



The Barleycorn Press

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New Brewpub Open In Montreal by Ruth Miller

A new brewpub has joined the ranks of its kin in Montreal, and it's a good one. An article in the latest issue of Ale Street News alerted us to the emergence of "Le Reservoir," at 9 Duluth St. East, right near the corner of St. Laurent. This brings the total number of Montreal brewpubs, all within walking distance in the East End to six (Brutopia is also excellent, but is located on Crescent more in the downtown area). On a recent exotic food-shopping excursion to the city, Anne, Terry & I decided we must investigate this "new kid on the block."

Le Reservoir has the notable feature, unlike most of the other pubs, of serving innovative, yet inexpensive food to go with their excellent house beers. It

is located in a charming neighborhood dominated by Portuguese restaurants and bakeries, although it maintains its own character. They serve a nice selection of lunch items in the Nouvelle-France tradition, featuring small plates of savory dishes using many local ingredients like cheeses, produce and game. And they open earlier than the typical 4pm of most of the others. A full-on lunch is available between noon and 2:30, and then after 5pm there is a more limited menu. There is a "happy hour" with reduced prices on beer up until 7pm. The decor is hip without being trendy, with small tables, tall windows facing the street for people watching, and an upstairs as well. Apparently there is an outdoor terrace upstairs, though we didn't check it out. Nice exposed brick walls, a huge black-

board listing all the beer & food offerings, and a good selection of brews to try.

Michael Zabitsky is the brewer, and there were 6 or 7 beers on tap when we were there. They included a stout, an IPA, an amber wheat, a scotch ale, and I believe a golden though no one ordered it. It's nice that you can get a smaller serving of a half-pint so you can try a number of offerings, as many of the pubs only serve Imperial pints. Since this was our last stop of the day and we faced abundant rush-hour traffic on the way home, a smaller pour fit the bill. The beer, like almost every other brewpub in town where the brew is their own, was extremely reasonably priced. I forgot to ask if they do samplers, but I bet they do since everyone

else seems to. We didn't order any of the food because we had a late lunch, but the offerings made me want to come back hungry next time.

So, you can do a Montreal Pub Crawl on foot and now visit a grand total of six pubs, have some nice food at Le Reservoir, all within a mile of one another. Since they are all located in the area of St. Denis and St. Laurent, an overnight stay & use of the Metro would make it even more enjoyable (and safer!) at least during the blustery winter months. As for me, when springtime arrives, I'll be headed back up to Le Reservoir to happily stroll in the sunshine and enjoy all the wonderful offerings of the Montreal brewpub community.



Poem Contributed by Darell Whitaker

Found on a brewing website

Filled with mingled cream and
amber
I will drain that glass again.
Such hilarious visions clamber
Through the chambers of my
brain
Quaintest thoughts, queerest fan-
cies
Come to life and fade away;
Who cares how time advances?
I am drinking ale today.

Edgar Allen Poe



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**NEXT MEETING
at the Magic
Hat Brewery
Monday Dec 6th**

The next meeting of the Green Mountain Mashers will take place on Monday, Dec 6th at the Magic Hat Brewery in South Burlington. Arrive around 7:30pm and the meeting will start shortly after that.

Also, club elections will be discussed and anyone who desires a

club office or position of responsibility should be prepared to campaign for the position, or, anyone wanting to avoid being elected to an office or position of responsibility should be sure to attend the meeting. You must be there in person to decline the nomination, or else you may be elected!

If you need directions call Magic Hat at 802-658-2739 or visit their web page:

<http://www.magichat.net/>



**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

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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 \$10 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@together.net

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

<http://www.mashers.org>

Officers not listed above:
President - Bob Genter Ph # (802) 899-5160
"Genter, Bob" <genterb@together.net>
Secretary - Ernie Kelley Ph # (802) 434-3674
"Kelley, Ernie" <epopmfs@together.net> OR
"Kelley, Ernie" <ernie.kelley@anr.state.vt.us>



**And Interbrew Will Fall?
World of Beer Update
for November from
Stephen Beaumont's
World of Beer
contributed by William Manuel**

The November issue of What's Brewing, the newspaper of the U.K. beer consumer group, Campaign for Real Ale (CAMRA), contains a fascinating article by Tim Webb, one I believe to be worthy of both greater exposure and comment.

