



The Barleycorn Press

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Alan D. Eames, 59, Scholar of Beers Around the World

Reprinted from the New York Times. By Douglas Martin

Alan D. Eames, who cultivated his reputation as “the Indiana Jones of beer” by crawling into Egyptian tombs to read hieroglyphics about beer and voyaging along the Amazon in search of a mysterious lost black beer, died on February 10 at his home in Dummerston, Vermont. He was 59.

His wife, Sheila, said he died after suffering respiratory failure while he slept.

Mr. Eames called himself a beer anthropologist, a role that allowed him to expound on subjects like what he put forward as the world’s oldest beer advertisement, dating to roughly 4000 B.C.

In it a Mesopotamian stone tablet depicted a headless woman with enormous breasts holding goblets of beer in each hand. The tagline, at least in his interpretation, was: “Drink Elba, the beer with the heart of a lion.”

He explored similar topics in seven books, the best known of which was “The Secret Life of Beer” (1995), in myriad radio and television appearances and in speeches at colleges and other insti-

tutions. A typical title: “Beer, A Gift From God, or the Devil’s Training Wheels.”

Mr. Eames, who followed the golden liquid to 44 countries, often told about his perilous trek high in the Andes in pursuit of an ancient brew made from strawberries the size of baseballs. Or about Aztecs forbidding drunkenness except among those 52 years of age or older. Or about accounts that said Norse ale was served with garlic to ward off evil.

Mr. Eames’s favorite and perhaps most startling message was that beer is the most feminine of beverages. He said that in almost all ancient societies beer was considered a gift from a goddess, never a male god. Most often, women began the brewing process by chewing grains and spitting them into a pot to form a fermentable mass.



Joel Jacobs/NYT

Alan Duane Eames was born on April 16, 1947, in Gardner, Mass. His father was Warren Baker Eames, a Harvard-trained anthropologist. By the time he was 11, young Alan was advertising his magic act. He graduated from Mark Hopkins College in Brattleboro, Vt., now closed.

In 1968, he moved to New York City and opened an art gallery. He

spent evenings at the New York Public Library researching beer.

His beer-related business ventures began in the mid-1970s with his acquisition of Gleason’s Package Store in Templeton, Massachusetts, which became known for its large beer selection. He conceived, designed, and operated Three Dollar Dewey’s Ale House in Portland, Me., and another with the same name in Brattleboro. He found ways to cash in on his celebrity, including helping market Guinness stout. In an interview with *The St. Petersburg Times*, he lauded its “rich dark color, the creamy white head that leaves delicate traces of foamy lace on the inside of the glass.”

He concluded, “It is one of the great joys in this vale of tears.”

Mr. Eames was the founding director of the American Museum of Brewing History and Fine Arts in Fort Mitchell, Ky., known for its festive “beer camps.”

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NEXT MEETING
Monday, April 2
Tom and Anne's,
Winooski

The next meeting of the Green Mountain Mashers is Monday, April 2 at 7 pm at Tom Ayres and Anne Barrett's in Winooski. April Meeting Agenda:

- 1) Quick Updates of ongoing issues.
- 2) Start judging witbier with some Study Group members potentially sitting in.
- 3) Move to living room to conduct the rest of the meeting and present any New or Old Business at that time. (Beer Dinner, Club Brew, Clone Beer Challenge, etc.)

Directions to Tom and Anne's:
 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:

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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.
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 vtbrew@together.net

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

<http://www.mashers.org>

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NOTE: If you're entering the Masher Challenge, please bring 3 bottles if at all possible. While we may not need that many, it would be good to have it in case we have more judges than normal.

Green Mountain Masher Calendar of Events

Date	Event	Information
4/2/2007	April Meeting—Tom Ayres and Anne Barrett, Winoski—Masher Challenge and Hoops n' Hops	Tom Ayres and Anne Barrett, 655-5587
4/27/2007	Entry Deadline for Green Mountain Masher Competition	Lew Greitzer, 658-2621, lewis@together.net
5/5/2007	Tentative Date for the Green Mountain Masher Competition	Lew Greitzer, 658-2621, lewis@together.net
5/6/2007	May Meeting— Tim Cropley, Waterbury	Tim Cropley, (h) 244-1683, (email) t_cropley@yahoo.com
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
9/1/2007	Tentative Masher Picnic, Theresa and Andy Hunt's, Greensboro	Theresa and Andy Hunt, 899-1817

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

Alan Eames, Continued from page 1.

He contributed items on subjects from ancient times to the mid-19th century to the *Encyclopedia of Beer*.

