

NOVEMBER DECEMBER 2023

True Brew

A Craft Beer Lifestyle Magazine

**COMMON ROOTS BREWING CO.
BRANCHES OUT**

**TREE HOUSE BREWING CO.
COMES TO THE CAPITAL DISTRICT**

**7 QUESTIONS WITH MEAN MAX BREWING'S
MATT BARRY**

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NOVEMBER (CHRISTMAS ALE)

Beer Style of the Month



Capture for more beer styles



SRM (Appearance) pale to dark



ABV (Alcohol By Volume) low to high, depending



IBU (Bitterness) low to high depending on base beer

<i>Origin</i>	A long, long time ago
<i>History</i>	Throughout history, beer of a somewhat higher alcohol content and richness has been enjoyed during the winter holidays, when old friends get together to enjoy the season. Many breweries produce unique seasonal offerings that may be darker, stronger, spiced, or otherwise more characterful than their normal beers. Spiced versions are an American or Belgian tradition, since English or German breweries traditionally do not use spices in their beer.
<i>Appearance</i>	Medium amber to very deep brown (darker versions are more common). Usually clear, although darker versions may be virtually opaque. Some chill haze is acceptable. Generally, has a well-formed head that is often off-white to tan.
<i>Aroma</i>	Any combination of aromatics that suggests the holiday season is welcome. The base beer style often has a malty profile. Hop aromatics are often absent, subdued, or slightly spicy. Some fruit character is optional. The overall aroma should be balanced and harmonious and is often fairly complex and inviting.
<i>Flavor Profile</i>	Spices and optional fermentables should be supportive and blend well with the base beer style. Rich, malty and/or sweet malt-based flavors are common, and may include caramel, toast, nutty, or chocolate flavors. May include some dried fruit or dried fruit flavors. Bitterness and hop flavor are restrained. Generally, finishes rather full and satisfying, and often has some alcohol flavor.
<i>Bitterness</i>	will vary depending on the underlying base beer. ABV is above 6%, and most examples are dark in color.
<i>Commercial Examples</i>	Anchor Our Special Ale, Goose Island Christmas IPA, Great Lakes Christmas Ale, Harpoon Winter Warmer
<i>Recommended Food Pairings</i>	Charcuterie and cheese plates, Holiday desserts

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SARATOGA EAGLE
SALES & SERVICE

Beer Style of the Month

DECEMBER (BALTIC PORTER)



Capture for more beer styles



SRM (Appearance) pale to dark



ABV (Alcohol By Volume) low to high



IBU (Bitterness) low to high

<i>Origin</i>	London, England, late 1700's
<i>History</i>	Traditional beer from countries bordering the Baltic Sea, developed indigenously after higher-gravity export brown or imperial stouts from England were established. Historically top-fermented, many breweries adapted the recipes for bottom-fermenting yeast along with the rest of their production.
<i>Appearance</i>	Dark reddish-copper to opaque deep brown (not black). Thick, persistent tan-colored head. Clear, although darker versions can be opaque.
<i>Aroma</i>	Rich malty sweetness often containing caramel, toffee, nutty to deep toast, and/or licorice notes. Complex alcohol and ester profile of moderate strength, and reminiscent of plums, prunes, raisins, cherries, or currants, occasionally with a vinous Port-like quality. Some darker malt character that is deep chocolate, coffee or molasses but never burnt. No hops. No sourness. Exceptionally smooth.
<i>Flavor Profile</i>	As with aroma, has a rich malty sweetness with a complex blend of deep malt, dried fruit esters, and alcohol. Has a prominent yet smooth Schwarzbier-like roasted flavor that stops short of burnt. Mouth-filling and very smooth. Starts sweet but darker malt flavors quickly dominates and persists through finish. Just a touch dry with a hint of roast coffee or licorice in the finish. Malt can have a caramel, toffee, nutty, molasses and/or licorice complexity. Light hints of black currant and dark fruits. Medium-low to medium bitterness from malt and hops, just to provide balance. Hop flavor from slightly spicy hops (Lublin or Saaz types) ranges from none to medium-low.
<i>Bitterness</i>	35-40 IBU's
<i>Commercial Examples</i>	Zywiec Porter (Poland), Smuttynose Baltic Porter, Jack's Abby Framinghammer
<i>Recommended Food Pairings</i>	Aged Gouda, Prime Rib, Deconstructed Smores

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BY KAREN LOGAN

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cooking with
beer recipes



SPICY LITTLE CHEESY *Drunk Party Smokies*

Beer Pairing:
Pilsner

Serves 10+ Appetizer Prep time 5 mins. Cook time: 3 hours in the Crockpot

INGREDIENTS:

1 Jar cheese sauce, 14.5 oz. (e.g., Cheese Whiz or block of Velveeta)
½ cup Guinness Extra Stout
2 tbsp Hot Sauce (e.g., Franks Hot Sauce)
2 pkgs Smoked Cocktail Sausages (e.g., “Lit’l Smokies”)
Dash of garlic powder (optional)

DIRECTIONS:

Stir all ingredients in a crockpot and cook, covered on low for 3 hours. Stir occasionally. Turn the crockpot to warm for serving.

The extra long name makes up for the super simple recipe. This is the dish to bring to holiday gatherings or football parties when you don’t want to bring store-made generic appetizers but also don’t want to spend much time in the kitchen. Plus, it is a familiar favorite with a spicy kick. Your friends will think you are a genius, but they’ll never know how little effort you put in.

TIPS FROM THE CHEF:



If you want to really impress, bring toothpicks and tiny cocktail plates. I am always thinking about variations and tweaks to my recipes. Instead of smokies, use mini hot dogs, sliced brats, or meatballs. They even have cheese-stuffed little smokies. Another variation is making it more like wing sauce. Leave out cheese whiz, add 3 tablespoons butter, and ½ cup hot sauce. If you don’t have a crockpot, cook them in oven on 250° for a few hours in a disposable aluminum pan that you can leave at the party. Steer away from hop-forward or high ABV beers styles in this recipe. We are looking for the malty, sweetness of a stout to compliment the rich, meaty flavors or the°° smokies.

Holiday hosting takes flight

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MARKET 32 BY PRICE CHOPPER Parmesan

complements the subtle pine and tropical fruit flavors of Avenue of the Pines NEIPA



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is a charming sidekick for crisp and refreshing Perfect Day Pilsner



MARKET 32 BY PRICE CHOPPER Crumbled Blue Cheese

brings out the beast in full-bodied Burly Beard Stout



BY KAREN LOGAN

Scan for more cooking with beer recipes



Butternut Squash WITH CIDER CRANBERRIES & APPLES

Serves 8-10

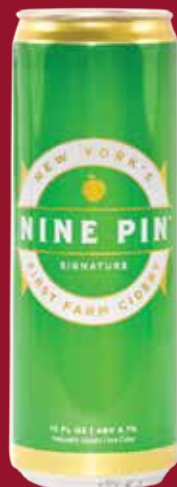
Prep time 20 mins.

Cook time: 45 mins.

INGREDIENTS:

1 butternut squash, peeled, seeded, and cubed
1 bag fresh cranberries (12 oz)
3 medium apples, peeled, cored, and cubed (like Honeycrisp or pink lady)
1 orange, juice and zest
½ cup hard cider
1 tbsp maple syrup or brown sugar (add more to your liking)
1 tsp each of dried herbs: sage, thyme, rosemary
Pinch each: cinnamon, nutmeg (or a pumpkin pie blend)
2 tbsp EVOO
Dash salt & pepper, to taste
½ c Pecans, chopped (optional)

Beer Pairing:
Apple Lambic or
Nine-Pin Cider



DIRECTIONS:

Preheat oven to 400°F. Prep the squash and apples. Juice and zest an orange. Spread 1 tbsp oil in one deep-sided 9X13-inch pan. In big mixing bowl, whisk together orange juice and zest, cider, maple syrup, 1 tbsp olive oil, herbs, spices, salt and pepper. Add the cubed butternut squash, cranberries, and apples. Toss to coat. Spread the squash, cranberries, and apples evenly in the baking dish. Cover and bake for about 30. Remove cover, stir, and continue to bake for 15-30 minutes more until the squash is tender, the cranberries have split open and released their juice. Sprinkle pecans on top. Serve warm or at room temperature.

TIPS FROM THE CHEF:



For a short cut, look for fresh cubed butternut squash. You can also use frozen. Cutting the squash into small cubes will shorten the baking time. Use leftovers in a salad with greens and a drizzle of olive oil and balsamic vinegar. Use fresh herbs instead of dried. Add lots of chopped cooked bacon. Add or replace butternut squash with sweet potatoes.



Common Roots Brewery Branches Out

By Joanne E. McFadden

Common Roots Brewing Company rose from the ashes...literally. After a boiler fire burned the brewery to the ground in March 2019, the company rebuilt its brewhouse and taproom in just over a year. In the time since reopening, they have established a restaurant there, added an additional facility across the parking lot, and purchased the former Albany Pump Station that will become a second Common Roots location in the Capital Region.

The idea of opening Common Roots had its genesis after Bert and Robin Weber along with their son, Christian, cycled the Sea Gull Century 100-mile event. Being avid beer lovers and home brewers since 2005, the family toured and took refreshment at Dogfish Head Craft Brewery in Delaware. "The next thing we knew, my mother had convinced us we should open a brewery together," Christian said. Bert had recently retired from a career as a horticulture teacher for BOCES, and Christian, who was the executive director for a land conservancy in Lake Placid, was considering a career change. The time was right, so they took the plunge into commercial brewing. "It has been a fun ride since then," Christian said.

THE PHOENIX RISES

Not everyone would characterize the past nine years as fun. Just as they were planning an expansion at their 58 Saratoga Ave. location in South Glens Falls, Christian and Bert experienced every business owner's nightmare when the fire started. Bert described it as a "very surrealistic scene."

Before firefighters in the station house next door could put the fire out, both the local and craft beer communities began rallying around the pair, fundraising for the brewery's rebuild. "We didn't know how big that com-



Christian and Bert, father and son team at Common Roots.

munity was," Bert said. "The fire was honestly a blessing. We saw how connected we were."

Within a couple of days, the brewery had a design plan for a new brewhouse, taproom and small event space, which they opened in the height of the COVID-19 pandemic in July 2020. New to the restaurant business, they mastered to-go service, which allowed them to perfect kitchen flow and the menu in preparation for having table service in the taproom and counter service for its beer garden.