Webb has been a close observer of the Belgian beer market for almost twenty

years, and while he and I have occasionally butted heads over the present and future of Belgian beer, his observations are always insightful and worthy.

Beginning his tale by offering humorous evidence that the Belgians are no longer in charge of Interbrew -- newly merged with the Brazilian brewer, Am-Bev, Interbrew is now officially known as InBev, which Webb notes is Antwerp slang for being engaged in cunnilingus, a linguistic hiccup he says any true Belgian would have noticed -- Webb quickly launches into a cautionary tale of style over substance. First, he likens the recent actions of Interbrew to that of a racketeer, observing that they shut down their specialty malt pro-

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**Don't forget to bring some snacks & 3
homemade beverages to the meeting.
If you don't have any homemade bevs,
Please bring 3 good/unique
commercial beers.**

Green Mountain Masher Calendar of Events

Date	Event	Information
12/6/04	December Mtg at Magic Hat	Bob Genter (h) 899-5160 (email) genterb@together.net
1/10/05	January Mtg at Anne and Matt Whyte's	Anne Whyte (h) 879-6462 (w) 655-2070 (email) vt-brew@together.net
2/??/05	Club Brew/Feb Mtg at Andy Bessey's?	Anne Whyte (h) 879-6462 (w) 655-2070 (email) vt-brew@together.net
3/7/05	March Mtg at Jerry Gormley & Darlene Olsen's	
4/4/05	Hoops & Hops/Masher Challenge at Tome Ayres and Anne Barrett's	Tom Ayres and Anne Barrett, Winooski (h) 655-5587 (email) tom.ayres@verizon.net
5/??/05	May Mtg at Bob Genter's	Bob Genter (h) 899-5160 (email) genterb@together.net
6/??/05	GMM June Mtg - Friday night BBQ at Monk's house - Grillables and pot luck dishes made with beer. Last meeting until Fall (September?).	Rich Evans (h) 899-3006 (email) monk@together.net

Please contact Tim at 434-7293 or t_cropley@yahoo.com to add items to the Masher Calendar

Here's a picture of the traditional "Munich Breakfast" Anne & Ruth enjoyed in the Frankfurt airport at 10:30am enroute home from Italy. It is steamed weisswurst, sweet mustard, radishes, black bread with butter & chives, & a tall glass of Weissbier.



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ducer rather than offering it for sale, and so deprived Belgium's smaller brewers of their main malt supplier, and then began buying up Belgian beer wholesalers while pressuring those who wouldn't sell, thus effectively taking control of both price and the means of distribution for beer in Belgium. Webb then offers the possible comeuppance, noting that at least one reason sales of beer are falling in Belgium and Europe is that competition at the "easy-to-swallow" end of the flavour spectrum is fierce, and that this is where Interbrew/InBev have placed themselves through a gradual erosion of flavour in all of their brands.

Interbrew/InBev imploding because of a renunciation of its own 'World's Local Brewer' identity? (Once upon a time,

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US Brews and Wort Report
10.27.04
 from the Association of Brewers

Hail to the Homer?

Perhaps the Brits are still angry about that little tussle back in 1776.

In a poll by Radio Times of the U.K., readers picked Homer Simpson to be the next president of the United States. Readers were asked to pick the TV character they thought should be voted in to the White House. Beer-swilling Homer edged Josiah Bartlet, the fictional U.S. president played by Martin Sheen on The West Wing.

Third and fourth place went to two characters whose shows have ended: Dr. Frasier Krane (Kelsey Grammer) and Sgt. Bilko (Phil Silvers)..

