

MAY - JUNE 2021

True Brew

A Craft Beer Lifestyle Magazine

HOPS & CANNABIS KISSING COUSINS

BACK TO BUSINESS—
THE CRAFT BEER SCENE RE-EMERGES

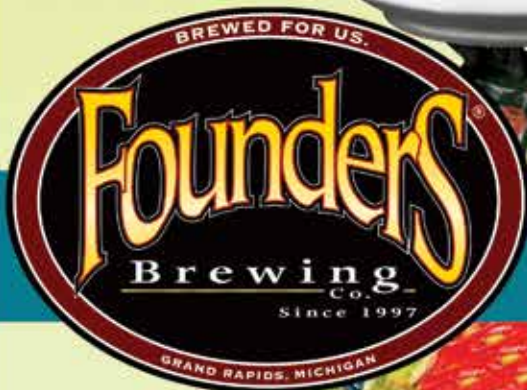
7 QUESTIONS WITH MATT SANFORD
FROM S&S FARM BREWERY

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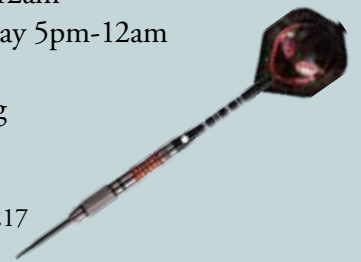


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True Brew Magazine May June 2021

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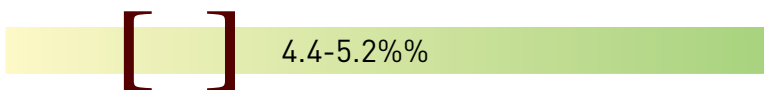


Beer Style of the Month

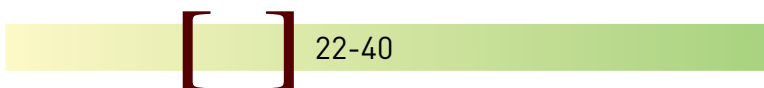
MAY (GERMAN PILSNER)



SRM (Appearance) pale to dark



ABV (Alcohol By Volume) low to high



IBU (Bitterness) low to high

<i>Origin</i>	Munich, Germany, Around 1870
<i>History</i>	Adapted from Czech Pilsner to suit brewing conditions in Germany, particularly water with higher mineral content and domestic hop varieties. This style became more popular after WWII as German brewing schools emphasized modern techniques. German Pils, along with its sister beer, Czech Pilsner, is the ancestor of the most widely produced beer styles today.
<i>Appearance</i>	Straw to light gold, brilliant to very clear, with a creamy, long-lasting white head.
<i>Aroma</i>	Medium-low to low grainy-sweet-rich malt character (often with a light honey and slightly toasted cracker quality) and distinctive flowery, spicy, or herbal hops. Clean fermentation profile. The hops are moderately-low to moderately-high but should not totally dominate the malt presence. One-dimensional examples are inferior to the more complex qualities when all ingredients are sensed.
<i>Flavor Profile</i>	Medium to high hop bitterness dominates the palate and lingers into the aftertaste. Moderate grainy-sweet malt character supports the hop bitterness. Low to high floral, spicy, or herbal hop flavor. Dry to medium-dry, crisp, well-attenuated finish with a bitter aftertaste and light malt flavor. Some versions have a soft finish with more of a malt flavor, but still with noticeable hop bitterness and flavor, with the balance still towards bitterness.
<i>Bitterness</i>	22-40 IBU's
<i>Commercial Examples</i>	König Pilsener, Left Hand Polestar Pils, Paulaner Premium Pils, Tröegs Sunshine Pils
<i>Recommended Food Pairings</i>	Muenster, Havarti, and Monterey Jack cheeses; salads; light seafood; salmon; tuna; trout; asparagus; Asian food; Mexican food; spicy food



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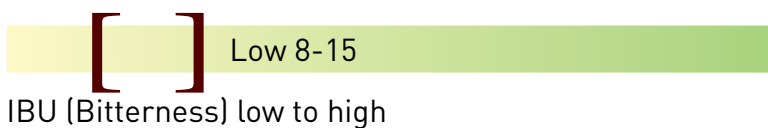
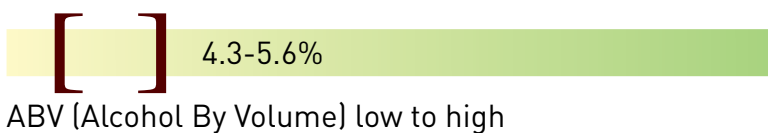
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Beer Style of the Month

JUNE (WEISSBIER)



<i>Origin</i>	Bavaria - 1872
<i>History</i>	While Bavaria has had a tradition of brewing wheat beer dating back hundreds of years, brewing wheat beer used to be reserved for Bavarian royalty only. Modern weissbier dates back to 1872 when Schneider began production. However, pale weissbier only became popular since the 1960s. It is quite popular today, particularly in southern Germany.
<i>Appearance</i>	Pale straw to gold in color. A very thick, long-lasting white head is a notable characteristic. The high protein content of wheat impairs clarity in an unfiltered beer, although the level of haze is somewhat variable.
<i>Aroma</i>	Moderate to strong phenols (usually clove) and fruity esters (typically banana). Hop aroma ranges from low to none. A light to moderate wheat aroma (which might be perceived as bready or grainy) may be present but other malt characteristics should not. Optional, but acceptable, aromatics can include a light to moderate vanilla character, and/or a faint bubblegum aroma.
<i>Flavor Profile</i>	Low to moderately strong banana and clove flavor. Optionally, a light to moderate vanilla character and/or faint bubblegum notes can accentuate the banana flavor, sweetness, and roundness; neither should be dominant if present. The soft, somewhat bready or grainy flavor of wheat is complementary, as is a slightly grainy-sweet malt character. Hop flavor is extremely low to none, and hop bitterness is very low to moderately low. Well-rounded, flavorful palate with a relatively dry finish.
<i>Bitterness</i>	Low - 8 - 15 IBU
<i>Commercial Examples</i>	Ayinger Bräu Weisse, HackerPschorr Weisse, Paulaner Hefe-Weizen Naturtrüb, Schneider Weisse Unser Original, Weihenstephaner Hefeweissbier
<i>Recommended Food Pairings</i>	Weissbier is extremely versatile and can pair well with almost any dish. It plays especially well with German fare, Seafood, Pork, and Summer Salads. Editors Note: Weissbier is a no-brainer for any Brunch!

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ASIAN *Beer Marinade*



FOR CHICKEN

BY KAREN LOGAN

Serves 3-4

Prep time: 15 minutes

Cook time: 15 minutes

INGREDIENTS:

2-3 chicken breasts (boneless, skinless)
4 oz Belgian White Ale
4 oz soy sauce
1 tbsp brown sugar
1 tbsp garlic powder
1 tbsp onion powder
1 tbsp ground ginger powder
2 tbsp lime juice
1 tbsp mirin (sweet sake)
1 tsp sracha
1 tbsp canola oil

DIRECTIONS:

Mix all ingredients, except chicken & canola oil, in a bowl. Cut chicken into small strips or chunks (1") and add to marinade. Marinate in fridge for 30 minutes. Heat oil in pan and cook chicken in skillet over medium-high heat. Cook until chicken is cooked through about 10 minutes.

Tips: adjust spices to your liking or use fresh. Add a tbsp of rice vinegar or apple cider vinegar for more tang. Reduce heat and simmer chicken with the extra marinade for a few minutes to thicken to have a little extra sauce. Serve over rice and with your favorite veggies.

Beer Pairing:
Belgian Amber Ale



Pair and share

Celebrate sunnier days with Pinnacle Sunrise, an American light lager from Bolton Landing Brewing Company, located on the shores of Lake George. This crisp and refreshing lager takes a shine to lean proteins like Market 32 Free From Chicken. Juicy, tasty and free from growth hormones, antibiotics and artificial ingredients, our tender chicken grills beautifully and pairs nicely with our featured craft beer. As warmer months open the door to outdoor entertaining, this tasty tandem is perfect for serving family and friends.

Both offerings are available at Price Chopper & Market 32.





BY KAREN LOGAN

Serves 4-6

Prep time: 10 minutes

Pressure Cooker time: 1 hour

INGREDIENTS:

1.5 -2 lbs. beef chuck roast
 6 oz Belgian White Ale
 3 oz lime juice
 3 oz beef stock (or water)
 3 garlic cloves
 1 onion (yellow or white)
 2 chipotles in adobo sauce
 ½ can Ro-Tel tomatoes (diced tomatoes & green chilies)
 2 tbsp cumin
 ½ tbsp coriander, optional
 2 tsp salt
 1 tbsp oil (olive or canola)

DIRECTIONS:

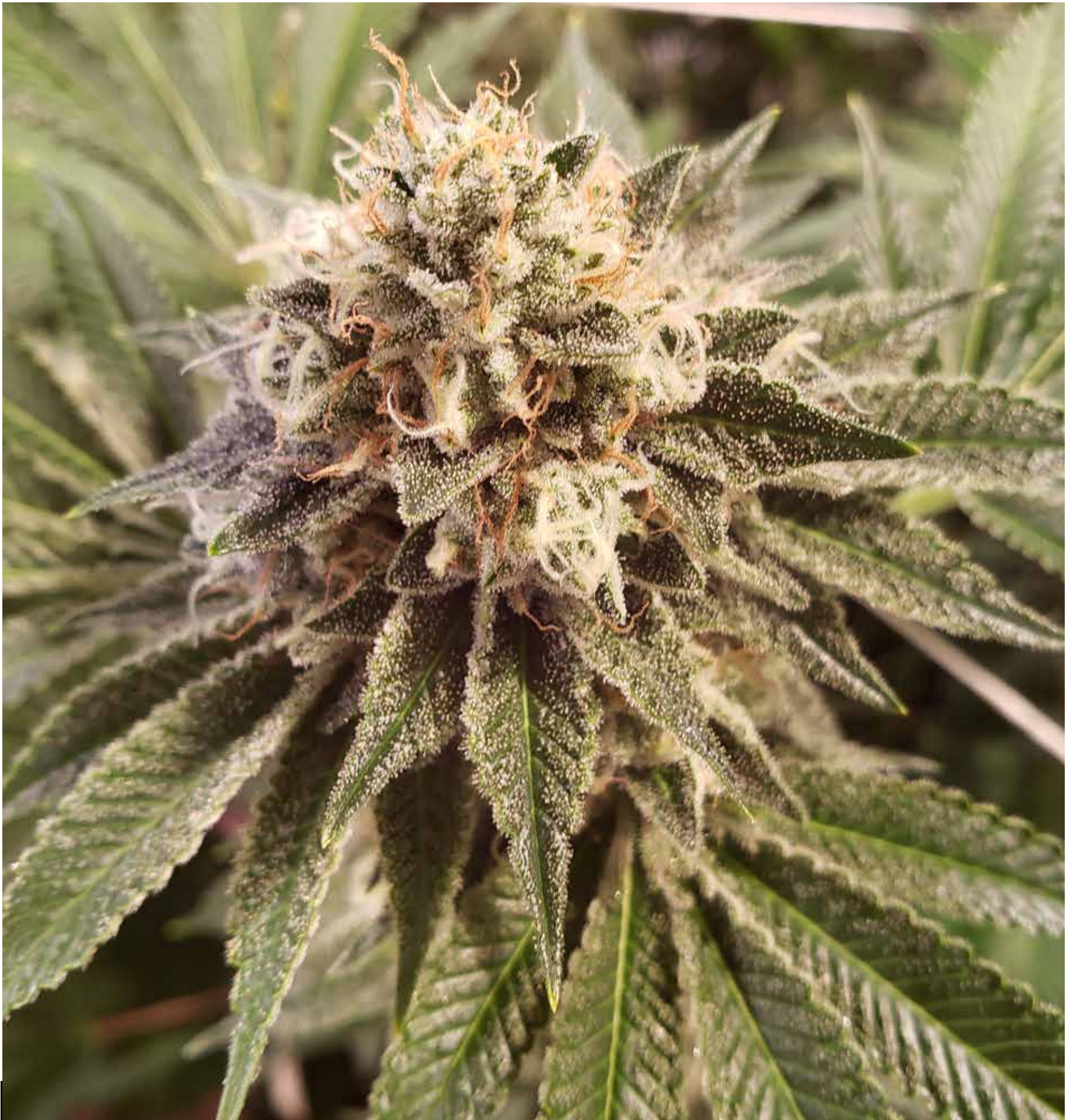
Blend beer, lime, beef stock, garlic, onion, chipotles, Ro-Tel and spices in a blender or food processor until saucy. Heat oil in bottom of pressure cooker (sauté function on Insta-pot) and brown beef on all sides. Pour blended sauce over beef and stir around. Set the pressure cooker on high and cook for 1 hour. Make sure you reference your pressure cooker's manual for safe sealing, cooking, & venting). Manually release heat after 1 hour and transfer meat to a serving dish. Shred the beef and add a little of the sauce from the pot to keep moist.

