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A Craft Beer Lifestyle Magazine



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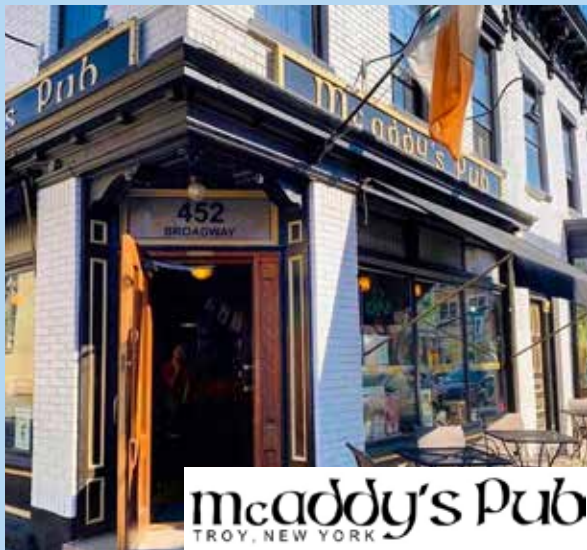
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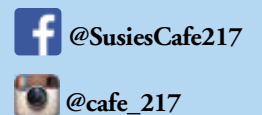


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Published by

Collar City Craft Media LLC.
P.O. Box 432, Troy, NY 12182

Jennifer Peyser, Artist/Designer
Erik Budrakey, Content Manager
Karen Budrakey, Events Manager
Joanne E. McFadden, Contributing Writer
Karen Logan, Contributing Writer
Cover photo by iStock

www.truebrewmagazine.com
jenn@truebrewmagazine.com
erik@truebrewmagazine.com

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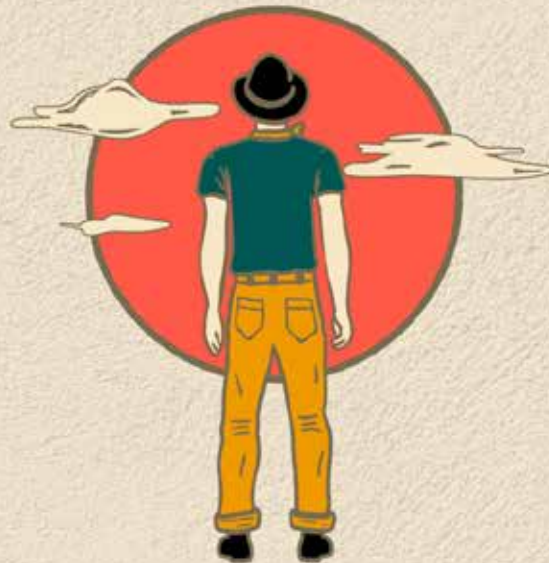
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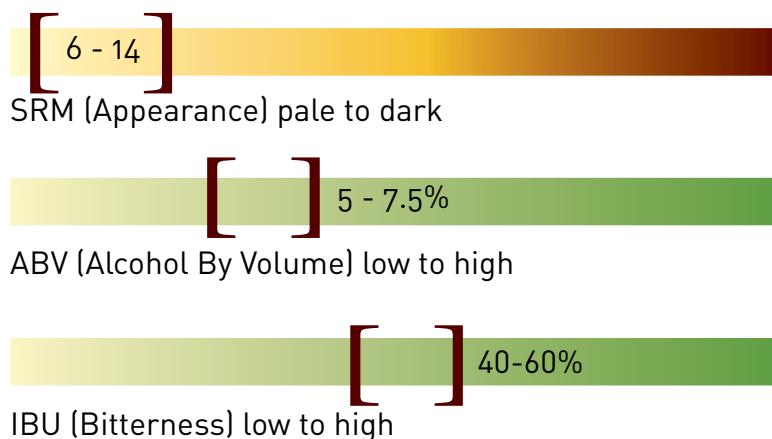
BEER STYLE OF THE MONTH

<i>Origin</i>	London, England 1780's
<i>History</i>	Accounts of its origins vary, but most agree that what became later known as IPA was pale ale prepared for shipment to India in the late 1700s and early 1800s. George Hodgson of the Bow Brewery became well-known as an exporter of IPA during the early 1800s and is the first name frequently mentioned with its popularity. Burton breweries with their high-sulfate water were able to successfully brew IPA and began their domination of this market by the 1830s, around the time the name India Pale Ale was first used. Strength and popularity declined over time, and the style virtually disappeared in the second half of the 20th century. The style underwent a craft beer rediscovery in the 1980s before exploding and dominating the USA craft beer scene in the 2000's.
<i>Appearance</i>	Color ranges from golden to deep amber, but most are fairly pale. Should be clear, although unfiltered dry-hopped versions may be a bit hazy.
<i>Aroma</i>	A moderate to moderately high hop aroma of floral, spicy-peppery or citrus-orange in nature is typical. A slightly grassy dry-hop aroma is acceptable, but not required. A moderately-low caramel-like or toasty malt presence is optional. Low to moderate fruitiness is acceptable.
<i>Flavor Profile</i>	Hop flavor is medium to high, with a moderate to assertive hop bitterness. The hop flavor should be similar to the aroma (floral, spicy-peppery, citrus-orange, and/or slightly grassy). Malt flavor should be medium and be somewhat bready with light to medium-light biscuit-like, toasty, toffee-like and/or caramelly aspects. Finish is medium-dry to very dry, and the bitterness may linger into the aftertaste. The balance is toward the hops, but the malt should still be noticeable in support. Some clean alcohol flavor can be noted in stronger versions. Oak is inappropriate in this style.
<i>Bitterness</i>	40 - 60 IBU's
<i>Commercial Examples</i>	Fuller's Bengal Lancer IPA, Meantime India Pale Ale, Ridgeway IPA, Brooklyn Brewery EIPA, Worthington White Shield.
<i>Recommended Food Pairings</i>	Spicy food such as tacos/Mexican dishes, hot wings, burgers with BBQ sauce, or pizza. Pairs magically with carrot cake!

November ENGLISH IPA



Capture for more beer styles



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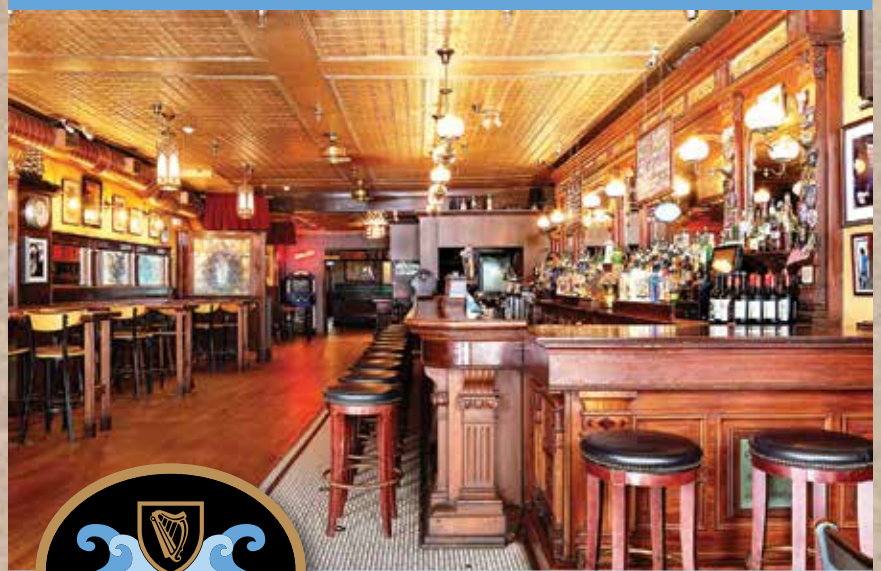


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BEER STYLE OF THE MONTH

December FRUIT LAMBIC



Capture for more beer styles

3 - 7

SRM (Appearance) pale to dark

5 - 7%

ABV (Alcohol By Volume) low to high

0 - 10%

IBU (Bitterness) low to high

<i>Origin</i>	Belgium, 13th Century
<i>History</i>	Spontaneously fermented wild ales from the area in and around Brussels (the Senne Valley) stem from a farmhouse brewing and blending tradition several centuries old. The number of producers is constantly dwindling, and some are untraditionally sweetening their products (post-fermentation) with sugar or sweet fruit to make them more palatable to a wider audience. Fruit was traditionally added to Lambic or Gueuze, either by the blender or publican, to increase the variety of beers available in local cafes.
<i>Appearance</i>	The variety of fruit generally determines the color, although lighter-colored fruit may have little effect on the color. The color intensity may fade with age. Clarity is often good, although some fruit will not drop bright. A thick rocky, mousse-like head, sometimes a shade of fruit, is generally long-lasting (carbonation-dependent). Carbonation is typically high but must be specified.
<i>Aroma</i>	The specified fruit should be the dominant aroma. A low to moderately sour character blends with aromas described as barnyard, earthy, goaty, hay, horsey, and horse blanket (and thus should be recognizable as a Lambic). The fruit aroma commonly blends well with the other aromas. An enteric, smoky, cigar-like, or cheesy aroma is unfavorable. No hop aroma.
<i>Flavor Profile</i>	The specified fruit should be evident. Low to moderately sour flavor, often with an acidic bite in the finish. The classic barnyard characteristics may be low to high. When young, the beer will present its full fruity taste. The finish is commonly dry and tart, but a low, complementary sweetness may be present; higher sweetness levels are not traditional but can be included for personal preference (sweetness level must be specified). A mild vanilla and/or oak flavor is occasionally noticeable. An enteric, smoky or cigar-like character is undesirable. Hop bitterness is generally absent; acidity provides the balance. No hop flavor.
<i>Bitterness</i>	0 - 10
<i>Commercial Examples</i>	Oude Kriek, Lindeman's Framboise, Cantillon Kriek, Girardin Kriek, Oud Beersel Kriek, Lindeman's Pêche
<i>Recommended Food Pairings</i>	Meats, like pork, that are often garnished with a fruit compote, as well as with smoked meats, like bacon. Also great with waffles, vanilla ice cream, or chocolate cake.

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BY KAREN LOGAN

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beer recipes

A large, white ceramic bowl filled with a golden-brown macaroni and cheese sauce, topped with crumbled cooked bacon. The bowl is set on a red and white checkered tablecloth. The word "Beer" is written in a large, yellow, cursive font over the bowl, and "BACON MAC 'N CHEESE" is written in a bold, yellow, block font below it.

Beer BACON MAC 'N CHEESE

Serves 8 Prep time 15 mins. Cook time 15 mins.

INGREDIENTS:

- 1 lb. bacon, cooked and chopped
- 1 lb. macaroni or cavatappi, cooked
- 3 tbsp butter
- ½ cup flour
- 1 ½ milk
- 1 cup Brown Ale
- 2 – 3 cups cheddar cheese, shredded
- Dash of pepper
- Panko bread crumbs (optional)

DIRECTIONS:

Preheat oven to 350°. Cook copped bacon in a large pan or skillet. Once cooked, put bacon on paper towel covered plate. Leave bacon fat in pan. Add butter to bacon fat over medium low heat. Once butter is melted stir in flour. Stir flour in the fat until the flour starts to lightly brown. Slowly whisk the milk and beer to the roux and continue until the sauce is thick enough to coat a back of a spoon (2-3 minutes). Remove from heat and add 2 cups of cheddar cheese. Stir until cheese is melted and incorporated in the sauce. If mixture is too thick, add a splash of milk or beer to thin out. Add ½ of the bacon. Add the macaroni to the pan and mix all of the ingredients. If not using an oven proof pan, transfer to a greased casserole dish. Top the mixture with a little more cheese, remaining bacon and bread crumbs. Bake 20 minutes or until cheese is bubbly and browning on edges.

Beer Pairing:

Wolf Hollow Pulpit Supply Brown Ale



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BY KAREN LOGAN



Orange Beer Glaze FOR HAM OR TURKEY

Servings 1 turkey or ham Prep time 20 mins. Cook time depends on size

INGREDIENTS:

- 1 cup orange marmalade
- 1 tbsp Dijon mustard (a little more if you'd like)
- ¼ cup Ommegang Abbey Ale
- 2 tbsp orange juice (a little more if you'd like)

DIRECTIONS:

In a saucepan, heat all ingredients over medium-low heat until all ingredients are melted and well blended (about 10 minutes). Once ham or turkey is about 30 minutes from finishing, baste the ham with the sauce. Baste again when ham is done. Serve additional sauce on side.

Beer Pairing:
Ommegang Abbey Ale

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THE CRAFT BEER ROAD TRIP:

BOUND BY FATE: FOR THE LOVE OF BEER, FOOD, FAMILY & COMMUNITY

By Joanne E. McFadden

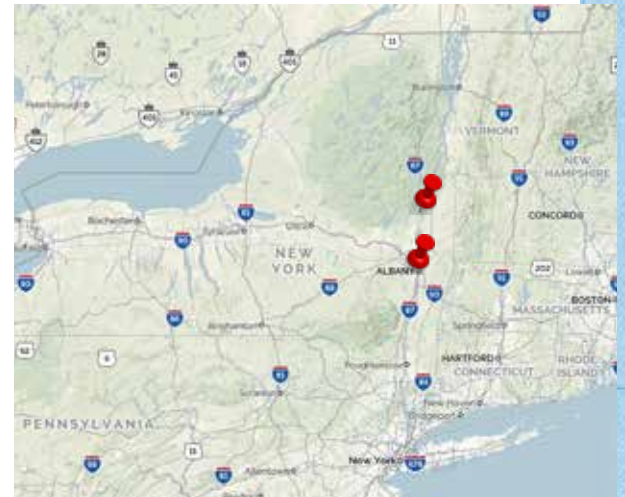
Bound by Fate Brewing is a prime example of the ever-expanding creativity in the Capital Region's craft beer scene. Paired with its restaurant, Haan Lao at Bound by Fate, the only Laotian restaurant between New York City and Montreal, this establishment has made quite a splash in Village of Schuylerville and beyond.

The brewery is the realization of a decade-old family dream. "We talked for years about how cool it would be to open our own place and put out beer the way we wanted to do it," said co-owner Brett Demler.

Brett and wife Pam Pradachith-Demler were living in northern California where

Brett was homebrewing and managing a homebrew shop while Pam worked in operations, strategy and finance in the nonprofit sector. Every year, they would vacation with family on Long Beach Island, dreaming about owning their own brewery. Brett's brothers, also co-founders of Bound by Fate, were both working in the beer industry, Ryan as a professional brewer and Evan in sales and production.

