



The Barleycorn Press

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Four in Forty-eight – A Brewer's Tale

by Dave Clark

It all started with a comment. Kathleen said 'You haven't brewed in a while.' She was right as I hadn't brewed since late April and it was now mid-July. Kathleen was going away for the weekend and Bailey was at summer camp. I said 'I think I will brew on Friday night and then twice on Saturday.' Then I determined my own fate with the following statement. "In fact, I think I will brew three times on Saturday." Kathleen replied 'You are not going to brew four times in a weekend. I will bet you that you won't do that.' I took the challenge. The bet specified that the fourth beer had to be completed within forty-eight hours of the start of the first beer.

Four beers. Two ales and two lagers. Two single step mashers and two multi-

ple step mashers. Why four beers you may ask. I have four carboys that are 6 gallons or larger. I have some smaller carboys but my intent was to make four 5.25 gallon batches of beer. I also calculated that four beers would take me into the fall without the need to brew again in the summer heat. Four beers required more than my usual pre-brewing planning. I looked in my recipe book and decided on the following brews. The first beer was to be a Munich Dunkel on Friday night. I thought it would be wiser to brew the multiple step beers on Friday and Sunday and leave the single step mashers for Saturday, the two beer day. The next two beers were a special bitter (not an ESB) and an Alt beer. The final beer is an old Joy of Homebrewing recipe that I converted to all-grain, Rocky Raccoon Honey Lager. I tallied the ingredients I needed on Sunday

night and sent an e-mail to Anne and Matt at VHS. Kathleen agreed to pick up the ingredients for me on Monday.

The week leading up to this four brew weekend was very busy. I had only one night free before Friday. That night I had to bottle so I would have the fourth carboy empty and ready to go. I popped all the yeast packages so that I could prepare the yeast starters on Tuesday night. I had two yeasts going and started two others. I had four empty growlers which I find great for yeast starters.

Kathleen and I had a small debate whether yeast preparation and grain grinding counted as time for the forty-eight hours. Yeast preparation had to be done ahead of time so I received a reprieve on that issue. The grain grind-

ing would have to wait until brewing time commenced.

I had all the yeasts going by Thursday. I boosted one yeast again on Thursday morning before I went to work. On Thursday night I had a school board meeting (I am on the MMU school board) which lasted until about 11:15. I got bed at 11:45 and then up at 5:45 on Friday. I think I should have planned this out a little better. I got home at 4:50 pm on Friday, tired but charged up. The clock had started so I had until 4:50 pm on Sunday to finish my last creation.

Munich Dunkel
Beer Number One

5 lbs of Weyermann Pilsen malt 1.4-1.8L
5 lbs Weyermann Dark Munich 8-10L
1 lb Durst German 2 row crystal 50L

1 lb Weyermann Carafoam crystal 2L
4 oz Carafa 325 L
½ oz Northern Brewer (9.2%) – 60 mins
½ oz Tettnanger (3.1%) – 60 mins
¼ oz Hallertauer (3.8%) – 30 mins
½ oz Hallertauer (5.0%) – 15 mins
1 tsp Irish Moss – 10 mins
1 quart Wyeast 2308
* - Mash in at 132 for 30 min. Mash at 156 for 45 mins. Mash out at 168 for 10 mins.

Let me tell your about my brewing system. I use a 10 gallon Coleman beverage cooler for mashing and sparging. I have a copper pipe system with slits for filtering out the grains during sparging. This cooler will keep the mash temperature within 1-2 degrees of the starting temperature for about an hour. I added 200 degree water to bring up the mash to the

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Green Mountain Masher Picnic and Campout August 25-26

Read This Important Info Before You Go

The Green Mountain Mashers summer picnic is Saturday August 25 at Sarah and Maarten van Ryckevorsel's place in Grand Isle.

Everyone should bring food and beverage to share. Bring family and friends along with any recreational type stuff you want. Plan to arrive anytime in the afternoon and stay as long as you'd like.

Maarten asked that I pass this info along to everyone, especially 1) below.

etc.). There is no dock (please don't be tempted to use the neighbor's). Bigger boats can be launched elsewhere (I know there's a launch in Keeler Bay on the way up, there may be others) and sailed over, as long as they can be moored out in the bay by dropping anchor. If the weather sucks, or if it's really windy, this might not be so easy. Otherwise, it should be fine, since the bay is extremely shallow.

