



The Barleycorn Press

Monthly Newsletter Published by the Green Mountain Mashers of Vermont



December, 2000

Volume 12 Issue 1

New Brewpub in N.H. A Visit to Moat Mountain Brewery by Ruth Miller

On my way to Portland for the Maine Brewer's Fest, I decided to take Rte. 302 so I could stop in at the new Moat Mtn. Brewery, located in No. Conway, NH (OK, and stop at the LL Bean Outlet too - no sales tax is always appealing!). No great deals there this trip, but Moat Mtn. sure did not disappoint. It's located on Rte. 16 at the north end of No. Conway Village. Your patience in getting through the usual destination-shopper traffic will be rewarded by a visit for a beer, some food, or both in a lovely old colonial building that reminded me of a stage coach stop of older times.

Owner Steve Johnson debuted Moat Mtn. July 4th weekend, and seems to be making both locals and visitors very

pleased. I was seated on that last of sunny November Fridays on the glassed-in porch for a late lunch and a tasting of their liquid wares. Three beers of their own were offered: Cathedral Ledge Lager, a German-style at 6%; their Stout, an English Dry style also at 6%; and they were currently cleaned out of the Hefeweizen that took "Best of Show" at the Strawberry Banke Brewer's Fest in Portsmouth two weekends previous. I was assured another batch was in the making. There were several N.E. guest micros available as well.

I was advised their BBQ was excellent and they smoked everything on premises, so I ordered surf & turf of a whole smoked trout and 1/2 rack of

pork ribs. Both were excellent, and went well with the stout I ordered. The coleslaw was especially tasty, made with a variety of crunchy veggies, not just the usual cabbage/carrot mix. The garlic mashed potatoes were great, but I was too full to do them justice. The menu also contained pizza, salads, and other typical pub fare. I was told they do a Sunday brunch, and Thursday is "Sushi Night." Brewer theme dinners are also being considered by chef Dan Reynard, formerly of the Foxwoods Casino & Resort. As I sat enjoying my lunch, the server noticed I was leafing through a copy of Yankee Brew News, and asked if I was on my way to Portland for the Brewer's Fest. When I said yes, she insisted I meet Moat Mtn.'s brewer, and I was soon

introduced to Will Gilson, who invited me downstairs for a tour of the brewery after I finished.

Will has come to Moat Mtn. via a stint at Salt Lake Brewing's Squatter's Pub out in Utah, and more recently from Snake River Brewing in Jackson Hole, WY. I get the feeling this guy lives to ski, therefore his latest gig should work out well (provided global warming doesn't kick in too fast here in N.E.). Will led me downstairs into the bowels of the old building, and we popped out in a well-lit basement room where he brews with a 7 bbl DME system that was purchased at auction when Plymouth Bay Brewery went under. The system has found new life as Will coaxes his marvelous beers from them. He gave me a taste of the batch of Hefe that was about to be carbonated - it was as opaque as milk and richly yeasty

true to style - a real treat. He uses White Labs yeast for each style (i.e. no "house yeast") which lends each a very distinctive profile. Next in the works is a Brown Ale, he told me.

All the folks at Moat Mtn. were very friendly and happy to discuss beer with a brew fan. Will was extremely cordial and seemed genuinely pleased to "talk shop" for a bit. If you're headed over to the White Mtns. for some outdoor recreation (I guess that would be shopping for some of you!) or just find yourself in the area, stop in for some great food and excellent beers at the Moat Mtn. Brewery. I know I'll be back when I come over for my annual back-country ski assault on Wildcat - maybe I'll be famished enough to handle the BBQ beef ribs a friend warned me about that are "as big as your freakin' head!!" I'll need

something big to wash those suckers down!

Visit Moat Mtn.'s web page at <http://moatmountain.com> The phone there is: 603-356-6381. 

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NEXT MEETING At the Residence of Robin Orr on January 8th

The next Green Mountain Masher meeting will take place on Monday, January 8th at the home of Robin Orr at 400 North Street -- near the corner of North and North Willard Streets in Burlington -- (NOT North Avenue!). To get there:

From I89 take Exit 14W and stay straight on Route 2 West (Williston Road, which becomes Main Street as you crest the hill and pass UVM). At the 5th light turn Right onto South Willard Street (also marked as Route 7 North). Stay straight through 2 regular traffic lights (street becomes North Willard here) and one blinking red light. At the next light turn Right onto



Please
Contribute
to YOUR
Newsletter!

