



The Barleycorn Press

Monthly Newsletter Published by the Green Mountain Mashers of Vermont

May 2008

Volume 19 Issue 5



Judging Homemade..... Wine? By Anne Whyte

Manchester, April 18-20.

I thought I would share with you what I did last weekend. Last Friday my posse and I went outside the world of homebrewed ales & lagers over to the dark side....red vinifera blends, Carmeneres, Sangioveses and ice wines. It was the largest homemade wine competition in North America, sponsored by Winemaker magazine. Winemaker is the companion publication to Brew Your Own, with offices in Manchester Vt. Their subscriber base is fairly equally split between winemakers and beer brewers.

This is the third year I've judged at this event. Each year has attracted exponentially more entries. This year there were 4300 entries. Winemakers send in wines made from scratch: grapes, berries, fruits and other interesting things. Many entries are made from kit wines, like we sell at our store. Judges are not told whether an entry is a kit or not (just like extract vs. all-grain).

Meads are a separate category, broken down into traditional, fruit meads, and other.

Wine judges have their own certification program. They take classes and then need to acquire experience points to become certified. Most did not seem very familiar with meads, which is why I believe I was recruited. As limited as my own mead judging experience is, as a beer judge I at least was familiar with them and have judged them before.

The pace is fast and furious. We judged Friday afternoon 'til dinner, Saturday morning from 9:30 til lunch, then started again at 1:00. We started judging meads, three judges, about 50-60 meads, at 4:00 pm. We finished up after 7:00. That was a long day.

Scoresheets are on a 20 point scale. Points are awarded for color/clarity, bouquet/nose, flavor, aftertaste, and overall impression. Terry Hunt and Ruth Miller were given a brief lesson

on how to steward, and I must say, performed admirably. I would also trust them with a blood red Zinfandel on a white linen tablecloth.

Sunday morning we wrapped it up with a few red wine blends, some fruit wines and couple of ice wine flights.

Comparing the two judging experiences make some stark difference apparent:

1. Wine judges spit. You must spit. The first year I tried to keep track of how many wines I was judging. It was a lot. And I was stone cold sober the entire time. In fact, a beer at dinner never tasted better. But you can score/fully appreciate a wine without swallowing.

2. Beer flights are much slower. With only 6-10 beers to score per flight, and maybe only two flights in a day, you have sooooo much more time to score your beers. Brewers are getting back

(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 4/16/08:

**Nancy Boldt, Jerry Gormley, Andy Ferko, Ruth Miller, Darell Whitaker, Tim Copley, Andi McMahon, Jerry McMahon, 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, Maarten Van Rykelvorsel
John Gallagher, Mike Harris**

In This Issue!

Judging Homemade Wine	Pages 1&3
Next Meeting Info	Page 2
April Mtg Notes	Page 2
Staff Box	Page 2
Masher Calendar	Page 3
Mashers Owing Dues	Page 3
Growing Hops	Page 4
Climate Change Treatens Beer	Page 5

Next Meeting at Dave Clark's in Huntington Monday May 5th

The next meeting of the Green Mountain Mashers will take place on Monday, May 5th at the home of Dave Clark.

The plan for the evening is to review how awesomely the Green Mountain Homebrew Competition went.

There may be other things discussed such as what's going on for the June Mtg which can be a camp out but certainly a picnic at Andy and Terry Hunt's camp in Greensboro.

- 1) GMHC wrap-up.
- 2) Future of the Newsletter
- 3) Other Business.

Directions:

He lives at 320 Huntington Woods in Huntington and his phone # is 434-2060

1. Get to the traffic light in Richmond and get on Bridge St (goes to the Round Church). Go 0.6 mi
2. Turn RIGHT onto HUNTINGTON RD (at Round Church) and go 4.0 mi
3. HUNTINGTON RD becomes MAIN RD. Go 2.4 mi
4. Turn SLIGHT LEFT onto EAST ST. Go 0.6 mi
5. Turn LEFT onto HUNTINGTON WDS (Portions unpaved). Go 0.3 mi
6. End at 320 Huntington Woods Huntington, VT. It's on the right as you're getting into the cul de sac.



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:

Tim Cropley
11 High St., Waterbury, VT 05676
(802) 244-1683 (hm)
t_cropley@yahoo.com

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

Advertising space is available to non-profit and for-profit organizations wishing to offer beer related items or services to the readers of this publication. The editors reserve the right to accept or reject any advertiser. For advertising rates, availability and deadlines please contact the editor.

