



# The Barleycorn Press

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## Beer Connoisseur Michael Jackson, 65

An Excerpt by Adam Bernstein, Washington Post Staff Writer

**M**ichael Jackson, 65, who was widely regarded as the English language's leading writer and authority on beer and who earned the nickname "the beer hunter" after his TV documentary of the same name, died Aug. 30 at his home in London after a heart attack. He had Parkinson's disease.

Mr. Jackson, a British journalist, was also dubbed the "Bard of Beer" as he hopped around the world to write, lecture and (to much envy) sample dozens of distinctive brews every day. His books, which many brewers used as reference guides, sold millions of copies and were translated into more than a dozen languages.

Starting in the mid-1970s, Mr. Jackson was credited with reviving worldwide interest in a range of beer styles and traditions, some long-forgotten. He also helped popularize the Campaign for Real Ale and the U.S. microbrew

movements, which championed better-quality beer.

He said he wanted his work "to elevate the understanding, the diversity and the nobility of beer." His devotion to improving beer coverage was considered distinctive, he said, in an era when "newspaper men talked beer, drank beer and wrote about wine."

His first major book was "The World Guide to Beer" (1977), and it was greeted with enthusiasm among beer connoisseurs. He followed with such best-selling volumes as "The New World Guide to Beer" in 1988 and "The Great Beers of Belgium" in 1992. He was also an expert on other spirits, and his book "Whiskey" won a James Beard Foundation award last year.

His six-part British television documentary, "The Beer Hunter," (1990) was broadly seen as the first time on screen that beer received the same intricate attention as wine.

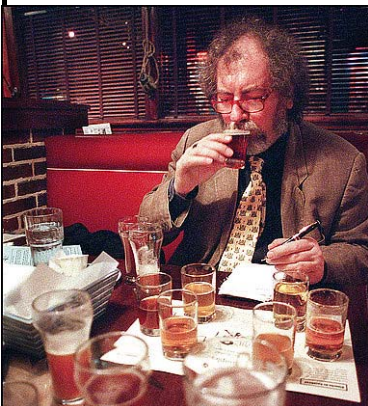
After a cheeky introduction -- "My name really is Michael Jackson, but I don't sing and I don't drink Pepsi" -- he spoke to barley and malt growers as well as brewmeisters in Europe and North America. He worked to dispel the image of the slovenly beer guzzler by focusing on the enjoyment of exquisite beers over terrific meals.

Charlie Papazian, president of the Colorado-based Brewers Association, said Mr. Jackson "portrayed the human and cultural side of beer. Never before had beer been embraced in that manner. His all-encompassing approach was that beer was about the human experience -- the exchange of ideas, commerce and economy, improving quality of life."

Mr. Jackson -- bearded and bespectacled, with the expanding telltale belly of his consuming interest -- was a familiar sight in university lecture halls from Oxford to Cornell. He also appeared in small bar settings, frequently at Washington's Brickskeller, and was a guest on late-night talk shows. He was a food-section columnist for the London Independent newspaper and contributed to Playboy, Food & Wine and The Washington Post, among other publications.

Mr. Jackson's whiskey and beer tastings attracted hundreds of people. He spoke of beer made with everything from cherries to green

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**NEXT MEETING**  
**Monday, November 5**  
**Darell Whitaker, Essex**

**T**he next meeting of the Green Mountain Mashers is Monday, November 5 at Darell Whitaker's in Essex. The focus beverages for the meeting will be cider (since the crush just happened on Saturday) and German beer styles. Please bring your best ciders and German beers.

The agenda for the meeting will be:

- 1) Introductions of any new people
- 2) Set meeting locations for 2008
- 3) Clone Challenge discussion
- 4) Discussion of potential Club owned equipment
- 5) Announcement of Masher Challenge
- 6) Old Business/Announcements
- 7) New Business

The directions are as follows:

From Richmond:  
 RT 117 towards Essex. 1st right after Sandhill Road. This is Greenfield Rd. Right across from Mazza's Farm Stand....

Snake up Greenfield, staying straight to top of hill where you have to go left. Still on Greenfield, go 1KM

(um... what country are we in Darell? My car doesn't measure in KMs... anyway, that's 0.625 mile) until you see a Dead End sign. Take right at Dead End sign (Greenfield Ext). Take right at Stop sign onto Greenbriar Drive. We are sixth house on right #53. Brown and white raised ranch, with 30 ft Spruce Xmas trees and a #54 mailbox in front.

