



The Barleycorn Press

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A Do-It-Yourself Pub Crawl Getaway

by Ruth Miller

The Annual Masher Trub Trek is an event worth looking forward to, but how about taking off on your own or with a special someone for a weekend mini-getaway - not too far, walking distance to many places, at your own pace, and not a lot of money! I got to do just that after spending a total of 6 nights on 2 separate occasions in the greater Brattleboro, VT area on business. I took the opportunity to investigate several great brewpubs, and the wonderful small hotel there that makes it even more convenient. Although I had several evenings to scope out the offerings, you could do some or all of it in one or two nights - the perfect weekend escape.

First of all, look into a reservation at the historic **Latchis Hotel**, right in the heart of downtown Brattleboro at the corner of Main & Flat Sts. with a commanding view of the CT River. This Art Deco beauty, completely renovated, has original 30's terrazzo floors, cozy breakfast nook & lobby, and nicely-furnished rooms for under \$60, and less if you do the "3 Nights-For-2" deal Sunday through Friday. Parking is free. The outrageously-decorated **Latchis Theater** is right next door for first-run films and periodic live music performances, including some top-notch jazz names. With your stay you'll receive a coupon for \$2 off any item at the new on-premises **Flat Street Brewpub**, operated by Berkshire Brewing Co. and featur-

ing not only at least 10 of their own beers on tap, but also an impressive bunch of guest taps and top-shelf liquor & wine. It's one door down from the hotel lobby, so mighty convenient! The ambience is notably hip, and although presently the food offerings are limited to snacks made behind the bar, the plan is to expand downstairs into what used to be the old Windham Grill & Brewery. The night I went, I ordered a sampler (5 - 4-oz. glasses for \$4.50) and tasted:

- Coffee House Porter: dark & roasty with a luscious mellow coffee flavor
- River Ale: a dark wheat with a strong malty foundation
- Golden Spike Ale: an authentic-tasting Kolsch
- Marzen: terrific Oktoberfest with all-German ingredients
- Lost Sailor IPA: American-style with lots of Goldings

Also on tap that evening were: Steel Rail Extra Pale Ale, Berkshire Traditional English Pale Ale, Drayman's Porter, and Cabin Fever Strong Ale. Most popular guest tap that night - Ommegang's Hennepin Belgian Farmhouse Ale.

Next stop, one block over & two up on Elliott St. is the venerable **McNeill's**. Stop in at Sarkis Lebanese Market just a couple of doors down & purchase one of their delectable gyros, falafel, stuffed grape leaves, or sampler plates to bring with you - food brought in is fine with McNeil's - in fact they serve some of the Sarkis items from

behind the bar, but why not eat it fresh? Or, consider the Brattleboro Coop, a block from the Latchis with it's very upscale deli for organic & vegetarian take-away food, open until 9pm. Nothing much has changed at McNeill's, and locals like it that way. It's all about the beer - period. On my visit, a very quiet Tuesday night the place was sedate, with 3 beer engines (ESB, Dead Horse IPA, and Duck's breath Bitter on) and 12 house beers on draft. I had a half-pint each of the Scotch Ale and the Black Lager - my tab was a tiny \$3! BTW, plastic isn't welcome here - not even debit cards, so come with cash or a local check. That's what local is all about! Also on tap that night were the ubiquitous spiced holiday brew "Wassail", Pullman's Porter, but

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NEXT MEETING

Friday, January 6
Anne and Matt Whyte's

The next meeting of the Green Mountain Mashers will take place on Friday, January 6 at Anne and Matt Whyte's. Arrive around 7:30pm and the meeting will start shortly after that.

- 1) Reannouncement of the new Clone Brew Challenge beer. Tasting is tentatively scheduled for the June Mtg.
- 2) Confirm host of the February mtg.
- 3) Recruit host for the March Mtg.
- 4) Other business/announcements
- 5) New business.

Directions:

From Burlington take route 15 into Essex Jct. The last right before 5 Corners is School St. Take that right and it is on the right, #10. It's the 2nd house and the porch light will be on.

From Williston: Driving into Essex Jct. on Route 2A you will take a left onto Park Terrace, the road between Ming's Chinese Rest. and The Chittenden Bank. As you drive up Park Terrace you are looking at our house at the top of the hill. Park anywhere on the right side of School Street.

If you have any questions, call Vermont Homebrew Supply at 655-2070 or Anne and Matt at home (879-6462). ☺

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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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 Mashers Dues have been raised to \$20 per year to help cover the added costs of being a non-profit corporation. Dues are due by January 2006. Please bring your checkbooks to the one of the next few meetings so that we don't need to keep pestering members to pay their dues after January. Thanx - The Management.

Also, please bring holiday beers and some munchies to share with the rest of the Mashers.