But beer did not always pay expenses, and Mr. Eames sometimes had to take jobs like packing boxes in a vitamin factory and tending bar.

Mr. Eames is survived by his fourth wife, the former Sheila Momaney; his sons, Adrian and Andrew, both of Dummerston; his daughter, Elena Eames of Brattleboro; his stepsons Logan and Riley Johnson, of Dummerston; his father, of East Templeton, Mass., and York Beach, Me.; his mother, Mavis Franks of Denham Springs, La.; his sister, Holiday Eames of Westminster, Vt.; his half-brother, Mark Warner of Baton Rouge, La., and one grandson.

Alan Eames, who never learned to drive or use a computer, wrote his last article about witchcraft and beer. He himself stopped drinking the stuff eight years ago.



March Meeting Minutes By Tim Cropley

Due to the generosity of Brian Werneke's in-laws, the Green Mountain Mashers met at their commercial sugar operation. The Mashers met at Becky's Farm at the end of Hardscrabble Rd. in Milton. Once the Mashers trickled in, the meeting commenced in the farm house dining room.

The first order of business was to have Brian say a few words about the sugaring operation and there was a short Q&A session.

Green Mountain Homebrew

Competition update: Lew gave a quick update regarding the competition. The entry deadline is Friday April 27 and entry unpacking and log in is at Rich Frog on Saturday April 28. Entries may be dropped off at Vermont Homebrew Supply or may be shipped directly to Rich Frog. Lew has set up drop offs in a few areas in New England.

Lew said that everyone should be at the Knights of Columbus Hall for the competition by 9am on May 5 and the goal is to try to be ready to begin at 9:30am.

Terry Hunt has volunteered to be Head Steward this year (thanx Terry!) and Brian Werneke and Bill Walker are working on setting up lunch. Brian said he'll talk to a caterer but it appears that it's more likely they'll just go to Costco and stock up on lunch stuff.

Masher Challenge: It's Belgian Wit this year and the judging will be held at the Hoops n' Hops meeting on Monday April 2 at Tom and Anne's as usual. This year for the judging we may somehow attempt

to have those in the BJCP Study Group who aren't entering a beer judge with current BJCP judges. The logistics of that will be figured out during the week leading up to the meeting and if it can work, we'll try it. Please bring up to three bottles to enter just in case they are needed due to the potential additional judges involved. Chances are all three will not be needed though.

Study Group: Things seem to be going well and they've had a judge present for most meetings. There are seven active members of the group down from the approximate 12 that initially signed on. Tim Cropley suggested that someone in the Study Group email their schedule to the Masher list serve at news@mashers.org to recruit judges to attend specific study group sessions so that they can ensure that there is always at least one judge present every time.

H.94 Update: There was a brief discussion of the bill to raise the current allowable alcohol percent for beers sold in the usual VT beer and wine retailers from 8% to 16%. Currently only a few of these are sold and they are only available in liquor outlets. The basic premise is if you get an email asking for action, please forward it to any Vermont voters you know who would support it and contact the legislators recommended. It was also said that a call can often be much more effective than an email.

Vermont Homebrewer's involvement at the Vermont Brewers Fest: The Vermont Brewers Association would like to get Vermont homebrewers to participate at the Brewers Fest this year by making some of the award winning beers from the 2007 Green Mountain Homebrew Competition for serving at the festival. There

was some discussion regarding the legality of this and it was decided that Tim Cropley would discuss this further with Greg Noonan before we discussed this further.

2007 Green Mountain Masher Picnic: A request for potential hosts of the annual (mostly) Masher summer picnic/camp out was made and Andy and Terry Hunt volunteered their camping compound on Caspian Lake in Greensboro, VT for Saturday, September 1st. This is Labor Day weekend so hopefully this is an acceptable date for most. The only other option presented to Tim thus far was by Jerry Gormley and Darlene Olsen at their house in Worcester for some time around the end of July.

Potential Beer Dinner at Bobcat Café: Ruth said that the folks at Bobcat are way interested in having the Mashers have a beer dinner at their place in the near future; however, she said only two people have replied thus far. There was some discussion about what day and time would work best considering where Mashers would be traveling from and back to. I asked Ruth to keep the discussion going and hopefully more people will sign up.

After the business was completed, cheese from Willow Hill Farm and beer was enjoyed. The proprietors of Willow Hill Farm stopped by and chatted with Mashers around the cutting board. This was followed by a tour of Becky's Farm. Those who didn't make it missed a pretty cool meeting location. Perhaps this will be an annual event but it is hoped that next year we can add a Club Brew component and use the mineral free water from the evaporator (can you say Bohemian Pils?).

