



The Barleycorn Press

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TRAVELS WITH RUTH - BEER MAINE-IACS TAKE NOTE!

Ruth Miller

Once again, my footloose nature had landed me in yet another place where fine beer abounds, just waiting to be sampled (Yes, I do travel a lot; both for work and for recreation). This time, up to coastal Maine at the end of September. Every year at that time a bunch of kayaking buddies get together in Sedgewich to rent a lovely house on a cliff overlooking Eggemoggin Reach for a week. Within an hour's drive are several of ME's finest microbreweries. Since this year fully half our stay was marked by heavy rain, let's just say I had much more of an opportunity to go "browsing" than I spent paddling. Here's what I discovered: First night, I drove up to Bar Harbor to meet friends from Portland. We were all biking a "metric century" (62 miles) around Acadia National Park the next morning, so we gathered for dinner & brews at Atlantic Brewing Company's fine establishment, the Lompoc Cafe. Along with their great and innovative food, they have some of the best (and most innovative) beers I've tasted in ME. Of course, I had to have the sampler to try them all. On tap were their wonderful Ginger Wheat (my favorite), their exquisite Blueberry Ale (they use a locally-produced wild blueberry extract, giving it a drier fruit taste), their infamous Brother Adams Honey Braggot (this stuff kicks monastic butt, for sure!), Bar Harbor Real Ale (your basic nut brown ale - nice), and their wonderful Coal Porter (rich, dark and smooth). I went home wondering what kind of shape I'd be in to ride the next day.

Well, even after a late start, we did great. After a long day on the bike, it's obvious where the logical post-ride stop will be - the pub! Off to Maine Coast Brewing, with two locations in Bar Harbor. One is off the main downtown tourist drag and has just a counter and very rudimentary bar food (like six kinds of

sausages!). The other one is a new upscale joint called "The Jack Russel Pub" (yes, the yuppie factor in B.H. means using that kind of dog for their sign on Rte. 3). I decided to hang in the non-yup establishment (all my buds had to head back to their work week in Portland, a 3-hr. drive) which was more comfortable for a single girl on the beer trail. Suffice to say, their beer was the most disappointing of all I've tasted. So much so that I can't remember enough about them to even describe them! Major waste, but my disappointment was ameliorated by buying two lobsters on the way home and happily consuming them at our kitchen table, to my vegetarian co-renter's disgust. On to my next tasting opportunity!

After several days of great paddling, the rains started and didn't let up. What's a vacationer to do but - go to the pubs! Off to investigate the Bar Harbor Brewing Co. south of B.H. in Otter Creek on Rte. 3. Award-winning brewer Tod Foster and his wife Suzi run this notable operation out of a small house, in their basement! They only distribute their brews in ME, and mostly within a small radius of Mt. Desert Island. I joined their tour in a little cabin they've built on-site that serves as their "welcome center" as well as brew store. Tod works amazingly hard and has produced several brews that have won high-stakes prizes. For instance: Cadillac Mtn. Stout - won three international prizes and actually beat Guinness once. His Thunder Hole Brown Ale won two years in a row at the World Beer Championships for an English Brown Ale. Their other offerings include Harbor Lighthouse Ale, a light ale; Bar Harbor Peach Ale, which thankfully is only a summer brew; Bar Harbor Ginger Mild, once again one of my favorites (OK, so I am a ginger freak).

He also had a root beer and a blueberry home-mixed soda available, which I didn't go for (have never been a soda fan). Tod is very friendly and personable, and was happy to answer general questions from the heavy tourist crowd, as well as more technical ones from the beer geeks present, all in an affable, educational fashion. It was tough cramming into his little basement operation, but worth it. He exemplifies the definition of "cottage-brewing."

