

ATL: AROUND TOWN LIVING  
Local Holiday Hotspots

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HOLIDAY 2022, ISSUE 3  
November & December • Bi-monthly  
ATLANTA/GEORGIA

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Peter Kiley Talks  
"Last Will & Testament"

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Our Editors'  
Holiday Beer Picks

## DRINKING BEYOND BEER

Noteworthy Georgia-Made  
Beverages

## BREWERY TOUR

A Steady Hand is Brewing  
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Atlanta Restaurant Impresario  
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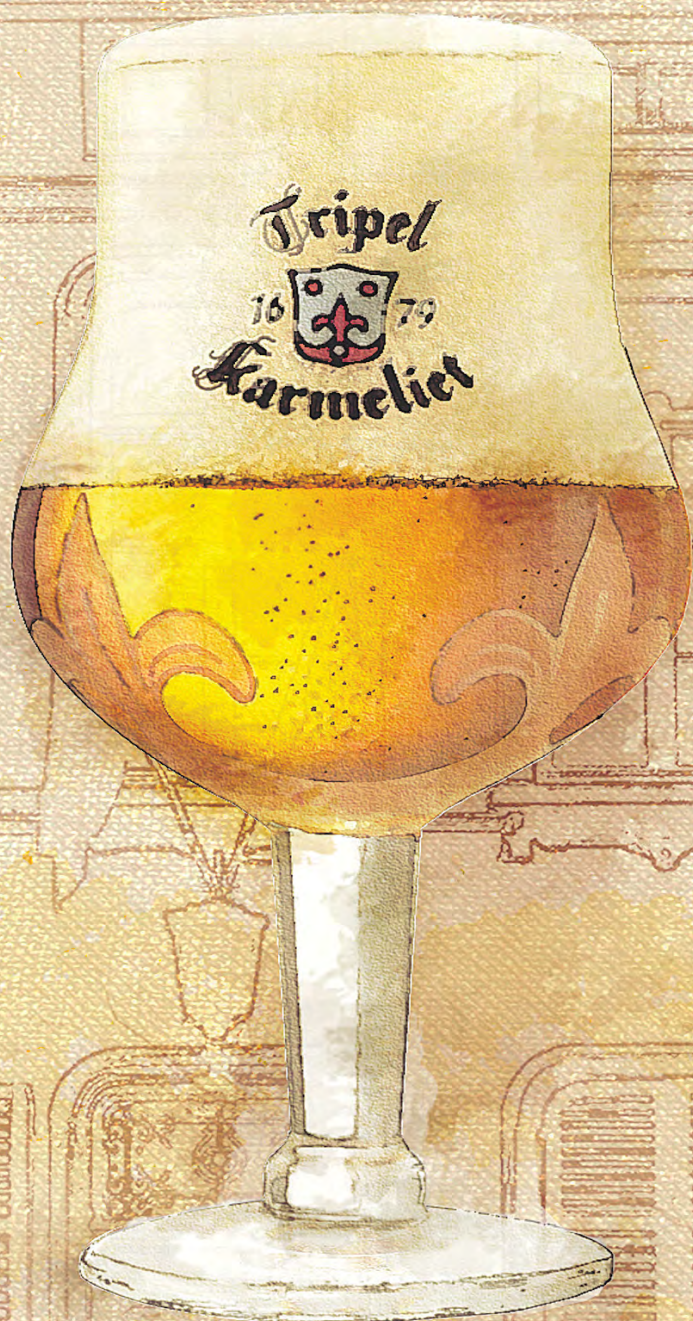
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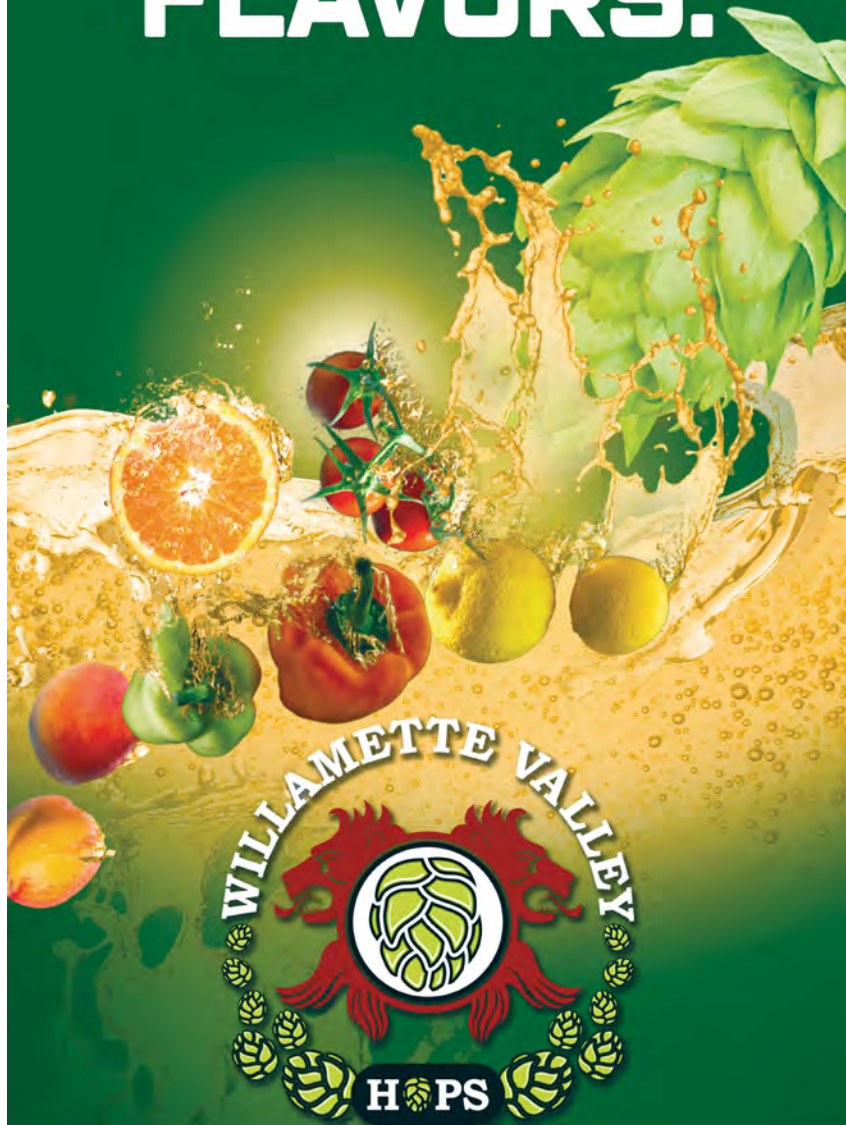
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## ATLANTA/GEORGIA

HOLIDAY 2022, ISSUE 3

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**ON THE COVER:** Kraig Torres, the pioneering Atlanta area entrepreneur and restaurateur behind Hop City, Boxcar, and Barleygarden Kitchen and Craft Bar, joins us to discuss his career, how the beer scene has changed over the years as well as what classic beer styles he wishes got a bit more attention in the marketplace following the rise of sours and hazy IPAs.

# OFFICIAL REVIEW

The Official Review is conducted in a single-blind tasting format that adheres to the Beer Judge Certification Program 2021 Style Guidelines. This method provides the best opportunity to rely on facts and to avoid favoritism, ensuring a level playing field for all brewers. It serves both the industry and the consumer to have unbiased and objective scores from qualified experts.

In an effort to provide the most credible evaluations, The Beer Connoisseur hand-selects judges with a minimum BJCP ranking of “National” or Master Cicerone®. Judges are required to work with an assistant that handles beer prior to evaluation, and breweries are not allowed to solicit judges directly.

In the single-blind tasting format, judges are presented with a chilled, properly poured beer and given its style category. Scoring is then done on the following basis using a 100-point scale: Aroma (24 points), Appearance (6 points), Flavor (40 points), Mouthfeel (10 points) and Overall Impression (20 points).

**The score breakdown is as follows:**

- 100 to 96: World Class – You need this beer in your life.
- 95 to 91: Exceptional – Don’t hesitate.
- 90 to 86: Very Good – A brew to savor.
- 85 to 75: Average – Somewhat unimpressive.
- 74 and below: Not Recommended – Just walk away.

## READ REVIEWS ONLINE

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## MEET OUR JUDGES

Read each judge’s full body of reviews online at: <https://BeerConnoisseur.com/Judges>

**Brad Darnell**  
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San Diego, CA

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Grand Master II  
Shelton, CT

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National  
Durham, NH

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**Mike Castagno**  
Master  
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Waynesville, NC

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National  
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Brighton, CO

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National  
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**Susan Ruud**  
Grand Master IV  
Hardwood, ND

**Tracy Hensley**  
National  
Tualatin, OR



Pat Mulloy, National

Judges are certified through the Beer Judge Certification Program (BJCP) or have achieved the level of Master Cicerone® with the Cicerone® Certification Program.

# The Best Beer & Breweries Awards

Each year in December, we tally the year's highest-scoring beers, ciders and meads evaluated in the Official Review and combine them into a list of the finest examples. We publish this list in the January magazine edition called "The Beer in Review."

This annual edition features the top-rated 150+ beers of the year with judge's notes, as well as feature-length stories on the World Class-rated beers with Brewer Q&As, judge's second opinions and full-color photographs of the beer and brewer to showcase these outstanding brews. We then award the 3 breweries that received the collective highest-scoring beers of the year.

## Ratings & Awards Seals For Brewers

<https://beerconnoisseur.com/ratings-awards-seals>

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# Beer Acquisition for Review

The purpose of the Official Review is to provide independent, unbiased and professional evaluations of adult beverages so that consumers, retailers and beverage distributors can make informed purchasing decisions.

It is our hope that the makers of these beverages find either validation of the quality of their work or find valuable insight so that they can make adjustments to recipes and production processes to improve their products.

*The Beer Connoisseur* finds that the ideal samples to evaluate are those that are fresh from a brewery's production facility. Beverages at this final production stage are the true representation of how the makers intend their beverages to be enjoyed by the consumer. In order for us to evaluate samples at this production stage requires brewer cooperation in order to ship samples to our designated judges' assistants who receive, store and prepare them for the judge's blind evaluation.

This process is labor-intensive, which limits our ability to review a large number of brands annually.

*The Beer Connoisseur* is inundated with breweries worldwide

requesting that their products be reviewed by our publication. Considering our limited review capacity (and to allow for diverse brewery participation), we have established minimum requirements for sample submissions.

Breweries that maintain an annual subscription to *The Beer Connoisseur* magazine are guaranteed two sample submissions annually to the Official Review.

