



# The Barleycorn Press

Monthly Newsletter Published by the Green Mountain Mashers of Vermont

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## Cherchez Pour le Cuisine au Bieres de Montreal Searching for the Beer Cuisine of Montreal By Ruth Miller

**F**or those Mashers who went on the Trub Trek two years ago to Chambly and Montreal, we were able to sample some of the best micros from the best breweries in the region. However, it must be said that except for the superb lunch served at Unibroue's Le Fourquet et Fourchette in Chambly, the food was pretty much an afterthought. Also, I've found that few of the brewpubs there offer much in the way of food anyway. So, in order to help you find where the good spots are to drink beer AND eat good food while you're doing it, here are some suggestions for places I have been to personally, and some I've heard about that I can recommend. Two are brewpubs, one is a full-service Belgian restaurant, and two are

more of a family-friendly, bistro style place.

An old stand-by I've often gone to in the past is the restaurant called Resto Bieres et Compagnie, located at 4350 St. Denis, in what looks to have been an old, granite bank building. Parking on St. Denis is scarce, but go around the block and you can usually find something on the street parallel behind it. The inside is very lofty, but nice and comfortable. They have smoking & non-smoking sections. The menu consists of mussels cooked in at least 10 different styles with Belgian "frites" (fries) with your choice of several flavored mayonnaises. They also have a variety of "gibier" offerings, including caribou raviolis, and wonderful game

sausages served with a side of sweet-sour red cabbage. Their beer menu is literally a bound book, and the bottled offerings are extensive for every Euro country. The Quebec & local choices are very good, and there is the ubiquitous Big Three of Stella Artois, Leffe Brun & Blonde, and Hoegaarden on tap to complement your meal.

Another place that I'd passed by so many times and wanted to try, but was scared off by the prices is Witloof, an upscale Belgian restaurant also on St. Denis at #3619. I finally got some birthday money for a weekend trip to Montreal this year, and I didn't hesitate this time! The place is lovely, small, and seems family-run. I could tell the people there that Saturday night were regulars

from the way the staff treated them, but they were very nice to us as well. They have an extensive list of Belgian bottles, but the tap offerings weren't all that enticing other than Unibroue. The food, however, is the rightful star here! The menu has a choice of the "Table d'Hote" where the chef puts together a multi-course fixed-price list of specials with some choices within, or you can order off the menu. They carry such traditional dishes as Cheval Tartar (yes, that would be raw ground horsemeat - a delicacy in France) and mussels of course. Their specialties tend toward meat, foie gras and seafood dishes of the more usual variety, but prepared in unique ways. I ordered duck breast, perfectly grilled and just pink in the middle, thinly sliced and napped with a sauce made of bitter chocolate and Framboise - yowza! It perched regally on a bed of sauteed

baby vegetables, with a layer of creamy potatoes au gratin underneath them. The sauce was so subtle, the chocolate didn't come through as you might think. It was a perfect balance of rich & savory, but no sweetness evident. We ordered a large bottle of Chouffe Belgian ale to go with and it was served in the appropriate glass. Dessert offerings looked great, but too full that time.

A place I found down in the Old Port tourist area is called Chez Better, a 2-story bistro in an old stone building on the corner of Rue Notre Dame and Place Jacques-Cartier right next to the Info Touriste center there. They feature a homey atmosphere, along with wild game offerings, many types of sausage, cheese fondue, and other Euro delights. They also have an extensive list of bottled beers, with an emphasis on Belgian

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& German. We had a big group of people with kids post-Cirque du Soleil performance on the waterfront, and they happily seated us upstairs at a big long table. The kids went nuts for the fondue, and the adults drank beer & ate

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## Next Meeting at Bob & Mitzi Proctor's in South Burlington on Feb 2nd

**T**he next meeting of the Green Mountain Mashers will take place on Monday, February 2nd at the home of Bob and Mitzi Proctor. Arrive around 7:30pm and the meeting will start whenever Bob Genter wants to get it going (provided he shows up).

### Agenda:

- 2004 Trub Trek
- Hoops & Hops and Masher Challenge Reminder
- Green Mountain Homebrew Competition Update
- Schedule next meetings
- Other business

## Minutes of Jan. Mtg by Ernie Kelley

**T**HE GREEN MOUNTAIN MASHERS – JANUARY 5, 2004 MEETING MINUTES. OTHERWISE KNOWN AS “SOME THINGS NEVER CHANGE”

Recently retired club president Rich Evans called the meeting to order at 8:25 pm at Darell's home in Essex Jct., when the newly elected president, Bob Genter, assumed that there couldn't possibly be a brew club meeting so soon after New Year's. Silly boy, don't you realize that there's beer involved? What's New Years got to do with taking a beer break?

The first order of business was to find a venue for the February meeting. President Genter's home was volunteered  
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Bob & Mitzi live at 45 Helen Ave. South Burlington (ph# 658-2760) and it's very close to Burlington International Airport.

### Directions:

Traveling West on Williston Rd (Rt. 2) from Williston, pass the BTV airport (Airport Dr) and take the 3rd Right onto Victory Dr, which is between Merriam-Graves and the Community Lutheran Church.

