Brewprint

The Newsletter of the Boston Wort Processors

Volume X, Number 10 Octobeer 1997

Cider Picnic Upcoming...

October 12th event scheduled for traditional Westford site again ***Page 5***

Clone Competition

This year's target beer announced in time for you to brew and win! ***Page 6***

Officer Nominations

Wort political dynamo cranks up for annual voting ritual ***Page 7***

New National Brewing Competition

Brewing Techniques sponsored event offers national brewing championship ***Page 4***

Club Calendar

Compiled by Steve Stroud

October 2-4 Great American Beer Festival XVI, Denver, CO. See http://www.beertown.org/gabfframeset.htm for more info.

October 3 Fri Wort Processor Club Meeting; Concord Junction Brewing Company (Bring chairs and glasses) Contact: Jeff 'Sixtoe' Flood @ 282-7396 or sixtoe@worldnet.att.net.

October 12 Sun Wort Cider Pikinik & OFest, Anderson Fruit Farm, Westford, MA. Details in this issue!

October 24-25 14th Annual Dixie Cup Homebrew Competition and Sheep Festival, Houston, TX. Contact Sean Lamb at (281) 992-5661 or slamb@ghgcorp.com.

October 25 Sat Weiss is Nice Club-Only Competition, AHA Sanc. Comp., Warrenville, IL. Entries due Oct. 20.
Contact Brian Rezac at (303) 447-0816 ext.121 or brian@aob.org

November 7 Fri Wort Processors club meeting, 7:30. Middlesex Brewing Co, Wilmington, MA.

November 7 Harvest Festival Homebrew Competition, Stamford, Conn. Entries due Nov. 11. Contact Cynthia Pucci at (203) 323-0124.

November 7-9 1997 Real Ale Festival, River West Brewing Co., Chicago, IL For more info, see: http://www.mcs.com/~rdan/RAF.html

November 8 Sat Fourth Annual Rhode Island International Beer Exposition, Providence, R.I. Contact Maury Ryan at (401) 272-0980, FAX (401) 621-8885 or email ldcltd19@idt.net

November 15 Third Annual Spam and Beer Tasting Mike Biblyk – your host this year!

November 15-16 10th Annual 24-Hours of the Belgian Special Beers, Antwerpen, Belgium. Sat 2pm-2am, Sun 10am-10pm. Info: Kulminator, tel.00-32 3 2324538. e-mail: PCrombecq@antwerpen.be; URL: http://www.dma.be/p/bier/7_2.htm

Decembeer 6??Sat?? Western New England Homebrew Competition, Deerfield, MA A NEHBOTY event. Contact Charlie Olchowski, 413-773-5352

Decembeer 6 Sat Bitter Mania Club-Only Competition, Boulder, CO. Entries due Dec. 1. Contact Brian Rezac at (303) 447-0816 ext.121 or brian@aob.org

1998

January 9 Wort Processors Club Meeting, Boston Beer Company, Jamaica Plain, MA 7:30 start January 24 (tentative) Third Annual Lounge Lizzard Slither. Details TBA

January 24 Eastern Connecticut 1st Annual Brew Competition, Willimantic, Conn. Entries due Jan. 10. Contact Paul Zocco at (860) 742-7879 or (860) 666-6951 ext. 6244.

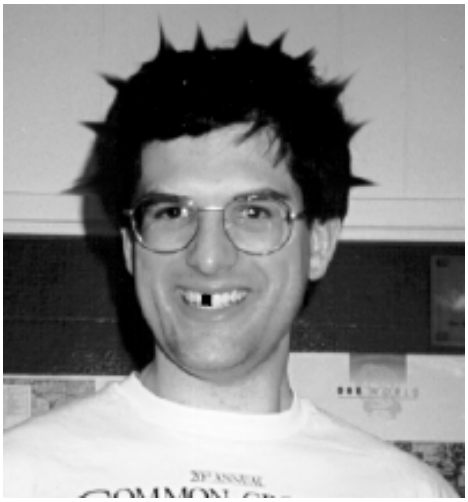
Febrewary 21? Sat 4th Annual Boston Homebrew Competition, Boston, MA. A NEHBOTY event. Other details TBA. Contact Ken Jucks at jucks@cfaft4.harvard.edu.

