



The Barleycorn Press

Monthly Newsletter Published by the Green Mountain Mashers of Vermont

November, 2000

Volume 11 Issue 6



Winging It to the Flying Goose Brewpub by Ruth Miller

Last week I had a job down in Lebanon, NH and decided to treat myself to brews & dinner after at the Flying Goose Brewpub & Four Corners Grille in New London. It's located about 3 miles from Exit 11 off I-89, about 20 miles south of the Lebanon exit. I'd been there once before on my way home from Boston, driving in a heavy snowstorm on a Sunday night, and the food & brew provided a welcome break from the tense driving conditions. Once again, I was not disappointed.

This little place has an amazing selection of 12 brews on tap at once (all theirs) including a mellow hard cider and homemade root beer. They make a total of 16 offerings, and rotate 4 seasonals. Growlers are available, too. The menu

now includes (among other diverse offerings) some really fine BBQ, from pulled beef brisket to ribs; salmon, chicken and pulled pork. I had a combo plate of pork drenched in their own cider-based BBQ sauce, and the brisket, done up in their porter-based sauce. I am no slouch when it comes to eating good BBQ, but there must have been a half-pound each on that plate, for a paltry \$11.95! I'm embarrassed to admit I did it justice, though. The porter-based onion soup beforehand was stellar, too.

I ordered a house sampler of 12 brews, which came with the root beer (hate the stuff) so I traded it for their stout. The sampler was \$8.95. Oddly, most of the seasonals were what appeared to be the summer leftovers - i.e. wheat/light

beers. There was no fall seasonal except a hoppy brown ale called "Harvest Ale."

The samples were as follows, and included their entire list except for 4 others that are rotated through periodically:

Loon Island Light: a pale, lightly hopped "beginner beer."

Farnum Hill Cider: a very mellow, dry and slightly carbonated cider - real nice.

Jeffrey's Stout: a smooth, dry oatmeal stout.

Hedgehog Dark Ale: brown, session ale; lightly hopped.

Perley Town IPA: Honey-colored; lots of Cascade, but less hop-bite than expected - very friendly.

Ragged Mtn. Red: kinda thin for a red ale, no finish at all.

Robert's Strong Brown Ale: rich & quite hoppy - tasty!

Porter Place Porter: the best of the bunch; chocolately & smoooooth!.

Harvest Ale: previously mentioned - quite good.

Weetamoo Raspberry Wheat: very pale, almost no hops, light on the fruit (thank God.) A summer, not fall beer.

Blueberry Wheat: way too much blueberry, and not a fall beer.

Split Rock Golden Ale: darker than I expected, but nice & malty, almost Fest-like and very tasty.

The 4 other beers on their list, but not on rotation when I was there were:

Flying Goose Ale #8 (an apricot ale a la M.H. #9)

Wiegelmans Wild Flower Honey Ale

Millstone's Traditional English Ale
Long Brothers Strong Ale

The Flying Goose also offers a live music series on weekends. Recent shows have presented such urban-folk notables as John Gorka, Willy Porter, Cliff Eberhardt, and others through the winter. They have a nice website you can check out their beers, menu and

music schedule at:
["http://www.flyinggoose.com"](http://www.flyinggoose.com).

If you're traveling up or down the NH part of Interstate 89, I highly recommend a stop at the Flying Goose!



NEXT MEETING At Paul and Ellen's On November 6th

The next Green Mountain Masher meeting will take place on Monday, November 6th at the New North End Brewery, which is located in the basement of the home of Ellen Zeman and Paul Hale. The business meeting will commence at 7:30 P.M (Masher time). Ellen and Paul live at 111 Rivermount Terrace in Burlington's New North End . To get there from downtown, head north on North Avenue. After the exit to the Route 127 connector, where North Ave. changes from 2 to 4 lanes, take your second right (Village Green). Go all the way to the end and take a left on Rivermount Terrace. Look for a beige house on the left hand side. The phone number is 862-2702. The following items are on the agenda for the business

portion of the meeting:

- 1 Update on Barley Wine brew
- 2 Call for a few judges to taste the Alexander's experiment beers
- 3 Arrange photo shoot for the Alexander's brewers
- 4 Update on the club survey
- 5 We need a competition czar
- 6 Think about upcoming elections

Hope to see you all there!



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

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@together.net

Advertising space is available to non-profit and for-profit organizations wishing to offer beer related items or services to the readers of this publication. The editors reserve the right to accept or reject any advertiser. For advertising rates, availability and deadlines please contact the editor.

