

SEPTEMBER OCTOBER 2024

# True Brew

A Craft Beer Lifestyle Magazine

## FEATURING BACK BARN BREWING CO. *BEER IN THE BARN*

THE RESURGENCE OF MEAD

DO WOMEN DRINK ALONE?

7 QUESTIONS WITH WARBLER BREWERY'S  
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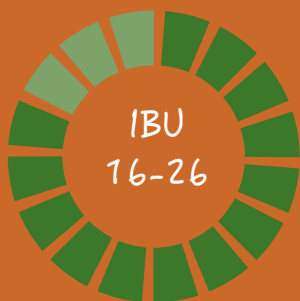
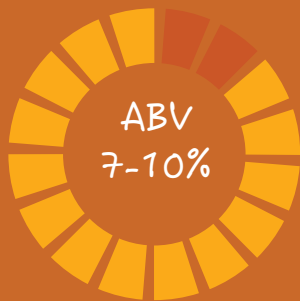
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## ORIGIN:

Munich, Germany  
Late 17th Century

## HISTORY:

A Bavarian specialty originating in Munich, first made by the monks of St. Francis of Paula by the 1700s. Was called "liquid bread" and consumed during the Lenten fast. Breweries adopted beer names ending in "-ator" after a 19th century court ruling that no one but Paulaner was allowed to use the name Salvator.



SRM  
(appearance)  
16-25



# Doppelbock

## APPEARANCE:

Traditionally dark brown in color; paler examples are a more recent development.



## AROMA:

Very strong maltiness, possibly with light caramel notes, and up to a moderate alcohol aroma. Virtually no hop aroma.

## FLAVOR PROFILE:

Very rich and malty. Hop bitterness varies but always allows malt to dominate the flavor. Most examples are fairly malty-sweet on the palate but should have an impression of attenuation in the finish. Dark versions have malt and ester flavors similar to the aroma (same descriptors and intensities). Pale versions have a strong bready and toasty malt flavor, a light floral, spicy, or herbal hop flavor, and a drier finish.

## RECOMMENDED FOOD PAIRINGS:

Raw Shellfish, Aged Cheese, Squash/Pumpkin, Meats - on the bone, smoked, cured and game, Vanilla Ice Cream

## COMMERCIAL EXAMPLES:

Ayingen Celebrator, Paulaner Salvator, Spaten Optimator, Tröegs Tröegenator.



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# Munich Dunkel

## ORIGIN:

Modern versions trace back to the lager developed by Spaten in 1841, contemporaneous to the development of Vienna lager

## HISTORY:

Brewed as a stronger "March beer" in March and lagered in cold caves over the summer. However, the Märzen name is much older than 1841 — the early ones were dark brown, and the name implied a strength band (14 °P) rather than a style. The amber lager style served at Oktoberfest from 1872 until 1990 when the golden Festbier was adopted as the standard festival beer.



SRM  
(appearance)  
8-17

## APPEARANCE:

Amber-orange to deep reddish-copper color; should not be golden. Bright clarity, with persistent, off-white foam stand.



## STYLE:

Märzen Lager

## AROMA:

Malty, typically rich, bready, somewhat toasty, with light bread crust notes. Clean, elegant malt richness should be the primary aroma.

## FLAVOR PROFILE:

Rich malt flavor initially suggests sweetness, but the finish is moderately-dry. Distinctive and complex maltiness often includes a bready, toasty aspect. Hop bitterness is moderate. Hops provide sufficient balance that the malty palate and finish do not seem sweet.

## RECOMMENDED FOOD PAIRINGS:

Bratwurst, Pork Schnitzel, Roasted Chicken, Bacon Grilled Cheese Sandwich

## COMMERCIAL EXAMPLES:

Hacker-Pschorr Oktoberfest Märzen, Hofmark Märzen, Paulaner Oktoberfest.

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**MAR 32**  
**BY PRICE**  
**CHOPPER**  
**KET**

**Price**  
**Chopper**

# Gumbo Ya-Ya á la Bière

1.5 Lbs. chicken (white and dark) cut in small bite size pieces	2 carrots, diced
13 oz. package andouille sausage (such as Hillshire or John-sonville), chopped	4 garlic cloves, finely diced
2+ tbsp creole seasoning (such as Zatarain's)	1 cup okra, chopped
½ cup canola oil	1 bell pepper, diced
3 celery stalks, diced	1 jalapeño, finely diced
1 yellow onion, diced	1 can Amber Lager (12oz)
	1 can petite diced tomatoes
	¼ cup flour
	3 tbsp filé (optional)
	2 tsp thyme
	5 cups chicken broth or stock

**Serves: 6-10    Prep time: 1 hour    Cook time: 2+ hours**

## Directions:

1. Prep all meat and veggies by chopping and dicing.
2. Toss chicken in 1 tablespoon oil and 1 tablespoon creole seasoning. Cook over medium heat in large pan until cooked through. Transfer to a bowl. To the same pan, add andouille sausage and cook over medium high heat for about 5-7 minutes until lightly seared. Transfer the sausage to a bowl. Add 1 tablespoon of oil to the pan and add onion, carrots, peppers and celery. Cook for 5 minutes over medium - medium high heat. Add 1 tablespoon creole seasoning, garlic, thyme and tomatoes. Stir and cook another 5 minutes. Transfer to a big pot and continue to cook on medium low while you make the roux. To the pan, slowly add ¼ cup oil and ¼ flour to medium low to low heat, stirring constantly until it turns into a deep amber brown. This can take up to 10 minutes. While you are making the roux, Stir in ½ of a can of beer to the simmering pot of meat and veggies. Once the roux is ready, turn the heat to low and slowly stir in the rest of the beer. It will briefly foam up. Stir in 1 cup of chicken stock the roux. Pour the roux into the pot. If the roux mixture is sticking to the pan, add more stock to it and add to the pot. Stir the remaining stock into the pot and taste. Add more creole seasoning if desired. Simmer for about 40 minutes and then add the filé. Cook for another 40 minutes until the veggies are cooked to your desired consistency. Serve with rice.



## Notes from the chef:

Gumbo, like chili, has many variations and can be modified to your liking. For me, this recipe is the easiest. The key is to prep all the ingredients before cooking. The most important step to making a good gumbo is making the roux. Don't rush the step of developing a dark roux without burning it. Okra and filé are the key to the unique viscosity gumbo has. You can skip them and expect the gumbo to have a thinner soup like consistency (still super delicious). I usually add a scoop of rice to the middle of a bowl and ladle the gumbo on top. I also like to top it with chives.

Instead of chili at your next football party, Bring gumbo and impress your friends.

*Karen Logan*

**Beer pairing recommendation:  
Brooklyn Brown Ale**



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# Beer Bacon Grilled Cheese Sandwiches

2 packages thick cut bacon (16oz), cut into half pieces  
1 ½ cup chopped yellow onion, sliced  
6 oz. Pilsner beer  
2 tbsp butter  
1 package shredded cheddar (8oz)  
1 package slider buns (12) or 1 loaf bread  
½ tsp pepper  
1 tsp. minced garlic (optional)  
1 tsp. brown sugar (optional)

**Serves: 6-12   Prep time: 15 minutes   Cook time: 15 minutes**

## **Directions:**

Preheat oven to 350°. Cook bacon, onions and about 3 oz. beer in pan over medium heat, turning frequently. Once bacon and onions begin to brown, add another 3oz beer and brown sugar. Cook until bacon is crispy to your liking and beer is evaporated. Reduce heat as bacon gets closer to done. Remove from heat.

While bacon and onions cook, melt butter and (about 30 seconds in the microwave). Place bread or opened buns on a baking sheet and brush both sides butter garlic mixture. Bake until buns are lightly toasted (about 7 minutes). Remove from oven and sprinkle with cheese. Divide the bacon and onion onto the bottom or 1 slice and bake another 5 minutes or until cheese is melty. Serve immediately and watch them disappear.



**Notes from the chef:** You can use less bacon... but why would you? You know some will disappear before it makes it onto a sandwich. If you like bacon jam as much as I do, I always wish I had more of it topped my burger. This pretty much is a bacon jam recipe and the bacon as the headliner. Try serving these on slider buns for a tailgate party or for your family. Don't be surprised when they disappear! Like all of my recipes, this is open to your special touches. If you like a more bacon jam consistency, use regular cut bacon. Add a touch of hot sauce when you add the sugar to create a sweet heat. You can use different cheeses, like gruyere or American. The possibilities are endless.

*Karen Logan*

**Beer pairing recommendation:**  
**Spaten Oktoberfest**

*Cheers To 8 Years!*



*We started True Brew Magazine because we wanted to bring you, beer lovers, all of the latest and greatest news surrounding the great craft beer scene here in the Capital Region. We believe that what is good for the umbrella that covers that Capital District craft beer scene, is good for all of the breweries underneath it—and we want to help promote them all! Now, as we head into our 9th year, our goal is to continue to entertain you by delivering educational and insightful news surrounding these great breweries, and now local spirit makers, cideries, meaderies, and more—in a fun and non-judgmental way. We feel that a beer should not be judged, only enjoyed. Enjoy the craft beer lifestyle. Visit your favorite brewery or check out a new one. Try the flight. Soak up the rich and vibrant craft beer spectacle that is sprinkled all across the region. Stay True.*

*Signed, the True Brew Magazine Team!*



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Joanne E. McFadden

# Beer In The Barn

## FINE CRAFT BEER AND HISTORY AT ITS BEST

By Joanne E. McFadden

Even after all the years away from her family's farm, the idea of a crumbling barn still bothered Brenda Schworm. The fourth-generation Duanesburg native left New York to join the United States Air Force, where she served 23 years working in communications and computers before retiring as a lieutenant colonel. For a second career, she worked for a defense contractor in northern Virginia in business development and program direction.

That, along with her love of craft beer and a bout with cancer, launched Schworm into her third career as the owner of Back Barn Brewing Company on Western Turnpike in Delanson.

In the process, she breathed new life into two historic barns.

"I got diagnosed with cancer, and I had to go through a full round of chemo and radiation," Schworm said. "It was now or never to see if I could do this—start my own business and combine it with something I'm really passionate about. I really love the architecture of barns and I really, really appreciate the craftsmanship of old barns and the hand-hewn beams." The brewery's "Amber KCA," a smooth, malty Märzen-style amber lager is a nod to Schworm's victory over cancer. "KCA" stands for "Kick Cancer's Ass."



