



The Barleycorn Press

Monthly Newsletter Published by the Green Mountain Mashers of Vermont

March 2007

Volume 18 Issue 3



Quality Brewpubs Delight in Flatlander Territory

By Ruth Miller

In Mid-February, I found myself down in Long Island on personal and family business. As always, faced with a destination not of my own choosing, my pre-trip research began with what brewpubs were nearby and worth visiting. I had some long-standing interest in **Southampton Publick House** on the easternmost end of Long Island, after meeting brewer Phil Markowski at both the Ommegang Belgian Fest and Le Mondiale in Montreal. His "Cuvee de Fleurs," a saison incorporating edible flowers, was one of my faves in Coopers-town, and his Eisbock and Imperial Porter were super-impressive in Montreal. Only a 90 minute drive from where I was staying, it was a sunny Saturday with only minor traffic on the usually packed LI Expressway, so off I went.

I arrived at lunch time on Washington's Birthday weekend, and the place was rather quiet - probably everyone had left this snow-less

place to go skiing in VT after the Valentine's Day blizzard! I seated myself at the bar, and waited with anticipation to quaff that exquisite Cuvee des Fleurs. Alas, it was not to be - the barkeep informed me the keg had just kicked, and the Saison wasn't on either. Bummer! So, I ordered a beer sampler and some lunch, and tried to decide what bottled Southampton goods to take home with me. The sampler included: Burton Ale, an English-style ale; an Espresso Stout that brought back memories of Tuscany, it was so redolent of dark-roasted coffee; and a Yorkshire Pub Ale - a mellow session beer. Not being familiar enough with the British styles (yes, that is why I'm doing the BJCP Judge Study Group!) and hoping for the Belgian ones, I was unfortunately denied my passion that day. The other beers were: Southampton Golden Lager, a Munich-style Helles; Montauk Light - decidedly the lightweight contender on the menu at 3.8% with barely a hint of malt; Southampton IPA with a nice assertive hoppy nose & well-balanced flavor of malt; and their version of a North German Alt

sticke-beer: Secret Ale - copery, malty and fine. I ordered a bowl of Potato Ale Soup, and a grilled pastrami reuben sandwich to go along with all the German styles I was tasting. This place must be jammed in the summertime - they have a huge covered porch outside and a terrace that surrounds the old colonial house it resides in. The prices are high - South-

ampton is east-coast millionaires and celebrity-ville, after all. The saving grace was being able to purchase right at the bar a bottle each of the Saison, Biere de Garde, and Cuvee des Fleurs to take home and enjoy at my leisure.

The next evening myself, my stepmom, and my half-brother Tim and his gal-pal Joyce all went to a Belgian restaurant I'd been dying to try for a very long time in Garden City, LI. It's called "**Waterzooi**" (the name of a popular Belgian dish) and we'd heard the *moules et frites* (the ubiquitous Belgian dish of mussels steamed a zillion different ways and fries with a side of homemade mayo) were not to be missed. The Belgian beer menu was a tome unto itself, with a vast selection of all the really good stuff. We went early at 6pm, and the place filled up fast! I ordered a beer for each person, as my step-family are more wine-drinkers & Heineken-types, so they needed some guidance. The tap list had about 10 premium Belgians on, and the bottle list was huge. Everything was served in the

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NEXT MEETING
Saturday, March 17
Becky's Farm, Milton

**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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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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changes back to East Rd. in Milton, continue 3.6 miles. Turn right at Hardscrabble Rd. Follow Hardscrabble Rd. all the way to end and up last driveway, ~2 miles. Plenty of parking in front of barns, garage, and sugarhouse.

From Burlington / South Burlington, I-89:
 Take I-89 north to Exit 16. Turn right on Rt. 2 / 7. Follow Rt. 2 / 7 North approximately 3 miles, bear right onto 2A (passing Mobil Station on right), and merge onto 2A / Main St. heading towards Colchester Center. At first light, turn left onto East Rd. Go 2.1 miles, bear right on Farnsworth Rd. Continue 0.7 miles, road name changes back to East Rd. in Milton, continue 3.6 miles. Turn right at Hardscrabble Rd. Follow Hardscrabble Rd. all the way to end and up last driveway, ~2 miles. Plenty of parking in front of barns, garage, and sugarhouse.