Want extra flavor? Add 2-3 bay leaves to the pot before cooking (remove after cooking). Add ¼ tsp of ground cloves to spice mix. Add 1-2 extra chipotles to the blend for heat.

No pressure cooker? No problem. Cook in 3-4 hours in your slow cooker (on high), braise in oven 275° or simmer on stovetop.

Serve with cilantro, limes, avocado, queso fresco & hot sauce on your favorite taco shell or with any of your favorite toppings.

Beer Pairing:
German Attbier



Hops and Cannabis

KISSING COUSINS

By, Cody Hitchcock

So, you have a passion for hops, but have you ever thought about smoking them? Well keep reading; it's possible you might be tempted to pack a little in your pipe by the end of this article! Did you know that the common 'hop' belongs to the same botanical family as Cannabis - Cannabaceae? Did you know that with both, only the females are harvested for consumption and the males largely considered a nuisance (what else is new)? As it turns out these plants have even more in common than most of us might realize.

Hops, of course, bring flavor and aroma as an ingredient in your favorite brews. This plant is absolutely essential to the art of brewing, and its many varieties provide distinguishing characteristics that are largely responsible for the variety of experiences you might have from one brew to the next. These qualities hold true for cannabis as well, and this relationship is worth investigating.

If you want to consider yourself a connoisseur smoker of well-crafted cannabis, it's just not enough to know a lot of awesome details about the bands in those sweet posters hanging from the walls in your mother's basement. Educated and experienced consumers know that the best experiences (no matter what that might be for you) rise from selecting "weed" varieties largely based upon compounds other than THC.

We certainly must admit that alcohol and THC have their merits — it's hard to argue with the meat and potatoes of psychoactivity. But we could all benefit a little more from adjusting our shopping cart decisions to match the subtle aromas and effects that stem from the plethora of more delicate and miraculous compounds produced by these plants.

It doesn't take a beer snob to know that selecting your experience based on highest alcohol content is probably a poor decision. The same idea applies to selecting cannabis based on highest THC potency. Let me explain. The art of cultivating quality hops and quality cannabis can be quite similar. The nuances you feel on the receiving end directly relate to everything involved in the growing process — from soil health to regional geographic environment, from fertilizers to drying and curing practices. In fact, you might not know it, but your favorite beer might be your favorite beer not only because of the variety (or varieties) of hops that have been used (even after considering other ingredients & brewing techniques), but also because of the specific methods used to actually grow those varieties.

Hop and cannabis preferences are both trending towards more aromatic and complex types of plants, with more nuance and sophistication. This also creates added benefits for the consumer. Both of these cousins are



HOPS

known for their extensive production and complexity of various organic compounds, many of which not only carry taste and aroma but also contribute to nutritional health and wellbeing, and still many others that interact with a complexity of physiological pathways— acting out numerous roles within the body and mind. I dare say, some of us can even feel it in our souls! Each specific variety of hops or cannabis on its own has enough diversity to create an incredible spread of entourage effects (various compounds coming together to modulate your overall experience). We can probably all agree that a good stout leaves you with a much different feel than a crisp lager, or at the very least we can recognize that whiskey-drunk and tequila-drunk mean riding on the back of vastly different beasts...

Let's all go ahead and agree to practice safe consumption.

You may have heard of “terroir.” The idea originates relative to grapes cultivated for wine, and it refers to the entire kit-and-kaboodle of every little detail involved in the entire cultivation process. It's a term becoming more and more adapted to referencing other crops as well. The nuanced effects from diverse and unique types of hops and/or cannabis more than qualify for a



terroir exploration. As a consumer, the fun you'll have diving into different varieties grown under different circumstances shouldn't just provide a new hobby, it will actually help guide you on a journey to find the absolute best experience possible, one that matches you as an individual. A certain drink or smoke ought to be your favorite not just because it tastes the best, but because it actually makes you feel better than other options. Okay, yes, taste is super important, but that also originates from all these specific nuances we've been talking about this whole time!

So how do you know which varieties of hops and cannabis are right for you? ***You might not even realize that your absolute favorite drink or smoke is still out there to be discovered!*** Each individual is different (especially you over there with turmeric coriander green apple spiced six pack in the fridge), and their experiences with the same products are ultimately different as well. To be honest, you really might be looking at a lot of trial and error, so you might have to drink a lot of beers or smoke a lot of weed (oh gosh, so sad). Of course, let's not do all of it at once. Come on now people, you know your mother was right when she said to “please be responsible.” And truly, I'll second that notion



CHEMODO DRAGON IN FULL BLOOM

as it pertains to mixing products that affect your motor skills right along with your judgement... Let's all go ahead and agree to practice safe consumption.

Where do I start this journey into the finer aspects of brews and smoke (or edibles, concentrates, the list goes on), you might ask? Well, there just so happens to be a state that has both an impressive spread of breweries and dispensaries; "colorful Colorado" they call it. Just about anywhere and everywhere in the state can provide you with a good number of options to explore your hop and cannabis preferences, but a certain someone with a little inside advice might suggest that the pinnacle of Colorado's finest lies about an hour north of Denver, just off either side of the i25 corridor in the triangle of cities that

comprises Northern Colorado. You've got Greeley, Loveland, and Fort Collins — all of which have an incredible selection of consumables of every variety. Fort Collins is perhaps most well-known for its impressive spread of microbreweries (Odell and New Belgium just to name a couple), and it just so happens Greeley is home to one of Colorado's most prestigious cannabis cultivations, Smokey's Cannabis Co, known for its "living soil" growing techniques, which provide more sophisticated complexes of all those incredible aforementioned compounds. All are highly recommended. So, get out and get going!

The overall theme here is don't settle for less. Try something new. Find what truly

makes you feel good. Sip on something delicate and complex. Smoke something euphoric and uplifting. These cousins might go together just enough to call 'em kissing cousins! But oh yeah, for the record, the author doesn't actually condone smoking hops...or kissing cousins, nor has he ever tried — at least not on purpose.

Cody Hitchcock is a horticulturist, cultivator, & avid researcher advocating for human and environmental health - invested in outreach and education to improve consumer awareness.





WHAT IS WHEAT BEER?

BY ALLAGASH BREWING CO.

A “wheat beer” refers to really any beer where a substantial portion of the grain used in brewing is wheat. In general, they’re hazy, citrusy, and have fuller mouthfeel. They’re also kind of a pain to brew.

Most craft beers you’ll find in a bar are brewed primarily with malted barley. The reason is straightforward: barley malt is easier to brew with. Wheat beers are exceptionally hard to brew because the proteins and starches in the grain want to bind, making it trickier to extract the sugars. These same proteins make wheat exceptional for baking (think stretchy pizza dough).

Some of the styles of beer that tend to use a high portion of wheat are hefeweizens, American wheat beers, and witbiers. We actually wrote up an entire blog dedicated to disentangling these three similar (but distinctly different) styles of beer. To make it simple, if you see “wheat beer” on the menu, here’s a feeling for what you can expect.

Hazy: most wheat beers will have a noticeable amount of haze to them. In the case of a wheat beer like our Allagash White, the haze is mostly made up of suspended proteins from the malted red wheat, raw white wheat and yeast. Not that every hazy beer has wheat in it; there are other ways to get haze. And for that matter, not every wheat beer is hazy; there’s one notable exception. The German kristallweizen is brewed with wheat and then filtered, making it bright and clear. But that’s definitely the exception, rather than the rule.

Creamy texture: In combination with barley, wheat creates a silky, creamy texture and a big, beautiful long-lasting



head on your beer. You’ll often find oats in wheat beer. Oats are great at creating more of a rich texture in beer.

Citrusy/Bready flavor notes: Wheat also tends to impart a bready, bright, lemony character to beer. In the case of a hefeweizen, that citrusy note is augmented by the banana/clove/bubblegum notes in the yeast. But while not all wheat beers use a fruit-forward and aromatic yeast, they’ll all share that nice citrusy, bready note.

Wheat beers aren’t made with 100% wheat. In Germany, to brew a “weissbier” there needs to be at least 50% wheat malt. Witbiers like Allagash White are generally made with around 20% unmalted wheat in the grain bill. American wheat beers, like a Bell’s Oberon, can have anywhere from 10% to 35% wheat. One of the main reasons no one brews with 100% wheat: you’d have a rough time emptying the lauter tun. In malted wheat, the wheat kernel doesn’t have husk material, so the wort (unfermented beer) can’t filter itself

like barley. If you hypothetically brewed a beer with 100% malted wheat, the wort would get caught up in a sludgy mess. Additionally, unmalted wheat doesn’t even have enough enzymes to convert its own starches into sugars. Again, barley to the rescue. Barley has the enzymatic power necessary to convert unmalted wheat starch into the simple sugars that the yeast can actually eat.

Interestingly, many breweries use wheat in their beer and don’t describe them as wheat beers at all. Many hazy, “New England-Style” IPAs have wheat, or oats, or both, to lend their creamy texture. In addition, plenty of farmhouse, or saison-style, beers may also have a relatively high portion of wheat, or other grains such as rye or spelt.



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Craft Beer Events

Researched and compiled by Karen Logan

Many breweries, bars & taprooms are open! Events are returning. Days & hours of operation may change, so check before you go!

