



# The Barleycorn Press

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## Two Down-State Breweries Deserve a Visit!

by Ruth Miller

In my travels for work, I'm often in parts of Vermont that allow me to visit brewpubs I rarely get to otherwise. I was fortunate to visit one in Wilmington I'd read about, but never was in the area to check out until this summer and fall over two visits. **Maple Leaf Malt & Brewing**, at 3 North Main St. in the heart of Wilmington, was a nice surprise. On two separate occasions I was able to taste brewer Darren Fehring's beers, and enjoy the pub menu there.

The friendly bar staff takes good care of the locals and tourists who frequent this brewpub. It is located in a storefront of an old building, and the interior is all wood & warm tones. The small brewery is located downstairs in the basement. The notes from my visit in June have disappeared, but I have the ones from my last visit in September.

Along with Darren's beers, there are several rotating guest taps of best-quality micros to try as well. On tap that September evening and arranged in my taster were:

Weizenbock: a wonderful strong wheat beer;  
Oktoberfest: malty & rich as the style requires;  
California Common: Darren's excellent version of Anchor Steam;  
Morningstar Stout: a luscious rich style;  
Harvest Wheat: a highly-hopped

wheat ale made with a type of red wheat and barley - unusual!

All the beers were exceptionally well-made and tasty - my favorite was the Oktoberfest. Last time, I ordered the grilled steak & gorgonzola salad which was perfect. This time I got the pulled pork sandwich - equally good. There are several vegetarian options, as well as larger entrees beyond the usual pub fare. Thursday is \$1 Chicken Wing day, and they seemed to be mighty popular with the locals, although I didn't partake. For a decidedly tourist town, everyone's real friendly. (Having grown up in a neighboring ski town in southern VT, where yanking flatlanders' chains was a local pastime, I know from whence I speak!) Wilmington is halfway between Brattleboro and Bennington on Rte. 9 - if you're passing through, check out VT's first windfarm nearby - I was amazed how cool it looked in the fall foliage. As an aside, I asked several locals during my work-day there what they thought of them, and everyone seemed to think they were pretty cool.

On another work-jaunt in the Bradford-Fairlee area, I was able to



Norwich Inn Brewer Patrick Dakin

spend the night at the venerable Norwich Inn, at 325 Main St. in Norwich, home to Jasper Murdock's Ales. You may have heard the news by now, via Yankee Brew News and word-of-mouth that owner/brewer Tim Wilson and wife Sally have sold the place, and the new owners are in residence, as well as the new brewer.

Patrick Dakin is a homebrewer of 20 years, and spent considerable time helping Tim for fun & education. When Tim asked if he'd be interested in taking his place, Patrick was psyched to shuck his day job as an eco-attorney and move from homebrewing into commercial microbrewing there. Tim & Sally will be buying a house in the area, but are

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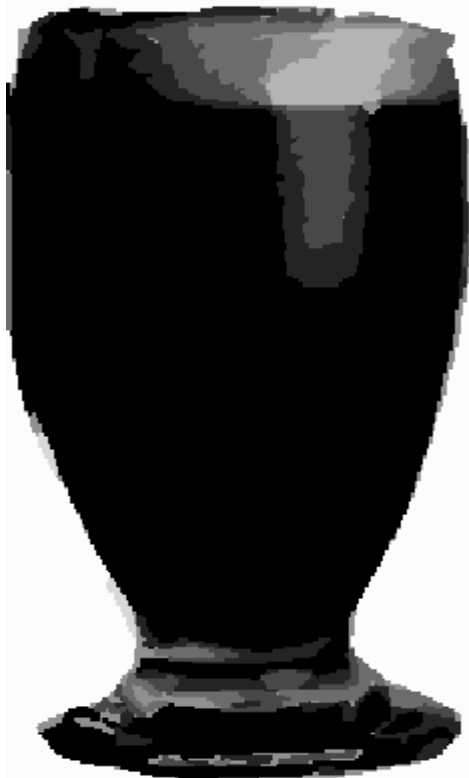
## NEXT MEETING

**Monday, November 6**  
**Erik Sandblom's,**  
**Richmond**

The next masher meeting will be at November 6. The agenda for the October Meeting is Stouts. Everyone should bring their stout if they have any. It will also be gadget night, so if you have any neat gadgets, bring them too.