In order to accommodate the growing business, Common Roots constructed another facility across the parking lot that is roughly the same size as its existing facility. The Bierhall and Barrel House opened in July. The "bierhall" section of the building houses a large event space to host corporate meetings, weddings, rehearsal dinners, welcome parties, cel-

ebrations and the like. “It’s great for all day meetings for a company that needs to do some kind of conference, lunch, and a happy hour at the end of the day,” Christian said.

The space has a German beer garden look. Wagon wheel chandeliers hang over long rows of industrial-style tables. There’s an inviting fireplace on one wall and planks of lumber installed to look like a mountain range, a nod to its close proximity to the Adirondack Park. They designed a large kitchen there, using all the lessons learned from the construction of the kitchen in the main facility. It, too, features a stone-fired pizza oven.

The event space has its own bar, which deserves a careful look due to its exquisite craftsmanship executed by Christian’s father-in-law, Fronhofer Tool Co.’s founder and master woodworker, Paul Fronhofer Sr., with Christian and Bert’s assistance. They created the bar using white oak, red oak and ash harvested and milled on Paul’s property. The ends feature inlays of an apple tree from Christian and his wife Melanie’s house. Beer brought the pair together; they met when Melanie was CEO of Fronhofer Design. This collaboration is just one example of the family business aspect of Common Roots. Robin now works as office manager and Melanie in human resources.

Outside is a smaller beer garden like the one off the main facility. In the summer, when the brewery gets really busy, Common Roots will open up this event space for overflow, serving customers in both places so that they do not have long wait times to enjoy food and beer. “It has allowed us to make the experience of coming to South Glens Falls and visiting our brewery just that much better,” Christian said.

The other part of the new building serves as a warehouse for Common Roots’ supplies, including stacked pallets of cans that reach almost to the ceiling. Fronhofer Tool built its first-ever canning system and prototyped it at Common Roots. Now, the brewery has a robust canning operation and sends its beers to seven northeastern states for distribution.

The new building also serves as the brew space for Common Roots’ limited edition mixed culture wild ale series of artisanal beers. This is where the team of six brewers, with Christian at the helm, get to engage in some highly creative brewing based on the spontaneity of nature.

This process is juxtaposed with the highly controlled fermentation process that takes place across the parking lot where brewers craft the 120 beers in Common Roots’ active portfolio. In normal beer-making, brewers use specific yeast strains that ferment at different temperatures depending on the style of beer they’re brewing. With wild beer, brewers place the wort in a huge metal pan called a coolship, a word that is an anglicization of the original Flemish word “koelschip.”

Here, brewers open the vents and invite the naturally occurring yeast and bacteria in the air outside to inoculate the beer. “We play nice music

for the beer and picture the bacteria and yeast coming in,” Bert quipped.

Brewers will taste it and then complement what they discover with fruits and spices. For example, they conditioned one batch, “Bushel & Barrel,” with a foraged staghorn sumac and black currant. To complete the process, they age the beer for six months to a year in American or French oak bourbon or wine barrels and bottle it in a wine bottle. “It becomes a very creative thing for our brewers,” Bert said.

EXTENDING ITS ROOTS

Growth is happening not just in South Glens Falls, but now south to Albany. This expansion came about when the Neil Evans, then principal owner of CH Evans Brewery, approached Christian and Bert about buying the business. CH Evans had a long history in the region as a major beer producer, beginning in 1786 up until 1920 when Prohibition forced it to close. Evans revived his family’s beermaking tradition in 1999 when he opened CH Evans Brewery at the Albany Pump Station. “There’s a long legacy of brewing in his family, and we were incredibly honored to be the next caretaker of that family legacy,” Christian said. They also acquired some of CH Evans recipes, so beer lovers can continue to enjoy these legacy craft brews on Common Roots’ beer menu.

They plan to complete the purchase of the building on November 1, and they will close it down for a couple of months to do renovations and rebrand it to Common Roots. The reopening is scheduled for the beginning of next year.

SUSTAINABILITY

In alignment with its core values, Common Roots seeks to make its facilities have as small a carbon footprint as possible. Solar panels on the roof provide electricity, and the brewery uses a solar hot water heater and recycles heat waste. Stormwater retention and xeriscaping that



includes pollinator friendly native plant gardens reduces water consumption. Craftsmen built the inside seating using reclaimed bleachers and seats, and the bar is made from old barn wood and antique maple. Kitchen waste, including paper, goes to a worm farmer, and local farmers use spent grains to feed animals and amend their soil.

SUPPORTING THE COMMUNITY THAT SUPPORTED THE BREWERY

The post-fire outpouring of community support inspired the owners to accelerate the establishment of the Common Roots Foundation, a non-profit element that they had included in their original business plan. “We always wanted to have an apparatus to give back to the community,” Christian said. “After the fire, we received so much community support, so my father and I wanted to set something up.” A board of 12 runs the foundation with Bert serving as president. Thus far, the foundation has awarded grants totaling \$100,000 to community organizations that have missions in alignments with the foundation's four pillars, which Bert identifies as the environment, recreational activity, inclusivity, and serving those in crisis. The foundation holds fundraisers such as a 5K in July, among other events. Boralex, a South Glens Falls-based renewable energy company, joined as a legacy partner to the foundation.

THE EXPERIENCE

While beer lovers can pick up packs of Common Roots beer at the supermarket, the destination brewery experience—both north and soon-to-be south—is where great food, beer and atmosphere come together for a relaxing time out. Acoustic panels reduce noise and facilitate conversation, making it a great place to meet with friends, colleagues and family (in the outside beer garden, that includes dogs).



Photo by JoAnne McFadden



The Webers want visitors to have the opportunity to experience a beer they won't find on store shelves, such as a small batch brew made in its 30-barrel pilot system that survived the fire with the help of a garage door that collapsed on top of it. “We're always coming up with new styles,” Christian said. A creative team meets weekly to look at new beers to add to its repertoire. The IPA Good Fortune represents 40 percent of Common Roots' production, but there are many other IPAs and DIPAs in addition to sours, lagers, porters, ales and stouts on its 30 taps. There are also New York State wines and hard ciders available. “We have a pretty big depth in all of those beer styles,” Christian said.

“We want the experience of coming to Common Roots to be the highest experience. It comes with innovation,” he said. “You're coming here and getting something that's only in the taproom, or experimental or small batch, and that is important to our experience as well.” In addition, patrons have a great view of the gleaming 30-, 60- and 90-gallon brewing systems through large windows in the restaurant and bar area.

In addition to dozens of varied craft beers, customers can enjoy a menu of stone-fired pizzas, burgers, brats, sandwiches, salads, and a variety of pub snacks, made on premises with locally sourced ingredients.



Staff welcomes patrons warmly, exuding the value of teamwork. Christian and Bert, have high praise for their employees. "The thing that we are really incredibly humbled by are the people that we get to work with," Christian said. Common Roots kept its staff of 20 people employed after the fire by setting up a temporary brewing space and taproom down the street. "We've attracted people that have the same ethos that we do, and that has been important as we grow our company," Christian said. Now, the staff has expanded to 50 people, and Common Roots will be adding more when it opens in Albany next year.

More than beer is brewing at Common Roots. Christian and Bert just launched Common Roots Coffee Company at the end of October. They are in the process of renovating one of the oldest buildings in town, an 1831 former blacksmith's shop where they'll eventually move their coffee bean roastery. They'll also begin offering breakfast on weekday mornings from 7 to noon. "We have a lot of coffee beers," Christian said. "We're really passionate about beer, and we've also just internally been passionate about coffee." Soon, the brewery's coffee beer offerings can be crafted with its own sustainably sourced coffee beans.

Common Roots' expansion is proof positive of the founders' attitude. "Even in bad times, we expect good things to happen," Bert said.

Create your own good thing with the help of a Common Roots Brewing Company destination brewery experience at 58 Saratoga Ave., South Glens Falls, 518-409-8248, www.commonrootsbrewing.com.



Photo by Joanne McFadden



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We Got Cans!

By Erik Budrakey



PRICE CHOPPER/MARKET 32 FEATURES ALL OF *Your Favorite Holiday Beer Style Needs*

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 the best 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 Winter Lager, Sierra Nevada's Fresh-Hop Celebration IPA, Founders All Day Chill Day, Leinenkugel's Red Lager. 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.pricechopper.com



