beers, with styles to suit any craft beer lover’s taste. “We produce everything from a light pilsner down to a barrel-aged Scotch ale—we basically cover the spectrum of beers,” Walls said.

For example, for IPA lovers, there’s *Lake Tear of the Clouds*, a New England Double IPA, and *Resident Alien*, a mango and blueberry milkshake IPA, to name just two. If stouts are your preference, there is an *Oreo Stout* and a nitro double chocolate stout with raspberries. *Saves Me Somes* is a refreshing, light coconut cream ale. For customers who have trouble choosing just one to try, bartenders can serve up a flight of five 5 oz. beers on a round, wooden holder handcrafted by Torey, one of the bartenders.

The offerings on tap change frequently, so the menu on the wall of the bar area is digital to allow changes to be made easily, a juxtaposition of décor in the rustic industrial space.

THE WATER USED FOR BREWING IS HEATED BY SOLAR PANELS ON THE ROOF OF THE BREWERY

The brewing happens in the rear portion of the brewery. To make the process eco-friendly, the water used for brewing is heated by solar panels on the roof of the brewery. After brewing a batch, Walls and Barry package up the spent grains in bins which go to a nearby farm for pig feed. A local restaurant, [farmacy] Restobar, uses some of the spent grains to make crackers that they serve as appetizers.

Many of Mean Max's beers are named for points of interest along the majestic mountain range in the central Adirondacks. The red ale, *Artist Rock*, references a small outcrop island on Lake George on the south side of Paradise Bay. *Watchpoint*, a blonde ale, is named after an eastern point on the lake. Its most popular beer sold by distribution, *Rooster Comb*, a NE Double IPA and silver medal winner for that category of beer in the Tap NY competition in 2019, is named for the Adirondack peak near Lake Placid.

In addition to beer, the bar has a full menu of cocktails, many made with local spirits.



While Mean Max does not have a kitchen, it partners with [farmacy] Restobar to offer food for customers to enjoy with their beer. Mean Max's staff places and picks up the orders, then delivers them to the customers right at the bar or at one of the tables. Customers are also welcome to bring their own food in from other establishments, and there is a stack of menus from local restaurants on hand for people to peruse.

Mean Max's rustic, industrial décor has a long, L-shaped bar, as well as low and high-top tables. Strings of lights hang from the lofty ceilings, and during COVID, Walls and Barry transformed one wall into a dart playing area. Now on Thursday nights, they host a dart league that draws a substantial crowd. "It's a casual, unpretentious space," Walls said.

The establishment's name is not the only family-related part of the business. The funky décor gives clues about the owners and their families. There are antique pennants from family members' alma maters, skis and a snowboard hanging from the ceiling,



Adirondack trail markers painted on one wall, and the sign from Bistro Tallulah, a former downtown restaurant owned by close friends of Walls and Barry. A large 48-star flag hangs at the rear of the tasting room. Walls and Barry found it while they were frat brothers at SUNY Potsdam.

The brewery is also a hub of activity and a gathering place. In addition to a dart league, Mean Max hosts a trivia night on Wednesdays at 7 p.m. that draws customers from as far as Albany and Glenville. "It speaks volumes not only about the trivia, but the atmosphere that is created in the taproom and the quality of the beers and the mixed drinks available," Walls said.

On Tuesdays, a local running group meets at Mean Max, runs, and then enjoy some beers afterwards. Twice a month on a Friday or Saturday, Mean Max hosts live music. The 2,000 square-foot space is also available to rent for parties.

Mean Max Brew Works
193 Glen St. Glens Falls
HOURS: Tuesday-Thursday 5pm to 9pm
Friday-Saturday 3pm to 11pm
www.meanmaxbrew.com



THE 2,000 SQUARE-FOOT SPACE IS ALSO AVAILABLE TO RENT FOR PARTIES

In addition to sampling Mean Max's brews right at the brewery, beer connoisseurs can find cans at various locations as far north as Lake Placid, south as Delmar, west as Amsterdam and the Vermont border on the east. Mean Max does its own distribution.

Mean Max played a role in the revitalization of Glens Falls downtown, a process that continued when the city received a \$10 million Downtown Revitalization Initiative grant from New York State, which helped to transform the city into a destination place for shopping, arts, culture, eating, and of course, sampling locally made fine craft beers.

Watching patrons' responses when they take that first sip of beer, he and Barry created is one of Walls' favorite aspects of being part owner of Mean Max Brew Works, although he admits that it's hard to choose just one best thing about his work. "Some of the visceral customer reactions really pump me up and make me want to get up and do it day after day," Walls said.

So, make his day. Stop by and taste Walls' and Barry's mean/not-so-mean craft beers.



