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BEER STYLE OF THE MONTH

March DOUBLE IPA



<i>Origin</i>	USA - 1990-something
<i>History</i>	An American craft beer innovation first developed in the mid-late 1990s as more intense version of American IPA. Became more mainstream and popular throughout the 2000s and inspired additional IPA creativity. Russian River Pliny the Elder, first brewed in 2000, helped popularize the style.
<i>Appearance</i>	Gold to light orange-copper color, but most modern versions are fairly pale. Good clarity, although a little haze is acceptable. Moderate-sized, persistent, white to off-white head.
<i>Aroma</i>	A prominent to intense hop aroma typically featuring modern American or New World hop characteristics such as citrus, floral, pine, resin, spice, tropical fruit, stone fruit, berry, or melon. A supportive, clean, neutral to grainy maltiness may be found in the background. Neutral to lightly fruity fermentation profile. Alcohol may be noted but should not be solventy.
<i>Flavor Profile</i>	Strong and complex hop flavor (same descriptors as aroma). Moderately high to very high bitterness but should not be harsh. Low to medium supportive, clean, soft, unobtrusive malt character; may have light caramel or toast flavors. Dry to medium-dry finish, not sweet or heavy, with a lingering hoppy, bitter after-taste. Low to moderate fruitiness optional. A light, clean, smooth alcohol flavor is allowable.
<i>Bitterness</i>	60-100
<i>Commercial Examples</i>	Fidens Catch 23 Situation, Russian River Pliny the Elder, Stone Ruination Double IPA 2.0, Wicked Weed Freak of Nature.
<i>Recommended Food Pairings</i>	Spicy Mexican Food, Chicken Wings, Pizza, Carrot Cake

6-14

SRM (Appearance) pale to dark

7.5-10%

ABV (Alcohol By Volume) low to high

60-100%

IBU (Bitterness) low to high



Capture for more beer styles






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BEER STYLE OF THE MONTH

April BEST BITTER



Capture for more beer styles



8-16

SRM (Appearance) pale to dark

3.8% - 4.6%

ABV (Alcohol By Volume) low to high

25-40%

IBU (Bitterness) low to high

<i>Origin</i>	Later 1800s, Britain
<i>History</i>	The family of British bitters grew out of English pale ales as a draught product after the late 1800s. The use of crystal malts in bitters became more widespread after WWI. Traditionally served very fresh under no pressure (gravity or hand pump only) at cellar temperatures (i.e., “real ale”). Most bottled or kegged versions of UK-produced bitters are often higher-alcohol and more highly carbonated versions of cask products produced for export and have a different character and balance than their draught counterparts in Britain (often being sweeter and less hoppy than the cask versions). These guidelines reflect the “real ale” version of the style, not the export formulations of commercial products.
<i>Appearance</i>	Pale amber to medium copper color. Good to brilliant clarity. Low to moderate white to off-white head. May have very little head due to low carbonation.
<i>Aroma</i>	Low to moderate malt aroma, often (but not always) with a low to medium-low caramel quality. Bready, biscuit, or lightly toasty malt complexity is common. Mild to moderate fruitiness. Hop aroma can range from moderate to none, typically with a floral, earthy, resinous, or fruity character. Generally, no diacetyl, although very low levels are allowed.
<i>Flavor Profile</i>	Medium to moderately high bitterness. Moderately low to moderately high fruity esters. Moderate to low hop flavor, typically with an earthy, resinous, fruity, or floral character. Low to medium maltiness with a dry finish. The malt profile is typically bready, biscuity, or lightly toasty. Low to moderate caramel or toffee flavors are optional. Balance is often decidedly bitter, although the bitterness should not completely overpower the malt flavor, esters and hop flavor. Generally, no diacetyl, although very low levels are allowed.
<i>Bitterness</i>	25-40
<i>Commercial Examples</i>	Fuller’s London Pride, Harvey’s Sussex Best Bitter, Salopian Darwin’s Origin, Surrey Hills Shere Drop
<i>Recommended Food Pairings</i>	Delicate fish dishes, Fish & Chips, Roast Pork.

Spring fling

Celebrate spring with this pleasing pairing – Market 32 stuffed seafood and Nine Pin Cider. Local cider insiders will be favorably acquainted with Nine Pin ciders. Whether you choose Nine Pin’s spicy Ginger Cider or Signature Crafted Cider, both allow seafood flavors to rise to the occasion. Savor the deliciousness of our Salmon Florentine Pinwheel stuffed with ricotta and spinach, Salmon with savory seafood stuffing, and Flounder with stuffed crab. Pair up these ready-to-cook seafood treasures with Albany’s own Nine Pin Ciders, available at Price Chopper and Market 32.



BY KAREN LOGAN

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IRISH LAMB STEW

Serves 8 Prep time 20 mins. Cook time 30 mins.



INGREDIENTS:

3 pounds lamb, boneless stew meat, cut into 1" cubes
1 cup yellow onion, diced
1 pound red new potatoes, quartered
1 pound carrots, cut in 1" chunks
3 stalks celery, cut in 1" chunks
1 cup frozen peas
1 quart beef stock
12 ounces Guinness Extra Stout
2 teaspoons dried thyme
1 teaspoon rosemary
Salt & pepper
½ cup flour
3 tablespoons canola oil
Salt & pepper to your liking (¼ - ½ tsp)

DIRECTIONS:

Mix 1 teaspoon salt and pepper in flour. Coat lamb chunks in flour, shake off excess. Heat oil in large pot or Dutch oven over medium heat and brown lamb chunks (about 7 minutes). Set cooked meat aside. In the same pot, add onions and ¼ cups stout over medium heat for 10 minutes, stir occasionally. Add the lamb back into the pot. Add remaining beer, beef stock, thyme, rosemary, dash of salt & pepper. Liquid should just cover lamb. Add additional water if there is not enough liquid. Cover and simmer for 1 ½ hours. Add potatoes, carrots, and celery to pot and cook 30 minutes or until veggies are tender. Stir in peas 20 minutes after the other veggies were added.

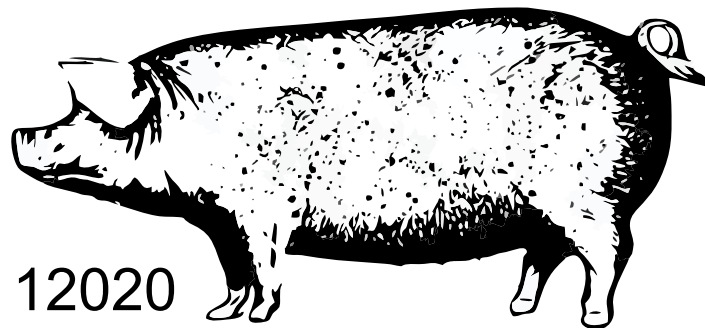
Beer Pairing:
Stout



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11 Washington Street, Ballston Spa NY 12020

BY KAREN LOGAN

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ASPARAGUS WITH *Honey Garlic Beer Sauce*

Serves 4 Prep time 15 mins. Cook time 10-12 mins.

INGREDIENTS:

1 pound asparagus
1-2 teaspoons olive oil
¼ cup Dijon mustard
¼ cup Westmalle Belgian Tripel
3 tablespoons honey
½ teaspoon minced garlic
¼ teaspoon dried thyme, crushed
Salt and pepper

DIRECTIONS:

Preheat oven to 425°. Toss asparagus with oil and sprinkle with salt and pepper. Roast asparagus for 10-15 minutes until asparagus is cooked through to desired doneness. Whilst asparagus is roasting, in 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 the remaining ingredients stir and heat on low for 3 – 4 minutes. Remove from heat and transfer to a serving bowl and allow it to cool slightly. Drizzle over asparagus before serving.



Beer Pairing:
Belgian Tripel





Cooking With Beer

IF YOU'RE NOT HAVING FUN, YOU'RE DOING IT WRONG

By Erik Budrakey

One does not need to be a Master Chef of a Certified Cicerone to incorporate beer while cooking up delicious recipes. First thing you need to do, is just crack a beer. Nothing makes working away in the kitchen less tedious and more fun than preparing a great meal with a cold brew in your hand. Now, let's suppose that we "accidentally" spill some beer into our dish while it is being prepared? No harm, no foul! Fact is, when used thoughtfully in preparation, beer can add significant aromas and flavors to your favorite recipe. Different beers pair well with a variety of foods, so it will prove helpful to learn some taste differences before you hit the kitchen.

Here are a few thoughts and tips to consider while incorporating beer into your actual recipe, instead of just drinking it:

Have fun with it. Keep it simple, don't over think it. If it's not fun, you're doing it wrong. This is beer! The best part of trial and error...is the trial. Keep practicing!

Look to gain an understanding of malt flavor profiles that different beer styles offer. Beer IS, in fact, food. The malt character,



combined with a touch of hops, allows for an opportunity to incorporate distinct flavors and aromas to your final dish.

Steer clear of overly bitter brews when cooking with beer (in most cases). It is recommended to not reduce beer while cooking, as it will likely become too bitter for the dish. Drinking an IPA while cooking, however, is highly recommended while dancing in the kitchen, if that's your thing.



Never cook with a beer that you wouldn't drink. If you don't like the flavor in your glass, it likely will not appeal to you on a plate.

Beer can be divided into two main groups: ales and lagers. Ale, the original beer, is brewed in a way that results in earthy and fruity flavors. Lagers tend to be lighter and drier. Each type of beer, and the styles that represent them, has a distinctly different flavor that pairs well with certain foods. Below, check out a breakdown of several common types and some recipes that use each one.

Dressings and marinades – Beer can make a significant addition to marinades when grilled meat or barbeque as well as salad dressings. Acidic beers can be used in place of vinegar in salad dressings. Suggestion for use in cooking: Pale Lagers, low-bitterness beers in dressings. Richer amber or brown ales for steak, pork, or chicken marinades.



Beer Batter – beer will lighten up the batter that you might use to deep-fry main course dishes such as fish or chicken. A lightly hopped Amber Ale or Lager is your best bet.

Deglaze your frying pan – you can whip up a quick sauce for roasted or sauteed items by using beer to deglaze your frying pan. It is not recommended to reduce beer, as it brings forth too much bitterness. Instead, use a Pale, low bitterness beer that matches the nature of the dish. Find harmonies.

