Brewprint

The Newsletter of The Boston Wort Processors

Volume XI, Number 8 Augrist 1998

WORTS TO START IHSA COMPETITIONS

Club Support of AHA Club-Only's to be Stopped

❋ Stiv Stroud ❋

Wort Rabble Rouser

At July's meeting the Worts voted (the count was ~25 - 1) that we would no longer pay the entry fee or shipping costs for winners of our AHA 'Club-Only' competitions. We will continue to hold bi-monthly competitions (to be known as IHSA competitions) and the winner of each competition is still free to enter their beer in the AHA's club-only; however costs incurred by the winner will not be reimbursed by the club.

The money saved by the club will be used to buy gift certificates for the 1st, 2nd, and 3rd place Wort winners. The certificates will be purchased from local homebrew retailers and will be in the amount of $15, $10, and $5 for the three places.

The winning places will still count towards the WPOTY award as in the past.

The Worts will use the styles for the AHA Club-only's for the remainder of the year (Wheat - August, Fest - Oct, Scottish - Dec) for the IHSA's. Sometime between now and Jan 1st we will decide whether to continue using the published AHA styles for 1999 or use styles of our own choosing.

The persuasive arguments that convinced club members to make this change included the following:

1) Money spent was going to the AHA and the UPS and it was felt that it would be better to give it to local retailers.

2) Scoresheets from AHA Club-only Finals returned to the club have generally been of fair to poor quality with little useful feedback.

3) Scoresheets from AHA Club-only Finals have been very slow to be returned [i.e., Dave McCartt **still** hasn't received any info about the Pilsner comp in May!]

4) The AHA has done a poor job of announcing upcoming styles, dates, etc. [i.e., the date and location of the Weiss is Nice comp in August was only announced in late July].

5) Anger still simmers within the club for the false innuendo and malignment thrown at the Worts by the AHA for the fiasco (of their own making) at the 1st Round AHA Nationals in Lowell in May.



Weiss is Nice Tasting Scheduled

The Worts' "Weiss is Nice" IHSA competition will be held at Charlie Graham's home in Everett on Saturday the 8th of August beginning at 1 pm. Remember, the three place winners in this event get gift certificates to local homebrew stores, so enter early and often! This is also a WPOTY competition.

These subcategories are included :

Berlinerweisse (OG - 1.028-32)
Bavarian weizen [hefe or krystall] (OG 1.046-56)
Bavarian dunkelweizen (OG 1.046-56)
Weizenbock (OG 1.066-80)

If you are planning on attending or have an entry, please call Charlie at 781.387.6718 a few days prior to the event so that he can arrange to get ringers, cups, etc. FREE BEER is provided by the club as standards.

Charlie has also offered tasting participants the use of his swimming pool so bring a bathing suit and a towel and enjoy the summer. It doesn't get any better than this!

Directions to the event are on page 13. See you there!



WORTS' 10TH ANNUAL BOSTON PUBCRAWL ON AUGUST 22ND!

ITINERARY INCLUDED IN THIS ISSUE!

AGENDA FOR THE AUGUST 7TH MEETING

THE MEETING STARTS PROMPTLY AT 8 PM!!

PLEASE NOTE: ALL ATTENDEES ARE EXPECTED TO BRING THEIR OWN TASTING GLASS & PLEASE BRING MUNCHIES TO SHARE

ALSO PLEASE NOTE: The grill will be fired up at 6:45. The hosts will provide some grilled goodies and summer dishes for those that would like to come a bit early.(or after work). Whatever is left can be consumed during the meeting. Please don't feed the animals! Some seating will be provided via picnic tables - all seating is on a first come, first serve basis. All tickets to this event are for field seats only and no reserve seating will be arranged. If you think you may be late you might want to bring a chair. If you wish to bring any food for grilling, feel free. The hosts reserve the right to claim space on the grill as may be necessary. The meeting will take place in the backyard unless this becomes a rain event. As such, all smoking material shall be deemed acceptable. Please be kind to your non-burning neighbor.

TONIGHT'S GUEST SPEAKER

Horst Dornbusch*, Dornbusch Brewing Company, Inc.*

PLEASE GET YOUR NAME TAG

1. THE USUAL STUFF - Big Toe
   - Thanks to our Hosts: Jeff & Ellen
   - Welcome to members
   - Visitors recognition.
   - This Month's Brewprint: Thanks to Stiv 'Pubcrawl' Stroud
     Next Month's Editor: Justin Haber
     Oct. editor: Still looking - don't be shy now....
   - Upcoming Meetings

   Sept. 13th (Sunday): The Skyview Pub & Brewery, Nashua, NH - 1 pm. Joint meeting with BFD.

