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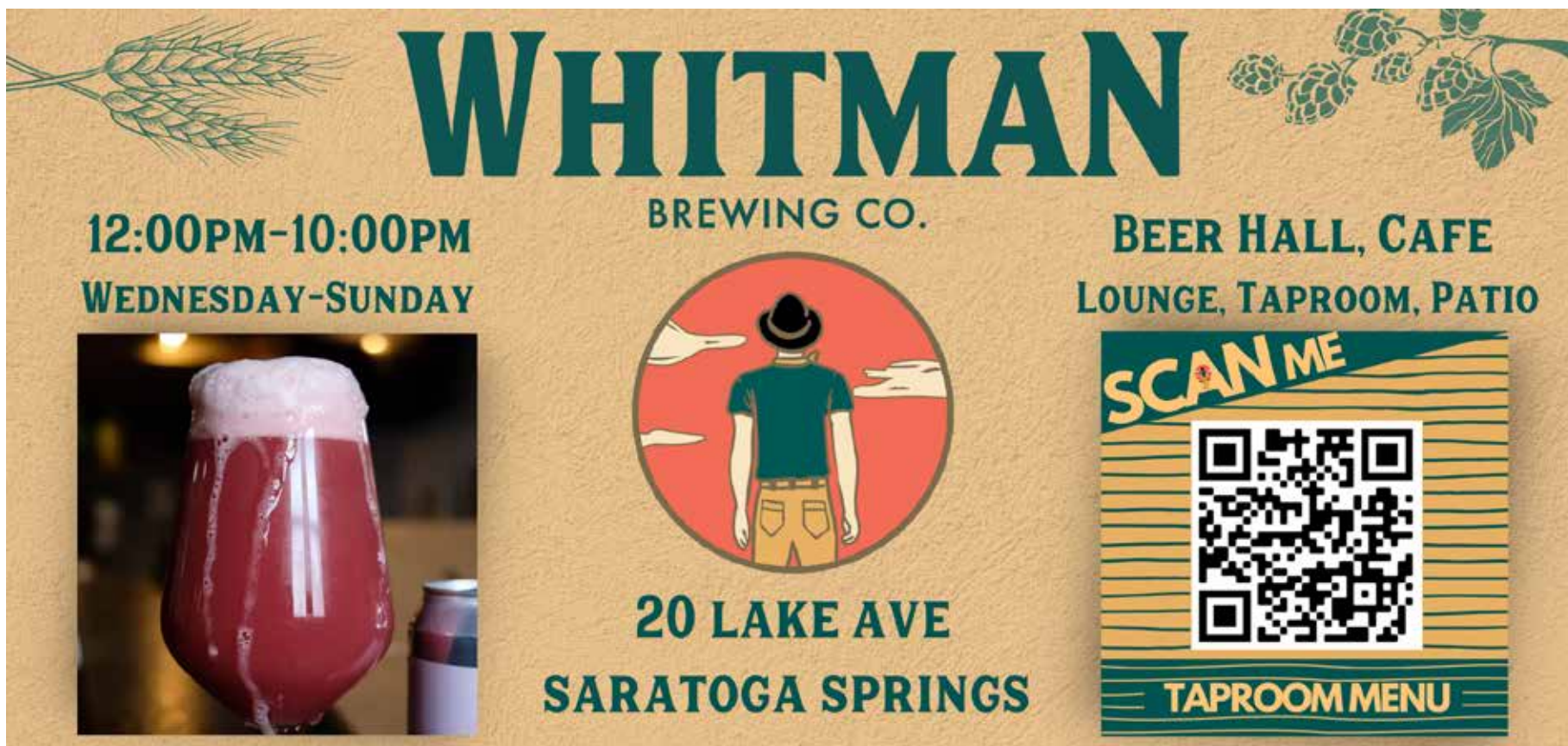
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## TABLE OF CONTENTS :



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Beer of the Month May Munich Helles	9
Beer of the Month June Blonde Ale	11
May Recipe Pineapple Chipotle Chicken Tacos	13
June Recipe Beer Marinade for Grilled Steak	15
TAP NY Craft Beer & Music Festival Returns to the Site of Woodstock	16
Dancing Grain Farm Brewery—Beer Saves The Family Farm	20
Calendar of Events	28
Breweries in the Capital District	32
Local Distillers Summit—It Takes a Capital District	36
7 Questions with Other One Brewing Co. Randy Lewis	40
Brite Vibes New York—An Unparalleled Festival Experience	44
Craft Beer Local News and Notes	47
Craft Beer National and Regional News and Notes	49
Puzzles	53, 54

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# BEER STYLE OF THE MONTH

<i>Origin</i>	Munich Helles
<i>History</i>	Created in Munich in 1894 to compete with pale Pilsner-type beers, often first credited to Spaten. More popular in Southern Germany.
<i>Appearance</i>	Pale yellow to pale gold. Clear. Persistent creamy white head.
<i>Aroma</i>	Moderate grainy-sweet malt aroma. Low to moderately low spicy, floral, or herbal hop aroma. Pleasant, clean fermentation profile, with malt dominating the balance. The freshest examples will have more of a malty-sweet aroma.
<i>Flavor Profile</i>	Moderately malty start with the suggestion of sweetness, moderate grainy-sweet malt flavor with a soft, rounded palate impression, supported by a low to medium-low bitterness. Soft and dry finish, not crisp and biting. Low to moderately low spicy, floral, or herbal hop flavor. Malt dominates hops in the palate, finish, and aftertaste, but hops should be noticeable. No residual sweetness, simply the impression of maltness with restrained bitterness. Clean fermentation profile.
<i>Bitterness</i>	16 - 22
<i>Commercial Examples</i>	Fiddlehead Helles, Hacker-Pschorr Münchner Gold, Löwenbräu Original, Paulaner Münchner Lager, Spaten Münchner Hell, Weihenstephaner Original Helles.
<i>Recommended Food Pairings</i>	Thai Noodles with Spicy Peanut Sauce, Beer Battered Shrimp, Pork Schnitzel

## May MUNICH HELLES



SRM (Appearance) pale to dark



ABV (Alcohol By Volume) low to high



IBU (Bitterness) low to high



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# BEER STYLE OF THE MONTH

## June BLONDE ALE



<i>Origin</i>	Later 1800s, Britain
<i>History</i>	An American craft beer style produced as a faster-produced alternative to standard American lagers. First believed to be produced in 1987 at Catamount. Often positioned as an entry-level house ale.
<i>Appearance</i>	Light yellow to deep gold in color. Clear to brilliant. Low to medium white head with fair to good retention.
<i>Aroma</i>	Light to moderate malty aroma, generally neutral or grainy, possibly with a light bread or caramel note. Low to moderate fruitiness is optional, but acceptable. May have a low to medium hop aroma, and can reflect almost any hop variety although citrusy, floral, fruity, and spicy notes are common. Clean fermentation profile.
<i>Flavor Profile</i>	One of the most approachable styles, a golden or blonde ale is an easy-drinking beer that is visually appealing and has no particularly dominating malt or hop characteristics. Rounded and smooth, it is an American classic known for its simplicity. Sometimes referred to as "golden ale." These beers can have honey, spices and fruit added, and may be fermented with lager or ale yeast.
<i>Bitterness</i>	15-28
<i>Commercial Examples</i>	Firestone Walker 805, Kona Big Wave Golden Ale, Real Ale Firemans #4 Blonde Ale, Russian River Aud Blonde, Victory Summer Love, Widmer Citra Summer Blonde Brew.
<i>Recommended Food Pairings</i>	Spaghetti with Meatballs, Tacos, Spicy Food, Pepper Jack Cheese

3-6

SRM (Appearance) pale to dark

3.8% - 5.5%

ABV (Alcohol By Volume) low to high

15-28%

IBU (Bitterness) low to high



Capture for more beer styles

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We're delighted to offer Good Fortune IPA craft beer, brewed by Common Roots Brewing Company out of Glens Falls, New York. This modern-style India Pale Ale is made with a unique blend of hops giving it a tropical aroma and citrusy finish – an ideal palate pal for our Signature bigger-than-life pub-style hamburgers.

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This summer, raise your glass to these perfect pairings!



BY KAREN LOGAN

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beer recipes



# BEER MARINADE

## *For Grilled Steak*



Serves 2 Prep time 15 mins. Cook time: 10 mins.

### INGREDIENTS:

2 steaks of your choice  
(sirloin, filet, ribeye)  
¼ cup American Brown Ale  
2-3 garlic cloves, minced  
1 tsp onion powder  
1 tbsp soy sauce

1 tbsp teriyaki sauce  
1 tbsp Worcestershire  
2 tbsp brown sugar  
1-2 tsp steak sauce  
½ tsp steak seasoning  
Pepper to taste  
1 tsp rosemary

### DIRECTIONS:

Mix all ingredients, except steak in a Ziplock bag or container. Add steak and massage marinade into the meat. Marinate steak 2-6 hours in the fridge. Take steaks out of fridge an hour before grilling. Grill steaks over medium high heat to your liking.



**Beer Pairing:**  
American Brown Ale

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BY KAREN LOGAN

# PINEAPPLE CHICKEN TACOS *and slaw*

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Serves 6 Prep time 30 mins. Cook time: 45 mins. in an InstaPot

## INGREDIENTS FOR CHICKEN:

1.5-2 pounds chicken breast &/or chicken thighs (boneless/skinless).  
2 cups fresh pineapple, finely chopped (or 1 can crushed pineapple) + juice  
1 jalapeno, finely chopped (save ¼ for slaw)  
1 cup red onion, chopped  
3 garlic cloves, finely chopped  
1 tbsp chili powder  
½ tbsp yellow mustard  
½ tbsp cumin  
1-2 tbsp chipotle in adobo sauce (finely chopped chipotle)  
½ - 1 tsp salt & pepper  
8 oz. New England IPA

## INGREDIENTS FOR SLAW:

½ cup mayo  
¼ cup olive oil  
1 tbsp beer  
1 tbsp water  
1 tbsp white vinegar  
1 garlic clove, minced  
1 tbsp minced red onion  
1 tbsp parsley (fresh preferred), finely chopped  
1 tbsp chives, finely chopped  
Dash of salt and pepper to taste  
1 bags or precut slaw mix

## DIRECTIONS:

Add all of the InstaPot ingredients to the InstaPot and cook on high pressure for 15 minutes. Quick-release pressure and shred chicken. To make slaw dressing, mix all the ingredients together, except the cabbage. Then mix in the cabbage.

Cooking Variation: Cook in slow cooker on low for 4-5 hours.

**Beer Pairing:**  
New England IPA



## TAP® NEW YORK CRAFT BEER & MUSIC FESTIVAL RETURNS TO HISTORIC SITE OF WOODSTOCK FOR SECOND YEAR

It's almost summertime! The sun is shining, the sky is blue, and Upstate New Yorkers are ready to get out and enjoy great beer, live music, and a good time. If you are one of those people, gather up your friends and get ready to party, because TAP® New York Craft Beer & Music Festival has just what the doctor ordered!

Previously known as TAP® New York Craft Beer & Food Festival, TAP® NY returns for its 24th year. It's the festival's second year at Bethel Woods Center for the Arts—a non-profit performance venue, museum and the historic site of the 1969 Woodstock festival. This year's event is shaped up to be two not-to-miss days of delicious New York State brewed beer, live music, and good times.