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SALES & SERVICE

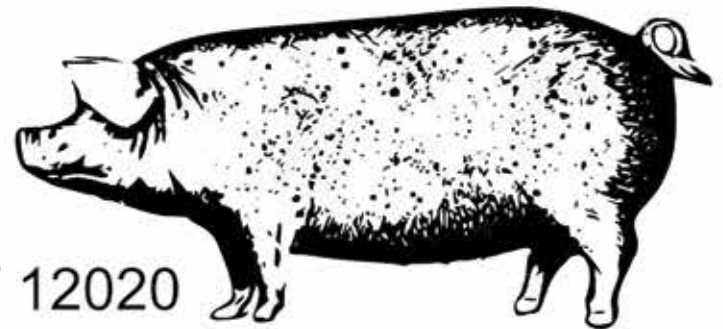


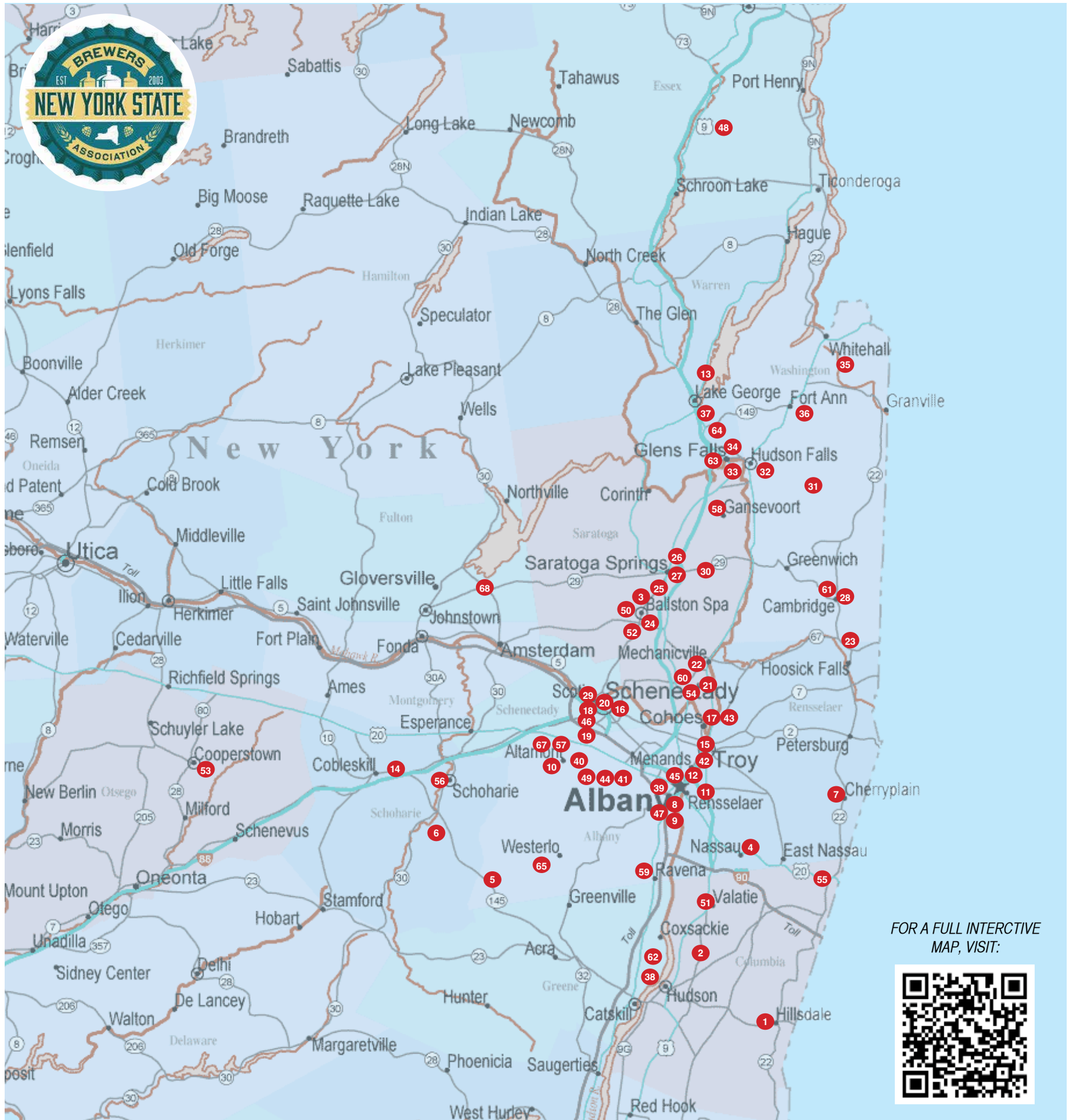
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4. S&S Farm Brewery

174 Middle Road Nassau NY 12123
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5. Helderberg Brewery

26 County Route 353 Rensselaerville NY
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6. Green Wolf Brewing Company

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

7. The Beer Diviner

243 Bly Hollow Rd Cherry Plain NY 12040

8. Lionheart Pub and Brewery

448 Madison Avenue Albany NY 12208

9. CH Evans Brewing Co., Inc.

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

10. Indian Ladder Farmstead Brewery & Cidery

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

11. Emporium Farm Brewery

472 N Greenbush Rd Rensselaer NY 12144

12. Druthers Brewing - Albany

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

13. Bolton Landing Brewing

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

14. Serious Brewing Co

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

15. Rare Form Brewing Company

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

16. Back Barn Brewing Company

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

17. Table 41 Brewing

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

18. Frog Alley Brewing

108 State St Schenectady NY 12305

19. Seven Points Brewing

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

20. Druthers Brewing - Schenectady

221 Harborside Drive, Schenectady NY
12305

21. Singlecut - North

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

22. Hank Hudson Brewing

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

23. Brown's Brewing Company

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

24. Unified Beerworks

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

25. Artisanal Brew Works

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

26. Druthers Brewing - Saratoga Springs

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

27. Walt & Whitman Brewing

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

28. Argyle Brewing Company

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

29. Wolf Hollow Brewing Company

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

30. Bound By Fate Brewing

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

31. Scotlander Brewing Co.

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

32. Slickfin Brewing Company LLC

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

33. Common Roots Brewing Company

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

34. Davidson Brothers Brewery

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

35. Slate Town Brewing

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

36. Battle Hill Brewing Company

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

37. Adirondack Pub and Brewery

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

38. Old Factory Brewing

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

39. Bull and Bee Meadery

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

40. Mixed Breed Brewing

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

41. The Warbler

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

42. Brown's Brewing Company

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

43. Bye-i Brewing

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

44. Fiden's Brewing

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

45. Fort Orange Brewing

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

46. Great Flats Brewing

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

47. Nine Pin Cider Works

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

48. Paradox Brewing

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

49. Real McCoy Brewing

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

50. Real McCoy Brewing

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

51. Reifenberg Brewing

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

52. Active Ingredient Brewing

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

53. Brewery Ommegang

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

54. Other One Brewing

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

55. Roaring 20's

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

56. Wayward Lane Brewing

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

57. Allied Brewing

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

58. Dancing Grains

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

59. Rail to River

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

60. Druther's Brewing Company

7 Southside Dr, Clifton Park, NY 12065

61. Argyle Brewing Co.

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

62. Honey Hollow Brewing Co.

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

63. Mean Max Beer Works

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

64. Northway Brewing Co.

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

65. Helderberg Mountain Brewing Company

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

66. Other One Brewing Company

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

67. Allied Brewing Company

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

68. Great Sacandaga Brewing Co.

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

Researched and compiled by
Karen Logan

CALENDAR OF EVENTS

NOVEMBER

11/2-Wolf Hollow Brewing – Trivia Night 6pm

Great Sacandaga Brewing – Cocktail Crafting Class! Make cocktails mixologist from Black Button Distilling. Reso req.

Indian Ladder Farms – Spooky Pet Parade 2pm

Other One Brewing – Music BINGO

11/3-Roe Jan Brewing – Music: Ian Giles & Yair Amster 6pm

Great Sacandaga Brewing – Trivia Nights Live! 6:30pm (reso req.)

SingleCut North – Food: Muddaddy Flats

Drink Albany! The Capital Craft Beverage Trail pop-up market and tasting event

11/4-Roe Jan Brewing – Music: Northwest Passage 6pm

Wolf Hollow Brewing – Music: Castro and the Fidelities 6pm

Active Ingredient Brewing – Live comedy show 8:30-10. \$20

Mean Max Brewing (Troy Taproom) – Music: Tim & Norm 7:30-10:30pm

Mean Max Brewing (Glens Falls) – Music: John Coleman 7-10pm

Great Sacandaga Brewing – Army/Air Force Game 2:30pm

Indian Ladder Farms – Oyster Fest

11/5-Roe Jan Brewing – Music: Roe Jan Bluegrass Band 5pm

Indian Ladder Farms – Oyster Fest

Real McCoy Brewing – Cousins' Maine Lobster Truck 12pm

11/7-Argyle Brewing (Cambridge)- Music: Claude Bourbon

11/9-SingleCut North – Food: The Plated Palette

11/10-Back Barn Brewing – Food: Muddaddy Flats, 4-7pm

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

Wolf Hollow Brewing – Music: Steve Oill 6pm

Active Ingredient Brewing – 248th Marine Corps birthday party. Toys for Tots fundraiser

Great Sacandaga Brewing – Karaoke 7pm

11/11-Roe Jan Brewing – Music: Chad McLoughlin 6pm

Mean Max Brewing (Glens Falls) – Music: Brandon Larocca 7-10pm

Mixed Breed Brewing – Trivia 6:30pm. Food: Plated Palette

11/12-Back Barn Brewing – Chili Cook Off 2-6PM. Music: Scott Simpson 3-6PM

Roe Jan Brewing – Music: Jeff Gonzales 5pm

Wolf Hollow Brewing – Cousins Maine Lobster Truck 12-6pm

SingleCut North – Music: Little Jack 5pm. Food: Big D's Meats The Bonsai Bar 12:30pm

11/13-Argyle Brewing (Cambridge)- Music: Moon

Fort Orange Brewing – The Office Trivia w/ Burger 21

11/15-Wolf Hollow Brewing – Wreath Making Workshop 6pm

11/16-Wolf Hollow Brewing – Trivia Night 6pm

11/17-Roe Jan Brewing – Music: Joe Adee 6pm

Great Sacandaga Brewing –Wild Game Dinner 5pm

SingleCut North – Food: Muddaddy Flats

Paradox Brewing – Open Mic Night 5pm

11/18-Back Barn Brewing – Music: Flood Road 4-7PM. Food: Cousins Maine Lobster 1-7PM

Roe Jan Brewing – Music: Nick and Carol Duo 6pm

Wolf Hollow Brewing – Music: Red Haired Strangers 6pm

Argyle Brewing (Greenwich) - the Greenwich Lighted Tractor Parade (participant and best viewing)

Mean Max Brewing (Glens Falls) – Music: Seize Atlantis 7-10pm

SingleCut North – Food: The Plated Palette

Frog Alley Brewing –. Schenectady Thanksgiving Parade Viewing Party 5-8pm \$5 All ages. Pre-Parade Music: Get Up Jack 2-5pm

11/19-Back Barn Brewing – Food: Muddaddy Flats 1-6PM

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

SingleCut North – Cousins Maine Lobster Truck 12-7pm

11/20 – 11/26-NYS Pint Days

Argyle Brewing (Cambridge & Greenwich)- NYS Pint Days

11/21-Great Sacandaga Brewing – Paint and Sip 6:00pm

11/22-Mean Max Brewing (Glens Falls) – Live DJ BuckLee (Thanksgiving holiday kick off) 8-11pm

SingleCut North – Food: Big D's Meats

11/24-Roe Jan Brewing – Music: Peter Calo 6pm

Argyle Brewing (Greenwich) – Black Friday Makers Market

Nine Pin Cider Works – Black Friday Comedy Show 7pm

11/25-Wolf Hollow Brewing – Music: Craig Mackey 6pm

Mean Max Brewing (Glens Falls) – Music: Terralite 7-10pm

SingleCut North – Music:Caity & the Gallaghers 6-8pm. Food: Cruet Wood Fired Pizzas

11/26-Roe Jan Brewing – Music: Warren Sieme 6pm

Back Barn Brewing – Food: Muddaddy Flats 1-6PM

11/28-Active Ingredient Brewing – Tasting/Demonstration portion of the Certified Cicerone exam

DECEMBER

12/1-Roe Jan Brewing – Music: Ian Giles & Yair Amster 6pm

Wolf Hollow Brewing – Music: Bobby Motyl 6pm

Argyle Brewing (Cambridge)- Music: Moon

Great Sacandaga Brewing – Trivia Nights Live! 6:30pm

SingleCut North – Smith's Smokeshack Permanent Residency officially begins! Food will be available every day the Tap Room is open!

