



# The Barleycorn Press

Monthly Newsletter Published by the Green Mountain Mashers of Vermont



February, 2000

Volume 11 Issue 1

## A Masher at the Great American Beer Festival: by Anne Whyte

**A**s you all know, I am seriously dedicated to brewing and all the necessary research that goes into the process. Therefore you will understand how seriously I dedicated myself to the research opportunity that presented itself at the Great American Beer Festival.

The fun started on the plane to Denver. I settled myself and the 2-foot long grinder I brought onto the plane. Slowly the plane filled with men. Lots of men. Men in flannel. Turns out I was on the hunter special for the start of elk season out West. My seatmate was sort of surprised when he asked why I was going to Denver. "To drink beer," I said. "That's it?" He seemed

surprised. Just as honorable as bagging Bambis I think.

Denver is a city, much like any. The festival starts at 5:30 so there is plenty of time to explore the Rockies during the day. A great way to build up a thirst is to hike for 5-6 hours in Rocky Mountain National Park. It's beautiful, totally different from Vermont, and by the time you get to the Hall you're ready to suck on a Zima. However, that will not be necessary.

The first session I went to was almost the last session I went to. At the door I was asked for ID and I proudly presented my Operator's License. No picture. The lady looked at it, looked at me, and shook her head. "What kind of operator?" I just traveled 2000 miles

and I'm getting carded. I told her I was flattered but come on.... "What day is your birthday?" Lucky, I knew the answer to that one. Yikes, I finally made it in.

My plan was to have a Sierra Nevada pale ale for my first beer. I couldn't find them but I found Anchor, good enough. Let the research begin!

In brief, here are some highlights:

- ◆ You can try to plan your session, but plans were made to be trashed. Just like you will be in a few hours. Use the program to highlight the brews you absolutely must have, but go with the flow and taste anything that strikes your

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### Another Proud Moment To Be An American By Tom Medve

**D**uring my trip to England last June, I took the opportunity to visit a few (or a lot) of breweries. One of the breweries was "The York Brewery" where I spent some time discussing beer with the bartender. Most of the beer at the bar is cask conditioned and they use either Aluminum or Plastic kegs. To clear the sediment, they are laid on their sides for 24 hours before tapping and isinglass is added during kegging to aid in the separation. I was shown two types of spiles (a small wooden peg inserted in the keg's air

hole). When the keg is connected to the tap, a wood (open grain) spile with the grain running the length of the spile is pushed into the hole. This way, the air is drawn through the spile and is somewhat filtered when the beer is pulled from the keg. At night, a different spile (closed grain) with grain running crossways is used to prevent any air from passing through the hole. I also learned here that a "Smooth" is made the same way as a regular bitter, but it is drawn with a nitrogen tap, thus making it feel smoother in the mouth.

They produce about 40 barrels per weekend and get their grain from Thomas Fawcett & Sons in Castleford. The grain is crushed nearby and they use leaf hops. They produce 9 bitters ranging from 3.7% to 5.0% ABV.

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## Next Meeting February 7th at Anne and Matt Whyte's in Essex

**T**he next meeting of the Green Mountain Mashers will take place on Monday, February 7th at the home of Anne and Matt Whyte. Note that our hostess's birthday will have recently passed, and that everyone should bring her a Belgian Birthday Beverage. The business meeting will commence promptly at 7:30 P.M. Their address is 10 School St. in Essex Jct. Need directions? Call VT Homebrew Supply at 655-2070. The following items are on the agenda for the business portion of the meeting:

- 1 Discuss a plan for a validation brew for the club experiment. Dave Gannon will lead the discussion. We are planning to shoot for

- a brew date on a Saturday in March at Rich Evan's house. This will potentially be Saturday 4 March and could serve as the March meeting.
- 2 Discuss this year's Masher Challenge: Belgian Pale Ale. The tasting will be at the April Meeting at Paul Hale's house. To check out the style guidelines for this style see: <http://www.beertown.org/AHA/scstyles.htm>. As in years past, this will also be Hoops & Hops for this year.
- 3 Discuss options for Trub Trek 2000 (see Page 4).
- 4 Plan as many monthly Masher meetings (say that 10 times fast) as we can in advance.

