



The Barleycorn Press

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"Ou Est La Biere?" A Vermonter Seeks Good Beer in Quebec...

by Ruth Miller

We may not be able to buy many strong, Belgian-style beers here in VT, but a trip to Quebec (as most already know) can be very gratifying both gastronomically and well, whatever the word for beer-loving is! On a recent ski trip to the Gaspé Peninsula in northern Quebec, I spent a night on both ends in Quebec City to break up the long drive. The first night involved checking out the Ice Hotel that had been constructed at Mount Morency Park - outrageous! With an early wake-up call next morning to meet my fellow trippers compounded by daylight-savings adjustments, real beer exploration would have to wait until my return.

Fortunately, even in the wilds of Le Gaspésie, you can find Boreal and Unibroue products even in the dinkiest "dépanneurs," alongside the ubiquitous Labatt's Wildcat and Sleeman's Boomerang (yuck!). On the eve of our departure for 6 days of skiing hut-to-hut in the wilderness of the Chic-Choc Mtns. (and no way to safely carry bottled spirits) we loaded up on a round of Maudite ("The Damned") at the Gîte du Mont-Albert bar and then reversed its possible negative spiritual effect by consuming a round of Eau Benite ("Holy Water"). Most of the people in my party had no experience with big Belgian styles and although they enjoyed them, they had a numbing effect on stimulating introductory conversa-

tion - in fact, we were all in bed by 9pm. *C'est la vie!*

Great trip - all finished a week later; repeating previously-mentioned scenario in the Gîte bar again. This time we're all good friends and no one cares if we go to bed early - the sauna pretty much clinched that. So, cram ourselves & gear back in the van next morning to head down the southern shore of the St. Lawrence for the 6-hr. ride back to Quebec City to drop me off, and then on another 3 hrs. to Montreal to deposit the rest. I made a point to photograph the three steeples of Unibroue's "Trois Pistoles" fame as we passed through the town of that name. Otherwise, a long dull ride.

However, I had something genuinely audacious to look forward to once I arrived back in Q.C. On the Internet, I had found a Belgian bed & breakfast in the 'burbs of Q.C. which offered a Belgian dinner, a room with a private hot tub just downstairs, and breakfast - all for \$120 CN! And, the lady of the house could understand my Français. *Quelle bon chance!*

I was greeted at the door by owners Lise-Osee Gill and her husband Gilbert Chevalier. The Auberge Douceurs Belges is a funky old Victorian mini-mansion in Ancien Lorette, a nice residential neighborhood near the airport. Some may recall this couple manning a booth at Chambly 3 years ago - they are reps. for the Flemish old brown ale

Duchesse de Bourgogne (it won best of show at Chambly that year I recall). They had operated a similar auberge up in Point au Pic, in the Charlevoix region north of Q.C. on the northern side of the St. Lawrence, but had found business lacking in the winter (lots of "moto-neigistes" that drink Labatts, but not fine Belgian beers!). So, they moved the operation down to Q.C. and are doing well with the restaurant/B&B concept and repping Belgian beers, including Val Dieu. There are only 2 rooms for guests - each is very private, has its own entrance, and its own hot tub.

After greeting me, Mme. and Msr. Chevalier asked what I required, and I ordered a Duchesse, which to my delight was served in the appropriate goblet, and I retired to my hot tub to ease

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the strain of 110k of skiing the past week. If you've never tried this beer, it's available at the SAQ's all over eastern Canada now (thanks to the Chevaliers) and is not to be missed. The label artwork alone is stunning - very Breughel. A fresh terry bathrobe had been kindly laid out for me, so I lingered over my beer until dinnertime. They serve dinner every night, but Sundays (the night I was there) it is only prepared for guests. They really play up the "romantic getaway" aspect of the place, right down to the menu.