5) The beach is very rocky, so it's a good idea to bring a pair of old sneakers or water shoes.

I'm sure we'll come up with some other issues as we continue to think about this but these are the major ones that come to mind right now. Tom Ayres was talking about doing an Indonesian rijsttafel on Sunday afternoon for those who hang out after spending the night. Sounds like a good idea ... any takers?

1) Parking is limited. I figure we have room for maybe 12 cars or so. Parking along the road is not an option because of the deep ditches and culverts so everyone should try to carpool as much as possible. If anyone can park at a friend's place nearby, we'll be happy to shuttle you back and forth (there is a Park and Ride at Exit 17 on RT 7 if you need a place to park that's closer than wherever you're coming from).

2) The house is still under construction, so people should bring gear to live outside as much as possible. If it rains, we'll clear out the garage. (Since Chambly isn't happening, the following weekend could be a rain date if the weather really sucks).

3) There is tons of room for tents, so everyone should plan to camp out. Driving back to Burlington (or wherever) after a day of drinking is a bad idea.

4) We have a beach which we can use to launch any small watercraft that can be carried by hand (kayaks, surfboards,

Again, we're looking forward to this ... it should be a lot of fun.

Directions to our house from the south: Interstate 89 North to Exit 17 (Milton, Champlain Islands).

At the end of the ramp, right on RT 2.

Go by Sandbar State Park and across the Sandbar.

Continue on RT 2 through South Hero.

In Keeler Bay stay on RT 2 (do not turn left on Ferry Road like most of the other traffic - especially those with NY plates). Go about 4 miles to the town of Grand Isle.

On your left you'll see in quick succession: A&B Island Supermarket, the Grand Isle Post Office, the Black Cat Gallery and a flashing yellow light (in fact the flashing yellow light is not on your left but right above you).

At this light, Right on East Shore Road North.

About a mile, past the Town Beach, to the Grand Isle Lake House.

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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

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

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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" <epopmfs@together.net> OR

"Kelley, Ernie" <erniek@dec.anr.state.vt.us>



Green Mountain Masher Calendar of Events

Date	Event	Information
9/10/01	Club Meeting at Melissa and Jim's	Contact Melissa and Jim (hm) 482-7400 (email) jim@bitxbit.com OR melissa@bitxbit.com
9/15/01	Northern New England Homebrew Competition - Rockport, ME	Contact Tom O'Connor (hm) (207) 236-3527 (email) toconnor@nehealth.org
10/13/01	Puddle Dock Homebrew Contest Portsmouth, NH, October 13, 2001	Contact Scott Kaplan (hm) (603) 431-9984 (email) grtscott@nh.ultranet.com
12/1/01	New England Fall Regional Homemade Beer Competition - Greenfield, MA area	Contact Jim Wallace (hm) (413) 625-2494 (email) jwallace@crocker.com

Please contact Tim Cropley at (802) 434-7293 or by email at 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. We also hope to list AHA sponsored Club Only competitions in an effort to remind people to consider bringing beers that fit the competition style to club meetings so that the membership can pick one for entering.

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About 0.6 miles past the Grand Isle Lake House is a 2-story white farmhouse on your left. The neighbor's mailbox in front of our house reads number 70. The Phone # is (802) 372-5896.



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next temperature. I have a 5 gallon beverage cooler which I use to hold the sparge water. I connect a sparge arm via tubing to this cooler. I have a custom made plexiglass cover for the mash-tun with a hole drilled in the middle for the sparge arm. The system is closed to prevent as much heat loss as possible. I collect the wort in two stainless steel pots. I boil in these two pots so I can use our stove for this process.

I mashed in at about 5:30 after heating the water and grinding the grains. Most of the brewing for Friday night went well. I hit my starting gravity of 1.058. While I was running the wort through the counterflow wort chiller, the tubing from the wand came loose. As I was watching hot wort running onto the floor at 10:45, I had my first thoughts that maybe this was a crazy idea. I got

the tube reconnected and finished the cooling. I went to bed at 11:45 after cleaning all the equipment.