TAP® NY is widely known as the greatest celebration of craft beer made in New York State.

We're not talking about big-corporation beer that comes out of huge vats in a 300,000 sq. ft. production plant. We're talking about hand-made beer. Beer with enough personality and genuine taste to be called "craft-brewed." This is beer made with pride by people who truly enjoy quality, flavorful beer.

Started in 1998 and attended by over 100,000 beer lovers, TAP® NY is one of the largest and longest running craft beer festivals in the country. It's where brewers from all counties of the state and beer lovers from all over the world gather once a year to catch-up with friends, share their beers, and have a great time.

Now dubbed TAP® New York Craft Beer & Music Festival, this year's festival will tap into the history of Woodstock featuring live musical performances. Headliners include The Wailers on Saturday, with





special guest The Classy Wrecks starting at 1:30pm. Blues Traveler will headline on Sunday with special guests Black Dirt Bandits and Vanessa Collier. Live music starts at 12:30. Other new additions to this year's event include a food court celebrating staple foods from regions of New York (available for purchase). TAP® New York's iconic corn dogs will be included with each ticket.

"This year's Craft Beer and Music Festival combines New York's finest breweries with the breath-taking backdrop of the Sullivan Catskills and Bethel Woods music roots," said Eric Frances, CEO, Bethel Woods Center for the Arts. "At Bethel Woods, we strive to curate unforgettable experiences, and we are confident this year's two-day festival will leave a lasting impression on all of the event attendees."

As TAP® NY is recognized as one of the most prestigious beer competitions in the country, beer experts and guest judges will determine awards for best breweries and best beers in New York State. Judging will occur before the start of the festival and winners will be announced at the event. Funky or hoppy, dark or light, find your new favorite beer as you wander about the Bethel Woods campus sampling craft beverages from New York State's finest breweries. Check out the Beer Competition List [HERE](#).

"We are thrilled to once again partner with Bethel Woods after an unforgettable inaugural year on the grounds in 2022," said Nat Collins, founder, TAP® NY. "New York is home to more than 450 craft breweries – with such a broad selection, our goal is to help people find their new favorite craft beers and breweries."



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|---------------------------------------|--|
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| <i>Bridge and Tunnel Brewery</i>      | <i>Rip Van Winkle Brewing Company</i>  |
| <i>Brindle Haus Brewing Company</i>   | <i>Seneca Lake Brewing Company</i>     |
| <i>Common Roots Brewery</i>           | <i>Shrewd Fox Brewery LLC</i>          |
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## WHAT YOU CAN EXPECT:

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- **Unlimited sampling from more than 200 carefully crafted beers**
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- **Corn dogs (of course)**
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With all of these breweries on board and the powerful live music lineup, this year's TAP® New York Craft Beer & Music Festival is gearing up to be EPIC! So, gather up your friends, purchase your tickets and get ready to surround yourself with fellow beer and music lovers for 2 days of good times. Bringing the whole squad? Group Rates available here.

For more information and to purchase tickets, see [BethelWoodsCenter.org/TAPNY](https://BethelWoodsCenter.org/TAPNY).

This is a 21+ event and all attendees, including Designated Drivers, MUST be 21+ years of age. Photo ID required for entry.





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# Dancing Grain Farm Brewery

## BEER SAVES THE FAMILY FARM

**By Joanne McFadden**

How often do you get a chance to sip a cool pint of fresh craft beer while gazing out on the fields where Mother Nature grew the very ingredients used to create your drink? If you visit Dancing Grain Farm Brewery in Moreau, the answer would be every single time.

Customer Tom Stayer of Gansevoort who spent an evening relaxing at the farm with a group of friends summed it up like this: "It's local, and it's such an awesome location," he said. "It's hard to top the views."

While it is a great place to unwind as you enjoy the vistas, there's a rich story going on underneath the experience. Just about every element of the establishment, from its inception to every beer produced, has a tale to tell.

The farm itself is a main event at Dancing Grain as the brewery was born out of the Czub family's determination to save the family farm. Craft beer was the solution, and through a whole lot of sweat, hard work, business prowess and creative problem solving, the family has created the craft beer industry's equivalent of an estate winery where customers enjoy the freshest beer made from grains grown on site while taking in stunning views of the farm's 24 acres of cultivated fields.

Brewery founder Rachel McDermott, née Czub, grew up tooling around her family's farm alongside her father and uncle. She left the farm to attend Cornell University as her father and his father had decades before. After college, she

launched what she calls her "big girl career" as an investment banker, first in Houston and then New York City.



However, seven years later in 2016 after finding little joy and value in that work, she returned home to the farm where she was amazed at how big it had grown. But residential home builders and solar farm developers threatened that growth as they sought land to expand their own business enterprises. Like many other farmers, the Czub family found itself squeezed for acreage. McDermott explains that many farmers in New York State own a portion of their land, leasing the rest, and the available land as farming was dwindling.

About the time she returned, owners of a former dairy farm in Moreau offered the family the option to purchase the land they had been leasing. If they did not purchase the entire 308-acre farm themselves, they would lose the right to farm there, and it was land that they needed to grow their crops and keep the farm viable.

### PUSHING BACK

The Czub family decided to purchase the farm, and Rachel, drawing on her business experience, got the idea to make the farm more profitable by producing crops that are more valuable than the traditional crops her family had grown, specifically, crops used in craft brewing and distilling. "That's how the brewery came to life," she said. "That pound of grain that was worth 25 cents is now worth eight bucks. This is our way of kind of pushing back."

This pushback is a boon for craft beer



*The trip is worth it, especially in late summer when the fields are ablaze in vivid golden sunflowers. These are actually a cover crop that had the unintended benefit of being wildly popular with customers.*

lovers as Dancing Grain digs into the farm-to-glass concept, helping not only its own family, but other farmers as well as it explores which grains make for successful crops. “We launched a five-year trial that we funded ourselves to figure out what is going to grow best for us,” McDermott said. This came after they found that the genetics of the barley available to them were no longer suitable for the new business venture.

Drawing on the expertise of the Cornell College of Agriculture and Life Sciences that is working on breeding new varieties of barley for the craft brewing industry, they set out to find the best fit for Dancing Grain, a goal that



was not for the faint-hearted. According to Cornell, the brewing markets have one of the most stringent sets of quality standards of all the small grain markets. In addition, the humid climate in New York and in some years, the weather, decrease the chances of success. For example, this year, the ground never froze. “One year everything worked, and the next there were catastrophic losses due to drought or rain or viruses that result from the damp climate,” McDermott said.

Perseverance paid off, and McDermott has found two varieties of barley that work well—Violetta for winter barley and Robust for spring.

## BEER AS A CANVAS

Visitors to the Dancing Grain will find a variety of beers on tap including sours, kölsch, stouts, ales, IPAs and porters, each made with farm fresh ingredients grown right on property or at nearby farms.

“I think of our beers as a canvas for what

our farm and other New York State farms can produce,” McDermott said. Intentionally planted commodities as well as ingredients such as mint and Nasturtium flowers foraged from the woods drive the flavors and types of beer they brew.

“We tend to focus a little bit more on beers that really show off what we do as a farm brewery,” she said. For example, the farm makes its staple beer, “Cream of the Crop” cream ale, with Robust barley, the family’s own corn, and New York Cascade hops. “It’s pretty basic, but it’s awesome,” McDermott said. “It’s crushable. It’s inspired by those days in the shop when my dad and uncle were working on crops and it might have been a super-hot day or a really long day. It’s clean, it’s clear, it’s crisp, it’s refreshing.”

Dancing Grain uses its ales and lagers to highlight the herbs grown on the farm. “We put a lot of herbs into our beers because they offer a different level of complexity, and they show off different products of our farm,” McDermott said.

Since they started brewing in July 2021, they’ve produced 30 different beers, with a menu heavy on beers that showcase farm-grown ingredients. “We have more lagers and ales on tap than IPAs. IPAs don’t tell our story in the same way that other beers do,” she said. But IPA lovers need not worry. The menu does include IPAs, such as its session IPA “Gumbelievable.”

## MOTHER NATURE DICTATES

Like crops, many of Dancing Grain’s beers are seasonal. The beer available on tap is determined by what plants and other ingredients are in season. “We kind of let Mother Nature dictate what we can produce in a way, to an extent,” she said, admitting that this can be frustrating if an ingredient doesn’t grow back or is out of season. For example, one of its most famous beers to date was a blueberry sour, which customers still request. However, they have to wait until blueberries are in season because of the brewery’s high standard of using



only the freshest ingredients. “There’s a lot I do on a daily basis to ensure that things are kept fresh,” she said. “It’s not for the faint of heart; it’s a job, but it’s worth it. It really does come forth when you make your beer.”

The pumpkin beer planned for fall is a case in point. Head brewer Chris “Duffy” Dufrain

won’t be using cans of pumpkin puree to impart the popular fall flavor. Rather, he’ll be using pumpkins grown by Rachel’s husband and son that they’ll roast for four hours until they become caramelized. “It’s going to taste like a beer that’s a little elevated by the caramel from the pumpkins,” McDermott said.



This is one of the aspects that Dufrain thoroughly enjoys about creating the beers. “If they don’t have it on the farm, Rachel knows someone who does have it,” he said. “It’s great to have that type of freedom and accessibility. It’s so liberating.”

What’s available dictates what beers Dufrain will be brewing six months out. For example, now he’s thinking about what beer to make with the purple carrots that will be harvested later in the summer. He clearly enjoys the creativity that this aspect of working for a small brewery affords him. “I’ve got steady eddies that I keep on tap, but I’ve got an open fermenter,” he said. Here, he can try out new recipes. “It’s something that a lot of brewers don’t get to do,” said Dufrain, who worked at large-scale brewery Single Cut in Clifton Park for four years before eventually making his way to Dancing Grain.

McDermott and Dufrain work hand in hand in flavor development. She’ll tell the brewer what types of flowers, herbs and vegetables

she’s planting as well as what ingredients she can source locally. “We go to all local sources to get ingredients if we don’t have them ourselves,” McDermott said. The local aspect is paramount. “Really, the beer that we have and we’re focusing on producing is hyper locally focused. The water comes from the ground; the grain is in our backyard. Our beers tell the story that really good beer can be made in your backyard, and we get feedback that the beer is fresher or crisper.”

Dufrain works his magic in an area located directly behind the counter where customers order their drinks. This is the space that was the farm’s former shop where they fixed tractors. Large bay windows flipped vertically provide a view of the fields for those working inside and a glimpse of the gleaming tanks of the 3.5-barrel Fronhofer Brewhouse with four 7-barrel and four 3.5-barrel fermenters for customers seated at tables on the patio.

The brewery’s rural setting provided big challenges for brewing. “Building a brewery

in a rural setting turned out to be more complicated than I imagined,” McDermott said. There was no sewer or three-phase power, the preferred power for brewing systems. With the help of Fronhofer’s employees, they were able to reverse engineer the brewing system and switch it to single-phase power in order to have it work in Dancing Grain’s location.

Along with the freshest ingredients, it’s clear that Dufrain infuses the beer with pure love of the art of brewing. “I’m very fortunate to have wound up in the place I’m in now,” he said. “I still have to pinch myself. I’m super happy, and I’m not taking it for granted. This is what I want to do, and this is what I’m doing.” If you visit the taproom, you might catch the bearded Dufrain seated quietly in a corner watching people enjoy the beer. It’s one of his favorite parts of his job.