"California was insurmountable to think about opening a brewery there," Pam said, noting the exorbitant real estate prices and a saturated brewery market. New York State's farm brewery legislation was one factor that drew them to New York, as well



as the fact that all three boys were born in Schuylerville and grew up in Burnt Hills. "New York State farm brewery legislation was really an opportunity to support something that was grounded in our value to support agriculture," Pam said. Being close to family, especially now that they are raising their own three children, was another huge draw.

"Schuylerville was the right time and place," Pam said, so she and Brett packed up and moved their family to New York.

The family found a property in an 1842 house, carriage house and cottage where three generations could live together. They converted the carriage house into a brewhouse, starting out with Brett's homebrewing system. In the meantime, the space formerly occupied by Revolution Café in an 1860s building on Ferry St. became available. In January 2019, the family incorporated the business and began renovating both locations themselves. "It was definitely



Brett and his wife Pam Pradachith

Morgan McFadden of Morgan McFadden Photography



a labor of love and a lot of sweat equity," Pam said. About a year later, they opened their doors to beer lovers.

Just after the brewery's soft opening in February 2020, a major ice storm hit, leaving the business without power for six days. "We stayed open by getting the last generator from Aubuchon, and member of the community brought cords," Pam said. "It was the first time that showed us that this was the right community to open in," she said, noting its overwhelming support in the storm's aftermath. Now, they celebrate this memory each year with a "Beer by Candlelight" event.

Family members thought that would be the worst storm—literally and figurately—

that they would have to weather as new business owners, but after doing what Pam describes as "incredible" business in the first six weeks of opening, the COVID-19 lockdown hit, forcing them to close their doors. At the time, the business had no plans to package beer for sale. Wasting no time, they contacted friends in the industry to borrow a crowler machine, and an aunt later purchased one for them. They packaged the beer and sold it lemonade-stand style during the three-month forced shutdown. Customers pulled up and the Demlers loaded crows into the trunks of their cars. "That kept our lights on," Pam said. "During that time, we just had to pivot."

That turned out to be the first of several deviations from their intended path. The pandemic accelerated the family's original business plan, which involved expanding the taproom and adding a kitchen perhaps five years in. "We did it all in two years," Pam said.

The family went into extreme DIY mode during lockdown. They added 3,000 square feet to the taproom by taking over a space that used to be an optometrist's office adjacent to the former café. Pam learned how to lay hardwood flooring as she redid the floor with antique oak planks in keeping with the old style feel of hard wood and exposed brick. They took down the wood on

one wall only to discover an entire wall of antique tin squares, which they left in place. Other accents include old, weathered French doors that came from the porch of their home. They mounted them on one of the walls behind the bar and painted them with the brewery's name. They repurposed some of the shiplap from the carriage house, using it as paneling for some of the walls as well as crafting it into beer flight paddles. Juxtaposed with the old, farm-style elements are industrial hooked pendant lamps and a Sputnik-style chandelier, giving the space an "industrial-farm" look.

The family expanded outdoor seating on the deck, setting up long, rough-hewn tables with metal barstools and church pews for seating. There is also seating right along the railing that overlooks the pond behind Bound by Fate, an idyllic site to enjoy a finely crafted pint, especially in the warmer weather. The brewery welcomes dogs on the deck, and it is a favorite place for cyclists to enjoy a beer, as it is right near the Champlain Canalway Trail, a 7-mile section of the Empire State Trail.

Between space for 30 at the large U-shaped bar that is the centerpiece of the taproom, 40 at indoor tables and room for 60 people outside, Bound by Fate can accommodate a sizeable crowd.

BREWING CREATIVITY

Brett serves as Bound by Fate's brewer, creating about three dozen beers since the brewery's opening, with eight to ten on tap at any given time. "Most of the beers are just based on classic styles that I really like, and I have my own vision for how it tastes," he said.

Beer drinkers will find a variety of different styles and flavors. "There's something for everybody," Brett said. "As a New York



Morgan McFadden of Morgan McFadden Photography

farm brewer, I pride myself in putting out a good variety of a lot of classic styles that you could recognize as classic styles. I'm achieving those flavors, but using a majority of New York State ingredients, which has some limitations. I kind of consider myself an irreverent traditionalist. When we make

a classic style, for example, a German style, we're finagling to use a variety of New York malts and other malts from around the world, but also achieving those flavors." [Currently farm breweries are required to use at least 60% NY-grown hops and 60% of other ingredients must also be grown in New York. Legislators sought to increase that percentage to 90% in 2024, but a bill signed in July of this year extended that deadline to 2029 to give suppliers a chance to increase production.]

On tap, customers will find a range of beers to suit experienced as well as novice craft beer drinkers. "Cherry's Jubilee," is a cherry and vanilla-flavored sour ale. "Bronz'r," an amber lager, has been a really big hit," Brett said. "It's amber in color, but so crisp and light in flavor. It's a popular year-round beer."

"Boat Bridge" is a malt-forward session ale reminiscent of an English brown ale, the brewery's nod to the rich heritage of the area as the turning point of the Revolutionary War at the Battle of Saratoga when Major General John Burgoyne surrendered to the Continental Army.



Megan Joyce

"Autumn" is an American brown ale, and "Bettina," is an Italian pilsner is named for a great-grandmother. Pam calls "Kegasus," a cream ale, a "gateway to craft beer." "It's fresh and delicious and a little more approachable to people who like a Bud," she said.

The brewery's top seller is the first hazy juicy ale it brewed, called "Lupulion." The name is a play on the word "lupulin," the yellow gland of the hops plant where the acids and essential oils that give hops its flavor and aroma are stored.

Brett clearly likes to experiment with the different strengths and flavors of American hops. "What crazy fruit flavors could we pull out of this or that?" he asks. "I like to explore all the different flavors we can pull out. That's the reason we have a variety of hoppy beers. The exploration of what you can pull out of different varieties of hops is really exciting."

Lupulion was the start of a series of hoppy beers, including the session hazy ale "Lupulynx" with peach and citrus aromas, and "Lupuleopard," a creamy-bodied beer with papaya, mango flavors. "Lupulioness," its double.

Bound by Fate staff even went to Indian Ladder Farms Cidery & Brewery to pick fresh hops to make a collaborative beer, "Bineyard Brawl," a fresh hop ale.

Brett likes to keep his beers sessionable, with most having an ABV of 5% or less, so that people can try different flavors. Enthusiastic beertenders guide customers in making selections and encourage them to try different offerings.

Brett currently brews on a one-barrel system. An upcoming electrical system upgrade to the restored carriage house turned brewery will allow Bound by Fate to start using the 3.5-barrel Fronhofer Design Traveler brewing system it recently purchased. Some community members showed up with equipment to help move the new system into the brewery with an inch clearance to spare.

GREAT BEER DESERVES GREAT FOOD, SOONER RATHER THAN LATER

The no drinks without food mandate also fast-forwarded Bound by Fate's business plan. This time, Pam's family came into play to join the Demlers. Pam was born to a Laotian family in a refugee camp in Nakhon Phanom, Thailand after her family fled Laos. The family eventually immigrated to the United States. Pam's sister, Seng Luangrath, became a pioneer in bringing Laotian cuisine to American tables, opening a group of restaurants in Washington, D.C.

Megan Joyce



Megan Joyce



Seng, a James Beard-nominated chef, visited Pam and her family in March 2021 when the food served with alcohol mandate was still in place. She suggested doing a Laotian food pop-up event, which she orchestrated using a few Instant Pots and a steam table. "The line was out the door and around the corner," Pam said. It signaled the family that the community was ready for Laotian food, something that the Demlers hadn't been sure about, given the less than 1,500-person population of the small village. The family then took a year to build a full kitchen for the brewery.



The logo Brett designed for Bound by Fate, an Erlenmeyer flask with hops, water and barley inside, a nod to the alchemy of beer making.

Seng worked with Pam, who now oversees the kitchen, to create a menu and consults with her to develop new recipes for seasonal menu changes. “Part of this story for us is that these are our family recipes that my sister has been working on for the last decade to perfect,” Pam said. Seng’s son, Boby Pradachith, also a chef in the D.C. area, served as the opening chef when Haan Lao officially debuted in March of this year.

Tables are available on a first come, first served basis. Customers are invited to order at the bar, and staff delivers food and beer to the table. The menu gives names in both English and Lao. It definitely offers some out-of-the-ordinary menu items with authentic Laotian flavors. There are appetizers like crispy cauliflower (chuenh phakkad dok) with spicy soy glaze and beef jerky (siin haven) that has been marinated with lemongrass and ginger, served with pickles and siracha. The green papaya salad (tam muck houng) has red chili, Thai eggplant, garlic and lime. Entrées include spareribs (thom kem) and roast chicken (ping gail), dishes cooked with Laotian spices and seasonings. Two curry dishes that can be augmented with a choice of protein—chicken, shrimp, brisket or tofu—round out the menu. The cuisine’s bold flavors balance well with Bound by Fate’s beers, Pam said.

Pam sees the kitchen as an opportunity to introduce foodies to craft beer and craft



Megan Joyce

beer lovers to Laotian cuisine, as well as a chance to share her family’s heritage with customers. “What we learned surprisingly and since the kitchen has opened is that people are hungry for something new. It has been such a gift to share that with our community,” she said.

The atmosphere at Bound by Fate radiates connection. Friends run into each other at the bar, and colleagues gather after work for a pint or two. Pam greets customers like old friends. This is exactly how the family envisioned the place to be when they were planning it. In Pam’s words, they asked themselves, “How can we create a space for community where we are right now, where we’re so polarized?” Then they went about “creating a space where people could meet their friends and neighbors and enjoy great beer,” Pam said.

Brett and Pam also value having a role in the greater communities of which they are a part. “Beer is a celebration of agriculture,” Brett said. You can see that in the logo he designed for Bound by Fate, an Erlenmeyer flask with hops, water and barley inside, a nod to the alchemy of beer making. “Pre-prohibition, New York State was one of the

biggest hops purveyors in the world. We’re working with farmers to bring back an industry that can produce some of the best hops in the world.”

Pam partnered with Erika Anderson of Unified Beerworks and Megan Veltman of Indian Ladder Farms to found the Upstate New York Chapter of the Pink Boots Society, an organization dedicated to assisting and encouraging female professionals in the fermented and alcoholic beverage industry advance their careers and education.

For a novel experience, check out Bound by Fate’s revolutionary combination of great craft beer and Laotian cuisine at 31 Ferry St, Schuylerville NY

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Megan Joyce



Bull & Bee - Albany's only meadery **SERVES UP AN EPIC BUZZ**

By Erik Budrakey

As the craft beer boom across the country started to swing upwards in the mid-aughts, consumer trends towards “buying local” swung upwards right along with it. And just as our palates were adjusting to, and loving, more flavorful profiles in our beers, and more local breweries to choose from, we also began to crave locally produced spirits and wines. So much so that New York now ranks #2 in the USA in distilleries, #3 in Wineries, and #3 in Breweries. Safe to say that New Yorkers have certainly embraced the craft trend.

In May of 2021, right as the pandemic was steamrolling the planet, The Bull & Bee Meadery opened their doors for the first time. As the city of Albany's first and only meadery, their flagship product, called Genesis, quickly gained a cult following as more and more consumers came in to check them out.

“The meadery came to fruition through my family's heritage and my desire to build up the neighborhood.” says founder Willian “Tragedy” Yager. “Previous generations on my mother's side of the family made Dragon's Blood mead. I was drawn to the concept of making mead. We've been taking off ever since. There has definitely been a lot of buzz about us in the region!” (pun intended)

“What is Mead?” Yager continues with a chuckle. “That tended to be the first question people asked. Many people had never heard of, or tasted mead, despite the fact that is the oldest form of fermented alcoholic beverages on the planet. We were happy to have so many people coming in so that we could educate them and, most importantly, sample them on our product. We are very proud of the reception that our mead has had across the community.”



It appears that mead's positive reception goes well beyond local. According to Nielsen data, off-premise mead sales in the U.S. have grown by 19.5 percent in the 52-week period ending September 5, 2021. Bull & Bee is more than happy to be a part of that positive trend.



SO, WHAT EXACTLY IS MEAD?

With a history dating back to 7,000ish B.C., mead has certainly been around the block. And, while it is commonly referred to as a honey wine, that's not entirely accurate. Made with honey, water, and yeast, rather than fruit, mead resides in its own category of alcoholic beverage. Even the meads that are flavored with a variety of fruit are not considered wines.

The Bull & Bee produces roughly 10-12 different meads at their Albany meadery and taproom. With names such as Genesis, Joy and Midas (among others) you can definitely anticipate a drink that not only tastes great, but also has a powerful kick.

THE KICK IS NO MYTH!

"Our Mead's naturally bright kick is no myth," explains master "Mazer" Ray Mazzola. "We work hard to produce a smooth, clean product, which also offers many health benefits versus beer or distilled spirits."

Regarding their flagship mead Genesis, Mazzola continues, "The ancients claimed mead could bestow great wit and strength



upon us mortals (it's 12% alcohol, so maybe). Because it's fermented with honey, not grain or fruit, our Genesis Mead is more than divine — it's good. Good for you. Good for cocktails. Good for bees."

In ancient cultures, mead was often associated with good health and vitality. In Greek mythology, it was often referred to as "the drink of the gods" and allegedly given to warriors after a fight to enhance healing of their battle wounds.

Most modern health claims related to drinking mead are centered around the honey from which the drink is made and the probiotic content it's presumed to have as a result of the fermentation process.

ITS ONLY LIMIT IS YOUR IMAGINATION

As The Bull & Bee began to grow in notoriety, their meads won over even the harshest of critics, including New York Sommelier Jonathan Stewart. "Genesis Dry Mead is a complex and versatile example of the world's oldest alcoholic beverage," Stewart rants on Untappd. "Enjoy chilled as a clean white wine style beverage. Room temperature

or warmed for more full, complex layered flavors. Or used as a base for low ABV cocktails such as Martinis and Manhattans. Its only limit is your imagination."

Aside from Genesis, The Bull & Bee has 7-9 other house meads on tap at all times. "Joy Mead" is a perfect complement to the cooler weather of Fall and Winter, or around a campfire in the Summer. With mulled spices, including a hint of cinnamon, it can be enjoyed chilled, at room temperature or even warmed up to drive away the chill.

Their "Midas Mead" is back sweetened with the same New York clover and wildflower honey it is fermented with. The strong scent of honey is complimented by a smooth and sweet taste that leaves the drinker craving more of its golden touch. It's delicious.

AN ALBANY BETTER BEER BAR

Not to say that The Bull & Bee takes issue with beer, spirits, or wine. Quite the contrary.