SUNDAYS

Unified Brewworks – Ty's Taco-ria (12-6pm)

Rare Form – ½ off pizza

Saratoga City Tavern – Mug Day Fun Day 12pm (\$1 off mugs)

Beer Bones – Keg Kicking Sundays

MONDAYS

Saratoga City Tavern – BINGO 8pm

Tipsy Moose – Mac n' Cheese Mondays

Nine Pin - Date Night

Crossroads – Wing Night

TUESDAYS

Saratoga City Tavern – Trivia 8pm

Keegan Ales – Trivia

Mean Max Brew Works – Donut pairing (order on Wed)

WEDNESDAYS

Great Flats Brewing - Trivia

Beer Bones Taproom - Trivia

Mean Max Brew Works – Trivia

Nine Pin – Flight Nights

Henry Street Taproom – Shuffleboard Tourney

Argyle Brewing Greenwich – Open Mic Night w/ Thom Powers

THURSDAYS

Saratoga City Tavern – Karaoke 9pm

Fort Orange Brewing – Contactless Trivia

Bound by Fate – Trivia

Nostalgia Ale House & Wine Bar - Trivia

FRIDAYS

Unified Brewworks – Old Thyme Food Emporium Food Truck (4-9pm)

Single Cut North – Live music

Big Slide – Oyster Friday

Indian Ladder Farm Cidery & Brewery – Ramen Night

Crossroads Athens – Fish Fry

Brewery Ommegang – Fire Pit Fridays

Lionheart Pub & Brewery – Happy Hour Trivia

Frog Alley Brewing – Live music

Nostalgia Ale House & Wine Bar – DJ

Bound By Fate – Live music

SATURDAYS

Frog Alley Brewing – Live music

Helderberg Mountain Brewing – Live music

Single Cut North – food trucks

Unified Brewworks – Old Thyme Food Emporium Food Truck (12-9pm)

Fort Orange – food truck 3-7pm

May 1 (& beyond)

The Bull and Bee Meadery & Tasting Room
GRAND OPENING & Bottle Release.

Lionheart Reopened! 3-11pm daily

Indian Ladder Farms Cider and Brewery—
Baby Animal Days 5/1 -5/9 \$10

May 2

Brewery Ommegang – Crafts & Drafts—
guided succulent terrarium building 2pm

May 4

Nine Pin – PINGO 6-8pm

Ft. Orange Brewery – Star Wars Trivia Night
w/ Chuck Wagon Food Truck 5pm

Argyle Brewing Cambridge – Live music: Dan Navarro

May 5

Cinco De Mayo

Hudson Brewing – Cinco de Mayo w/ Guilty Pleasures Lite

Wolf Hollow Brewing Company – Can Release: El Lobo Loco Mexican Lager

Single Cut North – Flaco's Taco Baja Kitchen Food Truck

May 6

Fort Orange Brewery – Can release! Raspberry Blonde, DDH Nipper & Fortitude Experimental IPA Series Batch 6

May 7 – National Homebrew Day

May 7

Fort Orange Brewery – Mac Factor Food Truck

Argyle Brewing Cambridge – Live music: Moon

May 8

Fort Orange Brewery – Burger 21 Food Truck

Argyle Brewing Cambridge – Live music: Red Haired Strangers

The Real McCoy – Live music: The Rumble Kings w/ Suburban Kitchen Food Truck

May 9

Happy Mother's Day

Wolf Hollow Brewing Company – Mother's Day Brunch 11am-6pm

Bark Barn Brewing – Mom's Music, and Brew! w/ The Hangry Scot Food Truck

Fort Orange Brewery – Free pint for mom on Mother's Day

Argyle Brewing Cambridge – Brunch w/ Bob feat. Deb Cavanaugh

May 10 – 16 American Craft Beer Week – Support Your Local Breweries

May 12

Unified Brewworks – Food Truck: Two for the Road 4-8pm

May 13

Sierra Nevada Beer Dinner @ the Hideaway 6-8pm

Unified Brewworks – Food Truck: Say Cheez 518 4:30-8pm

May 14

The Real McCoy – Live music: Blue Express w/ Jimmy Makes Pizza Food Truck

May 15

The Real McCoy – Live music: Big Frank & Bargain Bingers

May 18

Mocha Lisa's – Not your average paint-n-sip

May 20

Unified Brewworks – Food Truck: The Hangry Scot 4:30 -7:30pm

May 23

Brewery Ommegang – Car Show 12pm

Ft. Orange Brewery – Yoga 11:30am

May 26

Unified Brewworks – Food Truck: Two for the Road 4-8pm

May 27 & 28

Brewery Ommegang – Avett Brothers

May 28

Argyle Brewing Greenwich – Live music: Barefoot Parrots

May 29

Back Barn Brewing – Live music: The Broke Down Band w/ Wagon Train BBQ 2-5pm

Fort Orange Brewery – Cousin's Maine Lobster Food Truck

May 30

Argyle Brewing Cambridge – Brunch w/ Bob & Dinner w/ Dave

May 31

Happy Memorial Day

June 1

Nine Pin- PINGO 6-8pm

June 2

Bound by Fate – Uke Meet Ups 6-7:30pm

June 5

Assabet Craft Beer & Food Truck Festival in Stow VT

Back Barn Brewing – Live music: Lucia & Levi w/ The Hangry Scot Food Truck 5-8pm

June 5 & 6

Plan Bee Farm Brewery - Oyster Party

June 12

The Real McCoy – Live music: Off the Record w/ Suburban Kitchen Food Truck

June 15

National Beer Day Britain

June 15

Mocha Lisa's – Not your average paint-n-sip

June 17

Unified Brewworks – Food Truck: The Hangry Scot 4:30-7:30pm

June 22

Suarez Family Brewery – 2nd Anniversary Party

June 26

Back Barn Brewing- Live music: Lucia & Levi w/ The Hangry Scot Food Truck 5-8pm

The Real McCoy – Live music: Big Frank & the Bargain Bingers w/ Charcoal Food Truck



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Back to Business!

As we enter a second summer of COVID-19, things are looking up. Breweries and better beer bars have made it through the worst of the lockdown restrictions, and now these establishments are looking forward to welcoming back craft beverage drinkers, as people get vaccinated and are more comfortable going out again. Here's a roundup of how some local places have weathered the pandemic and what they project for this summer.

By Joanne E. McFadden

FORT ORANGE BREWING

During the beginning of the pandemic, this Albany brewery shifted its business model from an events-based one, where pints and flights freely, to a model that focused primarily on to-go beer sales. They bought a crowler machine and increased mobile canning to every other month instead of the three to four times a year that it had been pre-pandemic.

Since late January, however, Fort Orange saw a turnaround in the number of customers coming in. "It's not 100 percent normal, but pretty close," said co-owner and chief marketing and com-

munications officer Jim Eaton. "I think the vaccine has helped."

In the 5,000-square-foot facility with the tap room occupying half of that, there are 12 socially distanced tables for inside seating. "We're blessed and fortunate that we do have such a large space. We're still able to accommodate decent-sized crowds on the weekends," he said. Now, with warmer weather, they've opened the garage door and patio, where the dog-friendly spaces can accommodate anywhere from 25 to 50 people in addition to inside seating.

Fort Orange has been hosting contactless trivia every Thursday and yoga sessions, as well as hosting a food truck every Saturday. "We are bringing people together again, which we weren't able to do at the height of the pandemic," Eaton said.

A particularly poignant moment for Eaton is when a group of vaccinated nurses and firemen came in to enjoy an outing together. "It's so uplifting from my perspective to see people feel comfortable and out and enjoying themselves," he said. "I hope that's the way we're heading, especially going into the summer."

WHITMAN BREWING COMPANY

Whitman Brewing Company in Saratoga Springs was only open for three months before New York went into lockdown. The brewery has weathered the COVID storm and is now gearing up for its second summer.

"We're just kind of taking it week by week," said brewery director Meg Thompson. "Increasing onsite consumption has been on our mind lately." The production team has been gearing up for more people coming out now that people are getting vaccinated, and they're figuring out a revised ratio between draft beer and cans.





At full capacity, the brewery's tap room accommodates 185 people, but due to maintain social distancing, it has kept indoor seating to 60. However, the business has opened up its Walt Café upstairs with its bar and lounge areas to seat an additional 40 guests on Fridays, Saturdays, and Sundays. "It's a more low-key vibe up there," Thompson said. The brewery instituted "Walt After Dark," offering coffee and tea cocktails in addition to its beer.

Whitman Brewing also has a patio that accommodates about 25 people. "It's nice and spacious," Thompson said. "It doesn't feel crowded, even when it's full."

The brewery has seen an increase in numbers of customers to the tap room. "We're noticing a lot more out of town numbers," she said.



COMMON ROOTS BREWING

For the first time, customers at Common Roots Brewing Company in South Glens falls will be able to experience the brewery's brand new \$6.5 million facility.



A year before the pandemic brought hardship to the world, Common Roots had endured its own catastrophe, a boiler fire that burned down the entire brewery. Father and son co-owners Bert Weber and Christian Weber set up operations at a temporary site and then rebuilt the brewery, opening in July 2020.

Opening at that point meant only for beer and food to go. "We took a really conservative approach," Christian Weber said. "We wanted to be as cautious as possible. Safety and human health are the most important. We put people before profits."

Now that its staff of around 30 have been vaccinated, and the brewery now occupies a larger space, the brewery will open on May 3 for on-premise dining and drinking. In addition to safety, one of the reasons for the long, slow rollout, as Weber describes it, is that they wanted to be able to offer customers the experience they had pre-pandemic. "The thing about

Common Roots is that it was always about community—a local watering hole,” Weber said. “People could come have a beer together, meet people, and catch up. When you can’t have that social interaction, it was a different experience for Common Roots. It’s not the experience people want when they come to us.” Now, Common Roots staff feel that they can safely provide that experience.

While they can accommodate up to 380 customers inside and outside at full capacity, the brewery will only open at one-third capacity so that they can have safe clustering of tables and chairs.

Weber credits the brewery’s staff for the company’s ability to navigate through the events of the past two years. “Our staff is phenomenal,” Weber said. “We could not have gotten through the fire and then the pandemic without such a wonderful group of people who have really been able to kind of take everything as it comes. I don’t even know

how to describe it. Our co-workers are so resilient, and they have such great attitudes.”

The staff at Common Roots is looking forward to opening the new facility and welcoming back an increased numbers of customers to a safe and fun environment.

UNIFIED BEER WORKS

Unified Beer Works in Malta did not open its bar last year, but now that all its staff have been vaccinated, they now feel comfortable having people sit at the bar. Additionally, they installed dividers for an added safety measure. “It won’t be the full bar as we knew it, but it’s going to be a little bit closer to normal,” said co-owner and brewer Erika Anderson.

When the weather warmed up, more customers started to come in, utilizing the brewery’s outdoor space to enjoy the weather and Unified’s selection of craft beers. “We’ve been doing a lot of pastry stout,” Anderson said. For example,

Unified makes “Dessert is Served Chocolate Cherry Chunk,” a stout-pastry that the menu describes as “kinda like chocolate covered cherries wrapped in a cookie, dipped in a rich, seductive stout.” “We’re definitely going to have some nice summer options for people,” she said.

NINE PIN CIDER WORKS

This hard cidery thrived during the pandemic’s winter months by setting up two private campfire arenas that people could book for two hours at a time to enjoy cider and food with just their own group. In addition, they invested in outdoor patio heaters, including a huge overhead heater that made the outdoor space “nice and toasty warm,” said Josh Whelan, director of marketing.

Now that summer is near, the campfire areas have been transformed into an outdoor patio area where about 36 people can sit. Nine Pin is also taking advantage of special permission from the City of Albany to expand its patio out onto the side of its building. “There are more options to sit in open air outdoor seating space, which makes people feel more comfortable,” Whelan said. “More people are getting vaccinated every day, and that has been a huge help in making people feel more comfortable about coming out.” Nine Pin’s staff is starting to see customers that they hadn’t seen since the start of the pandemic returning to enjoy its hard ciders, all crafted with locally sourced fruits.

This year, the cidery is introducing the Nine Pine Mobile Bar. It purchased an old horse trailer in February and spent a few months refurbishing it. The cidery will take its full mobile bar to private events in the state and set it up. They’ll





be offering an “all you can drink” option as well as the option for a cash bar.