Soups & Sauces – The right beer can bring a unique richness to meaty gravy and hearty soups. It's a sin to make a cheese soup without beer! Look to use a Scotch Ale, Doppelbock, or Sweet Stout.

Poaching or steaming liquid – making mussels or clams? Try a Witbier, American wheat ale, or other lightly-hopped, delicate brews.

Bring your dessert to a higher level – Rich, stronger beers can be substituted for other liquids in pastries and cakes. Utilize a fruit beer to slice in another layer of fruit sauce or compote. Want to make beer the star of the show? Plop a scoop of ice cream into a glass of Russian Imperial Stout. Thank us later!



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SPECKLED PIG BREWING COMPANY CHARGES ONTO THE LOCAL BEER SCENE

By Joanne E. McFadden Photos by Morgan McFadden Photography

Just five months after its grand opening in late September 2022, Speckled Pig Brewing Company has been the go-to place to enjoy fine craft beer and wood-fired artisan pizza in Ballston Spa.

The new establishment is a joint project between the Elliott family of Ballston Spa and Larry and Mary Jo Heid. Several years ago, when the Heid's son, Connor, was taking brewing classes at Schenectady County Community College, he introduced Larry to homebrewing. "He and I started brewing together a lot, and I really got into it," Larry said.

The Heids spent their careers in Albany. Larry worked for the city and Mary Jo was an ultrasound technician at Albany Medical Center. When the pair found themselves with an empty nest, they were

ready for entirely new second careers. That's when they decided to open a brewery in Saratoga County. "This is our mid-life crisis," Larry joked.

They had originally had their eye on Saratoga Springs, but after investigating, they felt that the brewery scene there was already saturated. That's when they turned their attention to the Village of Ballston Spa, which they surprisingly found devoid of breweries. Larry sought the services of long-time Ballston Spa real estate agent Kelly Delaney-Elliott of Elliott Property Services LLC to search for a location.

It just happened that the Elliott family had made a gutsy move at the beginning of the COVID-19 pandemic. They purchased an old, two-story, broken-down building at 11-13 Washington St. that had

been vacant for decades. The building, originally constructed in 1901, housed a variety of businesses over the past century including a bicycle shop, a dress factory and a rental storage facility. When Elliott suggested the building as a location for the Heid's new venture, they were receptive to the partnership.

LET THE TRANSFORMATION BEGIN

Fortunately, Randy Elliott is a contractor and had the expertise to lead the renovation of the 6,000 square-foot building, and his son, RJ Elliott managed the project, which the families worked on together in an extreme DIY spirit.

It took about a year of hard work to bring the space into alignment with the partners' vision for a relaxed, comfortable place for families, friends and colleagues to gather. "The tap room is the focus of the business," Larry said. "Obviously, we wanted to have very good beer, and we wanted to have very good pizza, but we were concentrating on the taproom experience and the taproom environment."

To that end, there are several types of seating. They built tables out of thick, 11-foot slabs of lumber from Valente Lumber's custom sawmill. Larry cut off the ends to create small, square high-top tables, and then he turned the remaining section into long tables to seat eight people. Sometimes, two groups of four will share one of the long tables, giving the place a friendly, welcoming feeling. The bar, crafted from concrete, has barstool seating where customers enjoy a pint or two. Rounding out the seating is a small lounge area with a couch, chairs, and board games that families take back to their tables to play while waiting for a pizza.

The Heids and Elliotts installed pine plank flooring save for a hand-laid mosaic of black and white tiles in front of the restrooms, and they



painstakingly laid bricks, one by one, to create an exposed brick wall at the far end of the space, a nod to the building's historic character. They put up exposed black piping and hung industrial-style string lights from an extremely unique ceiling. To achieve acoustic quality in the cavernous room so that people would be able to carry on conversations comfortably, they sprayed foam insulation on the ceiling. However, instead of covering it up, Larry simply painted it black, transforming it into a surprisingly funky design element resembling the hardened lava you'd see after an eruption of Hawaii's Kilauea volcano.

There are other fun elements, too, like images of pigs burned into floorboards, beams and flight holders as well as two statues of pigs in front of the kitchen area just inside the entrance. For kids, there's the "Pig Pen," a just-for-kids area furnished with a low-to-the-floor table with games and coloring books.

“During the day, it’s a great vibe,” Larry said. On Saturday evenings, there is live music beginning at 6 p.m., and on Monday evenings, all 80 seats are full for trivia night.

IN-HOUSE BREWHOUSE

Windows separate the taproom from the brewhouse, where head brewer Terry Halsted makes beer in a Blichmann 3.5-barrel system that he double batches and transfers to 7-barrel fermenters. Offering something for everyone’s taste is the main goal. “When you come here, you’re going to see the variety,” Larry said.



Larry collaborates with Halsted to come up with flavors and decide what 12 beers Speckled Pig will keep on tap for customers to enjoy on-site or take home in growlers or cans. The flavors, Larry said, come from “creativity and trial and error.”

There’s the hazy NEIPA “Restitution,” Larry’s homebrew favorite, as well as two other NEIPAs. The brewery recently announced that it is going to start marketing Restitution to area bars and pubs through Saratoga Eagle Distributing.

Other styles include an amber ale, a gose, and seasonal beers like the “Winter-Mittent Apple Ale.” “Rebel Rose,” a black cherry sour that has turned out to be very popular with customers.



Co-Founders/Partners Larry & MaryJo Heid and RJ Elliott

Speckled Pig just made a very niche beer, “In a Sour Haze,” a barrel-aged sour IPA. In contrast, they also offer an amber ale and a Czech pilsner that have a much wider appeal. The brewery is currently aging its popular cream ale in bourbon barrels to put on tap soon, keeping the offerings rotating and fresh.

Some of the stouts and porters, such as the “Peanut Butter Cup Porter” flavors are sparked by a collaboration with Coffee Planet, located just down the street from the brewery.

Speckled Pig has a New York Farm Brewery license, so 60 percent of its hops and grain must come from New York sources. It takes some ingenuity to get New York hops to mimic New Zealand or West Coast hops, for example, but Larry and Halsted manage to do it. Currently on tap is “Hindsight 2020,” Ballston Spa’s version of a West Coast IPA. “We’ve done some pretty good maneuvering to satisfy the requirements,” Larry said.

The brewery also keeps its own hard seltzer on tap, which customers can order in a range of flavors.

On the weekends, where the business sees 225 to 250 customers per day, waitstaff is nicknamed “flight attendants,” because there are



so many new people, a mix of locals and well as out-of-towners, coming in to try flights of beer. Hearing their reaction is one of Larry's favorite parts of owning a brewery. "It's very satisfying when people like your beers," he said. "I like when I overhear people say it. I actually try to listen when people are talking about the beers."

CONNECTION TO THE LAND

Homebrewing really opened Larry's eyes to the relationship between beer and agriculture, and it ended up inspiring the brewery's name. "As a regular consumer, you pick up a 6-pack of beer, and you don't give a thought to how it was made," Larry said. "Since I became a home brewer [and now brewery co-owner], I've realized what a

connection to the farmers there is for beer."

When they were visiting farms to prepare for opening the brewery, they came across one farm with pigs, specifically, pigs with small spots. In Larry's mind, they were "speckled" pigs. They liked the sound of that name, and with it, they could pay homage to the farmers who grow the ingredients they use to craft their beer.

STAY AWHILE

Along with the brewery's taproom-centric design came the decision to make pizza, creating a place where people could enjoy great beer and have a meal instead of having a couple of drinks and leaving to find a place to eat.

A large, eye-catching wood-fired pizza oven is likely the first thing that customers notice when they enter the brewery. On the weekends, a kitchen staff of at least three man the pizza oven, cooking up artisan pizzas from scratch. The menu features traditional flavors as well as some unique combination such as "The Figgy Piggy" with ricotta sauce, figs, mozzarella prosciutto, and arugula topped with a balsamic glaze or "My Boy Blue," a white pizza with blue cheese, mozzarella, smoked bacon, caramelized red onion, and apple with a rosemary-honey drizzle. Customers can also order big Bavarian pretzels, and the kitchen accommodates gluten-free crust and vegan requests.

The pizza has turned out to be just as popular as the beer. "I thought we would just be a brewery with pizza on the side," Larry said. "Sometimes it's like a pizzeria that has beer," he joked.

Be sure to go thirsty and hungry to **Speckled Pig Brewing Company, 11 Washington St., Ballston Spa, www.speckledpigbrewery.com**.

CALENDAR OF EVENTS

Researched and compiled by Karen Logan

MARCH

3/1 – Nine Pin Cider Works – 9th Anniversary Celebration Dinner. 9 Couse Dinner \$85

Northern Barrell Brewing – Trivia Night

3/2 – Roe Jan Brewing – Music: Ian Giles & Yair Amster 6pm

Whitman Brewing – Trivia 7pm

Frog Alley Brewing – Girls Night Out – The Show 8pm

Green Wolf Brewing – Trivia

3/3 – Argyle Brewing (Cambridge) – Music: Carson Murphy 7pm

SingleCut North – Food: Burger 21

Whitman Brewing – Music: Angelina Valente 6:30pm

Brewery Ommegang – First Friday social w/ BINGO 6:30pm

Green Wolf Brewing – Music: Catskill Gamblers

Albany Distilling Co. – Winter Art Fest 12-5pm

3/4 – Adirondack Brewing – Barrel Fest! 1-4pm Barrel Aged Brews from various breweris. Bonfire & Fireworks

Argyle Brewing (Cambridge) – Paint & Sip w/ Laura Leigh 1pm

Back Barn Brewing – Food: Beuna Comida Tacos 3pm

Unified Brewing – Music: The Porch Rockers 4pm

Wolf Hollow Brewing – Music: Caity Gallagher 6pm

SingleCut North – Food: Smokin' the Good Stuff

Whitman Brewing – Music: Head Sound 6pm

Roe Jan Brewing – Shawn Taylor 6pm

Fort Orange Brewing – Food: Bull & Basil Wood Fired Pizza 4pm

Bolton Landing Brewing – 80's Ski Party w/ DJ & costume contest

Brewery Ommegang – Snommegang '23!: Beer Festival in Oneonta 2pm \$65

Bye-I Brewing – Karaoke Contest benefit for Relay for Life

Frog Alley Brewing – Music: Dark Sarcasm- A Pink Floyd Tribute Band 8pm

3/5 – Wolf Hollow Brewing – Inaugural Soup & Chili Cook-Off (tickets required) 12pm

