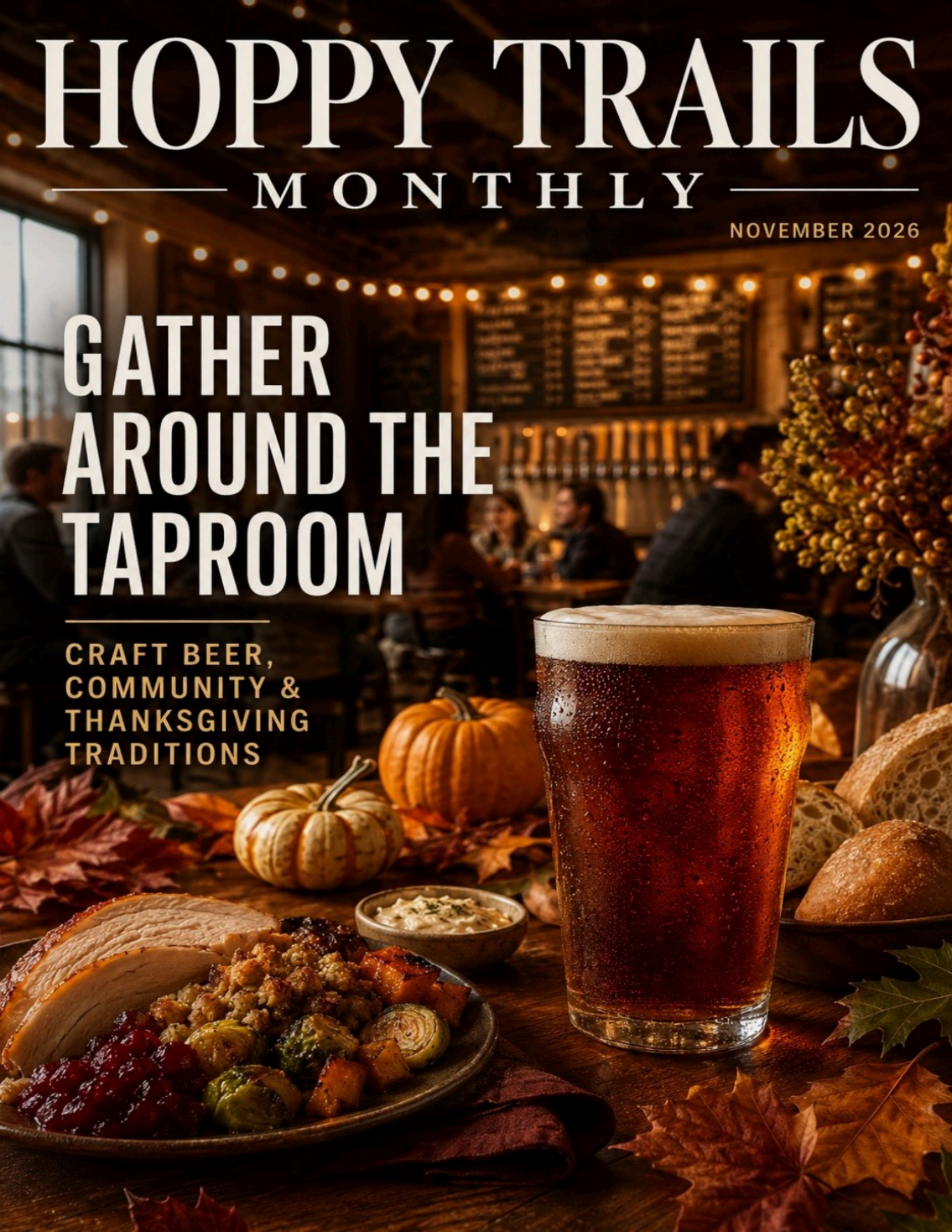
HOPPY TRAILS

MONTHLY

NOVEMBER 2026



GATHER AROUND THE TAPROOM

CRAFT BEER, COMMUNITY & THANKSGIVING TRADITIONS

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NOVEMBER 2026

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From the Editor

A Season of Gratitude, Family & Togetherness

Dear Hoppy Trails Family,

As Thanksgiving and the holidays approach, I want to personally thank everyone who has supported Hoppy Trails LLC.