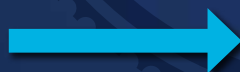


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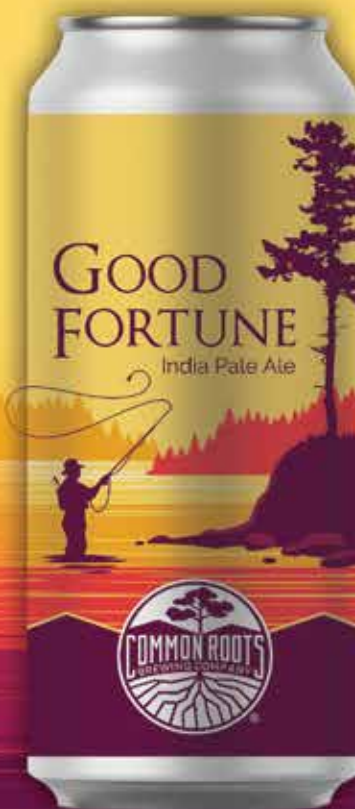
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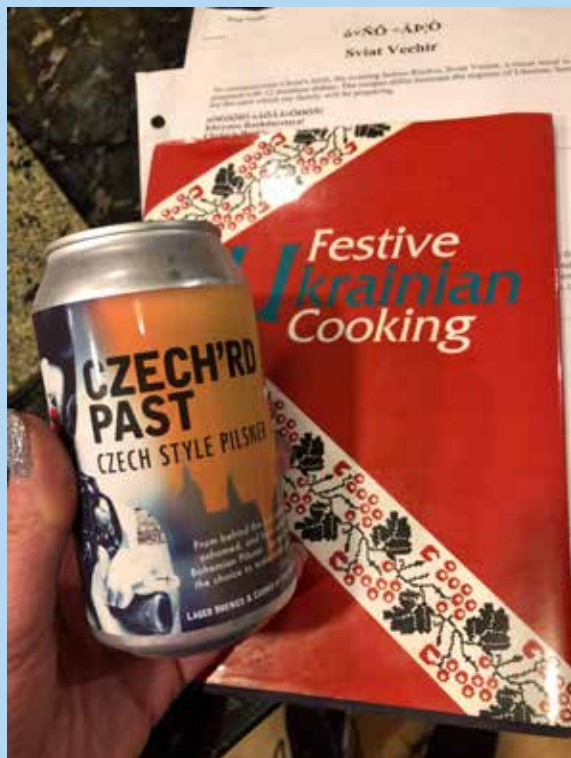


58 Saratoga Avenue, South Glens Falls, NY



www.CommonRootsBrewing.com





7 QUESTIONS WITH LYDIA KULBIDA

By True Brew

We all know Lydia Kulbida for her bright smile and keen delivery of the local news on WTEN and WXXA. But did you know that Lydia is also a bit of a beer lover? After seeing her out-and-about at various local breweries over the past few years, we decided that we needed to know more. So, we invited her out to the Topsy Moose where we could share a few beers, pick her brain, and ask her – 7 QUESTIONS:

TBM: “We’ve connected at a couple of charity events held at breweries over the past few years, when you are visiting a brewery, is there a favorite beer style that you tend to migrate towards?”

LYDIA: “My tastes have changed quite a bit from the Rolling Rocks and Genny Cream Ales that I ordered in college. As craft brewing has grown around the Capital Region, I’ve enjoyed a variety of styles but tend to choose full bodied IPA’s. I like pilsners and wheat beers as well, especially in the summer, and sour beers with amazing flavor profiles are fun to try.”

TBM: “We are at a Thanksgiving Eve Brew-fest. You are the DJ. What bands/artists are we listening too?”

LYDIA: “My Spotify lists are filled with everything from country, rock, disco and pop, but I think everyone can find something to jam to from the 80’s! Where else can we gather Bon Jovi, Bruce Springsteen, Madonna, Duran Duran, U2, Prince, The Police, Whitney Houston, Journey, Tina Turner, Queen, Billy Idol, Peter Gabriel, REO Speedwagon, Pat Benatar and more? If you don’t like a song, wait 5 minutes!”

TBM: “Is there favorite brewery or beer that lives in your fridge on the regular? If not beer, something else?”

LYDIA: “We love supporting local Breweries including Brown’s (usually head to Troy but the Walloomsac Taproom was a beautiful change of pace for a Father’s Day celebration), Druthers, Frog Alley, S&S Farm Brewery, Adirondack Brewery, Paradox,

Lake Placid Brewery, Bottomless Brewing and Ommegang Brewery. But anyone who knows me knows I always have a bottle of champagne chilling in the fridge, and extra in the wine cabinet. Anyone can have a little bubbly at any time, even on a Wednesday! But it’s been years since I had the champagne of beers, Miller High Life, which is Steve Caporizzo’s favorite.”

TBM: “Spouse? Kids? Pets?”

LYDIA: “My husband and I started dating when I was a high school senior. Yes, he was my prom date, and we just celebrated our 30th wedding anniversary with a special trip to Hawaii. We made sure to try the local beer! We are extremely proud of our two smart, talented, beautiful daughters, especially of their kind and giving hearts. Only one took after our beer tastes, the other prefers cider. We do enjoy joining her with an occasional Nine Pin Cider or Three Brothers Bombshell. Our family was complete when we adopted our Golden-ish Retriever rescue dog Duke.”

TBM: “Outside of newscasting and enjoying the occasional beer, what other hobbies or activities do you enjoy?”

