



The Barleycorn Press

Monthly Newsletter Published by the Green Mountain Mashers of Vermont

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US Brews and Wort Reports from the Association of Brewers

When Jesse James, host of The Discovery Channel's "Monster Garage" show took on the challenge of converting an old fire truck into a functioning brewery in just five days, he knew he'd have to get some expert help.

So his producers called metal fabricator Ron Krol of AAA Stainless in the The Dalles, Ore. His response?

"I am, without an iota of doubt or hesitation, the only (one) on the planet remotely capable of coming close to building a working brewery on a firetruck in five days," Krol fired back in an e-mail.

And he was right. You can tune in tonight and see the results on Monster

Garage on The Discovery Channel. Check your local listings for time and channel.

The show also enlisted brewers Lee Chase of Stone Brewing in San Marcos, Calif. and John Legnard of Coors/Sandlot Brewery in Denver, Colo. to join fabricator George Plumlee and welder Otto Peterson in their race against the clock.

The original plan was to build the brewery from scratch, but Krol – who has built breweries for everyone from Full Sail Brewing to tiny brewpubs quickly informed them the new stainless alone would cost double the show's budget. So he rounded up some used tanks, including an open-topped mashtun, direct-fire kettle and Grundy fermenter.

The result is a working seven-barrel brewery that Chase and Legnard used to brew a Scottish-style ale at 6.6% ABV and a pale ale with 40 IBUs. The beers were good enough to pour at the truck's debut two weekends ago at the Mammoth Beer Festival and Bluesapalooza in California.

The truck will be on display at this year's Association of Brewers Great American Beer Festival, Sept. 30 to Oct. 2 at the Colorado Convention Center in Denver.

Party like it's 999

Talk about a last call.

Scientists have found the remains of a 1,000-year-old brewery atop a mountain

in Peru. The Wari tribesmen who ran the chicha brewery, abandoned it about 400 years before the start of the Inca empire. When they left, they threw one last bash in the adjoining drinking hall, serving the corn-based brew to the elites of the tribe in ornate ceramic vessels called keros. Then they torched the halls and tossed their cups into the fire.

Archeologists excavating the mountain-top city of Cerro Baul found more than 20 preparation vats, each capable of holding 15-20 gallons of chicha. They also found the remains of open-hearth fire pits, fueled by llama and guinea pig dung, used to brew the chicha. They estimate the brewery was capable of producing hundreds of gallons of chicha per week for the city of between 1,000 and 2,000 people. They also found large deposits of seeds from the Peru-

vian pepper tree that they believe were used in the production of a spicy chicha. Project botanists are working to recreate the ancient brew using traditional pottery.

And, of course, the scientists found shards of broken pottery from the last bash at the brewery.

Merger mania continues

First it was South Africa Breweries merging with Miller Brewing Company to create SAB-Miller, to become the world's second largest brewer. Then came the joining of Belgium's Interbrew with Brazil's AmBev, to leapfrog SAB-Miller into and Anheuser-Busch into the No. 1 spot. Now Adolph Coors Co., the third-largest brewer in the U.S. has announced plans to merge with Molson

Inc, Canada's No. 1 brewer to create what would be the world's fifth-largest brewing concern.

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Next Meeting October 4th at Bob & Linda Livingstone's in Jonesville

The next meeting of the Green Mountain Mashers will take place on Monday, October 4th at the home of Bob and Linda Livingstone.

The agenda of the meeting is:

- Discuss upcoming Masher stuff.
- Check out Bob's brewery.
- Other business

Directions:

From Exit 11 (Richmond) go east on Route 2. Go through the stoplight. Pro-

ceed to Jonesville. Go past the Jonesville Store on the right. Go about 1/4 mile, turn right and go across the new Jonesville bridge. Follow the road around a 90 degree bend to right. Turn left on to Wes White Hill (if you cross another concrete bridge, you have gone too far). Proceed on Wes White Hill about 300 yards. Go past Jonesville Estate Road (on right). Our place is the next house on the right. Look for two buildings, cedar with white trim. Our driveway is across the road from mailbox #288. Bob and Linda's phone # is 434-5524.



