



# The Barleycorn Press

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## Trip to Chambly Reveals Pleasures Old & New by Ruth Miller

**O**n Saturday April 16th, with a forecast as spring-like as we've seen yet, a group of 7 intrepid Mashers set off for Chambly, Quebec to have lunch at Le Fourquet Fourchette and investigate a brand new brewpub. The Fourquet was owned by the Unibroue Brewery, makers of fabulous Belgian-style beers, but is now chef-owned. Meantime, Unibroue has been taken over by the large Canadian corporate brewery Sleeman who, although have pledged to continue brewing to the original recipes, may have made some sacrifices in quality by substituting lesser-grade ingredients in order to control costs. This was alluded to by a local beer aficionado, but cannot be confirmed.

We requested a window table and we

had a stunning view off the second floor of the Richlieu River and Fort Chambly. Lunch items consisted of a choice of seven entrees, most utilizing wild game or local specialties and incorporating the beers. Several people ordered the bison; the salmon looked great, and I decided on a simple plate of assorted Quebecois cheeses. Their bread was a perfect accompaniment. A salad bar with soup, dessert & coffee were included, and no entree was more than \$18 CN. We all ordered different Unibroue beers to taste and share; some in bottles, and some "en fut." The "Irresistible" blonde & brune belgian styles were roundly applauded. The "Don de Dieu" strong golden ale was superb, as well as "La Fin Du Monde" but the Limited Edition 2005, a strong Trappist that is made every year was disappointing - tasted oxidized and was

reminiscent of damp boxboard. Last year's version I found to be excellent - not sure why this one wasn't up to snuff but it may point to the previously-mentioned change in ingredients? One has to wonder how carefully Sleeman will uphold Unibroue's famous standard of quality (the one I tasted from the mixed 12-pack I bought at the Duty Free on the way home was fine - so who knows?). Tim tried a house specialty blend of cranberry "Ephemere" wheat beer mixed with a local hydromel, or honey wine - divine! After lunch there was time to go upstairs to the beautiful 3rd floor function hall, done up in European style and looking like a great hall in a monastery. Swell place for a party! There were Unibroue beers for sale downstairs in all forms - 3-liter jero-boams, mini-kegs, bombers and 6-packs. They make their own mustards

containing the beers as well which are also for sale.

Fully sated, we ambled down the street about 2 blocks to visit the new brewpub Bedondaine & Bedons Ronds, who's Grand Opening was the night previous. It is located on a quiet side street in an artfully transformed, spick & span former auto-repair shop. The tiny brewery is on one side of the building, with comfy chairs & side tables at hand so you may visit with your buddies and the brewer, Nicolas Bourgault while he works. The other side is a spacious taproom with tables and a bar. Nicolas welcomed us to watch & ask questions (very accommodating for such a busy guy) as he worked on a batch of his "L'Ensorceleuse" - a 7% amber ale rife with honey and spices. It means "Enchantress" and I was in fact, utterly enchanted with it! I also split a sampler

of all 5 beers with Linda Evans. It consisted also of La Bedaine (a light blonde ale at 5%); La Bariteur (a red ale at 5%); a hefeweizen called L'Ange Gardien (Guardian Angel) at 5%; and Le Bedon (an oatmeal stout also at 5%). Apparently the previous night they had an amber on that contained certain "aphrodisiaques" but none to be found the day we came. The citizens of Chambly must've seen a lot of amorous behavior around town Friday night!! Overall, I found the beers to be excellent and diverse. They do not serve any beers other than their own presently. Here is an explanation from an online beerophile of what the name of the brewery is about: "Bedon" is a rounded belly, as you said. "Bedondaine" is a nickname for one who has a "bedon". The association of both, "Bedondaine et Bedons Ronds" is actually a crossed reference from two shows for kids.

"Bedondaine" was a famous burlesque character from the 70s, while "Bedon de laine et bedons ronds" (Wooly belly and round bellies) was the title of a very popular song about sheep (!), from

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another TV show back in the 80s in Quebec. I really enjoyed the alternate brewpub logo that showed the aforementioned beer-bellied sheep opening a bottle of beer in his navel!