I got up at 6:45 to start all over again. Two brews in one day is not a monumental task except that you get to clean everything twice. Today would be two ales, a piece of cake. Single step mashes are only slightly more time consuming than extract brews. I have made many extracts in my 7½ years of brewing but the best beers have been all grains. The creativity, ability to tailor to your own taste and economy have made me a committed all-grain brewer.

Special Bitter
Beer Number Two

7.75 lbs of Maris Otter Pale Malt
9 oz Munton & Fison crystal malt 60L
7 oz Munton & Fison biscuit malt 15L
2.5 oz Fuggles (4.3%) – 60 mins
1.5 oz Kent Goldings (5.0 %) – 5 mins
½ oz Kent Goldings (5.0 %) – swirl
1 tsp Irish Moss – 10 mins
2/3 quart Wyeast 1098
* - Mash in at 150 for 60 mins. Mash out at 168 for 10 mins.

This brew was very easy. I have to

admit I was thinking about brew number three most of the time during this process. I have found sparge temperatures to be very important. I will collect about two gallons of wort so that it is running clear and then I heat this collected wort up to 170 before putting back into the grain bed. I find that my wort will then come out of the grain bed at about 160-162. Boiling in two pots means I have to mix the collected worts after sparging to insure a fairly uniform starting gravity between the pots. This is important because hop utilization can be affected by the gravity of the wort. I finished brew number two at 11:45 am and began cleaning again. This was the second time I thought the whole idea was crazy. Original Gravity 1.044

Camel's Hump Alt
Beer Number Three

8lbs Maris Otter pale malt
0.8 lbs light munich
0.5 lbs caramunich 60L
0.5 lbs caravienne
0.5 lbs Weyermann caramunich 48L
0.13 lbs Roasted Barley 450L
0.62 oz Northern Brewer (9.2 %) – 60 mins

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0.25 oz Perle (6.8%) – 60 mins

0.25 oz Perle (8.7%) - 60 mins

0.5 oz Hallertauer (3.5%) - 10 mins

0.5 oz Tettnanger(3.0%) – 10 mins

0.25 oz Chinook (9%) – swirl

1 tsp Irish Moss – 10 mins

1 quart Wyeast 2565

* - Mash in at 154 for 60 mins. Mash out at 168 for 10 mins.

Original gravity 1.053

I know I am getting some raised eyebrows over this recipe. True, it is not a traditional Alt recipe. I got this recipe from Mike Redmond, former employee of Somethings Brewing. I admit that this is much maltier than most alts but I am a malt head not a hop head unlike some hop heads in the club like oh, say, Anne. This beer ends up with a very smooth malty flavor which tastes great. The recipe has other quirks like Chinook in the swirl. Where does that come from? You will have to find Mike and ask him. All I know is that it works. About 5 pm Tim Cropley showed up to have a beer. Tim and I actually had two

beers. It was great to talk about the challenge and having Tim come by inspired me to finish as quickly as possible. Quick is a variable term as I didn't finish brewing and cleaning (now I know why Bob Johnson referred to himself as a beer janitor) until 7:30 pm. After a twelve and a half hour brew day I was asleep by 9 pm.

Camel's Hump Honey Lager
Beer Number Four

6.25 lbs Weyermann Pils. Malt 1.4-1.8 L

2.5 lbs Vermont Honey

1 oz Perle (7.3%) – 60 mins

½ oz Tettnanger (4.8%) – 10 mins

1 tsp Irish Moss – 10 mins

1 quart Wyeast 2042

Mash in at 122 for 30 mins

Mash at 154 for 45 mins

Mash out at 168 for 10 mins

This is an easy step infusion beer. The amount of grain is small so only small amounts of water are needed. I have found this to be a good transition beer. It gets people who have been drinking

only Bud, Miller, etc over into something closer to micro, craft brews. It would be a good first brew for someone getting into all-grain brewing. One tip – remove the wort from the burner before adding the honey. This helps prevent caramelization and adding a burnt flavor to this light yet potent beer. It will also save you many minutes of scrubbing the pots afterwards. I added enough water to make this a full 7 gallon boil. Full boils produce better beers, I believe. I finished this beer by 11:00 am and had cleaned up by 12:30. I brewed early as I was going to get together with a friend that afternoon. He called to cancel as he wasn't feeling well. I still had almost 5 hours left before the forty-eight hours was over. I had brewed for 25 hours in a 43 hour period of time. I suppose I could have done one more but right now I am headed for a nap.

