Brewprint

The Newsletter of the Boston Wort Processors

Volume XI, Number 3 *March 1998*

Just in: Wort staffer to probe BHC '98 Winners List Leak

Story, exclusive photo Page 4

Club Calendar *Compiled by Steve Stroud*

Febrewary

26 - Thu Fuller's ESB promo night, Cornwall's, Kenmore Sq., Boston. 7-10 pm. Usher's 1824, Double Diamond,and some other goodies will also be available.

March

6 Fri - Wort Processor Club Meeting; Atlantic Coast/Tremont Ale Brewery, Charlestown (Boston), MA. 8 pm start. Style is stouts & porters. Contact Ken Jucks at <jucks@cfaft4.harvard.edu>

7 Sat - 3rd Annual Knickerbocker Battle of the Brews homebrew competition, Latham, NY. Entries due Feb. 27. For more information contact Keith Looney, 518-462-9293 or <looney@moonbrew.com>. Also, surf to www.moonbrew.com/kbotb/

8 Sun - Wort Stout-Bout tasting, 2 pm, Sally Beddow's home, Jamaica Plain (Boston), MA. Info, directions call Sally at 524-8611 or email her (really!) at <keaton@world.std.com>

9 Mon - BJCP exam. 6:30 pm start. Harvest Food Coop, Allston, MA. Cost $50 for first takers, and $30 for retakes. Contact Jay Hersh at <drbeer@doctorbeer.com. or 781-641-0704

11 Wed - Wort Business Meeting 7PM Muddy Charles, MIT Contact Pete Langlois 508-785-0413

15 Sun - Clone Competition Tasting: Sierra Nevada Big Foot and discussion of brewing method. 2 pm @ Steve Stroud's house in Meffa. Announcement and details in this month's Brewprint.

16 Mon - Entry due for AHA Stout Bout Club-only Competition. For entry details on styles and rules, http://206.168.226.4/AHA/clubcomp.htm

28 Sat - 3rd Annual South Shore Brewoff Homebrew Competition, Chardonnay's Restaurant, Rhode Island. BJCP registered. Entries due March 21. Categories, other info http://members.aol.com/brewclub/index.htm.

April

3 Fri - Wort Processor Club Meeting; Mill City Brewing Co., Lowell, MA. 8 pm start. Style is steam beer. Contact Ken Jucks at <jucks@cfaft4.harvard.edu>

17-19 Sat - BFD club bus trip to Montreal. $50/person plus and meals. Tours of McAuslan, LeCheval Blanc, Unibrew. Details see Febrewary Brewprint. Contact Jim Snow at 781/533-5140 or email: <Jim_Snow@millipore.com>

May

2 Sat - Green Mountain Homebrew Competition, Magic Hat Brewery, S. Burlington, Vt. A NEHBOTY event. Entries due 4/17/98. Contact Dave Gannon at (802) 879-1304 (h) or (802)656-2182 (w), e-mail: <dgannon@zoo.uvm.edu>

8 Fri - Wort Processor Club Meeting; Old Harbor Brewing Co., Hudson, MA. Style is bock. Contact Ken Jucks at <jucks@cfaft4.harvard.edu>

15-16 - First East Coast GABF, Baltimore Convention Center, Baltimore, MD. For more info, http://206.168.226.4/AOB/press_releases/gabfroadpr.htm

18 Mon - Entry due for AHA Classic Pilsner Club-only Competition. Further details and Wort tasting date/location TBD.

23-24 Sat-Sun
30-31 Sat-Sun - First Round AHA National Homebrew Competition (NHC '98), Mill City Brewing Co., Lowell, MA. Contact the AHA at 303-447-0816 or <aha@aob.org>

30 Sat - 3rd Annual Wort Processor MaiFest. Details TBA.

30 Sat - Northern New England Homebrew Competition, Cask & Hive Winery, Monmouth, ME. A NEHBOTY event. Contact Martin Stokes at (207) 827-5659 (H) or (207) 581-2737 (W), e-mail: <Stokes@Maine.Maine.edu>

Minutes from the Febrewary Meeting

Submitted by Club Secretary Brett Schneider

Called to order at 8:17 PM, we all thank Ken Jucks for getting permission to host us at the Center for Astrophysics in the Peoples Republic of Cambridge. While it was not the easiest place to find for more than one of us, we all enjoyed the fine opportunity to drive in such a lovely town.