To every follower, subscriber, reader, and friend: thank you from the bottom of my heart. Whether you've been with us from the beginning or have only just discovered Hoppy Trails, your visits, shared stories, encouragement, and friendship mean so much.

Thanksgiving is about more than the meal on our tables. It's a time to appreciate the people, experiences, and little moments that bring us happiness, comfort, and inspiration.

This holiday season, slow down when you can. Spend time with family and friends. Share a delicious meal, enjoy a great craft beer if you choose, and make memories worth keeping.

Take a moment to give thanks for someone who has inspired you, comforted you in difficult times, or made your world brighter. Often our greatest gifts are the people beside us, the memories we make, and the kindness we share.

Please look out for one another. Be kind, lend a helping hand, celebrate responsibly, and make sure everyone gets home safely.

From my family to yours, I wish you a safe, joyful, peaceful, and memorable Thanksgiving and holiday season. Thank you for being part of the Hoppy Trails family. I'm grateful you're along for this journey.

With heartfelt appreciation,

Seth Cobb
Founder & Owner, Hoppy Trails LLC

Why Giving Thanks Matters

Small gestures. Lasting impact.

November gives us a reason to notice the good that surrounds us: a familiar voice, a helping hand, a shared meal, or a neighbor who shows up when it matters. Gratitude doesn't require a perfect year or an elaborate celebration. Sometimes it begins with a simple thank-you.

This month, we invite you to appreciate the people who make your community feel like home. Visit a local business, support a food pantry if you're able, and make room at the table for connection. Great journeys are measured not only in miles, but in the people we meet along the way.

Giving Thanks, Giving Back

More Than 500 Thanksgiving Meals. One Community.

At Witch's Hat Brewing Company in South Lyon, Michigan, Thanksgiving means more than gathering around a table. It means making room for neighbors and sharing the comfort of a freshly prepared holiday meal.

Through its partnership with Blessings in a Backpack–South Lyon, the brewery has reported providing scratch-made Thanksgiving meals to more than 500 people in its community. Behind every plate is a spirit of generosity that extends well beyond the taproom.

The brewery's kitchen team, community partners, volunteers and supporters help turn an ambitious undertaking into a meaningful tradition. Preparing hundreds of meals takes planning, ingredients, long hours and people willing to give their time so others can enjoy the holiday.

This is why Witch's Hat deserves a place in our November issue. Craft beer brings people together, but compassion is what makes a community stronger. This Thanksgiving, we celebrate the hands that prepare the food, the hearts that support the effort and the neighbors who remind us what giving thanks truly means.

Sometimes the most important thing a brewery serves isn't beer. It's hope.

South Lyon, Michigan

A hometown at the heart of the story

The best small-town stories are about the people who make a place feel connected. South Lyon is more than a location on a brewery map: it is the community in which Witch's Hat built its identity and where its charitable efforts take shape.

A Thanksgiving meal can be a moment of comfort and belonging. Community partners help connect resources with people who need them; local supporters help make the work possible. Those connections remind us why hometown institutions can matter far beyond their doors.

When you visit a new town this season, look beyond the tap list. Ask what local organizations are doing, learn about community traditions, and consider supporting the people who keep them going.

Inside Witch's Hat Brewing Company

Craft Beer with Hometown Roots

In South Lyon, Michigan, Witch's Hat Brewing Company has built an identity around craft beer and its connection to the people who call the area home. The brewery's distinctive name reflects local character, while its community involvement shows what a neighborhood business can contribute beyond its doors.

Beer lovers can explore a range of styles, from hop-forward offerings to richer, darker brews suited to colder evenings. Among the beers associated with Witch's Hat is Night Fury Imperial Stout, a bold choice for those who appreciate the intensity of dark beer.

Yet the most memorable part of this November spotlight may be what happens away from the taps. The brewery's Thanksgiving meal effort, alongside Blessings in a Backpack–South Lyon, brings together the kitchen team, volunteers, community partners and supporters to help feed more than 500 neighbors.

