

SEPTEMBER-OCTOBER 2020

True Brew

A Craft Beer Lifestyle Magazine

Hop Harvest

CHEERS TO 4 YEARS

WALT & WHITMAN BREWING

ROAD TRIP TO ITHACA BEER CO.

7 QUESTIONS WITH HST

RYAN MCFADDEN



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Cheers to 4 Years!

Back in 2016, when we first developed the concept that would become *True Brew - A Craft Beer Lifestyle Magazine*, there were 15 operating craft breweries in what the New York State Brewers Association defines as The Capital/Saratoga area, plus a handful up in the Adirondacks and down in the Catskills. We knew that the craft beer scene was growing strong here in the Capital Region and we aimed to provide a vessel where breweries, cideries, better beer bars and crafty events could communicate directly to the fast-growing base of local craft beer enthusiasts and fanatics.

Now, as we enter our fifth year of publishing *True Brew Magazine*, there are more than 65 breweries within an hour (or so) of Albany. Throw in surrounding cideries, wineries, and craft distillers and we've got ourselves quite the local scene to explore here! There are many adventures and fun experiences to be had. So many that it's tough to keep track of them all. That's where *True Brew Magazine* comes in. Our mission today remains as we wrote it prior to our first issue.

We would like to thank our supporters and fans of the magazine for your readership, your engagement, and your support for the wonderful Capital Region craft beer scene. Thank you to our contributing writers and photographers. Thanks also to our advertisers, the breweries, the distributors, the craft beer bars, and other local businesses that support us and allow for us to release a free publication.

We couldn't do it with you. Thank you!

Cheers to 4 Years!

Jenn and Erik

True Brew
A Craft Beer Lifestyle Magazine

MISSION STATEMENT

At True Brew Magazine, 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. For the craft beer brewers, retailers, and consumers we would like to use our combined knowledge to enhance the appreciation of the local craft beer experience.

True Brew Magazine's mission is to be recognized by the Craft Beer Breweries, Retailers, and Consumers as the premier craft beer magazine in the region. Our goal is deliver to the consumer all of the latest craft beer news, unique brewery offerings, beer dinners, events, festivals, and special releases in the Capital District and beyond. Through our printed magazine we will reach more than 10,000 local craft beer consumers, doubling our efforts through our website and social media campaigns. Our goal is to introduce the consumer to the passionate people who create these unique brews (and ciders), take them on a virtual tour of local, regional, and national breweries, offering a behind-the-scenes look and appreciation of their operations by providing a first-hand feel for their culture and unique local products.

The craft beer lifestyle is a personal journey. True Brew encourages you to have your own adventure! Take a road trip to a brewery or better beer bar. Ride your bike to a craft beer festival, share your unique beer experiences and build upon your love of genuine craft beer and the lifestyle that it has to offer. Then, share your experience with True Brew Magazine and the world.

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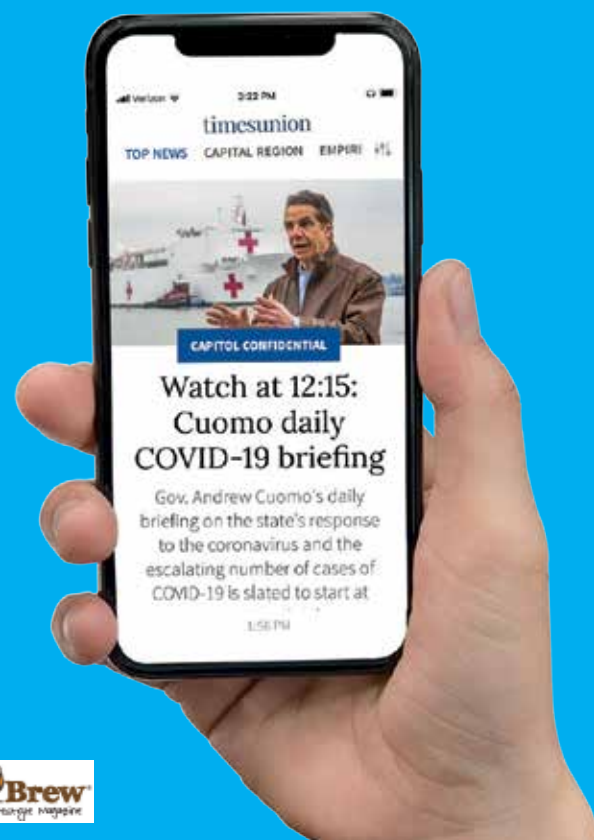


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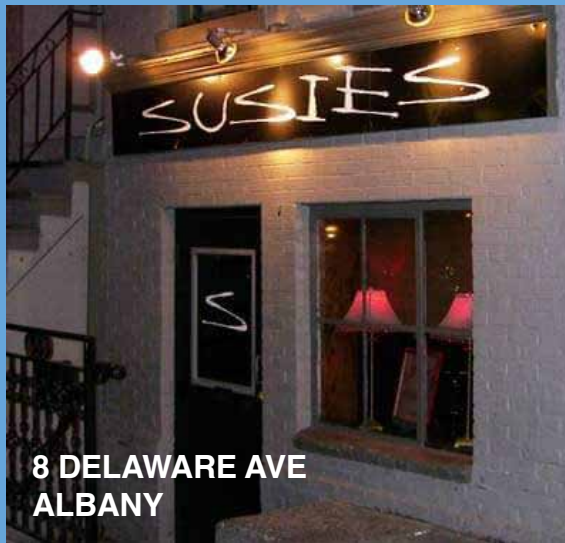


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SEPTEMBER BEER OF THE MONTH - AMERICAN WILD ALE

Dom Weisberg

American Wild Ale covers a wide range of beers that do not fit traditional European sour or wild styles. This category is essentially made up of specialty beers; many creative interpretations are possible, and styles are defined only by specific fermentation profiles and ingredients. Wild does not imply that these beers are necessarily spontaneously fermented, but that they are influenced by microbes other than traditional brewer's yeasts. The 3 subcategories are Brett Beer (Brettanomyces), Mixed-Fermentation Sour Beer, and Wild Specialty Beer.

The base beers provide the backbone of the ale and can be any type. The wild beer will be drier, with funky notes from low to high. Acidity may be light; slight sourness is acceptable with the beer being lightly tart but should not be truly sour. Always fruitier when young, they gain more funk with age. Wild Ales may or may not be acetic or lactic. Malt flavors are often less pronounced than in the base style, leaving a beer most often dry and crisp due to high attenuation. The best examples are pleasant to drink, with esters and phenols complementing the

malt and/or hops. The wild character can be prominent, but it should not dominate. Acidity should be firm yet enjoyable, not biting, or vinegary.