No rights reserved. Any part of this publication may be reproduced, stored in a retrieval system, or transmitted by any means, electronic, mechanical, photocopying, recording or otherwise. No prior permission, written or otherwise, is needed from anyone.

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

<http://www.mashers.org>

Officers not listed above:
President - Todd Metcalf Ph # (802) 598-5057
"Todd Metcalf" <toddmetcalf@gmail.com>
Secretary - Ernie Kelley Ph # (802) 434-3674
"Kelley, Ernie" <epopmaf@gmavt.net> OR
"Kelley, Ernie" <ernie.kelley@state.vt.us>



April Meeting Notes by Ernie Kelley

Competition: Still need lunch coordinator. Shopping list will be provided, so really just need a person to shop and bring the food to K of C.

Lew and Anne volunteered. Judges still needed. Contact John Gallagher. ASAP!

Former source of award ribbons is now out of business, but Lew has found a new source. New judges who have not received their test scores can still judge. Points will be awarded retroactively. Volunteers needed on 4/19 to unpack entries at Rich Frog - 9 a.m.

Hops: VT Homebrew Supply has a big stock of hop rhizomes. Now's the time to plant. Hops for homebrewers will continue to scarce for the next few years.

Masher Challenge: 7 maibocks entered. 1st place - Monk, 2nd place - Andy Hunt, 3rd place - Darell Whitaker. Monk did not name next year's challenge brew.

The night of our May meeting (May 5) is the 75th anniversary of the first case of Bud to roll off AB's production line following the repeal of Prohibition.

That's about all I had for the meeting.

Kansas won, and so did I. EK



Green Mountain Masher Calendar of Events

Date	Event	Information
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 Dave Clark's, Huntington	Dave Clark (h) 434-2060 (email) dbcchb@aol.com
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 to add items to the Masher Calendar

Mashers on the Listserver Who Have Not Yet Paid

Brook Anderson
William Manuel
Dave Buhite
Sean Williams
Craig Pepin
Dave Blumenthal
John Eustis
Destiny Saxon
Jeremy Gilden

Jim Silvia & Melissa Levy
Sean Lawson
Bob & Linda Livingstone
Mark Hitchcox
Mark Patterson
Andy Bessey
murdock68@verizon.net
Nate Buck
Paul Hale

Phil Kaszuba
Ralph Montefusco
Robin Orr
Bob & Mitzi Proctor
Andy Tice
Tom Medve
Bill Morton
Bill Gillen

(Judging Homemade Wine Continued from Pg 1)
(hopefully) much more personalized sheets to look at back home. We are also much more focused on specific attributes with a 50 point score sheet.

All in all, it's an amazing experience. Mentally it's a workout. The intense concentration and sheer numbers of wines you are faced with make the Green Mountain Homebrew Competition seem like a 3k vs. a marathon. And after last weekend, I'm looking forward to our walk in the park.

Cheers.



Some of the 4300 Entries



Ice Wine Flight



The Mead Panel



So You Want to Grow Hops?

by Mike Harris

I'm living proof that anyone can successfully grow hops. I'm a hobby - weekend gardener but I easily started a few hop hills about 15 years ago. You too can grow hops in hassle free fashion. I encourage you to get started. Once you establish your vines, they will resurrect themselves year after year, like zombies from a grade B horror movie.

Pick up a few rhizomes, or find someone who will let you dig up a few. Then plan your planting location and vine support system.

Pick a sunny area with well drained soil if possible. You can run lines up the side of an out-building, or set some poles in the ground with wires running between them. Mature hop plants can reach 15 to 20 feet in height. You can run your poles and lines that high, but that can be tricky to pick your harvest by ladder at the end of the season. Alternatively you can cut down the vines at the end of the season to harvest, al-

though the hop cones may not all be ripe at the same time.

I have an easier solution. I use the inexpensive 6" X 6" X 8' landscape ties. I sink them 2 foot into the ground and end up with six foot vertical poles. After screwing eyebolts to the top of them, I run horizontal wires between the poles. Space your rhizomes at least two feet apart. As the vine shoots appear, take some wire hangers and cut them in about 7 to 8 inch lengths, and bend the wire sections into a "U" shape. Push the upside down "U" into the ground next to the

shoot, leaving the top curve of the "U" exposed above the ground. Tie some twine from the exposed wire bends up to your horizontal wires that are strung between the top of your poles.

As the vine grows, wind it a bit around the twine, and it will "train" itself to grow up the twine, reaching the wire. You can then "train" the vine to turn and grow horizontally along the wire. Using my system the hops only get 6 feet off the ground and are readily accessible for picking when harvest time comes.

