Brewprint

The Newsletter of the Boston Wort Processors

Volume XI, Number 4 April 1998

Beer Found to Cure Cancer

Oregon State Research Scientists Determine Anti-cancer Properties of Hop Compounds

NEW YORK (Reuters) -- The hops used to flavor and preserve beer appear to be toxic to some cancer cells, according to researchers at Oregon State University (OSU). The hops contain antioxidant compounds called flavonoids. When applied to different types of cancer cells in laboratory dishes, one particular flavonoid -- xanthohumol -- was toxic to cancer cells.

"We treated human breast, colon, and ovarian cells that were cancerous with concentrations (of flavonoids) that were not harmful to normal cells and found that some of the hops flavonoids were toxic to cancer cells," said Donald Buhler, an agricultural chemist with OSU's Agricultural Experiment Station.

In one experiment, the researchers found that the flavonoids inhibited cytochrome P450, an enzyme that plays a role in cancer development. And a second experiment in mouse cells showed that the flavonoids enhanced quinone reductase, an enzyme that detoxifies potential carcinogens. The findings were presented at the recent International Society of Toxicology meeting in Seattle, Washington.

See "Taking the Cure" Page 2

Club Calendar

Compiled by Steve Stroud

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.
11 Sat - Fireworks 1st Annual Homebrew Competition, White Plains, N.Y. Sponsored by Fireworks Brewing Co. Entries due 4/10/98, registration due 4/4/98 with a $5/entry fee. Contact J. Michael Gilmore at (914) 448-2337
17-19 Sat -BFD club bus trip to Montreal. $50/person plus and meals. Tours of McAuslan, LeCheval Blanc, Unibroue. Contact Jim Snow at 781/533-5140, email: Jim_Snow@millipore.com

May 2 Sat - Green Mountain Homebrew Competition, Burlington, Vt. THIS COMPETITION HAS BEEN CANCELLED!
8 Fri - Wort Processor Club Meeting; Old Harbor Brewing Co., Hudson, MA. Style is bock. Contact Ken Jucks at jucks@cfaft4.harvard.edu.
8-10 Fri-Sun NERAX 98 (New England Real Ale eXhibition), the Dilboy Post, VFW Hall, Davis Square, Somerville. For more info contact George Gendron, George_Gendron@MediaOne.net
15-16 - Great American Beer Festival On the Road, Baltimore Convention Center, Baltimore, Maryland. Sponsored by Brewing Matters. Contact David Glickson at 1-888-U-Can-Brew or (303) 447-0816, ext. 136, e-mail: info@aob.org or surf to http://www.beertown.org/GABF/98road/index.html
18 Mon - Entry due for AHA Classic Pilsner Club-only Competition. Further details and date/location TBD.
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 e-mail: 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.

June 6 Sat - BURP's Spirit of Free Beer Homebrew Competition. Contact Jay Adams (adams@burp.org) or visit (www.burp.org).
12/13 Sat/Sun - 1998 Boston Brewers Festival, Suffolk Downs, Boston, Mass. (508) 788-0333.

August 4-8 Tue-Sat - 21st Great British Beer Festival; Grand +National Halls, Olympia, London W8. For more info, surf to http://www.camra.org.uk/festivals/festcont.html
?? - Entry due for AHA Weiss is Nice Club-only Competition. Further details and Wort tasting date/location TBD.

October
?? - Entry due for AHA Best of the Fest Club-only Competition. Further details and date/location TBD.

November
7-8 Sat-Sun OBP 24-hour beer tasting, Antwerp, Belgium. Contact info TBA.

December
?? - Entry due for AHA If It's Not Scottish....Club-Only Competition. Further details and Wort tasting date/location TBD.

Letters to the Editor

Gentlemen,

It is with great displeasure that I am forced to write this letter in response to your unfair character assasination of me in the posting of the results of the 1998 Boston Homebrew Competition.

Your publicly humiliating article included the following:

"3) Reverend Doctor Timothy J McDonalld IV Esq. and Satan, Richmond VA (BELCH), Herb Beers"

I did not include Reverend Doctor Timothy J McDonalld IV Esq. on any of my forms and am greatly hurt by the offensive behavior of the Wort Processors and the Boston Homebrew Competition.

Not having been at the competition but being all-seeing of this all from a distance, I can only condone this manner of sin.

I have found your behaviour damnable, and have taken it apon myself to commit this to the eternal authority which I seek to overthrow. You are mine, and I will extract my vengeance in a thousand horrific tortures beyond your most vile and sweat soaked dreams.

To hell with you all. May the cloak of eternal darkness descend apon your souls, and may you join the accursed of your ilk with in my eternal domain of fire.

Sin sear ly yours

Scratch Brewer



Letter to Lennie

Mr Dual Purpose:

As so directed by the club vote, I pen (with keyboard) this get well wish.

Occupying the offices of Paraphernalia Person and Libeerian as you do deserves such attention. We are sorry for your ill state of health and hope you get better soon. Or in this case, that you got better quickly and feel all better now.

Was it your tummy, as a result of maltose toxtosis, or your eyes, ears, and throat as a result of BHC aromas? As long as that runny nose stopped dripping and infecting all of the goodies you make available for us, we'll be happy.

Please wash your hands before touching the libeery and coming to the next meeting.

And if that nasty cough persists, we might put it to vote and see if the club can spring for some lozenges or something.

Regards

The Secretary

AHA Announces: New Style Guidelines

March 17, 1998 (Roiters) The American Hobby Association today announced new style guidelines for a suite of alcoholic beverages which they have declared as category 34, “Drug Store Flavored Beers.”

Among the new categories are 34A “Cough Drop Flavored Beers,” which may include any flavor from lemon to wild cherry, with permissible characteristics of eucalyptus and wintegreen.

Test brews judged prior to the acceptance of the new style received the following comments from judges: “Mouth-watering - reminiscent of my Mom rubbing Vicks on my chest,” and “Fully clears the sinuses - appropriate to style.”

Category 34B was also announced: laxitive beers. Aside from achieving the desired effect within the duration of the round, these beers are also judged for gentleness and content of natural fiber. Chocolate flavored malts may ge used extensively in the style. Chalkiness or grittiness detract from the experience. AHA beer official Charlee Papazero was unavailable for comment after tasting a few samples of the style.

Categories 34 C (Microbrew Shampoo,) 34D (Diet Aid Beers,) and 34E (Pain relievers,) all will prove to be popular AHA officials declared in their release to the press.

Taking the Cure

Continued from Page 1

The researchers are planning additional studies and caution that their conclusions do not encourage excessive beer consumption.