See you all there. 🙌

## 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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Montpelier, VT 05602  
(802)229-0179 (hm)  
timc@dec.anr.state.vt.us (wk)  
cropley\_tim@hotmail.com (hm)

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 \$10.00 yearly (US funds).

## And Now a Few Words From Our Prez by Jerry Gormley

**A**lthough the Masher party did not exhibit the two tell-tale signs of an extremely successful bash (1. The police did not come, 2. No one lost their underwear), everyone in attendance seemed to have a good time. Thanks to the group who got it all together: Dave Clark for his efforts in locating the site, Anne Whyte and Darell Whitaker for their efforts on food and accoutrements, Greg Dinkel for loaning us his Ping Pong table, Tom Ayres for arranging the band, and Tom Walter for volunteering his services with the band. For those of you who missed it, Right Idea rocks, and you should attempt to catch them down at the Pub & Brewery. There was quite an assortment of terrific food. The

caribou strips stick out in my mind, and have been sticking to my ribs. There was also a heaping helping of food catered by Junior's. Everyone's contributions were appreciated, and promptly scarfed up. Bob Genter showed us all what dance lessons will do for you by being a babe magnet all night on the dance floor (Bob: If those glow-in the dark numbered adhesive footprints that were left stuck to the floor at the Knights of Columbus are yours, give me a call. I peeled them up so we wouldn't lose our security deposit.). Cliff Timpson donated a keg of "Cup Full 'O Lobotomy" Wee Heavy. Kinda sneaks up on ya. Anne Whyte also provided a keg of Ale that was wonderful, and defied categorizing. The nametags were a big hit, although I still don't think that tall guy with the mustache was Isaac Newton. The 10th Anniversary Masher Glasses were handed out, and we all spent the night drinking out of each others beer. The band invited all of the ladies present to perform a rendition of Aretha Franklin's "Chain  
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Note: The yearly dues of \$15 should be paid by the end of January. Please mail your check or money order made out to the "Green Mountain Mashers" to Treasurer Lewis Greitzer at the following address:

**Lewis Greitzer**  
33 Harbor View Road #1201  
South Burlington, Vermont 05403  
(802)658-2621  
lewis@trilogy-assoc.com

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"Gallagher, John" <john@richfrog.com>


The Green Mountain Masher Web Page is located at: <http://home.nycap.rr.com/burke/masher/> 🙌

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One of the beers they produced in the spring '99, it was to remind you of the spring with budding flowers and croaking frogs and it was called Bud Bitter. It seems that the UK regional director (Peter Jackson) of Budweiser in the UK said "We have a duty to our customers to make sure that when they order a "Bud", they are given our beer." Budweiser then sued the York Brewery and the name of the beer was changed to Bug Bitter. Even though there was only to be 20 barrels made in the spring, they were still producing in June, so maybe they are getting some mileage out of this. No one seemed to hold this fight against this American, but it was a bit embarrassing. The above was taken from a 3/18/99 local newspaper article.

I like the names that the Brits come up with for their brews. This brewery had:

Stonewall Bitter 3.7% ABV

- 100 3.9% ABV
- Brideshead Bitter 4.0% ABV
- Swing Low 4.1% ABV
- Yorkshire Terrier 4.2% ABV
- Last Drop Bitter 4.5% ABV
- Bug Bitter 4.6% ABV
- Cracker 4.8% ABV
- Centurion's Ghost Ale 5.0% ABV 

## The Boston Homebrew Competition is Coming By Tim Holland

**C**OMPETITION SUMMARY - The Boston Wort Processors are proud to present the 6th Annual Boston Homebrew Competition to be held February 19, 2000 @ the Northeast Brewing Company in Boston, MA. It is also the 2nd of 5 competitions for

the New England Homebrewer of the Year (NEHBOTY) as well as the north-east region Qualifying Event for the Masters Championship of Brewing III. This is a BJCP sanctioned event and all BJCP beer styles will be judged including ciders and meads. See <http://www.mv.com/ipusers/slack/bjcp/style-index.html> for the latest BJCP style guidelines and descriptions.

