Stories from along the Trail
Great recipes for summer
Coupons and special offers
Welcome to our first issue of Quench magazine. Cooperstown has a centuries-old history of fine drink, going back well before baseball became America's pastime. Once the hops-growing capital of North America, it now boasts two breweries, a winery, and an historic cider mill, each making world-class beverages for all to enjoy.

These four establishments comprise the Cooperstown Beverage Trail, New York State's very first official cuisine trail. At each of our locations, you can enjoy tastings, take a tour to give you a close-up look at how the beverages are made, or just walk around in our specialty shops.

We wish to thank Assemblyman Bill Magee and Senator Bill Larkin for sponsoring legislation creating New York’s Farm, Apple and Cuisine Trails and the NYS Department of Agriculture and Markets for their commitment to the program. We also are grateful for the encouragement and support we have received from the Otsego County Tourism Program.

Please enjoy our stories about the products and, more importantly, the places and people who make them. When you visit our breweries, wineries and farms, please make it a point to say that you read about us in Quench!

Bill Michaels, Fly Creek Cider Mill
Larry Bennett, Brewery Ommegang
Stan Hall, Cooperstown Brewing Company
Mark Lebo, Bear Pond Winery

“...Over the course of 23 miles, the newly established Cooperstown Beverage Trail will allow you the opportunity to satisfy your thirst for a wholesome day of touring and tasting agriculture at its finest. Enjoy the ride and travel safe!”

New York State Agriculture Commissioner Patrick Hooker
It’s a rare situation that wine does not fit. A celebration of life, a commitment between two people, a gathering of friends and family. Excellence in wine is our mission; producing the finest wine is our statement; our passion is to enable every customer to become a friend. Bear Pond Winery welcomes you!

Bear Pond Winery was founded in 1999. In 2005, the three of us saw an opportunity to become entrepreneurs in a business that always held fascination for us. We believed that owning and operating a winery would be a great experience and a fantastic adventure. To date this has proven to be true.

Today, we proudly offer more than 30 different New York State wines, producing many of them right here. Our selection includes a wide variety of red & white wines ranging from dry to sweet, fruit and berry wines such as Beary Blueberry, Raspberry and Bruiser; a sweet combination of Black & Blueberries and Champagne to toast as well. With each year we increase our production and try out new varietals that will in the near future complement our current vintages produced on site.

We invite you to stop in: wine tasting is free, as is our advice. We are dedicated to helping you find the perfect wine for any occasion. Making wine is our business, having it available for you to taste while we enjoy the company and conversation with our customers is our pleasure.

Mark & Brenda Lebo & Michael Bordinger
Owners, Bear Pond Winery

Don’t forget our other delicious offerings!
Great wine always deserves the right accompaniment, so be sure to look over our extensive selections of cheeses, crackers and other picnic-perfect foods and snacks.
Using the finest two-row English barley malts, West Coast hops and the English Ringwood Yeast, the Cooperstown Brewing Company produces premium ales, porters, and stouts. All our beers are brewed in the "ale tradition" using open barrel fermenters, so there is more than a hint of fermentation in the air as one walks through the conditioning room.

In 1995, the very first barrel of Old Slugger, a classic Pale Ale formulated by Master Brewer Alan Pugsley, went out the door. Since that time, six other fine beers have been added to the lineup. A recent panel of judges who rated our Back Yard India Pale Ale commented that it was very much in the English tradition, and would be loved by the "football crowd."

Our continuing philosophy, as evidenced by our beers, is to brew in the classic styles. We think you will appreciate and enjoy them.

For visitors to the Cooperstown Brewing Company, the air is filled with the sweetness of barley malt mingling with the bitterness of hops. In the brewhouse near the boiling brew kettle, it's the smell of malt that predominates, while in the conditioning room the aroma of hops greets every visitor. It all adds to the experience of a great brewery tour.

Settled by Englishmen in the early 1800's, Cooperstown had a significant impact on American brewing. Back then, in fact, Otsego County and the surrounding region was the "Hops Capital of America."

Traveling through the upper Susquehanna Valley toward Cooperstown in July 1898, a visitor would have enjoyed the view of farmers tending the beautiful hop vines reaching up to the midsummer sky. Our Grandfather Eckler was one of those hop farmers.

