



The Barleycorn Press

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Nova Scotian Microbrewery For Sale!

by Ruth Miller

On our kayak trip up to Nova Scotia in August, my cousin Tim & I were a bit disappointed in how few locally-made micros we could find to try, other than a couple out of Halifax. Well, there IS the single-malt scotch Glenora distillery up there - pretty good if you fancy the stuff - but something else presented itself that was certainly intriguing!

On our way back from northern Cape Breton, we stopped in a little town on Northumberland Strait, which is on the north-central shore facing P.E.I. The name of the town is Pictou, and it's considered the seat of all Scottish immigrants that came to Nova Scotia or "New Scotland." It is a very picturesque little town, obviously buoyed up in the fishing and tourist industries.

There are many pretty old stone buildings along the waterfront, and the old Victorian train station has been refurbished into a neat fisheries museum. Everyone we met was very friendly and jovial.

After breakfast one morning we noticed a glassed-in notice board that contained several local real estate listings, and were blown away at how low all the prices were. One of the listings was for the New Scotland Brewing Co., right there in Pictou in an historic old stone blacksmithy building down the street. It was listed as a turn-key operation, with all brand new state-of-the-art equipment. I can't recall the exact capacity in barrels, but it was in the same league as Trout River. Ready to reopen, the price in Canadian dollars was \$495,000.

For those of you who've been to Canada lately, you know that the whopping exchange rate makes for a very good deal on anything (except gasoline) up there! We had to see the place, so we asked the waitress if she knew who the fellow selling it was. As typical of a small town, she pointed us out to the very gentleman sitting having coffee there. His name is Ian Campbell (ah, a true Scottish name!) and he was glad to chat with us, although I made it clear that even though I had no money to close the deal, I might know people back in VT that could be interested.

The brewery was started just over a year ago by 3 investors, one of whom was Ian. One other investor was the brewer, and the other was just a "money man." All was well and they had tons of bottle & draught accounts all over the

province, until the "money man" decided he would try to get more of a share by bleeding the business. He was soon found out, and taken to court by the other two investors. Long story short, they ended up going bankrupt, not because their beer was no good, but because one person got very greedy. Parts of the case are still pending, and Ian hopes that someone would enjoy buying it and re-starting it.

Although I cannot personally vouch for the absolute validity of his story, I can vouch for the charm and potential of both the facility and the location. And, someone could get a very sweet deal on it! We stopped by and peeked in the windows at a beautiful operation frozen in time - brand new tanks & fermenters, a tasting room, and a pub. Winters in Pictou are pretty hard I expect, but sum-

mer/fall must be glorious. It is the lobster fishing "capital" of Nova Scotia, and from what I saw of the selection available in the province-run liquor stores (the only place you can buy beer there) they could certainly use another brand up there.

Well, if you have some money burning a hole in your pocket & want to buy your very own microbrewery in a very picturesque little town, go check it out at <http://www.privatelist.com> and go to Nova Scotia, then Pictou County, and look for "Brewery" under listings. Or call Mr. Ian Campbell at (902) 485-1481 in Pictou. There are lots of photos of the facility on the site - hey, it's fun to dream, right?!



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Next Meeting at the Home of Darell Whitaker in Essex Monday October 1st

The next meeting of the Green Mountain Mashers will take place on Monday, Oct 1st at the home of Darell Whitaker (ph 878-2826). Arrive around 7:30pm and the meeting will start whenever Monk wants to get it going.

The main topic of the evening will be brewing winter warmers.

The directions are as follows:

From Richmond:
RT 117 towards Essex. 1st right after Sandhill Road. This is Greenfield Rd. Right across from Mazza's Farm Stand....

Snake up Greenfield, staying straight to top of hill where you have to go left. Still on Greenfield, go 1KM (um... what

Masher's Cider Crush on Saturday October 27th

This year's cider crush will be held at Chapin Orchard (is this still the name since the orchard changed hands?) on Saturday October 27. A sign up sheet will be passed around at the meeting at Darell's this Monday. If you don't make it to the meeting, contact Anne or Matt Whyte at VT Homebrew Supply to sign up (655-2070).

The cost will be about the same as it's been (\$3/gal?).