The competition organizers promise a professionally run competition with feedback for all entries. Brewers will receive comments on their entries via official BJCP scoresheets filled out by judges recognized by the BJCP. Awards will be given to first, second and third place entries in each category as well as Best of Show awards.

Official rules, drop off points, contacts, directions, ship-to and other misc information are contained in the entry packet enclosed. If for any reason you

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## Electronic Homebrew? The Mashers (and New England Homebrewers) Take the SuperHighway Into the Information Age

By Tim Cropley

**T**he Green Mountain Masher Web Page has undergone a bit of a transformation over the last month or so. As always there's been pictures from various Masher events available on the site, however, thanks to Web Master Masher Steve Featherstonhaugh it is so much more now.

The web page was recently updated to include many [Barleycorn Press](#) back issues. At present almost all of the 1997, 1998, and 1999 issues have been posted. I am continuing to work with

Steve to provide as many back issues as we can. In fact, Anne Whyte has informed me that she has every issue of [Barleycorn Press](#) (don't you throw anything away Anne?..... thankfully not) so we'll be looking forward to getting copies of whatever ones I don't have from her to Steve.

You'll still find MANY pictures thanx to digital photographer extraordinaire Darell Whitaker but you'll also find the latest Masher news (if any), some beer and homebrew related links, and much more as time goes by.


The Green Mountain Masher Home Page is located at: <http://home.nycap.rr.com/burke/masher/>

Further proof of this move into the information age is that, if you have email, you are hopefully reading this newsletter on your computer rather than reading it on paper that some forest gave its life to make. Not only does this conserve resources but we are also saving \$0.33 per mailed newsletter. That's about \$14 per newsletter which equates

to about one masher's membership dues per newsletter.

Also as many of you probably know by now, the New England Home-Brewer of the Year (NEHBOTY) competition series has its own home page. This, along with the work done to electronically distribute information about how to enter these competitions, will prove to very useful in disseminating information about the NEHBOTY competitions.

Check out the NEHBOTY web site at: <http://mail.symuli.com/NEHBOTY/> (which includes links to those competitions with their own web pages). This will lead you all over the place.

NEHBOTY Coordinator, Von Bair, and the NEHBOTY Web Site and List Administrator, Harry Clayton, should be commended (as should any others involved)  for their work on these projects.

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cannot read/open this file please let me know and I will send you an alternate format or the data can be pulled from our website <http://www.wort.org/BHC/bhc.html>

We need judging and steward support for this event! If you can assist in this area please contact Ken Jucks @781-276-7985 or [jucks@cfa.harvard.edu](mailto:jucks@cfa.harvard.edu) Deadline for judge registration is Wednesday, February 9, 2000! Again, all data is also available on our website or can be obtained by contacting me directly.

ENTER EARLY AND ENTER OFTEN!! THANKS FROM THE BOSTON WORT PROCESSORS AND HAPPY BREWING!! 🍷

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of Fools." Hopefully, they weren't referring to all the guys left out on the dance floor. I think with a few sequined evening gowns, and some cho-

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- ◆ fancy.
- ◆ Check the nametags on the people pouring. It's either a volunteer or quite possibly the brewer. If it's not too crowded you can tell the brewer how much you love their beer and then have a great conversation.
- ◆ **Don't drop your glass.** You will set off a wave-like roar through the Hall and you can't get another.
- ◆ Have a home base. Mine was the Three Needs & the Schwarzbier (ribbon winner).
- ◆ While the ribbons are being announced you can visit their tables and taste all the winners. Maybe not all, but you can try.

Other fun things I did:

- ◆ I got a pass to the brewers hospitality area. Food, hops, and grain dealers and this little wooden cask on a table. "What's that?" "A special beer from Sam Adams brewed

reography, you ladies could take that act on the road. All in all, it was a good time and a good way to unload some of that pesky bank account. I hope you all enjoyed yourselves as much as I did... --Jer 🍷

## To All You Great Mashers!

**T**hanks for inviting us to your party! It's not often we get to play for a great crowd while drinking great beer and eating great food. And even though we didn't get to hear John Gallagher sing "Tears in my Beer" we did get to hear Anne Whyte sing vocals on "Chain, Chain, Chain." Wayne Newton can go to hell. Who needs him? See you at the pub!

