



# The Barleycorn Press

Monthly Newsletter Published by the Green Mountain Mashers of Vermont

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## Green Mountain Homebrew Competition on Tap for November 7, 1998

**W**ell, after a short postponement, the Green Mountain Homebrew Competition (GMHC) is scheduled. As you are aware from the headline, it is scheduled for Saturday November 7, 1998 and will be held at the Ethan Allen Homestead in Burlington. The competition is being organized by Dan Marshall and the entry deadline is October 30, 1998. More information about where to find entry information will follow.

**YOUR HELP IS NEEDED!!** Please attend the first GMHC organizational meeting on Monday, September 14, 1998. This meeting is also the first masher meeting after the summer break so please attend if at all possible. Dan will be giving the membership and update of the present status of the competition at that time and will sign up sheets at the meeting for volunteers. Meeting information can be found on Page 2. 🍷

### Masher Ruth Miller Attends "Le Mondial de la Biere" in Montreal (Contributed by Ruth Miller)

**O**n June 20-21 I traveled to Montreal with a fellow Belgian beer fan to check out the Mondial Fest du Biere. (No border-crossing problems -hooray!) This is an annual festival held down on the waterfront area of Old Montreal at the Bassin Bonsecours. It featured endless varieties of European craft brews, including offerings from Belgium, France, Austria, Germany, Ireland, England,

Switzerland, Denmark, Poland and Italy. Many were familiar to me from the Chambly festival. There were virtually no U.S. beers except 3 kinds of Redhook and Apollo. Some atypical offerings included a few beers from Angkor, a Cambodian brewery, and Sapporo, from Japan. Additionally, several "brasseries d'artisans", or craft brewers from Canada were on hand to offer their wares, but most notably absent was Unibroue. Perhaps there is some rivalry and/or politics in Canadian brewing involved? I didn't inquire.

Admission was \$7 CN, the mini sampler mug another \$5, and tasting tickets were .80 apiece. Most European beers were 3-4 coupons, with the few very rare and esoteric ones topping out at 5. Many of the Canadian beers, including regional favorites like Cheval Blanc, Boreal, McCauslan and Sleeman were only 1 or 2. In contrast to Chambly, there were few brewery representatives manning tents that often had up to 20 brewery's products available inside. There seemed to be few people at the counters who could knowledgeably talk about the beer you were trying. Of course, there is always the language barrier issue in Montreal, but I found people there less willing to engage in conversation in English and/or broken French than in Chambly. The tents were crammed in together quite tightly on something akin to a small island, access gained by gangways from the pier, with little room to stroll & even less shade to be found in the extremely hot, humid weather. A distinctly less bucolic setting than Chambly, to be sure. There was some live music, on a stage with a different nationality playing each day, and the Ben-

son & Hedges Fireworks display (Austria that night) was happening.

On an amusing note, Molson, Stroh and Labatt had large tents offering their standard commercial product, but also their "pseudo" microbrews. Needless to say, we didn't bother to sample any of them -why drink Gallo when there's Champagne available?! To their credit, Molson did have a large "pool hall" tent set up for those who can't have one without the other. It is also notable that even though I tried to find an English-language version of the festival program, I was unable to locate one. Fortunately, my French from high school is still somewhat viable and I was mostly able to translate the info therein for it to be somewhat useful. All I had to do was see the word "Belgique" and I didn't have long to score a delicious/bizarre/complex/etc. glass of something from that country. There were also occasional "gastronomique" (culinary) talks by local chefs, fortunately alternating bilingually by session.

Over 2 days, a total of 4 of us attended about 4 hours each day, and got to try a lot of great beer (and still not be overcome by heat stroke!) It should be noted that not all beers are available for the duration of the entire 10-day festival; they are often rotated. Also, the food was pretty much of the urban-junkfood variety & pretty disappointing compared to the cool stuff at Chambly -but there's a million great places to chow in Montreal within walking distance, so who's complaining? What did we try? Here's a summary:

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## Next Meeting On September 14th at Anne and Matt Whyte's in Essex

**T**he next meeting of the Green Mountain Mashers will take place on Monday, Sept. 14th at the home of Anne and Matt Whyte. This is the first meeting of the year and is the beginning of the more detailed planning of the Green Mountain Homebrew Competition (GMHC). The business meeting will start around 7:30 pm (masher time) so try to show up a little earlier to share a beverage or two. If you need directions to the meeting, call the Vermont Homebrew Supply at (802) 655-2070. 🍷

## Masher in Montreal (continued)

*(Continued from page 1)*

**Brasserie Aux Quatre Temps** - Garguille blond, a honey ale. Very refreshing; Exaltee, a red ale. Really hoppy.

**Brasserie Schoune** - La Type Belge, spicy witbier. Canadian brewery.

**Brasserie Belle-Vue** - Kriek, a cherry lambic. Sour & lovely color.

**Brasserie Hoegaarden** - Hoegaarden, their classic Belgian namesake. Yum!

**Brasserie T'Achouffe** - McChouffe and La Chouffe, Two exotic Belgian ales.

**Brasserie Huyge** - Delirium Tremens, another spicy wit; Floris Chocolat, Yes, a flavored lambic. icky!; Floris Fraises, a nice berry flavor lambic; Floris Ninkeberry, awesome mango/apricot lambic.

