



The Barleycorn Press

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Exotic Beers Found in the Maine Woods!

by Ruth Miller



ver a frigid, windy (and relatively snow-less) President's Day long weekend in Jackson NH, I had to find some way to entertain myself aside from freezing my ass off at Wildcat tele-skiing, or being shuttled to the upper elevations in search of adequate coverage for a bit of X-C touring. Only other options I could come up with were shopping, eating and drinking. The crowd that I hook up with from Portland for this annual event are very recreation-oriented, and more wine-snob than beer-snob, so it really was up to me to find something fun to do on Sunday afternoon - fortunately it involved beer!

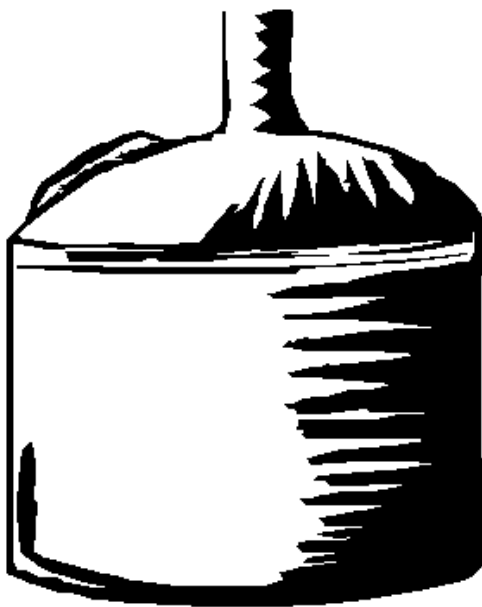
I'd read someone's description in Ale Street News a while back about a little pub in Lovell, ME run by a guy named Chris Lively and his wife Jeni - he being an utter Belgian & vintage beer fanatic. After looking at their website and perusing the bottle & draught list, I realized this guy was pretty serious. And, Lovell was only about 15 miles NW of Fryeburg, ME and just over the border from North Conway. When in the Conway area I always head over to Wil Gilson's Moat Mountain Brewery for beers & lunch, but had already knocked that off my list, so it was time to abandon the crowds in Conway and discover what lay in the wilds of Lovell, ME. I emailed Chris I was coming, got decent directions, and set off on Sunday after lunch to find the elusive **Ebenezer's Pub**.

Easy to find actually - it's right off Rte. 10 and Lovell is really small, so don't blink or you may miss it. It sits right on a public golf course, so that's an easy landmark. Nice little porch built off it that must be sweet in the warm months. I walked in this very unassuming place to find a small posse of frustrated snowmobilers watching the game on the only TV in the place, and drinking not the usual gear-head Labatts or Bud - but...my god...is that a Piraat on the bar in front of them?! Stephen King has a summer camp right nearby I was told, and I thought this could be something right out of a King novel - like "what's wrong with this pic-

ture?" No worries, as I soon found out when owner Chris Lively introduced himself and welcomed me as only a fellow Belgian beer-head (not gear-head) can - with a desire to share some bottles of the really nice stuff, chat about them, share experiences and enjoy my repeated exclamations of delight!

If you want to get a real picture of how serious Chris is about his beer, take note of the tap list that day: Maredsous 8, Piraat, Cherish Raspberry Lambic, Karmeliet Tripel, Gulden Draak, Borneum Tripel, Petrus Tripel, Scotch de Silly, Kwak, Delirium Nocturnum, and Val Dieu Tripel. Oh, and all the matching glassware to serve it in as well. Behind the bar is a double-door glass-front cooler with about 40 bottles of some of the rarest stuff I've seen in New England (even Boston), including several special-release jeraboams. Chris also mentioned that a local homebrewer makes a house Saison for him called "Drowned Spider" as well as "Ebb-Ebb-Ebenezer's"

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NEXT MEETING

**Monday, April 3
Tom Ayre and
Anne Barrett's,
Winooski**

The next meeting of the Green Mountain Mashers will take place on Monday, April 3 at Tom Ayre and Anne Barrett's in Winooski.

Please bring your Irish Red for judging. We need BJCP judges that did not brew one to judge.

Agenda - There will be a quick meeting prior to judging of the Irish Red Masher Challenge beer.