Obviously, there's a down side to drinking," said Buhler. "It might be possible to find a way to get (the flavonoids) to people in capsules or
some other concentrated form," he said.

Of course, it's always important to consider the source of any information: The study was funded by the Hop Research Council, the Medical Research Foundation of Oregon, the National Institute of Environmental Health Sciences, the US Department of Agriculture, and OSU's Environmental Health Sciences Center.



(Once again, that old saw about “An IPA a day keeps the doctor away” is proved correct - ed.)

Blowing through Berlin - A Traveler's Tale

by Greg Kushmerek

March of 1998 marked the month that I finally made it to the city of Berlin. I've been wanting to visit this city for years, but circumstance always prevented me. Still, the old Prussian capital, bombed to ruin at the end of WWII, rebuilt, and the frontline of the Cold War had an irresistible allure.

I arrived at Tegel airport on the first flight out of Amsterdam. The airport is in West Berlin-a division that means more for geographic reasons now than political-and in my bus ride to the Hbf Zoo I saw immediately that I was among a beer-loving people. Though the taverns were still closed at 9:00 AM, signs abounded everywhere for Konig Pilsner, Jever Pils, and even the odd Budweiser Budvar.

After stowing my luggage in a locker for the day, I took what is perhaps the cheapest and quickest tour through the city: the #100 bus. This bus starts at the Hbf Zoo, what was the busiest part of West Berlin in pre-unification Germany, and runs past some of the most significant sights in Berlin. I had to get off at the Brandenburg Gate and do something that for so long was forbidden: walk through it.

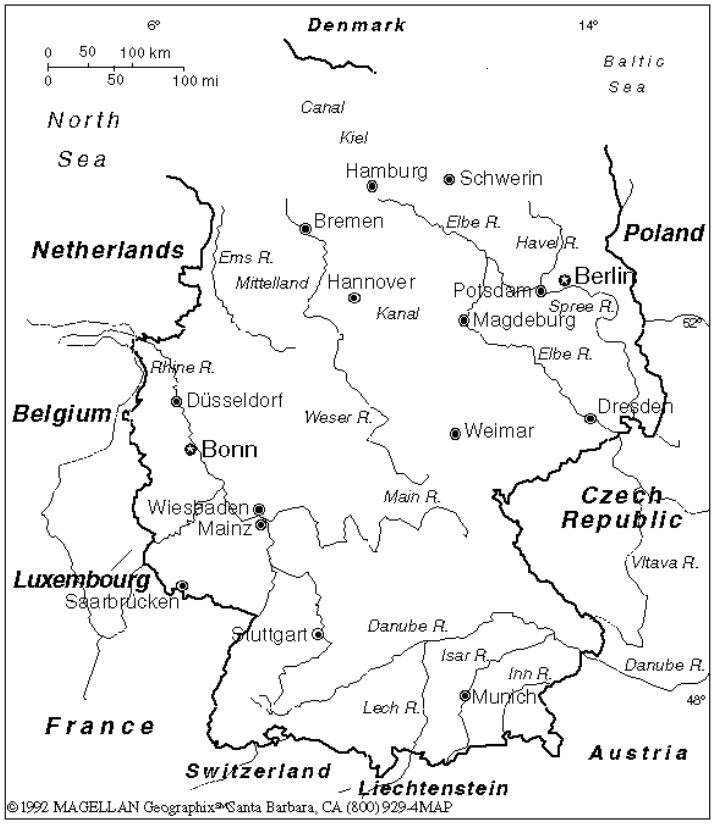
The Wall used to run just around the Brandenburg Gate, and Berlin has run a red line in the street to mark where it once stood. I crossed the line, crossed the street, and walked through to see the entrance to East Berlin. Before walking in, though, I made it a point to look up at the chariot and see it from the front -- a sight unavailable to the West for so many years.

I walked under the linden trees on that side of the gate, past the Russian embassy and the Areoflot store just next door, and picked up the 100 again. On this side of Berlin, East Berlin, is where all the really neat stuff is to be found. The west had the Reichstag, an old radio tower, and a big Prussian monument known locally as the asterisk. The museums, old opera houses, university buildings, and traditional High Street shopping streets were all in the east. During the division, the east made Berlin their capital and a showpiece for socialism.

Like so much of the socialist nations, the show ends outside of the visible places. Go just beyond Alexanderplatz where the East built its television tower, a concrete golf tee and ball currently closed to the public, and the real East Berlin is still available. The #100 shows it all. There I saw streets with ugly concrete tower constructions. Break a few windows and they'd look like many US inner city housing constructions. Trabants, the German Democratic Republic's answer to General Motors, still putter along the street pushing out blue smoke. Where the #100 bus ends looks downright scary. Tall concrete apartment buildings stand symmetrically, their rocky-stuccoed facade covered with decades of pollution and grime. You can tell just by looking at some of these buildings, some with slight sags, that they won't last much longer than the old GDR.

Germany, though, is fixing all of this or it will die trying. Some things happened immediately: the subways run across the entire city as do the trolleys. I had to look to find any of the old wall -- none of it stands at its old place in the city center. Checkpoint Charlie exists in name, but so much has changed. Where there was a wall is now either construction, just completed buildings, or parking lots.

The Reichstag is getting a complete makeover, including a new cupola dome, before the German Parliament moves in for business. It will be some time before they get to everything, and not all that the GDR built was all that bad.



One of the best examples exists at Alexanderplatz. There is a little section near the GDR's People's Palace (the socialists' congress, now closed for asbestos removal) called the Nikolai Quarter. The East Germans built it for the 750th anniversary of Berlin in 1987 to show the West that the East could make a very handsome place if they wanted. They succeeded. Under the old, dimmer East German streetlights I found one of Jackson's recommended stops: Georgesbrau on 4 Spreeufer. It was closed that night for unexplained reasons, but its location next to the river and its outdoor beer garden look quite handsome.

I'm glad it was closed since it allowed me to find the Mutter Hoppe on Rathausstasse 21 (also in the Nikolai Quarter). This is a place dedicated to drinking good beer as it seeks a comfortable balance.

Located in the basement, it is still airy. People smoke, but the layout of three antechambers from the main bar area spreads people out and minimizes smoking and

noise. It also helps that the stereo is quiet and mercifully spares visitors of Euro-pop or om-pah music. You can still get some eastern German brews here: I tried the Radeburger Pilsner. They also had the Berlin Kindl (a western Berlin beer) Markischar Landman schwarzbier and Kindl's same-named pilsner. You have got to love Mutter Hoppe's closing hours: when the last patron goes home.

