



# The Barleycorn Press

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## Travels with Ruth - New Belgian Beer Bar in the Village, and Imports Galore at "Table & Vine."

by Ruth Miller

**T**his past holiday weekend found me driving home from the side of my family that dwells in Long Island, NY. I only go down there once a year, and dread the drive and traffic every time. So I try to make it up to myself by spending a day or two in New York City with a friend from Portland who is also doing her duty by visiting her family in the West Village. I'm always on the lookout for new beer & brewpub possibilities, but find NY a hard place to get around unlike Boston & Montreal. Fortunately, she is more than willing to play tourist guide during her only yearly visit and we always find something notable.

This year I had a clipping in hand from

an issue of Ale Street News describing a new Belgian beer bar in Greenwich Village. After deciding I wasn't psyched to go see Ground Zero and be regarded as yet another "Ugly American Tourist," we walked to the bar instead. Good choice. It is called "**Vol du Nuit**" and is located at 148 West 4th St., in an unassuming recess of New York's fabled gay area. We walked by Christopher St. and the infamous Stonewall Bar that sparked the big riots between cops & gays years ago. This was making me a bit paranoid about what the bar itself would be like, but I had no reason to worry.

Its small, round lighted sign points to an inner courtyard that is set way back from the bustling street. In the summer,

this is a walled courtyard with patio furniture, and probably a nice cool refuge from the hubbub. Stepping through the front door, one is met with a long, dimly-lit room that goes way back, with long wooden tables & benches in the front, and the bar in the rear. Also in back are several comfy armchairs, sofas and low tables where the three of us sat. We were handed a leather-bound beer menu, and what a list!

Just on tap, they have Corsendonk Pale & Brown, Hoegaarden, Chouffe, Delirium Tremens, Leffe, Stella Artois, Duinen, and a couple others I can't recall. In addition, they have over 40 others in bottles, including Westmalle, Saison Dupont, Scaldis, and the list goes on. All Belgians, from Belgium,

and all served in the appropriate glassware. They also serve "frites" (fries) with the ubiquitous mayo, and mussels, but frankly the beer's the star here, not the meager food. I ordered a glass of a beer I've been unable to locate elsewhere - Corsendonk Abbey Brown - and it was heavenly! A rich, warming flavor of plummy dried fruit with just a hint of sourness. Truly extraordinary. I knew I had to find it for purchase somewhere. After two rounds of high-gravity beers, we were off to find some Thai food to cap the evening.

As luck would have it, I was driving home north on I-91 in MA when I spotted an enormous billboard for a "gourmet food & beverage superstore" coming up at exit 21 just north of Northampton called **Table and Vine**. I decided to take a chance & kill some

time so that I could hit the People's Pint brewpub in Greenfield just as they opened at 5pm. Again, a good choice. Get off at Exit 21 and take a left, then another left to go south on Rte 5. It's just a couple miles down the road on the right sharing a shopping center with Wal-Mart. This place is enormous and contains a huge wine inventory in one half of the building, a gigantic imported/ gourmet food, cheese & charcuterie selection in the middle, and an equally huge imported beer & liquor layout on the other side. Being a foodie as well as a beerie, I had found absolute heaven in terms of one-stop shopping. And, I found the selection of Belgian beers the best I've ever encountered in one place in New England. Of course, they also carried a hefty stock of regional & national micros, as well as German and UK

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imports. I found Christmas editions of Delirium Noel and Affligem Noel; all the Ommegang beers in bottles... big & small sizes, including their hard-to-find "Moinette" farmhouse saison. And yes, the aforementioned Corsendonk in both sizes too! Also, a '99 Limited edition bottle of N'ice Chouffe. Virtually everything that was offered in that beer bar in the Village was here to take home, and I really did it justice! Also, I bought some of the weird Scottish beers like Orkney Dark Island and Skull-Splitter, Fraoch heather ale, Kelpie seaweed ale, and their Grozet. Also, a Scottish elderberry black beer called "Ebulum."

Anyway, I spent over an hour walking around gawking at the food & beers, and finally left with a bit of a hole in my master card. But, I consoled myself that I am now very well-stocked for the winter in a state where Unibroue has to stand in for the real Belgians I crave. Now, if I could just save up some bucks to go on a beer tour in Belgium.... 🍷

## Minutes of the November Mtg at Ernie's by Ernie Kelley

**T**he November meeting was held at the home of Ernie Kelly in Richmond, Vermont.

President Rich Evans called the meeting, to order at around 8:00pm.

A moment of [stunned] silence was observed when it was noted that this date is the first anniversary of the hanging chad. This writer will, at this time, be politically incorrect and lament that it's too bad it wasn't John Ashcroft that was hung instead. Too bad the wrong guy died.

May 4, 2002 has been cast in stone as the date of the next Green Mountain Mashers' Homebrew Competition.

## Next Meeting at the Magic Hat Brewery Monday Dec 3rd

**T**he next meeting of the Green Mountain Mashers will take place on Monday, Dec 3rd at the Magic Hat Brewery in So. Burlington. Arrive around 7:30pm and the meeting will start shortly after that.

