



# The Barleycorn Press

Monthly Newsletter Published by the Green Mountain Mashers of Vermont

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## Salt Ash Inn - Brewer's Home Away From Home

Ruth Miller

**A**fter reading about Glenn Stanford's brewing operation at the Salt Ash Inn in Yankee Brew News, I had an opportunity to check it out quite by coincidence Sept. 10th. I was scheduled to cover the VT Bar Association's annual conference at Sugarbush Resort that weekend, and decided to stay at the Salt Ash instead of up at the resort. Turned out to be an excellent decision.

The Salt Ash is a very old inn located at the intersection of Rtes. 100 and 100A in Plymouth, VT. Glenn and his wife get the usual tourist trade, and have a standing arrangement with VT Bicycle Tours. The place is cozy, with a little pub off the main living room (nice fireplace & couches to encourage serious relaxation.) I arrived at 5:30pm on Friday and Glenn was the consummate innkeeper/host/brewmaster. He had 3 of his own beers on tap (a bit pricey at \$3.50 per 12 oz. mug) but all were great. Considering he can only brew a 1/2 barrel batch at a time, the price is reflective. I tried his Innkeeper's Amber Ale, nicely hopped with Saaz & Hallertau. A big favorite there with the bike tour clients is his Bicycle Light, a golden ale also hopped with Saaz. Pretty tasty for a light ale. He professed that a lack of refrigeration space currently prevents him from making any lagers yet, and he's dying to craft a pilsener. I also tried his Hairy Chest Stout, a classic rich and full-bodied brew, heavy on the chocolate malt -great for dessert or in lieu of after-dinner coffee.

He also had 3 local "guest brews" on tap -Black River Brewing's Porter from Ludlow; Otter Creek Pale Ale; and Long Trail Ale. He rotates these with Madison Brewing's

Old 76 Strong Ale from Bennington; and Liz Trott's Tunbridge IPA. He said he recently came up with a new recipe for a maple-coriander ale, which he'll be brewing for the colder months.

After quaffing a few with the congenial Bike Tour Bunch, we all sat down together in the dining room for a very nicely-done dinner. There are two choices each night, one vegetarian. All 22 of us fit in the cozy dining room, and I was served a tomato and cheddar cheese soup, a simple salad with bread, and a grilled chicken breast in a raspberry beurre blanc sauce with rice and steamed veggies. Dessert was mocha mousse. After dinner, the bikers retired to the fireplace to have their orientation meeting for the weekend, and I went to read in the den. Amazingly, a couple from Florida on the bike tour used to live in my hometown of Cleveland. Just on a whim I asked where, and it turned out they lived 2 doors down from my childhood house! What a nice alternative to spending the night solo up at the resort in one of those characterless condos. Really was fun hanging out with others & chatting. No one utilized the outdoor hot tub -the air temp went down to about 36 degrees that night.

Next morning I had to scram early to get back to Killington to set up for Saturday's sessions. Glenn's wife kindly laid breakfast out early for me (the bikers take their time on the weekends -ah, vacation...) and I enjoyed the peace of the table in the bay window, looking out at the fog as I sipped my tea. Alas, off to work...

The cost of a nice room with a queen size four-poster bed, phone, TV and private bath was \$100, including dinner and breakfast. The wonderful camaraderie was free. Glenn and his wife are wonderful hosts -if you're ever in the area, stop in for a beer, or for the night. Either way, you'll enjoy the experience, I know. You can call them at 1-800-SALTASH, and Glenn will most likely pick it up. Happy trails! 🍷



## NEXT MEETING

### At the Magic Hat Brewery on

**T**he next Green Mountain Masher meeting will take place on Monday, October 5th 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. Competition Update.
2. Sign-up for the cider pressing at Chapin Orchard.
3. Newsletter update.
4. Old Business.
5. New Business. 🙌

## Minutes of the September Meeting

by Phil Kaszuba

**T**he first meeting of the brewing season was held on September 7th at the home of Anne & Matt Whyte and was called to order at 8:30 p.m. The honorable Greg Noonan presided over the discussion of a proposal to initiate scientific studies related to brewing for publication in *Brewing Techniques*.