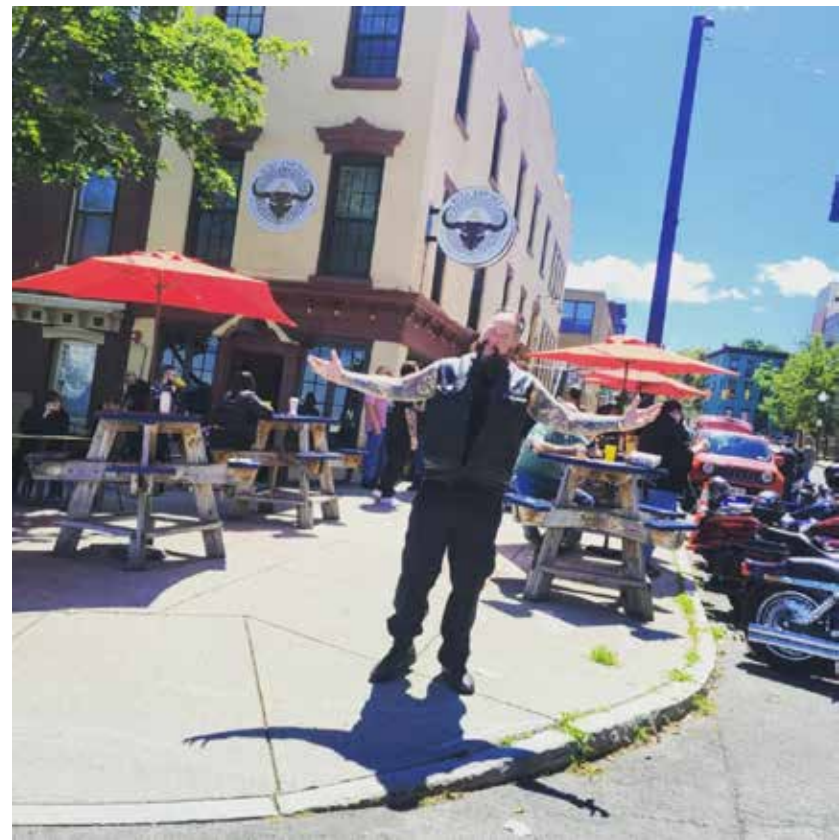
"We love them all!," explains Yager. "As a New York State licensed farm meadery, we look to support all of the above so long as they are produced in New York. We have 12

New York beers on tap at all times and offer an array of distilled spirits and wines from local producers. We love all things New York.”

The cozy tasting/taproom features warm colors and honeycomb shapes. It's like walking into a friendly beehive. A big screen TV nestles along the backbar along with glassware and their selection of NYS spirits and wines. To the right is a cooler that houses between 20-30 different NYS craft beers and ciders in cans. Between a dozen draft lines and a curated can selection, there is something for everyone to enjoy at Bull & Bee.

The meadery has partnered up with their neighbor on the block, local darling Café Capriccio, to offer up a wonderful food selection. Since 1982, Cafe Capriccio has been the most innovative and diverse Italian table in the Capital District. At The Bull & Bee, simply place your order on your phone from the tasting room and the Capriccio staff will run the food right up to your table. Good stuff!

The tasting/taproom, which has free parking across the street, and is only 2 blocks from the MVP Arena also offers popcorn, chips, and snacks. The taproom is perfect for parking and then pre-gaming prior to events at the arena. Especially knowing that you can enjoy a few pints of \$4 Utica Club prior to going over to the arena where beers are 10 bucks each!



OUTSIDE OF THE TAPROOM

Well, the south-side exterior is home to a 30-foot-tall minotaur mural by local artist Samson Contompasis, but that's not what we are talking about here. We are talking about where else you can find The Bull & Bee meads on the shelf or on tap.

“We have distribution in a couple dozen bars, restaurants, and liquor stores in the area,” says Yager. “That said, we have just begun to assert game-plan for distribution, so I expect that you'll find our product out there more and more. We also set up shop at several local farmers markets, and tasting events, where you can find my partner Dan Dineen sharing mead to the masses. Interested consumers can check out where to find our product on our website, where we keep an updated list. We also tend to announce new locations on our Facebook page.”

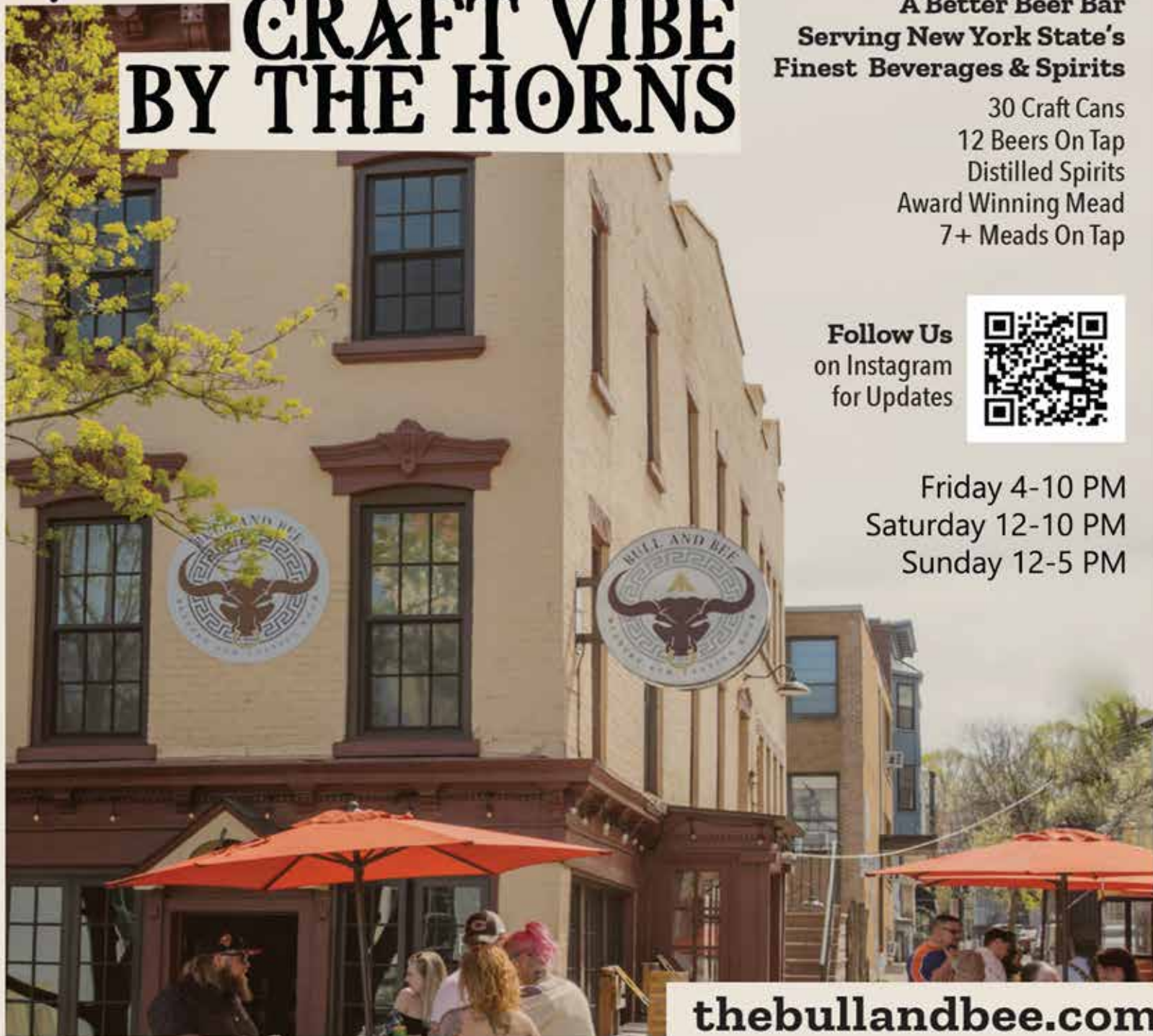
COME ON IN – THE MEAD IS FINE

Many of the region's mead enthusiasts have already discovered The Bull & Bee. Still, having opened in the early stages of the Covid-19 pandemic, it's understandable that casual fans of beer and wine have yet to check them out. It's always fun to try something new. Then try it again. And again. We invite you to visit their tasting room and try a flight of mead, a mead cocktail, or just enjoy a beer, a bite to eat, and good vibes. You'll be back.



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thebullandbee.com
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The Principles of **PAIRING BEER WITH FOOD**

By Erik Budrakey

Because beer is, in fact, food, and because beer offers such a wide array of aromas and flavor, it allows for the perfect pairing to fully enhance your dining experience. Understanding exactly how the flavors and aromas of your beer can bring your meal to another level is actually quite simple and fun.

When pairing beer with your meal, look for harmonies and match strength with strength, while taking into consideration bitterness, sweetness, heat/spice, richness, and carbonation.

Find Harmonies – Combinations that shares common aroma and flavor elements works best. The malty, toasty flavors of an American Brown Ale paired with the charred, fatty flavors of a burger or steak; the light, citrusy notes of a Belgian Witbier paired with seafood; the rich, lightly burnt, sometimes chocolatey/coffee-like flavors of an American Porter paired with the sweetness of a

chocolate chip cookie are all prime examples of finding harmonies.

Match Strength with Strength – Delicate foods work best with delicate beers. Strongly-flavored foods demand more assertive beers. Intensity of flavor is the sum of the total taste experience. With beer, that involves alcohol strength, malt character, sweetness, richness, hop bitterness, roastiness and more. When pairing beer with food - sweetness, fat, textures, cooking methods, spicing, and complexity all have a roll in the dance.



Bitterness, Sweetness, Heat/Spice, Richness and Carbonation – Beer and food qualities interact with each other in predictable and specific ways. Considering these interactions ensures that the beer and food will balance each other, so that one element does not skew the other. Foods big on sweetness or fatty richness can be matched with various elements in beer such as sweetness, roasted/toasted malt, or alcohol. Carbonation works well to cut

richness. Malty sweetness brings down heat. Hoppy bitterness brings up spices and heat.

If you take a few minutes to understand “The 3 C’s of Pairing Beer & Food” you will immediately be able to put them to work the next time you sit down to eat. The 3 C’s are Complement, Contrast, and Cut Let’s take a look!

COMPLIMENT

Complement – While considering beer and food pairings that complement one another, look for similar aromas and flavors in both the beer and the food. For example, if the food has a certain spice to it such as coriander, then look for a beer with a similar spice note, like a Belgian Witbier, which is actually brewed with coriander. Try pairing a cheese that has a pleasant funky aroma, with a similarly funky-smelling sour beer, such as a Gueuze. For dessert, try pairing the sweet, rich flavors of chocolate cake with the rich, robust flavors of a Russian Imperial Stout.



CONTRAST

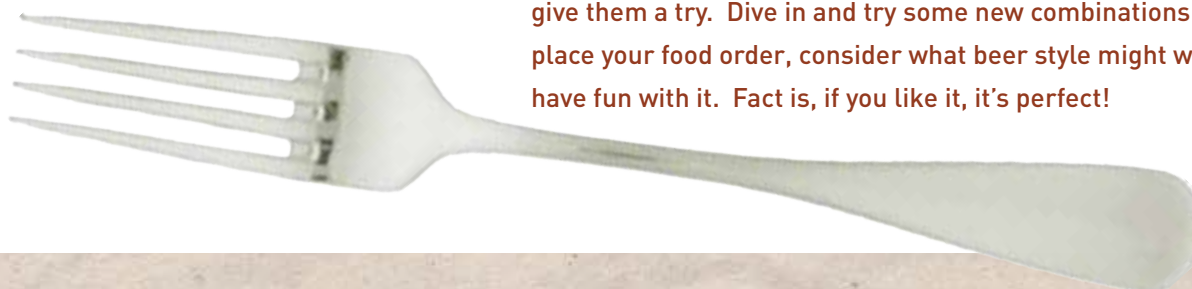
Contrast - When contrasting a beer with a particular food, look for opposing flavors and aromas. These are flavors that are, in essence, opposites. Sweet and sour on their own can both be overwhelming. Sour can pucker and create imbalance in select tastes, whereas sweet, oftentimes overbearing and cloying, covers up more subtle flavors. However, when used together, sweet and sour balance each other out and create a wonderfully unique taste experience. As the old saying goes, opposites attract, and when they do, they add up to a complete and delicious pairing. A classic example of contrast when pairing beer and food is Dry Irish Stout paired with fresh, raw oysters. The roasted, chocolate bitterness of the stout contrasts perfectly with the briny, sweetness of the oysters. This pairing is so classic that many breweries today actually brew their stouts with oysters or oyster shells.

CUT

Cut - Cutting is similar to contrast, it just takes it to a higher level. When we consider cutting, we are talking about big, bold flavors and sensation. Think the heat on your tongue when you taste the spicy flavors of a hot chicken wing. To cut that heat, you’ll want to pair these extreme flavors with a beer that will take it down a notch. The sweet, malty flavors of an Amber Ale will cut through the heat and spice of the chicken wing. For another example, try cutting the richness of a fatty cheese with the bright sourness Fruited Lambic.



Now that you understand the 3 C’s of pairing beer and food, it’s time for you to go out and give them a try. Dive in and try some new combinations with your next meal. Before you place your food order, consider what beer style might work well with it. Give it a shot and have fun with it. Fact is, if you like it, it’s perfect!





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Impress Your Guests

CREATE YOUR OWN HOLIDAY BEER DINNER

Planning a holiday feast this year? If so, you are sure to have put much thought into the food and ambiance that you are preparing for your family. To bring your experience to the next-level this year, let's put just a little thought into what local craft brews that you might consider presenting to enhance the flavor of your dishes. Have fun with it!

CHEESE & CRACKERS - (various cheeses) – Beer Pairing: Farmhouse Style Ales/Saison – Beer and cheese are both traditional farmhouse products. Both are fermented and aged and both balance sweetness and acidity with earthiness and fermentation flavors. **Local Recommendation:** *Common Roots In Bloom Saison*

SHRIMP COCKTAIL - Beer Pairing: Witbier – light enough to compliment even delicate seafood, the citric notes and tartness of Witbier enhance the natural shrimp flavors. **Local Recommendation:** *Ommegang Witte*

BAKED HAM - Beer Pairing: Marzen/Oktobefest – The slight hop presence cuts through fat while the juicy malt profile of the beer mingles perfectly with baked ham's juices and flavors. **Local Recommendation:** *Bye-i Oktoberfest*

TURKEY - Beer Pairing: American Amber Lager – Amber Lagers have enough caramel flavors to link up nicely with the roasty/caramel flavors in any roasted poultry dish. **Local Recommendation:** *CH Evans Amber All The Way*

PRIME RIB – Beer Pairing: American Brown Ale or Porter – Bright hop character and dark/roasty flavors wrapped around the full-bodied malt center of Brown Ales and Porters provide the perfect complement to the juicy, roasty flavors of the beef. Carbonation provides scrubbing bubbles that cleanse the pallet leaving your next bite just as flavorful as your first. **Local Recommendation:** *Druthers Fist of Karma Brown Ale or Rare Form Karass Robust Porter*

SIDES - Stuffing, Mashed Potatoes, Green Bean Casserole – Seriously? No need to worry about pairing beer with your side dishes. That would be waaaay too geeky. But rest easy, the beer you choose to pair with your main course will work just fine with whatever sides you decide to crowd your plate with.

