

JULY-AUGUST 2023

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# Beer Style of the Month

## JULY (AMERICAN LAGER)



Capture for more beer styles



2-4

SRM (Appearance) pale to dark

4.3%-5.3%

ABV (Alcohol By Volume) low to high

8-18%

IBU (Bitterness) low to high

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



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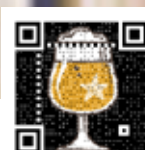
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# Beer Style of the Month

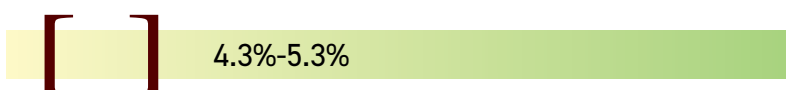
**AUGUST**  
**(NEW ENGLAND IPA)**



Capture for more beer styles



SRM (Appearance) pale to dark



ABV (Alcohol By Volume) low to high



IBU (Bitterness) low to high

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

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Market 32 Summer Berry Salad paired with a glass of chilled cider, made by Albany's own Nine Pin Cidery. Available in our Foodfare department, our delicious, fresh berry salad features a bed of tender mesclun greens topped with garbanzo beans, crisp cucumber, crumbled blue cheese, whole blueberries and sliced strawberries. It finds its seasonal soulmate in Nine Pin Signature cider, crafted with a blend of New York apples from Samascott Orchards. This off-dry sparkling cider offers a crisp, refreshing taste that also complements a variety of other Market 32 salads including our Berry, Almond & Honey Goat Cheese Salad.



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BY KAREN LOGAN

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# IPA HUMMUS

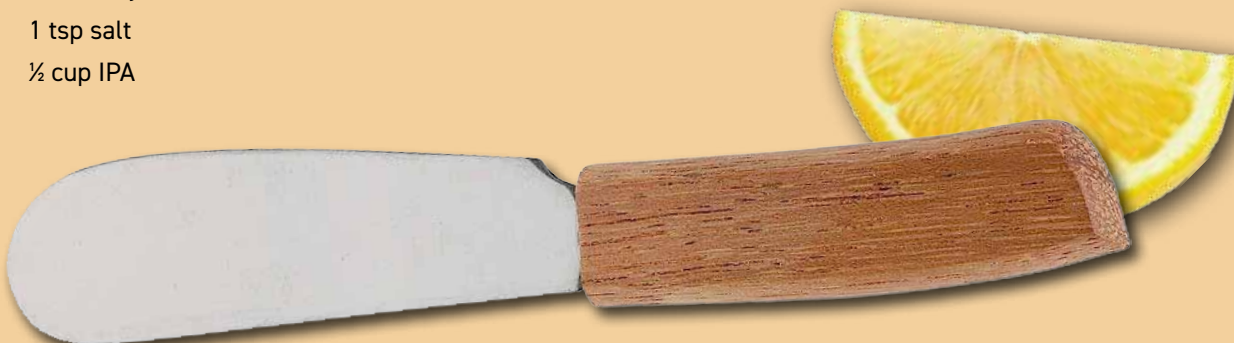
Serves 10-15 Prep time 15 mins.

## INGREDIENTS:

2 cans chickpeas, drained and rinsed  
3 cloves garlic  
1/3 cup tahini (sesame paste)  
2 tbsp olive oil  
1 lemon, juiced  
1 tsp salt  
½ cup IPA

## DIRECTIONS:

Place all ingredients except the IPA into mixer and blend well. Slowly mix in IPA. Adjust thickness of hummus to your liking by adding a bit more olive oil, tahini, or lemon juice. Refrigerate for 2 hours before serving for best taste.



**Beer Pairing:**  
Ommegang Witte

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BY KAREN LOGAN

# SUMMER SHANDY *lemon bars*

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beer recipes



Serves 8-10

Prep time 20 mins

Cook Time 1+hour

## INGREDIENTS:

### **Crust:**

2 cups flour, all purpose

½ cup powdered sugar

1 cup butter, softened

### **Filling:**

4 eggs

2 cups sugar, granulated

1/3 cup lemon juice, fresh if possible

1/3 cup Leinenkugel Summer Shandy

Zest of 1 lemon

1 tsp lemon extract (optional)

## DIRECTIONS:

Make crust: Preheat oven to 350 degrees. Stir ingredients until combined. Press into 13×9 baking dish. Bake for 20-30 minutes until just barely golden brown. Remove from oven and allow to cool down a bit before pouring the topping on about 15-20 minutes.

Make Filling: While the crust bakes combine all filling ingredients until smooth. Pour over crust carefully and return to oven. Bake for 45 minutes or until golden brown. Allow to cool before cutting and serving. Dust with powdered sugar if desired.

### **Beer Pairing:**





**Leinenkugel Summer Shandy**



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# ROE JAN BREWING CO.

## WHERE HISTORY & TRADITION MEET FINE CRAFT BEER & CUISINE

**By Joanne McFadden-photos provided by author unless otherwise noted**

Starting a craft brewery is a gargantuan task, but Roe Jan Brewing Co.'s founders Steve and Kathy Bluestone added a whole other layer to their new business endeavor by housing it in an historic building that required an entire makeover. With boundless energy, they revived one of the town's iconic structures to bring fine craft beer to the small Columbia community located just a few minutes from the Massachusetts border.

Steve said that owning a brewery was on his bucket list. "I have a background in drinking beer," he quipped. The timing seemed right for the couple, who each have extensive and varied professional resumes. After investigating a few locations, they determined that the 1851 building at 32 Anthony Street was the best choice

despite its condition. It is only five minutes from the couple's home, on a route that has a lot of traffic, located across from the Harlem Valley Rail Trail, and free, easy parking abounds. While the state of the building might have deterred some, it didn't stop the Bluestones. They purchased the property on June 1, 2018, and began construction a week later.

To say that the four-story structure built by Joshua Bulkeley to house The Hillsdale Mercantile Association, was in bad shape would have been an understatement. After its initial incarnation, it became a general store around 1890, and then over the course of the next century and a couple of decades, numerous enterprises occupied the space including a shirt factory, a farm and feed supply store, a





photo by Roe Jan Brewing Co.

lumber storage facility and in 2009, an art gallery. The Hillsdale Fire Department even housed its Model A fire engine there until 1931.

Interestingly, at one point, it housed a beer bottling operation, and Steve has the artifacts to prove it. He converted an old staircase into a museum of sorts to display the items the couple found during the restoration, including bottles from the John Bain Bottling Works.

The building's various occupants reconfigured the space to suit their own needs. This resulted in the removal of several of the support beams as well as the porch. When the Bluestones purchased it, the top part of the building was a huge open space being held together by cables, and the north side of the structure was on the verge of collapse. The foundation was crumbling. The floors were uneven, and the bottom story of the building had only 6-foot ceilings. In addition, there was no plumbing. Despite its dilapidated condition, the couple decided to take on the project to restore the building as close as possible to its original 1850s appearance.

Undaunted by the massive project and buoyed by Steve's lifelong career in construction and green building, they launched an intense year and a half restoration, a time when Steve joked he worked "eight or nine days a week."

***The beautiful, comfortable and interesting space provides the perfect backdrop for Roe Jan's beer lineup featuring 11 beers and a cider on tap...***

In order to take advantage of the income tax credits available from New York State as an incentive to save historic structures, the Bluestones needed to complete the project while preserving as much of the building's original architecture and history as possible. For example, they were able to salvage half of the original windows. They found similar structural beams in an old building in Pennsylvania to replace those that had been removed, and they blend seamlessly into the interior. Steve reconstructed the wraparound porch that was in the initial building.

Not only did the Bluestones have history in mind, they also sought to make the rehabilitation as green as possible. It is highly insulated



Steve and Kathy Bluestone

and has a top-rate ventilation system. “It turns out, by accident, we did all that in the initial construction not knowing that we could use it,” said Steve, referencing the COVID-19 pandemic. “It’s a fairly safe place to be. Probably in terms of air quality, we’re healthier than the average restaurant.”

When they finished, the building had four usable floors. The lowest level is a walkout basement that houses the brewery and back areas of the kitchen. The first floor is home to the restaurant, dining room, bar, main kitchen and a small lobby, while the upper two floors have residential apartments for long-term tenants. Now, the structure is a prized part of Hillsdale’s historic district, which is listed on the National Register of Historic Places. The state recognized the couple’s hard work by presenting the New York State Historic Preservation Award for the project at the end of 2021.

With a building as beautiful as its beers are tasty, the couple opened Roe Jan Brewing’s doors on February 5, 2020... and had to close them just six weeks later. Again undaunted, the Bluestones ran a takeout operation for several weeks until the state allowed them to reopen on a limited basis with COVID regulations in place.

Fortunately, the brewery has outdoor seating for over 200 people. Situated on the side of the building is a large patio with a roof and stacked cord wood lining the walls, giving the space a visually appealing, rustic look. Steve grows hops in front of the patio for ambience. To expand customers’ options, he built a beer garden adjacent to the building. “That expanded our seating significantly and we have a separate bar down there and a couple of bathrooms,” Kathy said. During the pandemic, Steve built picnic tables,

The Bluestones kept the grain hopper from the building’s past incarnation, transforming it into the bar area, the centerpiece of the room.



photo by Roe Jan Brewing Co.