Minutes of the September 7 Meeting

By Ken Jucks

The meeting was called to order by Prez Greg at 2:30 on the 7th of September at the Brew Moon in the Theatre District. (The Patriots had just gone to halftime leading 14-6.) We did the usual thanking of our hosts as well has Justin Huber for editing the Brewprint.

We were honored by the attendance of Dennis who used to come to meetings,
and attended again for old time's sake.



X-Ugly American

As this was Greg's last meeting as an



ugly American, he announced that his duties would be spread around as follows:

Prez Jeff

As Greg was about to pass the gavel to Jeff, he was presented with a card and beer and a few kind comments like "now get the hell out of here". We are the kindest people!!

Boson Homebrew Competition:
It was also announced that Ken Jucks will be the coordinator for the Boston Homebrew Competition.

Ciderfest:
Steve Stroud is organizing this year's cider picnic along with the usual efforts of Paul. This will be the last year we will hold the picnic at Anderson's Farm in Westford as the farm is being sold. The date will be the 12th of October. Contact Steve by the 7th to let him know you are attending. Paul Correnty arrived late, and announced that he will again organize the cider juice pressing. Contact Paul for orders.

Libeery report:
(Shekar was not in attendance) Greg, while dumping all his "stuff" on unsuspecting souls, donated a "Beer Garden Music" album to the libeery. Gee, Thanks!!

Treasurer's report:
Since Mike wasn't there to complain, it was motioned that the club buy a keg of o'fest for the picnic. The motion passed 20-1 (I won't be there, so I voted against it.)

Paraphernalia: Len presented club glassware ideas that led to a motion that the club buy 144 Thistle (21 oz) glasses that have the club logo silkscreened. This passed easily. The glasses will cost roughly $5 a piece and might be ready by the cider picnic.

Yeast God's Report:
Seth brought 5 ale yeasts and the US Lager strain for distribution.

The assistant brewer of Brew Moon gave us a brief rundown on their operation, handed out samples of their Octoberfest (made with 1056), and offered a tour of the facilities after the meeting.

The meeting was closed at 3:05. (The Patriots game was now in the second half, same score as above).

Treasurer's Report

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by Mike Fertsch

As we wind down another year, I am glad to report another good financial year. As of September 15th, we had $2383 in the bank, a healthy total. This compares to $1786 in 1996, $2093 in 1995 and $1117 in 1994. Much of our financiial growth this year is because of
a profitable contest (thanks, Pete) and availability of free meeting space. We are doing well.

This past year, we collected $1600 in dues and other income versus $1013 in expenses. The $1600 was collected from roughly 80 members. I expect these numbers to continue in the next fiscal year, so I am proposing a DUES DECREASE for the 1998 year. I suggest lowering the dues to $15 per member, $25 per household, and $10 for Brewprint subscriptions. Even with some growth in expenses, we should be in good shape in 1998, with adequate reserves. I'd like to discuss this dues reduction proposal and vote on it at the October meeting.

Here is a breakdown of expenses from last September to now:

Income:	
Dues	$1596.72
Expenses:	
Contests	-212.43
Internet fee	151.92
Library	29.50
Meeting room	50.00
Newsletter	802.95
Picnics and other	239.53
Paraphernalia	-81.00
Bank fees	30.25
Supplies	3.20
Total expenses:	
1013.92	
Net income:	
$592.80	

-End of Treasurer's Report-

Style of the Month Guidelines

by Stiv and Seth

Month	Style	YotM	AHA Club-only style
Oct.	OFest	English Ale Yeasts Cider Yeast	Weiss is Nice
Nov.	???	Munich Lager Yeast German Lager Yeast	-----
Dec.	???	1056? (again for clone contest?)	Bitter Mania
Jan.	pale ales, IPA's, & strong ales		IPA????
Feb.	???		-----
Mar.	???		???
Apr.	Barleywines (clone contest)		-----
May	Bock		Bock is Best

As you can see, there are some holes in this calendar. We need to tighten up issues like this, and a business meeting is just the place to do it! Of course, there are some issues in creating a style calendar that do need to be brought to the attention of the general membership, e.g. should we continue to follow the AHA's direction of having 6 club only competitions, and arranging styles to meet with that schedule – or perhaps strike out in a different direction of our own. Other issues include what styles we want to plan to brew throughout the year, joint grain and hop purchases, and coincidence with club events (ed.)