SingleCut North – Typhoid's Takeover. Food: The Mac Factor

Roe Jan Brewing – Roe Jan Bluegrass Band 5pm

Argyle Brewing (Cambridge) – Brunch w/ Bob feat. The Wheel 1pm

Northway Brewing – Music: Caity Gallagher 2pm

3/6 – Wolf Hollow Brewing – Industry Night 4-8pm

3/7 – Nine Pin Cider Works – Comedy Night 6pm

3/8 – International Women's Collaboration Brew Day

3/9 – Wolf Hollow Brewing – Trivia Night 6pm

SingleCut North – Food: Two for the Road

Beer Tree Brew – Multi-Course Beer Pairing Dinner @ The Hideaway 6pm. \$50

Common Roots Brewing – Paint & Sip 7pm \$45

Green Wolf Brewing – Music: Carmen Lookshire. Movie Night 7:30pm

Frog Alley Brewing – Brownies & Brews 6pm

3/10 – Wolf Hollow Brewing – Music: Castro & the Fidelities 6pm

SingleCut North – Food: Two for the Road

Whitman Brewing – Chad McLoughlin Trio 7pm

Roe Jan Brewing – Pamela Knowles 6pm

Fort Orange Brewing – Music: Rob Forman 5:30pm

Northway Brewing – Music: Brendan Dailey 5:30pm

3/11 – Albany Saint Patrick's Day Parade

SingleCut North – Apres Snow & Stout Fest! Music, food, flash ink, stout bar, and more

Back Barn Brewing – Chowder Fest! 2pm Music: Dani Dae Duo. \$10 entry includes 1 beer.

Roe Jan Brewing – Roe Jan Bluegrass Band 5pm

Unified Brewing – Music: Sad Dads 4pm

Argyle Brewing (Cambridge) – Music: Burhout & Like Bunny 6pm

Artisinal Brew Works – Fundraiser for Ballet at the Bar (Saratoga Youth Ballet) 1pm

Wayward Lane Brewing – Music: Becca Frame & Brian Schafer. Food: La Ruta Del Sol

Bootleggers – St. Patrick's Day Block Party

Hunter's on Jay – Kegs & Eggs 8am

3/12 – Wolf Hollow Brewing – Early St. Patrick's Day Live Music: Little Jack 2pm

SingleCut North – Slipmat Sunday Record Sale

Roe Jan Brewing – Barbara Stein 5pm

Argyle Brewing (Cambridge) – Brunch w/ Bob & benefit concert for Shannon Roy 1pm

3/15 – Mixed Breed Brewing – Paint & Sip 6pm

Argyle Brewing (Cambridge) – Music: Kevin McCrell 8:30pm

3/16 – Wolf Hollow Brewing – Live music: Kalishandra 6-9pm

3/17 – Saint Patrick's Day

SingleCut North – Music: Believe in Ghost. Food: Smith's Smoke Shack (Irish themed menu)

Whitman Brewing – Music: The North and South Dakotas 6pm

Roe Jan Brewing – Music: Peter Calo, Ed Thorney, & Greg Reiss 6pm

Fort Orange Brewing – Food: Cobblestone Lunch Shoppe 1pm

Artisinal Beer Works – Beer specials 3-9pm. Music: Rich Clements

Brown Brewing (Troy) – Music: Get Up Jack 6pm \$20

Northway Brewing – Music: Sam Luke 5:30pm

3/18 – The Real McCoy – St. Paddy's Day Party 12pm

S\$\$ Farm Brewery – St. Patrick's Day Celebration. Family Friendly 12pm

Roe Jan Brewing – Music: The Bunkhouse Boys 6pm

SingleCut North – Food: Smith's Smoke Shack

Argyle Brewing (Cambridge) – Music: Ryan Leddick 6pm

Mixed Breed Brewing – Keg & Eggs 12pm

Saratoga City Tavern – St. Baldrick's Event 10am

3/19 – Roe Jan Brewing – Roe Jan Bluegrass Band 5pm

SingleCut North – Food: The Bonsai Bar

3/20 – National Bock Beer Day

Fort Orange Brewing – Sports Themed Trivia. Food: Muddaddy Flats 6pm

3/22 – Argyle Brewing (Cambridge) – Music: Jeremiah Johnson 8pm

Rare Form Brewing – Food:
The Bonsai Bar

3/23 – Wolf Hollow Brewing –
Trivia 6pm

Argyle Brewing (Cambridge) –
Food: The Bonsai Bar 6:30

3/24 – Indian Ladder Farmstead –
Music: Moonrocka 6-8pm

Wolf Hollow Brewing – Music:
The Saratoga All Stars 6pm

SingleCut North – Food: Flaco's
Tacos

Fort Orange Brewing – Music: Sean
Madden. Food: The Press 5:30pm

Argyle Brewing (Cambridge) –
Music: Davey O. 9pm

Brewery Ommegang – 4 Course
Beer Pairing Dinner hosted by the
brewers 6pm \$50

3/25 – Unified Brewing – Music:
The North & South Dakotas 4pm

SingleCut North – Music: The
Jagaloons. Food: Carmine's Wood
Fired Pizza

Whitman Brewing – Music:
Whizbang 6:30pm

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

Argyle Brewing (Cambridge) –
Music: Sabrina Trueheart 6pm

Green Wolf Brewing – Paint & Sip
1pm \$35

3/26 – Indian Ladder Farmstead –
Vinyl Brunch 10am – 4pm. Jeff from
WEQX 11am-2pm

Whitman Brewing – Music: Walt's
Swing & Early Jazz Jam 2pm

Fort Orange Brewing – Yoga with a
Pint 11am (tickets required)

Brown's Brewing – Firehouse Chili
Cookoff 1pm \$10

Northway Brewing – Music:
Josh Morris 2pm

City Beer Hall – Rap & Brunch
11am-3pm

3/28 – Albany Distilling Co. –
Trivia Night 7pm

3/29 – Argyle Brewing (Cambridge)
– Music: Trapper Schoepp 8pm

Wolf Hollow Brewing – Trivia 6pm

3/30 – Argyle Brewing (Cambridge)
– Music: Reese Fulmer & The
Carriage House Band 8pm

S & S Farm Brewery – Comedy on
the Farm 9pm \$17+

Whitman Brewing – Trivia 7pm

3/31 – Fort Orange Brewing –
Comedy Show 8pm. Food: Burger
21 5:30pm

SingleCut North – Food: Muddaddy
Flats

APRIL

4/1 – Drink Schenectady – Local
Craft Beverage Celebration @MiSci
6pm \$30+

SingleCut North – Music: The Sea
The Sea. Food: Cousins Maine
Lobster

Argyle Brewing (Cambridge) –
Music: Honeysuckle 9pm

Beer Tree Brew – Music:
Michaela & Lomo 6pm

Bye-I Brewing – Karaoke

Northway Brewing – Music:
Annie in the Water

4/2 – Wolf Hollow Brewing –
Vinyl Brunch 11am. Paint & Sip
4-6pm (\$50)

4/3 – Wolf Hollow Brewing –
Industry Night 4-8pm

Northern Barrell Brewing –
Trivia Night

4/6 – Artisanal Brew Works – Paint
& Sip: wood serving tray 6pm \$50

SingleCut North – Food: Muddaddy
Flats

4/7 – National Beer Day

SingleCut North – Teacher
Appreciation Day! Food: Smith's
Smoke Shack

Roe Jan Brewing – Music: Ian Giles
& Yair Amster 6pm

Fort Orange Brewing – Music: Josh
Breden 5:30pm

Brewery Ommegang – First Friday
social w/ BINGO 6:30pm

Northway Brewing – Music:
Brendan Dailey 5:30pm

4/8 – Roe Jan Brewing – Music:
Peter Calo 6pm

SingleCut North – Food: Smith's
Smoke Shack

Whitman Brewing – Music:
Duke Beck Solo 7pm

Frog Alley Brewing – Music:
Nirvani- A Tribute to Nirvana 8pm

4/12 – Wolf Hollow Brewing –
Trivia 6pm

4/13 – Argyle Brewing (Cambridge)
– Music: Alice Howe & Freebo 8pm

SingleCut North – Food: Burger 21

4/14 – Roe Jan Brewing – Music:
Marty McDermott 6pm

SingleCut North – Food: Burger 21

Northway Brewing – Music:
Rob Flemming 5:30pm

4/15 – SingleCut North – Music:
Sky Furrows & Wet Tuna.
Food: Muddaddy Flats

Roe Jan Brewing –
Shawn Taylor 6pm

4/16 – Roe Jan Brewing –
Roe Jan Bluegrass Band 5pm

SingleCut North – Food:
The Bonsai Bar

4/17 – Saison Day

4/22 – Earth Day – Wolf Hollow
Brewing – Birds 'N Brews 12-4pm

Roe Jan Brewing – Roe Jan
Bluegrass Band 5pm

SingleCut North – Food: Flaco's
Taco's

TOMVO Pub Crawl -Downtown
Saratoga. Benefit for Things Of My
Very Own. 1pm \$33+

The Ruck – BDANENY Pub Crawl
– Benefit Beeding Disorders
Association of NENY. 1pm

Capitol Wine Festival 1pm

4/23 – German Beer Day

Roe Jan Brewing – Music: Rob
Bradley & Bob Green 5pm

4/25 – Albany Distilling Co. –
Trivia Night 7pm

4/26 – Argyle Brewing (Cambridge)
– Music: Golden Shoals 9pm

Rare Form Brewing – Food:
The Bonsai Bar

Wolf Hollow Brewing – Trivia 6pm

Roe Jan Brewing – Music: Ian Giles
& Yair Amster 6pm

4/27 – Fort Orange Brewing –
Music Themed Trivia 6pm

SingleCut North – Food: Two for the
Road

4/28 – SingleCut North – Have a
Drink on Me 5K Kick Off Event.
Benefits Helping Hands Nursery
School. Music: Kidd Kyle & The Big
Deal. Food: Two for the Road

Roe Jan Brewing – Music:
Northwest Passage 6pm

Bye-I Brewing – Music: Maurizio
Russomanno 7pm

4/29 – SingleCut North – 10th
Anniversary Celebration. Have a
Drink on Me 5K. Benefit for Helping
Hands Nursery School.