Customers can order beer and food from a small bar area next to the beer garden.

now outfitted with umbrellas, for seating on the wraparound deck that overlooks the beer garden.

In the foyer, customers are greeted by a photo of the building in the 1850s, setting the tone for the space they are about to enter. One of the first things that catches the eye is a huge grain hopper that hails from the building’s stint as a feed store. The couple left it exactly where it was, added taps and constructed an octagonal bar around it, turning it into the room’s centerpiece.

For those who prefer to enjoy their beer and food inside, the dining room offers comfortable and uncrowded seating for 80 people at tables for two, four and eight. The Bluestones hired Carrie Herrington of Hillsdale-based C. Herrington Home + Design to create the interior décor, which juxtaposes the modern with the antique. For example, one long bend of grey couch seating stands against a wall with chairs for the opposite side of the table, a modern touch amid rustic wood and other historic elements.

Roe Jan’s service arrangement allows customers to easily flow from one area to another. Customers place their orders and pay at the bar, receive a buzzer and then pick them up at the kitchen, carrying them to wherever they prefer to sit. The only full-service option available is at the bar, which seats 15 people. “Now that COVID is over and people don’t have to sit down all the time, it has been really gratifying to see people moving around talking to each other and meeting new people,” Kathy said. For example, a person might start out having a pint on the patio, spot some friends and move their seats to chat. “The seating allows people to move around to wherever they want. It creates a sense of movement and interaction with others.”



**LEFT:** Steve shows off a beer bottle they found during the restoration, an artifact from the building's stint as a beer bottling facility.

**RIGHT:** Steve turned an old staircase into a mini museum to display the items the couple found when they transformed the building.

Customers who pay close attention will find there are nods to the structure's history throughout the establishment. For example, Steve repurposed an old Hillsdale sign, turning it into a lampshade over the bar. They left up an old "GLF" (Grange League Federation) sign from the time when the building was used by this farmer-owned cooperative. Kathy scoured antique stores for frames for old photos of the Hillsdale area and posters that they found during the restoration. If you ask questions about various items, you'll hear some fascinating stories behind them.

The beautiful, comfortable and interesting space provides the perfect backdrop for Roe Jan's beer lineup featuring 11 beers and a cider on tap that are pumped up directly from large storage tanks in the basement cooler. Complementing the brewery's historic setting are offerings of a robust mix of classic beer styles, which brewers can brew easily with Roe Jan's microbrewery license.



Steve grows hops along the patio for ambience. They only produce enough hops for one batch of beer, but they send a clear signal that beer happens here.



Brewery operations manager Hayley Shine (left) and brewer Derek Dillinger (right) share a pint in of Roe Jan's brew house.

Brewery operations manager Hayley Shine and brewer Derek Dillinger make the beer magic happen.

When the Bluestones hired Shine and she asked what kind of beer Steve wanted, the answer was definitive: ESB (extra special bitter). He told her, "The first rule is that you have to have ESB on tap for me for the rest of my life." This beer, which has developed quite a following at the brewery and is a big seller in the form of kegs, is an example of a style that is not easy to find, which is one way that the brewery sets itself apart.

This set the tone for Roe Jan's beer lineup. "We really focus on traditional styles," Kathy said. "We don't want to be all sour all the time or 100 percent IPA place."

Shine, who studied bioengineering at University of California at Berkeley, creates a variety of beers within the frame work of the traditional. Four to five flagship beers such as Harlem Valley, a light

photo by Roe Jan Brewing Co.



Customers can enjoy local musicians on Fridays, Saturdays and Sundays.

Kolsch and a volume-wise top seller, remain on tap year-round while others rotate seasonally. Other styles include a rye lager, American pilsner, IPAs—hazy and classic, Belgian Tripel, brown ale and porter. She divides her time between Roe Jan and Little Apple Cidery in Hillsdale, operated by friends of the Bluestones. “We’ve gotten to a place where we consider the brewing program focused on the classic styles, even IPAs and hazy IPAs,” she said. “They are crafted to delight, not surprise.”

“I kind of like beer that tastes like beer...We don’t have marshmallows or jalapeños in our beer yet,” Steve kidded. With that in mind, brewers produce beers that are drinkable and good examples of their styles, Kathy added.

Both brewers clearly enjoy their work. Shine, fueled by the desire to understand where things come from and how they are made, began home brewing in college. “When I had the opportunity to do it professionally, I didn’t look back,” Shine said. “Making beer in a beautiful



A view from the dining room of the deck overlooking the beer garden.

place is a pretty good position to be able to get up and do.”

Dellinger loves the dynamic nature of the business. “There’s a lot of variety and creative thinking,” he said, noting that he wears many different hats at the brewery. He also enjoys educating customers. “People are interested in craft beer. It’s very satisfying to explain the process.” The brewery also has diagrams with an explanation of how they brew beer in their 10-barrel brew system from Portland Kettleworks.

Roe Jan Brewing is definitely that place for not only a glass of fine craft beer, but also an appetizing dining experience to accompany it. Dana Johnson, Corporate Chef at Ginsberg’s Food’s in Hudson designed the current menu, which features upscale pub fare with more than a few surprises that uplevel it from the usual pub food repertoire. These include made in-house crabcakes, a Mediterranean platter, several gourmet salads, a veggie burger made from beets and chickpeas, a crispy cauliflower flatbreads selection and even dessert. Kitchen



Can't decide? Ask for a sample!

manager Alissa Wildenrad updates the menu weekly with specials and periodically with dishes based on seasonal fresh ingredients. She also creates Roe Jan's specialty cocktail program, as the establishment features a full bar in addition to beer.

Along with a pint and a meal, customers can enjoy a rotating list of musicians on Fridays, Saturdays and Sundays with no cover charges.

While it's brewed in a small town with a population of less than 2,000, Roe Jan Brewing Co. is getting its beers out to the larger community. One of the Bluestones growth-related challenges now is figuring out where they want to go with the brewery's distribution business. Currently, the brewery distributes to around 30 grocery stores, restaurants and gas stations. "We're growing that business all the time," Steve said.

The Bluestones enjoy the social aspect of the brewery and restaurant enormously. Kathy raves about her staff and loves to see people visit with their dogs, which are welcomed in the outside areas. Steve admits to being a social person. "I like parties, I like people, and having a brewery and a restaurant means I have a party every day," he said.

# ROE JAN BREWING CO.



HILLSDALE, NY

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Taconic State Parkway!**



## WHAT'S IN THE NAMES?

*If you're not a local, Roe Jan Brewing Co.'s name is probably not familiar. The Bluestones, who seek to connect their brewery to the local community in myriad ways, named their brewery "Roe Jan," the nickname for the Roeliff Jansen Kill, a small river that runs through Hillsdale. The river's name was inspired by Roeliff Jansen, a 1600s Scandinavian immigrant who worked as a tenant farmer near the kill.*

*Roe Jan Brewing is also extremely intentional with its beer names. "Naming beers is so much harder than brewing them!" said brewery operations manager Hayley Shine. "We're really trying to connect with the community and history." Staff keeps a running list of people and places that have impressed or inspired them or invoked a feeling of connection. A committee gathers for a team brainstorm, sometimes consulting with the town historian to find out the stories behind local names and places. Then the committee chooses names by voting.*

*Many of Roe Jan's beers have names that reference the local area. For example, its most popular beer, the hazy IPA "22.5," got its name from the main intersection in Hillsdale where Routes 22 and 23 cross. The American pilsner "Pill Hill" is named after a local street where there were traditionally many physicians' offices. The Kolsch "Harlem Valley," refers to the nearby valley in Dutchess County. And the blackberry sour, "Emma?" That's named for Steve's mom!*



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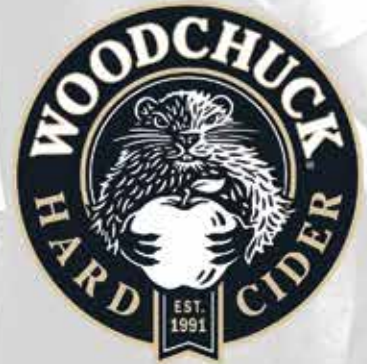
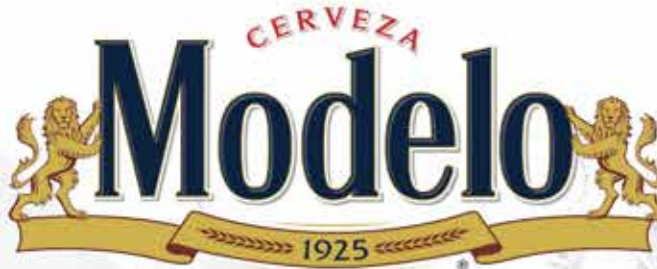
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 CLOSED TUESDAY & WEDNESDAY