North Street. 3rd house on the left -- white with green trim, on the corner of a dead-end street called Dans Court. DO NOT PARK ON DANS COURT -- it's a private street and you will be towed. Anywhere on North or North Willard is fine.

For directions from anywhere else -- call 863-4640.

The following items are on the agenda for the business portion of the meeting:

1. Special Topic
2. Old Business
3. Socializing



'NEW' GRAINS SPARK FEARS FOR BEERS

February 20, 2000
The Calgary Herald
Gina Teel , Calgary Herald
contributed by Ernie Kelley

A poll taken by the Canadian Wheat Board shows, according to this story, that maltsters are willing to accept genetically modified cereal grains if it means squeezing more beer out of a bushel of barley. While the CWB isn't revealing the identities of the maltsters, Alberta brewers say they are happy to keep using traditional methods, fearful of angry consumer reaction.

Larry Kerwin, brewing manager at Calgary's Big Rock Brewery. was quoted as saying, "I sure wouldn't want to be the brewer on the leading edge of this. This is something we don't even want to deal with because it goes against the grain of traditional brewing."

The 1999 survey polled 25 maltsters
(Continued on page 3)

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:

Tim Cropley
235 East Main St., Richmond, VT 05477
(802)434-7293 (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 \$10.00 yearly (US funds).

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@together.net

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

<http://home.nycap.rr.com/burke/masher/>

Officers not listed above:
President - Jerry Gormley, Ph # (802) 658-4038
"Gormley, Jerry <jgormley@xraylitho.com>
Secretary - Ernie Kelley Ph # (802) 434-3674
"Kelley, Ernie" <epopmafs@together.net> OR
"Kelley, Ernie" <erniek@dec.anr.state.vt.us>



(Continued from page 2)

and millers, all CWB customers, to see if they would be willing to purchase genetically modified cereal grains. Gord Flaten, CWB director of market development, was cited as saying that maltsters expressed the most interest in genetically modified barley that produced higher levels of usable sugars. Maltsters rely on a forced germination process to convert barley purchased from the CWB into the malted barley used in brewing. The process converts starches inside the barley kernel into sugars. Sugar levels are important because they feed the yeast in the fermentation process. The higher the level of usable sugars, the more beer a brewer can squeeze from the barley.

The story says there are no varieties of genetically-modified barley right now. But as with all genetically modified foods, the actual DNA sequence of the barley is altered through splicing in genes from outside sources to enhance different qualities, such as disease resistance and pest resistance, or in this

case, enhanced sugar production.

Flaten expects genetically modified varieties of barley to be available within four years. The poll also indicated maltsters are concerned consumers would protest against the use of genetically modified barley, hops and corn.

Failing an abrupt about-face in consumer attitude, Flaten was cited as predicting that brewers intent on using genetically modified grains will have to come up with imaginative advertising campaigns, adding, "Most breweries use a marketing strategy that often advertises the natural ingredients of their products, such as using crystal pure water from clear mountain streams. The image of purity is very important." Indeed, purity is the backbone of the Peak Brewing Company in Canmore. Brewmaster Stefan Buhl follows the Bavarian Purity Law of 1516 in his brewing. The oldest food law in the world calls for beer to be brewed from water, malt (malted barley), hops and yeast. Buhl

was quoted as saying, "We make a naturally brewed beer. Using genetically altered barley doesn't work because it's not natural any more." Buhl says he will never consider using genetically modified barley. The quality of the naturally malted barley available "is very, very good as it is." Buhl figures the larger brewing companies are professing interest in modified barley. "If you are using five million metric tons of a barley a year, and you can save money by using altered barley that gives you more yield, then it makes a lot of sense," he said.

Maureen Cameron, manager of public relations at Molson Canada, was cited assaying Molson is probably looking at the issue, adding, "But as with all GMO's, we're not going to use any of them until and unless we are assured they are safe, quality products." Cameron adds Molson will ultimately follow the recommendations of the Brewers Association of Canada, which represents 27 breweries.