Topics will be:

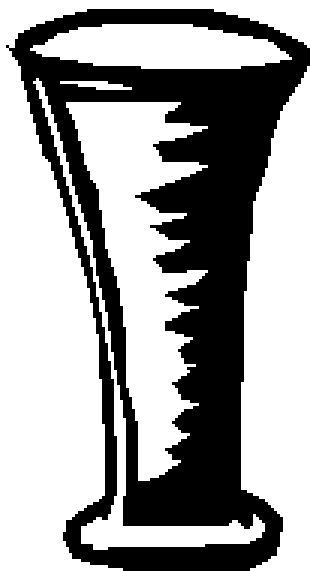
- 1) Green Mountain Homebrew Competition Update
- 2) Mention of the NE Homebrew Jamboree
- 3) Old and New Business

Tom and Anne live at 196 West Canal Street in Winooski. FROM BURLINGTON, take Colchester Avenue over the bridge at the Winooski River by the Chace and Champlain Mills. West Canal Street is the first left (at the first light) on the Winooski side of the river. "A Taste of Dixie" restaurant is on the corner. **Go down WEST CANAL STREET** for 3/10ths of a mile, past Peking Duck House, The Woolen Mill condo complex, and a small commercial/light industrial area. You will then come to a small residential neighborhood. Tom's and Anne's is the second house on

the left, a yellow two-story at 196 West Canal. Park along the street and walk down the driveway to the BACK entrance to the house. We'll leave the light on!

FROM OTHER PARTS OF CHITTENDEN COUNTY: find your way to Route 7/Main Street in Winooski from either the interstate or Route 15. Once at Route 7/Main Street, head toward the river/ Champlain Mill/Burlington. West Canal Street is the last street in Winooski before going over the bridge at the Champlain Mill into Burlington. "A Taste of Dixie" is on the right-hand corner at the light. Turn right onto West Canal and follow the directions as above.

Tom's and Anne's phone number is 655-5587 if you need additional assistance or directions. 🙌



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:

Melissa Levy
345 Billings Farm Road,
Hinesburg, VT 05461
(802) 482-7400
melissa@vt.bitxbt.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 \$20 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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10 School St.
Essex Jct., VT 05452
(802) 879-6462 (hm)
(802) 655-2070 (wk)
vtbrew@together.net

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<http://www.mashers.org>

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Green Mountain Masher Calendar of Events

Date	Event	Information
4/3/2006	April Mtg - Tom Ayers and Anne Barrett - Hoops n Hops & Masher Challenge Judging (Irish Red Ale)	Tom Ayres and Anne Barrett, Winooski (h) 655-5587 (email) tom.ayres@verizon.net
4/28/2006	Entry Deadline for Green Mountain Masher Competition	Dave Blumenthal, dave@studiozoic.com
4/29/2006	Entry login and sorting for competition at Rich Frog	Dave Blumenthal, dave@studiozoic.com
5/1/2006	May Meeting—Ernie Kelley—To Be Announced	Ernie Kelley.
5/3-6/2006	New England Real Ale Exhibition—Somerville, MA	http://www.nerax.org/
5/13/2006	Green Mountain Masher Competition—9 am—McClure Senior Center, Burlington	Dave Blumenthal, dave@studiozoic.com
5/31-6/4/2006	Mondial de la Biere—Montreal, Quebec	http://www.festivalmondialbiere.qc.ca/
7/21-22/2006	Vermont Brewers Festival—Burlington	http://www.vermontbrewers.com/festival.html

Please contact Melissa at 482-7400 or melissa@vt.bitxbit.com to add items to the Masher Calendar

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Tripel." Yikes - where would we start?!

I quickly realized it made sense to have Chris only open small bottles since we were the only ones going really crazy on the rare stuff, and after all - these beers are HUGE and I had to get myself back to Jackson in time for the group dinner. Therefore, I knew I had to truly pace myself. I was glad I didn't have any of the wine-snobbs in tow so that Chris and I could really yak in obsessive detail

about our shared passion for Belgian beer without my friends speculating that A. Ruth's a lush because she drinks in the middle of the day; B. Ruth's a wicked beer geek; and/or C. "No wine list - can we go now?"