From the intersection of Routes 15 and 128 in Essex Center, follow Towers Road to Chapin Road (on the right). It's up this road on the left. The phone number at the orchard was 879-6210 and this is

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country are we in Darell? My car doesn't measure in KMs... anyway, that's 0.625 mile) until you see a Dead End sign. Take right at Dead End sign (Greenfield Ext). Take right at Stop sign onto Greenbriar Drive. We are sixth house on right #53. Brown and white raised ranch, with 30 ft Spruce Xmas trees and a #54 mailbox in front.

From Essex Jct 5 corners -->
Take 117, 4 miles towards Richmond. First left past Circumfrential/289, (Greenfield Rd across from Mazza's). Then directions above.

From Jericho --->
15 to Sandhill Rd. Go down Sandhill road almost to bottom. Take right on Greenbriar Dr. (This is the last right on Sandhill and the 1st right after you are on the downhill). Snake up Greenbriar and then down to the left until you have to take a 90 degree right. We are 6th house on left # 53. Brown and white raised ranch, with 30 ft Spruce Xmas trees and a #54 mailbox in front.

For a pretty good map of the location of Darell's place, go to Mapquest.com and input 53 Greenbriar Dr., Essex Junction.



Happy Oktoberfest to the Green Mountain Mashers!!!



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
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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:

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

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<http://www.mashers.org>

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Green Mountain Masher Calendar of Events


Date	Event	Information
9/10/01	Club Meeting at Darell Whitaker's	Contact Darell (hm) 878-2826 (email) darell@us.ibm.com
10/13/01	Puddle Dock Homebrew Contest Portsmouth, NH, October 13, 2001	Contact Scott Kaplan (hm) (603) 431-9984 (email) grtscott@nh.ultranet.com
10/27/01	Green Mountain Mashers Cider Crush	Contact Anne Whyte for info at the Shop (655-2070)
12/1/01	New England Fall Regional Homemade Beer Competition - Greenfield, MA area	Contact Jim Wallace (hm) (413) 625-2494 (email) jwallace@crocker.com

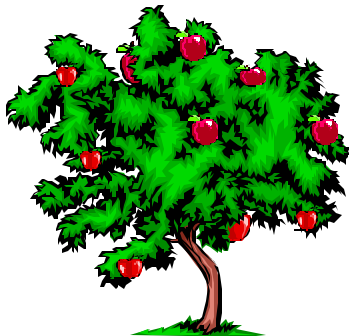
Please contact Tim Cropley at (802) 434-7293 or by email at t_cropley@yahoo.com if you have any beer events that you think the membership would like to know about. It is our hope that we will also list other regional competitions as they are announced. We also hope to list AHA sponsored Club Only competitions 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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likely still the number (but I'm not sure).

Anyway, there's a rumor going around that cider has been sweeter this year and that the juice could test up to a specific gravity of 1.070. I have a feeling that this group won't complain about this but just keep it in mind when deciding what else you're going to throw in. The SG will likely be provided to us as it has in the past.

Additionally, if you'd like to ferment it with liquid yeast, Anne recommends that you contact the store a week or two before the crush and she will make sure that fresh liquid yeast is at the store for you that day. If you don't you could be S.O.L. since they won't be carrying additional yeast for this. 



Minutes of the September Mtg at Jim and Mel's by Ernie Kelley

The first post-summer vacation meeting of the Green Mountain Mashers was hosted by Jim Silvia and Melissa Levy at their home (seemingly high atop Hinesburg. Current President for Life Monk called the meeting to order around 8:15, right on schedule.

First on the agenda, Rich presented the possibility of getting a club logo set up with an embroiderer (ererer, I know the "er's" stop somewhere) to do five color stitching on any number of items, ranging from shirts to fleece garments to hats. There is an initial set-up fee of about \$60 - \$75, but after that, the per item prices were relatively inexpensive (~\$9 per t-shirt was cited). There seemed to be general consensus that it sounded worth pursuing the idea. Rich indicated that he would get details.

Second on Rich's agenda was a discussion about competitions. Anne Whyte,

the club's NEHBOTY representative, reported that it's pretty definite that the NEHBOTY circuit will be losing the Northern New England competition in December (run by Jim Wallace), as well as Dr. Thomas J. O' Connor, M.D.'s competition in Maine. A competition being hosted by Puddle Duck Brewing Co. will likely replace one of those two in the NEHBOTY circuit, with a competition being hosted in mid-October.

