



# The Barleycorn Press

Monthly Newsletter Published by the Green Mountain Mashers of Vermont

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## What's In It For Me? - The Green Mountain Mashers Go "Corporate" by Mike Harris

**A**fter much debate, the Green Mountain Mashers have gone "corporate." On March 4, 2004 the new Vermont non-profit corporation, "Green Mountain Mashers, Inc.", was formed. The good news is that incorporation will not impact the club's activities or the "feel" of the Mashers as an organization. Although we've become a corporation, we've kept things very simple. Incorporation will provide the club some advantages.

*Why change the club to a corporation?*  
Primarily for the same reason many businesses incorporate - to limit the potential liability of the individuals involved in the business or activity. As described later, incorporation and the purchase of insurance, will help the club

limit the potential liability of its members (and officers and meeting hosts), yet responsibly plan for possible claims that may arise from club activities.

*What is a "non-profit corporation"?*  
Vermont law recognizes corporations as separate legal entities from flesh & blood individuals. Typical, for-profit corporations have shareholders, who elect directors, who select officers, who run the business, trying to make a profit for the owners/shareholders. Non-profit corporations are corporate entities whose goals do not include making a profit from their activities.

Vermont recognizes two kinds of non-profit corporations. Some non-profits have formal "members", who help run the entity, which is set up to just benefit

the members - like a shooting club that owns a shooting range. These non-profits can be cumbersome to run, as a formal list of corporate "members" must be maintained and members must be given formal notice of corporate meetings, vote on certain matters in meetings with a quorum, etc.

The second type of Vermont non-profit is a "public benefit" corporation, set up to advance the public good - like scientific, educational, or civic goals. A humane society for animals or the YMCA, are examples of "public benefit" non-profit corporations. A "public benefit" non-profit does not have members, but it can run activities that have people join as members. For example, the YMCA promotes community awareness, and besides running summer

camp, elder classes and a pre-school, the "Y" runs a health club, which offers memberships that people can pay a fee to join.

*What kind of non-profit did we form?*  
Green Mountain Mashers, Inc. was formed as a "public benefit" non-profit corporation, instead of one with corporate members for two reasons. The first is for simplicity's sake. There is no need for us to have formal corporate members. Like the YMCA, Green Mountain Mashers can run an activity (for us, a homebrewing club) with club members, without needing to have formal corporate members, which only complicates how we run the corporation behind the activities we do.

Secondly, a public benefit non-profit is appropriate for the Mashers. We have

broader goals than just running a homebrew club. We foster the responsible appreciation of homebrewed and hand-crafted beers among the public. We run a homebrewing competition, help out at

the Brewer's Festival, encourage people to become certified beer judges, liaison with local microbreweries, and run Trub Treks. These activities all involve "non-members" and the public. Our homebrew club, like the YMCA's health club, is an important and central activity for  
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**REMEMBER!!!!**  
**PAY YOUR**  
**\$10 ANNUAL**  
**DUES.**  
**THEY WERE**  
**DUE IN**  
**JANUARY.**

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## Next Meeting - Friday June 4th at Monk and Linda's Place

**T**he next meeting of the Green Mountain Mashers will be on Friday June 4th at Monk and Linda Evans' house in Underhill. Try to bring grillables and potluck items made with beer.

Grilling and eating will start whenever people are ready. The meeting will start around 8pm. We will be discussing whatever remaining business we need to before the summer break. This will include any remaining discussion regarding the Incorporation issue, any Club Brew talk, the Masher Summer Picnic, etc.

**DIRECTIONS:** Take Route 15 East through Underhill Flats (NOT Underhill Center). Four (4) miles past the new firehouse turn right onto North Underhill Station Road. At the end of this road (about a mile), turn Left onto Poker Hill Road. Go about a quarter of a mile and the house is on the right. (long driveway up a steep hill, green mailbox with EVANS and 448 in white letters) Drive up the driveway if you think you can make it, the bumps can be bad. There is a lot of space to park at the top if you can make it, or you can just park on the road.