Nine Pin is grateful for the support it has had from its customers. “The outpouring of support we got last year at this time was incredible and really helped us survive those really hard times, not to say that these times aren’t hard as well,” Whelan said.

THE RUCK

Prior to the pandemic, The Ruck in Troy had begun to focus attention on its food menu in addition to its large selection of craft beers. “We grew into more of a restaurant vibe in the last few years, thanks to Chef Rachel [Mabb] and her team,” said owner David Gardell. When the pandemic hit, this Executive Chef from Brooklyn had a large role in keeping business flowing with her innovative menu. “We leaned on Chef Rachel to be inventive and creative to get people to support us,” he said.

Fortunately, pre-pandemic, Gardell had made a large investment redoing the kitchen in order to accommodate increased business, including food delivery. “With our kitchen being redesigned, we were able to move into delivery pretty seamlessly,” Gardell said of when The Ruck shifted to delivery service when the lockdown began. “You’ve got to take all the silver linings with the grey cloud.”

The Ruck kept its taps running during the shutdown and limited reopening and purchased a crowler machine so that it could offer a takeout option for beer. “Keeping the draft flowing was crucial in our business model,” Gardell said.

Currently, The Ruck can seat around 55 people inside, but by opening its patio area, the restaurant and bar can seat an additional 50 people. Like other area establishments, The Ruck has seen increased numbers of customers this spring.

“I feel like once the alcohol and food purchase restrictions are removed, that it will be a big game changer, and I hope we will happen soon now that more vaccinations are being received,” Gardell said. He also hopes that the six-foot social distancing restriction will drop to three feet, as it has in schools. “That would really be a big difference maker for bars and restaurants.”

RARE FORM BREWING

During the early days of the pandemic, Troy’s Rare Form Brewing used its delivery van, nicknamed “White Lightning,” to do beer deliveries, getting its craft beer in the hands of area customers. Now, the brewery has started to see more people come into its taproom and outside space to enjoy an afternoon or evening out with good food and beer.

“It seems like a little bit each week—a small growth,” said owner Kevin Mullen. “People feel more comfortable getting out and about. There’s a little more normalcy.”

Rare Form has continued brewing new beers, and for the summer, people can enjoy beer slushies like the “Moxie Creamsicle” and “Peach Mind Fuzz Kölsch.”

The brewery has pizza available to order on site, and they allow people to bring in their own food as well.



BOOTLEGGERS ON BROADWAY

This better beer bar and restaurant in Troy has 38 draft lines with an eclectic craft beer selection. At the beginning of the pandemic, it had a great deal of inventory and fortunately, beer companies took much of that product back. “We had a lot of support from them,” said owner Nathan Rock.

The business had transitioned to primarily food takeout for months, but those days are over. While it had to reduce the number of beers it had on tap for much of the past year, the business has slowly been adding more taps back in and is up to 30 draft lines now. “I would say in the last month for sure, business has really picked up a lot,” Rock said.

Bootleggers on Broadway has an inside capacity of 350, and with current regulations, it can operate at 75 percent capacity. In addition, the City of Troy has allowed the brewery to move into parking spaces in front of the establishment as well as the sidewalk, affording Bootleggers an increased seating capacity. “I can already notice the difference in people coming out,” Rock said.

With summer around the bend, the bar and restaurant will be offering some new drinks, including slushies and frozen cocktails to beat the summer heat. Bootleggers offers a full food menu as well.



HENRY STREET TAPROOM

As COVID restrictions relax a bit and the number of vaccinated people is on the rise, Henry Street Taproom's owner Ryan McFadden has noticed a significant increase in the numbers of customers in the Saratoga Springs establishment, including customers that they haven't seen since the onset of the pandemic last year.

The restaurant and bar is back up to 80 percent staffing and has installed glass dividers at its bar and partitions in its dining room for COVID precautions. The city blocked off half of Henry Street so that the establishment will have a makeshift patio for the summer, where tables can be spaced six feet apart for customers' comfort. In total, Henry Street Taproom seats about 70 inside and an additional 40 outside.

While some breweries had shifted to cans versus kegs during the pandemic, McFadden hopes that they will switch back to kegs so that he can keep the best and most rare beers on draft for customers. “We hope they start distributing at a higher rate than they did the past year,” McFadden said. Henry Street also rolled out a new menu for the season, and McFadden is grateful that the curfew time was extended to midnight in mid-April.

“We're looking forward to getting back to business as it was before all this happened,” he said.

Hopefully, COVID-19 will soon be a thing of the past, and people can get back to enjoying the best that the local craft beverage industry has to offer.



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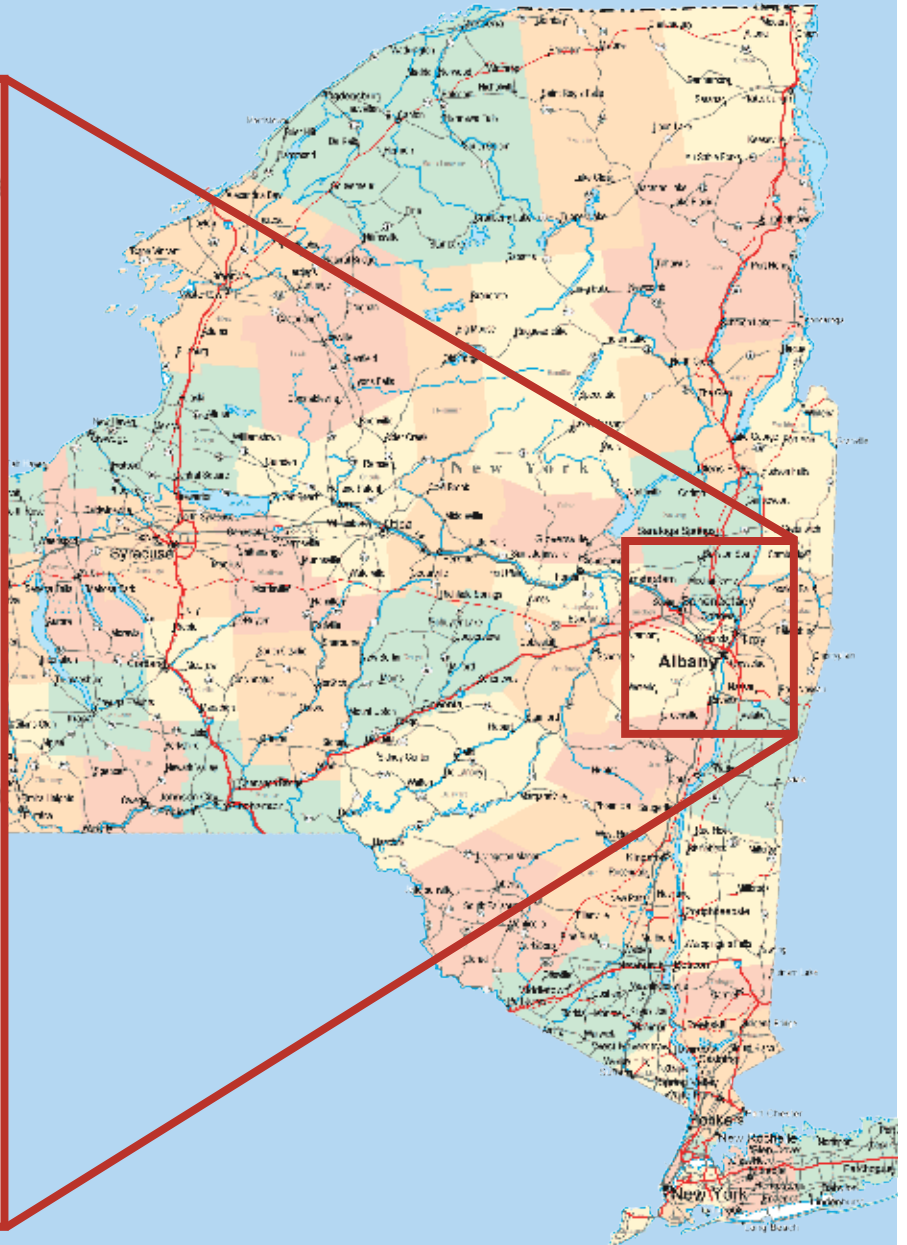
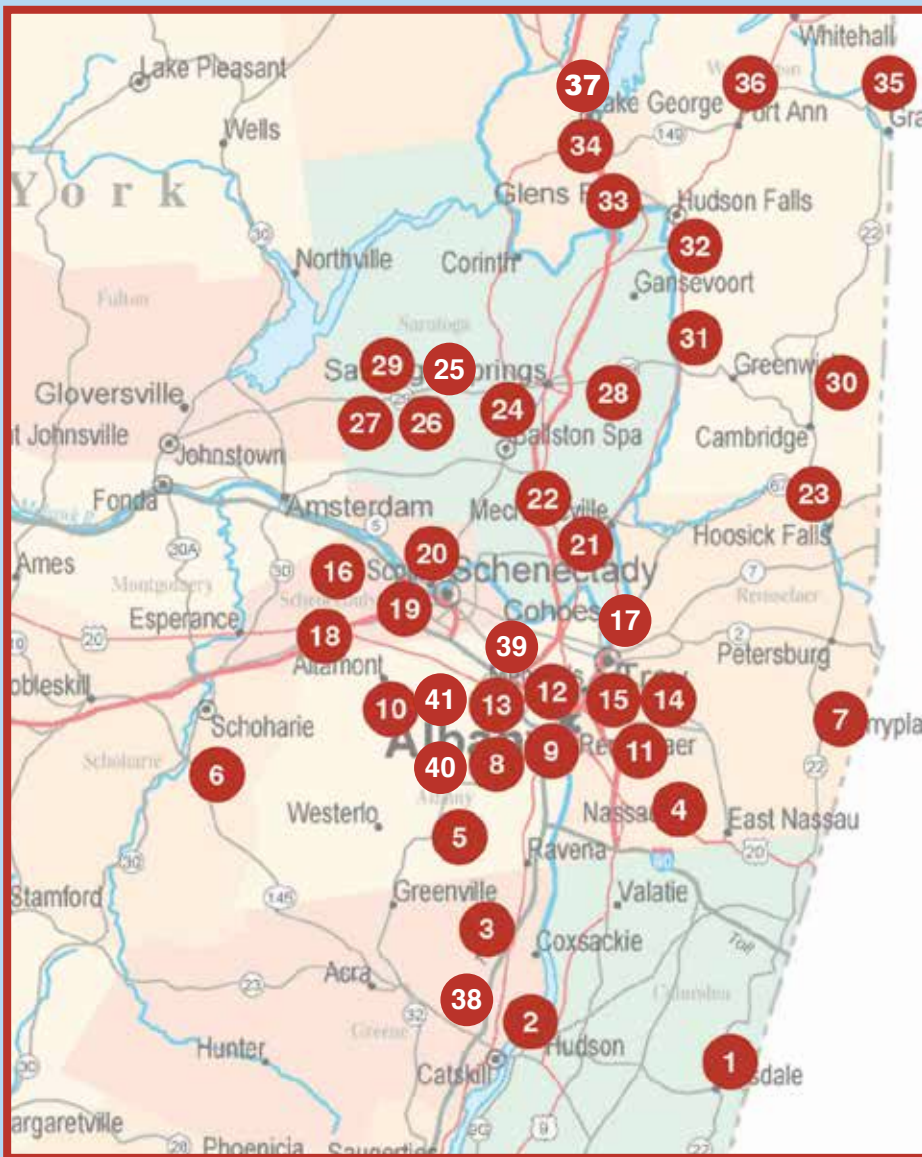
BREWERIES IN THE CAPITAL DISTRICT

According to the New York State Brewer's Association's website, in the order listed there.