Breweries, cideries and meaderies may join our Brewery Trade Program. One membership benefit is being allowed unlimited brand submissions to the Official Review annually. The revenue from trade memberships allows us to expand our capacity to review more brands.

In order to fulfill our own magazine story requirements, our editors are sometimes unable to acquire specific beverages to be reviewed directly from a brewery's production facility. In these instances, our editors will acquire the beer via various methods including purchasing the beverages from a local retailer. We encourage increased brewer cooperation to avoid reviewing in-market samples.

# Buyers Guide

Many, but not all of the beverages covered in the publication are available for purchase in the greater metro Atlanta area or in the state of Georgia. The most common interest we receive from readers is wanting to know where they can be purchased.

The most useful tools to find accurate availability information are breweries' Beer Finders located on their websites. For your convenience, we have included QR codes alongside the beverages we discuss herein linking to the corresponding Beer Finder for beverages recommended.

Unfortunately, not all breweries offer a Beer Finder. In these cases we typically recommend calling the brewery and they can recommend retailers that carry their products. The QR codes for these cases link to the breweries' websites for fast access.

We also provide the following rarity categories in order to provide you a general understanding of the product's availability in the market.

**Common** - Mass distribution. Available in various formats such as bottles, cans, kegs, taprooms,

on- and off-premises retailers and brewery taprooms in various markets.

**Uncommon** - Wide distribution with limitations such as seasonality and geographic exclusivity. Available in various formats such as bottles, cans, kegs, taprooms, on- and off-premises retailers and brewery taprooms in various markets.

**Rare** - Limited distribution with limitations such as seasonality, limited geographic exclusivity. Available in limited formats such as bottles only, cans only, partial kegs, taprooms, exclusive on- and off-premises retailers and a few brewery taprooms only in limited markets.

**Ultra Rare** - One-off special releases with extreme geographic exclusivity at on- or off-premises retailers or brewery-only taproom distributions. These beverages are produced only once or are currently being aged in a beer cellar.



KBS (Rated 96)  
Founders Brewing Co.  
Grand Rapids, MI

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## BREWERY / CIDERY / MEADERY

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Back East Brewing Co, CT  
Beat Culture Brewery, FL  
Belching Beaver Brewery, CA  
Big Boss Brewing Co, NC  
Breckenridge Brewery, CO  
Bullfrog Brewery, PA  
Cape May Brewing Co, NJ  
Church Street Brewing Co, IL  
Dry County Brewing Co, GA  
East Brother Beer Co, CA  
Evil Genius Beer Co, PA  
Flying Dog Brewery, MD  
Founders Brewing Co, MI  
Garage Brewing Co, CA  
Georgia Beer Co, GA  
Ghost Hawk Brewing Co, NJ  
Gnarly Barley Brewing Co, LA  
Grand Canyon Brewing Co, AZ  
Heathen Brewing, WA  
Highland Brewing Co, NC  
Lawson's Finest Liquids, VT  
Low Road Brewing, LA  
Metazoa Brewing Co, IN  
Miel Brewery & Taproom, LA  
Monkey Wrench Brewing, GA

Mother Earth Brew Co, CA  
Motorworks Brewing, FL  
New Realm Brewing, GA  
Night Shift Brewing, MA  
Odell Brewing Co, CO  
pFriem Family Brewers, OR  
Radeberger, Germany  
Reformation Brewery, GA  
Seismic Brewing Co, CA  
Social Fox Brewing, GA  
Star Beer USA, CA  
StillFire Brewing, GA  
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Suwanee, GA

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Up on the housetop... I hear those sleigh bells jingling, ring-ting-tin-gling... with chestnuts roasting on an open fire!

The holidays bring joy via its songs, its celebrations, its food and its beverages, and it is with overflowing joy myself that I introduce this issue to you, dear readers, *The Beer Connoisseur's* Atlanta/Georgia print edition for the holidays!

We've got a stuffed stocking full of stories and goodies for good girls and boys, whether you be a diehard beer fan or someone who just dabbles in the arts of imbibing a quality brew.

Our cover story profiles pioneering Atlanta area restaurateur and craft beer retail expert Kraig Torres, who has reshaped the bottle shop market in the region with Hop City, while also opening up some highly successful restaurants in the form of Boxcar and Barleygarden. Owen Ogletree sat down with the jet-setting entrepreneur to discuss his efforts in the area.

We have an interview with Nicole Swofford, Events and Beverage Manager for McCray's Tavern, who details some of the upcoming events at the restaurant while also delving into some of the trends she's seen over the past year.

Jim Dykstra is back with a story called Drinking

Beyond Beer, which details some of the non-beer beverage companies that are located in Atlanta and beyond, including Arden's Garden, Kava Mama, Old Fourth Distillery and more. Jim also profiles two notable businesses in metro Atlanta, including New York Butcher Shoppe, a chain butcher that's slinging high-quality meats near you, and Distillery of Modern Art, a fascinating distillery-turned-gallery that features a space for local artists to share their work – including on liquor labels!

This issue's Around Town Living story details a bevy of fun spots to explore during the holiday season, including PuttShack, the Atlanta Botanical Gardens as well as Zoo Atlanta's unforgettable IllumiNights.

As always, this issue features a selection of "What We're Drinking Now," which highlights some wonderful brews that we've reviewed in years past – this time focusing on rich holiday styles that will pair well following a post-Thanksgiving family hangout or with cookies left out for Santa (he won't notice, right?).

Beyond that, we detail the fun sports, music, arts, entertainment and beer/spirits events near you that are sure to have your yuletide spirit peaking at just the right time.



Chris Guest - Managing Editor

Finishing up the issue is a brewery tour of Steady Hand Beer Co. and a Brewer Q&A featuring Monday Night's Peter Kiley discussing the delectable barrel-aged beer Last Will & Testament.

We sincerely hope you have a wondrous holiday season full of all of life's pleasures, and we hope that this issue guides you through the season and into the new year.

**Happy Holidays!**

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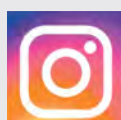
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STORY BY: Chris Guest

# BEER RECOMMENDATIONS



A yuletide classic out of San Francisco, this rich and hearty winter seasonal has been spreading holiday cheer since its inception way back in 1975. Anchor is the primogenitor of modern American craft beer, so it's fitting that this list kicks off with a beer from the brewery that is responsible for the modern IPA (Liberty Ale). Anchor Christmas Ale delivers a smorgasbord of holiday flavors and aromas – ranging from dark chocolate, fresh coffee, toasted marshmallows and even a light touch of graham cracker. This beer is perfect for sharing with friends and family at the holidays, as it's a real crowd-pleaser.

**CHRISTMAS ALE – RATED 88**  
**ANCHOR BREWING CO.**  
San Francisco, CA



**W**arm weather is in the rearview and cool temperatures abound – winter is right around the corner, bringing with it all of the fun family get-togethers and “friendsgivings” that make the holiday season joyful.

Speaking of joy, beer is one thing that we're thankful for during the holiday months of November and December and the lovely selections in this issue are what we've been imbibing recently as we head into the holiday season. So, if you're a beer fan in Georgia these seasonal selections are sure to keep your holidays merry and bright and your glassware full of high-quality craft beer in a bevy of styles.

Read on to explore What We're Drinking Now during the holiday months of 2022!

Photos Courtesy: Respective Brewery  
Anchor Brewing Photo By: Danny Green



**FIVE WEEK SAIL – RATED 87**  
ARCHES BREWING  
Hapeville, GA

A strong Baltic porter from a pioneering lager-focused Georgia brewery, this rich and roasty brew tips the scales at over eight percent ABV and is chock-full of lovely flavors and aromas that fit the holiday season beautifully. Notes of plum, moderate chocolate elements and toasted malt highlight this rewarding and satisfying brew, which would pair well with a Thanksgiving feast or as a late-night snack with some of Santa's pilfered cookies (he won't notice, he's already got enough on his mind).



**DRAGON'S MILK – RATED 93**  
NEW HOLLAND BREWING CO.  
Holland, MI

While the name may not be as seasonal-sounding as others on this list, this year-round release from New Holland Brewing Co. is one of its best-known brands – and for good reason. This barrel-aged beauty is a wondrous brew with a bevy of complex flavors and aromas. According to the brewery, “the term Dragon's Milk has been used throughout the ages to describe potent ales and elixirs worthy of celebration – a reward at the end of the journey.” That seems fitting for a brew to be imbibed during the holidays, as the final few months of the year serve as a wrap-up for the year that was – and this beer is sure to put a lovely bow atop the end of 2022.



**HOLIDALE – RATED 93**  
BRECKENRIDGE BREWERY  
Littleton, CO

This Colorado classic is not quite as widespread as the brewery's more readily available Christmas Ale, but this barrel-aged seasonal brew will make holiday cheer levels skyrocket after a few sips. A fairly strong and boozy creation, Breckenridge's Holidale delivers a piquant alcohol heat alongside delectable flavors of raisins, honey, caramel and light floral notes. Gently nestle this one under the Christmas tree, and the beer fan in your life will swoon with delight – and so will you if you drink this one down too quickly!



**KBS – Rated 96**  
**Founders Brewing Co.**  
**Grand Rapids, MI**



Uncommon  
Find this Beer

A formerly difficult-to-find barrel-aged creation from one of the most well-known craft breweries around, Founders KBS is now regularly available at major retailers, bottle shops and even grocery stores. While the rarer renditions of Founders Kentucky Breakfast Stout still demand the label of “whale,” the baseline version is now quite accessible – which is frankly a good thing, as this beer is truly special, and deserves to be imbibed by anyone who claims to be a beer fan. Rich, velvety, chocolaty and downright delicious, Founders KBS is the perfect beer for the holidays. It’s been a long year, so why not treat yourself to one of the most sumptuous beers ever produced?



**Destress Express – Rated 94**  
**Georgia Beer Co.**  
**Valdosta, GA**

It’s standard to leave milk and cookies for Santa Claus on Christmas Eve night, correct? Well, here’s a more adult option for the overworked Kris Kringle – leave a glass of this delightfully smooth coffee milk stout next to some cookies and it will provide a double whammy of joy for the jovial St. Nick while he completes his rounds on his busiest night of the year. This 5.6% ABV dark beer will give Santa a little “hair of the reindeer” as he busts his bowlful of jelly to get toys to all the good girls and boys, while also providing a light jolt of coffee for a quick energy burst. Don’t worry, Mr. Claus, Valdosta’s Georgia Beer Co. has your back!



