

MAY JUNE 2024

True Brew

A Craft Beer Lifestyle Magazine

DRUTHER'S BREWING CO. BREWING UP A GOOD TIME

10 BEST BEERS TO CELEBRATE MOMS

FATHER'S DAY BEER & FOOD PAIRINGS

7 QUESTIONS WITH TWISTED FIDDLER'S
TIM TANEY

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German Pils

ORIGIN:

Germany 1870-something

HISTORY:

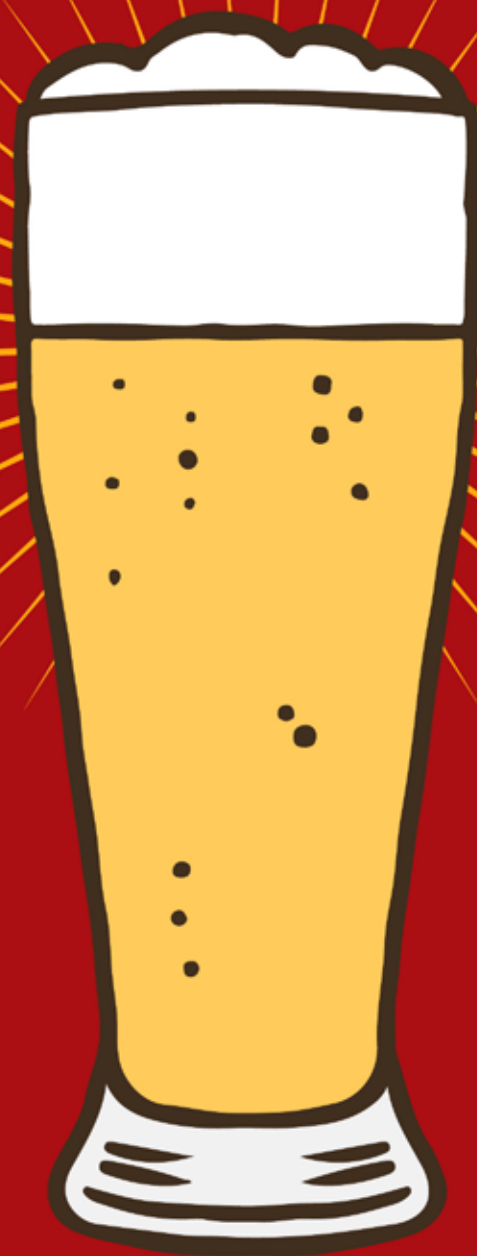
Adapted from Czech Pilsner to suit brewing conditions in Germany, particularly water with higher mineral content and domestic hop varieties. First brewed in Germany in the early 1870s.



SRM
(appearance)
2-4

APPEARANCE:

Straw to deep yellow, brilliant to very clear, with a creamy, long-lasting white head.



AROMA:

Moderately flowery, spicy, or herbal hops. Low to medium grainy, sweet, or doughy malt character, often with a light honey and toasted cracker quality. The hops should be forward, but not totally dominate the malt in the balance.

FLAVOR PROFILE:

Initial malt flavor quickly overcome with hop flavor and bitterness, leading into a dry, crisp finish. Medium bitterness, lingering into the aftertaste along with a touch of malt and hops. Minerally water can accentuate and lengthen the dry finish.

RECOMMENDED FOOD PAIRINGS:

Salads, light foods, chicken, oily fish, and marbled meat.

COMMERCIAL EXAMPLES:

König Pilsener, Paulaner Pils, Bierstadt Slow-Pour Pils.

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Weissbier

ORIGIN:

Bavaria, 1400s

HISTORY:

While Bavaria has a tradition dating back to before the 1500s, brewing wheat beer used to be a monopoly reserved for Bavarian royalty. Modern Weissbier dates from 1872, pale Weissbier only became popular since the 1960s.

APPEARANCE:

Pale straw to gold in color. A very thick, moosy, long-lasting white head. Can be hazy and have a shine from wheat and yeast, although this can settle out in bottles.

AROMA:

Banana and clove, often well balanced and typically stronger than the malt. Light bready, doughy, or grainy wheat aroma. Light floral, spicy, or herbal hops optional. Bubblegum, sourness, or smoke are faults.

FLAVOR PROFILE:

Moderate banana and clove flavor, often well balanced. Soft, somewhat bready or grainy wheat flavor supported by the slight Pils malt grainy sweetness. Very low bitterness. The banana-and-clove profile is important, it should not be so strong as to be extreme and unbalanced.

RECOMMENDED FOOD PAIRINGS:

Delicate soups and salads, vegetarian dishes, sweet and fruity or citrus-flavors, even desserts

COMMERCIAL EXAMPLES:

Ayinger Bräu Weisse, Hacker-Pschorr Hefeweissbier, Hofbräuhaus Münchner Weisse, Schneider Weisse Original Weissbier, Weihenstephaner Hefeweissbier.



SRM (appearance)
2-6



Burger buddy

We're delighted to offer Good Fortune IPA craft beer, brewed by Common Roots Brewing Company out of Glens Falls, New York.

This modern-style India Pale Ale is made with a unique blend of hops giving it a tropical aroma and citrusy finish – an ideal palate pal for our Market 32 In-Store Made Gourmet Pub Style Burgers.

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Beer Balsamic Glazed Salmon



1 cup beer, amber lager

1 cup balsamic vinegar

4 4oz Salmon portions

1 tsp garlic powder

2 tbsp soy sauce

2 tsp brown sugar

1 tsp Dijon mustard

1 tsp pepper

Serves: 4—Prep time: 30 minutes—Cook time: 20 minutes

Directions: Prepare the marinade for the salmon by mixing together soy sauce, brown sugar, Dijon mustard, and garlic powder in a container with the salmon. Refrigerate while you make the balsamic glaze. To make the Balsamic glaze, heat beer and vinegar in a small pan over medium low heat to low heat. Stir frequently, reducing heat if sauce comes to a rapid boil. Cook until the sauce is reduced by half - about 15-20 minutes. The sauce should lightly coat the back of a spoon. It will thicken more as it cools. Remove from heat and allow it to come to room temperature. While the glaze cools, start baking the salmon. Remove salmon from marinade and place in a lightly oiled baking dish. Bake at 400°F for 15-20 minutes or until the salmon reaches 140-145°F. Drizzle the glaze over the salmon before serving.

**Beer pairing recommendation:
Ommegan's Hennepin (Saison)**



Notes from the chef: Save and use the extra Balsamic glaze for up to 2 weeks in the fridge. Drizzle the glaze on oven-roasted Brussel sprouts or asparagus. It is also amazing dripped over filet mignon. The little extra time it takes to make the glaze will be worth making your Mother's Day meal memorable. You can tweak the glaze recipe by adding a little brown sugar to make it sweeter.

The salmon marinade is my go-to and I add a dash of hot sauce and lime when I am not using the balsamic glaze. You can also on a pan fry or air fry the salmon, or of course, throw it on the grill! The amount of marinade is small on purpose- you don't need to drown the fish.

Karen Logan

CUBA LIBRE RECIPE

• INGREDIENTS

- White rum (25%)
- Cola (70%)
- Lime juice (5%)

• PREPARATION

1. Fill a highball glass with ice
2. Add the rum & lime juice
3. Top up with cola
4. Stir & serve with a lime wedge garnish



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BEER P ONG DAY SATURDAY MAY 4

Gather your friends, set up the table and get ready for an epic game of beer pong. Perfect your aim, master your bounce shots and don't forget to stock up on cups, balls and beer, it's gonna be a wild ride! Whether playing in an official tournament or just for fun, Beer Pong Day brings with it the opportunity to celebrate this sometimes underrated and underappreciated sport. Get ready to play and have fun with Beer Pong Day!

HISTORY OF BEER PONG DAY

Originally played making use of all of the equipment of a ping pong or table tennis game, plus some cups of beer, beer pong is a drinking game that is mostly played by college students and young people. The game probably originated on a college campus when some cups of beer were inadvertently left on a ping pong table. Some players began using ping pong

paddles and balls to aim at the cups. Beginning with the use of four cups, the game has evolved to six cups or even ten cups, and eventually dropped the use of the paddles. Although the game of beer pong seems to have gotten its start back in the 1950s, the first official or public use of the term beer pong didn't happen until 1979.

Because of its grassroots history, beer pong has been known by a number of different names, although "beer pong" is certainly the most common. At one point the game took on the name "Beirut", possibly in relation to the 1983 suicide bombings in Beirut, Lebanon that killed hundreds of Americans. Other names for the game might include six-cup, ten-cup, fast pong or even Bucknell.

By 2006, the World Series of Beer Pong (WSOBP) was created by beer pong players,

for beer pong players. This annual event takes place in Las Vegas, Nevada which is a city that eventually declared beer pong to be the official sport of the city in 2013. The WSOBP now brings people from all over the world to participate in their tournaments, having awarded hundreds of thousands of dollars in prize money to participants and winners.

The first Beer Pong Day was established in 2006 and is scheduled to fall on the first Saturday of the month of May each year. Of course, it needs to be celebrated on the weekend since drinking is one of the activities – giving plenty of time to recover before Monday comes around again!

So, grab some friends, source some equipment and make plans to enjoy and celebrate Beer Pong Day!



DRUTHERS BREWING COMPANY

Brewing Up A Good Time

by Joanne E. McFadden

It's fast becoming the case that no matter where you might be in the Capital Region, there's a Druthers Brewing Company brewpub not too far away. There, customers enjoy beer crafted from the finest ingredients, accompanied by great food and exceptional service, which seems to be the brew pubs trifecta for success.

The idea to open a brew pub had been percolating for co-owner Chris Martell since the 1990s. He approached his brother, Brian Martell in 2008, and four years of planning later, the dream became what turned

out to be a wildly popular reality when the Saratoga Springs location opened its doors on Broadway, the city's main drag.

From there, the dream grew bigger, and the pair brought a third brother, Scott Martell, into the business to run its marketing and off-site distribution. The trio opened a second location in Albany in 2015, then a third in Schenectady in 2018, the Clifton Park location in 2022 and 550 Waterfront by Druthers the following year.