Would I do this again? The next goal might be Five in Fifty. It is doable but I think I would need some significant motivation. Let's see I need another 6 gallon carboy, another carboy cozy and

Fizzling Out - Germans Losing Their Thirst for Beer

by Erik Kirschbaum (Reuters)

B

ERLIN, Aug. 1 — The German passion for beer is going flat.

The notion that Germans have an insatiable thirst for beer and guzzle their world famous beverage with breakfast, lunch and dinner may linger as a cliché, but breweries know the depressing truth: beer consumption is falling — and at a frightening rate.

Down by nearly 20 percent over the last two decades, beer drinking fell another

2 percent in the 2001 first quarter and there is no end in sight for the long and steady slide. Output and turnover are also dropping and roughly half the country's 1,270 breweries are believed to be unprofitable.

"The market is facing radical change," said Dieter Ammer, chairman of Beck GmbH & Co., the country's top exporter, that was recently put up for sale.

Beer may still be among the most important drinks in Germany, with some using the beverage for as much as half of their



A beer maiden carries beer-mugs during Oktoberfest in Munich in 2000. Beer consumption in Germany has fallen sharply in recent years. (Jan Nienheisen/Reuters)

daily intake of fluids.

It is neither uncommon, illegal or even frowned upon for workers to sip ales during mid-morning breaks or at lunch. Winning soccer teams traditionally douse each other in beer and celebrate their victories with huge foaming mugs. Vending machines often have beer

and you can even order a plastic cup of it at fast-food restaurants.

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But despite the easy availability, per-capita consumption has dropped to 133 quarts from a peak above 165 quarts in the 1980s, sending the former world champions in Germany to third place behind the Czech Republic — at 159 quarts —and Ireland.

Abstinence Does Not Make the Heart Fonder

Brewers attribute the beer drinking slump to several factors, including stiffer drinking and driving rules, increased competition from wine and non-alcoholic beverages, a new-found health consciousness and the fact that Germany is a mature market with a stagnant population.

Most worrying for the beer makers is a strong shift away from beer by younger Germans who consider it a rather stuffy and old-fashioned drink.

"The wind is blowing against us," said Ammer, Beck's chairman, who is also head of the German brewers' associa-

tion. "And it looks like the trend will continue."

Ammer blames German political leaders in particular for steps that he said hurt the image of the national drink. He blasted the recent decision to lower the legal drinking and driving level.

The blood-alcohol limit was cut to 0.5 percent from 0.8 percent, a move that especially hurt taverns in rural regions.

"There has been an hysterical campaign against alcohol," he said. But Ammer also acknowledges beer is no longer the drink of choice for young Germans, whose abstemiousness is causing problems for hundreds of struggling small breweries. "The young people prefer exotic beverages and anything that is new."

Old Habits Die Easily

Beer is old. Very old.

The brew of water, hops, yeast and malt has been around for more than 3,000 years. In 1516 the German Beer Purity

Law that decreed nothing but natural ingredients could be added made German beer a standard others tried to imitate.

Brewed by monasteries in the Middle Ages, beer was considered an important, healthy and necessary beverage. In the 16th century people in Hamburg drank an average of about 850 quarts each year, more than two quarts daily.

That tradition no longer seems to carry as much weight. The younger generations that have cast off other baggage from the country's turbulent and ignominious past are also happy to part ways with their boozy heritage.

Beer Bellies

"I associate beer with beer bellies, flab and an unhealthy lifestyle," said Lars Gessler, a 28-year-old student who nevertheless manages to stay trim despite drinking 50 quarts each year.

"Younger people want flat stomachs and good health," he added. "They just don't like the taste of beer. It doesn't

taste good and it's not trendy. You can't savor it the way you can enjoy a glass of wine. With beer you just chuck it down. Also, I think globalization has opened us up to other drinks, like cocktails, that come from other parts of the world."