Stiv Stroud was thanked for editing Brewprint, and Bob Phelps was identified as the editor of this edition. We will be meeting in March at Atlantic Coast Brewery in Charlestown, and are at this time still looking for a site for April.

The SOM was pilsners, and a raucous discussion led by Bill Slack provided great insight. The club yeast bank has a sample of Pilsner Urquell "D", and we found out they use four yeasts every batch to ensure consistency. Triple decoction is also used, but the old tunnels have moved aside for modern hardware. Fermented at 47 and lagered at 33.

Ken gave a quick update on the BHC and judges were still lagging behind. One of the local breweries, Old Harbor (Pilgrim Ale) from Hudson had donated prizes for EVERY CATEGORY! They would provide growlers of their beer in the case, 1/2 case, and one growler for first, second, and third respectively.

The next AHA style for competition is Stout, and the club taste off is at Sally Beddow's house at 2PM on 08 March. The following style will be pilsners and club entries are due on 18 May. The taste-off time and location is to be determined.

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Our yeast God Seth was unable to attend. A motion by the floor instructed me to pen the letter appearing in this Brewprint concerning the yeast God status. We really appreciate Seth and all he has done for the club but miss his presence at the meetings more than we should.

Stiv Stroud apologized for Mike Fert$ch whose plane was just landing from his return from vacation. When Mike finally arrived he reported we had $1889.23 after paying out some club bills for the glassware and the BHC.

A new brewpub in NH off from RT 3 called the Skyview was opened recently by the ex-brewer from Cambridge Brewing Co. and got rave reviews.

Jeff Flood brought some samples of a Red Ale grain he obtained at another meeting, and offered it out for trial runs. The beers brewed using it are to be shared with the club and the grainery for feedback.

The Maifest is under discussion about if we will have it, when, and where. Pete Langlois of the Social Committee is looking into sites for us. It was motioned that the club buy a 1/2 barrel of Maibock, and it needs to be ordered in advance and soon.

There was a short announcement made about the BFD trip to Canada, and a raffle of goodies as well. Meeting was closed at 9:10 PM and broke up shortly thereafter for excursions to local area pubs

March Meeting Agenda

Proposed by Club President Jeff Flood

Miscellaneous - Big Toe
- Thanks to our host.
-Welcome members-get name tags.
-Welcome visitors.
-SOM: Stout/Porter

Next month's Brew print Editor: Pete Langlois.
Thanks to Steve Stroud/Editor and Bob Phelps/layout
- March Brewprint

Upcoming meetings:
April 3rd: Mill City Brewery, Lowell, MA 8 PM;
May 8th: Tentatively Pilgrim Brewery, Hudson,MA 8 PM;

Upcoming events/ What's Brewing:
-Stout Bout-club only competition, Sally Bedow's House 2:00 PM March 8th
- Business Meeting, 7 PM, March 11th, Muddy Charles
-Big Foot clone tasting, Steve Stroud's House Time TBA March 15th;
-Maibock Buddy Brew-Brett Schnieder for info
-Mayfest at Fred and MaryAnne's May 30th 3.

Reports:
Social Commitee - Pete Langlois;
Yeast(s) of the Month-Seth Cohen -Wit and Weizen Yeast;
Treasurer:-Mike Fert$ch; -4th Annual Boston Homebrewers Competition Report;
Libeerian -Len Lemuiex;
Paraphernalia -Len Lemueix (Glasses for sale)
New Business-Anyone
Activities: Raffle, Kegging Seminar, Puzzler Guzzler
Post Meeting: Fun time, . grain purchases, etc.

A letter to the editor...

Dear Mr. Cohen:

On behalf of the Boston Wort Processors, as a duly elected official so directed by a membership vote during the last club meeting held in the Republic of Cambridge on 06 Febrewary 1998, I prepare this letter of concern on our most heartfelt day of the year. We send this letter with all good intention for the benefit of the whole.