Uncommon  
Contact Brewery

**Hardywood Gingerbread Stout**  
**– Rated 92**  
**Hardywood Park Craft Brewery**  
**Richmond, VA**



Rare  
Find this Beer

Christmastime brings with it many wonderful things: lovely spruce trees in front windows, thoughtful gifts from people you care about, good times with friends and family and – lest we forget – gingerbread. Hardywood Park Craft Brewery in Richmond, Virginia is known for a variety of Christmas-themed beer releases, but the one that started it all is its Gingerbread Stout. This limited holiday release conveys a smooth, velvety mouthfeel along with an intriguing flavor evolution that includes milk chocolate and vanilla, honeycomb and cinnamon all leading to an intriguing snap of ginger in the finish. A true original, this is one Christmas beer you won’t want to miss.



**Departed Spirit – Rated 89**  
**Three Taverns Craft Brewery**  
**Decatur, GA**



Rare  
Find this Beer

“You will be haunted,” resumed the Ghost, “by three spirits.” “I—I think I’d rather not,” said Scrooge. Those lines from Charles Dickens’ *A Christmas Carol* do not refer to Three Taverns’ Departed Spirit, because if they did, old Ebenezer would’ve instead said: “O such glorious news! Thank ye, Jacob; thank ye!” This aged rendition of the brewery’s Theophan the Recluse Belgian-style imperial stout was kept in eight-year-old bourbon barrels – infusing the base beer with notes of vanilla and a rich woody character. Perfect for enjoying a fun holiday evening, or pondering your Christmas past, present and future.



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# HOP CITY'S KRAIG TORRES: ATLANTA RESTAURANT IMPRESARIO AND CLASSIC BEER STYLE DEFENDER

STORY BY: Owen Ogletree PHOTOS COURTESY: Hop City



**The founder of Hop City Beer & Wine, Barleygarden Kitchen & Craft Bar and Boxcar knows how to create a successful business – as well as keep them thriving despite swift changes in the industry. Owen Ogletree talks to this pioneering Georgia beer industry veteran about his storied career.**

**A**tlanta-based craft beer entrepreneur Kraig Torres graduated high school in 1986 and fancied himself a "beer expert" because he drank Moosehead. A stint in the Coast Guard took this New Jersey kid to England, Ireland, Germany and Australia, where he marveled at the extraordinary diversity of world beer styles and pub cultures. Long before Untappd, Torres hauled around a notebook where he recorded the name of each new beer he drank.

Torres' travels sparked a passion for craft beer that motivated him to open four impressive craft beer-focused outlets in Georgia and one in Alabama. In his Coast Guard days, Torres never imagined that craft beer would provide him with a new career.

After moving to Atlanta in 1994 for brief stints in the insurance and stock brokerage fields, Torres longed to start his own business. A visit to a craft beer store in Asheville, North Carolina, motivated him to formulate a business plan for his own Atlanta craft beer outlet that would also sell bottled wines and homebrewing supplies. In 2009, Hop City Beer & Wine opened its doors on Marietta Street near downtown Atlanta. It took a couple of years to build recognition and make the retail shop successful, but Torres learned much from the process.





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When Torres began scouting locations for a second Hop City, a friend told him about the opportunities available in Birmingham, Alabama. Skeptical at first, Torres made the two-hour drive to Birmingham to scope out the craft beer possibilities. "I quickly realized the area was hungry for a craft beer and wine retail outlet," he recalls. "In those days, Piggly Wiggly was the retail beer leader in the area. We opened Hop City Birmingham in 2012. After a difficult and stressful opening, the new store proved an instant success."

What caused the stressful Birmingham opening? In 2012, Alabama still classified homebrewing as an illegal hobby. When applying for his Birmingham Hop City permit, Torres explained to an Alcoholic Beverage Control (ABC) Board chief

that he wanted a corner of his store stocked with some grains, hops and yeast. No homebrewing instructions or books would be sold. Reluctantly, the ABC chief agreed that this seemed legal. A few weeks later, when Torres returned to the ABC offices to pick up his license, the new chief told him, "Boy, you know homebrewing is illegal in the fine state of Alabama."

The next morning, armed ABC officers showed up at Hop City Birmingham in a van and confiscated all the grain, hops and yeast from the shelves. The chief promised to return the next day with a bigger van, so Torres loaded up the remaining homebrewing supplies from the backroom storage area and stashed them at a local brewery. When the ABC officers returned and found no more supplies, they handed Torres his permit.

Torres realized suddenly that "lobbyist" had just become part of his job description. He proceeded to call local papers, radio stations and his Alabama congressman to relate his horror story. In no time, the subsequent outpouring of public support, along with the grassroots efforts of homebrew groups, helped homebrewing finally become legal in Alabama.

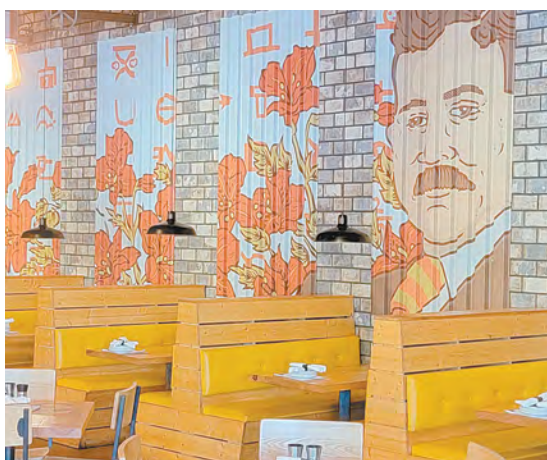
In 2011, Torres began exploring the possibility of selling growlers of draft beer at Hop City Atlanta. He and his liquor attorney examined the laws in detail and discovered a gray area that might allow

for growler sales. After much discussion, the Georgia Department of Revenue and the City of Atlanta signed off on growler sales. "We converted our Marietta Street cooler into a growler wall with 16 taps that very night," Torres recalls. "I was there until three o'clock in the morning, drilling holes in our cooler wall so we could begin selling growlers the next day. When we opened in the morning, there was a line outside the door."

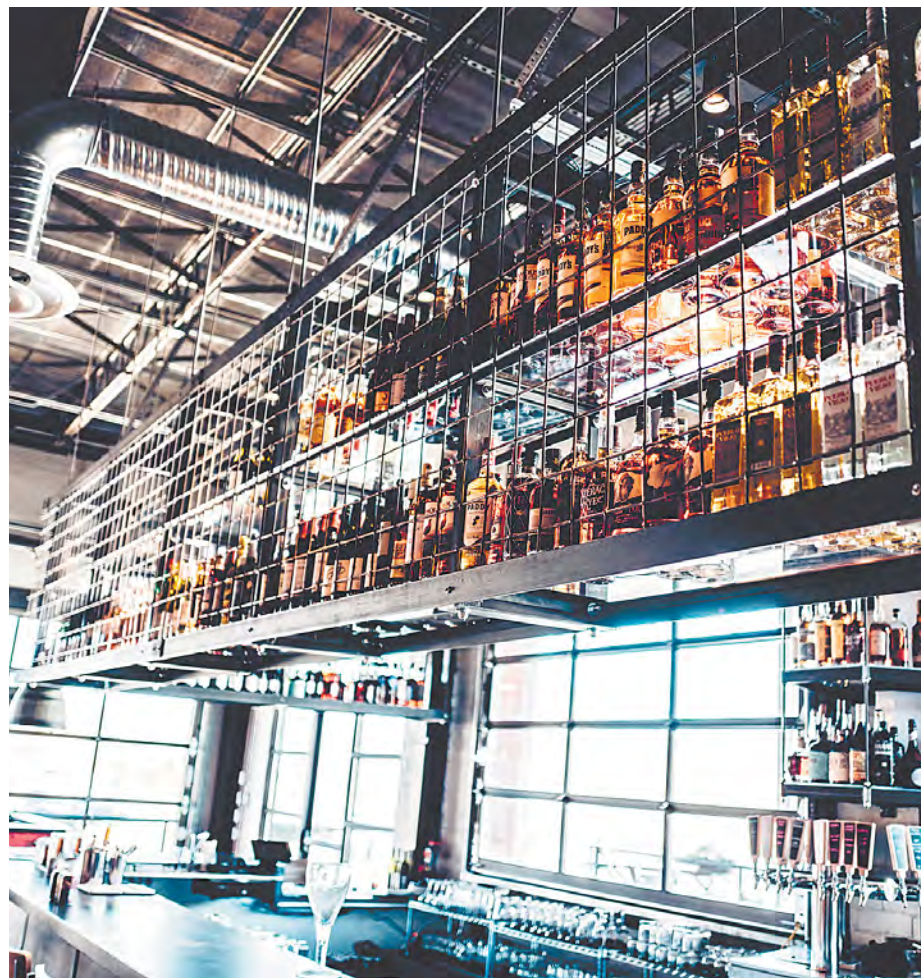
Strangely enough, Alabama allowed bars to fill plastic milk jugs with beer to take home. In 2012, when Torres asked state officials if he could sell sealed, sanitized glass containers of draft beer to-go, he was given the green light. He explains, "We equipped our Birmingham store with a wall of 66 taps as a large growler station, and the first guy to walk in the next day came up to the growler bar and asked for a glass of one of our draft beers. We thought, 'Oh, shit, what do we do now?' We had glasses from breweries, so I quickly figured out how much to charge per glass. We've been a bar ever since."

Torres' third location, Barley Garden Kitchen & Craft Bar, opened six years ago in Alpharetta, Georgia. Torres wanted a northern suburban outpost with a bar and retail space, but the chosen location was only 2,000 square feet. Torres remarks, "Alpharetta doesn't allow for bars. Only restaurants can serve alcohol. We had a small space, and we knew that the bar would pay our bills, so retail was out. I had

Photo Courtesy: Owen Ogletree







**Above:**  
Hop City Craft Beer  
& Wine Krog District

**Right:**  
Boxcar at  
Hop City West End

never owned a restaurant, but I felt the market was right. We hired a great chef and created an awesome, locally sourced kitchen and bar in the limited space. People loved it."

At the same time, Torres' lease was coming up for renewal at Hop City's original store on Marietta Street in Atlanta. Over the years, the location saw many things change for the worse regarding rent, traffic, parking and other external factors. Torres relates, "It was a difficult decision to close the Marietta Street location, but it was the right thing to do."