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 \$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>

Officers not listed above:

President - Bob Genter Ph # (802) 899-5160
"Genter, Bob" <genterb@together.net>

Minutes of the September 13th Masher Meeting by Ernie Kelly

The club's new President Select, Bob Genter, called the meeting to order at around 8:00. Most fortunately, our host for the evening, Robin Orr, had returned from a trip in time to realize that she was the host, and it was not necessary to do our thing on her front porch.

The annual Masher's Picnic, to be held on September 25 & 26 at the Grand Isle home of Maarten van Ryckevorsel, was the first item on the agenda. There will be camping, no rain, Ruth is bringing the Belgians (even though the "theme" is cider - but who cares when there's Belgian beers around), campfires, and music (bring your instruments).

The October meeting was set to be held at Bob Livingstone's house, and the focus will be on wines. The November meeting was tentatively set to be hosted by Bob Genter at his home in Essex, and the December meeting will be the annual

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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
10/4/04	October Mtg at Bob and Linda Livingstone's in Jonesville	Bob and Linda Livingstone (h) 434-5524 (email) Livingrape@gmavt.net
10/23/04	Cider Crush at Chapin Orchard	Anne Whyte (h) 879-6462 (w) 655-2070 (email) vtbrew@together.net
11/1/04	November Mtg at Bob Genter's in Jericho	Bob Genter (h) 899-5160 (email) genterb@together.net
12/6/04	December Mtg at Magic Hat	Bob Genter (h) 899-5160 (email) genterb@together.net
1/10/05	January - Location TBA	

Please contact Tim at 434-7293 or t_cropley@yahoo.com to add items to the Masher Calendar

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affair at Magic Hat Brewing in South Burlington.

Cider was the next topic of discussion. At past meetings, the possibility of a Cider Trek to the cideries in Quebec's Cantons d' Est had been discussed. Robin Orr and Tom Ayres have made the circuit on several occasions and had offered to arrange the itinerary. Robin reiterated the offer, on the provision that enough folks would go to make it worth the effort. A quick polling of the members indicated sufficient interest, with an early November weekend working best. The plan, as it is developing, would for the trek to be a two day voyage, with a second group for those who could not do an overnight. Bob Genter offered to drive for the overnight group. Several others indicated an offer to drive the one day group. So, looks like Robin and Tom will put it together, we'll all head to Quebec and drink cider and eat Nun Farts.

While still on the cider topic, this year's cider crush at Chapin Orchard will take place on October 23. Please call Anne Whyte at the store by October 15 (at the latest) and let her know how many gallons you want and the type of yeast you wish to use. Anne will order the yeasts so that they arrive fresh, just before the crush. Tim Cropley indicated that he would redistribute the description of yeast characteristics that Anne had put together a few years back.

Moving on to beer (finally), Anne spoke about the new beer style guidelines. The styles have been reconfigured and expanded. Several styles have been broken out into individual styles reflecting subtle nuances. It appears that there's now a specific style to fit whatever you brew. Soon, we expect to see these will be broken down even further so that there's an individual style for Bob's beer, John's beer, Mary's beer, etc., and then everybody can go home

with a ribbon every time they enter a competition.

Charlie O's Southern New England Regional Competition will occur on October 24. Do a Google search for details (except Dan Marshall, who will be provided with the Luddite version by Anne).

The Masher Challenge was up next on the agenda. Anne Whyte, the winner of last year's challenge, selected one of the new beer styles for this year's competition – Imperial Pale Ale. (Note: it's easy to make – cram a bottle of a real IPA full of hop pellets – preferably super alphas, let it sit a week, filter, recarbonate, and voila!)