VANILLA ICE CREAM – Beer Pairing: Sour Fruit Beers – Fruity Sourness works beautifully in contrasting the flavors of the vanilla and adds new complexities based on what fruit beer style you choose. **Local Recommendation:** *Unified Beerworks Played Under Protest-Black Raspberry*

PUMPKIN PIE – Beer Pairing: Oatmeal Stout – Big roast character coupled with chocolate and coffee notes make this pairing the perfect ending to any holiday meal. **Local Recommendation:** *Brown's Oatmeal Stout*



Recommendations by:
Erik Budrakey, Certified Cicerone

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: 518-9528-9299

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

41 Geyser Road 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. Highlander Brewing Co.

453 County Rt. 47 Argyle NY 12809

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

39. Perfect World Brewing

1276 Broadway, Albany, NY 12204
Ph: (518) 368-7725

40. Mixed Breed Brewing

457 SR 146 Guilderland Center, NY 12085

41. The Warbler

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

42. Brown's Brewing Company

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

43. Bye-i Brewing

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

44. Fiden's Brewing

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

45. Fort Orange Brewing

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

46. Great Flats Brewing

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

47. Nine Pin Cider Works

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

48. Paradox Brewing

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

49. Real McCoy Brewing

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

50. Real McCoy Brewing

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

51. Reifenberg Brewing

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

52. Active Ingredient Brewing

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

53. Craft Point Brewing

108 State St, Schenectady, NY 12305
Ph: (518) 723-0099

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. Add Allied Brewing

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

58. Dancing Grains

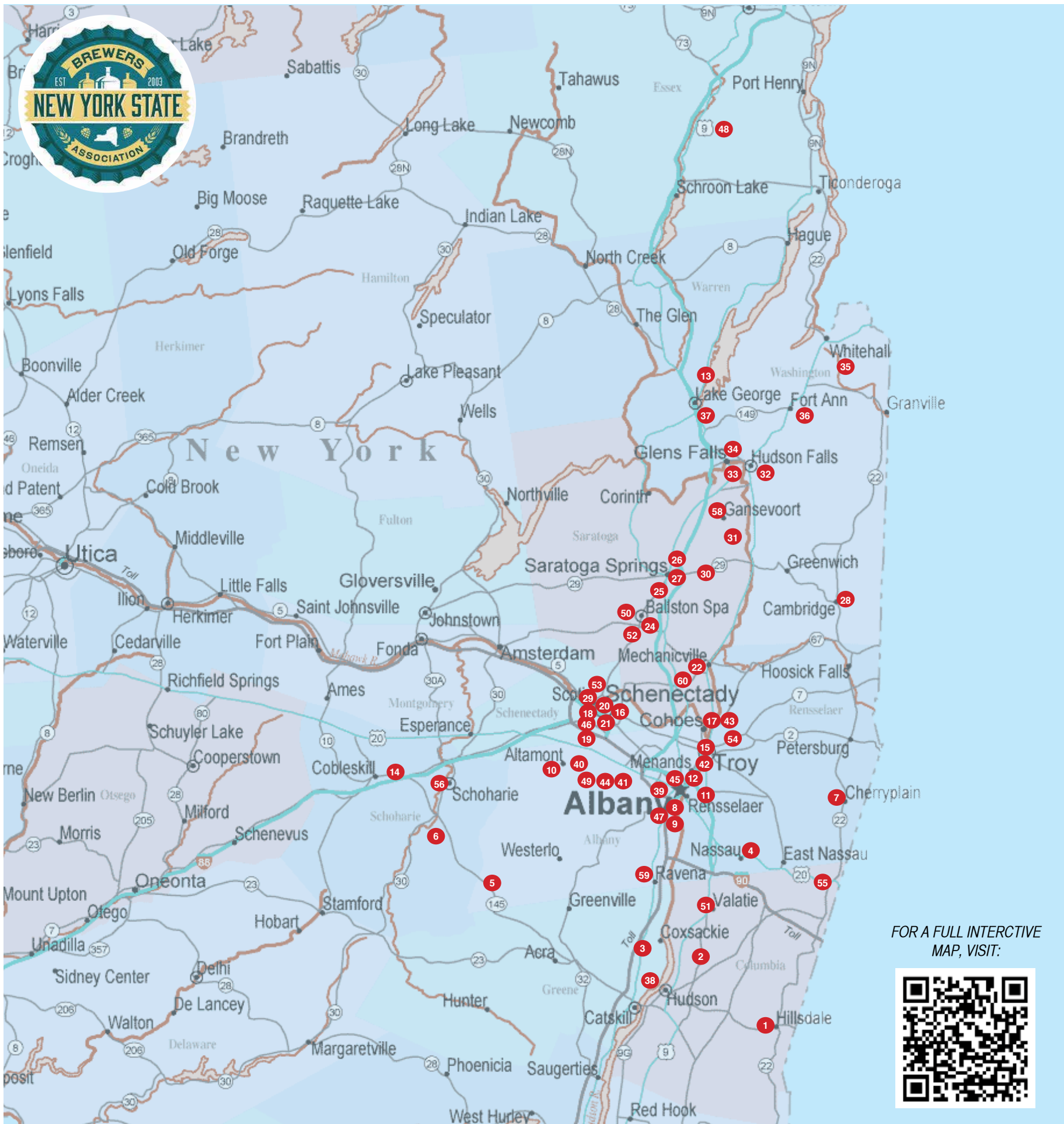
180 Old West Rd, Gansevoort, NY 12831
Ph: (518) 808-3432

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



CALENDAR OF EVENTS



Researched and compiled by Karen Logan

Weekly Events

SUNDAYS

Adirondack – Yoga 11am \$15
Brewery Ommegang – Brunch
BINGO
Indian Ladder Farms – Cookout
Specials (starts 11/13)
Common Roots Brunch 12-6pm
Topsy Moose – Topsy Brunch 10am-
2pm
Hank Hudson – Live music 3:30pm
Mixed Breed – NFL Sunday Ticket

MONDAYS

Speckled Pig – Trivia Night 6:30pm
Active Ingredient – Industry Night
4-9pm \$6 pints
Topsy Moose – Mac n' Cheese
Mondays
Common Roots – Trivia 7pm
Nine Pin – Date Night

NOVEMBER

11/4-SingleCut North – Food:
Burger 21
Active Ingredients – American
Cancer Society Fundraiser 4-8pm
Green Wolf – Music: Catskills
Gamblers 7pm
S & S – Music: John Rice
Warbler – Open Mic Night
June Farms – End of Season Party
5-10pm \$30

11/5-1st Annual Troy Waterfront
Chili Festival 1-4pm
Northeast Ski & Craft Beer
Showcase
Lionheart Pub & Brewery – Music:
Yankee Holler 7:30pm
Whitman – Music: GNP 6pm
Back Barn – Music: Scott Simpson
4-7pm. Food: Cousins Maine
Lobster Truck 1-7pm
SingleCut North – Music: North &
South Dakotas. Food: Carmine's
Wood Fire Pizza
Indian Ladder Farms – Oysterfest
11-4:30pm

Table 4 1 – Open Mic Night
Roe Jan – 6 PM Ian Giles & Yair
Amster, jazz, funk, rock, and soul
keyboards and drums
Warbler Monday meetup

TUESDAYS

Craft Point – Thirsty Thursday \$7
pints, \$10 flights
Bootleggers – Trivia
Beer Bones – Trivia 7pm
Nine Pin – Alternating Events
Albany Distilling – Trivia 7pm
Nanola – Trivia 7pm
Rare Form – Vinyl Night 4pm

WEDNESDAYS

Albany Distilling – Weird
Wednesday 7pm
Active Ingredient Brewing – Trivia

Adirondack – Pumpkin Chunkin' 1pm
Argyle – Music: Joe Flood w/ special
guest Stephen Clair 7pm \$15
Bye-I – Karaoke 6pm
Frog Alley – Big Eyed Phish w/
special guest Up the River 8:30pm
Green Wolf – Music: Christie
Belanger 7pm
Mean Max – Music: RevD
Unified – Music: Ryan Rosmarin &
Jon Tario 4-7pm
5:30 PM Roe Jan Hey Bob A-Rebob,
bluegrass, swing, honkytonk, old-
time

11/6-Indian Ladder Farms –
Oysterfest 11-4:30pm
Argyle – Music: Laura Cortese.
Brunch w/ Bob \$20
Wolf Hollow – Paint & Sip 4-6pm \$45
5:30 PM Roe Jan Bluegrass Band

11/7-Speckled Pig – Open Mic Night
w/ M.C. Scott Simpson
Argyle – Marty Wendell & the
Bluebillies Songwriter's Circle

6:30pm
Mean Max Brew Works – Trivia
Great Flats Brewing – Trivia
Northern Barrell Brewing –
Trivia 7pm
Other One Brewing – Trivia
Local 217 – Trivia
McAddy's Pub – Trivia
Table 4 1 – Wing Wednesdays
City Beer Hall – Trivia

THURSDAYS

Adirondack – Trivia (starts 11/10)
Fort Orange – Trivia
Hudson Brewing – Trivia 7pm
Bye-I Brewing – Trivia 7pm
Saratoga City Tavern – Karaoke
Bound by Fate – Trivia
Hank Hudson – Live music 6pm
Warbler Brewing – Trivia 7pm

11/8-Nine Pin – Karaoke Night

11/9-Warbler – 2nd Anniversary
Party! 12-9pm
Nine Pin – Cider Run 6pm

11/11-Veteran's Day
Paradox – Beer Release: All Forces
Parahelles (exclusively at brewery)
SingleCut North – Music: Saints &
Liares. Food: Smith's Smokeshake
Indian Ladder Farms – BOGO 4
packs 11-8pm
Green Wolf – Marc Degado 7pm
Nine Pin – Music: Jules Olson 5pm
Whitman – Music: Michael Benedict
Jazz Vibes
Wolf Hollow – Music: Caity
Gallagher
Roe Jan 6 PM Joe Adee, everything
from traditional to country to rock

11/12-Saratoga Chips & Beer
Festival 1-5pm
Back Barn – Chili Fest 1-5pm.
Music: Jess Jones 4-7pm
Frog Alley – Completely Unchained:

SingleCut North – Trivia w/ Quiz
Night America 6pm
Topsy Moose – Trivia
Bound by Fate – Trivia
Wolf Hollow – Trivia (every other
week, starting 11/4)

FRIDAYS

Kings Tavern – Karaoke
Other One Brewing – Live music

SATURDAYS

Speckled Pig – Live music 6:30pm
Paradox – Open Mic Night (every
other week, starting 11/4)
Indian Ladder Farms – Cookout
Specials (starts 11/12)
Bacchus – Brunch 11-3
The Beer Diviner – Live Music 6pm

Van Halen Tribute Band 7pm
Green Wolf – Music: The Red
Wagon 7pm
Northern Barrell – Music:
Josh Breeden 8pm
Whitman – Music: Whizbang
Crossroads – Community
Appreciation Fundraiser 1-4pm \$25
Camp Braveheart Charity Hike
Unified – Music: IMI 4-7pm
6 PM Shinbone Alley, ballads of the
street, songs of the sea

11/13-SingleCut North – The Bonsai
Bar 12:30pm
Mean Max – Beer Release Party.
Music: Goose / Trey Anastasio Band
Roe Jan 1 PM Michael Pagnani &
Erika Ludwig, traditional music
session

11/15-Active Ingredient – Featured
on Capital Brew Podcast
Nine Pin – Trivia hosted by Typhoid
Mary 6:30pm

11/16-Wolf Hollow – Craft & Cocktails – serving trays 6pm

11/17-McAddy's – Paint & Sip

11/18-SingleCut North – Beer Release: Amp Punch. Music: El Modernist and Grape Juice. Food: El Carro del Taco
Green Wolf – Music: Black Mountain Symphony 7pm
Whitman – Music: DiTrani Brothers
Roe Jan 6 PM Ian Giles and Yair Amster, jazz, funk, rock, and soul keyboards and drums

11/19-NYS Craft Brewer's Festival - Syracuse
Albany Distilling – 3rd Annual Gump Run 5k & party 11am-2pm
SingleCut North - Beer Release: Amp Punch. Music: Seize Atlantis. Food: Carmine's Wood Fire Pizza
Artisanal Beerworks – Laughs & Brews – live stand up comedy 8pm
Mean Max – Music: The Carson Murphy Band 7:30pm
Unified – Music: Up the River 4-7pm
Roe Jan 1 PM Maddie Shulkin & Lila Rivers, traditional folk and fiddle tunes 6 PM Shawn Taylor, high-energy music with “wandering roots”

11/20- Nine Pin – Craft Night: cupcakes
City Beer Hall – Prince Brunch 11-3pm (reservations recommended)
5:30 PM Roe Jan Bluegrass Band

11/22-Fort Orange – The Office Trivia 6:30pm
Nine Pin – Craft Night: Macrame Earrings 6pm

11/23-Paradox – Beer Release: High Fashion Traditional Cream Ale & NYS Pint Days Glass Release
Back Barn – Special Beer Release & Open for Thanksgiving Eve
SingleCut North – Open 2pm.
Food: Burger 21
Mean Max – Thanksgiving Eve Party.
Music: DJ Buck Lee

Roe Jan 5-8 PM Thanksgiving Eve Pop-up with Aloha Tacos

11/25-Speckled Pig – No Shopping Black Friday & Black NEIPA Beer Release
SingleCut North – Open 1pm. US vs. England Watch Party. Food: Two for the Road
Roe Jan 6 PM Luke Franco & Friends, jazz standards and originals

11/26-Small Business Saturday
Albany Distilling – Small Business Saturday Deals 2pm
Paradox – Small Business Saturday featuring local artists
SingleCut North – Celebrate Small Brewery Sunday. Music: House of Saturn. Food: Two for the Road
Wolf Hollow – Music: Bale Kicker 6pm
Mean Max – Music: The Midnight Revival Band Album Release Party
Unified – Music: The North & South Dakotas 4-7pm
Roe Jan 6 PM Austin Bonk, blues, folk, and rock originals and covers

11/27-Northway Brewing – Music: Pat Decker 1pm
Whitman – Music: Walt's Swing & Early Jazz Jam
Roe Jan 5:30 PM Peter Calo, solo acoustic folk, rock, and Americana

