



# The Barleycorn Press

Monthly Newsletter Published by the Green Mountain Mashers of Vermont



May, 2000

Volume 11 Issue 4

## Mondial De La Bière Edition 2000... A New Site (still in Monteval) With More Space, Pleasure and Animation Contributed by Carol Hall

**L**overs of beer and festivities, get ready for 10 days of celebration at the Mondial de la bière, the first of the new millennium. From Thursday June 8th, to Saturday, June 17th 2000, the Mondial de la bière will hold it's Seventh edition, at Pier Jacques-Cartier in the Old Port of Montréal. On this occasion, over 250 beers, scotches and whiskies from the four corners of the world will be available for sampling. In addition to enjoying a wide variety of beers, many new events await visitors from noon to 11 p.m. on Thursday through Sunday and from 5 p.m. to 10 p.m. on Monday, Tuesday and Wednesday.

Samplers will be able to compare their

knowledge with the King of Beer, Gambrinus, who will attend this very special event. Come aboard Jacques-Cartier's ships to raffine your sampling experience. These all new tours will allow visitors to travel on site and offer different itineraries for the tastebuds... Each tour guides you in a predetermined order to highlight the quality of the beers sampled. Collectors will be happy to share and exchange their treasures. Tango, Merengue, Mambo and Salsa, music lovers will have the chance to take of few steps with professional latin dancers.

Among the classics of the Mondial, the Waiter's Race, in collaboration with the SPCUM, where many bars and

restaurants from the Montréal area compete against the clock. The Mondial Beer Competition 2000, honors the favorite beers of visitors by category. With the Beer Workshops and Culinary Demonstrations, you will discover the delight of beer gastronomy. The Pavilion des Jeux Laniel Automatic and the Scotch and Whisky Pavilion will also be back, as well as the Cheese Terrace which will offer, this year, beer and cheese combos. The many food concessions, on site also offer the pleasure of delightful menus, combined with the appropriate beers. This year our festival will be held in a newly converted decor. The Jacques-Cartier Pier is an ideal location to stage a variety of

shows that will excite and surprise those who venture forth...

Attractive rates Tour the Mondial de la bière and take advantage of different rates which include entrance to all activities and performances.

\$10 Day Pass: 5 taster coupons valid for one day

\$20 Taster's Pass: 10 taster coupons and 1 taster mug, valid for one day

\$30 Festival Pass: 20 taster coupons and 1 taster mug, valid for ten days

Designated drivers and those wishing to participate in the festival without consuming alcohol may choose a pass à la carte for \$8. Please note that rebates are available for groups of 20 and more.

For more information about the Mondial de la Bière please contact Jeannine Marois, Vice-president and Director of Marketing, or Lucie Beaudry, General manager of the event at: (514) 722-9640.  
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Information : Marise Boyer Enjeux Communications Stratégiques (450) 348-3006

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☞

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**NEXT MEETING**  
**Unpacking**  
**Competition Entries**  
**at Rich Frog on Sat.**  
**April 29th.**  
**AND Maybe Another**  
**at Bob Genters on**  
**Monday May 1st.**  
**Confused? Read On**

**T**he next Green Mountain Masher meeting will be the unpacking of the entries for the Green Mountain Homebrew Competition on Saturday April 29th at 9am. As has been the case the past few years, the unpacking will be held at Rich Frog at the Chase Mill in Burlington (across the Winooski River from the

session, the May meeting will be held on Monday May 1st at Bob Genter's home in Underhill. If you need directions, call Bob at (802) 899-5160.

The agenda will pretty much be to discuss the final details of the competition.



Champlain Mill. The Chase Mill is at 1 Mill St. which is the last road on the right before the bridge going to Winooski from Burlington (or the first one on the left after you cross the bridge from Winooski into Burlington). It's important to have as many Mashers present as possible so that unpacking and logging in entries can be done as quickly as possible. Call John Gallagher at home, 482-2847 or at work, 865-9225 for details and directions.

Once unpacking is done, we will know whether or not a prejudging session is needed (prejudging will be done for any style category that has too many entries to judge in a timely manner during the competition on May 6th). If prejudging is necessary it will most likely be done at the home of one of the judges on May 1st. This being the case, the May Masher meeting would then be held directly following the entry unpacking.

If there is no need to have a prejudging

**Minutes of the**  
**April Meeting**  
**by Ernie Kelley**

**T**he annual Hoops & Hops meeting was called to order by club president Jerry Gormley at the Hale Pub & Brewery.

Dan Marshall presented a report on the status of the upcoming Green Mountain Mashers' Homebrew Competition. The deadline for entries is Friday, April 28. Unpacking and labelling of entries will take place at 9:00 a.m. on Saturday April 29 at Rich Frog in Chace Mill, Burlington. All who wish to assist in this task are encouraged to attend.

John Gallagher, who was not in attendance, and who once again was elected club president in absentia, sent along a plea for judges. Contact John

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**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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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@trilogy-assoc.com**

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The address for the Official Web Site of The Green Mountain Mashers is:

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

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to sign-up for judging and stewarding.