## ECO-FRIENDLY EQUALS GORGEOUS

Much of McDermott's extensive transformation of the farm has been largely focused on sustainability. "These beers are cleaner, and not just in your glass—they're better for the environment," she said. "Pretty much, there's no waste here, so everything is composted. It gets returned back to the soil." At summer's end, she'll be considering other sustainable elements such as malting on site and bringing in renewable forms of energy. "Hopefully in the future, we'll take our vertical integration further and actually malt on site," she said. Currently, Subversive Malting + Brewing in Catskill and Valley Malt in Holyoke, Massachusetts malt Dancing Grain's barley.

Part of Dancing Grain's efforts towards sustainability is purposely not distributing its beers. "Distribution is one of the biggest environmental sucks, carbon sucks," McDermott said. "You have to come here to get it."

She wants people to visit to experience not only the fresh craft beer but also the farm itself. "You're coming to our home," she said. "It's kind of the idea of becoming part of the family. The farm family tradition

doesn't have to be blood. It could be anybody that cares about the environment and where their food and beverages come from."

A large screen TV above the counter shows footage of the farm in various aspects of production and cultivation. Customers can even get their own hands dirty in McDermott's seed starting workshops. "We want people to engage with the farm and know that they're part of the farm and that they're making a difference," she said. "We want people to know when they come here that every dollar they spend goes to keeping this place going. That's our mission—the reason we make beer—and it's very personal."

The trip is worth it, especially in late summer when the fields are ablaze in vivid golden sunflowers. These are actually a cover crop that had the unintended benefit of being wildly popular with customers. "People are nuts about them," McDermott said. "They've been calling all winter asking about them." Planting cover crops is a sustainable farming practice that improves soil health, slows erosion and controls weeds and pests, among other benefits. The sunflowers bring up micronutrients that will eventually be tilled back down into the soil, making it richer for next season's grain crops.

Customers can enjoy the views from an open taproom that seats around 50 at high-top tables or in outdoor spaces including seating vignettes furnished with Adirondack chairs, low-top tables, and octagonal picnic tables with huge umbrellas. "You're sitting here looking over beautiful farmland...It's comforting," said Brian Langdon of Saratoga Springs who came to the farm with Stayer and other friends.

Along with a glass of beer, customers can grab a bite at a variety of different food trucks that are scheduled from March to October.

For the best experience, bring a hat and sunglasses. Come for the beer...and stay for the sunset. Fill a growler or purchase a crowler to take home. You won't be sorry.

Visit [dancinggrain.com](http://dancinggrain.com) to learn more about upcoming events including beer dinners, sunflower field opening, food truck schedule, a special new beer release and OutCrops concert on May 27.



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Daniel P. McCoy  
Albany County Executive

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# CALENDAR OF EVENTS

Researched and compiled by  
Karen Logan

## MAY

**5/4** -SingleCut North – Food: Two for the Road 5-8pm

Green Wolf Brewing – Trivia 7pm

Mixed Breed Brewing – Trivia 6:30pm

Common Roots Brewing – Beer & Doughnuts w/ Darling Doughnuts 6pm

**5/5**-Allied Brewing – Season Reopening w/ 5 house made ciders along with craft beer

Great Sacandaga Brewing – Trivia Nights Live (reso req)

Fort Orange Brewing – Music: Chuck Ayers 5:30pm

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

SingleCut North – Music: Grampfather & Of the Atlas. Food: Two for the Road

Frog Alley Brewing – Music: Third Rail Band 8:30pm

Northway Brewing – Music: Brendan Dailey 5:30pm

Paradox Brewing – Open Mic Night 5pm

Wayward Lane Brewing – Trike Night 6pm

Wolf Hollow Brewing – Music: Narrow North 6pm

**5/6**-Helderberg Mountain Brewing – Music: Mike Herman 4-7pm

Bye-I Brewing – Karaoke Night 6pm

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

Scotlander Brewing – Pups & Pints Kick off Party 12pm

Indian Ladder Farms – Ritz Carlton Trivia

Fort Orange Brewing – Nick's Light House Food Truck 2-6pm

Argyle Brewing (Cambridge) – 3rd Annual Great North Bike Race

Back Barn Brewing – Music: The Brokedown Band 4-7pm. Food: Cousins Maine Lobster Truck 1-7pm

Roe Jan Brewing – Music: Barbara Stein 1pm. Whinin' Boys 6pm

Frog Alley Brewing – Music: Kevin & Josh 2pm. Tom Nitti Project 8:30pm

Unified Brewing – Kentucky Derby Party 12pm

June Farms – Saturday Bar(n) Crawls – Beer tastings 11am-4pm \$40

**5/7** – National Homebrew Day & The Kentucky Derby

Nine Pin Cider Works – Tulip Fest 75 Paint& Sip

Argyle Brewing (Cambridge) – Music: Amy Rigby

Roe Jan Brewing – Music: Fred Gillen Jr. 1pm. Roe Jan Bluegrass Band 5pm

Paradox Brewing – Food: Pop-up Oyster Bar Co. 12pm

Whitman Brewing – Art pop-up

**5/8**-Fort Orange Brewing – All Things Albany Trivia Night 6pm

**5/9**-Indian Ladder Farms – Cider Pairing Dinner

Albany's Urban Orchard's 5th Anniversary 4-6pm

**5/10**-Adirondack Brewery – Coming Out of Hibernation Party! Customer appreciation event 4-7pm

Real McCoy – Paired Provisions: Beverage Pairing Dinner @ The Arts Center feat. Artist Adam Frelin. 6:30pm \$50/\$65

**5/11**-Bolton Landing Brewing – Paint & Sip 6pm

Indian Ladder Farms – Ritz Carlton Trivia 6pm

Argyle Brewing (Cambridge) – Music: Kuff Knotz & Christine Elise

SingleCut North – Food: Burger 21

Frog Alley Brewing – Music: Monkberry 6pm

Whitman Brewing – Trivia w/ That Trivia Guy 7pm

**5/12**-Argyle Brewing (Cambridge) – Music: Mojohand

Roe Jan Brewing – Music: Patrick Collins 6pm

SingleCut North – Food: Muddaddy Flats

Frog Alley Brewing – Music: Twenty

Ninety Six

Wolf Hollow Brewing – Music: Rusticator 6pm

**5/13**-Helderberg Mountain Brewing – Music: Red Haired Strangers. Food: At First Bite 4-7pm

Back Barn Brewing – Music: Frank Murry 4-7pm. Food: Outdoor Eats 3-7pm

Green Wolf Brewing – Music: Feral Children

Roe Jan Brewing – Music: Austin Bonk 1pm. Brendan Bartow 6pm

SingleCut North –Food: Cousins Maine Lobster 12-7pm

Frog Alley Brewing – Music: Wreckless Duo 5pm. Thompson Drive 8:30pm

Slickfin Brewing – Operation Give Back: Military Appreciation Day 3-10pm

Wolf Hollow Brewing – Love is Brewing Single Event 1-4pm

Albany Distilling Co. – 90's Party Patio Opening 6pm

### Albany Tulip Fest

**5/14**-Indian Ladder Farms – Inaugural Mother's Day Festival

Battle Hill Brewing – Mother's Day Brunch \$25

Fort Orange Brewing – Free pint for mom

Brown's Brewing Troy Taproom – Free pint for mom

Common Roots Brewing – Beers and Blooms (pop-up flower truck from Blooming Acres Farm) 12pm

Roe Jan Brewing – Music: Joel Blumert 6pm

SingleCut North – Mother's Day Brunch. Food: Smokin' the Good Stuff

Northway Brewing – Music: Sabrina Trueheart 2pm

Wolf Hollow Brewing – Mother's Day Brunch 11am-2pm

**5/16**-Nine Pin Cider Works – Trivia w/ Typhoid Mary 6:30pm

**5/17**-Paradox Brewing – Blood Orange Seasonal Beer Release: The Great Kolsch Affair

**5/18**-Argyle Brewing (Cambridge) – Music: Micah Schnabel

Nine Pin Cider Works – Music: Rees Shad & the Conversations 5pm

Fort Orange Brewing – Welcome Workforce Team Challenge Participants!

SingleCut North –Food: Burger 21

Frog Alley Brewing – Music: John Valby: Dr. Dirty! 8pm

**5/19**-Roe Jan Brewing – Music: Ian Giles & Yair Amster 6pm

Paradox Brewing – Open Mic Night 5pm

Wolf Hollow Brewing – Music: Everest Rising 6pm

**5/20**-Tap NY @ Bethel Woods

Artisanal Brew Works – Music: A Girl Named Genny 7pm

Helderberg Mountain Brewing – Music: IKO The Dog. Food Muddaddy Flats 4-7pm

Brown's Brewing Troy Taproom – Ritz Carlton Trivia 8:30pm 8th Annual Fun Run (Cancer Research benefit)

Fort Orange Brewing – Music: Rob Forman 5pm & Plated Palette Food Truck 2-6pm

Argyle Brewing (Greenwich) – Lucky Puppy Rescue @ Greenwich Lib

Argyle Brewing (Cambridge) – Music: Stephen Clair & Michael Eck

Back Barn Brewing – Music: Lucia & Levi 3-6pm & Buena Comida 3-7pm

Roe Jan Brewing – Music: Rob Bradley & Bob Green 1pm. Oliver Kress 6pm

SingleCut North – "Andypalooza" 6-9pm: Music: American Offline, Shortwave Radioband, The Sugar Hold, The Battenkillers. Food: Carmine's Wood Fired Pizzas.