**Member Dues of \$15 are due by the end of January.
Please pay either Lew at the January meeting or mail to him at:**

Lewis Greitzer
33 Harbor View Road #1201
South Burlington, Vermont 05403

Margo Dewar, the association's vice president of economic policy and programs, was cited as saying approval to use genetically modified grains in the brewing process will be a long time coming, adding, "None of our members are the least bit interested in it. Genetically modified barley would have to demonstrate to brewers, and to the consumer, that it is acceptable and that there is a benefit to doing it. So far that has not happened."



Announcement:

**Anyone interested in purchasing a used/
reconditioned Real Ale dispenser (hand pull like
the one we saw at Magic Hat during the last
meeting), please contact Tim Cropley at 434-7293
or at t_cropley@yahoo.com**

The cost will likely be approx. \$100 each

0 to 70 (Degrees) in Eight Hours - Beer Travels With Ruth

Your traveling brewpub consultant was at it again over Christmas holiday - always trying to find a way to turn an otherwise dull circumstance into a new discovery to share with the Mashers. My latest exploits involved having to fly out of Albany airport in order to save \$300 on a round trip to Tucson. A hassle to be sure driving down & back, but the lure of a couple conveniently-located pubs down there made it more interesting.

Having a 6am flight out on the 20th necessitated an overnight by the airport. Lucky for me the Big House Grill was only 2 miles away, as it was snowing very hard. The "Grill" in Latham is the sister-brewpub of the

"The Big House" brewery in downtown Albany. The Grill is unfortunately located on a mall-congested strip on Wolf Rd., next to a Denny's. It maintains a 3.5 bbl system, whereas its downtown sibling has a 20 bbl system. I was told that the downtown location was more of a nightclub affair with live music and less emphasis on food, whereas the Grill is the opposite. Their two brewers spend time at both locations, but each location has beers in common as well as seasonals particular to each. The Grill has been in operation for 2 years now, and was formerly an upscale, locally-owned restaurant. The pleasant interior masked its proximity to Mall-ville.

The overall "theme" here seems to be based on the "gangster era" (not "gangsta", mind you!). The menu items have gangster-pun names, and the beers do too. Not to worry - it's not one of those TGI Friday-syndicated formulaic joints. I ordered dinner off the menu, a scallop and pasta entree at \$14.95, and a house salad, as well as a

sampler of 6 brews. The menu is not really pub-fare; more like nouveau American with no entrees over \$16. They have 6 regular beer offerings on tap all the time, but a whopping 7 seasonals. A selection (you choose) of six 5-oz. samples arrived in attractive long-neck glasses for \$6.75. Here are my comments on each beer I tried:

- Legs Diamond Pale Ale: hands-down best of the bunch. An American style, with a masterful balance of hops & malt. Citrusy & fresh, without the puckering astringency.
- Chocolate Cherry Stout: a seasonal, and surprisingly good (I was skeptical at first). Very subtle cherry hints, with chocolate more pronounced. Black as ink.
- Prohibition Porter: English style, served on nitro. A lovely deep brown/garnet hue. Nice & roasty.
- Bad Boy Brown: another seasonal; basically a snooze. Lightly hopped and nutty, but

pretty low-key.

- Bonnie & Clyde IPA: very bitter, but profoundly perfumey with Cascade. High gravity American style. Amazingly smooth for all the hops in there!
- Vice Weizen: banana esters way out of control - reminded me of a brand of bubble gum we bought as kids - and my taste has certainly matured over time! Cloviness there, but decidedly overruled. Almost no visible yeast for a weiss. Couldn't even finish.

Overall, the Pale Ales win here. I skipped the obligatory fruit & blonde offerings. And the stout won me over with its subtlety. They have no Website, but the phone there is 518-458-7300. Short on atmosphere, but long on convenience for micro-lovers en route to the malls, or a flight to

somewhere else.

And Upon My Return...