### Agenda:

Trub Trek Update  
Competition Progress?  
Old and New Business  
Tour of The Gadget Night.



## 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.

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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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## Green Mountain Masher Calendar of Events

Date	Event	Information
11/6/2006	November Meeting— Erik Sandblom, Richmond	Erik Sandblom, 434-3493
12/4/2006	December Meeting—Magic Hat, South Burlington	Tim Cropley, (h) 244-1683,(email) <a href="mailto:t_cropley@yahoo.com">t_cropley@yahoo.com</a>
1/8/2007	January Meeting—Anne and Matt Whyte, Essex Junction—Holiday Beer	Anne and Matt Whyte, (h) 879-6462 (w) 655-2070 (email) vtbrew@together.net
2/5/2007	February Meeting—Either Andy Ferko, Bolton or Dave Clark, Huntington	Andy Ferko, 434-6165 or Dave Clark, 434-2060 and DaveC@wpgate1.ahs.state.vt.us
3/5/2007	March Meeting—Brian Werneke, either at Father in Law's sugar shack or his home, Richmond—Sap Beer, Sugar/Beer on Snow?	Brian Werneke, bwerneke@gmail.com
4/2/2007	April Meeting—Tom Ayers and Anne Barrett, Essex Junction—Masher Challenge and Hoops n' Hops	Tom Ayers and Anne Barrett, 655-5587
5/6/2007	May Meeting— Tim Cropley, Waterbury	Tim Cropley, (h) 244-1683, (email) <a href="mailto:t_cropley@yahoo.com">t_cropley@yahoo.com</a>
6/1 or 8/2007	June Meeting—Rich Evans, Underhill—Beer BQ, food made with beer.	Rich Evans, (h) 899-3006 (email) monk@together.net

**Please contact Melissa at 482-7400 or [melissa@vt.bitxbit.com](mailto:melissa@vt.bitxbit.com) to add items to the Masher Calendar**

## New England Fall Regional Homemade Beer Competition

Valley Fermenters of Greenfield MA presents the New England Fall Regional Homemade Beer Competition at the White Church, Old Deerfield, MA on Saturday, Dec 2, 2006

We invite beer, cider and mead entries as well as judges and stewards to participate in the fifth and final competition in the NEHBOTY series for 2006.

Details are posted on our web page  
<http://users.crocker.com/~jwallace/NEHBOTY/NEFRHBC.html>

For further information,  
 contact the Competition Organizer:  
 Mark Gryska (413) 584-6859 [mgryska@rcn.com](mailto:mgryska@rcn.com)

Entries are being accepted Nov. 1-25, 2006  
 See the web site above for Drop Off Locations.



## October Meeting Minutes By Tim Cropley

**T**he agenda was kept a little light to ensure there was plenty of time for socializing, like that's any different from any other meeting. The style focus of this meeting was ciders and meads.

Old business was discussed to firm up any details of ongoing issues.

First, Anne Whyte reminded everyone of the upcoming Cider Crush on Saturday October 28. The per gallon price of the cider was not known but a ballpark of \$3.50-\$4 per gallon could be expected. Place your order with Anne and Matt at the shop and make sure you pre-order your yeast if you want one a week before or you may be stuck going the Au Natural fermentation route.

Next, Ruth Miller gave an update on the Trub Trek. We decided on either February 3<sup>rd</sup> or February 10<sup>th</sup> depending on when The Beer Advocate's Extreme Beer Fest is being held. It turns out that that event is the Week-end of February 10<sup>th</sup> so the Trub Trek

is going to be February 3<sup>rd</sup>. It was suggested that the smallest bus available that has a bathroom and video system be obtained for the trip since the big bus is way more than we've actually needed. Ruth Miller will explore the bus options. She has already been in touch with all the Brewers and Proprietors of the stops we'll be making and they are looking forward to having us. The club will put down as large a deposit as it feels it can afford by the end of December to ensure we get the bus we want and to bring down the Treasury by the end of our fiscal year.

Ruth then announced an upcoming Beer and Cheese event at American Flatbread that she has been working with them to coordinate. Ruth will email info to the Club about this.