Anne also proposed a change in judging the Masher Challenge, where in order to judge, you must have brewed at least one batch of beer in the last year. This proposal was met with near unani-

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mous approval. It then became apparent that several members felt somewhat "left out" in the Challenge's somewhat informal judging process (it's run more like a best of show tasting, rather than formal judging). Ernie Kelley proposed that judging should become the topic of the meeting at which the Challenge is judged, and that the certified judges in the membership should guide the rest of the members through the process. This would, of course, necessitate providing more than one or two bottles for the judges to evaluate. It was proposed, and generally accepted, that all entrants will need to provide a six pack in order for there to be enough to go around.

At 9:15, Bob moved to close the meeting. Past President for Life Monk objected, the motion was voted down, Monk immediately repropose the motion, which was approved, and Monk closed the meeting. Some things never change...



up this road on the left. The phone number at the orchard was 879-6210.

If you plan to use a liquid yeast please let me know by October 15th so we can have any liquid yeast you want. Yeast will be in on October 24th. I order in advance of the crush. On the day of the crush I will have my usual assortment of liquid and dry yeasts. I don't like ordering dated yeasts speculatively since I usually end up throwing them away. Packages are the X-L size and don't need a starter for up to 6 gallons.

Just smack and let it puff. I have provided some specifics below about individual strains. I would encourage you to be creative with your choices.

Cider, when fortified to 12% alcohol with a neutral sugar, is similar to a white wine. Chablis yeast or the German white wine yeasts are really nice in cider. Port wine yeast makes a great New England

style cider, i.e. done with darker sugars and oaked. There are liquid champagne and cider yeasts as well. Sweet and dry mead yeasts would seem well suited to honey/cider blends. Here is a brief synopsis of some potential cider yeasts:

#3021 Pasteur Champagne: 55-75F crisp & dry; good for higher alcohol ciders; low foaming.

#3028 Pasteur Red: 55-90F, ideal for red/white wines which mature rapidly with beaujolais type fruitiness.

#3237 Steinberg: 55-75F, one of the drier German wine yeasts, smokey character, good for a colder house.

#3242 Chablis: 55-75F, fruity profile, esters, bready vanilla notes, this one does tend to krausen up so be ready with a blow-off.

Cider Crush Details by Anne Whyte

It's time for the crush again. The date will be Saturday, October 23rd at Chapin Orchard. You can sign-up at the October meeting, sign-up sheet at the store, or you can call me at the store or email me with your order at vtbrew@together.net. The crush will be much like it has been in years past: show up between 9-1 with your fermenter. If you plan to add campden tablets (potassium metabisulphite) you can have them crushed in the bottom. Bring extra dinero for cider donuts, apples and honey! The cider was \$3.50 per gallon.

From the intersection of Routes 15 and 128 in Essex Center, go north on Towers Road to Chapin Road (on the right). It's

#3766 Cider: 60-75F. Creates a nice balance for all apple types, allows fruit character to dominate, used in the past by some mashers.

#3767: 60-90F, mild toast & vanilla note; mild fruit profile, dry finish, I have used this in a New England style cider to ood effect (I think).

#3787 Rudisheimer: 55-75F, Distinct Reisling character. Finishes with a bit of residual sugar. If you are trying to make a slightly sweet apple wine this is a good one to try.

#3632 Dry mead: 55-75F, low foaming with little/no sulfur production.

#3184 Sweet mead: 65-75F, leaves 2-3% residual sugar in most meads (potential alcohol should probably be over 13%), rich fruity profile.



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Both companies are family controlled and are partners in Molson U.S.A. Coors distributes Molson products in the U.S. and Molson does the same for Coors in Canada. Both companies hope the deal will bolster their position in the U.S. market where Coors lags behind Anheuser-Busch and SAB-Miller in domestic sales and Molson trails Labatt, which is part of the Interbrew stable.

The deal isn't done and a Wall Street Journal story announcing the merger talks said, "Should talks advance, the companies would have to convince investors that the merger of two struggling, midsize brewers does more than create one larger, struggling brewery."