Roe Jan Brewing – Music:
Samantha Jane Band 6pm

Unified Brewing – Music: Ryan
Rosmarin & Jon Tario 4pm

Wayward Lane Brewing –
Paint & Sip 2pm

4/30 – Roe Jan Brewing – Music:
Abby Lappen 5pm

City Beer Hall – Rap & Brunch
11am-3pm





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WEEKLY EVENTS

SUNDAYS

Bolton Landing Brewing – Brunch
10am-1pm
Common Roots Brewing – Brunch 12-3pm
Tippy Moose – Tippy Brunch 10am-2pm
Hank Hudson – Live music 3:30pm
Artisanal Brew Works – Sunday Funday Live
Music 2-4pm

MONDAYS

McAddy's Pub –
Comedy Open Mic Night 7:30pm
Speckled Pig Brewing – Trivia 6:30pm
Bound by Fate – Trivia 6:30pm
Tippy Moose – Mac n' Cheese Mondays
Common Roots – Trivia 7pm
Nine Pin - Date Night
Table 4 1 – Open Mic Night
(1st & 3rd week)
Table 4 1 – Live Music –
(2nd & 4th week)

TUESDAYS

Beer Bones – Trivia 7:30pm
Nine Pin – Alternating Events (PINGO,
Karaoke, Trivia)
Frog Alley Brewing – Line Dancing 7pm
Rare Form – Vinyl Night 4pm

WEDNESDAYS

Bootleggers – Beat the Clock Pizza
Artisanal Brew Works – Trivia 7pm
Henry Street Taproom – Shuffleboard
Tourney 6-8pm
Indian Ladder Farmstead – BINGO (most
Wednesdays)
Active Ingredient Brewing –
Trivia 6:30pm
Great Flats Brewing – Trivia
Other One Brewing – Trivia
City Beer Hall – Trivia

THURSDAYS

Argyle Brewing (Cambridge) – Trivia 6:30pm
Bye-I Brewing – Trivia 7pm
Table 4 1 – Thirsty Thursday w/ Live music
Northway Brewing – Trivia 7pm
Slikfin Brewing – Karaoke 6:30pm
Fort Orange – Trivia 6:30pm
Hank Hudson – Live music 6pm
SingleCut North – Trivia w/ Quiz Night
America 6pm
Bound by Fate – Trivia

FRIDAYS

Artisanal Brew Works – Live Music
Indian Ladder Farms Cidery & Brewery –
Ramen, cheese curds & live music



BREWERIES IN THE CAPITAL DISTRICT

1. Roe Jan Brewing Co.

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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
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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
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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
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33. Common Roots Brewing Company

58 Saratoga Avenue
South Glens Falls NY 12803
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34. Davidson Brothers Brewery

184 Glen Street Glens Falls NY 12801
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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
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37. Adirondack Pub and Brewery

33 Canada St, Lake George, NY 12845
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38. Old Factory Brewing

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46. Great Flats Brewing

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47. Nine Pin Cider Works

929 Broadway, Albany, NY 12207
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48. Paradox Brewing

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49. Real McCoy Brewing

20 Hallwood Rd., Delmar, NY 12054
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28 Washington St., Ballston Spa NY 12020
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51. Reifenberg Brewing

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52. Active Ingredient Brewing

2443 Route 9 Suite 301, Malta NY 12020
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53. Brewery Ommegang

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55. Roaring 20's

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56. Wayward Lane Brewing

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57. Allied Brewing

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58. Dancing Grains

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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
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62. Honey Hollow Brewing Co.

376 E Honey Hollow Rd., Earlton NY
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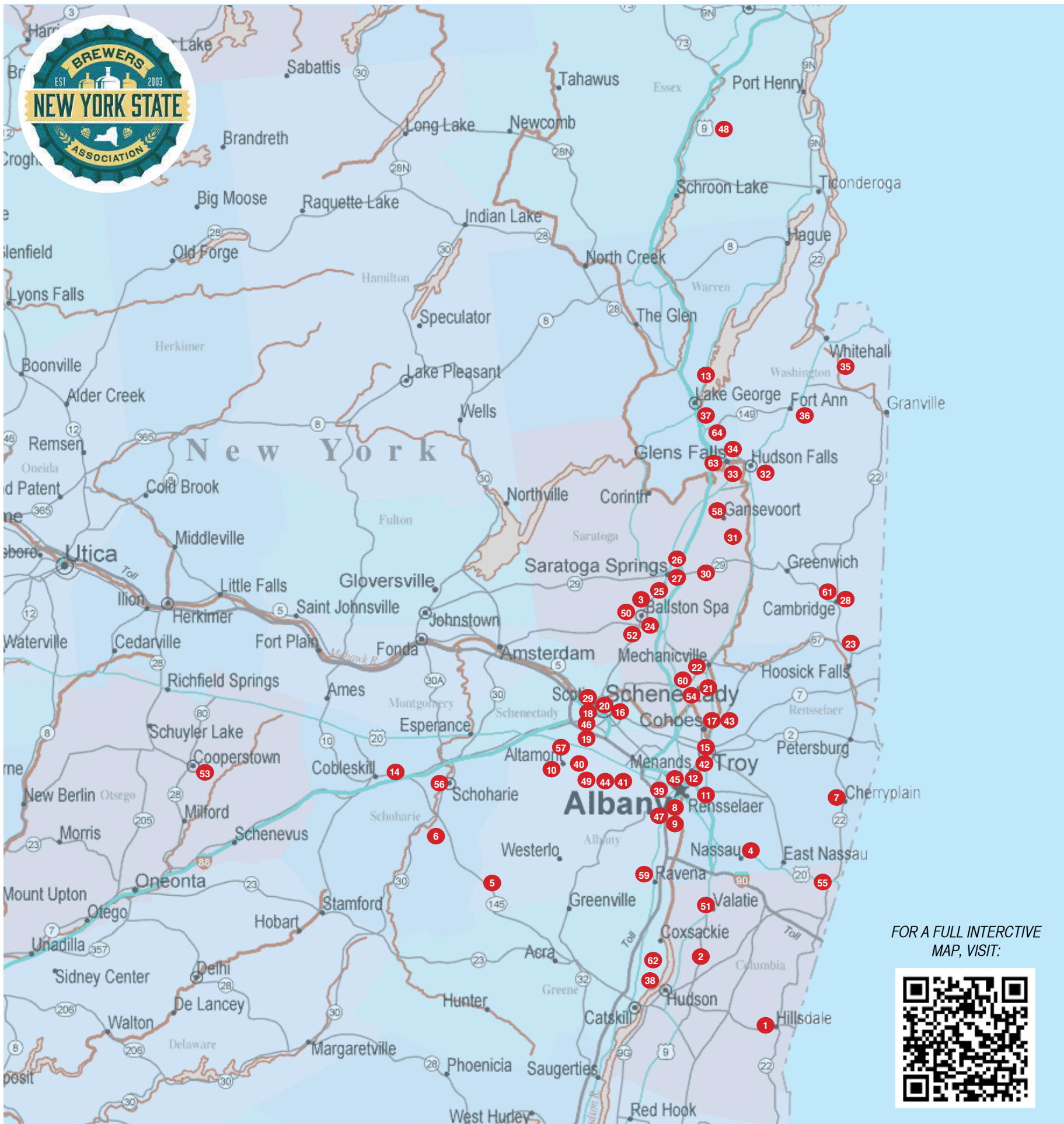
63. Mean Max Beer Works

193 Glen St. #2, Glens Falls
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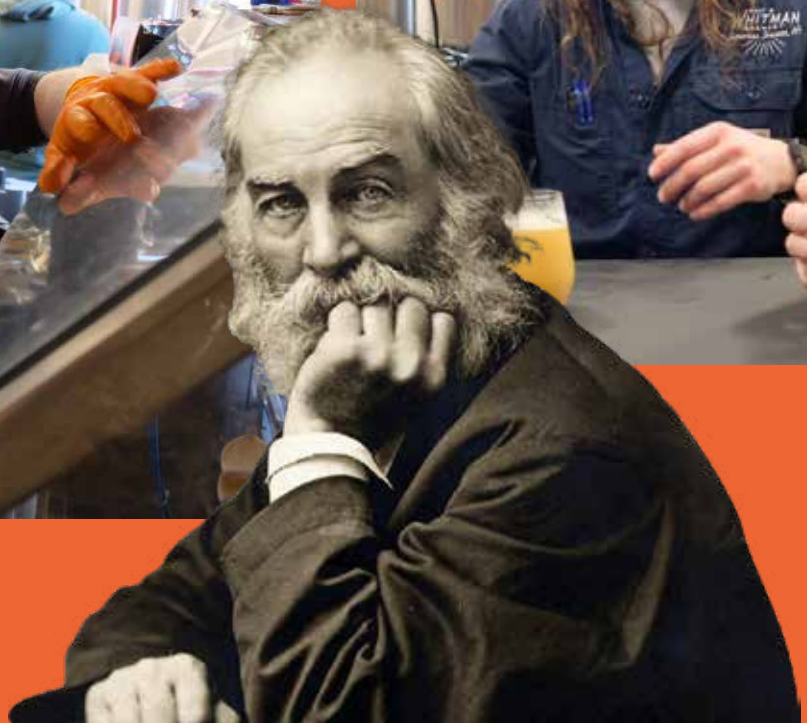
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Walt Whitman

7 QUESTIONS WITH WHITMAN BREWING CO. HEAD BREWER NICK MEYER

Three months before COVID hit, the structure that once housed Saratoga Springs' daily newspaper reopened as Whitman Brewing Company and Walt Cafe. Now entering their 4th year of brewing, the family-owned business has weathered the worst of the pandemic while building a reputation as one of the great breweries in the Capital Region. Head Brewer, Nick Meyer, is an ever-present personality at the brewery who seemingly always has a smile on his face. We wanted to learn more about Nick, so we cruised up to the Whitman Brewery's recently-renovated new taproom to sip some brews and ask him - 7 QUESTIONS:

TBM: When you were getting started as a brewer was there a certain beer or brewery that you looked up to as inspiration?

NICK: My two biggest influences I'd say were *The Alchemist* and *Trillium* for some similar and some very different reasons. John Kimmich, to me, is one of the smartest people doing this and is a true OG when it comes to the Northeastern beer scene.