The steady erosion of beer drinkers in the crucial 20 to 45 age bracket has forced the country's brewers to rethink their time-honored strategies. Some in the fragmented industry dominated by local microbreweries have resisted the changes and suffered from dwindling sales and profits.

Some, like the Karlsberg brewery in Homburg, have opted to chase the shifting taste buds of the younger crowds by adding non-alcoholic beverages to their line-up and creating new drinks made of beer mixed with cola, tequila, fruit juices or other ingredients.

No Longer Hip

"A lot of young people told us they didn't like the sharp taste of beer," said Karlsberg spokeswoman Ute Leitner. "They want something better. Beer just isn't cool enough anymore. It's not hip. It's what their parents drink."

Karlsberg tried to make its beer more attractive to younger taste buds by introducing additives. Seen by some as near sacrilege in the country that fought so hard to save its purity law, the drinks have nevertheless caught on.

In 1993, the company, which has 2,350 employees, came up with a new drink called "Mixery" made up of beer, cola and a secret ingredient it calls "X."

"Mixery has become the most popular drink in night-clubs in the entire region," Leitner said. Its alcohol content of 3.1 percent is below the 4.8 percent

level of many beers. Encouraged by the success, Karlsberg has also introduced a beer drink mixed with apple juice that has a 2.8 percent alcohol content.

The beer may taste awful to the country's true aficionados but for those who prefer the real thing, there still 5,000 brands to choose from.

And, despite the decline, the beer making sector is still a huge and important industry. Millions crowd the beer tents each September at Munich's annual Oktoberfest.

"The consolidation will continue," said Erich Dederichs, managing director of the brewers' association. "But beer is a part of our culture and a part of our heritage, and it will stay that way."



Boston Brewpubs Score High For A Vermont Yankee

by Ruth Miller

In July, I was in Boston for 4 days of job training, and allowed a very generous per diem to use for meals. Unfortunately, it was the week of 5 days in the high 90's there. Luckily, I was happily ensconced in the Westin Copley, and did not even have to venture outside of the hermetically-sealed Copley Place complex to get to breakfast, lunch and training each day. Of course, a trip to Boston begets a visit to at least a couple of local brewpubs, both of which made my steamy evenings very "cool!"

A pleasant walk of 5 blocks from Copley Square brought me to the air-

conditioned haven of brewmoon (yes, they neglect to use caps in their name on purpose). It is on Stuart St. in the Theater District, and I'd been to its sister pub in Harvard Square a couple of years ago (there's a woman brewer there in charge - wow!). This version has a very hip, modern atmosphere with an unusual decor using burnished stainless steel, wood, and stone. Too hot to sit out on the sidewalk cafe part, but wonderfully cool indoors. Banners hung from the taproom ceiling extolling the virtues of each of their beers that have won significant awards, along with the date and category. There were at least 20!

A quick look at the menu and I realize I'm in trouble - everything sounds fabulous, so picking something was going to be hard. All the entrees have an ethnic/regional twist, and some incorporate their beers into the dish. Imaginative international appetizers, and dinners ranging from \$12.95 - 21.95. I was there on a Monday night - maybe that's why

the service was so speedy. I started off with a Caesar salad (awful big for the small price), and then a half rosemary-sage braised chicken on a bed of wilted leeks in hefeweizen over wild rice with wild mushrooms - YUM!

And the beers...what a selection, so I went for my usual sampler. They were featuring their Patriot's Pale Ale to celebrate American Beer Month - it's a tasty east-coast version of the American-style classic. Citrusy with hops and a lovely caramel biscuit maltiness. Reminded me of Jeezum Jim from Magic Hat (our very own Patriot!). The other seasonal on tap was a Hefeweizen - crisp, citrusy, lightly clovey, but rather clear for the style. No yeast to be seen. I also had the North Star Amber - medium-bodied and beautifully balanced. The Double Barrel IPA wasn't nearly as hoppy as expected but with a nice toasty malt profile. Dark Side of the Moon is one of their rotating dark beers - this one an oatmeal stout on nitro with yummy mocha undertones. Moonlight

was an American-style lager, light-bodied and subtly hopped. Their Munich Gold was a '96 GABF gold medal winner - German-style export lager with a clean dry finish. Not a dog in the lineup - I enjoyed them all. "brewmoon" is located at 115 Stuart St. in the Back Bay, where the food and brews share equal billing for ingenuity and excellence - hooray!