Monk and Linda's phone and email are: 899-3006 and [monk@together.net](mailto:monk@together.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:

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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:

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

<http://www.mashers.org>

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## Minutes of May Mtg by Ruth Miller

**T**he May meeting was held at Ruth Miller's home in downtown Richmond on Monday, May 10th. Official business commenced at 8:30 when convened by our prez, Bob Genter. Agenda items were as follows:

General kudos were given all around for the team who worked to make this year's competition a continued success, notably Mitzi and her efforts providing food to hungry stewards, judges, and volunteers. Next, Rich Evans reminded everyone of next month's meeting (final one until September) that he'll host at his house in Underhill on Friday, June 4th. It will be a BBQ and people are encouraged to bring dishes to share made with beer. There are lots of competition leftovers to explore as well. Monk is thinking of deep-frying a turkey, but a grill will be going so bring stuff

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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
6/4/04	GMM June Mtg - Friday night Barbecue 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>
7/16 & 17	VT Brewers Fest	<a href="http://www.vermontbrewersfestival.com/">http://www.vermontbrewersfestival.com/</a>
8/21 OR 8/28/04	August meeting & annual picnic at Maarten and Sarah's home in Grand Isle.	
9/13/04	September Mtg at Robin Orr's in Burlington	Robin Orr (h) 863-4640 (email) <a href="mailto:robin.orr@state.vt.us">robin.orr@state.vt.us</a>
10/4/04	October Mtg at Bob and Linda Livingstone's in Jonesville	Bob and Linda Livingstone (h) 434-5524 (email) <a href="mailto:Livingrape@gmavt.net">Livingrape@gmavt.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**

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us, but it is not the only thing that we do.

*Will running a non-profit corporation change the way we do things?* Essentially, no. The formal corporate side of the Mashers will operate "behind the scenes," and the club will not run any differently for the rank and file members. The Mashers' corporation will maintain three directors, who will be members of the Steering Committee, which has done a lot of good, quiet, organizational work for the club for the last few years. That committee will become a committee that reports to the board of directors. Barring unusual club activities, the three formal directors, and a few corporate officers, will take care of the corporate formalities. The club bank account was transferred to a corporate account. The club will need to fill out an annual income tax return (Non-profit corporations that qualify may gain IRS recognition as being exempt from income taxes,

but the process is cumbersome).

Club meetings will still be run by the club President, just as they are now. The club newsletter will go out, the competition Czar (or Czarina) will organize the Club homebrew competition, and we will run Trub Treks, the summer picnic and other activities.

We also are investigating the purchase of insurance to protect the club and its membership from claims that might arise in the unlikely event that someone attending a club event is involved in an alcohol related motor vehicle collision. Our club is one where members responsibly consume beer, and we will continue to encourage moderation and common sense. However by purchasing insurance, the club will help ensure that if a claim arises, injured parties will have a source to compensate them for their injuries if a club event attendee is involved in a collision. By purchasing insurance, we help protect club mem-

bers, especially club officers and club meeting hosts, from liability from club events. The purchase of insurance, and incorporation, will allow club members to serve as club officers or host events, with less concern that they may risk personal liability by doing so.

I like to see the Green Mountain Masher incorporation as an evolutionary and positive development. We've been around over ten years, with an active membership whose wide range of beer-related interests is reflected by the activities the club pursues. Formation of the non-profit is a form of recognizing among ourselves, and to the public, that we are a resource to persons in Vermont who want to learn more about homebrewing, and the wonderful variety of beer styles to enjoy.

Continue to enjoy your club membership, and homebrewing - responsibly, of course. 🍷

## Cross-Country Pub Crawl: NM to MA in Two Days!

by Ruth Miller

**O**ver Easter, I traveled to Santa Fe, NM for vacation. The weather was disappointing - chilly and wet, with snow on Easter - so we spent some time in the restaurants & pubs of this quirky town. It reminds me of Montpelier - small, historic burg hosting the State Capitol as opposed to it's sprawling counterpart, Albuquerque. Lots of "green" lifestylers, artsy folks & galleries, and alternative health businesses but a heck of a lot more money than our fair capitol, judging from all the luxury SUVs sporting "Free Tibet" and "My Other

Car is a Bicycle" - yeah, right! Can you say "Eco-Hypocrite?"

