



# The Barleycorn Press

Monthly Newsletter Published by the Green Mountain Mashers of Vermont

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## Across the Border to Nouvelle France and Le Fete Bieres et Saveurs by Ruth Miller

**O**ver Labor Day weekend, the annual Festival of Beers and Flavours was held in Chambly, Quebec. This event has morphed over the years from a serious import aficionado's event sponsored by Unibroue, to a celebration of Quebecois beers and regional foods, all served in the shadow of the historic Fort Chambly on the Richlieu River under many white tents. The grounds are lush and green, the enormous trees provide welcome shade, and the view of the rapids in the river with the occasional whitewater playboater is a perfect venue to enjoy such pleasures.

Anne I went up on Friday, the opening day of the festival, and were happy to find that the usual weekend crowds were not yet in evidence. Admission

was \$9 CN, and purchasing a glass, official festival or otherwise was optional.

However, you were certainly afforded better pours with a glass than relying on the skimpy fill of the little disposable plastic cup alternative. The gates opened at 11, but we arrived about 1pm, after some minutes spent trying to decipher where the official parking for visitors, rather than exhibitors was - all signage being in French. Anne's French is very good so we did fine.

Unibroue was there with all their offerings, along with several other Quebecois breweries region-wide. Unibroue's special brew for the fest is called "Septiembre", and is a refreshing wheat beer with the flavor of Montmorency

sour cherries - luscious. Two breweries from the Mont Tremblant ski resort region were there. One named the du Lievre ("JackRabbit") Brewery offered an intriguing carrot ale. The other, St. Arnould had an unimpressive Blanche among other offerings. Another brewery from Chicoutimi, up north on the Saguenay River where I'd just been on a kayaking trip, called La Tour a Bieres ("the Beer Tower") had two miniature castle towers gracing their booth a la the mini Stonehenge in "Spinal Tap" and had some fine ales to sample. A handsome strolling owner of a small outfit that makes an amazing cordial from fresh strawberries, and another from rhubarb, easily charmed us to try his wares - we were amazed how natural-tasting the flavors were. The fellow who runs the Belgian B & B in Quebec

City that I'd stayed at after a ski trip to the Chic Chocs in the Gaspé was there, and continues to rep & serve several of the most unusual Belgian imports in Quebec, including the marvelous Flanders Red known as La Duchesse de Bourgogne, Achel Trappiste and Cuvee d'Hermitage. He & his wife's B & B/restaurant is doing well, and I longed to go back. Schoune's Farmhouse Brewery, also in the Quebec City area was on hand with several beers, including a very tasty 2-year old M' Petit Gueze. Bierpholie Brewery was back with their fabulous smoked porter called "Calumet." McAuslan had a cream ale, their apricot summer ale, a cider and a pale ale, but alas, none of their terrific stout. Le Barbarie, who specializes in amazingly original brews made from organic ingredients, was alas there in nearly name only with a shared booth,

and only one beer on tap - their blackberry wheat beer. Having enjoyed so many of their offerings last year, it was disappointing to find them so poorly represented this time. Two brewpubs

from Montreal, Le Sergent Recruteur and Les Trois Brasseurs were in attendance with several of their offerings on tap. Larger brewers Brasseurs du Nord

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**Welcome Back Mashers. This month's newsletter just happens to have a Canadian flavour to it. ENJOY!**

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## Next Meeting Monday Sept 13th at Robin Orr's Place

**T**he next Green Mountain Masher meeting will take place on Monday, September 13th at the home of Robin Orr at 400 North Street -- near the corner of North and North Willard Streets in Burlington -- (NOT North Avenue!).

### 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.



## Sleeman Acquires Unibroue

**O**ntario brewer adds capacity, Quebec presence

**Realbeer.com - Apr 20, 2004** - Sleeman Breweries is buying Quebec microbrewery Unibroue for about \$31 million Canadian. Unibroue

exports a wide range of Belgian-influenced beers to most part of the United States, including Blanche de Chambly and La Fin du Monde. "The acquisition of Unibroue and its premium brands will complement Sleeman's current portfolio, in addition to providing he required infrastructure to expand our presence in Quebec." Sleeman chairman and chief executive officer John Sleeman said. The deal is expected to close in June.