Coming home was a bit less relaxed. After the shock sank in of leaving behind 10 days of sunny 70's in Tucson to being delayed in below-zero Chicago for 2 hours; waiting for the de-icing trucks to spray green syrupy goo all over the wings of ours and about a hundred other outbound flights - well, I wasn't in a great mood. I guess it beats dropping out of the sky like an ice-covered rock, but the news of the impending "Blizzard Blitz" (Weather Channel-watching in the airport can be really exciting, depending on your trajectory) in the Northeast and landing 2 hrs. late made me want to hit the road for home. But, it was the proverbial calm before the storm; I hadn't eaten since 8am & needed a beer; and I had a dry, clear evening to do the 150-mile drive home before things got nasty. So, with Old Man Winter breathing down my neck and Jack Frost nipping at my butt, I drove the 3 miles from the

airport over to Malt River Brewing for the much-ballyhooed "Firkin Fridays" they are famous for.

A very good thing. OK, I was a little
(Continued on page 5)

Are you or someone you know interested in becoming the head brewer at a central Maine microbrewery? Oak Pond Brewing in Skowhegan Maine is looking for a new brewer/part owner. Interested brewers should contact Bob Lawton at:

**Work: 1-800-548-6733 x4471
Home: (207) 839-4410
Brewery: (207) 474-5952**

put off that it was located in yet another mall (Latham Circle), but my trepidation melted the minute I walked in the door. A lovely, wood paneled interior bar, spacious high ceilings, a fire roaring in the dining room fireplace, and an extensive beer list & food menu with lots of cheerful locals. Their 50,000-lb. capacity silo sits out front as a welcoming beacon (it certainly helped get me over my mall-phobia). Immediately, my race to get home got reprioritized.

Every Friday this brewhouse rotates 2 of its regular beers on cask - that night it was their stout and their red session ale. I ordered a sampler of six 5-ouncers that included both of these for \$5.75. Unable to give up Southwest cuisine cold-turkey, I ordered an entree of salmon fillet baked in a creamy mango-chipotle sauce and a salad. I asked the waiter if the owner or brewer was around, and he promptly brought over a gentleman who introduced himself as "Lumpy." Bob Lumpkins describes himself as somewhere

between a Malt River groupie and unofficial assistant to head brewer Charlie Noll. He is also the proud owner of mug #13 in the mug club there, which made me want to call him "Lucky Lumpy" (but I restrained myself). Lumpy walked me through all the beers I tried, and kindly called over owner Marc Weiss, who was nice enough to sit for a bit on a busy Friday night & chat about the place.

When I told Marc I was from Burlington, he mentioned he was an alumni of the Mountain Valley School in Waitsfield (a private h.s. for young ski racers-in-training) and had just been up to visit friends and to indulge in some of our fine local pubs. He hired brewer Charlie Noll straight out of brewer's school in Oregon 2 years ago, and has never regretted it. He related in a doleful tone that they had to dump an entire 15bbl batch of their local fave English Brown Ale after a massive power outage that day, and he was not in the highest of spirits (somebody bill the electric company!). They brew in a

BBI system imported from Bavaria that is completely visible behind glass from the dining area, and Charlie has a particular fondness for traditional English styles.

The beers offered currently are:

- Razz - a standard wheat flavored with raspberries (didn't sample) at 4.5%.
- Barleywine - brewed in August, so quite young. Tasted lighter (obviously) without the sherry notes at 8.5%. Sneaks up on you! Will be keeping some on hand for next Christmas, they say.
- Blond - 4.5%, but didn't sample.
- Maple Porter - yummy and one of Lumpy's faves at 7%. Compared it to the full-bodied TommyKnocker Maple Brown from Phoenix I'd had in Tucson - M.R.'s was much tastier.
- Anarchy Ale - an IPA at a whopping 6.5%! Definitely

the "hop-head" house brew. Very smooth & tasty.

- Imperial Stout - 7.5% but didn't sample - long drive ahead, remember?
- Red Ale - their house session ale at 5%. Had it from the cask - excellent.
- Olde Albany Pale Ale - English style; (forgot to note gravity). Also excellent.
- Stout - had a choice of nitro or cask - I had the cask at 5.5%. Close to a cream stout, though Lumpy claims no lactose is used (they also make an Oatmeal stout - not on that week). Really smooth & delicious.