Trillium has grown into an absolute juggernaut for many different reasons. The main ones that I aspire to follow are their ability to have made unbelievable and consistent beer, while building an incredibly robust brand. From a marketing perspective, they're a case study on how to build a great craft beer brand.

The Alchemist and *Trillium*, although obviously built on hoppy beer have always been proficient producers of all styles and to me, and their love of beer truly comes through in everything they do.



TBM: We're about to fire kettle to brew up a batch of beer. You are the DJ. What 4 albums are we jamming out to?

NICK: 1. *No Ceilings* by Lil Wayne
2. *The Off-Season* by J. Cole
3. *So Much Fun* by Young Thug
4. *Death Race for Love* by Juice WRLD

TBM: What is your favorite memory of drinking a beer?

NICK: When *I Forget the Rest*, our dry-hopped blonde ale, my first professionally produced recipe came out for the first time. We all sat together on the loading dock in early April in the warm spring sun and drank one together and it was one of the most fulfilling things I've ever felt.

TBM: Dogs or Cats?

NICK: Dogs, honorable mention for horses.

TBM: Outside of brewing up delicious beer, what other hobbies or activities do you enjoy?

NICK: I love video games, cooking, and I am trying to get into metallurgy

TBM: If you could sit down and drink some beers with 3 historical or iconic characters, who would they be, and why?

NICK: Winston Churchill
John F. Kennedy
Walt Whitman (duh)

TBM: If you had three sentences to say whatever you'd like to Capital Region Craft Beer Enthusiasts, what would they be?

NICK: The capital region has been my favorite region to make beer in. The people are always interested in trying some of the funkier styles that I love to make like our smoked porter or wine co-fermented farmhouse. All I would say is keep being awesome and be curious, try that style that you don't know about, and if you see me in the brewery, just tap on the glass and I'll come say what's up!



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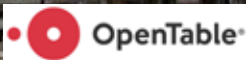
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Hands-on Learning Is Key for Craft Beer Brewing, Craft Spirit Distillation, Culinary Arts, Aviation and More at **SUNY SCHENECTADY**

By: Heather L. Meaney and Karen Tanski

Lynn Doyle, Assistant Brewer at Unified Beerworks Brewery and Taproom in Malta, reflects on the courses she has taken in the Craft Beer Brewing and Craft Spirit Distillation degree programs at [SUNY Schenectady](#), and she is quick to point out that learning the fundamentals of brewing and distilling was just as important as the hands-on production work.



"It's easy to learn the process of how to brew, but if you don't understand the background and science to it, you won't be successful at producing a beer that tastes good and has the characteristics that you want in it," Lynn explained, as she prepares to graduate with dual degrees this spring. "All of the classes from 'Fundamentals of Beer and Brewing' to 'Beers of the World' give you a breakdown of what hops do to a beer and how grains impact a beer. You get more in-depth with each class and with those processes so that when you start hands-on, you understand why things are done the way they are."

EDUCATION THAT SUPPORTS INDUSTRY GROWTH

The craft beer brewing industry in New York State has experienced continual growth, with more than 500 licensed breweries statewide - an increase of 12% since 2018.

To meet that demand, students like Lynn, who are in degree and certificate programs within the [School of Hotel, Culinary Arts, and Tourism](#), are gaining invaluable experience by learning hands-on and meeting professionals in the industry. For example, students in the College's [Craft Beer Brewing](#) programs are taking classes on-site at Frog Alley Brewing Co., learning the steps and processes of small batch craft on equipment at the brewery, as well as gaining experience in warehousing, marketing, and sales. In the Craft Spirit Distillation programs, students take their production courses at Schenectady Distilling Company, Inc. Last year, students made an Earth Day Honey on Rye, a honey spirit aged in rye barrels, and this year students finished it and bottled it. This semester they are working on creating a canned cocktail.

In addition to the degree and certificate programs, SUNY Schenectady offers the only NYS Department of Labor approved, paid Brewing and Distilling Apprenticeship in the state so that students can expand their skills through hands-on training. Students can then seamlessly enroll in the College's Craft Beer Brewing and [Craft Spirit Distillation](#) degrees and certificates with up to 12 credits earned through the apprenticeship.

Gaining real-world experience in state-of-the-art classrooms is a pillar of SUNY Schenectady's Hotel, Culinary Arts and

Tourism program. Students train in culinary technique, dining room operations and service, baking, and culinary a la carte service with an eye toward locally sourced farm-to-table menus. They create and serve the public for lunch and dinner seasonally in the [Casola Dining Room](#) - a Capital Region favorite for gourmet cuisine that was ranked in the Top 10 of the "best overall restaurants



in Upstate New York" by OpenTable in January 2023! Student-prepared artisanal charcuterie is sold at [The Boucherie](#) and baked goods are available at the bakery [Pane e Dolci](#). All three are located on campus in Elston Hall.

SWEET TREATS

The College expanded its culinary offerings further, opening the Joan R. Dembinski '10 Chocolate and Confections Lab located in the Mill Artisan District in downtown Schenectady. The new Confections Lab enables students to learn the process of making chocolate from start to finish using raw cocoa beans, as well as how to make confections from chocolate and sugar. They also learn how growing conditions in different regions across the world impact the flavor of the beans.

“The bean-to-bar chocolate movement has been growing in popularity and our students learn the entire process,” said Chef Vanessa Traver, Certified Executive Pastry Chef and Assistant Professor, who teaches in the lab.

This unique experience prepares SUNY Schenectady students for careers in bakeries as pastry chefs and chocolatiers, as well as other roles in the Culinary and Hospitality fields that require exceptional knowledge of chocolate and confections. The new Confections Lab is home to a roaster, winnower, nib grinder, melanger, and sifter, as well as enrobing, tempering, and conching machines. The lab features three large monitors and cameras that follow Chef Traver so as she’s teaching at the front of the lab, students will follow along at their stations.

TAKING TO THE SKIES

SUNY Schenectady is one of only two colleges in the nation to offer the Air Traffic Control Tower Operator certificate. Students learn both ground control and local control in the tower at the Schenectady County Airport to gain the experience they need to complete a Control Tower Operator (CTO)-Facility Rating. Brooke Manley, who gradu-



ated in 2017 with her degrees in [Air Traffic Control](#) and [Aviation Science](#), was hired by the FAA after she completed an internship at the airport and graduated. She is now an Air Traffic Controller at Albany International Airport and teaches at the College.

“The Air Traffic Control program at SUNY Schenectady is very rare and it’s an excellent opportunity,” she said. “With this program,

you earn the CTO and that is the requirement from the FAA to be able to work. You can get right into the workforce. Students go through this program and after the internship, they are able to work at private towers.”

Interested in flying? Aviation Science students at the college soar to new heights as they earn flight time toward completing their Private Pilot Certificate and Instrument Rating, a Commercial Pilot Certificate, and a Flight Instructor Certificate, all in conjunction with their A.S. degree. Many students are eligible for financial aid, making the college an affordable option for becoming a licensed pilot.

SETTING THE TEMPO

In the nationally-accredited [School of Music](#) at SUNY Schenectady, students are performing in ensembles in the Taylor Auditorium; learning from highly respected performers, scholars, composers, and music industry professionals; recording professional musicians, bands, and their own music in the state-of-the-art Vienna-Brignola Recording Studio; and transferring to some of the finest music schools and conservatories.

An outstanding source of inspiration is alumnus Charlie Post '93, sound engineer with the Chicago Symphony Orchestra and two-time GRAMMY Award winner!

“SUNY Schenectady provided me with the education and musical foundation on which I’ve been able to enjoy a career in the music industry. Post continued, “The School of Music really is a hidden gem in Schenectady and the greater Capital District.”

The SUNY Schenectady School of Music offers degrees in [Performing Arts: Music](#) and [Music Audio Technology](#) and certificates in [Music](#) and [Digital Music and Beat Production](#).

HELPING THE LOCAL COMMUNITY

With more than 60 [academic programs](#) at SUNY Schenectady, the College is focused on providing an enriching educational experience, connecting students with opportunities to reach their dreams, and helping achieve equity throughout the community.



The College recently added Microcredentials - which are short, competency-based credentials designed to provide in-demand skills, know-how, and experience to increase one’s value on the job market. Stackable microcredentials can also provide a pathway to a certificate or to a degree. SUNY Schenectady has introduced four new microcredentials: Global Business and Transportation to support jobs in supply chain management; Fundamentals of Baking and Confections; Behavioral Health; and Child Development. Specialty training and personal/professional enrichment courses are also offered through [Workforce Development and Community Education](#) and are a perfect way to level up current skills, gain career advancement, or re-career transitioning in a post-Covid job market.

Whether you’re looking to enroll in a degree or certificate program, start on a new path, or just take a class or two to gain new skills, SUNY Schenectady offers innovative education with tremendous opportunities to obtain hands-on experience. Discover SUNY Schenectady, located at 78 Washington Avenue, Schenectady, N.Y., 12305. [Fall classes start on August 28.](#)

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Craft Beer Local News & Notes March/April 2023 Issue

10TH ANNUAL NIGHT AT THE BREWSEUM

- SARATOGA, NY - The Saratoga Springs Lions 10th annual "Night at the Brewseum" event will take place on Friday April 21st! The event will be held at the historic Canfield Casino in Saratoga Springs, NY and will run from 5 to 9:30 pm. Featuring craft beers, ciders and wines from 45 regional artisans and food from six area restaurants the Brewseum is a popular event! The VIP Experience runs from 5 to 6:30 pm and includes all of the above offerings in addition to spirits from regional distilleries. One hundred percent of the net proceeds support our Lions club service initiatives focusing on Sight & Hearing conservation, Diabetes Education and Awareness, Youth projects, support for our local food pantries, and support for families dealing with childhood cancer! Saratoga Springs Lions – We Serve - Every participant will receive a complimentary pint glass with a 4 ounce pour line and souvenir koozie when they arrive. Tickets for the VIP Experience are \$60 (\$70 day of event); Regular ticket is \$50 (\$60 day of event); and Non-Drinker ticket is \$25. Night At The Brewseum – Saratoga Springs Lions

SWITCHBACK RELEASES NEW DIPA CAT

- BURLINGTON, VT - Switchback Brewing Co.