So how do you pair food with American Wild Ales? Much depends on the base beer. Sour, tart, and funky beers have an acidity and earthiness that makes them an ideal pairing for all sorts of intense flavors, particularly dishes and ingredients that are salty, fatty, or acidic, leaving you hungry, and thirsty for more. These beers are bold enough to stand up to radicchio or hold their own alongside fatty and rich aged meats like prosciutto. High-acidity sours often get their tartness from lactic acid developed by lactobacillus yeast, which cheesemakers also use. They go so well with a plate of stinky cheeses like bleu or Gorgonzola, and goat cheese, especially with fresh fruit.

Other possibilities include mussels and other seafood with a squirt of fresh lemon and/or drawn butter. Make breakfast better with a lightly sour beer paired with omelets and other egg dishes with creamy sauces or vibrant cheeses. Cured pork and other salty meats also pair well.

With each brewery's sour being unique you'll have to start with these suggestions as a base and do some experimentation on your own.

Commercial Examples: Many local breweries make their own versions of Sour Beer and Wild Ales, so ask for one at your favorite taproom. The Sour rotations at Common Roots and Unified Beerworks are local fan-favorites. Try them all!



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OCTOBER BEER OF THE MONTH - DUNKELWEIZEN

by Dom Weisberg

Wheat beer originated in Bohemia and is part of a 500-year long tradition of brewing in Bavaria, Germany. Originally called Weissbier (white beer) it became the only kind of beer that was allowed to be brewed with wheat and in the summer months. Weissbier was very popular during the 16th, 17th and 18th centuries. By the end of the 18th century Weissbier decreased in popularity, mainly as a result of the much-improved quality of lagered brown beers and pilsners, but the style has seen a surge in popularity since the 1960's.

Dunkelweizen, translated from German means "Dark" (Dunkel) "Wheat" (Weizen). It is a wheat beer that has been brewed with the addition of darker grains, which give the beer a medium to dark-amber color. By law, German wheat beers must contain at least 50% malted wheat, and some may have as much as 70%, with barley making up the remainder of the grain bill. Whereas typical wheat beers are often brewed primarily with pilsner and wheat malts, Dunkelweizen may include wheat, Munich, Vienna, Caramunich and Carafo malts. These additional malts add color, complexity and maltiness to the wheat beer and flavors such as toffee, bready, caramel, coffee, and roastiness may be present. As with regular wheat beers, Dunkelweizen hop additions are used sparingly, mostly reserved for bitterness rather than flavor or aroma. German hops such as Hallertau, Spalt, Tettnang, Perle, Magnum

or Tradition should be used, but Liberty or Mount Hood can be acceptable substitutes if one of the others is not available.

Dunkelweizens are bottle-conditioned with wheat beer yeast, ensuring a characteristic yeasty, bready flavor with a typical cloudy presentation from the low flocculating yeast. Flocculation is speed at which the yeast will settle out to the bottom of the bottle, resulting in a clearer beer faster with a higher flocculation, hence low flocculation gives us a cloudy beer. You can expect some of the flavors and aromas that these yeasts bring to the beer such as banana, bubblegum, clove, spicy, fruitiness and vanilla to be present. The beer will often finish tart and dry with an alcohol strength of around 5%, quite a quaffable and refreshing session beer.

Dunkelweizens make great presentations in the glass, being an unfiltered reddish-brown with an SRM of between

15 and 23. They are light in bitterness, only 10-18 IBU, and may be slightly, but never cloyingly, sweet. They pair great with dinner, especially if you're having roast chicken, perhaps with an appetizer that includes gouda cheese, and/or finishing off your meal with a delicious banana cream pie for dessert. Dunkelweizen also matches very well with traditional German foods, especially pork dishes. Salty roasted pork or pork sausages play off the sweetness of the beer. Marinated steaks and ham pair great as well.

German examples of Dunkelweizens include Franziskaner Hefe-Weisse Dunkel from Spaten-Franziskaner brewery, Erdinger Weissbier Dunkel from Erdinger Weissbräu brewery, and in the U.S. there is Samuel Adams Dunkelweizen from the Boston Beer Company and Shiner Holiday Cheer from Spoetzl Brewery.



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BEER BRAISED SHORT RIBS

BY KAREN LOGAN

Serves 4

Prep time: 20 minutes

Cook time: 2 hours

INGREDIENTS:

- 1.5 lbs. boneless short ribs
- 1 tbsp salt
- 1 tbsp pepper
- 2 tbsp flour (or cornstarch)
- 2 tbsp olive oil
- 1 tbsp butter
- 1 12 oz American Brown Ale
- 1 onion, yellow, chopped
- 1 clove garlic, minced
- 1 cup beef stock or broth

OPTIONAL INGREDIENTS:

- 1 tbsp each thyme, sage, smoked paprika added to meat before cooking
- Add bay leaf, dash of Worcestershire sauce to braising liquid
- 1-2 cups of chopped celery, carrots, potatoes to make it a meal

DIRECTIONS:

Season short ribs with salt and pepper (and other preferred seasonings). Dredge or sprinkle flour on ribs. Heat butter & oil in large pot or Dutch oven over medium-high heat and sear short ribs on each side. Remove ribs and set aside. In the same pot, cook onions and garlic over medium heat until soft (about 10 minutes). Add ribs back into pot and pour in beer and beef stock. Add any additional optional ingredients. Cover and simmer over low heat for about 2 hours. Add a little water or beef stock if liquid level reduces too much.

BEER PAIRING: ITHACA NUT BROWN ALE



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BEER BACON ONION JAM FOR PORK LOIN

BY KAREN LOGAN

Serves 4

Prep time: 15 minutes

Cook time: 30 minutes

INGREDIENTS:

- 1 12 oz Belgian Dubbel Ale
- 1 large sweet onion, thinly sliced
- 1 lb. bacon, cut into small pieces
- 1 clove garlic, minced
- ¼ cup (light) brown sugar
- ¼ cup maple syrup
- 1 jalapeno, (seeded) finely diced or a pinch of pepper flakes (optional)
- Dash Salt & Pepper (optional)

DIRECTIONS:

Brown bacon in a large skillet. Remove bacon and set aside. Keep 2 tablespoons of bacon grease in pan. Cook onions, garlic, jalapeño to bacon grease over medium heat until onions are soft (about 10 minutes). Add beer, sugar, syrup, and bacon into skillet and bring to a boil. Simmer about 10 minutes until the mixture reduces to thick syrup. Let mixture cool for a few minutes. Pour mixture into food processor and pulse until you get a chunky jam. Serve over pork tenderloin.

Pork tenderloin (1-1.5 lbs.), seasoned with your favorite seasoning (salt, pepper, garlic, onion). Bake 375° about 30 minutes until at pork reaches at least 155° (medium rare).