Follow Victory Dr to the Left, then take the first Left onto Helen Ave. We're the second house on the Right. Some cars can fit in the driveway. Park on the street otherwise.

Traveling East on Williston Rd (Rt. 2) from Burlington heading toward the BTV Airport, pass I-89, pass Rt. 116, then take the 5th Left onto Victory Dr, then follow directions above. If you see the BTV Airport, you'll have to turn back.



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

## 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 \$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**  
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View the Official Web Page of the Green Mountain Mashers at:

<http://www.mashers.org>

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# Green Mountain Masher Calendar of Events

Date	Event	Information
2/2/04	GMM February Mtg @ Bob & Mitzi Proctor's	Contact Bob & Mitzi (hm) 658-2760 (email) <a href="mailto:rproctor@together.net">rproctor@together.net</a>
2/7/04	Boston Homebrew Competition at Watch City Brewing Company in Waltham, MA	Entry deadline is 1/23/04 - <a href="http://www.wort.org/BHC/bhc.html">http://www.wort.org/BHC/bhc.html</a> Questions contact Jim Dexter @ <a href="mailto:jimdxt@aol.com">jimdxt@aol.com</a> or 978-266-1470
3/?/04	March Mtg - American Brewers Guild Brewing School in Salisbury, VT.	Tim Cropley (hm) 434-7293 (email) <a href="mailto:t_cropley@yahoo.com">t_cropley@yahoo.com</a>
4/5/04	April Mtg - Hoops & Hops & Masher Challenge at Tom Ayres' and Anne Barrett's house.	Tom Ayres and Anne Barrett, Winooski (h) 655-5587 (email) <a href="mailto:tom.ayres@verizon.net">tom.ayres@verizon.net</a>
<b>MORE ITEMS ARE NEEDED</b>		<b>FOR THE MASHER CALENDAR</b>

**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](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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until it was realized that there is not enough parking to accommodate the membership along Rte. 15 in the winter. Mitzi volunteered to host.

Tim Cropley then provided an update about the Masher's somewhat annual winter party. Tim proposed a mid-February date to no objections.

Tom Ayres volunteered to host the Hoops 'n Hops meeting to coincide with the NCAA basketball championship game in late March or early April (nobody was sure of the exact date)(editor's note - it is on Monday April 5<sup>th</sup>).

Competition update: The Green Mountain Mashers Homebrew Competition will be held either May 1 or May 8 at the Ethan Allen Homestead in Burlington. The date will be finalized soon.

Tim Cropley has organized a tour and tasting at The Alchemist, Waterbury's finest new establishment, for Sunday, January 25, at 3:00 pm. We'll get a tour, some beer, some munchies, and the kitchen will be open for anybody who wishes to eat dinner there.

Annual dues are now past due, for those who have not yet paid them, Pay Up!

The Monk closed his final (?) final meeting at 8:35 pm.



There will be over 75 beers from 26 microbreweries across New York. Unibroue, from Quebec, will be there too. You'll also get to sample local gourmet foods, prepared by chefs from some of the area's best restaurants. We could take a bus up, have one-stop tasting of a great selection of beers and food, and then return home at a reasonable hour -- in addition to the Masher party on the bus.



## Trub Trek Message From President Bob

**M**ashers:

Please consider taking a Masher trub trek to the TAP New York beer and food festival on April 26 or 27 For information check out:

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

*(Continued from page 1)*

sausages - something for everyone! They have a couple of house beers on tap, and I believe they're made for them by the local Brasseurs RMJ brewery. Prices were very reasonable.

I'd heard that a restaurant associated with the brewpub called L'Amere a Boire that we went to on the Trub Trek (also on St. Denis near Sherbrooke) had opened on the floor above the upper level of the pub. Supposedly it features Czech food, as several of the beers featured there are Czech styles. It's called Cerna Hora (it's Czech & I have no idea what it means!) but I haven't tried it yet. The menu is simple but interesting, and to be able to finally enjoy some good food with the beers there, when all they served in the past was a bowl of olives - well that's progress. Once again, parking in that narrow, one-way section of St. Denis is, well....good luck!

The last place I'll mention is a new brewpub (also on St. Denis, just down from

L'Amere a Boire) called Trois Brasseurs. It opened two summers ago and is run by some Euro-, not Quebois-French partners. It is a striking brick building with lots of glass, a roof garden that's quite the people-watching spot in good weather, and huge copper kettle, mash tuns & pipework right in the restaurant. They have 4 beers of their own on tap - a blonde, ambree, rousse, and noir. The menu is true pub food with pannini sandwiches, pizettas (small pizzas) soup and salads. I think they hire the bartenders (all men) for their hot GQ looks, as opposed to bartending skills, but what the heck. It attracts a young, college-age & hipster crowd, but is fun for a quick quaff. I haven't tried any of the food there, but there is a huge roaster in the front for you to help yourself to as many hot roasted peanuts in the shell as you'd like with your Imperial pint.

Funny how most of these are all within walking distance of each other on St. Denis. I tend to stay in that area (called

the Latin Quarter) when I go to Montreal, but no doubt there are other places to be discovered in other parts of the city. If you find a favorite, please let me know!



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