Anyway, we did go to a local brewpub called the Blue Corn Cafe & Brewery for dinner one night. It's located upstairs off one of the main shopping streets downtown. I had a nice chat with the very knowledgeable waiter who was - believe it or not - from Milton, VT! Came out right after graduation from UVM to be professional ski bum. The beers on tap were their Honeymoon Wheat, a wit made with orange blossom honey; their GABF '03 Gold winner Atomic Blonde Ale (an

American Light Ale). Next on the sampler I tried the High Altitude Pale Ale, not as hoppy as purported but super nonetheless, and the End of the Trail Brown Ale - nutty, malty and smooth. I finished up with their Plaza Porter - the best of the bunch, so roasty & smooth - and their two seasonals - E.S.B. and Cullen's Irish Stout - a low alcohol (3.8 ABV) served on nitro, with a very light body. Their other GABF winner was not on tap at the time, called Get Off My Bock. The food was good & plentiful, with lots of SW-Mex items made with blue cornmeal - a specialty of the region.

Quite a premium tequila and hand-made margarita list as well.

The brewery is a satellite of a larger brewery in Albuquerque of the same

name. It's a 15bbl operation, and the head brewer is Cullen Dwyer. The beers were reasonably priced even by Santa Fe standards - \$3.50 for a pint, and .75 for each beer on a sampler. There is another brewery/pub in Santa Fe, farther out of town off the "strip" that I didn't get to, but heard it is also excellent. The name escapes me but we didn't manage to make it over there during our short stay. There is also the Santa Fe Brewery, whose beers are in virtually every restaurant and most excellent, but they do not have a pub of their own (The artwork on their labels is gorgeous!).

Two days later, after a late-day flight back into Hartford, CT (what inconveniences I'll suffer for a frequent-flyer ticket!) I decided to spend the night up in Hadley, MA

and go investigate the Moan & Dove beer bar, and Amherst Brewing to pick up competition entries from down there. After checking into the local HoJo's, I went out into the now pouring rain to find some good beer & camaraderie on a Wednesday night in a college-town extraordinaire. I had seen the Moan & Dove's ad in Yankee Brew News, and their draught list alone was too tempting to ignore. It is a smallish, nondescript storefront across from a mini-mall a few miles south of the college green on Rte. 116. The inside is dark & cozy, with a huge blackboard on the back wall touting all the offerings. There is also a 2-page beer list of extraordinary variety, both import & domestic. The clientele was intriguing - and savvy. On one side was a working stiff from Northampton

State Hospital professing his love of Belgian beers, and on the other was a blue-collar dude enjoying an Allagash in its correct glass! The blackboard listed the following draft choices: Allagash Wit, Anderson Valley ESB & IPA, Victory Hop Devil, Young's Double-Chocolate Stout, Arrogant Bastard, Dogfish Head Raison d'Etre and 60-Minute IPA; a total of 6 Rogue beers - all these for a paltry \$4 a pint! Moving on to the \$6/pint level, there was Maudite, De Ranke Guldenberg, Cantillon Framboise, and George Gale Prize Old Ale! Only downside - after sampling a lot of fine beers, there is no food served on the premises to accompany it, except for occasional brewer's dinners they put on. The bottled offerings had every Belgian, German and UK high-end

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beers you can think of, including "Harviestoon Olde Engine Oil" from Scotland, Synebrychoff Porter from Finland, or a mini-keg of Kapuziner (4 people minimum to order it). They are open 3pm to 1am every day, and have a website at <http://www.themoananddove.com/>

So, off I went to seek out the food & beer at the Amherst Brewing Company, right in Amherst on the Town Green. A pleasant, cozy and well-lit place while the rain was pouring down, and nearby parking - hooray! On draft the night of April 14th were: North Pleasant Pale Ale, Salamander Crossing Steam Lager, Cascade IPA, Massatuckey Brown, Two Sisters Imperial Stout, Puffers Smoked Porter, and their GABF '03 Silver Medal winner Heather Ale,

which was amazing! No hops used at all, only heather flowers, with a light refreshing floral note on an orangey-amber body. The imperial stout was incredibly chocolaty and rich - very much like Old Rasputin. On cask were an ESB and a Honey Pilsener. I ordered a smoked 1/2-chicken plate with yummy slaw & the best sweet potato fries I've had yet. Their homemade stout-BBQ sauce is available for take out, and they make their own homemade pickles to go too! The menu is plenty diverse, with grilled items, salads, vegetarian, sandwiches & light pub fare as well as snazzy entrees - but nothing priced over \$15.95. Growlers are available. Frequented by college folks and locals, as well as tourists & student's families visiting, they get a very diverse crowd that are obviously


loyal to the good beer & food served there.