Beer Pairing:
Ommegang Abbey Ale



WALT & WHITMAN BREWING

CHARMING SARATOGA

By Joanne E. McFadden



Will Crager breathed new life into The Saratogian newspaper's historic building at the corner of Maple Ave. and Lake Ave. in Saratoga Springs when he opened Walt & Whitman, a combination brewing company and coffee house, with the idea to specialize in both beverages.

The 1902 building required extensive renovation and asbestos remediation, but Crager, who co-owns the business with his mother, Kathy Crager, saw the project through and transformed the building into a hip, comfortable gathering place with the Whitman Taproom on the ground floor and the Walt Café on the upper floor. The Crager family had been spending summer vacations in Saratoga for years and decided to relocate there and open Walt & Whitman.

Gone is the former press room where reporters churned out the latest news, giving way to a gleaming 10-barrel brew system, where Whitman Brewing Company brewery director Keegan Dombrosky and brewer Nick Meyer make fresh flavors of craft beers to suit a variety of palates. Since the brewing company opened its doors in December last year, Meyer, under Dombrosky's direction, has brewed about 30 batches of beer. "It's important for us to always have something new on that customers can come in and try," Dombrosky said.

With that in mind, Dombrosky is constantly creating, collaborating, and seeking out-of-the-ordinary ingredients that will make Whitman's offerings stand out. "All the recipes are mine," Dombrosky said, based on his nine years of experience brewing in his home state of Connecticut as well as the two-year brewing program he attended at the Canadian Food and Wine Institute at Niagara College in Ontario.

His goal is to offer customers a well-rounded selection of beers. "We want to have a balance of everything, not just IPA's, sours, and lagers," said Dombrosky, who notes that staff is figuring out what customers like as the taproom changes out its beer menus. "We want to make sure that we have something for everyone and that we're helping to set the curve and not just doing what everybody else is doing," he said. While there are traditional beers such as a crisp, refreshing "Dick Murphy Lite," made from German pilsner malt and German hops and named for Crager's grandfather, the American wheat ale "Agrarian Society," and "I'm So, I'm So (Blanc)", an American pale ale, there are some extremely unusual flavor profiles also.



Outside of brewery

In order to create those, Dombrosky uses his industry connections. For example, he collaborated with the Bronx's Gun Hill Brewing Company to create "Splendid, Silent Sun," a sour IPA with a base of Pilsner malt, malted wheat, oats, and milk sugar, conditioned on 250 pounds of apricots, pink guava and peaches. He has also worked with breweries in Vermont and Massachusetts, with



Head Brewer, Nick Meyer



Brewery Director, Keegan Dombrosky

more collaborations scheduled. “With beer, you can’t be master in all things, and we’re always striving to make our product better,” he said. “We collaborate with one another and make a cool beer in the process—that’s something we’re really proud of.”

Or what makes a beer stand out may be the sourcing of his ingredients, some of which are not available to other breweries. For example, he has been able to acquire a different strain of yeast through one of his former professors who runs a lab in Canada and supplies yeast to the Copenhagen restaurant, Noma, which is ranked second by The World’s 50 Best Restaurants website. While Dombrosky will make beer with some traditional flavor profiles, he figures out “a different way of getting there.” In this case, the yeast makes the difference. “If everybody uses the same ingredients and the same approach, what’s going to make you stand out against other breweries?” he asks.

Some of the other standout effects are achieved through the way he ages the beer. He aged his “Written in the Dark” stout on Tahitian and Madagascan vanilla beans and Ghanaian cacao

to give it a chocolatey flavor. The German Helles Lager “Time I\$ Money,” is aged on new American oak.

Some beers are inspired by a dish or a cocktail. Dombrosky works closely with Walt & Whitman’s executive chef Brandon Schatko of Detroit. “Our executive chef has been a huge help in using some non-traditional brewing ingredients, and he incorporates beer into the food as well, which gives us a pretty unique synergy here,” he said.

Schatko brought his native Detroit-style pizza to the menu 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. Menu offerings are eclectic, with American, Asian, Mexican, and Italian snacks and salads.

While Walt & Whitman started out with full table service, since the COVID-19 pandemic broke out, the taproom switched its service model to the less-contact counter service, where customers place their orders at the counter and receive a text



message when the orders are ready for pickup.

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.

The Walt Café is open from 8 a.m. to 2 p.m., and the taproom is open for the afternoon and evening hours. If the Whitman Taproom gets too busy, they open the upstairs café for taproom guests where there is living room-style seating as well as tables and chairs and a coffee bar with stools. They also opened their patio area a few months ago, where customers enjoy food and drink under umbrellaed tables.

While the establishment's name is inspired by America's iconic 19th century

poet Walt Whitman, Crager is not building the brand around the poet. Yes, there are touches of Whitman, such as a portrait of the poet, a framed "All truths wait in all things," Whitman quote, but the décor features framed album covers, pictures, posters, and artwork of celebrities like Johnny Cash, Elvis, Bob Dylan, and Debbie Harry in collages adorning the taprooms walls, creating visual interest wherever you look. A starburst sputnik fixture lights up the room.

You won't find beers with literary-related names. Any of Walt & Whitman's 20 employees are invited to pitch names for new beers. "They want to have fun with the names," Dombrosky said. For example, there's the New England IPA "Kid's Table," and the double NEIPA "Big Kids' Table" with tangerine, pineapple, and grapefruit

flavors with notes of floral, grassy, and earthy hops.

Like establishments across the globe, Walt & Whitman has had to adapt to the roller coaster of the COVID-19 pandemic. The brewery was getting ready to set up its canning line from Canada before the shutdown, and workers were unable to come to install it. With some phone calls and reading material, Meyer was able to set up the canning line himself.

Whitman Brewing is having fun with its labels, too. The newest, which is for the New England IPA "In Suspension," features work by local artist Dave Farnsworth Globerson.

Dombrosky points out that a taproom's main focus is on-premises consumption and getting people to the beer hall to sample its selection, so adjusting the brewery's structure during the shutdown was a challenge. Staff sought other ways to engage with customers, such as offering growlers and crows as well

as food takeout options. Meg Thompson, director of marketing and brewery development points out that with the café component upstairs, customers can stop by as early as 8 a.m. to get beer to go for later.

The upside of the shutdown was that brewing staff had the opportunity to do



longer-term aging projects. "During the production slowdown, we've been able to take our time and do some refocusing on lagers that we're going to spend three to four months on," Dombrosky said.

Walt & Whitman debuted a gluten-free hard seltzer fermented with Champagne yeast and conditioned with over 200 pounds of pureed strawberries. A beer/wine hybrid beverage is on the horizon.

The brewery's staff is excited about growing the brewery and handling the challenges that arise. "It has been pretty great to figure things out on the fly and be in a place that we think is as cool as this and to be able to work in this environment and to be able to help it grow," Dombrosky said. "It's challenging, but also very exciting."