**Brasserie La Rochefortoise** - La Rochefortoise, a very strong Belgian brown ale.

**Brasserie de Keersmaeker** - Mort Subite, the classic lambics in fruit flavors.

**L'Abbaye de Koningshoeven** - La Trappe Triple, an abbey from Holland.

**Schloss Braerei Kaltenberg** - Prinzregent Weissbier & a Dunkel. German. Great!

**Pacific Western Brewing** - Lime Lite, a godawful tasteless ale for 1 coupon!

**Brasserie Seigneuriale** - Triple & Reserve, excellent Quebec-brewed Belgians

**Brasserie Sofabo** - Bourganel aux Marons de l'Ardech, chestnut!; Bourganel aux Myrtilles, gooseberry?? Great!

**Brasserie Bosteels** - Kwak, a famous red Belgian.

**Brasserie Riva** - Vondel, a triple, I think...

**Brasseurs de l'Anse** - Folie Douce, blueberry ale. Good "girly beer"; Illegale, Blonde ale, also Canadian.

**Brasserie Pietra** - Corsican? Bought the glass, tried the beer. OK...

**Brasserie Cheval Blanc** - Coup de Grisou, "Cave-in" buckwheat Belgian style.

Whew, that WAS a lot of beer! Interesting that there was very little "en Fut" (on tap) except for the Quebecois stuff. Of course all the Euro-beer was in bottles, and it was tough keeping things cool due to the intense heat all day. Apologies to the UK fans -there was tons of it to try, but the only person in our party who gravitated to it found the offerings "less than inspiring." Wierdest offering: had to be the Colt 45 (really!) in the Stroh tent. The above list was only a fraction of the over 200 beers available during the 10 days of the festival. The urban types out for a stroll and a beer far outnumbered the real beer gourmards, it's safe to say. And I do believe they sold plenty of Molson & Labatt to the less adventurous, by golly (By the way, I didn't see any other Mashers there). Half expected things to really flow generously on Sunday (final day) an hour before shut-down, but no such luck. Oh well. I definitely had my fill of the good stuff; just wish communication could've been easier to enhance the educational aspect of the event.

Also, we did do a Montreal "pub crawl" and made it to Le Cheval Blanc (very small & low-key; no food. They let the 10 house beers do the talking...) Also hit L'Amere de Boire on St. Denis (very hip,

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## 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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**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:**

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jazz crowd, 3 unfiltered house brews on tap; no food really...) And, managed to stumble down to Brutopia on Crescent (3 house beers on tap & a Quebec mead; awfully quiet. NO FOOD!!) Thank God there was a good sushi joint across the street or I would've succumbed to the nearest poutine stand -horrors!! The other 2 brewpubs were in a different part of town, but I think we did our duty with those three.

To summarize -finally -I think Chambly affords a more pleasant and educational experience for the beer connoisseur; but a trip to Montreal, with other fun things to do mixed in, can be great. Two very different venues; one very similiar goal in common. Something for everyone...take your pick! 🍷

**Masher Bus to  
Chambly for Festi-  
biere departs at 9 am  
on Saturday,  
September 5, 1998  
(seats still available)**

**T**he annual masher bus to the Festibiere in Chambly, Quebec departs from in front of Carbers in Burlington at 9am this Saturday morning. It will return at approximately 8:30 - 9 pm the same day.

If you are interested in claiming one of the remaining seats, call Dan Hament at 434-5098. Non-Mashers are welcome.

As in years past, there will likely be some featured bottles of beer available

for purchase. There are some limits as to how much you can take without being charged extra by customs but Dan should have that information available.

Also, Festibiere has a web site. It is [Http://www.festibiere.com](http://www.festibiere.com). It's in French but there is one web site translator that I know of (this could be useful if you happen on other foreign beer sites. The site's address is as follows: <http://babelfish.altavista.digital.com/cgi-bin/translate>

Once you get to the translator's address type in the full address you want to translate. Then select the language you want to translate from and to. Once this is done, hit translate and it will open the site in the language you asked for. When you click on a link, it will first show the address of that link in the translator site then you just have to click on translate again and it will open the link in the same language you previously selected. Have Fun!! 🍷



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