Northway Brewing – Beer Summit Day! Music: Sam Luke 6pm

**5/21**-Tap NY @ Bethel Woods

Back Barn Brewing –Food: Buena Comida 2-6pm

Roe Jan Brewing – Music: Roe Jan Bluegrass Band 5pm

Brewery Ommegang – Car Show

Argyle Brewing (Cambridge) – Brunch w/ Bob

Wayward Lane Brewing – Yoga w/ Nicole 11am

Wolf Hollow Brewing – Brewing it Forward Relay for Life event 1-5pm

**5/22**-Minogue's Beverage Centers – Brewery Nights -meet 8 brewery representatives 6:30pm

**5/25**-Indian Ladder Farms – Ritz Carlton Trivia 6pm

**5/26**-Fort Orange Brewing – BINGO Night 5:30pm

Helderberg Mountain Brewing – Music: Acoustic Bluestones 5:30pm

Roe Jan Brewing – Music: Bunkhouse Boys 6pm

Northway Brewing – Music: Sam Luke 5:30pm

**5/27**-Nine Pin Cider Works – Nostalgia Night

Argyle Brewing (Cambridge) – Music: Dan DeVita

Helderberg Mountain Brewing – Music: Geezer. Food: Country Cafe 4-7pm

Roe Jan Brewing – Music: Frank Migliorelli & The Dirt Nappers 1pm. Ed Thorney & Greg Reiss 6pm

Wolf Hollow Brewing – Pints & Poses yoga 11am \$20. Music: Thom Powers & Friends 5pm

**5/26**-Scotlander Brewing – Music: Keanen Stark & Orion Kribs 6pm

SingleCut North – Food: Smith's Smokeshake

**5/28**-Roe Jan Brewing – Music: Garrin Benfield 5pm

**5/29**-SingleCut North – Open Memorial Day 12-7pm

5/30-6/3 Americade

**5/31**-Argyle Brewing (Cambridge) – Music: Rod MacDonald & Mark Dann

## JUNE

**6/1**-Mixed Breed Brewing – Trivia 6:30pm

Common Roots Brewing – Carousel of Colors IPA Release Party & Kick off Pride month 6pm

**6/2**-Fort Orange Brewing – Classic Crust Pizza Food Truck 5pm

Argyle Brewing (Cambridge) – Music: Northern Born

Great Sacandaga Brewing – Trivia Nights Live (reso req)

Roe Jan Brewing – Music: Joe Adee 6pm

SingleCut North – Food: Flaco's Tacos

Wolf Hollow Brewing – Music: Caity Gallagher 5:30pm

**6/3** – World Cider Day

Paradox Brewing – 9th Anniversary Party! 2-10pm

Great Sacandaga Brewing – 1st Annual Breadbane Gathering & Scottish Games

Back Barn Brewing – 2nd Annual Duanesburg Rocks Blindness Chicken BBQ w/ live music 1-8pm

Helderberg Mountain Brewing – Music: Off the Record. Food: High on the Hog BBQ 4-7pm

Mixed Breed Brewing – Take Steps Albany Fundraiser for Chrons & Colitis Foundation w/ DJ Mixitupny

Bye-I Brewing – Karaoke Night 6pm

Argyle Brewing (Cambridge) – Music: Dead to the Core

Roe Jan Brewing – Music: Mary Ann Palermo & First Take Band 6pm

SingleCut North – Music: Gozer & Black Tongue Reverend

Wolf Hollow Brewing – Build Your Own Growler Carrier 12pm

**6/4**-Roe Jan Brewing – Music: Fred Gillen Jr. 1pm. Roe Jan Bluegrass Band 5pm

Northway Brewing – Music: Josh Morris 2pm

Wolf Hollow Brewing – Mountain Rottie Rescue Fundraiser 1pm

**6/6**-Nine Pin Cider Works – Drag Show hosted by Typhoid Mary

**6/7**-Argyle Brewing (Cambridge) – Music: Road Rambler concert series Joy Askew

**6/8**-Indian Ladder Farms – Ritz Carlton Trivia 6pm

Argyle Brewing (Cambridge) – Music: Jacob Joliff

**6/9**-Back Barn Brewing – Music: Becca Frame & Brian Schafer 5-8pm

Roe Jan Brewing – Music: Chad McGloughlin 6pm

SingleCut North – Food: Muddaddy Flats

Northway Brewing – Music: Brendan Dailey 5:30pm

Collar City Pop – 5-9pm

**6/10**-Helderberg Mountain Brewing – Music: The Hawthornes. Food: The Country Café 4-7pm

Roe Jan Brewing – Music: Austin Bonk 6pm

SingleCut North – Music: Closet Classics 5-8pm. Food: Slidin' Dirty 12-7pm

Argyle Brewing (Greenwich) – Brady Waite Cornhole Tourney

Argyle Brewing (Cambridge) – Music: Laura Leigh Project

**6/11**-Argyle Brewing (Cambridge) – Music: The Homeless Gospel Choir

Roe Jan Brewing – Music: Michael Pagnani 5pm

**6/14**-Scotlander Brewing – Music: The Somewhat County Band 5:30pm

Argyle Brewing (Cambridge) – Music: Kevin Maul

**6/15**-SingleCut North – Food: Two for the Road

**6/16**-Argyle Brewing (Cambridge) – Music: Northern Born

Back Barn Brewing – Food: Outdoor Eats 4-7pm

Roe Jan Brewing – Music: Louis Watterson 6pm

Frog Alley Brewing – Music: Aquanett: 80's Hair & Metal Tribute 8:30pm

**6/17**-Indian Ladder Farms – Interactive Comedy Show: Zane Lamprey \$28+

Helderberg Mountain Brewing – Music: Becca Frame & The Tall Boys. Food: Muddaddy Flats 4-7pm

Argyle Brewing (Cambridge) – Music: Andrew David Weber

Great Sacandaga Brewing – Capital Region Veterans Memorial Fundraiser

Roe Jan Brewing – Music: GypZbilly 6pm

SingleCut North – Food: Two for the Road 12-7pm

Serious Brewing – Schultz & Dooley Brewiana Chapter Beer Collectibles Father's Day Weekend Show 12-4pm

June Farms – Saturday Bar(n) Crawls – Beer tastings 11am-4pm \$40

**6/18**-Roe Jan Brewing – Music: Roe Jan Bluegrass Band 5pm

SingleCut North – Happy Father's Day! Food: Two for the Road. Axe Throwing from The Lazy Axe

Northway Brewing – Music: Caity Gallagher 2pm

**6/21**-Argyle Brewing (Cambridge) – Music: Alex Nahas & Pat Stearns

Common Roots Brewing – Saratoga Pride Happy Hour 6pm

**6/23**-Roe Jan Brewing – Music: Warren Sieme 6pm

Northway Brewing – Music: Josh West 5:30pm

**6/24**-ADK Wine & Food Festival 11-am-6pm

Booze-a-Palooza Festival @ Saratoga Fairgrounds \$50+

Frog Alley Brewing – 1st Annual Brew-B-Que Competition + Festival (day 1)

Helderberg Mountain Brewing – Music: Moe Greene & The Dive Bar Juicers. Food: Dolan Dogs 4-7pm

Argyle Brewing (Cambridge) – Summer Solstice Festival

Back Barn Brewing – Music: Ben Yachuler 4-7pm. Food: Cousins Maine Lobster Truck 1-7pm

Roe Jan Brewing – Music: Rob Bradley & Bob Green 6pm

Wolf Hollow Brewing – Music: Gordon St. 6pm

Saratoga Jazz Fest

**6/25**-Argyle Brewing (Cambridge) – Music: The Sea The Sea

Roe Jan Brewing – Music: Rob O'Herin

SingleCut North – Food: The Bonsai Bar 12:30pm. Cousins Maine Lobster Truck 12-7pm

Frog Alley Brewing – 1st Annual Brew-B-Que Competition + Festival (day 2)

**6/25**- ADK Wine & Food Festival 11-am-6pm

**6/26**-Minogue's Beverage Centers – Brewery Nights -meet 8 brewery representatives 6:30pm

**6/28**-Argyle Brewing (Cambridge) – Music: Sydney Worthley

**6/30**-SingleCut North – Music: Caity Gallagher

Argyle Brewing (Cambridge) – Music: Curtis Stigers Hold

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## WEEKLY EVENTS

### SUNDAYS

Adirondack Brewery – Detox & Retox  
Yoga 11am \$15  
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

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

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

### WEDNESDAYS

Artisinal Brew Works – Trivia 7pm  
Active Ingredient Brewing – Trivia 6:30pm  
Nine Pine Cider Works – Hard Cider Iced Tea  
Slickfin Brewing – Trivia 6:30pm  
Great Flats Brewing – Trivia  
Other One Brewing – Trivia  
Wolf Hollow Brewing – BINGO 2nd/4th week  
City Beer Hall – Trivia

### THURSDAYS

Adirondack Brewery – Trivia 4pm  
Hank Hudson Brewing – Live music 6pm  
Wayward Lane Brewing – Open Jam, 1st/3rd  
week  
Wayward Lane Brewing – Trivia  
2nd/4th week 6pm  
Slikfin Brewing – Karaoke 6:30pm  
SingleCut North – Trivia w/ Quiz Night America  
Wolf Hollow Brewing – Trivia 1st/3rd week 6pm

### FRIDAYS

Brewery Ommegang – Summer Disc Gold League  
& Firepit Fridays (starts 5/26)  
Great Sacandaga Brewing – Hoppy Hour 4-7pm  
& food truck

### SATURDAYS

Great Sacandaga Brewing – Live Music 4-7pm  
& food truck  
S & S Farm Brewery – Live Music 5-9pm



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

## 47. Nine Pin Cider Works

929 Broadway, Albany, NY 12207  
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## 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

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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