If you get lost, the phone number at the farm is 802-893-0042. There is little to no reliable cell service at the farm...

As a reminder, please e-mail Brian Werneke at bwerneke@gmail.com if you will want sap or syrup from the meeting. Sap is no charge up to 10 gallons, and syrup will be available in quarts and gallons, \$6 and \$20 respectively.

- T**he next meeting of the Green Mountain Mashers is Saturday, March 17 at 2 pm at Becky's Farm in Milton.
- 1) Competition Update – Lew (if present), Dave Clark/John Gallagher (if present), or Tim
 - 2) Discuss other potential upcoming events.
 - 3) Other announcements
 - 4) New Business

Directions to Becky's Farm – 356 Hardscrabble Rd., Milton, VT

From Richmond / Exit 11 / Points South, etc:
 Take Rt. 2 to River Rd. (Rt. 117) towards Essex. Get on Circ. Highway (289), and take to end. Turn right on 2A towards Colchester, go about 2.5 miles. At light turn right on East Rd. Go 2.1 miles, bear right on Farnsworth Rd. Continue 0.7 miles, road name

American Flatbread Burlington Taproom EVENTS notice.

Tuesday March 13th, 2007

AN EVENING WITH BREWERY OMMEGANG

“Cooperstown comes to Burlington.”

Starting at 5pm we will have a wonderful selection of Ommegang brews on draught and in the bottle including the ever-special “Three Philosophers” pouring from the tap! Some of these selections won't last long so get in early. Our kitchen will be creating some fantastic flatbreads to pair with these delicious Belgian-style beers. Your taste buds will thank you for attending this one.

Sunday April 1st, 2007—ROCK ART NIGHT

Monday, April 30th, 2007—IT'S A SMUTTYNOSE INVASION!

American Flatbread
 Burlington Taproom
 115 St. Paul St., Burlington, VT, 05401

Green Mountain Masher Calendar of Events

Date	Event	Information
3/17/2007	March Meeting—Brian Werneke, Father in Law's sugar shack —Sap Beer, Sugar/Beer on Snow? At 2 pm.	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
5/5/2007	Tentative Date for the Green Mountain Masher Competition	Lew Greitzer, 658-2621, lewis@together.net
5/6/2007	May Meeting— Tim Copley, Waterbury	Tim Copley, (h) 244-1683, (email) t_copley@yahoo.com
6/1 or 8/2007	June Meeting—Rich Evans, Underhill—Beer BQ, food made with beer.	Rich Evans, (h) 899-3006 (email) onk@together.net

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

Runaway Beer Barrels Bombard Village

Tuesday, February 27, 2007 Metro.co.uk

Now that's what you call a beer garden.

A barrage of runaway barrels caused carnage after a brewery lorry dropped its load in a quiet Somerset village.

About 100 metal kegs, barrels and bottles rolled into gardens in Pecking Mill, near Shepton Mallet, battering flower displays and spraying beer over nearby homes.

The accident is thought to have caused damage worth thousands of pounds, and left residents in shock.

The 14-metre articulated lorry toppled while taking a sharp bend on the A371, a stretch of road known locally as an accident blackspot.

Lorry-owners Peter Green Chilled helped police with the six-hour clean-up operation - but the accident left a stale beery stench in the air.



February Meeting Minutes By Tim Croyley

After a weekend of Trub Treks and Super Bowl parties, some Mashers just couldn't get enough of each other or of a few more beers for that matter. In order to satisfy both of these fixes, the February Masher meeting was held the day after the Super Bowl and two days after the 2007 Trub Trek. Obviously some Mashers were more sick of hanging out with Mashers than others were hence the lower than normal turnout.