Greg pointed out that there are many facets of beer-making that have yet to be studied closely under controlled conditions and the opportunity is there for exploratory work and publication. He went on to describe some potential investigative projects which generated numerous return ideas from the members in attendance. The potential for project funding exists and proposals should be discussed with

Greg. He can be reached at the Vermont Pub & Brewery or via e-mail at [vpb@together.net](mailto:vpb@together.net). John Leak then spoke of the possibility of having the Jay Hersh Beer Problems Seminar sometime in January '99. Further discussion will be held regarding the seminar. The New York Notorious Homebrewers are holding an Oktoberfest celebration on 9/26/98 in Newburgh, N.Y. Admission is \$20 and for more details contact Anne Whyte. Anne also announced that the annual Chapin Orchard cider crush is to be held on 10/17/98 this year at the Chapin Orchard in Essex Center. A sign up sheet was circulated and will be available at Vermont Homebrew Supply. The blend of apples and cost per gallon have yet to be determined. Tim Cropley, editor extraordinaire, presented an idea to stimulate newsletter submissions. On a quarterly basis, a drawing will be held in which newsletter article authors will get a chance to win a selection of commercial beverages that may not necessarily be available locally. The October meeting will be held at Paul Hale's house. Upcoming competition information was provided by the competition organizer Dan Marshall. The competition will be held on 11/7/98 at the Ethan Allen Homestead with an entry deadline of 10/30/98. Volunteers are needed for the unpacking session to be held at Rich Frog on 10/31/98. Anne Whyte will be this year's competition sponsorship coordinator. Volunteers will be needed for facilities and to help out with food. A call for judges was sent out and stewards will also be needed. The business meeting adjourned at 9:30 p.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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# Competition Update

by Dan Marshall

**T**he Seventh Annual Green Mountain Homebrew Competition is scheduled for Saturday, November 7, at the Ethan Allen Homestead in Burlington. A mailing of the competition announcement and judge registration forms has been sent out to Homebrew Clubs and BJCP judges throughout New England and New York. In order to keep our expenses down, I have not mailed forms to local judges who are likely to show up at our next meeting. If you have not received entry information and/or registration forms, and would like to, you may:

- 1) Show up at the next meeting October 5th at Paul Hale's,
- 2) Pick up forms at Vermont Homebrew Supply,
- 3) Call me at 862-7667 and I will mail them to you.

We will be counting on volunteers as usual to help out with the facilities setup, the food, and, of course, as stewards for the competition. We would like to have all of our volunteers lined up at the October 5 meeting. If you are unable to attend the meeting, but would like to volunteer, you may call:

Facilities: Brook Anderson 878-4353

Food: Rich Evans 899-3006

Stewards: John Gallagher 482-2847

The deadline for entries is Friday, October 30th, and we will be unpacking and labeling on Saturday, the 31st. It is uncertain at this time where this event will take place, but we will definitely need the usual crew of volunteers to help.

We are expecting a lower number of en-

tries than in the past because of the time of year, and therefore have set an entry deadline only one week before the competition. If we get unexpectedly swamped with entries, local judges may expect to be asked to prejudge beers at short notice. Your co-operation is greatly appreciated.



## Is anyone going to Boston in October?

by Dan Marshall

**W**e are trying to help the homebrewers in Boston transport entries to our competition. We have set up a dropoff at the Seven Barrel Brewery, and the WORTS are trying to find a volunteer to bring entries from the Boston area to the Seven Barrel. As an alternative, Ken Jucks has asked me to ask around if anyone in our club is going to the WORTS' Cider Festival on October 10th, or is going to the Boston area anytime in October, and might have room in their car for a few cases of beer. If so, call Dan Marshall at 862-7667. Thanks.



## Club and Competition Improvement Suggestion

by Dan Marshall

**I**would like to see more Green Mountain Mashers, and different Green Mountain Mashers entering beers in our annual competition. A larger and more varied group of participants would make our competition more interesting as well as more financially viable. With that in mind, I would like to

propose an idea which has had, thus far, a favorable response from everyone to whom I have mentioned it.

My suggestion is that, beginning January 1, 1999, we raise the annual membership dues for the club from \$15 to \$20, and give each paid-up member one free entry in our annual competition. We are, after all, a club of brewers, and it goes without saying that we all brew quality beers. Every member of our club should be able to brew at least one beer good enough to enter in our local competition. The extra five dollars from each member would make our financial position a little more comfortable, and hopefully would provide a little incentive for greater participation from the Mashers.

I would like to hear some feedback on this idea, particularly from those opposed to it. Let's discuss it at the next meeting.



## Green Mountain Masher Apple Crush to be Held at Chapin Orchard on October 17th

**P**lease note that this year's Green Mountain Mashers Cider run is to be held on October 17th at the Chapin Orchard. Please sign up at the Vermont Homebrew Supply Shop or call them (Anne, Matt, or Cliff) at (802) 655-2070. As this is a custom pressing, we need a ballpark idea of how much cider everyone wants. Also, the sign up sheet from the last meeting has apparently be misplaced so if you signed up at that time, please sign up again or call the shop with the volume that you want. Another sign up sheet will be available at Monday's meeting.