Beer Toon



New National Homebrew Competition Brewing

Independent of AHA – BJCP and HBWTA Recognized

The following item was recently posted to HBD and JudgeNet. It sounds like an alternative to the AHA Nationals. The Worts might want to consider making a push for the BHC counting as one of the 'major regionals' that count as a Qualifying Event. Steve Stroud

Date: Mon, 22 Sep 1997 15:22:26 -0500
From: "Louis K. Bonham" <lkbonham@phoenix.net>
Subject: Anouncing: the Masters Championship of Amateur Brewing

On behalf of Brewing Techniques Magazine, the Home Beer and Wine Trade Association, the Home Brew Digest, and the Foam Rangers Homebrew Club of Houston, I am pleased to announce a new national homebrew competition. As the planning for this competition is in the embryonic stage, I am also soliciting all comments and suggestions.

The first Masters Championship of Amateur Brewing ("MCAB") will be held in late 1998 or early 1999 in Houston, Texas, and will be hosted by the Foam Rangers. 8-10 major regional homebrew competitions (selected on the basis of size, prestige, and geographic distribution) will be selected shortly as MCAB Qualifying Events. Winners at each Qualifying Event in 15-20 of the most competitive BJCP subcategories will be invited to enter the MCAB in that style. Entrants will be free to either enter their qualifying beer or brew a different batch for the MCAB competition.

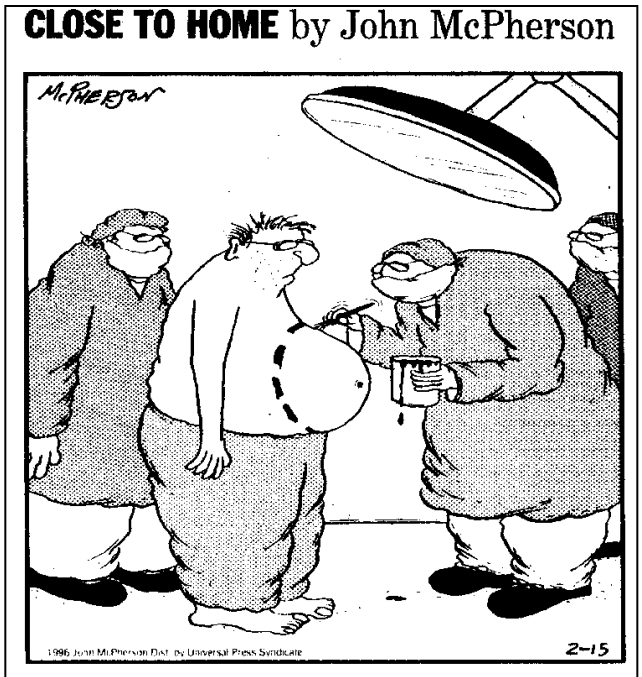
The MCAB will thus be a small "champions' championship," where the very best amateur brewers will compete head-to-head in the most competitive styles under ideal conditions. The small size of the competition will allow us to have larger panels of qualified judges evaluating smaller flights -- hopefully minimizing pallette fatigue and some of the other problems that can affect large competitions. We also hope that the MCAB will provide an opportunity for the amateur brewing community to congregate for a free or low cost, yet high quality technical conference that will be produced by amateur brewers, for amateur brewers.