"THE BARN" IN CLIFTON PARK

The Clifton Park location, nicknamed "The

Barn," is just that—a huge, cavernous space and Druthers' largest to date. Customers have a wide variety of seating options: at low tables, high-topped tables, a combination of banquette on one side and chairs on the other, comfy couches by the fireplace, or seating on barstools on either side of the space. In the warmer weather, the seating doubles when the courtyard opens and customers can be seated at tables with chairs as well as groupings of chairs around firepits.

Wherever a customer chooses to sit, there will be a minimum of 10 of the brewery's



The Barn In Clifton Park

craft beers available on draft as well as other canned brews, from on site or other locations. The brewhouse's gleaming tanks are visible through large windows, adding to the ambience and subtly sending a message about the freshness of the beer being consumed.

Weekly, the co-owners meet with the brewers from four locations (550 Waterfront will soon be added to the brewhouse lineup) to discuss what's currently brewing and what's coming up on the schedule.

Druthers' owners afford their brewing team the freedom to create beers with their own take on various styles, which produces the end result of unique beer menus at each location. "We have some really talented brewers who are allowed to have their own twists on their

own flavors," said Chris Shaw, who manages the company's five locations. "One of our brewers in Schenectady is reworking an old favorite, 'No Excuses,' which is really exciting." Druthers brews this New England IPA with pale Munich and wheat malts, oats and hops with pineapple, citrus and pine notes.

"It starts with the beer, and the differences in beers at each location gives the locations their personalities," Shaw said.

EACH LOCATION HAS UNIQUE CHARACTER

Each does have its own unique character. The Saratoga Springs Druthers boasts a three-story building of 5,100 square feet and a cobblestone-covered patio that screams summer

season in Saratoga. Here is where brewers craft "Saratoga Vibes," a Pilsner with the flavors of coriander, lemon zest and lime which is also available at the Saratoga Performing Arts Center for concert goers and all Druthers' locations.

"The Harbor," located in the River House apartment complex inside the Mohawk Harbor development in Schenectady, has been undergoing a remodel scheduled to be completed in May. Here customers can enjoy cold pints inside or on the patio overlooking the river.

On Albany's south end is "The Warehouse," a 17,000-square-foot 1901 building where Druthers produces the largest quantity of beer for its locations as well as off-site sales. This is a popular spot for those attending events at MVP arena.



Patio at The Barn In Clifton Park



The courtyard at our Saratoga location

Druthers' newest restaurant, 550 Waterfront on the shores of Saratoga Lake, attracts crowds from the Saratoga Race Course in the summer months to sip a refreshing pint while enjoying the breeze off the lake.

MUG CLUB DEBUTE

This year, to encourage customers to experience all its establishments, Druthers debuted its mug club. Recently, Druthers amped up the club's benefits. "We went from showcasing one beer, and now we're saying, 'Come see the differences at our stores,'" Shaw said. Mug club members are entitled to a free 22-ounce beer at each location as well as an end-of-year catered party among other perks.

For example, recently, mug club members could taste the fruity lager Spring Bock in Saratoga, the springtime ale "Saisons in the Sun" in Clifton Park, the seasonal fruit beer "Against the Currant" in Albany, the IPA Sultana of Spring in Schenectady and the sour "Passionfruit Double Dare" at 550 Waterfront.

Beer lovers might want to try the recent award winners, "Dark Encounter," a German-Style dark lager brewed in Albany that won gold

in its category or the Schenectady-brewed "Level Up" which earned a silver medal in the light and amber ales, lagers category at the 2024 New York State Craft Beer Competition. The latter uses raspberry lavender tea from Whistling Kettle, added after fermentation and conditioned cold. "This past year, [brewer] Russ Sealy has produced numerous beers using different tea as an ingredient," said Albany head brewer Jon Turo. "Medal recognition as well as the creative approach to adding unique flavors in our beer makes this medal very special to us."

"I think we really strive to have a beer for every palate," Shaw said. "A breadth of styles are being offered between all the locations, and the offering at each location is a little bit different."

Brewers are also experimenting with barrel-aged beers in Albany. "We have filled various types of barrels such as bourbon, malt whiskey, rum, and Chardonnay wine," Turo said. The spirits barrels are aging various imperial stouts that were brewed in Albany and Schenectady. Freshly emptied chardonnay barrels from Old Tavern Farm Winery in Saratoga Springs hold the brewery's World Beer Cup winner, "Dare Gose" and will give beer lovers a new twist on the flavor of this Druthers classic.



The Lake-550 Waterfront on Saratoga Lake

ELEVATED PUB FARE AT ALL LOCATIONS

While the beer offerings vary by location, the same rotating seasonal menu of elevated pub fare is available at all Druthers locations. Foodies will find traditional pub fare with Druthers' twists. For example, the pretzels and cheese appetizer comes with the pretzels in the form of thick sticks that are broiled and baked. They arrive at the table buttery, crispy and salty, ready to be dipped in a beer-based sharp cheddar cheese sauce.

Diners will find a wide variety of foods on the menu including salads, soups, wings, tacos, flat-breads, burgers and sandwiches in portions so large they'll be asking for a to-go box.

In addition, comfort food abounds, with four different kinds of macaroni and cheese and three variations of grilled cheese sandwiches.

Staff bring food and beverages to the table and chat casually with customers. Druthers prides itself on customer service and, to that end, wants to make sure that their staff is having a good time at work. "If the staff is having fun, usually that translates to the guests having fun," Shaw said.

The warmer weather is here, so let the good times roll at Druthers. Enjoy a fun time with great beer and food at any of Druthers Brewing Company's brew pubs:
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10 BEERS TO CELEBRATE

Mother's Day



By Mellingers Beer Blog

Mother's Day is just around the corner on May 12th, and what better way to honor the special women in your life than with a delightful selection of beers?

Switching from the classic special occasion wine to a fun and crispy beer celebration, which pairs perfectly with the warmer summer weather, will add a refreshing twist to your festivities!

Whether you're celebrating with your mom, grandmother, aunt,

or any other maternal figure, sharing a cold brew together can make the occasion even more memorable. From crisp lagers to rich stouts, there's a beer out there to suit every taste and preference.

Here are 10 great beers to raise a glass to this Mother's Day, each selected to offer a range of options that suit different preferences and celebration styles.



1. Allagash White-A Belgian-style wheat beer brewed with oats, malted wheat, and a blend of spices, Allagash White is a refreshing and flavorful choice for any celebration. With notes of citrus, coriander, and cloves, it pairs perfectly with brunch or a sunny afternoon in the garden.

2. Dogfish Head SeaQuench

Ale- For the health-conscious mom who still enjoys a good beer, Dogfish Head SeaQuench Ale is a top pick. This session sour is brewed with lime peel, black limes, and sea salt, resulting in a tart and thirst-quenching brew that's low in calories and high in flavor.



3. Founders Breakfast Stout- Treat your mom to breakfast in a bottle with Founders Breakfast Stout. This rich and decadent stout is brewed with coffee and chocolate, making it the perfect indulgence for any chocolate-loving mom. Serve it alongside pancakes or enjoy it as a dessert on its own.



4. Sierra Nevada Pale Ale

A classic American pale ale that's sure to please even the pickiest of moms, Sierra Nevada Pale Ale boasts a balanced blend of hops and malt with citrusy and floral notes. It's a versatile beer that pairs well with everything from grilled meats to salads.

5. Troegs Sunshine Pils- If your mom prefers something light and crisp, look no further than Troegs Sunshine Pils. This German-style pilsner is brewed with German hops and malts, resulting in a clean and refreshing beer with a subtle hop bitterness. It's the perfect choice for a sunny afternoon picnic or barbecue.



6. Lagunitas IPA- For the mom who enjoys a hop-forward brew, Lagunitas IPA is a must-try. This West Coast-style IPA is bold and

citrusy with a crisp and clean finish. It's a great beer for sipping on the porch or pairing with spicy foods like Thai curry or buffalo wings.





7. Boulevard Tank 7 Farmhouse Ale- Treat your mom to a taste of the farmhouse with Boulevard Tank 7 Farmhouse Ale. This Belgian-style saison is brewed with a unique blend of yeast strains, resulting in a complex and fruity beer with hints of spice and citrus. It's the perfect beer for toasting to good times and great company.



9. New Belgium Fat Tire Amber Ale- With its rich caramel maltiness and subtle hop bitterness, New Belgium Fat Tire Amber Ale is a crowd-pleaser that's sure to impress your mom. It's a versatile beer that pairs well with a wide range of foods, making it the perfect choice for any Mother's Day celebration.

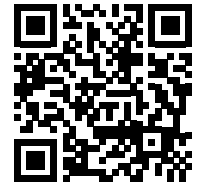
8. Samuel Adams Boston Lager- A true American classic, Samuel Adams Boston Lager is a go-to choice for any beer-loving mom. This Vienna-style lager is brewed with a blend of noble hops and caramel malt, resulting in smooth and flavorful beer with a slightly sweet finish. It's a great beer for pairing with grilled meats or savory dishes.



10. Bell's Oberon Ale- Rounding out our list is Bell's Oberon Ale, a beloved American wheat ale that's brewed with a blend of wheat and barley malt, as well as Saaz and Mosaic hops. With its bright and citrusy flavors and smooth, refreshing finish, it's the perfect beer for raising a toast to all the amazing moms out there.



As you raise a glass to celebrate the wonderful moms in your life this Mother's Day, don't forget to shower them with some extra love and attention. Especially if she's a beer lover, there's a world of beer-inspired gifts and activities to explore. Treat her to a guided brewery tour for an afternoon of sipping and sampling, surprise her with a set of funny beer coasters for her next friend gathering, or get her some quirky beer-themed nail sets to add a touch of fun and flair to her day. With plenty of playful designs, from hops and barley to subtle brew brand artwork, there are many creative and lighthearted ways to celebrate her love of beer on this special day.



Last but not least, remember the most important thing is to spend quality time with the special women in your life and show them how much you appreciate everything they do. So, this Mother's Day, raise a glass, share a laugh, and make memories that will last a lifetime. Cheers to all the incredible moms out there!