From Essex Jct 5 corners -->  
 Take 117, 4 miles towards Richmond. First left past Circumfrential/289, (Greenfield Rd across from Mazza's). Then directions above.

From Jericho --->  
 15 to Sandhill Rd. Go down Sandhill road almost to bottom. Take right on Greenbriar Dr. (This is the last right on Sandhill and the 1st right after you are on the downhill). Snake up Greenbriar and then down to the left until you have to take a 90 degree right. We are 6th house on left # 53. Brown and white raised ranch, with 30 ft Spruce Xmas trees and a #54 mailbox in front.

For a pretty good map of the location of Darell's place, go to Mapquest.com and input 53 Greenbriar Dr., Essex Junction.

**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,  
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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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 10 School St.  
 Essex Jct., VT 05452  
 (802) 879-6462 (hm)  
 (802) 655-2070 (wk)  
 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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## Green Mountain Masher Calendar of Events

Date	Event	Information
11/5/2007	October Meeting, Darell Whitaker's, Essex	Contact Darell (hm) 878-2826 (email) <a href="mailto:darell@us.ibm.com">darell@us.ibm.com</a>

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

## A Message from Vermont Homebrew Supply

I am sorry to officially announce the end of the perpetual Masher discount here at Vermont Homebrew Supply. In recent weeks, those of you who have brewed may have noticed a bit of a change in some prices. Your sticker shock follows what has been an unprecedented series of price increases that we have been experiencing. Our prices for malt extract, grain, glass, plastic, and now hops have been increasing with every invoice we pay. Freight, currency pressures, crop failures and farmers growing more bio fuel crops instead of barley are all a part of the situation. This week my price for Cascade hops tripled. Ouch.

We still are proud members and supporters of the Green Mountain Mashers. You can ask for a busy brewer card at the counter. Five purchases over \$20. gets you a 10% discount.

I expect six-pack prices & pints at pubs will all be affected in the coming weeks. Homebrew, while you'll spend a bit more than you did in the past, will always be a bargain compared to commercial beer. Thanks for your continued support and patronage. It's been a real privilege to have been serving Vermont's homebrewers for 13 years.

Anne & Matt

## Chapin Orchard Cider Crush—Apple Blend

For those of you who are interested, the apple blend for the Chapin Orchard Cider Crush on Saturday October 27<sup>th</sup> was as follows:

- 16 N. Spy
- 10 Ida Red
- 4 Roxbury Russet
- 3 Tollman Sweet
- 3 Jonagold
- 2 RI Greening
- ½ Hard Cider Crab

OG of the cider was approximately 1.049

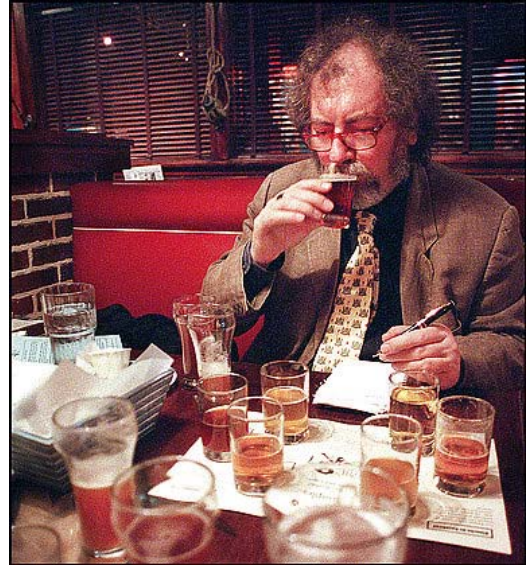
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peppers and was a particular devotee of Belgian brews for their "idiosyncratic" array of winy, sour, spicy, chocolaty and other kinds of flavors.

Inevitably, he was approached at bars and festivals to name his favorite brew. He demurred, saying it depended on his mood and the location. He once wrote a column about the "perfect pint" without naming it. "If it find it, I will be unemployed," he said.

Mr. Jackson was born March 27, 1942, in the northern English province of Yorkshire and was raised in working-class Huddersfield.

(1999 Photo By Louie Favorite For The Atlanta Journal-constitution)



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