It was discussed during open forum that the highly placed and esteemed deity of Yeast God is allowing devoted servants and followers to suffer from lack of attention through non-provision of our praised liquid gold, the product known as RTP*** Yeast. Our monthly gatherings seethe with anticipation and hope that the precious vials will be delivered from high, allowing those devotees opportunity to pay homage by way of fermenting malts and adjuncts to create the delightful elixir known as beer.

Without such a worthy God to oversee the masses this select group individuals could potentially wander aimlessly through life, being forced to fall under the spell of large corporate concerns with no other goal than mass producing pseudo-elixirs for profit.

Hear our plea Great One! We are beginning to loose faith -and presidential control of meetings - in the all knowing, all powerful source of the precious yeast. Your presence is surely missed by each and every member in attendance. There is no greater respect that can be paid than through the brewing and fermenting of beer to one such as yourself. But for this to happen Valhalla must allow freedom to it's most worthy of Gods for meeting appearances and toting of the vials.

That said, we beg your forgiveness for any wrong doings of the past. The entirety of the fold begs of you - start attending the meetings and fixing our habit or be prepared for the worst. Since Yeast God is an appointed position, well...., you know...., um...., err....., ah... There's really no acceptable solution for us other than to plead with you. Can you please come to the meetings and bring us your yeast?

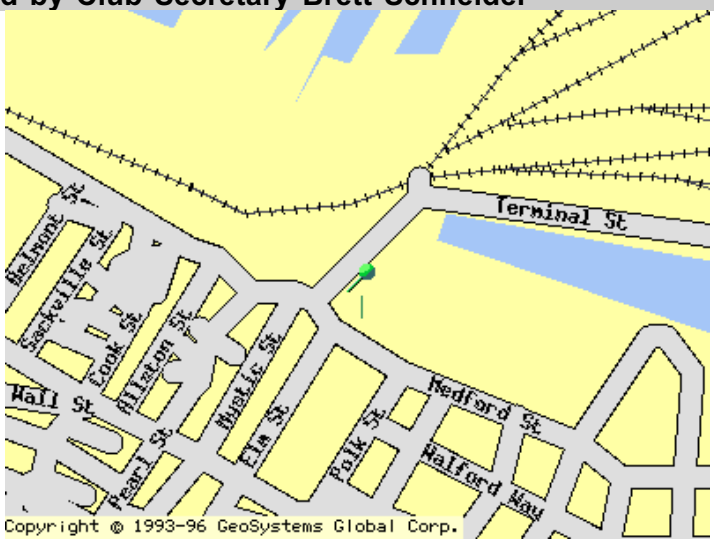
Remember the bit about not shooting the messenger.....

Respectfully Yours,
Brett Schneider
Secretary, the Boston Wort Processors

Directions to the March Meeting

Submitted by Club Secretary Brett Schneider

Atlantic Coast Brewing Co.
50 Terminal Street
Boston, MA 02129 (Charlestown)
(617) 242-6464



These are directions from theNorth.
◆Currently have no directions from the South! Any Wort who has access to the wortnet and good directions from the south are encouraged to post these directions on Wortnet.

Take I-93 South to the Sullivan Sq. (Somerville/Charlestown) exit. Enter the rotary @ Sullivan Sq. Exit previous to the Schrafft Building. Take the left turn onto Medford Street. At the first light, take a left onto Terminal Street. The Charlestown Commerce Center will be directly ahead. Atlantic Coast Brewing is in the right hand building, on the right side in the rear.



Judge Kenneth Jucks

Source of BHC '98 Winner List Sought

***** Bedford, MA (Febrewary 22, 1998) *****
Boston Homebrew Competition Coordinator President Ken Jucks has reportedly denied leaking the BHC '98 Winners List. The list was published on WortNet, an electronic notification system used by the Boston Wort Processors, a predominantly male group that meets regularly in the Boston area.

Judge Kenneth Jucks (believed to be no relation) was adamant that source must have been one of the over 55 members of Ken Jucks BHC '98 staff, most of whom are judges. "This is a no shenanigans operation," Judge Jucks is alleged to have said. An effort to contact Judge Jay Hersh, who is widely suspected to be responsible for coordinating the judges' activities, failed but a message was left on his answering machine. Judge Hersh is thought to know the whereabouts of a dog that is said to be the target of an ongoing parallel investigation

Sources close to sources in high places worry that the relative ease with which Judge Jucks' electronic signature was "spoofed" on the leaked "posting" may portend a new regulatory environment for the electronic superhighway.