Another nice location in East Berlin is the Hackesche Hofe. It's a combination of apartments, shops, cafes, and bars. There I tried my first Duckstein, an ale from Lower Saxony that had a crispness like a lager.

West Berlin has plenty to offer too. In terms of architecture, it looks almost like an American city. During reconstruction, they made wide streets for cars, built a number of concrete and glass structures that are sometimes as uninspiring as the blandest of the U.S. Some buildings have been restored, and the majority of streets are much cleaner looking than what East Berlin shows outside of the high-visibility areas.

The beer offerings there are numerous. I tried a couple of places that Jackson recommends, namely the "Haus der 100 Biere" (which I think is self-translating) and Aschinger brewpub. The Haus, at 45 Mommsen Strasse in Charlottenburg, has a handsome interior. Many beer glasses are on display, the brown wood panelling is cozy, and outside there is a small beer garden on the street. They had nine tap selections that night, and I greatly enjoyed the Andechs Bergbock Dunkel. It's creamy, lasting, and malty with a good dose of caramel taste. Other offerings included Budvar (you can get Anheiser-Busch's bud in the bottle there, but it's called "B" beer by law in Germany), and Kindl Weisse served in a very large glass chalice.

The Aschinger makes forgettable beers by German standards. They were tasty enough, but considering what's around you should go to it only once for the atmosphere. When I arrived, they had a woman singing Marlene Dietricht songs, accompanied by a man on the keyboards. The Aschinger is another basement establishment. The brewery is right out in the open where anyone can look. Its fermenting rooms are a bit more sequestered-perhaps behind one of the many large copper doors spread along the green-tiled walls.

Still, there was much I did not try. Near my host's apartment in the Bavarian quarter is a Paulaner-tied bar. A Radeburger bar stood near his Metro stop. I can skip the Canadian Bar with its Molson neon sign, but so much tempted me to step in and sit down.

Berlin is a city with great charm, coming especially from its sense of rejuvenation. Always a young and liberal city (West Berlin youths did not have to serve in the military before unification, thus it was a magnet for the young), Berlin is full of cafes, restaurants, and bars. The natives are friendly. It has many museums and sites of historic importance, and Germany is reclaiming so much of its prewar heritage with make-overs and complete rebuilding of structures destroyed by the war or the communists. There's just so much to see and do there. Taking the bus back to the airport on Monday morning, I promised myself I'd be back.

AHA Masters Declare Top 8 Prepared Foods to Consume with Beer

Looking for a quick snack to have with a 6-pack? The following processed foods have been recommended by the American Hobby Association as the top 8 processed foods to consume with beer:

8. **Meeter's Kraut Juice (Stokely USA):** Yes, that's sauerkraut juice, which is even worse than it sounds. The taste and smell can be a bit, well, harsh, but KJ is reputed by its fans to have certain medicinal benefits (as a source of vitamin C, cure for intestinal bugs, etc.), which adds up to a classic case of the cure being worse than the disease.

7. **Guycan Corned Mutton with Juices Added (Bedessee Imports):** The best thing about this Uruguayan canned good is the very pouty-looking sheep on the package label--he seems to be saying, "Go on, eat me already." The second-best thing is the presence of both "cooked mutton" and "mutton" in the ingredients listing, which would seem to have all the mutton bases covered.

6. **Armour Pork Brains in Milk Gravy (Dial Corp.):** If you're really looking to clog up those arteries in a hurry, you'll be pleased to learn that a single serving of pork brains has 1,170 percent of our recommended daily cholesterol intake. All the more ingenious, then, that the label on this product helpfully features a recipe for brains and scrambled eggs.

5. **Sweet Sue Canned Whole Chicken (Sweet Sue Kitchens, Inc.):** From its size (think growth-impaired Cornish hen) to its overall appearance (it's stewed in a quivering mass of aspic goop), this product may change forever your idea of what constitutes a chicken. Gives new meaning to the old line about meat "falling off the bone."

4. **Musk Life Savers (Nestle Confectionery):** You may think musk is a scent, but over in Australia, they think it's a candy flavor. A candy flavor that tastes disturbingly like raw meat, to be precise. But what did you expect from a country where everyone happily consumes Vegemite?

3. **Blind Robins Smoked Ocean Herring** (recently discontinued by Bar Food Products): Possibly the world's most bizarre prepackaged tavern snack. Interestingly, the product's titular robin isn't actually blind, he's blindfolded--the better, presumably, to avoid looking at these heavily salted herring strips, which look like giant slugs.

2. **Kylmaenen Reindeer Pate` (Kylmaenen Oy):** This Finnish canned good may not be particulary tasty, but at least it answers the age-old question of why Rudolph was so eager for that safe, steady job on Santa's sleigh team--he didn't want to end up a cracker spread.

1. **Tengu Clam Jerky (Tengu Co.):** Nothing you've ever consumed can prepare you for the horror that is clam jerky. Still, this product does score a sort of conceptual coup: If you're the sort who's always found raw clams too slimy and gelatinous for your taste, these dried, shriveled mollusks will help you dislike clams on a whole new level.

BUDDY BREW *Update* *By Bret Schneider*

It's still a slow going idea but I'm sure there will someday be some good news to report. I still have several people who want to take part in an all grain brew to help them get better. So if you plan on brewing something - any time, any where, any style - be sure to get in touch with me so I can line you up a general labor source.

The 2 barrel buddy brew with the hardware from Joe Rolf is firming up, but there are still some things the general members can do. First would be to sign up! Ten people would each get 6 gallons, or twelve people would each get 5 gallons, or any combintation of those two numbers. We should plan on giving Joe a sample from each batch fermented for his enjoyment. Seth will need to know what the style is to help prepare the yeast, so when you sign up be sure to give me two choices of an ALE you would like to see brewed. Since so many people will be involved, it just makes it easier to do an ale for temperature reasons.

The issue with this brewing will be the cooling of the large volume of wort. So we are also looking for help and ideas for the cooling. Location can be at my house or at Jeff Flood's house, but if something better comes along with cooling means we will try that.