LYDIA: “I have a great group of friends who enjoy the challenge of Spartan obstacle course races and running. We joke that we poke the crazy in each other! My most extreme accomplishments would be the Adirondack Ragnar, a 200-ish mile relay race from Saratoga to Lake Placid; the Dopey Challenge, four races in four days through Disney – a 5k, 10k, half marathon

and full marathon; and a Spartan Trifecta, a Sprint, Super and Beast completed in one year. I did one of the hardest Beasts, Killington, with no teammates ~ that was a lot of burpees by myself! I’m looking forward to running the NYC Marathon for charity (American Foundation for Suicide Prevention) this year with four amazing women from the Capital Region. Watch out Big Apple!”

TBM: “If you could invite 3 historical or iconic characters to share a beer with at your Holiday Dinner, who would they be and why?”

LYDIA: 1. Nellie Bly ~ I was influenced to become a reporter when I was in grade school reading about her early exploits in journalism.
2. Lauren Bacall ~ great actress and half of a great love story with Humphrey Bogart.
3. Amelia Earhart ~ so I can ask what happened to you? As I look at all three choices, I think the remarkable stories would continue all night and each one could drink me under the table.

TBM: “If you had an opportunity to explain the Capital Region Craft Beer Scene to an out-of-towner, what would tell them?”

LYDIA: “Like my 80’s playlist there is something for everyone in what is an extensive craft brew trail in the Capital Region. Take your time to stay and enjoy the social scene that has grown around each of our distinct breweries!”

OMMEGANG'S NEON RAINBOW NIEP TURNING HEADS IN THE CAPITAL REGION

Featured Partner



Located in nearby Cooperstown, NY, Brewery Ommegang has built their reputation since 1997 as one of America's premier craft breweries by brewing up a wide array of high quality, Belgian-style ales. However, as consumer craft beer trends shifted away from traditional styles such as Saisons and Belgian Trippels to pretty much anything IPA, Ommegang knew that they needed to be nimble. So, in 2018 Brewery Ommegang quickly adapted to the changing trends and the OMG Series of hazy IPAs was born, including the vibrantly flavored Neon Rainbows.

At the time, Neon Rainbows followed Hopstate NY as the second release in Ommegang's Farmstead Series, beers that drew inspiration from their home on the 140 acre site of the former Lynes Hop Farm in Cooperstown, NY. The double dry-hopped NEIPA began as a one-off experiment for the legendary Belgium Comes to Cooperstown festival, but it quickly became a local favorite. Originally brewed in tiny 15-gallon batches for special events, the brewery's new canning line now allows for production batches small enough to ensure this delicate beer is delivered

to Capital Region beer lovers at peak freshness. And beer lovers have noticed!

Bursting with juicy tropical fruit flavors and aromas and paired with a pillowy mouthfeel and low bitterness, Neon Rainbows is 6.6% ABV and 45 IBUs. The beer is brewed with pilsner malt and flaked oats for a smooth malt profile and creamy body. Neon Rainbows is so named for the rainbow of hop varieties in the recipe. The beer's aroma features tropical fruit, pineapple, mango, and strawberry with hints of melon, and the hop profile is juicy and citrusy thanks to Magnum, Mosaic, Simcoe, Citra, Centennial, and Topaz in primary hopping, and Mosaic, Simcoe, Citra, and Topaz dry-hopping.

Not only is the beer delicious, but the can itself was recently recognized as one of the "Best-Looking Beer Cans in America 2021" by Ceros Design Awards. "The many colors of the rainbow are inspired by the variety of hops used to brew it, and the wild flowing waves express how it feels to drink it," says Brewery Ommegang graphic designer Rebecca Stone.

Ommegang Neon Rainbows is now available year-round at your favorite craft beer retailer in 16oz cans, 4 pk cans, and on draft.

Craft Beer Local News & Notes November/December 2021 Issue

ADIRONDACK PUB & BREWING IS BREWING UP A BUSY WINTER - LAKE GEORGE, NY

Marketing Manager Ian Anderson tells True Brew, "With a jam-packed summer event season now in the books, we're looking forward to some down time before a remarkably busy winter season. We anticipate the Ice Castles display coming to the Lake George Festival Commons will bring a lot of people up this winter. We hope this will allow us to keep the Pub open more days throughout the week. As we move into the colder months we'll be brewing some of our favorite dark beers like our Imperial Mocha Stout, Peanut Butter Porter, and Fat Scotsman...to name a few. We also have a couple great wet hopped beers, Harvest Rye IPA, and Green Haze IPA, currently available at the Pub and local retailers. We will be participating in this year's Lake George SantaCon which takes place on Saturday, Dec. 18th. This will consist of a village wide holiday themed costume party where you can enjoy food and drink specials at participating locations. Keep an eye out for specials and discounts on ADK Brewery merchandise, and other Pub promos as we get into the holiday season. Along with plenty of indoor dining space, both our covered patio and beer garden are still open and feature fireplaces and heaters to keep you warm while enjoying the crisp Fall weather. As for New Releases, here's what we've got coming up: Harvest Rye IPA: 6.2% ABV - Released Wet hopped harvest style IPA with a mild rye spice and balanced hop finish. Green Haze IPA: 4.5% ABV - Released Wet hopped, smooth, and easy drinking, citrus hop flavor. Vanilla Stout: 4.2% ABV - Releasing Early November A smooth yet rich stout with a creamy finish and a dark mahogany color. Roasty flavor with notes of vanilla, caramel, and cocoa. Lake George's IPA Wave #20: 6.8% ABV - Releasing Early November Lake George's IPA changes with our hometown's four distinct seasons. Every 90 days you can expect a new wave of modern, East Coast IPAs. DD-214 Blonde IPA - 5% ABV - Releasing November 11th (Veteran's Day) We started brewing this beer last year to honor the Men and Women who have served in the US Military. We use a blend of hops from Yakima Chief Hops in the Pacific Northwest. Every year Yakima Chief Hops chooses a Veteran focused charity to donate the proceeds of this hop blend. This year they chose "K9s for Warriors," the largest provider of Service Dogs trained to aid military Veterans in everyday life. Released each year on Veteran's Day, DD-214 is an extremely easy drinking, light, and flavorful IPA with Veterans, and their families in mind. Apple Pie Hard Cider: 5.8% ABV - Releasing Mid November Lake George Cider Project base with warm Fall spices and vanilla bean. Naturally, Gluten Free. Imperial Mocha Stout: 8.5% ABV - Releasing Mid November Our decadent double mashed stout is full bodied with a soft, espresso-like texture. Very dark & incredibly creamy due to a lactose addition. Whole cacao nibs deliver a chocolate backbone & cold pressed roasted coffee adds one more layer of complexity."



