



# The Barleycorn Press

Monthly Newsletter Published by the Green Mountain Mashers of Vermont

November, 1998

Volume 9 Issue 11



## The Green Mountain Masher Newsletter Still Needs Contributors

Tim Cropley

### SEE ABOVE MESSAGE!!

Yes - articles, beer tour stories, beer reviews, etc. are desired for YOUR newsletter. The Editor's desire to make this newsletter an important informational tool for the club was paying off greatly until this month. No one can contribute too much! However, if you haven't contributed lately, try to think of a way you can.

Any information that is beer related is appreciated.

**They Don't Waste  
Beer - They  
Recycle It**  
Contributed by  
Philip Galiga

**S**kies out west may benefit from the region's hankering for beer, with a brewery's waste being turned into a gasoline additive intended to reduce winter air pollution.

Like all beermaking operations, the Coors Brewing Company's plant in Golden Colorado, is often a-slosh with wasted beer - 22 million gallons of it a year. "As a precaution, we overfill each can and bottle to get the air out," says spokesman Jon Goldman. What to do with all that spilled beer?

Coors, an engineering firm called Merrick & Company, and a refiner, Total Petroleum, have teamed up like high-tech moonshiners. Merrick has installed new distillation equipment in the Coors plant to turn waste beer, with about 6 percent alcohol content, into 100 percent fuel-grade ethanol. It will be used by Total Petroleum as an oxygenated additive for its gasoline to make it burn cleaner. "Colorado mandates that only oxygenated fuel be sold in the winter," adds Goldman. Most ethanol used as an additive is produced from corn.

*This article appeared in the September 1996 issue of "National Geographic."*

**Help Needed  
Unpacking Entries  
On October 31**

**W**e will be unpacking entries for our homebrew competition this Saturday at 9am at Rich Frog Industries. Volunteers are desperately needed! Please show up if you can help. Rich

Frog is located at 1 Mill St. in Burlington across the Winooski River from the Champlain Mill. If you have any questions, please call Dan Marshall at 862-7667 or Maarten and John of Rich Frog at 865-9225. 🙌

### Green Mountain Masher Apple Crush A Success

**F**or those of you who attended the Apple Crush at Chapin Orchard, this year's event was again a success. One Million gallons of cider was pressed for Mashers, friends, and other cider enthusiasts (actually it was more like 500 gallons).

The make up of the cider is as follows (in parts):

25	Roxbury Russett
25	Liberty
21	Ida Red
19	Northern Spy
14	Macintosh
6	Tolman Sweet
5	Nova Easy Grow
5	Freedom
4	Cider Crabs
2	R.I. Greening
2	Empire
1	Jonagold
1	Cortland
1	MaCoun



## NEXT MEETING At Paul and Ellen's On October 5th

**T**he next Green Mountain Masher meeting will take place on Monday, November 2nd at the home of Robin Orr at 400 North Street -- near the corner of North and North Willard Streets in Burlington -- (NOT North Avenue!). To get there:

From I89 take Exit 14W and stay straight on Route 2 West (Williston Road, which becomes Main Street as you crest the hill and pass UVM). At the 5th light turn Right onto South Willard Street (also marked as Route 7 North). Stay straight through 2 regular traffic lights (street becomes North Willard here) and one blinking red light. At the next light turn Right onto North Street. 3rd house on the left -- white with green trim, on the corner of a dead-end street called Dans Court. **DO NOT PARK ON DANS COURT** -- it's a private street and you will be towed. Anywhere on North or North Willard is fine.

For directions from anywhere else -- call 863-4640.

The following items are on the agenda for the business portion of the meeting:

1. Competition Update.
2. Newsletter update.
4. Old Business.
5. New Business. 🍷

## Minutes of the October Masher Meeting

**T**he October 5th meeting was held at the New North End

Brewery (aka Paul Hale's basement) with the business portion of the meeting called to order at 8:20 p.m. Dan Marshall opened discussion with an update on the upcoming competition. On Saturday, October 31st, competition entry unpacking will take place at Rich Frog Industries and volunteers are needed to help. Contact Dan for details. John Gallagher (perennial Yankee fan) is heading up the judge and steward assignments for the competition. It is important that you get your registration form to John. Sign up lists were circulated for those wishing to volunteer their services in setting up the facilities and preparing food. Tom Ayers (also a loyal Yankee fan) discussed the future of the New England Homebrewer of the Year award with regards to its continuance and made mention of the fact that there will no longer be a Maine Homebrew competition. The potential for the Mashers hosting a spring competition in 1999 was briefly discussed along with the idea of inviting a member of the DLC to our fall competition to observe first hand just what transpires during a homebrew competition. Maarten unveiled to the members in attendance a possible new insignia for the club. This gave rise to a lot of discussion and a decision on whether or not to adopt the new design is TBD. Tim Cropley spoke of increasing club members' yearly dues and granting one free entry per member in our homebrew competition (the vote was 742 in favor, 1 opposed - initials J.L.). Tom Ayers has graciously donated space in his 53 gal. oak barrel to anyone who would like to make cider along with his. A sign up list was passed around to reserve space. Dan Hament, who has done a fine job as trekmeister for many years announced that it's time to take a rest and opened up the position of Trub Trek organizer to whomever would like to assume that responsibility. Some possibilities for future trek destinations were discussed and then the meeting was adjourned at 9:00p.m. 🍷