Meanwhile, Atlanta's upcoming West End complex had captured Torres' attention. Monday Night Brewing and Wild Heaven Beer were opening satellite breweries and taprooms in the White Street development buildings. "The rent was quite reasonable, so we carved out a large footprint with a perfect kitchen in the West End," says Torres. "Our Boxcar restaurant was designed as a slightly more upscale version of Barleygarden, with the restaurant constructed upstairs and a retail Hop City store and bar located on the lower floor."

Boxcar at Hop City West End evolved into a beautiful, welcoming dining space with plenty of free parking just steps from the Atlanta BeltLine. The store offers nearly 1,000 bottled/canned beer choices, more than 800 wines, 48 rotating draft beers and a full bar with craft cocktails. Patrons visiting the West End complex can also walk the grounds with open containers, sipping while exploring. The West End buildings also provide a home for Best End Brewing and ASW Whiskey Exchange, aka "Malt Disney World."

Somewhere along the way, Torres was talked into opening a Barleygarden restaurant/bar in the south Atlanta suburb of Fayetteville, Georgia. "There's a big movie campus right across the street where they film many of the Marvel productions," notes Torres. "We opened our Fayetteville spot around two years ago with 72 taps and a beer and retail wine space. We get film crew members and actors eating and drinking there almost daily."

Including the Hop City location in Atlanta's urban Krog District, Torres now boasts five businesses. "Making all this a reality was a grind," he recalls. "I worked 80-90 hours a week for years, but things are a bit calmer now. My favorite part of the job these days is working the floor and helping our customers. Getting people to try delicious beers is my passion."

Torres has seen much change and growth in the craft beer business over the years and expresses some concern about the industry's explosive growth. He explains, "There are so many fun breweries now, but the bulk of craft beer seems to have become sort of a corporate machine. It's harder for me to get enthusiastic about a brewery after a huge corporation buys it."

Craft beer has also changed stylistically in recent years. For example, when Hop City first opened, Torres found it challenging to get customers to try a classic style like saison. These days, he notes that it's difficult even to find a local saison. "No one seems to care about classic styles anymore," Torres laments. "I think what many people are now buying seems like the lowest common denominator in craft beer. Some of these trendy milkshake

IPAs, hazy IPAs and pastry/adjunct stouts can be okay, but I'm sometimes disheartened to see what most new breweries make. I would love for my brewery partners to be their own people and make more of the classic beers they love. Hop City will always be on board to promote and support these lovely classic beer styles and the breweries that produce them."



BEER LOVERS  
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## NEW YORK BUTCHER SHOPPE

*Providing Top-Quality Meats for  
Your Holiday Spread*

STORY BY: **Jim Dykstra** PHOTO COURTESY: **New York Butcher Shoppe**

**T**oday, businesses that once constituted the heart of a community are being flooded out by a swollen Amazon. Despite being one of the world's oldest professions, how many of us have a local butcher we can count on to slice and dice quality meats to an exacting standard? Enter NY Butcher Shoppe – an oasis of fresh meats, gourmet and specialty cheeses, wines and more in the heart of urban ATL.

Founded in 1999 by Billy D'Elia and family in the deli Mecca of Brooklyn, New York, the outfit quickly migrated to Mt. Pleasant, SC – an area distinctly lacking in quality full-service butcher shops. It didn't take long for business partners and repeat customers Jim Tindal and Todd Prochaska to recognize a perfect franchise model, and the pair began expanding NY Butcher Shoppe throughout South Carolina and into the Southeast.

"Our leadership vision is simple. To be the best butcher shop possible through second-to-none customer service and to be the place that people think of when they want a great home meal with family and friends," the duo claims on their website.

As a small-business with steady financial backing, NY Butcher Shoppe is able to maintain high quality standards

in both ingredients and customer service, quickly pivoting to meet needs of local clientele. As one customer described the business, it's less a grocery store or meat market than a "curated shopping experience." While the cost may exceed that of your local Piggly Wiggly, the uptick in flavor and grade of meat will be well worth the cost. Meats aside, many customers will pop in for the sides alone, which quickly remove any semblance of headache from meal prep.

Hand-cut certified angus beef steaks, sausages and stuffed chicken dishes, along with fresh seasonal vegetables, pastas, salads, dips, sauces and wines make it easy to serve an intimate family meal, or cater to large corporate events.

NY Butcher Shoppe has also locked down plans for those looking to stock their freezer in one go, offering packages ranging from the \$115 Times Square Package: 2 pounds tri-tip roast, 3 pounds chuck roast, 4 whole boneless skinless chicken breasts, 2 pork tenderloins, 2 pounds ground Angus beef, 4 center cut pork chops to the whopping Park Avenue Package, which features over 20 pounds of whole beef tenderloin, ribeye, certified Angus ground beef and boneless, skinless chicken breast, cut to order.

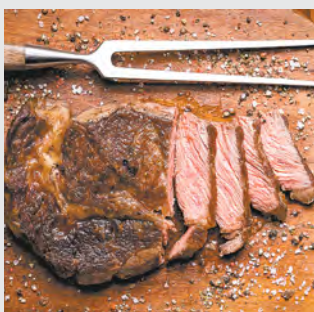
**The next time you're looking to impress with meats, visit any of Georgia's three locations.**

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## CHEF ELISSA OLIVER'S CHOCOLATE STOUT CUPCAKES ARE PERFECT FOR THE HOLIDAYS

While Christmas time might be more synonymous with that holiday's well-known affinity for cookies, these chocolate stout-infused cupcakes might have Santa reaching for these instead of his standard sweet treats!

Chef Elissa Oliver, a culinary arts instructor for an Atlanta-area high school, says that her rich, chocolate stout cupcakes are a perfect addition to a holiday table. "They've got a rich mocha taste, but aren't too sweet," says Oliver.

### CHOCOLATE STOUT CUPCAKES

Yields 24 cupcakes

- $\frac{3}{4}$  cup unsweetened cocoa
- 2 cups sugar
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- Pinch fine salt
- 1 12 oz. Three Stouts to The Wind coffee stout from Mutation Brewing
- 1 stick butter, melted
- 1 tablespoon vanilla extract
- 3 large eggs
- $\frac{3}{4}$  cup sour cream



1. Preheat oven to 350 degrees Fahrenheit. Lightly grease 24 muffin tins.
2. Whisk cocoa, sugar, flour, baking soda and salt together in a large mixing bowl
3. Combine stout, melted butter and vanilla in another bowl. Beat in eggs one at a time. Mix in sour cream until smooth.
4. Gradually mix the wet mixture into the dry mixture.
5. Divide batter equally between muffin tins. Fill each spot  $\frac{3}{4}$  full. Bake for 12 minutes.
6. Rotate the pans. Bake for another 12 minutes. Cupcakes should be nicely domed and set in the middle.
7. Cool cupcakes.



### CREAM CHEESE FROSTING

- One 8-ounce package cream cheese
- $\frac{3}{4}$  cup heavy cream
- 1 pound confectioners' sugar

Beat cream cheese with a hand or stand mixer on medium speed until light and fluffy. Gradually beat in heavy cream. Slowly mix in confectioners' sugar on low speed until smooth. Cover with plastic wrap and refrigerate. Top each cupcake with frosting and a dusting of cocoa.

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# BREW WITHOUT COMPROMISE



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*There are always new and interesting beverages being crafted in the state of Georgia. Read on to learn more about these terrific Georgia-made liquids that will have your taste buds tingling.*

STORY BY: Jim Dykstra PHOTOS COURTESY: Respective Producer



### Golda Kombucha

Kombucha scion Melanie Wade founded Georgia's first sparkling kombucha company in 2013 with a recipe inspired by her grandmother, Golda, who perfected her recipe in Blue Ridge for over 40 years. Today, Golda Kombucha's oak barrel-aged teas are available on tap, in ready-to-drink bottles, and in growlers at dozens of restaurants, bars and grocers throughout the Southeast, including in over 100 Kroger supermarkets and in several Whole Foods Markets.



### Kava Mama

Kava Mama is Atlanta's top producer of kava, a relaxing tea made from the root of pepper plant Piper Methysticum, safely consumed by the people of Polynesia, Micronesia and Hawaii for 3,000 years. Renowned for its relaxing, calming and focusing effects said to reduce stress, anxiety and muscle tension, kava has exploded in popularity. Kava Mama sources its ingredients from Vanuatu, Fiji and Papua New Guinea and prepares Atlanta's finest kava in the heart of downtown, where it is available to purchase from the company's headquarters.

### Cirrus CBD Beverages

Freshly launched Cirrus is Atlanta's premier sparkling CBD beverage manufacturer, featuring a range of tropical flavors and healthful ingredients such as Kata, a ginger and turmeric blend. All of its beverages are zero-calorie with no sweeteners and use a unique water-soluble CBD extract for the purest beverage possible. Currently available for purchase online.



### Arden's Garden

27 years ago, Arden Zinn began making fresh juices in her home kitchen to enjoy between family and friends, with the belief that fresh juice was a delicious way to live healthier. Soon after, she opened her first squeezing facility, driving door-to-door along with daughter Leslie and son Ed to deliver her healthy beverages to the masses. Now, with 16 retail stores around Georgia and placement in coffee shops along with most grocery and health food stores, Arden's Garden is Atlanta's leading juice manufacturer, making fresh juice five days a week in its two East Point processing plants. Juices, smoothies and shots are made with over 20 different fruits and veggies and the latest health-boosting ingredients.



### Atlanta Hard Cider Co. & Distillery

A destination cidery located in Marietta with 12+ ciders on tap, along with special barrel-aged offerings, cocktails made with its signature vodka and much more. Founded in 2017, Atlanta Hard Cider is the brainchild of Mark and Liz Deno, who spent years studying cider in the Pacific Northwest before bringing it back east. Now, its Georgia's top cider producer, featuring widespread retail placement in restaurants, grocery stores and bottle shops.