As we all start to venture out again, masked and with social distancing measures in place, put Walt & Whitman at the top of your list of establishments to check out. It's the perfect place to enjoy some unique craft beers made with high attention to detail and the best local ingredients.



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Hops, Harvest & History

By Colleen Onuffer

For some, the turning of the calendar from August to September symbolizes the end of summer. For others, it signals hop harvest season in New York State.

When thinking about hops – a component of beer that adds flavor, bitterness and helps keep it fresher, longer – you may automatically envision the growing conditions of the Pacific Northwest. But that hasn't always been the case.

New York was the leading producer of hops in the United States in the mid-19th century, totaling nearly 90% of the country's total hop crop. The state's "hop belt" cut through Central New York with Otsego, Oneida, Madison, Schoharie and Montgomery counties being the largest producers. During the State's hop hay-day, over three million pounds of hops were sold annually.

Things took a turn in the early 20th century. New York's hop-growing traditions came to a halt with the introduction of Prohibition and were nearly wiped out by plant diseases. As a result, the industry was pushed out west.

Fortunately, that's not where New York's hop story ends.

With a humble reintroduction in 2000, the crop officially returned to New York State. And in 2012, Governor Andrew Cuomo created a farm brewery license to promote the use of local ingredients in beer. As explained on the New York State Brewers Association (NYSBA) website, "It was designed to increase demand for locally grown products to further increase economic impact and create new businesses surrounding the brewing industry."

At that time, beer needed to be made with at least 20% of hops and 20% of all other ingredients coming from New York State in order to receive a Farm Brewery license.

Although the desire and decision to support local was strong, it came with a few setbacks.

The NYSBA website states, "The growth of farm brewing in New York State has been dramatic, however there are challenges ahead that must be addressed to ensure the future success of this license." The New York State Brewers Association is the non-profit organization that protects and supports New York's craft beer industry



through advocacy, education, and promotion. In an effort to help further the growth of the industry, NYSBA provides farm brewing resources and works to connect farm brewers with local suppliers.

"Showcasing and highlighting New York grown ingredients has been part of our identity for seven years now," said Jon Kielty, head brewer at Big aLiCe Brewing, a NYS Farm Brewery since their inception in 2013. "We have seen the hop industry grow immensely throughout that timespan. In the beginning there were growing pains for sure. As our NY hop farmers began working more with Cornell University, testing their soils, and making adjustments each year,



Dom from Big Alice Brewing, NYC takes a whiff.

the improvements have been incredible. We are now brewing hop forward beers that we would not have brewed just three years ago.”

Over time, the requirements for farm breweries have increased. As of January 2019, beer must now be made primarily using locally grown farm products with

at least 60% of hops and 60% of all other ingredients coming from New York State. By January 2024, the requirements jump to no less than 90%.

For many farm breweries, using New York State ingredients goes beyond fulfilling a requirement.

Paul Alessi, brewer at Five & 20 Spirits and Brewing, said, “We use New York State hops in every beer we make, so New York State hop growers are an integral part of our business.” This fall, Five & 20 Spirits and Brewing will be releasing their seasonal oatmeal brown ale, Haulin’ Oats which is brewed with 100% NY Cascade hops.

“We love New York hops!” said Edward Kent of Kent Beer Company LLC. “Most of our beers have at least 60% New York hops, quite a few of them are at 100%.”

“We have made it a cornerstone of our brewing philosophy to support these NY hop farms,” explained Kielty from Big Alice Brewing in New York City. “Last year for the first time, our other brewer Dominic and I went up for hop selection at a couple NY Hop Farms. By walking through the fields and talking to the farmers, you gain a new respect for where your ingredients come from and why it is so important to support these farms.”

With a similar sentiment, Wyatt Crowley, brewer at Red Shed Brewery, said, “It is very rewarding and comforting to know that us farm brewers are supporting local and regional farmers - and their vision of a prosperous hop industry right here in New York.” Otsego County, where Red Shed Brewery resides, was once considered as having the best hops in America.

As a nod to their hometown’s history and the community, Red Shed Brewery is planning a community hop harvest beer. For the second year in a row, the brewery has put out a call for homegrown hops or those that grow wild in the region – a remnant of its rich agricultural history. Those that contribute at least four ounces of dried hops will receive a free growler of the hazy pale ale when it is brewed.

“Our drinkers love the idea of being involved in a brew,” explained Crowley. “Hop harvest season is the perfect scenario for our local customers to reengage after the summer season that previously saw more tourists.”

“We take the use of NYS hops to heart, and brew all of our beers with 100% NYS grown hops,” said Douglass Schuckers of The Brewery of Broken Dreams. “We are always looking for ways to showcase the product of our NYS farmers - be it malt, honey, syrups or, in this case, hops.” One way that they accomplish this is by brewing SMaSH beers – Single Malt and Single Hop – that allow the hop variety to shine through.

Schuckers added, “Although we are a very small brewery, we will continue to seek out ways to explore and utilize what NYS agriculture has to offer our beers.”

The Brewery of Broken Dreams isn't the only one featuring other agricultural ingredients.

“We love NYS hops and barley....and apples too!” said Kevin Litchfield, director of brewing operations for Lake Placid Pub & Brewery and Big Slide Brewery & Public House. In addition to using almost 100% NYS ingredients in their Excelsior Pale Ale, Big Slide Brewery & Public House partners annually with Rulfs Orchard in Peru, N.Y. for their 'DACKS beer. The Delicious Apple Cider Kettle Sour uses 50% fresh pressed cider, another harvest season delicacy.

New York State grown hops continue to gain attention and admiration.

In 2019, Heritage Hill Brewhouse was awarded the bronze medal in the Belgian Fruit Beer category at Great American Beer Festival for their Cherry Valley Farmhouse. The Belgian farmhouse-saison ale was made with 100% New York State hops and grain.



The quality of hops here in NY is improving significantly each year. Photo from Red Shed Brewery

“We are honored to have won such a prestigious national award and to help bring attention to the growing New York State craft beer industry with a beer made with all NY grains and hops,” said Dan Palladino, owner of Heritage Hill Brewhouse, in the brewery's press release.

“The quality of hops here in NY is improving significantly each year and I look forward to a day where we are once again regarded as a top hop growing region,” said Kielty of Big aLICe Brewing, noting that they plan to brew just as many – if not more – 100% NYS beers in the upcoming year.

It was Big aLICe's The Many Lives of Our Lives that took home the Governor's Craft Beer Cup as well as the gold medal for the NYS Ingredient Award category in this year's New York State Craft Beer Competition. Sponsored by NY Hop Guild, this category recognizes a beer that uses NYS hops and all other ingredients at the current 60% standard. 135 beer entries of the competition, organized by the New York State Brewers Association, met this threshold.



