

JANUARY-FEBRUARY 2022

True Brew  
A Craft Beer Lifestyle Magazine



ENJOY TROY, NY  
A CRAFT BEER CITY

*CRAFT BEER ROADTRIP: REIFENBERG BREWING IN VALATIE*

*7 QUESTIONS WITH WOLF HOLLOW PETE BEDNAREK*

*CRAFT YOUR OWN SUPER SUNDAY PARTY*

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This publication was supported by funding from Health Research Inc. (HRI) and New York State Department of Health (NYSDOH), Division of Family Health by Cooperative Agreement Number, 5 NUF2CE002460-02, funded by the Centers for Disease Control and Prevention (CDC). Its contents are solely the responsibility of the authors and do not necessarily represent the official views of HRI, NYSDOH, CDC or the Department of Health and Human Services.



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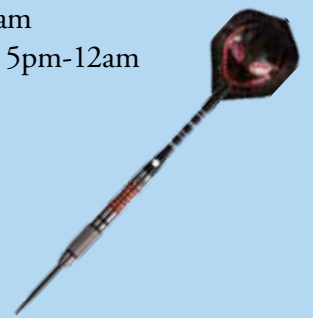
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# BEER STYLE OF THE MONTH

## JANUARY OATMEAL STOUT



Capture for more beer styles



<i>Origin</i>	1890ish
<i>History</i>	A variant of nourishing or invalid stouts of the late 1800s using oatmeal in the grist, similar to the development of sweet stout that used lactose. An original Scottish version used a significant amount of oat malt. Later went through a shady phase where some English brewers would throw a handful of oats into their parti-gyled stouts in order to legally produce a 'healthy' Oatmeal Stout for marketing purposes. Most popular in England between the World Wars, was revived in the craft beer era for export, which helped lead to its adoption as a popular modern American craft beer style that uses a noticeable (not symbolic) quantity of oats.
<i>Appearance</i>	Medium brown to black in color. Thick, creamy, persistent tan- to brown-colored head. Can be opaque (if not, it should be clear).
<i>Aroma</i>	Mild roasted grain aromas, generally with a coffee-like character. A light malty sweetness can suggest a coffee-and-cream impression. Fruitiness should be low to medium-high. Diacetyl medium-low to none. Hop aroma medium-low to none, earthy or floral. A light grainy-nutty oatmeal aroma is optional.
<i>Flavor Profile</i>	Similar to the aroma, with a mild roasted coffee to coffee-and-cream flavor, and low to moderately-high fruitiness. Oats and dark roasted grains provide some flavor complexity; the oats can add a nutty, grainy or earthy flavor. Dark grains can combine with malt sweetness to give the impression of milk chocolate or coffee with cream. Medium hop bitterness with the balance toward malt. Medium-sweet to medium-dry finish. Diacetyl medium-low to none. Hop flavor medium-low to none, typically earthy or floral.
<i>Bitterness</i>	25 - 40 IBU's
<i>Commercial Examples</i>	Samuel Smith Oatmeal Stout, Young's Oatmeal Stout, Brown's Oatmeal Stout
<i>Recommended Food Pairings</i>	Oatmeal stouts are extremely nice with beef, veal and lamb. Also, anything chocolate for dessert.



# Toast to the New Year!

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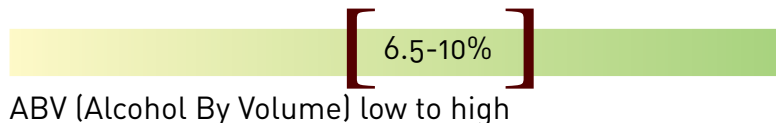


# BEER STYLE OF THE MONTH

## FEBRUARY WEE HEAVY



<i>Origin</i>	1700's, Scotland
<i>History</i>	More related to historical brews than modern lower-strength Scottish ales, these beers have their roots in the strong ales of the 1700s and 1800s, although formulations and methods have changed. A premium product, often produced for export. Modern versions have lower starting and finishing gravities than their historical ancestors.
<i>Appearance</i>	Light copper to deep brown color, often with deep ruby highlights. Clear. Usually has a large tan head, which may not persist. Legs may be evident in stronger versions.
<i>Aroma</i>	Deeply malty, with a strong caramel component. Lightly smoky secondary aromas may also be present, adding complexity; peat smoke is inappropriate. Diacetyl should be low to none. Low to moderate esters and alcohol are often present in stronger versions. Hops are very low to none and can be slightly earthy or floral.
<i>Flavor Profile</i>	Richly malty with significant caramel (particularly in stronger versions). Hints of roasted malt may be present (sometimes perceived as a faint smoke character), as may some nutty character, all of which may last into the finish. Peat smoke is inappropriate. Hop flavors and bitterness are low to medium-low, so the malt presence should dominate the balance. Diacetyl should be low to none. Low to moderate esters and alcohol are usually present. Esters may suggest plums, raisins or dried fruit. The palate is usually full and sweet, but the finish may be sweet to medium-dry, sometimes with a light roasty-grainy note.
<i>Bitterness</i>	17 - 35 IBU's
<i>Commercial Examples</i>	Belhaven Wee Heavy, Gordon Highland Scotch Ale, McEwan's Scotch Ale, Traquair House Ale, Samuel Adams Wee Heavy
<i>Recommended Food Pairings</i>	Roasted or grilled beef, lamb, game, smoked salmon. Brilliant with sticky toffee pudding or chocolate chip cookies..



Capture for more beer styles



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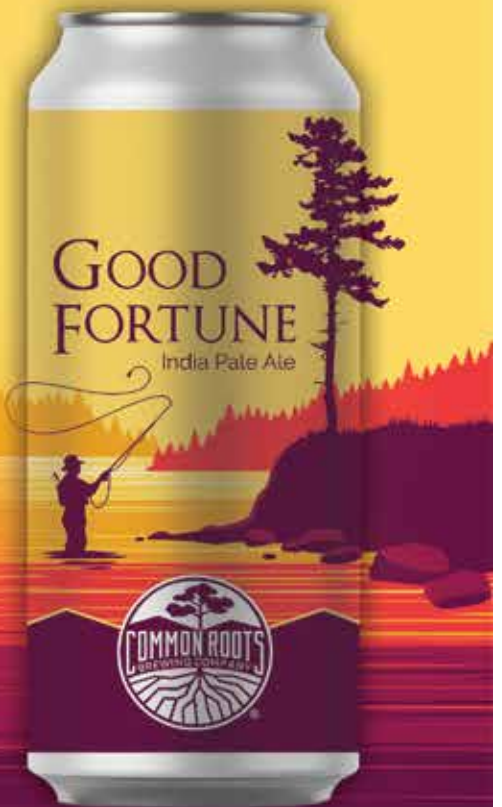


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BY KAREN LOGAN

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cooking with  
beer recipes



# Beer Cheese Dip

Serves: 8

Prep time: 15 min

## INGREDIENTS:

1 12 oz Porter  
8 oz cream cheese,  
4 cups Mexican blend cheese, shredded  
1 can Ro-tel tomatoes  
½ tbsp chili powder

## DIRECTIONS:

In a small pan, heat beer to a low boil over medium heat. Watch closely because beer will foam as it heats. Once beer begins to boil, stir in cream cheese a little at a time. Once cream cheese is completely melted, whisk in shredded cheese a little at a time. Add seasoning and Ro-tel tomatoes.

Tips: For a thinner consistency, do not add all of the cheese or add a splash of milk. Adjust heat level by adding hot sauce to spice it up or use diced tomatoes instead of Ro-tel to dial the heat down.

**Beer Pairing:**  
Saranac Pale Ale



# VOODOO RANGER



## JUICE FORCE IPA

HAZY IMPERIAL IPA **9.5% ABV**

**FIDDLEHEAD**  
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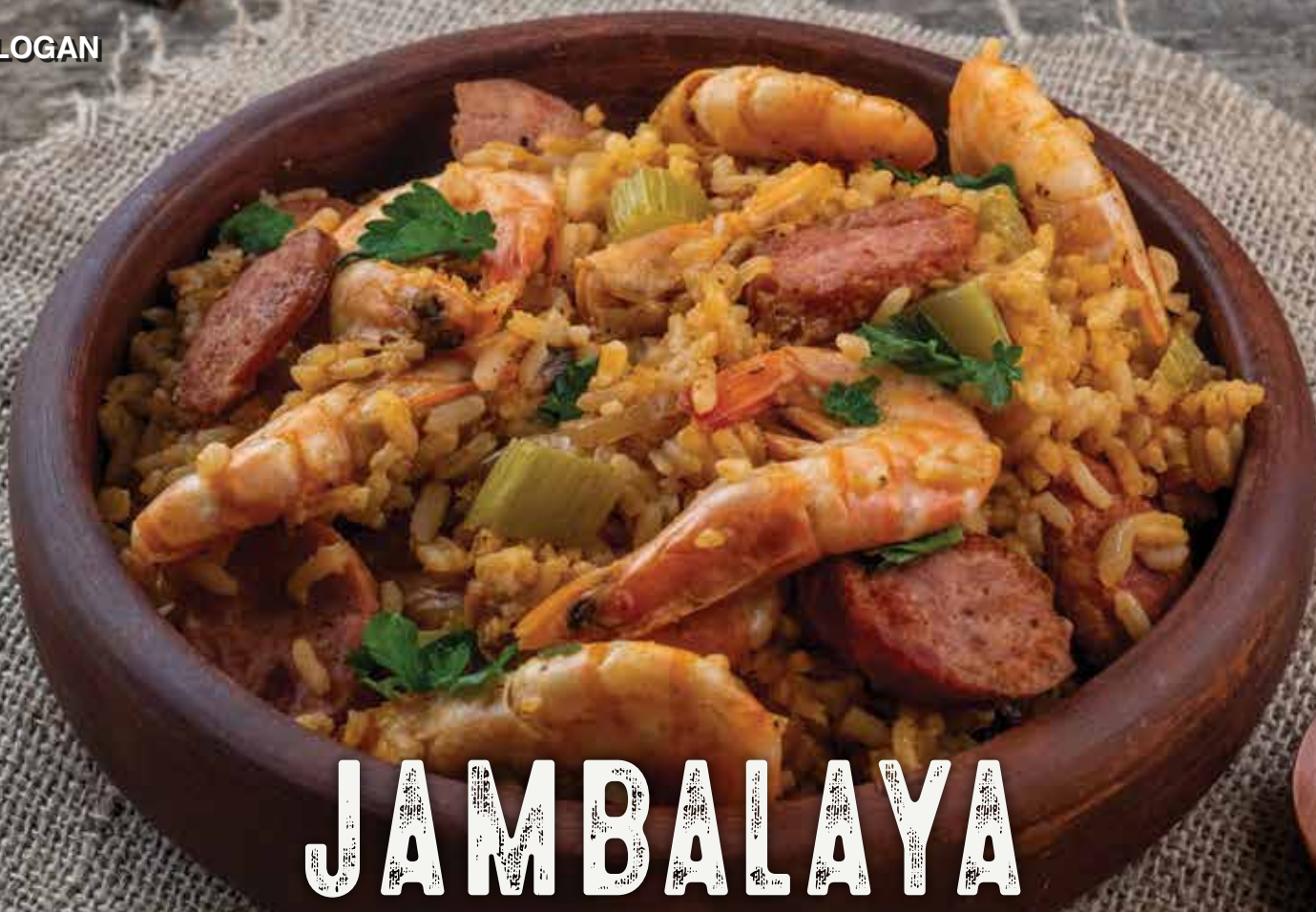
# Aetherium WHITE ALE



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CAPITAL REGION STARTING JANUARY 2022

BY KAREN LOGAN



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# JAMBALAYA

## *with beer & beans*

Serves: 8

Prep time: 15 min

Cook time: 45 minutes

### INGREDIENTS:

1 pound chicken, diced  
1 pound andouille sausage, diced  
1 pound large shrimp, peeled & deveined  
1 cup diced onion  
1 cup diced celery  
1 cup small diced carrot,  
1 bell pepper, diced  
2 garlic cloves, minced  
1 jalapeno, seeded, & minced (optional)  
1 can (14oz) petit diced tomatoes  
1 can small red beans  
¼ cup tomato paste  
2-3 tbsp Cajun seasoning  
1 tbsp poultry seasoning (or sage & thyme)  
1 - 2 cans chicken stock  
1 tbsp olive oil  
2 tbsp butter  
6 oz Amber Ale  
4 cups cooked rice  
Salt & pepper to your liking (¼ - ½ tsp)

### DIRECTIONS:

In a large pot, sauté veggies in butter over medium heat for 5 minutes until veggies soften. Add garlic and poultry seasoning and cook for 1-2 minutes. Stir in ¼ cup chicken stock and a splash of beer. Add 1 tbsp oil, chicken and sausage to the pot and season with 2 tbsp Cajun seasoning. Cook for about 7-8 minutes, stirring occasionally until chicken is cooked through. Stir in ½ cup beer and tomato paste. Add beans and tomatoes. Reduce heat to medium-low and simmer for 5 minutes. Then add 1 cup of chicken stock, cover and continue to cook for 10 minutes. Taste and add more seasoning to your liking (this is the final seasoning adjustment). Add shrimp and cook 5-8 minutes until shrimp are no longer pink. Stir cooked rice into the pot or serve over rice.

Tips: Taste throughout and adjust the seasoning to your liking. Use chicken stock in making the rice. Add more chicken stock to make a thinner consistency.

### Beer Pairing:

New Belgium  
Fat Tire Amber Ale





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By Erik Budrakey

## JANUARY 24<sup>TH</sup> IS BEER CAN APPRECIATION DAY

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

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

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

### Significant Dates in Beer Can History

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

Cone top cans

**Beer Can Appreciation Day** provides people with the opportunity to enjoy and appreciate the many different kinds of beer cans.

Collectors seek rare, novel, and unique varieties from all around the world. Some collectors have hundreds of beer cans in many different ages, sizes, and types.

### How To Observe #BeerCanAppreciationDay

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



# Pizza and beer... sounds like a game plan!

## Wolf Hollow Amber Ale

Style: American Amber Red Ale

Profile: Toasty sweet malt,  
balanced by a Cascade dry hop

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of Wolf Hollow  
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PICS  
Shredded Cheese

PICS  
Cream Cheese

PICS  
Bacon

Market 32  
Jalapeño  
Pizza Dough

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for pizza recipe

If you're quarterbacking a big game bash, not just any pizza and beer will do. Make this game day special by pairing our Jalapeño Popper Pizza with Wolf Hollow Amber Ale. Our pizza brings its 'A' game featuring Market 32 Jalapeño pizza dough, plus the PICS special team of quality ingredients. This scrumptious pizza has developed an unbelievable chemistry with Wolf Hollow craft beer, a highly regarded local talent hailing from West Glenville. All the ingredients for this delicious duo are available at Price Chopper and Market 32 and bonus...you can pick them up for well under your salary cap!

 Price  
Chopper

 Market  
32  
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# CRAFT YOUR SUPER-SUNDAY PARTY

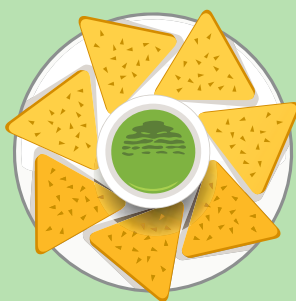


Superbowl Sunday is one of the best days of the year to host a house party. Even casual football fans venture out on that Sunday every year to witness the big game, watch the commercials and frolic with friends over great food and great beer. This year Americans will consume more than 51 MILLION cases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

Why so much beer? Well it's likely because beer is delicious! But we also need all that beer to wash down the more than 1.3 billion Chicken Wings, 14 billion hamburgers, 11 million pounds of potato chips, 4 million pounds of pretzels, 8 million pounds of tortilla chips, and 139 million pounds of avocado's that will be consumed on or around Super Sunday. Oh yeah, don't forget the pizza! Per Domino's Pizza, they alone will sell more than 12 million pizzas that day.