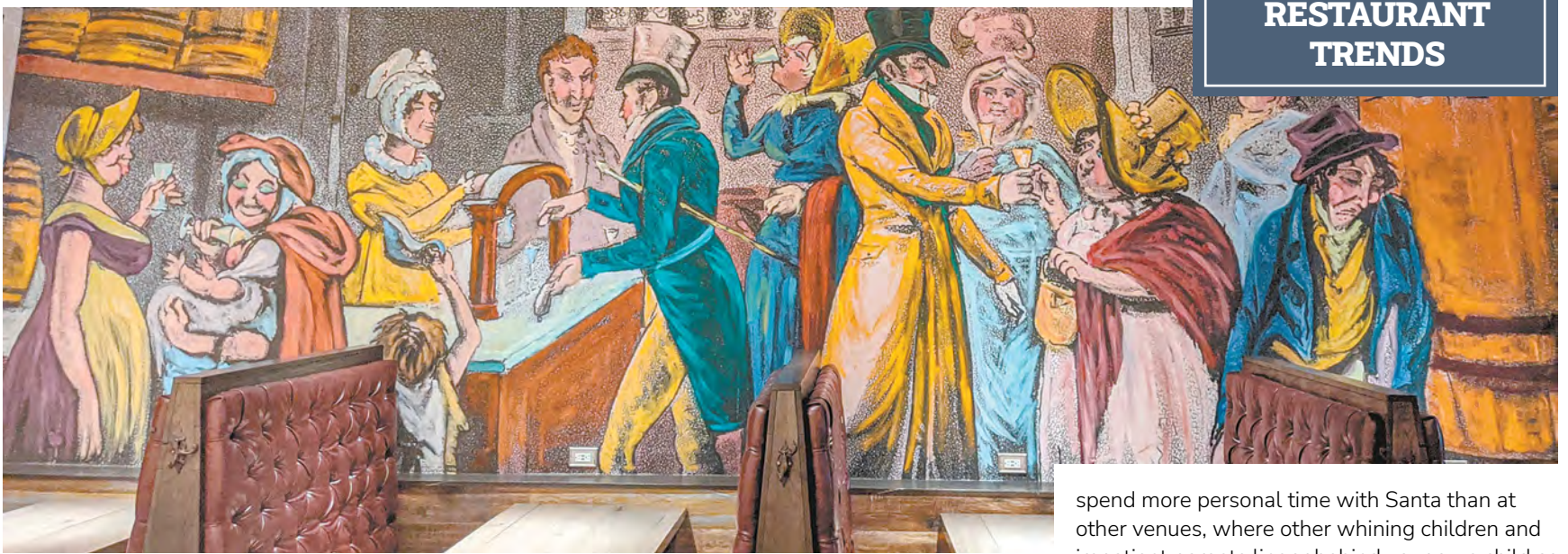


### Old Fourth Distillery

Founded by two brothers who decided to open Atlanta's first distillery since 1906, focusing on a neighborhood centered, sustainable approach to creating the finest spirits in Atlanta. It employs non-GMO sugarcane to make a vodka that requires less energy and creates zero waste – resulting in a byproduct of just pure, distilled water, and a vapor-infused gin for the freshest botanical flavor.

Every bottle of O4D is made by hand in its 1,100-square-foot distillery in the Old Fourth Ward by a small team that does all the fermentation, distillation, bottling and packaging with its custom, handmade CARL copper still. Look for its Bottled in Bond Bourbon, Gin, Vodka and Lawn Dart ginger lemon liqueur in package stores and restaurants throughout Georgia wherever fine spirits are sold.





## Winter Wonderland at McCray's Tavern East Cobb

*This "elevated pub" offers up a bevy of holiday-themed events, dishes and beverages as the calendar rolls into November and December. Hop on over to McCray's Tavern to enjoy fun for the whole family!*

STORY BY: **Jessica Zimmer** PHOTOS COURTESY: **McCray's Tavern East Cobb**

**M**cCray's Tavern East Cobb is a state of the art "elevated pub" where guests can enjoy 27 draft beers, five exclusive draft cocktails, and global cuisine while watching their favorite teams. This winter, guests are welcome for game days, holiday parties and seasonal drinks like hot buttered rum.

"We're about friends serving friends. Since we opened in August 2020, we've become the neighborhood 'Cheers.' Guests can watch everything - baseball, basketball, soccer and even special televised events - indoors or on our covered, heated patio," said Nicole Swofford, events and beverage manager.

This winter, McCray's Tavern East Cobb will offer ales that "bring in warmth and spice" from several local breweries, including Creature Comforts Brewing Co., Dry County Brewing Co., Ironshield Brewing, New Realm Brewing, Pontoon Brewing, Reformation Brewery, and Scofflaw Brewing Co. The tavern will also offer winter beers from major producers such as SweetWater and The Boston Beer Co.

"We'll have a Christmas menu featuring hot, hearty dishes like chicken pot pie. We'll also share



**Head Chef Jose Bello with  
Events & Beverage Manager Nicole Swofford**

custom cocktails from Stephen Steininger, our beverage director, in tacky Christmas mugs. Guests can earn points towards rewards like free appetizers with our loyalty program," said Swofford.

McCray's Tavern East Cobb will continue to host live music every Friday. The tavern is also considering a fun "cocktails with Santa" party.

This year, McCray's is also introducing a new tradition called "Photos with Santa," in which families can bring the kiddos and interact with Santa during dinner. At this event, families can

spend more personal time with Santa than at other venues, where other whining children and impatient parents linger behind your own child as they quickly sit on Santa's lap in your local mall.

"We're a great place for corporate and school holiday parties, since we're about 6,400 square feet and have private party areas. We know how to cater menus for our guests. Jose Bello, our head chef, creates delicious, fresh daily specials ranging from new homemade soups to chicken piccata and surf and turfs," said Swofford.

Specials change to correspond with the availability of seasonal products, local events and holidays. The pub's diverse menu includes an ahi tuna sandwich, Gulf shrimp with grits, and chilaquiles.

"Steven can customize cocktails for any event. In winter 2021, the Ole Saint Nick & The Scrooge cocktail with rosemary infusion was a big hit.

One of our more popular drinks is our signature Old Fashioned. [It] calls for our McCray's Private Select, which is distilled in partnership with Maker's Mark," said Swofford.

McCray's collaborated with Maker's Mark Distillery to create a unique cocktail made with Pierre Ferrand cognac, Angostura bitters, mole Bitters and demerara sugar. Swofford recommends pairing this drink with Sriracha honey wings for a sweet and spicy flavor.

"We can customize our Old Fashioned by smoking it with some of our favorite woods, such as cherrywood, applewood or bourbon-oaked wood. The result enhances the bourbon and adds even more flavor to it," said Swofford.

For sports fans, McCray's Tavern East Cobb offers a specific gameday menu. Shareable items include Buffalo chicken sliders, loaded Buffalo French fries, burger egg rolls and boneless wings.

"These go great with pitchers and beer buckets for the table. Gameday menus are usually available Monday, Thursday, Saturday and Sunday. We plan to have a Super Bowl party this February, just like we did last year," Swofford noted.

Swofford added that McCray's Tavern East Cobb is available to cater holiday parties as well as take suggestions for its beer menu from guests.

"This winter, expect to come to McCray's Tavern East Cobb to enjoy elevated service and meet your neighbors in an inviting and fun space with great atmosphere. You might even find your new favorite beer or cocktail while you're here," said Swofford.

For more information, visit:  
[www.mccraystavern.com/east-cobb](http://www.mccraystavern.com/east-cobb)





# ATL: AROUND TOWN LIVING

**CLOCKWISE FROM TOP LEFT:**  
Atlanta Botanical Gardens  
Miracle Atlanta  
IllumiNights at the Zoo  
Atlantic Station Christmas

STORY BY: **Jim Dykstra** PHOTOS COURTESY: **Respective Establishment**

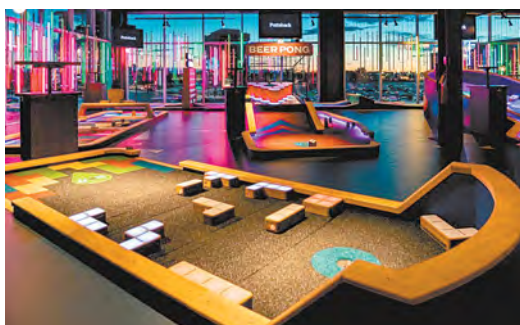
Late nights, date nights, in-law's entertainment. There's plenty to do in Atlanta if you know where to look. Here are five options for a fun night out around town, drinks included.

## PUTT SHACK

Putt Shack is a hole-in-one for any ATLien hoping for a fun night out. Brainchild of Adam Breeden (All Star Lanes, AceBounce, Flight Club) and brothers Steven and Dave Jolliffe (Topgolf), Puttshack is designed to elevate the minigolf experience – all the accessible fun and trash talking combined with the glory of seamless, modern technology.

What you get is a one-of-a-kind putting experience, something out of a Gary Player fever dream, powered by patented Trackaball technology, and just steps away from Puttshack's "globally inspired, mixologist-obsessed signature bar and restaurant."

Don't miss your chance to visit the "Google of party golf."



## ATLANTA BOTANICAL GARDEN

It's 4:58pm on a Friday afternoon and you're all out of date night ideas. No need to fret, just ask Alexa to tell your Tesla to navigate towards Piedmont Park, where you'll find the Atlanta Botanical Garden adjacent.

Designed to evoke "oohs," "ahs," and hugely 'grammable moments, this bastion of ATL extracurricular overtures features seasonal events, like its annual Christmas lights display, guaranteed to have your significant other writing you a coupon for a free backrub. Tickets run \$20 - \$35.

Cap it off with a stroll through Piedmont Park, a veritable Rodeo Drive for canine fashion, and see if you can complete a scavenger hunt of every official American Kennel Club breed.

## ATLANTIC STATION CHRISTMAS

For those who can't get enough of Kris Kringle, Atlantic Station offers an entire slew of Xmas-related events, guaranteed to keep your in-laws quiet for a weekend. Events include a drive-in lights display (ATL Holiday Lights), an ice skating rink (Skate the Station) and a pop-up Holiday bar. Be sure to check out Atlantic Station's website for updates on event times.

## ILLUMINIGHTS AT THE ZOO

For an all-ages event that still offers adult beverages, try Zoo Atlanta's IllumiNights, which features 80+ life-sized Chinese lantern creatures strategically located amidst the real critters. Imbibe the scent of flamingos while your eyes absorb the radiance of a 7-foot paper chameleon and then wash it down with a curated cocktail. Each lantern is painstakingly crafted and hand-painted by Chinese artisans, the result of thousands of hours of work, and lit with environmentally friendly LEDs, so you can gaze at the bright lights in peace. Event runs from mid-November to January.

## MIRACLE ATLANTA

Witness something miraculous on Monroe Drive from November 26 to December 26: a Christmas-themed pop-up cocktail bar serving holiday cocktails in a cozy, kitschy setting. Professionally developed cocktails and requisite Christmas sweater attire faithfully recreate the Dionysian atmosphere of the best office parties. The most Scrooge-like of souls will tremble before this locus of merriment.