11/30-Rare From-Bonsai bar 5:30pm

DECEMBER

12/2-SingleCut North – Special beer release. Lighting of the Keg Tree. Music: Ward Hayden. Burger 21
Indian Ladder Farms – Annual Tree Lighting 7pm
Northway Brewing – Music: Brendan Dailey 5:30pm
Warbler – Open Mic Night
Mean Max – Music: DJ Air Alert 7:30pm
Roe Jan 6 PM Ian Giles & Yair Amster, jazz, funk, rock, and soul

12/3-Back Barn – Kick off fundraiser for Schoharie Animal Shelter. Music: North Allen Duo 4-7pm
SingleCut North – Music: Two Broke Beths (& Dave). Food: Burger 21
Indian Ladder Farms – Wassail. Tastings in the orchard, crafts, singing
Bye-I – Karaoke 6pm
Unified – Music: Tim Brit 4-7pm
Roe Jan 6 PM Fred Gillen Jr., folk songs of hope

12/4-SingleCut North – The Bonsai Bar 12:30pm
Indian Ladder Farms – Breakfast with Santa 9am -3:30
Roe Jan 1 PM Bunkhouse Boys, real-deal Cajun and Creole music
Roe Jan 5:30 PM Roe Jan Bluegrass Band

12/7-Rare Form-Bonsai Bar 6:30pm

12/9-Paradox – Beer Release: Cast Iron Cat Belgium Style Dark Strong Ale
SingleCut North – Music: Caity Gallagher 5-8pm
Cooper's Daughter Spirits – Wreath & Sip 4pm \$88
Roe Jan 6 PM Luke Franco & Friends, jazz standards and originals

12/10-SingleCut North – Music: The Pine Bar. Food: Two for the Road
Indian Ladder Farms – Breakfast with Santa 9am -3:30-Mean Max – Music: Brandon Larocca
Unified – Music: J. Marco Johnson 4-7pm
Roe Jan 6 PM Maddie Shulkin & Oliver Kress, traditional folk and fiddle tunes

12/11-Roe Jan 1 PM Michael Pagnani & Erika Ludwig, traditional music session and 5:30 PM Marty McDermott, acoustic blues, folk, and rock standards and originals
Northern Barrell – Ugly Christmas Paint & Sip 2-4pm

12/16-Albany Distilling – Ugly Sweater Party w/ DJ JB 7pm
Back Barn – Music: Ben Yauchler 6-9pm. Food: Mike's Hot Dogs 5-9pm
SingleCut North – Music: Fine Grain & Battlexxx 6-9pm.
Food: Burger 21
Frog Alley – Thunderstruck: America's AC/DC Tribute Band 7pm
Roe Jan 6 PM Ian Giles & Yair Amster, jazz, funk, rock, and soul keyboards and drums

12/17-Unified – Music: Brad Monkell and Friends 4-7pm
12/17-SingleCut North – Music: TIP. Food: Cousins Maine Lobster Truck 12-7pm

12/18-Indian Ladder Farms – Breakfast with Santa 9am -3:30
Roe Jan 5:30 PM Roe Jan Bluegrass Band

12/21-Nine Pin – Holiday Gift Wrap

12/23-Paradox – Holiday Party
Unified – Frank Murray 5:30-8:30pm
Roe Jan 6 PM Luke Franco & Friends, jazz standards and originals

12/27-Nine Pin – Craft Night: Serving Tray

12/30-Paradox – Beer Release: One Handed Applause Nectarone Single Hop IPA Release
Roe Jan 6 PM Peter Calo, solo acoustic folk, rock, and Americana

12/31 – New Year's Eve
SingleCut North – Music: Sad Dads
Indian Ladder Farms – New Year's Eve Bonfire. Bring old tree to burn & get a free drink 5pm
Troy Toast of the Hudson NYE Party
Unified – Music: The North & South Dakotas 4-7pm
Roe Jan 6 PM Bunkhouse Boys, real-deal Cajun and Creole music



unified-beerworks.com

7 QUESTIONS WITH UNIFIED BEERWORKS CO-FOUNDER JEFF MANNION

When it comes to highlighting a great local brewery, it's easy to turn our heads toward Unified Beerworks. Unified first fired up their kettles in October 2018, as a labor of love between co-Founder Jeff Mannion and his brewing-partner/wife, Erika Anderson. They fell in love with craft beer for the same reasons they fell in love with one another. Craft beer creates a unique environment where diversity is embraced. While Jeff and Erika have different tastes in beer, music, and paint colors, they are unified in their belief of supporting one another. Having featured Erika in this segment back in 2020, now it's time to turn our attention to Jeff. So, we cruised up to their Malta brewery to sip a few pints with Jeff 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?

JEFF: Erika and I are good friends with Christian Weber from Common Roots, so he was always an inspiration to us that you could do what you love, and still be successful. We looked at many breweries, took the tours, all of that, but most of them were too big to wrap our heads around. The real "ah-ha" moment was at Foam in Burlington in 2016. Seeing it on that scale was what we needed, and it showed us how to do it on a small scale, and still be relevant.

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

JEFF: I have a pretty eclectic range of music I listen to, but if I had to pick 3 this is what I'd go with today:

1. Post Malone: Beerbongs & Bentleys
2. Red Hot Chili Peppers: Californication
3. Foy Vance: Signs of Life



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

JEFF: I love riding bikes (pedals not pistons). I used to race triathlons, but due to too many miles run on paved roads I have a hip that doesn't enjoy running anymore, so my time is spent now on the bike. I'll ride road, gravel, mountain, or my fat bike in the snow in the winter.

TBM: What non-Unified beers are in your fridge on the regular?

JEFF: Pilsner Urquell is a staple. There is generally a decent variety of beers from all of the local breweries who we're friends with as well. Every time someone stops by from another brewery they always bring a gift or two, which is what makes this industry so much fun. We all love to share what we make with each other. Currently it's Bound by Fate, Whitman, Bolton Landing and Northway. Next month it could be four completely different breweries.

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

JEFF: Sam Calagione from Dogfish Head even though I have had a couple beers with him already, he is such an interesting person, and I learn something very valuable each time we speak.

Steve Jobs for the inspiration to keep chasing the dream after setbacks are piling up.

Keith Anderson, aka Papa Keith, aka Erika's father who passed away earlier this year. He was definitely an iconic character here on his weekly Sunday visits. He always had pragmatic advice, loved a good lager, and we all miss him very much.

TBM: What's one thing about Erika that people would be surprised to know about her?

JEFF: She's as passionate about food as she is about beer. There was a point before the brewery was really in planning that she wanted to get out of her former corporate life, and I tried to talk her into getting on the Food Network for The Next Food Network Star. Healthy Eats with Erika. It would have focused on how you can make fantastic comfort food, but still keep it (somewhat) healthy. Good thing I was unsuccessful because we wouldn't be doing this interview otherwise!

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

JEFF: Support the local breweries. There is some fantastic beer produced within 20 miles of your home. The big name breweries in MA and VT are doing just fine and will continue to do so, but the small local place may be struggling still recovering from the pandemic.

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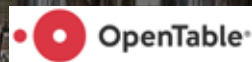
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Price Chopper/Market 32 Features **ALL YOUR FAVORITE HOLIDAY BEER STYLES**

With the colder winter months now upon us, regional craft beer lovers are looking forward to more than just football, holiday and New Year's Eve parties. They're also looking forward to indulging in the vast array of beer styles that become available each holiday season.

And, while Price Chopper & Market 32 has been long known to have all a superior meat department, fresh, locally-grown produce, and all of your holiday dinner fixin' needs, they are also now well known for having a wide variety of your favorite local, regional, and national beer brands.

Whether you are into classic American Light Lagers, such as Miller Lite, Bud Light, or Coors Light, or into the latest, hard-to-get local craft brew, and everything in between, Price Chopper & Market 32 has a selection for you.

Since the early/mid 2010's Price Chopper has stepped up big time in the beer game as they greatly shifted the dynamics of their store layouts, added more space for beer, and fully embraced national, regional, and local craft beer. At the time, they expanded many of their beer departments to include a "Pick 6" section, which allows consumers an opportunity to piece together their own mixed

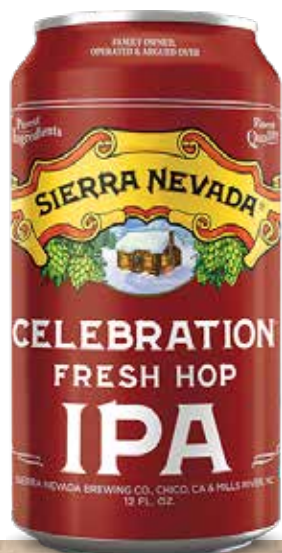


6-packs, in turn allowing them to explore more local beer options. They also began offering local beer options on draft through their Growler Station departments that are featured at a handful of stores.

As for winter seasonal beer styles at Price Chopper & Market 32, they've got them all covered. You'll find the latest holiday offering from nearly a dozen different local brands. Spice Ales and other styles such as Maple Porter, stouts, Brown Ales and winter lagers are plentiful.

Look for offerings from the national craft darlings such as Samuel Adams Holiday White Ale, Sierra Nevada's Fresh-Hop Celebration IPA, Founders All Day Chill Day, Leinenkugel's Snowdrift Vanilla Porter. Of course, each of these brewery's flagship beers are also available.

While regional favorites from breweries such as Great Lakes Brewing Company, Brooklyn Brewery, Harpoon



Brewery, Sloop Brewing, Fiddlehead, Saranac and many others line the shelves, Price Chopper & Market 32 is truly focused on promoting their local breweries.

"We partner with more than a dozen local brewers in the Capital Region and in communities throughout Upstate New York, each with their own awesome offerings of brewed-close-to-home creations," explains Tyler Blance from the corporate marketing team, "We are always looking for the next best craft brew, and our selection is always evolving. This holiday season, look for a wide array of great beer from local players such as Druthers Brewing's The Dare Strawberry Gose, Brown's Brewing Company's Nigel NEIPA, Common Root's Good Fortune IPA, Frog Alley Brewing's NY Lager, and many, many more!"

"Representing and supporting local farmers, artisans and producers is important to us," Blance continues. "We're proud to work with a many of craft breweries in our local areas, to bring our shoppers the region's best



brews. Whether you want to pair your Beef & Butternut Squash Stew with the perfect wine or beer, try something new or stock up, you'll find it here. Explore our ample selection of fine vintages and all the lagers, ales and ciders on your wish list."

Of course, aside from your favorite local breweries, you'll also see the leading imported brews as well as hard ciders, flavored malt beverages, hard seltzers, and non-alcoholic beer. There is literally something for everyone.

So, whether you're hosting a football gathering, a holiday party, or planning a New Year's Eve shindig, find a Price Chopper or Market 32 on your adventure route and grab your beer, ciders, snacks and everything else you'll need. Check out their Beer Finder to find the location nearest you. Or save time this season by ordering local craft beer online for pickup or delivery at shop.price-chopper.com.





Tired But Smiling

THIS BAND OF “NEW SCOTS” BUILDS A BUSINESS

By James Peterson

Halfway through a decade-long military career, Albany County native Jesse Sommer—then a U.S. Army paratrooper and officer in the Judge Advocate General’s Corps—had an epiphany: his place of duty was at home.

“My mother had been diagnosed with a degenerative illness, my sisters started having babies, and after bouncing around America from one duty station to the next, I realized that whatever I’d been seeking was actually right back where I left it,”

Jesse told me during our interview at the Schenectady Distilling Company. “Once I knew [the Army] wasn’t going to be my career, I had to figure out what to do with my remaining time in service. That’s when it hit me.”

Shortly after the New Year in 2016, Jesse traveled to California to meet with Patrick Carey, a childhood friend who’d taken to home brewing a few years earlier. It was there that they hatched a plan.



Ken Gibbons and his father Don join in Jesse’s “Bottling Ops”

"I'd come to see 'time' as life's scarcest commodity," Jesse said, reflecting on his decision to return to his roots. "But I also knew it to be the most crucial ingredient in a very specific agricultural product."

"Whiskey."

AN OUTFIT OF NEW SCOTS

Thus began a five-year journey of preparation, education, and discovery for the team of lifelong friends that Jesse assembled to celebrate their shared hometown of New Scotland, NY. This outfit of "New Scots"—as New Scotland residents are known throughout the County—is composed of several "K-through-12" graduates of the Voorheesville Central School District. Chief among them is Rebecca Smolen Miller, proprietor of one of the Town's few remaining family farms.

"I didn't know [the first thing] about alcohol when Jesse called me to ask for several tons of grain," Rebecca recalled in our recent discussion. "He wanted rye, wheat, corn, barley—it sounded like he was prepping to moonlight as a moonshiner. I was like, 'um, Jesse, are you calling me from Iraq?'"

Sure enough, in the years following his fateful trip to California, Jesse deployed to combat in both Iraq and Afghanistan with the 10th Mountain Division and 7th Special Forces Group. It was during these rotations that Jesse devised a novel approach to unlocking the distilled "terroir" of upstate New York on a shoestring budget.

"What was important for Rebecca and me was the grain, the fruit of the fields on which we grew up," Jesse said. "Distilling was foreign to us, and we had no way of financing construction [of a distillery]. But as we witnessed all these distilleries sprouting up and down the Hudson Valley, we recognized that the State of New York itself could be our distillery. We would

make the Capital Region our multi-facility manufacturing plant!"

OUR COMPANY TOUCHES EVERY CORNER OF THE TOWN

A strict division of labor emerged; Rebecca oversaw cultivation of the raw agricultural materials as Jesse leveraged his legal training to assemble an extensive production-and-supply chain through dozens of commercial contracts.

"We eliminated virtually all overhead,"



Rebecca said of the enterprise which now incorporates several New Scotland-based farms, a local barley maltster, and multiple craft distilleries. "We utilized this emerging local industry's existing capacity and infrastructure, forging friends along the way. That's why our company name is so apropos. It touches every corner of the town."

Indeed, Jesse calls "New Scotland Spirits" a community-within-a-community, for "it wouldn't exist without the support of the distillers who selflessly midwived New Scotland Spirits into existence."

For example, the company's Distilled Spirits Plant (DSP) license is based at the

Albany Distilling Company, owned and operated by John Curtin, a fellow New Scot. Meanwhile, Jesse's bottling and labeling operations are based at the Schenectady Distilling Company under the watchful eye of proprietor Ken Gibbons, whom Jesse variously calls his mentor and patron saint. The company additionally distills with Steve Osborn at Stoutridge Distillery, Ryan VanHall at Upstate Distilling, Matt Jaeger at Yankee Distillers, and Tyler LaCorata, their first distiller who now owns the South Carolina-based Beyond Distilling.