Another rainy day - decide to head down Rte. 1 to do some shopping and...go find a pub! By now all my co-renters think I have a serious drinking problem, even as they suck up all the homebrew I brought along for the week and installed in the fridge. They don't understand my quest to find beer nirvana. Oh well. First stop - Belfast Bay Brewing Co., north of Belfast on Rte. 1 (a very new operation with an attached restaurant). McGovern's Oatmeal Stout is their flagship, and it was great. Several other brews were on tap, but I wanted to keep heading south to get to Sea Dog in Camden for lunch (and more shopping - yikes!). Camden traffic is always a royal pain in the butt, even this late in the season. So, I ditched my car on the little side street where their pub is, went & did my duty as a rain-addled consumer, and then returned to Sea Dog for a sampler and lunch. I always like that place - big windows overlooking a waterfall, great warm wood decor, a plateful of locally-smoked assorted seafood, and some really fine beers. They had an Oktoberfest and a Pumpkin Ale as seasonals, and they were both great. My favorite is still their Hazelnut Porter - it's subtle, not like that god awful flavored coffee that's taken over. They have an outstanding IPA also, and a delightful brown ale - Old Gollywobbler.

NEXT MEETING

At the Magic Hat Brewery on December 7th

The next Green Mountain Masher meeting will take place on Monday, December 7th at the no longer new Magic Hat Brewery. If you don't know where it is, where the heck have you been? :->

The brewery is located to the west off Rt. 7 on the street (with a traffic light) that is kind of across from Heritage Ford (nice directions, huh?).

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

1. Competition Summary.
2. Drawing for those who contributed to the newsletter.
3. Old Business.
4. New Business. 🍷

(Continued from page 1)

Their beer is available everywhere, including VT, in a 1/2-case of assorted varieties called the "Motley Crew" - cute, huh? Nevertheless, a great way to try them all.

Well, after our house rental ended on the Saturday of Columbus Day weekend, I was fortunate to be able to go hang with kayaking friends and former Jeffersonville residents who now live in Blue Hill. They don't drink much, but I did manage to convince Terri to join me at the 2nd Annual Southwest Harbor Oktoberfest, held in that lovely town on the famous Hinckley Yacht Builders dock on the water. It was a chilly, gray, blustery day, but under the tents it was warm and...crowded! Twenty-two Maine craft brewers were there, from the smallest one-man operation to the biggies like Shipyard and Geary's. One of my favorite Portland brewers, Allagash was in attendance. They are one of the sole Belgian-only style brewers in the state, and their White Beer just won the Grand Prize at

a big international festival in Rio last month, beating out several old, venerable Belgian breweries in the category! I have been unable to purchase their beer in VT, which I asked them about - he said they were working on their distributor to increase coverage in northern New England. They also had their luscious Grand Cru on tap (not to be believed - it's the real deal) and their Dubbel. Can't wait until they cross the border into VT... Anyway, I tasted a lot of stuff, mostly good, and it would take waytoo much space to mention them all. Let's just say there were no real disappointments that day, except for the weather!

Finally bid farewell to the Blue Hill crew and headed down to Portland for the night - really breaks up the long trip home. My buddy Elizabeth has a great little house right on the water in Falmouth, but she had just left for a hiking trip in the Grand Canyon. "Come stay anyway - you know where the key is" - and so I gladly did. I was dying to see the brand new Portland Public Market which had just opened that week - kind of like their version of Boston's Faneuil Hall, with every kind of fine food, produce and beverage that is ME-produced, all in one glorious, huge building downtown. Smoked and fresh seafood, fresh baked goods, organic produce, hormone free buffalo and chicken, pasta, coffee, wine and of course Maine's finest microbrews. Picked up a flyer about the Portland Brewers Festival to be held in November, but knew I wouldn't make it - maybe next year. After, I walked through the finally abating rain (now a drizzle - Portland had recorded 6" in the last 48 hours, a record!) and visited the Stoe Coast Brewery. After walking in I realized they also ran the Sunday River Brewing Co. in Bethel, where I'd stopped for dinner on my last ride home from a paddling trip in ME. Having already sampled most of their beers, I moved on to the infamous Gritty McDuff's, which was (and virtually always is) mobbed. Too hard to get served and no seats at the bar. Settled for a strong latte at one of the ubiquitous coffee houses in the Old Port. Debated whether to drive up to the Great Lost Bear on Rte. 302 - they have something like 25 ME-brewed beers on tap all the time - but decided instead to have an early dinner at the funky Khatadin, where



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:

Tim Cropley
30 Woodbine
Colchester, Vermont 05446
(802)658-4038 (hm)

e-mail address: timc@dec.anr.state.vt.us

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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
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Competition Report by Dan Marshall

The Seventh Annual Green Mountain Homebrew Competition was held Saturday, November 7 at the Ethan Allen Homestead in Burlington. Thanks to a great deal of help from the Organizing Committee, and others, everything went very smoothly, and there were no serious problems. I would like to thank, in particular:

Robin Orr - Registrar
Anne Whyte - Sponsors co-ordinator
Brook Anderson - Facilities co-ordinator
Rich Evans - Food co-ordinator
Jerry Gormley - Head Steward
John Gallagher - Judge co-ordinator
Dave Gannon - Organizer Emeritus

As always, Greg Noonan and Steve Pollak (manager at the VPB) were immensely helpful in co-sponsoring, providing us with beautiful souvenir glasses, and allowing us to order supplies through the restaurant. We are very fortunate to have their assistance available for our competition.

There were a total of 124 entries in 22 categories. A complete list of winners is included in this newsletter. Doctor Thomas J. O'Connor III took Best of Show with an Oktoberfest (which, by the way, received a score of 48 from a well known Master Judge), Cliff Timpson of Milton repeated as Vermont Homebrewer of the Year, and Josh Landis of Norwich, VT won the Brewmaster's Cup with a Belgian Strong Dark Ale.

Plans are already under way for next year's competition. After discussion with John Gallagher and Brook Anderson, those most directly involved with managing the problems of space and time, I have tentatively scheduled the competition for Saturday, May 1, again at the Ethan Allen Homestead. I will meet with the other New England Competition Organizers in December and will discuss any potential conflicts before finalizing this date.

If anyone has any competition-related ex-

penses (food, supplies, etc.) for which they need reimbursement, please give me a call or show up at the December meeting with your receipts. The actual reimbursement will come from Lou Greitzer, our treasurer, but I need to have the figures so that I can produce an accurate Income Statement for the competition. Thanks.

Any of you who have any comments, suggestions, criticisms, etc. about the competition, and who have not yet spoken to me about them, please feel free to call. Thanks again to all the judges, stewards, and everyone else who helped.

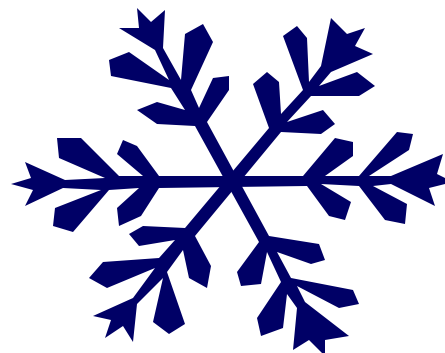
Dan Marshall, Competition Organizer 🖐

(Continued from page 2)

I'd spent St. Patrick's Day this year on a business trip. Alas, many Portland restaurants are closed on Sunday (certainly not the bars!) so I went down the street to the even funkier Blue Mango. I hit the jackpot on this one, after seeing their ad in Portland's alternative newspaper. What a find! Several ME beers on tap, a Jamaican cook and Baltimore-transplant owner who waits on the six tables himself. I had a huge appetizer of corn cakes and a beautiful chunk of Jamaican jerked grilled salmon, which came with home made tomato-basil soup and fresh bread and a salad for a whopping \$14! Not sure how this guy makes a profit, but I wasn't one to complain. Plus, he's just a really nice dude and very talkative (well, as much as he could be while waiting on 10 customers). His mom makes all the killer desserts, but I was out of room. No worries, I'll be back again next trip!