The purchase gives Guelph, Ont.-based Sleeman increased brewing capacity in Eastern Canada, and will also allow the Ontario brewer to expand its Quebec presence. As part of the deal, Unibroue founder and chief executive officer André Dion has agreed to act as a consultant for one year.

"Unibroue has a state-of-the-art brewery operation, a strong portfolio of brands and a highly skilled work force that I welcome to our group of companies," Sleeman said. "We look forward to the two companies working together to increase market share in one of the largest beer markets in Canada."

<http://www.realbeer.com/news/articles/news-002187.php>



**Don't forget to bring some snacks & 3  
homemade beverages to the meeting.  
If you don't have any homemade bevs,  
Please bring 3 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 Anne Whyte at the following address:

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## Green Mountain Masher Calendar of Events

Date	Event	Information
9/13/04	September Mtg at Robin Orr's in Burlington	Robin Orr (h) 863-4640 (email) robin.orr@state.vt.us
9/25/04	Annual picnic at Maarten and Sarah's home in Grand Isle.	
10/4/04	October Mtg at Bob and Linda Livingstone's in Jonesville	Bob and Linda Livingstone (h) 434-5524 (email) Livingrape@gmavt.net

**Please contact Tim at 434-7293 or [t\\_cropley@yahoo.com](mailto:t_cropley@yahoo.com) to add items to the Masher Calendar**

*(Continued from page 1)*

(Boreale) and Le Brasseurs RJ (Cheval Blanc, Belle Gueule, Chouffe) previously offered their entire line from bottles to attendees, but this year had fewer, all on tap. For the less adventurous, there was also Carlsberg, Tuborg & Moosehead available.

We were greeted early on by a friendly couple from Rochester, NH who instantly recognized Anne & I from the beer appreciation & cooking presentation we did last year at the Burlington Brewfest. They had heard about Chambly & decided to check it out for themselves before they departed on a beer-tasting vacation in Prague. They were staying at a nearby (walking distance) B & B for the princely sum of \$70 CN for a double and breakfast - now that's the ticket! We enjoyed a lunch with them of venison sausage and smoked meat sandwiches, a sampler plate of foie gras (duck liver pate) and capped it off with some exquisite gelato (Italian ice cream)

from a local chocolatier. The food offerings were abundant with wild game, Quebecois & imported cheeses, fresh baguettes, a variety of beer mustards, frites, crepes, and other local specialties. There were cooking demos, and food product purveyors from honey and maple, to native Indian baked goods like bannock and sugar pie, to fine chocolates. There were also many new booths with local cideries, vineyards, and port vendors ready to sell you a taste of their wares, often with an appropriate cheese to complement it.

All in all, it was very enjoyable. However, the prices for samples have sharply increased. Where in past years it had been 1,2 or 3 dollars for a sample, it was ranging from \$1.50 to \$4.50 this year. Some notable breweries were absent this year, including Dieu du Ciel and Les Brasseurs du Nouvelle France. Also, there were fewer Belgian imports available to taste, aside from my friend with the Belgian B & B's premium offer-

ings. I burned through \$60 CN easily, including food. There were more consolidated booths with reps in them selling fewer examples from several lines instead of the individual brewery serving all their beers by their own employees, making brewer-friendly chat far less accessible. I guess change for this festival is inevitable, but it may affect craft & home brewers more than the general public. It is still a very fun way to spend a perfect early fall day, and I'll most likely return next year.



# Masher Picnic on Sept 25th in Grand Isle

ever) after a day of drinking is a bad idea.