About 2,000 readers voted in the poll. Their top 10:

1. Homer Simpson (The Simpsons)
2. Josiah Bartlet (The West Wing)
3. Dr. Frasier Crane (Frasier)
4. Sgt. Bilko (The Phil Silvers Show)
5. Gil Grissom (CSI: Crime Scene Investigation)
6. Jack Bauer (24)
7. Dr. Cliff Huxtable (The Cosby Show)
8. Phoebe Buffay (Friends)
9. Tony Soprano (The Sopranos)
10. Roseanne Conner (Roseanne)

Russian brewer eyes Iraq

Baltica, the Russian brewer jointly owned by Scottish & Newcastle and Carlsberg, plans to add Iraq to its export map next year.

Baltika is the number one brand in Rus-

sia and the second-biggest brand in Europe.

"We think military operations will continue next year," said Dmitry Kistev, Baltika director for exports, adding that Baltika hoped mainly to supply coalition forces with its beer.

"It will be Baltika No 9, our strongest beer with 8 percent alcohol content. We already have orders, maybe deliveries will start even this year."

Baltika said it plans to raise its export volumes to 1.5 million barrels next year, compared with just 344,000 barrels in 2001 when it began shipping abroad.

"There are quite a lot of people who like to taste new brands," he said. The ultimate goal is to export 15 to 18 percent of production, he added.

Russia's biggest beer exporter, which has recently started deliveries to the

U.K. and New Zealand, sells the amber liquid in 35 countries, including the United States. It also plans to enter markets in Brazil, Cuba and India.

On Ebay: One brewery, heavily used

Got an extra \$29,500 burning a hole in your pocket? You could be the proud owner of a 3,000-gallon copper brewkettle. All it takes is timely bid on Ebay.

Mark Mollo, who runs a rigging company in Washington state that specializes in dismantling and moving large items that are hard to tackle, is selling the old copper brewkettle from the now-defunct Olympia Brewery in Tumwater, Wash.

SABMiler closed the brewery in June of 2003. In April of this year All-

American Bottled Water Corp. bought the plant with plans to use the famous Artesian wells for bottled water. All-American has been trying to sell off all of the assets not needed for the water business. That included the old brew-house and all of the tanks in it.

A sealed bid auction for the entirety of the excess property failed to raise the minimum bid. So a local real estate company is now listing the buildings. And Mollo is trying to find a home for the kettle.

"I have a bunch of other tanks and kettles, too," he said. But the copper brewkettle is something special. "It was built right after Prohibition ended. It's beautiful. They had six of these built and this is the last surviving kettle."

Mollo has already auctioned off the 32-foot tasting room bar to a chef in California and has a 15-foot visitors bar now on auction for \$2.900. As of this

morning, there are no bids for either item.



US Brews and Wort Report
11.08.04
 from the Association of Brewers

Soldier pulls beer fund website

A 2nd Brigade soldier is back on line, but his web site no longer solicits beer money for deployed soldiers in Iraq. Now the site is a memorial for fallen soldiers and a resource for families back home.

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Sgt. Dale Rogers launched www.beerforsoldiers.com earlier this year to enable patriotic Americans to buy soldiers beer through online donations.

Now the web site, renamed "From Iraq With Love," is back online in a changed format. The site includes a message, apparently from Rogers, that says it was created for the families of Strike Force soldiers.

"I know you miss your loved ones so much, and they miss you equally as much," the site reads. There also is a brief explanation of the web site's colorful history.

"Beer for Soldiers was a great morale booster and I hate I had to shut it down. I am confident that this site will be an even better morale booster," the site now reads. "Part of being a soldier is following orders, I may not like them or agree with them but I have to comply

with them."

According to Rogers, donations to the Web site's former beer fund were averaging between \$200 and \$600 a month before the unit ordered him to shut it down in October. A Strike Force spokesman said lawyers from the unit rendered a legal opinion that the Web site violated the Joint Ethics Regulation, which prohibits soldiers soliciting gifts, except in limited situations.

Beer for the liver, cholesterol

As if beer wasn't already good for your health, some folks are trying to make it even better.

Researchers from India and Sweden are working on special beers that protect the liver and cut cholesterol, respectively.

A team at the National Botanical Research Institute (NBRI) in India devel-

oped the liver boosting brew as part of a project applying India's traditional herbal cure wisdom to modern pharmacology, says P. Pushpangadan, its director.