The next morning I made the requisite beer-buying pilgrimage to the Spirit Haus in Amherst, a renowned retail store carrying every import you could want without leaving the country. The state's archaic Sunday Blue Laws had thwarted my previous attempt, and I had happened to be there - of course - on a Sunday then. But it was Thursday, and to my delight I was told they had repealed the Sunday Law so you can now buy beers in MA that day - hallelujah! Well, truth be told, I spent over \$100 in this place - the selection was amazing so I stocked up on Belgians, German weissbiers and the elusive Dogfish Head Worldwide Stout, an Imperial at a record-holding 23% ABV (it was in a locked case!). Owner Marv



Spence is very helpful, and can special order a lot of things he doesn't have on the shelf with a little advance notice. His phone number is: (413) 253-5384.

After loading the car with my booty, I got on I-91 and headed up 2 exits to the Table & Vine, my other beer-buying destination and spent some more money - let's just not talk about it, OK? I have written them up in the past about their large store with fine micro selection, gourmet deli & fine foods selection, wine and liquor store all in one building - talk about one-stop shopping! BTW, a Trader Joe's has opened in Hadley that I also went to for their incredible deals on organic and natural foods. I was fully provisioned to say the least, but next time I have to bring a cooler! As you may guess, this region could make for a very fine day-trip or pub

crawl, as well as beer-shopping excursion. Along the way home there is the People's Pint in Greenfield, MA; McNeil's in Brattleboro; the Harpoon Brewery in Windsor, and the Seven Barrel in W. Lebanon. There is also another fine brewpub in Amherst that I have been to with great food called Maplewood's, just down from the Spirit Haus. I'm planning a trip back this summer to include a half-day in July at the Harpoon BBQ Championships; then on to Amherst if anyone wants to plan an informal Trub Trek around it. The area is really a mecca for beer buying and consumption, and not that far - interstate the whole way. The chalkboard at the Moan & Dove had a list of sign-ups for their latest pub crawl with 36 names on it - c'mon you Mashers - get out & discover the riches to be found out-of-town! 



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to put on it if you like. He welcomes overnigheters, so bring a tent if that's feasible.

Next topic for discussion was another fun summer event - the annual picnic & party up at the Van Ryckevorsel's at their lakeside house in Grand Isle. The month of August has been cited, but an exact weekend date is TBD by Maarten & Sarah and will be announced in the future. **Editor's Note – Maarten and Sarah are looking at either August 21<sup>st</sup> or August 28<sup>th</sup>.**

Discussion was mounted on the topic of hosts needed for upcoming meetings this fall & winter. Robin Orr offered to host the September meeting on the 13th at her place in Burlington to avoid Labor Day. Bob Livingstone offered to host the October meeting on the 4th at his home in Richmond, and also mentioned that he'd enjoy having people come out to his vineyard in Grand Isle again this fall to harvest grapes & have a picnic/

wine-tasting. Someone is needed for November and December is still OK for Magic Hat as usual.

New Business: Bob Genter proposed the club sponsor "mini workshops" featuring local brewing experts to discuss pertinent special topics. The topic of Trub Trek re-surfaced, and those who went hailed TAP-NY as a success. The discussion turned to Chambly, and then to Tom Ayres & Robin Orr, who related their wonderful experience two falls ago doing a "Cider Trek" up in Quebec. They were encouraged to try & put something together for the club in October. Robin pledged to scope out the itinerary and work with the Steering Committee on the logistics to make it happen. Bob Genter declared that the various activities promoted by the club should be subsidized by it, but no discussion ensued on the state of the club's present finances post-competition and incorporation. All were reminded that Steve Lefebvre is leaving for Rochester soon to put in a few years

of ER residency and has requested the pleasure of the Masher's company at his going away party on Sunday May 23rd.

The meeting ended at 9:10pm, and we went back to the business of working on those competition entries!

Respectfully submitted (in the absence of our secretary) by Ruth Miller.



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