Indian Ladder Farms – Tree Lighting w/ WEQX and live music

12/2-Back Barn Brewing – Toys for Pawz!! Annual Animal Shelter of Schoharie Valley fundraiser kick off. Music: North Allen Duo. Food: Buena Comida 3-6PM

Roe Jan Brewing – Music: Rounders Revival 6pm

Wolf Hollow Brewing – Metal Night 6-10pm

Mean Max Brewing (Glens Falls) – Music: John Coleman 7-10pm

Indian Ladder Farms – Merry Okee

S&S Farm Brewing – Music: Bale Kicker 6pm

12/3-Roe Jan Brewing – Music: Roe Jan Bluegrass Band 5pm

Wolf Hollow Brewing – Holiday Paint & Sip 4pm

Mean Max Brewing (Troy Taproom) Troy Victorian Stroll: Specialty cocktails and live music

Allied Brewing – Pet pictures w/ Santa Brunch

12/6-SingleCut North – Wreath-making classes with The Planter LLC

12/8-Roe Jan Brewing - Music: Joel Blumert 6pm

12/9-Roe Jan Brewing – Music: Northwest Passage 6pm

Wolf Hollow Brewing – Music: Eastern Berne Band 6pm

Argyle Brewing (Cambridge)- Author Lale Davidson a reading from Beyond Sight

Mean Max Brewing (Glens Falls) – Music: Joe Mansman Duo 7-10pm

Great Sacandaga Brewing – Army/ Navy Game 3:00pm

12/10-Roe Jan Brewing – Music: Marty McDermott 6pm

Argyle Brewing (Cambridge)- Brunch with Bob w/s/g Sophia Vastek

Indian Ladder Farms – Breakfast with Santa

Allied Brewing – Breakfast w/ Santa Brunch.

12/14-Wolf Hollow Brewing – Trivia Night 6pm

12/15-Back Barn Brewing Music: Brother SD 6-9PM. Food: Buena Comida, 5-8PM

Roe Jan Brewing 6 PM Ian Giles & Yair Amster, jazz, funk, rock, soul

Great Sacandaga Brewing – Wild Game Dinner 5:00PM

Indian Ladder Farms – Pet photos w/ Santa

12/16-Roe Jan Brewing – Music: Amanda Case 6pm

Wolf Hollow Brewing – Ugly Sweater Party 6-10pm

Active Ingredient Brewing – Ronald McDonald House charity event

Argyle Brewing (Cambridge) – Holiday Makers Market

SingleCut North – KringleCut Cheersmiths! Holiday Hootenanny.

Music: Sad Dads, Shortwave Radioband, & E.R.I.E.

12/17-Roe Jan Brewing – Music: Roe Jan Bluegrass Band 5pm

Argyle Brewing (Cambridge)- Brunch with Bob

Indian Ladder Farms – Breakfast with Santa

Allied Brewing – Last Hurrah Party! Altamont Holiday Parades last stop

12/22-Roe Jan Brewing – Music: Seamus Maynard 6pm

Mean Max Brewing (Glens Falls)

– Emo Night (Christmas Edition) 7-11pm

Great Sacandaga Brewing – Christmas Karaoke 7:00pm

12/23 -Mean Max Brewing (Glens Falls) – Emo Night (Christmas Edition) 7-11pm

SingleCut North – Festivus 2: Fest Harder! Music: Haunted Cat and The Sugar Hold

Indian Ladder Farms – Breakfast with Santa

12/28-Wolf Hollow Brewing – Trivia Night 6pm

12/29-Roe Jan Brewing Music: Standard Edition Trio 6pm

Wolf Hollow Brewing – Music: Angelina Valente 6pm

Argyle Brewing (Cambridge)- Music: Jester Fretless

12/30-Roe Jan Brewing – Music: Peter Calo 6pm

12/31-Roe Jan Brewing – Music: New Year's Eve with The Bunkhouse Boys 5pm

Wayward Lane Brewing – Music: F.A.R. Trio 1pm. Food: Sack O'Spuds 12pm. Market in the Meadow



WEEKLY EVENTS

SUNDAYS

Mean Max Brewing (Glens Falls & Troy) – Football Sunday
Great Sacandaga Brewing – Live music every 3-6pm & food truck
Indian Ladder Farmstead – Live Music 12-3pm
Brewery Ommegang – Bunch BINGO 10:15am

MONDAYS

Rare Form Brewing – Metal Mondays 7pm
Bound by Fate – Trivia 6:30pm
Nine Pin - Date Night
Table 4 1 – Open Mic Night
Bacchus – Pizza & Beer Specials

TUESDAYS

Mean Max Brewing (Troy) – Retro Gaming Night 7pm
Beer Bones Taproom – Trivia 7:30pm
Table 41 – Taco Tuesday
Rare Form – Vinyl Night 4pm

WEDNESDAYS

Mean Max Brewing (Glens Falls) – Taproom Trivia 7pm
Mean Max Brewing (Troy) – Retro Gaming Night 7pm
Great Flats Brewing – Trivia
Other One Brewing – Trivia w/ Trivia Guy NY 6:30pm

THURSDAYS

Mean Max Brewing (Troy) – Darts & Pinball

Mean Max (Glens Falls) – Dart League 7pm
SingleCut North – Trivia with Quiz Night America at 6:30pm
Argyle Brewing (Cambridge) Trivia w/ Trivia Nerds
Indian Ladder Farmstead – Trivia w/ Ritz Carlton (2nd & 4th week)
The Warbler – Trivia 7pm
Northway Brewing – Trivia 7pm
Wolf Hollow Brewing – Trivia 1st/3rd week 6pm
Nine Pin Cider Works – Pretzel Thursday

FRIDAYS

Allied Brewing – Bonfire (reserve an igloo)
Indian Ladder Farms–Live music 6pm

Other One Brewing – Live music 6:30pm
Frog Alley Brewing – Live Music
Great Sacandaga Brewing – Hopy Hour 4-7pm

SATURDAYS

Mean Max Brew Works – Troy Taproom Open 10am with drink specials
Great Sacandaga Brewing – Live music 4-7pm & food truck
S & S Farm Brewery – Live music 5-9pm
Roe Jan Brewing – Live music (most)
Allied Brewing – Live music (most)
Frog Alley Brewing – Live Music

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7 QUESTIONS WITH MEAN MAX BREWING'S MATT BARRY

By Erik Budrakey

Mean Max Brewing Company founder Matt Barry has been brewing delicious beers for his Glens Falls based brewery and taproom since 2014. Now, having recently opened a second taproom in downtown Troy, we wanted to learn more about the man behind the brews. So, we cruised down to Troy to check out the new location, sample some beers, and ask Matt...7 QUESTIONS:

TBM: “Tell us about the first batch of beer that you ever brewed. What style was it? How did it turn out?”

MATT: The first batch of beer I ever brewed was at a brew your own beer shop in Shelburne, VT where they had everything you needed to make a batch of beer all you had to do was pick out a recipe and follow the instructions, the staff watched and made sure you didn't screw anything up and then 2 weeks later you went back and bottled it. The beer was a brown ale, and it was delicious.

The first batch of beer I brewed on my own was an all grain oatmeal stout recipe and I managed to completely screw it up, boiling the mash, but ended up with a fantastic tasting 2% ABV stout.

TBM: “We are at a Thanksgiving Eve house party. You are the DJ. What are we listening too?”

MATT: My go to is 90's to early 2000's hip hop but I tend to go down the rabbit hole and you never know what you might hear. Hip hop fades into reggae which turns into punk then grunge, by the time you're handing out the leftovers I'm on the couch falling asleep to some folk or bluegrass.

TBM: “Is there a brewery or brewer that you inspired you to “go for it” with a career in brewing?”

MATT: I grew up in Vermont during the mid-90's craft beer boom. Magic Hat Brewery was just over a mile from my house, Vermont Pub and Brewery was big one for me, as were Otter Creek, Long Trail. Catamount Brewery was the first brewery I ever toured. They all left an impression and lead me to become a home brewer, but ultimately it was one Saturday afternoon during a brew day in the garage with some friends and a couple beers when my buddy Christian blurted out “I'd give you my weekly beer money for this” that jump started the creation of Mean Max Brew Works.

TBM: “Wife? Kids? Pets?”

MATT: Yes, Yes, Yes... I wouldn't be here today without them. My wife Anne is my biggest supporter and keeps me going when I need it. She is the one responsible for our coconut cream ale “Save Me Somes” and the bright blue wall in our new Troy location. I have 3 incredible kids; my beautiful daughter Lily and 2 amazing sons Jack & Camden and of course our 3 cats Cheesecake, Castor and Artemis and bearded dragon Auroa.

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

MATT: I love being outside, trips to our family camp in Northern Vermont, enjoying beautiful Lake George and the Adirondack Mountains. My family and I enjoy visiting national parks across

the country. Many of our beers are named after our favorite places to visit, some more obvious than others.

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

MATT:– **Frank Lloyd Wright.** I have always been amazed by his architectural style and vision.

– **Will Ferrell.** After a few beers we can just recite lines from the movie Elf.

– **D.B. Cooper.** Might be the best story ever told over a beer.

TBM: If you had an opportunity to speak directly to Capital Region Craft Beer Enthusiasts, what would you like them to know about Mean Max?

MATT: Mean Max Brew Works was founded on the idea that we just wanted to share our passion for beer with our friends, family, and the community. Our taprooms are warm inviting spaces where we share our craft along with our stories, meet new people and hope to grow our brewing family. We have made a lot of friends over the last 10 years and hope to continue making new friends for many years to come. Beer is our passion, and we pour ourselves into every batch we make.