Brenda Schworm



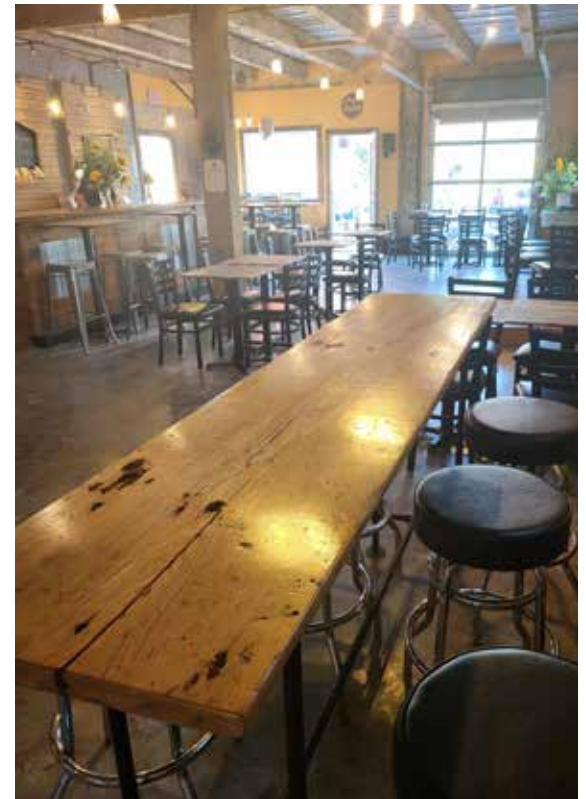
Schworm purchased the barns in late 2015 and moved back to Duanesburg the following year to begin transforming them into the brewery and taproom. A 1750s Scottish barn houses a seven-barrel brew system from Portland Kettle Works, and the 1800s barn adjacent serves as the taproom.

Even with the allure of the 11 beers on tap awaiting, it's worth a stop by the exit door near the double doors that lead to the brewhouse. There, Schworm has posted a series of photos that show the restoration of the barn. It's here that visitors can catch a glimpse of the magnitude of Schworm's undertaking in giving new life to the 18th- and 19th-century structures that might otherwise have been torn down for scrap.

Then, while sipping a cool pint, beer lovers can allow the atmosphere to flavor the beer. Glancing about, one can see the evidence of the building's past and how Schworm honored that in her construction. For example, looking up, one can spot the large wooden pegs of the barn's post and beam construction. Schworm salvaged the wood on the walls from the barns, and she turned horse stanchions into

behind-the-bar décor with chalkboard signage and shelving. The bar itself is crafted from a 16-foot hemlock floorboard that she found in a shed on the property. Pairs of industrial light bulbs hang down from pulleys, a classic piece of farm equipment.

*Joanne E. McFadden*



The artistic use of the barn's original features just scratches the surface of the work that went into the restoration, which also included building a frost wall around the foundation, replacing the roof and installing plumbing for modern use and comfort. "I did preserve as much as possible in bringing these two barn structures up to 21st century standards," Schworm said.

In addition to the interior space, Back Barn features an outside biergarten area with picnic tables where customers enjoy beer and food from a rotating schedule varied food truck cuisine including Cruet Wood Fired Pizza, Buena Comida Tacos, Six Star Melts Grilled Cheese and Cousins Maine Lobster, to name a few.

## MAKING HISTORY

While saving a piece of history, Schworm has made history of her own. She just might be the only solely woman-owned brewery in the state. Making the brewery even more unique is the onboarding of head brewer Laura Clough in July this year. Marketing Manager Nicole Pagano rounds out the management team,

placing an all-female team in charge, a rarity in the craft beer scene. The trio are having some fun with this. For example, they're calling the brewery's dry Irish stout, "She\*Nanigans Stout."

For Clough, Back Barn is a great fit. By the time she completed a course in brewing through the Schenectady Workforce Development Program, Clough realized she was hooked on the craft. She enrolled in Schenectady County Community College and earned her Associate of Applied Sciences degree. She went on to gather experience in the industry building out a small brewery from scratch as well as working in larger production facilities. With Schworm's offer to become Back Barn's head brewer, Clough found her niche. "I'm thrilled to be at Back Barn because this is exactly what I pictured when I first decided that I wanted to be a brewer: something smaller, beer-focused, and constantly bustling with a thriving community of beer-loving regulars," she said.

Schworm admires Clough's brewing prowess. "Laura's technically very, very smart," Schworm said. "She'll say, 'I can bring this kind of aroma or flavor out of hops by doing this or that.' It has been fun to see that."

Joanne E. McFadden



Clough has been working diligently to build the beer inventory since she started. Schworm's focus for the beer menu is on clean, classic styles, and the brewery has produced roughly 35 different kinds since it opened in February 2019. Customers will find classic styles such as the "Cotter Kolsch," "Skyline Crush" West coast IPA, the NEIPA "Something About the Light" and "Czeched-Out Pils." However, along with the classics, Back Barn throws some new flavors into the mix, such as "You-Da-Boss," a sour ale flavored with raspberry and apricot. "We have a few standards, and we try to keep things new and fresh. It's kind of fun and different to do things like that," Schworm said.

For Clough, inspiration abounds. She loves to find a new take on a classic style. Currently on tap is the brewery's award-winning "Peño Pils," a Czech-style beer dry hopped with jalapenos. "Sometimes you start working through an idea and realize that maybe it won't work the way you thought, or maybe there is another way that you want to do it," she said. Some

beers might be inspired by a food pairing, or other times, she will work with a certain style of beer as a jumping off point. "Sometimes, something just pops into your head. I have notes about beer ideas written down all over the place."

History carries over into the beer menu, too. The majority of Back Barn's hops come from a grower in Cherry Valley. "Some of the hops are really exciting because this individual has taken the hops that used to grow here in New York in the 1920s and early 1930s before the hops got wiped out and cultivated them," Schworm said. These hops went into the brewery's "Heritage Pilsner." She is also looking into preserving the recipes of craft beer pioneer Bill Newman who operated the former Wm. S. Newman Brewing Company in Albany when the craft beer industry was in its infancy.

In addition to imbibing at the brewery, customers can take beer home in growlers, cans and pints to go.



Joanne E. McFadden

## MORE THAN JUST GREAT BEER

Clough's favorite part of her job is watching Back Barn's clientele enjoying Back Barn's fine craft beer. "What I love about brewing is that moment when, after all the planning--the math, the recipe design, the brew day, the fermentation, the lab work, the conditioning, the carbonating, and the packaging--you get to see people really enjoying what you created," Clough said. She also finds it humbling that the beer is part of special occasions like the weddings and celebrations on site and community events that the brewery hosts.

Schworm views Back Barn Brewing as both a destination brewery and a gathering place. "We're not just about making excellent beer, but about building community," she said. That is evident looking around the biergarten on a weekend, seeing families spending time together and friends and colleagues greeting each other warmly preparing to enjoy a beer and perhaps a bite to eat. Dogs are welcome, too, and visitors might catch a glimpse of "Brew



Dog" Dallas, a member of the team since the brewery opened.

Two or three times a month, musicians take the stage, and periodically, the brewery hosts special events such as an end of summer bash with a clam bake and an Oktoberfest. Back Barn participates in several charity events for organizations including the Lions Clubs International, the Duane Lions Club, IBI Semper Training that provides service dogs to veterans, the American Cancer Society, the Schenectady County Animal Shelter and other organizations. "They're fun, but they're serious causes," Schworm said.

Come drink in the history and enjoy the crafts-womanship of fine beer at Back Barn Brewing Company, 7082 Western Turnpike, Delanson, 518-709-8423, [www.backbarnbrewing.com](http://www.backbarnbrewing.com).





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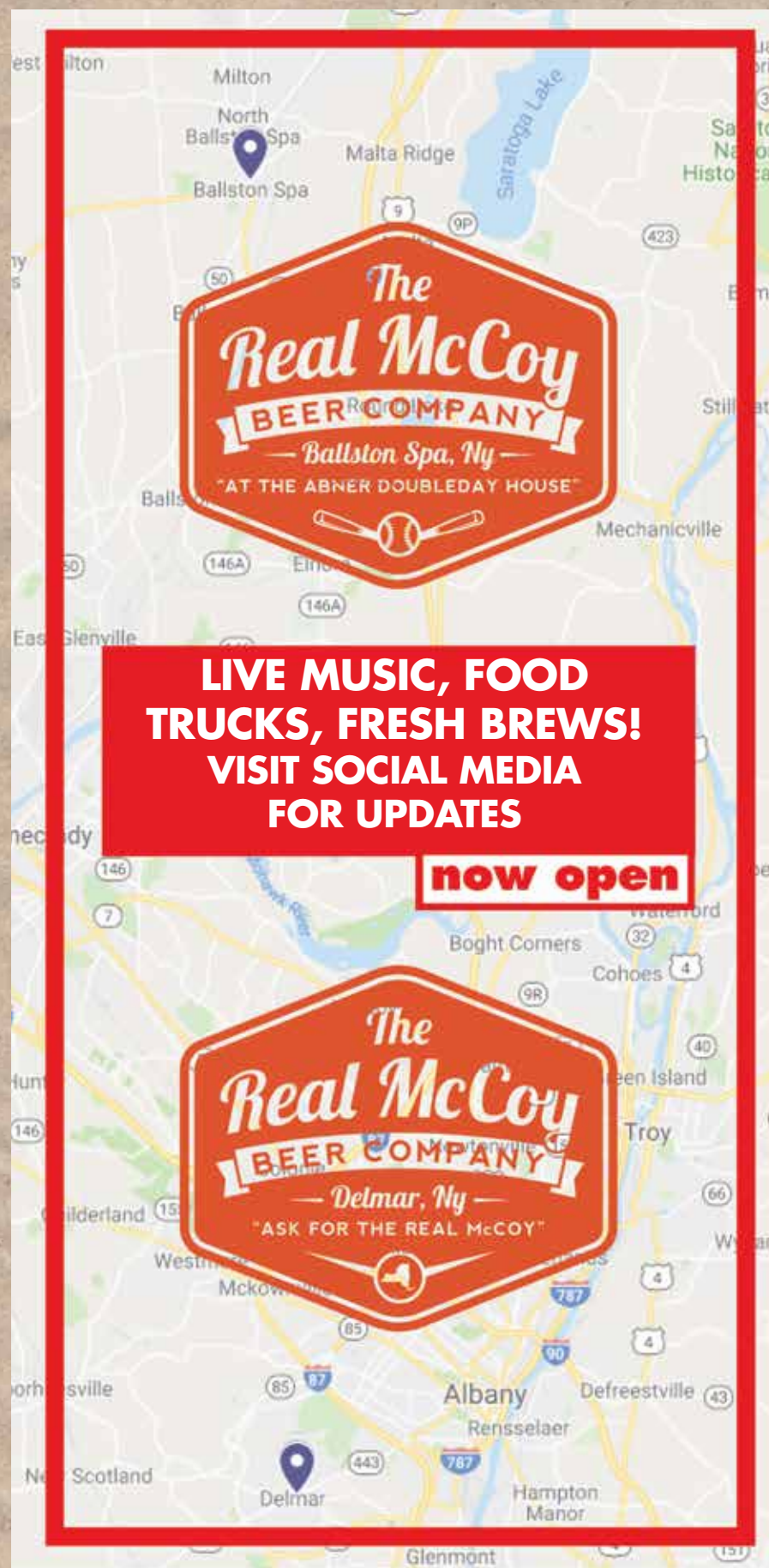
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## *Second Act Spirits*

### CELEBRATES GRAND OPENING OF NEW TASTING ROOM, SHOWCASING LOCAL AGRICULTURAL ROOTS

*S*econd Act Spirits, a New York Farm Distillery deeply committed to local agriculture, proudly celebrated the grand opening of its new tasting room. Founded by Stacey and Rich Michaels in late 2023, the distillery hosted its opening event on Friday, July 26th in the Clocktower building on Prospect Street in Amsterdam, NY. The Second Act Spirits tasting room is located on the first floor of the historic building. As a dedicated NY Farm Distillery, Second Act Spirits goes beyond the state requirement of using 75% New York-grown raw materials. This commitment forms the cornerstone of their business model, directly supporting local farmers and infusing their spirits with the authentic flavors of the region.