There are other products like an herbal lipstick that enhances brain activity, an herbal soft drink and compact herbal nutritional foods, Pushpangadan said.

Having traced the history of beer to 2,000 years ago, Pushpangadan said, "It was not difficult to work out a potion that would taste like normal beer and yet be different from the conventional barley-based beer."

"This beer is an anti-oxidant liver protective and has tremendous cooling properties," he said, while offering a glassful of the fresh brew in the lab next door.

Meanwhile in Sweden, a new start-up has developed an oat-based beer that lowers cholesterol.

The patented process uses oats and a special enzyme technology to increase the beer's beta-glucans -- fibers shown in research to have a beneficial effect on cholesterol levels. The company, Aventure, says it is the first in a range of healthy beers, with further ideas in the pipeline.

"The normal beer brewing procedure takes away the good stuff from cereals," explained project leader Arne Berge. "Oats are widely used in brewing but the healthy fibres are normally destroyed. We had to tailor-make a process to protect these."

Established brewers have already fallen foul of advertising regulators for making reference to the health benefits of their products, despite some evidence to support the message.

Berge acknowledged the marketing issue will be key to the product's success. "We have to be very serious about this

-- we are claiming health benefits in a product that is not normally associated with health. We need to find partners who know their market and who have the guts to support the product."

The first health claim approved by the US Food and Drug Administration concerned the benefit of oat beta-glucans on heart disease risk.

Beer returns to Canterbury Cathedral

After 466 dry years, local beer has returned to Canterbury Cathedral.

Reviving the ancient monastic tradition of making beer available within its precincts, the Kent cathedral is selling a bottled bitter made by local brewer Shepherd Neame according to a 300-year-old Kentish recipe.

Canon Richard Marsh said the monastic

community in Canterbury made beer on site between 1100 and 1538.

He hopes Cathedral Ale "will remind people of the fun and friendship of a visit to the cathedral". Shop manager Chris Needham said: "We wanted a beer that was local as we are very keen to support local businesses.

During the Middle Ages, beer was considered safer than water because the brewing process killed off bacteria.

It was often brewed by monastic communities but this tradition was halted when Henry VIII dissolved the monasteries in the 16th century.



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Interbrew really did maintain the character of the beers it acquired, or at least it did for some of them.) I don't know if I have sufficient faith in the average international beer drinker's desire for flavour in their brew to buy into that sort of optimistic prognostication, but it certainly is an attractive idea.

More attractive still would be for the company to recognize that a watered down Hoegaarden or Leffe Radieuse is no good for business and restore both to their former glories.

This last point is particularly poignant for yours truly, and speaks to the heart of why I join Tim in being so utterly disappointed at the direction in which Interbrew/InBev has pointed itself. One of my great beer epiphanies was when I

first tried Hoegaarden many years ago, back when it was a gloriously fragrant, unapologetically flavourful beer that was at once refreshing and complex. And even as little as five or six years ago, I still found it to be a worthy, if somewhat diminished beer. Today, however, whenever I turn my palate to a glass I find myself saddened by the lack of character it offers, and the same holds true of Leffe Radieuse, Verboten Vrucht and several other Interbrew/In-Bev brands.

At one point, I held out hope that the marketing might of Interbrew would help to bring characterful ales to the masses, especially in North America, convincing many to sample an abbey-style ale or white beer where they would previously have been content with sipping on a Rolling Rock or Corona. And for a time, I do think that

held true. But now those same masses are being told that Stella Artois, a beer that was created in 1926, is representative of the magnificent history of Belgian brewing; that Hoegaarden is still the same flavourful white beer it was when I had my epiphany almost twenty years ago; and that such simplified brews as Leffe Blonde are kissing cousins to the great ales of the Trappist abbeys. And by all indications in North America, at least, the masses are lapping it up, even as truly artisanal and characterful Belgian beers beg for shelf space both at home and abroad.

Our response? Spread the word, folks: the emperor has no clothes.



**Barleycorn Press
Green Mountain Mashers
c/o Tim Cropley
235 East Main St.
Richmond, Vermont 05477
U.S.A.**

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