



The Barleycorn Press

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Volume 14 Issue 1



You're Still Cooking With Beer! by Ruth Miller

For this month's installment of Now You're Cooking With Beer, here's two recipes that are great to use if you have friends & family visiting over the holidays. Nothing beats a day outside cavorting in Vermont's winter wonderland, followed by a soul-satisfying (and reasonably hassle-free) meal that uses that most ancient of holiday libations - beer!

The first is a twist on an old winter party standby, Cheese Fondue. It has pilsner instead of the traditional white wine, and using a mix of 2 cheeses instead of just Swiss gives it the "Vermont" signature. I have taken it ski-camping with great success. Just make sure the beer's at room temp when you add it - trying to incorporate cold beer into hot cheese can make it "seize" and not mix

stove, or other heat source (but keep it LOW) and put your toasted bread and/or veggies out for dunking. If the fondue starts getting too stiff, just stir in some more warm pilsner. Feeds 4 generously. Clean up tip - if there's extra cheese left in the pot when you're done (yeah, right) cool the pot down outside or in your freezer - the cheese will peel out like a big ole piece of vinyl! ;-)

Chocolate Stout Torte

Ingredients:

- 6 oz. bittersweet (dark) chocolate chips
- 3 oz. butter
- 1/3 cup stout
- 1 cup sugar
- 4 egg yolks
- 4 egg whites
- 2 cups toasted pecans, ground finely

together smoothly. The second recipe is for a rich, insanely chocolate flourless torte that incorporates either an Imperial or sweet stout. Impress your guests with beer cuisine (you don't have to tell 'em there's beer in either until after they've devoured it with gusto!)

Beer-Cheese Fondue

Ingredients:

- 1 lb. Swiss or Gruyere cheese, grated
- 1 lb. medium-sharp Cheddar, grated
- 2 Tbsp. flour
- 1 garlic clove
- 1-2 bottles best-quality pilsner (Urquell, Czechar, etc.)
- 1 loaf french bread or pumpernickel, cut in cubes
- 1 bunch fresh broccoli (optional)

Preheat oven to 350-degrees. Butter or spray a 9-inch springform (cheesecake pan w/ removable bottom). In a double boiler over hot water, melt together the first 3 ingredients. Remove from over heat to cool down. Whip egg yolks and half the sugar in large bowl until pale yellow & doubled in volume. Clean beaters & dry thoroughly, then in a smaller bowl whip the egg whites with the remainder of the sugar until soft peaks form. Mix the room-temp chocolate mixture with the pecans, and that into the yolk mixture. Fold in the egg whites gently, taking care not to lose the volume by stirring too vigorously. Pour the batter into the buttered pan and bake for 45 min or until a toothpick inserted in center comes out clean. Remove from oven & run a thin knife all the way around the edge to release the sides as it cools and settles back down.

Put both batches of grated cheese in a plastic bag with the flour & shake until evenly distributed. Heat up your fondue (or other heavy-bottom shallow pot) on the stove to medium. Cut the clove of garlic in half and rub it thoroughly all over the inside of the pot. Meantime, cut up the loaf of bread into bite-size pieces & toast in the oven on 200-degrees to crisp up. Next, put half the pilsner in the pot & heat until it starts to bubble. Start stirring in the cheese, a cup at a time adding the remainder of the beer at alternating intervals until you've reached a consistency something like thick pancake batter. Any thicker, and it will continue to cook & get stiffer the longer it's over the heat while you're dipping. A nice alternative is to cut up fresh broccolli into bite-size florets, and lightly steam them to dunk also. Fire up your fondue burner, wood-

Serve warm or cold with whipped cream and a small glass of stout. Also great with a glass of Framboise - yum!

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NEXT MEETING
At the Residence of
Robin Orr on
January 6th with
Special Guest Greg
Noonan

The next Green Mountain Masher meeting will take place on Monday, January 6th at the home of Robin Orr at 400 North Street -- near the corner of North and North Willard Streets in Burlington -- (NOT North Avenue!).

Following the business meeting, Greg will speak about Scottish Ale and Kölsch and will take member questions.

The topics for the business meeting will be:

1. Competetion Update
2. Trub Trek Update
3. New Business and Announcements

To get there:

From I89 take Exit 14W and stay straight on Route 2 West (Williston Road, which becomes Main Street as you crest the hill and pass UVM). At the 5th light turn Right onto South Willard Street (also marked as Route 7 North). Stay straight through 2 regular traffic lights (street becomes North Willard here) and one blinking red light. At the next light turn Right onto North Street. 3rd house on the left -- white with green trim, on the corner of a dead-end street called Dans Court. **DO NOT PARK ON DANS COURT** -- it's a private street and you will be towed. Anywhere on North or North Willard is fine.

For directions from anywhere else -- call 863-4640.



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 \$7.00 yearly (US funds).