Once adequate time was allowed for Mashers to arrive the meeting was started promptly at 8, or 8:15, or maybe it was 8:30pm. Hey I'm not the usual minute taker so give me a break.

Introduction:

The first thing to do was officially welcome "Yankee Brew News" Vermont Correspondent Paul Kowalski to our meeting. He had contacted Monk Evans who then contacted me to see if he could attend our February meeting. He stated that he was working on a story about the Green Mountain Mashers for the next edition of Yankee Brew News and just wanted to meet us and see what we're all about.

Competition Update:

Next up was Lew "The Man with the Competition Plan" Greitzer who gave an update on the competition. The Green Mountain Homebrew Competition will be held on Saturday May 5th at the Knights of Columbus Hall in South Burlington. This is the same place where we've had 2 or 3 Masher parties in the past. At the time of the meeting, he said that the K of C still needs the deposit check. He is also discussing beer storage options with them.

At the time of this meeting Lew was still looking for a Steward Coordinator and a Sponsor/Donation Coordinator. Rumor has it that Terry Hunt was willing to be the Steward Coordinator.

Lew was also planning on contacting past Sponsor/Donation Coordinators to confirm what was involved. If you have collected donations for past competitions, please contact Lew and let him know what was involved. The Judge Co-Coordinators are set with Dave Clark and John Gallagher performing that function.

Lastly, it appears that new member Bill Walker is willing to be the Food Coordinator for the competition. He has experience as a chef and should be able to adequately fill the needs of the hungry competition attendees. (BTW - I've heard rave reviews about the spread he put out for the first BJCP Study Group meeting so it appears he is easily qualified for this job).

The entry deadline is set for Friday April 20 and the Entry Log-in is suspected to be at Rich Frog in Burlington on Saturday, April 21. The entries will be moved to the K of C Hall at some point during the week of the competition.

March Meeting Info:

Brian Werneke reminded everyone that the March meeting will be held at his In-Law's sugar house in Milton. He stated that there will be free sap available (10-gal limit/Masher) and syrup at sugarhouse prices. He said if Mashers want dark syrup for a future brew, they can place their orders at the meeting and will get it to them after the final sap run.

BJCP Study Group Formation:

The rest of the meeting was dedicated to discussing the formation of a Beer Judge Certification Program Study Group. This was basically an open discussion of how past study groups have operated. The Study Group is now operating as a stand alone group and includes some new and longer term Mashers, at least one beer judge, and one or two non-Mashers. If you have interest in joining the group, it may not be too late. Contact Todd Metcalf (since he kind of got the ball rolling this time around) at toddmetcalf@gmail.com if you have interest in joining or participating in some way. If you decide to be involved in the group let me know and I'll add you to the Study Group list server. Email me at t_croyley@yahoo.com for this purpose.

The Study Group ended up deciding to have their first meeting on Monday February 19 to knock off a couple beer styles and discuss how the group will operate over the course of the next few months. Dan Hament volunteered to contact Greg Noonan about doing the Doctored Beer presentation for a full Masher meeting and to aid the Study Group in the detection of flavors and aromas. I have since asked him myself since I was communicating with him for something else anyway. Greg is willing to do this sometime after March 17. This will either be held at the May meeting or a special meeting date will be chosen and all Mashers will be invited to attend. This will be based on Greg's availability.

The meeting was adjourned and Masher/Yankee Brew News socializing continued.

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appropriate glassware. My traditional "Carbonnade Flamande," or Flemish beef stew of fork-tender beef in a very rich, dark sauce made deeper with the addition of dried fruit and Trappist ale, went perfectly with my Petrus Oude Brune. My step-mom's mussels, served in a marvelous enamel-ware pot was infused with a lobster sauce and minced vegetables that

made her sigh with pleasure - a goblet of Val-Dieu triple went beautifully with the dish. My half-bro is a Pilsener Urquell-drinker like our late dad, so I recommended the Bavik, the only Belgian pils on the menu (except for Stella Artois, which I refused to consider!).

