



The Barleycorn Press

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Trub Trekkers Find Satisfaction at TAP-NY Beer & Food Fest by Ruth Miller

This past Saturday, seven intrepid Mashers headed off in a rental van ably navigated by Bob Genter down to the annual TAP-NY festival at Hunter Mountain ski area in the Catskills. Everyone showed up right on time for an early 7:30am start, and we were making great time after taking a suggested rural shortcut near Paradox, NY to get to I-87, when we were brought up short by a NY State Trooper stopping us in front of a large dilemma - a tree laying over some electrical wires, stretched & now sagging over the narrow road. After inquiring how long to get through and facing a long way back to retrace our route to a detour, the cop surprised us all by saying we might as well drive under it (just enough clearance to get the van through, it looked

like). Bob carefully snuck the tall van underneath on the higher side, and we were happily on our way again, reaching our destination in 4 hours in time to get our tickets, tasting glass & guide to the 27 New York State brewers featured this year. The reasonable, all-inclusive price of \$35, sunny warm weather and great food made for a very fine day for us all.

We spent a pleasant 5 hours tasting a huge variety of NY beers, hanging out on the sun-drenched patio, eating sausages, pate, soup, cheeses, perogies and fritters - you name it - and watching chefs cook with beer, talking with the brewers, and generally just enjoying the heck out of ourselves. Bob was immediately overcome by his glass-collecting fetish and ended up filling a duffel bag with additions to his collection weigh-

ing at least 10 pounds! Everyone attending was in a great mood and really having a fun time with no beer ticket hassles. This system allows you to drink as little, or as much of what you like without feeling like you've wasted one of those wretched (and precious) tickets on something you didn't care for. Since everyone was well fed, I didn't notice any overt signs of over-indulgence, though it was easy to do. People were more into the enjoyment of beer & cuisine than a big "party-hardy" scene, something I think Burlington Brew Fest suffers from. As always, so many great beers in too short a time - but how many can you really taste in an afternoon anyway? Some people spend the night and start all over the second day - now that's dedication!

Everyone had their favorites, but an "Eis WeizenBock" from High Point Brewery in NJ (they specialize in German-style wheat beers), a luscious chocolately Imperial Stout from The Gilded Otter in New Paltz, and Omegang's new Witte and seasonal restart of Three Philosophers Belgian styles were raved about. Unibroue was on hand as a guest with all their high-gravity offerings. There were several nice Pilseners that went great with the steaming knockwurst being consumed in massive quantities, and a Whiskey Porter from the re-named Brown's Brewing (formerly Troy Pub and Brewery) and Sled Dog TrippleBock from Wagner Brewing stick in my mind as well. Apparently Troy's marketing wonk decided that to gain better acceptance and shelf rights in an expanding regional distributing effort, they had to ditch their

REMEMBER!!!!

PAY YOUR \$10 ANNUAL DUES.

THEY WERE DUE IN JANUARY.

local Troy reference (universally regarded as a dump of a town), but we know the beers speak for themselves as we learned at our stop there on last

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Next Meeting at Ruth Miller's in Richmond on Sunday May 10th

The next meeting of the Green Mountain Mashers will take place on Monday, May 10th at Ruth Miller's place in Richmond. The meeting will start around 7:30 PM.

Agenda:

- Green Mountain Homebrew Competition Wrap-up
- Upcoming Masher and Brew related events through the summer.
- Other business

Tis the season for Maibock. Ruth requested that anyone who has either homebrewed or commercial versions of

the Maibock style make an effort to bring them. Otherwise, just try to bring homebrew if you've got some.

Directions:

Take RT 2 or I-89 Exit 11 to Richmond. At the light by Cumberland Farms, turn south (downhill) on Bridge St.

Go over the Railroad tracks, and take next right onto Railroad St.

Go past hardware store & their lumberyard on your left, then take next left onto Borden St.

Go to the end of the street - last house on left, red 2-story, #81 is next to the door.

Please park in the multi-space lot across from the house or on the street toward the EMT Squad.



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

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

<http://www.mashers.org>

Officers not listed above:

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Minutes of April Mtg by Tim Cropley

There really wasn't a need for me to write up minutes since all the issues that would have been addressed in them are covered in other areas of this newsletter.

Don't Forget to Bring Some Snacks & 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
4/28-5/1/04	New England Real Ale Exhibition - Somerville, MA.	web page - http://www.nerax.org/
5/1/04	Green Mountain Homebrew Competition - Ethan Allen Homestead	Anne Whyte (h) 879-6462 (w) 655-2070 (email) vtbrew@together.net
5/10/04	May Mtg at Ruth Miller's	Ruth Miller (h) 434-5843 (email) remcomm@together.net
6/4/04	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
8/??/04	August meeting & annual picnic at Maarten and Sarah's home in Grand Isle.	

