



The Barleycorn Press

Monthly Newsletter Published by the Green Mountain Mashers of Vermont

February 2005

Volume 16 Issue 2



A Brief History of The Green Mountain Mashers

by Rick Foote

It was all quite innocent really, with just a touch of serendipity thrown in. I had just completed going part way around the world that night on my passport at Carbur's, when I saw it. It was a sign for a brewery? A closer inspection was called for. It was either not yet open, closed, or just a cruel hoax. I made a mental note and a promise that I must return soon just in case it was the first. A brewery inside a restaurant? This I had to see.

So that's how this long, strange trip began. I did return, and the Vermont Pub and Brewery was no hoax. In the entryway

that evening, I saw a sign-up sheet for a homebrewers' club that was apparently forming. I'd been homebrewing back in Rutbag...er...ummm Rutland with my roommate and a couple other guys for a while. A club formed around beer and brewing might be cool. I put my name, address and phone number on the sign up sheet.

Like many things you sign up for, you sort of file it away and forget about it, and then one day in 1989 the call came. "Hello, my name is John Gallagher and"... We met at the Vermont Pub and Brewery, of course. That's how I got in on the ground

floor of the GMM. But now... for the rest of the story...

Not long after that very first meeting in April of 1989, I noticed that the people attracted by this rather novel idea were pretty cool people. To use a bit of Ben and Jerry's logic: I know, because I am one. To this day, as a general rule, I don't think I have ever encountered anyone met through the pursuit of our affliction that I didn't mind spending time with. Yes, these homebrewers were all right.

Unlike what many might envision when thinking about homebrewers, we were not scum, we were not pursuing a cheap

way to get drunk, and we were not dumb. We were respectable, educated professionals from various backgrounds united in the common pursuit of the perfect beer. We were resourceful, and above all, we were scrounges.

In the days before off-the-shelf brew gadgets, we scrounged. A dark, dank basement of a commercial building in Burlington became a goldmine for old Pepsi kegs. Junkyards became sites of untold lust: Yes, a lust for STAINLESS! In those days, you pretty much had to build your own. Whether it was making brew stands out of discarded bed frames, or brewing

vessels from commercial beer kegs or even converting a mimeograph machine to a higher purpose, we did what we had to do to survive.

Yes, that was the early days of the Green Mountain Mashers... Hey... Wait! We're talking early here. This fledgling organization didn't even meet again after that initial April get together until October of '89. We were hardly a club. This was before the GMM, because we didn't even have a name yet. We decided to have a "Name that Club" contest. Everyone was encouraged to bring a name for the club to the next meeting.

Now, while I'd like to say I was the one that conjured up the gray matter to name the club, it wasn't me. Although I was the

(Continued on page 5)

In This Issue!

History of the GMM	Page 1
Next Meeting Info	Page 2
Staff Box	Page 2
Masher Calendar	Page 3
Trub Trek Update	Page 3
US Brews & Wort Report 1.19.05	Page 4
Competition Update	Page 6

Next Meeting at the Home of Darell Whitaker in Essex Monday Feb 7th

The next meeting of the Green Mountain Mashers will take place on Monday, February 7th at the home of Darell Whitaker.

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:

Tim Cropley
235 East Main St., Richmond, VT 05477
(802)434-7293 (hm)
t_cropley@yahoo.com

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:

Anne Whyte
10 School St.
Essex Jct., VT 05452
(802) 879-6462 (hm)
(802) 655-2070 (wk)
vtbrew@together.net

Advertising space is available to non-profit and for-profit organizations wishing to offer beer related items or services to the readers of this publication. The editors reserve the right to accept or reject any advertiser. For advertising rates, availability and deadlines please contact the editor.

No rights reserved. Any part of this publication may be reproduced, stored in a retrieval system, or transmitted by any means, electronic, mechanical, photocopying, recording or otherwise. No prior permission, written or otherwise, is needed from anyone.

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

<http://www.mashers.org>

Officers not listed above:
President - Bob Genter Ph # (802) 899-5160
"Genter, Bob" <genterb@together.net>
Secretary - Ernie Kelley Ph # (802) 434-3674
"Kelley, Ernie" <epopmfs@together.net> OR
"Kelley, Ernie" <ernie.kelley@anr.state.vt.us>

PLEASE NOTE THAT GREEN MOUNTAIN MASHERS DUES ARE DUE THIS MONTH. DUES ARE \$10 PER YEAR AND CAN BE PAID BY CASH OR CHECK AT THE MEETING. IF YOU ARE NOT AT THE MEETING DUES MAY BE MAILED TO ANNE WHYTE AT THE ADDRESS LISTED IN THE STAFF BOX ON PAGE 2.