Paul Hale has been the club's designated competition information officer for life and has done a fine job of it. But, the travails and time constraints that go with parenthood and new jobs have, alas, seriously decreased Paul's frequency of brewing (and hence fostered a significant decrease in the number of his personal competition entries). Monk suggested that this has necessitated a coup of sorts, and that a new body was needed to keep the club informed of upcoming competitions, their details, and entry deadlines. Dave Clark volunteered and was soundly voted into the position by the only three people in the room who were not carrying on side conversations. (It really is a genetic condition, Dave)

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It was next noted that we need a serious shot in the arm of new judging blood. Rich explored the possibility of having the judge's exam offered in Burlington sometime in February or March. Study groups and exam preparation sessions were explored. Nobody in attendance raised their hand when polled for interest in taking the test. The discussion died a quick death.

The fifth agenda item met with far greater success. Monk proposed having a "Judge's Corner" at each meeting...a place when people could leave a bottle of a brew to be critically evaluated by those judges who happened to be in attendance on the given evening. The brewer would supply info on the intended style, ingredients, and brewing schedule so that feedback could be given on closeness to style as well as recommendations for changes related to how the beer was brewed. The idea had enough support that a serious discussion of logistics and how the judging would be done, followed. The general consensus of the judges present at the

meeting was that they would prefer to evaluate the beer blind to the brewer's identity.

Monk, for some reason, next asked if people thought that the club had too many, too few, or just the right number of members. The ensuing discussion also went nowhere as the meeting once again dissolved into a melange of individual conversations. Everybody seemed to feel it was "about right."

Doing another club brew was discussed next. Monk suggested that we could do either a beer or a cider. The general consensus appeared to gather around support for doing a decoction mash for a German style lager.

Last on the business agenda was establishing topics and locations for upcoming meetings. The following was decided:

- October – hosted by Darryl – topic: brewing winter warmers
- November – hosted by Ernie Kelley – topic: brewing cask ales
- December – hosted by Magic Hat –

topic: elections

January – hosted by Anne Whyte – proposed topic: mashing

February – no host named – topic: mead

March – no host named – topic: hops


April – hosted by Paul Hale – topic: Hoops 'n Hops and the Masher Challenge

May –hosted by Andy Hunt – topic: brewing Oktoberfests

June –hosted by Monk – topic: BBQ and wheat beers

It was noted that Steve Lefebvre still needs to choose the style for the Masher Challenge. If not done soon, the choice may be deferred to Phil Kaszuba.

The meeting ended with a fine presentation by Rich Evans on the styles and basics of making hard ciders, a synopsis of which can be found elsewhere in this newsletter.

The meeting was never adjourned, and it is suspected that there may still be some mashers drinking in the hills of Hinesburg. 

Cider Making Recipes and Information used by Monk for His Presentation at the Last Meeting

The following is mostly excerpted from the book *The Art of Cidermaking* by Paul Correnty.

Bills Basic Barrel Cider:

Bill Slack contributed this recipe.

- 5 gallons late season, fresh pressed sweet cider
- 2.5 cups of cane sugar
- 2.5 cups of light brown sugar
- 1 cup natural (unsulphered) raisins

Add the sugar to the cider. Wait for

fermentation to begin, which may take anywhere from two days to a week. After the fermentation slows, top up the fermenter. After the yeast begins to settle and form a cake on the bottom, add the raisins. This may cause the fermentation to become vigorous again. Leave the cider alone until March. Rack and bottle, then age for a few months, then chill and serve.

Holiday Spiced Cider (This is the spiced cider I had at the meeting Monday):

- 5 gallons of fresh pressed cider
- 4 cups of cane or corn sugar
- 1 cup grade A real maple syrup (do not use a dark syrup)
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon ground allspice
- 1 teaspoon ground nutmeg ale or lager yeast culture (I used a slurry from a recent ale).

Add the sugar and syrup to the cider, ferment for a few weeks, add the spices and top off, do not disturb until spring. Etc., etc.....

New England Style Cider (the other cider I brought on Monday):

This recipe makes 15 gallons of New England style hard cider. You can divide it by three as well as I can, or you can make the whole thing and invite me over to drink it next October.