Some of their rotating seasonals include a Winter Warmer with vanilla/cinnamon; a Mai Bok; a Doppelbock; an Oktoberfest and Pumpkin Ale for the fall; and an authentic Czech Pils that both Marc & Lumpy got all smiley about - apparently it was a real winner and went fast between May & July.

Next up is a Special Bitter using all English imported malts.

This place gets kudos for convenience, ambiance, quality of food, and the guts to serve cask ale with care on a regular basis to appreciative customers. They were on our list of stops for the Trub Trek last spring, and I'm glad that circumstances allowed me to finally investigate a place that I would probably never get to otherwise. They have tours and growlers-to-go. So, if for some reason you find yourself in the Albany area, take time out to visit. Their Website is currently being upgraded, but look for them in the future at: <http://maltriver.com>. They're just off Exit 6 of I87 in Latham and the phone is: 518-786-MALT.



Member Survey Data is Out (see below) contributed by Jim Silvia

Atached are the member survey findings. In most cases, you will see a "counter" and the answer. The "counter" is the number of people that answered the same way for the answer to the right. In certain other cases, where the user was allowed to enter text, counting doesn't make sense, so, I am just displaying the record number and their answer.

If you want to see the questions to read along with the answers the URL is:

<http://web.bitbybit.net/masher>

Thanks, Jim

counter	sex
2	U
5	F
27	M

counter	age

1	26
1	27
1	29
1	32
1	34
1	35
1	39
1	40
1	46
1	47
1	49
1	50
1	52
1	53
2	
2	33
2	41
2	42
2	44
2	45
2	48
3	30
3	43

counter	years_brewing
1	
1	1
1	12
1	13
1	16
1	18
1	24
1	3+
1	7

2	15
2	4
3	10
3	11
3	3
3	8
3	9
6	5

counter	been_a_member
1	
3	I am an original Masher!
5	Less than one year
6	2-4 years
7	4-6 years
12	More than 6 years

counter	gallons_brewed_ytd
1	
1	???
1	10 (ouch!
1	195
1	20-30
1	50
1	60 or so
1	85
1	none
2	0
2	15
2	20
2	25
2	40
2	5

3	10
3	30
3	45
4	60

counter	last_time_brewed
1	
1	Last Week
1	Within last 3 months
1	Within last year
1	Yesterday
3	Within last 2 years
4	This week
7	Within last 6 months
15	Within last month

counter	brew_beer
1	0
33	1

counter	brew_cider
13	0
21	1

counter	brew_mead
12	1
22	0

counter	brew_wine
8	1

26	0
----	---

counter	brew_amount
1	
2	T
14	J
17	N

counter	why_not
2	Not enough motivation
2	Other, Please State
12	Not enough time
18	

counter	brew_with
1	N
3	S
10	F
20	A

counter	beer_i_make
1	
2	from pre-hopped kits
3	Partial mash
9	From un hopped malt extract, specialy grains
19	All grain

counter	quality_brew
1	

1	better than I expect it will be
3	inconsistant, I never know what I'll get
9	not as good as I want it to be
20	consistently as good as I want it to be

counter	where_brew
1	
2	at a fiends house
31	at home

counter	brew_mostly
1	
7	All grain only
7	Extract beers and never all grain
7	Mostly extract and an occasional all-grain
12	Mostly all grain and an occasional extract brew

counter	brew_using_own
11	
23	1

counter	brew_using_book
14	
20	1

counter	brew_using_internet
5	1

(Continued on page 7)

(Continued from page 6)

29
counter brew_using_store

14 1
20

counter supplies

1
4 locally most of the time, other stores or
online less often
29 at a local homebrew supplier

counter supplies_other

34

counter brew_because

2
3 I like to save money
4 I like to copy world class brews
8 I like to brew beers that aren't available
commercially
17 Other

counter brew_because_other

1 Creative expression, like cooking
1 Fun
1 Fun!
1 I enjoy being creative
1 I enjoy it!

1 I enjoy the challenge and the product
1 I like a variety of good beers
1 I like good beer
1 I like to save money and it a freakin' blast
1 I love being unique!
1 I love to make stuff
1 I really like to turn a sack of grain into beer!
1 It is fun, and I'm a gadget geek
1 it's fun
1 Just a hobby
1 My beer tastes good
1 Save money and the challenge of making
the best beer I can
17

