



The Barleycorn Press

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H. 680 as Passed by the Vermont Legislature

The Vermont Legislature has passed H.680 (an act relating to the consumption of beer and wine) and it is now with Governor Dean how may either sign it into law, allow it to become law without his signature, or veto it. Robin Orr plans on reporting on the status of the bill at the May meeting.

The portions of the bill that relate to homebrewing as passed by the Legislature are as follows:

Sec. 4. 7 V.S.A. § 2(30) is added to read:

(30) "Home-fermented beverages" means malt or vinous beverages produced at home and not for sale.

Sec. 5. 7 V.S.A. § 65 is added to read:

§ 65. HOME-FERMENTED MALT AND VINOUS BEVERAGES; TASTING EVENT

(a) A person of legal age may, without obtaining a license under this title or paying state taxes or fees, produce malt or vinous beverages, or both, at home provided that the amount of home-fermented beverages produced

by that person does not exceed the quantities limitation in 26 U.S.C. §§ 5053 and 5042.

(b) Home-fermented beverages produced pursuant to this section may be transported to and offered for tasting at an organized event, exhibition or competition held for home-fermented beverages, provided all the following conditions are met:

(1) The sponsor provides written notice of the event to the department no later than 10 days prior to the date of the event. The notice shall include a description of the delineated area in which the tastings will be offered.

(2) The public is not charged a fee for the tastings or for admission to the event, exhibition or competition. However, the sponsor may charge a fee to the producers of home-fermented beverages for their participation in the event.

(3) Tastings of home-fermented beverages are offered only within the delineated area specified in the notice to the department.

(4) The home-fermented beverages are served only to individuals of

legal age.

(5) No home-fermented beverages are served to any individual who is apparently under the influence of alcohol.

(6) No more than two ounces of any single vinous beverage and no more than four ounces of any single malt beverage is provided to any individual for tasting.

(7) The sponsor has provided an individual who has successfully completed the department's enforcement seminar within the preceding three years to be present at all times to monitor the event and ensure compliance with applicable rules and provisions of this chapter.

(c) A person who sponsors an organized event, exhibition or competition under this section or participates in the event as a producer of home-fermented beverages who violates any provision of this section may be fined not more than \$1,000.00.

Sec. 6. 7 V.S.A. § 2(31) is added to read:

(31) "Legal age" means 21 years of age or older. 🍷



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 15th of the month of publication.** Please mail contributions on 3.5" IBM compatible diskette or preferably 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

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Next Meeting On May 4th at Anne and Matt Whyte's in Essex

The next meeting of the Green Mountain Mashers will take place on Monday, May 4th at the home of Anne and Matt Whyte. The business meeting will commence promptly at 7:30 P.M. Their address is 10 School St. in Essex Jct. Need directions? Call VT Homebrew Supply at 655-2070. The following items are on the agenda for the business portion of the meeting:

1. H. 680 Legislative Update.
2. Masher Competition Update.
3. Maine Competition.

See you all there. 🙌

Minutes of the April Meeting Phil Kaszuba

Keeping with tradition, the April meeting was held on the evening of the NCAA basketball championship game (March 30, 1998) at the home of masher Tom Ayres. The featured event of the meeting which began at 8:15 p.m was the annual Masher Challenge. This year's style as chosen by last year's winners Paul Hale and Phil Kaszuba was Oktoberfest. Judging for the "Challenge" was performed by Lew Greitzer, Ernie Kelley, John Leak, and Robin Orr. Winner of this year's competition was the Monk with the runner up entry brewed by Paul Hale and Phil Kaszuba. Following the competition, Robin gave an update on the current status of the homebrew bill currently in the State Legislature. The bill had been accepted by committee and needed to be passed in both the Senate and the House as next steps in the approval process. Dan Marshall gave a brief update of the

homebrew competition status followed by adjournment of the business meeting at 9:00 p.m. and the start of the NCAA championship game. 🙌

Entry information for the Northern New England Homebrew Competition in Maine Dave Gannon

The Northern New England Homebrew Competition will be held at the Cask & Hive Winery in Monmouth, Maine on Saturday, May 30. This competition is part of the New England Homebrewer of the Year (NEHBOTY) circuit. Entrants should use the standard entry forms and bottle labels used by the competitions in the NEHBOTY circuit.

(Entry forms were mailed last fall. Additional forms will be available at Vermont Homebrew Supply).

Dave Gannon has arranged for transportation of our Club's entries to Maine for the competition. Drop-off points and deadlines are as follows:

* Vermont Homebrew Supply, Winooski, Vermont.

