



The Barleycorn Press

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Spring 2000 Trub Trek Plans Coming Together:

by Ruth Miller (and Anne Whyte)

Calling all Fools! Jump on the bus Saturday April 1st, the day the Green Mtn. Mashers take to the highway to explore yet another geozymurgic merge via the Annual Trub Trek. I've contacted several breweries along the NY I-87 corridor, and they're more than happy to have us visit. Here's the line-up so far with a rough itinerary:

8:00am Leave Burlington. Drive down to the south end of Lake George - about 2hrs. - to start at The Adirondack Pub & Brewery (Adk. P.& B.) (We had to drop the 2 brewpubs in Lake Placid - too far & hard to get to, with not enough time left to get to Albany area on the other end).

Fried Boston Bluefish Sandwich; Caesar Salad w/ either Ale-Basted or Cajun Chicken (or no meat.) All entrees are \$4.25 - 5.95 and fries or onion rings are a buck extra. Other items may be ordered off the menu. We will be seated 6/table with a check per table, so bring cash. Beer-to-go available.

2pm Leave and drive 22 miles south to Saratoga to the Ten Springs Brewing Co. We'll meet with brewmaster Mike Duerr, who will provide a tour and sampling privileges. This large (22,000 sq. ft.) brewery houses a state of the art 100-barrel operation. Ten Springs is the contract brewer for several of the award-winning Mendocino Brews such as Red Tail Ale, Blue Heron Pale Ale, Black Hawk Stout and Eye of the Hawk Select Strong Ale. Their own beers consist of Whiteface Pale Ale, a spicy American style; Saratoga Classic

10:00am Arrive at Adk. P. & B., meet with head brewer John Carr, take a tour & do a sampling in the brewpub. Featured beers: Tongue Mtn. IPA; Inman Pond Blonde; Copperhead Ale; Father Flaherty's Red; London Porter; and Snow Trout Stout. Seasonals: Raspberry Vanilla Wheat (!?) and a Kolsch. \$8 growlers available on-site.

11:00am Leave and drive 20 min. to Cooper's Cave Ale Co., a small family-owned/operated brewery in Glens Falls specializing in traditional English Ales. Our tour hosts will be the owners, Ed & Patty Bethel. Featured brews: a traditional English Mild, Radeau Red Ale, a dark English Mild Ale, an English Pale Ale, and a light dry Irish stout. Sampling will follow, and 1/2 gal. growlers are available on-site. Ed is a Revolu-

Pilsener; and Fat Bear Stout. Plenty of tchotkes and beer-to-go available in bottles & growlers.

3pm Leave and drive 32 miles south to the Albany area, which Trub Trek Co-Conspirator Anne Whyte is putting together for your tasting pleasure...

The Albany part of the trip is still pending. Steven Featherstonhaugh offered to make local calls to Mahar's and the other places on the list since he lives there. We will probably have 1-3 stops with one of them a dinner stop. We plan to leave Albany by 9 and be home by 11:30.

The bus cost will be \$25 for Mashers and \$30 for non-Mashers. All Mashers (See TRUB TREK, Page 2)

tionary War re-enactor & has been known to greet guests dressed in period attire - probably British!

12:30pm Leave and drive just a few blocks over to Davidson Brothers Restaurant & Brewery in downtown Glens Falls, where we'll meet with brewmaster Rick (can't recall last name), tour the brewery and do a sampling; then eat lunch. Featured beers: Icehawk Light Ale; Golden Ale; Brown Ale; Irish Red; ESB; English IPA; English Porter; Oatmeal Stout; Stout and Scotch Ale (obviously not all of these will be on tap at the time of our visit.) Lunch will be around 1:15 and menu choices have been pre-arranged for our group consisting of: Pasta Primavera (for the vegetarians); Ale-Basted Grilled Chicken Sandwich; 5oz. Beef Burger;

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TRUB TREK

that intend to go on the trip should email me at vtbrew@together.net with an RSVP and the number of seats for your party. I'll be gone until March 6 and when I get back I'll start replying to them and nagging for \$. The Mashers have first crack at seats but when I get back I will post signs here and at the Needs and the Pub. 🖐

Next Meeting March 4th at Monk Evans' in Underhill

The next meeting of the Green Mountain Mashers is actually not a meeting at all. The club is hosting a club brew which will serve as the

March meeting. This club brew is intended to be a duplication of the Boiling Time Experiment done this past summer by the club but the fermentation temperatures will be lowered.

The date for the meeting is Saturday, March 4th beginning at 8am at Rich Evan's house. The brew will last for approximately 12-14 hours. The MCs for the event will be Rich Evans, our host, and Dave Gannon. We will need to have people there at various times throughout the day. If you are interested in participating in the brew, please contact Dave or Rich and let them know when you will be able to stop by.

The day will be full of all grain brewing fun (for those of you who have never seen an all grain brew, you will learn much from Rich "the gadget man" Evans) and punctuated by the sound of small explosions reverberating from our otherwise tranquil Green Mountain hills (Rich is also a bit of a pyro).

MONK MEETING CONTINUED

We will reproduce the complete set of four batches, and store them at normal temperatures. The idea is to have them ready for tasting at the competition. We will also measure the color of the batches against a color chart periodically throughout the storage period to see if we can witness the darkening that we believe is taking place.

Should be a blast (literally). Don't miss it.

Go out route 15 (east) to Underhill Flats, after you pass the new fire station, go 4 miles to North Underhill Station Road (it is on the right). Take this road to the end (1 mile) and turn left onto Poker Hill Road. Go a quarter of a mile and my house will be on the right. (Green mailbox, EVANS and 448 in big white letters, long steep uphill driveway). 🖐

Minutes of the February Meeting by Lew Greitzer

Below are the minutes of the meeting of the Green Mountain Mashers held February 7, 2000, at the home of Anne and Matt Whyte.