Jon from Big Alice Brewing, NYC inspects the hops.

With craft breweries across the Empire State continuing to use fresh, local ingredients, it is easy to Think NY, Drink NY. Visit ThinkNYDrinkNY.com to learn more about supporting the State's 460+ breweries.

FALL CALENDAR OF EVENTS

Breweries & Taprooms are open! Days & Hours of operation may change, so check before you go!

SEPTEMBER

September 4-5 —Druthers (all locations) – live music

September 5—City Beer Hall – Cinema Saturday:
Coming to America 9pm

September 6—Wolf Hollow Brewing Company –
Pints & Poses (yoga) 10am

September 8—Unified Beerworks - Taco Tuesday

September 9—Rare Form & Friends ft. Muddaddy Flats.
Annual specialty draft tapping

September 11—Rare Form Glassware giveaway
Buy 2 beers, get a free mystery branded glass 4-10pm

September 12—City Beer Hall –
Raw Bar (last one of summer) 4-8pm

September 13—Wolf Hollow Brewing Company –
Polish Day w/ Sammy's Country Wagon
Ft. Orange Brewing – Dogs & Breweries 101

September 18—Back Barn Brewing –
Crossroads Gifts & Wellness Popup 3-7pm
Oktoberfest Vermont - Burlington

September 19—First Day of Oktoberfest

September 20—Sour Beer Day

September 20—Chatham Brewery –
Tour of the Catskills Awards & After Party 2-5pm
Ft. Orange Brewing - Yoga

September 22—Unified Beerworks - Taco Tuesday

September 28—Drink a Beer Day

OCTOBER

October 9—Beer and Pizza Day

October 10—Ft. Orange Brewing –
Cousins Maine Lobster 1-9pm
Saratoga Brewfest 2pm (Saratoga County Fair Grounds)
Back Barn Brewery – Oktoberfest 3-7pm

October 14—Homebrewing Legalization Day (1978)

October 17—Back Barn Brewery – Oktoberfest 3-7pm

October 25 & 26—Rhinebeck NY Cider Festival

October 27 — National American Beer Day



Octoberfriends

Raise a stein to beer season with Oktoberfest by Saranac, a German-style lager that is aged slowly in the tradition of Oktoberfest beers of Munich. Brewed by Saranac Brewery out of Utica, this copper-colored seasonal beer offers up a rich malty flavor and fruity aroma that makes fast friends with our **NEW** Market 32 Rotisserie Chicken. Now 15% bigger, this mealtime favorite is antibiotic free and features more juicy and tender white meat than ever. Available in a variety of delicious flavors including Original, Zesty Lemon Pepper, Savory Rosemary Garlic, Authentic BBQ, All-Natural and for a limited time, Teriyaki Pineapple. Pair our featured lager with Market 32 Rotisserie Chicken for a mouthwatering match!



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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

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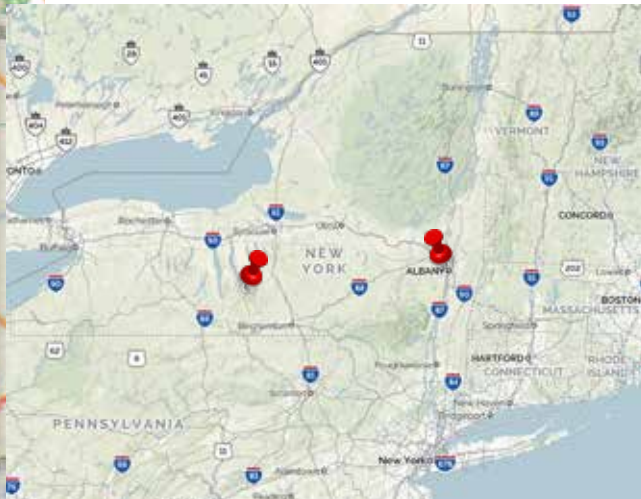
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With Covid-19 now entering its 7th month of haunting us all, we are still somewhat limited in what we can do and where we can go. Most of us are staying close to home for mini staycations or simple daytrips. I'm certainly not flying down to Florida, Texas, or Georgia for vacation anytime soon! Plus, with California on fire, and Portland and Seattle in shambles, let's just stick close to home. That's where the Craft Beer Road Trip comes in! So, to get a change of pace from the local scene, we decided to venture out on the 3-hour drive to Ithaca to get to know more about Ithaca Beer and see what they've got going on at the brewery.

Ithaca Beer is no new kid on the block to the craft beer scene. Founded in

1998 by owner Dan Mitchell and his wife, Mari, the brewery remains a family run operation to this day. Led by its flagship Flower Power IPA, Ithaca's beer is distributed in 15 states up and down the East Coast. Flower Power especially is wildly popular here in the Capital Region, even with the most finicky of the beer geeks. The tasty IPA has been recognized as one of the "25 Most Important American Craft Beers Ever Brewed" by Food & Wine magazine. Drink that up for a minute!

When you pull up to the brewery, it's rather unsuspecting. Not a lot of signage or fanfare. A short path from the parking lot that leads up to the brewery entrance is lined with hop bines, which is pretty cool. A small red pop-up tent with a Covid 19 check-in station, and a very friendly staffer, awaits to take our temperature contact free and ask the usual questions about



travel and exposure. Due to outdoor seating being a requirement, rather than entering through the building, we are directed to a small trail through a lightly-wooded area that spits us out right at the feet of their sprawling farm land and outdoor dining and entertainment area.

To the right is the brewery, which is currently closed for touring due to the pandemic, but is still bustling with activity as servers, hosts, and hostesses move in every direction. Also, to the right is a wonderful outdoor beer garden with two huge wooden tables running down the middle. The garden is adorned along both of the long sides with hop trellises as an overhanging canopy shield guests from the sun.

To the left and straight ahead is a magnificent open field, lined with umbrella'd tables for four as well as two large tents with plenty of picnic tables and more than enough space to safely socially distance. Beyond those lies a field of corn, with a few more picnic tables poking out from the cornfield. There are Adirondack chairs neatly placed throughout the outdoor area in pairs, offering a very welcoming and chill atmosphere. Our server finds us a nice spot with a plenty of shade. Time for a cold beer!

I order a Brew York Pale Ale. I'd later learn that it is brewed with 100% NYS Hops and 66% NYS Malts. It's crisp and delicious with a perfect balance of a hop-forward brew with a strong malt backbone. At 5.25% ABV, it's the perfect beer to start an afternoon session.

Within a few minutes, owners Dan and Mari Mitchell make their way over to say hello. He invites us in for a tour of the brewery and to try a few beers. We walk, sip, and chat.