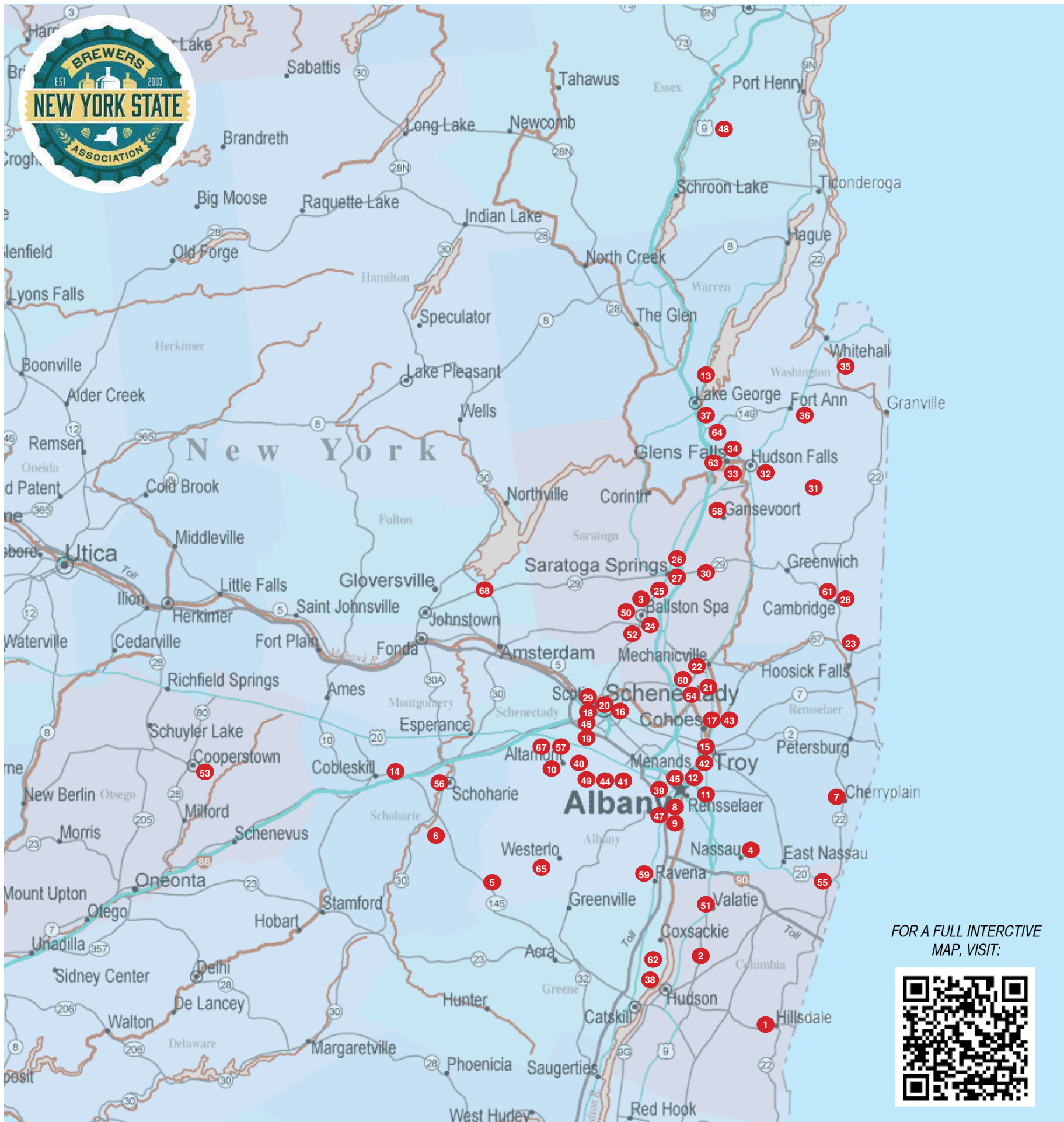
## 67. Allied Brewing Company

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

## 68. Great Sacandaga Brewing Co.

3647 NY-30, Broadalbin, NY 12025  
Ph: 518-883-7012



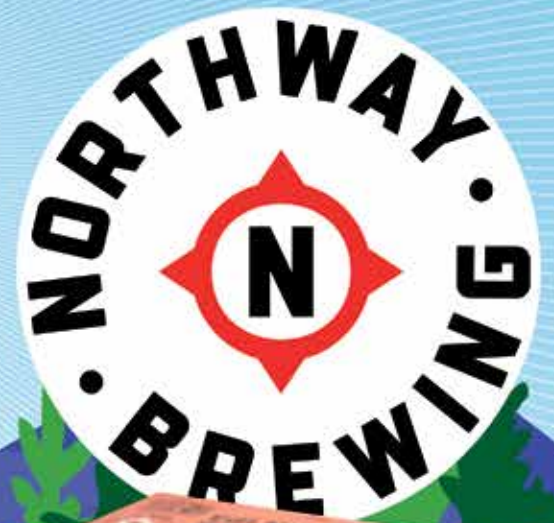


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# LOCAL DISTILLERS SUMMIT

## IT TAKES A CAPITAL DISTRICT

By James Peterson

In early March, just as Schenectady Distilling Company founder Ken Gibbons set about inventorying the dozens of whiskey-filled white oak barrels at his facility, he was struck by the potential of his aging warehouse occupants.

"I had all these barrels from a bunch of different distilleries, with varying age statements, each reflecting something unique about its authorship," Gibbons said. "But they all had one thing in common - an upstate [New York] origin. And I just had this urge to sample it all, to compare that variability against a geographic constant. All I was missing was a reason to tap into those barrels."

With that inspiration, Gibbons turned to New Scotland Spirits founder Jesse Sommer for support.

"He calls me up and goes 'I just came up with the perfect excuse for a party,'" Sommer told me at what would come to be called the first Upstate Distillers' Barrel Tasting Summit. "A couple emails later, here we are!"

On March 22, 2023, Gibbons, Sommer, and a motley array of farmers, coopers, distillers, and a maltster converged on the 36 Locks Tasting Room at the Schenectady Distilling Company to indulge in each other's craftsmanship. 'Twas a jovial affair, complete with catered dishes that expertly complemented the assortment of little bottles filled with "barrel pulls" for sampling.

Lots of brands were represented on-site, as the Schenectady Distilling Company contract distills several local outfits which then age (warehouse) their spirits in his facility. So, this was no mere networking event; it was, instead, a chance to see how differing ingredient inputs impacted the spirits, and to explore the fruits of a shared labor of love.

It was also an opportunity to share in-person gratitude with those otherwise encountered only over the phone and email. "This gathering isn't rewarding just because I'm hanging with other whiskey connoisseurs," said Sommer. "These guys are my company's brain trust, the ones who in some way contribute to the taste of my products."

Sommer's Albany County-based New Scotland Spirits produces the "Helderberg Whiskey" series of aged 5-year single malt, wheat, rye, and





bourbon whiskies; his bottles are adorned with labels that celebrate Capital Region imagery and his hometown of New Scotland, NY. Sommer is proud to call his whiskies a community effort.

“Everyone talks about the grain, the yeast, the water, the wood,” he said. “But the critical input is the people. Here right now, under one roof, we’ve got the farmer who grows our grain, the distiller who distilled it, the cooper whose barrels add the lion’s share of the flavor, the bottler who proofs the spirit before packaging... plus a whole slew of attorneys who’re probably good for something.”

Indeed. Sommer, a lawyer himself, isn’t the only one for whom the legal profession is a side-hustle; both Gibbons and Murray’s Fools proprietor Randall Beach are attorneys as well. That’s a good thing, because among the biggest challenges facing craft spirits operations is staying on the right side of complex state and federal law.

Notably, Gibbons is a board member of both the New York State Farm Bureau and the

New York State Distillers Guild, and additionally a “craft distilling instructor” at the SUNY Schenectady County Community College. He feels that part of his role as a member in the craft distilling community is to pay forward all the knowledge and assistance he’s received from industry colleagues, whether in the realm of legal compliance or the art-and-science of distilling. He says helping people break down barriers only benefits him, too.

“New Scotland Spirits is a great example [of the benefits of collaboration],” Gibbons said. “Jesse is a machine. In less than a year he assembled a dedicated team that believes in the mission, they’re on shelves and menus all over the Capital District, and you can’t escape him on social media. In promoting his brand and expanding that footprint, he’s brought lots of attention to our 36 Locks brand line. He’s probably live-streaming us [on social media] right now!”

Adirondack Barrel Cooperage founders Joe and Kelly Blazosky said they were humbled



by Sommer’s gratitude for their handcrafted charred white oak barrels but emphasized that they were just one small part of a much grander production process. The Blazoskys’ venture partner, Tony Hynes, was also in attendance with his daughter Krystle Wilkerson. Together, Hynes and Wilkerson have also just launched the Hoffman’s Ferry Rickhouse with the aim of supporting the burgeoning local craft spirits sector.

Additionally on hand were Tom Salisbury of the Convergence Craft maltouse, Higher Ground Distilling Company’s Dave Webber, Bill Parker and Phil Potak of RevSpirits Distillery & Meadery, Glens Falls Distillery’s Bernard Ettinger, Randall and Sarah Beach of the Murray’s Fools Distilling Company, and several others.

For me, the real thrill of attending this event was in bearing witness to the collegiality enjoyed among entrepreneurs who might otherwise be deemed competitors. It was remarkable to watch this assemblage of players from up and down the supply chain breaking bread and sipping their whiskies together.

It was a reminder that here in New York’s Capital District, the craft spirits are phenomenal—but the spirit of friendship is even better.

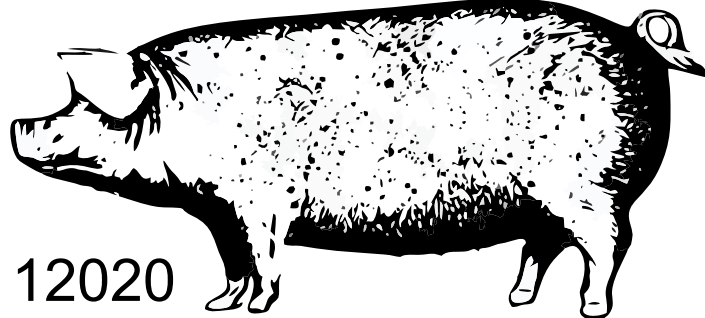


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# 7 QUESTIONS WITH OTHER ONE BEER COMPANY'S RANDY LEWIS

When Other One Brewing Company opened in March of 2022, Co-Founder Randy Lewis and his partners felt strongly that their beer was good and would be well-received. Little did they know that just a year later their beer would be becoming recognized as some of the best in the

Capital Region. We wanted to know more about Other One Brewing so we cruised up to their taproom on Route 9 in Halfmoon to pay a visit, sip some fine brews, and ask Randy...7 QUESTIONS:

**1) TBM: What style of beer was the first batch of beer that you ever brewed? When was that and how did it turn out?**

**RANDY:** It was a while ago in the early 90's. I bought an amber ale kit at the local homebrew shop. It was extract and corn sugar for bottling. It was darn awful, but I was proud that I brewed it. Friends that tasted it were kind, but oh - the looks were priceless. I was determined to get better at it.

**2) TBM: We are driving on a three-hour road trip to a brew fest. You're driving. What three bands/musicians/albums would we be listening to?**

**RANDY:** Great question, I love almost all genres of music but right now it would be any album by The Lone Bellow. Their latest album "Love song for Losers" is awesome. Next would be the Head and The Heart, their first self-titled album and I'd be cranking Wilco or John Prine as well.

**3) TBM: Is there a brewery or brewer that inspired you to "go for it" with a career in brewing?**

**RANDY:** I always wanted to open up a brewery, but the timing was never right. I have to give my son Eric credit for telling me to go for it, talking me into, and teaching me how to brew a New England style IPA and my wife and daughters for their support. Of course, my 3 partners Brian Hutchinson, Pete LaPan and Matt Stillitano are instrumental, we wouldn't be here without each other. We started this venture in Brian's garage during the pandemic. We are neighbors, friends, and work well together. We all have our jobs to

do and I'm grateful for them. Years ago, I was part-owner in a homebrew supply store with my friend Dave Heer and his brother Dean. We were right next door to Brown's Brewing, so we spent a lot of time there. The brewer at the time was Peter Martin and he and Gary Brown would show us the brew house and let us brew on the equipment a few times. I was hooked. I was involved in a garage brewery at my friend John Beale's in Troy and that's where I pretty much learned how to brew beer from guys that are much smarter than me.

**4) TBM: Wife? Kids? Pets?**

**RANDY:** My wife Tracy and I have been married 38 years, I have one son, Eric, and two daughters, Paige and Sydnie, plus 3 awesome grandchildren, Carleigh, Walker and Sunniva. Paige is responsible for the name of our flagship NEIPA called Sajulus. It's a made up word. When she was little she couldn't say fabulous so that's where Sajulus came from. Sydnie inspired the Australian and New Zealand hopped "Sydnie down under." Eric contributes recipes and is responsible for a favorite of ours "The Artful Dodger."

**5) TBM: What beer, that is not your own, is in your fridge right now, and on the regular?**

**RANDY:** mmm, right now I'm out of beer which is extremely rare. Usually, it's beer snobbery beer like Trillium, Tree House, Foam, BBCO, Beer Tree, Other Half and usually a few from local breweries. There's so much good local beer out there! I love to try new beer!

**6) TBM: What led you and your partners to name your brewery Other One Brewing Company?**

**RANDY:** Most people assume it's a Grateful Dead reference, it actually came from my granddaughter Carleigh. She referred to people with the same name as "other one." My son is Eric. His friend Pete has a son named Eric; she called Eric "other one." I'm papa and her great grandfather was papa "other one." We all struggled with a name until I suggested "Other One" and we loved it. It's all about family.

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

**RANDY:** We're a small taproom with a homey atmosphere. It's kind of like hanging in your friends finished basement with trivia, live music and good beer. Our mission statement is "To bring the community together the good old fashioned way - through good conversation, fun, laughs and some of the freshest tastiest locally brewed craft beer around! Cheers!"