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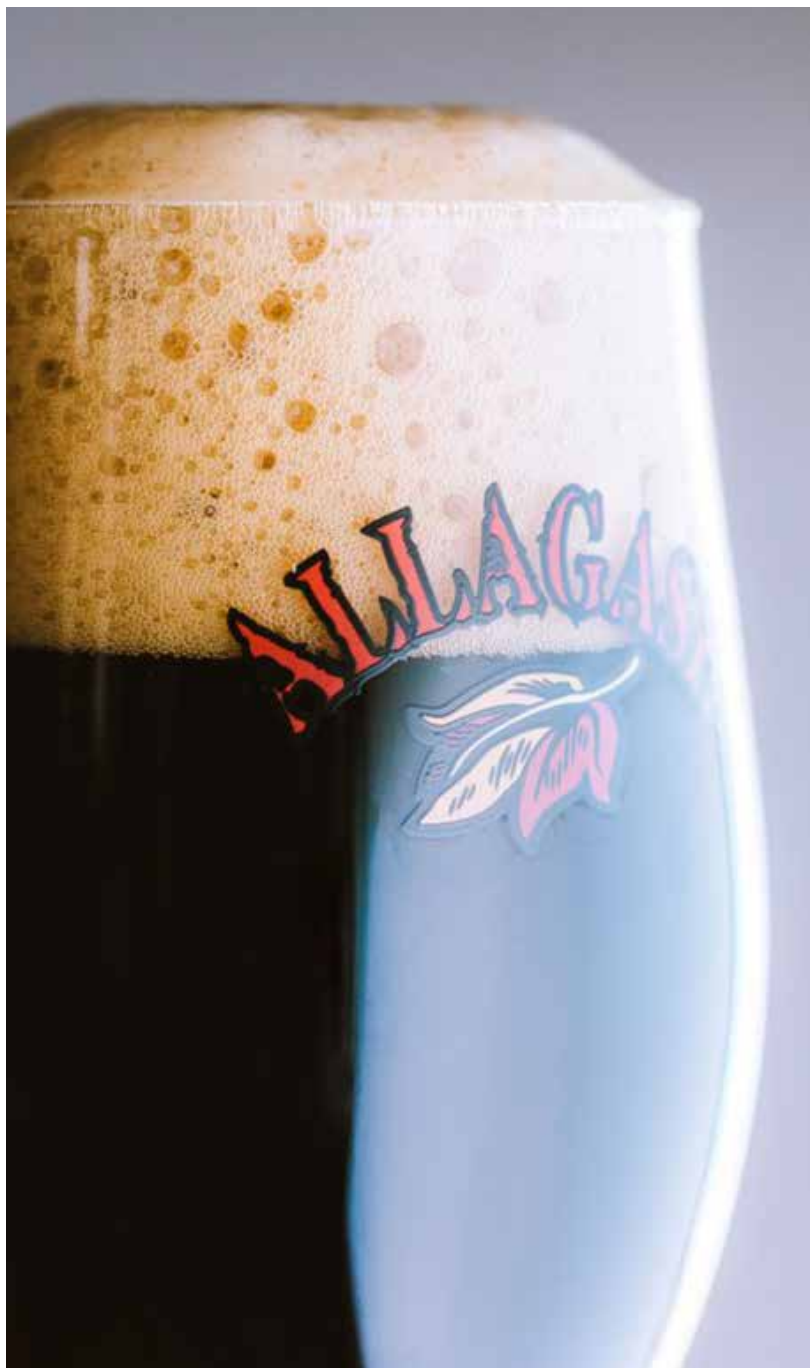


Stout vs. Porter

WHAT'S THE DIFFERENCE?

Courtesy of Allagash Brewing Co.

What exactly is the difference between stout and porter? While there are many varieties of so-called 'dark beer' such as schwarzbier, Scotch ale, dark American lager etc., the broad categories of stout and porter are probably the most well-known.



THE GRAY AREA BETWEEN PORTER AND STOUT

In reality there are many variations and substantial overlap across the two styles. For example, an Irish Stout will generally be a bit more bitter, have less body, and be lighter than some brewers' take on a porter. In the same way that some pale ales seem more like IPAs or vice versa, so is the case with versions of stout and porter. One similarity across stouts is they are more likely to contain roasted barley as opposed to most porters (though more robust porters may have some).

A BRIEF PORTER HISTORY

Historically speaking, the first of the two styles was porter, born about 300 years ago from the English brown ales of the time. Stouts came after, as stronger, fuller-bodied versions of porters, aka "stout porters." When a pub offered both a stout and a porter, stout was always the stronger beer.

Porters and stouts share dark malts, which give them their classic black, or near-black, color. Before the advent of modern-day kilning, most beers were on the darker side because grains were frequently roasted over open flames.

As far as our understanding of the first porter's ingredients and process goes, we know it was made mostly of such open flamed 'brown malts,' and was frequently aged in wood barrels for varying lengths of time. All of this variation meant porter from batch to batch tasted differently (and maybe had some funky, even sour, barrel aged characteristics). Frequently the beer was blended at the pub where it was served.

PORTER, BUT MORE STOUT

As the popularity of porter and 'stout porter' grew, the styles morphed and changed based on region. Eventually sub-styles of porters/stouts emerged, such as Baltic Porter – a lagered, stronger version that was exported to the Baltics.

Nowadays, there are a multitude of different sub categories of both porter and stout. Some of the most common are English Porter (ex: Fuller's London Porter), American Porter (ex: Deschute's Black Butte), Baltic Porter (ex: Jack's Abby FramingHammer), Irish Stout (ex: Guinness), Sweet Stout or "Pastry Stout" (ex: Left Hand Milk Stout, Trillium Macaroon), American Stout (ex: Bell's Kalamazoo Stout), and the big daddy, Russian Imperial Stout (ex: North Coast Old Rasputin).

We brew quite a few stouts. Our most widely available stout would be North Sky, a silky Belgian-inspired stout that balances light notes of fruit and sweetness with roasty malt. You can find it year-round, wherever our beer is sold.

When it comes to what's a porter vs. a stout, in the end, the brewer is responsible for what style to call their beer. Sometimes you just have to take a sip and see for yourself!



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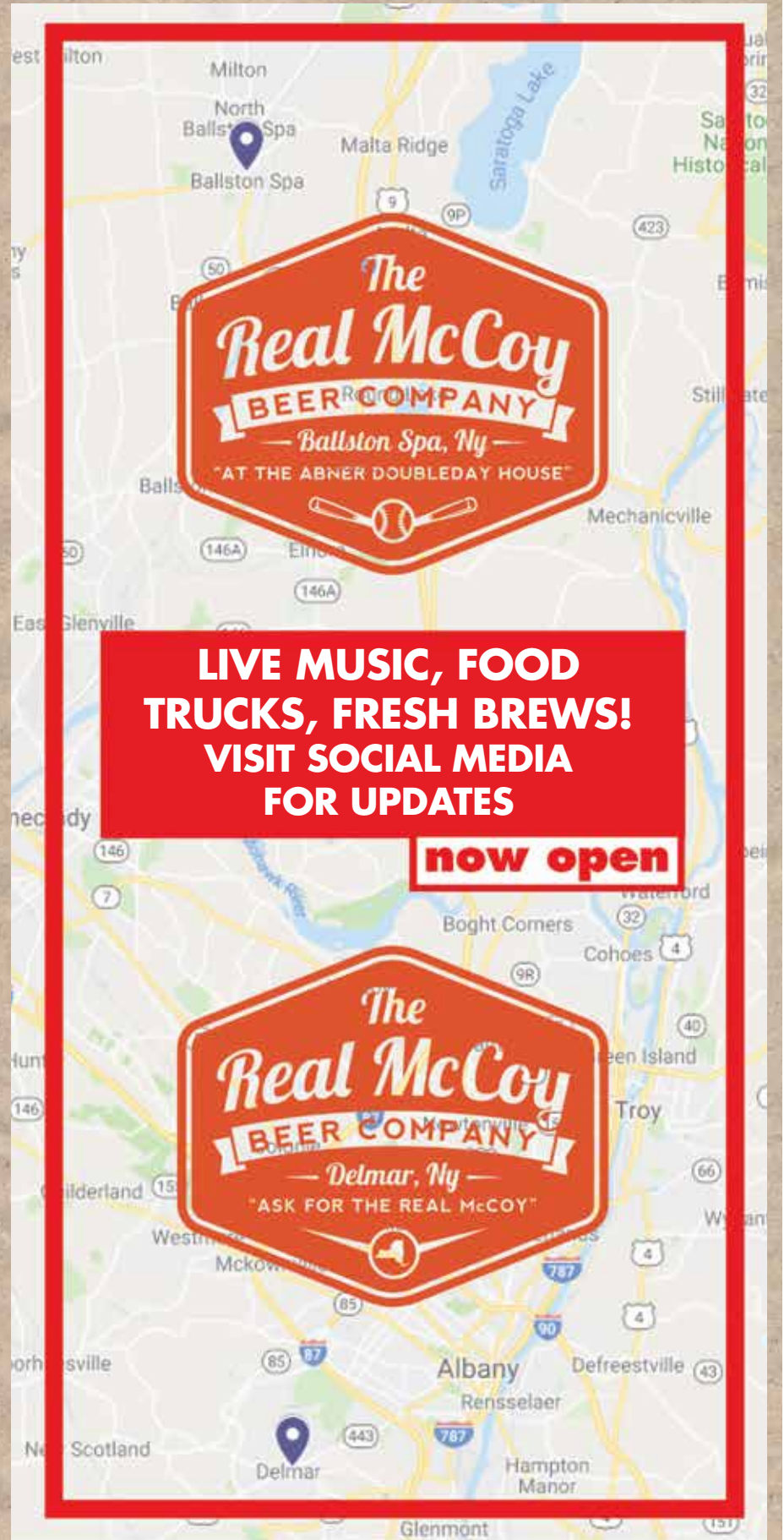
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Service and Whiskey— NO BETTER WAY TO HONOR VETERANS

By James Peterson

"Like every single veteran in every single city in every single state, I cringe when people thank me for my service," says Jesse Sommer, a former U.S. Army paratrooper and founder of Albany County-based New Scotland Spirits.