So, I took notes but as the afternoon passed they became rather jumbled, and what I'll describe may not be in exact order, but here goes:

We started off with one of Chris' favorites, Saison d'Erpe-Mere (hope I got the name right!) Three kinds of

hops, very clean, light on the spice and super-crisp. Next he had me choose between a Chimay d'Oree (only the monks drink it!) or a Westmalle Extra - equally elusive to buy in the US. I chose the Westmalle and was delighted with it - deep, malty, complex with a finish that lasts forever. I had to try a T'S-mitjes BB Bourgondienne (I'd already tried their Calva Reserva, a dubbel aged in Calavados casks - wow!) so I knew this had to be great. It was - big-ass Belgian bar-

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Masher Competition Update By Dave Blumenthal

The competition is coming up soon and I need your help. As in past years, I need people for the following tasks:

Judge Coordinator
Head Steward
Breakfast
Lunch
Sponsors
Publicity

If you're content to repeat your excellent work from last year, let me know ASAP so I don't have to shake down too many people. If you're new to this, have no fear, these jobs are not ridiculously onerous and you'll have plenty of advice.

Get your beers ready for judging! Forms and such are on the website www.mashers.org

The entry deadline is Friday, April 28th.

Entry login and sorting Saturday, April 29th 9AM at Rich Frog

Prejudging schedule TBD at the meeting, who wants to host?

Competition starts at 9 sharp Mary 13th at the McClure Senior Center. Please arrive earlier than that to help set up.



Green Mountain Mashers Dues have been raised to \$20 per year to help cover the added costs of being a non-profit corporation. Dues are due ASAP. Please bring your checkbooks to the next meeting so that we don't need to keep pestering members to pay their dues.

Also, please bring beers and some munchies to the next meeting to share with the rest of the Mashers.

(Cont. from Page 3)

leywine with enough malt and nose to dominate your palate for a long, long time. He showed me a couple of rare ones: "Verige" - a Belgian-German "doppel-sticke" and a magnum of Goudenband Millennium Release. When I asked if I could buy it off of him, he demurred - clearly he is a guy who loves to share his finds with all his beer-geek friends & fans, not just the chick from VT with some cash burning a hole in her wallet, which I thought was pretty cool! He then mentioned that it would be served at his annual Vintage Tasting event on April 30th, and I knew I'd be back to share it in good company. Next, a bottle of Westverleten which I'd only had once before at the Ommegang Fest last summer - what a treat. He also stocks several of the B. United International Master's Collection, including "Mead the Gueze" made with honey; a lambic made with wild strawberries; and an Oude Gueze, aged 3 years which we opened and was extraordinary.

I asked Chris how he managed to stock and serve all this great beer - and make a living - in the proverbial middle of nowhere. He astonished distributor B. United by going through his entire 300-case annual order minimum in only one and a half months! Who drinks it? Folks like me who through word-of-mouth make the trek here. He has regulars who come out from the West Coast for a bit of

combined Maine vacation and serious beer-tasting. The locals have all come to love what he offers, one conversion at a time. He is well-connected to many distributors and importers, and travels to Belgium regularly to keep on top of what's available. It doesn't hurt that sleepy-looking Lovell is a very discreet resort community for some rather well-to-do folks who've come to understand there is more to The Good Life than expensive wines. I suspect they show up in the summer-time, since that frigid February afternoon there were only frustrated skiers & snowmobilers hanging out.

Every August Chris hosts a big Belgian Bash in honor of his August 24th birthday, with free camping on the premises and breakfast in the morning. Everyone brings a bottle of the rarest stuff they can find to share, (sounds like the Rate-Ber.com summer meeting I went to in Montreal last July - woohoo!!)

and Chris stocks up on the best bottles he can collect for the event. This summer, instead of sweating my brains out in a frenzied 4-hr. session cheek-to-jowl with 300 people under a tent at Ommegang and enduring overfilled porta-potties, I'm going to stretch my legs and my psyche by drinking some really great Belgians in a decidedly more bucolic (and less insane) venue in the wilds of lovely Lovell, Maine. The challenge of finding Chris a b-day present of something he maybe hasn't had yet will be a fun treasure hunt for this admitted Belgian-beer geek! A magnum of something Unibroue, perhaps?

Want to know more? Go to the website at www.ebenezerspub.net or call Chris at 207-925-3200.

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