   Oct. - Still looking for a site.
2. STYLE OF THE MONTH - Kolsch
   Next month: Strong ales
3. UPCOMING EVENTS/WHAT'S BREWING
   - IHSA Competition, August 8th, 1PM Charlie Graham's house, 130 Glover St., Everett, MA. Please RSVP @617.387.6718
   - 10th Annual Pub Crawl. Saturday August 22nd. Starts at Doyle's in J.P. Noon till you burp. New contest this year - Award for the participant that can go the most stops without using the facilities.(To be awarded at the Sept. Meeting).
   - 5th Annual BHC - Looking for organizer
   - 15th Annual Wort Party - committee report - Dale Kelly
4. SOCIAL COMMITTEE REPORT - Pete Langlois
5. YEAST(S) OF THE MONTH - Seth Cohen. Tadcaster, King&Barnes
6. TREASURER'S REPORT - Mike Fert$ch
7. LIBEERIAN REPORT - Len Lemieux
8. PARAPHERNALIA REPORT - Len Lemieux
9. GUEST SPEAKER - Horst Dornbusch - Brewing an Alt
10. NEW BUSINESS - Anyone?
11. RAFFLE - Get your tickets early.

Afterwards: Post meeting joviality, tasting, grain purchases, etc.



CHRISTMAS WITHOUT SANTA

Whilst British accountants are busy closing Morrells the Swiss marketing men at Feldschloesschen - owners of the Hurlimann brands for the last 18 months (they closed the Hurlimann brewery naturally) - have quietly axed the famous Samichlaus, formerly recorded in the Guinness book of records as the strongest beer in the world with an ABV of 14%.



The beer was brewed once a year on Saint Nicholas's Day - December 6th - and released to an expectant world precisely one year later. A fact that Switzerland's largest brewery group, Feldschlosschen, have kept to themselves is that no Samichlaus was brewed on December 6th 1997. So there will no Christmas cheer from the Swiss Santa this year.

Apparently the marketing men conducted a survey and discovered that there was no demand for the beer, so decided not to brew it. The result of this survey should not come as much of a surprise, as they don't seem to have asked anyone who actually buys Samichlaus. The normal UK importer of the beer was not surveyed, and was only told of the brand's demise when he tried to buy some. Samichlaus was one of the great beers of the world, and appears to have passed away almost unnoticed.

BreWorld would like to set up an at-risk register for great beers that may suffer a similar fate. Please email us with the details of any brews you think run the risk of being Hurlimanned.

mailto:we-want-samichlaus-back@breworld.com
mailto:samichlaus-I-do-not-want-it-back@breworld.com
mailto:about-to-be-hurlimanned@breworld.com



CLUB CALENDAR

compiled by Stiv Stroud

AUGRIST

4-8 Tues-Sat	21st Great British Beer Festival; Grand & National Halls, Olympia, London W8.
7 Fri	Wort Processor Club Meeting; 8 pm. Sixtoe & Dragon Lady's home, the Presidential Palace, Dorchester, MA. Style is Kölsch. Contact Ken Jucks at jucks@cfa.harvard.edu or 781/276-7985 (h) or 617/496-7580.
7-9 Fri-Sun	1998 MashOut - On a mountaintop somewhere in the Appalachian Mountains outside of Washington, DC. Surf to www.burp.org/mashout98 for more info.
8 Sat	Worts' INSA Weiss is Nice Competition. PLEASE NOTE CHANGE OF DATE!!! 1 pm at Charlie Graham's house in Everett, MA - RSVP appreciated. A pool will be included for your swimming pleasure.
11 Tues	Billy Beer's Birthday! Meet Billy at Redbones and buy him a beer!
14-15 Fri-Sat	5th Annual Mill City Brewfest; Tsongas Arena, Lowell, MA. Features all Massachusetts craft brewers. Call 978.937.2690 for more information.
22 Sat	10th Annual Wort Pub Crawl. Details and itinerary in this issue.