Deadline: 5:00 PM, Weds., May 13

* Seven Barrel Homebrew Shop, West Lebanon, New Hampshire

Deadline: 7:00 PM, Friday, May 15

Someone from the Mashers will transport entries from Vermont Homebrew Supply to the Seven Barrel. Bruce Stevens (of the MALTS) will transport entries from the Seven Barrel to Maine.

Good luck to all Mashers who enter the competition! 🙌

Volunteers Needed for Burlington Brewer's Fest

Volunteer servers are needed to sign up for the Brewer's Festival being held at the Burlington Waterfront on July 17th and 18th. There's a Friday night session, and on Saturday there's an Afternoon & Evening session. If you work one, admission for another is free. All volunteer servers are required to complete the DLC servers class....this could come in handy when we have our competition because it is a requirement on the new legislation on homebrewing that there be people who have completed the course involved in any Vermont homebrew competitions. Anne Whyte will have a sign-up at the May meeting. 🖐

Required Beer Stop in Somerville, MA Tim Cropley

Whenever I go to Boston, I stay with some friends who live in Somerville which is just an exit or two north of the exit for the Fleet Center off I-93. Somerville is known as the home of Tufts University but I don't really care about that (no offense Dr. Gannon). What makes Somerville special to me other than that my friends live there, is that it's home to Davis Square and most specifically, Redbones Barbecue. While Redbones is an incredible place to go if you like barbecue (ribs prepared in a variety of ways, pulled pork, pulled chicken, etc.) it also has one of the best draft selections I've seen.

Oh sure, there are other places that have forty, fifty, eighty, even a hundred or more beers on tap, but never have I seen a bar in America that has this many

taps and it can be said that ALL are quality brews (well, there's one that I don't consider a quality brew but that's more because I don't care for the style). Below you'll find the current list of what's on tap at Redbones and I was actually somewhat unimpressed for a change. This of course is only because I have become accustomed to seeing such an incredible selection with some imported selections that I've never had.

Cask Conditioned Ale:
Emerald Isle Bank St. Ale

Belgian Drafts:
Kasteel Rose

Ciders:
Raspberry Cider Jack
Maeve's Perry Cider

Local & Regional Brews:
Fat Cat ESB
Allagash White
Wachusett's Summer
Boston Burton Ale
Pilgrim Nut Brown
Harpoon Maibock
Brooklyn Brown Ale
McNeill's ESB
Otter Creek Mud Bock

Brews From Other Places:
Pilsner Urquell
Paulaner Salvator
Sierra Nevada Bigfoot
Pabst Blue Ribbon
Harp Lager
Anchor Porter
Bass
Bateman's Salem Porter
Fullers ESB
Guinness
Old Speckled Hen
Belhaven

Next @ Bat: Brooklyn Lager, Lucifer, Longtrail Ale, Young's Oatmeal Stout, and Sierra Nevada Pale Ale.
Redbones has the capacity for a total of 26 brews on tap (2 of which are hand pull taps) and they often sponsor special dinner evenings or other events fea-

turing beers from a particular region or particular style. In fact one such event will be happening in early May. This information direct from the Redbones web page is below:

New England Real Ale Exhibition Cask Conditioned Beers from the United States and Great Britain

Thursday May 7th -Sunday May 10th.
Admission: \$5

Thurs., Fri. & Sat. 7 -10:30pm, Sat. and Sun. 1 -4:30pm

We're Flying Them In! Kegs, Brewers, & Cellarmasters for a very special annual BEER EVENT & we'd like you to be there!!

Held at the V.F.W. Dilboy Post in Davis Sq. Somerville, Mass. One block from Redbones.

Call 617-623-0290 for more info.

Redbones has a web page at <http://www.redbonesbbq.com> 🖐

Some of the best Norm Peterson quotes from "Cheers"

"What's shaking, Norm?"
"All four cheeks & a couple of chins."

"What's new, Normie?"
"Terrorists, Sam. They've taken over my stomach & they're demanding beer."

"What'd you like, Normie?"
"A reason to live. Give me another beer."

"What'll you have, Normie?"
"Well, I'm in a gambling mood Sammy. I'll take a glass of whatever comes out of the tap."

"Looks like beer, Norm."
"Call me Mister Lucky." 🖐

Golden Dome Brewing Company Reopening Tim Cropley

On May 1, 1998, the Golden Dome Brewing Company (GD) will be reopening. GD has been closed since the departure of partner Ian Dowling and the company has been going through a reorganization.

G. Russell Fitzpatrick II (Russ) is one of the original partners and remains as the Master Brewer and GM of Operations. The new Head Brewer is Jeremy Hebert who was previously the Assistant Brewer. I spoke with Robert Lacaillade (VP) and he gave me an update as to the plans for GD's immediate future.