"So, when did you decide that you wanted to open a brewery? How did that come to you?" I ask Dan.

"Well," Dan digs in, "we opened the brewery in 1998, but there were many

happenstances in the years leading up to then that eventually steered me along. I suppose my first interest in craft beer was when I was living in Oakland, CA, when I just turned 21, 1991. I spent a lot of time at Barclays, I think that was the name, where they had 100 Craft beers on draft.

"I grew to learn a lot about business and business strategy," Dan continues. "In the early '90's I had moved to California where I worked at a student-run painting company. I worked my way up and moved through management pretty quickly. While I was there, I gained a strong understanding of how to run a business and how to grow a brand."



Upon moving back to Ithaca in 1994, while at Cornell University, Dan decided to go for it. He contacted a brewery in Chicago that worked with him to develop a Red Ale and a Porter that he could put the Ithaca name on.

"The beer turned out really good!", he explains. "We sold through a couple hundred cases of each here locally.

I called a few weeks later to order more and they told me that they were going out of business. I was bummed, but not deterred. At that point I was faced with finding another contract brewery or opening my own brewery. I decided to look into opening my own and began researching buying brewery equipment."

In the meantime, he needed to learn how to brew beer. "I went up to Peterborough, Canada 3-4 days a week for 8 months and worked with a brewer named Scott Wood. I brewed with him and eventually wrapped my hands and my head around the brewing process. It was a good experience."

"As my search for brewing equipment intensified, Scott came in to help out and started looking all over. He found an old brewery in Dallas that was selling off its equipment," Dan recalls. "I actually sold a small piece of the brewery to buy a plane ticket to go down and try to buy it. But when we went down there, we discovered that the equipment was shit. Since our return flight wasn't for another few days, we decided to go check out Austin. While walking down 6th Street, we stumbled upon a bar with brewing tanks in the window. I ordered one of the beers they brewed, and the bartender told me they stopped brewing, and were selling the equipment. I got the owners name and called him.

The only problem was the seller was asking for \$85,000 for the brewery. "I told him that I've only got \$17,000 right now. I asked him 'can I give you that now and treat the balance as a loan?' He said yes! I was shocked but thrilled. We shipped the equipment up and started our plan."

As we're chatting, we are walking around his sizable brewhouse. The facility contains a state of the art 50bbl brew system. He also uses a 5-bbl pilot brewhouse that produce their specialty and one-off beers. There are wide lanes throughout the brewery with forklifts bringing kegs, packaging, and ingredients in multiple directions. In addition to a state-of-the art brewing facility, Ithaca Beer has fully automated packaging capabilities for bottling, canning, and kegging. They distribute their beer to over 40 wholesalers in 14 states from New England in the East to Ohio in the West and North Carolina to the South. "This is pretty big!", I exclaim.

"It's a heck of an improvement over that first facility that we had!", he exclaims back. "We began in a small renovated retail store just outside of Ithaca. The original space had that small, 7-bbl brewhouse, a modest tasting bar and sold full growlers to go as well as homebrew supplies. Today, we brew about 20,000 barrels of beer per year and features both 50 and 5-bbl pilot brew houses. Our current facility is about 40,000 square feet. A big upgrade from the 6000 square feet where we started.

Dan notices that my beer is running low and suggests that we go back out front to the taproom. Within the newly constructed Ithaca Beer Company taproom, we find a long, curved bar that is well lit by afternoon sun. The taps, each bearing a name of one of their locally brewed beers, align the contour of the marble bar.

The taproom, which opened October of 2012, is roughly a 10-minute drive from The Ithaca Commons. The space is a combination of glass, marble, wood,

and stainless steel. The aesthetic gives Ithaca Beer a modern, yet industrial look that Dan and Mari looked to showcase. For Mari, the taproom became the realization of something she and Dan had wanted to implement since the company was formed.

"We had talked about opening a brew-pub and a restaurant when we first opened the brew company. But, because of the size and space of the original location, that never worked out," she said. "So, when we planned our move, a brewpub was just a natural thing for us."

I order up a Nut Brown Ale and we head back out to the beer garden to our table to order some food. "The food here is all fresh and local," Dan informs us. "Our on-site farm provides our kitchen with about 50% of all the produce we serve. From the farm to your plate, these foods travel only about 250 feet. Now that's as local as possible!"

I ask for the Cascazilla Bbq Bacon Chicken Sandwich. While we are waiting for it, I sip on my Nut Brown Ale. And it's FANTASTIC! The rich mahogany hue of the Nut Brown is the first thing that



I notice. There are subtle hints of both chocolate & coffee. At 5.6% ABV, I'd like to drink about 6 of these!

"Let's talk about your flagship, Flower Power IPA", I look to Dan. "That is by far your most popular beer. How did that beer come to be?"

"Back in 2005, I had Jeff O'Neil as my lead brewer.", Dan explains. "He had come to me and suggested brewing a





beer with some west-coast influence behind it. I told him to go for it and he created the first iteration of Flower Power. It was really good and was an immediate hit. It's been a game-changer for us and makes up about 75% of our overall beer sales. I am really proud of that beer. It's had an influence on many modern brewers. Jeff now owns Industrial Arts Brewing and is doing quite well for himself."

Flower Power is a tasty IPA with a clover honey hue and tropical noses. The brew is simultaneously punchy and soothing with a big body and a finish that boasts pineapple and grapefruit. At 7.2% ABV, I know I'll be ubering back to my hotel after a couple more. Rated the best IPA in New York State, Flower Power is highly regarded among the most discerning hop heads.

As the food comes out and we continue our conversation, I'm distracted; my chicken sandwich could not be more perfect. It's made with BBQ Grilled

Chicken and topped with Autumn's Harvest Bacon, Lettuce, Onion, Tomato, Sweet & Spicy Pickles, Sriracha Aioli, and cheddar cheese on an Ithaca Bakery Ciabatta. Perfectly cooked and hot, it's uber fresh and pairs perfectly with the sunny afternoon and a cold beer.

Our time is winding to an end and I ask Dan one last question, "If you could say one thing to craft beer lovers about Ithaca Beer, what would that be?"

Dan ponders, then responds, "Just that we love what we do, and we focus on doing it to the highest standards. We've been around for 21 years now, versus many breweries that are just popping up, so we've had the luxury of watching and learning as we keep on going. We encourage everyone to try our beers and certainly come out for a visit. We love our fans from the Capital Region!"

Ithaca Beer is located at 122 Ithaca Beer Drive in Ithaca, NY. It's a road trip worth taking and worth spending the night to check out Ithaca Commons

as well as a few other local breweries. There's a lot to do in Ithaca and it's a beautiful city. So, don't let the Covid restrictions get you down. The next time you're looking for something to do, take the craft beer road trip to Ithaca. You won't regret it!