ACTIVE INGREDIENT BREWING ANNOUNCES FALL/WINTER EVENTS - MALTA, NY

Co-Founder Nathan Rogers tells TBM, "We have our 'Pumpkin' Pi' pumpkin ale out now. It's 8.5% abv with 100lb pure pumpkin and we finish it with a caramel/cinnamon sugar rim. Trivia nights are every Wednesday from 6:30-8:30 hosted by trivia nights live. We've added 3 heaters to our patio to extend guest enjoyment of the great outdoors for another month or so. Live music night from 6:30-8:30 almost every Thursday from now into December. Check social media or our website for calendar of events. Beers in the works include 'Control Group: Variable 1', a



spin off our fan favorite with a different yeast and hopping strategy, as well as a modified version of 'cAMP Catalyst' our cold brew Porter for the winter. New merchandise includes crewneck sweaters and brimmed hats, as well as beanies and flannels in the works! Finally, be sure to check out our brand new website!

UNIFIED BEERWORKS DETAILS TAPROOM HOLIDAY HOURS - MALTA, NY

Taproom Manager Sarah Lopez tells us, "We want to make sure that consumers are aware of our holiday hours, so that they have plenty of time to plan on picking up their beer! Our holiday hours will be as follows: Thanksgiving Eve 12-8pm, Closed on Thanksgiving Day. Black Friday 12-9pm. Christmas Eve 12-6pm. Closed on Christmas day. We'll be open on both New Year's Eve and New Year's Day from 12-6pm. We look forward to seeing you all throughout the holiday season!"



BREWERY OMMEGANG - NOW AVAILABLE IN BREWERY OMMEGANG TAP HOUSE:

Brewery Ommegang's Latest Limited Release, 'Everything Nice' is a Strong Blonde Ale brewed with seasonal spices as well as natural & artificial flavors and clocks in at 9% ABV. Lightly dusted with spices of the season, Everything Nice is a warming, wintry Belgian-style blonde ale. This supremely cozy confection pairs perfectly with any traditional holiday treat. Note the flavors of cinnamon, ginger, nutmeg, cloves, and white pepper as you sit next to the fireplace. We hope this fresh-baked offering brings warmth and light to you and yours. Available on Draft in the Café and Package in Mercantile. Winter Hours at the Café will be Thursday- Sunday 11-5. Hours for the Mercantile Wednesday - Sunday 11-5.



NYS BA TO HOST BREWFEST IN SYRACUSE - SYRACUSE, NY

The 8th annual New York State Craft Brewers Festival takes place this year on Saturday, November 20th, at the historic Landmark Theatre in Syracuse, New York. The unique and beloved event brings together 45+ breweries from every region of the state featuring a wide variety of unique and award-winning beers. Meet the people who craft the beer you love! Brewers and brewery owners will be pouring at the festival. Please note: The Landmark Theater is not fully handicap accessible. Festival Details: Saturday November 20th, 4:00-8:00PM. Landmark Theatre 362 S Salina St, Syracuse, NY 13202. Must 21+ years old to enter the event. Must be fully vaccinated for Covid-19. Ticket Prices: \$55 Advance | \$65 at the Gate (if available). Designated Drivers: \$15. Tickets Include: Event admission, a 7-ounce souvenir tasting glass (yes glass), freedom to enjoy unlimited 3-ounce beer samples, and the opportunity to meet the brewers making your favorite beers. DD tickets include free bottles of water and food sampling *(if you wish to have a glass, you can pick one at the end of the festival)