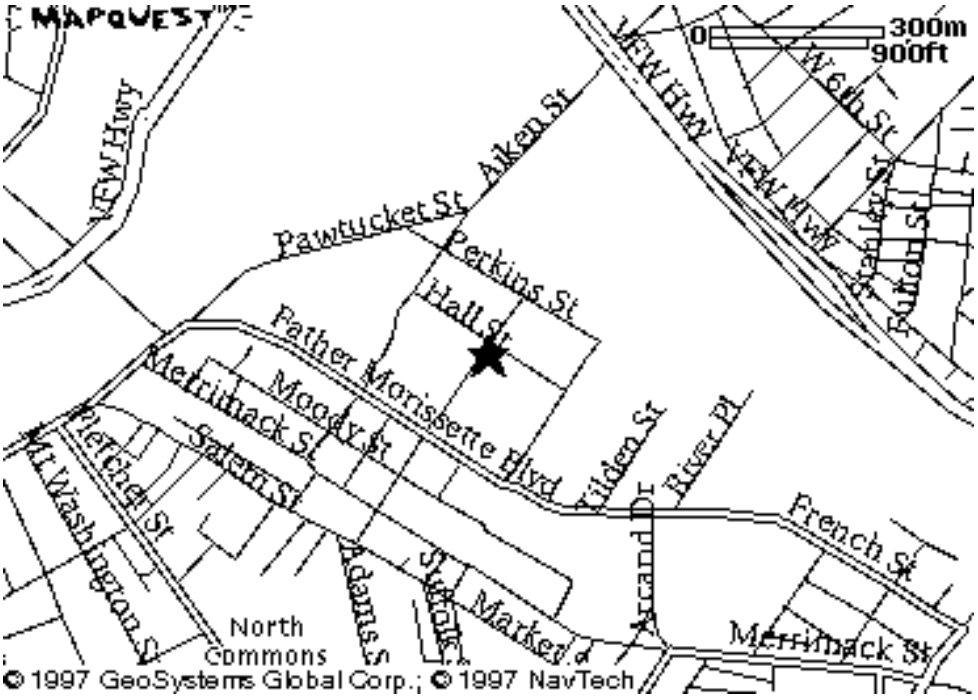
Let's all try to keep the Buddy Brew progam alive and successful.

GETTING TO THE NEXT MEETING (APRIL 4, 1998)

Lowell Brewing Company
199 Cabot Street
Lowell MA

Directions and MAP ==>

From 495, take the Lowell Connector to Thorndike St. Go to the eighth set of lights from the bottom of the Ramp. You will pass the Haffenner's Gas Station and Cobblestone Restaurant. The tricky part of this path is negotiating the jog in the road which occurs between the 7th and 8th Light. At the 8th light, the post office is across the street. Turn Left. Go to the first light. Turn Right onto Cabot Street. The Brewery is on the Right. Parking is available past the building.



CORNIE KEG SPECIAL!

By Brett Schneider

I have been offered the following club special deal on ball lock cornie kegs:

Caustic cleaned, pressure tested, and exterior polished, normally $34 plus available to us at $18 each plus freight. Freight can be calculated as per keg and then added to the unit cost.

I am willing, knowing the integrity of club members as I do, to buy the entire lot and then expect cash reimbursement upon delivery. If you sign up, you're on the hook for whatever you asked for. They will be available at the May meeting, or special arrangements can be made. Only for Wort members per the agreement.

Order deadline will be 12 NOON on Monday 06 April. That should give all members adequate time to decide.

Contact me directly by email: schneiderb@morganco.com or by phone (508) 788-5279 before 9:30 PM with your orders

BeerToon



MEETING MINUTES 06MAR98

Our March meeting opened at 8:15 at the Atlantic Coast Brewing Company, home of Tremont Ale. A welcome cheer went out to our host Chris, who later guided the brewery tour to willing worts.

Special guest Eric Alsager from the Craft Brewers Guild (formerly International Beverage) brought a few samples of their products for attendees to enjoy: Fullers Vintage Ale 1997, Samichlaus Dark, Faro Ale Pertotale, Corsedonk, Saison Dupont, and a raffle prize of a 3 liter Duvel. There were also some special events identified which have long since past, but Garrett Oliver, Master Brewer of Brooklyn Brewing, was going to be serving his barleywine at Redbones and the Sunset Grill.

Style of the month was stouts and porters, and nothing much was said since the Brewprint had some nice information already.

Bob Phelps was thanked for his work on the March Brewprint, which was very nice indeed. Pete Langlois is the master crafter of this special issue. Be sure to find the fact from fiction - the truth is out there.

Sally Beddow held the Stout Bout at her house on Sunday 08 March and the results should be somewhere in the factual area. Our tasting of barleywine was held at Stiv Strouds on 15 March and I'm sure all who attended enjoyed the event.

Yes, we are a social group as confirmed by Pete, our social chairman. The next main event is looking like the Maifest, tentatively at Fred and Mary Ann's on 30 May.

Yeast God Seth provided two killer weissen samples for us: Wyeast Bavarian 3065 and Loepsche (SP?), both of which are on his brewpub clientel lists.

Thankfully no blood was shed in the aftermath of 'the letter'. Seriously , Seth does the club a great service and we all appreciate it.

Mike Fert$ch stated we had $1341.46 after the BCH bills were paid, and outside of the food issue we would have come out even in the end. Ninety Two paid members, and two new members signing on board at the meeting. They would be Todd Alstrom....

Todd comes to us via our internet web site presence. He is working on his own site for homebrewers and recipes. His URL is www.brewguide.com and he is looking for the club to help in informal ways. The other new member is Louis George, who started with a buddy brew with Prez Jeff, and liked it so much he joined! Yet another vote for buddy brewing.

The anagram puzzler at the meeting dealt with the style of the month, and three lucky winners got to taste the samples in the anagrams.

New business was the email and web site versions of Brewprint replacing the mailings to those electronically connected, and the not-so-new reminder of the BFD trip to Montreal.

After raffles and the like, the meeting closed at 8:45 to begin the brewery tour and enjoy the beers provided by the host and the Craft Brewers Guild..

AGENDA FOR THE APRIL 3RD MEETING
Meeting starts promptly at 8 PM

Please note: Bring your own tasting glasses. Bring munchies to share.
Tonights Guest Speaker - HORST DORNBUSCH
1.MISCELLANEOUS - Big Toe
* Thanks to our hosts.
* Welcome to members- Get your name tags.
* Visitors recognition.
* This Month's brew-print: Thanks to Pete Langlois
Future Editors Needed: Looking for volunteers.
* Upcoming Meetings - May 8th, Old Harbor Brewing Co./ Pilgrim Ale, Hudson, MA 8 PM
* Recognition Presentation
2. STYLE OF THE MONTH - Steam Beer
Next Month - Bock
3. UPCOMING EVENTS
* AHA Club only Comps
Pilsener (May 18 due date)
* MAYFEST - May 30th, Fred and Mary Anne's
4. SOCIAL COMMITTEE REPORT - Pete Langlois
5. YEAST OF THE MONTH - Seth Cohen
6. TRESURER'S REPORT - Mike Fert$ch
7. LIBEERIAN REPORT - Len Lemieux
8. PARAPHERNALIA REPORT - Len Lemieux
9. GUEST SPEAKER - Horst Dornbusch
* The Differences between German and British Beer Brewing
10. NEW BUSINESS - Anyone?
11. RAFFLE - Ken, Don't forget to bring the raffle stuff.