Contact Rich Evans if you are willing to assist with food.

A discussion followed of ideas for getting Boston area entries up to Burlington. Tim Cropley indicated that he will be going to Boston on April 14 and is willing to pick-up all that can be gotten to one location.

Lastly, Dan told us that this will be his last year as the Competition Director and the John Gallagher has decided to pass along the reins of organizing the judges. John was then duly appointed Competition Director by unanimous vote of the membership. Way to go John, Mr. President Competition Director!

Seriously though, the doors to both of these wonderful opportunities is wide open for volunteers. Dan and John, and all their predecessors, have done a great job of getting this competition

established and running smoothly. Their successors have but to follow the tried and tested plan of operation and coordinate the yearly logistics. Please contact Dan if you're willing to step up.

Next, Bob Genter gave a report on the status of the club brew, which had recently been racked to secondary. There appears to be a good correlation between length of the boil and clarity. The beer will be kegged soon. The plan is to have it evaluated on the day of the competition by the judges present. There was a discussion of when would be the most appropriate time to have the judges taste and rate the beer - before of after the competition judging. It was decided to "play it by ear" and pick the appropriate time when it presents itself.

Jerry reported that he had been contacted by the organizers of the Vermont Brewer's Festival, and that they will once again be looking for volunteers. Jerry asked if there were

any other things to add to the list of duties that we will not do (e.g.- security). None were offered.

Tom Ayres announced that he would be conducting a pool (now legal - yeah Robin!) On the Michigan State/Florida championship game.

Monk gave a brief report of what people could remember of the Pub Crawl that took place in lieu of the Trub Trek. Nobody could provide specifics, but those who crawled agreed that a good time was had by all. Monk also announced that he has now learned how to do food grade stainless steel welding, so bring on the empty kegs and get your systems together. Lastly, he offered a big round of applause for Anne Whyte and Ruth Miller for the great work they did in getting the Trub Trek organized.

Anne Whyte expressed her disappointment that the Trub Trek had to be cancelled due to a lack of sign-ups, and wondered about the reasons.

Anne will be putting together a questionnaire for people to complete as to why there were so few people who could/would go. The questionnaire will be posted on the club's web site so that people can respond anonymously. In past years the Trub Trek has been a huge success, but recently, interest has dwindled to the point that the last two have been cancelled. The questionnaire will focus on such questions as time of the year that's best for a trek, cost, length, etc., in addition to such basic questions as who we are (as a club) and what we want the GMM to be.


Tim Cropley gave an update on the club newsletter. There is still a severe lack of contributions, and he once again encourage anybody who wishes to submit articles. Tim will also cull through past issues of the newsletter and reprint some of the classic articles from the past.

The "formal" meeting wound-up with a discussion of next month's meeting.

Do we want to meet after the competition or before. It was decided that since May 1, the first Monday in the month, is also the Monday before the competition, it would be a great opportunity to do pre-judging of categories in which we get lots of entries. No location was selected.

Finally, came the Masher Challenge. This year's style was Belgian pale ales, and there were six entries. Congratulations to Mike Harris for his fine rendition. Mike will pick next year's style and announce it at the next meeting. (Editors Note - Actually, Mike has already chosen next year's Masher Challenge Brew. See Page 4 for the details).

The meeting was adjourned just prior to game tip-off, and a fair number of Mashers remained to watch and sample more of Paul's wonderful beers. Many thanks, Paul. A good game, good brew, and a great location made for one fine evening!

Oh yes, the basketball pool was won by yours truly. Thanks to all who participated, I do appreciate it! 

## Vermont Brewer's Fest Dates Announced

**T**he Vermont Brewer's Festival is scheduled to be held at Burlington's Waterfront Park on July 14 and 15, 2000. Please contact Jerry Gormley @ 860-5087 if you are interested in volunteering

The web page address is:

<http://www.tastebeer.together.com> 

## Next Year's Masher Challenge Beer Style is Announced

by Mike Harris (and Tim Cropley)

**I'**ve chosen the style for the 2001 Masher Challenge. It will be ..... BARLEYWINE. (Editors Note - YEAH!!!)

I think it's appropriate as [1] it'll give hop heads a style to their liking after the last few year's styles; [2] as an ale-yeast style it's easy for club members who lack proper lagering set ups to brew and [3] I've never gotten around to brewing the style but have long wanted to & this will motivate me. I

almost went with English brown ale but decided to go the barley wine route.

Next year we should insist that Anne Whyte dig up "the shirt" for the Challenge winner - resuming with NEXT YEAR's winner of course!

### Style Guidelines

#### Barleywine

The richest and strongest of ales. Many feature fruity aromas and flavors and may possess a residual flavor of unfermented sugar. High hopping rates are used to balance the intense maltiness and/or sweetness of these powerful beers. American versions tend to be intensely hoppy and alcoholic, the British versions less so. Pale and dark styles are known, and color may range from rich gold to very dark amber into brown. Flavor is notable for great intensity of maltiness and prominent hop bitterness for balance; well-aged examples may also show oxidative flavors. Full bodied, generally low carbonation.