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7 QUESTIONS WITH HENRY ST. TAPROOM'S RYAN MCFADDEN

By Erik Budrakey

As our world slowly begins to open back up, it's safe to say that many of us are looking forward to a trip up to Saratoga this fall. While you're up there, be sure to stop in and visit owner, Ryan McFadden at the Henry Street Taproom (HST), one of the Capital Regions best better-beer-bars. Or swing into his other establishment right next door — Flatbread Social. Recently, I was able to grab Ryan for a quick beer and a chat, and asked him...

1) TBM: When you decided to open HST, what led you to offer an eclectic beer selection that would become one of the main draws to the business?

RYAN: When we decided to open the Taproom, we were living in Philadelphia, where craft beer was taking off. This was in the mid-to-late 2000s. Craft beer became a hobby for my wife Sonja and we used to do to beer & cheese pairings and beer classes for fun. We noticed how more and more bars were beginning to offer craft beer, and we would seek out the bars that did. We saw how quickly craft beer was taking off and recognized that Saratoga didn't have a high-end craft beer bar at the time. We bet that Saratogians would appreciate the offerings, and luckily, they did.

2) TBM: If we were to get in your car right now, what music would we be listening to?

RYAN: I guess it would depend on where we were going. If we were headed out on a long road trip, it would likely be a lot of 90's hip hop to keep up the energy. Anything from Biggie to Tribe Called Quest to Outkast to Eminem. If we were just running to the beer store, based on my recently played list, it would be Grateful Dead or Mac Miller. Which is a very odd combo, for sure.

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

RYAN: George W. Bush. He just seems like the kind of a guy that after a few cold ones might give up some government secrets. Like W might let some area 51 info slip if he had enough IPA.

Jesus. I'd like to see what all the hype is about. I mean, I've got some questions. Best case scenario, I'm having a beer with the Son of God. Worst case scenario, I'm having a beer with an extremely charismatic schizophrenic who completely shaped the modern world. I'd walk away enlightened either way.

John Belushi. All of the signs point to him being a legendary hang. That would be a great night.

4) TBM: Wife? Kids? Pets?

RYAN: My wife Sonja, who I run the businesses with. Two kids, Molly (5) and Tague (4). Tague is named after my Irish-immigrant grandfather. And we recently got a new dog, Belle the Bear. She's a Bernese Mountain Dog/Poodle mix or a "bernadoodle" – which I have a hard time saying without wanting to punch myself in the face. But she's a really great dog and my new best friend in the house. She's awesome.

5) TBM: What beers are in your fridge at home right now, and on the regular?

RYAN: Industrial Arts Wrench is a staple. It's just a solid beer and it's regularly available around here. There's some Narragansett for mowing the lawn and an easy choice for non-craft beer drinking friends. There's also some Nine Pin Ginger. Ginger makes a cider taste beer-ish. It's good. It's a nice beer alternative when you get "beered out".

6) TBM: Outside of operating your two restaurants, what do you do for fun?

RYAN: Snowboard, go to concerts, hang out with friends, read. Those things happen less and less nowadays though. Now I mostly hang out with my kids and the dog if I'm not at work.

7) TBM: Where would you go for your dream vacation?

RYAN: Costa Rica. I was planning on going for my 40th this year, but that's obviously not happening. Beautiful down there, it's easy to surf and they have monkeys.

BONUS QUESTION!

TBM: If you had three sentences to say whatever you'd like about **Henry Street Taproom** to Capital Region Beer Enthusiasts who have never been there, what would they be?

RYAN: Henry Street Taproom is not only a place to have an elite beer, it's just a great place to hang out. We pride ourselves on the staff, who are fun and attentive. Plus, our food is legit – we make everything in house from scratch, including the bread.





John Belushi





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NINE PIN CIDER COMPLETES NEW YORK STATE MURAL ON OUTSIDE OF ALBANY CIDERY

ALBANY, N.Y. — Nine Pin Cider, New York's first farm cidery, has commissioned a new outdoor mural on one of its loading dock doors on the Thatcher Street side of its Albany cidery.

Patrons have been able to watch the mural come to life as local artist Phoebe Rotter, in collaboration with the Albany Center Gallery, painted her unique and creative design based on Nine Pin's inspiration and mission to support New York agriculture by crafting quality ciders from 100 percent New York apples. This is the latest collaboration between Nine Pin and ACG, as another mural, painted last summer by Billy T. Lyons in Downtown Albany is affixed to Nine Pin's exterior wall.

"I'm so glad I got to add to the landscape of this city, even in a small way. It's an honor to make public art," said artist Phoebe Rotter. "I thank Tony and ACG for all of the amazing work they've done to help artists connect with our communities through art and huge gratitude to Nine Pin for supporting local artists and featuring creative work in their space."

Phoebe Rotter's mural now graces Nine Pin's outdoor café area. Patrons are available to photograph themselves in front of the mural as well as in front of Nine Pin's I Love Albany Mural on the adjacent loading dock door.

About Nine Pin Cider Works: Nine Pin Cider Works is New York's first farm cidery. Founded in 2013 and based in New York's capital city, Albany, Nine Pin cider products can be found in hundreds of bars, restaurants, and retailers throughout New York, Massachusetts, Connecticut, and New Jersey. Nine Pin produces all ciders, sourced from Capital Region and Hudson Valley apples, in its 17,000 sq. ft. cidery facility and tasting room in Albany's Warehouse District. Be Revolutionary®, Consider The Apple®, and Drink New York Apples®. www.ninepincider.com.

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THE BEER KEEPS FLOWING AT MAD JACK BREWING – SCHENECTADY, NY



Brewmaster Brian Conley tells TBM, "Summer patio season has treated us well and we'll be keeping our outdoor seating open for as long as possible this fall. Thankfully, our brewery and taproom here at the Van Dyck has us set up with ample space to continue to serve our guests responsibly and distanced. Our event spaces like our second-floor private bar and jazz lounge will be offered up for table service so that customers can spread out as much as they wish to feel safe. **The brews keep flowing here at MJ!** After a lot of fun summer styles, we're plowing right into fall full-force with our Oktoberfest style brew made with all German malt and hops. Towing the line between a Festbier and a Marzen, this lager is uniquely drinkable. We're bringing back our "Upstate Harvest" all-NY ingredient ale with a twist this year. Previously we'd made this as a pumpkin spice ale but decided to split the batch this year and dry hop a portion of it with NY Cascade hops for a more classic brew, and sticking with the usual pumpkin pie spices for the other half. We'll be serving a portion of the spiced version on nitro infused with coffee for the full "PSL" (Pumpkin Spice Latte) taste. Fall will continue to bring back some other favorites on the beer list like our award-winning *Dutchmen Lager* and *Mont Pleasant Porter*. Hop heads are not forgotten, we'll be releasing a new version of our "Mohawk Sunset" NEIPA stuffed full of Citra, Cashmere, Chinook, and Columbus hops."