Bob Johnson has asked one of his brewers to speak on a topic relating to brewing and the current activities taking place at Magic Hat. Also, club elections will be discussed and anyone who desires a club office or position of responsibility should be prepared to campaign for the position, or, anyone wanting to avoid being elected to an office or position of responsibility should be sure to attend the meeting. You must be there in person to decline the nomination, or else you may be elected!

If you need directions call Magic Hat at 802-658-2739 or visit their web page: [http://www.magic-hat.net/elixir\\_printmap.html](http://www.magic-hat.net/elixir_printmap.html) 🍷

A club brew took place yesterday, November 4, crafting what is anticipated to be a wonderful double decoction Oktoberfest. Sure, the timing is a bit off, but the anticipation of cracking the first bottles at the competition is going to make it seem like a long time before May arrives.

Erik Sandblom noted, actually his wife noted, that she [his wife] will be nine months pregnant on the scheduled date of the March 2002 meeting which Erik had graciously volunteered to host. Considering that there are no obstetricians among the club's membership, Erik reckoned that it would be seen very favorably if he could switch hosting months. Anne Whyte agreed to switch months with Erik. Therefore, the January 2002 meeting will be held at Erik's

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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:

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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:

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<http://www.mashers.org>

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## Green Mountain Masher Calendar of Events

Date	Event	Information
12/3/01	Club Meeting at the Magic Hat Brewery	Rich Evans, Ph # (802) 899-3006 email - evansrj@us.ibm.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
1/?/02	Club Meeting at Erik Sandblom's topic: Mashing	March – Anne and Matt Whyte – topic: hops April – No Host Named – topic: Hoops 'n Hops and the Masher Challenge
2/?/02	February – Robin Orr (if meeting held) topic: mead	May –hosted by Andy Hunt – topic: brewing Oktoberfests June –hosted by Monk – topic: BBQ and wheat beers

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. 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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home and the March meeting will be held at Anne's.

With Paul Hale's declining to host the Hoops 'n Hops meeting in April, a venue for this traditional event is still needed. Any volunteers? Preferably somebody with a big screen TV...

Next on Monk's agenda was discussion about a Trub Trek. Dan Hament was appointed Trekmeister, in absentia. Yay Dan. Way to go big guy! Congratulations. Tom Ayres, Maarten Vanryckevorsel, Robin Orr, and their friend Jeanie recently did their own mini-Cidertrek around the Monteregie district of Quebec (southwest of Montreal) and reported that they had a blast. Good ciders and good times. A loose discussion of a Cidertrek versus a Trubtrek was discussed and met with general approval of the membership. The club treasurer's name was formally changed to Osama bin Greitzer in order to facilitate his entry into Canada on a bus full of drunks.

Competition Czar Dave Clark next provided a report on upcoming competitions. There will be a competition for

beers in the Mild Style in Kensington, MD, hosted by Allison Skeel Brewers, in December. The entry window is 11/29 - 12/7. There will be a Scotch Ale competition in San Diego, CA, hosted by Peter Zien and QUAFF. No dates were given.

It is reported that there is a lot of money in the club's bank account. Monk assured us that he would find a way to spend it, most likely on club wear.

Jerry Gormley is still on low-level party planning. He suggested a mid to late winter time frame. Tom Ayres indicated that he could procure the services of a band for the party, if desired.

The next meeting will be the traditional December meeting at Magic Hat Brewing Co. Elections are the main agenda item. Be there, or be elected.

Tom and Maarten gave a barrel report. The cider has been removed from the 55 gal. cask, which is currently filled with water as it awaits its next assignment. Tom suggested that it's about time for a club lambic brew. The general idea is that all who participate would brew a base beer to a prescribed recipe, at

home, and then the individual efforts would be combined and brewed in the wooden barrel. Continuing with the joke vein of the evening, the beer has been dubbed Osama bin Lambic.

Tim Cropley reminded all who are interested in taking the Judge's Exam or forming a study group to contact John Gallagher.

The meeting was adjourned at around 8:45 for Tim Cropley's fine presentation on real ales. Three beer engines were present (thanks to Monk and Tim) for demonstration and consumption pleasures.

The meeting was reconvened following Tim's presentation, and Anne Whyte talked about mash hopping. She had made a bitter, but had added the middle and final hops (as pellets) during the mash, rather than during the boil. She had used a bit greater quantity than was called for in the recipe for the long hops in the boil, but there were no other hop additions during the boil. A very nice beer resulted. (See Jan/Feb '01 Zy-murgy, p. 45, "Observations on Mash Hopping")

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The drinking continued, the meeting was never adjourned, and for all I know it may still be continuing at this time in some dank corner of my basement. 🙌

**Masher Dues are due by the end of January and remain a very inexpensive \$15 per year.**

**What a Deal, Huh?**

**Please ensure that you pay your dues at either the December or January meetings or send a check made out to the Green Mountain Mashers to Lew. See the Staff Box on Page 2 for his address.**



**Beer Engines during the last meeting at Ernie Kelley's house. Cask conditioned ordinary bitter, best bitter and an old style porter were served (ask Monk what that means). Monk's two engines are mounted on a dolly. Pretty easy to move and Pretty Cool !!!**



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