For a nightcap, I headed back to Falmouth and stopped in at Sea Dog's newest location - right at the Falmouth Yacht Club. Well, Muffy, the place is quite nifty, y'know. Even Buffy and Biff were there... No really, it must be like that in the summer, but it was strictly locals that evening. There was a guy

playing solo jazz guitar upstairs in the bar, the friendly bartender poured me three samples of my beloved Hazelnut Porter as well as another Pumpkin Ale and Oktoberfest, and then proceeded to charge me only \$1.50 for them! No mistake, says he, smiling. And once again, I did not quibble. My fiscal guardian angel, after watching me do serious damage on my shopping runs that week (am moving into a new apartment, so I felt somewhat justified) must've decided to intervene all day. It was a pleasant end to a lovely week in my favorite state of Maine. 🖐



1998 Green Mountain Homebrew Competition

Official Results

Best of Show: Oktoberfest, Thomas J. O'Connor III, M.D., Rockport, ME

Vermont Homebrewer of the Year: Cliff Timpson, Milton, VT

Brewmaster's Cup: Belgian Strong Dark Ale, Joshua Landis, Norwich, VT

Results by category:

Category: American Light Lager

Sponsor: Green Mountain Mashers

First: Cliff Timpson, Milton, VT American Premium

Second: Thomas J. O'Connor III, M.D., Rockport, ME Pre-Prohibition Lager

Third: John McLaughlin, Bolton, VT American Premium

Category: European Light Lager

Sponsor: 3 Needs Brewery & Taproom

Burlington, VT

First: Peter Girouard, Winchendon, MA North German Pilsner

Second: Ken Jucks, Bedford, MA Munich Helles

Third: Tim Holland, West Boylston, MA Munich Helles

Category: Light Ale

Sponsor: The Beverage Warehouse

Winooski, VT

First: Thomas J. O'Connor, III, M.D. American Wheat

Second: Cliff Timpson Koelsch

Third: Will Fields, So. Hamilton, MA Koelsch

Category: British Bitter

Sponsor: Magic Hat Brewery

South Burlington, VT

First: Dan Marshall, Burlington, VT Ordinary Bitter

Second: Will Fields Ordinary Bitter

Third: Anne Whyte, Essex Jct., VT Best Bitter

Category: Scottish Ale

Sponsor: Seven Barrel Brewery

West Lebanon, NH

First: Dave Clark, Ted Bourgault & Tom Blue, Huntington, VT Export 80/

Second: Thomas J. O'Connor III, M.D. Export 80/

Third: Will Fields, Export 80/

Category: Pale Ale

Sponsor: Catamount Brewing

White River Jct., VT

First: Matt Grady, Burlington, VT American Pale Ale

Second: Will Fields British Pale Ale

Third: Will Fields American Pale Ale

Category: India Pale Ale

Sponsor: Catamount Brewing

White River Jct., VT

First: Thomas J. O'Connor III, M.D.

Second: Will Fields

Third: Dan Marshall

Category: Altbier

Sponsor: Otter Creek Brewing Co.

Middlebury, VT

No place awarded

Category: German Amber Lager

Sponsor: Trout River Brewing

East Burke, VT

First: Thomas J. O'Connor III, M.D. Oktoberfest (Best-of-Show)

Second: Joe Zadrozny, Fitchburg, MA Vienna

Third: Steve Stroud, Medford, MA Oktoberfest

Category: Brown Ale

Sponsor: Green Mountain Mashers

First: Will Fields Southern Brown Ale

Second: Will Fields Mild Ale

Third: Cliff Timpson American Brown Ale

Category: Strong Ales

Sponsor: Jasper Murdoch's
Norwich, VT

First: Laurie Reed & Erik Sandblom, Williston, VT Scotch Ale

Second: Tom Mik & John Watson, Monroe, CT Old Ale

Third: Dave Clark & Tom Ayres, Huntington, VT Russian Imperial Stout

Category: European Dark Lager

Sponsor: Golden Dome Brewing Co.
Montpelier, VT

First: Thomas J. O'Connor III, M.D. Munich Dunkel

Second: Martin Stokes, Old Town, ME Continental Dark

Third: Cliff Timpson Schwarzbier

Category: Bock

Sponsor: McNeill's Ale House
Brattleboro, VT

First: Thomas J. O'Connor III, M.D. Hellesbock (1st Runner-up B.O.S)

