



# The Barleycorn Press

Monthly Newsletter Published by the Green Mountain Mashers of Vermont



June 2007

Volume 18 Issue 6

## The Real Deal: The Man Of Kent Tavern

By Ruth Miller

**F**or a couple of years, I've read and heard snatches of conversation about a little tavern located in Hoosick, NY, just over the Vermont border from Bennington on Rte. 7. Every time I encountered yet another bit of lore on this venerable place, I promised myself I would get there. Well, it took 2 years and a work-trip to Bennington to finally make it happen...and all I can say is: What the hell took me so long? I could have enjoyed heaven all that much sooner!

The Man of Kent Tavern is a fine little pub, run in the traditional British style by owner John Stoate and his wife Adele. First of all, let me be most clear - John is the consummate host and barman. His presence behind the bar is captivating - expertly manning the taps, greeting his loyal customers, ferrying food out from the kitchen, his charming British accent (no fake, pseudo-Irish bar "Ello, Luv" greeting here) tells you that you have found a place to spend your time happily. The experience can be prefaced by the motto on his 70-bottle beer menu: "*Water, taken in moderation, cannot hurt anybody.*" Then your eyes notice the taps - all genuine UK offerings, and only the best of the lot. Next you gaze at all the UK paraphernalia decorating the ceiling, the walls, the bar: genuine UK bar mats, cricket shirts (they have their own local team, of course), gorgeous carved birds by a local artist, antique beeraphernalia.

No *kitsch* in sight. I sit down at the bar at 5pm, next to an elderly gent, and am immediately introduced by John to this bonafide regular, who proceeds to tell me the Lore of The Man of Kent. He is justly proud that no cursing is tolerated in the pub, and I am too



for some reason. As more regulars file in to hearty greetings and pints poured at the nod, John is in his element. I look at the food menu and find a list of specialty grilled sandwiches, wraps, and salads. The prices are very reasonable as well. I order a special of Chicken & Biscuits, and gaze at all the possibilities for my first pint - 14 taps to choose from! Most are the classics from the UK, but there are some guest taps from Brown's Brewing in Troy, NY. The bottle list has stuff from all over Europe, as well as some premium US micros.

I started at John's suggestion with a pint (yes - they are all of the Imperial variety!) of Young's Winter Warmer - perfect. Then, I moved on to a bottle of Welsh beer called "Double Dragon" at the urging of my other bar-neighbor, a woman from Cardiff who had to introduce me to a beer from her homeland (she actually prefers single malts and a beer from Wales called "Brains"!)

Much appreciated - it

was excellent. Next up: the Pale Ale from Brown's - very nice. All the while, more folks came in and all seemed to know one another. The striking thing is they are as interested in chatting with me, a new face, as each other. And the vibe is one of "Glad you found the place - welcome, friend!" I agonized over my final choice of beer - time to look at the bottle list. The Baltika Imperial Porter that none of us in the Beer Judge Study Group could obtain for our

*(Continued on page 2)*

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## NEXT MEETING

**Saturday, June 2**  
**Rich and Linda Evan's,**  
**Underhill**

**T**he next meeting of the Green Mountain Mashers is Saturday, June 2 at Rich and Linda Evan's in Underhill.

The day will start at around 9am with a club brew. Please bring your own equipment, ingredients, and whatever else you need to brew whatever beer you want. See the May meeting minutes for more detail.

The Beer-B-Q will begin around 4pm. Please show up any time before then to hang out and help brew even if you aren't bringing your own set-up to make beer.

We'll also be sampling the leftover entries from the competition. As usual, bring some of your own homebrew to share.

*(Continued from page 1)*

Porter tasting was calling to me. That was my parting glass, and what a great finale it was. I looked at my watch and realized with a shock that I'd been there for 5 entire hours! The magic combination of gracious host, great beers, friendly locals, and filling food had made the evening pass all too quickly.