Note: The yearly dues of \$10 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>

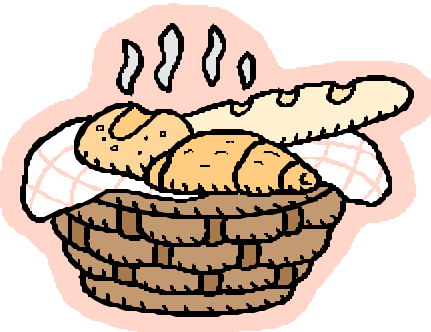
Officers not listed above:

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>



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Next month - Robbie Burns Birthday and 2 beer-infused recipes to properly toast The Bard.



Don't Forget to Bring Some Snacks and 3 Homemade Beverages to the mtg. If You Don't Have Any Homemade Bevs, Please Bring Three Good/ Unique Commercial Beers

Green Mountain Masher Calendar of Events

Date	Event	Information
1/6/03	January Mtg - Scottish Ale and Kölsch - Robin Orr's.	Robin Orr (h) 863-4640 (email) robin.orr@state.vt.us
2/3/03	February Mtg - Equipment/Gadgets Show and Tell - Anne and Matt Whyte's.	Anne and Matt Whyte (h) 879-6462 (w) 655-2070 (email) vtbrew@together.net
2/8/03	Trub Trek to Albany, NY	Rich Evans (h) 899-3006 (email) monk@together.net
3/3/03	March Mtg - Belgian Beer Tasting - Erik Sandblom's	Erik Sandblom (h) 434-3493 (email) sandblom@gmavt.net
4/7/03	GMM April Mtg - Masher Challenge (Kölsch) and Hoops & Hops	Tom Ayres and Anne Barrett, Winooski (h) 655-5587 (email) tom.ayres@verizon.net
5/3/03	Green Mountain Homebrew Competition	Anne Whyte (h) 879-6462 (w) 655-2070 (email) vtbrew@together.net
5/?/03	GMM May Mtg - GMMC - Location TBA	TBA

Please contact Tim at the phone # or email address noted below to add items to the Masher Calendar

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.

Member Dues are due by the end of January. Please pay Lew Greitzer either at the January meeting or mail it to him at:

**33 Harbor View Rd #1201
So. Burlington, VT 05403
(802)658-2621
lewis@together.net**

Make checks payable to Green Mountain Mashers.

Trub Trek Details February 8th

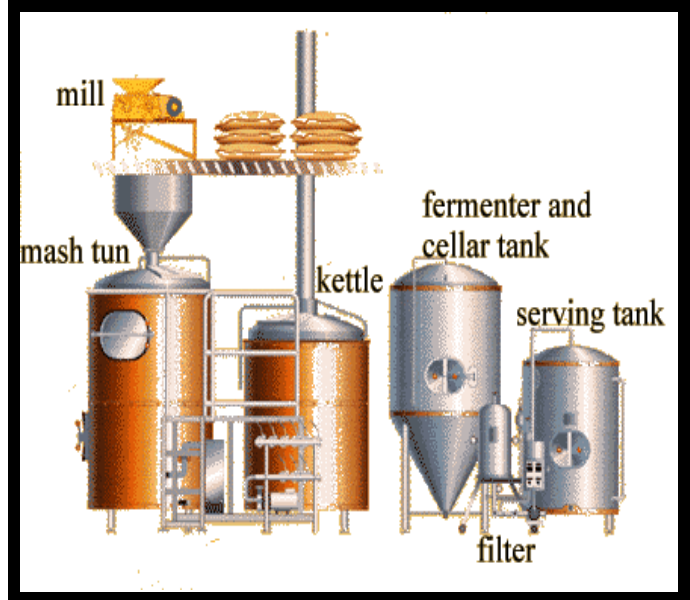
Reserve your seat for the Trub Trek now! Reservations are now being accepted on a first-come first-served basis. This years Trek to the Albany area with stops in Glens Falls and Troy. We will be visiting Coopers Cave Brewery, which is not much larger than some of the mashers home brewing setups, and the Davidson Brothers Brewpub - an Allen Pugs-

ley/Peter Austin setup, both in Glens Falls. Then we will move on to Albany to a spectacular piece of arcetecture tucked away along the river called the Albany Pump Station/C.H. Evans Brewery for a fantastic lunch and conversations with Master Brewer George DiPero (world renown expert of Homebrew Digest fame), followed by a short three block walk (or ride if the weather is bad) to the Bighouse Brewpub for a sample of their award winning beers. Then we ride to Troy Brewing where we will be able to once again sample award

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winning beers and fine foods before our ride back to Burlington. We will get tours of the breweries and a chance to talk to the brewers at each stop and every place on the agenda has beer to go in growlers and bottles. There are also many beer related articles of clothing and home bar accessories available along the way, as well as gift baskets and homemade soda and ice cream at Coopers Cave which is the only brewery in the east with a drive up window on a bike path (this place takes the term "quaint cottage industry" to a whole new level). The cost is \$20 per masher or SO, and \$25 per person for non-mashers. The date is February 8, 2003. The club will supply a bus and bagels. If you want anything else you must bring your own. Email monk@together.net or call 899-3006 for your reservation and bring your money to the January meeting. Mashers will be given preference over non-mashers up until the meeting on January 6, after that it is open to anyone. Get your reservations in now!



Have you checked out our web page lately? I found this drawing there. Who knows what else you'll find. Visit: <http://www.mashers.org>



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

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