"Our partnership with local agriculture is at the heart of everything we do," said Stacey Michaels, co-owner at Second Act Spirits. "From the grains in our Clocktower Bourbon to the Concord grapes and Green Apples flavored vodkas, each bottle tells the story of New York's rich agricultural heritage."

The new tasting room now offers visitors a unique opportunity to experience the full range of Second Act Spirits' locally sourced products, including their naturally flavored Concord Grape and Green Apple vodkas, and their signature Clocktower Bourbon. Each tasting highlights the connection between the spirits and the local farms that supply the ingredients.

Second Act Spirits' products are also available at select local restaurants and liquor stores, further strengthening the connection between local producers and consumers.

Looking to take the perfect road trip? Visit the Second Act Spirits tasting room, located at 37 Prospect Street in Amsterdam, to experience firsthand how the distillery transforms New York's agricultural bounty into exceptional craft spirits.

**The tasting room hours are Thursday and Friday 4PM – 8PM, Saturday and Sunday Noon – 6 PM**

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# *The Resurgence of Mead*

## THE ANCIENT BEVERAGE MAKING A MODERN COMEBACK

By: Alex Vasilakos

### THE RISE OF MEAD IN A CHANGING ALCOHOL MARKET

As the craft beer boom begins to plateau, consumers are increasingly turning their attention to wine and spirits. Yet, the fastest-growing alcoholic beverage in the United States is something many people have never heard of—mead.

### NECTAR OF THE GODS

Mead is the world's oldest fermented drink, predating other alcoholic beverages, including beer. Historical records and ancient cave paintings depict early humans enjoying this honey-based beverage. Mead has a rich history across diverse cultures, from ancient Egypt and Greece to Mesopotamia, India, and Africa.

This drink, often referred to as "the nectar of the gods," is prominently featured in the Nordic epic Beowulf and enjoyed widespread popularity in medieval Europe, which explains why modern encounters with it often occur at Renaissance festivals. However, mead is experiencing a revival today, with new meaderies popping up at a rapid pace.

Between 2013 and 2016, the number of wineries in operation increased by 11%, distilleries by 71%, and craft breweries by 80%. Remarkably, the number of meaderies more than doubled during the same period. While meaderies still represent a small fraction of the alcoholic beverage market, with fewer than 500 in operation, their growth rate is unparalleled.

### WHAT IS MEAD?

Fundamentally, mead is a fermented beverage similar to wine, but made with honey instead of grapes. Often called honey wine, mead stands alone as a unique category of alcoholic drink. Today's mead offerings extend far beyond the simple recipes of the past. Whether traditional (made with just honey,



water, and yeast), spiced (known as metheglin), or fruit-infused (called melomel), mead comes in a variety of flavor profiles to suit different tastes. It can be still or carbonated.

Leading meaderies and expert mead makers (known as mazers) craft meads that rival the world's finest wines in flavor and elegance. For a growing number of enthusiasts, mead is simply a delicious drink.

Mead fell out of favor primarily because producing alcohol from grains became cheaper. Today, honey is still relatively expensive, so mead often carries a premium price tag. Despite this, more meaderies are opening, and more people are discovering the joys of this ancient beverage.

### THE CHALLENGES OF MEAD PRODUCTION

I recently spoke with Vicky Rowe, executive director of the American Mead Makers Association (AMMA), who explained the rapid growth in mead production. According to Rowe, a new meadery opens approximately every three days. Currently, there are 412 meaderies across 45 states, the District of Columbia, and Puerto Rico, with many more in the process of opening.

Tracking production numbers is challenging because the Alcohol and Tobacco Tax and Trade Bureau classifies mead alongside wine. While the AMMA surveys its members, most meaderies are small and artisanal.

Regulatory issues also pose hurdles. For example, braggot—a type of mead made with both honey and malt—is classified as beer, requiring meaderies to obtain a brewer's license and designate part of their facilities as breweries. Rowe contends that taxing beverages based on ingredients is impractical and advocates for classifying mead as a unique alcoholic beverage for tax purposes.

State regulations can also be cumbersome. In New Jersey, for instance, the first meadery, Melovino Meadery, opened only three years ago after extensive lobbying efforts to persuade regulators to grant a mead-making license.

### A BUZZ-WORTHY COMEBACK

Despite these challenges, mead is enjoying a renaissance. Many small meaderies started in the garages and basements of passionate brewers. Now, this honey-based drink, once considered the beverage of kings, is making a significant comeback. With its rapid growth and increasing popularity, mead is once again creating a buzz in the world of alcoholic beverages.

Whether you're a wine and spirit enthusiast, a beverage industry professional, or a history aficionado, mead offers a unique and flavorful experience that bridges the past and present. Explore the world of mead and discover why it's capturing the hearts and palates of a new generation of drinkers.

Ready to join the mead revolution? Visit your local meadery or check out our curated list of top meads to try. Cheers to the nectar of the gods making its triumphant return!





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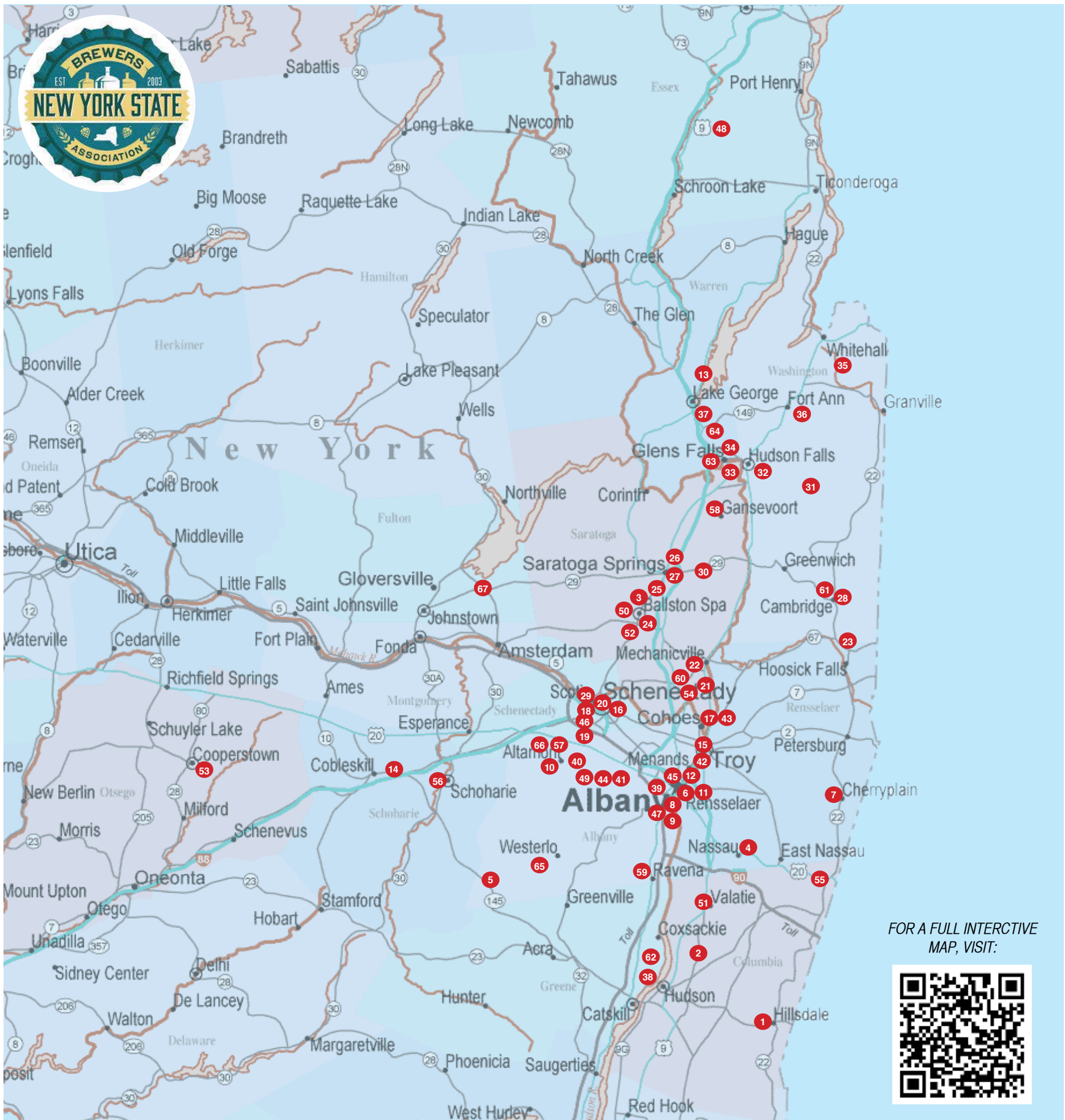


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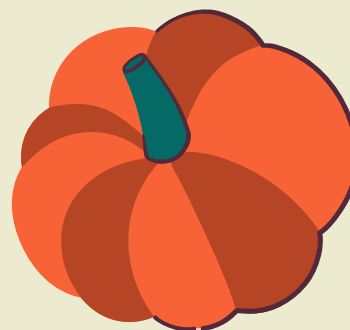
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- 7. The Beer Diviner**  
243 Bly Hollow Rd Cherry Plain NY 12040
- 8. Lionheart Pub and Brewery**  
448 Madison Avenue Albany NY 12208
- 9. Common Roots Albany Outpost**  
formerly The Albany Pump Station  
19 Quackenbush Square Albany NY 12207  
Ph: 518-447-9000
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- 21. Singlecut - North**  
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- 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  
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**  
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Ph: 518-682-3602
- 28. Argyle Brewing Company**  
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- 48. Paradox Brewing**  
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- 49. Real McCoy Brewing**  
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- 51. Reifenberg Brewing**  
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- 52. Active Ingredient Brewing**  
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# CALENDAR OF EVENTS