**OG: 1.080-120**  
**IBU: 50-100**  
**Color: 14-22**

COMMERCIAL EXAMPLES:  
ANCHOR OLD FOGHORN,  
YOUNGS OLD NICK, SIERRA  
NEVADA BIGFOOT, ROGUE OLD  
CRUSTACEAN.



## Quick Update Regarding the Club Brew Experiment

by Bob Genter

**R**ich once again brought over a ton of equipment (actually 4 kegs and attachments) and Dave Gannon came over. The beers are all in kegs. We used larger glasses so that color can be measured. The beers appear to be darker, but the precipitation of the white flock in the 0.5 and 1.0 hr preboils probably contributed a lot to lighter apparent color. Darkness is still correlated with boil time (light to dark, short to long, respectively).



## The Latest Japanese Beer Craze

**T**OKYO (AP) The recent craze for hydrogen beer is at the heart of three way lawsuit between unemployed stockbroker Toshira Otoma, the Tike-Take karaoke bar and the Asaka Beer Corporation. Mr. Otoma is suing the bar and the brewery for selling toxic substances and is claiming damages for grievous bodily harm leading to the loss of his job. The bar is countersuing for defamation and loss of customers.

The Asaka Beer corporation brews "Suiso" brand beer, where the carbon dioxide normally used to add fizz has been replaced by the more environmentally friendly hydrogen gas. A side effect of this has made the beer extremely popular at karaoke sing-along bars and discotheques.

Hydrogen, like helium, is a gas lighter than air. Because hydrogen molecules are lighter than air, sound waves are transmitted more rapidly; individuals whose lungs are filled with the nontoxic gas can speak with an uncharacteristically high voice. Exploiting this quirk of physics, chic urbanites can now sing soprano parts on karaoke sing-along machines after consuming a big gulp of Suiso beer.

The flammable nature of hydrogen has also become another selling point, even though Asaka has not acknowledged that this was a deliberate marketing ploy. It has inspired a new fashion of blowing flames from one's mouth using a cigarette as an ignition source. Many new karaoke videos feature singers shooting blue flames in slow motion, while flame contests take place in pubs everywhere. "Mr. Otoma has no-one to blame but himself. If he had not become drunk and disorderly, none of this would have happened. Our security

*(Continued on page 5)*

# Green Mountain Masher Calendar of Events

Date	Event	Information
4/29/00	Unpacking of Entries for the Green Mountain Homebrew Competition. Rich Frog @ The Chase Mill, Burlington	Contact Dan Marshall (hm)(802) 862-7667 or judge/ steward contact John Gallagher (hm) (802)482-2847 (wk)(802) (email) john@richfrog.com
5/1/00	Tentative May Meeting @ Bob Genter's	Contact Jerry Gormley @ 860-5087 or Bob Genter @ (802) 899-5160 or email him @ genterb@together.net
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
7/14 - 7/15/00	The Vermont Brewer's Festival @ Burlington's Waterfront Park	Check out the VT Brewer's Fest web page for info: <a href="http://www.tastebeer.together.com">http://www.tastebeer.together.com</a>
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) 229-3896 or by email at [cropley\\_tim@hotmail.com](mailto: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.

*(Continued from page 4)*

guards undergo the most careful screening and training before they are allowed to deal with customers" said Mr. Takashi Nomura, Manager of the Tike-Take bar.


"Mr. Otoma drank fifteen bottles of hydrogen beer in order to maximize the size of the flames he could belch during the contest. He catapulted balls of fire across the room that Gojira would be proud of, but this was not enough to win him first prize since the judgement is made on the quality of the flames and that of the singing, and after fifteen bottles of lager he was badly out of tune."

"He took exception to the result and hurled blue fireballs at the judge, singeing the front of Mrs. Mifune's hair, entirely removing her eyebrows and lashes, and ruining the clothes of two nearby customers. None of these people have returned to the bar. When our security staff approached he turned his attentions to them, making it almost impossible to approach him.

Our head bouncer had no choice but to hurl himself at Mr. Otoma's knees, knocking his legs from under him. The laws of physics are not to be disobeyed, and the force that propelled Mr. Otoma's legs backwards also pivoted around his center of gravity and moved his upper body forward with equal

velocity. It was his own fault he had his mouth open for the next belch, his own fault he held a lighted cigarette in front of it and it is own fault he swallowed that cigarette." "The Tike-Take bar takes no responsibility for the subsequent internal combustion, rupture of his stomach lining, nor the third degree burns to his esophagus, larynx and sinuses as the exploding gases forced their way out of his body. His consequential muteness and loss of employment are his own fault."

Mr. Otoma was unavailable for comment.

[Mr. Otoma is not eligible for a Darwin Award, since he survived.] 



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