We then had a discussion about the need for a new competition coordinator. A new competition coordinator is needed as soon as possible since a date needs to be selected and a place reserved sooner than later. Anne said there are software and online options available to coordinators that can

make the job a lot easier than it's ever been before. This can include online entry, applications, beer list generation, etc. Tom Ayers stated that he would consider being a competition coordinator or co-coordinator. Being a coordinator is also a good way to rack up judge points for those who need a few more to get to the next level.

Lastly, Jake Feldman who is the Meadmaster at Honey Gardens Meadery in Shelburne where they share space with Ken Alpert introduced himself and of course some of his product to the members at the meeting. He told us about how he got started in beer making, where he's worked and how he got into mead making. You can read some of his story at <http://www.honeygardens.com/>. We all then just chatted about mead and had an informal Q&A session.

Well that's about it. Hopefully you can all make it to the November 6<sup>th</sup> meeting at Erik Sandblom's in Richmond.

### CHEESE LOVES BEER

Please join hosts Ruth Miller (Cheese Maven) and Paul Sayler (Zero Gravity Brewer) to experience *une marriage parfait*/a perfect marriage...of exquisite beers and cheeses!

By Reservation Only..... Saturday, November 11th @ 2pm

### CHEESE LOVES BEER

A pairing of 9 artisanal cheeses from Vermont and Quebec with 9 worldly beers of flirtatious character.

This event is limited to 25 people and a reservation is necessary. Cost is \$25 per person.

Please call 802.861.2999 to reserve your spot.

American Flatbread, Burlington Taproom, Zero Gravity Brewing

115 St. Paul St. , Burlington, VT



## Down-State Breweries (continued)

headed off for an extended travel vacation in the very near future to celebrate their newfound independence from inn-keeping and brewing.

Tim bestowed all his secrets to Patrick, who continues to produce the English-style ales for the pub that the Jasper Murdock tradition embodies, and Patrick pledges to continue making all of Tim's recipes, and one of his own on occasion. When I was there, the usual line-up was intact in all its glory: Whistling Pig Red Ale, Stackpole Porter, Old Slipperyskin IPA, and Fuggle & Barleycorn IPA. Patrick has brewed something of his own - Famous Sidekick Dark Mild to be ready post-Thanksgiving, and he gave me a taste of this year's Private Stock strong ale, right out of the tank which will be on tap and in bottles in December -



*Maple Leaf Malt and Brewing Co.*

ask for it by name, because

it's rarely listed on the menu. Speaking of bottles - I cannot conceive how Tim, and now Patrick can keep up the bottling operation of Jasper Murdock's Ales - each 22oz. bottle is hand-filled and hand-labeled. Talk about labor-intensive! As Patrick stressed, never has the term "handmade artisanal beer" rung so true - literally each bottle is handled by him before it becomes available for sale at the Inn, passed out over the "half-door" as outdated VT publicans law mandates for on-premises bottled-beer sales.



*Wind Turbines at Searsburg*



*Brewhouse at Norwich Inn*

The current chef has been retained by the new owners of the Inn & Brewery, and she knows and loves to feature beer in her cuisine. The pub enjoys full capacity nearly every evening from the locals and many Dartmouth-related regulars, so get your name on the list for a table in the pub for a light meal as soon as you arrive. If it's too full, you can always defer to the more formal dining room to enjoy the extended menu with beers. And, if it's a special occasion, spend the night at the Inn and really do it up! Patrick said they would be putting together the occasional Beer Dinner - I honestly can't think of a better incentive to spend the night at the Norwich Inn!

## Organize the Homebrew Competition!

It's pretty easy, and as organizer, you'll earn 3.5 BJCP points! As I learned my way through the process, I wrote down what I did, so I can offer the new organizer a nice Word file that has simple directions for every step of the process, including reserving the competition site, getting insurance, and ordering ribbons. This will make your life very easy. To login entries, Anne used an old fashioned notebook, and I used Excel on a laptop. You can do it however you like, but there is free software available through the BJCP web site that is pretty darn slick. <http://www.bjcp.org/compcenter.html> also has all the information you could possibly need.

Take it on! I worked out the bugs of holding the competition at the McClure Center and am happy to be on call with your last minute questions. Remember, you don't have to do it all yourself. Delegation is a key part of the process, and other club members have been valiant in the past.

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