# JULY

# CALENDAR OF EVENTS

Researched and compiled by  
**Karen Logan**

**7/2**-Other One Brewery – Corn Hole Tourney. Music: Noise of Summer a Cappella group 4-5pm

**7/4**-Independence Day!

**7/6** Bye-i Trivia Night from 7 pm to 9 pm

**7/7**-Back Barn Brewing – Music Jess Jones 5:30-8:30pm. Food: Outdoor Eats 4-7pm

Great Sacandaga Brewing – Trivia Nights Live (reso req)

Other One Brewery – Music: Jeff Stein 6:30pm

Nine Pin Cider Works – Paint & Puff. BYOB. Design a birdhouse \$56

Whitman Brewing – Music: Ragged Co. 6:30pm

Artisanal Brew Works – Music: Brain Medicine 6:30pm

Bye- i Block Party Live Music From GLORIA 6 pm to 9 pm

**7/8**-Common Roots Brewing: River Run for the Roots 5K 10am

Argyle Depot Deep Cuts

Wolf Hollow Brewing – Music: The North & South Dakotas 6pm

**7/9**-SingleCut North: Music: Slipmat-Bill Cormier

Argyle Jefferson Hamer

Wolf Hollow Brewing – STEP Fundraiser Event (equine therapy) 12-6pm

Bye-i Trivia Night from 7 pm to 9 pm

**7/12**-SingleCut North – Food: Burger 21

Argyle Faux Paws

Artisanal Brew Works – “The Office” Themed Trivia

**7/13**-Other One Brewery – Open Mic with Scott Simpson 6:30pm

Nine Pin Cider Works – Comedy Night

**7/14**-Back Barn Brewing –

Food: Plated Palette

Argyle Dan Costello

Other One Brewery – Music: Marcus Ruggiero 6:30pm

SingleCut North – Food: Muddaddy Flats

Common Roots Brewing: Pop Up Oyster Bar 3pm

Wolf Hollow Brewing – Music: Cait Devin 6pm

Bye- i Block Party Live Music From Sonny and Perley 6 pm to 9 pm

**7/15**-Indian Ladder Farms – Farming Man Festival 2-11pm. Family friendly. Camping available.

Argyle The Surplus Daughters

SingleCut North – Honky Tonk! Food: Charcoal Dole, Line Dancing Lessons at 4pm. Music: A.M.'s and The Brule County Bad Boys

Back Barn Brewing – Brews and Cruise 1-6pm. Music: Frank Murry 3-6pm. Food: Outdoor Eats and Buena Comida

Green Wolf Brewing – Music: Marc Delgado & The Band 7pm

Northway Brewing – Christmas in July. Music: Michael Lashom

Bye-i Live music inside taproom from Nelson Vandenburg 7 pm to 10 pm

**7/16**-SingleCut North – The Bonsai Bar at 12:30pm. Food: Cousins Maine Lobster food truck 12-7pm

The Warbler Brewery – Craft & Draft: Make your own canvas sign 3pm

**7/17**-Fort Orange Brewing – 80's themed trivia 5pm

**7/18**-Nine Pin Cider Works – Trivia hosted by Typhoid Mary 6:30pm

S & S Farm Brewery – Stars Above Open Air Circus 4pm & 7pm showtimes

**7/19**-S & S Farm Brewery – Stars

Above OpenAir Circus 4pm & 7pm showtimes

**7/20**-Great Sacandaga Brewing – Bourbon and Cigars! 6:30- 9:30pm

Nine Pin Cider Works – Music: Minor Moon Jazz 5-7pm

S & S Farm Brewery – Trivia Night

Bye-i Trivia Night from 7 pm to 9 pm

**7/21**-Other One Brewery – Music: Scott Simpson 6:30pm

Argyle Eric Kufs

SingleCut North – Food: Two for the Road

Wolf Hollow Brewing – Music: Monkey & the Crowbar 6pm

Bye- i Block Party Live Music From Hammer and Nail 6pm to 9pm

**7/22**-Back Barn Brewing – Event: Birds and Brews with Whispering Willow Wild Care 1-4pm. Food: Outdoor eats 1-6pm

SingleCut North – Food: Two for the Road

Frog Alley Brewing – Music: Almost Queen – tribute band 7pm

Whitman Brewing – Music: Sad Dads 6pm

Artisanal Brew Works – 7th Anniversary Party!

Bye-i Live music inside taproom from Ron McLaughlin 7pm to 10pm

**7/23**-SingleCut North – Food: Two for the Road

Fort Orange Brewing – Yoga w/a pint 11:30am

Paradox Brewing – Oyster Bar Pop Up 12pm

Rare Form Brewing – 3rd Annual Confetti Cup – Disc Golf Tourney 9am

**7/26**-Whitman Brewing – Paint & Sip 6pm

Wolf Hollow Brewing – Ales for ALS

Fundraiser Event 4pm

**7/27**- Bye-i Trivia Night from 7 pm to 9 pm

**7/28**-Other One Brewery – Music: Amanda Case 6:30pm

Argyle Jester Fretless

SingleCut North – Food: Muddaddy Flats

Bye- i Block Party Live Music From Az Is 6 pm to 9 pm

**7/29**-Wolf Hollow Brewing – 10th Anniversary Party! 12-10pm

SingleCut North – Music: Slipmat Sunday: Bill Cormier. Food: El Carro del Taco

**7/30**-Back Barn Brewing – Food: Plated Palette

Common Roots Brewing: Pop Up Oyster Bar 12pm

Whitman Brewing – Pups & Pints 2-4pm

# AUGUST

**8/1**-Nine Pin Cider Works – Drag me to Nine Pin – free drag event

**8/2**-Wolf Hollow Brewing – The Bonsai Bar 6pm

**8/3**-SingleCut North – Food: Two for the Road

Bye-i Trivia Night from 7 pm to 9 pm

**8/4**-Back Barn Brewing – Music: Yankee Holler 5-8 pm. Food: Plated Palette

Great Sacandaga Brewing – Trivia Nights Live (reso req)

Other One Brewery – Music: Marcus Ruggiero 6:30pm

SingleCut North – Food: Two for the Road

Whitman Brewing – Music: Jes Hudak



Argyle Brewing- Cambridge – Music:  
Bandits on the Run

Bye- i Block Party Live Music From  
Renegades 6pm tp 9pm

Argyle- Moon and Bandits on the Run

**8/5**-SingleCut North – Food: Two for  
the Road

Wolf Hollow Brewing – Havana Night  
6pm

**8/6**-SingleCut North – Slipmat  
Sunday with Roundabout Records,  
OTR Records, & Sweet Side Records.  
Food: Two for the Road

**8/9**-Wolf Hollow Brewing – Cheers  
for Bethesda House 5:30pm \$30

Argyle OM

**8/10**-SingleCut North –Food: Two for  
the Road

Bye-i Trivia Night from 7 pm to 9 pm

**8/11**-Other One Brewery – Music:  
Frank Murray 6:30pm

SingleCut North – Food: Muddaddy  
Flats

Argyle Dan Costello

Common Roots Brewing: Pop Up  
Oyster Bar 3pm

Bye- i Block Party Live Music From  
TBD

**8/12**-Back Barn Brewing – Event: ALS  
Benefit 1-6pm. Music: North Allen Duo  
4-7pm

Argyle John John Brown

SingleCut North – Music: Blackcat  
Elliot. Food: Smokeshack.

Unified Brewing – Music: The  
Jagaloons 4pm

Wolf Hollow Brewing – Music: Big Fez  
& The Surfmatrics 6pm

Adirondack Brewery – Cornhole  
Tourney

**8/13**-Other One Brewery –  
Axe Throwing Event

**8/16**-Argyle John Stewart

**8/17**-S & S Farm Brewery –  
Trivia Night

Bye-i Trivia Night from 7 pm to 9 pm

Whitman Brewing – Trivia Night 7pm

**8/18**-Wolf Hollow Brewing – Music:  
The Ministers 6pm

Argyle Eric Kufs

Bye- i Block Party Live Music From  
The Heaters 6pm tp 9pm

Wolf Hollow Brewing – Paint & Sip  
(wooden serving tray) 4pm \$50

Other One Brewery – Music: Chuck  
Kelsey 6:30pm

SingleCut North –Food: Slidin' Dirty  
w/ slider & beer pairing dinner

**8/20**-Back Barn Brewing – Music: Reg  
Wagon 3-6pm. Food: Outdoor Eats

SingleCut North –The Bonsai Bar at  
12:30pm

Whitman Brewing – Music:  
Gadget 7pm

Other One Brewery – Music:  
Tom & Jolie 6:30pm

**8/24** - Bye-i Trivia Night from 7 pm  
to 9 pm

**8/25** Bye- i Block Party Live Music  
From Tyes 6pm tp 9pm

Argyle Jester Fretless

**8/26**-Frog Alley Brewing – Music:  
Sludge – 90's cover band

**8/27**-Other One Brewery – Comedy  
Night

SingleCut North – Food: Cousins  
Maine Lobster and Utica Zoo pop-up

Common Roots Brewing: Pop Up  
Oyster Bar 12pm

## WEEKLY EVENTS

### SUNDAYS

Allied Brewery – Bunch w/ the Beatles 12-2.