We will shortly be forming a Steering Committee that will select the Qualifying Events, the BJCP styles that will be featured, the specific competition rules, and other matters. (In future years, the Steering Committee would also be in charge of selecting a host club for the MCAB.) For those of you going to the GABF, we will be having an organizational meeting shortly before the Real Beer/Brewing Techniques Stogies and Stout Smokeout (10PM on Thursday, October 2, 1997, at the Rock Bottom Brewery in Denver). Please e-mail me for details and an agenda if you would like to attend.

In the meantime, if you have any comments or suggestions for the MCAB -- especially regarding which competitions you feel should be Qualifying Events -- or if you would like to be involved in this great endeavor, please let me know.

Louis K. Bonham <lkbonham@phoenix.net>

Beer Toon



Surgeons at Wilton Medical Center prepare for the world's first beer-bellyectomy.

Annual Fall CIDERFEST – A New England Tradition

by Steve Stroud



WHAT: Annual Cider Picnic!!!

WHEN: Sunday, October 12, 1997, 1:00pm.
We will have a tarp again this year, so it's rain or shine!

WHERE: Anderson Fruit Farms; Westford, MA (See the map elsewhere in this issue for directions to Anderson's.)

PRICE: $5.00 a head to be paid in advance (PLEASE!!). This includes a porta-potty, food, plates, tables, charcoal, tent, and other things to get a large picnic rolling.

FOOD: While some great food is included in the cost of the above, everyone is asked to bring a side-dish. And guess who gets to coordinate it? ME! Call me at (617) 395-6822 or send email <strouds@polaroid.com>. We need salads, desserts, entrees and side dishes to make this more than a burger/sausage-only affair.

CIDER: This year send orders directly to Paul Correnty. Paul is reachable weekends and evenings at home (508) 433-8187. Paul goes to bed early, so call before 8:00pm. Paul expects cider to cost around $3.50/gallon and he is accepting personal checks.

> *Paul says "Due to the drought this year and the lack of rain, the apples are smaller this year. Less spray was needed to protect the apples. The smaller size of the apples should result in a much more concentrated flavor in the cider. Prices for cider is expected to be in the $3.50 per gallon range, but has yet to be determined.*

RSVP's: Steve and Paul Correnty have requested that all persons wishing to attend RSVP by _October 8th_ so that we can get an accurate head count and appropiate arrangements can be made.

HELP: Paul is also looking for volunteers to assist in cooking and clean-up. Please contact Jeff Flood if you can do this at 617-282-7396.

HONEY: Sarah White will be coordinating honey orders and can be contacted at <swh@ll.mit.edu> or at 617-270-9303. Pricing for honey is as follows;
1 gallon at $16.00, 2 lbs. at $3.50 and 5 lbs. at $8.50. When placing your order please leave your name and phone number. Sarah will be away until the 30th of Sept but you may still leave your order at the above locations.

DRINK: Bring your own homebrew and hard cider to share with others. This year the Worts hope to donate a keg of Spaten Oktoberfest!?!

OTHER: You may also sign up for the event and cider and honey at the Oct. meeting. See you there.

Cider Mill for Sale

From the recent Wortnet posting by Dean Goulding,

A way to get ultimate control of the cider you press!

Jonnies Cider Mill on Depot St. in Easton, MA near the 5 corners. It's pretty much a barn, produce stand with separate rooms for an office and cider press. One of the last places in SE mass that pressed their own, WITHOUT the infamous "5% sodium-benzoate etc., added to prevent you from getting Real Fresh cider". (Is there a CAMRC for Cider?)

Clone Challenge

by Sixtoe

Illustrious Wort Processor and sometimes sax player Mike Biblyk, having successfully brewed last years winning clone with his "Pete's" ale has declared the challenge. The clone to make for 97 is "Sierra Nevada's Bigfoot Barleywine Style ". Mike stated " I chose BIGFOOT not only because it would be very challenging to brew, but because I can't wait to see the look on Mike Fertch's face when he writes a check for a couple of cases of calibrators". Biblyk anticipates many entries and judges. The competition is scheduled for sometime in the fall to allow for proper conditioning and because that's when it is usually available.