Boston Homebrew Competition
1998 Winners

Results from the 1998 Boston Homebrew Competition
21 Febrewary 1998, Somerville MA
Organized by the Boston Wort Processors
An MCAB Qualifying Event

* denotes the MCAB Qualifier

American Light Lager
1) Michael Branigan, Coventry RI, American Light
2) Thomas Plunkard, Warren MI (Ann Arbor Brewers), Pre-Prohibition *
3) Ann Whyte, Essex Jct. VT (Green Mountain), Pre-Prohibition

European Light Lager
1) **Ken Weber, Winchester MA (Boston Wort Processors), Helles ***
2) **Dean Goulding, Mansfield MA (Boston Wort Processors), Bohemian Pils**
3) George Fix, Arlington TX, Helles

Light Ale
1) Alan Baublis, Belchertown MA (Barley Hoppers), Kolsch
2) Thomas Miklinevich, Monroe CT (Underground), Kolsch
3) John Seckler, Portsmouth NH (Seacoast), Kolsch
other) Adam Contos, Boston, MA, American Wheat *

Bitters
1) **David Parr, Winchester MA (Boston Wort Processors), Ordinary ***
2) Dan Marshall, Burlington VT (Green Mountain), strong
3) Roger Sleigh, Worcester MA, ordinary

Scottish Ale
1) John McCafferty, Winchester MA (Merrimack Valley), Export 80 *
2) John Zelazny, Webster NY (Upstate NY), Export 80
3) Thomas J O'Connor III MD and Satan, Rockport ME (MALT), Export 80

Pale Ale
1) Chris Lavoie, Glenmont NY, American *
2) Scott Snider, Arlington MA, British
3) John Murphy, Medford MA, American

IPA
1) Brad Johnson, Lennox MA (Berkshire) *
2) Chris Lavoie, Glenmont NY
3) Clifford Timpson, Milton VT (Green Mountain)

Altbier
1) Ann Whyte, Essex Jct VT (Green Mountain), Dusseldorf *
2) Geoff McNalley, Tivertown RI, Dusseldorf

(Cont'd on following page)

3) Tom Miklinevich, Monroe CT (Underground) Dusseldorf

Amber Lager
1) Michael Nagel, Holden MA, O'fest *
2) Thomas J. O'Connor III MD and Satan, Rockport ME (MALT), O'fest
3) Tom Plunkard, Warren MI, O'Fest

Brown Ale
1) Chris Lavoie, Glenmont NY, American *
2) Bill Nevits, Hudson MA (Wizards), Mild
3) Alan Baublis, Belchertown MA (Barley Hoppers), Mild

Strong Ale
1) Dan Marshall and Cliff Timpson, Milton VT (Green Mountain), Old Ale
2) Christopher Tkach, Newmarket MA, Old Ale
3) Steven Lefebure, Colchester VT (Green Mountain), Barleywine
other) **Stu Talman, Rochester MA, (Boston Wort Processors), Barleywine ***

European Dark Lager
1) John McCafferty, Chelmsford MA (Merrimack Valley), Scharzbier
2) Tom Miklinevich, Monroe CT (Underground), Dunkel *
3) **Markus Brache, Dedham MA (Boston Wort Processors), Schwarzbier**

Bock
1) Brian Myers, Norman OK (High Plains Draughters), Eisbock
2) **Jeff Flood, Boston MA (Boston Wort Processors), Traditional**
3) **Randy Reed, Stoughton MA (South Shore and Boston Wort Processors), Traditional**
other) Steve Lefebure and Joe Connolly, Colchester VT (Green Mountain), Dubelbock *

Porter
1) Ben Janowski, Oyster Bay NY (Bonwit), Robust *
2) Cliff Timpson, Milton VT (Green Mountain), Brown
3) John Zelazny, Webster NY (Upstate NY), Robust

Stout
1) John Murphy, Medford MA, Dry
2) Thomas Miklinevich and John Watson, Monroe CT (Underground), Oatmeal
3) Rod Bender, Elizabeth PA (Brew Masters), Dry *