Live music 2-5pm

Brewery Ommegang – Bunch BINGO 10:15am

Hank Hudson Brewing – Live music 3:30pm

Nine Pin Cider Works – Brunch 11am

Great Sacandaga Brewing – Live Music 3-6pm

& food truck S & S Farm Brewery – Live Music  
5-9pm

### MONDAYS

Common Roots Brewing – Trivia 7pm

Rare Form Brewing – Metal Mondays 7pm

Bound by Fate – Trivia 6:30pm

Nine Pin - Date Night

Table 4 1 – Open Mic Night (1st & 3rd week)

### TUESDAYS

Table 41 – Taco Tuesday

Nine Pin – Alternating Events (PINGO, Karaoke,  
Trivia)

Frog Alley Brewing – Line Dancing 7pm

Rare Form – Vinyl Night 4pm

### WEDNESDAYS

Artisanal Brew Works – Trivia 7pm

Active Ingredient Brewing – Trivia 6:30pm

Rare Form Brewing – Game Night

Nine Pine Cider Works – Hard Cider Iced Tea

Slickfn Brewing – Trivia 6:30pm

Great Flats Brewing – Trivia

Other One Brewing – Trivia

Wolf Hollow Brewing – BINGO 2nd/4th week

Bolton Landing Brewing – Live Muisic

### THURSDAYS

Allied Brewery - Tacos

Fort Orange Brewing – Trivia 6:30pm

The Warbler – Trivia 7pm

Hank Hudson Brewing – Live music 6pm

Northway Brewing – Trivia 7pm

Wayward Lane Brewing – Open Jam, 1st/3rd week

Slickfn Brewing – Karaoke 6:30pm

SingleCut North – Trivia w/ Quiz Night

America 6pm

Wolf Hollow Brewing – Trivia 1st/3rd week 6pm

### FRIDAYS

Allied Brewery – Fire Pit Bonfires

Brewery Ommegang – Summer Disc Gold League  
& Firepit Fridays

Great Sacandaga Brewing – Hoppy Hour 4-7pm

Indian Ladder Farms – Live Music 6pm

Bolton Landing Brewing – Live Muisic

### SATURDAYS

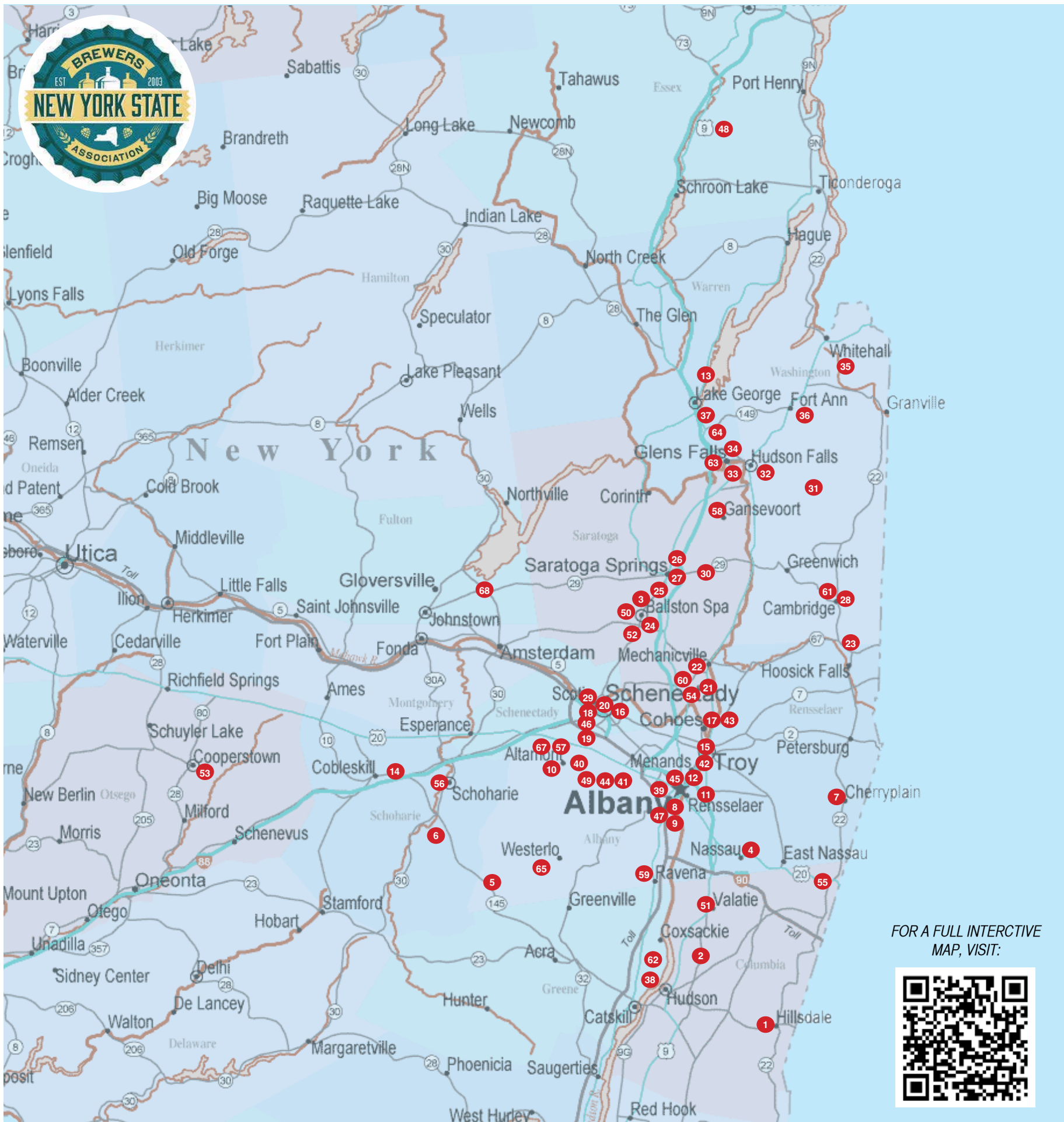
Great Sacandaga Brewing – Live Music 4-7pm

S & S Farm Brewery – Live Music 5-9pm

Roe Jan Brewing – Live music (most)