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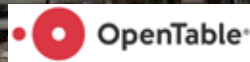
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## *Brite Vibes New York*

### **AN UNPARALLELED FESTIVAL EXPERIENCE**

BriteVibes™, New York's premier beer & music festival, returns to Heritage Hill Brewhouse this summer, this year for two days, July 14th and 15th. Located just outside of Syracuse in Pompey, NY, Heritage Hill sits on 300 acres of protected farmland. It also happens to reside on one of the highest points and center of New York State. 9 counties can be viewed from the venue, creating a perceived perspective of being "on top of the world".

"Our family is excited to be the new host of the BriteVibes Festival and we cannot wait for you to experience the beauty of our farm and location" said Dan Palladino, Owner of Heritage Hill Brewhouse "As host of Empire Farm Days, we know how to host a great event and by partnering with NYSBA we are going to collectively give you a full day experience you will never forget."

The weekend-long event will kick off Friday, July 14th (4-10PM) with



live music from NY favorites Transient Kicks and Grateful Dead tribute band, Dark Hollow, followed by an impressive firework display.

Saturday will feature live music throughout the day, artisan vendors, experiential exhibitors, games, and a craft beer tasting (2-6pm).

Over 45 New York State craft breweries will travel from every corner of the state to share their unique brews during the tasting portion of the event, offering something for both novice and advance beer enthusiasts alike. Many participating breweries were awarded medals in the New York State Craft Beer Competition, including Genesee Brewhouse, winner of the 2023 Governor's Craft Beer Cup. Tasting tickets can be purchased on-site, \$3 for 1 or \$25 for 10. Those who especially love craft beer can indulge in unlimited craft beer samplings (2-6pm Saturday) by pre-ordering a "Craft Beer Fanatic Pass" in advance while supply lasts.

"Whether you're a seasoned enthusiast, or brand new to the craft beer scene, Think NY, Drink NY® produced festivals offer a unique opportunity for everyone to experience and learn something new."

— Chloe Kay, Marketing & Communications Manager, NYSBA



Live musical performances will take place on BriteVibes' stage, which was recently awarded a Platinum "Crushie" for "Best Overall Stage Presence" in the International Craft Beer Marketing Awards. The weekend concert lineup features renowned New York State based performing artists including:

- The Old Main
- Root Shock
- Mike Powell
- Transient Kicks
- Dark Hallow
- **Headlining artist: to be announced**



BriteVibes was created to embrace the craft culture and community, offering an experience that extends beyond beer. Admission grants access to food vendors, artisans, and experiential exhibitors. Ticket holders can sip and shop, participate in activities like the BruBag tournament and keg throwing contest, or relax while enjoying views, tunes & brews.

General admission ranges from \$25-\$30 and includes free parking. Children under 12 are FREE all weekend long.

"We created BriteVibes to break the mold of the traditional beer festival model", said Paul Leone, executive director of the New York State Brewers Association. "We combine a New York State craft beer festival with live music, artisans, great food, games, fireworks, and to cap the night off, camping on-site at the farm, it's a full day of the best music and craft beer in the state".




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## GLENS FALLS' MEAN MAX BREW WORKS TO OPEN TROY TAPROOM – TROY, NY –



Mean Max Brew Works is Adding a Second Taproom in Troy. This satellite taproom will be right in the heart of Troy in the Burdett Building at 251 River Street in the Monument Square area. The Troy taproom will feature 14 Mean Max beers on tap, canned beer options, craft cocktails, and NY State wine. Like the Glens Falls location, Mean Max encourages patrons to order or bring food in from local restaurants, hang out, and have some beverages. Connect with Mean Max on Facebook and Instagram or visit MeanMaxBrew.com.

## ALLIED BREWING SET TO REOPEN ALTAMONT ORCHARDS TAPROOM – ALTAMONT, NY



Allied Brewing Company season re-opening May 5th. Additionally offering 5 House Made Hard Ciders to complement our popular Craft Beers. Serving farm to table pub fare grown on site. NYS Farm Brewery Craft Beers. NYS Hard Ciders, Wines and Spirits Thursday – Sundays. The brewery is located at Altamont Orchards, 6654 Dunnsville Rd in Altamont, NY.

## HELDERBERG MOUNTAIN BREWING COMPANY PRESENTS SUMMER MUSIC SEASON/NEW RELEASES – EAST BERNE, NY



Co-owner/Brewer Mike Wenzel tells TBM, “Our 2023 summer music season begins on Saturday May 6th and continues every Saturday afternoon from 4 - 7 PM through the end of September. Local bands and food trucks will be at the Tap Room each week. See the calendar of events pages for our scheduled events. Then, Two of our most popular summer beers are being released the first weekend of May as well! Our 100% NY ingredient Mill Dam Mexican Lager is an easy drinking lager beer for the warm summer months weighing in at only 4.7% ABV. Our Route 43 Bavarian Hefeweizen is also back this year and represents our take on the classic German style wheat beer and it is also made from 100% NY malts and hops. We have a total of 12 beers on tap and offer NY crafted wines and ciders as our goal is to offer something for everyone. We offer 32 oz. growler fills to go and offer growler fills of your personal 32 oz. or 64 oz. growler. We are a kid and pet friendly venue. Our hours are Wednesday 5 - 7 PM, Friday 5 - 8 PM, and Saturday 3 - 8 PM. We are only 10 minutes from Thatcher State Park. After a day of hiking, biking, and taking in the beauty of our local state park, swing by our place to complete your day!”

## GREAT SACANDAGA BREWING COMPANY TO HOST CAPITAL REGION VETERANS MEMORIAL “THE LEGACY PROJECT” FUNDRAISER EVENT - BROADALBIN, NY



Owner/Founder Erik Stevens encourages you to “Head on out to The Great Sacandaga Brewing Company on Saturday, June

17th, 2023, from 12-6PM for a fundraising event benefiting The Capital Region Veterans Memorial! There will be a silent auction from 1-4:30PM with items provided by the Broadalbin American Legion Post 337 and Broadalbin VFW Post 8690. A 50/50 raffle, and live music by \_\_\_ from 3-6PM. The Capital Region Veterans Memorial will be a tribute to the 11 New York Capital Region Counties Veterans and their families. Our goal is to honor our regions fallen while creating an environment in which Veterans and their families can share their experiences, share their emotions, and feel that they are not alone. The Capital Region Veterans Memorial will be an educational resource center for our youth to learn about and comprehend the historical reasons and results of the 7 campaigns. For more information about The Legacy Project, please visit our website [capitalregionveteransmemorial.org](http://capitalregionveteransmemorial.org).”

## MINOGUE'S BEVERAGE CENTER'S MALTA LOCATION TO HOST BREWERY NIGHTS

- MALTA, NY - Minogues Beverage Centers



have announced that they will be hosting “Brewery Nights” at their Malta location on Monday, May 22nd and on Monday, June 26th. General Manager, Angelo Malone tells us, “Come join us and meet the representatives from 8 different breweries while learning about the breweries and sampling their beer. Tickets are \$20 each or \$35 per couple. Tickets include sixteen 2 ounce samples, a snack pack, pint glass, and a 10% discount on purchases of beer from participating breweries. Participating Breweries for May 22nd include: Active Ingredient, Common Roots Brewing, Indian Ladder Farm Cidery & Brewery, Mean Max Brewing, Northway Brewing Co, Unified Beerworks, Whitman Brewing, and Wolf Hollow Brewing Company. Participating breweries for June 26th include: Brewery Ommegang, Frog Alley Brewing Co, Grow Brewing Co, Paradox Brewery, Saranac Brewery, Singlecut Beersmiths, Sloop Brewing Co, and Southern Tier Brewing Company A full list of participating breweries is available on our website and social media. These events are limited to 40 guests each, so get your tickets now before they all gone! To purchase tickets, please scan the QR code to Venmo and write in ‘Brewery event RSVP’ and the date of the event.” A portion of all proceeds will go to Ronald McDonald House. Beer for charity? Yes please!

## COMMON ROOTS ANNOUNCES UPCOMING EVENTS – SOUTH GLENS FALLS, NY



The brewery tells TBM “Join us for Beer & Doughnuts May 4th at 6pm. Join Darling Doughnuts at the Common Roots taproom for an evening of Doughnuts and beer! They will be pairing their confections with Common Roots beers, and 4-packs and Doughnuts will be available to-go to keep the good times going at home. Next is Beers & Blooms which is on May 14th (Mother’s Day) at 12noon. Join Blooming Acres Farm at the Common Roots taproom for a Flower Truck pop up on Mother’s Day. Come grab some beers & blooms for mom while enjoying

Sunday Brunch! Then, Carousel of Colors Release Party is on June 1st at 6pm. Kick off Pride Month at the Common Roots taproom with our annual release of Carousel of Colors IPA. Lastly, Saratoga Pride Happy Hour is on June 21st at 6pm. Join Saratoga Pride at the Common Roots taproom and celebrate their mission to foster and support a thriving LGBTQ+ community in our region!”

## EMPORIUM FARM BREWING EXPANDS THE FAMILY - RENNELLAER, NY-



Emporium Farm Brewery’s owners Roger and Anita Savoy, have two new grandsons! Russell, head brewer and father of Jackson, has brewed a new brew called Jackson’s NY Pale Ale for his son and Rowan’s West Coast IPA for his new nephew in California. We’ve been testing an historic 1911 Russell’s Ale and received great reviews. Russ brews that next week and it will be on tap in late May. Emporium will be at the Wynantskill weekly food truck night every Wednesday night next to North Greenbush town hall beginning May 24th through August 9th.

## ARGYLE BREWING RAMPS UP FOR BUSY SUMMER AT BOTH LOCATIONS – GREENWICH/CAMBRIDGE, NY



Founder Christopher Castrio tells TBM, “At both locations the food trucks are back and there’s always a game of cornhole ready to be played. Along with our regular line up on tap, Hop To It IPA, Woodland APA, Cute Little Blonde, Rough & Ready No.2 (Irish Ale), we have seasonal specials of Mango on Main, Summer Shandy and Cream Ale. In addition, we have plenty of cans and now 750ml bottles of our Cork & Cage Whiskey Barrel Raspberry Porter and Maple Porter series to enjoy.”