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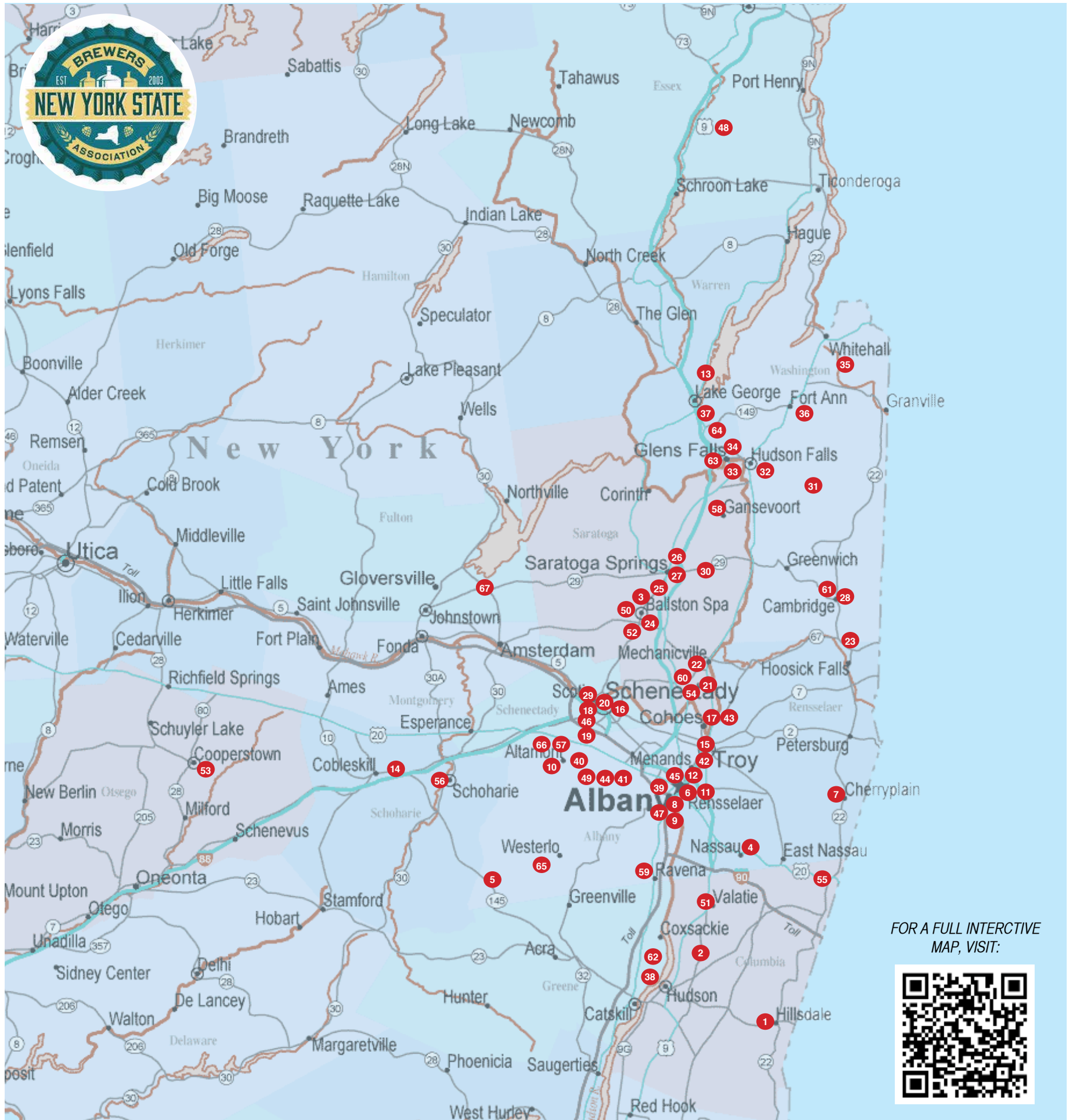
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35. Slate Town Brewing

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

36. Battle Hill Brewing Company

4 Charles St Fort Ann NY 12827
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

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

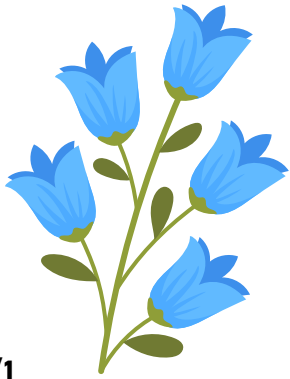
83 Main Street East Berne, NY 12059
Ph: 518-872-7133

66. Allied Brewing Company

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

67. Great Sacandaga Brewing Co.

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



CALENDAR OF EVENTS

MAY

5/1

Argyle Brewing – Music: Benjamin Hart

Wolf Hollow Brewing – Bonsai Bar 6-8pm

5/2

Nine Pin Cider Works – Craft Night: Earring Workshop. 6-8pm \$30

5/3

Nine Pin Cider Works – Author Book Talk w/Kate Sheeran Swed and JR Szpila. 5:30 – 8:00 pm

Argyle Brewing – Music: MOON

5/4

National Homebrew Day, National Beer Pong Day, Kentucky Derby

Real McCoy – Quatro de Mayo 12-10pm

Nine Pin Cider Works – Live Music w/ Troy Millette. 8-10 pm

Helderberg Mountain Brewing Company – Music: Mike Herman 4-7pm. (BYOFood)

Argyle Brewing – Music: Great North Bike Race – Eric Knuff. Music: Aaron Hahn

Unified Brewing – May the Fourth Star Wars Party

5/5

Speckled Pig Brewing – Cinco de Mayo Party 12pm

Nine Pin Cider Works – Cinco de Mayo: Tequila Manzanita is back

Argyle Brewing – Music: The Alec Lewis Group

Mean Max Brewing – Fundraiser for Leukemia & Lymphoma Society

Wolf Hollow Brewing – Cinco

De Mayo party. Out of the Pits Fundraiser 1-4pm. Food: Burger 21

5/8

Adirondack Pub & Brewery – Coming out of Hibernation! Customer Appreciation Party 4-7pm

June Farms – Dueling Pianos 5pm

Wolf Hollow Brewing – Beer School w/ brewer 6-8pm \$30

5/9

Nine Pin Cider Works – Clothing Swap 6-8pm

5/10

Nine Pin Cider Works – Craft Night: Watercolor Botanicals & Mother's Day Cards 6-8pm

Argyle Brewing – Music: OPEN MIC sign ups @ 6 Open Mic 7-9

Back Barn Brewing – Food: Buena Comida 5:30- 8pm

5/11

Nine Pin Cider Works – Author Book Talk 12-4:00 pm

Helderberg Mountain Brewing Company – Music: East Berne Band – 4-7pm. Food: At First Bite

Back Barn Brewing – Food: Cruet Wood Fired Pizza 3-7pm. Music: The BrokeDown Band 4-7pm

5/12 – Mother's Day

Nine Pin Cider Works – Craft Night: Mother's Day Specials 1-2:30 pm

Common Roots Brewing – Beers & Blooms: pop-up flower shop 12pm

Frog Alley Brewing – Mother's Day pop-up event 12-4pm

Roe Jan Brewing – Kurt Herman 5-7pm

Wolf Hollow Brewing – Mother's Day Brunch 11am-3pm

5/13

American Craft Beer Week begins

5/14

Nine Pin Cider Works – Trivia w/ Typhoid Mary 6-8pm

5/15

Chatham Brewing – Arts & Draft: A backcountry paint and sip 6-9pm

5/16 – Father's Day

Nine Pin Cider Works – Yarn Swap 6-8 pm

Brewery Ommegang – Patio Opening Party 6-10pm

5/18

Nine Pin Cider Works – Punch Prom 7-11 pm

Helderberg Mountain Brewing Company – Music: Red Haired Strangers 4-7pm. Food: Robb's Topp Doggs

Argyle Brewing – Music: Troy Cotton & Jay Rizzo

Back Barn Brewing – Food: High on the Hog. Music: Yankee Holler 5-8pm

Common Roots – Music BINGO

5/19

20th Annual Downtown Troy Riverfest 11am

Nine Pin Cider Works – Music BLINGO 12-3 pm

**Researched and compiled by
Karen Logan**

Wolf Hollow Brewing – Fundraiser for Schenectady County Relay for Life – American Cancer Society 1-5pm

5/22

Nine Pin Cider Works – Bonsai Bar 6-8pm

5/23

Nine Pin Cider Works – Drag Me to Nine Pin 6-8pm

5/24

Nine Pin Cider Works – Craft Night: Candle Pour Night 6-8pm

Helderberg Mountain Brewing Company – Music: The Bluestones 6-8pm (BYOFood)

5/25

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

Back Barn Brewing – Food: Robb's Topp Doggs 3pm

5/28

Nine Pin Cider Works – Themed Trivia: Sports. 6-8pm

5/29

Argyle Brewing – Music: MacDonald & Dann

Wolf Hollow Brewing - BINGO night 6-8pm

5/30

Nine Pin Cider Works – Craft Night: Cookie Decorating Class. 6-8pm

5/31

Argyle Brewing – Music: Jester Fretless

Back Barn Brewing – Food: Buena Comida 5:30-8pm

JUNE

6/1

Helderberg Mountain Brewing Company – Fundraiser for German Shepherd Rescue of NY 3-8pm. Music: Red Wagon 4-7pm. Food: Country Cafe

Nine Pin Cider Works – Pride Drag Show w/ Typhoid Mary 6-9pm

Back Barn Brewing – 3rd Annual Event: Duanesburg Lions Club Chicken BBQ Fundraiser 1-7pm

6/2

Argyle Brewing – Music: Jay Maloney

6/5

Argyle Brewing – Music: Joe Barna Trio

Wolf Hollow Brewing – Kokedama Workshop 6:15-7pm

6/7

Nine Pin Cider Works– Nostalgia Night 7-10pm

Argyle Brewing – Music: Moon

6/8

Helderberg Mountain Brewing Company – Music: Off The Record 4-7pm. Food: Thick AF Tacos

Argyle Brewing – Music: Jessye DeSilva & Ryan Leddick

Back Barn Brewing – Food: Cruet Wood Fired Pizza 4pm. Music: Ben Yauchler 5-8pm

6/9

Wolf Hollow Brewing – Paint & Sip: canvas tote bag 3-5pm

6/11

Nine Pin Cider Works – Trivia w/ Typhoid Mary 6-8pm

6/13 Nine Pin Cider Works – Craft Night: decorate a terracotta pot. 6-8pm

6/14

Argyle Brewing – Music: OPEN MIC sign ups @ 6 Open Mic 7-9

6/15

Helderberg Mountain Brewing Company – Music: The Mr. Days Band 4-7pm. Food: The Plated Palette

