



# The Barleycorn Press

Monthly Newsletter Published by the Green Mountain Mashers of Vermont

April, 2001

Volume 12 Issue 4



## Long Lost Former Member Tracy Aquilla Makes Contact

**H**ey Mashers. I recently received an email and then a response to my reply from former Masher Tracy Aquilla. I asked him if he minded my putting his emails in the newsletter (hey I gotta find some way to fill up the pages since the help I get from you all is so sporadic ;-> ) and he said I could so here they are. He said I could edit/combine them however I wanted but I wanted to maintain the original feel plus, that requires more work on my part so I have edited them as little as possible.

Hey Tim,  
I saw the web site and decided to drop you a line. Nice job! The Mashers web page brought back a flood of fond memories. I really miss you guys. After I finished law school in D.C., we moved to Ithaca, New York. It's a very cool

place, but it still isn't Vermont. I joined the Ithaca Brewers Union (the local club) and was elected President. We have the monthly 'meetings' at the bar in my basement (next meeting is tomorrow night), but we have yet to get the kind of turn-out I'd like. The folks are great, but we don't quite have the strong bond I felt with The Mashers. We have a decent mix of people, including quite a few 'techies' (i.e., chemists, etc.). Many of our members are students or faculty at Cornell. One of our members is Alyssa Bost, a very cool young lady who has a masters degree in brewing science from UC Davis, and worked as a brewer at the Ithaca Beer Company until recently (my kind of woman). She recently married another club member and on their honeymoon, they went to Belgium, Germany and the Czech Republic, and brought back many fine things for

us to taste. They gave me a beautiful bottle of homebrewed absinthe for Christmas this year.

I enjoy my job here immensely and we have a very nice home on 7 secluded acres (with two ponds, a stream and a swimming pool). While I was in law school, Liz and I had a son, Tony, who just turned three in January. And just two weeks ago, our daughter Gina was born. Tony loves his little sister almost as much as his chickens (we have 20 laying hens and three roosters). Tony is also an avid beer fan. His first brew, at the age of two, was an American Pale Ale (yes, he pitched the yeast himself). He thoroughly enjoys helping with the mash and he has tasted an incredible number of exotic beers from around the world (especially for a three-year-old). Gotta start 'em off on the right foot ya

know!

We made a trip to Vermont last October and saw John McLaughlin very briefly one evening. Maybe next year I will enter some brews in the annual competition and attend in person. Actually, that sounds like a plan. I will make a note to seriously attempt this.

Best wishes and give my regards to everyone. I hope to see you all at the competition next year (which should coincide closely with my 40th birthday - how appropriate).

Tracy Thomas Tracy Aquilla, Ph.D.  
Registered Patent Attorney No. 43,473

Tim,  
Please do forward my e-mail message to anyone who you think might be inter-

ested. I'd love to hear from everyone. Also, feel free to include it in the newsletter. My name and writings are already all over the Internet and I don't have any problem with the newsletter being available on the web. If you care to, you have my permission to cut and paste this e-mail and the other one as you see fit, so that you can include whatever material you believe is worthwhile all in one e-mailing and/or newsletter.

Also, please add me to the listserv. However, I would prefer that you use my home e-mail account, as opposed to my work e-mail (from which I sent the last message and this one) for the simple reason that I don't want to be getting Masher Mail at work, as it will distract me from actually working while I am here. My firm has no problem with

me getting any e-mail at work, but since I tend to work relatively short hours anyway, I don't need any more distractions while I am here than I already have. My home e-mail address is: [aquilla@clarityconnect.com](mailto:aquilla@clarityconnect.com)


If you or the club ever get the urge to take a Trek over this way, you ought to know about one of our local treasures, Brewery Ommegang. You may have heard of it. It is owned by the folks at Vanberg & DeWulf, importers of Belgian specialties, located in Cooperstown, NY (also home of the Baseball Hall of Fame). I haven't been there yet, but my friends here tell me the tour is excellent. I know the beer is!

Check out their web pages at: ["http://ommegang.com/ommegang/"](http://ommegang.com/ommegang/)

*(Continued on page 2)*

(Continued from page 1)  
 and <http://www.belgianexperts.com/ommegang/cover.htm>

This Belgian brewery might be just the thing to attract some of you mashers to our neck-o-the-woods! Also FYI, we are planning a three-day party for the week-end of June 1-3 at our homestead. All mashers are cordially invited. It's about a 5-6 hour drive from Burlington to Ithaca, but this party will be well worth the trip. It will coincide with Ithaca Festival, which is a righteous party on its own. See <http://www.ithacafestival.org/home.asp> for more info. Anyone who comes should probably bring a sleeping bag and a tent (unless you want to sleep in the house, which you certainly are welcome to do). We will have homebrew on tap both by the campfire and poolside. So pack up some gear and head this way June 1st for two parties AND a visit to Ommegang! You won't be disappointed.