## PARADOX BREWING PRIDE BEER RAISING FUNDS FOR LOCAL LGBTQ+ NON-PROFIT ORGANIZATION - NORTH HUDSON, NY



An inspiring beer spreads awareness towards Upstate New York LGBTQ+ organization, Adirondack North Country Gender Alliance (ANCGA). In June 2022 Paradox Brewery released We Are All Different & That’s Okay, a New England Style IPA, in support of a local LGBTQ+ non-profit raising over \$2,000. With the success of last year’s fundraiser, Paradox Brewery is rereleasing We Are All Different & That’s Okay IPA with intention to assist the ANCGA in their message of raising awareness and support to the LGBTQ+ community - particularly in the Adirondack region of New York. We Are All Different & That’s Okay IPA is an homage to individuality while emphasizing empathy and kindness. Inspiration for this special brew came from 10-year-old Arlo DesLauriers, 5th grader at Schroon Lake Central School in Upstate New York. At the time, Arlo had created a simple drawing with an exceptional meaning celebrating differences. Arlo’s father Jake DesLauriers, a brewer at Paradox Brewery, proudly presented the small scale creation, hanging it up inside the production facility and sharing it with coworkers. Ideas were shared amongst the staff,

with a final decision on an upcoming IPA named after Arlo’s drawing. To take it a step farther, Arlo’s hand drawn picture was converted to a digitized beer label finalizing the We Are All Different & That’s Okay IPA concept. Kelly Metzgar, Executive Director of the ANCGA, is a long time Adirondack resident who continues to create a safe environment for LGBTQ+ individuals. “It is vital that we support our families and especially our children and youth as they grow mature into the wonderful and talented people they seek to become on their way to living their authentic lives. Your generosity in supporting Paradox Brewery’s efforts allows the ANCGA to offer new opportunities for LGBTQ+ focused educational programs and family friends events here in the Adirondack North Country region.” The release date of We Are All Different & That’s Okay is NOW AVAILABLE. Raffle tickets in support of the ANCGA will be available both in person and online for purchase until June 30th. On July 1st, a winner from the raffle will be chosen to receive Paradox Brewery merchandise and products. ANCGA will be hosting ‘Small Town Pride’ in Malone on June 4th and ‘Tri-Lakes Pride’ in Saranac Lake on June 25th. Taking place on a 177-year-old family owned farm, the festival celebrates the craft brewing industry’s intimate relationship with agriculture. The “Brewseum” at Heritage Hill showcases Central New York’s rich brewing history and artifacts. Farm to table eats and brews will also be available, including Strong Rope Brewery’s 100% NYS farm beers and Heritage Hill’s BBQ menu, offering savory creations made from grain and beef farmed on the property. Ticket holders are invited to camp on the scenic property Friday and Saturday night (reservation required) - tent camping and RV/campers welcome.

## ACTIVE INGREDIENT BREWING - MALTA, NY

Come to the brewery on Cinco de Mayo, for a new beer release and food specials. We have our two year anniversary party on 5/20, come for live music and a chance to win prizes. Our Gold medal winning fruited sour, Delta pH Bartlett Pear, will be back on tap and in cans by the end of May. The patio is now open, and you can now order food and drink via your phone, no waiting in line this summer!



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## LEADING NON-ALCOHOLIC CRAFT BEER MAKER ATHLETIC BREWING AND JETBLUE STRIKE FIRST-OF-ITS-KIND PARTNERSHIP - JetBlue

becomes the first major U.S. airline to serve non-alcoholic beer in the skies - MILFORD, Conn. and SAN DIEGO (May 1, 2023) – Athletic Brewing Company, America's leading producer of non-alcoholic craft beer, today announced that JetBlue will become the first major U.S. airline to sell non-alcoholic beer at 35,000 feet. Beginning in May 2023, JetBlue customers will be able to enjoy Athletic Brewing's award-winning Upside Dawn Golden on all domestic flights. "We're excited to take flight with JetBlue and allow flyers to relax at 35,000 feet with a great-tasting alternative to full-strength brews," said Bill Shufelt, Athletic Brewing co-founder & CEO. "This is a huge milestone for Athletic and a key partnership for us in the travel industry." According to a recent survey, one-third of Americans are trying to consume less alcohol in 2023. At the same time, year-to-date dollar sales of non-alcoholic beer are up 34%. Athletic Brewing is the second-largest non-alcoholic beer brand in the U.S., with dollar sales growing 94%. As the demand for non-alcoholic beverage options continues to grow, Athletic Brewing's Upside Dawn will provide a refreshing alternative for JetBlue customers who want to enjoy a brew without the effects of alcohol. "In our continued effort to provide customers with an onboard experience customized to their needs and preferences, JetBlue is proud to be the first major U.S. airline to serve non-alcoholic beer," said Mariya Stoyanova, director of product development, JetBlue. "We're thrilled to partner with industry leader Athletic Brewing to offer our customers the refreshing, balanced taste of a classic craft Golden without the alcohol." Upside Dawn is a bright and light-bodied brew that has been crafted to remove gluten. Crisp with floral and earthy notes, it is made with premium Vienna malt and a combination of English and American hops. Upside Dawn contains just 45 calories and 10 grams of carbohydrates. JetBlue customers can enjoy this new offering as part of the airline's commitment to providing high-quality, delicious food and beverage offerings for diverse palates. Athletic Brewing is the most decorated non-alcoholic brewer in the world, and Upside Dawn has won over a dozen international brewing awards for taste and quality. Launched in 2018, Athletic Brewing developed a proprietary brewing method to craft its award-winning non-alcoholic beers. The company doesn't rely on any alcohol removal techniques and fully ferments its brews to be less than 0.5% ABV, which is the legal limit for non-alcoholic beer in the U.S.

## GENESEE BREWERY'S TROPICAL PINEAPPLE KOLSCH RETURNS, MIXING IT UP AS RUBY RED KOLSCH'S PERFECT COMBINATION COMPANION - ROCHESTER, NY - The



Captain delivers... again! Tropical Pineapple Kolsch is now available in stores. Genesee Brewery's Tropical

Pineapple Kolsch celebrates its second year, after scoring the number one spot in the Brand-New Category in Upstate New York\* in 2022. With its tropical pineapple flavor, this bright golden ale has quickly become the perfect companion to Genesee's modern classic, Ruby Red Kolsch. Tropical Pineapple Kolsch is available in 12-packs of 12-ounce cans and on draft at select locations. "When we launched Tropical Pineapple Kolsch, we worried that it would cannibalize sales of Ruby Red Kolsch. But the exact opposite happened," said Inga Grote-Ebbs, Genesee brand director. "Fans purchased Tropical Pineapple Kolsch right alongside Ruby Red Kolsch, leading to the creation of a brand-new beer dubbed the "Captain's Mix." After the launch of Tropical Pineapple Kolsch, Genesee fans started combining Tropical Pineapple and Ruby Red Kolsch to create what Genesee now calls the "Captain's Mix." Fans became their own brewmaster, combining both Kolsches into one glass. The amount of each Kolsch added is up to the individual, but the result is the same for everyone; a personally customized and balanced tropical summer beer. The Genesee Brew House recently adopted the consumer trend. People can now try a "Captain's Mix," at the Brew House. While there, consumers can also pick up new Genesee Kolsch swag featuring the quirky, boat-loving, pipe-smoking captain. Tropical Pineapple Kolsch merchandise is available for purchase.

## TRÖEGS ANNOUNCES RETURN OF ONCE-A-YEAR PERPETUAL HAZE HAZY IPA - HERSHEY, PA - Tröegs Independent



Brewing announces the release of Perpetual Haze, a beer combining the clean, crisp bitterness of a West Coast IPA with the softness of a hazy. Envisioned as a companion to the popular

Perpetual IPA, Perpetual Haze was one of the first beers developed through the Hershey, PA, brewery's "Scratch Lab." Tröegs first introduced the 3-barrel Research and Development brewhouse in January 2020 as a launch pad for its 15-barrel small-batch Scratch brewhouse. "We took the DNA of Perpetual IPA and made some slight changes to the malt," explains Tröegs brewmaster and co-founding brother John Troegner. "The big differences are in the timing of the hops and a change in the yeast." In Perpetual Haze, later kettle hop additions and vigorous dry-hopping give way to fruitier flavors and aromas. Front and center are Citra and Cashmere, a hop combination that coaxes juicy notes of orange, passionfruit, and nectarine. Weighing in a 7.5% ABV, Perpetual Haze is smooth, hazy, and pillowy soft thanks to London 3 yeast and a grain bill featuring a blend of malted barley and raw wheat. Perpetual Haze Hazy IPA is available on draft and in 16-ounce cans across the brewery's entire distribution footprint. Additionally, look for 12-ounce cans of Perpetual Haze as part of the forthcoming Summer Better variety 15-pack, slated for an early May release.



## STONE BREWING PARTNERS WITH UKRAINE'S MOVA BREWING CO. - ESCONDIDO, CA - Stone

Brewing is collaborating with MOVA brewing co. (MOVA) in Dnipro, Ukraine. In a statement of solidarity, and in support of Stone's distribution partners in Kiev, proceeds of the beer will support those affected by the war on Ukraine. The collaboration brew will be available on draft at Stone Brewing locations in the United States and at locations throughout the world. When the war on Ukraine broke out in 2022, Stone Brewing's International Sales Team rallied their personal and professional networks to help Ukrainian refugees. They delivered food and critical supplies to the Ukrainian border and found homes for refugees, who they had bussed back to Berlin with them. During these efforts, the team learned that its partners at Wine Bureau in Kiev were among the countless businesses destroyed by bombings, and they connected with MOVA. As a brewery located on the frontlines, MOVA has experienced challenges but was fortunately spared destruction. Through it all, the MOVA team's resilience and actions have made the team stronger and closer than ever. Stone is honored to have worked with brewers at MOVA to collaborate on a 6% IPA brewed at Stone Brewing – Escondido. Using a combination of classic IPA hops and newer varieties, Mova / Stone Side By Side IPA has flavors of papaya, orange, strawberry and stone fruit with some dankness and sturdy bitterness. It's smooth and easy to drink. Mova / Stone Side By Side IPA tap handle art is designed by Ukrainian artist Dartsya Zironka, whose team is now active members of the Ukrainian army. Zironka's artwork inspired the name. A close look shows soldiers side-by-side with one having a slightly ghosted appearance – representative of the support offered in spirit from across the world. "Stone Brewing is proud to serve MOVA/ Stone Side By Side IPA across the world in a show of solidarity and to raise funds to help our friends at Wine Bureau rebuild," stated Sascha Brand, Director of International Markets. "Even though divided thousands of miles apart, Stone stands with the people of Ukraine in spirit – side by side." **QUICK FACTS** - Name: Mova / Stone Side By Side IPA. ABV: 6%. Availability: Limited Time, worldwide. Packaging: Draft only.

## MOLSON COORS PRODUCES 400,000 CANS OF WATER IN ANTICIPATION OF EMERGENCY COMMUNITY NEEDS NATIONWIDE - CHICAGO, IL - Molson Coors



Beverage Company (NYSE: TAP; TSX: TPX) has filled 400,000 cans of water at its brewery in Trenton, Ohio in anticipation of providing aid to communities across the country affected by hurricanes, tornadoes, winter storms, wildfires and other emergencies in the year to come. With the intensifying frequency and unpredictability of natural disasters, Molson Coors plans to distribute the water to local governments and non-profit agencies as their communities recover

from the challenges that lie ahead. Since launching our canned water program six years ago, we have seen the impact these cans of water can make for individuals, families and entire communities," said Michael Nordman, senior manager of community affairs for Molson Coors. "Our Trenton brewery plays an essential part in preparing for disasters and delivering aid to those in need of safe, clean drinking water." On the morning of April 17, the Trenton brewery, known for producing iconic brands that include Miller Lite, Coors Light and Miller High Life, paused operations on one of its canning lines to produce its annual run of water, which is stored at Molson Coors' brewery in Elkton, Virginia. Molson Coors has donated more than 2 million cans of clean drinking water since launching the program in 2017. Molson Coors operates the water donation program in partnership with Broomfield, Colo.-based Ball Corporation, which provides the 12-ounce cans, and Atlanta-based Graphic Packaging International, which donates the 12-pack cartons in which the cans are packaged. In addition to its water donation program, Molson Coors supports key local programs and initiatives that promote strong, thriving communities.