"The gratitude doesn't fit. Like, yeah I saw some shit. But I also made it home, got paid well, traveled to some places, made some friends. I'd rather people thank me for my belief in America—it's why I joined in the first place. Assembling people who share that belief is why we do this."

By "this," Jesse is referencing the second annual Veterans Day "Ruck March" Fundraiser on Saturday, November 11, 2023, in his native New Scotland, NY. Like last year, his company is orchestrating a 6.8-mile military style "ruck march" in support of three venerable nonprofits.

"A 'ruck march' is a training tool," Jesse explained to me as we dodged the trappings of renovation in the Tasting Room he's opening on Albany's Lark Street. "Ruck marches test soldiers' physical and mental endurance, as they trek long distances while shouldering several dozen pounds of equipment. For our event, we're rucking with 35 pounds of food and toiletries on our backs. Then, at the end of the march, we're gonna donate it all to the Food Pantries for the Capital District."

Jesse is quick to point out that event participants need not undertake the extra challenge of marching with a "ruck sack." Like last year, walkers and runners are welcome; the objective is merely to gather veterans, family members, friends, neighbors, and supporters who see Veterans Day as a day to serve.

Proceeds collected from event registrations will again go to the Boot Campaign, which "provides holistic care to veterans . . . treating diverse health challenges" connected to trauma, brain injury, and—notably—substance abuse. Jesse says this partnership is no accident.

"It's not lost on me that my company manufactures an addictive intoxicant," Jesse acknowledged, "and I'm cognizant that alcohol abuse is rampant in the ranks." (He ain't lying. A few years ago, the Center for Disease Control and Prevention determined the U.S. military to be America's heaviest drinking profession.)

Yet that's also why New Scotland Spirits donates 68% of all profits from every sale of a bottle of "68W" to the Hidden Battles Foundation, which specializes in the treatment of alcoholism in veterans and first

responders. Jesse's rationale is practical: "We're gonna drink anyway. At least now the purchase price will help folks who let whiskey get the better of 'em."



"68W" [pronounced "68 Whiskey"] is the name of the company's 82-proof unaged corn whiskey. Jesse described to me the meaning behind this brand, and the reason New Scotland Spirits selected 6.8 miles as the length of its ruck march:

"68W is the phonetic MOS [military occupational specialty] code for the Army Combat Medic. Medics are an indispensable force on the battlefield, and often the difference between being blessed to celebrate Veterans Day instead of being remembered on Memorial Day."

If that sounds morbid, consider the circumstances which prompted Jesse to apply for trademark recognition of his 68W brand.

"I hadn't even been in-country six weeks yet back in October 2017," Jesse recounted. "I was at an Iraqi outpost called the 'SaDOC'



[Salah ad Din Operations Center] and sometime after dark a blast shook our entire compound. I felt it more than heard it."

In Jesse's telling, one of his unit's convoys was struck by an improved explosive device, a so-called IED. The attack gravely injured one soldier while mortally wounding Private First Class Alexander Missildine.

"He was posthumously promoted to Specialist," Jesse said. "And in the memorial services that followed, I kept hearing 'sixty-eight whiskey' as people described the medical response. It just clicked."

Despite being overseas, Jesse quickly set about trademarking "68W" for use on a spirit that would be dedicated to America's soldiers.

"By that point, I'd already started sourcing grain from New Scotland's farms and working with a couple distilleries back home to produce my whiskey. So in between [combat operations], I was reaching out to veteran-oriented nonprofits to partner with us. Hidden Battles answered the call. Now we have a spirit dedicated to heroes—both the fallen ones, and the ones who keep their memory alive."



SPC Alexander Missildine

The Veterans Day Ruck March begins in the heart of New Scotland, at the Village of Voorheesville's American Legion Post 1493. For the second year in a row, participants will step-off promptly at 1500 (3pm) and march 3.4 miles down Albany County's Helderberg-Hudson Rail Trail. They'll then conduct an "about face" and return to the Legion Hall for a catered "finishers reception."

Nearly a hundred people participated in last year's ruck march, in the process raising \$2,950 for the Boot Campaign. "We also donated \$1,000 to the Hidden Battles Foundation and 1,200 pounds of nonperishables [to the Food Pantries for the Capital District]," Jesse said, "and every single one of those pounds was schlepped on our backs."

Those who register for the Ruck March by November 1st will receive a free event T-shirt. The company is welcoming additional event sponsors as well as private donations in support of their nonprofit partners.

In an email a few days after our interview, Jesse personally invited me to participate. "Last year was humbling, it was inspiring, it was emotional," he wrote. "It's all about connecting people who still harbor a compulsion to serve, whose hometown communities are what motivate them to sign up, and who every now and then indulge in a glass of whiskey to toast the brothers and sisters who had our backs."

I responded to say I'd be there.

In just 18 months, New Scotland Spirits are now available in more than 225 retail outlets statewide. Find them online at www.NewScotlandSpirits.com and on social media at

www.instagram.com/NewScotlandSpirits.

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Taking the Leap:

CHANGING CAREERS WAS 100% RIGHT MOVE FOR BREWER, DISTILLER

By: Heather Meaney



Mallory Zakeosian and Andrew Smith had both already earned bachelor's degrees in different fields, when they decided to return to college to major in Craft Beer Brewing and Craft Spirit Distillation.

Mallory Zakeosian describes herself as “not a sit-behind-a-desk kind of person.” She likes to keep moving. In her role as Brewer II at Victory Brewing Company's Parkesburg, Penn., 200-barrel brewery, she does just that as the sole female in Victory's production plant where she is cross-trained in the cellar and the brewhouse, monitoring and tracking yeast, training new brewers, and brewing volume for Victory, Sixpoint Brewery, and Southern Tier Brewing Company. A 2019 graduate of SUNY Schenectady's Craft Beer Brewing Certificate program, Mallory had already earned had a bachelor's degree in Voice and Opera from the New England Conservatory of Music, but after she stopped performing in 2016, she decided that she wanted to see where her growing interest in craft brewing would take her.

So, what was your journey from pursuing a career in opera/classical voice performance to a career in craft beer brewing?

I was still performing, but for the most part I bartended to pay the bills. I'm an avid craft beer drinker and as I started working at bars that were more craft beer centric and I had to know about different types of beers, I just got more interested and curious. I wanted to learn more about the brewing process and then I eventually found a passion for brewing.

How did you make the shift from bartending to working in craft beer brewing?

I moved to the Capital Region with my now husband because he was working for a law firm in Albany. I heard about the program at SUNY Schenectady so while I was working as the taproom manager at Commons Roots Brewing Company in South Glens Falls, I started in the Craft Beer Brewing Certificate program at SUNY Schenectady. At Commons Roots, I was able to shadow the brewers.

What did you like about the program at SUNY Schenectady?

My favorite thing about the program was (faculty member) Rich Michaels for sure. His Craft Beer Brewing Production course was fantastic. I still refer people to the textbook that he wrote for our class when I get new trainees in the brewery here. It prepared me well for working in a large-scale, 24/7 production facility. It helped too that I was working at a brewery at the same time I was going to SUNY Schenectady. I was able to learn things in school and then see it in real-time at work, so that was helpful.

What do you love about your job as a Brewer II at Victory Brewing Company?

I'm multitasking. I find it very rewarding. It's a good feeling when you walk by a shelf full of beer in your local grocery store and you can say, “I made that!” Also, for the past couple years I have co-chaired the Annual Pink Boots Brew for Pink Boots Collaboration Brew Day® (an international celebration of women and non-binary individuals in the fermented/alcoholic beverage industry). The Pink Boots Society partners with Yakima Chief Hops to create a hop blend and then women in breweries throughout the country develop their own recipes around that hop blend. Last year, myself and our then head of quality assurance developed a recipe for an unfiltered lager and it was later sold in our tap room. It was called Lady Laga (my husband came up with the name actually).

What would you say to other women interested in entering the brewing industry?

I would just tell women to go for it. We do have a lot of women here in our lab and our VP of Operations is a woman. It's refreshing that I'm seeing a lot more diversity here. There have definitely been times where there has been gender bias. I would tell people not to be discouraged. We're seeing more women in the brewing industry and I hope to see a lot more women and more diversity in the brewing industry overall. I did have to prove myself a little bit harder in the beginning, but I got where I want to be and I'm happy. My quality of work speaks for itself.

Andrew Smith didn't want to always wonder what might have been. So not long after he graduated from SUNY Schenectady in 2021 with



his degrees in Craft Beer Brewing and Craft Spirit Distillation, he packed up and moved to Edinburgh, Scotland, to pursue his master's degree in Brewing and Distilling at Heriot-Watt University. He already had a bachelor's degree in electrical engineering and soon realized that his engineering background was a real advantage during rigorous labs and dissertation writing sessions. He's now at Tuthilltown Spirits Distillery in Gardener, N.Y., and is thankful that he made both decisions: to return to college at SUNY Schenectady and then to make the leap to Scotland to learn more about his craft.

So, tell us about how you arrived at the decision to travel to the UK for your master's degree after completing the degree programs at SUNY Schenectady.

"When I was in my last semester at SUNY Schenectady, I wanted a job, but I also wanted to learn more of the aspect of distilling. While I was searching for a job, my dad actually found the program at Heriot-Watt on the Internet. I applied and was accepted, and I was given the option of doing the program remotely or going over there to attend. I knew I wasn't going to last doing a master's program remotely. I needed to be there doing lab work. While I wanted to start working right away after graduating Schenectady, I realized that if I didn't do this, I'd regret it for the rest of my life. The program was rigorous and it was all science, which I loved."

That's terrific. Tell us what you're doing now.

"Well, when I was in the UK, I received a job offer to work as a Cider Maker with Stormalong Cider in Leominster, Mass., so I moved back to the U.S., worked there for a few months, and then moved to Tuthilltown Spirits Distillery in May 2023 where I am a Mashing and Fermentation Team Member. We're a small place and are owned by William Grant & Sons, the company behind Glenfiddich Scotch and Hendrick's Gin. I cook grain, I add the yeast,

and then I monitor the fermentation. We make bourbon and rye whiskey; those are our two main products. Occasionally we make gin, vodka, and liqueurs."

What do you love about the distillation process?

"I've always liked spirits. There's almost a mad-scientist aspect to distillation that appeals to me. We're doing chemistry as we run it through the still. It just appeals to me."