On another even steamier evening, I ventured out on the "T" with a friend from the Boston 'burbs to the brand new Boston Beer Works, located near the Fleet Center on Canal St. For those of you who know & love the original pub close by Fenway Park, the 2nd location is definitely geared to the post-game/concert crowd exiting the Fleet Ctr. at North Station. It is all done up in neo-industrial, very large with a full 3 stories. There's a whole billiard hall on the 3rd level! The food was just the usual so-so pub fare, but the beers were great. Due to the intense heat & humidity and plans to go swing dancing after at Fa-

neuil Hall (was still in the 80's at 9pm!) I had to go light on the tasting, so I ordered samples of their West End Wit, Independence Rye Ale, and Bunker Hill Blueberry Ale. The wit was the perfect pale yellow, clovey but lacked the coriander/orange aspect - was more like a hefe. The rye ale was unfiltered and brewed with hefe yeast - plenty of the usual phenolics and clove - slightly tart super refreshing. The blueberry ale was served with tiny wild blueberries joyriding up & down on the carbonation - very cute (and tasty!). The new Boston Beer Works is located at 112 Canal St. (get off the "T" at North Station & hang a left 2 streets down - it's halfway down the block).

That's all this time from your traveling beer correspondent. Hope I have to go back for training again, 'cause there's an awful lot of brewpubs in Boston I've yet to try!



Next Meeting - Sept. 10th at Jim and Mel's Place in Hinesburg

The next meeting of the Green Mountain Mashers will be on Monday September 10th at Jim Silvia and Melissa Levy's house in Hinesburg. The meeting will start around 7pm.

Take Rt 116 or Rt 2A toward Hinesburg. Go south on Rt 116 from Rt 2A. Our street is about a mile south of Rt 2A on the left. Once you see the Burnett's Scrap Metal place with the metal fence on the left, look for our street. Take a left on Billings Farm Road. Go to the end, where you'll see a driveway and a sign that says "345, The Ledges, Private." Go to the end and park. If there's not enough parking, people can park at the beginning of the driveway in the circle.

The phone # is 482-7400.



Northern New England Homebrew Competition Announcement

by Thomas J. O'Connor III, MD

I am pleased to announce the 12th Annual Northern New England Homebrew Competition being held, once again, at my home in Rockport, Maine on Saturday, September 15th, 2001.

The competition is sanctioned by the AHA, and all judging points, of course, will be registered with the BJCP. The competition is the fourth in the NEW England Homebrewer of the Year circuit.

As always, we need judges and stewards, and of course, your beers, meads,

and ciders, to make this year's event a success.

Please see the NEHBOTY website at ["http://mail.symuli.com/NEHBOTY"](http://mail.symuli.com/NEHBOTY) for standardized forms. Please be sure to include your e-mail address for the updated master list.

To summarize, the rules are essentially the same as for all of the other NEHBOTY events:

The entry fee is \$5 per entry.

There is no limit on number of entries per subcategory, but if you do have more than one, be sure to distinguish which is which on the bottle forms.

There is an extra category 27, which is intended as a catch-all category for novice brewers and first-time entrants. Please specify intended style (if any) and all distinctive ingredients for the judges. Cat. 27 points do not go toward NEHBOTY totals.

Please submit 3 bottles for beer, and two each for mead and cider. You may submit fewer, but take a chance a bottle will not remain if your entry goes to the BOS table. Cider and mead have recently become huge categories, often requiring being "split", so 2 bottles is essential. The exception is if you submit large wine bottles (750 ml), then one should more than suffice.

Please remove all labels from the bottles, and be sure the registration/bottle labels are clearly printed out on every bottle and rubber-banded to each bottle. No tape, please! Also, black-out any identifying bottle cap marks.

The entry deadline is the Wednesday before the competition, September 12th, either at the drop-off locations or at my home.