BYOB Restaurants in NW Vermont Cater to Beer Lovers!

By Ruth Miller



In a recent trip to New Jersey, I discovered that BYOB restaurants (**Bring Your Own Bottle**) are common in states or counties where a license to serve alcoholic beverages can be cost-prohibitive for the owners. A common phenomenon all over Quebec, BYOB's are nearly nonexistent here in Vermont due to state licensing laws. Since restaurant proprietors make a large portion of their revenue from the sale of alcohol, having no license to serve it in a VT restaurant could be considered a handicap. This leaves patrons who'd like to enjoy their local beer purchases, or home brewers hoping to quaff their own brews with a nice meal out – simply out of luck!

I was pleased to learn that in and around the Burlington area, there are three local establishments that allow BYOB on premises, allowing patrons to bring in their own beer or wine to complement their dining experience, two of which are very near to high-end beer stores carrying large assortments of local and imported craft-brews.

The first is **Tiny Thai**, located on the rotary at 24 Main St. in the heart of downtown Winooski. This small, family-run café is friendly, inexpensive, and very popular. The menu is extensive: authentic, expertly-prepared Thai dishes (including vegetarian) and fast service make this BYOB establishment an exotic treat. Lunch items are all under \$7.50, and dinner items are all under \$12. They have curries, stir-frys, noodle dishes, soups, salads, and appetizers, all in the traditional style and spiced to your preference. There is another sister-restaurant of the same name out at the Lang Farm Marketplace in

Essex which is also BYOB, but for out-of-towners, this one is easiest to find, and closest to two excellent beer stores: City Market, just over the bridge in downtown Burlington at 82 So. Winooski; or even closer is the Beverage Warehouse, only ¼ mile up East Allen St. (Route 15), behind the gas station. My favorite beer with Thai food? A spicy saison or witbier. No reservations are taken at Tiny Thai, but there can be a wait. If so, just give your name & cell phone number and go next door to The Monkey House for a brew while you wait. Their hours are: Mon. – Sat. 11:30am-2:30pm, and 4pm-9pm for dinner – closed on Sundays. The phone number is: (802) 655-4888. Call first to see if they can make room for a group.

Another, much more upscale BYOB place is the **Euro Restaurant**, run by a local Bosnian couple. It's located in the Essex Towne Marketplace, off Susie Wilson Rd. in Essex Junction. If you start at the Beverage Warehouse and continue east on Route 15, you will come to the intersection in about 3 miles. Take a left at the light onto Susie Wilson Rd., and then a right onto Market Place, across from the Pizza Hut. Go around back and look for their sign on the building near the corner closest to the street. Inside you'll find a warm welcome from Val and his staff in a classy, yet informal and romantic setting serving a variety of European-inspired dishes, including grilled meats, Old World side dishes, and Eastern European specialties. I heard the baklava is the best you can find! Service is friendly but geared to the more leisurely diner, so plan ahead, make a reservation, and take your time enjoying the house specialties. Their

hours are: Tues. - Fri.: lunch 11:30am-2pm, and dinner 4pm-close. Dinner only is served starting at 4pm on Sat. They are closed Sunday & Monday. The phone number is: (802) 878-9299.

Finally, if you decide to head farther afield, perhaps en route to The Alchemist in Waterbury or points east, the **Old Brick Café** in the village of Williston, only 6 miles east on Route 2, is another BYOB option. Owner David Herskovitz has established a lovely café in a historic brick home, and there is a nice outdoor terrace in back with umbrella tables. Although dinner was served for a while, the lack of revenue from alcohol sales took its toll, so Herskovitz decided to cater to his already-booming breakfast, lunch and brunch crowds. The menu items feature locally-sourced ingredients (they are a member of the VT Fresh Network) and Sat./Sun. brunch is casual but comprehensive, featuring several egg dishes, soup of the day, quiche, salads, and sandwiches from 8am – 2:30pm. The regular lunch menu is available Tuesday – Friday, 10:30am – 2:30pm. It features items like crab cakes, sandwiches/wraps, burgers, salads and soup. Everything is well under \$10, and they have their own bakery on-site for dessert selections. No reservations needed. The address is 7921 Williston Rd. (Rte. 2) and the phone is: (802) 879-9599. The place is also available for small gatherings and a private room can be reserved, as well as special menu requests. Just give David a call in advance and he will discuss what options he can provide you with – he really enjoys doing so!



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