Tracy 

Ellen and Paul live at 111 Rivermount Terrace in Burlington's New North End. Directions begin below and a map that shows the approximate location of their house is included on the bottom have of this page.

**From Downtown:** To get there from downtown, head north on North Ave. (which starts at Battery Park). Continue past Burlington High School. After the exit to the Route 127 connector, where North Ave. changes from 2 to 4 lanes, take your second right onto Village Green. Directions continued at **"After Village Green."**

**From the North:** If you are heading south on North Ave., take your first left past Ethan Allen Park; just after the traffic light near the Rite-Aid store onto Village Green. Directions continued at **"After getting on Village Green."**

## Next Meeting "Hoops and Hops" and Masher Challenge On April 2nd at Paul Hale and Ellen Zeman's

**T**he next meeting of the Green Mountain Mashers will take place on Monday, April 2nd at the New North End Brewery, which is located in the basement of Ellen Zeman and Paul Hale. The business meeting will commence promptly at 7:30 P.M. This meeting is the Annual "Hoops and Hops" so be prepared to watch the Men's NCAA basketball final. If you're not into that there's always beer to drink. Also, the Masher Challenge is Barleywine and will be judged at the meeting. As is tradition, this year's winner will choose next year's style.

**Taking Route 127 connector:** Take the Route 127 connector to the "North Ave. Beaches" exit and take a right onto North Ave. Take your second right onto Village Green. Directions continued at "After getting on Village Green."

**After getting on Village Green:** Go all the way to the end of Village Green and take a left on Rivermount Terrace. Look for a beige house on the left hand side and a lot of cars parked along the side of the road. The phone number is 862-2702.

The agenda for the meeting is:

- Green Mountain Homebrew Competition update.
- Green Mountain Masher Party Update
- Masher Challenge - Barleywine
- New Business.



## Staff Box



The Barleycorn Press is a monthly publication of the Green Mountain Mashers Homebrew Club. The Barleycorn Press appears in the final week of each month. **Contributions are due by the 25th of the month of publication or two Thursdays prior to the next meeting (which ever comes first).** Please send contributions via e-mail (preferable) or send on a 3.5" IBM compatible diskette (hard copy as a last resort) to:

**Tim Cropley**  
 235 East Main St., Richmond, VT 05477  
 (802)434-7293 (hm)  
[t\\_cropley@yahoo.com](mailto:t_cropley@yahoo.com)

Contributions on any subject even remotely associated with the brewing and/or enjoyment of beer and related beverages are happily accepted by the editors. The editors reserve the right to edit any contribution as a function of available space, while making every attempt to maintain its integrity. The views expressed by contributors to the Barleycorn Press are not necessarily those of the editors or of the Green Mountain Mashers Homebrew Club.

This publication is made available free of charge to all dues paying members of the Green Mountain Mashers. Subscriptions are available to all other interested parties at \$10.00 yearly (US funds).

Note: The yearly dues of \$15 should be paid by the end of January. Please mail your check or money order made out to the "Green Mountain Mashers" to Treasurer Lewis Greitzer at the following address:

**Lewis Greitzer**  
 33 Harbor View Road #1201  
 South Burlington, Vermont 05403  
 (802)658-2621  
[lewis@together.net](mailto:lewis@together.net)

Advertising space is available to non-profit and for-profit organizations wishing to offer beer related items or services to the readers of this publication. The editors reserve the right to accept or reject any advertiser. For advertising rates, availability and deadlines please contact the editor.

No rights reserved. Any part of this publication may be reproduced, stored in a retrieval system, or transmitted by any means, electronic, mechanical, photocopying, recording or otherwise. No prior permission, written or otherwise, is needed from anyone.

View the Official Web Page of the Green Mountain Mashers at:

<http://www.mashers.org>

Officers not listed above:  
 President - Rich Evans, Ph # (802) 899-3006  
 "Evans, Rich" <evansrj@us.ibm.com>  
 Secretary - Ernie Kelley Ph # (802) 434-3674  
 "Kelley, Ernie" <epopmafs@together.net> OR  
 "Kelley, Ernie" <erniek@dec.anr.state.vt.us>