The deal will have to survive a rift between the two Molson brothers, Eric and Ian. Eric, who controls more than half the stock in the company wants the deal. Ian, who resigned in May as Molson's deputy chairman, owns 10 percent and opposes it.

US Brews and Wort Report 8.24.04

Last call in the animal kingdom

Many a bartender has likened his establishment to a zoo, but beer-drinking critters made headlines twice last week. First came the tale of a discriminating black bear in Washington state who was found passed out after drinking 37 cans of beer at a resort campground.

And not just any cans.

"He drank the Rainier and wouldn't drink the Busch beer," said Lisa Broxson, bookkeeper at the campground and cabins resort east of Mount Baker. Fish and Wildlife enforcement Sgt. Bill Heinck said the bear did try one can of Busch, but ignored the rest. "He didn't

like that (Busch) and consumed, as near as we can tell, about 36 cans of Rainier."

When agents tried to 86 the bear from the campground, the animal employed an old frat boy trick and climbed a tree to sleep it off for another four hours. Agents finally herded the bear away, but it returned the next morning.

Agents then used a large, humane trap to capture it for relocation, baiting the trap with the usual: doughnuts, honey and, in this case, two open cans of Rainier. That did the trick.

Then came word that drunken elephants in India had trampled six people to death after drinking homemade rice beer.

"They smashed huts and plundered granaries and broke open casks to drink rice beer. The herd then went berserk killing six people," a forestry official told AFP news agency.

The elephants reportedly emerge from the forests looking for food and have developed a taste for a local brew made from rice. Officials say at least 150 have been killed by elephants in India in the past two years .

Barbie gets her beer

Finally, at the age of 45, Barbie can finally relax with a nice cold beer. A Munich designer has created a special Oktoberfest Barbie wearing an Alpine dirndl dress and hoisting a beer mug.

Designer James Waldron says he created the Mountain Dirndl Barbie based on Julie Andrews' character Maria in "The Sound Of Music." And everybody knows Maria needed a cold one after chasing the von Trapp kids around all day.

The doll isn't part of the official Mattel line of Barbie dolls, but will be presented at the unich Oktoberfest, which begins Sept. 18..

There is no word on whether Ken will get a pair of lederhosen for the event.

Beer for the brain

Can beer really make Bud wiser? Researchers at University College in London report that moderate alcohol consumption might be associated with higher cognitive ability, particularly for women.

The study of 4,272 men and 1,761 women found that those who had consumed from one drink to 30 drinks in the past week scored higher on a battery of tests designed to measure cognitive

ability. The effects were stronger among women.

"Compared with abstainers, persons drinking one or two glasses of alcohol per day had a significantly lower risk of poor cognitive function," the authors wrote.

Subjects who drank occasionally, but not regularly, performed better than non-drinkers, but not as well as those who had drunk in the week prior to taking the tests.

"In terms of cognitive function, we found that frequent drinking may be more beneficial than drinking only on special occasions," the authors wrote.

US Brews and Wort Report 9.7.04

Real ale ... in a can

Perhaps spurred by all the talk about Yanks putting good beer in a can, the world's smallest brewery has reopened – in a former outhouse.

Bragdy Gwynant, at less than 5-square feet, is once again producing real ale in mid Wales, supplying its next-door neighbor pub with beer.

The brewery was listed in the Guinness Book of World Records as the world's smallest brewery until the pub, Tynlidiart Arms, closed. When new owners opened the pub after a two-year closure, they enlisted a brewer to fire up the brewery again.

"We thought it would be nice to brew our own local beer and luckily we had a brewer living a few doors down who

was able to help," said owner Mark Phillips.

The brewery can produce nine gallons, just enough to fill a firkin, each brew cycle. The brewer, Chris Giles, has been a neighbor of the pub and remembers using his new brewery for a different cause.

"The brewery was originally the men's outside toilet." He said "It's very small and there's not much room once all the brewing equipment is in there."

