

Minutes – February 2010 meeting of the Green Mountain Mashers

The Bobcat Café – Bristol, VT

Competition update:

The 1<sup>st</sup> Annual Greg Noonan Memorial Homebrew Competition is confirmed for Saturday, May 1, at the Knights of Columbus hall in South Burlington. Planning is progressing smoothly. Flyers and stickers have been distributed to a number of local brewing related establishments. Judge and steward registration is now available on-line at the Club's website – mashers.org.

Trub Trek:

Dan Hament has done a great job of organizing this year's trek to Montreal, and everything is set. The trek is set for Saturday, March 13 – the bus will leave from the Richmond Park & Ride at 8:00 a.m., with a second pick-up at the Shaw's parking lot in Colchester at around 8:30. The itinerary includes stops at McAuslan, Brassiers de Montreal (lunch here), Dieu de Ciel, Benelux Brasserie Artisanal et Café, and Brutopia (where last stops eats will also be available). Planned arrival back at the Richmond P&R is approximately 10:00 p.m.

Ruth Miller reported that Macy Mullican of the Shelburne Vineyard is planning on opening a collective group of emporiums at the Jessowich (sp?) Greenhouse in Shelburne. Plans are for a group of independent shops under one roof featuring a brewery, bakery, cheese shop, etc. Great opportunity for somebody planning on a small food/beer/wine oriented small business. Contact Macy at [macy@shelburnevineyard.com](mailto:macy@shelburnevineyard.com) if interested in more information.

President Andy Furco again brought up his idea for a Club sponsored brewery on wheels (Die Zoiglwagon). N.B. – for the etymology of the name see <http://www.zoigl.de/english/history.html>. This Club project could tour to brewfests and serve to promote the homebrewing culture. An engineering team is needed to design the unit. Resident engineer Jerry Gormley was volunteered. Volunteers would also be needed for a construction crew. Andy has been dumpster diving for parts, but still needs a trailer on which to mount the system.

The March meeting will be hosted by Bob Genter.

The April meeting (Hoops n' Hops) will be hosted by Dan Hament.

Mark Magiera, the Bobcat's brewmaster, then gave an overview of the beer selection on tap and general info about The Bobcat. Mark then introduced Randy Hill to the group. Randy operates an organic farm in Ferrisburg and produced eggs, flowers, herbs, veggies, and hops. He currently has 24 different cultivars growing on about 200 hills. The hops (as are all his products) are certified organic. Randy has, in the past, sold his hop crop to local breweries, but the commercial potential is low, so he has decided to start selling to the homebrew community. He will have the hops analyzed for alpha content this year. It is easiest to just get the hops directly from him at his farm (on Middlebrook Rd. in

Ferrisburg), but he may try to connect with Vermont Homebrew Supply to sell them there. Randy's website is [www.flowerpowervt.com](http://www.flowerpowervt.com).

Mark then gave tours of the Bobcat's brewery for all interested.