My mailing address for entries is 15 Wildwood Lane, Rockport, ME 04856. Drop off locations are Stout Billy's in

Portsmouth, NH (1-800-392-4792), The Hop Shop in Gray, ME (207-657-5550), and The Purple Foot Downeast in Waldoboro, ME (207-832-6286). Drop off deadline is by closing time on Wednesday.

I cannot take entries the day of the competition. I do this all by myself and have 1000 things to do the morning of the competition. If you are coming to judge or steward and are arriving in Maine on Friday (early, please, not in the wee hours, I may, with advance notice and pleading, accept them Friday if you bring them to me in person. I MUST have received the EXACT list of what subcategories you're bringing by the Wednesday before, so I can have pull sheets and bottle labels ready. I CANNOT accept any last minute submissions/changes.

I'll have ribbons for 1st, 2nd, and 3rd place finishers in each category that scores above 20 points. An engraved beer glass will be presented to each 1st

place finisher, as well as a BOS trophy.

Judges and stewards, as per tradition, will be treated to a light breakfast and buffet lunch on Saturday. The awards ceremony is not open to the public, but the participant judges and stewards are welcome to attend.

Judges and stewards, once you sign up, a list of accommodations and directions will be forwarded. Please submit the usual required data: name, address, phone #'s, BJCP ID# and rank, and e-mail address. Of course, I need to know what categories you've entered, as well as any preferences or aversions. I ask you please, come with a spirit of helpfulness, as some category assignments are made nonetheless based upon where you're desperately needed... and appreciated!


Please plan to be here at the house by 8:00 or 8:30 AM on Saturday at the latest, so you have time for breakfast and for us to get started by 9:00 AM

promptly. (Last year we had 373 entries!)

Please, judges and brewers, make every effort to support your NEHBOTY circuit competition!

Many thanks!!

Thomas J. O'Connor, III, M.D.
Organizer, Judge Coordinator, Registrar,
Chief Cook and Bottle Washer,
and Resident Gynecologist
NNERHC 2001
toconnor@nehealth.org
fax: 207-596-5296

P.S., This is sent via the NEHBOTY master list I've transcribed from the defunct server list. If you've received all this before, forgive the repetition.. If you would like to be removed from future Northern New England Regional Homebrew Competition announcements, please politely request such from me by sending me an e-mail at the above address, and I'll be happy to do so promptly. Happy brewing!! 

Beer - One of Life's Affordable Luxuries

by Stephen Beaumont

Contributed by William Manuel

My morning paper brought some interesting news today. According to a report in the Business section of The Globe and Mail, the current questionable economic times have prompted consumers to seek solace in the simpler pleasures life has to offer. Rather than buying big ticket items, the story suggests, people are reaching instead for a bag of gourmet chocolate chip cookies or a fancy coffee drink.

Now I ask you, does quality beer not fit beautifully into this equation?

As someone who enjoys a great single malt or a stellar glass of Bordeaux as much as a complex Trappist ale or ele-

gant pilsner, I can see the logic in this. As good as they may be, the \$150 bottle of whisky and the \$450 bottle of red certainly qualify as luxury items, whereas the top price for a beer at the retail level may be \$5, or perhaps as high as \$10-\$15 for a 750ml bottle. If I'm counting my pennies, I certainly know which purchase I'm going to make.

Oddly, though, I still regularly encounter people who complain about the price of a great beer, often moaning that it's not as affordable as a can or bottle of nationally advertised, mass-produced lager. To which I reply: Of course it's not! If you don't expect a grand cru Bordeaux to cost the same as a jug wine chablis, why on earth would you expect a hand-crafted, all-malt beer to be the same price as a high-gravity brewed, adjunct-laden lager? The fact that available craft beers and high-quality imports are sold for as little as they are is itself somewhat of a miracle, and something for which beer drinkers everywhere should be extremely thankful.

So the next time the economy gets you down, take solace in a bottle of one of the world's great beers and know that you are getting the taste equivalent of any number of luxury beverages at a fraction of the price. And be happy.

WORLD OF BEER UPDATE

<http://www.WorldOfBeer.com>

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This has been the World of Beer Update, your once-a-month bulletin on what's brewing around the globe. For more feature stories, tasting notes, beer-related news and reviews and the not-quite-famous Taste of the Month, please visit:

<http://www.worldofbeer.com>.



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