counter how_big

3
11 more than 50
20 25-50

counter club_meets

1 not often enough
2
31 just enough

counter members_houses

1
33 Y

counter have_hosted

2

10 Y
22 N

counter why_no_host

3 family objects
8 other
11
12 not enough room in my house

counter grows_to_big

3 other
7 at a VFW kind of place
11 a brewpub
13

counter meeting_night

3 not very convenient, change to:
4
4 should vary, some Mondays, some
weekends. Saturday or Sunday:
8 should vary, some Mondays, some
weekdays. Which other Day:
15 good, don't change it

counter meeting_night_other

2 Monday
2 Wednesday
3 Tuesday
4 Thursday
23

counter social

1
1 5
3 4
8 3
10 2
11 1

counter social_agenda

1
1 1
4 3
8 4
20 5

counter focus_agenda

1
1 1
3 2
5 5
12 3
12 4

counter speakers_scheduled

1
1 1
8 3
10 5
14 4

counter specific_beer

1
5 2
8 3
9 5
11 4

counter focused_tastings

1
1 1
2 2
3 3
11 5
16 4

counter club_brewing

2
4 1
4 5
5 2
7 3
12 4

counter judge_sessions

2
2 1
4 3
11 4
15 5

counter dues

3
5 too little
26 just enough

counter trub_trek

2
32 Y

counter trek_when

1 summer
3
5 fall
10 winter
15 spring

counter trek_should_be

3
3 O
28 A

counter trek_how_much

2
16 \$25.00-35.00
16 \$36.00-49.00

counter trek_too_expensive

1 Y
16
17 N

(Continued on page 8)

(Continued from page 7)

counter trek_dislike_intinerary

1 Y
14 N
19

counter trek_bad_day

4 N
14
16 Y

counter trek_been_there

1 Y
14 N
19

psurvey trek_other

25 I go on treks to hang out with the mashers. In my opinion, if you've seen one brewery, you've seen them all. It's the people you are with that make it fun. When the trek dropped down to a group of people where we were renting a van, not a bus, I bailed.
37 other higher priorities for scarce "personal time" vis a vis spouse & other family, etc commitments
40 I was ready!
47 Saturday's are impossible for me. Otherwise I'd love to come.

48 #28 - Early Spring (April - after skiing but before the weather gets really nice)
#29 - Either all day or Over night is fine.

#31 - I was going to go on that trek.
57 I have several hobbies, all of which require time. It is a time issue for me to get away.

counter trek_to_long

6 Y
11 N
17

counter barleycorn_want_tech_articles

8
26 Y

counter barleycorn_stories_what_people_brew

7
27 Y

counter barleycorn_articles_styles

9
25 Y

counter barleycorn_travel_stories

12
22 Y

counter barleycorn_summer_vacation

8 Y
26

counter barleycorn_tasting_notes

12
22 Y

counter barleycorn_competition_dates

17
17 Y

counter barleycorn_questions_answers

12
22 Y

psurvey barleycorn_other

3 Historical articles on the original mashers.
25 More Candid photos! Tim Cropley is a demi-god. The editor of the newsletter should not pay dues because that job is the biggest pain-in-the-ass of them all.
48 Obviously, more equals a better newsletter.
56 All of the above would provide enough content to keep the newsletter interesting.

counter barleycorn_contributed

15
19 Y

counter barleycorn_busy

5 Y
29

counter barleycorn_bad_writer

3 Y
31

counter barleycorn_no_good_ideas

9 Y
25

psurvey barleycorn_why_no_other

26 No. I have no good excuse. I'm ashamed.
37 Its tough to develop good story ideas.
56 I would write more but time and a feeling of "gee, what if people think this is dumb" are fairly inhibiting.
63 haven't been brewing much, lately.

psurvey barleycorn_delivery

1 E
3 E
4 E
25 E

26 E
27 E
28 I
29 E
30 E
35 E
37 E
38 E
40 E
42 E
45 E
47 E
48 E
51 E
52 E
53 E
55 E
56 E
57 E
58 E
59 I
60 E
61 E
62 E
63 E
64 E
65 I
66 E
67 E

counter president_office

2 a three year term
7
10 a single year

15 a two year term

counter paydues_president

2
15 N
17 Y

counter paydues_officer

2
11 Y
21 N

counter paydues_barleycorn_press

2
13 N
19 Y

counter comp_entered

1
10 Y
23 N

counter comp_entered_past

2
16 N
16 Y

counter comp_judge

(Continued on page 9)