## SEPTEMBER

**9/4**—Dancing Grain Farm Brewery – Start of Sunflower Festival, Wed-Sun

**9/5**—Artisanal Brew Works – Pumpkins and Pints 6pm

**9/6**—Common Roots Brewing (Glens Falls) – Darling Doughnuts Pop-up 4:30pm

Common Roots (Albany Outpost) – The Book Hive: Pop-up bookstore

Argyle Brewing (Cambridge) – Music: Moon 6pm

**9/7**—Helderberg Mountain Brewing – Music: 30 Rack, Food: Country Café 4-7pm

Wolf Hollow Brewing – WHBC Oktoberfest 12-9pm

Unified Brewing – Music: Two Planets Away 4-7pm

Great Sacandaga Brewing – Music: Whiskey River Band 4pm

**9/8**—Argyle Brewing (Cambridge) – Brunch with Bob, ft. Reed Foehl 1-5pm

Argyle Brewing (Cambridge) – Movie: Lawnmower Man 6-9pm

**9/12**—Wolf Hollow Brewing – Beer and Chocolate Pairing

Frog Alley Brewing – Cigar night, music: Dan Sherwin 6pm

**9/13**—SingleCut North – The Bonsai Bar 6:30pm

Back Barn Brewing – Food: Cruet Wood Fired Pizza 4:30-8pm

**9/14**—Helderberg Mountain Brewing – Music: The Bluestones, Food: Country Café 4-7pm

Wolf Hollow Brewing – Music: Monkey and the Crowbar 6pm

Unified Brewing – Unified Oktoberfest! Music: 18 Strings of Trouble 4-7pm

The Warbler Brewing – Flocktoberfest! 12pm

The Beer Diviner – Stand-up Comedy 6pm

**9/15**—Back Barn Brewing –Annual end of summer bash! Food: Clam Bake by Wagon Train, 1-6pm. Music: BrokeDown Band 2-5pm

Wolf Hollow Brewing – Mountain Rottie Rescue Fundraiser 1-5pm

Adirondack Pub and Brewery—ADK 5K

Frog Alley Brewing – 5th Anniversary! 12-8pm

**9/16**—Active Ingredient Brewing – Printmaking and Pint Drinking 6pm

**9/18**—Hops and Harvest – Empire State Plaza, ft. The Traveling McCourys (free) 5-9pm

**9/19**—Common Roots (Albany Outpost) – Macrame Day 6:30pm  
Dancing Grain Farm Brewery – Sunflower Field Beer and Cheese Tour 5:30pm

**9/20**—Wolf Hollow Brewing – Ovarian Cancer Fundraiser 5-8pm

Brewery Ommegang – Music: Rainbow Kitten Surprise 5pm

Nine Pin Cider Works – Cider and Chocolate Pairing 6:30pm

**9/21**—SingleCut North – Oktoberfest! Food truck, music, axe throwing, games and contests, flash tattoos 12-10pm

Helderberg Mountain Brewing – Music: Roadside Assistants, Food: At First Bite 4-7 pm

Wolf Hollow Brewing – A Midsummer Night's Dream 3pm, Music: The Lane Brothers Band 6:30pm

Unified Brewing – Music: Acoustic Graffiti 4-7pm

Allied Brewing – Rocktoberfest! Music: Tommy V Live 7pm

Great Sacandaga Brewing – Han's Creek Oktoberfest

Wayward Lane Brewing – 1st Annual Oktoberfest!

**9/22**—Bacon & Brewfest – Farmers' Market Pavilion Gloversville 4-9pm

**9/25**—Wolf Hollow Brewing – Bingo 6pm

**9/27**—Wolf Hollow Brewing – Rusticator 6pm

**9/28** – National Drink Beer Day!  
Brewery Ommegang – Belgium Comes to Cooperstown 2pm

Helderberg Mountain Brewing – Music: The Mananahama Duo, Food: The Plated Palette 4-7pm

Back Barn Brewing – Music: Amanda and Raul 5-8pm

Unified Brewing – Music: Jon Tario Bluegrass Band 4-7pm

Frog Alley Brewing – Frogtoberfest! 12-5:30pm

30th Annual Capital Apple and Wine Festival at Columbia County Fair Grounds 10am-5pm

Druthers (Saratoga) – Oktoberfest!

Wolff's Biergarten (Albany) – Oktoberfest! 11am

**9/29**—Wolf Hollow Brewing – Montgomery County SPCA Fundraiser 12-5pm

30th Annual Capital Apple and Wine Festival at Columbia County Fair Grounds 10am-5pm

# OCTOBER

**10/3**—Wolf Hollow Brewing – The Book Hive: Pop-up bookstore 5-8pm

Common Roots (Albany Outpost) – Next Stop Comedy 8pm

**10/4**— Back Barn Brewing – Food: Buena Comida 5-8pm

Nanola – Deuling Pianos 7pm

**10/5**—Unified Brewing – 6th Anniversary Party! Music: Growing Hazers 3-4pm, IMI 5-8pm

Back Barn Brewing – Music: Kyle Hommel 4-7pm

Helderberg Mountain Brewing – Music: Geo, Food: At First Bite 4-7pm. Fundraiser for Orange Street Cats 3-8pm

Wolf Hollow Brewing – Down Dog and Dharma 11am, Music: Tops Of Trees 6pm

Saratoga Hard Cider and Doughnut Festival at Night Owl 8pm

Indian Ladder Farms – Hop Growers of New York Wet Hop Festival 11am

Druthers (Clifton Park) – Oktoberfest! 12pm

**10/6**—SingleCut North – Upstate Arts and Crafts 12:30pm

Dayley's on Crooked Lake – Oktoberfest!

**10/12**—Wolf Hollow Brewing – Pumpkin Carving 2pm, Music: Big Radio 6pm

Unified Brewing – Music: The Bennet Brothers 4-7pm

**10/13**—SingleCut North – The Bonsai Bar 12:30pm

Back Barn Brewing – Event: Back Barn's Oktoberfest! Live German music, German food, and German beer

Wolf Hollow Brewing – The Troupe Sings Taylor Swift 2-5pm

**Troy Chowderfest!**

**10/18**—Back Barn Brewing – Food: Buena Comida- 5-8pm

**10/19** – Wolf Hollow Brewing – Pumpkin Carving 12pm, Music: Flood Road 6pm

Unified Brewing – Music: Yort 4-7pm

Adirondack Pub and Brewery – Oktoberfest Charity Block Party

**10/20**—Wolf Hollow Brewing – Pumpkin Carving 12pm

**10/25**—Wolf Hollow Brewing – Music: The Tv Doctors 6pm

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

Nine Pin Cider Works – Cider Maze at Samascott Orchard 5-10pm

**10/26**—Wolf Hollow Brewing – Halloween Scavenger Hunt 12-3pm

Unified Brewing – Music: The Mopar Cams

Wayward Lane Brewing – Punkin Chunkin 12-6pm

Northway Brewing – Oktoberfest! 3-7pm

**10/27**—SingleCut North – Howl-o-ween Year 2!

## WEEKLY EVENTS

### SUNDAYS

Brewery Ommegang – Bunch BINGO 10:15am  
Hank Hudson Brewing – Live music 3:30pm  
Great Sacandaga Brewing – Live Music 3-6pm & food truck  
S & S Farm Brewery – Live Music 5-9pm  
Allied Brewing – Live music  
Fiden's Brewing– Brunch 12-6pm  
Roe Jan Brewing– Live Music

### MONDAYS

Common Roots Brewing (Glens Falls) – Trivia 7pm  
Speckled Pig Brewing– Trivia 6pm  
Rare Form Brewing – Metal Mondays 7pm  
Bound by Fate Brewing– Trivia 6:30pm  
Nine Pin Cider Works- Date Night  
Table 4 1 – Open Mic Night (1st & 3rd week)

### TUESDAYS

Frog Alley – Line Dancing 7pm  
Frog Alley Brewing – Line Dancing 7pm  
Rare Form Brewing– Vinyl Night 4pm

### WEDNESDAYS

SingleCut North – Run Club 5:30pm  
Artisinal Brew Works – Trivia 7pm  
Active Ingredient Brewing – Trivia 6:30pm  
Slickfn Brewing – Trivia 6:30pm  
Great Flats Brewing – Trivia  
Other One Brewing – Trivia 6:30pm  
City Beer Hall – Trivia 7pm  
Mean Max Brewing – Trivia 7pm

### THURSDAYS

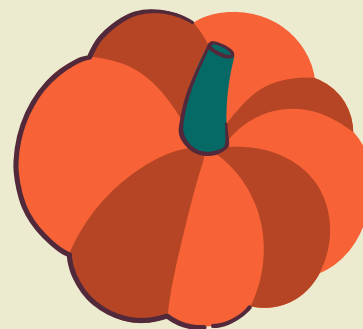
Adirondack Brewery – Trivia 4pm  
Northway Brewing – Trivia 7pm  
Hank Hudson Brewing – Live music 6pm  
Wayward Lane Brewing – Open Jam, 1st/3rd week  
Wayward Lane Brewing - Trivia 2nd/4th week 6pm  
Slickfn Brewing – Karaoke 6:30pm  
SingleCut North – Trivia w/ Quiz  
Night America 6pm  
Wolf Hollow Brewing – Trivia 1st/3rd week 6pm  
The Warbler Brewing– Trivia 7pm  
Fort Orange Brewing– Trivia 6:30pm

### FRIDAYS

Frog Alley Brewing – Live Music  
Allied Brewing – Bonfire & live Music  
Roe Jan Brewing– Live Music  
Green Wolf Brewing – Open Mic

### SATURDAYS

Great Sacandaga Brewing – Live Music 4-7pm & food truck  
S & S Farm Brewery – Live Music 5-9pm  
Allied Brewing – Live music  
Frog Alley Brewing – Live Music  
Roe Jan Brewing– Live Music  
Artisinal Brew Works – Live Music



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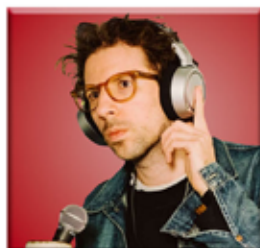
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AFTERNOONS 3:00 PM - 7:00 PM

**RALPH RENNA**



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**GREG BEHARRELL**

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# Do Women Drink Alone?



**By Emily Benson**  
Contributing writer

It started like any other summer night in Troy: ordering take-out and grabbing a beer. As a long-held believer in not making dinner if I can avoid it, cooking seemed completely out of the question on a warm Saturday night. Instead, I walked down the street, ordered a few rolls of sushi, then headed to the bar next door while I waited for my meal. It was also just one of those nights when it was hard to sit at home. A night when people were out on the street, chatting on stoops or playing music at bars. Groups of families could be heard laughing at tables outdoors, enjoying bread and bottles of wine, all sharing in a moment of human connection. It was an inviting energy, and I wanted to be a part of it.



As I sipped my beer, chatting with a few men next to me at the bar, one of them turned to me and noted how “refreshing it is” to see a woman grabbing a beer alone, and that most of his conversations with other bargoers often happen to be men.