Your friends in "Right Idea." 🍷

for the millennium." Oh really. "Help yourself" she said. Oh really? So what I got was a big glass of what Sam is selling for \$200/bottle. It's a really strong, barleywine style beer. Not anything like the triple bock, more like beer.

- ◆ My vote for an unexpected good time was the Anheuser-Busch exhibit. The chemists/brewers had three different tables. At one, the chem/brewer had experimented with mash temperatures. The first one I tasted mashed high, and guess what, it was crisp & clean and very well fermented out to a person who mostly drinks homebrew. When I said this the chem/brewer was shocked. This was the "malty" one! They were progressively thinner as the mash temp dropped. What he confessed to me was his surprise at how, since everything else was kept equal, that one brew was hoppier than the others were. "Really," I said, "you

## Trub Trek 2000 – Go South! OR Go West! By Anne Whyte and Ruth Miller

**H**ere are some ideas for this year's Trub Trek.

Leave Burlington @ 8 am, travel 1.5 hours to:

- 1 Seven Barrel Brewery, W. Lebanon NH and/or
- 2 Jasper Murdoch's in Norwich 325 Main St., 802/649-1143
- 3 Flying Goose Brewery, New London NH for lunch. Jct. of Routes 11 & 14, 603/526-6899
- 4 Elm City Brewing, Rte 10S, Keene NH
- 5 Colony Mill Marketplace, West

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control everything...what about the barometric pressure?" "Everything," he repeated. "Okay," says I, "what kind of mood were you in? Hard to measure that..." He thought I was nuts, oh well. The other table had a dry hop demonstration. Big bowls of hops and the dry-hopped versions of a "lite" (surprise!) beer. And finally a table with isolated chemical components, nutty, fruity, phenols, etc., to sniff and then you had to guess what you were smelling. More fun than it sounds.

- ◆ I got to meet Charlie Papazian. He's not as big as I thought he'd be. I had some of his homebrew and I asked him when he was going to update his book. He agreed that the world of ingredients has changed a lot since he wrote it.
- ◆ I got to go to the brewers party on the last night at the Marriott hosted by a brewer (something Bell) and there were at least 5 different

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# Green Mountain Masher Calendar of Events

Date	Event	Information
2/7/00	Green Mountain Masher February Meeting at Anne and Matt Whyte's (Style of the Month – Porter)	Contact Jerry Gormley (hm) (802)860-5087 (email) jgormley@xraylitho.com OR Anne and Matt Whyte (hm)(802) (email)
2/19/00	Boston Homebrew Competition (Regional 1st round MCAB) Sponsor: Boston Wort Processors Entry deadline: Saturday, February 12th	Contact Tim Holland (wk-preferred)(781) 442-2022 (508) 835-2686 (hm) (email) tim.holland@east.sun.com Judge/steward deadline Wednesday, February 9, 2000 Judge/steward Contact Ken Jucks (ph)781-276-7985 (email) jucks@cfa.harvard.edu
5/6/00	Green Mountain Homebrew Competition Sponsor: Green Mountain Mashers-Burlington, VT	Contact Dan Marshall (hm)(802) 862-7667 or judge/steward contact John Gallagher (hm) (802)482-2847 (email) john@richfrog.com
9/30/00	Northern New England Regional Homebrew Competition Sponsor: Maine Ale & Lager Tasters	Contact: Thomas J. O'Connor, III, M.D. Rockport, ME (207) 236-3527 toconnor@nehealth.org
12/2/00	New England Fall Regional Homemade Beer Competition Sponsor: Valley Fermenters	Contact: Jim Wallace 413-625-2494 jwallace@crocker.com

Please contact Tim Croyley at (802) 229-0179 or by email at [croyley\\_tim@hotmail.com](mailto:croyley_tim@hotmail.com) if you have any beer events that you think the membership would like to know about. It is our hope that we will also list other regional competitions as they are announced. We also hope to list AHA sponsored Club Only competitions in an effort to remind people to consider bringing beers that fit the competition style to club meetings so that the membership can pick one for entering.