# Oktoberfests Judged at Last Green Mountain Masher Meeting

by John McLaughlin

**I**t was bound to happen. Sooner or later, they all had to get together and fight it out. Every fall they show up in the grocery stores, all lined up like little soldiers. Each one of the flaunting a label that loudly proclaims Oktoberfest! A show down was eminent. It was time to separate the men from the boys. Weed out the pretenders. All of them could talk the talk, but could they walk the walk. It was time for Monday Night Raw, Masher's style.

The battleground was a small house in Essex. AHA rules were in effect. There were to be three judges, all certified by the BJCP. The judges, afraid of reprisal, will be known in this article only as "Porsche," "BMW," and "MG."

The contestants came from far and wide. There was a foreigner named Paulaner (claimed that he was "The world's best Oktoberfest"). There was Harpoon and Sam Adams from the Boston area. There was one from Minnesota that went by the name Pete. There were a couple of Vermont boys. One was from the Middlebury area, called himself "Otter Creek." The other Vermonter went by the name Catamount. All of them have been seen in the Burlington area every year, but there was one rarely seen in these parts. Seems he got here in someone's carry on baggage. Flew here all the way from San Francisco, Californy! His name was Gordon Biersch.

The Oktoberfests were presented to the judges one at a time. Each judge got a couple of ounces of each beer in a clear glass. The judges were not told what beer they were tasting and were not pre-

sent when their glasses were filled. They were judged on the AHA's style definition for Oktoberfest: "a lager. . . with a distinctive malt sweetness and toasted malt aroma and flavor resulting from the use of Vienna and Munich malts. May be sweet on the palate but should have a fairly dry finish. The hops are distinctly German but are not usually prominent in either aroma or flavor, simply in balance." Each judge used AHA/BJCP 50 point scale: 10 points for aroma, 6 points for appearance, 19 flavor, 5 for body, and 10 for overall drinkability. Each beer could earn a total of 150 points.

Harpoon drew the number one spot and the judges went right to work. They found Harpoon to be a pleasant beer to drink. They felt that it was very close to style in appearance and taste. However, they felt that it was a little to hoppy and did not taste malty enough. As Porsche put it, "too thin for an Oktoberfest."

Pete's was the second beer to be judged. This beer was very well received by the judges. They felt that like the Harpoon it had too much of a "hop bite" and was also on the thin side. They felt that it was lacking a strong finish.

After Pete's Oktoberfest, it was Sam Adam's turn. The judges felt that Sam Adams had a great aroma that made them excited to drink it. However they felt that the taste was too watery.

Otter Creek was the next beer to face our panel. The harshest comments of the night were directed at Otter Creek. The only category that they found Otter Creek to be appropriate for the style was it's appearance. They felt that the taste and aroma were "yeasty."

Next up was the beer from San Francisco. The judges were very impressed this beer. Porsche said "been looking for this all night." The only negative comment was that they felt again that this beer was "on the thin side."

The other Vermonter, Catamount was up next. The panel felt that Catamount was

"lacking" major attributes of the style. There were also some discussions as to some off flavors.

The last competitor was Paulaner. The judges used many superlatives to describe this beer. Terms such as "smooth" and "well balanced" showed up on all of its score sheets.

The judges took more than two hours to judge these beers. All of them scored the beers very close to each other. There was never more than a couple of points separating their scores for each beer. In the end Paulaner was the clear winner. Most of the beers were considered to be some what close to the style, but were lacking a strong malty taste and smell. Only Otter Creek was considered to be nothing like the style.

Some may say that Otter Creek should not have been in this contest because they say that it is an "Autumn ale." However on their label "Oktoberfest" is in a much larger font than the "Autumn Ale" font. On their web page, Otter Creek has it listed only as an "Oktoberfest." Otter Creek goes to great lengths to have their beer associated with the Oktoberfest celebrations. Besides, this is the state that actively seeks out and sues companies that misuse "Maple Syrup" and "Made in Vermont" in their advertising.

Hopefully we can do this again next year. Hopefully there will be contestants to challenge Paulaner!

Final scores:

Place Score

1	115 Paulaner
2	107 Gordon Biersch
3	100 Pete's
4	92 Harpoon
5	86 Sam Adams
6	77 Catamount
7	67 Otter Creek



# Greg Noonan Offers Idea of Scientific Study to the Green Mountain Mashers

**T**he Green Mountain Mashers were fortunate to have Brewer/author/Brewpub owner Greg Noonan at its September meeting. While the presence of a famed commercial brewer at a GMM event is always a treat. Greg was present, not only to partake with the Mashers but to also put forth an idea for the club to mull over.

Greg proposed the idea that the Mashers organize a scientific study relating to the effects of slight differences in brewing procedures to batches that are otherwise the same. This is something that has not been widely explored and there is potential for the publication of the study results in "Brewing Techniques" magazine. The Club can be assisted with some expenses to ensure that there are two exactly similar sets of brewing equipment and Greg can offer some other assistance.