Wheat
1) **Steve Stroud, Medford MA (Boston Wort Processors), Bavarian ***
2) Cliff Timpson, Milton VT (Green Mountain), Bavarian
3) Tom Miklinevich, Monroe CT (Underground), Weisbock

Strong Belgian and French Ale
1) **Dave McCart, Somerville MA (Boston Wort Processors), Tripel ***
2) Thomas J. O'Connor III MD and Satan, Rockport ME (MALT), Tripel
3) Thomas Miklinevich, Monroe CT (Underground), Dubbel

Other Belgian Ale
1) Francois Espourtoille, Lakeville MA (South Shore), Lambic *
2) Gary Harstead, Mahwah NJ, Lambic
3) Brian Myers, Norman OK (High Plains Draughters), Wit

Fruit Beers
1) **Charlie Graham, Everett MA (Boston Wort Processors), Choc. Rasp.**
2) **Shekar Nimkar, Lynn MA (Boston Wort Processors), Cherry Strong Ale**
3) **Stu Tallman, Rochester MA (Boston Wort Processors), Rasp. Imp. Stout**

Spice/Herb/Vegetable
1) Jim Wagner and another Wagner, Pasadena MD, Spice Ale
2) Ben Jankowsky, Oyster Bay NY, Clove, ginger, other spices
3) Mike Hahn, Salt Lake UT (ZZ Hops), Coffee Stout

Cider
1) **Fred Sterner, E. Freetown MA (Boston Wort Processors), New England style**
2) **Brett Schneider, Framingham MA (Boston Wort Processors), Cranberry cider**
3) Adam Contos, Boston MA, Sparkling

Best of Show
1) Francois Espourteille, Lakeville MA (South Shore), Lambic
2) Steve Stroud, Medford MA (Boston Wort Processors), Bavarian Weizen
3) John Murphy, Medford MA, Dry Stout

BHC '98: Thanks to all for a job well done

Editor's note: A tremendous amount of organizational time is required for a judging of this magnitude to succeed. Any Wort who has even a small amount of time could play some role in a major judging or other organized Wort activity. The kinds of relationships that develop when people work together on these kind of projects are the kinds of relationships that keep clubs like the Worts strong and vibrant. If you've just recently joined the club, or have been a Wort for some time and think you may have some time to do something, take a second look at the club calendar, call up a contact and ask if there's anything you can do. The thank you notes that follow are printed verbatim.

The 4th annual Boston Home-brew Competition is now history. Another very successful event, thanks to the help of you all. The event included 300 entries with every catigory well represented and almost 50 judges to evaluate these home made beers. When the winners were announced, many different names were called, proving that there are many great brewers out there.

I would like to personally thank Ken Jucks for hosting an excellent competition - great job, Ken. Also, many thanks to Jay Hersh, Judge co-ordinator and competition whipping man, Fred Sterner and Mary Anne McQuillan, whose help with entry registration and cellaring helped to make thing go so smooth- thanks, Steve Stroud and Pete Langlios, for their computer expertise and the benefit of their past knowledge, thanks, and last of all to Ellen Au for all her help and support, for putting up with me over the last couple of weeks while I was busy doing things for this competition.

Also, many thanks to all of you who helped out by stewarding, judging, organizing and collecting beers, brewing and entering this competition. Last of all, thank you to the many micro brews and home-brew shops and suppliers who supplied award prizes and judging favors. Your gifts help us to host this great competition.

Jeff Flood,
Pres. of the Boston Wort Processors

Adendum from Ken:

I would also like to thank alot of people personally for all the work they did to help the Boston Homebrew Competition come to fruition. I would like to start with Jeff and Ellen. Without the constant help and support these two gave me, the BHC would not have been very successful!! I too would like to thank Jay for coordinating the judges. I was able to completely hand over that part of the competition to Jay with confidence that things would be done.

I relied on the valuable experience from past coordinators of the BHC, including Pete Langlois, Dan Hall, Bob Gorman, Jay, and Steve Stroud. They all gave me great advice.

Also, I would like to thank all those who did the leg work of collecting the entries. This list includes Brett Schneider, Len Lemioux, Will Fields, Lee Menegoni, Mary Anne McQuillan and Fred Sterner, Jeff Flood, Jay Hersh, and Randy Reed. I hope I didn't forget anyone.