Green Mountain Masher Calendar of Events

Date	Event	Information
1/9/2006	January Mtg at Anne and Matt Whyte's Bring a Holiday Beer	Anne Whyte (h) 879-6462 (w) 655-2070 (email) vtbrew@together.net
2/6/2006	February Mtg - Location TBA Clone Beer Challenge Judging Samuel Smith's Nut Brown Ale	Location TBA
3/6/2006	March Mtg - Location TBA Gadget Night	Location TBA
4/3/2006	April Mtg - Tom Ayers and Anne Barrett - Hoops n Hops & Masher Challenge Judging Irish Red Ale	Tom Ayres and Anne Barrett, Winooski (h) 655-5587 (email) tom.ayres@verizon.net

Please contact Melissa at 482-7400 or melissa@vt.bitxbit.com to add items to the Masher Calendar

Trub Trek

Dan Hament is heading up the next Trub Trek once again. The date at this point is February 4th and we are heading to Montreal. Dan is working on a bus that may hold as many as 56 people. We need folks interested in going to sign up real soon, so we can get an idea of how many want to go at all. Dan promises that it will be a great day with many new brewpubs and of course some of the old favorites, like Cheval Blanc. Ruth has an acquaintance who lives in Quebec and is willing to help plan the trek out.

Free Stuff from Magic Hat

Magic Hat has offered up some free lab equipment for anyone who is interested. Some of the items they are giving away are:

Erlenmeyer (sp) Flasks
 8 – 750 ml
 5 – 500 ml
 1 – 250 ml
 1 – 125 ml
 6 – 800 ml
 5 – 500 ml (screw top)
 30 – 500 ml

Beakers
 12 – 400 ml
 6 – 600 ml
 2 – 800 ml

Plus various sizes of glass pipettes.,
 If you are interested, call Julie at the brewery, 658-2739

Masher Meeting Minutes Submitted for Ernie Kelley by John Gallagher

After conducting an extensive search of the entire brewery, draining nearly every keg in the process in case he was hidden within, we at last determined that club secretary Ernie Kelley was nowhere to be found. Thus the task of keeping the minutes fell to John Gallagher, who picked the wrong time to go to the bathroom.

Outgoing president Bob Genter started the meeting promptly at 7:45. Then again at 8:00. And then finally for real at 8:15. It's extremely difficult to get mashers attention while they are in a brewery.

First up was a look at the upcoming dinner at the Alchemist in Waterbury. Ruth has been busy working with the staff at the Alchemist putting together a 4 or 5 course dinner with specific beer served with each course. Cost will be \$55.00 and well worth it. Please contact Ruth if you are interested in attending.

The club brewing experiment was next up and Jim Silvia reported that he had racked over the beer recently and everything was fermenting merrily along. Turned out to be closer to 15 gallons of beer rather than the projected 20. Still, it should be interesting to taste these beers with the various different yeasts used. 3 Ale, 1 lager.

President Genter then noted that the Club's annual competition would be held on Saturday, May 13. No location was mentioned that I can remember or wrote down, but most likely it will be in the same place as

last year, wherever that was.

The next meeting of the Green Mountain Mashers will be on, and please make special note of this, **FRIDAY Jan, 6th** at the palatial home of Matt and Anne Whyte. The meeting will start at 7:30 and feature Holiday Beers. The reason for the change is because Monday the 9th was the dinner at the Alchemist. Tasting of the Club brewing experiment should hopefully be available for this meeting.

Super Bowl Sunday Luge party at Andy and Mag's. Come over on Saturday and build the trail. Come over on Sunday and watch the Super Bowl and luge to your hearts content. Call Andy and Mag's for more details.

After a brief discussion about Sam Smith's Nut Brown Ale, it was decided to switch the Clone Brew from this to Magic Hat's Blind Faith. A recent note went out from Tim Cropley noting this change and pushing back the time to taste them to the June meeting, giving people enough time to brew this beer.

The March meeting will be a gadget night as well as a talk by Paul Saylor, brewer at American Flatbread Pizza, on how he got the brewery started. This meeting still needs a host.

May meeting will hopefully have a guest speaker. Friday, June 2nd. will be the June meeting at Rich and Linda's in Underhill and feature the Clone Beer tasting as well as a beer based bar-b-que and pot luck. Maybe if we are lucky, Rich will blow something up!

There is talk of a summer camp out. Stay tuned.

Finally, the last piece of business, electing a new Club President. Firstly, thank you Bob Genter for leading our club for the past two years and keeping us on track as well as keeping your lofty position scandal-free. We had a set of standards that club presidents we gauged by and you exceeded them all, thus raising the bar for future club presidents. At least in theory, as the next club president will be Tim Cropley. It is our hope that Tim will restore a certain sense of debauchery and shame to the position. We are also looking forward to a juicy scandal or two.

Seriously folks. Tim is an excellent choice to be club president. Tim has carried the task of putting out the newsletter for several years now and has really made it an great monthly read. In many ways Tim is the heart and soul of the club. It's great to have Tim at the helm and we thank him very much for all of his contributions.



(Cont. from *DIY Pub Crawl Getaway* - Page 1)
 unfortunately the Oatmeal Stout had just kicked.