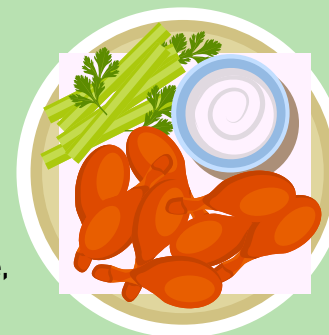
So, if you are hosting a party where any of these traditional tailgate dishes might be consumed, let's make sure that you have the right mix of beer in the cooler for your guests. Shall we? To assure that your party has the right mix of great food and great beer, here are some recommended beer styles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

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



## BUFFALO CHICKEN WINGS:

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

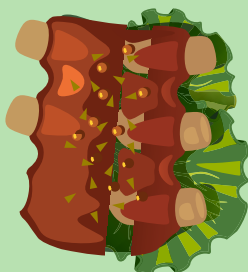


**PIZZA:** Recommended Beer Pairing: **American Pale Ale** – Pale Ales, with their bright and citrusy aromatics and robust bitterness combined with a slightly sweet and malty backbone, pair perfectly with a variety of food. Since pizza flavors can go in so many different directions, depending on your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

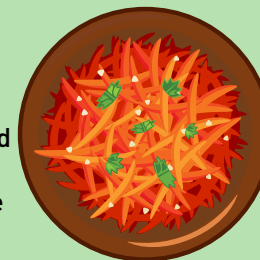


**BURGERS:** Recommended Beer Pairing: **American Brown Ale** – The full bodied, roasty, caramelly flavors found in American Craft Brown Ales are the perfect complement to the roasty, fatty flavor in any burger. The slight hop notes round out the slight salt-n-pepper spice flavors. Recommendation: **Wolf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

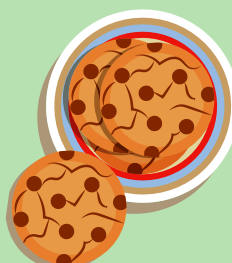
**RIBS:** Recommended Beer Pairing: **Altbier**  
The combination of full malt flavor, hop bitterness, and slight fruitiness make Altbier a very versatile beer to pair with many foods. The caramelized malt flavors latch on to similar flavors in the ribs while the hops give the beer the cutting power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



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



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



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



Recommendations by:  
Erik Budrakey, Certified Cicerone

## THE CRAFT BEER ROAD TRIP: VALATIE

# REIFENBERG BREWING

By Joanne E. McFadden

Few siblings can say that going into business together has actually brought them closer, but Michael and Tom Rivenburg, founders of Reifenberg Brewing in Valatie are an exception. "We see each other every day," Michael said. "It's just a wonderful thing. In this case, it's doing something that we like to do." Their love of a range of fine craft beers prompted them to turn their hobby into a second career, or as Michael described it, "a hobby that exploded."

The road from beer drinkers to hobbyists to brewery owners was a long one. After being beer aficionados for years, they finally gave in to their desire to reproduce some of their favorite beers. So, the pair started home brewing in Michael's driveway. Their

first beer was a Kölsch. After several years of brewing, they shared their beer with family and friends who responded favorably to their home brewed beers. In 2017, as the brothers neared retirement, the idea of opening a brewery kept popping up repeatedly. Eventually, they did some research and decided to take the plunge.

The brothers conducted a lengthy search for just the right venue for their new brewery. They looked at 13 locations before selecting a commercial storefront on Valatie's main drag that had originally been constructed in 1888. Before they put in a bid for the building, Tom, who had a career in commercial construction, inspected the property thoroughly and gave his approval.



In July 2019, they purchased the building, which had formerly housed the town's first mercantile, a church, the first of a chain of Grand Union grocery stores, a manufacturing business for precision optical equipment, a few sewing businesses, and just before their purchase, a Pilates studio. They launched the demolition phase, knocking out walls and two old ceilings in order to transform the storefront into the large, open, inviting space that customers enjoy today.

The brothers did all the interior work themselves. Tom even built the tables and chairs. They wanted the building to have a vintage feel, hailing back to its origins, so they chose ship lapped pine for the walls. They also used whatever materials they could find around, which resulted in a bar and flooring made of maple, countertops made from hemlock, shelves over the bar built from hickory, and the front of the bar fabricated from larch that they rescued





from the basement during the demolition phase. A tin ceiling adds to the old-fashioned feel.

On August 12, 2020, after the COVID-19 lockdown had lifted, Reifenberg Brewing opened its doors to craft beer drinkers.

Michael points out that because he is retired, there is no financial pressure to produce a certain amount of profit because they do not have to rely on the brewery for income to live. "This was not a business for us to come in and have to support our families," Michael said. "Because we're retired, and this is all that we're doing. For us, it's more about enjoying the craft and the passion for making superior quality beer."

**"As a tribute to their heritage as well as a nod to some of the brothers' favorites, they brew several of the older German and European style beers that other breweries are not making."**

## **ALL OF OUR BEERS ARE TRUE TO STYLE**

With the pressure off, that is exactly what the Rivenburgs do. Michael's career as an electrical engineer makes his work precise and his results repeatable. "All of our beers are true to style," he said. "I'm very methodical and very careful. I research the beer and style and make sure what we do as far as process and ingredients are proper to the beer we're making. We're profoundly serious about quality control." Customers appreciate the consistency of their beers and the fact that the flavors are what they expect to taste when they try a given style of beer.

The brothers have created more than 30 distinct kinds of beer, and they offer 17 on tap on any given day. About 40 percent of their offerings are German style ales, which speaks to the brothers' own family heritage, as does the name of the brewery. Genealogical



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 Sunday 12-5

research discovered an earlier spelling used in Germany, thus the name of the brewery is “Reifenberg.”

They serve an American style beer, “Haus Pale Ale,” made with hops from 35-year-old plants that Michael grows himself. To suit many customers’ current tastes there are a few IPAs, but Michael notes that they don’t “pursue the crazes.” A group of specialty ales, porters, and stouts rounds out the selection. The “Kingman’s Stout,” which has a hint of chocolate and black currants, is named in honor of an 1800s brewery in nearby Niverville. Other specialty beers include a Scotch ale, a red and a Belgian golden strong ale with a 9.0% ABV.

## BEWING OLDER GERMAN AND EUROPEAN STYLE BEERS

As a tribute to their heritage as well as a nod to some of the brothers’ favorites, they brew several of the older German and European style beers that other breweries are not making. “Most of the breweries don’t have the luxury of making a one-off batch,” Michael said. The brothers do, so they offer these up on tap. “I’m not afraid to try anything. That worked out well for us here because I had the freedom to do that.”

They brew one or two batches a week with their three-barrel system, using local malts as well as malts from overseas for the German and British beers. Customers can see the various malts, as the brothers have hung the empty bags on the walls as part of the décor. The brewing system itself is visible through two large windows in one of the taproom’s walls, so customers can see where the beer magic happens.

Michael has a deep interest in brewing some beer with historical ties to the area. He would like to make a true brew colonial style ale like people would have been brewing in upstate New York nearly two centuries ago. He points out that President Martin Van Buren grew hops at Lindenwald, his nearby estate in Kinderhook, and that hops field is back in operation. Cornell Cooperative Extension is doing a DNA analysis of the hops at Lindenwald to determine if they are from the 19th century or if they are a more modern variety.

The Rivenbergs pay close attention to the environment as they develop the operation of their brewery. They have improved their processes to reduce water consumption and have seen a substantial drop in their quarterly water bills. Spent grains go to a local pig farmer, and as the brewery is dog friendly, they use



some of those spent grains to make dog biscuits for their canine customers. In addition, as they replaced the electrical work in the existing building, they used all LED lighting for energy conservation. A new heat pump system has reduced the brewery’s oil use. “We’re looking to be as green as possible in all respects,” Michael said.

Having no pressure for the brewery to be their livelihood translates to an extremely relaxed, casual, and friendly atmosphere at Reifenberg. “It’s kind of like ‘Cheers’ when I walk in,” said Valatie resident and Reifenberg regular Penny Knichel, who comes to the brewery every Friday night, knowing that Tom or Michael will have a sour beer ready for her.

On the Friday during Hanukkah, she gathered with friends and family, bringing her menorah to light, even including distant relatives via video chat. She and her husband, a home brewer, made a conscious choice to support the new business, and now it is somewhere they love to gather. “This is our place,” Knichel said. “It’s relaxed, laid back, and comfortable. If I’m not at home, I might as well be someplace that I love.”





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Since the brewery does not have a kitchen, the Rivenbergs encourage patrons to bring in their own food, and they have seating for 48 people at tables and the counters with barstools that line the perimeter of the space. "You can bring in anything you want," Michael said. "There are five restaurants within a block and a half. People have a choice of what they want to eat. We keep paper plates and napkins here." He said that some customers even bring in charcuterie boards they created.

Knichel said that for a family birthday, she brought a crockpot and cake to the brewery to celebrate. The establishment's Bavarian-themed décor, with blue and white pennant flags strung across the ceiling and Bavarian flags on the wall, gives the place a decidedly festive atmosphere.

There are three televisions, one with a massive 144-inch screen that lends itself to well to group presentations and meeting hosting, and two smaller televisions on adjacent walls.

One of Michael's favorite aspects of operating the brewery is interacting with his customers, many of whom are home brewers. He likes to chat about the different processes that go on in the production of beer. When customers talk about a batch that did not come out quite right, he give them tips. "I really enjoy that, and I'm very passionate about making the beer," he said.

You can check out their beer passion yourself at  
**Reifenberg Brewing,**  
**3021 Main Street**  
**Valatie NY**

**518-610-8447**

[www.reifenbergbrewing.com](http://www.reifenbergbrewing.com)





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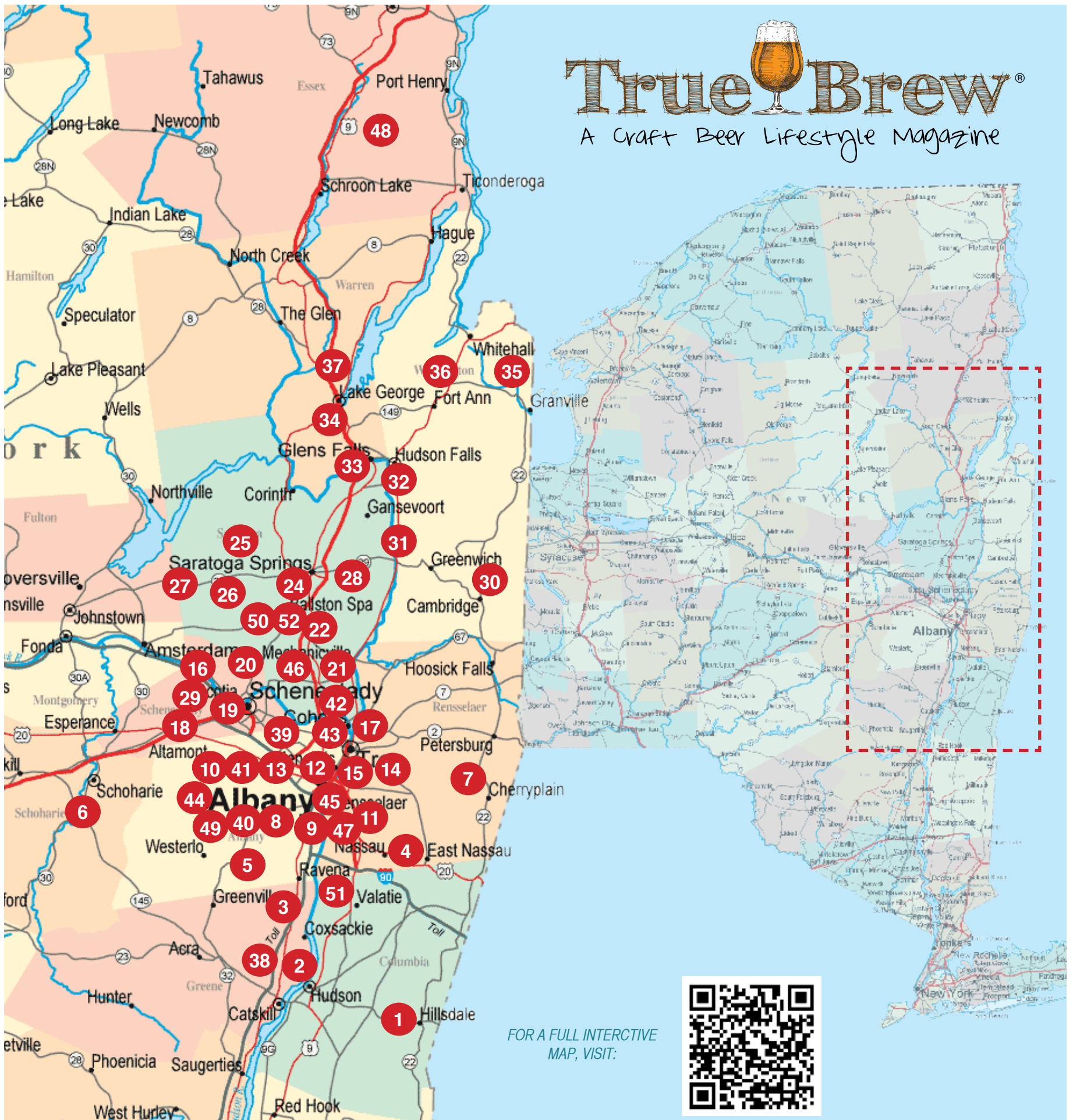
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# BREWERIES IN THE CAPITAL DISTRICT

## 1. Roe Jan Brewing Co.

32 Anthony St Hillsdale New York 12529  
Ph: 518-303-8080  
[www.roejanbrewing.com](http://www.roejanbrewing.com)

## 2. Chatham Brewing

59 Main Street Chatham New York 12037  
Ph: 518-697-0202  
[www.chathambrewing.com](http://www.chathambrewing.com)

## 3. Honey Hollow Brewing Company

376 E Honey Hollow Road  
Earlton New York 12058  
Ph: 518-966-5560  
[www.honeyhollowbrewery.com](http://www.honeyhollowbrewery.com)

## 4. S&S Farm Brewery

174 Middle Road Nassau New York 12123  
Ph: 518-336-0766  
[www.sandsbrewery.com](http://www.sandsbrewery.com)

## 5. Helderberg Brewery

26 County Route 353 Rensselaerville NY 12147  
Ph: 518-872-7133  
[www.helderbergmountainbrewingcompany.com](http://www.helderbergmountainbrewingcompany.com)

## 6. Green Wolf Brewing Company

315 Main Street Middleburgh New York 12122  
Ph: 518-872-2503  
[www.greenwolftales.com](http://www.greenwolftales.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](http://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](http://www.evansale.com)

## 10. Indian Ladder Farmstead Brewery & Cidery

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

## 11. Emporium Farm Brewery

472 N Greenbush Rd Rensselaer New York 12144  
[www.emporiumfarmbrewery.com](http://www.emporiumfarmbrewery.com)

## 12. Druthers Brewing - Albany

1053 Broadway Albany NY 12204  
Ph: 518-650-7996  
[www.druthersbrewing.com](http://www.druthersbrewing.com)

## 13. Perfect World Brewing

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

## 14. Serious Brewing Co

116 Caverns Rd Howes Cave NY 12092  
Ph: 518-826-4050  
[www.seriousbrewingco.com](http://www.seriousbrewingco.com)

## 15. Rare Form Brewing Company

90 Congress Street Troy New York 12180  
Ph: 518-326-4303  
[www.rareformbrewing.com](http://www.rareformbrewing.com)

## 16. Back Barn Brewing Company

7082 Western Turnpike  
Duanesburg New York 12053  
Ph: 518-709-8423  
[www.backbarnbrewing.com](http://www.backbarnbrewing.com)

## 17. Table 41 Brewing

188 Remsen Street Cohoes New York 12047  
Ph: 518-414-2011  
[www.table41brewing.com](http://www.table41brewing.com)

## 18. Frog Alley Brewing

108 State St Schenectady New York 12305  
[www.frogalleybrewing.com](http://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](http://www.vandycklounge.com)