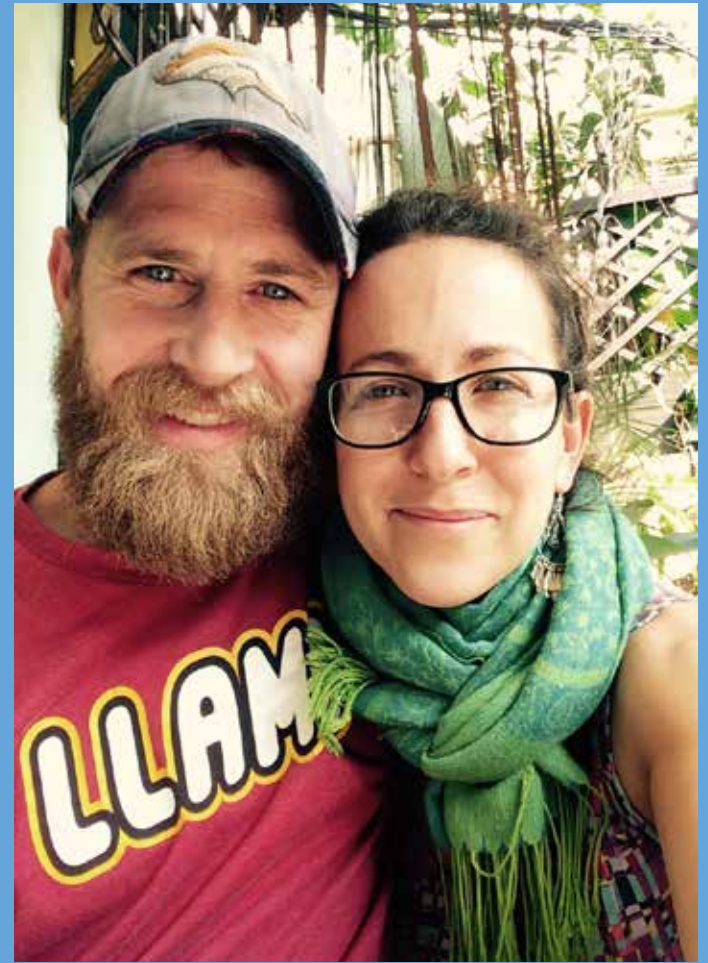
1. Roe Jan Brewing Co. 32 Anthony St Hillsdale New York 12529 Ph: 518-303-8080 www.roejanbrewing.com	15. Rare Form Brewing Company 90 Congress Street Troy New York 12180 Ph: 518-326-4303 www.rareformbrewing.com	28. Argyle Brewing Company One Main Street Greenwich New York 12834 Ph: 518-692-2585 www.argylebrewing.com
2. Chatham Brewing 59 Main Street Chatham New York 12037 Ph: 518-697-0202 www.chathambrewing.com	16. Back Barn Brewing Company 7082 Western Turnpike Duanesburg New York 12053 Ph: 518-709-8423 www.backbarnbrewing.com	29. Racing City Brewing Company 250 Excelsior Avenue Saratoga Springs New York 12866 Ph: 518-886-1271 www.racingcitybrewing.com
3. Honey Hollow Brewing Company 376 E Honey Hollow Road Earlton New York 12058 Ph: 518-966-5560 www.honeyhollowbrewery.com	17. Table 41 Brewing 188 Remsen Street Cohoes New York 12047 Ph: 518-414-2011 www.table41brewing.com	30. Bound By Fate Brewing 31 Ferry Street Schuylerville New York 12871 Ph: 518- 507-6246 www.boundbyfatebrewing.com
4. S&S Farm Brewery 174 Middle Road Nassau New York 12123 Ph: 518-336-0766 www.sandsbrewery.com	18. Frog Alley Brewing 108 State St Schenectady New York 12305 www.frogalleybrewing.com	31. Highlander Brewing Co. 453 County Rt. 47 Argyle New York 12809 www.hbcargyleny.com
5. Helderberg Brewery 26 County Route 353 Rensselaerville NY 12147 Ph: 518-872-7133 www.helderbergmountainbrewingcompany.com	19. Mad Jack Brewing at The Van Dyck Restaurant & Lounge 237 Union Street Schenectady New York 12305 Ph: 518-348-7999 www.vandycklounge.com	32. Slickfin Brewing Company LLC 147-149 Broadway Fort Edward NY 12828 Ph: 518-223-0264 www.slickfinbrewing.com
6. Green Wolf Brewing Company 315 Main Street Middleburgh New York 12122 Ph: 518-872-2503 www.greenwolfales.com	20. Druthers Brewing - Schenectady 221 Harborside Drive Schenectady New York 12305 www.druthersbrewing.com	33. Common Roots Brewing Company 58 Saratoga Avenue South Glens Falls New York 12803 Ph: 518-409-8248 www.commonrootsbrewing.com
7. The Beer Diviner 243 Bly Hollow Rd Cherry Plain New York 12040	21. Singlecut - North 6 Fairchild Square Clifton Park New York 12065 Ph: 518-406-3262 www.singlecut.com	34. Davidson Brothers Brewery 184 Glen Street Glens Falls New York 12801 Ph: 518-743-9026 www.davidsonbrothers.com
8. Lionheart Pub and Brewery 448 Madison Avenue Albany New York 12208 www.albanylionheartpub.com	22. Hank Hudson Brewing 17 Johnson Rd Mechanicville New York 12118 Ph: 518-664-1578 www.hankhudsonbrewing.com	35. Slate Town Brewing 31 Main Street Granville New York 12832 Ph: 518-345-5357 www.slatetownbrewing.com
9. CH Evans Brewing Co., Inc. at the Albany Pump Station 19 Quackenbush Square Albany NY 12207 Ph: 518-447-9000 www.evansale.com	23. Brown's Brewing Company 50 Factory Hill Road North Hoosick NY 12133 417 River St, Troy, NY 12180 Ph: 518-205-5049	36. Battle Hill Brewing Company 4 Charles St Fort Ann New York 12827 Ph: 518-639-1033 www.battlehillbrewing.com
10. Indian Ladder Farmstead Brewery and Cidery 342 Altamont Rd. Altamont NY 12009 Ph: (518) 768-7793 www.ilfcb.com	24. Unified Beerworks 7 Old Stonebreak Road Suite 4 Malta New York 12020 Ph: 518-289-5078 www.unified-beerworks.com	37. Adirondack Pub and Brewery 33 Canada St, Lake George, NY 12845 (518) 668-0002
11. Emporium Farm Brewery 472 N Greenbush Rd Rensselaer New York 12144 www.emporiumfarmbrewery.com	25. Artisanal Brew Works 41 Geyser Road Saratoga Springs NY 12866 Ph: 518-339-0698 www.artisanalbrewworks.com	38. Old Factory Brewing 628 Main St, Cairo, NY 12413
12. Druthers Brewing - Albany 1053 Broadway Albany NY 12204 Ph: 518-650-7996 www.druthersbrewing.com	26. Druthers Brewing - Saratoga Springs 381 Broadway Saratoga Springs New York 12866 Ph: 518-306-5275 www.druthersbrewing.com	39. Perfect World Brewing 1276 Broadway, Albany, NY 12204 (518) 368-7725
13. Perfect World Brewing 1276 Broadway (Rear) Albany New York 12204 Ph: 518-368-7725 www.perfectworldbrewing.com	27. Walt & Whitman Brewing 20 Lake Avenue Saratoga Springs New York 12866 Ph: 518-682-3602 www.waltandwhitmanbrewing.com	40. Mixed Breed Brewing 457 State Route 146 Guilderland Center, NY 12085 mixedbreedbrewing.com
14. Serious Brewing Co 116 Caverns Rd Howes Cave NY 12092 Ph: 518-826-4050 www.seriousbrewingco.com		41. The Warbler 155 Delaware Ave, Delmar, NY 12054



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7 QUESTIONS - S&S FARM BREWERY'S MATT SANFORD

By True Brew

S & S Farm Brewery has been welcoming guests and brewing up great beer at their gorgeous Nassau-based farm brewery since 2015. As they approach their 6 year anniversary, S & S is looking forward to welcoming patrons to enjoy their delicious brews and laid back atmosphere. While we do enjoy their beer and the farm, we wanted to know more about the person behind it. So, we decided to cruise out to their taproom to sit with Founder, Matt Sanford, indulge in his beers, and ask him **7 QUESTIONS:**

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

MATT: My passion for brewing came from a different spark than most other brewers, perhaps. While I have always had an appreciation for more flavorful brews, the reason we got into brewing had more to do with our family farm and community building. I live on the farm I grew up on, whose barns have laid dormant since our dairy cows left back in the 90s. My family had been thinking of ways to revitalize our farm and when the farm brewery bill got implemented a few years back, we saw it as an opportunity to bring life back into the place. While my memories as a child were of kicking around in a hay barn, milking cows and building hay forts, the memories my daughter will have of her childhood will be that of a farm brewery and involve a lot more people than I was ever exposed to. Building these memories for her, the rest of my family and the larger community has been at the forefront of my mind throughout the growth of our business. I am inspired by people and places that make folks feel welcome from the moment they arrive. I am passionate about creating that with our brewery. I think I can speak for my whole family (who created this brewery together) when I say that our passion and inspiration for creating S&S Brewery stems from this.

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

MATT: I am driving a 1989 GMC Conversion Van and I am listening to Phish maybe "1998 Vernon Downs", Primus "Frizzle Fry", and Grateful Dead "Mars Hotel". Primus to get me pumped up, the Dead because it is a nostalgic road trip album for me, and Phish well, no explanation needed. Maybe if I was really lucky I would be heading to a phish/brew festival.

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

MATT: I love to travel and fish. Nothing like sitting on beautiful beach with feet in the sand, relaxing with a fishing pole in one hand and cold local brew in the other. If I am lucky I catch something, if not, no worries, I am happy to spend hours trying.

TBM: What non-S&S brews are in your fridge on the regular?

MATT: When time allows, I like to enjoy brews from some of our neighboring breweries such as : Chatham Brewing, Wolf Hollow, Great Flats, Unified, and Common Roots. I also like to stock up on some beer from Naptime Liquid Creation down in Blauvelt, NY. Alex is the brewer down there and he is really creating some special stuff. Unfortunately, none of these fine brewery's beers are currently in my fridge at the moment. Spring is the start of our busy season so we don't get to leave the farm much. However, our good friend John, is always dropping off some stellar IPAs for us to enjoy. The ones currently in our fridge are: Other Half "Monsoon" and "Mosaic Daydream", and Grimm "Spiritual Consultant".

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

MATT: This is a tough one and hard to narrow down to three. There are so many historical icons I would like to sit down and share a beer with. Man, I guess I am going to go big here. I believe that our world is starving for positive change and a meeting between these unrivaled visionaries would undoubtedly be the catalyst: Jesus Christ, Dr. Martin Luther King Jr., and Elon Musk.

TBM: Wife? Kids? Pets?

MATT: I am fortunate to spend lots of time with my wonderful wife Shaina, 3 year old daughter Mira, my dog Juno, cat Stripers and miniature donkeys Gertie and Banjo. I feel truly blessed to have the family that I have.