When it was time for the hops to be harvested, he and Grandma Eckler would put up a dozen people from New York City. They would pick the hops for their room and board and a "vacation" in the country. Everyone had fun during those harvests, but when the blight devastated the hops industry in the early 1900's, grandfather turned to dairy farming.

The Cooperstown Brewing Company was founded in 1994, just three miles down the Cherry Valley from our grandfather's farm.

He'd be pleased if he could see what we're doing at the Brewery: We're growing hops here that survived the devastating blight, and using these hops to finish our Back Yard India Pale Ale.
Our rustic farmstead brewery and grounds are a living memorial to New York’s proud Belgian heritage, and a tribute to our region’s rich hop farming history. Located on a 140-acre former hop farm in the lovely Susquehanna River Valley, Ommegang is the first farmstead brewery built in America in over a century.

We’re an American brewery, but our beers are thoroughly Belgian. We use time-honored Belgian brewing techniques such as open fermentation and warm cellaring to create extraordinarily flavorful beer. Our hand-crafted, Belgian-style ales are brewed with modern equipment using European ingredients such as Belgian ale yeast, Belgian specialty malts, and Czech hops. We also celebrate the Belgian tradition of adding spices to our recipes: coriander, sweet orange peel, ginger, star anise, and grains of paradise are a few we use.

Free brewery tours – including tastings of all our beers, plus Belgian chocolates, local cheeses, and other taste treats – are offered every day of the year, except Christmas, Thanksgiving and New Year’s Day. Our brewery store also carries Belgian chocolates, local cheeses, brewery wearables, signature glassware, beer books and cook books, and even Belgian comics.

The brewery grounds offer picnicking and recreational areas, kids and pets are welcome. The brewery puts on several festivals, the best known being the Belgium Comes To Cooperstown Beer Festival on the third weekend in July.

Ommegang Summer Chicken with Orange Hennepin Glaze

**Chicken**
- 1 large roasting chicken, cut up
- 1 cup Ommegang Abbey Ale
- 1/4 cup Dijon mustard
- 1/4 cup olive oil
- 1 bunch scallions, both white and green stems snipped
- 3 chopped garlic cloves
- 3 tablespoons orange zest
- 1 teaspoon crushed red pepper flakes
- A pinch of salt and pepper

Combine ingredients in a large bowl. Add chicken, marinate for 1 hour. Grill the chicken or roast it in a 425-degree oven.

**Marinade**
- 1 cup orange marmalade
- 1 cup Hennepin
- 1 tablespoon brown sugar
- 1/2 teaspoon allspice

Heat ingredients together and brush over grilled or roasted chicken. Serve with cranberry almond rice.

Serves 4 to 6

Provided by Elena’s Sweet Indulgence, Oneonta, NY

Ommegang brews five award-winning Belgian-style ales year-round, plus special seasonal brews. The ales are known for their rich flavors and aromas, their full bodies, and translucent colors.

Year-round brews include Witte Wheat Ale, Rare Vos Amber Ale, Hennepin Farmhouse Saison Ale, Ommegang Abbey Dubbel Ale, and Three Philosophers Abbey Quadruple Ale. Each beer, unique and fascinating in its own way, has won numerous awards in national beer judging events.
A journey through the Fly Creek Cider Mill's Mill Store Marketplace is a culinary tour with over 40 mouth-watering samples, all perfect for picnicking or snacking while traveling along the trail or visiting Cooperstown.

Browse the cheese case and taste our cave-aged cheddar: aged deep within nearby Howe Caverns. Sample some of our wines and snack on salsa and other treats throughout the store. Inside our refrigerated apple and pie room, you can taste New York Apple Country apples, hand-picked, fresh from the orchard and a pie baked right in our bakery.

After selecting your picnic items, our millpond boardwalk is just the right spot for a tranquil picnic. Add in a sandwich from our restaurant and you have a complete meal. Enjoy!

Ann Clinton is in charge of the Mill’s most popular candy treat: fresh, smooth buttercream fudge. Even while making more than five tons each year, Ann focuses on one batch at a time.

“I start each day with my vanillas then work into chocolates, always reserving some plain for swirls and different flavor combinations,” says Ann. “All my flavorings are high quality from real peanut butter to pure oil of peppermint.”

In addition to traditional favorites she also makes seasonal varieties like pumpkin, eggnog and apple pie. If you have room left after sampling all our other products, you can taste any of our fudge varieties. We even give you a half-pound free when you buy a pound... what could be better!