## 20. Druthers Brewing - Schenectady

221 Harborside Drive, Schenectady NY 12305  
[www.druthersbrewing.com](http://www.druthersbrewing.com)

## 21. Singlecut - North

6 Fairchild Square Clifton Park New York 12065  
Ph: 518-406-3262  
[www.singlecut.com](http://www.singlecut.com)

## 22. Hank Hudson Brewing

17 Johnson Rd Mechanicville New York 12118  
Ph: 518-664-1578  
[www.hankhudsonbrewing.com](http://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](http://www.unified-beerworks.com)

## 25. Artisanal Brew Works

41 Geyser Road Saratoga Springs NY 12866  
Ph: 518-339-0698  
[www.artisanalbrewworks.com](http://www.artisanalbrewworks.com)

## 26. Druthers Brewing - Saratoga Springs

381 Broadway Saratoga Springs New York 12866  
Ph: 518-306-5275  
[www.druthersbrewing.com](http://www.druthersbrewing.com)

## 27. Walt & Whitman Brewing

20 Lake Avenue, Saratoga Springs NY 12866  
Ph: 518-682-3602  
[www.waltandwhitmanbrewing.com](http://www.waltandwhitmanbrewing.com)

## 28. Argyle Brewing Company

One Main Street Greenwich New York 12834  
Ph: 518-692-2585  
[www.argylebrewing.com](http://www.argylebrewing.com)

## 29. Wolf Hollow Brewing Company

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

## 30. Bound By Fate Brewing

31 Ferry Street Schuylerville New York 12871  
Ph: 518- 507-6246  
[www.boundbyfatebrewing.com](http://www.boundbyfatebrewing.com)

## 31. Highlander Brewing Co.

453 County Rt. 47 Argyle New York 12809  
[www.hbcargyleny.com](http://www.hbcargyleny.com)

## 32. Slickfin Brewing Company LLC

147-149 Broadway Fort Edward NY 12828  
Ph: 518-223-0264  
[www.slickfinbrewing.com](http://www.slickfinbrewing.com)

## 33. Common Roots Brewing Company

58 Saratoga Avenue  
South Glens Falls New York 12803  
Ph: 518-409-8248  
[www.commonrootsbrewing.com](http://www.commonrootsbrewing.com)

## 34. Davidson Brothers Brewery

184 Glen Street Glens Falls New York 12801  
Ph: 518-743-9026  
[www.davidsonbrothers.com](http://www.davidsonbrothers.com)

## 35. Slate Town Brewing

31 Main Street Granville New York 12832  
Ph: 518-345-5357  
[www.slatetownbrewing.com](http://www.slatetownbrewing.com)

## 36. Battle Hill Brewing Company

4 Charles St Fort Ann New York 12827  
Ph: 518-639-1033  
[www.battlehillbrewing.com](http://www.battlehillbrewing.com)

## 37. Adirondack Pub and Brewery

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

## 41. The Warbler

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

## 42. Brown's Brewing Company

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

## 43. Bye-i Brewing

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

## 44. Fiden's Brewing

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

## 45. Fort Orange Brewing

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

## 46. Great Flats Brewing

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

## 47. Nine Pin Cider Works

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

## 48. Paradox Brewing

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

## 49. Real McCoy Brewing

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

## 50. Real McCoy Brewing

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

## 51. Reifenberg Brewing

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

## 52. Active Ingredients Brewing

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



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# Box of Chocolates

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

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

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

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

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

## OMMEGANG THREE PHILOSOPHERS DOUBLE CHOCOLATE

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

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



# CALENDAR OF EVENTS

Researched and compiled by Karen Logan

## JANUARY

**1/1**—Paradox Brewing – music by Margarita Mike

**1/2**—Roe Jan Brewing – Roe Jan Bluegrass Band  
Wolf Hollow Brewing – Regional Food Bank Food Drive  
Unified Beerworks – Resolution Run @ 11:30  
Self-Care Sundays (chair massages by Smoldering Spirit Massage) 2-5pm  
Bye-I Brewing – music by Maurizio Russomanno

**1/3**—Crossroads Brewing – Trivia

**1/6**—Green Wolf Brewing – Trivia w/ the Wiseman

**1/7**—Back Barn Brewing – Live music by Lucia & Levi. Tacos by Buena Comida  
Bound By Fate – Live music by: The Sugar Hold, Shortwave Radio Band & the Battenkillers  
Green Wolf Brewing – Music by Far Trio

Rare Form Brewing – Super Dark Days: Ampervene / T.V. Doctors 6pm

**1/8**—Brewery Ommegang – Snap, Crackle, Pop! Traditional Christmas Tree Pyre 12-3pm

Roe Jan Brewing – music by Marty McDermott  
The Hangar - Elvis Birthday Bash w/ Johnny Rabb & the Tichy Boys

**1/9**—Argyle Brewing – Brunch & music by Bob w/ Ryan Leddick  
Fort Orange Brewing – Cocktails & Crafts w/ Bash (make lazy susans) 1:30pm  
Roe Jan Brewing – music by Luke Franco & Friends  
Unified Beerworks – Self Care Sundays (chair massages by Smoldering Spirit Massage)

**1/13**—Indian Ladder Farmstead Brewery & Cidery – Ritz Carlton Trivia  
**1/14**—Rare Form Brewing – Super Dark Days: Mayheaven / Melatonin 6pm  
Bye-I Brewing – music by Mike McMann Band 7pm  
Reifenberg Brewing – Folk Jam 7pm

**1/15**—Fort Orange Brewing – Bull & Basil Wood Fired Pizza  
Rare Form Brewing – Super Dark Days: Bummer Camp / Bruiser & Bicycle  
Frog Alley Brewing – Holiday Brewery Tour

SingleCut North – Live music by Frank Murray 6-9pm

**1/16**—Fort Orange Brewing – Yoga @ 11:30  
SingleCut North – SingleCut Sessions w/ John Casano: the 80's 3-6pm

Unified Beerworks – Self Care Sundays (chair massages by Smoldering Spirit Massage)

**1/18**—Fort Orange Brewing – All Things Disney Trivia

**1/20**—Bye-I Brewing – Experimental IPA Batch (2nd batch) Released this week

**1/21** — SingleCut North – live music by Karl Bertrand (of Let's Be Leonard) 6-9pm  
Bye-I Brewing – music by Bailey Bonville 7pm

**1/21 & 1/22**—Adirondack Pub & Brewery – Funky Ice Fest

**1/22**—Unified Beerworks – live music by The Porch Rockers

**1/23**—Unified Beerworks – Self Care Sundays (chair massages by Smoldering Spirit Massage)

**1/26**—Reifenberg Brewing – Beer Release: Trostlich Weizenbock (traditional early spring wheat bock beer)

**1/27**—Unified Brewery @ The Hideaway – Beer Paired Dinner

**1/28**—Troy Night Out  
Mixed Breed Brewing – music by Jay Yager 6pm  
SingleCut North – live music by Caity Gallagher 5-8pm  
Bye-I Brewing – music by Frank Murray & Matty Band

**1/28 & 1/29**—Adirondack Pub & Brewery – Funky Ice Fest

**1/29**—NYS Craft Brewer's Festival 4-8pm  
Rare Form Brewing – Super Dark Days: House of Saturn / Nickopotamus  
6th Annual Schenectady Soup Stroll 11am-4pm  
Back Barn Brewing – Wagon Train BBQ Food Truck 3-7pm & live music 5-8pm

**1/30**—SingleCut North – Cousins' Maine Lobster Truck 12-6pm  
Unified Beerworks – Self Care Sundays (chair massages by Smoldering Spirit Massage)

# Weekly Events

## FEBRUARY

2/4—Bye-I Brewing – music  
by Nelson 7pm

2/5—SingleCut North – live music by  
Brother Junction 5-8pm

Unified Beerworks – live music by  
Frank Murray

2/7—Crossroads Brewing – Trivia

2/11—Bye-I Brewing – music  
by Juniper 7pm  
Reifenberg Brewing – Folk Jam 7pm

2/12 —Brewery Ommegang –  
Valentine Special  
SingleCut North – live music by Girl  
Blue & Jimi Woodul

2/18—The Hangar – music  
by Sean Rowe

2/19—SingleCut North –Stout and  
Snow Fest (Après Ski), music by Large  
Farva & food by Two for the Road  
Unified Beerworks – live music by  
The North & South Dakotas

2/20—SingleCut North – SingleCut  
Sessions w/ John Casano: the 90's  
3-6pm & food by Two for the Road

2/22 thru 2/26 - Saratoga Beer Week

2/25—Troy Night Out

2/26—Back Barn Brewing – 3rd  
Annual Anniversary Celebration  
1-8pm w/ beer specials, JoJo's  
Kitchen & live music

## SUNDAYS

Brewery Ommegang – Brunch BINGO  
Tippy Moose –

Tippy Brunch 10am-2pm  
Saratoga City Tavern – Mug Day Fun  
Day 12pm (\$1 off mugs)  
Adirondack Pub & Brewery – Detox &  
Retox 11am (yoga & a beer) 11am  
Hudson Brewery – NFL Sunday Ticket  
(in January) 1-6pm

Indian Ladder Farms – Brunch  
Mixed Breed – Grammys Tamales  
Food Truck  
Old Factory – Brunch  
The Mill on Round Lake – Brunch

## MONDAYS

Saratoga City Tavern – BINGO 8pm  
Tippy Moose – Mac n' Cheese  
Mondays  
Common Roots – Trivia 7pm  
Nine Pin - Date Night  
Ships Pub – Wings and a (free) beer

## TUESDAYS

Saratoga City Tavern – Trivia 8pm  
Beer Bones – Trivia 7pm  
Powers Pub – Burger & Beer night  
Mad Jack – Taco Tuesday  
Frog Alley – Taproom Dance Takeover  
(alternating -start 1/18) 7pm  
Hudson Brewery – Open Mic  
(alternating – start 1/4)  
Nine Pin – Alternating Events  
Northway Brewing – Cornhole  
(Jan-Feb) starts 1/4

## WEDNESDAYS

Active Ingredient Brewing - Trivia  
Mean Max Brew Works – Trivia  
Great Flats Brewing – Trivia  
Nine Pin – Hot Toddy (Jan)  
Old Factory – Burger night  
Rare Form – Super Dark Days (Jan)  
Tippy Moose – Wing Night  
Bootlegger's Beat The Clock Pizza

## THURSDAYS

Adirondack Pub & Brewery – Trivia  
Mixed Breed – Trivia (alternating in  
Feb)  
Bye-I Brewing – Trivia  
Emporium Farm Brewery – Trivia  
Davidson Brothers – Thirsty  
Thursday beer & wing special 3-7pm  
Crossroads Brewing – Brewers' Night  
& Taco Night  
Saratoga City Tavern – Karaoke  
Bound by Fate – Trivia  
Warbler Brewing – Trivia  
Tippy Moose – Trivia  
Bound by Fate - Trivia

## FRIDAYS

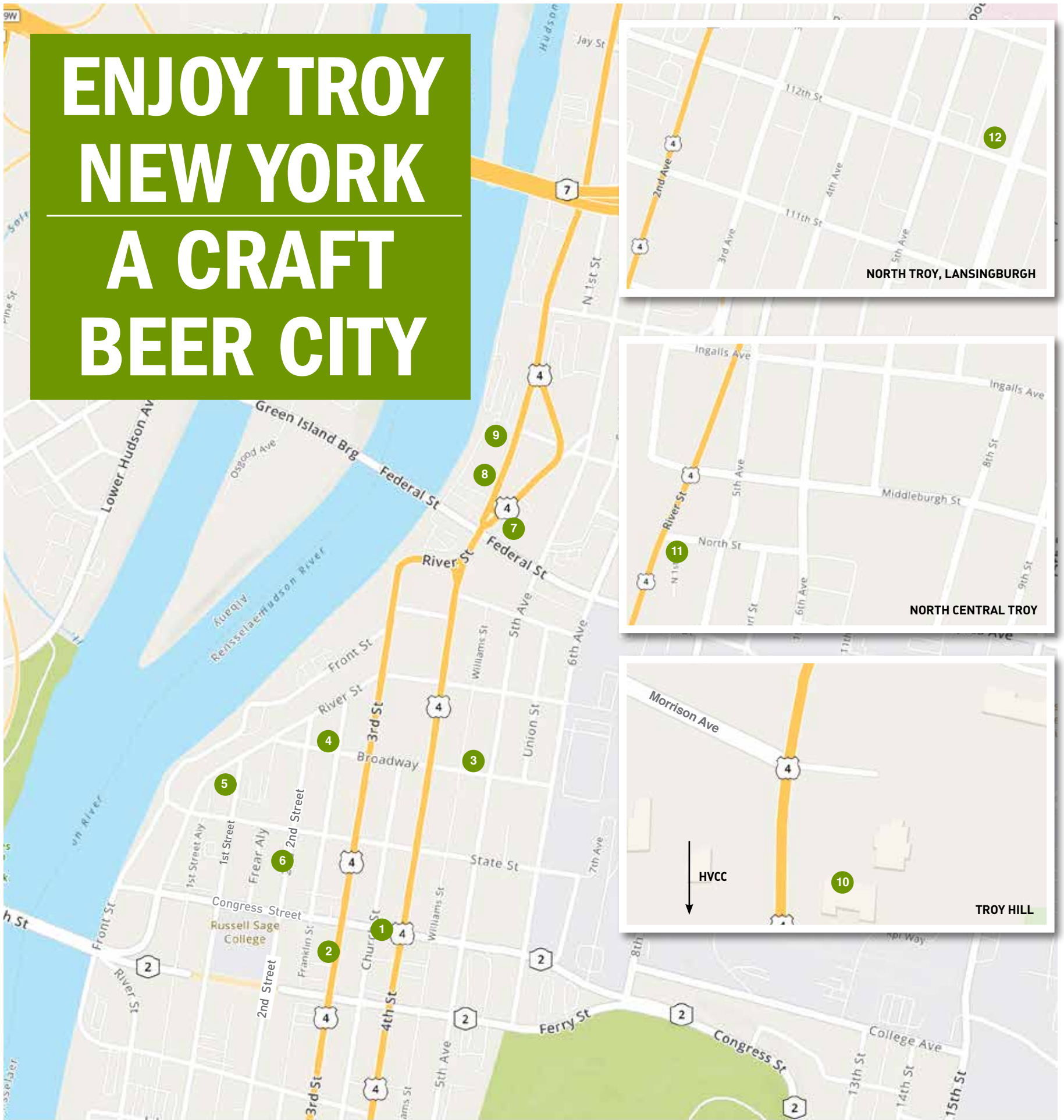
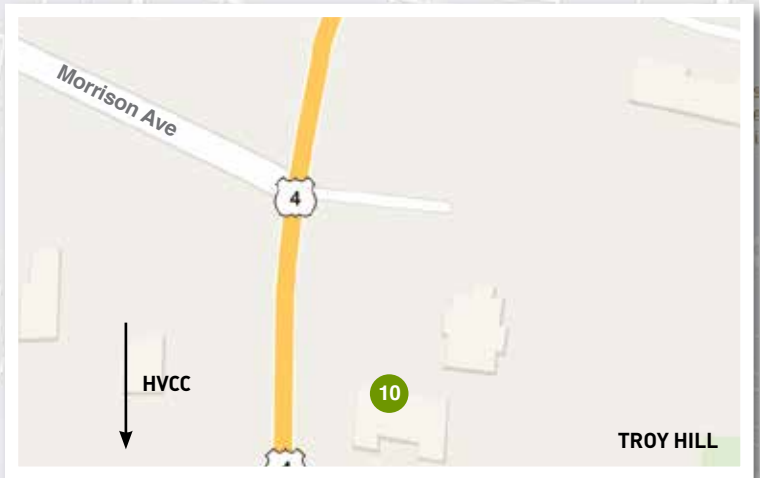
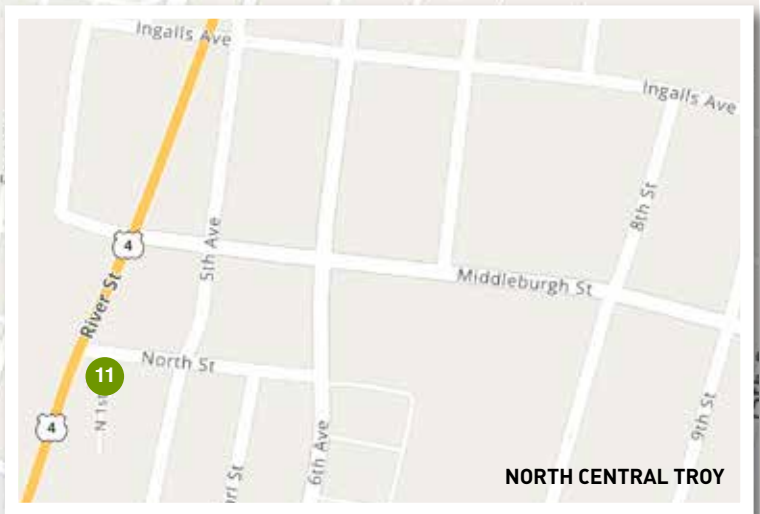
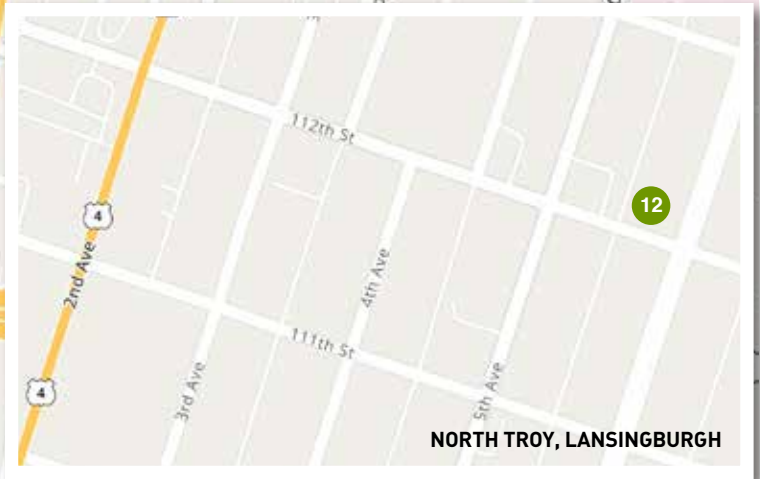
Kings Tavern – Karaoke  
Indian Ladder Farms – Ramen Night  
Crossroads Brewing – Fish Fry  
Bye-I Brewing – Live music