## Green Mountain Masher Calendar of Events

Date	Event	Information
4/20/01 - 4/29/01	AHA National Homebrew Competition, First Round. 8 Regional Sites in the U.S. and Canada	Entries due 4/4/01-4/13/01 with \$8 for AHA members, \$12 for non-members per entry. Entry forms can be found in the Jan/Feb Zymurgy. See <a href="http://www.beertown.org">www.beertown.org</a> for Rules & Regulations (will be up after Fri. Nov. 10th) or contact Gary Glass at 1-888-UCANBREW, <a href="mailto:gary@aob.org">gary@aob.org</a> for more information. Send-to site map will appear in the March/April issue of Zymurgy.
4/28/01	Entry unpacking for the Green Mountain Homebrew Competition	Contact Anne Whyte (hm) (802) 879-6462 (wk) (802) 655-2070 (email) <a href="mailto:vtbrew@together.net">vtbrew@together.net</a>
5/5/01	Green Mountain Homebrew Competition Ethan Allen Homestead, Burlington, VT	Contact Anne Whyte (hm) (802) 658-4038 (email) <a href="mailto:vtbrew@together.net">vtbrew@together.net</a>
9/15/01	Northern New England Homebrew Competition - Rockport, ME	Contact Tom O'Connor (hm) (207) 236-3527 (email) <a href="mailto:toconnor@nehealth.org">toconnor@nehealth.org</a>
10/13/01	Puddle Dock Homebrew Contest Portsmouth, NH, October 13, 2001	Contact Scott Kaplan (hm) (603) 431-9984 (email) <a href="mailto:grtscott@nh.ultranet.com">grtscott@nh.ultranet.com</a>
12/1/01	New England Fall Regional Homemade Beer Competition - Greenfield, MA area	Contact Jim Wallace (hm) (413) 625-2494 (email) <a href="mailto:jwallace@crocker.com">jwallace@crocker.com</a>

Please contact Tim Cropley at (802) 434-7293 or by email at [t\\_cropley@yahoo.com](mailto:t_cropley@yahoo.com) if you have any beer events that you think the membership would like to know about. It is our hope that we will also list other regional competitions as they are announced.

### February Meeting Minutes by Monk

**A**n accounting of the events on the evening of February 5, 2001.

A generally social atmosphere with much homebrew tasting and discussion was underway as the members all slowly arrived, most later than usual due to the poor weather conditions, when suddenly a meeting erupted.

Treasurer's Report: Captain Lew says we have something like \$800+ bucks. Reminder, dues are due now. Send checks to Captain Lew.

Party Dude Report: Jerry wasn't there but he sent out an email that El Presidente Monk summarized as follows: The Champlain Club (German Club) wants way too much money and we would have to all drink the same beer (not even homebrew). Or, the S. Burlington K of C would want \$350 and we would be able to bring whatever we wanted. Also, the band had not responded to our inquiry at that time. More on this from the Party Dude as things develop.

Glasses: I brought up the idea we get more glasses made with the club logo. Someone said they would look into it. (I expect a report at the March meeting).

T-shirts: I brought up the idea we get t-shirts embroidered with the club logo.

I said I would look into it. I will have a report at the March meeting.

Trub Trek: Dan talked about the Trek. It will be on 3/3/01, leaving at 8:00AM from City Hall Park (in front of Carbur's). This will also serve as the March meeting. Stops are Rock Art, Kross, Lunch, Trout River, Tunbridge. Please bring homebrew if you have some to share, we will have a keg of Magic Hat on the bus but one of the brewers we will be visiting has asked us to bring them some homebrew. More details on this later.

GMHC: The competition will be held on 5/5/01 at Ethan Allen Homestead, and the unpacking of entries will be on 4/28/01 at Rich Frog. Please volunteer to help out with these events. See de-

*(Continued on page 4)*

(Continued from page 3)  
 tails elsewhere in the newsletter.

Masher Challenge/Hoops and Hops: This will be at the April meeting which will be at the New North End Brew Pub on 4/2/01. The style for this year is Barleywine.

A drawing was held for the door prize, a \$20 gift certificate from Vermont Homebrew Supply. All persons present who brought homebrew to the meeting were eligible. The prize was won by Dan Lipke. It is notable that there was a lot of homebrew at the meeting and only one or two bottles of commercial beer. I would like to thank all the mashers who helped make this a true 'homebrew' club meeting.

Style discussion and tasting: Anne Whyte gave a talk on the Pre-Prohibition Pilsner style and provided

two distinctly different examples for everyone to taste and comment on. This led to a general discussion of the beers and the style by the assembled membership with repeated sampling to further evaluate every aspect of each beer.

Soon the meeting degenerated into the generally social atmosphere with much homebrew tasting and discussion, as the members slowly departed.

Monk.



## Cool Web Site to Czech Out

**H**ey Mashers. A co-worker of mine emailed me a url that he thought I'd be interested in viewing.

It is the web site for Budweiser Budvar in the Czech Republic.

Anyway, the url is:

<http://www.budvar.cz/oldsite/english>

Enjoy!!