SINGLECUT NORTH INTRODUCES LIVE MUSIC AND FOOD TRUCK SCHEDULE - CLIFTON PARK, NY

Taproom Manager, Teresa Campbell would like to invite you up to the brewery to enjoy live music and food trucks throughout the fall. For LIVE MUSIC, the brewery schedule is as follows - Thursday, November 4th: Justin Friello 6-9pm. Saturday, November 13th: Rob Fleming 5-8pm. Friday, November 19th: Caity Gallagher 5-8pm. Saturday, November 20th: Frank Murray 6-9pm, Sunday, November 21: Josh Casano for SingleCut Sessions: the 70's 3-6pm. Friday, November 26th: Jimi Woodul from Dark Honey 5-8pm. Saturday, November 27th: TIP 4-7pm. Thursday, December 2nd: Justin 6-9pm. Saturday, December 4th: SingleCut's 9th Anniversary Party with Large Farva performing 6-9pm. Thursday, December 9th: Frank Murray 6-9pm. Thursday, December 30th: Caity Gallagher 5-8pm. Friday, December 31: Large Farva 4-7pm. As for FOOD TRUCKS - Friday, November 5th and Saturday, November 6th: Smith's Smokeshack 4-7pm. Sunday, November 7th: Cousin's Maine Lobster 12-7pm. Friday, November 12th: Smith's Smokeshack 12-7pm. Saturday, November 13th: Smith's Smokeshack 4-7pm. Friday, November 19th: Send Me Waffles 3:30-7:30pm. Saturday, November 20th: Smokin' the Good Stuff 4-8pm. Friday, November 26th: The Dilly Bean 3-7pm. Saturday, November 27th: Smith's Smokeshack 4-8pm



LIVE MUSIC FRIDAY NIGHTS



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FLYING DOG RELEASES 18.6% TRIPLE DOG TRIPLE IPA - FREDERICK, MD



From the brewery that produces big-ABV favorites – like The Truth Imperial IPA (8.7% ABV), Gonzo Imperial Porter (10% ABV) and Double Dog Double IPA (12% ABV) – comes Triple Dog Triple IPA, an all-new epic beast with a so-big-you'll-need-to-clear-your-calendar-that-night-high ABV to match. Maryland's Flying Dog Brewery is releasing their highest-octane beer this October in 4-packs of 12 oz. bottles. Citrus and resinous hop notes dominate the aroma and flavor profile in this triple brew with a Citra and Simcoe hop blend. The beer ends with a touch of alcohol sweetness and a dry finish, making it incredibly drinkable for a big brew. Triple Dog's ABV will clock in at 18% however, due to the nature of brewing such a big beer, this number could vary batch to batch. When consumers reach for a 4-pack of Triple Dog they will be faced with the fun opportunity to scan the package's QR code to find out that batch's final ABV. The first batch being released in early November, has clocked in at 18.6% ABV. "We're always looking to push the boundaries of what an IPA can be, so when one of our salesmen dared us to see how far we could push the ABV on Double Dog we had to accept the challenge," said Ben Clark, Brewmaster at Flying Dog Brewery. "The result is a super drinkable monster of a beer that's perfect for enjoying around the bonfire as fall evenings continue to cool down." To complete your evening with Triple Dog, pair this big beer with a big meat and cheese plate. Throw together some salty charcuterie and sausages with a sharp cheddar and stanky Stilton for a feast fit for a beast. Triple Dog will be sold in 4-packs of 12 oz. bottles and will start appearing on shelves by the end of October. Consumers are encouraged to visit the brewery's Beer Finder to locate inventory near them.

TRÖEGS' MAD ELF GETS FESTIVE NEW LOOK - HERSHEY, PA



Independent Brewing announces the release of its iconic holiday ale, Mad Elf. Created in collaboration with Florida-based illustrator Joshua Noom, the festive new label art is the fourth iteration of the beloved – and mischievous – Tröegs character since 2002. "We have a history of reimagining the Elf," says Tröegs brother Chris Trogner. "Mad Elf is a beer that really captures the holidays for so many people. And not just beer lovers. A lot of people who don't regularly drink beer have a special connection with Mad Elf. This new True Brew Magazine November/December 2021

art really captures what people love about it – it's festive, nostalgic, and a whole lot of fun." The essence of this once-a-year holiday ale, along with its ruby red glow, is born from five varieties of tree-ripened cherries. Bing, Lambert, Van and Royal contribute a bright and juicy sweetness, while Montmorency adds a touch of tartness. Aside from cherries, honey is the other integral ingredient in Mad Elf. Each year, Tröegs sources 25,000 pounds of local wildflower honey from The Happy Beekeeper in Carlisle, PA. "We like to say that it's not the holidays until you've had your first Mad Elf," says Tröegs brewmaster John Trogner. Mad Elf releases today in 12-oz. bottles and cans throughout Pennsylvania, New Jersey, and Delaware, followed by everywhere else Tröegs is sold over the next few weeks. Look for Mad Elf on draft beginning in mid-November.