In the moment, I wanted a stronger defense for women. I wanted to argue how easily I, a woman and beer lover, navigated the craft beer and bar scene like Jack Sparrow on an IPA fueled mission, hopping from bar to bar with great ease. But the truth was the total opposite: Despite my interest in wanting to check out bars and breweries, either for the sake of a good beer or just to spend some time outside the house, I seldom go alone. My main motivator for even going out that night was the safety net of saying, “Oh, I’m just waiting for my food next door,” in case I walked in and felt overwhelmed or if I sat next to Hannibal Lecter and wanted to make a quick exit.

It got me thinking about many nights I had been bored on a weekend and thought of grabbing a beer but was too scared to go. Or how many times I had seen bars prop their doors open on a warm night and thought, “I could check this place out,” but never went in. For how many women I know who love good beer and time relaxing by themselves, why don’t we just go out to bars alone?

In 2014, a study by *Carlsberg Maston’s Brewing Company* found that visiting the pub was the number one out-of-home leisure activity for UK adults. **On average, 45% of male responders chose the pub as their top location, while only 24% of women chose the pub over**

**other locations, such as retail stores, gym, restaurants, or coffee shops.**

Beverly Thompson, Professor of Sociology at Siena College in Loudonville, said looking at the history of bars in the United States is crucial in understanding the breakdown of the bar scene today. “Just imagine a bar 100 years ago, and you can see why it is this way today,” Thompson said in an interview with True Brew. “It wasn’t planned with a trajectory for women.” In the late 1800s, many working-class bars and saloons served as a place for men to escape the demands of work and family. If women were openly invited, it felt like the bubble would burst.

To keep the space separate, bars during this period required women to enter through a separate door marked with a sign reading “Ladies’ Entrance” and drink in a room at the back of the building. The women who did dare to go out weren’t given the warmest of welcomes and, more often than not, were looked at funny for trying something outside the social norm of the time.

Naturally, bars evolved, and women could enter through the front and drink amongst the men. Yet, the evidence of its history explains why a bar space feels less inviting to women. As Thompson points out, bars (and other public areas) still feel predominantly like “a male space.” Most men might not think about how inviting an establishment is before going out, but “women might look through a window of a restaurant and see how friendly it might be for a woman alone,” she said.



To get over this fear, women often “have to do so much self-talk” before entering a bar, Thompson said. The less anxious-inducing bars for women are often ones that feel more family oriented, like many brewery spaces, that don’t carry some of the old-school saloon vibes. “A brewery is a place I wouldn’t expect to get harassed,” Thompson said. “It’s more for family, not a pick-up place. It’s a place to enjoy a good brew.”

“I’ll get girls who will just bring a book here,” said Tyler Hickey, bartender for Mean Max Brewery in Troy. “Sometimes you just want to have a beer and just sit.” Even after finding a place that checks all the boxes, there’s the “stranger danger” factor that women are trained to remember at all times, especially when alone. It’s not all men, nor is it every occasion when going out, but **it can’t be ignored that women out alone often worry about fending off an unwanted conversation or becoming the protagonist of a murder podcast.**



The good news is that the latter is not as likely to happen. Most “of the assaults to women are from people they know and trust,” Thompson points out. The fear of walking home at night and being attacked is what Thompson calls a “moral panic,” a term

for when the widespread fear of a person or thing snowballs into a societal worry, even if it seldom happens in the day-to-day.

Hickey agreed that any girl out alone will often be approached to talk to, but that the bartender is also there to help intervene if anything becomes uncomfortable. This doesn’t mean women should start skipping down dark alleys at 2 a.m., but rather trust that if we plan ahead and listen to our gut, going out for a drink by yourself shouldn’t equate to a death sentence. “Not everyone is going to chop you up,” Hickey quipped. “Most people I know have not been murdered.”

While I think there can be great joy in going out to bars alone, we also need to be brave enough to try. “You have to really cultivate a self-confidence and sike yourself up,” Thompson said. Even if all the added hurdles women face were removed, it’s still intimidating to go out and try something alone.

But the popularity of going out alone is starting to increase. According to *Time*, most millennials make up 61% of dating app users, whereas Gen-Z comes in at only 26%.

“If you want to meet someone — or if you don’t want to meet someone, let’s say you just want a beer — go, sit, and hang out,” Hickey said. “Deep down, every bartender likes people, and they like to talk to people. If you find some

common ground (with them), you’ll never feel weird walking into a bar alone.”

A few years ago, I traveled to San Francisco alone for a couple of days. After a lot of self-talk, I sucked up the courage to get out of the hotel and grab some drinks by myself. I ended up meeting some wonderful people at the bar; we watched a football game and argued against the bartender’s die-hard love for the Patriots. When his team won, he poured us all a free drink on the house and it fueled us into the evening. It made me think about how so many things are scary the first few times we do them, especially when they’re out of our comfort zone.

Women often have to be on high alert, which is unfortunate but necessary. I still ensure my drink is covered at a bar, or I share my location with a friend before meeting up for a date. But despite the precautions, I hope that we find comfort in knowing that not all the seemingly scary spaces are actually hurtful. **I hope that more women find breweries and bars that make them feel safe and welcomed, and that bar managers look for ways to make their spaces inviting to women.** And I hope that women find the courage to go after what they want, be it a night out alone with a good beer or simply a nice time spent out amongst other people. If we can find the courage to try the things we haven’t done before, our world will expand in new and beautiful ways. And if you need anyone to help you out, come talk to me about it. You can find me at the bar.





# PUMPKIN HEAD



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# 7 QUESTIONS WITH

## *The Warbler Brewery's Chris Schell*

By Erik Budrakey

When **The Warbler Brewery** first opened in November of 2020, we were smack-dab in the middle of a global pandemic. This forced their Founder, Chris Schell, to shift the business model away from a reliance on the taproom, and more toward online and curbside sales. Now, as they head towards their 4-year anniversary, the brewery and taproom in Delmar, NY specializing in contemporary styles, is thriving with indoor service, carry-out, and curbside pickup. With The Warbler Brewery having survived the struggles of opening during the pandemic to now having a flourishing business, we wanted to know more about the man behind the brews. So, we bellied up to the bar to chat with Chris and ask him...7 Questions.

**1. TBM: When beginning to develop your passion for craft beer, was there a brewer, brewery, or a beer that inspired you?**

CHRIS: I got into beer when the 90s class of Northeast craft breweries were influential, so a lot of the first beers I loved came from places like Shipyard, Magic Hat, and Middle Ages. They were running those Peter Austin brewing systems with the brick jacketed bottom-fired kettles and the flat bottom fermenters. Bluefin Stout and Old Thumper from Shipyard were two of my early faves. I guess I'm a Ringwood yeast apologist? Anyway, I'm super lucky to have worked on a couple of Peter Austin systems. I'm even luckier that I don't anymore because cleaning them sucks.

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

CHRIS: We will be listening to "WHO LET THE DOGS OUT" on repeat for the entirety of the trip. NO TALKING.

**3. TBM: Outside of running the brewery what other hobbies or interests do you enjoy?**

CHRIS: I love cooking and baking. I'm terrible at video games but I play a lot of them, and I enjoy building computers. Does watching paleontology videos on YouTube count as a hobby? I've also been getting back into reading!

**4. TBM: What non-Warbler beers can be found in your home fridge on the regular?**

CHRIS: Suarez, Whitman, Wayward Lane, Jacks Abby.

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

CHRIS:

1. Lucille Ball: she would have a million showbiz stories, and she'd probably pick up the check.
2. Genghis Khan: I could change him.
3. Don Rickles: I want everyone in that restaurant thoroughly roasted.

**6. TBM: What's one thing about The Warbler Brewery that people would be surprised to know?**

CHRIS: One of our taproom regulars named her horse after me, and he keeps winning at shows! We have his first blue ribbon hung up over the bar. Get 'em, Li'l Chris!

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

CHRIS: I love you!





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# NATIONAL CRUSH A CAN DAY

## Friday, September 27th

Satisfy your inner Hulk and crush those aluminum cans! Recycling never felt so satisfying or looked so cool. Let's go!

You know you want to, so don't hold back when it comes to squashing those cans on National Crush a Can Day. Not only does this day give you the opportunity of crushing, squeezing and bending cans into satisfyingly small shapes, it's also a chance to share can compression fun with family and friends.

### History of National Crush a Can Day

A fun way to raise awareness and encourage people to recycle, National Crush a Can Day offers reminders that recycling is a critical part of protecting the earth's environment. This is the perfect day for people to get on board with sustainability!

Ancient cultures are known to have reused and recycled various items as much as possible,

taking care of the earth's resources well. The first record of recycling dates back to 1031 when the Japanese were recycling paper.

Recycling of fabric rags made from linen and cotton started in the United States as early as the late 1600s. The fabric scraps were made into paper and sold to printers and book publishers. But recycling of cans didn't start until later, which makes sense since this was before the can was actually invented!

The tin can was created in the late 1700s, inspired by Napoleon in an effort to find a way to preserve food that armies could carry with them. The aluminum can wasn't made available to the public until the 1950s.

Metal recycling in the US began in the late 1700s in an effort toward winning the Revolutionary War against England. In fact, in an ironic turn of events, a metal statue of King George III was removed in New York City, melted down and turned into bullets.

As recycling efforts have continued to develop, it is important that everyone gets on board with it. And that's what National Crush a Can Day is all about!

## National Crush a Can Day Timeline

### 1795—CANS ORIGINATE IN FRANCE

Napoleon offers a reward for someone who can create a way to preserve food for his army, and the can is invented.

### 1810—CANS ARE PATENTED IN ENGLAND

King George III grants a patent to Peter Durand for the preservation of food in tin cans.

### 1957—ALUMINUM CANS ARE INTRODUCED

Offering greater malleability, aluminum is found to be easier than steel for making cans.

### 1959—EASY OPEN CANS ARE CREATED

The pull-tab for beverage cans is added to cans to make them easier to open, invented by Ermal Frazee.

### 1985—ALUMINUM CANS DOMINATE THE BEVERAGE MARKET

The transition from steel cans to aluminum cans for beverages progresses and aluminum begins to take over.

## How to Celebrate National Crush a Can Day

A fantastic stress buster, can squashing is also a great way to get more cans into a smaller space at recycling facilities, so get squishing those cans! Try out some of these ideas for celebrating National Crush a Can Day:

### Host a Can Crushing Party

On National Crush a Can Day, any safe form of can crushing is permissible. Why not gather friends together for a Crush a Can Day Ultimate Can Destruction party?

Line those cans up and throw rocks or other heavy objects at them before stomping the tins into oblivion with a well-placed boot. Of course, it might even be a fun idea to finish the event with a few beers, hopefully generating more empty cans for further crushing excitement!

Of course, the person who crushes the most cans at the National Crush a Can Day should win a prize. Perhaps it could be a crushed can that is made into a trophy!