WE CAN'T AFFORD TO MESS THIS UP

"These guys approach distilling as an art and science," Jesse said of his network of contract distillers. "They make magic with the part that's important to us—the stuff that comes from our soil."

"Our town's name is on the label," said Rebecca. "We can't afford to mess this up.

That's why we're so committed to quality, why we only release our whiskeys after aging them a minimum of five years.

We're not just representing a company. We're representing a community. Our community."

The company's "Helderberg Single Malt Whiskey," "Helderberg Straight Rye Whiskey," and "Helderberg Winter Wheat Whiskey" are all 82-proof spirits, in honor of the founders' birthyear. But after





Rebecca and Jesse

being awarded the Gold medal by the Beverage Testing Institute for their “Helderberg Bourbon, Bottled-in-Bond” 100-proof spirit, New Scotland Spirits is preparing 99-proof releases of their signature Helderberg Whiskies—to commemorate the 1899 founding of Voorheesville (a village situated in New Scotland).

Much local media ink has already been spilled reporting on the Scotch Whiskey Association’s aggressive multiyear trademark litigation against the company within weeks of its founding. But with the lawsuits now in his rearview and having finally left Active Duty this past January, Jesse and his ever-expanding team have been reaping what they’ve sown—both figuratively and, with Rebecca’s farm in mind, literally.

“Everyone says ‘success is a good problem to have,’” said Bryan Kafka, while filling and corking bottles by hand during an evening of New Scotland Spirits “bottling ops.” “But success is still a problem.” Then, turning to Greg Crawford at the label applicator station: “Remember sleep?”

Greg noted to me that he and Bryan had worked seven days per week every single month this past summer. “That’s not an exaggeration,” he was quick to add.

Bryan has known Jesse since their days on Voorheesville’s wrestling team. Now, when not working his day job, Bryan is a powerhouse seller at a wide slew of area farmers markets. “We resolved not to miss any opportunity,” he told me. “We were in seven markets this past summer, four of them simultaneously [on Saturdays]. We couldn’t’ve built a company this large [in personnel], this quickly, with such exhaustive time demands, if there weren’t longtime friendships powering a shared mission.”

To be sure, there are a few interlopers. For example, the com-

pany’s graphic artist, Brian McGregor, creates masterful frescoes celebrating cherished views and fixtures around town, though he’s never actually lived in New Scotland. Similarly, Chris Monti, an early investor in the company, is one of Jesse’s paratrooper buddies from the 82nd Airborne Division. Most recently, his role has been to expand the company’s concept of community to the veteran population, which he’s doing as one of the chief architects of the 6.8-mile Veterans Day “ruck march” fundraiser that New Scotland Spirits is sponsoring on November 11, 2022.

Yet the vast majority of this scrappy distilling concern is local—and multigenerational. Despite being the youngest New Scot on the team, Talia Crisafulli is perhaps the most vital component of the sales operation which launched this past April. She heads up the retailer outreach effort, and is a major reason the company’s Helderberg Whiskies are already available in more than 70 retail outlets throughout the Capital District and beyond.

WE’D BETTER GET BACK TO WORK

“We couldn’t have anticipated the way our community opened its arms to us,” Talia said. “It’s rewarding. But now we’re struggling to keep up with demand and looking beyond our borders to source aged product. So, while it’s cool Jesse ‘hacked the system’ with his ‘no overhead’ ploy or whatever, it’s also about time he figures out how to build us a distillery.”

When I later shared Talia’s comment with Jesse as the frenzied bottling/packaging activity swarmed about us, he just looked into his tumbler, sighed heavily, and took a sip. Then he shrugged.

“Then I guess we’d better get back to work.”



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Capital Region | Safer Bars

CAPITAL REGION SAFER BARS PROGRAMS WORK TO PROTECT THE LGBTQ COMMUNITY

By Erik Budrakey

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

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

“He said it loud enough for the two of us to hear, expecting a reaction from us,” said

Deehring, who said he and his boyfriend both verbally defended themselves.

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

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

While this scene may seem like a world

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

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

Now, Capital Region Safer Bars has partnered with a group called In Our Own



Voices to bring attention to this all too common plight, and to help educate bar owners and staff to identify potential problems before they happen and how to prevent these assaults.

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

Bars, breweries and restaurants that participate in the Safer Bars program are leaders in their community.

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

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

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

Why Are Bars Important In Preventing Sexual Assault?

- **50% of sexual assaults involve alcohol use.**
- **90% of acquaintance rapes involve alcohol use.**

- **43% of sexual assaults involve alcohol use by the victim.**
- **69% of sexual assault involve alcohol use by the perpetrator.**

How Can Bars Help to Prevent this?

By learning how to recognize and intervene in sexually aggressive situations, bartenders and other bar staff have the opportunity to make a large impact in ending sexual assault. People are more likely to intervene in problematic situations when they have the skills to do so. The goal of bystander intervention is always safety and de-escalation. Research shows that the use of bystander intervention tactics can prevent problematic situations from becoming violent.

How Does Capital Region Safer Bars Help Prevent Violence?

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

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

What is "In Our Own Voices"?

In Our Own Voices (IOOV) serves the needs of Lesbian, Gay, Bisexual, & Transgender People of Color, our Friends and Families. Their vision is to set the standard for National People of Color LGBT organizations. It is the Mission of In Our Own Voices to work for and ensure the physical, mental, spiritual, political, cultural and economic sur-



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

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



Direct Services:

- **Advocacy**
- **Counseling & Emotional Support**
- **Emergency Assistance (i.e. Food Pantry, Emergency Financial Assistance)**
- **Support Groups**
- **Linkages and Referrals**
- **HIV & Hep C Testing**
- **Community Events**

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



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

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

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

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



Capital Region | Safer Bars

Safer Bars, Safer Community

You deserve a FUN and
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You deserve a bar that
cares about your SAFETY!

The Capital Region Safer Bars Program is a community effort of local bars and restaurants who are dedicated to preventing sexual aggression.

For more information about this program visit:

www.capitalregionsaferbars.com



Daniel P. McCoy
Albany County Executive

ALBANY COUNTY
Cares about our community

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WASHING DOWN THE FIRST THANKSGIVING

BY BRIAN PETRO COURTESY OF The Alcohol Professor

Before 1609, the history of the Mayflower had been lost. When a group of investors, including captain Christopher Jones, purchased the ship in 1609, it became a trading ship. Its typical day became delivering wool and other textiles to France and picking up Bordeaux wines and Cognac to bring to England. It did have a few adventures outside of that route, like the time it went to Norway to deliver hemp, hops, and hats and pick up wood and tar. That ended poorly, with the cargo being ditched to save the ship in the

middle of a North Sea storm. There were a few trips to the Mediterranean as well, and one rumored adventure to the coast of Greenland for some whaling. After a run to France in 1620, Captain Jones brought the ship back to London and was hired for a different type of transportation: bringing a group of Protestant separatists to the New World.

They began to stock provisions for the long trip, including beer, wine, and “aqua-vitae,” most likely whiskey or brandy. Hops were just starting to find

their way into brewing as a flavoring element in England. It was so new that the end result was referred to as an “ale” if it did not have hops in it, and “beer” if it was hopped. This was an important element of the trip. We may think that the Puritans did not drink, but they loved their liquor. Many of the writings about arriving in the New World revolved around lamentations concerning the lack of taverns to welcome them after the long journey.

The trip overseas was a rough one. So rough, that one of the main masts broke. There was a serious discussion on turning back to England and calling it off. They were able to fix it with the help of tools that were brought for the new intended settlement near the Hudson River, at that point considered part of Virginia. Including the crew, over 130 passengers set sail. Most of them made it to Cape Cod, where a rough sea and impending winter made them stop there. They set foot on land on November 11, with Captain Jones leading the way.



Over the next month, they made several excursions into the frozen woods, finding buried pots of beans and corn used to supplement their dwindling rations. They got lost on their first excursion, forced to spend the freezing cold night with a makeshift shelter, their “victuals” being “only biscuit and Holland cheese, and a little bottle of aquavitae.” It is fortunate for them they did not encounter anything more deadly than the cold and snow. The local tribesmen, part of the Wampanoag Confederacy, would not have been pleased to find their stored food for spring had been raided. They were looking for the best place to start a settlement in this chilly landscape. By Christmas of 1620, they had decided on Plymouth for their colony and started to build.

THOSE WHO COULD AFFORD BEER DRANK IT BECAUSE IT WAS SAFER THAN THE WATER

The general disdain for water that the British had was cultural. In England, only the poorest of people drank water. Even middle class workers could afford beer, cider, or at the very least milk and tea. People that could afford beer drank it because it was safer than the water, especially in cities. This was well before landfills, recycling, and water treatment. Anything that was dumped in the street or thrown out the window could end up in the local water source. The sources of water in the New World were considerably cleaner than the ones in London. One even wrote that it could be considered a suitable replacement for the beer or wine. Those sources were still not spotless. Sickness was starting to creep into the ranks of the settlers, as well as the crew of the Mayflower.

Illness and rough seas kept the ship anchored there until April of 1621, when the crew sailed for home port. On the ship, there was only beer, and the crew was going to protect that for the journey home. Even with so many sick men and women on the ship, settlers were allowed water only. Sailors went as far as to declare that when Protestant leader William Bradford asked for beer, “it was answered that if he was their own father, he should have none.”

Though half of their number died in that hard winter, they were able to start planting the crops they brought along with



Massasoit (of The Wampanoag) meeting English settlers.

them. The Wampanoag helped them with their planting, introducing them to some of the edible native plants in the area. The tribe aided in hunting and fishing, expanding the diets of the Protestants, and keeping them alive through the harvest. Fortunately for the English, one of the fruits they were provided were apples. Without barley or any other grains to spare for brewing, and with their initial stocks of liquor long gone, hard cider became a staple drink. It was relatively weak, clocking in around 2-4% ABV, but it was something other than water or tea.

Water and tea were the two things the Wampanoag enjoyed drinking. There is some debate, but by and large there is no evidence that northern tribes drank alcohol until it was introduced by colonists. Tribes in what is now the southwest United States and all of Mexico enjoyed a variety of fermented beverages, like pulque (a wine made from the agave plant) and tiswin (beer made from corn). There are some mentions of large pots of wine that tribes drank from, but if it was fermented it was accidental. No technology was available to prevent the fermentation process from happening, so low levels of alcohol were most likely present. There is some mention that tribes in Georgia and other southern states fermented beverages, possibly due to a climate more conducive to the process.



The First Thanksgiving by Jennie Augusta Brownscombe



BY HARVEST TIME THEY HAD SETTLED IN WITH THEIR NEW NEIGHBORS

By harvest time, they had settled in with their new neighbors and were planning on having a feast to celebrate their first successful, but meager, harvest. They invited the Wampanoag to the feast, which lasted for three days. In addition to what the settlers provided, which involved local birds, wheat, peas, and corn, the tribe brought clams, mussels, raspberries, strawberries, local nuts, and at least five deer. There is no record of it, but it is thought there was three to five gallons of cider provided by the Protestants to drink. Or about as much as my family may go through on Thanksgiving Day.

Want to replicate what the Pilgrims could have enjoyed at their feast? Hard ciders are where to start. Try sips like **Adirondack Brewery Farmhouse Craft Hard Cider** (Silver Medalist of the 2021 New York International Cider Competition). , **Strongbow Gold Apple** (Silver Medalist at the 2016 New York International Beer Competition), **Original Sin Extra Dry** or any other cider on the drier side. With the settlers having very little sugar on hand,

the naturally fermented cider would have been dry to our tastes. Most American ciders are going to have some sugar added. For those who would rather reach for a beer, go for something with a low ABV and low IBU to last the meal.

Fuller's London Pride would be an excellent consideration for the table with its malty backbone and light hoppiness. **Goose Island Honkers Ale** is a high quality English bitter that offers a malty/hoppy balance. And I cannot ignore the Pilgrim's hometown brewer, **Mayflower Brewing Company**, and their **Golden Ale** that would be a great addition for craft and non-craft beer drinkers alike. When in Plymouth, right?

Sitting down with close family and friends, for any reason, is an occasion to be thankful. Towards the end of any year is a good time to sit back and reflect about what the year has brought to you, taken out of you, and how you are going to build on both of those experiences. As you get ready to dine with those near and dear, bask in the warmth of the season. Remember the hardships that the Pilgrims experienced to get to their new home, and how these two different groups of people came together in friendship over a meal. Happy Thanksgiving!



*Happy
Holidays!*

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EMPORIUM FARM BREWERY (EFB) WET HOP HARVEST ALE IS NOW ON TAP - RENNELAER, NY



Brewery Founder Roger Savoy tells True Brew, “A Wet Hopped Ale is brewed with hops that are freshly picked and added to the recipe before they dry. They impart a unique delicate flavor that can only be achieved at this point.

We used 7 pounds of fresh green hops from Roger's back yard for flavor and aroma. This beer is clean, smooth, and has a slight grassy flavor unique to this style. Utterly crushable. It's also really sessionable at 4.6% ABV. EFB has two collaboration beers now on tap. Rail to River, in Ravena, and EFB crafted a 6.1% abv Octoberfest, an amber, malty German lager with a clean, rich, toasty, breadly malt flavor, restrained bitterness, and a well-attenuated finish. The overall malt impression is soft, elegant, and complex, with a rich malty aftertaste. Our brewing collaboration with Chatham Brewing produced a 6% juicy hazy IPA with tropical flavor from Citra, Mosaic, and El Dorado hops. It is on tap and in cans. Ask for Workshop IPA! EFB is also working with Homebrew Emporium to provide homebrewers with 5 gallons of wort from each of our brews. This is a great introduction to making your own beer at home. See our current line-up of beer on Facebook or call us at 518 283-7094. 472 North Greenbush Road in Rensselaer”

SEVEN POINTS BREWING COMPANY NOW OPEN - SCHENECTADY, NY



Points Brewing Company and Stella Pasta Bar and Bistro are proud to announce their opening! Head Brewer Brian Conley explains, “Situated in the Stockade District of Schenectady at 237 Union St, the historic Van Dyck building has new owners! Stella

Pasta Bar, previously located in Burnt Hills, have taken over ownership of the building and have set right out to bring great food, beer, and music back to this historic location. Open Tuesday-Saturday from 4-close, with live music every Friday and Saturday. The dining room menu is all farm-to-table Italian dishes (fresh bread and pasta made daily), with a bar-friendly, pub/bistro menu available as well. The brewery has already begun to create some new favorites such as the “Prima Vista” Italian style Pilsner, and the “Stellar Magnitude” NEIPA, while also utilizing some classic recipes from the previous brewery here on the premises, Mad Jack Brewing Co. As the seasons change, so will both the food and the beer menu. The name “Seven Points” comes from the seven-pointed star that makes up Stella's logo, (Stella meaning “Star” in Italian).”



