



The Barleycorn Press

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New Local Brewpub Has Good Chemistry - Waterbury's "The Alchemist" By Ruth Miller

Hoping to get to the newly-opened brewpub in Waterbury before the next big storm hit, Ann & I headed down on a Saturday evening to find out if the reports were true - The Alchemist has great beer & food, and it's busy nearly every night. Correct on both counts!

We arrived about 7pm, and the place was packed, but quickly found seats at the bar. Advised of a 45-60 min. wait (they were hosting a small holiday party as well as regular patrons), we opted to eat at the bar. The place looks great - nice wood floors, spacious dining area, warm brown walls with an attractive mural, and a lovely bar inlaid with hundreds of various tile fragments under

- El Jefe: their intriguing holiday ale, a dark IPA named for their surly-looking cat (see photo) and aptly described as "black, bold and bitter as Hell!"

We enjoyed all the beers immensely, especially the rye and the porter. Pints are \$3.50, 12 oz. are \$3, and samplers are 5 for \$4. John says his next offering will be a "Strong Wit" Belgian-style, and a Brown Ale, as well as something to "utilize all the Vienna I've got down in the basement." He says he uses a non-commercially available, specialty-type of house yeast. The brewery is completely concealed downstairs, and tours aren't really an option yet but may be for the future. He purchased the kettle & mash tun for the 7 BBL, propane-fired set up online at ProBrewer from a defunct brewery in San Antonio, Texas

smooth epoxy made by a Stowe artist - way cool. John Kimmich & his wife Jennifer are the owners. John was a homebrewer for 3 years, and has done stints as an apprentice at Seven Barrel in W. Lebanon, and brewer at VPB in Burlington. His job is pretty much handling all the brewing & tap lines. Jen's formerly the food & beverage manager of the Whip Grill at the Green Mtn. Inn in Stowe, and she handles the restaurant side and "front of the house." Dana Johnson, also an alumni of VPB, and most recently the Bobcat Grill brewpub in Bristol tends the bar. Chef Jeff Lang, also of the Whip, turns out the excellent food. They are ably assisted by several bar & waitstaff folks who seem very enthusiastic about the place and keeping the customers happy.

called (not surprisingly) the Yellow Rose Brewing Co. John professes to be laissez faire about style guidelines, and so enjoys being creative with his brews.

Our food arrived in short order. The menu consists of several low-priced but imaginative pub fare options of burgers, appetizers and pizzettas, including vegetarian. The larger, main entrees, though few, are all under \$14 and extremely generous (at least mine sure was, and Ann's burger was so massive it dwarfed the bun it was on!) They serve both sweet-potato & regular fries Belgian-style wrapped in paper cones and inserted into neat little copperwire spiral holders, along with the requisite flavored mayo. I was torn between the BBQ plate or the braised beef short ribs - decided to opt for the short ribs this time, knowing I'd be back in soon. They were exquisite -

There are currently 6 house beers on tap, and John has made provisions to add another 4. There's also a wine list. We each got a beer sampler to try them all, and the current lineup is as follows:

- Lightweight Ale: (we didn't try this because not our style) but is "very popular" with the usual demographic of "light" fans;
- Donovan's Red: a tasty Irish red with low hopping and nice malty profile;
- Onion River Rye: a light-colored, rye-based ale with a spicy/fruity note;
- Holy Cow IPA: your standard lip-smacker, made with 5 different types of hops, including a generous dry-hopping;
- Pappy's Porter: rich, chocolately smooth dark ale - a classic;

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tender, juicy, falling-off-the-bone in a rich au jus with mushrooms and perfectly steamed) broccoli & peppery oven-fries. I usually don't have bread but I had to beat back the bar staff persistently trying to clear my plate until

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Next Meeting at the Home of Darell Whitaker in Essex Monday Jan 5th

The next meeting of the Green Mountain Mashers will take place on Monday, Jan 5th at the home of Darell Whitaker (ph 878-2826). Arrive around 7:30pm and the meeting will start whenever Bob wants to get it going.