At Witch's Hat, the story behind the beer is also a story about the people.

Featured Beer: Night Fury Imperial Stout

Witch's Hat Brewing Company | South Lyon, Michigan

As the air turns crisp and Thanksgiving approaches, darker beers feel right at home beside hearty food and warm conversation. Night Fury Imperial Stout, from Witch's Hat Brewing Company, brings the brewery's adventurous spirit into the spotlight.

Imperial stout is a robust style known for its substantial body and roasted-malt character. It is the kind of beer that invites a slower sip and an appreciation for the craft behind each glass.

For a holiday pairing, consider enjoying an imperial stout alongside chocolate cake, brownies or another rich dessert. Roasted flavors and sweetness can create a satisfying contrast at the end of a Thanksgiving meal.

Night Fury is one part of the Witch's Hat story. Just as important is the brewery's commitment to its neighbors: a Thanksgiving tradition that helps provide more than 500 scratch-made meals through its community partnership.

Great beer is worth celebrating. So are the people who give back. Enjoy responsibly.

Thanksgiving at the Table

Food and beer, made for sharing

A good pairing isn't about rules. It's about finding flavors that make a meal more enjoyable.

Roast turkey and savory herbs can work beautifully with a clean, balanced lager. Caramelized vegetables and stuffing invite the gentle malt of an amber ale. A rich chocolate dessert may pair nicely with a stout, while a crisp nonalcoholic option can be every bit as welcome at the table.

Make the meal the main event. Offer water and alcohol-free choices, and never let a tasting turn into pressure to drink. The best Thanksgiving table is one where everyone feels included.

The People Behind the Beer

The Hands Behind More Than 500 Thanksgiving Meals

A Thanksgiving meal begins long before anyone sits down to eat. Ingredients must be gathered, kitchens organized, food prepared and plates made ready. At Witch's Hat Brewing Company, that work becomes something bigger: an opportunity to care for neighbors.

Through the brewery's partnership with Blessings in a Backpack–South Lyon, the effort has reached more than 500 people with scratch-made Thanksgiving meals. It is a community undertaking built on many contributions, large and small.

Behind the scenes are kitchen staff, volunteers, community partners, customers and supporters who help make the tradition possible. Their generosity deserves recognition even when their names aren't printed beside the story.

This November, Hoppy Trails Monthly raises a glass to the people who show up, lend a hand and help others feel remembered. Their kindness is the heart of the holiday.

Make Time for Each Other

A holiday worth remembering

The season moves quickly. Between travel, cooking and busy schedules, it can be easy to forget why everyone gathered in the first place.

Leave room for the stories around the table. Call someone you haven't spoken with in a while. Invite a friend to join a walk, a meal or a community celebration. If you visit a brewery, enjoy the atmosphere and plan a safe ride home.

Thanksgiving doesn't have to be picture-perfect to be meaningful. What stays with us is often a shared laugh, a familiar recipe and the feeling that we belong.



50 States, 100 November Events

Your November guide, from coast to coast

November brings a different kind of adventure. Communities gather for harvest celebrations, arts festivals, Veterans Day observances, seasonal markets, cultural traditions, and the first holiday lights of the year. Some events invite visitors to explore a new town; others offer a reason to appreciate the people and places close to home.

Our nationwide guide is organized by state, with space for two notable events in each of the 50 states. Check official event pages for dates, hours, tickets, accessibility, and weather-related changes before you travel. We will publish only listings whose November 2026 details have been confirmed.



November Road Trips

Take the scenic route to gratitude

A November road trip can be as simple as visiting a nearby small town. Start with a main street, a locally owned restaurant, a scenic overlook, or a community gathering. Choose one meaningful stop instead of rushing through a packed itinerary.

Cooler weather brings shorter days and changeable conditions. Check road advisories, allow extra daylight for the drive, and leave room for a warm meal. When a brewery is on the itinerary, make it one part of the experience rather than the whole destination—and arrange a designated driver or another safe way home.

Wherever the trail leads, consider spending a little time and money with the local people who make that destination special.