## AVERY BREWING ANNOUNCES NEW GOSE CON SANDIA SOUR ALE - BOULDER, CO - Avery Brewing, part of Mahou USA,



is excited to announce its latest addition to the brewery's year-round sour ale El Gose, Gose con Sandia. The balanced sea salt and lime combined with juicy watermelon is the perfect twist on a fan favorite. The original session sour ale, El Gose, is brought to an entirely new dimension with the creation of Gose con Sandia because of its subtly sweet, slightly tart taste. Gose con Sandia is a play on a Mexican cocktail known for combining lime and salt, which is where the Spanish name comes in, Avery Brewing Company Brewing Manager Josh Rapp said, adding that translation is "Gose with Watermelon." "The Gose is a time-honored German beer style with a rich history," Rapp said. "The traditional Gose has a hint of salinity from the salty Gose River and tartness from spontaneous fermentation. We wanted to pay homage to the Gose tradition by adding sea salt and lime to impart that salinity and tartness, and then added all-natural watermelon to the mix, giving this brew its signature refreshing taste. Gose con Sandia was first introduced in Avery Brewing's taproom last year as a pilot brew said, Avery Brewing Company General Manager Jesse Gershman. "We had been experimenting with fruit adjuncts to add to El Gose and had taproom trials with four different flavors: watermelon, blackberry, yuzu, and mango," Gershman said. "Within a week of adding 'Watermelon Gose' on draft, it was ranking among the highest selling beers in our taproom, and it was clear this flavor was a new fan-favorite." Avery Brewing is excited to officially announce that Gose con Sandia has been added to the year-round lineup and is available on draft now in our taproom. Gose con Sandia will also be available nationwide and in our 'Avery's Gear Shop,' which features to-go coolers in six-packs of 12-ounce cans.



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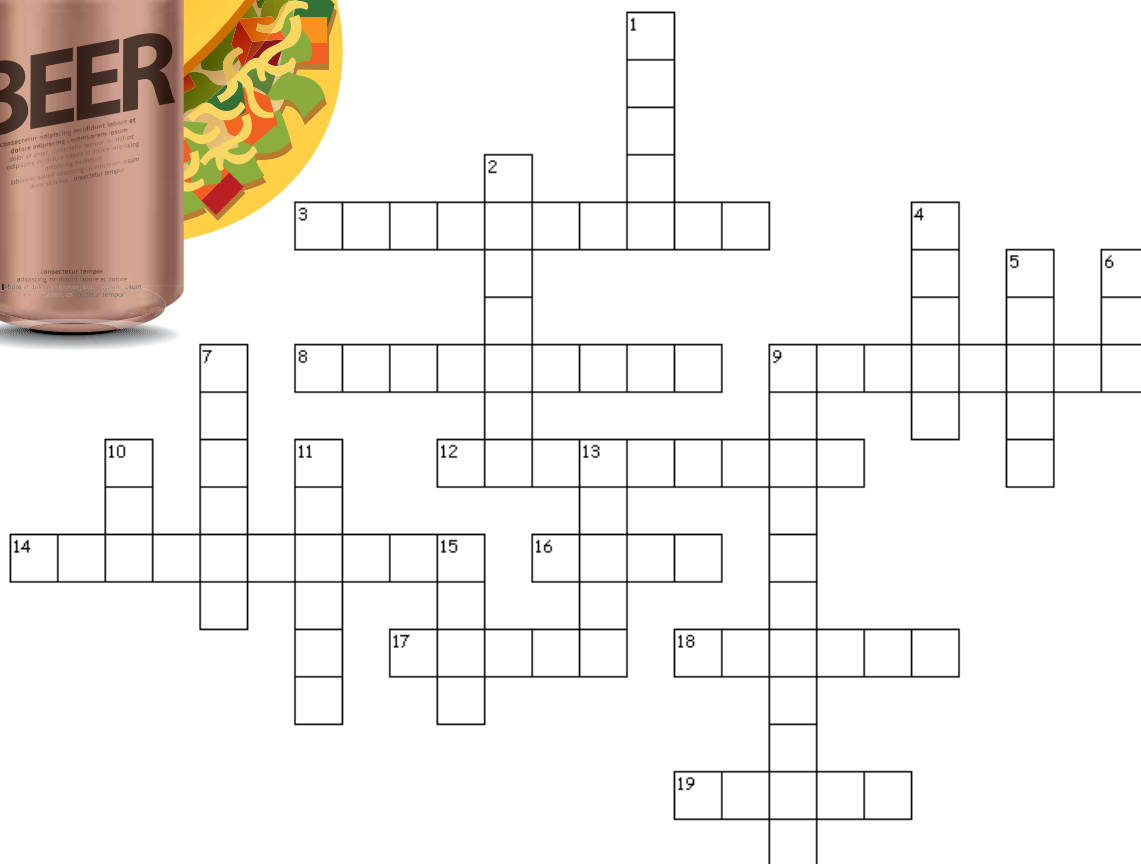
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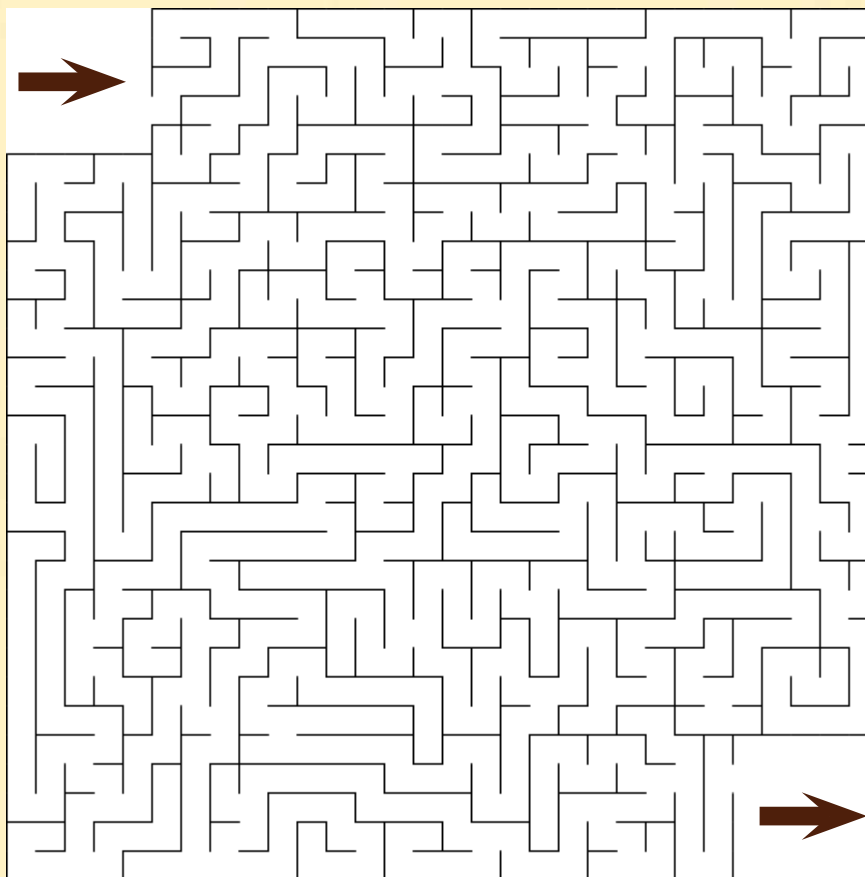
### ACROSS

3. HARMONY WITHIN FLAVOR PROFILES
8. HOW BEER FEELS IN YOUR MOUTH
9. CONTRADICTING FLAVORS
12. USING THE PROPER ONE MATTERS
14. CONTROLLED BY HOP CONTENT
16. OUR FAVORITE BEVERAGE
17. CHARRED FLAVOR
18. AROMA + TASTE
19. SNIFF IT

### DOWN

1. YOUR MEAL IS SERVED ON ONE
2. GETS YOU TIPSY
4. HOW POTATO CHIPS TASTE
5. MAKE FUN OF JEFF ROSS
6. CAN BE DONE WITH SCISSORS
7. MORNING BEVERAGE
9. TINY BUBBLES
10. CHEW THE \_\_\_\_
11. WHEN YOU HAVEN'T EATEN
13. HOW CANDY TASTES
15. CAUSES PUCKERING

Answers are in word search





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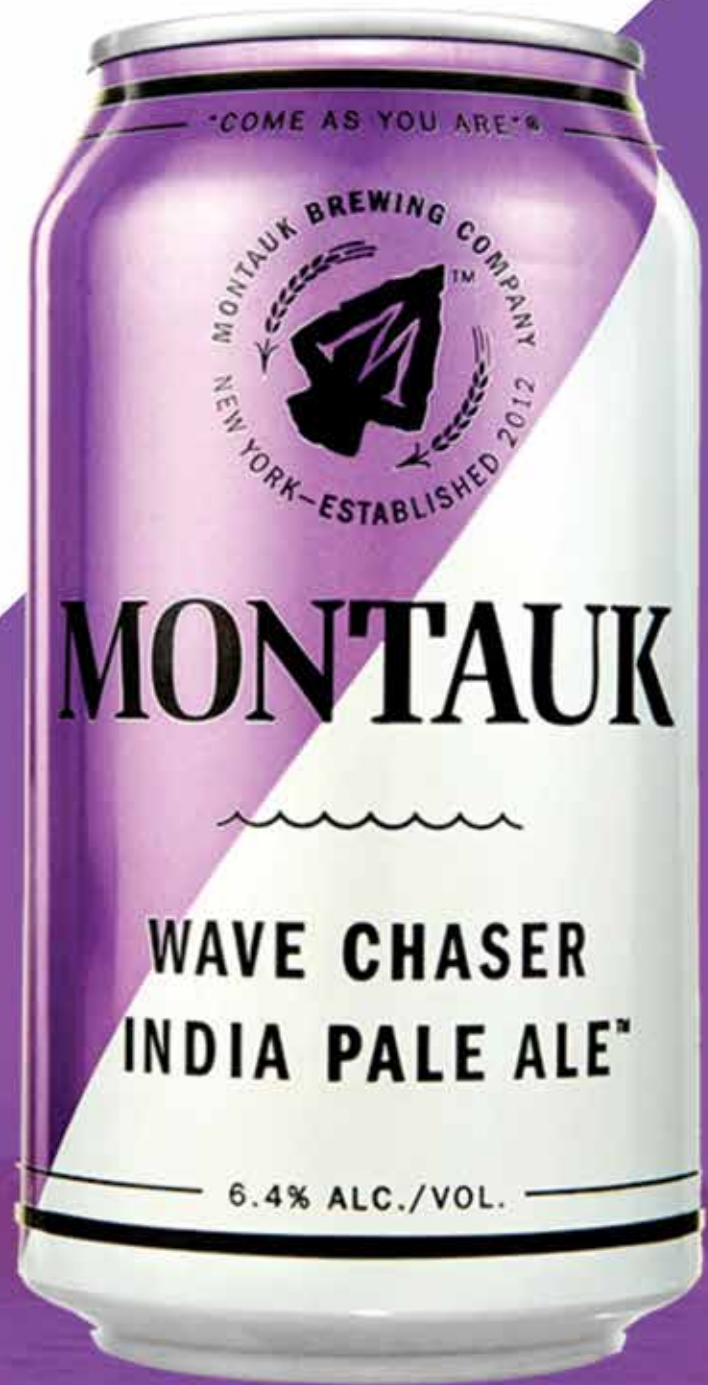
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