Back Barn Brewing – Food: Buena Comida, 3-7pm. Music: North Allen Duo 5-8pm

6/16

Nine Pin Cider Works – Father's Day Mini-Golf Course within the cidery. 11am-7pm. Music BLINGO 12-3pm

Argyle Brewing – Music: The Cadleys

6/20

Nine Pin Cider Works – Yarn Swap 6-8pm

6/22

Helderberg Mountain Brewing Company – Music: Capital Country Band 4-7pm. Food: Country Café

Back Barn Brewing – Food: Cousin's Maine Lobster 1-7pm

Brewery Ommegang – Cake 5-11pm

Frog Alley Brewing – Brew-B-Que

6/23

Frog Alley Brewing – Brew-B-Que

6/25

Nine Pin Cider Works – Themed Trivia: Pride/LGBTQ+ 6-8pm

6/27

Nine Pin Cider Works – Drag Me to Nine Pin 6-8pm

6/28

Argyle Brewing – Music: Barry Hyman

6/29

Helderberg Mountain Brewing Company– Fundraiser for Green Mountain Pug Rescue 3-8pm. Music: Big Frank & The Bargain Bingers 4-7pm. Food: At First Bite

Argyle Brewing – Music: Planet Kniffen

WEEKLY EVENTS

SUNDAYS

Great Sacandaga Brewing – Live music every 3-6pm & food truck

MONDAYS

Speckled Pig Brewing – Trivia 6pm
Common Roots Brewing – Trivia 7pm
Bound by Fate – Trivia 6:30pm
Nine Pin - Date Night
Table 4 1 – Open Mic Night

TUESDAYS

Mean Max Brew Works (Troy) – Dart Pick-Up Games 7pm
Beer Bones Taproom – Trivia 7:30pm
Nine Pin – PINGO 1st & 3rd week 6-8pm

WEDNESDAYS

Argyle Brewing (Greenwich) – Dart League
Great Flats Brewing – Trivia
Other One Brewing – Trivia w/ Trivia Guy NY 6:30pm
Active Ingredients Brewing – Trivia 6:30pm
Common Roots Brewing – Gears & Beers 6pm

THURSDAYS

SingleCut North – Trivia with Quiz Night America at 6:30pm
Argyle Brewing (Cambridge) – Trivia 6:30pm
Argyle Brewing (Greenwich) – Win a Pint
Rare Form Brewing – Trivia 7pm (1st and 3rd week)
The Warbler – Trivia 7pm

Northway Brewing – Trivia 7pm

Bye-I Brewing – Trivia 7pm

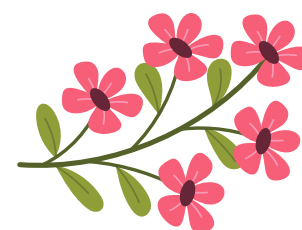
Wolf Hollow Brewing – Trivia (e/o week, 5/2, 5/16)

FRIDAYS

Allied Brewing – Bonfires (starts 5/17)
Roe Jan Brewing – Live music

SATURDAYS

Great Sacandaga Brewing – Hoppy Hour & Wings





Father's Day Beer And Food Pairings

By Erik Budrakey

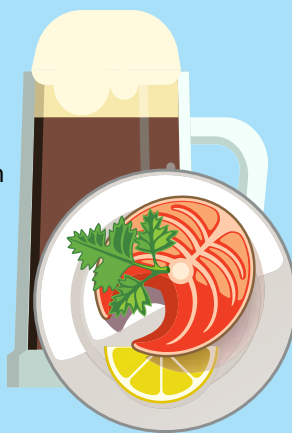
One of the best experiences of “coming-of-age” is sharing a cold beer with your Dad. Father's Day is sneaking up on us on June 16th, which means you probably have a celebration of some sort in store. While your plans may vary, you can never go wrong with a barbecue or family get together in the yard or on the

deck. Why not make it a beer pairing party while you're at it? Here are some suggested beer and food pairings for the perfect Father's Day outing. Check with your favorite local brewery to see which styles they have available. Then, grab some growlers and impress your Dad with the perfect pairings...

Brown Ales

Ideal with: Barbecue, sushi, fish

Brown ales tend to err a bit heavier with rich flavors and a mocha roastiness. With a drier finish and nuttiness, these beers pair well with many things, but I recommend sushi, fish, sausage and barbecue as our favorites. Note: Brown Ales pair beautifully with pretty much anything that you throw on the grill!



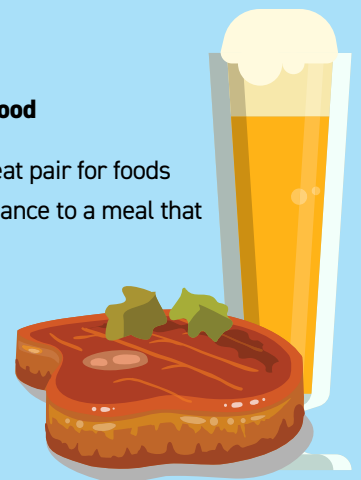
IPAs (Indian Pale Ales)

Ideal with: Steak, Chicken Wings, and Mexican food

IPAs are full of bold hoppiness, making them a great pair for foods with similarly strong flavors. They bring a nice balance to a meal that could easily be overpowered by the food.

Pairs well with fatty, rich foods such as steak, burritos, barbecue ribs and fried appetizers.

Note: Hops ignite heat. Like spicy-hot chicken wings? Kick 'em up a notch with an IPA pairing!



Lighter Lager

Ideal with: Burgers, spicy foods, salads

Light lagers tend to be more refreshing and neutral, which makes them great with savory and spicy foods. They create a nice balance with spiciness and are terrific with grilled foods such as brats, hot dogs and burgers. Light Lagers pair perfectly with a round of golf!



Amber Ales

Ideal with: Fried foods, pizza, smoked pork

Amber ales are crisp and toasty with a hint of breadiness, making them a great match for savory or rich foods without overpowering them. They pair well with jerk chicken, pizza and pulled pork. **Note:** The sweetness of the malt in Ambers Ales cuts through spicy dishes quite nicely, giving the pairing nice balance.



Wheat Beer

Ideal with: Spicy foods and fruit

Wheat beers are very versatile, pairing well with a wide variety of foods due to their neutral yeastiness and easy drinkability. Try pairing them with spicy entrees, fruit pies/pastries or your favorite salad for the best experience. **Note:** Wheat Beers are great dessert beers!



Porters

Ideal with: Seafood, game meat, coffee-flavored desserts

Porters contain roasted brown malts that lend strong notes of chocolate, caramel, and coffee to the beer. They're rich and a bit on the dry side, pairing perfectly with richer seafood such as lobster and crab, barbecue and gamier meats.

Note: Try a Porter with chocolate chip cookies! (Insanely good)



Dark Lagers

Ideal with: Pizza, burgers, meat stews

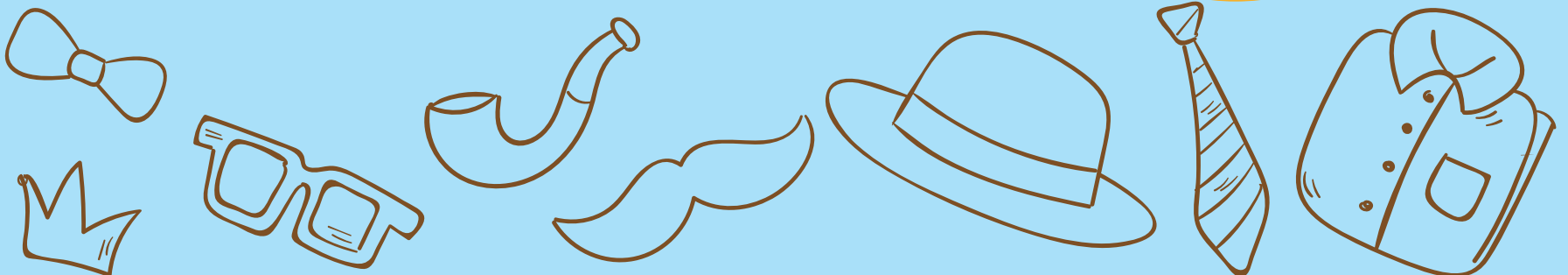
Dark lagers tend to carry a light caramel flavor, with dark roasted undertones. Fuller-bodied and slightly breadly, dark lagers are quite adaptable to many food items. Beers such as these are terrific when paired with European offerings such as brats, pretzels and potatoes. **Note:** Dark Lager with grilled brats are a home run!



Stouts

Ideal with: Chocolate desserts, shellfish, Mexican food

Stouts are easier recognized for their dark hue and even darker, roasted flavor. Many contain strong hints of coffee and chocolate with a creamy finish and pair well with lobster tail, chocolate mousse, and shellfish. **Note:** Stouts are amazing with Oysters!



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7 QUESTIONS WITH *Twisted Fiddler's Tim Taney*

By Erik Budrakey

Between his Twisted Fiddler location in Troy and his Slidin' Dirty Food Truck, Tim Taney's projects have been taking the Capital Region foodie and craft beer lover scene by storm since 2012. Now, with Slidin' Dirty having been recently voted the #1 food truck in the Capital Region via the Times Union readers' poll, and Twisted Fiddler quickly becoming a live-music darling in downtown Troy, Taney has once again been thrust into the local spotlight. So, we decided to cruise down to Twisted Fiddler to sit down with Tim, indulge in a few beers, and ask him **7 QUESTIONS:**

TBM: When beginning to develop your idea for a food truck was there something that you saw that inspired you to go for it?

TIM: I've been in food service my entire adult life so I always kind of had the desire to do something on my own. After growing tired of the corporate food service industry, I felt like it was time, and a food truck was the most inexpensive way to go for it.

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

TIM: We're driving a Cadillac Escalade. I've wanted one of those since I was a teenager, so in this hypothetical scenario we're definitely riding in style. We'd start with Nirvana's Nevermind to get the juices flowing. Then Pink Floyd's Animals and we'd finish strong with Phish's early album Junta.

TBM: Outside of Twisted Fiddler and Slidin' Dirty, what other hobbies/interests do you enjoy?