Afterwards: Post meeting fun, grain purchases, Etc.

NIMKAR WINS STOUT BOUT COMPETITION

By Jeff Flood

The Club Only Stout Bout Competition was held at Sally Bedows' house on Febrewary 21st. After a brief review of the styles entries were judged. Mackeson's Triple X Stout was used as a ringer. Shekhar Nimkar placed first with an Oatmeal Stout that scored higher than the ringer. Jeff Flood placed second, and Stiv Stroud took third. Many thanks to all who participated and helped with this event.

BUDDY BREW EXTRA

By Bret Schneider

Here is a chance for our buddy brew idea to be a bit expanded. This information comes from Brian Rezac of the AHA. Let's move on about the AHA part of it and consider how it will fit with what buddy brew should be doing.

Sunday 02 May is National Homebrew Day, and registered sites are going to be brewing one of two recipes for a barleywine. All heat sources will be ignited at the same time all across the country, and the total volume brewed is to be used for a world record attempt. The recipes are all grain or partial mash versions of Little Apple Brewing Company's "Big 12" GABF 1996 gold medal winner.

As it is barley wine, I think teams of two people per five gallon batch will be the best way to proceed. I would prefer to do the all grain recipe and pair experienced brewers with those of the club who are trying to learn more about all grain brewing. I would like everyone interested to contact me the same as with buddy brew. Tell me if you are a host or a guest and I will make the pairing based on the response.

My part of it will to be the Site Director and find a place for us to brew. I will need to register by 24 April, so I will have a sign up deadline of MONDAY 20 APRIL 1998. As things proceed I will keep all involved aware of the progress. Hear more about it at the meeting....

PRESIDENT IN CRITICAL CONDITION

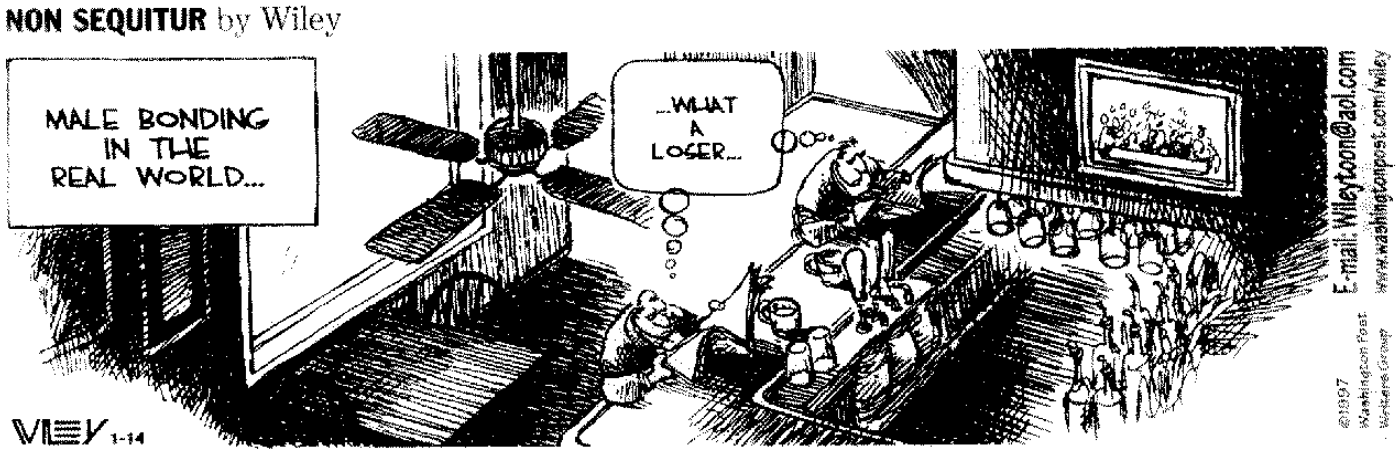
BOSTON- A man who nearly drowned on Wednesday, April 1st, was reported in critical condition after being involved in a collision with a Sam Adams and a Tremont Ale delivery truck.

Boston police said they were investigating the accident, including interviewing the drivers of both delivery trucks as well as witnesses. Reports that the two delivery trucks were playing chicken with each other before they pinned the man's vehicle between them could not be confirmed. The force of the collision caused the compartment of the mans vehicle to fill up with the contents of both delivery trucks, nearly drowning the man.

The Boston Fire Department Rescue Squad arrived on the scene to find the victim completely submerged in the compartment of his vehicle, afloat in suds, and breathing through the sunroof of the vehicle. The unfortunate man apparently refused to be rescued for over an hour, preferring instead to extricate himself through digestive processes. The victim changed his mind and asked for the jaws of life to pry the vehicle open after 90 minutes when his need to relieve himself overcame his desire to enjoy the windfall of the accident.

Police said the survivor, (later identified as Jeffrey Flood, President of the Boston Wort Processors,) was found and was rushed to UMass Medical where his condition was listed as critical. Boston police have declined comment as to whether they will charge Flood with driving and drinking. (JD)

BeerToon



Worts Buy Clubhouse

Menino, City Taken by Surprise!

April 1. Boston. In a surprise move today, the Boston Wort Processors, a local homebrew club, acquired rights to, and received financing for, a new clubhouse in South Boston. The Clubhouse will sit on the site of the much-touted Boston Convention Center discussed locally for years.

The Clubhouse, to be built at a cost of $750 million, will give the Wort Processors over 1 million square feet of meeting space. This development removes all city and state involvement by privatizing the Convention Center.

Wort Processor President Jeff "Sixtoe" Flood says that the Club bought the property and construction rights because "it is the right thing to do", referring to the lack of a permanent meeting space for Club meetings and brewing functions. He indicates that the Boston Convention Authority will be able to rent the facility for large conferences when not in use by the Club.

"Creative financing was the key to the whole deal", says Flood. "We can foot the $750 million deal with a combination of dues increases, increased raffle activity and projected membership growth. "We feel that the facility can accommodate up to 10,000 members, and should represent enough meeting space for the foreseeable future". The location was picked because of its central location in Boston and its proximity to the Presidential Palace in nearby Dorchester. "Location is very important to us", says Flood.