Beer Diviner – Live music 6pm





# BREWERIES IN THE CAPITAL DISTRICT

## 1. Roe Jan Brewing Co.

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

## 2. Chatham Brewing

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

## 3. Speckled Pig Brewing Co.

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

## 4. S&S Farm Brewery

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

## 5. Helderberg Brewery

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

## 6. Green Wolf Brewing Company

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

## 7. The Beer Diviner

243 Bly Hollow Rd Cherry Plain NY 12040

## 8. Lionheart Pub and Brewery

448 Madison Avenue Albany NY 12208

## 9. CH Evans Brewing Co., Inc.

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

## 10. Indian Ladder Farmstead Brewery & Cidery

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

## 11. Emporium Farm Brewery

472 N Greenbush Rd Rensselaer NY 12144

## 12. Druthers Brewing - Albany

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

## 13. Bolton Landing Brewing

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

## 14. Serious Brewing Co

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

## 15. Rare Form Brewing Company

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

## 16. Back Barn Brewing Company

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

## 17. Table 41 Brewing

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

## 18. Frog Alley Brewing

108 State St Schenectady NY 12305

## 19. Seven Points Brewing

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

## 20. Druthers Brewing - Schenectady

221 Harborside Drive, Schenectady NY  
12305

## 21. Singlecut - North

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

## 22. Hank Hudson Brewing

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

## 23. Brown's Brewing Company

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

## 24. Unified Beerworks

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

## 25. Artisanal Brew Works

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

## 26. Druthers Brewing - Saratoga Springs

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

## 27. Walt & Whitman Brewing

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

## 28. Argyle Brewing Company

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

## 29. Wolf Hollow Brewing Company

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

## 30. Bound By Fate Brewing

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

## 31. Scotlander Brewing Co.

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

## 32. Slickfin Brewing Company LLC

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

## 33. Common Roots Brewing Company

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

## 34. Davidson Brothers Brewery

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

## 35. Slate Town Brewing

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

## 36. Battle Hill Brewing Company

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

## 37. Adirondack Pub and Brewery

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

## 38. Old Factory Brewing

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

## 39. Bull and Bee Meadery

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

## 40. Mixed Breed Brewing

457 SR 146 Guilderland Center, NY 12085  
Ph: 845-784-6436

## 41. The Warbler

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

## 42. Brown's Brewing Company

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

## 43. Bye-i Brewing

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

## 44. Fiden's Brewing

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

## 45. Fort Orange Brewing

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

## 46. Great Flats Brewing

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

## 47. Nine Pin Cider Works

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

## 48. Paradox Brewing

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

## 49. Real McCoy Brewing

20 Hallwood Rd., Delmar, NY 12054  
Ph: 518-439-3652

## 50. Real McCoy Brewing

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

## 51. Reifenberg Brewing

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

## 52. Active Ingredient Brewing

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

## 53. Brewery Ommegang

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

## 54. Other One Brewing

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

## 55. Roaring 20's

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

## 56. Wayward Lane Brewing

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

## 57. Allied Brewing

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

## 58. Dancing Grains

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

## 59. Rail to River

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

## 60. Druther's Brewing Company

7 Southside Dr, Clifton Park, NY 12065

## 61. Argyle Brewing Co.

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

## 62. Honey Hollow Brewing Co.

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

## 63. Mean Max Beer Works

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

## 64. Northway Brewing Co.

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

## 65. Helderberg Mountain Brewing Company

83 Main Street East Berne, NY 12059  
Ph: 518-872-7133

## 66. Other One Brewing Company

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

## 67. Allied Brewing Company

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

## 68. Great Sacandaga Brewing Co.

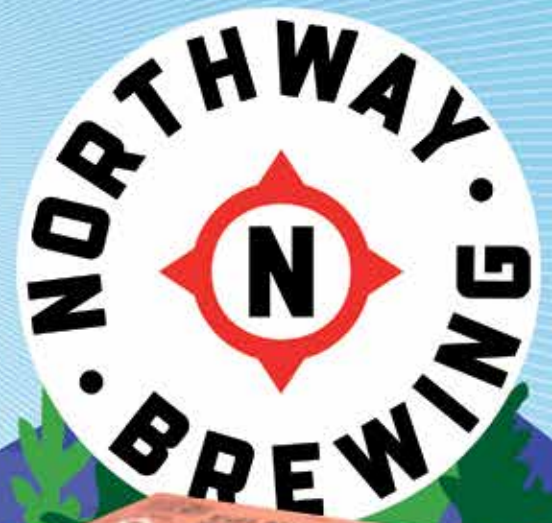
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Capital Region Safer Bars

# CAPITAL REGION SAFER BARS PROGRAMS WORK TO PROTECT THE LGBTQ COMMUNITY

By Erik Budrakey

**Editors Note:** This story was first published in True Brew Magazine back in November of 2022. Due to the recent Bud Light/Dylan Mulvaney debacle, we felt it important that we highlight this program important again, as the ridiculous homophobic and political rhetoric surrounding the situation serves as proof-positive that programs like this are necessary.

Spencer Deehring and Tristan Perry were walking hand in hand in Austin, Texas after leaving a downtown gay bar when they said a group of men attacked them in what police later investigated as a hate crime.

The couple said the assault happened shortly before 2:30 a.m. after they had left a nightclub called Rain. They were holding hands and laughing when they heard a man yell a homophobic slur as he was passing them.

“He said it loud enough for the two of us to hear, expecting a reaction from us,” said Deehring, who said he and his boyfriend both verbally defended themselves.

Then, he said, about four or five men came up behind them and began punching Perry in the face until he fell to the ground. One person kicked him in the head as he was lying

unconscious, he said.

The couple was taken to a local hospital. Perry had serious injuries, including a major concussion, internal bleeding, chipped teeth and a broken nose. Deehring said he had a minor concussion and several lacerations.

While this scene may seem like a world away, having happened in Austin, Texas, similar instances like this one, where members of the LGBT community are being attacked while out enjoying themselves at local bars, are happening across the country, and, yes, right here in the Capital Region.



Capital Region Safer Bars partners with In Our Own Voices to Educate Bar Owners and Staff

Now, Capital Region Safer Bars has partnered with a group called In Our Own Voices to bring attention to this all too common plight, and to help educate bar owners and staff to identify potential problems before they happen and how to prevent these assaults.

Capital Region Safer Bars is a coalition of local bars and restaurants who are dedicated to creating safe and thriving nightlife communities. Safer Bars are bars that have a higher standard for the customer's experience.

Bars, breweries and restaurants that participate in the Safer Bars program are leaders in their community. They prioritize patron comfort and safety and understand that a good time out is one where patrons don't have to worry about experiencing harassment and violence. In fact, Safer Bars regard such behavior as unacceptable. They take responsibility for creating a bar vibe that is inclusive, welcoming, and comfortable for all patrons and they take pride in the fact that by doing so, they are committing to a higher standard of customer service and experience, and community wellness.

Capital Region Safer Bars is a part of a larger initiative across New York State that focuses on working with bars and restaurants to end sexual aggression and violence and to promote a safe and healthy nightlife experience.

Albany and Schenectady County have partnered together to lead this initiative in the Capital Region. By working together with bars and restaurants across the region, they intend to create a nightlife community and culture that is safe, inclusive, and welcoming for all community members by empowering bar owners, managers, and staff to recognize, intervene, and prevent sexual violence.

## Why Are Bars Important In Preventing Sexual Assault?

50% of sexual assaults involve alcohol use.

90% of acquaintance rapes involve alcohol use.

43% of sexual assaults involve alcohol use by the victim.

69% of sexual assault involve alcohol use by the perpetrator.

## How Can Bars Help to Prevent this?

By learning how to recognize and intervene in sexually aggressive situations, bartenders and other bar staff have the opportunity to make a large impact in ending sexual assault.

People are more likely to intervene in problematic situations when they have the skills to do so.

The goal of bystander intervention is always safety and de-escalation.

Research shows that the use of bystander intervention tactics can prevent problematic situations from becoming violent.

How Does Capital Region Safer Bars Help Bars Prevent Violence?

- They offer free, evidence-based, bystander intervention training that teaches bartenders and other bar staff how to be active bystanders by giving them the tools to safely and effectively intervene in aggressive situations.

- Bar staff who take this training are better able to detect early warning signs that a situation may become unsafe and are better able to intervene and prevent violence

## What is "In Our Own Voices"?

In Our Own Voices (IOOV) serves the needs of Lesbian, Gay, Bisexual, & Transgender People of Color, our Friends and Families. Their vision is to



set the standard for National People of Color LGBT organizations. It is the Mission of In Our Own Voices to work for and ensure the physical, mental, spiritual, political, cultural and economic survival and growth of Lesbian, Gay, Bisexual and Transgender people of color communities. They seek to develop the leadership of LGBT POC, strengthen the voices of LGBT POC in order to effectively communicate their perspectives within the larger community, increase their capacity for combating oppression and marginalization.

In Our Own Voices, Inc. utilizes a three pronged approach to meet the needs of our communities that includes direct services, training & technical assistance, and systems level advocacy.

#### Direct Services:

Advocacy

Counseling & Emotional Support

Emergency Assistance (i.e., Food Pantry, Emergency Financial Assistance)

Support Groups

Linkages and Referrals

HIV & Hep C Testing

Community Events



### Training & Technical Assistance:

Training topics include but are not limited to: Diversity & Inclusion, Cultural Competence/Relevancy, Agency/Organization Assessments, LGBT Awareness (beginning, intermediate, and advanced), Historical Trauma and its Impact on Marginalized groups (i.e. People of Color, LGBT communities, etc.), Implicit Bias & Strategies to Interrupt Bias, Transgender Inclusion, Sexual Health, Domestic Violence, Sexual Assault, Advocacy when working with Diverse Populations (i.e. LGBT, People of Color, Elders, Sex Workers, Immigrants, Youth), and more.



### Systems Level Advocacy:

Advocating on a local, statewide, and national level to ensure that the voices and experiences of LGBT POC are at the table and amplified.

You're the expert in your bar. Capital Region Safer Bars the experts in safety. Let's work together.

As a bar owner or manager, you and your staff work hard to create a fun and welcoming atmosphere in your bar. Sexually aggressive and violent behaviors, which are more likely to occur in alcohol-serving establishments, can quickly destroy the atmosphere that you and your staff work so hard to create. Bars and restaurants from across New York State are creating a new standard for customer safety and experience by participating in the Safer Bars movement to prevent sexual aggression, harassment, and violence in their nightlife establishments. We look to work together to assure what happened to Spencer and Tristan won't happen in your bar, brewery, or taproom.

Are you ready to raise the bar in customer safety and experience? Make your bar a member of Capital Region Safer Bars today!

vival and growth of Lesbian, Gay, Bisexual and Transgender people of color communities. They seek to develop the leadership of LGBT POC, strengthen the voices of LGBT POC in order to effectively communicate their perspectives within the larger community, increase their capacity for combating oppression and marginalization.

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# 7 QUESTIONS WITH DANCING GRAIN FARM BREWERY'S RACHEL McDERMOTT

When Owner/Farmer Rachel McDermott opened Dancing Grain Farm Brewery in late summer of 2022, they quickly endured the reputation of having great beer and a great space for friends, families (and well-mannered dogs) to gather in friendly setting with a beautiful view. Now, not yet through a full year, the brewery is

gearing up for a big summer and looking forward to welcoming guest from all across the Capital Region and beyond. We wanted to learn more about Rachel and the brewery so, we shot up to exit 17 to enjoy a flight, a pint and ask her...7 Questions

**TBM: When you were getting started, was there a brewery, or breweries, that you looked up to as inspiration for Dancing Grain Farm Brewery?**

RACHEL: Oh yes! I follow Wheatland Springs in Virginia and Scratch Brewing in IL. Wheatland strives to produce high quality malt barley on their farm for their brewery. And Scratch let's mother nature dictate what they brew every year. Dancing Grain is a combination of those, where production agriculture and mother nature collide. We deploy regenerative agricultural production methods to produce our malt barley while also being stewards of the land. We cover crop, rotate crops, plant (quite intentionally) flowers for pollinators (which many call weeds), and we mow invasive species, so we protect all the birds, bees, and butterflies that keep this farm productive. Much of our land is left to the wild and from there we source ingredients that she gives us in addition to those we produce as farmers.