TIM: I very much enjoy being a dad to my two teenage kids Sania and Ryan. I'm a hockey

dad and a dance dad so that leaves little time for hobbies but, when I can, I like to play a little hockey myself. And the rest of my free time is spent chasing my passion, live music. Particularly my favorite band Phish.

TBM: What beer is in your fridge on the regular?

TIM: I'll admit that Miller Lite is regularly in my fridge at home but that is almost primarily a budget thing. That being said, I always have a rotating 4-pack or two of local craft brew in the fridge. Give me all the local lagers and sours!!!

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

TIM: I would say Phish front man Trey Anastasio but since he doesn't drink I'll come up with three more. For a fun night out, Chris Farley. Gone too soon, but how much fun would it be to just party with that guy for a night?! For the stories, Ozzy Osborne. If you can understand what he's saying, I have a feeling he'd have no problem giving all the details of what he's seen! For inspiration, Barack Obama. I've always been a fan and I admire what he overcame and how he led. While I didn't always agree with his politics, I always admired the role model he was for this country.

TBM: What is your decision making process for what you carry on your draft system at Twisted Fiddler?

TIM: Variety is important, as is freshness and a focus on local. While we have a few lines dedicated to Global brands, the majority of our draft lines are dedicated to breweries who brew their product right here in the capital region.

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

TIM: If you don't want a world where Amazon is your only shopping option and national chains are your only dining options and mass produced yellow beer is your only Brewery options then YOU have to SUPPORT local small businesses. It's one thing to say "support local" but if you're getting Amazon packages every day and ordering Grubhub while you drink nothing but AB or MC beer, you're not actually supporting local.



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LOCAL HARD SELTZER ALERT

Hinny is Here

By James Peterson

Yes. True Brew is a “Craft Beer Lifestyle Magazine,” and we love craft beer. Yes, we are here to shed light on and support the emerging craft beer scene here in the Capital Region. And, YES, we do at times enjoy other non-beer drinks. I personally love a couple of fingers of whiskey after a hard day's work, an occasional hard cider, and/or a hard seltzer depending on what kind of night it is going to be. That said, when I do reach for a beverage that is not a beer, I still look to support locally produced purveyors.

Let's face it, many of our favorite local breweries have their own hard seltzer on tap and offer Nine Pin Cider either on draft or in cans. Even the biggest of us beer-nerds need to give our bellies a break from craft beer from time to time. Now, there is a locally produced hard seltzer that is popping up in local bars and beverage centers. Introducing Hinny Hard Seltzer!

Hinny Hard Seltzer was created by real people for real people. No gimmicks. Based right in our back yard in Colonie NY, their recipes are produced at FX Matts in Utica, and are widely distributed here in the Capital Region. Each of their hard seltzers are tried and true. Hinny uses only the finest all-natural ingredients to create a kick-ass hard seltzer you'll be sure to prefer.

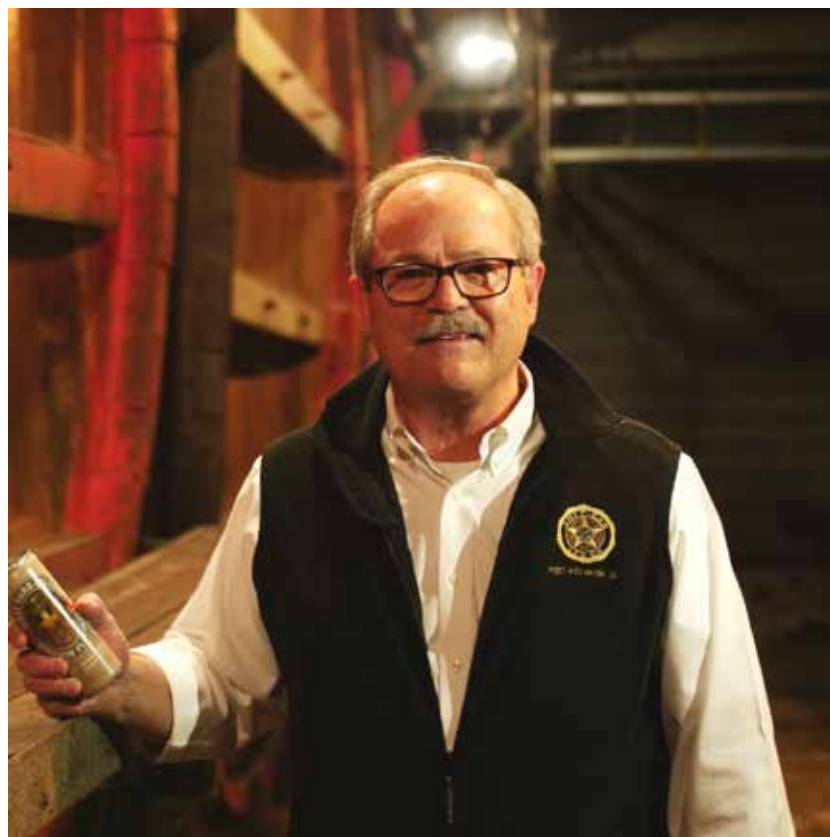
A HERO'S BACKSTORY

The founder of Hinny Hard Seltzer, Timothy Nickels, is not afraid of a little hard work and he is also not one to settle for less than he deserves. It's these traits that allowed him to turn his vision of creating a better hard seltzer into a reality. He's a good guy that was looking to make a good hard seltzer, it's as simple as that.

Nickels, a former US Army Captain and NYPD police officer, retired in 2002 after a military career spanning 1975 to 2002, including active duty from 1975 to 1978 and US Army Reserves service from 1980 to 2002. His dedication to duty was evident during the 9/11 attacks, where he spent nearly 400 hours on duty at the World Trade Center post-9/11, embodying the spirit of service and resilience.

With these attributes, combined with being a bit of a visionary entrepreneur, Nickels is no stranger to the world of business. As the former

Tim Nickels , Founder, Hinny Hard Seltzer





owner and CFO of DNT Express, a delivery and warehouse operation for wine and spirits, he oversaw operations spanning 4,000 retail stores across two locations in Menands and Clyde, NY. His leadership and strategic vision propelled DNT Express to success before its sale in December 2020.

THE BIRTH OF HINNY HARD SELTZER

In January 2021, Nickels' journey took a new turn as he founded Hinny Hard Seltzer. His commitment to quality and innovation quickly made Hinny a standout in the industry. Just two years later, Hinny made its mark by winning 3 Awards at the prestigious 2023 NYC Seltzerland Event, surpassing renowned brands like Happy Dad and Nutrl.

"We're elated to share that we've secured not just one, but three remarkable first place awards at the prestigious Seltzerland Festival," Tim tells us. "Our dedication to crafting the finest hard seltzers has been recognized, and we're honored to stand out among the crowd. These awards inspire us to keep pushing the boundaries of flavor and quality, ensuring every sip of Hinny Hard Seltzer is a celebration. Join us on this exhilarating journey as we continue to set the standard in the world of refreshingly crisp and vibrant seltzers."

Hinny Hard Seltzer is now available in more than 90 locations, including retailers, bars and restaurants, across upstate New York. The company said that the number is rapidly growing.

Hinny, which is being sold as a variety 12-pack at retail locations, comes now in four flavors, including blueberry mint, bourbon-flavored, cranberry and black cherry. Summer flavors, including grape and pink grapefruit, will be introduced in the coming weeks.

Blueberry Mint - Light, refreshing, and just the right amount of fresh blueberry sweetness.

Bourbon Flavored - Need we say more? This sophisticated bourbon-flavored blend will have you begging for more.

Cranberry - Full of tart and sweet cranberry goodness. This seltzer is sure to make your taste buds dance

Black Cherry - All the juicy cherry flavor you love, but without the pits!



Hinny Hard Seltzer is a veteran-owned business dedicated to producing seltzers in bold and distinct flavors. For information regarding sales, distribution, contact Tim Nickels, tnickels@hinnyhardseltzer.com. Hinny Hard Seltzer at hinnyhardseltzer.com.



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LOVE CRAFT BEER? BREW IT YOURSELF!

Looking back on its history in the U.S., we ponder: what made homebrewing so compelling for so many people? And so much so that thousands and thousands of homebrewers went on and started their own breweries? Well, when it comes to brewing, once you get over the initial fear of screwing things up, you'll discover just how easy it is. One has complete control over exactly what kind of beer you'd like to produce.

How does brewing work? Most people know the 4 main ingredients of beer: water, malt, hops and yeast. Water is the medium that carries malt, hops and yeast. Various minerals and vitamins are present that are needed for fermentation.

- Malt provides sugar, color and flavors.
- Hops provide bitterness, flavor and aroma.
- Yeast ferments the sugar and is a major provider of many of the aromas developed during fermentation.

Together, along with other various adjuncts, a seemingly unlimited number of different beers can be created. Plus, you can add almost any ingredient that you want: witness the strange combinations you find on the shelves.

In general, whether you make one gallon or 100 barrels, the process is as follows: The brewer decides on a recipe. The appropriate



By Roger Savoy

grains are collected and milled. The grain is put into a large pot and about a quart of water per pound is poured over the grain. The desired mash temperature depends on the type of beer you are producing and varies from 150° to 160°. This temperature is maintained for about an hour. Collect the sugars and bring to a boil. Add hops at various points for bitterness, flavor and aroma. Cool to about 70 degrees and pitch your yeast. It'll be fermented in about 7 days. Then it is primed with a bit more sugar and bottled.

Give it two to three weeks to be desirably carbonated. Chill, pour, and drink!

There are three levels of difficulty when it comes to homebrewing. Easiest are the "kit and a kilo" hopped extracts. The malting company makes hopped and appropriately colored wort (beer before it is fermented). It comes in a 3.3 pound can, like condensed soup. Heat it up, add a kilo (2.2 pounds) of malt sugar add water until you have a bit more than five gallons and add the yeast that comes under the lid. At this point, the process is the same no matter what level you're at.


In the USA, these kits are rare nowadays. Most extract brewers use unhopped malt and then add the grains and hops they want. Individual grains are also used. Extract brews

usually take about two hours of work making the wort, then about an hour bottling. For equipment for extract brews the cost is under \$100.

As homebrews got more sophisticated, equipment for all grain brewing appeared. There is more control over your product and the cost of the beer is less. The cost of 5 gallons of an American pale ale for extract is about \$55 while all grain could be as low as \$30. However, the computer controlled equipment cost \$800 to \$1,000. Plus, the process is about 6 hours. A significant number of brewers have chosen all grain, then made the upgrade to professional.