Second: Carol Hall, Tunbridge, VT Doppelbock

Third: Dan Marshall Traditional Bock

Category: Porter

Sponsor: McNeill's Ale House
Brattleboro, VT

First: Thomas J. O'Connor III, M.D. Robust Porter

Second: (Tie) Will Fields Robust Porter and Cliff Timpson Robust Porter

Category: Stout

Sponsor: Green Mountain Mashers

First: Matt Cohen Hinesburg, VT Dry Stout

Second: Tom Mik & John Watson Foreign Extra Stout

Third: Anne Whyte Oatmeal Stout

Category: Wheat Beer

Sponsor: Rock Art Brewery
Johnson, VT

First: Will Fields Weizenbock

Second: Dan Marshall Bavarian Weizen

Third: John McLaughlin & Joe Cutts Bavarian Weizen

Category: Strong Belgian & French Ales

Sponsor: Franklin County Brewery
St. Albans, VT

First: Joshua Landis, Norwich, VT Strong Dark Ale (2nd Runner-up B.O.S. and Brewmaster's Cup)

Second: Tom Mik Strong Golden Ale

Third: Dan Marshall Dubbel

Category: Other Belgian Ales

Sponsor: Tunbridge Quality Ales
So. Royalton, VT

First: Dan Marshall Gueuze Lambic

Second: Thomas J. O'Connor III, M.D. Witbier

Third: Will Fields Witbier

Category: Fruit Beer

Sponsor: Vt. Homebrew Supply
Winooski, VT

First: Anne Whyte & Cliff Timpson Berliner Weisse with sour cherries

Category: Spice/Herb/Vegetable Beer

Sponsor: Storey Publishing
Pownal, VT

First: Anne Whyte Maple Barleywine

Second: Thomas J. O'Connor III, M.D. Ginger Pale Ale

Third: John Simonetta, Randolph, MA 02368 Honey Ale

Escaping the Styles Which Bind Us - The Joy of Brewing & Experiencing "Beer Mutts"

by Mike Harris

Homebrewing is paradoxically simple and complex. Beer combines the simple ingredients of malt, hops, yeast and water. Boil, ferment, bottle or keg, and serve. Yet categorizing home brewed beers has become increasingly sophisticated and complex. Over the years specifically recognized styles of beer have grown to include as many as 26 styles and 61 sub-styles. These figures are probably inaccurate due to recently recognized styles I've missed or lively debates over whether to include beer's related cousins (meads, cysers, etc.) in the taxonomical family tree of "beer." The demarcation of these strict styles both inspires and constrains us.

Don't mistake me - brewing "to style" has

many positive attributes. For example, homebrewers may recreate a favorite style. Recognized beer style guidelines allow homebrewers to evaluate their efforts against clear standards and compare their beers against other brewers in formal competitions or informal across-the-table sampling sessions, like at our local club meetings. Further, many formal styles are truly living legacies which celebrate time-honored ancient brewing traditions that contribute richly to our culture.

Yet formal styles can restrict our ability to experience beer as beer. When was the last time you let a friend pour you a beer to sample without asking, "what is it"? Just knowing what style to expect causes you to shift your mental and gastronomical expectations as you lift glass to lips. An English mild ale that is too malty or too highly hopped may fail the prerequisites of that commendable style yet nonetheless be a very delectable beer. Try to allow yourself to experience beer as beer, devoid of labels. Ask not, "what is it?", but "do I like it?".

Sometimes it can be refreshing to put

styles aside. Use your intuition to brew a "beer mutt." Brewing by intuition can be both nerve wracking and invigorating. The intuitive brewer may start with a formal style recipe and consciously modify the ingredients or process to achieve a new calculated result. Other intuitive brewers may quickly gather whatever ingredients they have on hand and, assuming proper sanitation and basic technique, instinctively (or randomly!) create a very satisfying beer.

Brewing a "beer mutt" can free you from the burdens we unwittingly impose upon ourselves. I recently brewed a Belgium ale, struggling with a recipe I devised after painstakingly comparing formulations from several sources. Much to my dismay, the wort turned out darker than I anticipated. After castigating myself for my errors which contributed to a "ruined" beer - I stepped back. Although too "dark" for the intended style - the wort had a satisfying maltiness, the hops were about where I had wanted them - In short, I had a most agreeable beer at my hands!

So - next time you're unsure as to what



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Green Mountain Mashers
c/o Tim Cropley
30 Woodbine
Colchester, Vermont 05446
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