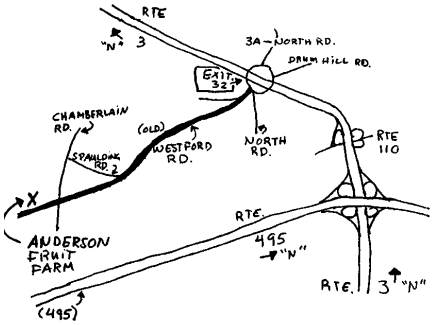
Sierra Nevada states" Sierra Nevada Bigfoot Barleywine Style Ale is an award-winning example of the English barleywine ale style. It boast a dense, fruity bouquet; an extremely rich, intense, bittersweet palate; and a deep, reddish-brown color. This ale is superbly balanced between an almost overpowering maltiness and a wonderfully bittersweet hoppiness."

Brewing parameters are as followed (Supplied by SN): ALCOHOL CONTENT:10.1% by Volume,
BEGINNING GRAVITY: 23 Plato,
ENDING GRAVITY: 6.0 Plato,
YEAST: Top Fermenting Ale Yeast,
BITTERING HOPS: Nugget,
FINISHING HOPS: Cascade,
DRY HOPS: Centennial & Cascade,
MALTS: Two-row Barley Malt & Caramel Malt.

This is a big beer and will require some aging and conditioning time. The time to consider brewing this beer is soon. The club will try to get Seth provide an appropriate yeast to tackle this beer and make it available for the next few meetings. Don't brew, you lose.

Directions to the CiderFest

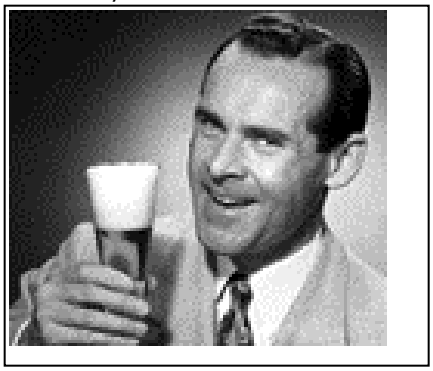
Traveling North on Route 3:
Take Exit #32 (Route 4 exit)
At the rotary take the Westford Road exit onto Westford Road. At ~1.0 mile you will pass an Armenian Church. At ~1.7 mile you will pass a Fire Station. At ~2.7 mile you will pass an "Anderson Farm" sign. At ~3.1 mile from the rotary is the Anderson Fruit Farm stand and Orchard. Turn off to the right and park along the road leading into the Orchard. Look for the mass of people, grills, tarp, etc.



TOAST OF THE MONTH

This month inaugurates a new regular feature in BrewPrint – the Toast of the Month. This month's toast submitted by Sixtoe Flood:

Friendship: May differences in opinion cement it.



WORTS TO NOMINATE CANDIDATES AT MEETING

for 1997-1998 Club Offices

Now is the time for all good Worts to come to the political need of their club. In other words, the time for elections for the 15th set of Wort Officers is upon us and it is time to consider who we will have leading the club through 1998.

Nominations for Club Officers will be taken at the October meeting. Any Wort in Good Standing (i.e. your dues are paid up and you're not currently suing the club or anything like that) can run for any elected office and can nominate any other WIGS for any office. Nominations will remain open until just prior to the actual voting which will take place at the beginning of the November meeting. Newly elected officers will take place immediately - we want to throw the old rascals out promptly!

Club Offices to be filled and their approximate duties are:

PRESIDENT - Sets agendas for and conducts club meetings. Coordinates the actions of other officers and cabinet members. Takes responsibility for everything not generally delegated to someone else (can range from ensuring that Brewprint is always published on time to finding locations for meetings and tastings to schmoozing with the local beer establishment, etc).

VICE PRESIDENT - Club contact. Conducts meetings in the absence of the President. Assists the Prez as required. Makes self generally useful.

TREASURER - Maintains the club finances and balances the checkbook. Takes dues and other revenues. Pays the bills. Maintains the membership list. Assists the Prez as required. Makes self generally useful.