Interested in learning more about homebrewing? In the Capital Region stop at Homebrew Emporium and they'll guide you through the entire process. While making a significant investment, such as an all grain system, it makes sense to see what you are getting into. Homebrew Emporium will happily present demonstrations of how several systems work.

**Homebrew Emporium is located at
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Raise a Glass to the Mothers of Beer

By Emily Benson

In 1509 — before craft breweries, gorgeously canned IPAs, or even electricity — Scottish brewer Bessy Layng decided to sell beer.

Layng knew good beer when she saw it, and like many homebrewers, she noticed the quality and attraction of her product compared to her fellow alewives. But Scotland's municipal officials forbid a price increase. The town dictated a strict price at which beer would be sold, capping brewers from overcharging for their drink.



Layng promptly ignored this and, one day, erased the figure noted on a placard outside her door and replaced it with her own.

In 1540, after Scotland's town officials fined Layng for overcharging her beer, they ordered her to distribute it for free as punishment. She was then fined twice, after Layng dumped her beer out on the streets as a defiant middle finger to the council's demand.

This isn't the first act of rebellion in support of women's brewing, but it certainly won't be the last. Unbeknownst to some, Layng comes from a long history of women beer brewers — something that modern-day beer lovers might not expect. Despite the male dominance of the craft beer industry today, the first brewers of beer were always women.

According to a study at Stanford University, while 17 percent of craft beer breweries have one female CEO, only 4 percent of these businesses employ a female brewmaster, the expert supervisor who oversees the brewing process.

RAISE A GLASS TO THE WOMEN WHO GAVE LIFE TO THE BEER BREWING INDUSTRY

And while historically women planted the seeds for beer brewing, their presence has since been dimmed. Abetted by economics, religion, and politics, women have been torn from the groundwork they've laid in beer's lineage.

Still, their footprint remains. As Mother's Day looms and families gather to celebrate the women in their lives who gave them life, let's raise a glass to the women who gave life to the beer brewing industry that millions continue to enjoy today.

Not only have women brewers been around as long as beer itself, but some records credit women as the inventors of the drink.



Saint Hildegard

One of the first records of beer brewing dates back to 8,000 BC by the Sumerians (home to modern-day Iraq), where ancient tablet records show women as the original brewers of beer. The Sumerians even had a goddess of beer, Ninkasi, and a tablet from 1800 BCE contains a recipe for Mesopotamian beer, fittingly known as the “Hymn to Ninkasi.”

These women brewed beer for temple functions or religious ceremonies, while others brewed beer at home for their families. At the time, brewing was considered a more domesticated task, making homebrewing much like any other chore that women would continue in their homes for decades to come. Moreover, beer’s richness in carbs and other nutrients made the drink an important means of survival.

During the Middle Ages, Saint Hildegard, a German philosopher and medical writer, was the first to note that adding hops during the brewing process helped to preserve the properties of beer. Her writings led both to a rise in the practice and a boom in the industry. Prior adding hops, beer would often spoil before it could be exported. But Saint Hildegard’s discovery helped to kickstart the commercialization of the drink.



MOTHER LOUSE

WOMEN RAN INFORMAL ALEHOUSES

Still, there was plenty of beer to be found at the local markets. In the 15th century, women helped shape the recipe of their craft and ran informal alehouses (like Layng) out of their own homes. Some widowed or unmarried women took to the marketplace to sell their beer to earn extra money, while married women might have joined their husbands to run a business.

During the Renaissance, many marketplaces in England sported women in pointed black hats, serving beer from a cauldron. Think it sounds witchy? You wouldn’t be alone. While historians believe that alewives aren’t the original source for the modern-day depiction of witches, women brewers still carry some spooky ties to potion making and witchcraft.

At the time, many women wore tall, pointy hats to be spotted by customers in the busy crowd. Many transported their beer in large cauldrons. And if beer was sold out of stores or homes, cats were often found running around to keep the mice away from the grain. To tell their customers a new brew was ready, many stuck broomsticks on the outside of their doors as a sign the batch was ready to drink.

However, when the Reformation began, many fundamentalist religious movements preached for stricter gender norms. In 1540, the city of Chester, England, banned women between the ages of 14 and 40 from being alewives in an attempt to shift the trade to women outside childbearing age. Other women, who could hold no other means of work, were forced out of the market due to increased production costs.

SOME ALEWIVES WERE ACCUSED OF WITCHCRAFT

As men began to pick up on the growing beer business, some alewives were accused of witchcraft by men in an attempt to remove them from the competition. And since the brewing of beer required a knowledge of herbs, plants, and the proper means to mix them, it wasn’t far off to compare the brewing process with potion making.

From the Reformation days to the beginning of industrialization and into the early 1970s, women were continuously eased away from the brewing industry. Despite the shift, many continued to homebrew, and even though the world didn’t carve out much space for women brewers, that didn’t stop them from elbowing their way in.

In 1983, Judy Ashworth, a resident of Sunol, CA, acquired a pub with Pleasanton resident Bob Hufford, an avid homebrewer, who in turn introduced Ashworth to the many styles, tastes and colors of beer on the microbrewing scene. Enamored by the new beers, Ashworth decided to discontinue the sale of mainstream beers, like Budweiser, and sold nineteen taps of product from local California breweries. It was a move many warned would tank her business, but instead, turned out hundreds of customers.

CHEERS TO THE MOTHERS OF CRAFT BEER

Carol Stoudt, founder of Stoudts Brewing Company in Adamstown, Pennsylvania, was one of the nation’s first female sole proprietors of a brewery. Stoudt, who opened the self-titled brewery in 1987, was also one of the first female brewmasters since the Prohibition era.

Teri Fahrendorf, the third female craft brewmaster in the country, also founded the Pink Boots Society (PBS) in 2007. Fahrendorf created PBS to help empower women beer professionals to advance their careers and raise awareness of women in the male-dominated industry.

Even if women have seldom been the face of beer brewing in the past, many are hopeful to be a strong piece of its growing future. And as any beer brewer knows, you don’t always get it right the first time around. So, even if society dropped the ball by leaving women out of the beer equation, that won’t stop women from grabbing a fresh glass and trying again.




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Styles of the Season



BERLINER WEISSE

taste: clean bready or grainy wheat flavor
geography: Germany
characteristics: light body, dry, carbonation
aroma: sharply sour, mild-moderate fruity
color: very pale straw

ABV:
2.8-3.8%

IBU:
3-8



SAISON

taste: fruity and spicy, soft malt
geography: Belgium
characteristics: medium-light to medium body
aroma: high fruitiness light hop, spicy
color: pale orange, golden or amber

ABV:
5-7%

IBU:
20-35



CREAM ALE

taste: balanced mild hop and malt
geography: North America
characteristics: light, crisp, smooth
aroma: sweet, corn like
color: pale straw to gold

ABV:
4.2-5.6%

IBU:
15-20



FRUIT BEER

taste: distinctive flavor of the fruit
geography: Belgium
characteristics: depends on the base beer
aroma: the aroma of the fruit used
color: depends on base beer and fruit

ABV:
6.5-10%

IBU:
17-35



AMERICAN WHEAT OR RYE

taste: low to strong grainy wheat
geography: North America
characteristics: medium light to medium body, low carbonation
aroma: low to moderate grainy wheat or rye
color: pale yellow to gold

ABV:
4.0-5.5%

IBU:
15-30



IMPERIAL IPA

taste: strong, complex hop flavor
geography: Belgium
characteristics: smooth, medium body
aroma: prominent intense hops
color: golden amber to medium copper

ABV:
7.5-10%

IBU:
60-120

CRAFT BEVERAGE NEWS

HELDERBERG MOUNTAIN BREWING CO ANNOUNCES SUMMER MUSIC SATURDAYS

- East Berne, NY - Co-Owner Mike Wenzel tells TBM, "Our 2024 summer music season begins on Saturday May 4th and continues every Saturday afternoon from 4 - 7 PM through the end of September. This year there are some new local bands and food trucks in the rotation in addition to your favorites who will be back from last year! We have an exciting season all lined up for you at the Tap Room! See the calendar of events pages for our scheduled events."



"Enjoy beers made with 100% locally grown malt and hops! Two of our most popular summer beers are back and will be available in May! Our Warners Lake Lager is an easy drinking lager beer for the warm summer months weighing in at only 4.7% ABV. After a year away, our Sawmill Summer Ale is also back this year! This summer ale is light and refreshing and has a hint of lemon in the finish, perfect for relaxing on a hot summer day! We have a total of 12 beers on tap and offer NY crafted wines and ciders. Our goal is to have something for everyone. As far as to go beer, we offer select 4 packs of 16 oz. cans, 32 oz. crowler fills, and we will also fill of your personal 32 oz. or 64 oz. growler. Enjoy some of your favorite brews while you are here and take some to go!" "We are a family and pet friendly venue. Our hours are Wednesday 5 - 7 PM, Friday 5 - 8 PM, and Saturday 3 - 8 PM. The Tap Room is located only 10 minutes from Thacher State Park. After a day of hiking, biking, and taking in the beauty of our local state park, swing by our place to complete your day!"



NEW LAKE GEORGE WEDNESDAY MARKETS TO BRING UNIQUE BLEND OF LOCAL GOODS, ENTERTAINMENT - Includes Craft Cocktail Happy Hour with Award-Winning Spirits

LAKE GEORGE, NY - Adirondack Pub & Brewery and High Peaks Distilling LLC are thrilled to announce the launch of a brand new event this summer — the Lake George Wednesday Markets.

This vibrant weekly event, brought to you by the organizers of Lake George Village Oktoberfest, is set to take place at 1 Canada Street, Lake George, NY 12845, in the parking lot at High Peaks Distilling. The market will run every Wednesday from June 19 to August 21, 2024, from 3 p.m. to 7 p.m. with an added bonus of Happy Hour from 6 p.m. to 7 p.m. at High Peaks Distilling, featuring craft cocktails.

