



The Barleycorn Press

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The World of Beer in Montreal

by Ruth Miller

On Friday I managed to sneak away for a quick overnight with a companion to the Mondial de la Biere in Montreal that had started Weds. After trying to put together a car-less travel scenario using public transport, it became less & less convenient, so we opted for the standard driving approach. There is no way you'd want to do this festival as a day-trip, at least not without a trusty designated driver. I made a reservation at the Fairmount Queen Elizabeth because it is directly over the Gare Centrale, but since we were no longer arriving by train, it was a rather moot point. It is only a short walk to the old historic Windsor Station (corner of Peel & St. Antoine) where the event is held, but there are several other hotels just as close.

At some point I'll have to do a price comparison to see who has the best rates between the Queen Elizabeth, the Marriott, and the Hilton that stare at each other down right there. We paid the price of convenience, and that was fine with us. Being car-less will save you about \$20/day in parking costs, though.

At any rate, we arrived Friday around 1pm, checked in & went downstairs to the underground complex Place Bonaventure for lunch - it is filled with high-quality casual eateries, with nice public areas to enjoy your meal. We found a wonderful sausage place and for \$9CN got a plump grilled bratwurst (one of 5 different varieties) on a good french roll with kraut, homemade German potato salad & coleslaw with a Boreal Rouse draught - yummy & cer-

tainly a good deal. Carefully avoiding all the patisseries, we ambled over to the festival, a 10-minute walk.

The downtown Windsor Station is a grandiose stone building reminiscent of the old Euro train stations, with lovely stone towers, arches and a grand open courtyard in the center outdoors, surrounded by high stone walls and many downtown high rises. The sunlight-drenched indoor concourse has a glass roof overhead. These two areas were crammed with small tents & kiosks providing food, beer, port, ice wines and ciders, chocolate, frites, sausage, cheeses - you name it. They have done away with the admission fee, allowing people to come & go as they please and pay by the tasting. Consequently, a lot of locals were there having a quick lunch and left with full glass in hand out

onto the street with no one giving them a hard time about it.

Around 5pm the commuters on their way home swelled the crowd considerably. There were cooking demos and cheese & wine pairing presentations running concurrently indoors, adding to the din created by live music outdoors. I did the package deal with the tasting glass (very generous size and quite sturdy) and 13 coupons for \$20CN. After that, each coupon is \$1 (unlimited). Mind you, most of the local Quebecois beers were only 1-2 coupons per pour, but some of the more exotic imports, tons of single malt scotches, wines & ports, were 4 coupons & up. There was even a traveling "cigar girl" to light you up. There were several notable American micros (in bottles only) on hand, but all were 3 coupons! (well, they are

imports in Montreal, after all) These were all consolidated in one tent - but no owners/brewers there to chat with. We saw Trout River, Wolavers & VPB for VT, and then lots of premium micros from Stoudts, Weyerbacher, Rogue, Heavyweight, Flying Fish, Dogfish Head, Allagash, Alaska Brewing, New Belgium and many more. Magic Hat had their very own quirkily-decorated kiosk and seemed to be doing a thriving business alongside their Quebecois neighbors. Also, Wagner Brewing from upstate NY that won a trophy at TAP-NY fest last year was there in their own space and doing well with their Sled-Dog Doppelbock.

But, as usual the Quebec-based products were the stars and reigned in their own tents, and certainly were the best deals. I did splurge 4 coupons on a

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fantastic Kriek called "Le Chapeau" from the Belgian Brasserie de Troch and it was truly worth it, but the Belgian & UK styles made province-wide always hold their own. Breweries ranged from the little worker-owned cooperative brewery La Barberie in northern QC; to our favorite Montreal watering-hole Dieu du Ciel which had brewed a special

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Next Meeting - Friday June 13th at Monk and Linda's Place

The next meeting of the Green Mountain Mashers will be on Friday June 13th at Monk and Linda Evans' house in Underhill. Try to bring grillables and potluck items made with beer. There are a bunch of URLs on Page 4 to check for Food Recipes that use Beer.

Grilling and eating will start whenever people are ready. The meeting will start around 8pm. We will be discussing whatever remaining business we need to before the summer break. This will include the Club Incorporation Issue, Steam Beer Club Brew, Masher Summer Picnic, etc.

DIRECTIONS: Take Route 15 East through Underhill Flats (NOT Underhill Center). Four (4) miles past the new firehouse turn right onto North Underhill Station Road. At the end of this

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10th Anniversary Mondiale brew called "Mondix"; to giants Interbrew, Sleeman, Labatt and Molson (obviously we didn't spend any time with those!). There were also several of the new "malt beverages" available, most in rather intimidating shades of bright pink, turquoise and green for those whose fashion sense translates to what they drink as well as what they wear. One young woman wore a shirt that was the exact same swimming-pool-water blue as her glass of Smirnoff's VodkaIce. I suddenly had an unpleasant flashback of accidentally gulping a mouthful of chlorinated pool water as a child while learning to swim - bleahhh!