Ann’s Top 5
#5 Maple Nut
#4 Rocky Road
#3 Chocolate Walnut
#2 Chocolate Peanut Butter
#1 Chocolate

Why “Fly” Creek? The area’s earliest explorers were Dutch traders who passed through this valley as early as 1714 on their way to Otsego Lake. Our hamlet’s creek starts in a marsh to the north. The Dutch word for marsh is vie. It’s likely that the Dutch named the area (and its creek) vie which later changed to fly.

The Fly Creek Cider Mill is the last of eight mills that once graced the creek. At its peak, the mills on Fly Creek manufactured pails, forks, barrels, and lumber. Most items made in these mills supported the growing hop industry throughout the county.

Fresh sweet cider made from NY Apple Country apples showcases the best of the harvest.
Bear Pond Winery Cabernet Franc

The 2004 Bear Pond Winery Cabernet Franc is known for its balance and full body. The nose is full of bright berry fruit and violets with green pepper. Flavors of black currant give way to luscious, juicy black cherries with a full and elegantly soft finish.

Fly Creek Apple Wine

One of our newest favorites, this wine is perfect for a summer afternoon on the lake or for an evening at home.

Fly Creek Cider Mill Apple Salsa

Apple Salsa is our number one selling condiment. This tomato-based salsa has a bit of sweetness from New York apples balanced with the spice of peppers and jalapenos. Choose Mild, Hot, or Apple-Cranberry.

Brewery Ommegang Three Philosophers Quadruple Ale

The only beer of its kind: strong dark ale blended with authentic Belgian cherry-lambic beer. Complex flavors of chocolate, dark cherries, caramel malt and toffee. At 9.8% alcohol by volume, this is a sipping beer.

Brewery Ommegang Witte Wheat Ale

Light and refreshing wheat beer, spiced with coriander and sweet orange peel, with a large white head as soft as summer clouds over a Flanders field.

Bear Pond Winery 2005 Doubleday Red DeChaunac

80% DeChaunac and 20% Cab Franc. DeChaunac is a French-American hybrid grape that makes a dry burgundy (Chianti) style wine. This is a dry, tannic (more acidic) full-bodied red wine. It was aged 12 months in American Oak and bottled in mid-2006. It will continue to improve with more bottle aging, becoming smoother and less acidic.

Cooperstown Brewing Company Old Slugger

Our flagship beer is a hearty Pale Ale, copper in color, crisp malty fullness on the front of the palate and lingering hop bitterness on the back with a dry finish. It is brewed with four barley malts, including two-row English pale and crystal malts, balanced with Mt. Hood, Cascade and Fuggle hops, and fermented in open vessels by Ringwood Yeast, a true top-fermenting ale yeast.

Cooperstown Brewing Company Back Yard India Pale Ale

A golden India Pale Ale. Historically, ale shipped to India in the 19th Century was brewed to higher gravities so that it could mature during the long sea voyage. English brewers also hopped these ales heavily to protect them from spoiling. The term "India Pale Ale" or "I.P.A." is still used by brewers to denote a super-premium, hoppy pale ale style.

Brewery Ommegang Rare Vos Amber Ale

Smooth and mellow, with subtle caramel and citrus flavors. An easy-drinking quaff, Rare Vos means Sly Fox, and is named after a famous Brussels café where bicycle racers like to drink.

Fly Creek Cider Mill Cave-Aged Cheddar

Our famous cave-aged cheese is an extra-sharp New York State cheddar aged 150 feet underground at a constant 52 degrees in nearby Howe Caverns. Cave-aging gives the cheese a smoother flavor profile while enhancing its creamy sharpness.

Cooperstown Brewing Company Benchwarmer

A very smooth Porter brewed in accordance with the original "high gravity" porters of early London. More than 4% chocolate malt, which is the most similar to the brown malts of the early 1700's, gives "Benchwarmer" its dry coffee-like finish. It is fermented with the Ringwood yeast which is an excellent yeast for the brewing of porters.

Bear Pond Winery Cranberry Wine

This delicately fermented cranberry wine is surely a treat for the palate. Great care was taken during fermentation to insure taste, color, body and texture were preserved perfectly! Thanksgiving will never be the same!

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VISIT ALL FOUR AND REGISTER TO WIN A $500 SHOPPING SPREE!