It suited his tastes well, and did not detract from the generous cold seafood platter he ordered. We all shared a Belgian chocolate dessert sampler, and I ordered a couple glasses of Om-megang's "Three Philosophers" Quad for us to share (a 45 minute drive home awaited.) It complemented the chocolate selection wonderfully. Rich food, huge beers - make sure you come hungry and maybe forego lunch!

After a week, I was psyched to head home on Sunday to VT and I decided it was time to finally check out **The Gilded Otter** in New Paltz, NY on my way up the Thruway. Some may recall a Trub Trek visit to the Golden Dome Brewery in Montpelier several years ago. It didn't survive long, but its brewer Darren Currier is alive & well, and has been busy brewing award-winning beers at The Otter for quite a while now. I had tasted his beers at the TAP-NY festival, and knew then I'd found a reason to stop in. Only 5 minutes from Exit 18, it's a pretty cute little college-town. It's near the Shawan-



gunks, a revered rock-climbing destination, and the trails around the nearby Mohonk Mountain House, one of the classic old luxury hotels, make for a fantastic X-C skiing and mountain-biking destination. The brewery and pub are impressive - all graystone with huge tall windows looking out.

The Gilded Otter

The interior was just as glorious - all light wood floors, peeled logs, and a really long bar with the brew works set behind it against towering arched windows. The ceilings must be 20 feet high, and it gives the dining area a tremendous dose of spaciousness and natural light. Furthering the "rustic" motif are tap handles made of white birch, and poster-sized photos of people having all kinds of outdoor fun in the 'Gunks, along with climbing gear festooning the walls. It was lunchtime, so I sat at the bar and marveled at the lengthy beer menu. Of course, a sampler of all 8 beers for \$7.50 was in order. The line-up:

Mohonk Munchner: a Helles hopped with Hallertauer/Herbrucker - aromatic with a nice grainy finish. Filled a growler for the study group to try, and it was roundly applauded.
 Russian Imperial Stout: at 9%, a rich, plummy, sweetish version served on nitrogen with a port-like finish - wow! Won GABF Gold medal '00.
 Huguenot Street American Lager: at

3.8%, an extremely light lager with very thin body and low hopping.
 New Paltz Crimson Lager: interesting version of a lager, using caramel malt for a fuller flavor and more hops for a longer finish.

Dusseldorf Alt Beer: two-time Bronze winner at GABF ('01 & '05) - biscuity, toasty and a medium amber - very nice!

Rail Trail Pale Ale: a CA-style American Pale Ale with restrained hops but nicely balanced to the malt.
 Three Pines IPA: at 5.7%, American style but not enough hops and the distinct scent & taste of buttery di-acetyl - didn't finish it.

Chief Matsaysay Porter: completely opaque, rich & roasty coffee nose & flavors of slight char like French Roast - very tasty.

The lunch menu had a nice variety of reasonably-priced, rather wholesome (for pub grub) and unique items. I started with a mesclun salad - no wilt-y greens, and genuinely ripe tomatoes - yeah! Then I enjoyed one of their "spent grain crust" pizzas - the "Rustico" with tomatoes, pesto, artichokes, feta, calamata olives and sweetly-caramelized onions. Couldn't detect any real fragments of spent grain, but it was hearty and the golden crust was brushed with good olive oil for a nice crispy finish. The pesto must've been house-made, because I found a few whole pine nuts in it - a good sign. I concluded with a mini chocolate lava cake accompanied by another taster of the Imperial Stout (4 hours more driving yet!) that provided the perfect finish. I really like this place - the beers, the food, the looks, the nearby recreational opps. - what a package. I'll be back for sure, and this time not just as a "passing though" detour, but as a dedicated destination! In the meantime, you can also catch Darren's great beers at the TAP-NY festival at Hunter Mountain Ski Area at the end of April. See you there!

Trub Trek Photos



Paul Kowalski of "The Yankee Brew News" attended the February Masher Meeting to learn more about us and introduce himself. Please look for his article on the Green Mountain Mashers in a future issue of the "Yankee Brew News."



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