The food that night was a limited choice of entrees (there are only 10 tables in the place) or Le Table d'Hote. For those of you unfamiliar with the latter, it is essentially a multi-course menu put together at the chef's whim and means "table of the host." You can choose from 2 or 3 offerings for each course. In general, I've found the table d'hote infinitely more interesting than the posted menus in Quebec restaurants - they

nature glass - a very tall flute. Then I happily stumbled downstairs for some French TV and a comfy bed. *Quelle bonne rieves!*

The next morning I awoke to a *petit déjeuner* of french toast, fresh oranges, and a pot of good coffee. April is the *saison d'érable* in Quebec and maple syrup is cooked into and used on top of everything. I passed on the *tarte aux sucre* (sugar tarte) - it made my teeth hurt just to look at it. Msr. Chevalier was kind enough to give me the card of a local beverage store that specialized in Belgians, as well as the name of a local purveyor of wild game specialties. On my next journey up there this summer for a paddling trip I will investigate these, as well as the big new microbrewery/pub in the Old City called L'Inox ("stainless steel"). On my way home I stopped in the small town of Ste. Hyacinthe, off Autoroute 20 east of Montreal to buy beer and was directed to both the SAQ and a lovely *ville marche* (village market) in the quaint downtown.

have more fun with it and so will you. Mme. Gill is the chef, and her husband Gilbert is the beer steward. They had *moules* (mussels) traditionally cooked in a variety of sauces with *frites*; and steak, grilled lamb, wild game sausages, salmon, and the traditional Flemish *carbonnade* (beef stew braised in Goudenband). Not hungry enough to do it justice that night though, I instead ordered a large plate of assorted locally smoked fish - salmon, arctic char, trout, and halibut along with a salad and a terrine of spinach & lobster. It came with chewy local bread to put it on, and I ordered a McEwan's Scotch Ale to accompany it. It was served with a flourish by Msr. Chevalier in the traditional "thistle glass" that I've always coveted. The beer list is not to be believed - granted, not everything is available all the time, but the selection was as comprehensive for Belgians as ever you could hope for. For dessert, I enjoyed a goblet of Belgian Chocolate mousse, accompanied by a Mort Subite Framboise, once again served in it's sig-

They had all manner of maple products and locally made cheeses, smoked meat & fish, and pastries. I also found Le Bilboquet, a local brewpub whose wares some may remember being served at Chambly last fall. No time to stop this trip, but next time, definitely. I had also picked up a 8.5% scotch ale called "Corne de Brune" way up in the Gaspé that is brewed in Ste. Hyacinthe at the "Brasserie Mary Anne" which I'll have to track down next time, too.

Back in college, I recall exciting beer forays into Canada usually meant picking up a 12-pack of Brador - I'm glad to say my tastes have change for the better! If you want to contact **L'Auberge Douceurs Belges**, they're on the Web at "<http://www.douceursbelges.com>" and the phone is (418) 871-1126. Tell Madame Gill that Ruth from Vermont sent you. And, Monsieur Chevalier will be at the Mondiale de Biere in Montreal this June exhibiting La Duchesse and Val Dieu, so stop by and say *bonjour!*



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.

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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
5/5/01	Green Mountain Homebrew Competition Ethan Allen Homestead, Burlington, VT	Contact Anne Whyte (hm) (802) 658-4038 (email) vtbrew@together.net
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.

Minutes from the Meeting Held on April 2nd by Erik Sandblom

The meeting was called promptly to order at somewhere between 19:30 and 20:30 at the New North End Brewery (humble hosts: Paul Hale, Ellen Zeman, and Sophie).

The Masher Challenge (Barley Wine) judging occurred simultaneously elsewhere in the building.

Treasurer's Report: No Report. Although it was announced that payment of dues were getting very late for a few deadbeat Mashers. Loss of privileges and removal from the email list was threatened.

Party Dude Report: We are working on setting a date. There has still been no response from the band, and Jer's getting ready to rattle some cages. A full report will be ready in June at the next meeting (the May meeting is the competition).

Glasses Report: Jer coordinated last year's batch and he commented that some are still left over from last year. He will look into ordering more.

T-Shirts: Monk is looking into getting some T-shirts.