## SATURDAYS

City Beer Hall – Y  
2K Dance Party 11pm  
Tippy Moose – Brunch  
The Mill on Round Lake –  
Brunch (starts 1/8)



# ENJOY TROY NEW YORK A CRAFT BEER CITY





By Erik Budrakey

**As we drift into the heart of winter**, and Covid continues to alter the guidelines of what we can and can't do, many of us are keeping it close to home when it comes to winter adventures this year. As a beer lover that enjoys winter hikes, skiing, and other outdoor activities, I always looked forward to looping in a craft beer experience anytime I ventured out to the North Country or to Vermont.

Since many of us will be "keeping it this local" this winter, let's take a look at the emerging craft beer gem that we call Troy. While Saratoga, NY has certainly earned its title as "The August Place to Be," Troy, NY has emerged as a year-round destination city

for lovers of all things craft beer. With a bustling downtown that presents locally owned boutiques, historical buildings, entertainment/restaurant venues, farmers markets, and much more, one can simply park their car downtown and have more than a dozen options within walking distance to grab a great craft beer. Venture a bit north toward central Troy and Lansingburgh, and you'll find a few more craft beer hot-spots. Or shoot down to South Troy and hit the Tippy Moose and others.

No matter which way you go in Troy, you will find plenty of great craft beer. Here are some of the places that our readers have told us you must visit:



### 1. RARE FORM BREWING CO

**Address:** 90 Congress Street, Troy NY

**Hours:** M-Thurs: 4PM-10PM, Fri: 4PM-12AM, Sat: 11AM-12AM, Sun: 1PM-7PM

**Phone:** (518) 326-4303

**Founders:** Kevin Mullen & Jenny Kemp

**Established:** May 2014

**Vibe:** 70s Colorado ski lodge meets Breaking Bad laboratory dressed up in Victorian brick industrial chic.

**Food:** Handcrafted specialty pizzas with seasonal toppings on sourdough crust made by Ovenbird baking right in Troy. Everyday delicious and half price on Sundays. If you're just looking to snack, we've got the excellent salsa and chip combo from Dreams Aren't This Good, another local food outfit.

**Beer Philosophy:** The best beer flavors

don't just socialize, they high five and hug. Balanced and approachable beers are our motivation; we drink them, we brew them, we serve them. You won't find more flavors in our beer than a chef could fit on a plate. We strive to embrace the culinary aspect of brewing, and as such we offer beers designed with food in mind. Together, they can enhance the sensory experience entirely. **That One Thing:** "Our taproom experience is laid back and cool. We've got live music a few times a month with vinyl nights, trivia, and pop-ups in between. Come experience the passion and energy of a brewery on the move."



### 2. THE RUCK

**Address:** 104-106 3rd Street Troy, NY 12180

**Hours:** Open 7 days a week (Holiday hours

may vary) Mon-Thurs: 4pm- Midnight, Fri: Noon-2am, Sat: 11am-2am, Sun: 11am-Midnight

**Phone:** 518-273-1872

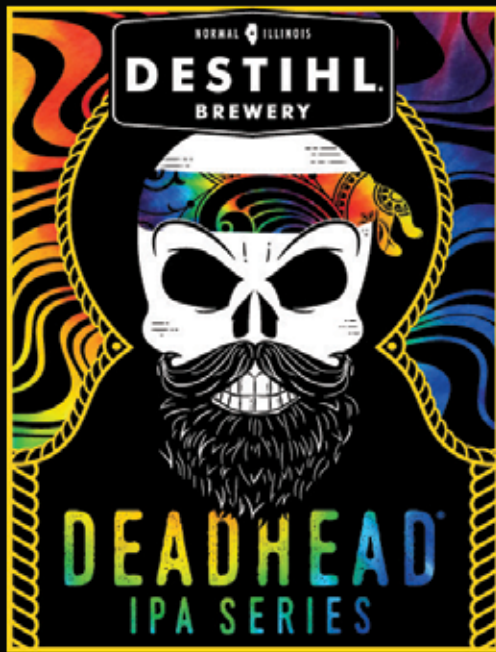
**Owner:** David Gardell

**Established:** January 1998, purchased by Gardell in 2004

**Vibe:** A dark & weathered woodsy interior, 40 + foot long bar, and hundreds of tap handles hanging from the ceiling. With 32 beers on draught that pair with our food offerings, from our dinner table to yours, we hope you eat, drink, be merry, and enjoy!

**Food:** Each of our signature dishes and dressings are made from scratch, many using beer as an ingredient. Our menu is diverse, from our award winning chicken wings and blue cheese to signature burgers, sandwiches, salads, flatbreads and a variety of vegetarian/vegan options. Beer Philosophy: We Kick Kegs! You will never know what is next on tap at The Ruck, but what you can expect is an ever rotating lineup of world class beers that are local, regional, national and international.

**That One Thing:** Beer Education. Our team works with the Cicerone Program and are either a Level 1: Certified Beer Server or a Level 2: Certified Cicerone. We pride ourselves in offering the detailed stories of the people of craft beer and their process. We take The Ruck on the road, bringing our



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Hazy IPA  
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Hazy IPA  
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HOURS

Thursday 4:00-8:00  
Friday 3:00-8:00  
Saturday 1:00- 8:00  
Sunday 2:00-6:00



team to meet the brewers and visit their work spaces. We learn from these experiences firsthand and share them with our guests.



### 3. McADDY'S PUB

**Address:** 452 Broadway

**Hours:** M-Thurs: Sun 12-8pm, Mon 4-10pm, Tues-Thurs 4-12pm, Fri 4pm-2am, Sat 12pm-2am

**Phone:** 518-326-0588

**Founders:** Susie Carrk

**Established:** March 16, 2018

**Vibe:** Traditional 1850's Pub, updated with multiple indoor and outdoor dining, drinking, and entertainment options. Cozy, inviting, casual, and family friendly.

**Food:** House-made delicious pub fare featuring seasonal monthly specials.

**Beer Philosophy:** 24 beers on tap, rotating and seasonal draughts. Import staples such as Guinness, Smithwicks, and Harp. Domestic classics such as Utica Club and PBR. Rotating craft beer can options. Happy Hour is daily from 4pm-7pm.

**That One Thing:** "We strive for a friendly, fun, and welcoming experience to all that work through the door!" Book your private party by calling 518-326-0588



### 4. BOOTLEGGERS ON BROADWAY

**Address:** 200 Broadway, Troy NY 12180

**Hours:** M-F 3:30-Close, Saturday 12-Close, Sunday 12-Close

**Phone:** 518-874-4475

**Founders:** Abby & Nate Rock

**Established:** 2011

**Vibe:** A 2nd home to most that come in. Lots of woodwork with a wide-open floor plan that leaves plenty of space for any size group.

**Food:** A large menu with lots of options from appetizers to entrees. From Burgers to Pizzas most everything is made from scratch. Very Large portions with great price points that everyone can afford. A must try: Homemade Beer Battered Chicken Tenders. By far the best in the capital district! Well, at least we think so.

**Beer Philosophy:** With 30 beers on tap we cover almost every style and season beer offered at the time. We stay mainstream with a few one offs here and there. When you walk in you will most likely know or recognize our beers on tap. You probably have even tasted them once or twice. We put on what the people want and what sells the most!

**That One Thing:** We are Troy's One-Stop-Shop! We offer everything you could want in one place. From homemade food to specialty cocktails, wide beer variety, dancing, dart-boards and many TVs to watch your favorite game. So good it should be illegal!



### 5. SLIDIN' DIRTY

**Address:** 9 1st street

**Hours:** Mon-Thu: 11am-9pm, Fri-Sat: 11am-10pm, Sun: 10am-8pm

**Phone:** 518.326.8492

**Founder:** Tim Taney

**Established:** 2012

**Vibe:** Post-industrial with natural materials like reclaimed wood and brick. Streetlamps and subway tile offer a unique twist to this 150+ year old building. Concert posters adorn the walls as your attention can't be helped but to be drawn to the 120" projection screen showing live concerts and music videos at all times. Lights down, music up!

**Food:** The kitchen is the heart and soul of Slidin' Dirty. "We take a burger concept, and we shrink it and twist it." Everything is made from scratch with some signature items like our housemade pickles, bacon jam, avocado fries and duck confit chicken wings. A variety of braised meats, award winning mac and cheese and a vegan menu offers something for the patrons not craving mini burgers.

**Beer Philosophy:** Keep it local! 10 draft lines which feature all New York craft brews all the time. Our can beer selection includes 30-40 craft beers in a variety of different styles. Although it's mostly local, our can selection does include craft beer from around the world. In addition to the craft beer cans we also have a selection of 'Dad Beer' including PBR, Utica Club and other domestic options. "New York has some of the best craft beer in the country, why look anywhere else."

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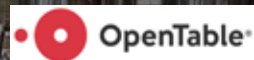
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- Kick-ass food



188 Remsen St., Cohoes  
(518) 414-2011  
www.table41brewing.com

**Hours**  
Tuesday- Saturday 5pm-10pm



**That One Thing:** Our motto is “Get Dirty!.” Like a kid on a playground, it’s always more fun if you allow yourself to get dirty. When you come to Slidin’ don’t take yourself too seriously. Let your guard down and allow yourself to get dirty. Have fun with the inuendo that exists throughout our menu and bust the bartenders chops because if you don’t bust theirs, they’ll bust yours.



## 6. ELIXIR 16

**Address:** 45 2nd Street Troy, New York 12180

**Hours:** Wednesday & Thursday 5:00-11:00  
Friday 3:00-12:00 Saturday 2:00-12:00

**Email:** Elixir16Troy@gmail.com or message through Instagram or Facebook @ Elixir16Troy

**Founder:** Megan Reavey

**Established:** 2017

**Vibe:** Tucked away in an 1822 Victorian Brownstone, this hidden gem is considered one of Troy’s best kept secrets, where it is said that only the brave and curious find their way through the door; therefore, drawing in an eclectic and interesting crowd as diverse as the beer selection we carry. Once inside you will find a welcoming atmosphere, super friendly staff and will quickly feel right at home. Not your typical beer bar vibe, this place breaks the mold. You will find random curiosities, large flowers on the wall, colorful velvet furniture, vintage photos and antiques

with stories (just ask!) and a scattered mix of doctor paraphernalia complete with a doctor’s chair and skeleton mascot; a nod to the building’s history and former glory as a doctor’s office for over 100 years. One thing is for sure, a jaunt in this peculiar gem is just what the doctor portered and it will certainly cure what ails you. Curious? Come and see for yourself! If you can find us;-)

**Food:** A rotating variety of dumplings imported from the famous Dumpling Galaxy in Queens, NY as well as pop ups and collaborations with local businesses.

**Beer Philosophy:** Choose your own adventure! With 6 rotating draft lines and mighty coolers colorfully stocked and loaded with over 100 varieties of beer at all times, our beer selection is diverse, rotating constantly and covers all the bases. From the funky and weird to the old faithful staples, while you may be overwhelmed with all of the choices, you will never be bored. In addition to the killer beer list, you will find hard ciders, seltzers, kombuchas and teas as well as wine, prosecco, and all natural canned cocktails; so there truly is something for everyone here.

**That One Thing:** Elixir 16 has become known around town as a lucky date spot. Its mysterious atmosphere can be romantic. Perusing the many beer selections together can be fun and an enjoyable conversation piece. We also pride ourselves on the lack of screens, promoting real connection and genuine human interaction. In the few years that we have been around, there have been an unusual amount of happy couples born out of dates at Elixir and often come back to share the story. Being a hopeless romantic myself, I love this aspect of the world we created here. If you find yourself here on a date and want a clue as to what the future holds for you, or simply need assistance in choosing which amazing beers to commit to next, ask The Book of Answers.



## 7. TROY BEER GARDEN & BERLIN LOUNGE

**Address:** 2 King Street, Troy NY

**Hours:** Sunday & Monday Closed, Tuesday - Saturday 4PM - Close

**Phone:** 518.244.5215

**Founder:** Matt Baumgartner

**Established:** 2021

**Vibe:** Tropical jazz lounge. Photo-worthy cocktails that taste as good as they look, rotating draft beer selection that highlight local breweries. No pushy servers, but our bartenders are as attentive to the floor as they are to the bar. New York City atmosphere with Upstate New York pricing. Food: Plant-based small plates, evolving with the constantly changing seasons of Upstate New York. Our menu is a sight for sore eyes, tasty options outside black bean patties & salad.

**Beer Philosophy:** We have 20 “dedicated style” lines pouring the full spectrum of beer, focusing on local options & universally loved classics. We are by no means beer snobs, but we pride ourselves on bringing in tasty brews that reflect seasonal flavors.

**That One Thing:** Our bar offers a unique experience. Our staff is a joyous bunch that’s excited to be a part of your night out. Whether it’s a private event or a nervous first date, we are concerned first & foremost with each party leaving with a smile on their face.



### 8. RYAN'S WAKE

**Address:** 403 River St. Troy, NY 12180

**Hours:** Open Tue, Wed, Thurs 4 pm Friday 3pm and Sat 2pm. Currently closed on Sundays and Mondays

**Phone:** 518-270-9253

**Founders:** Chris Ryan

**Established:** 2005

**Vibe:** Irish Pub-Warm and inviting, classic Irish pub feel. Bar is made from Cuban Mahogany circa 1890. Tin ceilings and two decks on the river for the warmer weather. Newly expanded Flynn Side with The Chamberlain Room (event space) added in 2020.