**TBM: We heading to a summer BBQ/pool party. You are the DJ. What bands are we listening to too?**

RACHEL: Apparently, Slightly Stoopid because Amazon Music has been listening to our brewer's most played tracks lately and it doesn't think I have a say in what I like anymore! Personally, I'm probably playing Portugal the Man or Empire of the Sun. I love a good alternative/indie group!

**TBM: Aside from Dancing Grain brews, what other beers would we find in your fridge on the regular basis?**

RACHEL: When we opened the brewery, I had no idea how many other brewers/breweries would show up at our taproom to drop off beer. Keep in mind, before this, I had no beer industry background. Our fridge is full of beers from visiting breweries, local breweries, all gifts that we love to share with our best friends and family. Often, we will have a fire and invite friends over and share our

visitor stock and spreading the word about other craft breweries!

**TBM: Husband? Kids? Pets?:**

RACHEL: All of the above! My husband, Sean is a huge supporter of my dreams and pushes me to go the extra mile. Monroe, our 3-year old, is the light of our lives. He's patient. He's helpful. He's the best little boy. Pets - well Pepper, our dog mascot will be 18 this year! She's moved across country twice with me. Carl and Cherona (our Corona cat), can be seen if you're quiet. And we have two horses, Chica and Dakota (the husband horse).

**TBM: Outside of brewing beer and farming, what other hobbies or activities do you enjoy?**

RACHEL: Who has time? Seriously though.... But if I did, we would be riding horses, going to concerts, hiking, camping. I'm an amateur flower farmer as well, so preserving and using flowers for long term use is a little passion of mine.

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

Rachel: 1. **Edith Wilson** - she ran the USA for an entire year after President Woodrow Wilson fell victim to a massive stroke. She took care of her husband while being acting president during his recovery. Though she never made a decision directly affecting public affairs, she decided which items to take to her very ill husband for an ultimate decision. As someone in the center of two very male dominated industries - I'd love to ask Edith how she managed the bureaucracy and doubt, especially during a time when women hadn't yet even the right to vote!

2. **Norman Bouloug** - the "father" of the Green Revolution. In the 1940's he developed semi-dwarf, high-yielding, disease resistant wheat varieties that saved a

billion people from starvation and laid the foundation for genetically modified crops that have provided food security across the globe. (Genetically modified crops are bred to be resistant to herbicides and pesticides, as a point of clarification). I'd ask him, over a beer, if his life's work, in retrospect, was good or bad for overall humanity and the environment.

3. **Larry Tesler** - he invented the cut/copy and paste function on the keyboard. I mean, how much time this man has saved the modern office employed individual - it's not quantifiable. Why would I share a beer with him? Simple - what other short cuts does he have up his sleeve that give the illusion of there being more hours in a day?!

**TBM: If you had a paragraph to say whatever you'd like to Capital Region Cider/Craft Beer Enthusiasts, what would you say?**

RACHEL: For us, craft beer is our legacy - fundamentally, it secures our family farm for the future. We intentionally chose to vertically integrate our process so that this 300 acre farm in northern Saratoga County, at the foothills of the Adirondacks, with views of the Palmertown Range and the Green Mountains, stays farming for the future. Our beers reflect that mission. They are curated from our efforts to be stewards of our land. They are small batch. They are seasonal. I have fond memories of family dinners when I was younger. Telling my mother after cooking a traditional family recipe - the Chicken Ritz - "This is soooo good." And she would respond with, "... because I made it with love." Folks, our beer is made with so much damn love sometimes I feel like I'm going to burst! They're made with love for the environment. Love for our family. Love for the process. Love of creativity. Love of the great outdoors. Love of our community. We want you to love our beers as much as we love growing them! Cheers

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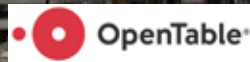
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# Craft Beer Local News & Notes July/August 2023 Issue

## FIDENS BREWING READY TO OPEN NEW ALBANY TAPROOM – ALBANY, NY



Back in February, our friends at Fidens Brewing posted the following on their social media: “It is with great excitement and humility that we stand in front of the next chapter of Fidens

Brewing Company. Since the beginning we have always envisioned a space where our community can feel at home. It has been a long road traveled to get to this point and we could not have done it without the love and support of our family, friends and You. We looked at many spaces, had many conversations and are confident that we will finally be able to give you the experience you deserve. We will be moving into 897 Broadway in The North Albany area right next door to our friends at @wolffs.biergarten We are incredibly humbled to be moving into such a successful area already inhabited by amazing businesses such as @ninenpincer, @coppercrowalbany, @tanpoporamen, @lostandfoundalbany, @druthersbrewing, @fortorangebrewing and others. We have created a separate instagram account for those of you who want to keep up with the progress and see the behind the scenes photos, videos and other fun content! Please follow @fidensalbany to join the ride with us! Official opening date will depend on how the buildout progresses and when we feel we have created a worthy space for you to enjoy. Thank you all for the constant support and we are anxious to sit down and have a beer and some food from our kitchen with you.”

Now, Fidens Brewing, which has been brewing their locally renowned beer in a Colonie industrial park since 2018, is preparing to expand the business to downtown Albany, right smack-dab in the middle of the warehouse district. Having quickly grown a reputation of having some of the finest beer in the Capital Region, it was only a matter of time before Fidens Brewing would need to expand. The new operation will be directly across the street from The Copper Crow and next door neighbors to Wolff’s Biergarten on lower Broadway. The new Fidens brewpub will feature 24 draft beers made by Fidens, with occasional guest draft beers produced by Fidens in collaboration with other small breweries, according to Greg Wilhelm, the company’s general manager and a partner. “Our beer will continue to be made at the original site, at 10 Walker Way in Colonie, where all currently goes into cans,” Wilhelm said. The brewery produces an average of about 750 cases of beer a week, sold during Wednesday-to-Saturday retail hours. The company’s fan base has grown to the point that traffic on Walker Way at times becomes problematic.” The sales/retail operation will be moved to the brewpub, freeing up space for increased brewing capacity in Colonie, according to Wilhelm. The new Fidens location will serve starting in the late afternoon Wednesday through Friday and from noon on weekdays. Their 897 Broadway location is projected to open very soon this summer, but True Brew Magazine was unable to confirm and actual date as of going to press on June 30th. Stay tuned to their social media for more details.

## ARGYLE BREWING NEW BRANDS AND SUMMER ENTERTAINMENT – GREENWICH & CAMBRIDGE, NY



Founder Christopher Castrio tells TBM, “The summer beers are here and On Tap - Mango On Main, Summer Shandy, Kettle Sour, Cute Little Blonde. Along with our APA - Woodland Ale, River Run Brut IPA, Hop to it IPA, Rough & Ready #2 Irish Ale, Coffee Porter, Saratoga Cider and Elderberry Sparkling Wine. We also carry and serve Main Street

Distillery Single Malt, Wheat Whiskey, Rye Whiskey, Bourbon, Brandy & Gin. Beer Gardens are open and dog and kid friendly. On the menu at the Brewery on 1 Main Street in Greenwich, NY - Wednesdays is Beer Cheese Platters - Thursdays is Tacos - Friday Food Truck - Saturday Food Truck - Sunday is Grilled Cheese. On the menu at 6 Broad Street, Cambridge, NY - Better known at the DEPOT we have a Food Truck most days and killer live music.” Check out the Calendar Events in the magazine for a complete line-up.

## COMMON ROOTS BREWING COMPANY TO ACQUIRE THE ASSETS OF CH EVANS BREWING CO., INC. AND EXPAND THEIR OPERATIONS TO THE ALBANY PUMP STATION – ALBANY, NY

(Press Release) In a joint statement released by the owners of Common Roots Brewing Company in South Glens Falls, Christian and Bert Weber, and Neil Evans, the principal owner of CH Evans Brewery in Albany, New York, Common Roots Brewing Company has announced that it is under contract to acquire the assets of CH Evans Brewery at the Albany Pump Station. Common Roots will purchase the building and take over the full operations at the iconic downtown Albany location this November. In announcing the acquisition, Bert and Christian said, “We are both excited and humbled to be continuing the CH Evans legacy while bringing this



historic building into the Common Roots family”.