### Raise Awareness for National Crush a Can Day

One great way to celebrate this day is to start a campaign for National Crush a Can day at work or at school. Gather groups of people together and raise awareness of the need to recycle – not only cans but glass, paper, plastic and more.

Make posters, host events and get a social media campaign going in honor of the day. Encourage recycling for individuals and perhaps even start a campaign for local businesses and companies to recycle and ensure more sustainable practices to help save the planet.

## National Crush a Can Day FAQs

### Why should you crush cans?

Some people think it's best to crush cans before recycling them because they take up less space.

### How to crush a can with air pressure?

When a can is partially filled with cold water, placed on a hot plate until it steams, and then placed upside down in a bowl of cold water, it should be crushed by the atmosphere.

### Is it bad to crush cans?

Whether you should crush cans depends on where you live. Some local recycling places prefer that the cans are not crushed.

### How can I make a can crusher?

A can crusher can be made at home from plywood, a wooden pallet, PVC pipes, metal and more.

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# National Drink Beer Day

## **Saturday, September 28th**

Sample a new beer, visit a brewery, or just gather friends together to share and discuss one of the world's most popular drinks.

While a beer can be enjoyed by beer lovers on any day of the year, this day is certainly an extra special one. It's National Drink Beer Day, a delightful day in which the dedicated activity is clearly stated in the name. What could be better?

Honestly, there is no shortage of beer drinking holidays on the calendar because, well, most people not only enjoy drinking beer—many of them are decidedly passionate about it! From German Beer Day to IPA Day to Stout Day, from Oktoberfest to Homebrewing Day, this tasty beverage is worth celebrating all throughout the year.

But this day offers the simplest of instructions when it comes to this world-renowned beverage: Drink Beer.

Now it's time to raise a glass of your favorite ale or lager and celebrate National Drink Beer Day!

## **History of National Drink Beer Day**

Certainly, one of the oldest man-made beverages in history, beer has been produced since the Neolithic Era with some breweries dating back as far as 1040. In fact, going back even further, some historians think that beer had its origins as early as the 5000 BC, in places such as Iran, Egypt and Mesopotamia.

Many people don't realize that the recipe for beer is thought to be the oldest recorded recipe in the history of the world! Without an internet search or even cookbooks, these recipes for the brewing process were written on papyrus scrolls, including ingredients such as pomegranates, dates and various herbs.

Of course, that beer was probably quite different from what breweries put out today. Even so, there is little wonder why drinking beer has come to be such a popular and entertaining activity.

As beer made its way traveling across the Middle East through the Mediterranean and into Europe, the forms of beer developed that made use of the prolific supply of grains, such as barley. In the Middle Ages,



the modern beers that people think of today were finally brewed, using the malting process. Hops were then added to the process somewhere around the 1300s AD, and the ancestors of today's beer became more recognizable.

National Drink Beer Day is celebrated a few days after the birthday of Arthur Guinness, the founder of the famed Guinness Brewery in Dublin, Ireland (Although his actual birth date is not recorded). This seems like the perfect day to raise a glass and drink a beer in honor of this man who was so important to the history of beer. More than 200 years later, people are still enjoying his dark, creamy stout!

## **How to Celebrate National Drink Beer Day**

Held annually, this exciting holiday is recognized in many different countries across the globe and taking part could not be easier. Try out these fun ideas for celebrating National Drink Beer Day, or get creative and come up with some other unique activities. The only important thing on this day? It is required to Drink Beer!



## Sample a New Kind of Beer

With hundreds of different new and traditional varieties available, National Drink Beer Day gives all drinkers a wonderful opportunity to sample both local and internationally brewed ales and lagers.

Although, of course, just any old beer will do on this day, it might be fun to make it special by trying something new and adventurous. Here are just a few interesting options for beer-trying that can take the National Drink Beer Day experience to the next level:

**Helles German Beer.** This one is ideal for an end of summer cool off. Like pilsners, these are light and sweet, but with a deeper malt taste and a bit of a leaning toward spicy hops.

**Japanese Rice Lager.** Similar in profile to an American Lager, the rice keeps the flavor super light and offers a bit of a dry finish. The perfect pairing for this beer? Sushi, obviously!

**Cream Ale.** This unique hybrid beer is brewed with ale yeast and then finished with a lager. They can be found in a wide variety of low or high alcohol content, with either a sweetness or a strong bitterness.

**Belgium Witbier.** A unique beer, brewed with the less-commonly used grain, oats, offers a darker appearance that is cloudy. The taste is a bit fruity, often using added spices such as coriander or orange peel to give it an even bigger boost of flavor.

## Join Friends for National Drink Beer Day

Simply gather a few friends, go on over to the nearest liquor store or supermarket and crack open a beer for a fun-packed day. For those whose friends are otherwise engaged, don't worry! Beer drinking is an activity that can be just as easily enjoyed with strangers—who will perhaps become new friends.

Just head down to a nearby pub or bar and order a beer from the bartender or waitress. Pick up some darts or join in on a game at the pool table to make some new friends on this special day for drinking beer.

## Attend a National Drink Beer Day Festival or Event

Celebrate by attending beer festivals or beer-tasting events held in your local area. September is a great time of year for those end of summer/back to school festivals and events that can be found in cities and towns all over the globe. Make a quick search on the web or in local newspapers to find out what's going on around the area—then join in!

## Watch Some Beer-Inspired Shows and Films

These delightful (and sometimes ridiculous) movies and series are sure to get anyone in the mood to enjoy National Drink Beer Day:

*Cheers.* An American show built entirely around the goings-on of a bar, where people mostly spend their time drinking beer, this series lasted for 11 seasons on US television in the 1980s and early 1990s. Starring Ted Danson, Rhea Pearlman and George Wendt, as well as a cast of many others, this show encourages going to a place “where everybody knows your name”. Now in syndication, this show can often be viewed through online options such as Hulu or Amazon.

*Drinking Buddies (2013).* This rom-com film has a fairly solid cast, including Jake Johnson and Olivia Wilde who play coworkers at a craft brewery located in Chicago. The story details the ins and outs of friendships and romantic relationships between the coworkers and their group of drinking buddies (including a character played by Anna Kendrick).

*Strange Brew (1993).* This ridiculous Canadian beer comedy film features Rick Moranis and Dave Thomas. The story follows characters Bob and Doug McKenzie, two unemployed brothers who place a mouse in a beer bottle to try to get free beer. Of course, chaos and ridiculousness ensue.

*Brew Dogs.* Airing originally on the Esquire Network, this show reveals the beer brewing adventures of James Watt and Martin Dickie, who are the masterminds behind the famous Scottish brewery, Brew Dog. The brewery owners travel to find the best beers in craft brewing, while not only sampling local beers but participating in the brewing process on location.






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# *How to Properly Judge a Beer*

**By Roger Savoy**

Owner of Homebrew Emporium and Emporium Farm Brewery

Craft Beer brewers are serious about their beer. Most of them likely started out as homebrewers and perhaps brewed for years before gaining the confidence to open their own brewery. They surely gave away a lot of beer to friends, relatives, and such and got plenty of feedback. Which is why many brewers cringe when they see consumers rating their beer on popular apps, such as Untappd. Who are these people to publicly judge and rate my beer when they've never been trained to understand that beer should actually taste like? One guy actually rated an IPA 1-out-of-5, only to leave a comment that "I don't even like IPA's". Well then don't rate IPA's if you don't like them! It's infuriating.

If you were lucky enough to live near a homebrew store, you likely were introduced to a wide variety of beer styles. One might think that with only 4 ingredients, malt, hops, yeast and water, you couldn't make too many different styles. Wow, would you be wrong.

For a true look at the possibilities check out **BJCP.Org**. That stands for **Beer Judge Certification Program**. BJCP is used to train certified beer judges and, for ease of training, has compiled a listing of 39 different beer styles and dozens and dozens of beer substyles with 80 plus pages describing each. Brewers often use BJCP guidelines to assure that their beer is actually what it is supposed to be.

Perhaps at some point you might decide to open a brewery. There's an inch high stack of paperwork to wade through for the Federal licensing at the TTB. Your site also has to be approved and operating as part of the licensing. Then you have to do basically the same paperwork for the State Liquor Authority. Then there's local inspections before a Certificate of Occupancy is issued and you can open.



## **Cleaning, Cleaning, and Cleaning**

Most brewery personnel spend their time cleaning, deciding what and when to brew, cleaning, brewing, cleaning, kegging, cleaning, serving beer, and especially....cleaning. We know all of our customers can't be beer snobs that have taken a 10 hour BJCP course, similar to the 5 two-hour classes that we offered here at Homebrew Emporium over the summer. But we'd like everyone to know and appreciate the complicated beverage they are drinking. Even with only four ingredients, (yeast, malt, hops and water) chemistry, biology, and math can all make it seem very daunting.

## How to judge a beer

The BJCP has summarized an enormous amount of information and transformed it into a one-page sheet used for judging beer. It identifies the judge and qualifications, the beer category, and the place of the contest. There is an extensive list of common descriptors like bready, caramel, chocolate, herbal, woody, or citrusy. Also, there is a list of flaws such as astringent, light struck, metallic, oxidized or sulfury.


At the core of all this are 5 things to consider: appearance, aroma, flavor, mouthfeel and the overall evaluation. For judging, each has points that can be given such as 3 for appearance, 12 for aroma, 20 for flavor, 5 for mouthfeel, and 10 for overall, for a total of 50.

Here's what you look for in your beer. Appearance: color, clarity, and head. Aroma: malt, hops, and characteristics from the yeast. Flavor: Malt, hops, balance, bitterness, and characteristics from the yeast. Mouthfeel: body, carbonation, creaminess. Overall: Is the beer brewed true to style? Are there flaws? Do you like it? If you want to be a judge you can look at the score sheet here.


## Take time to think about your beer

Make a brewer happy. Take a little time to think about your beer before posting a rating on "Untappd" or blasting a comment off on social media. You're not trying to be a judge. It needn't take long. Try doing this with the beer that you're drinking right now. Examine the aroma, appearance, flavor, and mouthfeel.