SEPTEMBEER

12 Sat	7th Annual Topsfield Fair Homebrew Competition, Topsfield, MA. Entry deadline is Sept. 19th. For more information contact Fuzzy Faulstich at (978) 927-2983 or Will Fields at (978) 468-7769 or e-mail at gfarch@tiac.net.
13 Sun	Wort Processor Club Meeting; The Skyview Pub & Brewery, Nashua, NH - 1 pm. Joint meeting with BFD. Style is Strong Ales. Contact Ken Jucks at jucks@cfa.harvard.edu or 781/276-7985 (h) or 617/496-7580.
26 Sat	1998 Puddle Dock Homebrew Competition, Portsmouth, NH. Entry deadline is Sept. 19th. Contact Email: dave_drapcho@bio-rad.com.
26 Sat	20th Annual Common Ground Homebrew Competition, Unity, ME. For judging information, contact Tom O'Connor (207) 236-3527.

OCTOBEER

??	IHSA Best of the Fest Club Competition. Further details and Wort tasting date/location TBA.
16-17 Sat-Sun	1998 Real Ale Festival, Chicago, IL. Contact Ray Daniels at (773) 665-1300 or email: rdan@mcs.com.
23-24 Fri-Sat	The 15th Annual Dixie Cup Homebrew Competition, Houston, TX. Contact Charles Vallhonrat: dogwater@pdq.net or surf to: http://www.foamrangers.com
28 - Nov. 1	Fourth Annual Salon du Choclat, Paris, France.A 5-day chocolate festival. For details see http://www.chocoland.tm.fr/frame1.htm. For a description of last year's event, see http://paris.org/Kiosque/feb97/choclate.html.

NOVEMBER

7-8 Sat/Sun	OBP 24-hours of Beer Tasting, Antwerp, Belgium. Contact info TBA.
??	Annual Wort Clone Competition Taste-Off - **Sierra Nevada's BigFoot Barleywine**. Details TBA.

DECEMBEER

??	IHSA If It's Not Scottish..... Club Competition. Further details and Wort tasting date/location TBD.



INTERVIEW WITH DEJA BREW

❋ by Marcia Wiles Akerman ❋

Roving Wort Reporter

While watching cable TV recently I came across an interesting program on brewing and decided to check it out.

Located on Rt. 9 in Shrewsbury, Deja Brew offers brewers who don't have their own equipment the opportunity to brew their own beer. The brewmaster, Ray Schavone, is always available for advice and encouragement while the customer enjoys brewing his favorite beers.

Ray also has a brewery license with an operating brewery and has over 75 recipes on file. His "Kick Ass Pale Ale" was introduced at the the most recent Boston Brewers Festival and the Vermont Brewers Festival and is presently on draft at Brew City in Worcester and the Horse Shoe Pub in Hudson. Kick Ass is a dark coppery ale similar to an IPA but has an aromatic finish to it. The gravity is 1.050 with 30 IBU's. The dry hopping details are a secret. Ray is playing with a blonde ale and will introduce a "Lites Out Stout" in the fall at Brew City.

The Spring and Fall bring brewers together for a brewing contest. The next one is November 1, 1998. The categories are yet to be announced. the application fee is $10.00 and $5.00 for each additional entry. The Best of show beer will be brewed at his facility and will be featured at Brew City.

Ray started as a homebrewer in 1981 and is now the sole proprietor of the 2700 sq ft facility. He offers meeting facilities and tours on request.

Ray can be contacted at 501B Boston Turnpike Road, Shrewsbury, MA 01545 or via the web at http://www.deja.brew.com.

MINUTES FROM THE JULY 1998 CLUB-ONLY MEETING

❋ by Brett Schneider ❋

Wort Secretary

At or about 8:18 PM on Friday 10 July 1998 the Wort Processors monthly meeting was called to order By President Jeff Flood. This meeting was being held at the new residence of Pete and Christie in Westwood MA, right on the main drag RT. 109. They graciously accepted a motley crew of would-be beer drinkers onto their estate for an evening of bug feeding, and thanks from all were given. Those with interest were given the grand tour sometime during their visit. It was mentioned this would possibly be the new site for Pete & Christie's Pub, but no confirmation was acknowledged. After all, the Wort meetings of late have had ill effects on more than one establishment. If you came to the meetings, you would understand....

Thanks were given to Pete for his July editing of Brewprint. Stiv Stroud was coaxed into doing the August edition and Bob Gorman was bullied into possibly preparing September's version.