OK, the walking part of this beer tour is over. Now it's time to get in the car & drive! (Maybe save this for Night 2, or hit one of these enroute.) On my way to Brattleboro I paid a visit to the nearby burg of Keene, NH. Easy to get to - take the I-91 Putney exit to the new roundabout, and then Rte. 9 east about 14 miles. **Elm City Brewing** is housed in a historic old brick mill building called the Colony Mill Marketplace at 222 West St., now an upscale shopping mall, a la the Champlain Mill in Winooski in its heyday. This very spacious pub and restaurant offer a list of 10 ever-changing beers, and an impressive guest-tap *du jour* of Unibroue's Fin du Monde for \$5.50/pint. The menu is extensive, with a variety of price ranges, everything from classic pub fare to snazzy dinner specials, but nothing over \$18. I ordered the "Brewmaster's Dinner" - grilled knockwurst & Bratwurst, homemade sauerkraut, and two crispy potato pancakes with some good grainy mustard for \$12 - perfect!. I like the "No Crap on Tap" T-shirts.

Once again the sampler was my key to assessing the place - in fact it took two rounds to satisfy my lust for their beers! (Happy Hour is \$2 pints, M-F, 4-6pm - look out!) Samplers are 4 - 4-oz glasses for \$4. Round 1 was:

- Peachy Keene: a lightly peach-infused Kolsch - tastes like the real deal - fabulous!
- Milk Stout: light-body, slightly sweet & smoky with sherry notes - yum
- Tilt-Yer-Kilt Scotch Ale: sole dis-

appointment - way too light on the malt to really qualify for the style

- Altbier: perfectly balanced, nice grainy/biscuity finish

And for Round 2..

- Keene Kolsch: the non-fruit version of their flagship beer - twice as nice
- Pumpkin Ale: finally a beer of this style that's dry & tastes like beer, not pie!
- No-Name IPA: perfect balance of strong grapefruitiness to hops
- Espresso Stout: really smells & tastes like its namesake, but no burnt flavors at all and super smooth mouthfeel. Oats in there?

Want to head south from Brattleboro in search of yet more great beers & food? Hop onto I-91 and get off in Greenfield, MA (only 18 miles) for **The People's Pint**, a downtown fixture and gathering place since 1997. It's a small place, and very local, complete with whole families with small kids; aging hippies, and young multi-pierced hipsters. They specialize in a menu that uses as much locally-grown and organic food as possible, but it's not at all expensive. They open every day at 4pm - I was there at 5:30 on a Sunday evening and the "family shift" at the tables was well underway. As the evening progressed, the clientele evolved. By 6pm, all the seats at the bar were taken. What did my \$4.50 sampler (s) contain this time? Listen up:

- Extra Ordinary: super-light golden ale w/ 90% organic ingredients. Low bitterness, biscuity nose - a low-key session beer.

- Farmer's Daughter: a blend of their Farmer Brown Ale and their home-brewed ginger beer - wow!!
- "Shweat" (Summer Honey Wheat Ale): cloudy, citrusy w/ orange peel & honey. Very light at 3.1% but super-refreshing
- Oatmeal Stout: at 7.5% a very rich roasty beer with hints of coffee
- Provider Pale Ale: British style - low hops, lotsa malt



On cask that night were their ESB, Pied pIPA, and Brakeshoe Porter. Also available is a locally-made hard cider from Colrain, MA. They make several flavors of their own soda, and their English Braggot "Slippery Slope" is still available in 22-oz bottles. It's made with 1/2 local apple cider, 1/4 barley malt, and 1/4 honey, aged in brandy casks for 2 years. I still have my bottle from last year's Trub Trek visit that I've saved for New Year's - that's how special it is! Most of their beers contain over 50% organic grain, and tend toward the British styles. Many organic & vegetarian items are on the menu with nightly specials. Once again - the sign of a proudly-local place - no credit cards. Cash or checks, and the management thanks you!

So next time you seek an easy weekend getaway, consider Brattleboro as your home base and enjoy some beers from our talented brewing neighbors in MA and NH!

Upcoming Beer Dinner at the Alchemist

by Ruth Miller

Please contact Ruth Miller at rem-comm@together.net or (802) 434-5843 to check for availability of remaining seats. See you there!

The 2nd Annual Masher Beer Dinner will once again be held at The Alchemist in Waterbury on Monday, January 9th at 6:30pm. A limit of 20 will again enjoy the fine food and beers, courtesy of John & Jennifer Kimmich and their artful chef. Five courses with beers from appetizer through dessert are priced at \$55/person, tax & tip included, payable at the bar. First dibs to reserve go to Mashers, who can each bring one guest.

A menu will be posted on the listserve after Dec. 29th for everyone's inspection. Vegetarian option is available, at the same price.

The list as of this writing is:

- Ruth Miller & Shaun Hill
- Tim Cropley & Susan
- Jim Silvia & Melissa Levy
- Dan Hament & Guest
- Terry & Andy Hunt
- Bob Genter
- John Leak
- Andy & Mags Ferko
- Dan Marshall & Paul Sayler



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