CH Evans owner, Neil Evans made the decision to sell the operations and was looking for a buyer who would continue the tradition and help elevate the business to the next level. A mutual acquaintance of both the Evans’ and Weber’s brought the brewery owners together and an agreement was reached in late March. The

Webers said, “We are thrilled to be able to continue the historic operations at the Albany Pump Station while expanding the Common Roots brand there.” Common Roots has agreed to continue to brew some CH Evans original recipes and will supplement this with Common Roots beers and a newly revised menu after the anticipated sale is finalized in November 2023. This will be Common Roots Brewing’s first expansion outside of its original South Glens Falls locations and satisfies the company’s established goal to open a Capital Region location. Neil Evans noted “My family and I are grateful that Bert and Christian and the Common Roots Brewing Company team are able to carry on the CH Evans brewing tradition in New York State. My family started this business back in the 1780s, and I have carried that tradition on. To see that it will be carried forward in capable hands is very exciting for my family and our CH Evans staff.” Neil Evans, the owner of CH Evans Brewery, revived his family’s historic brand by bringing the operation to the original water pump station in Albany in 1999. The building was extensively renovated to accommodate the brewing equipment, restaurant, and event space. The original CH Evans brewery started operation in 1786 in Hudson, New York and the company was in continual operation up until prohibition in 1920 producing as much 65,000 barrels in 1915. Common Roots Brewing Company began operations in 2014 and was founded by the father and son team of Bert and Christian Weber. The company experienced tremendous growth and expanded distribution into 7 states. The company experienced a devastating fire which destroyed the original building in 2019. The Webers rebuilt and reopened on the current site in 2020 and have now expanded their South Glens Falls operation to an adjoining location. The new space will be called “Common Roots Bierhall and Barrel House” and will provide increased storage, a new event and restaurant space, and a separate wild beer and barrel fermentation brewing operations. That expansion will be operational in July 2023 to accommodate larger events and ease crowding during peak times at the South Glens Falls location. Sales price and terms of the agreement were not made available.

## C.H. EVANS BREWING COMPANY, AND THE CAPITAL REGION CRAFT BEER SCENE LOSES A LEGACY – ALBANY NY



When we first developed our concept for True Brew Magazine back in 2016, Neil Evans was one of the first brewery owners that we approached for insights into our plan. Neil was open, candid, and extremely supportive of the idea. Since then, Neil had become a great friend and sounding board for the team here True Brew Magazine and True Brew America. It is with great sadness that we learned of his passing in June. He will be greatly missed in the local beer scene. We send our thoughts and prayers to Neil’s family and the C.H Evans Brewing Company Team. We look forward to raising a pint to Neil at his memorial on August 10th.



## Cornelius Evans Obituary -

*Evans, Cornelius Henry IV. 1944 - 2023*

*CATSKILL - Cornelius Henry Evans IV of Catskill*

*died on June 21, 2023, in Hudson, with his wife,*

*Lynn, at his side. He was born on July 22, 1944,*

*in Hudson, the son of Rowland Brown Evans and*

*Dorothy Dreher Evans. He graduated from Hudson*

*High School in 1962, where he was the quarterback of*

*the football team. He then went on to receive a degree*

*in business from Hobart College in 1966. After college*

*graduation, he served in the United States Army and*

*received an honorable discharge as a first lieutenant.*

*He began his business career in management*

*at Harrah’s in Lake Tahoe and Atlantic City. In*

*1995 he began to restore the water pump station in*

*Quackenbush Square in Albany. The C.H. Evans*

*Brewing Company opened in 1999 as The Albany*

*Pump Station and was one of the first brewpubs in*

*Albany. Neil received several awards for his brewing*

*and revived the Evans Ale that his grandfather had*

*brewed in Hudson prior to prohibition in 1920. He*

*continued to manage the business until his death.*

*Neil is survived by his wife, Lynn Lauer; sisters, Susan*

*Koskey, and Linda Drahushuk; and brother, Rowland*

*Evans. He is also survived by his stepchildren,*

*Elizabeth Hickman and Bryan Hickman, as well as*

*several nieces and nephews. Graveside services were*

*held on Tuesday, June 27, at the Evans Crypt in Cedar*

*Park. A celebration of Neil’s life will be held at the*

*Pump Station on M*



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# Craft Beer National & Regional News & Notes July/August 2023 Issue

**MODELO ESPECIAL SURPASSES BUD LIGHT AS THE #1 SELLING BEER IN AMERICA – MEXICO CITY, MEXICO** - America Has a New Number One Beer — and It Isn't



American. For the first time in over two decades, the USA has a new favorite brew. For the first time in over two decades, the most popular beer in America isn't Bud Light. Modelo Especial, a Mexican lager brewed by Grupo Modelo — which also produces Corona and Pacifico — is now statistically America's favorite beer. For a four-week period ending on June 3, the south-of-the-border brew accounted for 8.4 percent of retail beer sales in the United States, which put it firmly ahead of second-place Bud Light, sales of which accounted for 7.3 percent, according to CNN. The upheaval ends Bud Light's reign atop the U.S. beer sales rankings after a staggering 22-year run. The ubiquitous cheap beer took over the top spot from sister brand Budweiser back in 2001 and hadn't relinquished it until now. The elephant in the room (so to speak) is a portion of the population's recent boycott of the brand, which has likely contributed to its sales decline. A conservative-led boycott is at least partly to blame for Bud Light's new second-place status. Back on April 1, transgender activist and TikTok celebrity Dylan Mulvaney posted a Bud Light-sponsored video to her Instagram account featuring a personalized can with her likeness on it that was given to her by the brand. For reasons that remain unclear to any reasonable person, the idea of a transgender woman drinking a beer was deemed offensive and unholy by many on the right wing. Conservative politicians and celebrities such as Kid Rock — who cried while shooting a case of Bud Light with a machine gun in a display that probably should've warranted a wellness check by local authorities — encouraged a boycott of Bud Light and parent company Anheuser-Busch. And it appears to have worked, sort of. The supposedly anti-cancel culture crowd gleefully engaged in a large-scale boycott of the beverage, causing Bud Light's sales to drop by around 25 percent weekly since the controversy began. However, that does not account for the rise of Modelo, which should be the real story here. Having previously lived in Los Angeles, I knew that Modelo was popular — but I didn't realize it had this kind of national reach. The brand has long been a big seller in the Hispanic market, and its success can at least be partly attributed to the nation's changing demographics. (Hispanics made up 19 percent of the U.S. population in 2020, a 23 percent increase since 2010.) But Modelo has also been on a hot streak the past several years thanks to a focus on bringing in non-Hispanic drinkers while maintaining its core audience, something it's achieved through strong marketing campaigns like its partnership with UFC. It will be interesting to see what the next several months bring. These culture war-driven boycotts tend to fizzle out when people catch wind of something else they're supposed to be mad about, so Bud Light may retake the crown later this year once the dust settles. It's also worth noting that if the boycott's

goal was to bring down the whole brand, it failed, utterly and ironically. Modelo is owned by Anheuser-Busch InBev — the same massive parent company of Bud Light — meaning Anheuser-Busch still technically retains its top ranking. For now, I would encourage you to just buy whatever beer you like to drink — whether that be Modelo, Bud Light or something else.

**FOUNDERS BREWING COMPANY ANNOUNCES KBS BLUEBERRY GRAND RAPIDS, MICH.**— Founders Brewing Company,



part of Mahou USA, is excited to announce its latest KBS barrel-aged beer flavor, KBS Blueberry. The perfectly balanced and decadent drinking experience of KBS meets the classic taste of sweet blueberry. Taking the bourbon barrel-aged stout to a new level, KBS Blueberry allows the existing premium coffee and chocolate notes to soar to new heights when accented by the sweetness of blueberry with bourbon undertones, Founders Brewing Company Brewmaster Jeremy Kosmicki said. "This variant is full bodied with moderate sweetness and low bitterness," Kosmicki said. "The flavors of vanilla and chocolate with sweet blueberry are really complimentary to the bourbon and coffee notes that you'd expect from KBS, creating a fun new twist on a classic." KBS has been packaged and sold since 2003, and remains a highly celebrated and rated barrel-aged stout for Founders Brewing Company, Kosmicki said. KBS was the first beer that Founders ever barrel-aged, beginning the journey of Founders highly acclaimed barrel-aged series. The newest flavor with its sweetness of blueberry and chocolate with slight coffee bitterness, will stay true to the original KBS coming in at 11.2 percent ABV. KBS Blueberry is available on draft in our Grand Rapids taproom, and will be sold in 4-packs of 12 oz bottles in our stores and across Mahou's 50-state distribution footprint beginning July. Pricing in the Founders Brewing Co. taprooms will be \$24/4-pack; prices will vary by market.