Please contact Tim at 434-7293 or t_cropley@yahoo.com to add items to the Masher Calendar

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year's Trub Trek. There were several MaiBocks and Doppelbocks tasted, and some delightful Hefeweizens as well. No real "bizarro beers" and most were true to established styles. The pours, if anything were overly generous and since the food was all you can consume, there was certainly a necessary factor of self-control being exercised by the crowd considering what was before them. I had a nice chat with the former brewer of Golden Dome in Montpelier who is now the head brewer at The Gilded Otter. He's happily cranking out great beers and enjoying the New Paltz scene, but missing VT as well. The brewery has been invited to the Burlington Brew Fest this summer, and he says he looks forward to seeing old friends & family in VT, as well as introducing Burlington to his fine beers. A stop at Half-Time Beverage's display from Poughkeepsie revealed to my utter amazement that they have an in-store line of 20 taps, dedicated solely to filling growlers (from any brewery, BTW) with only premium, hard to find beers usually only available in 6-packs, including everything Dogfish Head makes (23% Worldwide Imperial Stout-yikes!) as

well as offerings from Ommegang and other high end micobreweries. Wow - I have to find a reason to go to Poughkeepsie and New Paltz - maybe a personal, multi-day pub crawl is in my future.

Anyway, 5 o'clock came too soon of course, and with Bob refreshed after sneaking off at 4 for an hour's nap in the van, he was ready to go at 5 for our

return trip. We stopped on our way up I-87 at the southern end of Lake George for a quick snack & final beer at the Adirondack Brewery, who had not attended the festival. A nice Maerzen was on which several of us had. We made it back to Richmond Park & Ride by 11pm, weary but as thoroughly sated as beer-lovers can possibly be!



Some Happy Mashers at TAP-NY



Green Mountain Homebrew Competition Final Details. PLEASE READ

LAST MINUTE NEEDS:

- We need an assistant to Rich Evans if possible, to set up breakfast/help make coffee/hot water. There is a possibility that Monk will not be there right away and if that's the case, then the assistant will get promoted.
- **Help with the Beer Train.** The homebrew will need to be moved from Rich Frog to Ethan Allen Homestead on Thurs. I plan to be at Rich Frog at 11am on Thursday

morning and move entries. So far only Jim Silvia has volunteered to help. Is anyone else available? If so, please contact me at the Store ASAP (655-2070) or at home (879-6462). If it doesn't rain on Thursday I'll be happy (actually, if it doesn't snow I'll be happy). Bottles will also need to be delabeled. That will need to get done before/or at the Homestead.

- Does anyone have boxes from the competition that you've been storing at your house since

last year? If so we need them at the homestead. Bring them on Saturday or if you aren't going on Saturday, bring them to the store on Friday.

- Calibration beer will need to get picked up at the Vermont Pub and Brewery on Thursday or Friday. The pub needs to get called to have them ready. I can call them Tuesday.
- **LAST CALL FOR JUDGES:** Judges sign up with Dave Clark (434-2060) **AND PLEASE BE ON TIME !!!** We need judges at the Homestead between 9:00 and 9:15 so we can do the signing in, have breakfast, and make reassignments for no shows so we

can start with the calibration beer at 10:00 sharp.



Call for Stewards for Green Mountain Homebrew Competition

Mark Hitchcox is looking for a few more individuals to serve as Stewards at this year's Green Mountain Homebrew Competition. Being a Steward is a great way to learn about beer while having a good time with good people. If you are interested you can reach Mark by e-mail at: mhitchcox@verizon.net or you may call him during the evening at (802) 893-3675. For those who have already signed-up and have

confirmed with Mark, he will be sending out an e-mail early this week some more information. Basically, Stewards need to show up Saturday by 8:45. Once setup is completed there will be a brief Stewards meeting after which the competition will commence. If you can, bring a small flashlight and calculator. Hope to see you there!



More Pictures From TAP-NY



Jim & Mel
Enjoying the
Sun and Of
Course
The Beer



So are all
the other
revelers



TAP President Bill Woodring Presenting Cup



Chelsea Piers Brewing With Their Trophy

Longtime Green Mtn Masher

Steven Lefebvre is Moving Away ☹️

Come Hang with Him on Sunday May 23rd

The Lefebvre's will be having a BEER & CAKE Graduation/Farewell party on Sunday May 23rd from 5:30 - 8:00 PM. Please, bring a good appetizer to share, but if you can't please don't let it stop you from coming by.

The party will be at 1004A Ethan Allen Ave. (802-654-3643).

I will post a web site with directions soon.

You all, obviously, mean alot to me, and have been HUGE part of my VT experience so I would love to get the chance to see you there and say goodbye !!!

Steven, Becky, Praire, Satchel, & Adel.

Peace, Steven 🖐️



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