Wort Processor Treasurer Mike Fertsch says that the Club will pay for the facility with a 7.5 million dollar special assessment on each of the 100 current members. Members who pay the assessment will receive future rebates on membership dues as well as discounts on T-shirts and beer glasses. "It is too good a deal to pass up", says Fertsch.

Treasurer's Report

The Club is in excellent financial shape, with returns out-performing the Dow Jones and other averages for the fifth straight year. Our holdings of European brewery stocks is performing very well, with expected continued growth
expected with the introduction of the Euro in the next few years. Industry experts expect significant confusion in the monetary transition, and feel that many individual investors will move from hard assets to more liquid assets (i.e. beer).

Our holdings in US agricultural products, especially Pacific Northwest hops and mid-Western barley are expected to do well due to the warmer growing season and plentiful water credited to El Nino. Experts credit much of the El Nino climate to excessive bland Mexican beer dumped into the ocean off of Baja California, warming the sea and affecting temperatures and rainfall.

I am sad to report that our holdings in Asian brewery stocks, especially San Miguel (Philippines,)Tiger (Singapore) and Singha (Thailand) have under performed due to the recent Asian financial crisis. We expect these investments to improve in the shortterm as IMF (International Monetary Fund) and other financial experts travel to these areas and bring back these beers to their countries.

Finger Flipping Frog can Remain on Label

January 19, 1998

NEW YORK (Reuters) -- A naughty frog with a raised middle finger may be far from being a prince, but New York state must let the amphibian gesticulate on beer bottle labels under free speech rights, a court has ordered.

"A picture of a frog with the second of its four unwebbed 'fingers' extended in a manner evocative of a well-known human gesture of insult has presented this court with significant issues concerning First Amendment protections for commercial speech," the judges said.

The prestigious U.S. Second Circuit Court of Appeals held that the New York State Liquor Authority violated the U.S. Constitution by banning Bad Frog Brewery from selling beer with the provocative label.

In its ruling, dated last Thursday, the court overturned a lower court's decision to throw out Michigan-based Bad Frog's commercial free speech challenge to the liquor authority's ban.

The federal appeals court for the Second Circuit, comprised of New York, Connecticut and Vermont, said the district court had found that the frog's gesture "'connotes a patently offensive suggestion,' presumably a suggestion to have intercourse with one's self."

But the three-member panel said the state's prohibition did not materially advance its asserted interest in insulating children from vulgarity or promoting temperance.



"Amphibian with an attitude"

The court said hand gestures signifying an insult have been used throughout the world for many centuries and the extended middle finger, known in the United States as "giving the finger" or "flipping the bird," is said to have been used by Diogenes to insult Demosthenes in ancient Greece.

Bad Frog did not dispute that the gesture is widely regarded as an offensive insult, and some versions of the label with the frog feature slogans such as "He just don't care," and "An amphibian with an attitude."

The labels have been approved for use by the Federal Bureau of Alcohol, Tobacco and Firearms and by at least 15 states, but they were rejected by New Jersey, Ohio and Pennsylvania.

"Bad Frog's label attempts to function, like a trademark, to identify the source of the product. The picture on a beer bottle of a frog behaving badly is reasonably to be understood as attempting to identify to consumers a product of the Bad Frog Brewery," the court said.

The panel said the information on the label relates to a commercial transaction and that qualifies it for free speech protection under the U.S. Constitution.

Take a crack at editing Brewprint. Word for Windows and other word processing examples are available.

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BHC BITTER BREW

by David Parr

This was the Ordinary Bitter recipe that won first place in the British Bitter category at the '98 Boston Homebrew Competition. (It is pretty much the same recipe I published a few months ago in Brewprint in a Style of the Month article, but lighter and hoppier.)

Recipe for 5 gallons:

6 lbs. British Pale Malt
1 lb. 40° Crystal
1.5 tsp. Gypsum (in mash)
1 tsp. Gypsum (in sparge)
1 oz. Northern Brewer (60 mins.)
0.5 oz. Fuggles (60 mins.)
0.5 oz. Fuggles (30 mins.)
0.5 oz. Fuggles (15 mins.)
0.5 oz. Fuggles (5 mins.)
0.75 oz. East Kent Goldings (dry, in secondary)
1 tsp. Gelatin (in keg)
0.25 cup corn sugar (in keg)
Firkins (AB70)

Single-infusion mash in 1.75 gallons water at 153-155°F for 80 minutes. Sparged with 3.75 gallons 172-175°F water. Brought to boil and maintained for 90 minutes. Added 1.25 gallons water to primary fermenter and pitched yeast starter. One week in primary, and one week in secondary, at 72°F. Kegged at 5-7 p.s.i. and stored 3 weeks in keg at 62°F. O.G.: 1032, F.G.: 1010.

This was a very low gravity beer, although some of the judges still found it a little "big" for the Ordinary Bitter style. I guess I might experiment with adjuncts to maintain at least this minimal gravity while keeping the body light. Also, several judges though the beer was hoppy almost to the point of astringency, so perhaps the later stage hop schedule should be reduced somewhat.

Club Style Guidelines



Month	Style	YotM	AHA Club-only style
Apr.	Steam Beer	PU 'D' yeast Danish Lager A kolsch yeast	--------
May	Bock	Belgian yeasts	Classic Pilsner
June	Wits/weizens; Singles	34/70; Bavarian lager; Fest yeasts	-------
July	Pre-pro Pils	1056	------
Aug	Kolsch	Tadcaster King & Barnes	Weiss is Nice
Sept.	Strong ales	Cider yeast	------
Oct.	Oktoberfest	TBD	Best of the Fest
Nov.	Dark lagers; Schwarzbiers	TBD	(Clone contest)
Dec.	Holiday beers; Spiced beers	TBD	If It's Not Scottish

Edited by Lee Menegoni
Written by Steve Stroud 2-97
Recipes by Steve Stroud Len Lemieux

The following article by Steve Stroud appeared in The Feb 1997 Brewprint. It has been embellished with competition tested recipes, an all grain from Steve Stroud and an extract recipe from Len Lemieux as well as notes Len took at a prsentation by a former commercial Steam beer brewer.

STEAM BEER

by Steve Stroud

Steam Beer is a style of beer that many consider a world classic in that it represents the only true beer-style to have emerged from the United States. But what does the name mean? What does 'beer' have in common with 'steam?'

Legend has it that "Steam Beer" was born of necessity during the days of the California Gold Rush. The discovery of gold at Sutter's Mill in 1849 had caused a huge western migration of fortune hunters. Many, however, had less interest in gold itself than in meeting the miners' needs.

