



# The Barleycorn Press

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## Taps at the tables? In Georgia, bar features personal beer taps

By GREG BLUESTEIN - The Telegraph - Macon, GA

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Posted on Mon, Mar. 24, 2008

**M**arch Madness was in full swing at the Atlanta sports bar, but fans huddled around the beer tap at their table - yes, at their table - were asking their own maddening question.

How could this be legal?

Georgia - a state that still bans residents from picking up a six-pack on Sundays - is home to a new system that lets diners pull their own beer at the table.

"It turns out the law supports it. It's the same as putting a pitcher of beer at the table, and it actually increases monitoring," says Jeff Libby, the 26-year-old who patented the system.

His concept is simple. Taps boasting

two beer spouts are built into tables dotting Atlanta's swanky STATS sports bar. Each is hooked into a cooler of kegs in the bar's basement through a network of tubes and pipes.

To fly with state officials, serve-yourself beer had to include some built-in deterrents.

A waitress must first check IDs before turning on the tap. When the digital ticker counting each ounce hits 180 - or about three pitchers - the taps shut off until a server comes by to check on the table. Bigger parties keep servers running back and forth fairly often, while it's rarer for smaller groups to hit the limit.

Each tap has two spouts offering a selection of the bar's more than a dozen beers, including Miller Lite, Guinness Stout, Newcastle and a house brew called Numbers Ale. Customers can only pick which taps they get by reserv-

ing a private party table.

To use the taps, diners simply reach into the middle of the table and pull the lever to get as much - or as little - beer as they'd like. Meters and valves monitor the flow and instantly display how many ounces the table has tapped.

Of course, this unique system demands a new pricing scheme. Charging customers by the ounce instead of by the drink means that if a full pint of brew costs \$4, a single ounce would only cost a quarter.

Libby promotes it as a way to cut down on serving time. It also allows restaurants to charge for every drop - even spillage or foam. And it lets some lighter or slower drinkers guzzle at their own pace.

"Sometimes you're with your husband and he drinks twice as fast as you - and  
*(Continued on page 3)*

**Dues are the usual \$20/year from February on. Checks made out to "Green Mountain Mashers" are preferred but cash is accepted.**

**PAID AS OF 3/29/08:**

**Nancy Boldt, Jerry Gormley, Andy Ferko, Ruth Miller, Darell Whitaker, Tim Copley, Andy McMahan, Jerry McMahan, John Leak, "Sweet" Lew Greitzer, Erik Sanblom, Dan Hament, Ernie Kelley, Monk, Dave Clark, Andy & Terry Hunt, Brian Werneke, Anne & Matt Whyte, Carol Hall, Mark Heussey, Steven Urish, Dave Clark, Marty Bonneau, Todd Metcalf, Bill Walker, Mike Klupa, Dan Marshall, Bob Genter**

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## Next Meeting "Hoops and Hops" at Dan Hament's in Richmond Monday April 7th

**T**he next meeting of the Green Mountain Mashers will take place on Monday, April 7th at the home of Dan Hament.

Make sure you bring your Maibock Masher Challenge Beer.

The plan for the evening is:

First, a short meeting to discuss club business such as:

- 1) The GMHC to be held on May 4th.
- 2) Other Business.

Then, anyone with decent judging skills

near the garage.

**If coming from the North, ie. Jericho,** come down Brown's Trace Rd. Go past Governor Peck Rd and Hidden Pines Dr. is the 2nd Right. Follow the directions in above paragraph to the house.

**If coming from Essex** and you know your way up Barber Farm Rd. or Governor Peck Rd. take a Right onto Browns Trace and go from there.

The house number is 118 Hidden Pines Circle but don't look for it on the mailbox it isn't visible from the road.

If you have any questions or problem's finding it the phone # is 434-5098.



who did not bring a masher challenge beer will be asked to judge the beers.

While this is going on the rest of us will hold an informal beer discussion of whatever strikes our fancy and drink some delectable home and craft brewed beer.

Then there is some kind of sports event on TV (starts around 9:20pm).

Directions:

**From I-89** follow RT 2 into Richmond Village. At the stop light, take a Left and go up the hill (Brown's Trace Rd) for 2 miles. On the left, look for Hidden Pines Rd.

Follow road to the stop sign and take a Right, go 50 ft and take a Left. Go down the road about 200 yds and Dan's house is the first one on the Right. It is a 2 story house with a 2 car attached garage. Please park in the road as he shares the driveway with his neighbor behind him or if you are early park up

## 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 CD-Rom (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.

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:

**Anne Whyte**  
10 School St.  
Essex Jct., VT 05452  
(802) 879-6462 (hm)  
(802) 655-2070 (wk)  
vtbrew@verizon.net

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

<http://www.mashers.org>

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"Kelley, Ernie" <ernie.kelley@state.vt.us>



## Green Mountain Masher Calendar of Events

Date	Event	Information
4/6/2008	Sap Run/Club Brew, Becky's Farm, Milton	Emailed to club by Brian Werneke, bwerneke@gmail.com
4/7/2008	Hoops & Hops/Masher Challenge at Dan Hament's	Dan and Laura Hament 434-5098
4/18/2008	Green Mountain Homebrew Competition (GMHC) Entry Deadline	Lew Greitzer, 658-2621, lewis@together.net http://www.mashers.org
4/19/2008	GMHC Entry Log In & Sorting at Rich Frog	Lew Greitzer, 658-2621, lewis@together.net
5/3/2008	Green Mountain Homebrew Comp. - Knights of Columbus, Berard Dr. So. Burlington	Lew Greitzer, 658-2621, lewis@together.net http://www.mashers.org
5/5/2008	May Mtg at Bob Genter's, Jericho	Bob Genter (h) 899-5160 (email) genterb@together.net
6/1/2008	GMM June Mtg, BeerBQ, and picnic - Grillables and pot luck dishes made with beer. Last meeting until Fall (September?).	Andy & Terry Hunt's in Greensboro - 899-1817

**Please contact Tim at 244-1683 or [t\\_cropley@yahoo.com](mailto:t_cropley@yahoo.com) to add items to the Masher Calendar**

*(Taps at the Table Continued from page 1)*  
you can only down a quarter beer," complained 31-year-old Jennie Olshaske, nudging in her spouse's direction. Now, she said, she can pour as much - or as little - cold beer as she wants.

Libby came up with the idea for the table tender system while hanging out at a bar in South America that had personal taps.

When he returned to Georgia, the attorneys he hired to research state law found no fatal flaw that would kill the idea. Soon, he was pitching it to the state's Revenue Department as a way for restaurants to better monitor alcohol

consumption.

They signed off on the plan, and he sold the first system to STATS - a three-story bar a stone's throw from the Georgia Dome - at a cost of \$50,000 for about 30 table taps. He's now looking to expand, and has approval from the states of North Carolina, South Carolina and California.

At a table full of 20-something Michigan fans, there was a mix of fascination and head-shaking regret over the table taps. Why didn't they come up with the idea first?

"We were back home at Ann Arbor, and a friend came up with an idea to have a

table taps. We all shot him down," groaned John DeLancey. "It's hard to believe it's legal."

At 25, DeLancey is a few years removed from the college keg parties - and it showed when he tentatively pulled the spout at his table. Golden beer came out in a rush, then fizz, then boos from his friends at the table.

Shaking off the foam, he smiled.

"My technique," he said, "is not what it once was."



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