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 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.



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:

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View the Official Web Page of the Green Mountain Mashers at:

<http://www.mashers.org>

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Minutes of Dec. Mtg by Ernie Kelley

December 1, 2003 meeting of the Green Mountain Mashers - Minutes

Outgoing President Rich Evans called the meeting to order in the tap room of the Magic Hat Brewing Co. at 7:55 p.m.

Tim Cropley cleared-up the Bob Johnson rumors by reading an e-mail he received from Bob, who has relocated to Portland, ME, and opened a bakery and cheese emporium. Sounded good enough to warrant another Trub Trek to Portland.

Darell volunteered his home for the January meeting when no other takers arose.

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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.

Green Mountain Masher Calendar of Events

Date	Event	Information
1/5/04	GMM January Mtg @ Darell Whitaker's	Contact Darell (hm) 878-2826 (email) darell@us.ibm.com
2/7/04	Boston Homebrew Competition at Watch City Brewing Company in Waltham, MA	Entry deadline is 1/23/04 - http://www.wort.org/BHC/bhc.html Questions contact Jim Dexter @ jimdxt@aol.com or 978-266-1470
MORE ITEMS ARE NEEDED		FOR THE MASHER CALENDAR

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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By consent of the "nominees" and mutual acclaim, the following lucky souls were "elected" to the following club positions:

- Steve Lefevbre - V.P.
- Lou Greitzer - treasurer
- Ernie Kelley - secretary
- Tim Cropley - newsletter editor

Then came the fun...finding a president. Monk was immediately nominated, and declined just as fast. Nobody volunteered. The group ran through the list of members not in attendance at the meeting. John Gallagher was there. Bummer. That would have been easy. Ruth declined. Erik declined. Matt (for Anne) declined. Suddenly the tide turned, and a groundswell of support for Bob Genter began to form. He's nominated, and before he can say "No thanks", nominations were closed and

we have a winner!

Congratulations Bob! (who actually accepted)

Tim Cropley reported that The Alchemist, the new (non-smoking) brewpub in Waterbury, has opened. They would like to host a mini-trek to their establishment. Weekdays or Sundays between 3 and 5 p.m. would work best for them. They would be open to serve us their full menu, should anybody care to eat there as well as drink. At present, they only have two of their brews on tap (Secy's note - the full line was on tap as of 12/15), and are just getting the kinks out of their operation, so it seemed that it would be better to wait a few weeks before descending on them for a visit. A date will likely be chosen at the January Mashers' meeting.

Almost President Again John Gallagher

raised a toast to Rich's three year term as club president, making special note of how Monk has managed to resurrect club functions. Three beers/cheers for Rich!!

Then Maarten walked in, only to be informed (totally deadpan) that he'd been selected as the next club president. Things began to get ugly quick. Only kidding Maarten, only kidding.

At 8:12, Monk finally closed a meeting, and his term in office.

Finally, Matt and Todd provided a tour of the brew house and continued to serve samples to quench our thirsts.



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I could get a slice to mop up that savory stuff!

John was nice to stop & chat for this article while he had a few moments. Clearly, his emphatically-stated desire to make the beer the star, and the food equally so is being realized in this establishment. He and Jen are quite the team in that respect. There is something for everyone, and it's classy without feeling stuffy. Certainly the reasonable prices contribute to this atmosphere. He hopes to attract a loyal local following first (this seems to have been accomplished!!) and the tourist trade when the seasons dictate. It's a friendly place and people all seem to know the Kimmich's and/or each other, but is welcoming to all. The night we were there the crowd was quite diverse - from families with kids, to college shredders just off the slopes, to middle-aged couples and young hipsters. They are open 7 days a week, opening at 4pm Mon. - Thurs. and 3pm otherwise. Lunch may become an



option in the future. They don't take reservations. The Alchemist is located on Main St. in Waterbury just south of the light, across from BankNorth with plenty of parking nearby. The phone there is 244-4120. 🐾



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