No rights reserved. Any part of this publication may be reproduced, stored in a retrieval system, or transmitted by any means, electronic, mechanical, photocopying, recording or otherwise. No prior permission, written or otherwise, is needed from anyone.

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

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

Officers not listed above:

President - Jerry Gormley, Ph # (802) 658-4038

"Gormley, Jerry" <jgormley@xraylitho.com>

Secretary - Ernie Kelley Ph # (802) 434-3674

"Kelley, Ernie" <epopmafs@together.net> OR

"Kelley, Ernie" <erniek@dec.anr.state.vt.us>

Minutes of the October Meeting by Tim Cropley

The October 2nd meeting was held at the home of Erik and Nancy Sandblom with the business portion of the meeting called to order at some point after our esteemed President arrived.

Jer started the meeting by thanking Erik and Nancy for hosting the meeting. He then mentioned that fellow Masher Dave Gannon had been in a motorcycle accident and though recovery has been long he's getting better and is presently doing a lot of physical therapy. The Mashers wish Dave all the best!!!

Anne mentioned that the Cider Crush is being held on Saturday, October 28th at Chapin Orchard in Essex. A sign up

sheet was passed around to determine how much cider needs to be pressed and to let Anne know what specific liquid yeasts members wanted. She stated that the orchard has been sold and this is the last year that the present owners will be running it (there's a possibility that he won't continue the pressing operation but that won't be known for sure for a while). Anne also mentioned that Cold Hollow Cider Mill in Waterbury Center will sell you cider from whatever they're pressing, however, if you want unpasteurized cider you need to sign a waiver.

Ruth stated that she recently inherited a fruit press and if anyone wanted to use it to add fruit to their cider, let her know.

The club brewing of Barleywine to ferment in Tom's oak bourbon barrel is scheduled for Sunday October 22nd. The plan is to have many separate brew setups making different barleywine recipes to be combined to make 55-gallons. Commitments are needed

from enough people (and equipment) to fill the barrel and have a little left over to top it off as it blows off and after sediment is removed.

Some guy name Jay Ankeney called Anne and asked for our club to assist in an extract experiment. He lives in California and sometimes writes for Zymurgy. Anyway, members of his club there brewed an extract beer using a specific amount of Alexander's malt extract but each brewer was able to use whatever else they wanted (ingredients to be donated by Alexander's and Zymurgy). He would like to have the Mashers do the same thing and report the finished beer quality back to him for an article he's writing. Anne will find out more and will work with Jerry to coordinate it.

Dan Marshall is burned out from being the competition czar and for that reason we need a new person to take the lead for the next Green Mountain Homebrew Competition. Jer explained the basic gist of what the job entails and said that anyone who's interested should contact him (860-5087) or Dan Marshall (862-7667). Thanks for all your effort Dan!

Jer asked if there was any new business and Anne stated that she has the membership survey drafted. A discussion followed regarding how to get it out to the membership. Jim Silvia said he could work with Anne to get it on the internet. More to follow (actually, the next column to the right).

I brought up that there are some mashers who have great difficulty attending Monday meetings and that perhaps we could consider at least an occasional Wednesday meeting or some other night of the week. I along with others stated that a weeknight was preferable since weekend nights are so valued (family, trips, and partying for those of us without kids ;->). Anne said that that is one of the questions on the survey so discussion was discontinued. ✎

Membership Survey

Anne Whyte has completed drafting a membership survey and Jim Silvia has made it accessible to the membership via the world wide web.

All mashers are encouraged to fill out the survey. It was designed so that you can enter your answers anonymously so feel free to offer up your opinion whatever it may be. Those mashers without access to the internet will be provided hardcopies of the survey (can you provide this Anne?). If you have any questions about the survey, ask Anne (vtbrew@together.net - ph# 655-2070). If you have any technical questions regarding accessing the survey, ask Jim (jim@bitxbit.com - ph# 951-9037).

The url for the survey is:

<http://web.bitbybit.net/masher>

Cider Crush Composition

The make up of the cider from the Green Mountain Mashers 2000 Cider Crush is as follows:

- 6 - Russet
- 5 - Spy
- 4 - Liberty
- 4 - Macintosh
- 3 - Empire
- 3 - Macoun
- 1 - Cider Crab
- 1 - Jonagold
- 1/2 - IDA Red

O.G. - 1.050 ✎



Rain doesn't dampen these spirits at Chambly.

Above, Masher President Gormley and Masher Jim Silvia enjoy some of the offerings at the Chambly beer festival. (Featherstonhaugh photo)



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

Place Stamp Here
Post Office will
not deliver
without sufficient
postage