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

MATT: In addition to seeking out beer and breweries for the incredible beers they offer, consider breweries as community centers—a place to meet new people and make new friends, which is one of the coolest parts of the brewery culture. So if you find yourself needing time away from technology or social media go out and have a pint and chat with a stranger! Who knows, they might become a new friend. In a world that can seem so divided at times, one thing that most of us can agree on is that a good beer is fantastic and a good beer with great people is even better.



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ADIRONDACK PUB & BREWERY EXPANDS OUTDOOR DINING - LAKE GEORGE, NY



Marketing Director, Ian Anderson explains, "Fortunately, Adirondack Pub & Brewery has had a safe and successful run since COVID has started. The pub has been just as busy as normal and, thankfully, our staff and customers have remained healthy. We produced our own hand sanitizer in the distillery, which proudly has been donated to a number of area businesses and is also available to the general public. As far as the upcoming season goes; we anticipate this summer to be pretty crazy in Lake George as people get vaccinated and want to get back to some type of normal life. We are working diligently to get everything in order to handle that and we are truly looking forward to it. Therefore, we will be expanding our outdoor dining/seating area which will allow for more outdoor space. We are thinking it will be a sort-of campground style theme, allowing us to accommodate guests that just want a beer and quick appetizer. This was kind of how we used our "beer garden" before covid, but that has obviously changed a lot of things. As the restrictions are being lifted we're hoping to get back to this model. Also, we're now offering online ordering for pick-up dining. Come on up to Lake George! We look forward to seeing you."

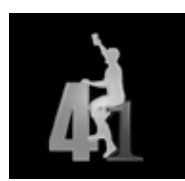
BOUND BY FATE ADDS LIVE MUSIC FOR SUMMER FRIDAYS - SCHUYLERVILLE, NY



Megan Joyce tells TBM, "Bound By Fate Brewing is thrilled to welcome back live music to the taproom Fridays 6-9 for the summer! Weather permitting, we'll be jamming outside overlooking the water. And of course, we'll continue hosting Trivia Night every Thursday - the first question gets fired off at 6! Our newest collaboration beer, Friends From Other Places brewed with Unified Beerworks, will be released in May! And we are excited for the return of some favorites including Piña Piñata, Prismatic, Boat Bridge, and a variety of our Lupu series of NEIPAs. Also, with the return of warmer weather, we'll be expanding our hours to include Wednesdays from 3-9 starting in June. Last, but certainly not least, we will be opening a full kitchen really soon and bringing a menu of food offerings back to the taproom. Follow us on social media for updates on all our events, beer releases and more! Cheers!"

Send us your news and notes
info@truebrewmagazine.com

SPRING HAS SPRUNG AT TABLE 41 BREWING - COHOES, NY



Founder Bobby Bellard tells True Brew, "New and exciting times at Table 41 brewing!!! As spring has sprung and summer is on the doorstep we have begun crafting a spring and summer collection of ales including Zypher our Lavender Belgian Wit, our classic Summer For One Ale to accompany the many other varieties of IPA's, Stouts, Porters, English ales and more. We welcome back our Thirsty Thursdays with local live acoustic performers for our dine in patrons. As the weather warms our outdoor seating has opened as we gear up for Cohoes's Eat in the Street event every Friday beginning May 7th. Our kitchen is in the midst of creating new and exciting summer dishes incorporating brews on tap to the flavor of our menu. We have continued to recognize the importance of safety for our customers during the pandemic and have all staff fully vaccinated and have adjusted hours to Tuesday through Saturday 5-10 giving staff time to assure all areas are clean and sanitized prior to opening. We will continue our Saturday give back days in the weeks to come to offer local charities portions of sales to support our community. You can find us as well on Saturdays at the Colonie Crossings Farmers Market for a fresh growler fill or a pint in the park. We appreciate all who have stuck behind us during these difficult times and promise to keep making your experience exceptional and personal."

ARGYLE BREWING BEER GARDENS ARE OPEN - GREENWICH, NY



"We have quite a bit going on at the brewery", co-owner, Christopher Castrio explains. Our beer gardens are open, and people are taking advantage of the warmer weather. Both locations are open, 1 Main Street in Greenwich, New York and 6 Broad Street in the Old Train Depot in Cambridge, New York. This is what's ON TAP - "River Run" Brut IPA 4.8 ABV, "Hop to It" IPA 5.9 ABV, "Oat Me" Stout 4.4 ABV, "RAZ" Raspberry Porter 5.0 ABV, "Cute Little Blonde" 4.4 ABV, "Woodland Ale" APA 5.2 ABV, "Alter Your Bier" Alt 4.4 ABV, Rough & Ready No.2 4.2 ABV, Elderbubbly (Elderberry Flower Wine) 12.0 ABV, Saratoga Cider 6.9 ABV and our all-time super seasonal "Double Tap Maple Porter" 6.8 ABV. The Double Tap Maple Porter is made with all sap, not tap water. For EVENTS; on 5/15 our Cambridge location will be start and finish line for 'The Great Northeastern Gravel Bike Race' check out www.bikereg.com/greatnorth for more info. For FOOD TRUCKS; We have Miller's Family BBQ food truck in Greenwich everyday and rotating Food trucks in Cambridge. Regarding LIVE MUSIC, we

have live music at both locations, see our website www.argylebrewing.com and our Facebook page for schedules.

RARE FORM OPEN PREPARES FOR 7TH ANNIVERSARY - TROY, NY



Marketing & Sales Manager Greg Back tells TBM, "Rare Form will be open 7 days a week all summer long, with patio seating when the weather complies. We've got rotating beer slushies in-house, as well as limited releases in Rare Cans weekly. We'll be doing monthly collaborations with other breweries as part of our Pinball Effect series, including Westkill, Common Roots, and Pressure Drop. Our 7th Anniversary will be on June 5th, with live music, food trucks, and a special beer release. Stay tuned to our social media for updates."

MAD JACK BREWING TO CELEBRATE 10 YEAR ANNIVERSARY - SCHENECTADY, NY



Head Brewer, Brian Conley explains, "We're excited for warm weather, the patio reopening, fresh beer, hops growing, and live music coming back! Our first big collaboration coming into Spring is the "Big Froot Salute" Sour Ale. A collab between several Schenectady businesses including ourselves, Wolf Hollow Brewing Company, Hunters on Jay, The Backstage Pub, and Katie O'Byrnes. This new brew is a 6% fruited kettle sour dosed with lactose, pineapple, and blackberry. The brew will be on tap at all 5 of our respective locations and proceeds of "Salute" branded t-shirt sales will be going to help benefit the "Mission 22" charity, which helps provide treatment programs to veterans for post-traumatic stress, traumatic brain injury and other issues they might be facing. We'll be getting this one on tap right before Memorial Day weekend, on Thursday, 5/27, and folks should keep tuned in to all 5 of our respective social media pages for updates on promotions and other stuff we'll be doing leading up to the release. (look for a limited edition single keg at each location made with Strawberry, Citra, and Vanilla!). May will also see the return of 3 of our crowd-favorites and patio-crushers; the "Might As Well" Session IPA, the "Electric Hefeweizen" and the "Broadway Light." Our Session IPA is all Idaho 7 on the hot side, and then gets a dry hop mix of Idaho and Citra at several different points during the fermentation process. Our award winning Hefe is a Bavarian classic; a simple base of Pils and Wheat, fermented with a spicy, estery yeast strain that pushes all of the banana and bubblegum to the forefront. (a "Blood Orange Wheat" off-shoot will also hit the taps shortly before the Hefe does) The "Light" is our "craft" American Light Lager, an

easy drinker made with Pils and Flaked Maize and conditioned cold for several weeks. We view this one as our "gateway" brew for all of the macro folk. June 9th marks the Van Dyck's 12th anniversary and Mad Jack's 10th anniversary! We reopened the Van Dyck in 2009 under new ownership, and the attached brewery started producing again in 2011. To celebrate, we'll be releasing a 10-year Anniversary Lager; a toasted lager loaded with honey and biscuit malts, and hit all throughout the process with Cashmere hops. A blueberry edition of the lager called "Jack and Blue" will also hit the taps right around this time as well. And as Summer officially begins in June, we'll be making a new edition of "Becky's Brew!" Our favorite Schenectady native; Becky Daniels, has partnered with us for the past few years to create a beer that helps raise funds for her sisters scholarship; "The Melissa Daniels Scholarship", awarded annually to a student from Schenectady High School who plans to pursue a degree in Social Work, Human Services or a related field. Back by popular demand, we'll be returning this beer to its roots as a Raspberry Wheat, with a limited edition Peach version to follow.

GASKO & MEYER WELCOMES NEW BREWERY, NEW CIDERY TO CAPITAL REGION DISTRIBUTION - LAKE HUNTINGTON, NY



Local craft beer distributor, Gasko & Meyer announces; "Welcome Stable 12 to the Gasko & Meyer family! Stable 12 Brewing Company has a modest beginning, with three best friends deciding to adopt a new hobby after college, focusing on something they all love: beer. Quickly outgrowing the kitchen, they started in, they commandeered a vacant barn at the family horse farm on which they grew up and began brewing there. It was from this barn that Stable 12 Brewing Company was born and first opened its doors in May 2015. Fast forward to today, Stable 12 is now a destination for craft beer lovers in their beloved town of Phoenixville, Pennsylvania. Their beer is top quality and comes in a variety of styles. ALSO, We are excited to welcome Kings Highway Cider! Kings Highway is a craft cidery based in Millerton, NY. During colonial times "cyder" makers hauled their barrels via carriage to New York City on a hodgepodge of cowpaths and Indian trails known as Kings Highway. Connecting hamlets and villages like Bushwick, Gravesend, and New Utrecht, the road eventually birthed the city of Brooklyn. Today, Kings Highway Fine Cider is inspired equally by its colonial cider roots as well as its modern day mix of inhabitants, hailing from all corners of the planet, creating one of the most accepting and inviting places in the world. We are excited to distribute Stable 12 Brews and Kings Highway Ciders throughout the

DIAGEO LAUNCHES GUINNESS NITRO COLD BREW COFFEE BEER - NEW YORK



— Guinness is back with another nitrogenated creation, which is already a fan-favorite: Guinness Nitro Cold Brew Coffee beer. As the brewers of the world's most popular nitro stout, Guinness is now combining everything you love about coffee and Guinness into one beer. Sweet-smelling with a distinct rich coffee aroma, Guinness Nitro Cold Brew Coffee beer is the perfect balance of bitter and sweet with a roast coffee flavor. Brewed using cold brew coffee extract and coffee flavors, it has a rich, smooth and creamy palate with hints of espresso, chocolate and caramel. "Nitro Cold Brew Coffee beer is a welcome addition to the Guinness family, and the response so far has been incredible," said Nikhil Shah, Guinness Brand Director. "Now that it's officially iced coffee season, we're excited to give consumers a coffee-forward beer to enjoy during their spring and summertime occasions." Guinness has consistently proven that no one does nitro beer better. Pioneered in 1959 as the first nitrogenated beer, the legendary Guinness Draught instantly became the best-selling Guinness beer worldwide. At 4% ABV, Guinness Nitro Cold Brew Coffee beer is best enjoyed straight from the can or poured into a clean glass to fully activate the widget inside the can. The widget infuses nitrogen into the beer upon opening and re-creates the signature surge and settle effect you get from a Guinness Draught on tap or in a can. Guinness Nitro Cold Brew Coffee beer is a permanent addition to the Guinness portfolio and began appearing on U.S. shelves in March, with expansion now happening nationwide. Each pack contains four 14.9 fl. oz. cans. While it is expected to slowly start rolling out to other countries over the next 12-18 months, the U.S. is now the first market to be able to enjoy this new offering. Guinness has long been at the forefront of innovation, and today the brewers in both Dublin and Baltimore continue to use their creativity to brew all styles of beer. Guinness Nitro Cold Brew Coffee beer is the latest release from the St. James's Gate Brewery in Dublin, and back across the pond is the Guinness Open Gate Brewery in Maryland, home to Guinness Baltimore Blonde and experimental Guinness beers in the U.S. To keep up with the latest news from Guinness, follow @GuinnessUS on Instagram, Facebook and Twitter. As with all legendary beers from Guinness, please remember to drink like a brewer and savor Nitro Cold Brew Coffee beer...responsibly.