ALLIED BREWING TO HOST VETERANS DAY EVENT - ALTAMONT, NY

Allied Brewing, located at Altamont Orchards, will be hosting a Veteran's Day event on Friday, November 11th from 4-9pm. Featuring live

music from “Tame That Rooster” and offering ½ price beers for all Veterans and Active Military. The Veterans & Community Housing Coalition will be on site to collect donations for homeless veterans. Allied Brewing is a woman-owned brewery that presents World War II military theme for beer names and labels. The independent operation is owned by Darci Efaw and her husband, Kevin Efaw. Their taproom offers nine different Allied beers on tap and one to a hard cider from Nine Pin Ciderworks. The Allied beers will rotate among a dozen created by the Efaws. Offerings include Rosie the Riveter Red IPA, Patton's Pale Ale, Coconut Milkshake IPA, M4 Stout, and a handful of others. The brewery's military theme is in honor of the couple's respective grandfathers, both of which served in World War II. Allied Brewing's taproom also features NYS made wines and spirits. They are open Thursday – Saturday from 4 to 9 p.m. and Sundays from noon to 5pm. Visit them at the brewery which is located at 6654 Dunnsville Road in Altamont.

DANCING GRAINS FARM BREWERY CELEBRATES THEIR GRAND OPENING - GANSVORT, NY



Dancing Grain, a new field-to-glass farm brewery in northern Saratoga County, celebrated their official grand opening on Saturday, October 29th. Located on 300 acres at 180 Old West Rd. in Moreau, Dancing Grain Farm Brewery is a

family-owned business offering delicious brews and breathtaking views. The grand opening, on a notably beautiful fall day, featured Dancing Grain's fresh brewed beers, food from The Mac Factor, live music, a children's Halloween parade, cornhole, fire pits, and more. Brewery founder Rachel McDermott was on hand to greet her guests with a smile. McDermott owns Dancing Grain along with partners Bert and Christian Weber, the father-son duo behind Common Roots, in nearby South Glens Falls. Their partnership with Dancing Grain is a natural outreach and continuation of the Webers' shared idea to help build a community around craft beer and its vital connection to the land and the economy. The brewery and taproom overlook the farm's grain fields with a gorgeous backdrop of the Palmertown Range. More than 90% of the ingredients in each beer come straight from the farm's fields. Dancing Grain's farm brewery offers a unique set-up allowing visitors to enjoy themselves in the farm setting as they consumer products that are brewed on-site, made primarily with ingredients grown right there. In addition to beer sold by the glass at the bar, Dancing Grain has limited crawlers available for purchase to take home. The brewery offers indoor and outdoor seating, both covered and uncovered. Guests are welcome to bring their own food to the brewery, as long as they take their trash away. Dancing Grain Farm Brewery is open on Thursday and Fridays from 3 to 9 p.m. Saturdays from noon to 9 p.m., and Sundays from noon to 6 p.m. More information about Dancing Grain is available online at dancinggrain.com, or on social media at www.facebook.com/dancinggrain and @dancing_grain on Instagram. Editor's Note: If you

have yet to visit this hidden gem of a brewery, start planning your trip!

WHITMAN BREWING OPENS NEW BEER HALL - SARATOGA SPRINGS, NY



Sales, Marketing, and Events Manager, Sam VanDemark, tells TBM, “Whitman Brewing's new beer hall has finally opened. For those who may not know, this has been in the works since we opened in December of 2019. With COVID hitting the business, we pushed the plans back and finally opened the corner door on Lake Ave & Maple Ave on Thursday, October 20th. This new beer hall is attached to our Walt Cafe upstairs, where our old taproom and lounge areas will be used as private event space and overflow. The beer hall will host the main operation of customers, as we put in a brand new kitchen and bar for service in there. The beer hall will host big and small original music acts weekly, as well as other fun events such as trivia, and projector movie nights. We are in the works of adding more artwork, and a mural. We want this space to be a different feel from the rest of our building, where you can finally have a big social gathering in a warm, bright room with windows overlooking Lake Ave. This room is where all the action is. Our Walt Cafe hours have shifted to 8:00am-5:00pm, and that cafe space will be open as late as the beer hall for extra seating. We have future plans to add games such as pool, foosball, video games and darts in the Walt Cafe as well for a fun space later in the night. We are excited to finally share this space with you and hope to see you all soon!”

NEW KIDS ON THE BLOCK - SPECKLED PIG BREWING TO HOST NOVEMBER EVENTS - BALSTON SPA, NY



Co Founder Larry Heid explains, “On Monday, November 7th at 6:30 pm we are hosting an Open Mic night with Scott Simpson as MC. Musicians can register the night of the event and just show up. Each Monday thereafter we will be hosting Trivia Night starting at 6:30 pm. Live music every Saturday night starting at 6:00 pm. On November 25th, The Speckled Pig will be opening at Noon to host a No Shopping Black Friday Party. We will be introducing a Black NEIPA and having lunch specials.” Speckled Pig Brewing is located at The building, located at 11-13 Washington St.. The location was formerly a dress factory and had been vacant for about 30 years. All beers sold at Speckled Pig Brewing will all be brewed in-house, Heid said. In addition to their craft beers, they also will serve wood-fired pizza. “Our menu features wood-fired pizza and charcuterie boards. We'll also have Bavarian pretzels with some beer cheese,” Heid said. “We're keeping it pretty simple.” Cheers to that!

ADIRONDACK PUB & BREWERY BRINGS BACK TRIVIA - NEW BEERS AND OLD FAVORITES - LAKE GEORGE, NY



Marketing Manager, Ben Keppler explains, “Trivia is back! We will have trivia each week on Thursday's starting on November 10th. Come visit the Brewery for some great food, beer, and test your knowledge. Also, we'll be hosting Yoga at the brewery each week on Sunday at 11:00 PM. It is \$15 per person and a great way to detox and retox! As for beer news, we'll welcome back our Harvest IPA- The spiciness from the Rye and the bitterness contributed by the hops pair perfectly with the bite of cool nights in the Adirondacks. Green Haze IPA- In celebration of the annual hop harvest, we incorporate local, whole cone hops to a New England IPA malt profile to create an earthy, citrus, smooth IPA. Mocha Stout is our 8% coffee chocolate stout. DD-214 is a 5% Blonde IPA made with hops from Yakima Farm were all the proceeds go to Veterans. Fan favorite Fat Scotsman is back! This 8% Wee-Heavy style is malt forward with caramel flavors. Our Vanilla Stout is 4% Mild stout with vanilla beans added. And lastly, our Ginger Cider 6% is crisp hard Cider made with NYS apples & a hint of Ginger root. Friendly reminder that our High Peaks distillery will be open on Saturdays 12-5 PM for tasting! Be sure to look out for any hour changes in the future via our social media.”

9TH ANNUAL NEW YORK STATE CRAFT BREWERS FESTIVAL - SYRACUSE RETURNS TO THE HISTORIC LANDMARK THEATRE - SYRACUSE, NY



The 9th annual New York State Craft Brewers Festival takes place on Saturday, November 19th, at the historic Landmark Theatre in downtown Syracuse. The renowned event brings together more than 55 breweries from every region of the state for a showcase of NYS craft beer in a truly one-of-a-kind environment. From being listed on the United States Park Service National Register of Historical Places to being reviewed by Cinema Treasure, the Landmark Theatre is noted for its historical and cultural significance. Ticket holders, both novice and seasoned, will have a rare opportunity to relish in unique and award-winning beer on the same stage that legendary artists like Ringo Starr, BB King, Bonnie Raitt, & Bruce Springsteen performed on. With almost a decade of experience, New York State Craft Brewers Festivals are produced with highest level of care and professionalism, with the goal of providing an authentic craft beer experience for all. “This will be our 9th year at the Landmark Theatre making it our longest running fundraising festival in the state, explains Paul Leone, Executive Director of New York State Brewers Association. “The unique setting combined with the history of the Landmark make it a perfect pairing with some of the best beer and breweries in the state. As always, the brewers and direct brewery representatives will be pouring the beer, not volunteers, this is a great way to meet the men and women behind

CONTINUED ON PG. 59



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LAWSON'S FINEST INTRODUCES ITS MAPLE ALE OUTSIDE VT FOR THE FIRST TIME - WAITSFIELD, VT - Lawson's Finest

Lawson's Finest Liquids is making its classic maple ale, Mad River Maple, available to fans across the Northeast. Beginning this week, the Vermont favorite will be available to craft-beer lovers throughout the brewery's entire nine state distribution area of VT, CT, MA, ME, NH, NJ, NY, PA, and RI. Mad River Maple is a robust, rich maple ale brewed with 100% pure Vermont maple syrup. At 8% ABV, the beer delivers a smooth, palate pleasing feel with a slightly sweet finish. The beer's name pays homage to Green Mountain State's legendary Mad River Valley, home to both Lawson's Finest Liquids and some of the region's most sought after maple syrup producers. "Mad River Maple was originally inspired by an old English homebrewing recipe that calls for molasses as a sweetener," explains Sean Lawson, CEO and Founding Brewer of Lawson's Finest Liquids. "Instead, we load Mad River Maple with some of the region's best, 100% pure Vermont maple syrup. The early addition of bittering hops balances out the sweetness, resulting in a complex brew with layers of flavor." Mad River Maple is the newest addition to Lawson's Finest Liquids calendar of specialty distributions. The beer arrives following the introduction of Lawson's Finest Liquids' black IPA, Big Hoppy, both as perfect seasonal flavors for fall. Both beers are now available in 4-packs at retailers across the Northeast. To close out the 2022 specialty distribution calendar, Lawson's Finest Liquids will reintroduce its celebrated annual Barrel-Aged Winter Lager later this year.

ANNUAL PINK BOOTS HOP BLEND RAISES SCHOLARSHIP FUNDING FOR WOMEN IN BEER AND ALCOHOL INDUSTRY - YAKIMA, WA - Yakima Chief Hops (YCH), a 100% farmer-owned global hop supplier, is pleased to announce the pre-order opening of their 6th Annual Pink Boots Blend in partnership with Pink Boots Society (PBS). PBS is an international nonprofit with a mission to assist, inspire, and encourage women and non-binary individuals in the fermented and alcoholic beverage industry through education. The Pink Boots Blend is an annual hop blend and part of YCH's commitment to empowering people within the craft beer industry. YCH and Pink Boots Society have worked together for the past six years to raise support for women and non-binary individuals, having generated over \$500,000 in total scholarship funding through the Pink Boots Blend. PBS members collaboratively select the blend, then a sign-up for pre-orders is opened for the craft brewing community interested in brewing a Pink Boots beer. A portion of the sales proceeds is contributed to the PBS scholarship fund. This helps provide educational opportunities to women and non-binary individuals in the industry. The deadline to sign up is Dec. 31st, allowing time to ship and brew by International Women's Day on March 8 when PBS hosts their Pink Boots Collaboration Brew Day. Brewers are



encouraged to register their Pink Boots Blend brew day and join the growing global craft beer industry tradition that inspires community, diversity, and empowerment.

OSKAR BLUES BREWERY RELEASES THROWBACK 15-PACK TO CELEBRATE 20 YEARS OF DALE'S PALE ALE - LONGMONT, CO - When Oskar Blues Brewery first packaged the voluminously



hopped Dale's Pale Ale into an aluminum can twenty years ago, the beer world changed in a single moment. To mark the anniversary of the original-craft-beer-in-a-can's first run down a canning line, Oskar Blues is releasing the Dale's Pale Ale Throwback 15-Pack for a limited time nationwide. The 15-pack includes all three legendary can designs from twenty years of cracking open Dale's. This includes the original can from that fateful November day in 2002 when a brewpub in Lyons, Colorado sent shockwaves through craft beer. For over half a century, the American beer world was divided along packaging lines – cans were for domestic, mass-produced lagers and glass bottles were for craft beer. It took a funky brewpub thriving on the outdoor lifestyle in Lyons, Colorado called Oskar Blues to crush the status quo. Packaging a hopped up mutha of a pale ale into a can sparked a craft can revolution that continues today. Dale's Pale Ale is known across the world as the beer that started it all, paving the way for many beers to come. Throughout its twenty year run, this trailblazing beer has only sported three can designs and the limited-edition Throwback 15-Pack includes them all: *The Original (2002-2004): The can that started it all. The exact origin of this hand-drawn artwork remains mysterious. It features major natural landmarks viewable from the brewery's original hometown of Lyons, Colorado – two 14,000+ ft Rocky Mountain peaks (Longs Peak and Meeker Peak) and the St. Vrain River. The stonework is a callback to the exterior of the Oskar Blues Brewpub. *The Classic (2004-2019): The longest running can design for Dale's Pale Ale. The direction from brewery founder Dale Katechis was simple – make it look like a red, white and blue football helmet. Certain elements are carried forward from the original design (the oval, the typeface, the mountains) but the bold colors, stars and stripes, and clean lines give it a distinctly American look. *The FNG (2020-2022): The latest evolution of Dale's Pale Ale can design. Debuting in 2020, this art is stripped down and no nonsense. The oval remains but an even cleaner, bolder typeface improves the legibility of the brand. The brewery logo was updated and is centered on a 'championship belt' of stars and stripes at the bottom. To celebrate this momentous 20th CANiversary, Oskar Blues is hosting parties at their Longmont, Colo. and Brevard, N. Carolina taprooms. The N. Carolina location is celebrating twenty years of Dale's and also ten years since the opening of that second Oskar Blues Brewery location on December 12, 2012. The details of these events can be found at the links below: Oskar Blues Brewery Longmont Taproom – CANiversary – October 15 Oskar Blues Brewery Brevard Taproom

– CANiversary and Brevardiversary – December 9-12 The Dale's Pale Ale Throwback 15-Pack of 12 oz. cans will be available for a limited time only. Find it on shelves nationwide starting now. Please direct all inquiries to Aaron Baker at aaron@oskarblues.com

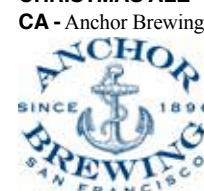
STONE BREWING RELEASES THE HOLIDAY BEER ESSENTIAL: STONE 12 DAYS OF IPAS - ESCONDIDO, CA - This holiday



season Stone Brewing rolls out its third annual celebration of IPAs in one essential box. The case of holiday cheer includes 12 individual beers spanning rebrewed fan favorites, current best-sellers and never-before seen beers making their early debut. Given as a gift, or kept for yourself, beer drinkers can now explore a 12-day journey of IPAs from one of the world's most celebrated IPA brewers. "This isn't just a box of beers dressed up for the holidays," explained Maria Stipp, Stone Brewing CEO. "We asked our team members – our biggest Stone super fans – what they'd be most proud to bring to their holiday gatherings. It wasn't easy to execute, but who can deny this set of beers! It's an incredible lineup that reflects the entire journey of Stone's IPA obsession." Stone's holiday pack offers a generous gift of ABVs ranging from 6.9% to 10.1% alcohol-by-volume. For those whose holidays center around fruitcake, eggnog and Griswold-style gatherings, half of this pack is filled with holly jolly beers that clock in at over 8%. Enjoy responsibly. Highlights include: Stone Delicious Citrus IPA (7.7%) and Stone Delicious Double IPA (9.4%) – Sneak preview! Stone Delicious IPA is Stone's fastest growing beer making way for new citrus and double IPA variants. Both are gluten-reduced and as delicious as the name implies. Stone Ruination IPA (8.2%) – The legend returns! This Stone classic was named for its truly "ruinous" effect on the palate. Loaded with Columbus and Centennial hops it was the first full-time bottled West Coast Style Double IPA on the planet helping to propel a whole movement of ruinously hoppy beers. Stone 26th Anniversary Triple IPA (9.7%) – Stone's latest Imperial West Coast Style IPA is loaded with pine, citrus and resinous dankness. Stone Peak Conditions Hazy Double IPA (8.1%) – Brewed with passion fruit, orange and guava. This beer celebrates West Coast hops and East Coast haze, making it one of the most flavorful beers in Stone's history. Stone Japanese Green Tea IPA (10.1%) – The heralded result of the perfect execution of tea and beer that, according to Stone's brewers, is ridiculously hard to achieve. Stone 12 Days of IPA is now available nationwide, making way for not only 12, but technically 58 days of IPAs. Haul out the hops and holly! The holidays have arrived. Visit the Stone Beer Finder to locate the pack near you: find.stonebrewing.com.