**Food:** CIA trained chef preparing a well thought out menu with specials daily. Beer Philosophy: A lineup of Guinness, Smithwicks and Utica Club are mainstays, with a variety of seasonal rotations. We sell beer by the pint, so we keep abv and sessionability in mind when selecting our lineup. Craft beer enthusiasts will easily find something to enjoy.

**That One Thing:** Large place with a neighborhood feel. People of all ages congregate here. We celebrate all of life's occasions.



### 9. BROWN'S BREWING COMPANY'S TROY TAPROOM

**Address:** 417 River Street

**Hours:** Monday-Tuesday closed, Wednesday-Thursday noon to 9 pm, Friday-Saturday noon to 10 pm, Sunday noon to 8 pm

**Phone:** 518-273-2337

**Founders:** Garry and Kelly Brown

**Established:** 1993

**Vibe:** Our industrial riverfront taproom is a lively, comfortable, and welcoming environment for craft beer enthusiasts and those new to beer. The setting, beer, food, and staff combine for the complete Brown's experience.

**Food:** From award-winning wood-fire grilled wings and the best ever chicken sandwich (really, that's the name) to Oatmeal Stout beer pretzels and innovative weekly specials, Brown's Brewing culinary offerings are designed to pair perfectly with their beers.

**Beer Philosophy:** We continually innovate, experiment boldly, and passionately brew the beer we want to drink with our friends and patrons.

**That One Thing:** "Beer is life. We pour our hearts into providing the best beer in the best environment"



### 10. TIPSY MOOSE

**Address:** 62 Vandenburg Ave

**Hours:** Mon-Fri 11:30am-1am, Sat/Sun 10am-1am, Kitchen: open til 10pm, Brunch: 10am-2pm, Sat/Sun

**Phone:** 518-966 - 8448

**Founders:** Rob Tario and Brendan Brader

**Established:** 2016

**Vibe:** With our warm, cabin-like atmosphere that encourages socializing while eating great food, you'll always find a friendly face at the Tippy Moose. We are always eager to share our drinks, food, and conversation with you.

**Food:** Delicious & shareable comfort food  
**Beer Philosophy:** Having 25 draft lines, we are always changing, always experimenting, always searching for the next great craft beer to share with our community. We also have a slew of craft beer offerings available in cans.

**That One Thing:** Coffee Maple Whiskey... If you know, you know



### 11. THE ALE HOUSE

**Address:** 680 River St. Troy, NY

**Hours:** Wednesday- Sunday 12- 9pm

**Phone:** (518) 272-9740

**Founder:** Robert J. Murphy

**Established:** 1970

**Vibe:** Old school neighborhood bar. Low key vibe, friendly staff, loyal regulars, and lots of history.

**Food:** Quality homemade pub fare. Well known for wings, house-roasted deli meats, smoked BBQ, and daily specials.

Beer Philosophy: 13 draft lines featuring a mix of some heritage craft brands, pub standards as well as local and regional craft breweries. Newly added rotating craft can list features some of NY and Vermont's best beers.

**That One Thing:** Ale House Wings! Tequila Chipotle wings is a favorite. Pairs nicely with any beverage!

### 12. FORTY ONE SPORTSBAR

**Address:** 41 112th St Troy-Lansingburgh

**Hours:** Tuesday-Sunday 11:30am-Close. Closed Mondays

**Phone:** 518-235-4141

**Founders:** Edward Doin & Terry Richard

**Established:** November 2011

**Vibe:** We offer over 20 TVs to enjoy your favorite sports. Large bar area with a separate dining room to accommodate all types of groups. We feature live music on the weekends to add to the atmosphere. Often referred to as a "Cheers" type bar, "Where everybody knows your name."

**Food:** Our menu consists of all your favorite pub items. Our Award Winning Chicken Wings are second to none. The 1/2lb burgers are mouth-watering and our huge, fresh-made sandwiches will have you loosening your belt. Whether you're at Forty One for a just snack or a full-on meal, you will find plenty of food to enjoy.



**Beer:** We present 16 different beers on tap, rotating 6 of them to offer your favorite seasonal brews. Our frosted glasses are a favorite to all our beer drinkers. We have beer offerings for every connoisseur and palate.

**That One Thing:** We take pride in offering an individualized touch to all of our guests. Being a "Small Town" sports bar and restaurant, we have an intimate relationship with our guests. Whether it's a group of guys out for the big game, a couple of ladies enjoying cocktails, a date night, or a family dinner, we've got you covered.



### There are some other cool places in Troy that usually have a rotating selection of craft beer:

**Whiskey Pickle**-409 Fulton St. Troy | [whiskeypickletroy.com](http://whiskeypickletroy.com) | (518) 212-7729

**Footsy Magoos**-17 First St. Troy | (518) 326-0565

**Franklin Alley Social Club**-50 Franklin St. Troy | [franklinalleysocialclub.com](http://franklinalleysocialclub.com) | (518) 326-1972

**The Bradley**-28 Fourth St. Troy | (518) 326-0929 | Insta: [thebradleybar](https://www.instagram.com/thebradleybar)

**Bacchus Wood Fired Pizza**-33 Second St. Troy | <https://www.bacchuswoodfired.com> | (518) 687-0345

**Jo's Joint**-221 Fourth St. Troy | (518) 326-2042 <https://www.facebook.com/Josjoint221/>

**Bard and Baker**-501 Broadway, Troy | [www.bardandbaker.com](http://www.bardandbaker.com) | (518) 948-6693

**Nighthawks**-461 Broadway, Troy | [www.nighthawkstroy.com](http://www.nighthawkstroy.com)

**518 Craft**-200 Broadway, Troy | [shmaltzbrewing.com](http://shmaltzbrewing.com) (518) 406-5430

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STYLE: Bock-Style ABV: 5.2% IBU: 10 SRM: 20

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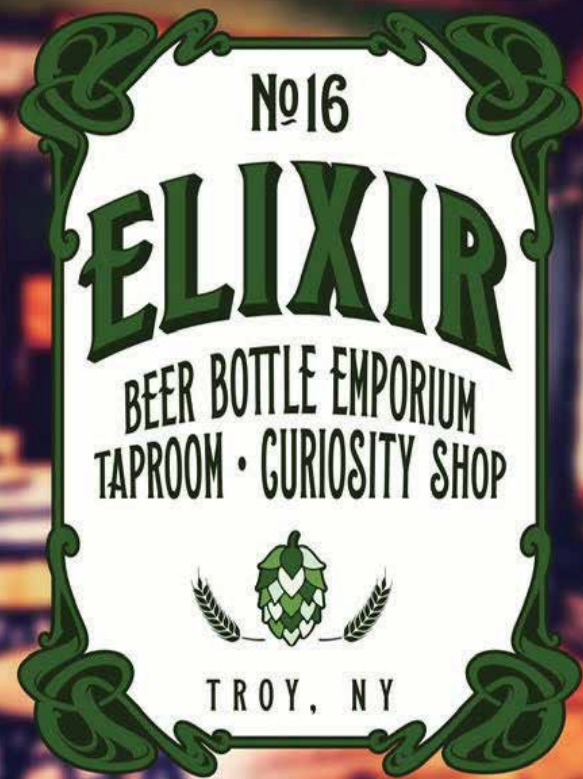
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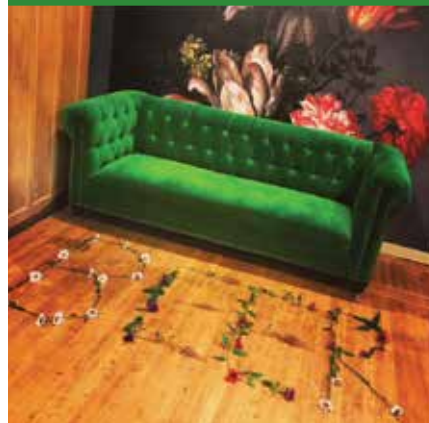
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45 Second St. Troy, NY



# 7 QUESTIONS WITH WOLF HOLLOW'S PETE BEDNAREK

By True Brew

Wolf Hollow Brewing Company has been brewing up great beer, serving West Glensville and the entire Capital Region, since November of 2013. Having just celebrated their 8 year anniversary, the crew at Wolf Hollow is looking forward to welcoming patrons out to their brewery/taproom to enjoy their delicious beers, revolving food-trucks, and laid back atmosphere. While we do enjoy their beer and the taproom quite often, we wanted to know more about who is behind it. So, we decided to cruise out to the brewery to sit with co-Founder, Pete Bednarek, indulge in their beers, and ask - 7 QUESTIONS:

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

**PETE:** This might sound corny but in my case it was my business partner, Jordan, who was the brewer that inspired me to jump into this business. I had been home brewing with friends but when I brewed with Jordan I always liked the way the beer turned out. He is a great teacher of the art and science of brewing. I hadn't set out to open a brewery; we just brewed together and enjoyed the beer with friends. When others suggested the idea things just started to evolve and the community neighbors, friends and family of West Glensville really provided the motivation to make it happen.

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

**PETE:** So, anyone who knows me realizes that I always have a million things going on and when we jump into the car, I am probably late and totally stressed from whatever I needed to finish up before heading out for the beer festival. That said, I'm ready for some chill tunes and I'm picking Shakedown Street by the Dead or Moondance by Van Morrison to start to relax and get ready to have a good time with friends over craft beer. If we need to pump it up a bit for a party I may resort to Springsteen's Born to Run. This reminds me of my college track & field days and would fire up the adrenaline for a good time.

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

**PETE:** I find total my best fun in all forms of skiing (downhill, backcountry, and XC) and mountain biking with friends and family. I am a member of a local ski club that runs a tow rope ski hill that dates all the way back to 1937 (check out our SKI '37 Cream Ale) and I am most relaxed when skiing or biking with friends which is always followed up by a cold craft brew. I'll also take any chance I get for boating and camping.

**TBM: What non-Wolf Hollow beers are in your fridge on the regular?**

**PETE:** There's a story here. I always have to have Genny Cream Ale in the fridge. My Dad is from western NY, and we call that "Saturday morning beer" - gotta have it if I am going to get his help with projects around the house. I am a fan of really solid pale ales that don't cross into IPA world - which are a

bit harder to find these days. I also try to keep some Utica Club on hand, just in case I run out of WHBC Foothills Pils. My wife has always been a big fan of Ithaca Flower Power.

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

**PETE:** I would love to share some brews an English pub with C.S. Lewis - As a former HS English teacher - he is one of my favorite writers and if I was having a beer with Lewis, I'd probably get the added benefit of J.R.R. Tolkien being there as well since they were known to frequent the same places. I would also choose Abraham Lincoln because I admire his ability to lead in the most difficult of times. And here's one most people won't understand - but I would love to have a chance to have a beer with Frank Reich who was the back-up quarterback for my Buffalo Bills in the 90s. The guy has the distinction of having lead the greatest comeback in both college football and NFL history. He also was a seminary president and is now head coach of the Indianapolis Colts. I would pour a beer an ask him to tell me about all of the highs and the lows of that career.

**TBM: Wife? Kids? Pets?**

**PETE:** My wife Becky is the only reason I am able to have a career in education and manage Wolf Hollow Brewing Company while we are able to raise two great kids. She may not be at the brewery very often, but she deserves much of the credit for the distance we have traveled in the last 8 years. John and Anne are in high school and elementary school, and we have the best rescue dog in the world named Ruby Jane, plus one rabbit named Lemon and three chickens that happily provide 3 West Glensville eggs most days.

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

**PETE:** Wolf Hollow has always been about crafting strong relationships around craft beer and we appreciate the community that has fostered our growth as well as the growth of craft beer in the region. The days have not been easy of late - my message to everyone in our area would be simple: Take care of what's important - your relationships with family and friends - so raise a glass of great local beer together whenever possible

# WE ARE SO WINTER

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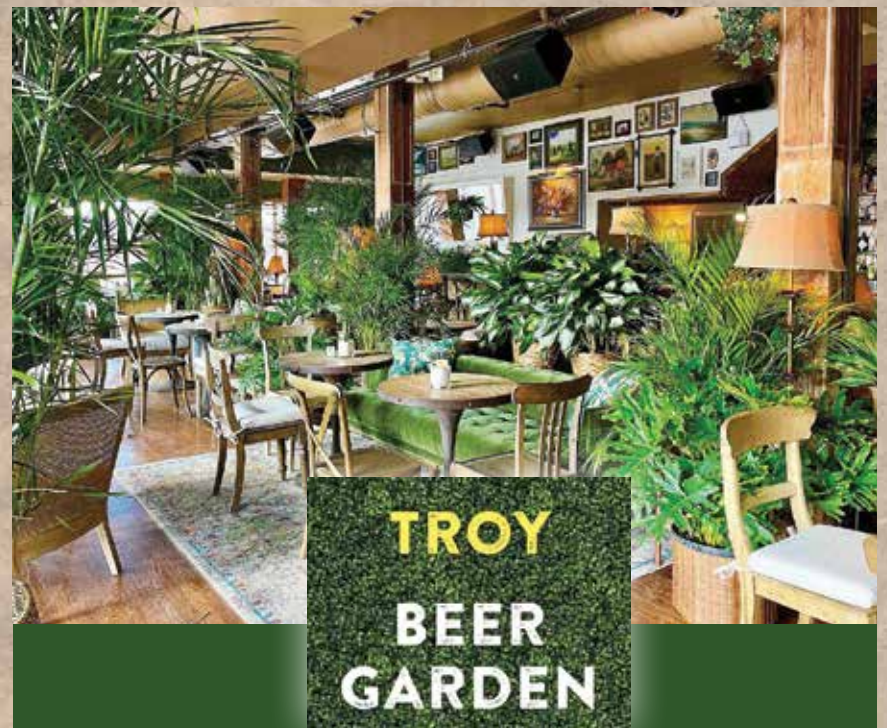
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**BROOKLYN BREWERY** SPECIAL EFFECTS  
NON-ALCOHOLIC VARIETY PACK

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BROOKLYN SPECIAL EFFECTS VARIETY PACK

The advertisement features a vibrant yellow and orange background with a swirling pattern. It displays a variety pack of four non-alcoholic beer cans: Pils, Super Amber, IPA, and Hazy IPA. Each can is labeled with '100% ALCOHOL FREE' and 'SPECIAL EFFECTS'. The pack is shown in its retail box, which also features the Brooklyn Brewery logo and '12 CANS'.



**TROY BEER GARDEN**

COME VISIT THE **TROY BEER GARDEN**  
Our heated patio is open all fall!  
Enjoy our NEW cocktail list & updated plant-based food menu.

The image shows the interior of the Troy Beer Garden, a cozy space filled with numerous green plants and trees. There are several tables and chairs, some with green cushions. The lighting is warm and inviting. A dark green box with white text is overlaid on the bottom right of the image.



**TWO ROADS**

CRUSHABLE INDIA PALE ALE  
THE ROAD LESS TRAVELED  
**TWO ROADS**  
LIL' HEAVEN CRUSHABLE IPA  
THE HELLUVA HEAVENLY BREW

**TWO JUICY**

TAKE THE ROAD *Less* TRAVELED™

The advertisement features two cans of Two Roads beer against a black and yellow background. The left can is 'Lil' Heaven Crushable IPA' and the right can is 'Two Juicy'. A logo with two hands holding a banner that says 'TWO ROADS' is positioned above the cans. The tagline 'TAKE THE ROAD Less TRAVELED™' is at the bottom.



If you would like to make a table reservation call  
**(518) 730-0330**  
2 King Street Troy  
[TheTroyBeerGarden.com](http://TheTroyBeerGarden.com)

The image shows an outdoor patio area of the Troy Beer Garden. It features several black metal chairs with light-colored seats around a round table. The patio is surrounded by lush greenery and plants. A dark green box with white text is overlaid on the bottom of the image.



- TROY'S ONE STOP SHOP!
- GREAT FOOD
- PING PONG TABLE, POOL TABLE AND DARTS
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# AFTER 100 YEARS, MINOGUES BEVERAGES CHANGES HANDS

By TBM

**SARATOGA SPRINGS** – In November, the ownership group of Saratoga Eagle Sales & Services finalized the acquisition of Minogue's Beverage Center, a fourth-generation family-run beverage wholesaler based in Saratoga Springs. Brothers Jeff and Paul Vukelic completed the deal with Jack Minogue signaling the end of an era, and the beginning of a new one.