Photos Courtesy: Respective Establishment

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Photos Courtesy: Distillery of Modern Art



# DISTILLERY OF MODERN ART

*Combining Art and Spirits in Unique, Interesting Ways*

STORY BY: **Jim Dykstra**

***Works of art mean something different to all who gaze upon them, and the Distillery of Modern Art in Chamblee, Georgia recognizes that. According to this fascinating new venue, "when you pick up one of our bottles, you'll see that it's not all about us – it's about you."***

DOMA also bottles its spirits, offering even more opportunity for local artists to create. "I'd spent a little time recipe-developing, and I was able to take those samples, meet a plethora of artists, and said, 'Okay, here's this spirit. Try it, and then I want you to create a piece of abstract artwork that represents this spirit in the bottle,'" said Watson.

**D**istillery of Modern Art (DOMA) is a bit of a chimera: part art gallery, part distillery and part cocktail lounge and event space, stylishly packed in a 15,000-square-foot warehouse space in Chamblee. The parts combine for a totally original package that should be on any Atlantian's radar.

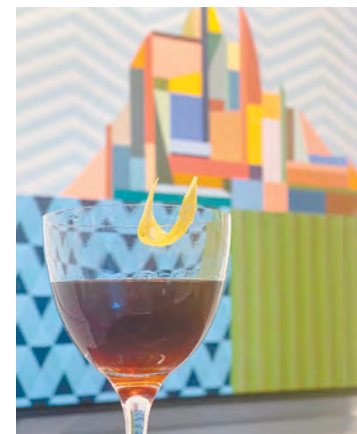
DOMA, which opened earlier this year, is the culmination of founder Seth Watson's passion for spirits (especially whiskey), and more than two decades of experience in design and event production.

"I saw an opportunity to do something on a more elevated basis that took what I was passionate about – those being spirits, hospitality and art – and trying to meld those pieces together," Watson said. "Being so involved with artists for my entire career, I saw a hole of support for local art. A lot of these situations where local artists get involved or artists from all around the world, it's always a financial transaction scenario. And what I desperately wanted to do is give back to an artist community that had supported me in my business for so long with ideas and collaboration."

The result of Watson's vision is somewhat of a "maker's paradise." Artists are exhibited on a two-month rotation, and DOMA takes no commission on work sold. Its focus is on cranking out quality spirits and creating new recipes from its growing list of spirits, which now comprises peach vodka, regular vodka, bourbon whiskey and rye whiskey. Tastes can be had during the distillery tour (\$15), or in craft cocktails from its team of experienced mixologists.

"Since it's abstract, we're able to cut it down and use it on the interior of our labels. So, the backside of our label, which gives this awesome pop of color, is also a really cool juxtaposition. As a brown spirit bottle gets depleted, more and more of that artwork gets revealed. So not only are we going to expose local artists to the masses, but we're also creating this very cool, unique look on the interior of our bottles."

The ethos of DOMA is the creation of an environment that feeds all senses, to be appreciated in the moment. The result is a space that is a work of art in and of itself, waiting for you to drink it in.





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# WINTER SPORTS SHOWCASE

STORY BY: **Chris Guest**



*November and December are a time for celebrating all manner of holidays and enjoying the company of wonderful family members and dear friends at home or out and about at local watering holes or any number of seasonal events. Sporting events pick up steam in the fall and winter, and our selection of November/December sports events are sure to engage and amaze fans of any of the sports featured.*

## NOVEMBER

**November 12**

**Georgia Tech vs. Georgia State University  
GSU Convocation Center**

November usually marks the start of the NCAA college basketball season, and two Atlanta-based colleges will square off in a grudge match to start the year. The Georgia State Panthers are coming off an appearance in the NCAA Tournament as a 16-seed, in which they played quite capably against the top-seeded Gonzaga Bulldogs before ultimately falling in the second half.

The Georgia Tech Yellow Jackets are in a far more competitive conference (ACC) than GSU (Sun Belt), and this should make for a fun matchup in ATL early in the college basketball season, as the Panthers are at home and have forced the Yellow Jackets into overtime games the past two times they've faced off (even winning in quadruple overtime in 2020 by a final score of 123 to 120).

**November 20**

**NBA G-League: Westchester Knicks vs. College Park Skyhawks  
Gateway Center Arena at College Park**

The NBA's official minor league, called the G-League, has improved in quality substantially over the past few seasons – with almost every NBA franchise having a G-League squad of its own. The Atlanta Hawks G-League affiliate, the Skyhawks, are located in nearby College Park. G-League games are often quite competitive and entertaining as all of these players hoop for a chance to make a name for themselves in the NBA proper. For the Skyhawks, a stable of former young and hungry NBA players are present including DaQuan Jeffries, Chaundee Brown Jr., Marcus Georges-Hunt and others. Also, tickets are available for less than \$20 – so it's much cheaper than seeing the Hawks play!

**November 26**

**Georgia Tech vs. University of Georgia  
Sanford Stadium**

The college football rivalry dubbed "clean, old-fashioned hate" serves as the regular season finale for both teams in the 2022 season. This inter-state bout between the two most well-known college football programs in Georgia serves as an annual capstone to what is usually a coronation for UGA.

Of course, Tech has proven to be spoilers in the past and have even had teams on par with UGA's at times. Recently, however, this rivalry has been rather one-sided as UGA has lost only four times since 2000.

Still, with hate that's this "clean and old-fashioned," you never know what might happen – especially at McCamish Pavilion, home of the Ramblin' Wreck.

**November 27**

**Miami Heat vs. Atlanta Hawks  
State Farm Arena**

Not only does the month of November augur the return of college basketball, but also the return of the NBA, where the Atlanta Hawks made major moves during the offseason to shore up the team's porous defense in 2021-22.

On November 28, the Miami Heat, the team that ousted Atlanta in the 2022 NBA Playoffs, will return to State Farm Arena to face off against the retooled Hawks. Look for Trae Young to exact some measure of revenge against a defense that made him look unusually human last year in the postseason.

## DECEMBER

**December 2**

**Denver Nuggets vs. Atlanta Hawks  
State Farm Arena**

Two-time reigning MVP Nikola Jokic visits Atlanta on December 2 to face off against the Hawks. With Jamal Murray and Michael Porter Jr. back in the fold for the 2022-23 season in Denver, the Nugs will be looking to fight for the top seed in the Western Conference.

For those unaware, Nikola Jokic is the vaguely doughy yet preternaturally gifted Serbian center for the Nuggets. His unfathomable court vision and generally unstoppable yet supremely unflashy scoring chops make him one of the toughest covers in the NBA – leading to two straight MVP awards.

Anytime Jokic plays, it's a can't-miss event, so scoot on down to State Farm to catch him play – as well as your hometown Hawks.

**December 3**

**SEC Championship Game  
Mercedes-Benz Stadium**

Fans of the University of Georgia football team will surely be expecting their beloved Dawgs to be in this game, which will also likely include their despised rivals – the Alabama Crimson Tide or another dreaded foe, such as the Tennessee Volunteers, Kentucky Wildcats or even Ole Miss.

The winner of this game (especially if it's UGA or Alabama) will likely be favored in the CFB Playoffs thereafter.

**December 4**

**Pittsburgh Steelers vs. Atlanta Falcons  
Mercedes-Benz Stadium**

The Atlanta Falcons are currently tied with the Tampa Bay Buccaneers for the top spot in the NFC East with a sub-.500 record of 3-4, but the team has been close in almost every game they've played this season. Atlanta's NFL squad hosts NFC rivals, the Pittsburgh Steelers, in this early December game at Mercedes-Benz Stadium.

The Falcs have looked fairly good so far, though they have a clear need at quarterback as former Titans QB Marcus Mariota is not a long-term solution for the team. Still, second-year tight end Kyle Pitts is showing growth after a strong rookie campaign and rookie wideout Drake London is also making quick strides in his first season.

**December 31**

**Chick-Fil-A Peach Bowl  
Mercedes-Benz Stadium**

While Bowl season might not be as impactful as it used to be in figuring out the champion in college football, it is still highly entertaining – as well as fairly inclusive of many, many football programs around the country.

On New Year's Eve, the Chick-Fil-A Peach Bowl will take place at the home of the Falcons, Mercedes-Benz Stadium and could feature any number of teams from the around the country. No matter what teams are involved, this is sure to be a thrilling college football postseason matchup and will likely be a hot ticket as the calendar swings over to 2023.

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# Music & Arts Events

Photos Courtesy: Respective Event

STORY BY: **Chris Guest**

While music festivals and concerts often wind down during the holiday season in favor of more wintry events, there are still plenty of tremendously fun and entertaining music and arts events occurring in the Atlanta area during November and December.

From a band's farewell tour to a famed comedy master, with November music festivals and notable ballets sprinkled in, this edition's music and arts events are sure to keep you and the whole family entertained when not going holiday shopping or heading to a family gathering in the wintry weather.

So read on to explore some of the most interesting and fun music, arts and entertainment events going on in the Atlanta area during the holidays. Happy holidays!



November 7

## Joe Satriani: Earth Tour 2022-2023

Guitar virtuoso Joe Satriani "surfs with the blue alien" down to Atlanta Symphony Hall at the start of November for his Earth Tour 2022-2023. The guitar stylings of Mr. Satriani are sure to keep any music fans enthralled in what will likely be a wildly entertaining stage show featuring some of the best instrumental guitar playing you're likely to see.

With over 10 million albums sold, Satriani is the highest-selling instrumental rock guitarist of all time. A master of tempo-based guitar techniques, Satriani truly delivers on the rock term "shredding" as a solo artist and as a member of guitar collective G3 and supergroup Chickenfoot.

Atlanta Symphony Hall  
1280 Peachtree St NE  
Atlanta, GA 30309



Scan QR code for tickets and information.



November 11-13

## The B-52's: Farewell Tour

One of Athens, Georgia's finest musical exports (alongside R.E.M. and the Elephant 6 collective), The B-52's are hanging up their beehive wigs and stone crustaceans this year after being "proud purveyors of love and unity throughout music and fashion since 1977," according to the band.

Known for a string of hits that have a whiff of novelty about them, The B-52's certainly know a good time when they hear and/or see one. Head on over to the Fabulous Fox Theatre for the band's three-night celebration in their home state. Expect a bevy of notable 70s and 80s classics such as "Rock Lobster," "Roam," "Love Shack," and "Private Idaho."

Fox Theatre  
660 Peachtree St NE  
Atlanta, GA 30308



Scan QR code for tickets and information.



November 11 & 12

## ATLive

This two-day music fest held at the home of the Atlanta Falcons and Atlanta United is sure to satisfy a wide range of music fans. The first night is headlined by American icon Billy Joel, with soul icon Lionel Richie as well as multi-genre maverick Sheryl Crow also on the bill.