## 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 mail contributions on 3.5" IBM compatible diskette (preferable) or via e-mail, or mail a hard copy 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

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## Joke

**A** herd of buffalo can only move as fast as the slowest buffalo, and when the herd is hunted, it is the slowest and weakest ones at the back that are killed first. This natural selection is good for the herd as a whole, because the general speed and health of the whole keeps improving by the regular culling of the weakest members. In much the same way, the human brain can operate only as fast as the slowest brain cells.

Excessive intake of alcohol, we all know, kills off brain cells, but naturally it attacks the slowest and weakest brain cells first. In this way, regular consumption of beer eliminates the weaker cells, constantly making the brain a faster and more efficient machine. The results of this in-depth epidemiological study verifies and validates the causal link between all-weekend parties and engineering performance. It also explains why, after a few short years of leaving university and getting married, most engineers cannot keep up with the performance of the new graduates. Only those few that stick to the strict regimen of voracious alcoholic consumption can maintain the intellectual levels that they achieved during their university years. So, this is a call to arms. As our country is losing its technological edge we should not shudder in our homes. Get back into the bars! Quaff that beer! Your company and country need you to be at your peak, and you shouldn't deny yourself the career that you could have. Be all that you can be. Have another beer! 🍷

## Another Joke

**O**ne Sunday afternoon, two buddies, Red & Buck, were riding around in an old pickup truck while pounding beers.

Well, as they turned onto one road, they saw a road block ahead. In a panic, Red looks over at Buck and says, "Buck, what are we gonna do? The cops are gonna get us!" Buck replies, "It's alright Red, I got it all under control.

Just take the label off of your bottle, throw the bottle under the seat, and then place the label on your forehead." Confused, but scared, Red did what Buck said to do and so did Buck.

Finally, the two buddies are stopped and approached by the law. The officer looks in and asks, "Good afternoon, gentlemen. Have you been drinking?" With a great big smile, Buck responds, "No sir, we sure haven't." With a disgusted look, the officer asks, "Well, if you haven't been consuming alcohol, then why do both of you have beer bottle labels on your forehead!?" Buck gladly answers, "Well, you see officer, me and my buddy, Red, we are recovering alcoholics and we are on the patch." 🍷

*This joke is for entertainment only and in no way should be construed to imply that the Green Mountain Mashers condone any activity which involves drinking alcohol and operating any type of*



## Health Benefits of Beer and Ice Cream Revealed

**O**K....here's the ultimate diet for you Beer and Ice Cream fans:

As we all know, it takes 1 calorie to heat 1 gram of water 1 degree centigrade. Translated into meaningful terms, this means that if you eat a very cold dessert (generally consisting of water in large part), the natural processes which raise the consumed dessert to body temperature during the digestive cycle literally sucks the calories out of the only available source:

Your body fat.

For example, a dessert served and eaten at near 0 degrees C(32.2 deg. F) will in a short time be raised to the normal body temperature of 37 degrees C (98.6 deg. F). For each gram of dessert eaten, that process takes approximately 37 calories as stated above. The average dessert portion is 6 oz, or 168 grams.

Therefore, by operation of thermodynamic law, 6,216 calories (1 cal/gm/deg. x 37 deg. x 168 gms) are extracted from body fat as the dessert's temperature is normalized.

Allowing for the 1,200 latent calories in the dessert, the net calorie loss is approximately 5,000 calories.

Obviously, the more cold dessert you eat, the better off you are and the faster you will lose weight, if that is your goal.

This process works equally well when drinking very cold beer in frosted glasses. Each ounce of beer contains 16 latent calories, but extracts 1,036 calories (6,216 cal. per 6 oz. portion) in the temperature normalizing process. Thus, the net calorie loss per ounce of beer is

(Continued from page 3)  
1,020 calories.

It doesn't take a rocket scientist to calculate that 12,240 calories (12 oz. x 1,020 cal./oz.) are extracted from the body in the process of drinking a can of beer. Frozen desserts, e.g., ice cream, are even more beneficial, since it takes 83 cal./gm to melt them (i.e., raise them to 0 deg. C) and an additional 37 cal./gm to further raise them to body temperature. The results here are really remarkable, and it beats running hands down.

Unfortunately, for those who eat pizza as an excuse to drink beer, pizza (loaded with latent calories and served above body temperature) induces an opposite effect.

But, thankfully, as the astute reader should have already reasoned, the obvious solution is to drink a lot of beer with pizza and follow up immediately with large bowls of ice cream. 🍷



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