(Continued from page 8)

1
10 Y
23 N

counter comp_participate

1
9 N
24 Y

counter comp_sponsor

1
33 Y

counter comp_too_busy

9 Y
25

counter comp_not_good_enough

11 Y
23

counter comp_no_specific_beer_style

4 Y
30

counter comp_not_important

4 Y
30

psurvey comp_other

1 Don't want to miss my beer.
3 I forgot!
25 My battle cry: "Oh well, there go the style points!"
38 Didn't have anything to enter this year
40 I live in albany, But I'm willing to do all the above.
48 I will enter competitions if I ever feel as though I have a beer or cider ready. I used to brew for competitions but have not as of late. I do plan to attempt to get back in the saddle.
66 I brew to have stuff to drink in the house & at parties.

psurvey why_no_host_other

30 I live too far away (2.5 hours)

48 #19 Regarding club size - as many people that want to be in the club/ no specific #. I hosted when I lived in a house and will host again when I have a big enough place.
51 Because the teens in my house sneak alcohol, and I don't want to set a "bad" example for them. Also, my spouse doesn't like to entertain.
52 also not enough parking in area
57 no room to park. cannot use road for parking
58 I enjoyed hosting but will not host when snow is on the ground. Boots, wet shoes, carpeting, etc.

59 No parking available
66 I'm out of town too often.
Offered to once recently, but someone else had just had their offer accepted.

psurvey grows_to_big_other

25 Meetings cannot be held at pubs because you could not get the mashers attention, we could not bring homebrew, and they could not accomodate a formal group of our size. We had difficulty holding the experimental brew tasting at the VPB, and that was small
26 At a sufficiently sized, central to Chittenden County location, which is free or at least cheap, whose owner or affiliate is easy-going and/or flexible, and which can host our meetings without breaking any screwy Vermont licquor laws. Is this possible?
38 Move it around - brewpub, meeting halls, breweries
48 Whatever options are available. If we're too big for a house meeting we may be too big for a brew pub (3 needs couldn't hold us and be open to the public). Magic Hat, how about Burlington Brewing Co.? If we get too big then anything that works.
52 We should keep the group small enough that we can fit into our houses. Seeing brewing rigs + paraphenelia is part of what makes the meetings interesting
56 Only problem is not being able to bring homebrew! It's tough to find a congenial place that doesn't have a liquor license.
63 at beer-related locations, like breweries

or brewpubs.
64 a rented venue that is consistent

counter gallons_brewed_total

1 >250
1 ??
1 ???
1 ~ 505
1 100
1 1000
1 20 or so
1 200
1 210
1 250
1 30
1 300+
1 370
1 40
1 400
1 45
1 5-600?
1 50-60
1 500
1 500+
1 600 - 700
1 600-1000 maybe more
1 70
1 75
1 750
1 80
1 800+
1 a lot
1 countless hundreds
1 many

2
2 120
psurvey comments

35 I was talking to a homebrewer that had come to some meeting, but stopped going. I asked him why, he replied: "I would go and people would drink my beer and tell me what was wrong with it, but they never had any of their beer to drink. After a few me
38 Great group.
40 Personally, I think the Masher's is more about people than events.

45 I used to be very involved in organizing the competition, but haven't been able to since it moved to May. I know that this fits in well with the schedule of other NEHBOTY competitions, but I'd still like to put in one small vote for late fall/early winter
47 Nice survey. Did not, however, list the option "Life" for question # 35: The president should hold office for...
48 Good job on the survey Jim and Anne!
58 There is too much concentration on commercial 'craft' beers and not enough homebrew stuff at the meetings. I often think I'm attending a beer tasting meeting, not a homebrew meeting. I like to taste these exotic beers but they seem to dominate the t

35 work travel
45 All of the above, plus busy constucting new home brewery,
which will hopefully improve the situation.
48 Motivation, living/brewing situation
65 and many good micros



psurvey why_not_



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