Here are my recommendations: 1. Get to this place ASAP. John is ready to retire, and though he may still be tending the bar, the place may change if & when a deal is struck. 2. It is a bit out of the way, but well worth the detour. It is right near the intersection of NY Routes 22 & 7. DO NOT use Google to map it, which sent me to Rtes. 22 & 67, many miles away. You can also use the directions on their website - Google that. 3. They are closed on Tuesdays and Wednesdays, so plan accordingly. 4. No credit cards - cash and personal checks OK. Be charmed, not alarmed by John's uncanny ability to accurately total your check up in his head, so if you're looking for a receipt for your expense account, forget it. 5. No cursing in the pub. 6. Get there soon - did I mention that?? You'll thank yourself, as I did the whole ride home. Phone number: (518) 686-9917. Tell John I sent you, and I'll be back very soon!

The agenda for the final meeting before the summer break is:

- 1) Discuss the Masher Picnic
- 2) Discuss participation in the VT Brewers Fest
- 3) Any additional Old or New Business
- 4) Find a host and date for the September Mtg.

Directions: Take Route 15 East through Underhill Flats (NOT Underhill Center). Four (4) miles past the new firehouse turn right onto North Underhill Station Road. At the end of this road (about a mile), turn Left onto Poker Hill Road. Go about a quarter of a mile and the house is on the right. (long driveway up a steep hill, green mailbox with EV-ANS and 448 in white letters) Drive up the driveway if you think you can make it, the bumps are bad and you may need a lot of ground clearance. There is a lot of space to park at the top if you can make it, or you can just park on the road.

## 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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**Hinesburg, VT 05461**  
**(802) 482-7400**  
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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 \$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
6/2/2007	June Meeting—Rich Evans, Underhill—Beer BQ, food made with beer.	Rich Evans, (h) 899-3006 (email) monk@together.net
7/21-22/2007	Vermont Brewers Festival	Vermont Brewers Association, 802-244-6828
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](mailto:melissa@vt.bitxbit.com) to add items to the Masher Calendar**

### Beer Maker Sees Green From Start to Finish by Jennifer London

FORT COLLINS, Colo. - At the New Belgium Brewery in Fort Collins, Colo., it's time to raise a glass for beer brewed with a conscience.

Kim Jordan is co-founder of New Belgium. When she and her husband, Jeff, first started brewing beer in their basement back in 1991, they set a few ground rules.

"Having fun, brewing world class beer, promoting beer culture and being environment stewards," Kim says, recounting the rules.

Sixteen years and 300 employees later, New Belgium is now the nation's third largest mid-sized brewery, and its corporate soul is still very much intact.

"Success here is about more than just the bottom line," Kim says. "It's also about the 'Three R's':" reduce, re-use, recycle.

The brew kettles at New Belgium use 65 percent less energy than a standard brew kettle, spent grain goes to a local cattle farmer, and, perhaps most surprising, the brewery turns waste water into energy.

"We have bacteria that are doing the 'cleaning' of the

waste water,' Brandon Weaver says. "They're consuming the pollutants — giving off a bio-product which is methane-rich gas."

The methane gas is then used to produce 15 percent of the brewery's electricity needs. The rest comes from wind. New Belgium saves \$3,000 a month on electricity bills, while reducing carbon dioxide emissions by eight million pounds a year.

The single largest ingredient in beer is water. And as part of its commitment to conservation, New Belgium uses 50 percent less than the industry average. The brewery also uses desks made from old FedEx tubes, the building is constructed from reclaimed timber, and solar tubes light the warehouse.

"We do what we do in terms of environmental best practices because it's deeply meaningful to us," Kim Jordan says.

And New Belgium's customers prove profits can be in good taste with nurturing mother nature.

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## May Meeting Minutes By Tim Cropley

**T**he May Green Mountain Mashers meeting was held at the home of Tim Cropley on Sunday, May 6. Time was given for Mashers to arrive which didn't seem to be a problem for those who were there since we were just hanging out on the deck drinking some homebrew and some fine commercial brews. Once everyone arrived and we had plenty of time to socialize, the business part of the meeting was begun around 2pm.