IF PAYING BY CHECK, PLEASE MAKE IT OUT TO "GREEN MOUNTAIN MASHERS."

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.

Green Mountain Masher Calendar of Events

Date	Event	Information
2/7/05	February Mtg at Darell Whitaker's	Contact Darell (hm) 878-2826 (email) darell@us.ibm.com
3/5/05	Trub Trek to North-Central MA & Southern VT.	Contact Ruth Miller (h) 434-5843 (email) remcomm@together.net
3/13/05	Sunday Club Brew/March Mtg at Andy Bessey's?	Contact Andy by email at: MrBrewer@adelphia.net
4/4/05	Hoops & Hops/Masher Challenge at Tome Ayres and Anne Barrett's	Tom Ayres and Anne Barrett, Winooski (h) 655-5587 (email) tom.ayres@verizon.net
5/7/05	Green Mountain Homebrew Competition	Dave Blumenthal, (h) 229-9810 (email) dave@studiozoic.com
5/??/05	May Mtg at Bob Genter's	Bob Genter (h) 899-5160 (email) genterb@together.net
6/??/05	GMM June Mtg - Friday night BBQ 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

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

Trub Trek '05 Getting Ready to Roll!

This year's Trub Trek will be a tour of the breweries of the Central Massachusetts Region on Saturday, March 5th. Breweries have been contacted, and all welcome a visit from the Mashers. Here is the preliminary itinerary, to be firmed up as time draws near:

Meet by VT Pub & Brewery at 8am (park free underneath); bus leaves Burlington at 8:10am & heads south on I-89. Stops at

Richmond Park & Ride for more riders around 8:30. Two & a half hour drive to first stop at Berkshire Brewing in So. Deerfield, MA for a tour & tasting. Then 9 miles south to Amherst Brewing Co. for lunch, tour & tasting. Next stop is the amazing beer bar, The Moan & Dove, only 3 miles away for some "tap-time" of their incredible draft selections. At this point we can decide whether we want to head to Northampton Brewing (4 miles distant) for a tour & tasting, or just get back on the bus for a 5-mile ride to the Table & Vine for a beer-shopping stop. Then back on I-91 north up to The People's Pint in Greenfield, MA

for a tour & tasting, with light fare available if we're hungry. Back on board to our final stop in Brattleboro, VT to visit Ray MacNeill's brewery & pub for a tasting (not sure about a tour - Dan Hament is in charge of that stop). If people are really hungry by then we could scout out some road food, or stop up at Seven Barrel in W. Leb for a quick dinner - this is up to the group. We will probably be home by 9:30pm. Most of the stops are really close together and the bulk of the driving is on the interstate.

Dan Hament is in charge of arranging the bus this year. He will let us know what the fee for a

(Continued on page 5)

US Brews and Wort Report

1.19.05

from the Association of Brewers

Russian brewpub chain likes beer ban

Brewpub chain Tinkoff may be Russia's only beer producer to welcome a law restricting public beer consumption in a country where about a third of the amber liquid is drunk in the street.

In 2004, parliament passed a bill forbidding beer sales on public transport and in cultural and sports buildings as well as near schools. It also bans beer drinking on the street and in stadiums, parks, public transport and by people under age.

But President Vladimir Putin vetoed the bill and asked legislators to rewrite the part outlining local governments' authority to designate areas where beer could not be consumed.

"These limitations are only a plus for Tinkoff," Alexei Semyonov, corporate finance director. "Our brand is expensive, you would not drink it from a bottle walking in the street. When the bill becomes law, people would go to our beer restaurants more and, logically, will drink more beer of the same name."

Tinkoff currently owns eight restaurants and plans to open four more this year.

The proposed law follows new advertising rules that made Russian beer advertising one of the

most strictly legislated in the world. The legislative initiatives caused much anger among beer producers, who are dominated by foreign companies.

However, Alexei Krivoshapko, a consumer industry analyst at investment bank UFG said he thought Tinkoff's optimism was not well-founded because the change in legislation would not put more money in Russians' pockets to spend in the company's restaurants. Many Russians find eating in restaurants is beyond their means.

Beer in your chips?

Those who like a beer with their cheese and potato chips may soon be able to have all three tastes in one chip.

Kettle Foods, makers of the No. 1 selling, all natural Kettle brand Potato Chips, is asking fans to help choose its next flavor. On the ballot for consideration are: Cheddar Beer, Chai, Moroccan Curry, Spicy Thai and Strawberry Cream. The consumer favorite will go into production later this year.

"Inviting consumers to vote for their favorite is a great way for us to tap into flavor trends," said Carolyn Richards, chief flavor architect of Kettle Foods. "Every year we get hundreds of passionate letters from people totally devoted to a particular flavor or enamored with the idea of a new one. We've built a reputation for

unconventional and delicious combinations. After more than 25 years we thought, 'why not ask our fans?'"