The vines require little care. The main maintenance item is to select and allow a few main shoots to grow up and to cut back the other shoots. This becomes more important in future years as the hop rhizomes and underground shoots become established and send up lots of shoots. You can

weed a little, & put a little fertilizer and water by the vines. The vines grow quickly. My hops have resisted any pests or diseases. I may get Japanese beetles at the end of the season, but they just gnaw some of the leaves, not the hop cones. At the end of the season, if I remember and have time, I cut back the vines, and cover the hop hills with some mulch.

At harvest the hop cones are still green, but have a crinkly springiness to them. I've heard it described as a popcorn or papery consistency and that's about right. You will see the yellow dust of the lupulin in the cones. Typically not all of the cones will be ripe for harvest at the same time. You can do some pickings scattered over a few weeks, or do a single harvest, recognizing that some cones will start to brown & dry out and will need to be dis-

carded, while others will not yet be ready to pick.

True to my "easy is, easy does" hop growing theme, I have a simple hop drying method. I lay the fresh picked hops on screens in my basement, near a dehumidifier. After 36 hours or more, they are well dried and ready to be bagged in zip lock bags for the freezer. You want to make sure they are dried before freezing to avoid formation of ice crystals and "freezer burn" in the frozen hops. You can smooch, squeeze and compact a LOT of hops into a small zip lock bag. Label each bag with the type of hops, harvest date, and weight. Properly dried, homegrown hops will keep in a freezer 'til next year's harvest is ready.

I planted two small Tettnanger and one Mt Hood hop hill. De-

(Hops? Continued on page 5)

(Hops? Continued from page 4)

spite my lazy and laissez faire methods, I usually get 25 to 35 ounces of dried hops in my final yield. Although I do not know the exact alpha acid reading on my harvest, I can estimate it from published ranges.

Give it a go. You'll be glad you did.



References:

1. D. Beach, *Homegrown Hops* (1988)
2. <http://www.freshops.com/garden.html>
3. <http://www.byo.com/feature/116.html>

Monk Enjoying a Quality Brew at Shaun Hill's Brewdown Last Summer



Report: Climate Change Will Threaten Beer Production By Caroline McCarthy, CNET news.com

We all know already that climate change will affect everything from food prices to cute baby polar bears.

But now it's really hitting home, folks. A report from a researcher at the National Institute of Water and Atmospheric Research in New Zealand suggests that rising temperatures may threaten beer.

An Associated Press report details the findings from climate scientist Jim Salinger,

who presented his research at the Institute of Brewing and Distilling's annual convention in Wellington, New Zealand. The grim results? Climate change may affect the production of malting barley, an ingredient crucial to the tasty beers we all know and love.

If we aren't careful, the regions in Australia and New Zealand in which malting barley can grow could experience some tragic shrinkage. Salinger's study didn't extend beyond those two countries, but he did warn

that "similar effects could be expected" across the globe.

"It will mean either there will be pubs without beer or the cost of beer will go up," the Associated Press article quoted Salinger as saying.

One word:

Nooooooooooooo!



©2008 CNET Networks, Inc. All rights reserved. CNET, CNET.com and the CNET logo are registered trademarks of CNET Networks, Inc. Used by permission.

Moo Brew? Cows To Power Craft Brewery

Announcement Coincides With Earth Day

POSTED: 9:41 am PDT April 22, 2008

UPDATED: 10:02 am PDT April 22, 2008

BRIDGEWATER, Vt. -- Vermont-based Long Trail Brewing Co. plans to sign a contract to become the largest commercial customer of Central Vermont Public Service's "Cow Power" program.

The announcement on Tuesday was timed for Earth Day.

CVPS works with farmers to install special equipment that uses methane gas that's given off by manure to generate electricity.

Customers can pay a 4-cent-per-kilowatt-hour premium for the so-called Cow Power, which helps farmers pay for the equipment.

The craft beer company said enrolling in Cow Power is part of its Eco Brew program that includes the use of heat recovery, bio-diesel, recycling, water conservation and giving eight tons of mash -- the spent grain that is a byproduct of the brewing process -- to local farms daily to feed their cows.

*Distributed by Internet Broadcasting Systems, Inc.
The Associated Press contributed to this report. All rights reserved. This material may not be published, broadcast, rewritten or redistributed*



**Barleycorn Press
Green Mountain Mashers
c/o Tim Cropley
11 High St.
Waterbury, Vermont 05676
U.S.A.**

Place Stamp Here
Post Office will
not deliver
without sufficient
postage