While that sounds amazing, the second night of the series also provides plenty of joy. Gravel-voiced country artist Chris Stapleton headlines night two of the event, with support from country icon Miranda Lambert, the iconoclastic and influential Dwight Yoakam as well as Nashville-based newcomer Katie Pruitt.

With two nights jam-packed full of big-name musical artists, the ATLive festival at Mercedes-Benz is sure to be among the best ways to spend this November weekend.

Mercedes-Benz Stadium  
1 AMB Drive NW  
Atlanta, GA 30313



Scan QR code for tickets and information.



November 12

## Adam Sandler LIVE

The founder of Happy Madison productions and progenitor of many a notable character on film over the years, comedy legend Adam Sandler started out as a standup comic in his early years. Now, Sandler commands legions of fans wherever he goes due to his offbeat style of comedy, interspersed with musical interludes and hilarious sketches in his stage show.

Sandler makes his way to Duluth in mid-November for what promises to be a night Sandler fans won't want to miss. This show is recommended for mature audiences, so only Grown Ups should go to this one-night-only event.

Gas South Arena  
6400 Sugarloaf Pkwy  
Duluth, GA 30097



Scan QR code for tickets and information.



November 19-27

## Georgia Festival of Trees

Just in time for December, when Christmas trees become one of the most important purchases many families can make, the Georgia Festival of Trees at the World Congress Center "is a special eight-day holiday event for all ages that includes a beautiful forest of dazzling holiday trees, unique gift shops, local treat vendors and much more," according to the event's website.

With Santa Claus in attendance as well as a gingerbread house competition, this yuletide festival will be excellent for the kiddos and serve as a perfect contrast to the two more "adult-themed" events that bookend it on this list.

GA World Congress Center  
285 Andrew Young  
International Blvd NW  
Atlanta, GA 30313



Scan QR code for tickets and information.



December 19

## A John Waters Christmas

One of the most fascinating and fun provocateurs in modern film and culture, John Waters returns to Atlanta's Variety Playhouse a mere six days before Christmas to celebrate everything glitzy, glamorous, trashy and naughty for A John Waters Christmas.

According to the event website: "Yep, he's back, with Christmas lunacy throbbing in his veins. Cockeyed. Rabid. Ready to reinfect the lunatic fringe with holiday jeer. 'The Pope of Trash,' as William Burroughs once called him, is coming to your fair city on his annual festive home-invasion to slide down your chimney of burning gift-wrapped needs, igniting your lust for presents and sparking the sexual desires of the newly perverted. It'll be a combustion of Christmasly-incorrect kindling that will blaze into a glorious nut-case Noel fire from hell. Go ahead! Knock over that tree! Stomp your presents! Manger Danger! A raging new critical theory that no PTA can ever stop. Scream! Scream again! It's a John Waters Christmas for Chrissake!"

If that doesn't explain it, then I'm not sure what will.

Variety Playhouse  
1099 Euclid Ave NE  
Atlanta, GA 30307



Scan QR code for tickets and information.



December 23

## Nutcracker! Magical Christmas Ballet

One of the most popular and well-known ballets of all time makes its yearly appearance at the Fox Theatre on Christmas Eve's Eve (aka Festivus) for two showings – one in the afternoon at 3 p.m. and one in the evening at 7 p.m.

This fun-for-the-whole-family ballet features a masterful seasonal score by famed Russian composer Pyotr Ilyich Tchaikovsky, including a number of extremely famous compositions. Even if you don't know the names of these pieces of music, once you hear them and see the amazing stage production that goes along with them, you'll be transported to a wonderful world of Christmas cheer and seasonal joy.

Fox Theatre  
660 Peachtree St NE  
Atlanta, GA 30308



Scan QR code for tickets and information.

## BEER EVENTS AND MORE

STORY BY: **Chris Guest**

Beer and booze festivals never go out of season, and these selections from November and December in the Atlanta area are sure to keep your spirits up (both Christmas and boozy).

Go ahead and get merry and bright with these fun events at breweries or involving beer or spirits, or drown your yuletide sorrows due to being with family nonstop for weeks on end. Either way, these events will make your holidays a treat.



Photos Courtesy: Respective Event

## NOVEMBER

**November 5**

### **Hops & Flow Beer Yoga @ Eventide Brewing**

Eventide Brewing's lovely Grant Street taproom plays host to a fun, healthy (and beery) good time when it hosts its Hops & Flow Beer Yoga. Admission is \$15 and includes the yoga class and your first beverage. The event page recommends you bring a mat, a towel and some water, but notes that the event is open to all levels of yoga enthusiast – from neophyte to expert. So stretch out and practice some “downward-drinking dog” at Eventide, getting healthy while enjoying a nice pint.

**November 12**

### **Acworth Beer and Wine Festival @ Logan Farm Park**

Beer festivals are always in season, and this terrific event at Logan Farm Park in Acworth is home to an inspiring beer list that features almost all Georgia breweries with very few exceptions. It always feels great to drink local, and this event took that to heart with a massive number of selections from some of the best breweries in the state, including Arches, Burnt Hickory, Dry County, Gate City, Orpheus and Scofflaw. A few ciders are present for gluten-free drinkers as well as a striking selection of white, red, rosé and sparkling wines for the non-beer drinkers among us.

**November 16**

### **Arts and Drafts, A Modern Calligraphy Workshop Series @ Southern Brewing Co.**

Two things that are rarely combined together: high-quality craft beer and penmanship. This event lets you practice the art of writing gorgeous lettering to activate your calligraphic tendencies all while sipping terrific brews at Southern Brewing Co.'s lovely taproom in Athens, Georgia. Be careful not to slam down too many brews, as that would likely adversely affect your ability to write delicate, fine lines – which calligraphy requires – but a quick sip or two might even sharpen your ability to sign your name beautifully or write a (gasp!) physical letter to a friend or confidante in gorgeous style.

**November 19**

### **Atlanta Bourbon Festival @ Guardian Works**

The new Guardian Works facility on Atlanta's Westside will play host again in 2022 to the Atlanta Bourbon Festival. As its name suggests, this event is chock-full of whiskey and bourbon tasting options for the discerning aficionado in your friend group or family. With a general admission ticket, eventgoers will get a chance to enjoy 50+ bourbon and whiskey options, cocktails, wine and beer upon entry at 2 p.m. via a special souvenir tasting glass and unlimited pours included. A VIP package allows for early entry at 1 p.m., allowing ticketholders to enjoy the 15+ VIP-exclusive bourbons available at the festival. Tickets are still available, so grab them now for the whiskey lover in your life.

**November 23**

### **Distiller's Tasting @ Red Hare Brewing Co.**

Red Hare Brewing Co. in Marietta, Georgia is likely better known to Georgians for its popular beer offerings: SPF 50/50 India Pale Radler, Sticky Stout, Long Day Lager and many, many more. However, the brewery also produces its own rum, and fans of that particular spirit (as well as the Red Hare brand in general), will get a chance to sample the brewery's limited-run rum varieties at this event at the brewery's original Delk Rd. taproom. The brewery says: “This unique experience includes four rum tastings paired with a tasty treat along with a step-by-step walkthrough of mixing up one of our Red Hare Signature Cocktails. Gather your holiday guests and enjoy an evening at Red Hare!”

## DECEMBER

**December 3**

### **Holiday Makers Market @ Service Brewing Co**

Looking to get a semi-early start to your holiday shopping? Head on over to Service Brewing Co. for this local market featuring a plethora of local vendors offering up unique gifts that are sure to “jingle your bells,” according to the brewery. Service will be pouring rotating beer options, and food trucks will be on hand to provide vittles for your seasonal browsing. With a DJ spinning tunes, both festive and non-festive, this is sure to be an enjoyable occasion – whether or not you find anything to buy for your hard-to-please uncle!

**December 9**

### **The Andrews Brothers Dueling Pianos @ Oconee Brewing Co**

Oconee Brewing Co. in Greensboro, Georgia plays host to the fabulous Andrews Brothers as they deliver their all-request show that has been delighting audiences of all ages for years. Described by the group's website as a “high energy, all-request, sing-along, interactive music and comedy show,” this event is sure to have Oconee's taproom thrumming as patrons bombard the Brothers with requests for any song that has been on the radio in the past 50+ years – from Sinatra to Lizzo.

**December 10**

### **8th Annual Ugly Sweater Crawl: Atlanta @ TBD**

While the list of participating bars has not yet been announced, who doesn't love a good pub crawl? Combine that with ugly Christmas sweaters and you have the makings of a classic event in the Atlanta area. One of the best parts of the holiday season is seeing people decked out in supremely tacky get-ups, such as Santa hats (and beards too for that matter), reindeer horns and, of course, ugly sweaters. Add booze into the mix – as well as myriad drink specials on this special pub crawl – and you can pretty much guarantee a good time.

**December 10**

### **Monday Night Brewing Westside 10 @ Monday Night Brewing**

Once again, running and beer are combined in our beer events section. This one is hosted by Atlanta pioneers Monday Night Brewing and features both a 10-mile run as well as a 10K option. According to the brewery's website the event will feature: a hilly and challenging course through Atlanta's Westside business and residential district, participant gifts including a pint glass, t-shirt and vintage finishers medal and awards for the top-25 males and females in the 10-mile and 10K races. Of course, a post-race beer is a requisite, and local food will also be on-site after the event along with live music.

**December 16**

### **Comedy and Cocktails at Legends Distillery, A Live Stand Up Comedy Event @ Legends Distillery**

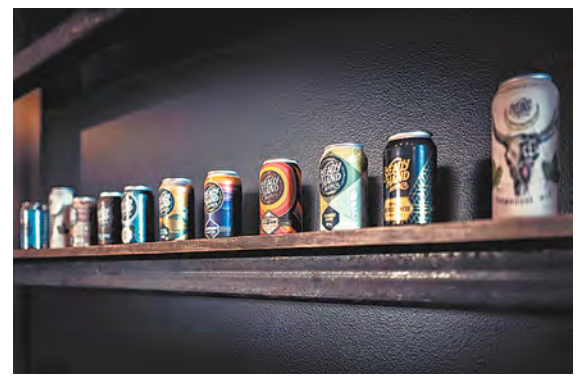
It's healthy to laugh. Legends Distillery in Cumming, Georgia certainly believes that as their monthly Comedy and Cocktails series delivers the chortles, guffaws and belly laughs that one needs from time to time. With a spectrum of comedians delivering zingers alongside delectable cocktails distilled and mixed on-site, this event is not to be missed.



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# STEADY HAND BEER CO.