**Next Mtg:** The June meeting will be held at Rich and Linda Evans' on Saturday, June 2<sup>nd</sup> at their house in Underhill. It is hoped that we can have a Brew Your Own Club Brew session starting around 9am followed by a Beer-B-Q starting around 3 or 4pm. If you want to bring your brewery equipment and brew your own beer at Monk's, please plan to do so. The last time this was done was a few years ago at Jim and Mel's in Hinesburg and it was pretty cool to see the different ways people go about brewing. If you decide to brew an ale, you can leave it in Monk's temperature controlled garage until it's ready to do something more with. If you want to make a lager, plan on taking it home with you. If you need to reach Monk to discuss any other logistic details or whatever, email him at [monk@together.net](mailto:monk@together.net) or call him at 899-3006.

The Beer-B-Q following the Club Brew is meant to focus on food and grillables made with beer so start looking for some beer/food recipes. This is a potluck cook-out, so bring stuff to share with all who are there.

Also, the leftover entries from the Green Mountain Homebrew Competi-

tion will be there along with a master list so that specific styles and beers can be located. Please BYOHB to share as well.

**Masher Picnic/Campout:** Terry and Andy Hunt have offered to host the Masher Picnic and campout at their camp on Caspian Lake in Greensboro. Initially, they had suggested it be held on Saturday September 1 which is Labor Day weekend. I asked if it would be possible to move it to a non-holiday weekend, since that is a weekend a lot of families plan on going away and have final vacations before school starts.

One suggestion is that we have the picnic and campout on Friday August 24<sup>th</sup> and then on Saturday those Mashers who care to can head over to Shaun Hill's Brewdown at his place in Greensboro. Most of those in attendance seemed to like that idea. More info and discussion will be forthcoming.

**Brew Fests:** Greg Noonan had suggested getting Mashers involved in the Vermont Brewers Fest being held on July 20 and 21 at the Burlington Waterfront. His idea is that a winning recipe from the Green Mountain Homebrew Competition be brewed at a commercial brewery for dispensing by homebrewers at the festival. No other ideas for homebrewer involvement at the VT Brewers Fest were brought forward.

Someone from Mt. Snow asked if the Mashers would be willing to participate in the Mt. Snow Brewer's Fest being held on Sat. and Sun. of Labor Day Weekend. After discussing it with those present, it appeared that all believed this festival is way too far from our home area to properly participate in. Mt. Snow is at least 3 hours away. Also, it would seem that there are 2 or three other homebrew clubs that are a lot

closer to Mt. Snow than we are. Tim Cropley will let them know that we are not interested in participating for these reasons as well as it being Labor Day weekend.

**Study Group:** The BJCP test will be planned for early October. Tom Ayers will be administering the test. At least six people have to take the test for it to happen. The Study Group has completed all the style review sessions and will continue to meet on occasion through the summer and early fall to keep practicing. Also, Greg Noonan has volunteered to do the Off Aroma demonstration for the Study Group and the club at some point before the test. Tim Cropley will be asking him when and schedule it. Monk asked if we should consider getting a club owned Off Aroma kit and all present seemed to like that idea. No one volunteered to research purchasing a kit however.

**Adjournment:** The meeting was adjourned and more fun on the deck followed. Once we were done with that, everyone went to the Alchemist Pub and brewery for a few of their fine beverages.

## Lew's Brewing Setup By Lew Greitzer

**I** decided I was tired of messing up my kitchen and walking around with my sneakers sticking to my kitchen floor and cleaning up my nice stove after boilovers, so I built a 3-tier system based on some "obtained" ½ bbl kegs, 4x4s, 2x4s and plywood. I have it set up on my back porch amongst the trees and flowers and can relax while brewing. My neighbors really enjoy it, too!