This exciting market offers an array of enticing features for both vendors and attendees, with entertainment for the whole family including vendors, food trucks, pony rides and more. Vendor applications are now being accepted! Apply by completing the online Vendor Application: <https://forms.gle/rjNaGc4iCA7AWTNG6>. Contact Bonnie Decook at [info.adkbrewery@gmail.com](mailto:adkbrewery@gmail.com) for questions. Note, farmers selling fresh produce grown on their farms and Lake George businesses with brick and mortar locations may have vendor space for FREE!

What Sets the Lake George Wednesday Markets Apart:

- Extremely reasonable pricing for vendors! Special incentive offers to local farmers and to Village of Lake George business license holders

(No charge for vendor fees).

- FREE parking on site to all Vendors!
- FREE parking on site to all Customers/Attendees!
- Public bathrooms on site!
- High Peaks Distilling bar to offer cocktails and drink specials/Happy Hour during Market!
- Entertainment during the Market on select days, including pony rides!
- Weekly themes that all will be invited to participate in with each weeks' Food Trucks specials and High Peaks Distilling drink specials during their Happy Hour! (To be announced...)

In light of the Lake George Farmers Market not taking place in Shepard Park this summer, the Lake George Wednesday Market fills the void with a new exciting and unique type of event.

Bringing together farms, local artisans, crafters, distilleries, breweries, and entertainment, this market celebrates the rich tapestry of talent and creativity within the local community.

"We're thrilled to introduce the Lake George Wednesday Market, providing a platform for local producers to showcase their goods and fostering a sense of community in the heart of Lake George," said John Carr, owner of Adirondack Pub & Brewery and High Peaks Distilling. "Don't miss out on this exciting opportunity to support local businesses and artisans while enjoying a day out with family and friends. It's going to be a lot of fun!"

NINE PIN CIDERWORKS RELEASES NEW VARIETY PACK

- Indulge in a Burst of Flavor: Introducing Low Calorie Cocktail-Inspired Ciders - Albany, NY - Nine Pin Ciderworks, New York State's first farm cidery now celebrating 10 years, proudly announces the launch of its newest innovation: a tantalizing variety pack of cocktail-inspired light ciders.

Crafted with the finest ingredients and Nine Pin's dedication to quality, its new Light Cider variety pack brings together a unique assortment of flavors in ciders that embody the essence of everyone's favorite cocktails: Mimosa, Cosmo, and Mule varieties.

CRAFT BEVERAGE NEWS

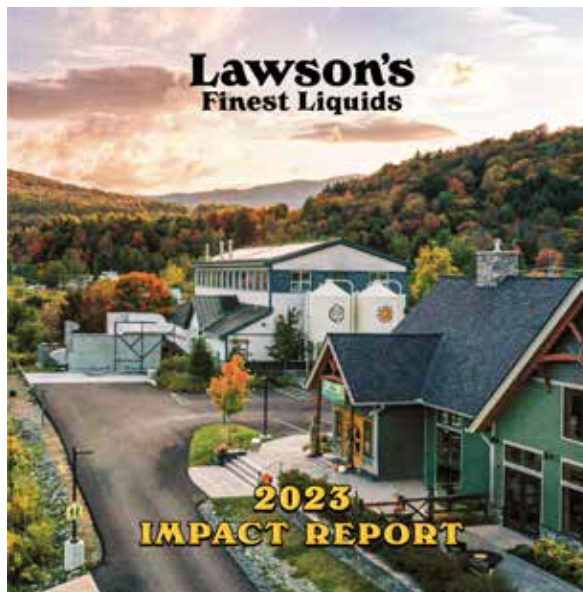
"Our Cocktail-Inspired Variety Pack is a celebration of innovation and craftsmanship," said Alejandro del Peral, co-founder and cidemaker. "We wanted to offer cider enthusiasts a unique and exciting tasting experience that combines the familiar comfort of classic cocktails with the crisp refreshment of premium cider."

These low-calorie, low-alcohol ciders are inspired by your favorite classic cocktails. The Mimosa light cider is crafted with 100% New York apples from Samascott Orchards in Kinderhook, NY, and infused with tangerines. The Cosmo variety also uses apples from Samascott, and is co-fermented with cranberries from Deer River Cranberries in Brasher Falls, NY. The Mule variety is made with Samascott apples, and infused with ginger. Nine Pin recommends both drinking them straight and on the rocks, by adding an ounce of your favorite vodka for an easy to make cocktail.



Cider connoisseurs may enjoy all of Nine Pin's ciders seven days a week in their Albany Tasting Room, located in the City's Warehouse district, and from retailers across New York State, Massachusetts and New Jersey, as well as at bars and restaurants who proudly carry Nine Pin products. Residents in other states may purchase ciders through Nine Pin's online store.

For more information about Nine Pin, visit, www.ninepincider.com.



LAWSON'S FINEST LIQUIDS RELEASES FIRST EVER IMPACT REPORT - WAITSVILLE, VT -

The purpose-driven team at Vermont's Lawson's Finest Liquids announces the release of their first ever Impact Report, a comprehensive look at the company's ongoing contributions and progress in the areas of community, employees, and the environment. The report offers accountability and a transparent look into the company's various initiatives, which fall under the brewery's five major initiatives, the Social Impact Program (the SIP).

"Over the years we have built a reputation for making the finest and freshest craft beer possible to delight our fans while using our business as a force for good. Today we are excited about the opportunity to share our impact story with our fans and community, giving everyone a peek behind the beer and company that they love and support," said Lawson's Finest Liquids CEO Adeline Druart.

Social Impact Program - Lawson's Finest Liquids, a proud B Corp Certified brewery, adheres to the highest standards of social and environmental impact. At the heart of their purpose-driven operations is the SIP, which has donated more than \$2 million to over 300 nonprofit organizations since the taproom opened in 2018. The SIP encompasses five major initiatives: Sunshine Fund, Good Brews for a Cause, Green is Grand, Sip of Support and Great Place to Work; with the purpose of building impactful

connections and strengthening communities while creating memorable experiences.

Sunshine Fund - In lieu of tipping, Lawson's Finest Liquids Taproom guests are encouraged to donate to the Sunshine Fund, which benefits local nonprofits. Taproom team members receive living wages and generous benefits so tips are not required to supplement their income. Through the Sunshine Fund, the brewery presented \$312,025 to 24 Vermont nonprofits in 2023.

"The Sunshine Fund really captures the spirit of what we set out to do at Lawson's Finest: bring people together to create memorable experiences and enjoy local craft beer while supporting the people and places within our communities," said Lawson's Finest Liquids People and Purpose Director Kelly Putnam.

Good Brews for a Cause - The brewery leads a collaborative, small batch program that creates limited release beers to raise funds for special causes within the Lawson's Finest distribution area. 2023 Good Brews included Change in the Air, benefitting Connecticut's Change in the Air Foundation; Native Land, benefitting Alnobaiwi, a nonprofit dedicated to preserving Vermont Abenaki cultural heritage; and Vermont Strong, benefitting Vermont Community Foundation's flood response and recovery fund after the catastrophic floods in 2023. \$59,233 was donated through the Good Brews for a Cause initiative in 2023.

Green is Grand - Sustainability is one of Lawson's Finest's major focus areas, and they are committed to "greening up" their processes. The brewery is a founding member of the Vermont Brewshed Alliance, which highlights the importance of clean water; and in 2023, they completed a campus-wide solar project in Waitsfield that will offset the complete electricity needs of the brewery. The system produces a total of 570,000 kWh annually through four photovoltaic solar arrays.

Sip of Support - By donating to charitable fundraisers and events, Lawson's Finest supports causes that promote healthy communities, food and economic security, natural resource protection and sustainable recreation. The company donated \$107,338 via Sip of Support in 2023.

CRAFT BEVERAGE NEWS

Great Place to Work - Lawson's Finest is dedicated to maintaining a great place to work and gather. As the brewery has grown from a literal mom and pop brew operation to a company with 81 employees, Lawson's Finest Liquids has made it a priority to care holistically for their employees. The company currently has a 70% retention rate and offers benefits like company-wide profit-sharing and four weeks of paid sabbatical upon employees' fifth year anniversaries. Lawson's Finest employs over 50% women and non-binary employees, including Co-Owner Karen Lawson and CEO Adeline Druart.

The Impact Report also includes a "thank you" to beer lovers from Co-Owners Sean and Karen Lawson: "We owe it to you, our faithful fans, adventurous travelers, and newfound followers, for supporting Lawson's Finest over the past 16 years. It has been such a joy from our early days selling beer at the Farmers Markets to meeting you in stores and restaurants across the Northeast searching for our brews. We thank you for your devotion to our family business and your commitment to drinking the finest and freshest beer in the market."