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ANCHOR BREWING COMPANY RELEASES HIGHLY ANTICIPATED 48TH ANNUAL CHRISTMAS ALE - SAN FRANCISCO, CA - Anchor Brewing Company announces the



long-awaited return of its annual Christmas Ale, rolling out nationwide this October. First released in 1975, Christmas Ale is nationally recognized as one of the craft beer industry's first hype beers and one of many ground-breaking brews that defined Anchor's foundational role in the craft beer movement. Each year Anchor's brewmasters craft a new secret recipe and bottle the limited-edition ale with a different festive hand-drawn tree label. Like last year, a portion of all sales benefit One Tree Planted, a non-profit dedicated to global reforestation planting millions of trees across 43 countries. The 48th annual Christmas Ale showcases notes of orange, honeysuckle, toasted malts, and eucalyptus. Well-structured with botanicals and pleasantly herbaceous hops, this rye-forward brew finishes with a touch of spice like the warming bitter-sweet notes of Amaro, an Italian herbal liqueur often enjoyed as an after-dinner digestif. The 7.2% ale pairs well with hearty winter fare such as Roasted Achote Chicken with Mole or a sweet treat like Chocolate Bundt Cake. Anchor Brewing's recently retired Brewmaster Tom Riley drove the creative direction for the spiced red rye ale as the grand finale to his storied 38-year tenure at the iconic San Francisco brewery. "Holidays at Anchor Brewing are always a special time to reflect on our history and the pioneering spirit that inspires our innovation," says Anchor Brewing Company's newly anointed Brewmaster Dane Volek. "Our incredible brewing team crafted a Christmas Ale that truly captures the essence of the holidays. We're excited for fans to celebrate the season with us." This year's hand-drawn label features a Blue Gum Eucalyptus tree, a nod to Mary Ellen Pleasant – a 19th-century San Francisco entrepreneur, financier, abolitionist, and civil rights activist. Pleasant, who is recognized as the "Mother of Civil Rights in California" for her impact during gold-rush San Francisco, planted Blue Gum Eucalyptus trees outside her Pacific Heights mansion shortly before her death in 1904. In 1974, the city of San Francisco designated the trees a Structure of Merit, recognizing them and their accompanying honorary plaque as Mary Ellen Pleasant Memorial Park. Available through January 2023, Christmas Ale is offered in 12 oz bottles; signature, gold-foiled 50.7 oz magnums; and on draught at bars and restaurants across the country.

TWO ROADS RELEASES TWO NEW INNOVATIONS - STRATFORD, CT - Two Roads



Brewing Co. announced that the Company will be introducing two new innovations to their portfolio. A New Ground-breaking "Juicy" Variety Package. The brand announced a first-of-its-kind, 16oz Hazy IPA variety 6-pack. The Juicy Box will contain two 16oz cans of each of their "Juicy Family" offerings, including Lil' Juicy Hazy IPA, Mega Juicy Hazy Imperial IPA and the extremely



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Craft Beer National & Regional News & Notes continued

the beer and brewery.” – Great beer deserved to be paired with great food! Local food vendors from the city’s acclaimed foodie scene will be on site serving up savory eats for purchase. Tickets, brewery lineup, and more info can be found at www.thinkNYdrinkNY.com/syracuse.

INDIAN LADDER FARMS CIDERY AND BREWERY EVENTS – ALTAMONT, NY – ILFC&B

Marketing guru, Megan Veltman, tells True Brew, on November 5th & 6th we’ll be hosting Oysterfest! Fresh Blue Point Oysters from Maris Stella Oyster Farm in Long Island, NY, shucked by the Tall Mutha Shucka professional oyster shucker. 11-4:30 both days. Providing a sustainable dock-to-dish experience, priced at sustainable market pricing. We will also be offering specials from our own kitchen including a Seafood Bisque, Oyster Mushroom Po Bo featuring mushrooms from Collar City Mushroom, and a Traditional Oyster Po Boy. Our head brewer Scott Veltman will be releasing his Tall Mutha Shucka 6.6%abv Oyster Stout in Collaboration with the "Tall Mutha Shucka" aka Keenan Boyle who is an oyster farmer on Long Island. We used 6.5kgs of fresh oysters from Maris Stella Blue Points in this chocolaty earthy stout. Made with Pale, Munich & German dark malts. Hopped with our Centennial & Crystal hops & NYS Oysters. Visit our website for more info. Then, on November 11th, we’ll be hosting a Veterans Day celebration. ILFC&B will

be doing buy one get one four packs for all Veterans from 11-8. On November 12th we’re hosting Cookout Specials. Weekly cookout specials return on Saturday and Sunday featuring local farms, a vegan option, and an applewood-smoked meat dish. November 19th will be the last day for Thanksgiving TO-GO Orders. On November 23rd Thanksgiving To-Go orders will be sold through the Tasting Room from 11am-5pm. On December 2nd will be our Annual Tree Lighting with Jelf raising money for a charity that is TBD. Event starts at 6pm, Tree Lighting at 7pm. Bring your dog to get adorable holiday photos. On December 3rd we’ll host Wassail. This family-friendly event is sure to put you in the Holiday Spirit. We will be taking groups out into the Orchard to Wassail for four rounds starting at 4pm. Crafts will be provided during the day. Once in the Orchard, you will find a tasting station where you will be able to get a Hot Mulled Cider that will be available with or without a shot of ADCo Bourbon Whiskey. The orchard-visiting wassail refers to the ancient custom of visiting orchards in cider-producing regions of England, reciting incantations, and singing to the trees to promote a good harvest for the coming year. So, make sure that you have your favorite song ready to sing into the trees. Help us ensure that we have a good harvest by coming out and Wassailing the orchard with us! On December 4th, 10th, and 18th we’ll host Breakfast with Santa. Reservations will open for this annual tradition on November 3rd by calling Donna Merrill at 518-690-5157"

Craft Beer Local News & Notes continued

popular and highly acclaimed Two Juicy Hazy Double IPA. “We wanted to give customers a whole new way to ‘Keep it Juicy,’” says Director of Marketing, Collin Kennedy. “When looking at the craft landscape, this a truly innovative package. In our research, we saw very few brands have released a 16oz 6-pack, and we’re excited to be one of the first to do so with a hazy IPA variety lineup. We know the IPA drinker tends to hop around between ABVs based on occasion and we continue to see a demand for higher ABV products. The Juicy Box innovation delivers three high-quality, on-trend hazy IPAs with three tiers of ABV – 6.2%, 8.2% and 10.2%, all in a convenient pack. It’s a true ‘Road Less Traveled’ package using existing brand equity we’ve built in the Juicy Family these last couple of years.” The Juicy Family remains a focus for the company as a whole. According to recent IRI data, Two Juicy is the 7th best-selling imperial IPA 4-pack in the Northeast region over the last 52-weeks. “It’s a product line we really believe in,” says VP of Sales, Brian Corrie. “This new format and package stands out on shelf amongst a sea of 16oz cans. It’s easy to identify on shelf and gives our customers the chance to try all of our incredible Juicy brands.” The Juicy Box Hazy Variety 6-Pack is beginning to roll out now and throughout the month of November to all states Two Roads is

distributed. Non-Alcoholic American IPA Joins Growing Non-Alc Portfolio. Building off the success and momentum of their initial ‘Juicy IPA’ non-alcoholic offering, Two Roads will be releasing a second beer in their new NA portfolio – a Non-Alc American IPA. According to the brand, this version is meant to appeal to the more “traditional” IPA drinker. Master Brewer, Phil Markowski added, “many breweries make both a Juicy and West Coast style IPA, so we wanted to take a similar approach with our Non-Alcoholic line”. He went on to say, “Our two NA’s deliver flavor and quality, with large hop additions to achieve the desired result in terms of real beer flavor. While our Non-Alc Juicy IPA features fruity, newer hop varieties, our Non-Alc American IPA uses classic C-hop varieties for a more piney, resinous character. The drinking experience for both is decidedly different, but both versions are true to style and most importantly – actually taste like beer!” CEO, Brad Hittle, went on to say, “Phil worked on perfecting these Non-Alc beers over a long stretch of time, making and rejecting several variations until we were happy. He really nailed the taste and aroma to deliver a real beer experience without the alcohol. The only thing missing with these beers compared to real beer is the buzz!”



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Friday 4PM-10PM
Saturday Noon-10PM
Sunday Noon-6PM



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Nov. 19: Up the River
Nov. 26: The North & South Dakotas
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Dec. 10: J. Marco Johnson
Dec. 17: Brad Monkell and Friends
Dec. 23: Frank Murray
Dec. 31 - The North & South Dakotas



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Saturday Noon-9PM Sunday Noon-6PM

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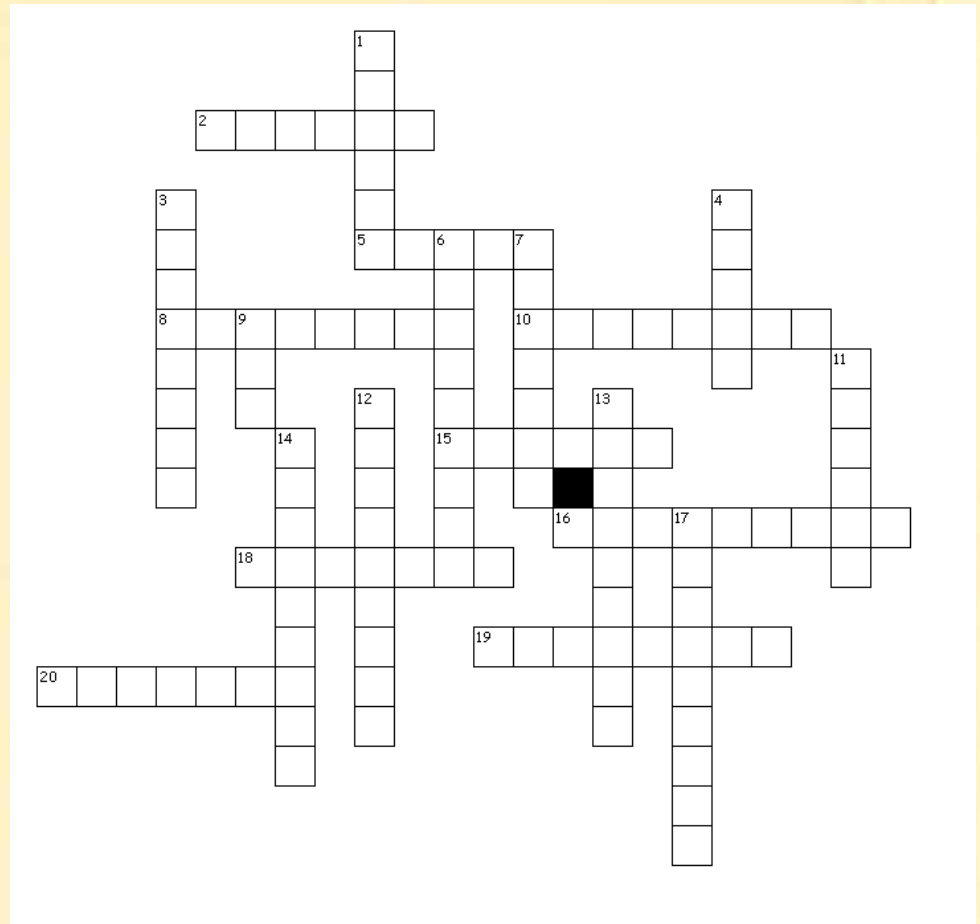
HAPPY HOLIDAYS!

ACROSS

2. Mary rode this
5. Religious songs
8. Gifts
10. Pull Santa's Sled
15. Festive drink
16. Hung by the chimney
18. Santa slides down it
19. Singing
20. Has a shiny red nose

DOWN

1. Hangs on door
3. Tends sheep
4. Santa's helpers
6. Kiss under it
7. Grumpy boss
9. Night before
11. Santa's sled
12. Decorations
13. Where Santa lives
14. Jesus born here
17. December 25th



Answers are in word search



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 - CAROLING**
 - CHIMNEY**
 - CHRISTMAS**
 - DONKEY**
 - EGGNOG**
 - ELVES**
 - EVE**
 - HYMNS**
 - MISTLETOE**
 - NORTHPOLE**
- ORNAMENTS**
 - PRESENTS**
 - REINDEER**
 - RUDOLPH**
 - SCROOGE**
 - SHEPPARD**
 - SLEIGH**
 - STOCKINGS**
 - WREATH**



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

Find the word in the puzzle. Words can go in any direction.
Words can share letters as they cross over each other.

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Style Beers, Seasonal
Specialties & Occasional
Oddities, like our
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mouth for
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foam, clear
glass to
show rich,
dark colors



Pilsner - Cyl-
inder shaped
tapered glass
with wide
mouth and
narrow bot-
tom, clear to
show color of
beer



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- Globe
shaped
compact
glass used
for well
carbonat-
ed beers,
holding the
aroma at
the rim

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