



# The Barleycorn Press

Monthly Newsletter Published by the Green Mountain Mashers of Vermont

October, 1997

Volume 9 Issue 2



## Mashers Fare Well At The "World's Fair"

Anne Whyte

**I**t was a good day at the First Annual Tunbridge World's Fair Homebrew Competition for a pair of Mashers. "Dangerous" Dan Marshall captured the Best of Show with his blue ribbon Old Ale. Brewer Liz Trott of Jigger Hill Brewery, a.k.a. Tunbridge Quality Ales, will brew Dan's recipe (or a reasonable facsimile) especially for next year's fair. Cliff "Mr. Weizen" Timpson also fared well with six entries garnering six ribbons. His unhopped Gruit Kolsch was the winner in the Open Style.



Mashers Lew Greitzer, John Gallagher, Anne Whyte and Dan Marshall participated as judges.

The judging was held at the town hall which is adjacent to the fairgrounds. Current judges should plan on attending next year. Judges' families will find plenty to see and do while the serious work goes on at the hall. Next year's fair will be your chance to sip Dan's suds in the infamous

## Mashers' Annual Cider Pressing to Take Place at Chapin Orchard - Sign Up At VT Homebrew Supply Anne Whyte

**T**he 5th annual cider crush at Chapin Orchard has been scheduled for Saturday, October 25th. As in the past you will need to sign up in advance for the number of gallons you'd like to get. A sign-up sheet has been posted at Vermont Homebrew Supply.

Please let us know as soon as possible how many gallons you want. The cider blend will be posted at the orchard. Bring your sanitized fermenter to the orchard anytime from 9:00 until noon. Last year the cider was \$2.50/gallon. You may wish to preorder a liquid Wyeast: dry or sweet mead or perhaps a liquid champagne or wine yeast. We will be glad to order & hold a fresh yeast for you if you let us know at least 2 weeks in advance.

Chapin Orchard is located at 150 Chapin Road in Essex Center. From the intersection of Routes 15 and 128 in Essex Center, follow Towers Road to Chapin

Road (on the right). The phone number at the orchard is 879-6210.

To help you plan ahead here are the cider style guidelines written by the AHA.

1. **Still:** not effervescent. Under 7% alc/vol. Dry or sweet. Pale yellow color, must be clear or brilliant. Apple aroma. Light body and crisp apple flavor. Sugar adjuncts may be used.
2. **Sparkling:** effervescent but not foamy. May be force carbonated. Under 8% alc/volume. Dry or sweet. Pale yellow color, must be clear of brilliant. Light to medium body, crisp apple taste. Sugar adjuncts may be used.
3. **New England Style:** Still or sparkling dry cider. Carbonation must be natural. Between 8-14% alc./vol. Pale to medium-yellow color. Pronounced apple aroma. Medium to full body. Balanced by drying tannins but never "hot" due to excess alcohol. Adjuncts include white and brown sugars, molasses & raisins. Wild or wine yeast only.
4. **Specialty Cider:** Any and all adjuncts may be used. Alcohol content must be below 14% by volume. Total unfermented juice must be composed of at least 75% apple juice. 🍏

in this  
issue...

World's Fair Update  
Brewer's Calendar

It's Cider Season  
The Digital Fermenter



## In This Issue

Tunbridge Fair Update	1
Weiss Is Nice	2
Next Meeting	2
Staff Box	2
Brewers' Calendar	3
Digital Fermenter	4

## Staff Box

The Barleycorn Press is a monthly publication of the Green Mountain Mashers Homebrew Club. The following individuals are responsible:

*Editors*

Paul Hale  
Robin Orr  
Anne Whyte  
Ellen Zeman

## AHA Weiss Is Nice Club-Only Competition

**T**he American Homebrewers Association is sponsoring a club-only competition for wheat beers. The entry deadline is October 20, so we will have to choose our club's entry at the meeting on October 6th. **If you have a wheat beer you would like to enter, bring a couple of bottles to the meeting for judging.**

The winner should then send three bottles and an AHA competition entry form to the following address:

Urban Knaves of Grain  
c/o Two Brothers Brewing Co.  
30 W. 114 Butterfield Rd., Suite 8  
Warrenville, IL 60555 🍷

## NEXT MEETING - The New North End Brewery!

**T**he next Green Mountain Masher meeting will take place on Monday, October 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 promptly at 7:30 P.M. 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. Sign-up for the cider pressing at Chapin Orchard.
2. "Weiss is Nice" Club Competition.
3. Newsletter update. 🍷

## WANTED: WRITERS



Send your beer-related articles to

The Barleycorn Press appears in the final week of each month. Contributions are due by the 15th of the month of publication. 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). Please mail your check or money order made out to the "Green Mountain Mashers" to Treasurer Lewis Greitzer at the following address:

Lewis Greitzer  
J-11 Stonehedge Drive  
South Burlington, Vermont 05403

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# Brewer's Calendar

October 1 - 11, 1997 - Deadline for Queen of Beer Competition

Women's only homebrew competition is open to all non-commercial home brewed beer, mead or cider produced by a person of female gender. AHA sanctioned competition, send entries **between October 1, and October 11, 1997**. Admission: \$5/entry. Contact Name: Nora Keller-Seeley. Contact Email: nkseeley@jps.net

October 6 - Green Mountain Mashers Meeting at 111 Rivermount Terrace in Burlington.

*Continued on Page 3*

## The Digital Fermenter (*Continued from Page 4*)

about the brewery, including a complete list of all the beers made by the producer! I clicked on Verhaeghe, the name of the brewery in listed next to Duchesse de Bourgogne, and was offered a list of 22 beers made by the Vichte, Belgium, brewer. I also learned the brewery's address, phone and fax numbers, and annual capacity (7,200 hectoliters). Guess which Web site I'll be exploring heavily when the time finally comes to plan a long-dreamed-of visit to Belgium?

What else will you find at the Benelux site? How about an alphabetical listing of all the Benelux beers -- some 4,200 in all -- brewed in the last 10 years? Where applicable, Crombecq even includes the first and last dates a particular beer was produced.

The site's "40 Most Tasty Beers" list is a godsend for inveterate shoppers who love to collect Belgian beers whenever they travel to areas where they are widely available. In a humorous if not devious vein, the Crombecq presents the list not in order of preference, but in ascending order of alcoholic strength. The mouthwatering assemblage ranges from Palm's Steendonk Brabants Wit to Dubuisson's Bush de Noel. After reviewing the fab forty, I'd worked up a powerful thirst and chose to slake it with a

## Vermont Homebrew Supply

The leaves are turning, nights are cooler & it's time to brew something to bring to the next meeting!

### **New grains this fall:**

Malted Oat Flakes from the U.K.  
Rye malt, Melanoidin & Sauermalt from Germany  
Carahell, 10L German crystal  
Belgian Lager malt, a very pale pilsner

### **New Hops:**

English Fuggles leaf, 5.5%  
German Tettnanger Tettnang, 2.8%  
*plus many more!*

**Designing Great Beers** by Ray Daniels is your guide to brewing award winning competition brews

**The Homebrewer's Recipe Guide** is a new collection of recipes & helpful tips for extract & all-grain

We carry Brewing Techniques, Zymurgy, American Brewer & The Malt Advocate

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# The Digital Fermenter

## Tom Ayres

**C**yberspace is swimming in beer.

That's to say there's a lot out there on the Internet and World Wide Web of interest to brewers and beer lovers alike. You're probably aware of many of the Web sites, mailing lists, and other beer-related digital goodies at your disposal. Chances are, however, that you don't have a lot of time to surf the 'Net, perusing them all. I don't either, but I try to tap into a newly discovered site or list for a quick look now and then, just out of curiosity. Through "The Digital Fermenter," I'll share insights into what's brewing in cyberspace in each issue of Barleycorn Press.

Those of you who know me, my tastes

in beer and my homebrewing proclivities won't be surprised by the first WWW site I've elected to feature: Peter Crombecq's Benelux Beer Guide. Benelux is a melding of the names of three countries: Belgium, the Netherlands and Luxembourg. Crombecq's site is a mindboggling compendium of information about the beers, breweries and brewing cultures of the three European countries.

To check out the Benelux Beer Guide, point your browser to:

<http://www.dma.be/p/bier/beer.htm>

If you are an aficionado of the eclectic Benelux brews, you won't be disappointed. Crombecq's Web site offers an

astounding 1.2k of information on the beers and breweries of Belgium, the Netherlands and Luxembourg. Check out the list of "100 Irresistible Beers," where you'll find such well-known-in-the-USA profferings as Palm Ale, DeKoninck, Westmalle Tripel and Liefman's Goudenband. You'll also find lesser-known gems, including Duchesse de Bourgogne, a sour Flemish red that I just happen to be savoring at the moment, having discovered it on the Mashers' recent fall Trub Trek to Festbier in Chambly. Other "irresistible beers" I look forward to trying some day: a Belgian rauchbier, Fumee d' Anvers, brewed by Villers, and Rubens Rood Wit, crafted by Bocq.

Want to learn more about the brewer of your favorite Belgian, Dutch or Luxembourgian beer? No problem. Each beer listed in any part of the Crombecq site offers a link to detailed information



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