, home to Switchback Ale – Vermont's best-selling craft beer, announces the latest in their DIPA Cat Series. Take a thrilling leap with Wai-iti Cat! Meaning "little-water" in Maori, this New Zealand hop jumps headfirst into exhilarating notes of pink pineapple and sweet Galia melon. An extreme 9.1% ABV with a drop of tart sweetness that rebounds quick and fades away. "While trekking in the mountains of New Zealand (Aotearoa) I met a wonderful group of intrepid women who hiked with me and taught me all about New Zealand fauna, some Maori language and culture, and their pride in the globally renowned hops grown near their hometown," says Brewmaster, Bill Cherry. "We stayed in touch after I returned and while sharing a photo they sent from the Wai-iti region with our Brewer Morgan, who spearheads our innovative DIPA Cat program, we discovered that Wai-iti is also the name of an intriguing New Zealand hop variety. From there, the concept of "Wai-iti Cat" was born." Wai-iti Cat's label celebrates New Zealand's classic rite of passage – bungee jumping. With the addition of a new Quadrel Techline high speed labeler the brewery now has the ability to create out-of-the-box labels that truly fit the personality of each DIPA Cat. A spot varnish finish on a matte base allows featured design elements to come alive as the can is rotated. The DIPA Cat designs are a collaboration between Switchback's long-time Graphic Designer, Interobang Design, and Artist, Sole Kitchen. Wai-iti Cat joins Octane Cat, Galaxy Cat, Cashmere Cat, Calypso Cat, and El Dorado Cat in the rotating lineup of 16oz 4-packs with more Cats to come. Find it in limited quantities at the brewery and in select stores across our distribution footprint. Quick Facts: Name: Wai-iti Cat DIPA Available Now Stats: 9.1% ABV | All grain & no added sugar. Packaging: 16oz 4pks & draught Availability: Select Vermont stores and the brewery.

ALLIED BREWING COMPANY GETTING READY TO REOPEN IN MAY – ALTAMONT, NY

- Allied Brewing Company Owner, Kevin Efav, tells TBM, "We will reopen for the season in Altamont on the first weekend of May, Friday May 5th. This year we will also be offering 5 varieties of our own hard cider under our Crispin Orchards label". Located at the Altamont Orchard, stay tuned to their social media for more information on taproom hours.

PARADOX BREWERY RELEASES CLASSIC BELGIAN TRIPEL – NORTH HUDSON, NY

- According to their press release, "Tipple Tripel" will be available across New York, New Jersey, Pennsylvania, and California. From March 1st Tipple Tripel, Paradox Brewery's newest Belgian Tripel, will be available within states and territories that distribute Paradox Brewery beer (As seen here). Alongside the distribution of this new product, Tipple Tripel will also be found at Paradox Brewery's North Hudson location. Paradox Brewery is an independent craft brewery located in the Adirondack Mountains—specifically North Hudson, New York (five hours north of NYC, two hours south of Canada). Their roots trace 40 years back to when president and founder, Paul Mrocka, fell in love with beer and brewing while stationed as an army pilot in Germany. The foundation of their beer is within the water they use, which can only be found in the granite 600 feet below the Adirondack Park. Water that is so pure, it needs no filtering or treatment. Combined with the best malts and hops available, these ingredients with their passion for great beer and the result is 'Pure Adirondack'. Tipple Tripel (9.0%) creates a classic Belgian taste and gentle heat. Featuring a yeast driven backbone with mild spicy flavors, this brew is notable approachable and sure to warm your soul on a cool, cool night. With the use of Murmuration Malts and Upstate Hops, Paradox Brewery showcases Tipple Tripel as a New York State brew created with all New York State ingredients. Devon Hamilton, Director of Operations at Paradox Brewery, says, "We are happy to announce the release of our first specialty beer in 2023. As many traditional breweries in Belgium do, we sourced all of the ingredients for this beer close to home. Our malts were supplied by Murmuration Malts in the Finger Lakes and our hops from Upstate Hops which represents hop growers across the state. Come join us at our tasting room in North Hudson to enjoy the Tipple Tripel release party featuring a food pairing of a classic Belgian stew or mussels & frites on March 1st. The traditional fruity flavors of the Belgian yeast and warming alcohol notes in this beer have also made it a perfect candidate to age in American Oak Gin Barrels. Look for a barrel-aged version of Tipple Tripel coming out later in the year." Tipple Tripel will be available across Paradox Brewery's distribution territory while supplies lasts.



GENESEEE LEANS ON CROWDSOURCING FOR NEXT SPECIALTY BEER - ROCHESTER, N. Y.

— Here's an election we can all get behind. Vote Genesee for '23! For the first time, fans will choose the new Genesee Specialty beer by voting. Genny lovers can flock to the polls now through March 31 with voting available in-person at the Genesee Brew House and online at geneseebeer.com/geneseefor23. To cast a ballot, fans can also follow Genesee on social media and discover additional pop-up voting booths across Rochester and Buffalo. "People have created the Genesee story for generations. Now we're looking for our most loyal fans to help us create our next beer," said Jaime Polisoto, Genesee brand director. "We are a regional brewery, which gives us the opportunity to engage our community and brew them what they want. And that's what we plan on doing so cast your vote and let your voice be heard!" There are four beers vying for a spot in the Genesee Specialty line that also includes New York state's favorite summer beer, Ruby Red Kolsch. All four 'candidates' embrace a crisp and delicious cold weather agenda. Here's what's on the beer ballot: Pear Cinnamon - A light and refreshing ale with hints of warm cinnamon and sweet pear promises to delight no matter the fickle weather of winter. Winter Citrus - An ale that will deliver bright flavors of blood orange, lime, lemon, and tangerine to the forefront of a smooth ale base, offering a refreshing change to a cooler season. Winter Berry - This beer pledges to bring together a bevy of berries in an ale like no other. Light, refreshing notes of raspberry, blueberry, strawberry, and elderberry complement pale malts and subtle hop notes. Apple - The subtle, yet instantly recognizable flavor of apple in ale is ready to be picked. This beer aims to deliver a balanced drinking experience that will have you coming back for more all season long. The new Genesee Specialty beer will be available in late 2023 across NY



THREES BREWING RELEASES PACIFIC NORTHWEST LAGER IN COLLABORATION WITH WAYFINDER BEER - BROOKLYN, NY

- Threes Brewing has released Source Material 4.6% Pacific Northwest Lager, a new collaboration with Wayfinder Beer (Portland, OR). The beer was inspired by the brew team's 2022 trip to Washington State and Oregon for hop selection, and borrows cues from a beloved brand of regional lager. The collaborating brewery in this nostalgic homage to a local favorite is Wayfinder Beer, one of the top lager breweries in the Pacific Northwest region. The beer prominently features Willamette and Mt. Hood, hops born and bred in the region. This pairing shares a graceful earthiness and emits a lovely bouquet of aromatics. Bright floral notes lead the charge, followed by subdued berry and woody spiciness, and a moderate bitterness. Premium North American Pilsner Malt and rice contribute to the beer's pale yellow pour, light body, and overall crushable profile. "We spend the bulk of our time rubbing hops for Logical Conclusion during hop selection, and last year had the privilege of exploring the depths of our suppliers' portfolios," says Lead Brewer, Ben Petersen. "This beer is driven by these unique hop



varieties (Willamette and Mt. Hood), which are incredibly well-suited for brewing lager and make the project what it is."

UPPER DEPOT BREWING OPENS IN HUDSON – HUDSON, NY

— Columbia County Chamber of Commerce recently conducted a Ribbon Cutting Ceremony to celebrate the Grand Opening of Upper Depot Brewing at 708 State St, Hudson NY. Upper Depot Brewing Owners Aaron Maas and Monty Bopp were joined by family and friends, Columbia County Tourism Adam Miller, Chamber President Bill Gerlach, Chamber Board Chair Mark Fingar, Board members Mark Taylor, Jason Walsh, and Chamber supporters. Upper Depot Brewing Co. is located in a recently renovated historic train station in Hudson, NY. Locally owned and operated, our taproom features craft beers rotating seasonally and made fresh in house by head brewer, Aaron Maas. With a wraparound deck reminiscent of a train platform, there's plenty of room for outdoor seating. Check www.upperdepot.com for updates!



ADIRONDACK PUB & BREWERY BARREL FEST AND OTHER NEWS – LAKE GEORGE, NY

— Adirondack Pub & Brewery will be hosting their annual Barrel Fest at the brewery on March 4th from 1:00 PM - 4:00 PM. Marketing dude, Ben Keppler tells True Brew Magazine,

"We'd like to invite craft beer lovers from across the region to our celebration of all things barrel-aged. Dozens of area craft breweries come to our brewery to pour samples of their fantastic barrel-aged nice liquids and enjoy late winter in the Adirondacks. There will also be fireworks, hot food, and a multiple story bonfire to keep everyone warm. Tickets for sale online at <https://www.eventbrite.com/e/2023-adirondack-brewery-barrel-fest-tickets-470531882527>" As for new beer releases for the spring, Keppler continues, "Here's what we've got going on: B. A. Imperial Red 9% aged in our cloudsplitter whiskey barrels - vanilla, toffee, & caramel tasting notes. Our Tangerine Dream is a Summertime favorite clocking in at 5% ABV. It's a light summer ale brewed with Tangerine peel & Altus hops to really pull out that tangerine citrus aroma & taste. Just in time for St Patricks Day, its our Ryans Irish Red, a 4.2%ABV traditional malt forward Irish Red Ale with excellent drinkability and a robust flavor. Definitely a session ale you can drink all day! Then comes our Mango IPA, a 6% light drinkable New England IPA brewed with real Mango pectin refreshing hop fruit forward IPA. Lastly, our very popular Mexican Lager is coming back. This 5.2% ABV corn lager with sea salt and lime is light and refreshing. Perfect to prep yourself for Cinco de Mayo!





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FOUNDERS BREWING COMPANY ANNOUNCES ALL DAY VARIETY PACK - GRAND RAPIDS, MI - Founders Brewing



Company, part of Mahou USA, is excited to announce that it's All Day Series is going coast to coast with a new All Day Variety Pack.