Thanksgiving Flavors & Craft Beer

A table with room for everyone

Thanksgiving flavors range from herb-roasted turkey and buttery potatoes to savory stuffing, roasted squash, tart cranberries, and rich desserts. Beer pairings can be a fun way to explore those contrasts, but the best choice is always the one your guests enjoy.

Try a crisp pilsner or kölsch with turkey and herbs, a malt-forward amber ale with caramelized vegetables, or a stout alongside chocolate dessert. For a no-alcohol pairing, consider sparkling apple cider, spiced tea, or a festive cranberry spritz.

From the Hoppy Trails Kitchen: Roast sweet potatoes with olive oil, rosemary, and a pinch of salt until golden; finish with a squeeze of lemon for brightness. Serve as a simple, shareable holiday side.

Good food is meant to bring people together. Offer plenty of water, include alcohol-free options, and celebrate responsibly.

November Events — Alabama to Georgia

ALABAMA

Alabama Frontier Days — November 4–7, 2026

National Peanut Festival — November 6–15, 2026

ALASKA

Sitka WhaleFest — November 5–9, 2026

Alaska Bald Eagle Festival — November 6–8, 2026

ARIZONA

Page Balloon Regatta & Street Fair — November 5–8, 2026

Nature Fest PHX (Nov 14, 2026) — Nov 14, 2026

ARKANSAS

Red Autumn Art Festival — Fort Smith

Jonesboro Veterans Parade — Jonesboro

CALIFORNIA

Mountain Mandarin Festival — Date unconfirmed

The Great Dickens Christmas Fair — Date unconfirmed

COLORADO

Cherry Creek Holiday Market — November 19–December 24

Denver Christkindlmarket — November 20–December 23

CONNECTICUT

Stamford Downtown Parade Spectacular — Stamford

Mystic Lighted Boat Parade — Mystic

DELAWARE

Winterthur Annual Delaware Antiques Show — Date unconfirmed

Gift of Lights — Date unconfirmed

FLORIDA

Pensacola Winterfest — November 20, 22, 27, 28

Great Gulfcoast Arts Festival — Date unconfirmed

GEORGIA

RiceFest — November 13–15

Kingsland Catfish Festival — November 20–21

November Events — Hawaii to Maryland

HAWAII

Kona Coffee Cultural Festival — Nov 6–15, 2026

Hawai‘i Island Steel Guitar Experience — Nov 19–22, 2026

IDAHO

Andrus for Idaho: History Harvest — November 6–7

Idaho Veterans Parade — November 14

ILLINOIS

Chicago Thanksgiving Parade — Date unconfirmed

Magnificent Mile Lights Festival — Date unconfirmed

INDIANA

Ferdinand Christkindlmarkt — Nov 20–22

Annual Festival of Owls — Nov 14

IOWA

Winterset Festival of Lights — Winterset

Festival of Trees & Lights — Winterset

KANSAS

Wichita Turkey Trot — Nov 21, 2026

Topeka Turkey Trot — Nov 26, 2026

KENTUCKY

Christmas at Kentucky Kingdom — Louisville

Gardens Aglimmer (begins Nov 27, 2026) — Nov 27, 2026

LOUISIANA

Bayou Classic Thanksgiving Parade — Nov 26, 2026

Bayou Classic Football Game — Nov 28, 2026

MAINE

Gardens Aglow — Coastal Maine Botanical Gardens, Boothbay

Rockland Festival of Lights — Rockland

MARYLAND

Maryland Irish Festival — Timonium — Nov 13–15 — Date unconfirmed

Easton Waterfowl Festival — Nov 13–15 — Date unconfirmed

November Events — Massachusetts to New Jersey

MASSACHUSETTS

Cider Days — Date unconfirmed

Thanksgiving Harvest Festival — Date unconfirmed

MICHIGAN

Traverse City Beer Week — Traverse City

Detroit Tree Lighting — Detroit

MINNESOTA

Minneapolis Christkindl Market — Date unconfirmed

Minnesota Christmas Market — Date unconfirmed