Minogues Beverages, which started in business in 1921 when Michael Minogue began the company. He was joined soon after World War II by his son, John Sr. Celebrating their 100th anniversary last year, John "Jack" Minogue Jr. has carried the business through the present years as his children have built careers in other fields. Now looking to enjoy his golden years, Jack has no other Minogue family members to take over the business. Therefore, rather than making a succession plan, he began making retirement plans. When asked to comment on the future of the business, now that the sale is final, Jack recommended that we speak to Saratoga Eagle CEO, Jeff Vukelic, for more details. Jeff Vukelic serves as the Chief Executive of Saratoga Eagle Sales and Service in Saratoga

Springs, which covers beverage distribution over 13 counties from Albany, Schenectady, Rensselaer and Saratoga counties up to the Canadian border. His brother, Paul Vukelic, serves as the Chief Executive of Try-It Distributing, the parent company of Saratoga Eagle which is headquartered just outside Buffalo, in Lancaster, NY. The two formed a new subsidiary of Saratoga Eagle — Pivo Partners — to acquire Minogue's Beverage Center. ("Pivo" is "beer" in Croatian, the language of the Vukelic's ancestral homeland.) "The opportunity to gain experience from being primarily just in wholesale to adding a full-scale retail operation was an interest for me," Jeff explains. "Of course, it expands our overall business model. But this also because it gives us a place to bring new people into the trade. Understanding consumer buying patterns and preferences in a retail setting provides excellent insights for the wholesale side of the business," Vukelic said. "It's a great learning opportunity for me in this business," he added.

The brothers will look to strike a balance as Saratoga Eagle will continue to supply competitors' products to the Minogue Beverage Centers. Minogue's will continue to stock their shelves with products from DeCrescente Distributing in Mechanicville, which is Saratoga Eagle's biggest competitor, as well as other beverage distributors and local breweries.

"Operating each of the four retail sites under a different corporate entity is a way of creating a bit of separation that helps strike the balance," Vukelic added. Rather than narrow down the inventory on the shelves at Minogue's to maximize Saratoga Eagle's business, Pivo Partners hopes to expand the



inventory even further, particularly with local brewers. "We look forward to growing the overall category with everyone, distributors and breweries alike," Jeff explains. "We'll give each of them the same opportunity to



present their products. No favoritism." When it comes to any changes at store level that the consumer might notice, Jeff tells us, "We plan on some cosmetic updates to each of the four retail locations. We'll be adding HVAC to the stores, which will give us much needed air conditioning for those sizzling summer months. We're also going to be reworking most of the shelving and sightlines in each store, so consumers will be able to see across the entire store. We'll be giving the floors at each location some love as well." Aside from those changes, the organization still plans to continue to operate the properties in Malta, Queensbury, Saratoga Springs and Wilton as 'Minogues Beverages.' Congratulations to Pivo Partners and cheers to a successful new venture. And congratulations to Jack Minogue! Cheers to the next chapter in your golf game!



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# Craft Beer Local News & Notes January/February 2022 Issue

## 7TH ANNUAL NEW YORK STATE CRAFT BREWERS' FESTIVAL - ALBANY RETURNS TO THE DESMOND HOTEL - ALBANY, NY

The New York State Brewers Association is proud to announce the seventh annual New York Craft Brewers Festival, taking place on Saturday, January 29th, 2022, at the Desmond Hotel in Albany. This celebration of NYS craft beer will bring together 50+ New York breweries from across the state featuring a diverse array of hard to find and award-winning beers. To make this event even more unique, the brewers and brewery reps will be pouring all of the samples – not volunteers! There will also be local food vendors selling savory eats on-site. “As always, the brewers and direct brewery representatives will be pouring the beer, not volunteers, this is a great way to meet the men and women behind the beer and brewery. This year, due to COVID, we’ve decided to make it a vaccinated only event and we’ll limit the number of tickets sold so it won’t be as crowded as in past years, which were always sold out.” – Paul Leone, Executive Director, New York State Brewers Association. “Brewers and Brewery owners from every region of the state come together to showcase beer of all kinds at New York State Craft Brewers Festivals. Whether you’re a seasoned enthusiast, or brand new to the craft beer scene, these festivals offer a unique opportunity for everyone to experience and learn something new.” – Chloe Kay, Marketing Manager, New York State Brewers Association. Tickets for the New York State Craft Brewers Festival – ALBANY are on sale now. Pre-sale tickets are \$55 and include admission to the event, a 7 oz. commemorative tasting glass, unlimited 3 oz. beer samples, opportunities to meet the brewers. A full list of participating breweries and more information can be found at <https://thinknydrinkny.com/albany/>. Must be at least 21+ years of age to attend and fully vaccinated for Covid-19. The NYSBA produces a number of events including: New York Craft Brewers Festivals®, NYS Virtual Tasting Experiences, & BriteVibes Festival. NYSBA events are fundraisers whereby profit is used to directly support the craft beer industry and these festivals are an opportunity to connect directly with the people making the beer you love.

## ADIRONDACK PUB & BREWING WINTER HAPPENINGS – LAKE GEORGE, NY

Marketing Directory Ian Quillinan tells True Brew, “As we move into the winter season there’s still lots going on at the Pub. Thursday nights we’re doing Trivia upstairs in our barrel room from 7-9pm. Sundays we offer yoga classes for \$15 followed by a pint of your choice.

True Brew Magazine January-February 2022

We also have new specials every couple of weeks to keep things fresh and interesting. In January you can look forward to the return of our annual Funky Ice Fest. Come see detailed hand carved ice sculptures while you enjoy some funky music and dancing. A disco ball, light show, and plenty of silly costumes can also be expected. Admission is free and a very family-friendly event. This event will be going on the last two weekends of January. In March we will be hosting one of our largest events of the year, Barrel Fest. Craft Beer enthusiasts from all over the Northeast and beyond make their annual pilgrimage to attend this celebration of all things Barrel-Aged. You can expect exclusively barrel-aged beer, cider, and wine. In addition to the wide array of beverages available to taste, you can enjoy music, a HUGE bonfire, snacks from the Food Truck, and much more. This is a 21+ ticketed event, and tickets will go on sale early January. Keep an eye on our website [adkbrewery.com](http://adkbrewery.com) as well as our social media accounts for news and updates.” As for recent releases: Imperial Mocha Stout: 8% ABV- 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. Fat Scotsman: 8.3% ABV - A big, rich and malty Scotch ale that features a robust flavor and a smooth mouthfeel. Generous amounts of caramel malt and kettle caramelization contribute to the rich flavor, which is balanced by just the right amount of hops. Peanut Butter Porter: 6.5% ABV - Peanut Butter enthusiasts, this one’s for you. If you crave Reese’s Peanut Butter Cups, Peanut m&ms, or just straight up sticking a spoon into a jar of peanut butter and getting downright wild, this is your beer. Our ultimate dessert beer is brewed with lactose, peanut butter, and cacao nibs, finishing with a creamy, decadent mouthfeel.

## BOUND BY FATE LAUNCHES THE '77 CLUB - SCHUYLERVILLE, NY

Bound by Fate’s Megan Joyce explains, “As a nod to this shared history of the region, Bound by Fate is excited to launch The ‘77 Club! Our twist on a mug club, The ‘77 Club is an annual membership that includes: Your very own branded glassware to take home, draft pours (<7.7% ABV) in an exclusive 20 ounce glass, 15% off all merchandise, an invitation to an annual ‘77 club member event, and early access to other special events and promotional offers throughout the year. There are 77 spots for \$77/year, and you can find information and sign up exclusively on our website. Also, after a brief holiday hiatus, trivia returns to the taproom on Thursdays! Join us for a fun and



friendly trivia competition to show off your knowledge of useless facts and win some beer. Last, but certainly not least, we will be opening a full kitchen really soon and bringing a menu of food offerings back to the taproom. Follow us on social media and subscribe to our newsletter for updates on all our events, beer releases and more. We’ll be celebrating our second anniversary mid-February, so make sure we’re connected online! Cheers!

## BROWN'S BREWING - NATIONAL ACCOLADES, A NEW CANNED BEER, AND THE RETURN OF A FAVORITE! – TROY, NY



- Available now for the first time in 16oz cans is Golden Hour Guava Gose. Golden hour is the moment when the sun hits the horizon ablaze with brilliant shimmering colors. Golden Hour Guava Gose is a hazy tart wheat ale, alive with pink guava fruit and delicate tartness that is a liquid embodiment of the minutes before sunrise and sunset. Pick up a 4-pack to accompany you on your next golden hour adventure. Then, February sees not only the return of Riveter IPA, but the first time this fan favorite will be available in cans. Last brewed in 2016 Riveter's gratuitous amounts of Cascade, Centennial, and Summit come together on top of a sturdy malt backbone. In short, we love this citrusy, piney, and dank American IPA. With top 2021 lists all the buzz, we are thrilled to announce that Beacon was named Wine Enthusiast Magazine's Best 50 Beers of 2021 (placed 23rd) and on Wine Enthusiast Magazine's 2021 Top 10 List of Favorite Barrel Aged Beers. Beacon is sold out, but Brown's barrel-aging program is always active. Browns has released Singularity RB1, a 10.6% ABV imperial stout aged one year in a Buffalo Trace bourbon barrel selected from our stacks for its exhibition of particularly complex and provocative richness. In addition, the 2021 iteration of 10% ABV Calavera, a blend of barrel-aged imperial stouts with ancho chili, vanilla, cinnamon, allspice, and cacao nibs is available. The initial iteration of Calavera was named 6th best beer of 2020 by Vinepair.

## DRINK NEW YORK CRAFT CREATES NEW SALES CHANNEL FOR MICROBREWERIES - CAZENOVIA, NY



Microbreweries across New York struggling to expand their reach and distribution finally have a solution: Drink New York Craft, the e-commerce marketplace shipping their beers to every residence in the state. By providing microbreweries access to this off-premise sales channel, DNYC is making it possible for them to have a presence in all of New York. Having obtained a

license that allows it to buy as a wholesaler and sell as a retailer, DNYC's microbreweries partners are allowed to enter a market that was once impenetrable because of traditional distribution methods. Despite brewing some of the rarest craft beer in the world, microbreweries were excluded from traditional distribution methods because of volume. Not being able to share their creations was not only a competitive disadvantage for microbreweries, but also unfair to New Yorkers who want to enjoy a beer that was previously difficult to get. This made the market 'ripe for disruption.' "Large corporations, distributors, and breweries do not like what we are doing. I've gotten a lot of backlash about it, which really enforces the idea that we are doing something insightful. We are doing something that is disrupting. It actually motivates me to pursue this idea even greater," said Founder Chad Meigs. DNYC creating this direct-to-consumer model for its partners is the first step towards showing the world where some of the best craft beer is brewed, something New Yorkers are already getting a taste of from the comfort of home.

## WHITMAN BREWING TO BEGIN RENOVATIONS – SARATOGA SPRINGS, NY

Whitman's Director of Brewery Operations, Meg Thompson, tells TBM, "Our exciting news is that renovations on our upstairs space are starting in January - the beer hall should be open sometime in summer 2022! The final details are still being worked out, but the general idea is an open beer hall with a larger bar than our Taproom downstairs and a second pizza oven for our Detroit-Style Pizza. It will have a big cooler with canned beer to-go and a space for regular live music. The entrance will be through the iconic corner staircase at the intersection of Lake Ave and Maple Ave. We are so excited for construction to begin, and we can't wait to welcome everyone to the new space!" Well, we can't wait either! Cheers to that!

## REIFENBERG BREWING ANNOUNCES PRELIMINARY 2022 EVENTS - VALATIE, NY

Brewery Founder, Michael Rivenburg explains, "Our upcoming year's planned events and beer offerings for Reifenberg Brewing include: Folk Jam Friday's starting January 14 and continuing on the second Friday of each month. 7pm start time. On January 26 we will be introducing our newest beer, Trostlich Weizenbock, a traditional early spring wheat bock beer. Then, on March 2 (Ash Wednesday) our doppelbock



continued on page 59



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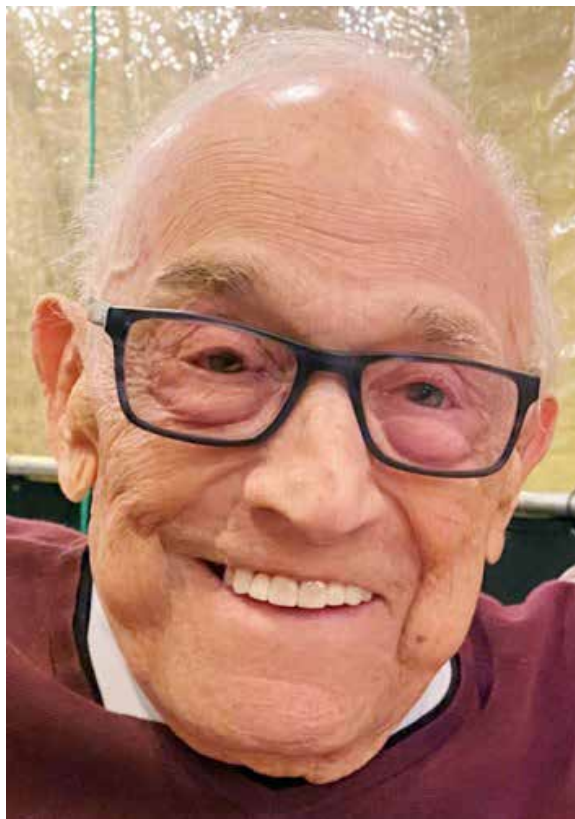
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# OBITUARY

Carmine James DeCrescente, Sr., 94, an icon to his hometown, legendary entrepreneur, passed away peacefully, Thursday, December 16, 2021, at his residence from complications of Covid-19, in the company of his loved ones. Born in Mechanicville, June 14 (Flag Day) 1927, son of the late Angelo and Josephine Cimino DeCrescente, graduated from Mechanicville High School, forged his parent's signature and enlisted in the U.S. Navy at age 17 during WWII. Carm was a "Beer Man" by day and a musician by night. He began working in the beer business in 1948 with his father Angelo, who established DeCrescente Distributing Company (DDC) that same year. While working with his father, he began by doing everything from selling to delivery. Besides his passion for the beer business, he was an outstanding musician as well. He played the clarinet and the saxophone in the "Carmine DeCrescente Trio" for over 30 years. The trio included Joseph Gaetano, drums, and Dominick Zappone, accordion. They performed at many weddings, anniversary parties, and restaurant and tavern association events. They also performed regularly at The Edison Club, Panza's Restaurant and Joyces Log Cabin. Carm had a knack for quickly learning and performing a song, as though he had been playing it for years. He last played a set of five songs at his 90th birthday party in 2017. He lit up the crowd with his incredible talent and never missed a beat. In his leadership at DDC, he was one who led by example. Like in other areas of his life, he was considered the "leader of the pack." After 25 successful years working alongside his father, he became president of DDC in 1973. He then took the business to the next level through his incredible vision. With his wife Mary alongside him, they surpassed the 1 million case mark in 1988, quite an accomplishment from a business that began in a small garage in Mechanicville, New York. Eventually, in 1997, Carm transitioned DDC to his son, C.J. Jr. after working together with him for 18 years. He continued mentoring C.J. and assisting DDC through various acquisitions and successes. In 2005, Carm was inducted into the "Legends Hall of Fame" by the Miller Brewing Company, one of the most prestigious awards in the beer business today. Carm took pride in his customer base, but not just from a business perspective.