Lastly, I would like to thank everyone who stewarded, judged, and entered beers. Without these three elements, there is no point in holding such a competition.

Ken

BUDDY BREWING

I'm sure all of you are interested in an update, but there's not much news of note. We still have four people on the guest brewing list, but nobody on the host list. I assume winter cold weather, even though we have been relieved of any real winter to speak of, is still the time most people do the most brewing.

Jeff Flood has stated he is always available for people to come over, but with the BHC and all the rest he's not been brewin' much in recent days. I hope he gets back to it soon. Whenever he brews, he usually says so on wortnet, so if you're ready to go be sure to contact him when you see the posting.

Jeff and I are also maybe working on two other nice little items. If the conditions work out, we'll be trying our hand at a Maibock in the next few weeks, trying to get something hand crafted for the picnic. Be sure to contact us at the meeting this month to find out the details if you are interested.

There is still the looming chance of a two barrel brew thanks to the offer from Joe Rolf, but details are not finalized. Be sure to see me at the meeting if you would like to be on a list for taking part when the plans firm up. Brett Schneider

Editor's note: Give Brett a call. It's time the Worts had a great organized buddy brewing program.

Dry Stout

Compiled by Steve Stroud

Dry Stout: Putting Roasted Barley to Work

By Sal Emma

The Black Beer of Ireland: Dry Stout. It's a beer over which much impassioned prose has been written, toasts and orations delivered and accomplishments celebrated. Stout has become a symbol and source of national pride for the Irish people. And its followers are no less enthusastic in the rest of the world, to which it's exported by the boatload. You can find stout lovers not only in Europe, but in Africa, Asia and the Caribbean, where stout is not only imported, but brewed as well.

Germans, English, Americans and every people in between enjoy the black nectar. Much is from Ireland and, in America, much is being made by micros and brewpubs.

Stout has its origins in Porter, according to the historical legends associated with the mother of all stout breweries, Guinness.

When Arthur Guinness bought the old run-down brewery at St. James's Gate, Dublin in 1759, porter beer, imported from England, was all the rage. Guinness saw an opportunity to make the beer at home and offer it to his countrymen fresher and less expensive than the English stuff. Guinness made his porter stronger, darker and drier than the London style and called it "Stout Porter" to differentiate it.

Although he also brewed pale ale, his porter eventually became so popular that he stopped making pale beer altogether and instead concentrated his efforts on the black beer. By then, his customers had dropped its second name and had begun calling it simply "Stout."

Irish Stout is basically pale ale, hopped well in the kettle, with a generous dose of roasted barley added to the grist. Roasted, unmalted barley, that is. This traditional ingredient has its roots in economy. Unmalted barley is significantly cheaper than malt and, when roasted to a rich, almost black color, the effect it has on beer is identical to that of roasted malt. It makes fiscal sense to use roasted barley.

Guinness roasts their own barley, on site at St. James's Gate, using huge gas-fired roasting drums. The roasting room is enveloped in a wonderful, warm and cozy aroma.

Roasted barley, aka "roast," gives stout its darkness and roasty, toasty, coffee-like flavor notes. In fact, in his Brewers Publications book, Stout, Dr. Michael Lewis suggests that stout may have gained success as competition to coffee, which was wildly popular at the time porter and stout came into their own.

Stout is not really black. Hold your glass up to the light and you will discover that it's really deep ruby. That's the color of roast in the glass. Dark roasted barley also has a fining effect. It keeps your beer nice and clear in the glass.

Irish Stout's other key ingredient is raw barley, which you can also use in your stout recipes, if you mash your grains.

Dry Stout

Makes 5 U.S. Gallons

1 lb roasted barley, crushed
6.6 lbs pale malt syrup

1.5 oz. high-alpha bittering hop pellets (Northern brewer is a good choice.)
1 tbs Irish moss
3/4 cup corn sugar for priming

Your favorite top-fermenting yeast (For authentic Irish flavor, use a pure strain of Irish Stout yeast and ferment warm, at around 77 F.)

Fill your brew pot with water and heat to 170. Put the crushed grain in a mesh bag and immerse for around 20 minutes.