As for the new brew, "We don't have a name for the beer yet and it's in the experimental stage. It may need a bit of development over the next few weeks before we get the definitive pint. I'm using a secret recipe but brewing beer is like making a good curry - it takes a few goes to get it absolutely spot on."

Co-owner Margaret Phillips said "We've tried to use as many local ingredients as we can in the beer and we use the same

policy in our restaurant."

"What is great is that beer always tastes good when it has been brewed locally, and here it has been brewed about 15 yards from the bar," Giles added. "I do not think you can get much more local than that!"

China remains top beer producer

China remains the world's top beer producer as foreign investment in the large Chinese beer market grows.

Just months after Anheuser-Busch outbid SABMiller for the Harbin Brewery Brewery Group, SABMiller has announced plans for a \$82.2 million brewery in southern China. All that as China Radio International reports that China's 2003 beer production was once again tops in the world, accounting for 17 percent of total beer production.

Last year China produced a total of 209

million barrels of beer, up 7 percent from the previous year putting it on top of the beer producers list for the second consecutive year.

The United States is second, with an output of 193 million barrels, or more than 15 percent of world output.

The Germany ranked third, followed by Brazil and Russia.

Last year global beer production increased for the 19th consecutive year.

Material Girl Ale debuts

Just one more bit of evidence that the apocalypse is nearing: Madonna has her own beer named after her.

JW Lees has bottled a limited release of Material Girl Ale to commemorate the pop star's return to Manchester after a 10-year absence.

A crate was delivered to the singer backstage during her Re-Invention tour. It is not known whether Madonna, who enjoys a pint of Guinness, slurped the 7.5 percent alcohol strength beer.

Bottles are labeled with a similar design to that of Madonna's Immaculate Collection greatest hits album. JW Lees has now released another 300 bottles of the tittle to meet demand from fans.

A spokesperson for JW Lees was quoted in The Sun as saying: "She played the Hacienda in 1994 and we thought that it would be a good way to mark her first gig back in Manchester.

"We know she likes an ale and thought this one was a little bit special."

US Brews and Wort Report 9.27.04

Coffee? Beer? Or both?

Beer with a buzz? It's not only the stuff of television sit-coms. Rhonda Kallman, who teamed with Jim Koch to launch the Sam Adams brand with the Boston Beer Company, has introduced MoonShot Beer, a light pilsner-style lager with 45 milligrams of natural caffeine per bottle.

According to a press release from Kallman's New Century Brewing Company, MoonShot is "the world's first and only beer with caffeine." But she may want to check with Jack Joyce and John Maier of Rogue Ales before making that claim. Back in the mid-90s, Rogue made a caffeinated version of its _Mocha Porter for the Japanese market. The 7-ounce bottles were labeled "Wide Awake

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Drunk” and featured a likeness of Phred Kaufman Rogue’s Japan ambassador. They were packaged with a bottle of Old Crustacaen that was relabeled “Have a Phred and Go to Bed.”

MoonShot is available in Massachusetts and the Atlanta area with plans for wider distribution. Kallman, who previously introduced Edison, a light beer, says she is particularly proud of MoonShot.

“I was dancing at a Red Hot Chili Peppers concert when ‘lightning struck,’” Kallman said. “I’d been drinking Edison light beer beforehand, and then switched to caffeinated soda during the concert. What an uplifting sensation! I thought to myself, ‘How can I bottle this feeling and give it to the rest of the world?’ Here it is!”

MoonShot is contract brewed at Matt Brewing Company in Utica, New York, under the supervision of brewmaster Dr.

Joseph Owades.

For more information, click on www.moonshotbeer.com.

Are you Beerdrinker of the Year material?

Sure, you love beer, but do you have what it takes to be named “Beerdrinker of the Year”?

Denver, Colo.’s Wynkoop Brewing Co. is again accepting “beer resumes” from hopefuls who think they should wear the crown of the country’s top beerdrinker for 2005.