Certainly this group would have included brewers - but the first half of the 19th century had seen lager replace ale as the conventional beer style in the US so many of the brewers arrived with pots of lager yeast they had been using for brewing. This was a disaster, however, as there was no practical way to ferment at the cool or even cold temperatures required by real lagers. California is temperate and much of it never freezes so ice was not available for cooling. Artificial refrigeration had yet to be invented and transportation capable of bringing ice down from the Sierras had yet to be developed.

A technique eventually evolved in which lager yeasts were used for fermentation but at the warmer temperatures more suitable for ales. Steam beers were also fermented in shallow cooling tuns - both to encourage the bottom-fermenting yeasts to settle and because the discovery appears to have been made that the beer fermented in this manner had fewer off-flavors. Certainly by the time the first technical article was written about steam beers (1893), fermentation in shallow pans was a common feature of the style.

After a relatively short fermentation in the low 60's, the beer was racked into wooden barrels. Some 30% or more of the racked volume was fresh beer at high krausen, the exact amount depending on the desired degree of carbonation. The unfermented sugars in this krausen would condition the beer over the next week of aging. The barrels were then delivered to saloons where they would settle for two days and be ready for tapping except . . .with all of that krausen the internal pressure of the keg would have been between 40 to 70 psi! Since there is no practical way to dispense a beer with that much pressure, the practice was to open the bung the night before the keg was to be put on-line. The first rush of carbon dioxide would have looked and sounded like steam being released from a boiler. So strong was the resemblance that the practice was called "steaming" the beer. Could this be the origin of the name? It seems to be a reasonably good guess.

What did Steam beer originally taste like? From the beginning it was meant to slake the thirst of working people - it was apparently not a 'connoisseur's drink.' It was hopped very heavily in order to make it more thirst quenching and to help ward off bacterial infections and it is probable that the hops used were a rough lot, likely Cluster which was the primary variety grown in California during this period. The beer itself was amber, often compared to Munich beer.

The color was due to caramel malt, roast malt, caramelized sugar, or any combination of these. Specific gravity was in the range of 1.044 to 1.050. The grist (mash ingredients) was sometimes all malt but often contained corn grits, and sugar was very frequently added in the kettle, sometimes comprising as much as 33 percent of the total fermentables. The hopping rate was approximately equivalent to two ounces of hops for a five-gallon batch, though it would be difficult to make an effective guess at the alpha-acid content of the hops of a century ago (Wahl and Henius estimated an IBU content of ~35-45 in turn of the century steam beers). Many different mashing schedules and methods were used, but it was very common for the final conversion temperature to be at or near 176- F. The boil was generally from one to two hours. After the boil the wort was cooled in the usual way, and about one pound per barrel of a bottom-fermenting yeast was pitched. Interestingly, several texts make a point of calling this a "special" yeast; the maintenance of a special yeast strain for steam beers appears not to have survived Prohibition.

The style appears to have altered little in the period between the turn of the century and the beginning of Prohibition. A few breweries, mostly in northern California, brewed steam beer regularly. Many others brewed an occasional batch. After Prohibition only one seems to have brewed steam beer primarily: a small San Francisco brewery called Anchor. At Anchor, steam beer was being interpreted in a fashion the miners would have recognized. Its principal characteristic may have been inconsistency, with individual kegs ranging from superb to undrinkable. As demand fell off, they brewed less frequently. Finally, demand fell below the minimum required to keep the brewery alive, and the few remaining Anchor draft accounts were told that the brewery was closing. This was the beginning of what is probably the most familiar story in craft brewing.

News of the brewery's closure reached a young man named Fritz Maytag who sold his stock in the family business (Maytag appliances) to finance the purchase of the brewery. Over the next few years he threw himself into personally running Anchor, and in the process transformed the brewery, the beer, and the face of the brewing industry. Most of today's craft brewers were inspired at least in part by his example. With Maytag's transformation of the steam-beer style, it became for the first time a beer worth seeking out, and remains so today. The deep amber color, high hopping, and OG of Anchor Steam are similar to steam beers brewed a century ago, though the hop used now is Northern Brewer. Highly carbonated, this new form of steam beer is kraeusened in bulk rather than in the trade package and is cold-aged far longer than the original steam ever was. Once again a special bottom-fermenting yeast strain is used, and fermentation is done in shallow pans. The result is a beer with a singularly assertive flavor and a delightfully spicy hop bouquet. It's a beer with a certain edge to it, but one that from the first sip proclaims itself as one of the world's classic beers.

"Steam Beer" is now a registered trademark of the Anchor Brewing Co. It's possible to imagine at least one rationale Anchor might have for this: Steam beer as a generic style had a very poor reputation, and with the exception of a single example had died out all together. Anchor reinvented the style, keeping some parameters but dramatically changing the overall impact of the beer. Very few people now living can claim to have tasted a steam beer not inspired by or actually made by Anchor. Therefore, it could be argued that the term has passed out of the general usage and into the specific, and further, that anyone else using the term for a commercial product could expect to benefit by Anchor's prior use of the name.

Brewing Tips

Whether it's called "steam beer" or by the much more generic name "California common beer," this can be a very satisfying style to brew. For those looking to get just "in the ballpark," an amber wort similar to an American pale ale represents a good starting point, and hopping with Northern Brewer and fermenting with one of the excellent yeasts available for the style will get you close enough to the original to begin the tuning process. Grain brewers will find that if they have very soft water a little gypsum can be quite helpful. One to 2 percent of rye malt in the grist seems to add just that touch of sharpness that's so pleasing in the commercial example.

The above information is largely condensed from an article on Steam Beer that Martin Lodahl wrote for Brew Your Own. Additional information and material was gathered from Michael Jackson's books (Beer Companion and The New World Guide to Beer), Fred Eckhardt's The Essentials of Beer Style, and Brewing Techniques' Selected Homebrew Recipes.

Here are some recipes to get you in the ballpark:
The recipe below are from notes taken by Len Lemieux "at a meeting where a past brewer from a well known Steam beer brewery was the speaker"

Well known Steam beer

90% Klages
10% Breiss 60L Crystal malt
32 IBUs
unknown amount of N Brewer 10 minutes
60% of BUs N. Brewer one hour
Ballance of BUs Galena
Yeast: Several used over the years, basically whatever was available when it was needed. Fermentation characteristics due to shallow vessels more than yeast strain. Basic Steam beer yeast probably a good bet. What's

needed is one that will finish very dry and leave a slight bit of fruitiness behind.
Mash: 1 hour @ 118-122, (ed note: seems too long at non conversion temp for modified malt) 10 minutes @ 145, finish at 156 till conversion
Fermentation 60 degrees for 3 days in shallow tanks, them pump to secondary @ 54 degrees
Conditioning 3.0 volumes of CO2. This may appear high but when we sampled some the carbonation was indeed on the high side.