## Brings Outdoor Charm to Its Upper Westside Taproom

STORY BY: **Chris Guest** PHOTOS COURTESY: **Steady Hand Beer Co.**

**W**ith so many breweries in Georgia now, it can be hard to keep up. We like to highlight one notable brewery in each issue of the magazine to showcase the incredible array of beer styles and the rich, fascinating beer scene that Georgia has grown into over the past several years. Read on to discover the world of beer in your backyard!

Steady Hand Beer Co. in Atlanta's upper Westside opened in March 2019 and hasn't looked back. The brewery is a mere stone's throw from fellow Atlanta breweries Fire Maker Brewing Co., Bold Monk Brewing Co., Second Self Beer Co. and Round Trip Brewing Co.

With such talented company, Steady Hand sets itself apart from its neighbors with an inviting "outdoors-brought-indoors" taproom that makes you feel like you might not ever want to leave. Good tunes are blasting from the stereo, warm vibes are emanating from all that are present, or one of the brewery's many live music performances will transport you to a world beyond your own – all with terrific beers in hand.

The brewery cans many of its beers, though the taproom is the sole home for a few of its rarer creations. You'll always be able to find the brewery's four core beers: Cloudland Hazy IPA, Steady Hand Lager, Paradise Waits IPA and Flower Business Double IPA. All of these beers

have beautifully designed labels that noticeably stand out on retail shelves against some of the more staid options around.

Among some of the brewery's seasonal releases are Circles of the Sun, a toasted coconut blonde stout that is both fascinating and scrumptious, Rare Spiral, a pineapple and ginger fruited sour with perhaps the company's most beautiful label, and Last Minute Gift Idea, an imperial stout with label artwork that looks like a Christmas sweater (just in case you needed guidance on a too-late gift option for a neighbor or co-worker).

"Consistency, quality, taste and drinkability are paramount and can only be achieved through honesty, integrity, hard work and dedication to our craft," says the brewery's website. That dedication and hard work shines through in the brewery's myriad beer options. And if you fall in love with a beer while you're there, make sure to check the refrigerator by the door – you might be able to buy a sixer to take home!

The brewery's taproom is both welcoming and spacious, and there's plenty of room for large parties or more intimate gatherings of close friends. The brewery's outdoor area curls around the building and is a lovely place to bring the whole family, kids and pets included.

Steady Hand plays host to a variety of events, including the aforementioned stacked live music calendar. Themed trivia is also a major part of the brewery's weekly activities, as a quick glance



at the brewery's event calendar showcases Bob's Burgers, The Office and The Simpsons trivia games occurring in consecutive weeks.

Steady Hand states on its website that they "want to create something special, memorable, and valuable by forming a bond with and serving the community. [They] want to be a gathering place, a place of comfort and inspiration that's welcoming and accessible, a source of pride."

One visit to the brewery's Westside taproom will have you feeling right at home. And during the holidays, that's all you can ask for.

**STEADY HAND BEER CO.**  
1611 Ellsworth Industrial Blvd., Suite F  
Atlanta, GA 30318

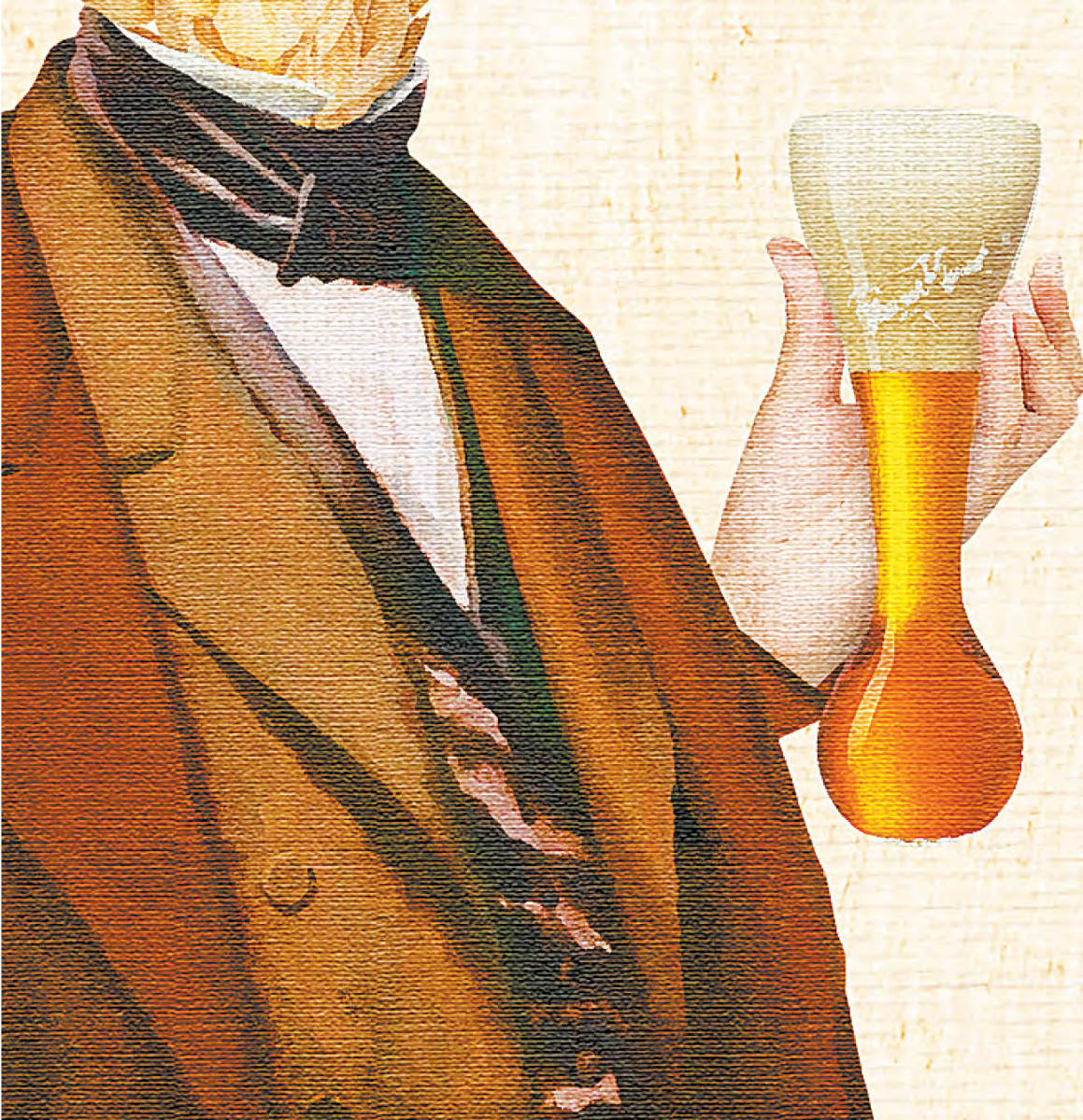
### HOURS OF OPERATION:

<b>Monday &amp; Tuesday:</b>	Closed
<b>Wednesday &amp; Thursday:</b>	4-9 p.m.
<b>Friday:</b>	3-10 p.m.
<b>Saturday:</b>	12-10 p.m.
<b>Sunday:</b>	1-7 p.m.



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# Monday Night Brewing Brewmaster Peter Kiley Talks Last Will & Testament

INTERVIEW BY: **Chris Guest** BEER PHOTO COURTESY: **Leon Farmer & Co.**

Atlanta's Monday Night Brewing has expanded beyond its original West Midtown taproom to include its Monday Night Garage in Atlanta's historic West End, a Birmingham, Alabama location, as well as the Monday Night Preservation Co. in Nashville's burgeoning Neuhoff development.

The ATL stalwart was named *The Beer Connoisseur's* second runner-up for two straight years in 2019 and 2020, and its highest-scoring beer each of those years, Stranger Danger in 2019 and Situational Ethics Apple Brandy Barrel-Aged in 2020, were both named the #3 beers of the year.

Another of its famed barrel-aged creations, Last Will & Testament, received an exceptional score of 94 when we first reviewed it in 2018.

We spoke with Monday Night's brewmaster, Peter Kiley, about this rich and rewarding barrel-aged ale.

**Who came up with this beer's recipe?**

This one was my idea.

**What's your favorite aspect of this beer (flavor, aroma, etc.)?**

The mouthfeel. It has an elegant presence that feels incredibly luscious and balanced.

**Where does this beer's name come from?**

When making this beer, our marketing director (Jonathan Baker) and I were joking about how long the beer was taking to mature – 14 months. From there, we joked that we would have to write in our wills who the beer would go to after we passed away from old age.

**Is this your "desert island beer?"**

Absolutely not. This would be a terrible choice unless the island is super cold and has a fireplace.

**Can you describe this beer in 10 words or less?**

Classic old ale with notes of raisin, tobacco and caramel.

**What's a good food pairing for this beer?**

This is such a big, rewarding beer that you need big, powerful flavors to back it up. A strong Stilton or Humboldt Fog cheese should do the trick. A toffee/caramel dessert would also play well with the notes in this brew. Our social media and brand coordinator loves to pair this one with a Maduro cigar like a Padron 1926 or Undercrown if you're into that sort of thing.

**JUDGE'S REVIEW**

by: Michael Heniff

**Rated 94  
Exceptional**

**Aroma: 22 / 24  
Appearance: 6 / 6  
Flavor: 38 / 40**

**Mouthfeel: 10 / 10  
Overall Impression: 18 / 20**

**LAST WILL & TESTAMENT** by Monday Night Brewing is a bourbon-barrel aged old ale and is being evaluated as a Specialty Wood-Aged Beer (category 33B from the 2015 BJCP Beer Style Guidelines). The best Specialty Wood-Aged Beers have a "harmonious blend" between the base beer and the wood/spirits resulting in a flavorful, complex blend. Old Ales are noted for their rich malt character, full body and complementing esters. Last Will & Testament is aged in bourbon barrels for 14 months.

This beer pours black in color, clear, with a finely beaded brown head. The aroma is prominently bourbon and toasted oak with a background of rich caramel malt. The body is full and very warming. The flavor continues to display a ton of bourbon, vanilla and toasted oak over a rich, dark caramel malt base; elements of treacle, tobacco, dark chocolate and raisins complement beautifully. Strong bourbon and rich caramel malt linger long into a warming finish.

From a BJCP-sanctioned competition standpoint, the bourbon and barrel flavors should be more harmonious with the base old ale style, but, from a bourbon barrel-aged beer aficionado's perspective, the bourbon and barrel characteristics are very well done – resulting in a sublimely enjoyable beer.





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