Theoretically a 3-tier system does not require a pump, but in order to sanitize my chiller and my cold side, I decided to buy a pump to recirculate sanitizer from my boiler to chiller, back to boiler. I use the pump post-boil to feed the chiller and subsequently the fermenter. I also have two Superb burners, one on the hlb and one for the boil. It takes about an hour to boil 12 gallons of water in the hlb. I have a weldless thermometer, site glass and tap on the hlb. There is a thermometer on the mash tun wrapped with a hot water tank wrap. My mash tun will hold within one degree for about an hour and does not require a burner, which kind of surprised me. Access to a plasma cutter and welder helped a lot in keg construction. I found some nice fitting lids and cut the holes in the top of the kegs accordingly. One of the kegs I found had the handles cut off, so I welded on new ones. I use poly-sulfone quick disconnects for all connections.

Known issues: I bought a big copper manifold-type sparger (copper circle with holes drilled in it) and I've found that to be inadequate as I can't seem to position it over my grain bed so that water comes out all of the holes (it has to be perfectly level). I have a similar copper piece in the bottom of my boiler to strain the hops, but somehow when using leaves (no hop bag), some hops always get in the outlet on the boiler and clog it up. Really annoying.

Anyway, it's been a lot of fun to build and mess with. I've brewed around 5 5-gallon batches. I just brewed my first 10-gallon batch and fell way short on volume, ending up with 8 gallons instead of 10. I boiled 15 gallons of water, so if anyone knows where 7 gallons of water went, let me know. I can see losing a couple of gallons in the mash and a gallon in the boil, but 7 gallons? What de heck. I followed instructions for the build on a website which had plans and a material list, but I can't seem to find it right now. Total cost was probably around \$500. I still have to tear it down and put everything in the basement between batches, which is a pain. Just thought I'd share my project, thanks for reading this far if you have.