Drain the bag into the pot and discard or compost the grains. Add the malt syrup, mix well and bring to a boil. Add all the hops. Boil 45 minutes.

Add the Irish moss and boil 15 minutes more. Chill, rack to fermenter and pitch your yeast.

When fermentation is complete, boil the corn sugar in two cups of the fermented stout, add to the bottling bucket, rack stout into it, stir well and bottle. The stout will be ready to taste in 10 to 14 days.

Worts Online

Laura Conrad

History: The collective technical skill of the Worts is amazing in all kinds of areas. Not only the beer, but also the food at Wort events is at a very high level. When you've said everything you have to say about the recipes of the beers at a meeting, you can get good advice about all kinds of things from home maintenance to job hunting. So it isn't surprising that the Worts were early and successful users of the internet.

The Wort email list was created on March 9, 1991 by Bob Gorman on his email server 'semantic'. The people using the list were Chuck Cox, Mike Fertsch, Bob Gorman, Jay Hersh, Steve Stroud and Sarah White.

Shortly after the creation of the email list Chuck Cox coined the term WortNet. WortNet consisted of the email list plus several computers linked together via the UUCP protocol for distribution of the email list.

The email list was run on semantic until April 21, 1997 when it was moved to a commercial service provider. Sometime in 1995 Bob Gorman created the Wort web page known as WortPage. And the club acquired the wort.org domain name. . Bob Gorman maintained WortPage into 1997. WortPage now resides on a commercial web server and is maintained by Steve Stroud.

WortPage: On the worldwide web at http://www.wort.org. Lots to find here: Wort calendar, pictures and contact information of Wort Officers, recipes, directions to meeting locations, tips for improving your brewing, and writeups of Wort social events. When I'm telling internetworked brewing friends about the club, I always give them this address and suggest they check it out. There are directions for how to join, if they like what they see.

WortNet: Subscribing to the email list allows you to participate in or follow lively discussions of club business, brewing in general, equipment, where to eat before meetings, and brewing-related or otherwise interesting humor.

There are several ways to subscribe. You can send mail to wort-request@wort.org which includes the line: subscribe wort <e-mail address> <name>

The wort mailing list allows you to usually get each message (typically 5 or 10 messages per day) within minutes of when it was posted. If this is more volume than you want, but you do want to see the messages, you can get all the messages in one email, about once a day. To do this, send mail to: wort-digest-request@wort.org saying: subscribe wort-digest <email address> <name>

You can send email with the same information in English to: owner-wort@world.std.com, which currently is the same as Laura Conrad (lconrad@world.std.com) . Note that Laura really does need the same information as the automated program -- after the last meeting she got three emails saying "here's my email address", with email addresses that didn't translate easily to the name of a Wort she knew by name, and didn't say anything about what they wanted her to do with the information. A message: "Hi, Laura, please subscribe jqp@isp.net to the wort mailing list. John Q. Public" will do the the trick.

Wortnet is only accessible to Worts. Laura Conrad and Mike Fertsch approve each subscription request, which they won't do if they can't guess who the email address belongs to. Once you are subscribed, you will begin getting messages from your fellow Worts, and you can answer them or start a new discussion by sending mail to wort@wort.org.

Thanks to Bob Gorman for help with the history.

Brewprint Online

Steve Stroud

At last weeks business meeting it was decided that the club would go through a trial run of sending out electronic versions of Brewprint to interested members (participants will also continue to receive hard copies via snail mail during this time).

The trial will be effective from now until October at which point the club will decide if it is worth continuing. If we decide that it is, then those members who agree to receive electronic BP (in lieu of hard copy) will be given a discount on their membership ($5 discount was suggested).

So if you are interested in participating in this experiment, please send me your name and email address.