Collect stamps at all four stops along the Cooperstown Beverage Trail, complete the information in the entry form to the right, and enter at any of our four locations. You’ll be entered in our Grand Prize drawing! Be sure to check out the back page for more special offers.

Must be 21 or older. Grand Prize winner to be selected and notified January 4, 2008. Winner will be posted on our website no later than January 11, 2008.

I HIT THE TRAIL!

Sign me up to win!
I’ve collected stamps at all four stops along the Trail. Please enter my name in the Grand Prize Shopping Spree drawing.

NAME ____________________________________________

STREET ___________________________________________

CITY/STATE/ZIP ___________________________________

E-MAIL ADDRESS ____________________________________

Cooperstown Brewing Company

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Cooperstown Brewing Company
110 River Street, Milford, NY 13807
877-FINEALE • cooperstownbrewing.com
Open daily.
Guided tours at 11 am, 1 pm, 2 pm, 3 pm, 4 pm and 5 pm. Tastings any time.
Root beer for children.

SR 28 to Milford, then one block east on Route 166 and across the railroad tracks.
Turn right on River Street and the Brewery will be on your right.

Brewery Ommegang
656 County Highway 33, Cooperstown NY 13326
800-544-1809 • ommegang.com
Open daily 12 noon to 5 pm, 11 am to 6 pm, Memorial Day to Labor Day.
From Cooperstown: SR 28 south to 11C (at the Red Carpet Inn). Turn left for 1 mile to CR 33. Right on CR 33 for 3 miles, brewery is on the left.
From South: SR 28 to Milford, at the traffic light, turn right on 166 for 1 mile, cross the river and turn left on CR 33. Brewery is 3 miles on the right.

Fly Creek Cider Mill
288 Goose Street, Fly Creek, NY 13337
800-505-6455 • flycreekcidermill.com
Open every day 9 am to 6 pm.
From Cooperstown: SR 28 north/80 west to the blinking light in Fly Creek. Turn right onto CR 26 and take your next right onto Goose Street and the Mill will be on your left. (Extra parking is available on the right just across the bridge.)
From south of Cooperstown: SR 28 north, then left on CR 26 through the blinking light in Fly Creek. Take the next right onto Goose Street and the Mill will be on your left.

Bear Pond Winery
2515 State Route 28, Oneonta, NY 13820
607-643-0294 • bearpondwines.com
Open daily 10 am to 7 pm.
From Cooperstown: Take SR 28 south for 14 miles. Bear Pond Winery will be on the right.
From Interstate 88: Take exit 17 of I-88. SR 28 north for 3 miles. Bear Pond Winery will be on your left.

YOU’LL FIND SOME OF OUR PRODUCTS IN THESE FINE LOCAL ESTABLISHMENTS:
In the Cooperstown area
• Alex and Ika Restaurant
• Blue Mingo Restaurant
• Cooley’s Stone House Tavern
• Danny’s Main Street Market
• Doubleday Café
• Herder’s Cottage Café at the Farmers Museum
• Hoffman Lane Bistro
• Lake Front Motel and Restaurant
• Nicoletta’s Italian Café
• Otesaga Hotel, Hawkeye Grille & Golf Course
• Peppermill Restaurant
• Portabello’s Restaurant
• Redneck Barbeque
• Rose and Kettle Restaurant
• Tunnicliff Inn
• Yum Yum Shack
In the Oneonta area
• Autumn Café
• Black Oak Tavern
• Sego Café and Wine Bar
• Stella Luna Italian Restaurant

SPECIAL OFFERS
STOP IN FOR YOUR FREE CIDER SLUSH
No purchase necessary. One Cider Slush per coupon. Offer valid through 10/31/07.

RECEIVE $2 OFF ANY PURCHASE
Can not combine with other offers. Expires 12/15/07.

RECEIVE A FREE PACK OF BASEBALL COASTERS
No purchase necessary. One coaster pack per coupon. Offer valid through 12/15/07.

PICK UP YOUR FREE BEAR POND CORKSCREW
No purchase necessary. One corkscrew per coupon. Offer valid through 12/15/07.

VISIT ALL FOUR AND RECEIVE A FREE GLASS
Must be 21 or older. All four stamps must be in place to receive your free glass, available at any of our four locations. No purchase necessary. One glass per coupon, one coupon per person. Offer valid through 12/15/07 or while supply lasts. See other side for more information.

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