The turnout at the February meeting was lower than expected due to most of our members being lazy slackers. There was speculation, however, that the only notification for the meeting was the e-version of the newsletter and some members were unable to obtain an adobe acrobat reader to read the newsletter and were denied the information as to the time and place of the next meeting. It was decided that the meeting notifications in the future would be sent as a separate e-mail for (See MINUTES, 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:

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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 \$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:

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

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MINUTES

those who cannot read the newsletter.

Experimental Brew

We will be duplicating the experimental brew at Rich Evans' house on March 4th. We will be lowering the fermentation temperatures this time around. In addition, Dave Gannon created a small batch from the same recipe for verification purposes.

Masher challenge

The masher challenge will take place at the April 3rd meeting. The style for the challenge will be Belgian Pale Ale. Everybody brew your Belgian Pale soon so it will be ready to be tasted and judged at the April meeting. The style guideline for Belgian Pale Ale (excerpted from the 1998 BJCP style

guidelines) is as follows:

These ales generally share the characteristics of English pale ales; however, they are more aromatic in both malt and yeast character. They are golden to copper in color and may be brewed with the addition of candy sugar or other aromatics. Fruity, spicy, and soft, light to medium in body, with some malt aroma. Hop character is usually medium though some examples with high bitterness exist. COMMERCIAL EXAMPLES: CELIS PALE BOCK, DE KONINCK, SPECIALE PALM ALE.

Trub Trek

Ruth and Anne are having lots of fun finding interesting places for us to visit on the Trub Trek. There were two possibilities discussed; a southeastern Vermont trek and a western trek. A vote

was taken and the western route was considered preferable. The Trub Trek is tentatively scheduled for March 18th. Further details will be provided separately.

Future meetings

We need folks to host future meetings. If you have the time, room and inclination please let prez Jerry know so that we can schedule a meeting at your house. Thanks. 🙌

Trek for Beer in Southwest Florida by Melissa Levy

On a recent trip to southwest Florida, Jim and I decided that we would seek out any brewpubs, sample their libations and write an article for the esteemed *Barleycorn Press*. Luckily, the weather and outdoor activities were enough to make up for the meager selection of decent beer. Even finding a decent beer at a liquor store or supermarket proved to be a chore. The best we could find at most stores was Budweiser.

In Key West, we were sure we would find some brewpubs. Upon our arrival, we took a walk down the main drag, Duval Street, searching for beer. At the Hogs Breath Saloon, we found that their own Hogs Breath Beer was actually contract brewed in Pittsburgh and was a microbrewed version of a Bud or

Miller. The Key West Sunset Ale on tap was actually not brewed on Key West but in fact on one of the other Keys. At Irish Kevin's, which we were led to believe was a brewpub, we found that they had abandoned making their own beer years before. Not even Jimmy Buffet's Margaritaville had decent beer; we actually walked out once we realized this. The original Sloppy Joe's, Ernest Hemingway's favorite watering hole, now called Captain Tony's, didn't have decent beer either. We unfortunately had to leave that one too.

Finally, we found a brewpub. It was called Kelly's and was owned by none other than "famous actress Kelly McGillis," known for her part in Top Gun. At Kelly's we tried the Havana Red Ale, which was yummy. I also tried the chocolate porter, which was pretty good, but not a very wise choice before a night of drinking. Altogether a great experience.

(See FLORIDA, Page 5)

Boston Competition Results

The following Mashers (and future Masher?) placed in the Boston Competition held on February 19th.

Dan Marshall:

- 1st place - Muncich Helles (MCAB qualifier)
- 1st place - Fruit Beer, Sour Cherry Flanders Red
- 3rd place - Lambic, etc., for a Gueze

Anne Whyte:

- 1st place - Pre-Pro lager (2nd in Best of Show) (MCAB qualifier)

Matt Grady, not a Masher (yet) lives in Burlington: 2nd place - Octoberfest 🙌





Calling All Mashers and Masher Shutter Bugs

The Mashers are doing the Club Brewing Experiment again on March 4th from 8am until sometime between 8 and 10pm at Rich and Linda Evans' place in Underhill.

This Club Brew is part of the Club Brewing Experiment to evaluate the effects of boiling the wort for different lengths of time. It's a long day so all Mashers that care to swing by are encourage to do so and help out.

For more information about the Club Brew or the Club Brewing Experiment, please contact Rich Evans at 899-3006, or by e-mail at <monk@vnet.ibm.com>.

Green Mountain Masher Calendar of Events

Date	Event	Information
3/4/00	Green Mountain Masher March Meeting/Club Brew Experiment at Monk and Linda Evan'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)
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 Cropley at (802) 229-0179 or by email at cropley_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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FLORIDA

The only other place we found that made their own beer was the Sanibel Brewpub, on beautiful Sanibel Island, famous for its seashell collecting and wildlife refuge. After a day of hiking through the wildlife refuge, seeing lots of “gators” and checking out the beach, we had a thirst for beer. Their Tarpon Ale is a medium bodied copper ale. We indulged in many of these tasty beers. I also tried their scotch ale and Jim tried their strong ale, both tasty but not as drinkable as the Tarpon.

Despite the disappointing search for beer, southwest Florida and Key West are beautiful places to visit. What lessons did we learn? Either bring your

own beer to southwest Florida or be ready to drink a Budweiser or a fruity drink. And look forward to coming home to homebrewed beer. 🍷



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