SECRETARY/SCRIBE - Records minutes from club meetings and events and gives them to the Brewprint Editor for publication. Assists the Prez as required. Makes self generally useful.

LIBEERIAN - Maintains the club libeery and brings it to meetings. Records who has checked out what and makes it clear when items are due back. Tracks down literary deadbeats and humiliates them before the general membership. Looks for new additions to the libeery, makes recommendations, and acquires the additions.

In addition, the President has the option (at his or her discretion) of appointing Cabinet positions. These may include, but aren't limited to:

Boston Homebrew Competition Coordinator - Oversees the organization of New England's premiere homebrew competition

Yeast God (and High Priests(eses)) - Maintains the club yeast bank and makes sure that YOM's are brought to meetings

Webmaster - Maintains WortPage

Brewprint Editor(s)

Brewprint Publisher(s)

Paraphernalia Guy (or Gal)

Leader of the Loyal Opposition

Club Curmudgeon - Last name is Slack

So please, consider if there is something here that you would like to do and ask someone to nominate you. Or find someone who appears willing to participate and show your confidence in them by nominating them. Or just Volunteer to Do Things - it's your club and what you make of it is what it is. Think seriously about who you would like to see in the new administration. Remember, if you don't run and you don't vote, you can't complain.

BEER JOKE

Contributed by Pop Gorman

In Amsterdam, a world wide convention of brewers was held. The presidents of many of the world's greatest breweries were on hand, and many of them decided to go out for dinner together on the first evening.

The waiter asked what they would like to drink, and the CEO of Miller's said, "A Miller Light please!" The president of Budweiser asked for a "Bud!". Adolph Coors requested a "Coors. " And so it went, around the large table, each president asking for the brew from his own company.

Finally, the waiter came to Arthur Guinness. "And you sir?" he queried."I'll have a Coke!" was Guinness's reply. "A Coke??!?" The waiter was shocked. "Wouldn't you rather have a Guinness, sir?" Arthur looked at the waiter,and gestured to his companions, "Well," he said, "if they're not drinking beer, then neither will I!"

PARAPHERNALIA REPORT

Len Lemieux

With the onset of this lovely brewing weather, I guess its time for another grain purchase. I can be reached for orders at (401) 723-3938, or llemieux@worldnet.att.net. I will take orders till a few days before the Cidah Fest, and will deliver it there and to the next meeting.

Arrangements can also be made for other pick ups. As before, pricing will depend on the total amount of specific grains ordered by the club.

Muntons	per pound
2 row Pale	$.65
Crystal	$.80-1.10
Weyermanns	**per pound**
Pilsner	$.60
Vienna	
Lt.Munich	
Dk.Munich	
Crystal 1.3-2.3 L.	$.70-1.00
38-48 L.	
70-75 L.	
Lt. Wheat	$.65-.95
Dk. Wheat	

Liquid, dry and other malts available upon request.

Get your honey!

by Sarah White

Each year at the Cider Picinik Alden Marshall arrives with a pickup truck full of wonderful, locally-collected wildflower honey. People place orders typically by a week or so before the Picnic, and I call Alden and let him know how many gallons and jars to bring. People pay cash to Alden at the Picnic when they pick up their honey. Each year demands for honey continue to grow, and this year should be no exception.

Prices this year are: $16 per gallon and $3.50 per 2lb jar. $8.50 5 Lb jar.