MISSISSIPPI

Mistletoe Marketplace — Jackson

Harvest Fest — Jackson

MISSOURI

St. Louis International Film Festival — Date unconfirmed

Flyover Comedy Festival — Date unconfirmed

MONTANA

Helena Comedy Festival — Nov 12–14, 2026

Helena Fall Art Walk — Nov 13, 2026

NEBRASKA

Autumn Festival: An Arts & Crafts Affair — Ralston

Nebraska Celebration of Books Literary Festival — Lincoln

NEVADA

Pahrump Social Powwow — Pahrump

Neon City Festival — Las Vegas

NEW HAMPSHIRE

Thanksgiving Guided Tours — Strawbery Banke Museum, Portsmouth

Winter Holiday Stroll — Nashua

NEW JERSEY

Wildwood Crest Half Marathon Festival — Wildwood Crest

Explore Warren History Trail — Warren County

November Events — New Mexico to South Carolina

NEW MEXICO

Recycle Santa Fe Art Festival — Nov 6–8

SWAIA Winter Indian Market — Nov 28–29

NEW YORK

New York City Marathon — Nov 1, 2026

Holiday Train Show at New York Botanical Garden — Date unconfirmed

NORTH CAROLINA

Carolina Renaissance Festival — Date unconfirmed

Wilson Whirligig Festival — Date unconfirmed

NORTH DAKOTA

Pride of Dakota Grand Forks Holiday Showcase — Nov 13–14 — Date unconfirmed

Pride of Dakota Fargo Holiday Showcase — Nov 20–21 — Date unconfirmed

OHIO

Cleveland Christmas Connection — Date unconfirmed

WinterLand Holiday Kickoff — Date unconfirmed

OKLAHOMA

Mistletoe Market '26 — Oklahoma City

OKC Renaissance and Scottish Festival — Oklahoma City

OREGON

Portland Book Festival — Portland

ZooLights — Oregon Zoo, Portland

PENNSYLVANIA

Philadelphia Half Marathon — Philadelphia

Philadelphia Marathon — Philadelphia

RHODE ISLAND

Newport Restaurant Week — Newport and Bristol County

Rhode Island Comic Con — Providence

SOUTH CAROLINA

Mythical & Medieval Fest — Nov 7–8 and 14–15, 2026

Dickens Christmas Show & Festivals — Nov

November Events — South Dakota to Wyoming

SOUTH DAKOTA

Wine, Cheese & Chocolate Stroll — Deadwood — Nov 7 — Date unconfirmed

Sioux Empire Arts & Crafts Show — Sioux Falls — Nov 13–14 — Date unconfirmed

TENNESSEE

Gatlinburg's Festival of Trees — Gatlinburg

Great Smoky Arts & Crafts Thanksgiving Show — Gatlinburg

TEXAS

Wurstfest — Date unconfirmed

Wurstfest Regatta — Date unconfirmed

UTAH

Moab Folk Festival — Moab

ILLUMINATE — Salt Lake City

VERMONT

Zack's Place Turkey Trot — Date unconfirmed

Celebrate Craft Holiday Fair — Date unconfirmed

VIRGINIA

Norfolk Grand Illumination Parade — Nov 21 — Date unconfirmed

Norfolk Dragon Faire — Nov 14–15 — Date unconfirmed

WASHINGTON

Christmas in the Gorge — Skamania County

Fall Foliage Festival — Date unconfirmed

WEST VIRGINIA

Oglebay Festival of Lights — Date unconfirmed

Fantasy in Lights Parade — Date unconfirmed

WISCONSIN

Holiday Folk Fair International — Date unconfirmed

Milwaukee Holiday Lights Festival — Date unconfirmed

WYOMING

Cowboy Christmas — Date unconfirmed

Glenrock Winter Fest — Date unconfirmed



Flavour Dishes
facebook.com/flavourdishes

The HOPPY TRAILS KITCHEN

FEATURING

Flavour Dishes

OUR GUEST RECIPE CONTRIBUTOR

We're excited to welcome Flavour Dishes to Hoppy Trails Monthly!

Her love for home cooking, family recipes, and bringing people together around good food fits perfectly with our mission of great beer, great food, and even better adventures.

Thank you, Flavour Dishes, for sharing your delicious recipes with our readers!