GMHC: The competition is at the Ethan Allen Homestead in Burlington on Saturday May 5, 2001. There was some discussion about a discounted entry fee for mashers. It was suggested that a discount be offered for multiple entries, for example \$5 for the first entry, and \$3 for subsequent entries. I can't remember if any decisions were made. **WE NEED VOLUNTEERS TO SIGN UP!** It doesn't matter which committee, help is needed in all areas. Bottle entry unpacking will be at Rich Frog Industries in the Chase Mill at 9:00 AM on April 28, 2001. Please help out if you can.

Trub Trek Report: Thanks to Dr. Dan for a fun and successful trek! In light of some observations made at the trek and other bus trips, a discussion followed regarding what the club could do to protect itself from potential future liabilities associated with the trips that we

organize that involve drinking (primarily Trub Trek and Chambly). Discouraging or not allowing individuals on trips who in the past have shown poor behavior and getting insurance coverage for individual events were the two most prominent suggestions. El Presidente Monk strongly encouraged looking into what insurance coverage options we could get.

Summer Picnic: We need ideas for a summer picnic. Monk emphasized the advantages of having it on private land, if someone was willing. Additional suggestions are welcome and use of the list server to share those ideas was encouraged.

Burlington Beer Festival (July 19-20, 2001): Steve Lefebvre indicated that he would try to organize masher volunteers to pour again this year. Monk said he spoke with the festival guru on the Trub Trek and said it was likely that it could be arranged.

At this point one of the deadbeat Mashers arrived at the meeting. A hush came over the crowd as she tried to explain that she did not bring her checkbook.

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Just before being strung up by her toes, she saved the day by producing cash, and peace was restored.

Update on Dave Gannon: He is doing much better. He is walking around now.

Chambly: Dr. Dan mentioned that we should begin talking about Chambly. The general consensus seemed to indicate that we should organize another trip.

Matt Whyte brought a bunch of back issues of beer and home brewing magazines and passed them out.

Kip Ross from Kross Brewing donated a keg of their latest creation to the mashers (not yet available in stores) and it was available at the meeting. Monk mentioned that Kip would appreciate any honest feedback that we could provide. Also, Kip has been having some trouble with distribution and that it may help him out if we would ask for his

beers in stores, bars, and restaurants.

Results of the Masher Challenge:

First Place: Steve Lefebvre

Runner Up: Cliff Timpson

And with that the business portion of the meeting was adjourned!



Three Mashers Fair Well at NY Competition

Paul Hale, Phil Kaszuba, and Monk entered the Knickerbocker homebrew competition in Albany and came away with the 3 ribbons including a runner-up Best of Show for their Steinbier!

Check out the results at:

["http://www.moonbrew.com/kbotb/winner2001.html"](http://www.moonbrew.com/kbotb/winner2001.html)

I wonder how Phil is reacting to losing to a Belgian beer...

WANTED: WRITERS



Send your beer-related articles to
The Barleycorn Press!
t_cropley@yahoo.com

Important Competition Update

Anyone who has not yet informed Darell whether or not they can help with the competition should do so asap!

For those that want to steward or even help set up or tear down, it's really more fun than work (especially stewarding). As a Steward you will taste and can "unofficially judge" some of the finest homebrews in the North East.

You are responsible for, and ask to participate in:

A) Helping setting up judging table settings.

B) Bringing the flights of entries to the judges.

C) Proofing their analysis sheets and tabulation of score.

D) Sharing a taste of the entries at your judging station (and the best of show finalists).

E) Eating a fine lunch and relaxing in the sun at Ethan Allen Homestead.

F) Eligible for raffled off prizes.

G) Meeting some of the most experienced Beer Judges in the World.

So, If you would like to help on May 5th from 8:00 AM to apprx 5:00 PM please give me a call or drop an email We also have 1/2 day positions available. Cheers Darell email - ["darell@us.ibm.com"](mailto:darell@us.ibm.com) phone 878-2826.

Please note that set up will begin at approximately 8am and there will be lots to do before judging starts around 9am. Brook Anderson is the lead for the Facilities team so see him when you arrive.



Important Membership Notice!!

The following people have not yet paid their dues:

Joe Connolly
Greg Dinkel
Art Herttua
John & Rachael
McLaughlin



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