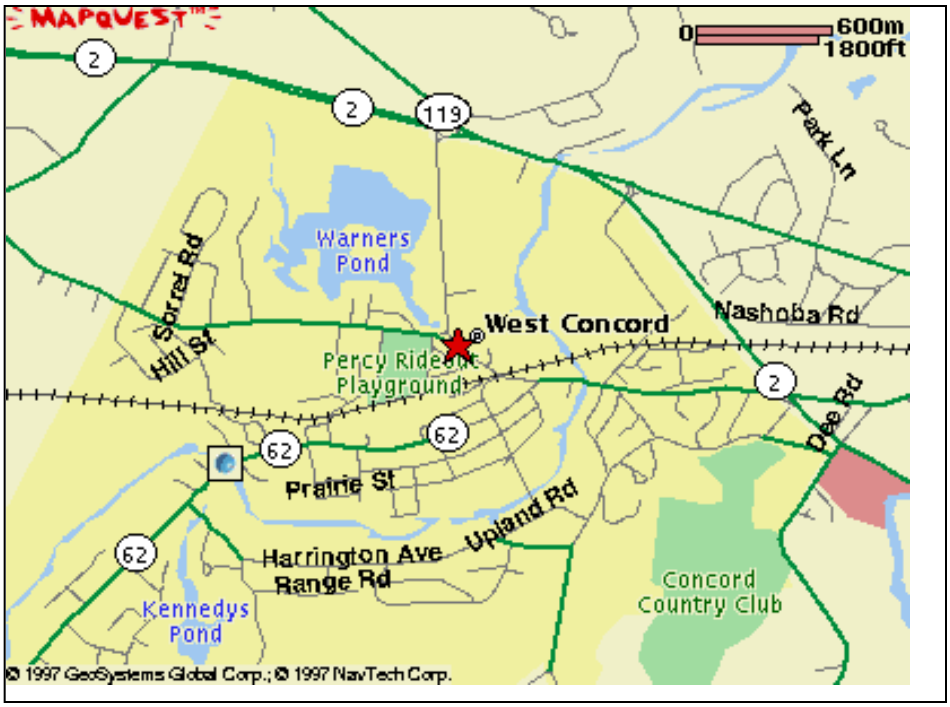
To order honey, please provide your name and the amount of honey you wish to purchase to me via email (swh@LL.mit.edu).

Directions to Concord Junction Brewing (Meeting Site)

This meeting is being held at the Concord Junction Brewing Company. Bring Chairs and Glasses!

How to get there:
From route 128,
Take Route 2 West.
Turn Left onto route 62.
Go about a mile.
At fork, keep 99 restaurant on left. You are now in a commercial area.
Go about a _ mile until you find a gas station.
Brewery is behind gas station.

152 COMMONWEALTH AVE
CONCORD , MA 01742 (US)
(508) 371-9929



Rhode Island Cider Report

Lifted from the 8/27/97 Providence Journal-Bulletin
By THOMAS J. MORGAN
Journal-Bulletin Staff Writer

SMITHFIELD -- Have patience, fanciers of Rhode Island cider. That cold, crisp splash of pure appleness that burnishes the slide from Labor Day to Christmas still stands weeks away, thanks to this hot, wilting brut of a summer.

Rain - or rather the lack thereof - is holding cider in thrall. The apples are ripening on the branch, but at a pace slower than normal. And they are small.

"They'd make some very sour cider," remarked Joe D'Andrea, proprietor of Appleland Orchard, 135 Smith Ave. "They're nowhere near ready yet." He grasped a branch laden with reddening Macintosh apples. "These are still too small."

Another tree nearby held larger, light-green apples. "Mutsus," said D'Andrea. "They'll get to be a pound. They're not ready either."

"We're anywhere from two to three weeks behind," in the opinion of Dan O'Connor, who operates Snowhurst Farm in Chepachet.

Dan Polseno Jr., of Sunset Orchards in Scituate, normally starts harvesting Macintosh apples the first weekend in September. This year, "we're not even thinking about picking until at least the 10th."

Unsettling news, this, for a part of the state that prides itself on maintaining an agricultural tradition that has lasted since Colonial times. And customers who annually make the pilgrimage to the roadside stands of Northwest Rhode Island aren't happy about it either. But there simply isn't anything that can be done.

Apple growers are keeping their pluckers crossed in the hope that the weather will give the fruit a chance to take advantage of recent rains before the chill of fall signals apples that it's time to do an Isaac Newton.

"It has put a crimp in our operation," said O'Connor. "One way to look at it is that it's coming down the pike in a few weeks. But then we're starting to run into cold nights."