He enjoyed people and built long lasting friendships. He always made it a point to say hello to the owner, bartender or even people sitting at the bar, quickly making new relationships. He was also extremely loyal to his employees and always looked out for them, both personally and professionally. It would not be odd to see him sweeping the floor alongside his warehouse folks on any given day, or hopping on a forklift whenever the company was shorthanded. He built the company on service and had no problem tossing a keg of beer in the back seat of his car and dropping it off on the weekend to fulfill a customer's needs



CARMINE JAMES DECRESCENTE SR.  
1927 - 2021

if necessary. Carm was a longtime member and past Exalted Ruler of the Mechanicville/Stillwater Elks Lodge 1403, and charter member of the Mechanicville Athletic Club. In his later years, he began having some great times with his friends at Saratoga National Golf Club. It became his new band of brothers and they enjoyed each other's company, especially the birthday dinners together with Barbara and Don Lucarelli, Mary and Bob Howard, Tom Newkirk, Larry Hooker and Christa and Bob Boden (deceased). Carm was also known

to "hold his own" pretty well in a game of gin rummy. Although not a frequent traveler by any means, he took numerous trips with his son C.J. and friends to Florida. He provided the entertainment with his storytelling and thoroughly enjoyed their evenings together, laughing and telling jokes. Some of his stories could make you laugh until you cried! In the end, what he loved the most and was so proud of was his family. Sunday dinner and a simple bowl of pasta and meatballs gave him perhaps the largest smile of all! That is the memory we will keep forever. Carm was predeceased by his wife and business advisor of 60 years, Mary Cicchinelli DeCrescente in 2009 and a son, Leo John Boyland in 1973; along with his cherished aunts, uncles, his many cousins and their families; his beloved cousin, Sal Cervine; and lifelong friend, Frank Bove. Carm is survived by his son, C.J. (Marybeth) DeCrescente Jr.; sister, Angela "Babe" Dugan; grandchildren, Jessica (Lee) Aiezza, Carmine III (Brianna) DeCrescente, Matthew (Samuel) DeCrescente, Payton DeCrescente; and great-grandchildren, Maddox, Dylan, Lila, Leo, and Julian. The DeCrescente family will never forget the incredible care Carm was given from Sophie Caruso, Jackie Mastrocola, Debra Greco, Raema Mitchell, Judy Noonan and Cathy Guerrerro. And finally, two people who always kept him going and were there every step of the way, Nekeisha (Nikki) Sullivan and Dr. Carl Sgambati. Your tireless efforts gave Carm more time in the world than we would have ever thought possible. Due to the recent upsurge in Covid-19 cases, the DeCrescente family respectfully will only be conducting private services at this time. His hometown friends, employees and business associates, whom Carm loved, are asked to pray for Carm's family, and look forward to a time in the future to express their condolences and many, many stories of that lovable man, Carm DeCrescente. Burial with military honors will be held privately in the family plot in St. Paul's Cemetery. A special way of remembrance may be to make memorial contributions in proud and loving memory of Carmine J. DeCrescente Sr. to the Alzheimers's Association of Northeastern N.Y., 4 Pine West Plaza, Suite 405, Albany, N.Y. 12205. To leave condolences, visit [www.devito-salvadorefh.com](http://www.devito-salvadorefh.com)

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## DUCLAW RELEASES THREE NEW WINTER BEERS - BALTIMORE, MD



To celebrate the holidays and kick off winter, DuClaw Brewing Company is releasing three new beers inspired by classic and untraditional seasonal staples. “These beers offer three unique flavor profiles that can be enjoyed throughout the colder months,” said DuClaw founder and CEO Dave Benfield. “We wanted to create a little something for everyone that honored timeless holiday flavors but stayed true to our roots of exploring creative ingredients and making new traditions.” The following limited release beers are out on shelves now in 16oz cans and on draft at select locations in DuClaw’s footprint. Spruce Willis, 8.2% ABV – Built for fans of Die Hard, one of the greatest Christmas movies of all time, this is an explosive, hoppy double IPA with piney bursts from real spruce tips, and pops of wintergreen, mango and grapefruit. The PastryArchy Macchiato Milk Stout, 6.5% – Put a little pep in your pour with the newest in the PastryArchy series. Savor the subtle caramel notes, freshly ground vanilla beans, and DuClaw’s smooth, secret signature coffee blend. Sour Me Pomegranate, Passion Fruit, & Plum, 5.5% ABV – As temperatures drop, your tastebuds might need a vacation, so go ahead, take them on a tart, tropical getaway. Pucker up for pure bliss with a perfect swirl of passion fruit, pomegranate and plum purees.

## TRÖEGS RELEASES DOUBLE BLIZZARD, A VARIATION OF ITS BLIZZARD OF HOPS IPA, HERSHEY, PA



Tröegs Independent Brewing announces the release of Double Blizzard, an amplification of its fan-favorite winter IPA, Blizzard of Hops. Weighing in at 8.3% ABV,

this semi-hazy Double IPA boasts huge citrus and pineapple notes with hints of soft pine. To achieve Double Blizzard’s smooth texture and mouthfeel, Tröegs uses a cooler temperature for its kettle hop additions. This process softens the character of the Centennial, Chinook and El Dorado hops used in the beer’s recipe. On the cold side, Double Blizzard is dry-hopped with four pounds per barrel of Chinook and Galaxy. A limited release for the winter season, Double Blizzard is available in 16-oz cans and 1/2 and 1/6 kegs throughout the states where Tröegs beer is sold.

## INNIS & GUNN’S IRISH WHISKEY CASK RETURNS TO THE U.S. FOR 2022 - EDINBURGH, SCOTLAND

Scottish brewer Innis & Gunn, one of the largest independent, international beer businesses in the U.K., is bringing its hugely popular ‘Irish Whiskey Cask’ back to the U.S. just in time for St. Patrick’s Day. This year, the Limited Edition Irish Whiskey Cask matured beer has been True Brew Magazine January-February 2022

brewed as a Scottish Oatmeal Stout in a further nod to the Celtic connection. “First crafted a decade ago our Irish Whiskey Cask matured Scottish Stout was brewed to mark St Patrick’s Day, and this year’s Limited Edition continues to celebrate Celtic culture,” said Dougal Gunn Sharp, Master Brewer and Founder, Innis & Gunn. “Our Irish Whiskey Cask has received numerous prestigious awards and the evolution of this beer demonstrates our continued innovation and passion as a brewer of quality beer.” As well as being a breakfast staple for many Celts, oats are a traditional Scottish brewing ingredient that Innis & Gunn has introduced to their Irish Whiskey Cask matured Stout. The addition of oats gives a slight sweet creaminess to the brew and offers the drinker a more rounded mouthfeel, while still maintaining all the taste characteristics that make Irish Whiskey Cask so popular. Jet black in color, this limited-edition Irish Whiskey Cask matured Scottish Oatmeal Stout is purposely matured for mellowness. Warming and perfect for the winter months, the beer gives complex flavors of vanilla and coffee. Smooth to drink, the bitterness is balanced beautifully to give a long, chocolatey finish. “Innis & Gunn’s Irish Whiskey Cask is a perennial favorite among U.S. consumers, and we know this year’s Limited Edition with its smooth and slightly chocolate finish will be a hit,” said Justin Fisch, President of U.S. Beverage, responsible for sales, marketing and management of Innis & Gunn in the United States. Irish Whiskey Cask also has a new look for 2022 and will now be available in the same updated premium packaging as The Original and Caribbean Rum Cask, which was unveiled in the U.S. this fall. In response to consumer demand for the popular limited-edition beer, Innis & Gunn’s Irish Whiskey Cask will this year be available in a larger six-pack (6x330ml bottle) format. The 2021 limited-edition Irish Whiskey Cask received a host of awards including, ‘Best in Class’ (Porters & Stouts) at the Alberta Beverage awards, Grand Gold at the global Monde Selection awards and the top accolade of three stars at the UK’s Great Taste Awards.

## SHINER BEERS RELEASES LIMITED EDITION BERRIES & CREAM BREW, INSPIRED BY THE VIRAL TIKTOK TREND - SHINER, TX



Today, the independent, family-owned makers of the iconic Shiner Bock Beer, announce the limited release of a new Berries & Cream brew, in celebration of a viral trend sweeping social media. In 2007, a tongue-in-cheek candy commercial launched, featuring an innocent yet odd character named the “Little Lad” who is so excited by a Berries & Cream flavor that he launches into animated song and dance. In 2021, “The Little Lad” and this absurdist humor made a comeback on TikTok, as thousands of viewers

created their own content with the original Berries & Cream tune. The Little Lad has also made his way back into the spotlight, garnering over 20.8 million likes from his TikTok account in the past year alone. Inspired to join in on the fun, Shiner created a new Berries & Cream brew that will exclusively be available on tap at the renowned Spoetzl Brewery (603 E Brewery St, Shiner, TX 77984) in Shiner, Texas. Beginning on December 10th consumers will have the chance to taste this quirky beverage. All brewery visitors will be offered a complimentary sample when they book a tour. The beer (ABV: 5%) is based on Shiner’s classic cream ale recipe, a brew made with an extra helping of specialty wheat malt to give it a velvety smooth, creamy mouthfeel. The Berries & Cream brew also includes a healthy splash of raspberries and blackberries giving it a fresh, juicy flavor. It all comes together with a crisp, refreshing finish that just makes you want to dance! “This festive beer is designed to treat our brewery goers to something special,” says Shiner Head of Marketing, Matt Pechman. “Here at Shiner, we don’t take ourselves too seriously. Just like the Little Lad, we love Berries & Cream and are excited to spread joy with our new brew!” Like TikTok trends, this brew will only be around for a short time. Supplies are extremely limited so make sure to try this rare brew before it runs out. For more information on Shiner, its full portfolio and brewery tour bookings, visit [www.shiner.com](http://www.shiner.com).

## CIDERCON 2022 SCHEDULED FOR FEBRUARY 1-4 - RICHMOND, VA



The American Cider Association is pleased to announce that CiderCon 2022 will take place in Richmond, Virginia from February 1-4, 2022. With tours, tastings, educational workshops, demos and more, CiderCon’s return to an in-person event is bound to be one of the most energetic CiderCons to date. Early registration numbers have been record breaking, with more than 400 people already signed up by November 15. Richmond is at the heart of a celebrated cider region and attendees will be provided with a myriad of options to explore the city and the celebrated cider regions. Special highlights this year include some amazing tours thanks to the support of the Virginia Cider Association and the Virginia Wine Marketing Office. Anne Shelton of Albemarle Ciderworks and the Virginia Cider Association President comments, “The Virginia Cider Association is pleased to welcome CiderCon® to the Commonwealth of Virginia. VCA members have been working hard to make CiderCon® 2022 a memorable experience for cider producers and cider enthusiasts both from the US and abroad.” Award winning cidemaker Diane

Flynt will be the keynote speaker at CiderCon® 2022. Her keynote presentation will highlight the history and legacy of southern apples and cider. There are many lessons that can be learned from that past that can apply to creating a more sustainable future for the American cider industry. “We are thrilled to have Diane Flynt joining us in Richmond at CiderCon 2022 as our keynote speaker,” says American Cider Association Executive Director Michelle McGrath, “Her wealth of knowledge and experience in the cider industry is impressive and I know that attendees will walk away from her talk with new inspiration for ways to move forward sustainably in their own cider businesses.” A full range of educational sessions will fall under several different tracks including Sales & Distribution, Legal & Compliance, Better Business, Marketing & Trends, Flavor & Terroir, Cidermaking, Apples & Orchard, and History. The extensive trade show will feature many beloved vendors excited for the return of CiderCon® in person and will welcome several first time vendors who are eager to join the cider community and meet conference attendees. The ACA has developed Health & Safety Guidelines to ensure that all attendees can participate with as little risk as possible. Tickets to CiderCon are just \$435 for members if they book by January 20. Non-member tickets are \$800. More information about the wide array of events and educational sessions being offered and registration can be found on the CiderCon® website and you can follow @cidercon on Twitter for the latest news. CiderCon® is an ACA member event produced with the generous support of our members and ACA’s premier sponsor, FruitSmart.

## DOG FISH HEAD CRAFT BREWERY ANNOUNCES 2022 BEVERAGE CALENDAR - MILTON, DE



The holiday season has passed, but Dogfish Head has the gift that keeps-on givin’ the whole year round ... its 2022 beverage calendar! From everyday fan-favorites and ready-to-drink Canned Cocktails to seasonal variety packs and NEW, limited-edition ales, Dogfish Head’s 2022 beverage calendar has something for every beer and spirits lover to enjoy. “I can’t share all the details just yet, but here’s a sneak peek of what’s to come out of both our brewery and distillery next year,” said Sam Calagione, Dogfish Head Founder & Brewer. “I’m psyched to say we have an awesome blend of innovations and perennial faves comin’ at ya from both our beer and spirits worlds. Check it out!” Off-Centered Art Series: Celebrating the magic at the intersection of art and ales,

**continued on page 59**

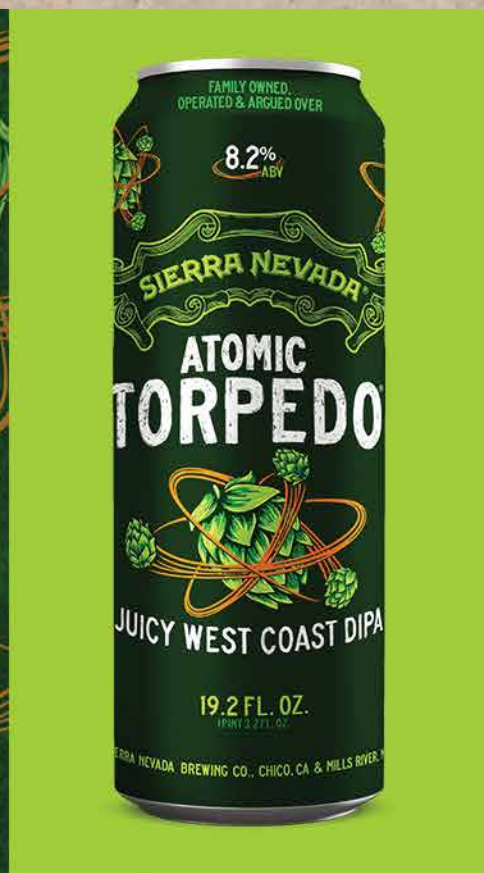
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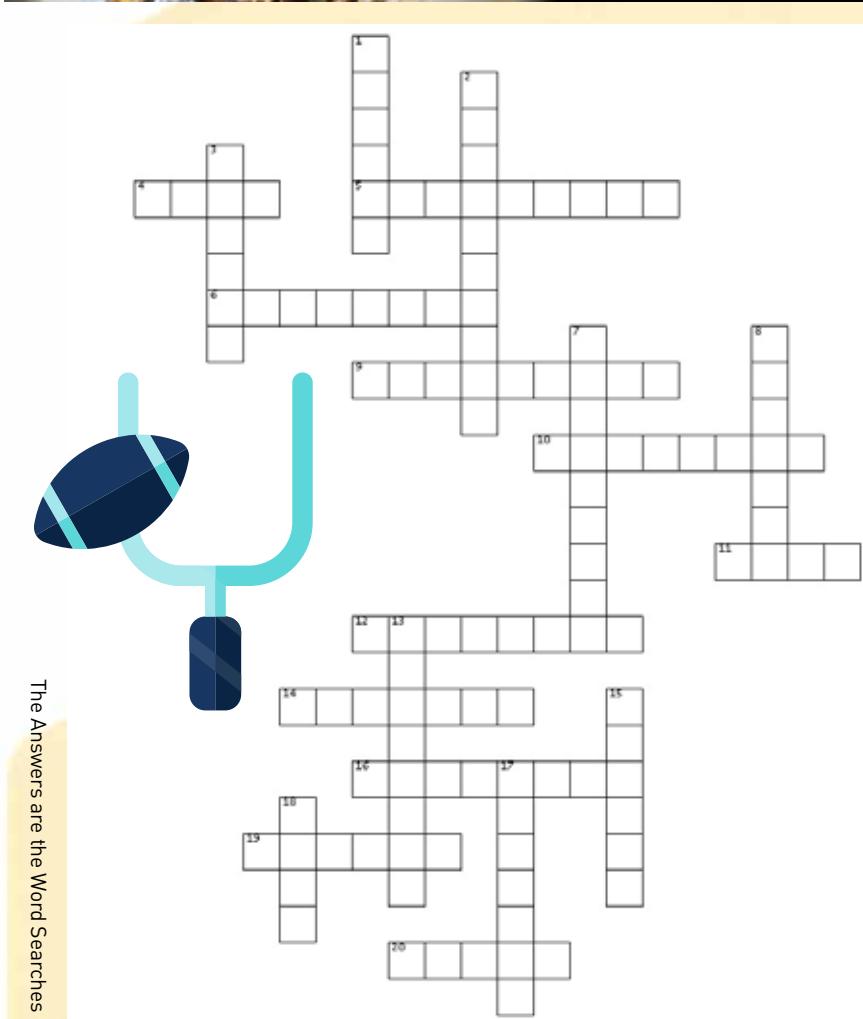
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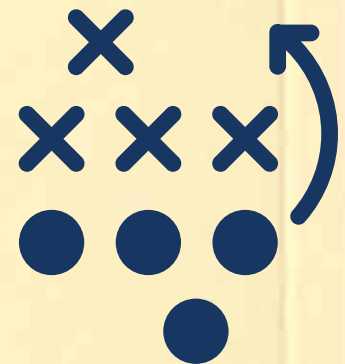
**LET'S PLAY FOOTBALL**