1. SOUTHERN PORK CRACKLINGS

Ingredients:

- 2 pounds pork skin (rind), cut into 1-inch pieces
- 4 cups water
- 2 tablespoons salt
- 1 tablespoon white vinegar
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon black pepper
- 1/2 teaspoon paprika
- Vegetable oil or rendered pork fat for frying, as needed

Preparation:

1. Rinse pork skin and remove any hair.
2. Trim excess fat and cut into 1-inch pieces.
3. Boil with water, salt and vinegar.
4. Simmer 60–90 minutes until tender.
5. Drain and cool, then pat dry.
6. Dry in oven at 200°F for 3–5 hours.
7. Mix seasonings.
8. Fry in 375°F oil in small batches for 30–90 seconds until crispy.
9. Drain, season while warm and enjoy!

Enjoy freshly made for the best crispy texture. Store in an airtight container in the refrigerator for up to 3–4 days, or freeze for longer storage.



2. SPICED APPLE CRANBERRY WINTER JAM

Ingredients:

- 4 cups apples, peeled and finely chopped
- 2 cups fresh or frozen cranberries
- 2 cups granulated sugar
- 1/4 cup orange juice
- 2 tbsp lemon juice
- 1 tsp ground cinnamon
- 1/4 tsp ground ginger
- 1/4 tsp ground cloves
- 1/4 tsp ground nutmeg
- 1/4 tsp salt

Preparation:

1. Prepare apples and cranberries.
2. Combine all ingredients in a large saucepan.
3. Let rest 10 minutes.
4. Bring to a gentle boil, then simmer 15–20 minutes.
5. Mash some of the fruit and continue simmering 15–25 minutes until thick.
6. Test for desired thickness.
7. Cool slightly and transfer to jars.
8. Refrigerate and chill overnight.
9. Serve with toast, biscuits, pancakes, croissants, baked Brie or cheese boards.

Refrigerate for 1–2 weeks or freeze for longer storage. This is a refrigerator or freezer recipe, not a tested canning recipe.



3. HOMEMADE CHICKEN AND DUMPLINGS

Ingredients:

- 2 lbs chicken breasts or thighs
- 1 medium onion, chopped
- 2 carrots, sliced
- 2 celery stalks, sliced
- 3 cloves garlic, minced
- 6 cups chicken broth
- 1 cup heavy cream
- 2 cups all-purpose flour
- 2 tsp baking powder
- 1/2 tsp salt
- 1/2 tsp black pepper
- 2 tbsp butter
- 2 tbsp fresh parsley, chopped
- 3/4 cup milk (for dumplings)

Preparation:

1. Sauté onion, carrots, celery and garlic.
2. Add broth and chicken, simmer 20–25 min.
3. Remove and shred chicken.
4. Mix flour and baking powder, add milk to make dumpling dough.
5. Return chicken to pot, add cream.
6. Drop dumplings into simmering broth.
7. Cover and cook 15–18 minutes.
8. Stir gently, season and add parsley.
9. Let rest 5 minutes before serving.

Serve warm with biscuits or crusty bread. Refrigerate leftovers up to 3–4 days. Reheat to 165°F, adding broth or cream if needed.



4. OLD-FASHIONED SOUTHERN BUTTERMILK BISCUITS

Ingredients:

- 2 cups all-purpose flour
- 1 tbsp baking powder
- 1/2 tsp baking soda
- 1 tsp salt
- 1/4 cup cold unsalted butter, cubed
- 1 cup cold buttermilk
- 1 tbsp melted butter (for brushing)

Preparation:

1. Preheat oven to 425°F.
2. Combine flour, baking powder, baking soda and salt.
3. Cut in cold butter until mixture resembles coarse crumbs.
4. Add cold buttermilk and mix gently.
5. Fold dough 2–3 times and pat to 3/4 inch.
6. Cut with biscuit cutter and place close together on baking sheet.
7. Bake 13–18 minutes until golden brown.
8. Brush with melted butter and let rest 3–5 minutes.
9. Serve with butter, honey, or jam.

Store at room temperature up to 2 days or freeze up to 2–3 months. Reheat at 325°F for 5–10 minutes.