3) We have a beach that we can use to launch any small watercraft that can be carried by hand (kayaks, surfboards, etc.). There is no dock (please don't be tempted to use the neighbor's). Bigger boats can be launched elsewhere (I know there's a launch in Keeler Bay on the way up, there may be others) and sailed over, as long as they can be moored out in the bay by dropping anchor. If the weather sucks, or if it's really windy, this might not be so easy. Other-

**T**he Green Mountain Mashers Annual Picnic is Saturday September 25th at Sarah and Maarten van Ryckevorsel's place in Grand Isle.

and beverages to share. Bring family and friends along with any recreational type stuff you want. Plan to arrive anytime in the afternoon and stay as long as you'd like.

Some info is below, however, I'm sure Maarten will add to the details by email if there's anything else that needs to be said.

1) Bring homebrew and craft beer to share (well duh!!).

Everyone should bring food

2) There is tons of room for tents, so everyone should plan to camp out. Driving back to Burlington (or wher-

wise, it should be fine, since the bay is extremely shallow.

4) The beach is very rocky, so it's a good idea to bring a pair of old sneakers or water shoes.

**Directions to our house from the south:**

Interstate 89 North to Exit 17 (Milton, Champlain Islands). At the end of the ramp, right on RT 2.

Go by Sandbar State Park and across the Sandbar.

Continue on RT 2 through

South Hero. In Keeler Bay stay on RT 2 (do not turn left on Ferry Road like most of the other traffic - especially those with NY plates).

Go about 4 miles to the town of Grand Isle.

On your left you'll see in quick succession: A&B Island Supermarket, the Grand Isle Post Office, the Black Cat Gallery and a flashing yellow light (in fact the flashing yellow light is not on your left but right above you).

At this light, Right on East

Shore Road North. About a mile, past the Town Beach, to the Grand Isle Lake House.

About 0.6 miles past the Grand Isle Lake House is a 2-story white farmhouse on your left. The neighbor's mailbox in front of our house reads number 70. The Phone # is (802) 372-5896.



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# Ice Brawl

May 20th 2004 | TORONTO  
From The Economist print edition

**A** new beverage prompts a battle

CANADIANS are adept at extracting advantage from their long, hard winters. Two decades ago, a couple of Canadian vineyards began producing ice wine, a German invention in which frost-bitten grapes are left on the vine until temperatures drop to as low as minus 13 degrees Celsius. Their high sugar content produces a complex—and expensive—dessert wine of which Canada has become the world's leading producer.

Now ice wine faces an upstart rival—ice cider, or “apple ice wine” as some of its boosters like to call it. A dozen apple growers and vintners in Quebec have started producing this amber potion. It is made from apples that are pressed

into juice and then placed outdoors in large vats in freezing temperatures. The water crystallises, leaving a thick, sweet syrup. After months of fermentation, this produces a beverage with 12% alcohol, similar to wine. It sells for about C\$20 (\$14.40) for a small bottle, or half the price of ice wine.

Quebec's government-run liquor stores (known as SAQ) sold C\$3.1m of the stuff last year, double the figure of the year before. Some has found its way to Europe and Asia. One enterprising producer, François Pouliot, is selling ice cider to Galeries Lafayette in Paris.

But not everyone is celebrating. “If they try to pass it off as ice wine, that I wouldn't tolerate. We've put 20 years into getting our standards straight,” sniffs Donald Ziraldo of Inniskillin Wines, an ice-wine pioneer. Those standards include a national appellation. This paved the way for an agreement signed last September allowing Canadian ice wine to be sold in the European Union.

Ice cider, by contrast, is a free-for-all. That may seem a virtue—Canada's drinks industry is still subject to the quaint notion that only the government is qualified to sell booze. But a few rules would help in marketing ice cider, to distinguish it from headache-inducing grog. “The producers have to define how ice cider is made. Until then, they won't have regulations,” says Louise Riopel of SAQ. So the SAQ ordered Mr Pouliot to remove a “seal of authenticity” from his bottles.

Another producer, Guy Tardif, will present his Pommes de Glace ice cider at Turin's Salone del Gusto, a gastronomic fair, this autumn. Perhaps the frozen orchards of Quebec have indeed found a promising new niche product. After all, across the Atlantic, Calvados flourishes in the shadow of Cognac.



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