The quantity of cider produced depends on the abundance of the harvest, which, O'Connor said, "as of now is a big question mark."

He and his wife, Cheryl, have run the seven-acre farm --for 14 years. Diminutive as it is, his cider business has survived because of his technique, he said.

"We use everything for cider. The more apples you put in a different batch the better your blend is - the more varieties the better. We have Macs, Cortlands, Delicious, Empires, Rome Beauties, Baldwins, Rhode Island Greenings."

O'Connor conceded that, "basically, cider is all done the same way,' But added, "Each has his own secrets."

Fresh cider, which by definition is squeezed apples with no preservatives, has a refrigerator shelf life of a week to 10 days. What's the difference between cider and apple juice? Apple juice is pasteurized, and Rhode
Island producers of the natural product sneer that - who knows? – it might have other stuff tossed in to improve the taste.

In pasteurization, food or drink is raised to a specified temperature to kill harmful bacteria.

"Once it's cooked," said Polseno, "you're changing the idea of pure cider all of a sudden."

"We don't add nothing," said D'Andrea. "Just plain apples. Nothing else."

He walked around the barn-like room behind his stand on Greenville Avenue, gesturing here and there as he explained how a cider mill works. "This press here is out of Orchard Equipment in Conway, Mass.," he said.
"The washer and scrubber come first. You dump the apples into the polisher and scrubber, the washer, up a conveyer belt into the chopper, which grinds them into a mush, like a fluffy apple sauce. Then you pump it from there to the cider press six feet away through a hose, then push it under the press, 2,000 pounds per square inch."

It takes 25 minutes to produce 75 to 80 gallons of cider. It depends on how juicy the apples are.

D'Andrea takes much of his produce to the Governor Dyer farmers' market in Providence, where he sells it wholesale.

"The farmers are kind of dwindling down there now," he said. "When I first started, 35 years ago, there were 100. Now there's a half dozen of us that go down there. Things change. People go to supermarkets. Thirty-five years ago we were selling to little stores. Then big
stores ate them up. They say that's progress."

So, what's the difference between plain cider and hard cider? "Hard cider would have 25 to 30 percent alcohol," said D'Andrea. "I don't know of anybody in Rhode Island who makes it."

Plain cider will ferment naturally as the natural bacteria and yeasts within it grow. "It'll fizz up and taste like booze," said Polseno.

O'Connor: "Some people think it tastes great when it has a kick to it. To me, it's like drinking vinegar. Myself, I'd rather have it nice and fresh and cold."

"It gives you heartburn and a headache," said Polseno. "I don't really care for it too much myself. The guys that know how to make it add yeast and all that stuff. It's something I don't have too much knowledge of.

"Besides, in a town like this we wouldn't stand a chance of getting a license to sell it anyway."

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The Boston Wort Processors is a society dedicated to furthering the art of homebrewing and to the responsible enjoyment of good beer. Membership, including a subscription to this newsletter, is $20.00 for on year (full membership) and $12.00 per year (associate membership). Sample and back issues are $2.00 each.

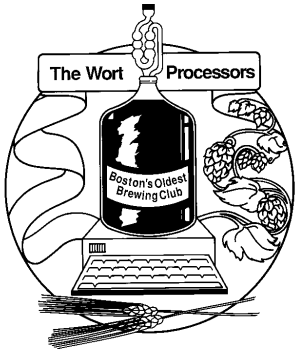
Club Officers:

Acting President:	Jeff Flood
Vice President/Club Contact	Jeff Flood
Secretary	Ken Jucks
Treasurer:	Mike Fertsch
Libeerian	Skekkar Nimkar
Newsletter Editor	Pete L.anglois
Next Month's Editor	You?
Publisher	Langlois/Croteau

Contributors and Authors (Thank You!):

Steve Stroud, Sixtoe Flood, Mike Fertsch, The Providence Journal-Bulletin, Sarah White, Pete Langlois, Christy Croteau, Greg Kushmerek, Ken Jucks, Pop Gorman

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