Here's my first Irish Red of the day. Hold up the glass and take a look through. It's a nice light red with and off-white head. Swirl the glass, take a sniff. Carmel, sweet, light hops, clean. Sniff again and take a big taste and swish. Medium body, sweet, carmelly, malty with a little bitterness. Mouthfeel has nice little bubbles on the tongue, dry finish, refreshing. No flaws. Classic, delicious. Twenty seconds for an introduction. **Aaaaah.**



**BEER SCORESHEET**  
AHA/BJCP Sanctioned Competition Program



Structured Version

Competition \_\_\_\_\_

Location \_\_\_\_\_

Date \_\_\_\_\_

Category# \_\_\_\_\_

Sub (a-f) \_\_\_\_\_

Subcategory \_\_\_\_\_

Special Ingredients \_\_\_\_\_

Position In Flight \_\_\_\_\_

Advanced to MINI-BOS \_\_\_\_\_

PLACE \_\_\_\_\_

**FINAL SCORE**

Judge Name \_\_\_\_\_

BJCP ID & Rank \_\_\_\_\_

Email \_\_\_\_\_

**Non-BJCP Qualifications**

Cicerone Level \_\_\_\_\_

Pro Where? \_\_\_\_\_

Industry Describe \_\_\_\_\_

Judging Years \_\_\_\_\_

**Example:**

Flavor \_\_\_\_\_

Malt \_\_\_\_\_

Hops \_\_\_\_\_

Bitterness \_\_\_\_\_

Balance \_\_\_\_\_

Finish/Aftertaste \_\_\_\_\_

**Common Descriptors**

Grainy Cracker Biscuit Bready Toasty

Nutty Caramel Honey Toffee

Chocolate Molasses Vanilla Coffee

Spicy Floral Herbal Earthy

Citrus Pine Resiny Woody Minty

Stonefruit Berry Melon Tropical

Raisin Prune Date Fig Cherry

Banana Berry Bubblegum Orange

Apple Pear Peach Apricot Lemon

Pepper Clove Cinnamon Coriander

Barnyard Horse blanket Leather Goaty

Butter Latex paint Corn Unripe apple

Cardboard Sherry Skunky Baby diaper

Medicinal Smoke Solvent Metallic

**Flaws for style** (mark L-M-H for all that apply)

Acetaldehyde	Metallic	
Alcoholic / Hot	Musty	
Astringent	Oxidized	
Brettanomyces	Plastic	
Diacetyl	Solvent / Fusel	
DMS	Sour / Acidic	
Estery	Smoky	
Grassy	Spicy	
Light-Struck	Sulfur	
Medicinal	Vegetal	

**Scoring Guide**

Outstanding	45-50	World-class example of style
Excellent	38-44	Exemplifies style well, requires minor fine-tuning
Very Good	30-37	Generally within style parameters, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate

**Aroma**

Malt \_\_\_\_\_

Hops \_\_\_\_\_

Fermentation Character \_\_\_\_\_

Other \_\_\_\_\_

**Appearance**

Color \_\_\_\_\_

Clarity \_\_\_\_\_

Other \_\_\_\_\_

Head \_\_\_\_\_

Retention \_\_\_\_\_

Color \_\_\_\_\_

**Flavor**

Malt \_\_\_\_\_

Hops \_\_\_\_\_

Bitterness \_\_\_\_\_

Fermentation Character \_\_\_\_\_

Balance \_\_\_\_\_

Finish/Aftertaste \_\_\_\_\_

Other \_\_\_\_\_

**Mouthfeel**

Body \_\_\_\_\_

Carbonation \_\_\_\_\_

Warmth \_\_\_\_\_

Creaminess \_\_\_\_\_

Astringency \_\_\_\_\_

Other \_\_\_\_\_

**Overall**

Classic Example \_\_\_\_\_

Flawless \_\_\_\_\_

Wonderful \_\_\_\_\_

Not to Style \_\_\_\_\_

Significant Flaws \_\_\_\_\_

Lifeless \_\_\_\_\_

**Feedback**

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the brewer.

\_\_\_\_\_

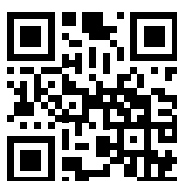
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**Judge Score**

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BJCP.ORG



# CRAFT BEVERAGE NEWS



## HELDERBERG MOUNTAIN BREWERY FALL NEWS - EAST BERNE, NY -

Brewery Founder, Mike Wenzel tells True Brew, "Our 2024 music season continues every Saturday afternoon from 4 - 7 PM through the beginning of October. The fall season is a great time of year to visit the Albany Hilltowns! Visit our local parks for some hiking and enjoy the fall foliage! After you have enjoyed all that the area has to offer, stop in at our Tap Room for some great music, food, and locally handcrafted beers! We have an exciting September and October all lined up for you at the Tap Room, with live music and food trucks on Saturday afternoons. See the calendar of events pages in this issue of True Brew for our scheduled events."

"Look for new beers such as our Escarpment Amber Lager and our much-awaited Wendelstein Oktoberfest release!," Wenzel continues. "Popular seasonal Pumpkin Blonde Ale will also be making a return as we ease into the fall season. Finally, Brush Hog Brown Ale is back! You have been asking for it and we've brewed up more, so stop in the Tap Room for a pint! On tap, we offer 12 different styles of beer. We also offer NY crafted wines, ciders, and spirits. Our goal is to have something for everyone. We offer our brews to go in select 4 packs of 16 oz. cans. Crowler and growler fills of your favorite HMBC brews are also available."

"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!"

## FALL INTO FESTIVALS

### AT INDIAN LADDER FARMS - ALTAMONT, NY -

From pumpkin picking to cider sipping, Indian Ladder Farms is excited to announce a bushel of fall activities perfect for the whole family.

What pairs better with a crisp fall day than a refreshing beverage? Indian Ladder Farms Cider & Brewery will be serving up seasonal sips that perfectly complement the autumn events. Whether you're raising a glass of Cider Donut Cider or toasting with a stein of refreshing Traktor pilsner, their brews are sure to put you in the "spirit" of the season.

"We're thrilled to welcome everyone back to the farm for another season of fall fun," said Laura Ten Eyck, Manager at Indian Ladder Farms. "This year, we've put together a lineup of activities that celebrate everything we love about autumn—from apples to pumpkins and cider doughnuts to music and



Of course, the return of Mr. Pickle is a must. The unique gose is brewed with pilsner and spelt and mash hopped with ILF Helderberg. It's traditionally spiced with sea salt and coriander from the ILF Biergarten and co-fermented with homemade pickle brine. It's then "dry hopped" with a bushel of cucumbers from Barber's Farm in Middleburgh, and fresh dill from the Biergarten. Mr. Pickle holds a 4% ABV. New this year is the introduction of Mr. Pickle's partner, Mrs. Pickle, a cider made with fresh New York State cucumbers and dill. It has a peaceful aroma of cucumber with a nice light pickle finish on top of a fresh crisp cider. The cider has a 7.7% ABV. Mr. Pickle is a fan favorite, and patrons are encouraged to come early to make sure they get a taste.

Picklepalooza is nothing without its pickles, and DeFazio's will not disappoint in the Pizza Garden.

The world famous pizza makers will have pickle pizza, pickled chicken wings, cucumber salad, and Italian street corn. ILFCB will host a menu of a Pickle BLT, a pickle platter, and burrata with a pickled fruit of choice.

As we approach the final months of 2024, skywatchers are in for a celestial treat with unique "moons" expected to grace the night sky. In September, the Harvest or Corn Moon will light up the skies, followed by October's Hunter's Moon, a time-honored signal for the start of the hunting season. ILF will host a full moon hike on Wednesday, September 18 and Wednesday, October 16 to view the supermoons on those nights. Both hikes begin at 6:00 p.m. Celebratory cocktails named after the respective moons will be available in the Biergarten's Tasting Room to mark the occasions as well.

On September 21, from 2:00 p.m. to 10:00 p.m., ILFCB will host Big Sky Fest, which is a concert with some of the best country artists in the region, including Riley Williams, The Vinny Michaels Duo, Margo Macero, and Big Sky Country. Advance tickets are \$15, and \$20 at the door. Children 12 and under are free. Tickets can be purchased online.

ILFCB has brought back Big Sky Lager in honor of Big Sky Fest, which will be available in cans, and on tap. It's an American Light Lager made with corn and hopped 100% with ILF Helderberg with an ABV of 4.7%.

On October 5, from 11:00 a.m. to 7:00 p.m., Indian Ladder Farms will host the upstate leg of The Hop Growers of New York Wet Hop Festival. This is an event that brings together brewers, hop growers, and enthusiasts to appreciate, learn, and celebrate New York State's hop industry. This event raises funds for the Hop Growers of New York, which is a nonprofit with a mission of being a resource for research, education, and best practices that impact the hop growers in NYS. The Hop Growers will host a contest where participants may vote for their favorite beer being offered during the festival, with an award being given to the winning brewery at the conclusion of the event.

Fan favorite Hawaiian Oktoberfest is scheduled for October 12 and 13 from 11:00 a.m. to 6:00 p.m., both days. Swingin' Palms returns to provide music all weekend, while patrons sip on their steinapples—cored out pineapples used as a glass for a draft beverage. Swingin' Palms Tropical IPA is back, as

# CRAFT BEVERAGE NEWS

well as pineapple mango Freaky Tiki Cider. New this year, Rhythm in My Lederhosen Märzen will be offered, which is an Oktoberfest-style beer. The master mixers in the Tasting Room are also working on a tiki cocktail that will be sure to transport you to the islands.

"Tall Mutha Shucka" Keenan Boyle returns to Indian Ladder Farms for the annually anticipated Oyster Fest on October 26 and 27 from 11:00 a.m. to 5:00 p.m. each day, in the Pizza Garden. Each year, Boyle makes the trip from Long Island with his sustainably farmed Stella Blue Point oysters for festival goers.

The beverage of choice for the weekend is the aptly named Tall Mutha Shucka, a chocolatey earthy stout made with fresh Maris Stella Blue Point oyster shells and pale, Munich, and German dark malts. It's hopped with Centennial and Crystal hops grown on the Farm and holds a 6.6% ABV.

Apple picking is available now with the tail end of some summer varieties and goes all season long with fall variety favorites like Macintosh, Honeycrisp, Cortland, Empire, Snapdragons and of course the #1 favorite, Gala. The farm encourages patrons and fall revelers to make good use of the Pick Your Own Hotline before coming out to the farm to know what varieties are available at which times. That number is 1-866-640-PICK. Information will also be available on the farm's website [www.indianladderfarms.com](http://www.indianladderfarms.com).

And on weekends during the picking season, hay rides will be offered throughout the orchards for families to enjoy. These rides will feature not only the beauty of the farming landscape and the orchards, but the breathtaking Helderberg Escarpment in the distance. Bring a blanket and cozy up to your loved ones while enjoying the fresh air.

As always, there will be plenty of apple, pumpkin, and harvest themed jams, jellies, spreads, and other products, always available in the Farm Store--of course including the farm's famous Cider Doughnuts. No apple season is complete without taking some home for the family to enjoy.

Pick Your Own Pumpkins should be available as soon as the pumpkins turn orange, in late September and October. Those interested should check the PYO hotline and website for updates and parking location information.



## 2024 ADIRONDACK BREWERY OKTOBERFEST CHARITY BLOCK PARTY BENEFITS BEN OSBORN FUND - LAKE GEORGE, NY

Get your stein hoisting arm ready and dust off your lederhosen and dirndls! Adirondack Pub & Brewery is back for a day of Bavarian entertainment, food, drink and festivities at the Adirondack Pub & Brewery's Annual Oktoberfest Charity Block Party, held on the Saturday after Columbus Day (October 19) from 1 to 5 p.m. on Sewell Street right outside the Pub. This 21+ event is a true block party with Sewell Street blocked off to make space for a stage right on the street. Fill your stein with samples of our signature Oktoberfest beer, ciders and other Adirondack Brewery beverages, plus enjoy a great selection from guest craft beverage producers.