Here's a tour of some of the best beers we sampled:

La Barbarie: Blanche aux Mures (wheat beer with blackberry - very subtle & not

road (about a mile), turn Left onto Poker Hill Road. Go about a quarter of a mile and the house is on the right. (long driveway up a steep hill, green mailbox with EVANS and 448 in white letters) Drive up the driveway if you think you can make it, the bumps can be bad. There is a lot of space to park at the top if you can make it, or you can just park on the road.

Monk's phone and email are:
899-3006 and monk@together.net



too fruity like Long Trail) and Stout du Cafe (espresso-tinged stout...not at all subtle!). They also had several "bieres biologique" (organic).

Bierophilie: Calumet, a wonderful, full-bodied smoked porter @ 6.4%. They use smoked whiskey malt - perfect balance of body to smoke.

Dieu du Ciel: Route d'Epice ("Spice Route" - a fantastic amber ale with black pepper - I swear it was delicious!), L'Aphrodisiaque (chocolate/vanilla stout - excellent & my glass smelled like cocoa long after it was empty), and Equinoxe du Printemps (Spring Equinox - maple Scotch ale at a whopping 8%).

Brasserie Schoune: from just north of Quebec City, a Gueuze for 4 coupons (OK but not worth it) and Le Blanche, a tasty Belgian wit. Several other farmhouse-style ales made with maple, etc.

McAuslan: still one of my favorite Montreal breweries, the Biere Noire stout is one of the best, and their refreshing L'Abricot (apricot wheat) has a far subtler apricot flavor than Magic Hat's in-your-face #9. They were also serving up Leifman's Kriek & Frambozen.

Unibroue: the poorly-named "Terrible" (say it with a French accent or no one will try it!) dark strong 11% Belgian ale

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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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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:

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<http://www.mashers.org>

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Green Mountain Masher Calendar of Events

Date	Event	Information
6/13/03	GMM June Mtg - Friday night Barbecue at Monk's house - Grillables and pot luck dishes made with beer. Last meeting until Fall (September).	Rich Evans (h) 899-3006 (email) monk@together.net
7/13/03	Steam Beer Club Brew at Jim and Mel's	Melissa and Jim (h) 482-7400 (email) jim@vt.bitxbit.com OR melissa@vt.bitxbit.com
7/18 & 19	VT Brewers Festival	
8/16/03	GMM Picnic at Maarten and Sarah van Ryckevorsel's in Grand Isle	Maarten van Ryckevorsel
8/2003	Club Brew - European Pale Lager Competition	Hosted by Jon Douglas and Foam on the Range of Denver, CO Category 2 European Pale Lager

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.

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is only available through the SAQ, and continues to please. Latest version of the seasonal Ephemere has changed from the green apple version to a lovely soft peche (very subtle peach flavor - great for summer). And their newest offering "Irresistible" (use that French accent again to prevent giggling) is another Belgian style available both in Brune and Blonde - it certainly lived up to its moniker upon tasting.

Brutopia: another Montreal brewpub favorite - my choice was the ginger-flavored amber ale. At their pub on Crescent they often have house-made mead to try, too.

All in all, the Mondial has a certain appeal for people who like to try a lot of beers from varying origins. If you're a Belgian fan like me however, Chambly is better and cheaper. The noise levels

both indoor & out necessitated occasional breaks - it's certainly different from the bucolic surroundings at Chambly, but the weather isn't an issue because it's mostly indoors. There is no question you can easily spend a lot of \$\$ here when tastings often cost 2-4 coupons each. I think I went through \$35 in coupons in the 6 hours we were there. If you're a fan of single malts, ports, ciders and wine, you will be a very happy camper here. The hours are convenient (11am - 11pm) but I hated to think how crowded it would've been on the weekend in there - glad we hit it Friday instead. BTW, the Mondial has published a truly bilingual guide to the beers, microbreweries and brewpubs of Quebec called "Le Petit Fute" (the little sly one). It's quite comprehensive, but at only 100 pages in flimsy paperback, we thought \$10 CN seemed a bit steep. It's available by mail-order on their website. Can't fault those people for trying

to find a variety of revenue sources, and it is great PR for their industry. They are definitely trying to market Quebec as a beer-lover's paradise, and I think they'll succeed because the offerings are really top-notch and varied.

A Tu Sante!

Your Traveling Beer Guide,
Ruth



**Here are some URLs to check for food recipes that have beer in them that
you can use to help you prepare for the June Meeting**

<http://www.allrecipes.com/cb/w2m/seaspec/holiday/oktoberfest/beer/default.asp>

<http://www.beerinstitute.org/recipes.htm>

<http://www.epicurious.com/s97is.vts?action=filtersearch&filter=RSF.hts&keyword=beer>

<http://www.samadams.com/beer/recipes/>

<http://homecooking.about.com/library/weekly/aa033098.htm>

<http://www.travelsthroughgermany.com/website2/germanfood&beerrecipes.htm>

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

Thanx to Mel Levy for most of these URLs



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