OG 1.049 FG 1.009-1.010

Here are a couple recipes from noted home brewers:

PRE-PROHIBITION STEAM BEER by Martin Lodahl
This is a traditional American beer patterned after recipes and techniques in the works of Nugey and Wahl-Henius.
Makes 5 gallons
5 lb, 2 oz 6-row domestic pale malt
6 oz 80 L domestic crystal malt
2 lb, 1 oz corn grits
1 oz Cluster hops (~7.5% a)
1.25 oz Northern Brewer hops (~4% a - 20 minutes before knockout)
1.5 tsp Irish moss
Yeast RTP "California Lager"

To make this you'll need two vessels that can be direct-fired (Call the larger the mash tun and the smaller the cooker). In the cooker, mash in 11 oz of the six-row in 1 gallon + 3 oz of water at 117F. Add the grits and bring it up to 167F over a period of 30 minutes, then heat to boiling.

Meanwhile in the mash tun, mash-in the rest of the six-row along with the crystal malt in 1 gallon + 1 quart of water at 117F. Bring the mash temperature back up to 117F and rest while the cooker mash boils.

Back in the cooker, boil that mash for 60 minutes, then dump it into the main mash. That should bring the mash temperature up to the 140-145F range. Heat it up to 150F and rest for 12 minutes, then raise it to 158F until conversion is complete, probably less than 30 minutes.

Mashout at 165F then sparge with 5 gallons of water at 165F. Boil for 90 minutes, adding the bittering hops after 30 minutes. Rehydrate the Irish moss and add it during the last 10 minutes of the boil. Ferment at ~60F.

"AFTERNOON CLOUD" AMBER by Byron Burch
This excellent brew is reminiscent of Anchor Steam Beer.
Makes 10 gallons
18 lb two-row domestic malt
2 lb Caramel 40
12 oz Caramel 20 malt
1 tsp gypsum
0.75 tsp chalk
0.125 tsp salt
1.5 oz Northern Brewer hop pellets, 22 IBU's (60 minutes; bittering)
1.5 oz Northern Brewer hop pellets, 7 IBU's (30 minutes; flavor)
0.5 oz Northern Brewer hop pellets, 2 IBU's (5 minutes; aroma)
0.5 oz Northern Brewer hop pellets, 2 IBU's (dry hopped)
Total IBU's: ~33
1 qt RTP "California Lager" or Wyeast #2007 or #2112 yeast starter

This beer is based on an infusion mash, with a sugar rest of 90 minutes at 150F. I like to use deionized water throughout, acidifying the hot liquor with lactic acid. Gypsum and salt are added to the mash tun, chalk to the boiling kettle. After mashing off and sparging, boil for 90 minutes, adding hops in stages to match the boiling times indicated above. Ferment at ~60F. Lager at least three weeks at 30-32F.

Here are a couple recipes from Boston Wort Processors.

Here is an extract recipe from Len Lemieux. This was in the 1992 Bay Area Brewoff and won 3rd place.
3.3 lbs. Muntons light extract
4 lbs. Muntons light spraymalt
1 lb. M&F Crystal
.5 lbs. Munich
1 oz. Cascades @ 6.1 AAUs 45 minutes
.75 oz Tetnanger @4.5 AAUs 45 minutes
.5 oz Hallertauer @ 5.2 AAUs 20 minutes
.5 oz. Saaz @ strike
OG 1.062 FG 1.012
pitched @ 62; reduced to 50 after 2 days

From Steve Stroud his recipe for a California Common. He claims that he really did try to brew it as an Anchor Steam-type beer, though ended up using an ale yeast. At any rate, it got a 40 in the first round of the BHC, a 35 in the second round and did not place.

Afternoon Cloud Amber -
for 5 gallons

3 lb Schrier 2-row malt
6 lb M&F 2-row
1 lb Marris Otter 55L crystal
2 oz Wyermann Sour Malt

0.25 oz gypsum
0.1 oz salt

1.5 oz Mt. Hood leaf (4% alpha) - 70 min
0.4 oz Cascade leaf (7.8%) - 30 min
0.5 oz Cascade leaf (7.8%) - 5 min
0.5 oz Columus leaf (dry hop)

1 Tbsp Irish Moss, rehydrated, added last 15 min.
Sierra Nevada yeast - slurry from an 800 ml starter

Mashed crushed grains + salts in 14 qts water @155F for 60 min., then raised to 158F for 30 min. Raised to 170F, transferred to lauter tun, and sparged with 14 qts water @170F. Collected ~5.5 gallon sweet wort. Added water to give 6.5 gal and brought to a full boil. Boiled 90 min total, adding hops and Irish moss as indicated. Force cooled and racked wort into a sterilized 10 gal. SS boiling kettle. Aerated 30 min., pitched yeast, and fermented (with lid on) at ~62F. After 11 days, added dry hops directly to primary. Let sit another 21 days @ ~55F, then racked into a secondary (5 gal carboy). Let sit 10 days @ ~55F, then bottled with a rounded 0.5 cup corn sugar.

OG: 1.055
FG: 1.013

Estimated IBU's : ~30
Age at bottling - ~3 months
Judges comments:

1 - Plenty of hop character including aroma and flavor. Has that hard to describe phenol associated with Anchor Steam. Clean, soundly brewed. Slightly 'grainy' finish.
2 - Lots of hops in mid palate and finish, hops character slightly 'piney.' Within style range, but slightly too assertive with hops.
3 - Very good beer, but closer to an American Pale ale, needs more malt character for style.

INSIDE THIS ISSUE

Articles:

Cancer Cure	1
AHA Style Changes	2
A Traveler's Tale	3
Finger Flippin Frog	8
Worts Acquire Clubhouse	8
Beertoon	6 and 7
Steam Beer (Style)	9
Ugly Postmark	12

Business:

Club Calendar	1
March Minutes	6
Meeting Directions	5
April Agenda	6
Treasurer's Report	8

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.

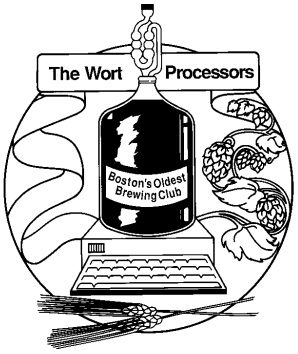
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