Send us your news and notes
info@truebrewmagazine.com

DUCLAW BREWING AND DIABLO DOUGHNUTS RELEASE 3RD ANNUAL COLLABORATION BEER - BALTIMORE, MD.



— The fruity pebbles glittered sour ale released annually by DuClaw Brewing Company will hit shelves for a third consecutive year in May. Sour Me Unicorn Farts is a collaboration between Baltimore-based DuClaw Brewing and Diablo Doughnuts, based on the notorious 'Unicorn Farts' doughnut and is a sour beer made with a trio of fruits and fruity cereal, plus a hallmark swirl of natural edible glitter for an enhanced drinking experience. "We are queued up, and ready to produce the highest volume of Sour Me Unicorn Farts ever made, in preparation to serve the widest distribution demand ever thanks to our partnership with Brew Pipeline," said Elizabeth Hanfman, DuClaw's vice president. "We couldn't be more grateful for the growing demand and unrelenting enthusiasm from our devoted Unicorn Farts fans." The release comes on the heels of a successful 'Give A Crap Challenge' charitable campaign with Squatty Potty, Colon Cancer Foundation (CCF), and CraftShack. A Sour Me Unicorn Farts variant with graham cracker was produced as part of the campaign. The group raised over \$20,000 to fight colorectal cancer and support of CCF's efforts to provide thousands of colon cancer screenings to underserved communities this year. For more information on the campaign, visit: <https://p2p.onecause.com/giveacrap>.

SIXPOINT BREWERY TO LAUNCH PARTY POPPERS HARD SELTZER - BROOKLYN, NY



— Sixpoint Brewery is announcing the release of Party Poppers, its new line of refreshing, great tasting hard seltzers. As the hard seltzer market continues to boom, up 120% over the past year in the US, new regional entrants are joining the game and quickly gaining favor with consumers from their local markets. Sixpoint, one of the pioneers of the craft beer market in New York City, enters the seltzer space at a time when craft drinkers are looking for brands already in their consideration set to deliver seltzers with the flavor and attitude that speaks to them. The hard seltzer occasion is centered around settings and activities that represent pure, unadulterated fun. In true Sixpoint fashion, Party Poppers enters the segment with a take all its own. Party Poppers is claiming the title of "The Official Party Seltzer" and is inviting consumers to come to the party or to create their own party. Party Poppers is seltzer at its best; a time to let go and turn an ordinary moment into a moment to celebrate. After the challenges of the past year, New Yorkers deserve to get together and celebrate. And Party Poppers

is here to turn it up. "The hard seltzer category is extremely crowded. But we were waiting for the right time and for the concept to carve out a unique space for Sixpoint," says Courtne Harrell, vice president of brand marketing. "As New York begins the process of rebuilding and regaining its famous energy, there will be many moments to celebrate, to step back and have some fun and to party. Party Poppers Hard Seltzer is the perfect complement to those occasions." Since 2004, Sixpoint has been pushing the limits of innovative flavor development, bringing craft fans the big hop cone flavor in Resin and the crushable bright refreshment in brands like The Crisp. And now, they are bringing flavorful refreshment to seltzer with Party Poppers. Party Poppers will launch in a 12pk Variety Pack with 4 flavors that will make your tastebuds dance: Tiki Lemon Bar, Cucumber Lime Daybreak, Triple Berry Disco and Passion-fruit Orange Guava Punch. Each variant offers popular flavors in unique combos to bring some excitement to the singular seltzer space. Releasing to markets this May, Sixpoint Party Poppers is made with all-natural flavors and delivers less than 1g of sugar, at 100 calories and 5% ABV per serving. Party Poppers will have distribution across Sixpoint core markets which includes New York, New Jersey, Connecticut, and through New England. Sixpoint Party Poppers completes the regional seltzer rollout strategy from parent company, Artisanal Brewing Ventures (ABV). ABV has rolled out Bold Rock Hard Seltzer in the Southeast, Southern Tier Hi-Current in upstate New York and Great Lakes region, and Victory Waves in Pennsylvania and the mid-Atlantic. "We are seeing some similarities to the early years of craft beer. Variety, great taste, and quality are all important and consumers value brands they relate to," says Derek Detenber, chief marketing officer. "There are some big brands in the seltzer category, so our strategy is to be more precise and surgical in how we acquire a following in this space. And it starts with matching strong brands, in home geographies, with their most passionate fans."

ALLAGASH EXPANDS DISTRIBUTION OF TRUEPENNY PILSNER - PORTLAND, ME

— Belgian-style pilsner with a hint of wild beer available throughout brewery's national distribution footprint. Award-winning Allagash Brewing Company today announced the release of Truepenny Pilsner, a Belgian-style pilsner with a hint of wild beer. This Belgian-style Pilsner delivers on its promise of refreshment with a classic grain bill and noble hops. At 5.1% ABV, Truepenny Pilsner will be available in four-packs of 16 ounce cans. The specialty release is available across the 18 states and Washington, D.C. where Allagash is distributed. "A Truepenny is an honest

and trustworthy person. For the last 25 years, we have committed to being a reliable source of delicious beers that our fans have come to know and love," said Rob Tod, Founder, Allagash Brewing Company. "Truepenny Pilsner is the perfect companion for sunny days and grilling season, and we can't wait for beer lovers everywhere to enjoy it this summer." Truepenny Pilsner was conceptualized by one of the brewers who leads Allagash's pilot system, a program that allows any employee at Allagash to submit a concept for a beer. Since its inception in 2007, the pilot system has led to the release of countless well-loved Allagash beers. "Truepenny combines a classic grain bill and noble hops with a hint of wild beer to offer a distinct and refreshing flavor," said Jason Perkins, Brewmaster, Allagash. "We're excited to bring another great beer from our pilot system to Allagash fans across the country." To learn more about Truepenny Pilsner or to locate Allagash beer, visit allagash.com. Images are available for download and use here.

21ST AMENDMENT PARTNERS WITH PINK BOOTS SOCIETY FOR RELEASE OF MOON BOOTS IPA - SAN FRANCISCO, CA



— Though the craft beer industry's demographics and workforce are evolving away from beer bellies and beards, there's still much room for change to reflect the growing diversity of the craft beer consumer. 21st Amendment Brewery advocates for the advancement of exceptionally talented women in partnership with the Pink Boots Society for the limited-edition release of Moon Boots IPA. Coinciding with the nationwide release of Moon Boots IPA in April 2021, 21st Amendment Brewery is funding three Certified Cicerone Level-Two Course & Exam Scholarships and one "Women In Leadership" Certificate Scholarship at eCornell University exclusively for Pink Boots Members to apply for. Moon Boots IPA was designed and created by an all-woman team at 21st Amendment Brewery. The project was spearheaded by Sarah Swafford (National Sales Manager), who says, "21A has been incredibly supportive of Pink Boots Society for many years and has participated in several Pink Boots beers. Moon Boots IPA was initially a small batch beer that we called Pink Brüts! and was brewed at 21st Amendment's downtown San Francisco brewpub for International Women's Day (2019). We developed the recipe and concept using the Pink Boots hop blend. When it was released, it was so well received at the pub, taproom, and participating accounts we knew it would be a great candidate for one of our nationwide limited-edition releases." Swafford has a long time connection to Pink Boots Society. "When I moved to the Bay Area, I joined my local Pink Boots chapter to connect with other women in the industry. It was such a great opportunity to taste NY.



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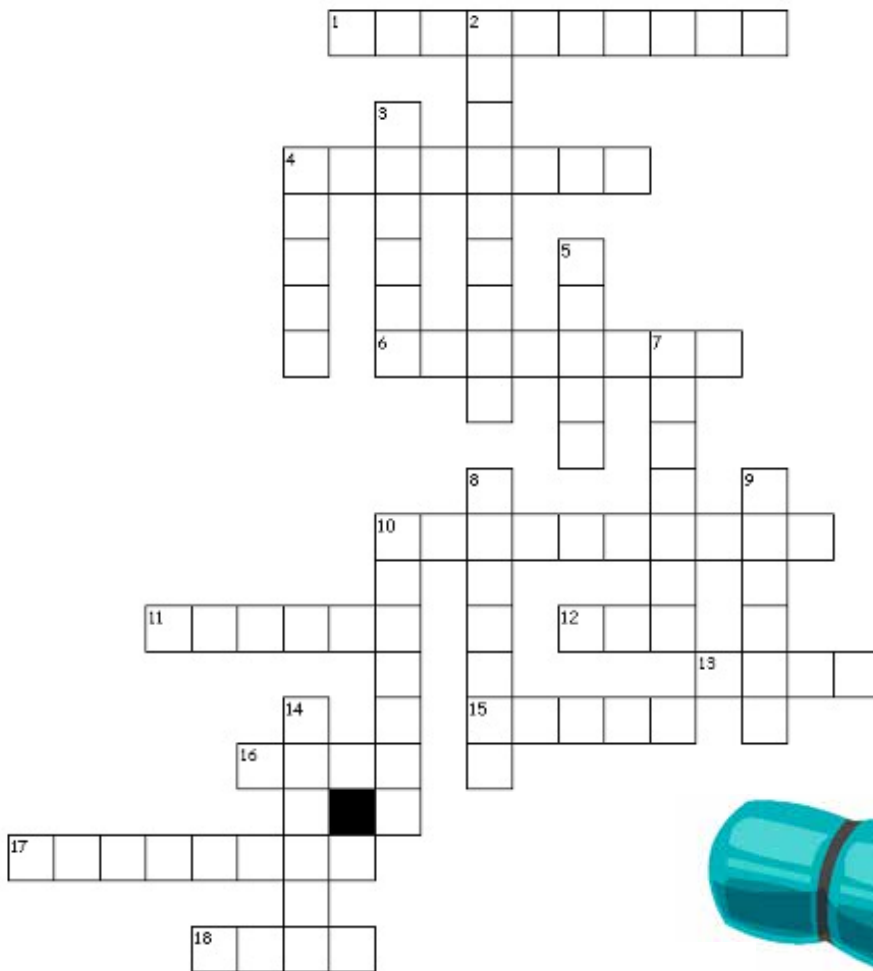




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6. SPF 50
10. MODERN DAY TORCH
11. ITSY-BITSY TEENIE-WEENIE
12. SACK FOR SLEEPING
13. POP-UP HOUSE
15. ...AND DIPS
16. USED TO CATCH FISH
17. HORSESHOES WITH BEANBAGS
18. FISH BAIT

DOWN

2. INSECT FIGHTER
3. MEN'S SWIM SHORTS
4. FOOTWEAR TO HIKE
5. BY THE FIRE
7. WEEKEND IN THE WOODS
8. SWINGING BED
9. COOL EYE PROTECTION
10. FLYING DISC
14. BEER FRIDGE

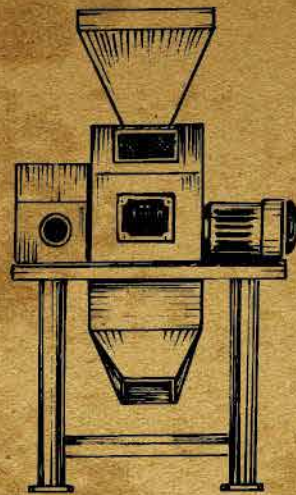


THE BREWING PROCESS



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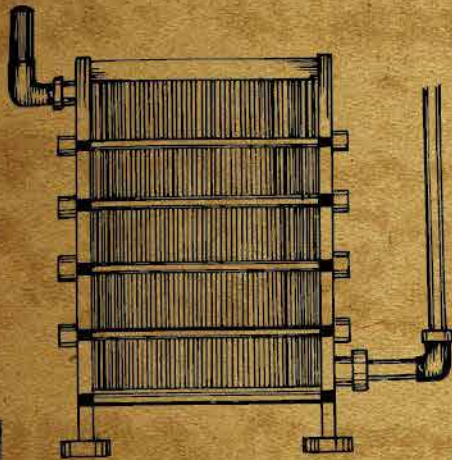
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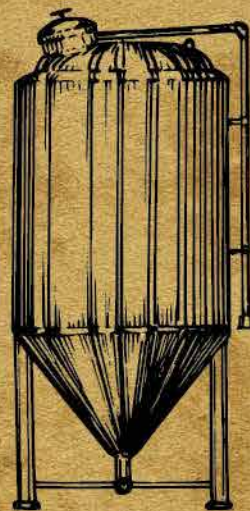
3.