FIDENS BREWING UPDATE – COLONIE, NY



Co-Founder Michael Carter tells us, "We have recently upgraded our brew house slightly to a 7bbl system and added a few more tanks to be able to produce more beer weekly. We've been pouring it all back into production and can't wait for the day we can secure a better packaging system. We transitioned to a drive-thru to go only model in March and have been blessed by amazing word of mouth and week over week support. We definitely don't take it for granted. Thank you to all that have supported us, and we look forward to meeting those who have not had an opportunity to come through yet. Cheers!"

WOLF HOLLOW CELEBRATING 5 YEARS – SCHENECTADY, NY



According to co-Founder Pete Bednarek, "We are marking our 5th anniversary in our current location on Sept. 12th with a release of our **Year 1 Black Lager** - we are also having some Oktoberfest themed foods that day at the brewery. September 26th is a "**Pints and Poses**" event in which folks can sign up for a yoga class and stay for brunch and a beer afterwards. This is our second event like this and requires a reservation but was very well received the first time we held it. We are holding off on music or big events at the moment because of the guidance from SLA about not advertising to attract crowds. But the taproom is set up for safe social distancing and our outdoor area has plenty of space. Come on down!"



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16 Beers & Cider on Tap

**OPEN WITH
INDOOR AND
OUTDOOR SEATING**

*Forty*One*
SPORTS BAR & GRILLE

Award Winning Burgers and 2019 Wing Wars Winner

41 112th Street, Troy Call: 235-4141

Unified Beerworks

Malta, NY



We are open!

Enjoy our spacious outdoor patio and indoor taproom

Celebrating our 2nd Anniversary this October...
stay tuned to social media for details!

Taco Tuesday with The Ruck (see event schedule for dates)
Old Thyme Food Emporium Friday, Saturday,
and Sunday brunch

Online ordering for curbside pickup at

www.unified-beerworks.com
7 Old Stonebreak Road Malta NY

Hours: Tuesday - Friday 3PM-8PM Saturday Noon-8PM Sunday Noon-6PM

518-289-5078



@unifiedbeerworks

- ALARM
- BACKPACK
- BEERPONG
- CALCULATOR
- COFFEE
- DESK
- ERASER
- FUTON
- HAMPER
- HEADPHONES
- KEGGER
- LAMPSHADE
- LAPTOP
- LUNCHBOX
- NOTEBOOK
- PENCIL
- RAMEN
- TAPE
- TEXTBOOK
- TOGA

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

PUZZLES

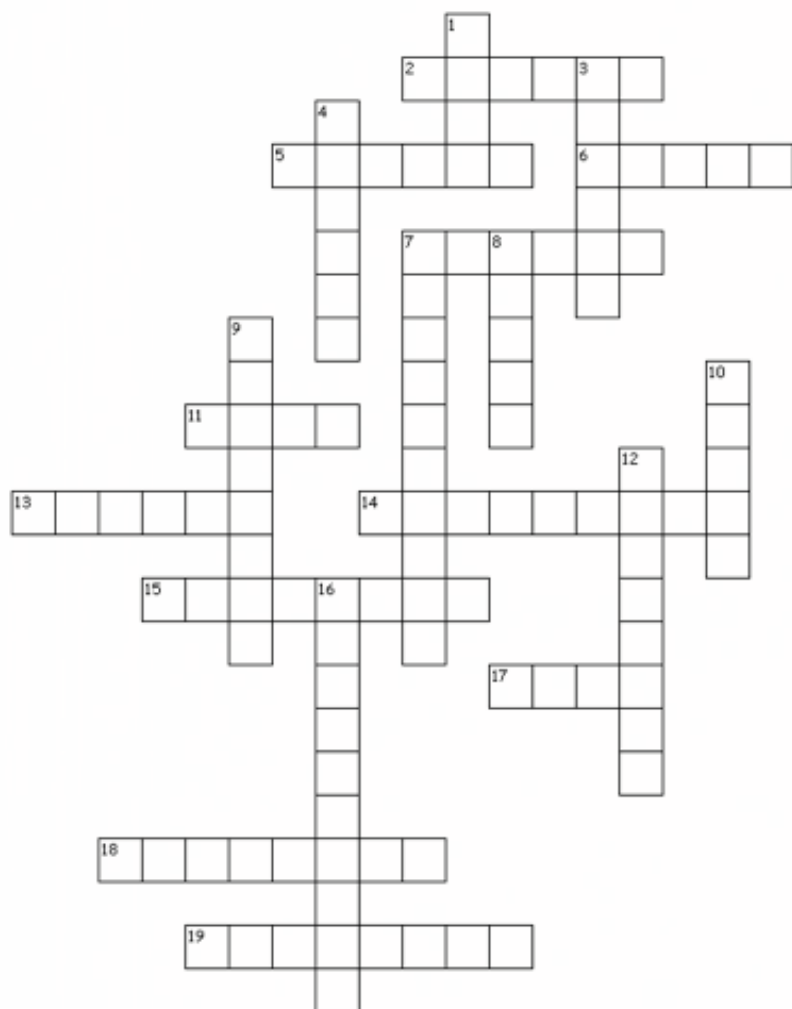


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58 Saratoga Avenue, South Glens Falls NY



BACK TO SCHOOL

ACROSS

- 2. BIN TO OVERFILL WITH LAUNDRY
- 5. PARTY WITH BEER ON TAP
- 6. SET THE ____ CLOCK
- 7. PRIMARY CAFFINE SOURCE
- 11. CARVE YOUR NAME INTO IT
- 13. PORTABLE COMPUTER
- 14. SHIELDS LIGHT/PARTY HEADWARE
- 15. SNACK CARRIER
- 17. PARTY WEARING LINENS
- 18. FILLED WITH FACTS
- 19. NOT JUST A SAPPY MOVIE

DOWN

- 1. HANG POSTER/BOUND YOUR ROOMMATE
- 3. GETS RID OF THE PAST
- 4. #2 WRITING UTENSIL
- 7. MATH CHEATING TOOL
- 8. UNCOMFY COUCH/BED
- 9. COLLEGE DRINKING GAME
- 10. NOODLES FOR THE COOKING IMPAIRED
- 12. VESSEL FOR HAULING BOOKS
- 16. OUTSIDE NOISE OUT/MUSIC IN

The Answers are the Word Searches :)

BREWED IN YOUR
BACKYARD



**TO ENJOY WITH
THE FALL FOLIAGE**


DECRESCENTE
A LOCAL FAMILY BUSINESS
SINCE 1948



DRINK UPSTATE



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SALES & SERVICE



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