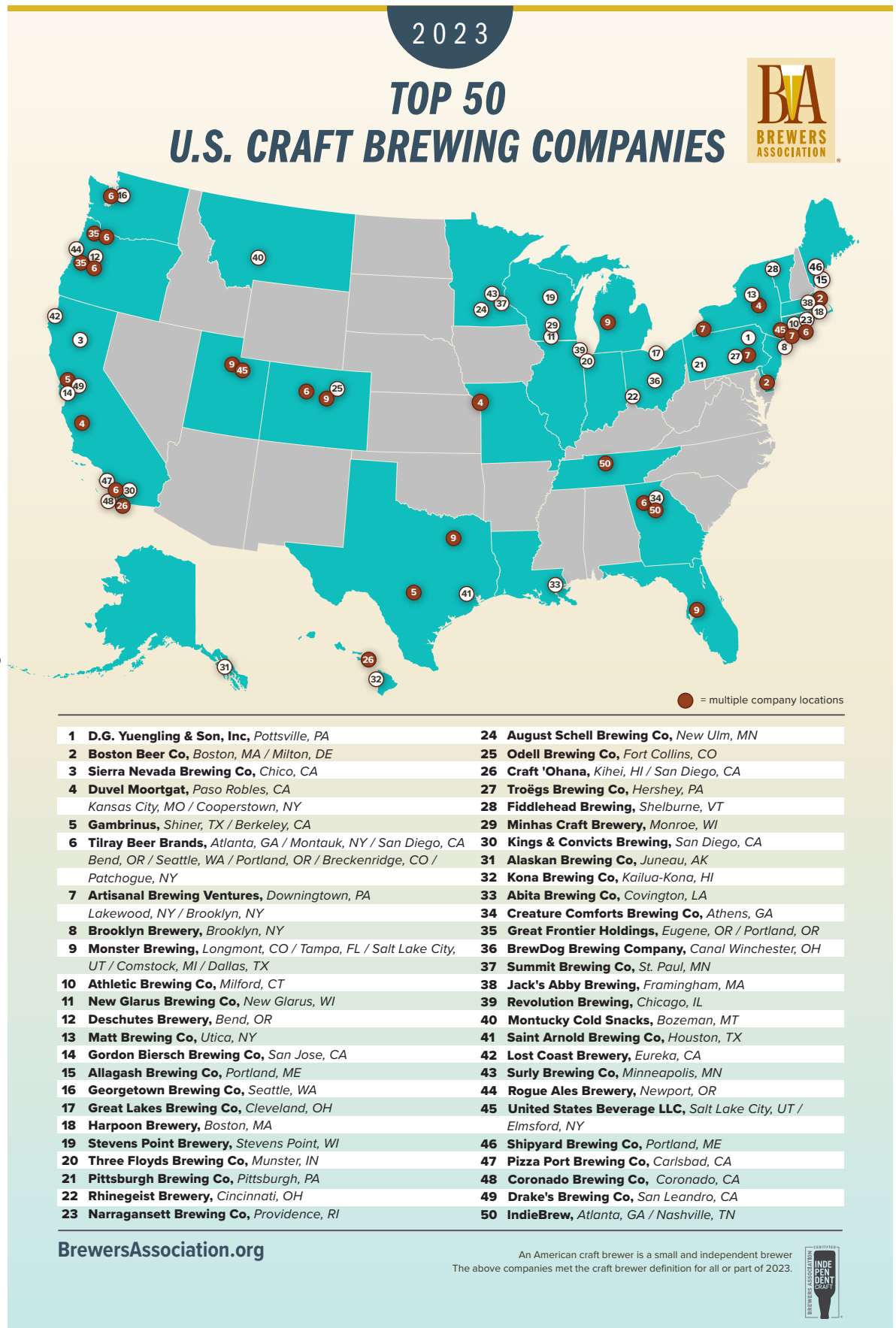
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Nestled amidst the tranquil woods, Artisanal Brew Works' terrace offers more than just a dining experience; it's a sanctuary for those who seek solace in the embrace of nature. Whether you're keen on spotting wildlife, exploring scenic trails, or embarking on thrilling mountain biking adventures, the terrace at Artisanal is the ultimate gateway to outdoor bliss.

And the fun doesn't stop there! Check out their social media to stay up to date on an electrifying lineup of live performances that promise to stir your soul.

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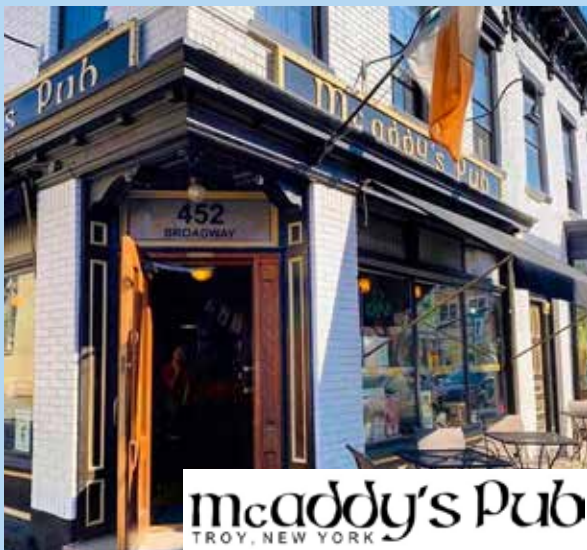
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Pink Vodka

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180 ml
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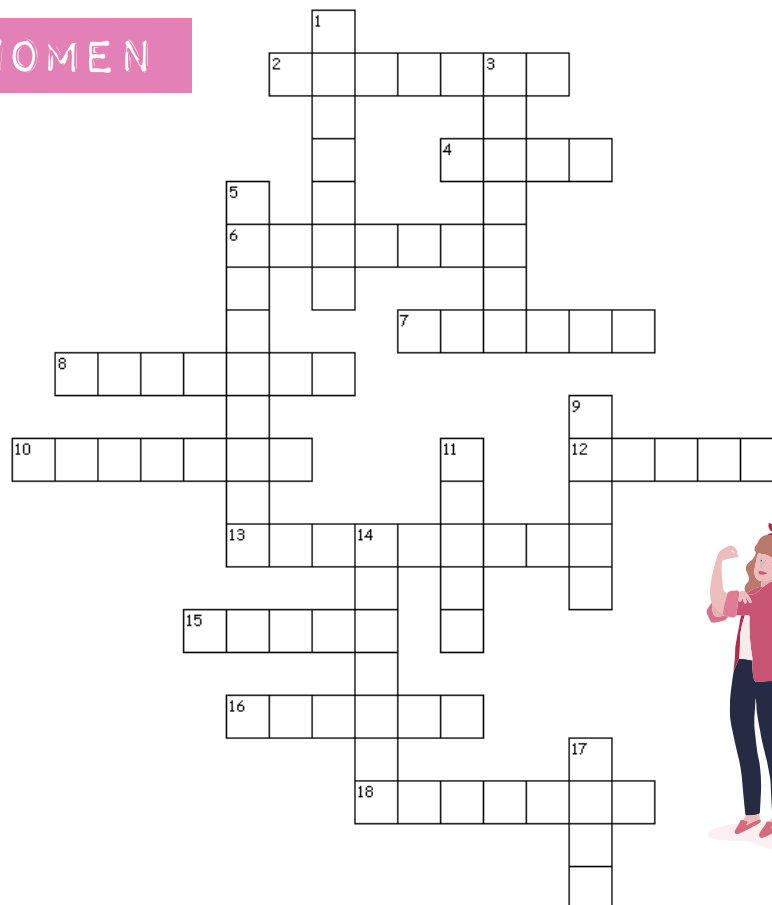
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4. 39 TENNIS GRAND SLAMS, BEAT RIGGS
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13. NATIVE AMERICAN LEWIS & CLARK FRIEND
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DOWN

1. AUDREY BREAKFAST AT TIFFS
3. DIPLOMAT FIRST LADY
5. COMEDIAN TALK SHOW HOST
9. "QUEEN OF ALL MEDIA"
11. 1ST AFRICAN-AMERICAN 1ST LADY
14. QUEEN OF SOUL 1ST NAME
17. AMERICAN FLAG DESIGNER



The Answers are the Word Searches

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12
cans
variety

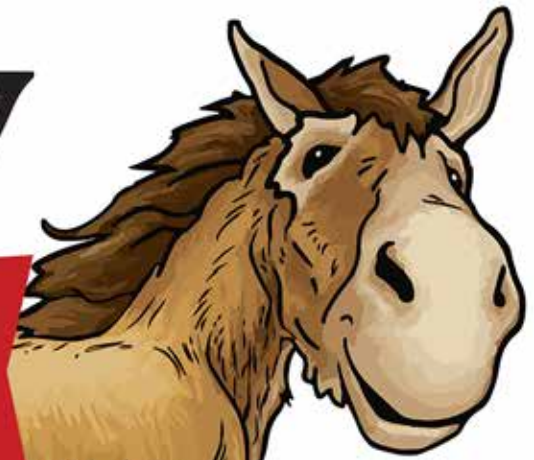
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alc.
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100
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 J L O P I D W V F D J G A P O H I P P Y C L X Y Y R Y N F V
 X K I N J A O B W M P O E H A W W B X O S T E W A R T G T F
 Y T T I G M F N G B I Y H W C U E U Q J H V H G X P H X I S
 S O D A B O D X N D S A A R H T E R A I Y L V F N S Z W N Y
 N K C F R N Q D D A R S J X K J L N P S R A U S C A Q O V T
 Z A R Q K R V S Y P H C L I L X G P A H Z V J L I U Q T D T
 S W L A Y O Z V O W Z J J M R W K A E B Z A H N F S S F K N
 R O S S P E E G E H F Z Q T N T I W U D Q Q R C E I F I E K
 L M K R E Z C F V O W I L L I A M S F P R C Q L C G A W C Y
 L Q B Z C R B T H P B V S J X U W Z D B J M X H M G N S U A
 Q Q A W U E K L N D O F V H T E L I D Z K E F R P O E U Q B
 F E I S O R U I N Z Q D B V E H X S E K J G H F B P V U B H
 B J W T R B L A N V S P S P I R B J Q J W V D A M V G B E N
 W N K G L N K M O G A T H T W Z G B P C O U M V I G O J P X
 K L P K O B P B B U H U R P Y X L F T V X A L N E Z Z P C C
 H X V H V J P T L Q O R G W J F I X K R F S Z F B Y D L O X
 B O V P S M O G R M N U Z W H W X C D Y A Y H R K B I Q O T
 Y E A V Y X A U M C A H S F I M D J B A L X H V V W L S M E
 W C Q J O T Z G J K D W V L E O L N E A W G L F O H Z U I T
 O N M N W M W U W H N E B Y C D I X Z C S G A E F S T M A E
 S O L C L P C F A I U B E H U T F H I T L M F B C E D V S S
 T Y Q H D H C G P F N J F O R F Q S K T D K I N J R E Q R U
 I E B C P X Q U Q V V J U A E Y Z I K S K Y G J G E N P L Q
 L B T P A G S U F G D Q H U P B D P O H I P A S W N Z H A V
 L Z U Z V N N D W K D R Q I D U N J D R L A C I E E B L A F
 D D L P A P V F G E A X A V J N V P V I C D I P C G T Y S I
 A Q F B A B Y L Q E K Q J B W J B R C U R D W C D E T F T I
 Y Q U M C R G S V O X D Y J C T K E F A Y Q V L E D T O L X

INFLUENTIAL WOMEN

ANGELOU
 ARETHRA
 BEYONCE
 CLINTON
 DEGENERES
 EARHART
 FISHER
 HEPBURN
 KING
 MADONNA
 MONROE
 OBAMA
 OPRAH
 PARKS
 ROSIE
 ROSS

SACAGAWEA
 STEWART
 SWIFT
 WILLIAMS



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

BuzzBall[®]

Cocktails

MALT BASED

TO THE BEACH, HOUSE PARTY, PICNICS AND
JUST ABOUT ANYWHERE ELSE YOU MIGHT FIND A GOOD TIME.