The winner of the 2005 Beerdrinker of the Year title will win free beer for life at the Wynkoop Brewing Company and \$100 worth of beer at their home brewpub. They will win items of apparel proclaiming them The 2005 Beerdrinker of the Year, and they’ll have their name engraved on the Beerdrinker of the Year

trophy on display at the Wynkoop.

Resumes, which should be received at the Wynkoop by Dec. 31, must contain the entrant’s beer philosophy, the name of their local brewpub and any other details that highlight their beeriness.

A panel of experts will review the resumes and three finalists will be flown to the Wynkoop for the 2005 Beerdrinker of the Year Finals, Feb. 26, 2005. There, they will be quizzed by a panel of expert judges and the winner will be announced.

If you think you are beery enough to be named Beerdrinker of the Year, you can get the full rules at www.wynkoop.com.

Lower your cholesterol ... with beer

Beer isn’t just for breakfast anymore and it’s not only cereal that can help you lower your cholesterol.

Beer drinkers can toast the news that their favorite beverage possesses the same benefits as red wine, the alcohol long celebrated for its antioxidant properties. Researchers at The University of Western Ontario have found one drink of beer or wine provides equivalent increases in plasma antioxidant activity, which helps prevent the oxidization of blood plasma by toxic free radicals that trigger many aging diseases, such as cancer, diabetes, heart disease and cataracts.

Biochemistry and kinesiology professor John Trevithick, one of the lead researchers and a long-time expert on the role of antioxidants in human health, says, “We were very surprised one drink of beer or stout contributed an equal amount of antioxidant benefit as wine, especially since red wine contains about 20 times the amount of polyphenols as beer.”

Polyphenols are the compounds in plants that help prevent UV damage from the sun and make the plant cell wall strong. They are believed to have antioxidant benefits when consumed by the human body. Even though red wine contains more polyphenols than beer, this study showed the body absorbs about equally effective amounts of bioactive molecules such as polyphenols from beer and wine. Beer, wine, stout, and matured spirits (rum, whisky, sherry and port), which extract tannins from the oak casks they are matured or stored in, all contain significant amounts of polyphenols.

While studies have shown one daily drink of almost any alcoholic beverage can help reduce the risk of many aging diseases, Trevithick cautions larger daily intakes (three drinks per day) actually increase the risk of these diseases.



Crop Circle Beer

from Realbeer.com

Long Island man imports grain from England for beer of mystery

Aug 27, 2004 - A Long Island man has partnered with Blue Point Brewing Co. in Patchogue, N.Y., to sell a beer that stems from his fascination with crop circles, the mysterious shapes, some circular, that began appearing in English grain fields in the 1970s. Dudley Cates' Corp Circle Beer is brewed with barley grown in one of those fields.

"There's something very interesting as yet unexplained going on in those fields," Cates said. "Crop circles

carry an aura of mystery. I thought to myself, this phenomenon is real."

Cates has been trying to develop a commercial beer for four years, starting with a microbrewery in Northern California and later at a Hartford brew pub. A partnership dispute and his inability to find someone to bottle the California beer put a quick end to that venture. The Hartford beer, a pale ale brewed with leftover malt from the California attempt, garnered little interest.

Now, Blue Point Brewing Co. is brewing the an English-style golden amber ale using Crop Circle Optic pale malt from Warminster Maltings in Wiltshire, England.

Cates and Blue Point bought eight tons of Crop Circle Optic pale malt from Warminster Maltings in Wilt-

shire, England. The malt is made from barley grown in the fields of Wiltshire farmer Tim Carson.

"I know it's really good stuff to make beer," said Bluford brewer Mark Burford, noting that he extracts more fermentable sugars and flavors from the Crop Circle malt than from the malts he usually uses. Burford is interested only in the beer, not the myths. "I leave the magical end to him," Burford said.

Cates' beer is available only on draft at a handful of bars in the Hamptons, in Manhattan and at one Long Island beer retailer, Shoreline Beverage in Huntington, which sells it in gallon jugs to go.



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