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- ST., Keene NH 603/355-3335
- 6 McNeill's Brewery, Brattleboro 90 Eliot Street 802/254-2553
- 7 Windham Brewery, Brattleboro, optional <http://www.brattleboro.com/latchis/brewery>
- 6. People's Pint, Greenfield MA, food stop? Open @ 4, 24 Federal St. 3 minutes from I-91 & Rte. 2, 413/773-0333
- 7. Maple Leaf Brewery, Wilmington VT, 3 North Main St., Wilmington 802/464-9900
- 8. Head for home

Other possibilities:

- Tunbridge Quality Ales, Royalton (new brewery last fall)
- Kross Brewing, Morrisville, 802/888-6909
- The Black River Brewpub, 207 Main

*St. Plymouth (Ludlow?) 802/228-3100*  
<http://www.vermonter.net/~vacation/brbc.htm> ***This brewery is apparently temporarily closed***

The Salt Ash Inn & Brewpub, Plymouth, VT (see Ruth Miller's review in The Barleycorn Press, October 1998 Vol. 9., Issue 10.). <http://www.vermonter.net/~vacation/brewpub.htm>

**Trub Trek 2000  
Go West!**

Otter Creek, say hey, pick up a keg !  
*Or not, I filled up this page fast, might be better to just make tracks for Lake Placid.*

Davidson Bros., Restaurant & Brewery, Peter Austin system, 12 ales, exit 19 Northway, 184 Glen St., Rt. 9, Glens Falls, NY 518/743-9026 <http://www.davbro.com>

[davbro.com](http://www.davbro.com)


**Lake Placid Area:** (pick one for lunch)

1. The Lake Placid Pub & Brewery @ PJ O'Neills, 6 on tap 14 Mirror Lake Dr., 518/523-3813
2. Great Adirondack Brewing Co., Main St. Lake Placid 518/523-1629 <http://www.adirondackbrewing.com>
3. FX Matt's, Saranac need phone # (tom ayres should know). We could go on the bobsled run at Lake Placid
4. The Adirondack Pub & Brewery, Lake George, exit 21 Northway
5. Cooper's Cave Ale Co., Glens Falls
6. The Original Saratoga Springs Brewpub, exit 13 Northway

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stouts on tap. The theme was roman circus. Picture brewers in togas, carrying BIG punchbowl size glasses of imperial stout, & smoking cigars. I danced next to Charlie P. and Carol Stoudt. Great band, some craziness, good dancing. This was a **good** party.


- ◆ Western brewers don't skimp on hops. ;-)
- ◆ I went to a bar where the Grateful Deaf homebrew club was hanging out. Imagine a totally silent, totally animated crowd in a smoky pub. It was impossible to figure out what they were talking about but fun to try.
- ◆ I meet Dave Sutula, author of AHA's Mild Ale. He is very convincing on his theory that you don't need to raise temperatures to mash out.
- ◆ If you ever get the chance to do some research in Denver, go for it. 

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Capital District:

1. Middle Ages Brewing, 120 Wilkinson ST. Syracuse 315/476-4250 Tours on Saturdays
2. Clark's Ale House, 122 W. Jefferson St., Syracuse 315/479-9859 English pub
3. Troy Pub & Brewery, 417-9 River St. Troy, 518/273-BEER <http://www.troypub.com>
4. Relyea Brewing Co., Teall Ave, Syracuse "Towpath Craft Beers" 222 Teall Ave., Syracuse 315/428-9794 <http://www.relyeabrewing.com>
5. The Blue Tusk, where? 68 taps
6. The Party Source, Syracuse, Erie Blvd., lots of Belgians, Middle Ages, Cooperstown, Pinckus on tap.

**More ideas on Go West!**  
(some of these were listed earlier)

Start in Lake Placid:  
Lake Placid Pub  
The Great Adirondack Brewing Co.  
Glens Falls:  
The Adirondack Pub & Brewery, exit 21 Lake George  
Davidson Bros. Brewing, exit 19 Glens Falls  
Saratoga:  
The Original Saratoga Springs Brewpub  
Ten Springs Brewing co.  
Albany:  
Troy Pub & Brewery  
Malt River Brewing Co. Latham  
Van Dyck Restaurant & Brewery, Schenectady  
CH Evans Brewing Co at the Albany Pump Station  
The Big House  
Mahar's, great beer bar, CAMRA ales on tap. 



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