# Results of the Spring 2007 Green Mountain Homebrew Competition

## Congratulations to all the winners!

### Best of Show

**Mickey Brown & Tom Miklinevich**

Saison

Sponsor: The Alchemist Brewpub

### Vermont Pub & Brewery Brewers Cup

**Paul Hale & Phil Kaszuba**

Munich Dunkel

Sponsor: Green Mountain Mashers

### Vermont Homebrewer of the Year

**Paul Hale & Phil Kaszuba**

Sponsor: Vermont Brewers Association

#### 1. Light Lager, *BREW Your Own Magazine*

**Steve Urish**, Premium American Lager

**Bill Walker**, Dortmund Export

**Steve Urish**, Standard American Lager

#### 2. Pilsner, *American Flatbread*

**Benjamin Low**, Bohemian Pilsner

**Paul Hale & Phil Kaszuba**, Bohemian Pilsner

**Alastair Hewitt**, German Pilsner (Pils)

#### 3. European Amber Lager, *American Flatbread*

**Bill Walker**, Oktoberfest/Marzen

**Dan Marshall**, Oktoberfest/Marzen

**Paul Hale & Phil Kaszuba**, Vienna Lager

#### 4. Dark Lager, *Three Needs Brewpub*

**Paul Hale & Phil Kaszuba**, Munich Dunkel

**Dan Marshall**, Schwarzbier

**David Clark**, Schwarzbier

#### 5. Bock, *Rock Art Brewery*

**Nathan Buck**, Traditional Bock

**Mickey Brown**, Traditional Bock

**Tom Ayres**, Maibock/Helles Bock

#### 6. Light Hybrid Beer, *Vermont Homebrew Supply*

**Von Bair**, Kolsch

**Marty Bonneau**, Kolsch

**Tom Ayres**, Cream Ale

#### 7. Amber Hybrid Beer, *Magic Hat Brewery*

**Brian Newton**, North German Altbier

**Dan Marshall**, Dusseldorf Altbier

**Andrew Ferko**, Dusseldorf Altbier

#### 8. English Pale Ale, *Rock Art Brewery*

**Paul Hale & Phil Kaszuba**, Ordinary Bitter

**Bill Walker**, Extra Special Bitter

**Alastair Hewitt**, Extra Special Bitter

#### 9. Scottish and Irish Ale, *Trout River Brewery*

**Paul Hale & Phil Kaszuba**, Strong Scotch Ale

**Paul Hale & Phil Kaszuba**, Strong Scotch Ale

**Dan Marshall**, Irish Red Ale

#### 10. American Ale, *Long Trail Brewing*

**Von Bair**, American Pale Ale

**Rob Brinkman**, American Brown Ale

**DJ D'Amico**, American Amber Ale

#### 11. English Brown Ale, *Long Trail Brewing*

**Shawn Gosselin**, Mild

**Dan Marshall**, Northern English Brown Ale

**Paul Hale & Phil Kaszuba**, Northern English Brown Ale

#### 12. Porter, *The Alchemist Brewpub*

**Dan Marshall**, Brown Porter

**Rick Rocheleau**, Baltic Porter

**Darell Whitaker**, Robust Porter

**13. Stout, *Otter Creek Brewing***

**Larry Furber**, Oatmeal Stout  
**Mickey Brown**, Imperial Stout  
**Bill Walker**, Dry Stout

**14. IPA, *The Alchemist Brewpub***

**Sean Lawson**, Imperial IPA  
**Brian Newton**, American IPA  
**Caleb Eagan**, American IPA

**15. German Wheat and Rye Beer, *Long Trail Brewery***

**Von Bair**, Roggenbier  
**John Eustes**, Dunkelweizen  
**Alastair Hewitt**, Dunelweizen

**16. Belgian and French Ale, *The Beverage Warehouse***

**Mickey Brown & Tom Miklinevich**, Saison (Best of Show)  
**Tom Miklinevich & Jim Link**, Biere de Garder  
**Tom Ayres**, Belgian Specialty Ale

**17. Sour Ale, *The Alchemist Brewpub***

**Dan Marshall**, Gueuze  
**John Watson**, Fruit Lambic  
**Tom Ayres**, Straight (Unblended) Lambic

**18. Belgian Strong Ale, *Three Needs Brewpub***

**John Watson**, Belgian Tripel  
**Bill Walker**, Belgian Dubbel  
**Mickey Brown**, Belgian Dark Strong Ale

**19. Strong Ale, *Long Trail Brewing***

**Dan Bachand**, English Barleywine  
**Dan Marshall**, American Barleywine

**20. Fruit Beer, *Magic Hat Brewing***

**David Clark**  
**Anne Duany Whyte**  
**Bill Walker**

**21. Spice/Herb/Vegetable Beer, *Green Mountain Mashers***

**Paul Hale & Phil Kaszuba**  
**Bill Walker**  
**Anne Duany Whyte**

**22. Smoke-Flavored and Wood-Aged Beer, *Vermont Brewers Association***

**Paul Hale & Phil Kaszuba**, Classic Rauchbier  
**Dan Marshall**, Classic Raichbier  
**Rick Rocheleau**, Wood-Aged Beer

**23. Specialty Beer, *American Flatbread***

**Brian Newton**  
**Tom Miklinevich & Jeff Lieder**, Stickebier  
**Tom Miklinevich & Mickey Brown**, DoppleSticke

**24. Traditional Mead, *Honey Gardens Apiary***

**Paul Zocco**, Sweet Mead  
**Marty Bonneau**, Sweet Mead  
**Marty Bonneau**, Dry Mead

**25. Melomel (Fruit Mead), *Honey Gardens Apiary***

**Marty Bonneau**  
**Rob Mongeon**  
**Bryan Severns**, Dry Mead

**26. Other Mead, *Honey Gardens Apiary***

**Marty Bonneau**

**27. Standard Cider and Perry, *Chapin Orchards***

**John Wurst**  
**Maarten Van Ryckevorsel**  
**Alejandro & Katie D'Aquino**

**28. Specialty Cider and Perry, *Chapin Orchards***

**Maarten Van Ryckevorsel**  
**Maarten Van Ryckevorsel**  
**Shawn Gosselin**



July 20 & 21, 2007  
Waterfront Park, Burlington  
**RAIN OR SHINE!**

### April 2007 Yankee Brew News

#### Feature Articles & Sidebars

Craft Draft

Conversation with Ron Page

[Meet VT's Masher's](#)



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