**ATHLETIC BREWING COMPANY PARTNERS WITH NETFLIX FOR NEW BREW COLLECTION INAUGURAL NON-ALCOHOLIC BEER RELEASE, GERALT'S GOLD, IS INSPIRED BY NETFLIX'S THE WITCHER MILFORD, CONN. AND SAN DIEGO (MAY 22, 2023)**— Athletic Brewing



Company, America's largest non-alcoholic craft brewery, has partnered with Netflix on an exciting new series of limited-edition brews. The collaboration between Athletic Brewing and Netflix features three unique co-branded non-alcoholic beers. The first brew, Geralt's Gold, is a non-alcoholic hoppy helles inspired by the hit fantasy drama *The Witcher* and the show's legendary anti-hero — Geralt of Rivia. Geralt's Gold is now available for fans to toast their

destiny, ahead of *The Witcher* Season 3, Volume 1, coming to Netflix on June 29. "There's no better way to enjoy an award-winning craft brew than paired with one of the most entertaining shows on Netflix," said Andrew Katz, Chief Marketing Officer of Athletic Brewing Company. "At Athletic, we celebrate storytelling and love taking our brews to unexpected places. That's why we're thrilled to partner with one of the original creative streaming services to bring our fans something truly special." Geralt's Gold will be sold nationally at select retail locations across the U.S. as well as on the Athletic Brewing website. The first 750 customers who order Geralt's Gold on athleticbrewing.com will also receive a free collectible glass that incorporates iconic symbols from *The Witcher*. "We love coming up with new and unique ways for fans to experience the stories they love, especially for fans as passionate as *The Witcher*," said Josh Simon, Vice President, Consumer Products, Netflix. "Working with Athletic Brewing is the perfect opportunity to bring Geralt's favorite taverns to life, and we can't wait for fans to step into the *Witcher*-verse and try this amazing non-alcoholic brew." According to a recent survey, one-third of Americans are trying to consume less alcohol in 2023. Dollar sales of non-alcoholic beer are up 33% year-to-date. Athletic Brewing is the second-largest non-alcoholic beer brand in the U.S., with dollar sales growing 93%. Launched in 2018, Athletic Brewing developed a proprietary brewing method to craft its award-winning non-alcoholic beers. The company fully ferments its brews to be less than 0.5% ABV, which is the legal limit for non-alcoholic beer in the U.S. Geralt's Gold is a medium-bodied brew with aromatics of citrus and florals atop a ripe peach nose. It is less than 0.5% ABV, contains 65 calories, and is made with Warrior, Chinook, Centennial, and Simcoe hops. "Athletic brews are designed for anytime and anywhere refreshment," added Katz. "Geralt's Gold is no exception. It pours a radiant golden color and has a dynamic flavor that is as intriguing as it is smooth." Customers in Canada and the UK will also be able to purchase Geralt's Gold on athleticbrewing.ca and uk.athleticbrewing.com, respectively. Fans can watch the official teaser for *The Witcher* Season 3 and purchase Geralt's Gold on athleticbrewing.com. Athletic and Netflix plan to release two additional brews, and more details will be shared at a later date.

**LABATT INTRODUCES NEW BLUE LIGHT APPLE— BLUE LIGHT APPLE JOINS LIME AND GRAPEFRUIT FOR A LIMITED TIME ONLY - BUFFALO, N.Y.**— Labatt Blue Light



recently introduced a new fruit flavored light pilsner, Labatt Blue Light Apple. Labatt Blue Light Apple is a premium lager with natural, crisp apple flavor. Labatt Blue Light Apple joins Labatt Blue Light's other fruit flavored products, Blue Light Lime and Blue Light Grapefruit, as a limited release this summer. Jason Folaron, brand manager for Labatt USA, shares that Blue Light Apple presents an opportunity for Labatt to connect with even more consumers. "Apple Flavored Beers are growing rapidly in popularity, nearly doubling

in sales from previous years. 1 With Blue Light doing so well, it's the perfect time for us to bring something new and fresh to the market that we know Labatt fans will enjoy." According to IRI, which provides shopper data analytics, Labatt Blue Light is currently outpacing the premium, unflavored beer segment growth in Upstate New York. 2 "We have solid trend data on Blue Light that led to us developing this great tasting fruit beer for beer drinkers across the Northeast to try this summer," said Folaron. Labatt Blue Light Apple is available in 12 and 30-packs now while supplies last. The product is currently available in NY, MI, OH, PA, FL, and DE.

**TRÖEGS RELEASES BEAUTIFUL AND BALANCED NIMBLE GIANT DOUBLE IPA - HERSHEY, PA.**— Tröegs Independent Brewing



announces the release of its beautiful and balanced once-a-year Double IPA, Nimble Giant. One of the Hershey, PA, brewery's most-loved beers, this limited release rivals its iconic holiday ale, Mad Elf, for the excitement it generates each year. Nimble Giant came up through the brewery's small-batch Scratch Series, starting as an experiment with Mosaic hops. After half a dozen test batches, the Tröegs brewing team hit upon a hop combination everyone loved — Mosaic, Simcoe and Azacca. In the end, Nimble Giant boasts notes of tropical fruit, pine sap, and honeysuckle. Clocking in at 9% ABV, this deep orange-hued Double IPA is balanced by a backbone of pilsner and Vienna malts. "Nimble Giant is perfect for an evening by the fire pit or posted up on your favorite local pub's barstool," says Tröegs brewmaster and co-founding brother John Trogner. "It's big, bold, and has a classic West-Coast bitterness." The Tröegs fan favorite scores an 'Outstanding' on BeerAdvocate and consistently hits the top 10 trending beers on Untappd. This year, fans of the beer may find a little something extra inside the new wrapped 4-packs. Cans were randomly selected during packaging and labeled with a special "You Found the Giant" contest sticker. Each sticker contains a QR code for entry into a drawing for a grand prize of a Tröegs Giant tumbling tower and 19 runners-up prize packs! Nimble Giant is available on draft and in 16-oz. cans everywhere Tröegs beer is sold. The beer joins Tröegs' summer lineup of beers including the soft and bright Field Study IPA, the now-year-round LolliHop Double IPA, and more.





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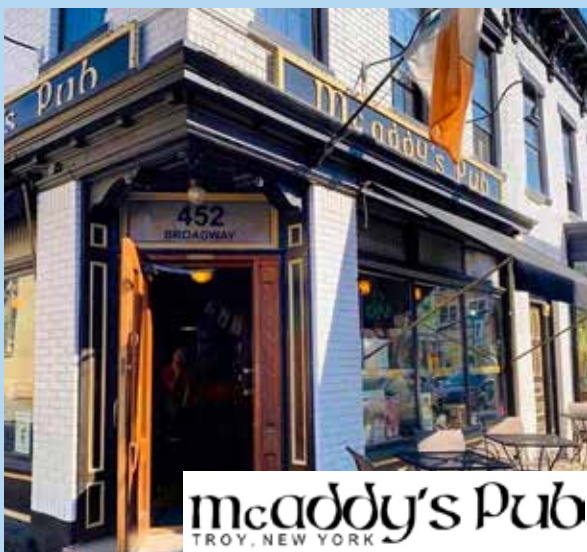



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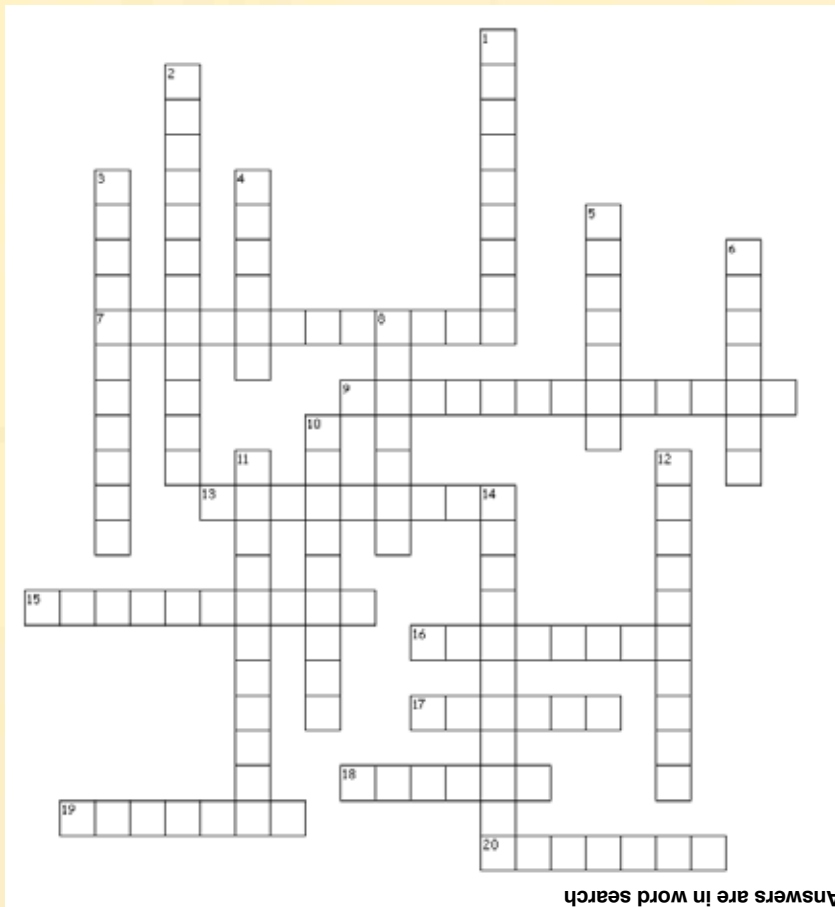
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# SUMMER INDEPENDENCE



Answers are in word search



## ACROSS

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

## DOWN

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

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

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