It's a lot different from your original career of electrical engineering. Why did you decide to re-career and start attending SUNY Schenectady after you had already earned your bachelor's degree?

I didn't like what I was doing and I ended up in food service. I was happy. I was looking into the Culinary Arts program, but I chose to double major in Craft Beer Brewing and Craft Spirit Distillation instead. I had home brewed before and I like learning about beer and spirits.


What did you like about the degree program at SUNY Schenectady? Did you do an internship?

The programs at SUNY Schenectady were structured to build students up so that they can jump right into the workplace and I appreciated that. Yes, I did an internship at The Schenectady Distilling Co. It's a small place, so I really learned everything involved with the operation there. Ken Gibbons, the owner, was one of my professors at SUNY Schenectady so he knew how to make it apply to class.

Alumni of SUNY Schenectady's Craft Beer Brewing and Craft Spirit Distillation degree, certificate, and apprenticeship training programs are sharing their love for the industry, brewing skills, and knowledge in breweries across the country. If you are interested in learning more about SUNY Schenectady's Craft Beer Brewing program or Craft Spirit Distillation program, please contact Admissions at 518-381-1366 or admissions@sunysccc.edu. Note: Most courses in the Craft Beer Brewing degree and certificate programs are available in the evening. Spring 2024 classes start on Tuesday, January 16!



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EMPORIUM BREWING NEW OFFERINGS

- RENSSELAER, NY - Founder Roger Savoy tells TBM, "Several new offerings are on tap here at Emporium Farm Brewery's taproom. First is our annual fall Harvest Pale Ale. Our Wynantskill grown hops were picked the day the beer was

brewed, which gives a unique subtle taste of its terroir. As part of its interest in historical beers, Emporium Farm Brewery did a collaboration brew of an 1886 Barclay Perkins Porter with Rail to River Brewing. At one point Barclay Perkins was the largest brewery in the world. Some ingredients are rarely used now, so there is a unique taste to this full bodied beer. Our 1911 Light Ale is also back on tap. Finally, we have our Holiday Ale available. This stronger, lightly spiced dark ale will remind you of cold nights next to the fire, warming you with its 8.25% abv. It won't last long as only a partial batch was brewed.

AT HELDERBERG MOUNTAIN BREWING COMPANY - HOLIDAY SEASON IS

ALREADY HERE - EAST BERNE, NY - Co/



Owner/Brewer Mike Wenzel explains, "The 2023 late fall / holiday season is here already.

Whether you are in the area for Thanksgiving holiday travel, getting a head start on your Christmas wreath or trees from our local farms, hiking Thacher State Park or one of our many scenic local parks, you can make our Tap Room a stop on your itinerary! We are open Wednesday 5 - 7 PM, Friday 5 - 8 PM, and Saturday 3 - 8 PM. Swing by and enjoy all that scenic western Albany County has to offer! In our beer news category, we have our Wendelstein Oktoberfest and Bluestone Pumpkin Blonde Ale on tap and ready to enjoy which are guaranteed to put you in the late fall harvest and Thanksgiving state of mind! We also just introduced our newest 100% NY malt and hopped brew called Alta Vista Centennial Fresh Hop Pale Ale! This American pale ale has a nice citrusy bitterness with some floral notes from the freshly picked Centennial hops we used in the brewing process! The hops were grown locally in Cherry Valley, NY. This is only a once-a-year brew so get it while it lasts! Our Tap Room offers twelve beers on tap which range from blonde ale, amber ale, Irish red ale, brown ale, For Paws Porter™, IPA, pale ale, and oatmeal stout to name a few. We carry NY crafted wines and ciders so there is something for everyone. We offer 32 oz. crowler can fills to go and offer growler fills of your personal 32 oz. or 64 oz. glass growlers. We are a family and pet friendly venue, only 10 minutes from Thacher State Park. After a day of hiking, biking, and taking in the beauty at one of our local state parks, swing by our place to complete your day!

WHAT'S ON TAP AT ARGYLE BREWING

- CAMBRIDGE/GREENWICH, NY - Owner,



Christopher Castrio, tells True Brew Magazine, "We've got some wonderful beers on tap, including Cute Little Blonde 4.4 abv; Woodland Ale APA 5.2 abv.; Hop to It IPA 5.9

abv.; Rough & Ready No.2 Red Ale 4.2 abv.; Oat Me - Oatmeal Stout 4.4 abv.; Alter Your Bier - Alt Beer 4.4 abv.; Full of Scot - Scottish Ale 8.5 abv.; Raspberry Porter 4.8 abv.; Raspberry Porter - Whiskey Barrel Aged (bottles only); Kettle Sour 3.8 abv.; Blackberry Sour 3.8 abv.; Peach Sour 3.8 abv.; Pumpkin Ale 6.5 abv.; Witches Brew (November release) 7.5 abv.; Winter Warmer (December release) 7.5 abv.; Guest Taps: Erlich Brothers Elderbubbly Sparkling Wine 12.0 abv.; Saratoga Cider 6.9 abv. For other offerings, we've got wine in bottles and by the glass from Victory View Vineyard; Spirits in the bottle or mixed drinks from Main Street Distillery. For Events: At our Greenwich location (The Brewery); Dart League every Wednesday night.; 11/18 - Participant and best spot to view the Greenwich Lighted Tractor Parade <https://www.greenwichtractorparade.com/>; 11/24 - BLACK FRIDAY MAKERS MARKET - see <https://www.facebook.com/argylebrewing-company> for details. Cambridge location (The Depot); TRIVIA every Thursday night with TRIVIA NERDS; 12/16 - Holiday Makers Market; 12/9/2023 - Author Lale Davidson a reading from Beyond Sight. MUSIC SCHEDULE: 11/3 - Moon; 11/7 - Claude Bourbon; 11/12 & 11/19 - Brunch with Bob; 11/24 - Jester Fretless; 12/1 - Moon; 12/10 - Brunch with special guest Sophia Vastek; 12/17 - Brunch with Bob; 12/29 - Jester Fretless. AT BOTH LOCATIONS: During the month of November Participant of the Washington County Flannel Fall Crawl - details at <https://washington-county.fun/flannel/>; 11/20 - 11/26 | NYS Pint Days Participate in Pint Days!

ACTIVE INGREDIENTS WINTER EVENT - MALTA, NY - According to co-Founder, Nathan Rogers, "We'll be releasing our Homebrew competition winner Dan Jablonski's barrel aged imperial breakfast stout beer release (sometime in late Nov/Dec). Also, we'll be hosting our first ever live comedy show on Saturday, November 4th from 8:30-10. \$20 Tickets are available online through Cricket Comedy or the link in our Instagram bio. Then, on Friday, November 10th, we are throwing a 248th Marine Corps birthday party. \$1 from every pint will be donated to Toys for Tots, the Marine Corps charity foundation. We are encouraging people to bring in unwrapped gifts/toys to donate. The cake cutting ceremony will take place at 6pm. The kitchen will be running tater tot specials. On the educational front, we are hosting a Tasting/Demonstration portion of the Certified Cicerone exam to be held at our brewery on Tuesday, November 28th at 10am. If you are interested in taking this portion of the exam sign up online through cicerone.org We have a collaboration lager being brewed in November with Great Flats Brewing Company out of Schenectady. Estimated completion date would

be January 2024. Also, if anyone is looking to do a fundraising/charity event here at the brewery, we do them on Monday evenings and you can e-mail us at info@activeingredientbrewing.com or inquire on the "get in touch" section of our website. Active Ingredient is also hosting a Ronald McDonald House charity event on Saturday, December 16th at the brewery. The event runs all day and Ronald McDonald House will be here from 12-6. Table for donations will be present and local raffle baskets will be available to bid on. We'll donate 20% of all sales that day to Ronald McDonald house. Lastly, we have a new Solostove smokeless firepit on our patio! Stop by and warm up today.

ROE JAN BREWING UNVEILS NEW OUTDOOR COVERED PERGOLA - HILLSDALE, NY

Founder, Steve Bluestone reports, "While it isn't earth shattering news, our new outdoor covered pergola (which seats 80-100 people next to our main dining room) now has electric

radiant heaters suspended over each table! Hoo, hoo! Drink beer outside all winter and reduce your chance of taking home Covid with you! A perfect location for winter drinking of fine beers IMHO!" Lawson's Finest Liquids Achieves 100% Solar Powered Brews - Waitsfield, VT - The sustainability-minded team at Vermont craft brewery Lawson's Finest Liquids are proud to announce that they have achieved their goal of 100% solar powered beer and brewery operations. Following a B Corp certification this year, Lawson's Finest is continuing to invest in its commitment to earth-friendly brewing. This landmark is the culmination of years of thoughtful planning and investment in sustainable energy, which includes the largest solar canopy in Vermont. "Brewing delicious beer is a resource-intensive art," said Sean Lawson, Lawson's Finest Liquids founding brewer. "But we always knew there were better, greener ways to do what we love. We started investing in solar in 2019 with the ultimate goal of going one hundred percent solar, and now we're finally here." The Lawson's Finest team installed its first brewery roof solar array in 2019 that enabled them to tap into renewable energy for their production processes. The 43kw AC system and series of over 140 solar panels produce approximately 52,000 kWh of electricity per year. Additionally, in 2022 they constructed the largest solar canopy in the state of Vermont. The structure features 495 individual solar modules (REC 375W) positioned above 40 covered parking spaces and 12 level-two electric vehicle charging stations. The setup, along with a solar array that generates 215kW across 495 modules, harnesses the power of the sun to offset about 60% of the Waitsfield brewery's utility bill. In terms of beer, this means supplying enough energy to produce about 2.4 million cans annually of Lawson's Finest brews. Lawson's Finest's solar initiative is a part of its Social Impact Program or the SIP, as the team fondly refers to the brewery's efforts to support healthy communities, sustainable recreation and environmental conservation. The SIP has also donated