The variety pack is filled with four refreshing All Day options to elevate life's many occasions, including two new beers — All Day West Coast and All Day Crimson Sky. The All Day Variety Pack contains two all-time favorites, All Day IPA and All Day Haze, a seasonally rotating All Day Series release, All Day West Coast, and an exclusive, All Day Crimson Sky. The newest addition to the All Day lineup, All Day West Coast, is brewed with a stunning array of hops balanced by a laid back malt bill. This session West Coast IPA features a bold hop aroma of piney, citrus and tropical notes and comes in at 4.7 percent ABV. Grab the first cans in our new All Day Variety Pack or wait until May when you'll find it in 15-packs, 4-packs or 16oz cans. All Day Crimson Sky, sold exclusively in the variety pack, allows you to revel in the floral pine and grapefruit notes of this delicately sweet and moderately bitter Session Red IPA. Coming in at 4.7 percent ABV, this beer is a perfect addition to our refreshing All Day Variety Pack. The third beer in the lineup is All Day Haze. At 4.9 percent ABV, our session hazy IPA contains the sweet aromas of orange, pineapple, peach and a pinch of pine. The Top Beer of 2022 at Founders Brewing Company with customers drinking 13,521 cans, All Day IPA rounds out the new variety pack. Naturally brewed with a complex array of malts, grains and hops, and balanced for optimal aromatics and a clean finish, All Day IPA will keep your taste satisfied while keeping your senses sharp coming in at 4.7 percent ABV. The All Day Variety Pack will be available in both taprooms on Friday, February 10, and on shelves in 12-packs of 12 oz. cans nationwide in March.

TRÖEGS INTRODUCES SEASONALLY ROTATING CANTHOLOGY VARIETY 12-PACKS - HERSHEY, PA - Tröegs Independent Brewing announces the release of its seasonally rotating Canthology variety 12-pack of cans. Canthology will replace the Hershey, PA, brewery's long-running Anthology variety 12-packs of



bottles. At the core of each Canthology pack is the bold and citrusy Perpetual IPA, Pennsylvania's best-selling IPA. The four rotating packs will also include three 12-ounce cans each of other popular seasonal and year-round Tröegs beers. Canthology Volume 1, the first in the series, features the bright and crisp Sunshine Pilsner as well as two seasonal releases: Hop Horizon, a juicy IPA for spring; and cult-classic Nugget Nectar, an excessively dry-hopped Imperial Amber Ale. The roll-out of Canthology coincides with the completion of a year-long construction project that started back in 2022. Last March, Tröegs broke ground on a 15,000-square-foot addition to expand its packaging hall and add a state-of-the-art canning line.

"The new line will allow for separate bottling and canning," says Tröegs co-founding brother Chris Troegner. "It'll increase the production speed, capacity, and quality of our canned beer. And we'll also be able to work in some new pack types." To help facilitate a smooth transition from bottles to cans in its variety packs, Tröegs commissioned a new piece of equipment at its warehouse and logistics center in Elizabethtown, PA. "Our new variety case packer will allow us to build all of our variety packs in-house," says co-founding brother and brewmaster John Troegner. "We've been under construction for 25 years. That's what we love to do — continuously improve and expand. We're always thinking about what we can do in the next year, the next five years, the next 20 years to make the brewery better as a whole." Canthology Volume 1 is now available everywhere Tröegs beer is sold. Beer drinkers can look for a new Canthology variety pack every three months in step with Tröegs' seasonally rotating Hop Cycle IPAs. To learn more about Canthology and the brewery's new packaging upgrades, please visit the tröegs blog.

SWEETWATER BREWING COMPANY INTRODUCES NEW CRISP LAGER TO YEAR-ROUND LINEUP - ATLANTA, GA

— SweetWater Brewing Company, LLC ("SweetWater"), Atlanta's craft beer trailblazer, the 10th



largest craft brewer in the U.S. and subsidiary of Tilray Brands, Inc. (NASDAQ: TRLY and TSX: TRLRY), launches a

new crisp lager to its year-round craft beer lineup. The new SweetWater Lager, a clean-bodied beer elevated with spicy floral hop notes, is now available on draft and will be available in 12-packs of 12-ounce cans in select retailers across the U.S. beginning March 2023. SweetWater's new Lager (4.5% alcohol by volume (ABV)) is a simple, easy-drinking beer, brewed with a 100% pilsner grain bill to create a crisp, refreshing flavor with low bitterness. Crystal and Hallertau hops distinguish the taste with mild notes of spicy floral. As demand for lagers continues to grow, SweetWater adds this approachable, low-ABV beer, to its quiver of heady beers like 420 Pale Ale, H.A.Z.Y. IPA, and Imperial IPA, to quench beer drinkers' thirst whenever the occasion calls for something lighter. "Crisp. Clean. Crushable. SweetWater's new Lager is an easy thirst-quenching beer with a little SweetWater twist on the brew with some added hops that keep this beer tasting crisp and refreshing," says Ty Gilmore, president of U.S. Beer at Tilray Brands. "This SweetWater Lager is the perfect go-to beer when you're looking to crack a few cold ones after a long day — fishing, working, boating, and you name it. With the addition of its new Lager, SweetWater now has a beer for everyone, and these sure go down easy." Lager is now flowing at SweetWater's flagship taprooms in Atlanta, Georgia and Fort Collins, Colorado and taps across Georgia, Alabama, Florida, South Carolina, Pennsylvania, and Virginia. Beginning March 2023, SweetWater's new Lager will be available in cans at select retailers across the U.S., including Kroger, Lowes Food, and Ingles.

PABST BLUE RIBBON IS THE OFFICIAL BEER OF THE WORLD AXE THROWING LEAGUE



The World Axe Throwing League is proud to announce Pabst Blue Ribbon as its newest sponsor and "The Official Beer of the World Axe Throwing League®". Since its founding in 1844, Pabst Blue Ribbon, the original American lager beer, has been connecting with local communities across America and those who forge their own path in life. This sponsorship will see Pabst Blue Ribbon supporting one of America's most unique and passionate sporting fan bases as well as the venues and grassroots organizers that have helped fuel axe throwing's ongoing growth and popularity. WATL is already working hand in hand with PBR to create custom swag and limited edition drops specifically tailored to WATL throwers. "Pabst Blue Ribbon and The World Axe Throwing League working together just made sense," said John Varvaro, Associate Brand Manager, Music & Venues — Pabst Blue Ribbon. "Pabst Blue Ribbon is a brand that supports varying communities of eccentric people who enjoy celebrating unique experiences. WATL is an open community of diverse and devoted athletes who share that same sentiment with the desire to help provide individuals with memorable experiences." Founded in 2017, the World Axe Throwing League is the largest governing body for Axe Throwing in the World with over 330 affiliates, and more than 8000 active league and tournament members in 2022 alone. WATL also holds the exclusive rights to Axe Throwing on ESPN, with more than 135 airings of their events, reaching millions of viewers every year. "We are incredibly excited that PBR has chosen to sponsor WATL," said Mike Morton, the WATL Commissioner, "It is the recognition of the growth of the sport in general, and WATL specifically. PBR recognizes and values the sport and our community, and wants to be a part of that, and we are excited to be able to share that support with our WATL members." So let's tap our axes and raise our beers to welcome them with open arms!

HEINEKEN ANNOUNCES F1 WORLD CHAMPION MAX VERSTAPPEN AS NEW GLOBAL 0.0 AMBASSADOR AND A NEW PARTNERSHIP WITH ORACLE RED BULL RACING - AMSTERDAM



With under two weeks to go until the launch of the 2023 season in Bahrain, Formula 1 global partner Heineken have announced a new worldwide partnership with Dutch, global F1 superstar Max Verstappen, ahead of what promises to be yet another exceptional racing season. The partnership, bringing together the number one Dutch beer alongside the number one Dutch driver, will aim to engage the next generation of fans through a series of creative and meaningful activities, focusing on responsible consumption. First up will be Player 0.0 — an exciting new gaming initiative that Heineken and Verstappen are working on together, to create a new virtual racing experience for fans culminating in winning gamers getting to race against some of the world's

best drivers. The current world champion, Verstappen has also been announced as Heineken's official 0.0 ambassador to help encourage responsible consumption, through a series of sponsorship activations including the ongoing 'When You Drive, Never Drink' campaign. Max Verstappen, current F1 world champion, said: "Being from The Netherlands myself, it is something truly special to partner up with an iconic Dutch Brand like Heineken. People who know me, know that I am very determined and as a driver I do not want to leave any room for error. That's why I am excited to become a part of the 'When You Drive, Never Drink' campaign to help raise awareness for responsible consumption. And being an avid gamer and passionate Sim Racer myself, I'm thrilled to be playing a part in the new gaming initiative being developed called Player 0.0." Heineken also officially announces a partnership with Oracle Red Bull Racing and Heineken 0.0 — the perfect pairing to deliver world class entertainment and exceptional fan experiences where performance meets play. The two global brands will also deliver exciting new lifestyle campaign moments in areas including music & gaming, and will also support Heineken's responsible consumption campaign, 'When You Drive, Never Drink'. The partnership will aim to engage and connect with fans globally through the number 1 driver and race team in F1, helping give fans a view behind the curtain of a world class racing team. Christian Horner, Team Principal Oracle Red Bull Racing, said: "Any great team needs a series of great partners to help support them on their journey, and we're incredibly excited to add Heineken as one of our global partners with their no alcohol brand Heineken 0.0 to help take us to the next level. Heineken 0.0 has become a huge part of the F1 family across the globe, providing exciting and engaging entertainment opportunities for our global fanbase, both at track and at home. We can't wait to work with them once again and see the exciting opportunities we can bring to our fans this season." These new partnerships complement Heineken's existing association with Formula 1, which has proven highly successful in growing the Dutch brand's global footprint as well as drinking occasions in targeted local markets. Bram Westenberg, Global Head Heineken Brand, said: "We are incredibly excited to partner with not only the current world champion, but also the team behind him in Oracle Red Bull Racing. Max is a Dutch and global icon. He is the perfect ambassador for Heineken 0.0; his passion both on and off the track — in the Sim Racing community, will expand our message into the world of gaming with Player 0.0 and help in our push to encourage responsible consumption". Since entering the world of motorsport in 2016, Heineken has been committed to real change around attitudes towards drink driving and re-launched their 'When You Drive, Never Drink' campaign back in May 2022. Heineken has always advocated responsible consumption, with global motorsport partnerships now providing an effective platform to destigmatize responsible drinking. On top of this, Heineken has committed to investing 10%+ of all media budgets to supporting these programs.