When GD reopens, its Session Ale will be available. Session is a brew which GD makes to acknowledge the efforts of the Vermont Legislature (it seems we all can appreciate that this year - see front page). Session will be available immediately in draft and growlers from the brewery and in 22oz. bottles sometime between the end of May to mid-June. GD is also researching the possibility of contracting with another brewery for a 12 oz. bottled version of Session. Additionally, GD's bottler could be used to package 12 oz. bottle 12 packs and GD is looking into this and hopes that they can offer those by the end of the summer.

Back Forty Ale will follow soon after Session and will be available mostly in bottles with some draft accounts and growlers out of the brewery.

GD hopes to release their Double Ringer Stout sometime in mid-summer.

As you may remember, the unique thing about GD was that their beers were delivered on draft through a nitrogen system. Double Ringer will still be dispensed in that manner. Session will be

delivered exclusively by CO2 and Back Forty will be offered for delivery by either CO2 or nitrogen (establishment's choice). I personally am thankful of that because I really enjoy lighter ales on a nitrogen system.

Welcome back Golden Dome! 🍷

Tuckerman Brewing Company Opens in Conway NH and is on the Way to Maine (hint, hint) Tim Cropley

So you're going to The Northern New England Homebrew Competition in Monmouth, Maine on May 30th. If you happen to be going through Conway, NH on your way and don't mind a stop, consider dropping by the Tuckerman Brewing Company. Located at 66 Main Street in Conway, it's just a little south of Route 302 on Route 16 and 113.

Brewery partners Nik Stanciu and Kirsten Neves have been through a lot in getting their brewery operational (see April/May 1998 edition of Yankee Brew News) but are finally producing their Tuckerman Pale Ale for draft accounts and in 12 oz. bottles. It's one of the lightest pale ales I've seen and is perfectly refreshing. It has a nice hop flavor and aroma contributed by dry hopping. I unfortunately did not have time for a tour as I was confined by a tight schedule but I

am extremely anxious to return to the brewery. Just after I got there, a representative of Redhook dropped in followed by a representative of Stone Coast (their NH brewery). They just had to come see the brewery because they enjoyed the beer. Apparently demand is very high at their draft accounts and the bottles are flying off the shelves.

Since I did not have an opportunity to spend more time at the brewery, I don't have much more to write. However, Nik and Kirsten were very accommodating and very willing to answer any questions.

If you are interested in visiting Tuckerman Brewing Company, you should know that because the building is not right along the road, it can be difficult to find. I had a picture of the building and knew what side of the road it was on but still went by it a few times before finding it. My directions are as follows:

If you are taking Rt. 302 through NH, after you go through N. Conway and where Rt. 302 continues east take Rt. 16 south. You'll go by a Sunoco Station on your right (it should be the 3rd Sunoco you'll see since coming into North Conway) followed by a Citgo Station on the right after Rt. 16 joins with Rt. 113. The brewery is on the right set off the road as soon as you go by the Citgo Station.

Their phone # is (603)447-5400

The following plaque is mounted upon a rock near the boat landing at Shelburne Beach:

NORTHWEST OF THIS SITE IN 1770
MOSES PIERSON
WHO OWNED THE SURROUNDING THOUSAND ACRES BUILT HIS HOME

ON MARCH 12, 1778, IT WAS ATTACKED BY SIXTY BRITISH AND INDIANS BUT WAS DEFENDED BY
THE PIERSONS, COLONEL THOMAS SAWYER, LIEUTENANT BARNABAS BARNUM, CORPORAL
JOSEPH WILLIAMS AND FOURTEEN PRIVATES.

LIEUT. BARNUM, THE BRITISH OFFICER, AN INDIAN CHIEF, AND SEVERAL PRIVATES WERE
KILLED AND A NUMBER OF PRISONERS TAKEN.

THE HOUSE WAS SET ON FIRE BUT THE FLAMES WERE EXTINGUISHED WITH MRS. PIERSON'S
HOME-MADE BEER.

LATER THE BRITISH OFFERED A REWARD FOR PIERSON, DEAD OR ALIVE, AND A COMPANY WAS
SENT TO CAPTURE HIM BUT HE ESCAPED, HIS BUILDINGS WERE BURNED, HIS SONS ZIBA AND
UZAL CAPTURED AND CARRIED TO ST. JOHNS BUT THEY ESCAPED AFTERWARD.

ERECTED BY THE VERMONT SOCIETY SONS OF THE AMERICAN REVOLUTION

—
OCTOBER
1913



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