more than \$2 million to worthwhile environmental causes and community-building efforts since 2018. "Over the past 15 years, the Lawson's Finest team has built a vibrant culture that authentically weaves the Social Impact Program into the core of the brewery," says Adeline Druart, Lawson's Finest Liquids CEO. "100% solar powered brews are something to celebrate. Looking ahead, we will continue to reduce our use of wastewater and energies by identifying further opportunities to become more environmentally friendly. It's all part of a bigger picture to brew great beer and do good in the world." Lawson's Finest's solar efforts will help the state achieve its goal of reaching 90% renewable energy by 2050. But sustainability doesn't stop here. The Lawson's Finest team is dedicated to continuous improvement in the areas of sustainability and community-building. Visit Lawson's Finest Liquids' brewery, taproom and retail store in Waitsfield, Vermont, or find their sustainably brewed beers in the cooler section of your favorite packie. Lawson's Finest is Cold Stored. Cold Shipped. Cold Shelved. to keep every beer brewery-fresh. Zero Gravity Releases Cold Box Variety Pack - Burlington, VT - Cold Box is here. A brand new seasonal variety pack from Zero Gravity that features some tried and trues, as well as some brand new friends: Green State Lager, Conehead Haze IPA, Powder Jones IPA, and Buck Buck Juice Double IPA. This cold and crispy box delivers a little something for everyone! Cold Box is an exciting mix of beers that offers a diverse mix of flavors for all occasions: Green State Lager is a crisp and clean pilsner that will help you sail through the day. Conehead Haze IPA is a juicy and fruity IPA that will wow the room. Powder Jones is a citrusy, full bodied IPA made for hitting the slopes, and Buck Buck Juice is a tropical Double IPA that brings the party. This variety pack has some fan favorites, as well as brand new beers that are in cans for the very first time. With the purchase of just one box, you can be the star of every group you delight with this new offering. Cold Box is a seasonal 12 pack of 12oz cans of Green State Lager (4.9%), Conehead Haze IPA (6.3%), Powder Jones IPA (7.3%) and Buck Buck Juice Double IPA (9.0%).



HOLIDAY DINNER BEER PAIRINGS

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 next-level the experience 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—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. **Regional 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. **Regional Recommendation: Ommegang Witte**

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. **Regional Recommendation: Brooklyn Lager**

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 provide scrubbing bubbles that cleanse the pallet leaving your next bite just as flavorful as your first.

Regional Recommendation: Druthers Fist of Karma Brown Ale

BAKED HAM—Beer Pairing: Dunkel Lager – A slight hop presence cuts through fat while the rich malt profile of the beer mingles perfectly with baked ham's juices and flavors. **Regional Recommendation - Dancing Grain Tractor Time Pilsner**

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. **Regional Recommendation: Rare Form Karass Robust Porter**

VANILLA ICE CREAM—Beer Pairing: Sweet Fruit Beers – Fruity Sweetness pulls up the flavors of the vanilla and adds new complexities based on what fruit beer style you choose. **Regional Recommendation: Unified Fruited Sour**





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Tree House Brewing Company to Open Brewery/Taproom in Saragoga County



We are pleased to announce that in the coming year Tree House will open a brewery, taproom, and outdoor experience in Saratoga Springs, New York!

The connections we cherish and the memories that we make are ultimately what matter most in life. We founded Tree House because we learned that great beverages hold a unique power contributing to this notion. Each decision we have made throughout our evolution considers this ideal first and aims to strengthen it as we introduce Tree House to more people.

Saratoga Springs is famous for its vibrant arts and music scene. This history aligns with our passion and support for music and the arts in ways we almost find too good to be true. To say that we are excited to become a part of the community would be an understatement.

Tree House is purchasing a beautiful property on Route 9, where we will build a new facility from the ground up, featuring our world-renowned beverages and an expansive indoor and outdoor experience. Situated across the street from Saratoga Performing Arts Center (SPAC), around the corner from Saratoga Race Track, minutes from I-87, thirty minutes north of Albany, and under an hour from the much-celebrated Adirondack State Park, this facility will serve as an incredible base camp for your chosen adventures.

To support this project, we expect to add at least sixty jobs of varying skill sets, including production, restaurant, and hospitality staff. Our economic activity will create at least 35 ancillary jobs in the state. Based on comparable analysis for our Massachusetts-based locations compiled by the Umass Donahue Institute, our anticipated economic impact on the region from this location will be in the \$30-\$40mm range annually.

When the facility is ready, we will brew a beer whose proceeds will benefit Sustainable Saratoga, a non-profit organization that “uses education, advocacy, and action to advance sustainable practices and protect our environment for current and future generations” and the Saratoga Performing Arts Center: “In its work on behalf of art, artists and community, SPAC works to educate, reveal, inspire, and serve the beauty in the world which connects, respects, and elevates all human beings.”

As Tree House has evolved and matured, it is easy to assume that the fire of a young business has changed or that our progression has altered our core values. That is not in line with the reality we enjoy within our walls each day. It may surprise you that Tree House has been making about the same volume of beer for the last five years. We have built tighter vendor relationships, refined processes, traveled the world to source the best ingredients, and constantly reinvested in upgraded brewing equipment. As a tenured team, we have never been more focused on the quality

and breadth of our offerings. In terms of scale, Tree House doesn’t even crack the country’s top seventy-five largest breweries by production volume. This purposeful resistance to free and unbound growth has enabled us to make beer - and now beverages - with the same precision and exacting detail as we did when we began in our kitchen just twelve years ago. Craft beer is enduring a difficult time, but we remain committed to these beverages that enhance and enrich our culture.

If there is one thing you take away from this letter, please let it be this: the team at Tree House would like nothing more than to bring you moments of joy, whether celebrating with family at one of our facilities or cracking a beautiful fresh can of Julius.

We are chasing an ideal for a better life with richer experiences. Where we are imperfect, we are striving to be better. Where we do well, we adopt a beginner’s mind. We measure success by making products and curating experiences we are proud of.

Richness in life stems from the connections we foster with those around us. The most coveted treasures pale compared to the joy of shared laughter, a heartfelt conversation, or the warmth of being surrounded by loved ones. This principle holds particularly true in the realm of great beverages. Sharing a beverage is a timeless ritual—a moment of communion that creates memories and strengthens bonds.

Now, in our twelfth year, your patronage and trust have enabled us to pursue a dream we never thought possible. Many of you have traveled to us from this region for years, supporting us by standing in the cold, awaiting the day’s allotments from the canning line. We are so grateful that you put your faith in us and have entrusted us with this opportunity, and we are excited to return the favor.

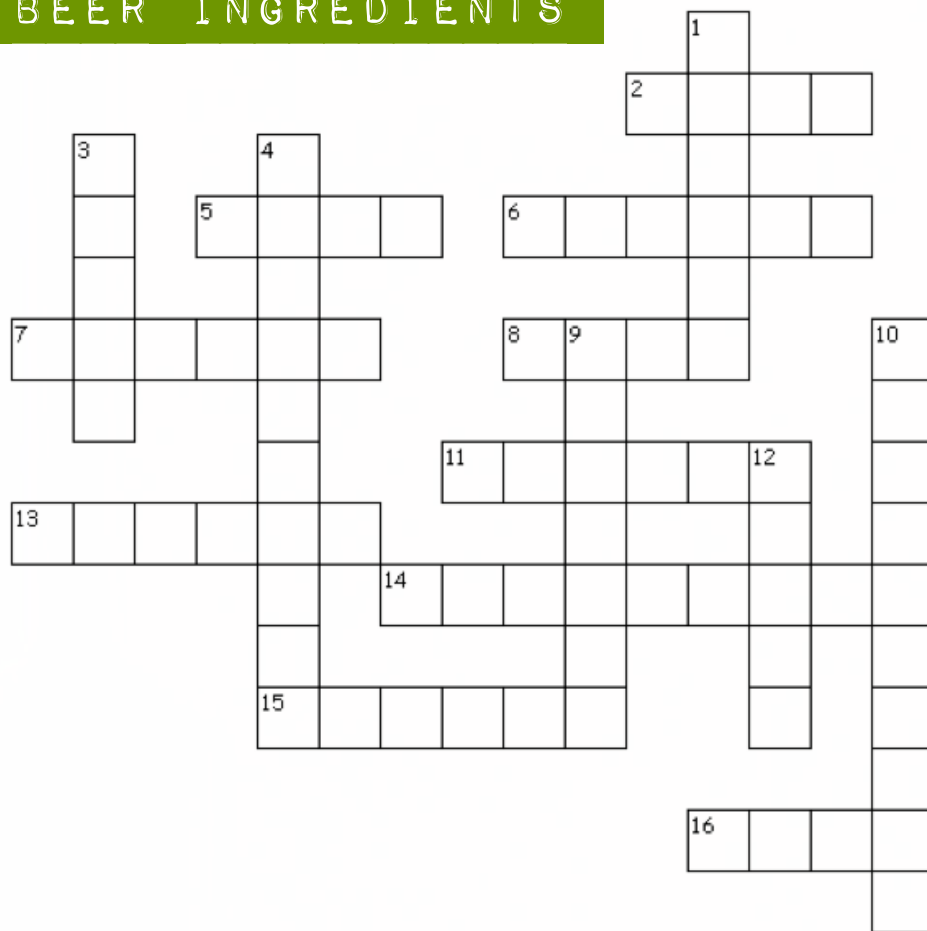
For hundreds of years, Saratoga Springs, NY has attracted people from all walks of life who sought the healing powers of its springs. Over time, the City transformed into a bustling resort destination, drawing tourists keen to experience its spas, music, and vibrant arts scene. This legacy has been carefully preserved and can still be felt in the city’s elegant architecture, bustling arts scene, world-class racetrack, and the continued prominence of its spa culture today. With reverence for history and a vision for the future, Tree House aims to become an integral chapter in Saratoga Spring’s vibrant and hopeful future.

Thank you for your valuable time - we can’t wait to get started!

www.treehousebrew.com



BEER INGREDIENTS



The Answers are the Word Searches ;)

ACROSS

2. LACTOSE STOUT
5. BASE MALT
6. BROWNS _____ RAZZ
7. GRAINS OF PARADISE
8. FOR A FULL MOUTHFEEL
11. PRIMARY SOURCE OF FERMENTABLE SUGAR
13. COMMON FLAVOR IN PORTERS & STOUTS
14. A FLAVOR FROM ROASTED BARLEY
15. SLANG FOR BUD
16. THE SPICE OF BEER

DOWN

1. CASCADE HOPS
3. THE MAIN INGREDIENT
4. HELL OR HIGH _____
9. PREVALENT IN #9
10. ONE OF HOPS CONTRIBUTIONS
12. FERMENTS SUGARS INTO ALCOHOL



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

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