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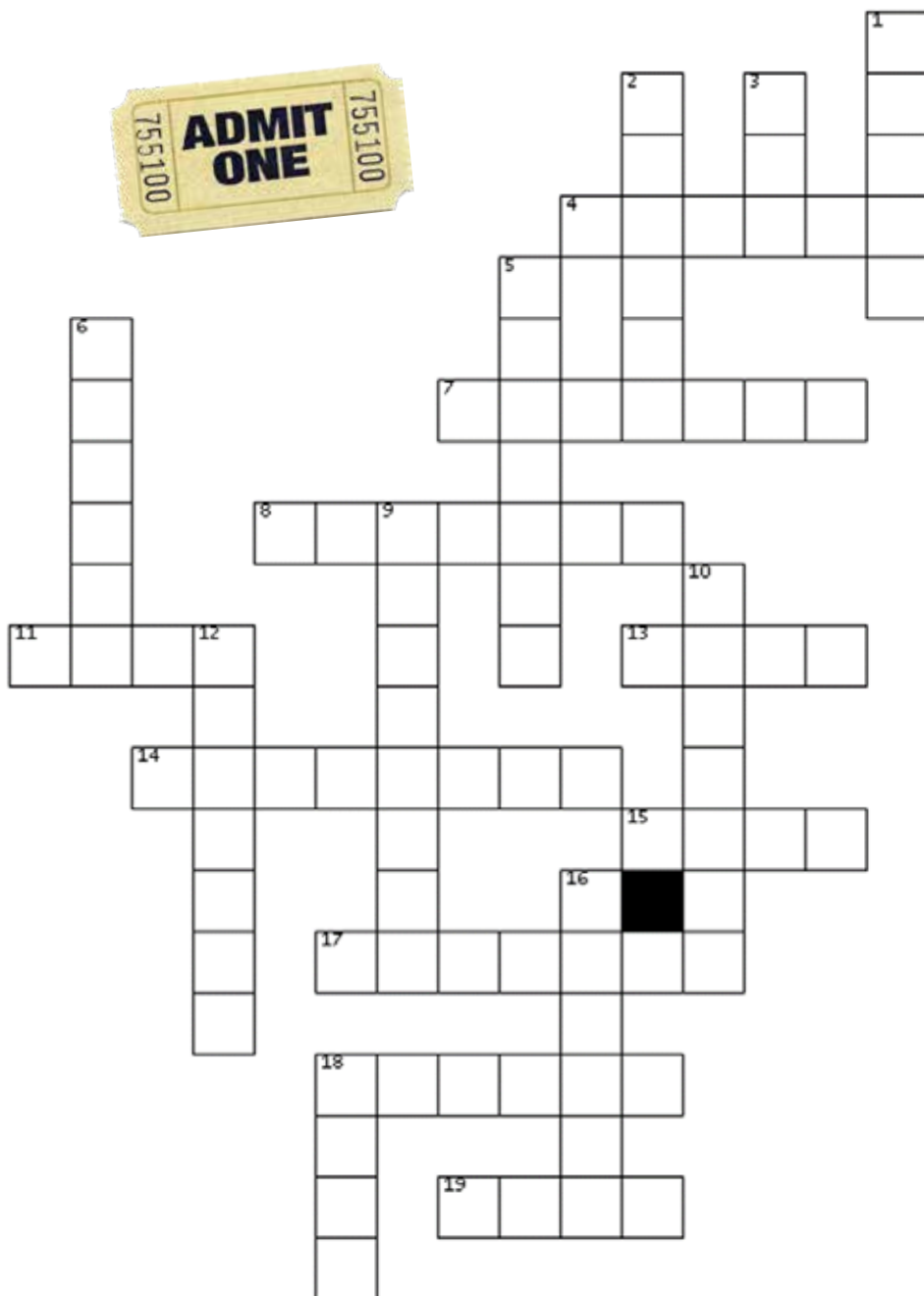
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TAKE ME OUT TO THE BALLGAME



ACROSS

- 4. 3 BASER
- 7. 7TH INNING _____
- 8. BEHIND THE PLATE
- 11. QUEENS TEAM
- 13. JUST A BIT OUTSIDE
- 14. TAKE ME OUT TO THE _____
- 15. TO WASH DOWN YOUR HOTDOG
- 17. GIVE ME SOME _____ & CRACKER JACKS
- 18. _____ RED SUX
- 19. LEATHER GLOVE

DOWN

- 1. HOME RUN
- 2. PERFECT PITCH
- 3. ON YOUR HEAD
- 5. ON THE MOUND
- 6. TWO BASE HIT
- 9. PREGAME PARTY IN THE LOT
- 10. PINSTIPED TEAM
- 12. BASEBALL VENUE
- 16. WHERE THE PLAYERS SIT
- 18. LITTLE HIT

Answers are in word search





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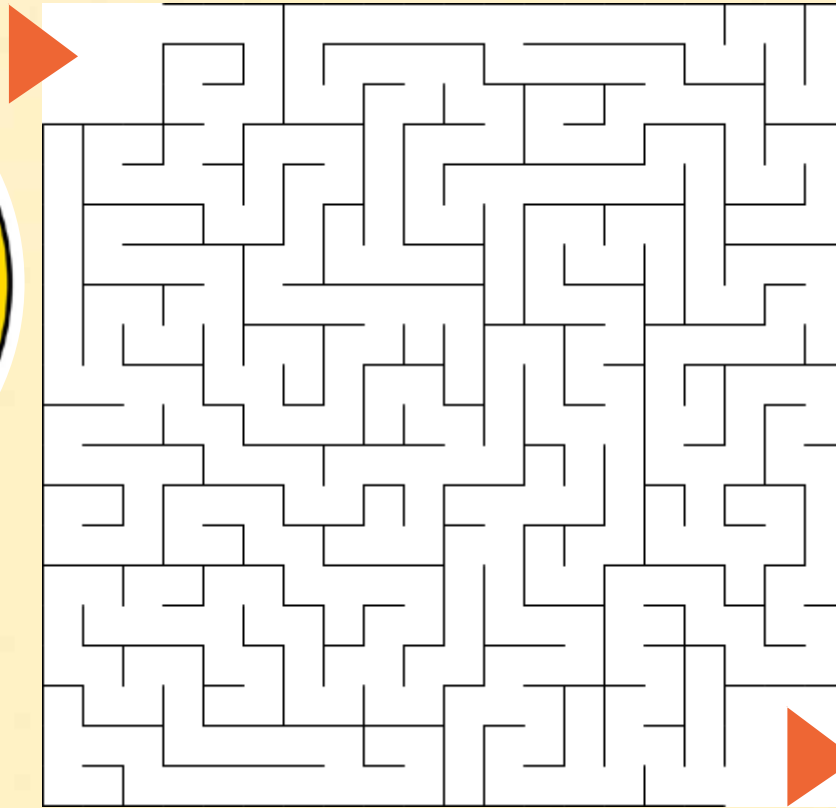
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 D C P N G C B Q A O B T P B O
 I V S U A L T B T X N P O I U
 U X R V E E I A J P E W R N T
 M B U H S K P A C R B E H X P
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BALLGAME

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BOSTON

BUNT

CAP

CATCHER

DOUBLE

DUGOUT

GLOVE

HOMER

METS

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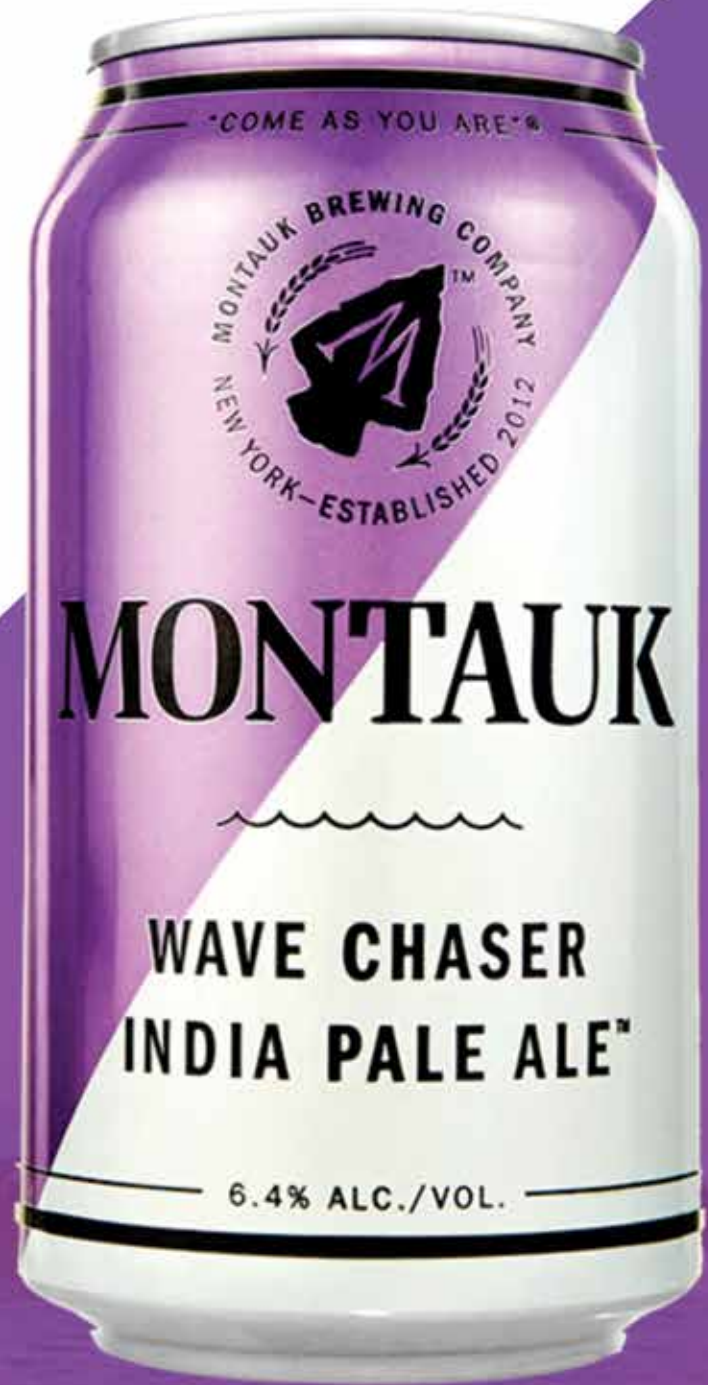
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