Greg suggested 5 different side-by-side mashes which would include:

- 1 Infusion
- 2 Decoction (from 122 deg. F for 5 mins.)
- 3 Decoction (from 122 deg. F for 20 mins.)
- 4 Decoction (from 131 deg. F for 5 mins.)
- 5 Decoction (from 131 deg. F for 20 mins.)

Some ideas as to what small differences to study could include:

- 1 Does a mash that has wide temperature variation in it produce a more

- flavorful beer than one with a uniform temperature?
- 2 How does this vary from a temperature controlled mash?
- 3 What are the effects on worty or grainy flavor?

There was other discussion but unfortunately I did not get all the potential issues to investigate. Since a plan for this study needs to be developed prior to proposing it to Greg, and it will potentially be a somewhat time consuming project, the club will begin investigating the study parameters and design a work plan once the competition is out of the way. Please refer to the minutes for more information ☺

## Beer Quotes contributed by Tom Walters and

**Y**ou can't be a real country unless you have a beer and an airline it helps if you have some kind of a football team, or some nuclear weapons, but at the very least you need a beer. --Frank Zappa

Always do sober what you said you'd do drunk. That will teach you to keep your mouth shut.--Ernest Hemmingway

Always remember that I have taken more out of alcohol than alcohol has taken out of me. -Winston Churchill

He was a wise man who invented beer. --Plato

Time is never wasted when you're wasted all the time. --Catherine Zandonella

A woman drove me to drink and I didn't even have the decency to thank her. --W.C. Fields

Sir, if you were my husband, I would poison your drink. --Lady Astor to Win-

ston Churchill  
Madam, if you were my wife, I would drink it. --His reply

If God had intended us to drink beer, He would have given us stomachs. --David Daye

Work is the curse of the drinking class. --Oscar Wilde

When I read about the evils of drinking, I gave up reading. --Henny Youngman

Beer is proof that God loves us and wants us to be happy. --Benjamin Franklin

If you ever reach total enlightenment while drinking beer, I bet it makes beer shoot out your nose.--Deep Thought, Jack Handy

Without question, the greatest invention in the history of mankind is beer. Oh, I grant you that the wheel was also a fine invention, but the wheel does not go nearly as well with pizza. --Dave Barry

The problem with the world is that everyone is a few drinks behind.--Humphrey Bogart

Why is American beer served cold? So you can tell it from urine.--David Moulton

People who drink light "beer" don't like the taste of beer; they just like to pee alot. --Capital Brewery, Middleton, WI

Give me a woman who loves beer and I will conquer the world. --Kaiser Wilhelm

I would kill everyone in this room for a drop of sweet beer. --Homer Simpson

Not all chemicals are bad. Without chemicals such as hydrogen and oxygen, for example, there would be no way to make water, a vital ingredient in beer. --Dave Barry

I drink to make other people interesting. --George Jean Nathan

*(Continued on page 6)*

*(Continued from page 5)*

They who drink beer will think beer.  
--Washington Irving

An intelligent man is sometimes forced to be drunk to spend time with his fools.  
--For Whom the Bell Tolls, Ernest Hemingway

You're not drunk if you can lie on the floor without holding on. --Dean Martin

All right, brain, I don't like you and you don't like me -so let's just do this and I'll get back to killing you with beer.  
--Homer Simpson

Beer, it makes you see double, and it makes you feel single. --Anonymous 🖐

## Message from the Editor

**I**t is the intent of the editor (that would be me - Tim) to have a drawing for those who contribute to the newsletter as outlined in the minutes on Page 2 (pending support of the basic plan from the President and Treasurer). It is my hope that this will help make the newsletter more informative and a more useful tool to disseminate information to the membership. This incentive should help expand the newsletter and I hope to work on other ways to improve it such as attempt to get commitments from members to submit regular columns (perhaps a "Presidents Paragraph" as well).

To prevent a huge influx of random forwarded email beer related messages, I would like to suggest that that sort of message not count toward the drawing

because of the incredible ease of submitting such an item.

I am of the opinion that in order to have a submittal count, it should be written by the contributor or at least directly collected by the contributor.

Additionally, due to it being suggested at the last meeting that the Editor and Secretary be included in the drawing (my initial intent was that we would not be included), I suggest that the Editor and Secretary get one entry per drawing and that other contributors get one entry per contribution of "significant" size. Since I'm running out of writing space, I suggest that I be the person that makes the determination as to whether or not a contribution counts.

Please feel free to speak with me, email me, or call me to discuss these ideas or to offer other suggestions (see Staff Box on Page 2 for info on how to contact me. 🖐)



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