Consumers can rate each of the five flavors on Kettle Foods' Crave-O-Meter, a "five-point scale of deliciousness" at: <http://www.crave.kettlefoods.com>, between now and March 31, 2005.

The winning flavor will be announced in April. Everyone who rates the flavors online will be entered into a random drawing to win a year's supply (for chip lovers out there, that's a case per month) of Kettle brand Potato Chips.

Last summer Kettle Foods asked fans of Kettle brand Potato Chips to assume the role of 'Flavor Architect' and share their cravings. The zealous response surprised the company, which received more than 16,000 suggestions for new flavors. While most were delicious sounding chip pairings, some of those that didn't make the cut include Chili Cheese Dog, Fish Oil & Garlic, Asparagus, Anchovy, Beef Stick, Broccoli, Bubble Gum, Cotton Candy, Peppermint, and Mustard & Ketchup.

(Continued on page 5)

(Brews & Wort Report Continued from page 4)

How about a chip for your beer?

A Scottish nightclub is to become the first in Britain to offer customers cash-free drinking by having a microchip implanted in their arm.

The tiny "digital wallet" would allow entry to the club and allow revellers to buy drinks on account.

The VeriChip is inserted by a medical expert and then scanned for its unique ID number as the bearer enters the bar.

Owner of Glasgow's Bar Soba, Brad Stevens, said: "By the time you walk through the door, your favorite drink is waiting for you."



(History of the GMM Continued from page 1)

messenger that brought the entry that night, it was actually my roommate and brewing partner, Steve Geissert, who really named the club.

So it came to pass that the Green Mountain Mashers became formally recognized by having a name bestowed upon it in January of 1990. Guys like (no women back in those early days) Dan Hament, Alden Bee, Maarten, Tom Ayers, John (of course) and others I can't recall now by name met mostly at John's house on Caroline Street in Burlington.

While I cannot take credit for naming the club, I do admit to coming up with the Trub Trek concept and organizing the very first one. Talk about a long, strange trip, but that's fodder for

many other stories.



Credit goes to John Galagher for suggesting this article idea to me in my capacity as a charter Masher. He also provided the key dates that I never would have remembered.

Rick Foote is a charter Masher and "southern correspondent for the BP." He lives in Murrayville, Georgia with his beautiful wife, Carolyn and two girls, Katherine and Rebecca. Any Mashers venturing down this way are cordially invited to join him at the Whistle Pig Brewery for a cold'n.

His email address is:

wslpigbrewing@yahoo.com

(Trub Trek Update Continued from page 3)

Masher is, and the fee for a Masher Guest and other non-Mashers. We could use about 25 riders to break even, so please tell anyone you may know about this event. Charges will be for the bus, a tip for the driver, whatever you drink at Moan & Dove, and lunch at Amherst (under \$10). Dinner will be optional.

There is some discussion about whether a keg will be allowed on board, but that's up to the bus company and the Steering Committee in light of the club's new liability policy.

Please contact me directly at:

remcomm@together.net



Green Mountain Homebrew Competition Update

by Dave Blumenthal

The competition is tentatively set for May 7. The Board of Trustees of the Ethan Allen Homestead will be meeting this week to decide as a matter of policy whether they wish to continue renting their space to outside groups such as ourselves. If they'll have us, that's where the competition will be held. If not, the Lake Champlain Maritime Museum in Vergennes will have us, but that's pretty far for most of us, and much more expensive. I'm in touch with

the Knights of Columbus in South Burlington as well. If you know of other venues that might be happy to host us and do not hold a liquor license forbidding them from doing so, please let me know as soon as possible in case we need additional backup plans.

Volunteer now to help out and avoid ugly guilt-tripping harrassment later! It's the same as usual. I need folks to do the following jobs: Head Steward, Sponsor Contact, Facility Set-up, Breakfast, Lunch, and Publicity. In addition, to keep the Department of Liquor Control happy, we need to have one non-drinking person (in addition to me) take their "server training" course (free). It would be fabulous if you could volunteer early, it would make my life a bit less anxious. Dave Clark gets super bonus points for already agreeing to be Judge

Coordinator. Thank you!

And finally, brew lots of beer and prepare to enter it! We'll be using the new 2004 BJCP style guidelines, so download them from the BJCP web site: <http://www.bjcp.org/stylecenter.html>, if you hope to win!

Dave Blumenthal
Competition Czar
dave@studiozoic.com
229-9810



**Barleycorn Press
Green Mountain Mashers
c/o Tim Cropley
235 East Main St.
Richmond, Vermont 05477
U.S.A.**

Place Stamp Here
Post Office will
not deliver
without sufficient
postage