MASH . LAUDER
BREW



4.

COOLING



5.

FERMENTING



6.



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PACKAGING

+ POURING



Craft Beer News & Notes continued May/June 2021 Issue

LOCAL NEWS AND NOTES CONTINUED:

NINE PIN CIDER WORKS WILL BRING THEIR BAR TO YOU - ALBANY, NY

Planning an event, party, or even just a small gathering? Let Nine Pin take care of all your drink needs with their new Nine Pin Cider Mobile Bar! They will set up their new mobile cider bar at your event, to provide you and your guests with top quality New York cider, beer, wine, and cider cocktails. Perfect for Weddings, Showers, Birthday Parties, Graduation Parties and Corporate Events. Need a venue for your event, Nine Pin can help! We can also make a custom cider for your special day. Enhance your big day with Nine Pin's custom designed cider bottles. These 375 ml bottles make the perfect wedding favors for your guest or table pieces for your reception. Nine Pin is able to personalize and fully customize your bottles to perfectly match the wedding colors and theme. Each label is printed in high quality matte with beautiful foiled details. Check out their website for more details. Also, Sales Manager, Josh Whalen tells True Brew that the following new releases are teased up for the coming months: FARMHOUSE HARD CIDER- Naturally Gluten-free, 5% ABV, Unfiltered, semi-sweet, 100% New York State Apples, No added sugar. CRAFT HARD SELTZER - Flavors: Raspberry Lemonade, Cranberry Lime, Lemon Grapefruit. All 5% ABV, 100% Real Fruit and real color, Gluten Free, No added sugar. Our summer brew Tangerine Dream is now available. 4.7% ABV, 20 IBU, Fruit Infused Ale. Easy drinking. Fresh tangerine flavor. Saratoga Lager - 5%, Crisp and Mellow, Saratoga race track inspired

PARADOX BREWERY MAY/JUNE NEWS & UPDATES - NORTH HUDSON, NY



At Paradox Brewery we have been busy prepping for our busy summer season to start. With new additions to our Paradox family as well as the start of our loyalty membership program and release of new specialty brews, these next few months are certainly looking to be very exciting! On the first of May, our membership program, Interior Outpost Society, begins! Each member will receive 20 oz. pours for 16 oz. prices on all beers below 8.0% ABV. At the end of the year-long program they will be able to take home the limited-edition Willie Becher '21-'22 glass. Members will also receive a complimentary Paradox Brewery t-shirt and hat as well as a members-only private pizza party. Various specials and sales will be available monthly as well. Limited memberships are available so head on over to our webstore or tasting room to purchase one! During Memorial Day Weekend we will be releasing two new brews, Drop Zone and The Great Kölsch

True Brew Magazine May June 2021

Affair. Both labels were designed by graphic artist, Eric Lipuma. To commemorate the summer season, we will also be selling limited-edition, Paradox Brewery glassware also designed by Eric Lipuma. In honor of American Craft Beer Week (5/10-5/16), we will be hosting a raffle to win a 4-pack of each specialty brew as well as the limited-edition glass. Each customer who stops by our tasting room and purchases a drink will be entered to win this package. Members of Interior Outpost Society will be entered twice for every purchase. Customers will only be able to enter the raffle once per day but will be able to enter every day of American Craft Beer Week during our tasting room hours. In June, we will be releasing Clever Cortex, a Belgian Style Witte, just in time for Father's Day! Designed by artist Jeri Miller (Toxic Jeri), this new label will be one of our most eye-catching brews! With the busy season approaching, we have incorporated new menu items to our tasting room including specialty pizzas, wursts, and various weekly specials. We have also begun a new special each week - Firkin Fridays! Each Friday we will be offering a spin on one of our beers that is then cast conditioned and served in a traditional, English style. Alongside the expansion of our kitchen, we are also expanding our outdoor seating area. We are currently in production for a second outdoor pavilion to incorporate more guests for this summer season. We are actively hiring new employees for our tasting room and kitchen. Follow us on Facebook, Instagram, or Twitter @paradoxbrewery or check out our website www.ParadoxBrewery.com to sign up for our newsletter and be the first to know. Cheers!"

NATIONAL NEWS AND NOTES CONTINUED:

support and learn from other women who worked in all facets of the industry: brewers, bar owners, bartenders, beer buyers, lab, etc. I found that Pink Boots offered me a great community and friends while enhancing my beer education that's led to me elevating my career." "The women team members at 21st Amendment are an essential and vibrant part of our company and culture," says Shaun O'Sullivan (Co-Founder & Brewmaster, 21st Amendment Brewery). "What's a better way to celebrate this excellent group than with a beer uniquely designed by them. Releasing Moon Boots IPA on a national level is an opportunity to shine a big bright light on the important work of the Pink Boots Society and highlight the immense talent of the women on our team. At 21st Amendment Brewery, we want to be an agent of change in supporting Pink Boots' members with four scholarships in 2021." 21st Amendment Brewery funds three Certified Cicerone Level-Two Course & Exam Scholarships and one "Women In Leadership" Certificate Scholarship with eCornell University exclusively for Pink Boots Members to apply for. Swafford herself was a recipient of a

Pink Boots Society scholarship. The otherworldly packaging artwork for Moon Boots IPA was commissioned by renowned Los Angeles-based animation artist Robin Eisenberg (Instagram). Her portfolio revolves around celebrating sexuality and the diversity of women. The packaging for Moon Boots IPA features the creators envisioned as otherworldly beings. Robin Eisenberg comments, "I've always loved celebrating women in my work, and working with 21st Amendment on this was so much fun! I think it's amazing that Moon Boots IPA is not only recognizing women in brewing, but it's also helping to create more opportunities for future women in the industry. So happy I could be a part of the project!" Moon Boots IPA is clean, crisp, and brewed with pilsner malts, toasted rice, and strawberries. Hopped with Citra Cryo, Azacca, and Mosaic hops, Moon Boots IPA blasts beer lovers to another planetary dimension with its soft aromatics and refreshing strawberry notes making this a beer for stargazers. Moon Boots IPA is now available in 6-packs in all 33 states where 21st Amendment distributes. For more information and to find some using their beer finder, please visit www.21st-Amendment.com.

DOGFISH HEAD RELEASES ITS FIRST NON-ALCOHOLIC WHEAT BREW, LEMON QUEST - MILTON, DE



Dogfish Head Craft Brewery is beyond excited to announce its new, non-alcoholic wheat brew, Lemon Quest, hits shelves nationwide starting in May. Brewed with real lemon puree, blueberry juice, acai berries, monk fruit, sea salt and special, Hopsteiner Polyphenol-Rich Hop Pellets™, it is a deliciously refreshing, active lifestyle-oriented, non-alcoholic alternative with just 90 calories* per 12oz can. With invigorating flavors of bright-citrusy lemon, slightly sweet berries and just a bit of salt, Lemon Quest is the perfect pairing for any adventure ... so, grab a 6pk, get outside and join the brewery's quest for goodness with "Mother Nature, Let's Do This!" Developed in partnership with The Nature Conservancy (TNC), the world's leading environmental nonprofit, "Mother Nature, Let's Do This!" is a fun and informative, yearlong initiative that challenges beer and nature lovers alike to get outside and enjoy the splendor of the great outdoors. It is an off-centered rallying cry that has come to life on the brewery's website and social media channels and will remain a focus for the brewery throughout the year. In the coming months, folks can expect contests, giveaways, themed events and a variety of collaborations with other outdoor brands and active lifestyle icons - not to mention, some tasty brews! "Because of its wholesome, all-natural ingredients and its connection to TNC, we've lovingly nicknamed Lemon Quest, 'the brew that gives back,'" said

Dogfish Head Founder & Brewer, Sam Calagione. "As a proud supporter of TNC, Dogfish Head will showcase the organization's logo on every package of Lemon Quest and will contribute more than \$50K to TNC to celebrate our new product launch and the awesome collaborative work we've been doing to bring our 'Mother Nature, Let's Do This!' program to life." Dogfish Head's relationship with TNC began in 2007. Since then, they have worked hand-in-hand to raise funds for the conservation of TNC's preserved lands in Delaware, and to date, Dogfish Head has contributed more than \$1MM to support TNC's Delaware Chapter. At the start of the year, this dynamic duo took its partnership to exhilarating new heights with the introduction of its national "Mother Nature, Let's Do This!" initiative. Each quarter, the program will highlight different outdoor activities, from trail running to biking to paddling and everything in between. For participating drinkers, Dogfish Head released an array of active lifestyle-themed, embroidered patches for them to "earn" and display on a special, TNC X Patagonia-branded beanie. "For us, the work we are doing in concert with TNC is at the heart of Dogfish Head's brand mission. Without the bounty of Mother Nature, the source of our creative, all-natural brewing ingredients, our beers would not exist. It's not only where our off-centered ingredients are grown and where our co-workers go to play and seek creative inspiration," said Calagione. "So, while our official 'Mother Nature, Let's Do This!' program is new this year, we've been living by this mantra since our inception in 1995 and will continue to do so wherever our adventure takes us ... and for the next couple of months, that adventure is taking me and my wife, Mariah, on an eco-friendly road trip from Miami to Maine, so we can learn about all TNC's East coast initiatives." "Every day, TNC works to solve the biggest challenges facing our planet from tackling climate change to conserving the lands and waters on which all life depends," said TNC's chief conservation officer, David Banks. "But, we can't do it alone. We rely on our network of partners around the world to identify, implement, and scale the innovative, ground-breaking solutions needed to make change. For years, we've worked with Dogfish Head to help advance our mission in the Mid-Atlantic. The 'Mother Nature, Let's Do This!' program is another way for us to connect with people across the country to raise awareness around these critically important issues for the benefit of people and nature." To learn more about "Mother Nature, Let's Do This!" and join in Dogfish Head's exploration for outdoor goodness, visit www.dogfish.com/mothernature. To learn more about Dogfish Head's Lemon Quest or The Nature Conservancy, check out www.dogfish.com and www.nature.org, respectively. *90 calories, 20g carbs, 6g sugar & 0g fat per 12oz serving.

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