2021 GABF FRESH HOP CATEGORY WINNERS ANNOUNCED - BOULDER, CO



The Brewers Association (BA) has announced the top beers in the Fresh Hop Beer category for the 2021 Great American Beer Festival (GABF™) competition. Gold, silver, and bronze medal winners in the Fresh Hop Beer category bring the 35th edition of the world's largest commercial beer competition total count to 293 medals awarded to 267 breweries. This year's GABF judging began earlier than ever before in order to host the GABF awards ceremony during the Craft Brewers Conference® in Denver in September. To include the Fresh Hop category in the competition, judging was pushed to October to allow for the fall hop harvest and beer production. Judges from Colorado evaluated 83 entries submitted by 69 breweries from 14 states during three consecutive elimination rounds in a single day with health and safety measures in place. The Fresh Hop Beer category entries at GABF have grown in recent years following an uptick in consumer interest in the seasonal brew. Conventionally, hops are dried and stored to be used throughout the year. Conversely, a fresh, wet hopped beer is made with whole hops harvested only hours before being dropped in the kettle. "Brewers love the connection with their hop growers, and drinkers enjoy these unique hop-driven ales and lagers, which are becoming harvest season staples within the year-round cycle of beer styles," said Chris Swersey, competition director, Great American Beer Festival. "Congratulations to this year's winners. These beers were worth the wait." Fresh Hop category Winners: Category 98: FRESH HOP (83 entries). GOLD: Energy Cone – Single

Hill Brewing Co., Yakima, WA. SILVER: Fresh Hop Green Battles – Pinthouse Pizza North, Austin, TX. BRONZE: Seems So Long Since We Walked in the Moonlight – Burke-Gilman Brewing Co., Seattle, WA. The 2021 GABF competition was the largest judged to date with 9,762 beers judged, including the 83 Fresh Hop Beer category entries. In total, 2,191 breweries from all 50 states plus Washington, D.C., and Puerto Rico entered the competition. As previously announced, the Great American Beer Festival will celebrate its 40th anniversary October 6-8, 2022, at the Colorado Convention Center in Denver.

21ST AMENDMENT BREWERY BREWS UP WINTER WONDERLAND BEER FOR THE 2021 HOLIDAY SEASON - SAN FRANCISCO, CA



21st Amendment Brewery rings in the 2021 holiday season with their beloved winter spiced ale, Fireside Chat (7.9% ABV, 12 oz. cans in 6-Packs, Draft). Christmas comes a little early every year with the much-anticipated mid-October 2021 nationwide release of Fireside Chat to retailers, bars, and restaurants in 33 states. A flagship beer recipe of 21st Amendment's San Francisco brewpub that's evolved into an annual limited-edition winter warmer favorite, Fireside Chat is the perfect sipper at the Thanksgiving dinner table or while nestled up fireside with loved ones during the December holidays. Lush and flavorful Ghana cocoa nibs from TCHO Chocolate (San Francisco, Calif.) add a deep layer of texture to Fireside Chat for a beautiful malt character of eight different malts. The English-style strong ale is well-balanced by Shaun O'Sullivan's (Co-Founder and Brewmaster, 21st Amendment Brewery) select winter spices. It's no wonder Fireside Chat took home a Silver Medal from Great American Beer Festival, and Men's Health magazine ranks it #1 of the "10 Best Christmas Beers 2020." O'Sullivan notes, "Fireside Chat has a wonderful warming amber color, bright toffee foam head, soft spice profile, and a rich chocolate layer on the finish that's quite elegant. We made some slight tweaks to the 2021 recipe that I think our beer fans will enjoy. I'm excited to see what they think. Also, the packaging features President Franklin D. Roosevelt (who signed the 21st Amendment to the U.S. Constitution into law) having a jovial fireside conversation with an elf. Why not be like FDR and enjoy a Fireside Chat of your own this holiday season. I don't think it gets much better than that." Since 2000, 21st Amendment Brewery has brewed innovative limited-edition holiday beers for people to enjoy and be

a part of unforgettable memories. Holiday Food Pairing Suggestions with Fireside Chat: Hearty Beef Stew; Oven Roasted Turkey; Creamy Risotto; Apple Crumb Pie; Pumpkin Cheesecake; and Tiramisu.

TRULY HARD SELTZER CELEBRATES INTERNATIONAL PRONOUNS DAY WITH THE LAUNCH OF TRULYOU CUSTOMIZABLE CAN INSULATOR - BOSTON, MA



Pronouns Day, Truly Hard Seltzer, a leader and innovator in the hard seltzer category, is launching its TrulYou customizable can insulator that allows drinkers to display their pronouns right on their Truly can. The use of personal pronouns in email signatures, social media profiles and resumes is on the rise, but normalizing in-person pronoun introductions is something everyone could use help with after nearly two years of virtual interactions. The unique, colorful can insulator was designed by artist Stephanie Medeiros (@stephaniemadeit) and inspired by the global LGBTQIA+ community. The artwork is representative of the beautiful, vibrant community and celebrates the different facets of ourselves that make each and every one of us special. Intended to be customized, drinkers simply use a permanent marker to write their pronouns in the blank space. "It's important for people to understand that normalizing the use of personal pronouns goes beyond the LGBTQIA+ community," said Medeiros (they/them). "Working on this project with Truly in honor of International Pronouns Day is a reminder of how amazing it is to feel seen and empowered to share my truth." "Our drinkers are always at the forefront of what is happening in culture. Disclosing one's pronouns has become normalized in everyday virtual settings, but we wanted to create a convenient, comfortable way for drinkers to share their pronouns in real life," said Lesya Lysyj, Boston Beer Company CMO. "As a brand, we've always believed our differences make us stronger and this is another way for us to help our drinkers express their individuality." The TrulYou can insulator will be available beginning November 1, 2021, and sold exclusively on TrulyOriginals.com for \$20. One hundred percent of proceeds will go to Truly's long-term partner, GLAAD. "As a continuation of our partnership with Truly, we are ecstatic to work on the TrulYou can insulator to raise awareness about the important topic of pronoun introductions. We look forward to the positive changes we will continue to drive for the LGBTQ community with the proceeds generated by this wonderful project," said John McCourt, Senior Director, GLAAD.