- 15 gallons of fresh pressed sweet cider
- 15 cups of any combination of cane, corn, or light brown sugar with no more than 3 cups of brown sugar or 1 cup of molasses (unsulphered).
- 1 tablespoon tannin powder
- 2 pounds naturally dried raisins

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Put the sugar and tannin into the cider and wait for it to start to ferment. Top up the fermenter every day during the vigorous primary fermentation. In two to three weeks the primary fermentation will have slowed, add the raisins. After the fermentation slows again, stick an airlock on it and put it away for twelve to sixteen weeks. Now rack it off the yeast into a sanitized oak cask (or, if you don't have an oak cask, rack it into a plastic fermenter and add one half pound of oak chips to a cheesecloth or grain bag, boil this for 5 minutes, cool, and add this to the fermenter). After five days taste the cider every day until the desired level of 'oakiness' (and vanilla flavor) is attained, then get it off the oak! This oak thing can be easily overdone so pay close attention to this step - Do not exceed two weeks on oak! Now you can either bottle the stuff for a still cider or you can dissolve 1.5 cups of sugar in 1 quart of water and add it before bottling for a sparkling cider. Ei-

ther way, put the bottles away for another two months before drinking any - more time would be better.

As you can see, making cider can be as easy as doing nothing and as complicated as you want it to be. Paul Correnty has one section titled Eight Steps to Great Cider which I will repeat here verbatim. If you read and follow these guidelines you will almost certainly produce a very nice cider

1. Fill a five gallon carboy with four an half gallons of sweet cider.
2. Add one half to one cup of sugar for each gallon of cider.
3. Add a bottle of active yeast to the sweet cider in the carboy to start the fermentation process. Active yeast come in liquid or dried form, are a snap to prepare, and work like a sourdough starter for bread. After adding the yeast, lightly cover the top of the carboy with plastic wrap. (Monk note; cider may be naturally fermented using the yeast that naturally grows on the

apples. Some of the preceding recipes use this technique).

4. Within a week the cider will be working. Remove the wrap to let the foam, scum, and bits of apple cascade out of the container as the cider cleanses itself. Wipe down the sides of the container daily.

5. This vigorous fermentation subsides within a few weeks. Wipe down the container thoroughly and top off the cider to within two inches of the top with fresh sweet cider. Seal the carboy with a 6.5 inch bored rubber stopper and a water lock to prevent outside air from getting in.

6. Forget about the cider for a while (about four weeks) as the cider slowly ferments and begins to clear.

7. Between twelve and sixteen weeks after adding the yeast to the sweet cider the fermenting cider can be transferred into a clean container or left as is to age and mellow.

8. Eight weeks after transferring to a clean container (approximately twenty

weeks after adding the yeast), your smooth and clear cider is ready to be bottled and, more importantly, tasted. (Monk note; the hard cider will keep without refrigeration for many years and the flavor will change and become more mellow as time goes on. If you do not care for your cider when you taste it, do not despair. It will 'improve with age', the ciders I brought to the last meeting were all four to six years old!)

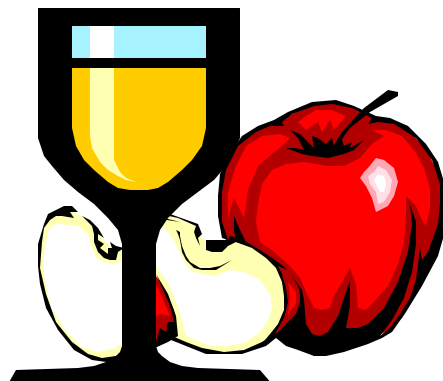
Extra added attraction – a Monk recipe.

Monk's basic hard cider and Apple Jack:

- 5 gallons of cider.
- 2.5 to 5 cups of sugar (cane or corn).
- Champagne yeast.

Add the sugar to the cider, after the cider warms up to room temperature add the yeast. When fermentation slows/stops (around three weeks) rack to secondary fermenter. After two or three months bottle it. After 6 or 7 more months drink it. If you want to make

Apple Jack, freeze the hard cider (in a plastic bucket, NOT a glass container) at -20 to -30 degrees F for 24 to 48 hours and then pour off the liquid (Jack) and discard the ice. This freezing can usually be accomplished by setting the hard cider outside on a couple of very cold nights in February, use a plastic bucket and don't forget to cover it (I use plastic wrap, aluminum foil works also).



Congratulations to Dan Marshall !!!!

Rumor has it Dan made quite a splash at the ME competition held earlier this month.

Good Job Dan !!!

Oh, on an unrelated note but since there's a little space left. It seems that two pretty good Belgian beers (Hoegaarden and Stella Artois) soon to be available on tap in VT if they aren't already. Keep your eyes out for them.





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