### A Celebration with a Cause

Not only will you enjoy a day full of Oktoberfest traditions, but you'll also be contributing to a worthy cause. A portion of the proceeds from this year's Oktoberfest Block Party will benefit the Ben Osborn Fund, a local charity dedicated to helping children in need. The Benjamin D. Osborn Memorial Fund, Inc. is a non-profit 501(c)(3) organization aimed to support youth with "NEED." This fund was created in loving memory of CPL Osborn who was killed in Afghanistan, June 15, 2010, while serving in the United States Army during Operation Enduring Freedom. For more information about this impactful organization, please visit their website at [BenOsbornFund.org](http://BenOsbornFund.org).

### What to Expect at Adirondack Brewery Oktoberfest

This year's Oktoberfest is packed with activities and entertainment for everyone (21+). Here's what you can look forward to:

- Nonstop Polka Music: Get ready to dance and sway to traditional polka tunes all day long.
- Adirondack Brewery Beer Garden: Sample the finest beers from Adirondack Brewery, along with offerings from guest breweries across New York State.

- Delicious German Fare: Feast on bratwurst, knackwurst, weisswurst, and potato pancakes, all while taking in the festive atmosphere.

- Games and Contests: Test your strength with keg tossing, join the stein hoisting competition, or show off your skills in the cornhole tournament. Plus, don't miss the Dancing Chicken!

- Costume Contest: Don your best Oktoberfest attire and head to the main tent at 3:00 PM for a chance to win prizes.

- Endless Beer Sampling: Enjoy unlimited samples of beer, cider, wine, and more.

- Fall Foliage: Take in the breathtaking beauty of Lake George's autumn scenery as you celebrate.

### Ticket Perks

Your entry ticket to the Adirondack Brewery Oktoberfest includes a complimentary Oktoberfest-branded 5 oz. Sampler Stein, a \$15 Food Voucher (also included in Designated Driver tickets), unlimited sampling of beer, cider, and wine, and access to all games and contests throughout the day.

### Important Information

- Age Requirement: Please note that this is a 21+ event. A valid US driver's license, military ID, or passport is required for entry.

- Parking: Free parking is available at the High Peaks Distilling/Biscotti Brothers lot at 1 Canada Street.

- Refunds: Refunds are available up to 7 days before the event. We strongly recommend arranging for a Designated Driver or safe travel options, such as Uber, Lyft, or local cabs.

### Additional Notes

- Pets: While we love pets, they are not allowed at the event.

- Coolers: No coolers or lawn chairs are permitted. There will be plenty of high-quality beverages available for sampling.

### Family-Friendly Options

If you're looking for a family-friendly Oktoberfest experience, be sure to check out our Lake George Village Oktoberfest Celebration on Columbus Day weekend — October 11-13, 2024 — on Canada Street. For more details, visit [lakegeorgeoktoberfest.com](http://lakegeorgeoktoberfest.com).

Join us for a day filled with Oktoberfest traditions, great food, lively music, and the beauty of Lake George in the fall.

**Prost!**

# CRAFT BEVERAGE NEWS



## FIDDLEHEAD BREWING COMPANY CONTINUES ITS IMPRESSIVE GROWTH TRAJECTORY - SHELburnE, VT

- After closing out 2023 as the 28th largest producer of craft beer by volume, Fiddlehead Brewing Company is keeping their momentum going, finishing the first half of 2024 with continued significant growth in both on- and off-premise.

With Q1 and Q2 complete, Fiddlehead Brewing Company sales depletions are up 20% and overall revenue is up 15%. Maintaining this pace of growth following the 22% growth the independently owned brewery saw during 2023, is notable. At a time when the craft beer segment's growth is significantly slow, Fiddlehead Brewing Company stands out as one of few exceptions in the industry.



According to Northeast Food NIQ Scan Data YTD, Fiddlehead Brewing Company is the #8 Craft brand family, growing 28% in dollar sales and outpacing total Craft in general which is growing at a rate of only 1.6%. Fiddlehead continues to be the fastest

growing brand family among the top 40. Across Northeast Food, Fiddlehead is the #1 largest growth craft brand overall, adding the most dollar sales growth to the segment.

The growth continues to be fueled by the brewery's widely popular flagship beer, Fiddlehead IPA. Across the Northeast, Fiddlehead IPA jumped to the #2 IPA brand, growing 21% in dollar sales. This growth is driven by IPA 12pk which saw a 34% in percentage of sales over the first half of the year. In addition, IPA 12pk are the #1 12pk-12oz IPA SKU in this region. Nationally, according to Total US NIQ Scan Data YTD of all craft 12pk cans (top 30 brands), Fiddlehead IPA 12pk have the second highest velocity (\$/pt of ACV) in the country. In addition to these impressive package numbers, Fiddlehead draft has grown 10% YTD and accounts for 45% of the company's sales.

The company's Second Fiddle Double IPA also continues to climb the ranks, now a top 20 IPA brand with +56% increase in dollar sales. In 2023, Fiddlehead released an imperial version of its IPA, adding a third brand to the company's 19.2 portfolio. All brands of Fiddlehead 19.2's combined are growing with a 216% increase in dollar sales.

Fiddlehead Brewing Company owner Matt (Matty O) Cohen, is excited about the most recent sales data. "I think what energizes us the most," says Cohen "is that our brand is competing with and outperforming many national brands despite our limited 10-state footprint. The growth that we are seeing in the first half of the year comes without adding any new markets and without any new SKUs. It shows us that where Fiddlehead is sold, customer commitment is deep, sustained and growing. We continue to honor that consumer commitment by maintaining our promise to provide cold-stored, fresh beer brewed with the highest quality standards."

The Vermont based brewery has added an additional 50,000 barrels of capacity providing the infrastructure to continue to support its record growth



## SEVEN POINTS BREWING UPDATES -

**SCHENECTADY, NY** Seven Points Brewing and Stella Pasta Bar's Head-Brewer tells TBM, "We have been busy here at 237 Union Street! We've been remodeling, revamping, and have finally reopened our large upstairs venue as the "Van Dyck Music Lounge", to pay homage to the history of the building. With a private bar and seating capacity for 170 people, we've already got a few small shows and events under our belt, and we're kicking things up with comedy shows, open mic nights, our first drag show, and the return of full ensemble jazz to honor the roots of the venue."

"In other news, we'll be teamed up with our fellow Schenectady County brewers from 9/17-9/22 at Proctors theater serving up brews during the run of Some Like it Hot!

"Brew-wise we're in full-seasonal mode with our "Beckenbauer" German Lager making its return (5% Marzen style) and our "Pumpkin Smasher" Ale returning as well. (5% spiced ale). Come check us out!"

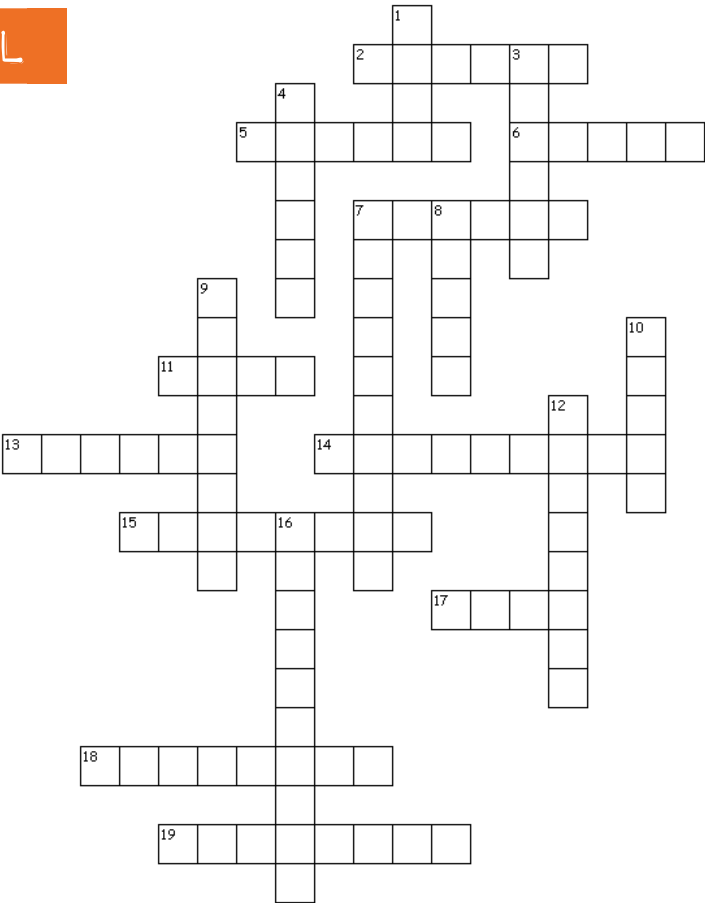




BACK TO SCHOOL

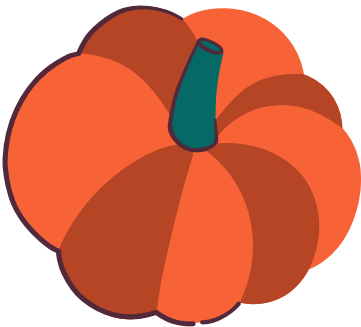
ACROSS

- 2. BIN TO OVERFILL WITH LAUNDRY
- 5. PARTY WITH BEER ON TAP
- 6. SET THE \_\_\_\_ CLOCK
- 7. PRIMARY CAFFINE SOURCE
- 11. CARVE YOUR NAME INTO IT
- 13. PORTABLE COMPUTER
- 14. SHIELDS LIGHT/PARTY HEADWARE
- 15. SNACK CARRIER
- 17. PARTY WEARING LINENS
- 18. FILLED WITH FACTS
- 19. NOT JUST A SAPPY MOVIE



DOWN

- 1. HANG POSTER/BOUND YOUR ROOMMATE
- 3. GETS RID OF THE PAST
- 4. #2 WRITING UTENSIL
- 7. MATH CHEATING TOOL
- 8. UNCOMFY COUCH/BED
- 9. COLLEGE DRINKING GAME
- 10. NOODLES FOR THE COOKING IMPAIRED
- 12. VESSEL FOR HAULING BOOKS
- 16. OUTSIDE NOISE OUT/MUSIC IN



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

- |            |           |
|------------|-----------|
| ALARM      | KEGGER    |
| BACKPACK   | LAMPSHADE |
| BEERPONG   | LAPTOP    |
| CALCULATOR | LUNCHBOX  |
| COFFEE     | NOTEBOOK  |
| DESK       | PENCIL    |
| ERASER     | RAMEN     |
| FUTON      | TAPE      |
| HAMPER     | TEXTBOOK  |
| HEADPHONES | TOGA      |



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

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