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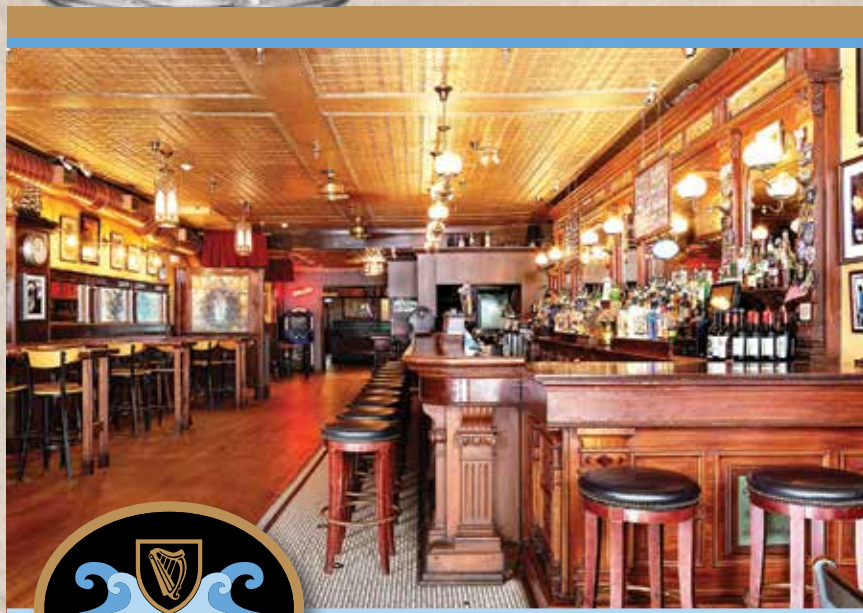
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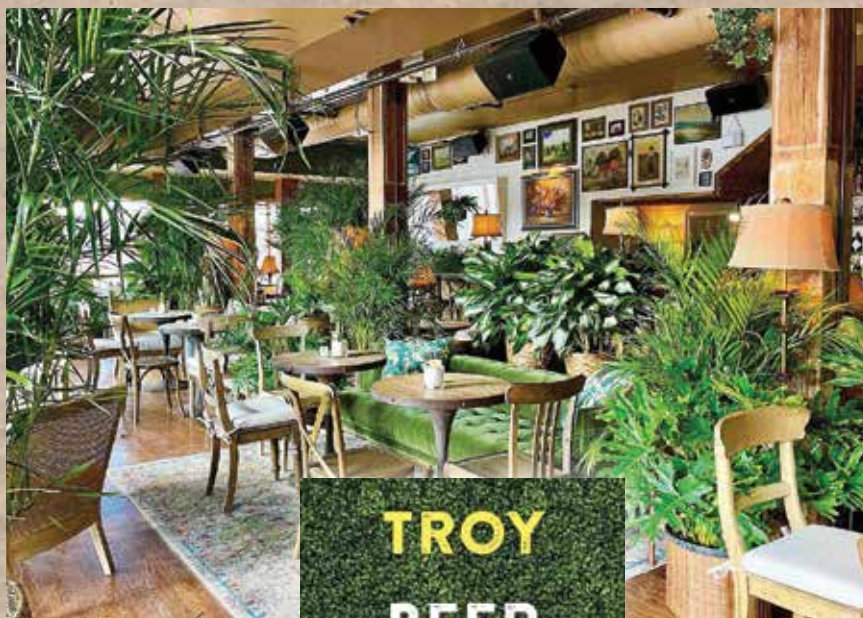
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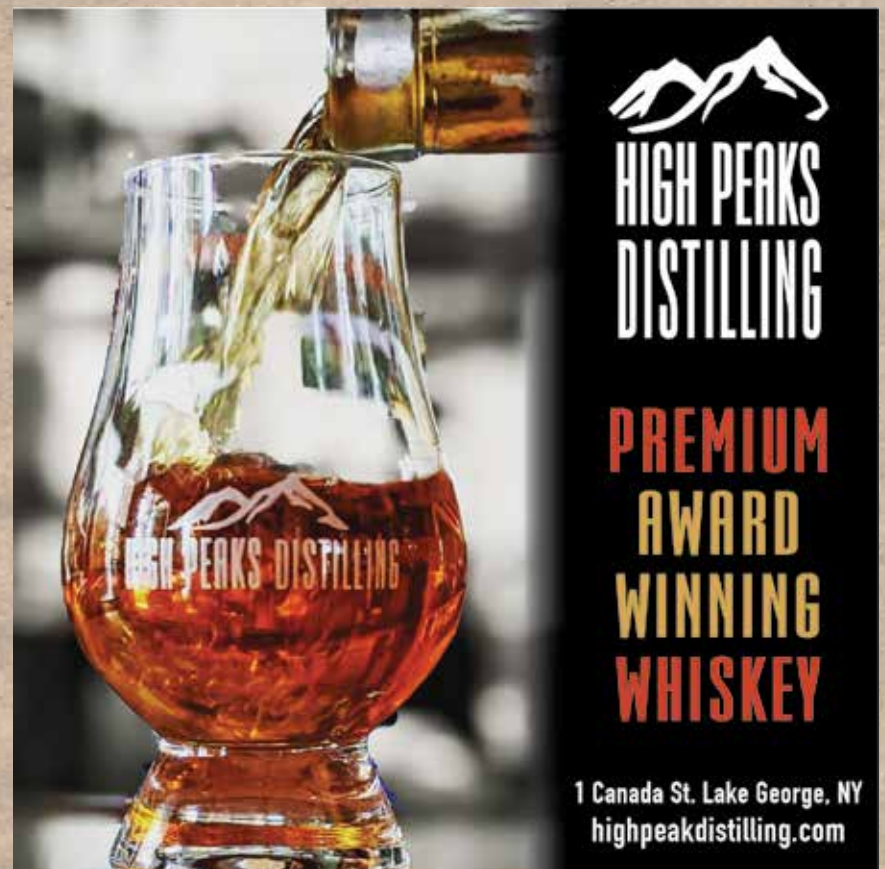
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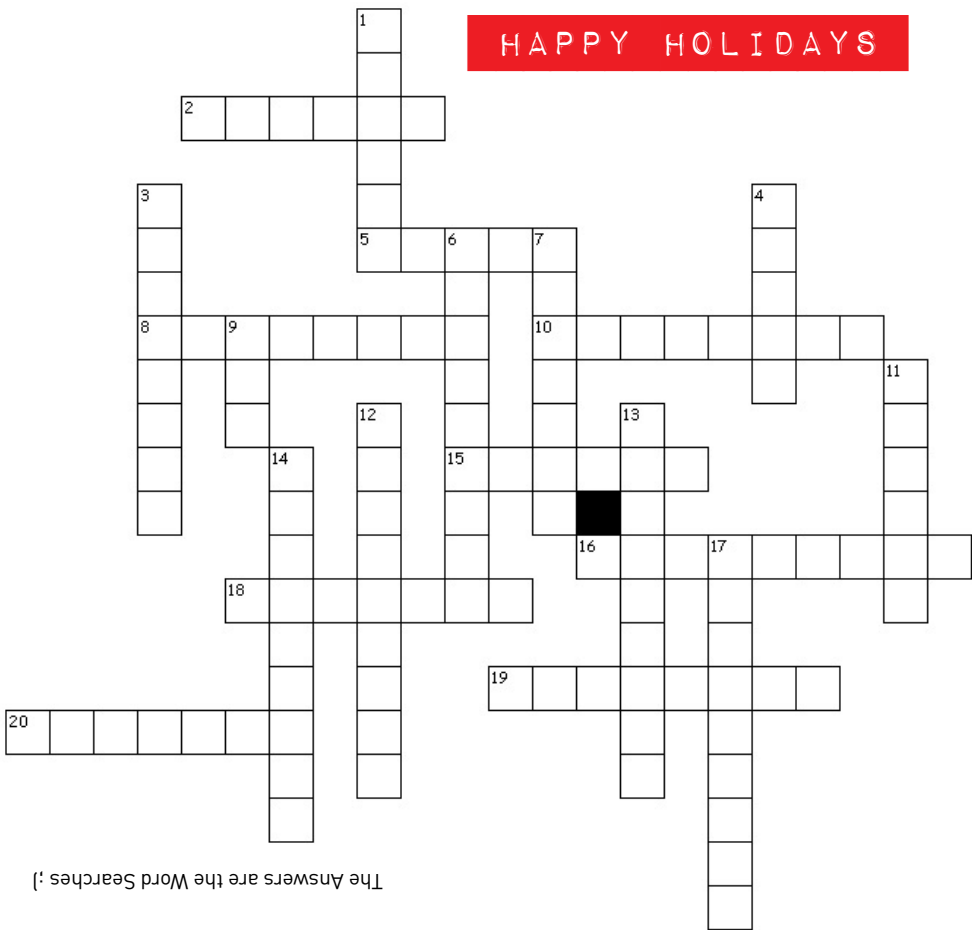
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- 1. HANGS ON DOOR
- 3. TENDS SHEEP
- 4. SANTA'S HELPERS
- 6. KISS UNDER IT
- 7. GRUMPY BOSS
- 9. NIGHT BEFORE
- 11. SANTA'S SLED
- 12. DECORATIONS
- 13. WHERE SANTA LIVES
- 14. JESUS BORN HERE
- 17. DECEMBER 25TH



INTRODUCING **LOVERBOY**

Loverboy



GLUTEN
FREE



NOTHING
ARTIFICIAL

Loverboy



MADE WITH
ORGANIC TEA



PARTY
ON

Loverboy is a...

Better-For-You Option

0g sugar, 90 calorie, gluten-free, keto

Sparkling Hard Tea

for health + flavor conscious consumers

Premium Alternative

to hard seltzers (i.e. trade-up)