I will maintain the list for the next eight months and send everyone on it an electronic version of BP (as a PDF attachment) as soon as it is available. Thanks, Steve

Stout Bout

Steve Stroud

The 'Stout Bout' club-only competition will be held at Sally Beddow's home in Jamaica Plain on Sunday, March 8th starting at 2 pm. Remember, this is the last of the competitions in this year's WPOTY contest so if you are in the running for the title then you need to enter! Mutiple entries are allowed - please submit two bottles for each entry

Subcategories that are included in this competition are:

Style	OG	FG	%alc/v	IBUs	SRM
Irish-Style Dry	1.038-48	1.008-14	4.1-5.4	30-40	40+
Foreign-Style	1.052-72	1.008-20	6.1-7.6	30-60	40+
Sweet	1 .045-56	1.012-20	3.2-6.4	15-25	40+
Oatmeal	1.038-56	1.008-20	3.8-6.1	20-40	20+
Imperial	1.075-90	1.020-30	7.0-8.9	50-80	20+

If you plan on attending, whether to judge, steward, or just sample (!), please RSVP to Sally by the March meeting (March 6th) so she can make the appropriate purchases of cups, food, and ringers. To make an RSVP and to get directions to the tasting, contact Sally by email at <keaton@world.std.com> or by telephone at 617/524-8611.

Advanced Kegging

Learn about kegging from the man who practically invented the concept. Len Lemieux will emtertaom questions and you will learn everything you need to know to make your kegged beer great beer. Special kegging related prize to the most inventive question (as determined audience applause rated by certified beer judges).

How to get good food free

Don't miss a real Rhode-Island Road Show - tour with fellow worts heading to Cranston R.I. to judge, steward or otherwise help with the third annual South Shore Brewoff. Helpers get a great meal prepared by an award winning chef.- **and it's absolutely free.** Beer entries by March 21, entry forms at all Boston area homebrew shops. Judge/steward contact: Stephen Rose: 508-821-4152 This is a BJCP event.

How to get great beer free

Come to this months Wort meeting at Atlantic brewing. Jeff Flood will distribute this month's "Guzzler-Puzzler" - A sheet of 5 Anagrams much like those in this months puzzler. Get out your pencils, break the seal. First person to complete all 5 gets to choose a beer from the 5 beers in the list. Collaboration encouraged. **And it's absolutely free.**

Clone Tasting

Steve Stroud

Mike Biblyk, the winner of last year's Clone Contest, has announced the details of the upcoming Clone tasting.

The club will haul out some of this year's target, Sierra Nevada BigFoot Barleywine (including 1998 as well as older versions) and attendees will have the chance to taste the beer while comments are made on the best way to clone this brew at home. If you have any early BigFoot-clone attempts, please bring them along!

The event will be held at Steve Stroud's home in Medford on Sunday, March 15th, at 2pm. If you plan on attending, you must RSVP with Steve no later than Friday, March 13th, so that he can arrange to gather necessary supplies and samples. Steve can be contacted at 781.395.6822 - you may leave a voice mail message if he is not home - or via email at <strouds@gis.net>

If you do attend, please bring along your own tasting glass and some munchies to share!

Puzzler

Sixtus

This month's puzzler is a collection of anagrams of commercial beer names (A clue to its identity is shown after each one). How many of these can you solve? *Answers next month.*

1. Mac sat on her (An American Original)
2. Graded acorn brunch (Fermented in wood)
3. Tuna veins (strong weizen)
4. His aqua router (classic Scotch ale)
5. A nut issuer classic pale lager brewer of Munich)
6. An aged hero (Pierre's first brewery)
7. I got us ten suns (Dublin's finest)
8. Ken calls her (classic rauchbier)
9. Valor (a Belgian pale ale)
10. Let me spill water (classic pale Trappist)
11. Herring slice (German rye beer brewery)
12. She's his cult (Berlin's best)
13. Pets amaze runner (classic autumn Munich lager)
14. Has a sadly mother (old ale or barleywine?)
15. Signboard resume (classic Brussels lambic)

Style of the Months	April: Steam Beer	May: Bock	June: Wits/weizens	July: Pre-pro Pils

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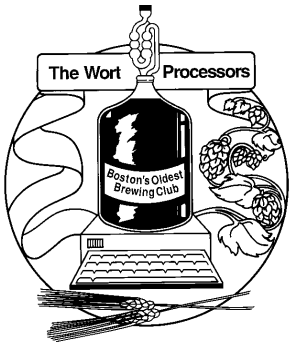
The Boston Wort Processors is a society dedicated to furthering the art of homebrewing and to the responsible enjoyment of good beer. Membership, including a subscription to this newsletter, is $20.00 for on year (full membership) and $12.00 per year (associate membership). Sample and back issues are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

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