All around the warm wood-panel walls of the two rooms in the pub are countless shelves of bottles behind glass of Quebecois beers, as well as US micros & imports. I got a kick out of how many I recognized that I had tasted - quite a lot! There are also many antique trays, posters, etc. of old Canadian brews to marvel at. As we relaxed in the brewery, beers in hand, we had a lively chat with Martin and Catherine, he of a small town on the Richlieu, and she of Montreal. They were planning to do a road-trip soon to VT, NH and CT to visit lots of microbreweries a la our Trub Trek (only they were taking several days to accomplish it at a much more leisurely pace!). Of course we all gave them tips on our favorites, and they gave us some of theirs in Quebec. It was a very friendly place, and many

people speak some English, although you would have to brush up on your French to have a really in-depth chat on brewing with Nicolas, or at least a translator to assist (buy anyone in the place a beer and they will gladly help!). They also have some simple food available. Having just eaten lunch I didn't fully investigate, but the tortilla chips & Mexican dip that Jerry ordered looked great. It's just a nice, casual & friendly place for people who clearly like the good stuff, and we all enjoyed it immensely.

And so ended our jaunt to the picturesque little burg of Chambly. When the Festival of Quebec Beer & Flavors comes back over Labor Day weekend at the Fort Chambly park, I will be sure to let the Mashers know - yet another wonderful reason to return. It's a pretty quick trip and highway all the way, so I know I'll be back soon!

Your Traveling Beer Correspondent,

Ruth Miller



## 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 (whichever 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 \$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:

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**PLEASE NOTE THAT GREEN MOUNTAIN MASHERS DUES WERE DUE IN JANUARY. DUES ARE \$10 PER YEAR AND CAN BE PAID BY CASH OR CHECK AT THE JUNE MEETING. IF YOU ARE NOT AT THE MEETING DUES MAY BE MAILED TO ANNE WHYTE AT THE ADDRESS LISTED IN THE STAFF BOX ON PAGE 2. IF PAYING BY CHECK, PLEASE MAKE IT OUT TO "GREEN MOUNTAIN MASHERS."**

# Green Mountain Masher Calendar of Events

Date	Event	Information
5/14/05	Green Mountain Homebrew Competition - McClure Senior Center	Dave Blumenthal, (h) 229-9810 (email) <a href="mailto:dave@studiozoic.com">dave@studiozoic.com</a>
6/3/05	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) <a href="mailto:monk@together.net">monk@together.net</a>

**Please contact Tim at 434-7293 or [t\\_cropley@yahoo.com](mailto:t_cropley@yahoo.com) to add items to the Masher Calendar**

## Competition Update

**B**e ready this Saturday for your special job!

So far, we have:

- Lunch: Anne, Dan Marshall, and a special catering guest!
- Breakfast: Monk
- Judges: Dave C - [dbcchb@aol.com](mailto:dbcchb@aol.com)
- Sponsors: Jerry
- Setup: Brook
- Stewards: Darell - [darell@us.ibm.com](mailto:darell@us.ibm.com)
- Publicity: Tom

- New Last Minute Jobs:
- Pick up calibration beer from VPB
  - Transport beers from Rich Frog to the McClure Center Friday morning 9-11, store in kitchen.
  - Pick up ribbons from Gordon's on North Street

If you live in the neighborhood, please volunteer for these quickies. Let me know ASAP.

In case you hadn't yet decided on whether you'd come....there's a pool table in the room, and a catered lunch!

The McClure Center is on North Winooski Ave next to the Dairy Queen, lots of parking in the back.

The doors will open at 8AM. If you can come early, please do. A quick and smooth set up will ensure a prompt start of judging.

Thanks all.  
 Dave Blumenthal  
[dave@studiozoic.com](mailto:dave@studiozoic.com)



**A few Mashers during their trip to Chambly, Quebec during a Saturday in April. See story on Page 1.**



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