## Man Befuddled by Blank Bottle Cap Boston, MA

**A** resident of East Bridgewater, Massachusetts was caught off guard this weekend after simply popping open a bottle of beer. "It was around 3:00 in the afternoon on Saturday" stated Robert Sturtevant, "The time I usually think about having a cold one after the baby has fallen asleep for her afternoon nap." Sturtevant chose a Heart of Darkness, a stout from Magic Hat Brewery. Located in South Burlington Vermont, Magic Hat is a small but popular brewery, offering a variety of beers known for their quirky names, very high quality and unique packaging graphics.

Sturtevant states he's been a fan ever since last August while visiting his sister in Fairfax Vermont, not far from the Magic Hat Brewery. "I can't drink any-


thing else now," He claims. One trait of the brewery's offerings is the quaint, often rhyming messages printed inside the cap of each bottle. "I don't mind that you see some of the same messages more than once," Sturtevant noted, "but this really freaked me out." The "this" Sturtevant refers to, is the completely blank cap he turned over from his Heart of Darkness this past Saturday. "Was the message, 'There is no message'?" Sturtevant wants to know. "I mean what does that say? Was it like some Zen thing? Like Nothingness or something?"

Sturtevant immediately double-checked the bottle in his hand to make sure he wasn't experiencing a common syndrome known as Magic Hat by Proxy, in which a beer drinker opens a bottle of beer which is not Magic Hat and from habit, looks at the inside of the cap, only to be reminded by the lack of a message that he is not about to drink a Magic Hat beer. "I even flipped the cap back over to make sure it had one of those little orange Magic Hat stars on

it." Sturtevant explained.

In a panic, Sturtevant called his sister's husband, Tom, also a big fan, and the person responsible for introducing Sturtevant to Magic Hat. "I just needed to tell someone so I could be sure I wasn't imagining something," Sturtevant recalls. "Tom said he's never seen a blank cap from a Magic Hat before. He told me he was sure it was just a small mistake. But I don't know."

Sturtevant says he'll keep drinking Magic hat. "I've tried Fat Angel, Hocus Pocus, Heart of Darkness, Bob's 1st Ale, Blind Faith, #9, and Jinx." He proudly states, "My favorite is Jinx, or it could be Heart of Darkness, but after this thing with the cap, I gotta tell you, I feel Jinxed." Sturtevant commented, in a strained voice.

How a blank cap got on the bottle remains a mystery. 

Thanx to Robert Sturtevant for this entertaining piece.

## Needed Beer: A Deadly Cocktail of Prohibition-era America

by Thomas John Miller  
(source unknown)

**F**rom 1920 to 1933, prohibition abolished the production and sale of alcohol in America, but the government couldn't stop its citizens from seeking out illegally "doctored" drinks, which poisoned up to 5,000 people per year. Beer, which had surpassed spirits as America's favorite drink in 1890, was a special lure for bootlegger entrepreneurs. Needed beer--a blend of near beer injected with industrial-strength alcohol--quickly became a

common and sometimes deadly drink of choice.

Near beer, on the other hand, was legally produced, genuine beer, but with almost all the alcohol removed, lower than the government-approved, maximum alcohol-by-volume of 0.5 percent. In speakeasies--bars where alcoholic beverages were sold illegally--bartenders would fill syringes with raw alcohol, then squirt the booze into the near beer. The blended concoction became known as "needed beer."

Some entrepreneurs began producing needed beer on their own. Huge quantities of industrial alcohol were diverted to near beer producers, where it was thinned and flavored. After the near beer passed government inspection, the alcohol was injected. When the government discovered the scheme, it ordered the addition of denaturants--chemicals (such as high-test gasoline) that make alcohol unfit for drinking--to all indus-

trial alcohol. Methanol, like many of the denaturants used, was highly toxic: less than two teaspoons caused blindness, while two tablespoons caused death. Since bootleggers rarely bothered to remove these poisons from their needed beer, many of their customers were blinded or killed.

Safety concerns did little to stop America's thirst for liquor--illegal booze flooded the country's cities and towns. In New York, 32,000 speakeasies replaced 15,000 legal saloons. But by 1933, prohibition proved impossible to enforce. Seeking to curb the rising tide of violence and alcohol-related health problems, Congress passed the 21st Amendment, repealing Prohibition. Thereafter, America's surviving breweries legally produced "safe" beer, free of denaturants and averaging around 5.0 percent alcohol by volume.



**Please  
Contribute  
to YOUR  
Newsletter!**

## Important Membership Notice!!

The following people have not yet paid their dues:

**Joe Connolly**

**Joe Cutts** (though he has actually been a masher as of late)

**Greg Dinkel**

**Bob Genter**

**Art Herttua**

**John & Rachael McLaughlin**

**Robin Orr**

**Clifford Timpson**



**Barleycorn Press  
Green Mountain Mashers  
c/o Tim Cropley  
235 East Main St.  
Richmond, Vermont 05477  
U.S.A.**

Place Stamp Here  
Post Office will  
not deliver  
without sufficient  
postage