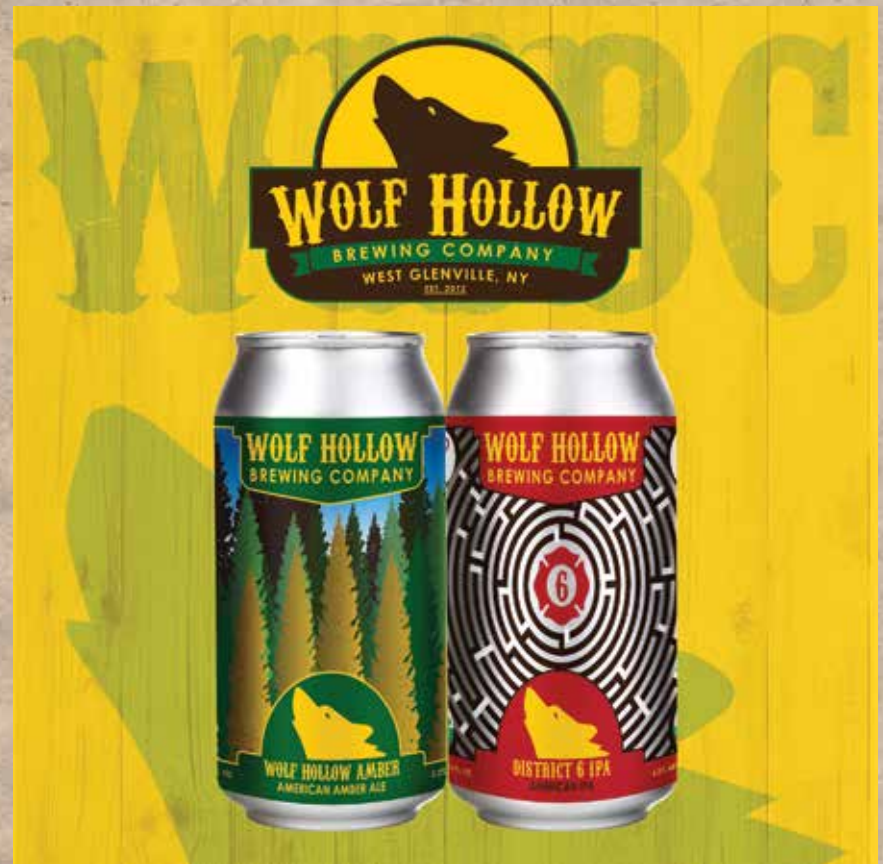
**ACROSS**

4. TOM BRADY
5. SIX POINT SCORE
6. PARTY IN THE PARKING LOT
9. FAKE GRASS
10. GOES LONG FOR THE CATCH
11. BEST SERVED COLD
12. SPIKED AFTER TOUCHDOWN
14. BILLS COUNTRY
16. PLAY-IN GAMES
19. PROTECT YOUR HEAD
20. SCREAMING FROM THE SIDELINES

**DOWN**

1. NY BIG BLUE
2. DEFENDING CHAMPS
3. DEFENDER OR 2 POINTS
7. CHAMPIONSHIP GAME
8. BLIND AS A BAT
13. JUMPED TOO QUICK
15. ALL \_\_\_\_\_ TEAM
17. UNSPORTSMANLIKE ACTIVITY
18. SUCKY NJ TEAM





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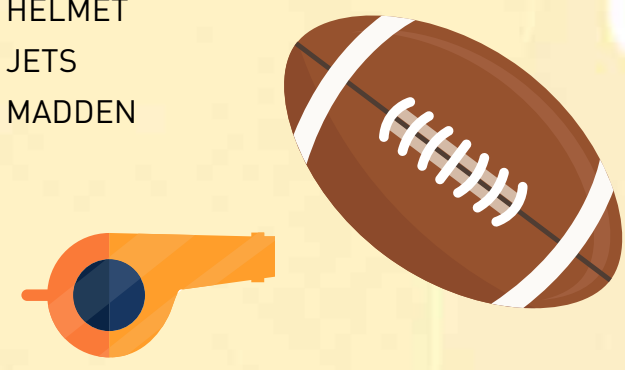
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 C I K B R G B O M A N H H D C V O P Y R T D J S U  
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## LETS PLAY FOOTBALL

- |            |           |
|------------|-----------|
| ASTROTURF  | OFFSIDES  |
| BEER       | RECEIVER  |
| BUCCANEERS | REFEREE   |
| BUFFALO    | SAFETY    |
| COACH      | SUPERBOWL |
| CONDUCT    | TAILGATE  |
| FOOTBALL   | TOUCHDOWN |
| GIANTS     | WILDCARD  |
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Dogfish Head's annual Off-Centered Art Series is a collection of four beers featuring label artwork by a different graphic artist. Dogfish Head's 2022 Off-Centered Art Series includes the brewery's iconic Punkin Ale, as well as three brand-new beers, Where the Wild Hops Are, Mandarin Orange & Mango Crush and a collaborative Red Ale to end the year.

- Where the Wild Hops Are (6.5% ABV): Rustic and unfiltered, this complex IPA is brewed with four wild-derived hop varieties and blended with a touch of barrel-aged wild ale aged for three years in French Oak barrels. Hazy pale gold in color, it boasts aromas of dank tropical fruit alongside slightly tart, yet juicy fruit flavors.
- Mandarin Orange & Mango Crush (6.0% ABV): Light-bodied and highly-crushable, this summer-centric beer is brewed with pureed mandarin orange and mango. Inspired by the Delaware-area's long-loved, coastal "Crush" cocktail, it is bursting with bright orange, tangerine and mango flavors.
- Punkin Ale (7.0% ABV): A full-bodied brown ale brewed with real pumpkin meat, brown sugar and spices, this fall-flavored sipper exudes aromas of cinnamon, all spice and nutmeg, making it the perfect beer to warm up with as the weather cools.
- More on Dogfish Head's fourth Off-Centered Art Series ale coming soon.

For next year's Off-Centered Art Series, Dogfish Head teamed up with Max Mahn, a printmaker and illustrator out of Missoula, Montana. Known for his detail-oriented designs, Max has worked with clients of all shapes and sizes – pizzerias, film festivals, newspapers, breweries and his favorite, bands. Throughout his career, Max has created gig posters for the likes of My Morning Jacket, Ween, Wilco and more. Return of the Caution Cap Series: Craft beer fans rejoice – Dogfish Head is bringing back its Caution Cap series! Made up of beers clocking in at 15.0% ABV or higher, the Caution Cap series is marked by distinct neon yellow and black caps, each adorned with a caution exclamation mark

- ... er, shark. Beginning in 2022, Dogfish Head will release, on an annual basis, two of its most sought-after Caution Cap beers, 120 Minute IPA and World Wide Stout, alternating between their original recipes and unique, collectable varieties. Next year, drinkers can expect 120 Minute IPA in its original glory, as well as a new, limited-edition variety of World Wide Stout.
- 120 Minute IPA (15-20% ABV): "The Holy Grail for Hopheads," this unfiltered and abundantly hopping Imperial IPA is continuously hopped with a copious amount of high-alpha American hops throughout the boil and whirlpool, and then dry-hopped with another pallet of hops.
  - Wake Up! World Wide Stout (15-20% ABV): Dark, rich and roasty, World Wide Stout is brewed with a ridiculous amount of barley for a depth more in line with a port wine than a beer. For additional

flavor complexity, this version of Dogfish Head's iconic Imperial Stout is infused with coffee for an even deeper, roastier character.

Culinary-Crafted Canned Cocktails: Harnessing its nearly 20 years of award-winning distilling experience, Dogfish Head developed a lineup of culinary-crafted, ready-to-drink Canned Cocktails featuring its house-made spirits combined with fresh culinary ingredients. With the brand's recent introduction of Blood Orange & Mango Vodka Crush and Lemon & Lime Gin Crush, Dogfish Head's Canned Cocktail portfolio touts four uniquely tasty libations.

- Blood Orange & Mango Vodka Crush (7.0% ABV): Light, refreshing and bursting with juicy flavor, this Canned Cocktail begins with Dogfish Head Distilling Co. vodka distilled with real blood oranges and mangos and blends it with "crushed" orange and mango juices, and a hint of citrus.
- Lemon & Lime Gin Crush (7.0% ABV): A real palate-cleansing refresher, it is built upon Dogfish Head Distilling Co.'s bright and citrusy gin blended with freshly "crushed" lemon and lime juices, and a touch of basil for a deliciously citrusy and herbaceous sipper that leaves the drinker wanting more.
- Strawberry & Honeyberry Vodka Lemonade (7.0% ABV): Packing the well-balanced tartness of fresh-squeezed lemon combined with a sweet berry taste, this lovingly-crafted concoction begins with Dogfish Head Distilling Co. vodka distilled with honeyberries, macerated with strawberries and blended with lemonade.
- Blueberry Shrub Vodka Soda (7.0% ABV): This off-centered sipper showcases Dogfish Head Distilling Co. vodka distilled with blueberries, macerated with lightly sweetened balsamic and red wine vinegar, and blended with soda water. The resulting deep, burgundy-colored drink is subtly sweet from the blueberries, with a slightly sour and complex fruity character from the vinegar. \*2020 L.A. Spirits Awards "Best-In-Show" winner in the ready-to-drink category.\*

Making its way to shelves from coast-to-coast NOW, Dogfish Head launched its first-ever Canned Cocktails Variety 8pk/12oz cans, the Bar Cart Variety Pack. Containing two cans of each of the previously-mentioned, ready-to-drink offerings, the Bar Cart Variety Pack will be available year-round, with an updated recipe mix slated to debut next fall. Year-Round Beers:

- 90 Minute Imperial IPA (9.0% ABV): The first-ever continually hopped beer, its powerful malt backbone supports its extreme hopping rate for rich pine and fruity citrus hop aromas, and a pungent, not crushing, hop flavor. NOW available – for the first time – in 19.2oz, single serve cans.
- 60 Minute IPA (6.0% ABV): A continually hopped, east coast IPA, this best-selling beer is brewed with a slew of intense Northwest hops to deliver a pungently, citrusy, grassy hop flavor

without being crushingly bitter.

- Hazy-O! (7.1% ABV): This "ooooo-so-juicy" hazy IPA is crafted with four types of oats – malted oats, rolled oats, naked oats and the piece de resistance, oat milk – for a smooth and refreshing, hop-forward beer.
- SeaQuench Ale (4.9% ABV): A session sour mash-up of a crisp Kolsch, a salty Gose and a tart Beliner Weiss brewed in sequence with black limes, sour lime juice and sea salt, its amazingly tart and crisp flavors are enjoyed by beer, wine and margarita drinkers alike.
- Slightly Mighty (4.0% ABV): Slight in calories and carbs with mighty hop character, this full-flavored, lo-cal IPA is the number one-selling lo-cal IPA in America with just 95 calories and 3.6g carbs<sup>2</sup> per 12oz can.
- Lemon Quest (Less than 0.5% ABV): Born at the crossroads of exploration and goodness, this non-alcoholic wheat brew is made with real lemon puree, blueberry juice, acai berries, monk fruit, sea salt and Hopsteiner Polyphenol-Rich Hop Pellets™. Super refreshing and active lifestyle-oriented, it clocks in with just 90 calories<sup>3</sup> per 12oz can. Check their website for the more styles.

## Local news continued

Dunkel style Lentenbock will be tapped, honoring the monks who were fasting during the Lenten period. On May 5 we will introduce a Mexican Lager for Cinco de Mayo. Plans are in the works for a Cinco de Mayo celebration in the village for Saturday May 7th. Lastly, our Oktoberfest celebration will be held on Saturday, September 17th from noon to 10pm. We tap our Oktfestivus Marzen style beer at noon. Music and food will be available including a bratwurst styled pizza during the afternoon and a Schnitzel dinner offered by the local Rotary Club as a fund raiser for maintenance of the Electric Trail." Mark your calendars!

## LOCAL BREWERIES COLABORATE TO BREW BRAVE NOISE - MALTA, NY -



Bound By Fate Brewing, Indian Ladder Farms Cidery and Brewery, and Unified Beerworks participated in the canning of the collaborative **Brave Noise Pale Ale** on December 30, 2021. The brewers and owners were available for photos and quotes during packaging and welcomed journalists and photographers to join them for this important event! According to the press release for the event, what started out as a simple question on Brienne Allan's Instagram story: "Have you ever experienced sexism in the beer industry?"

quickly became the inquiry that sent shockwaves throughout the craft beer industry, subsequently inspiring a "bevolution". To keep the momentum going, to honor those who have spoken out about their gender discrimination, racism, sexual assault, and harassment; and to bring further awareness to the issues that women, BIPOC, and LGBTQ+ individuals face in craft beer, Allan asked breweries around the world to join in this collaborative brew, the "Brave Noise" Pale Ale. Each participating brewery is asked to link to their code of conduct through a QR code on the beer's label and to donate proceeds to a non-profit organization that works to create safer spaces in the beer and hospitality industries. So far, over 175 breweries in four countries have signed up to brew Brave Noise and Brave Noise was named Cause of the Year for 2021 by Brewbound. Bound by Fate Brewings's owner, Megan Joyce explains, "It is important for us to participate in this collaboration advocating for a safe and discrimination-free beer industry, to get loud about creating change in the industry, to ensure our breweries and taprooms are inviting and safe spaces for our employees and customers, and to give back to the community that we love." Proceeds from the sale of our Brave Noise Pale Ale will be donated to Wellspring, the domestic violence and sexual assault services resource for Saratoga County, NY residents. Earlier this year, Erika Anderson of Unified Beerworks, Pam Pradachith-Demler of Bound By Fate Brewing, and Megan Veltman of Indian Ladder Farms Cidery and Brewery, joined forces to start the Upstate New York Chapter of the Pink Boots Society, an organization created to assist, inspire and encourage female professionals in the fermented and alcoholic beverage industry to advance their careers through education. The Upstate NY Chapter now has 45 members. Joyce continues, "We're honored to support the Brave Noise movement and look forward to the release of this change-making collaboration. Cheers to a bevolution and bringing the beer industry forward!"

Brave Noise is a global collaborative effort to provide inclusive and safe environments for women, BIPOC, and LGBTQIA+ throughout the beer industry. By brewing this beer, your brewery is standing in solidarity with those who shared their stories about mistreatment and who are survivors of gender discrimination, racism, sexual assault, and harassment within the industry. By standing with us now, you are part of the movement for change that is long overdue in beer. Learn more at [bravenoise-beer.com](http://bravenoise-beer.com). For nearly 40 years, Wellspring has been committed to helping survivors of relationship abuse (domestic violence) and sexual assault. What started as a small organization to provide basic shelter and crisis services now has a vision of ending relationship and sexual abuse in our community. Learn more at [wellspringcares.org](http://wellspringcares.org)

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