The scheduled guest speaker, Darryl Goss of the Skyview, was experiencing mechanical difficulties in the brewery and would not make it down. It was thought he could share duty in August with Horst Dornbusch, but as the September meeting will be at the Skyview, he's off the hook until then.

Our meeting this month is at Jeff and Ellen's digs, with the grill open to those who like flame cooked goodies. Call ahead to see when the flames come on. There will also be some food from the hosts for those less ambitious people. As mentioned above, we'll be meeting in September at the Skyview in Nashua NH on Sunday the 13th. Details to follow.

Lee Menegoni gave the oral presentation on Pre-Prohibition Pilsners in supplement to the Bob Phelps writings in Brewprint. Looks like adjunct grains at about 20% of the grain bill for anyone who wants to give it a go. Also in this issue you will find Stiv Stroud's information on the promised-good-time pub crawl, which we noted would be taking place on 22 August.

Our most debated subject of the evening concerned the club and various forms of competitions. As a result of still having issues with AHA events, such as the cost, the AHA announcements, the AHA result postings (STILL WAITING ON THE PILS!), and a few other points, it was put to vote and we will not be sponsoring participation in the AHA club only events. We will use the published 1998 AHA schedule for our own club only events, just as if we were doing it for sending on to the AHA events. Rather than repeat ourselves, I'll refer the reader to Stiv Stroud's article elsewhere in Brewprint for the full details.

Speaking of club only competitions, the next event - Weiss is Nice - will beat Charlie Graham's home on Saturday 08 August at 1 PM. If you can't attend, but want to participate, bring your entry to Friday's meeting for delivery to the event.

Our fifteenth (15th) year Wort Processor Club Anniversary will take place in 1999, and there's going to be some celebrating going on that you will not want to miss. Since time is ticking away and the event needs to be planned and executed in such a way that it means something, a new committee is being formed to organize the event. Come one come all and sign up to help if you want to ensure it's a good one. From our discussions, Dale Kelly, Sally Bedow, Ken Jucks, and Jay Hersch are all involved on the ad-hoc committee so far. Please contact any of them, or Jeff Flood, if you want to help or have ideas and suggestions for when, where, what time, etc. In those same lines, the 1999 BHC still needs a coordinator and organizer. Jay Hersch will be assisting with the judging end of it, but the main man up front is still needed. A two person team will be equally acceptable should those who want to help decide to do it that way.

Pete Langlois, Social Committee Chair, agreed that we were all social and it was not that bad opening up his place to us after all. Seth Cohen was on vacation, as some few people knew but most did not, and no yeast was available. Mike Fert$ch was not in attendance either, but we think there's still some money in the account. Len Lemiux said there's still stuff to be had and sold off a few more of those discounted style series books.

For new business, Jay Hersch plugged Modern Brewer's Fat Cat beers, which can be obtained in various Boston area liquor stores. He also told of a CAMRA fund being used to buy small breweries in the UK to help support real ale. He had some details, but was not sure if it was available to members from outside the UK. Once he finds out more we'll let you know.

Since all the bugs were sated on heavy weight blood, and the thin stuff flowing through the veins of members became useless, the meeting was closed at 8:52 PM and the raffle started.



Toast of the Month:

Be one who drinks the finest of ales.
Every day without fail.
Even when you have drunk enough,
Remember that ale is wonderful stuff.

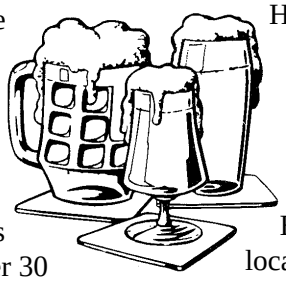


GERMAN BREWING SEMINAR REPORT

❋ by Ken Weber ❋

Wort Reporter-at-Large

Nearly 60 knowledge-thirsty friends and members of the German-American Council for Business and the Friends of the Old South Meeting House met July 16 to hear the history of lager brewing in Massachusetts. Karl's Sausages provided the victuals, with potables provided by Todd Mott (a crisp Pilsner) and Horst Dornbusch (a comparative English Ale). Sally Beddow, David Parr and I ably represented the Worts.



Historian Michael Reiskind of the Jamaica Plain Historical Society covered Boston's proud history as a brewing center. Lagers were introduced to Boston in 1845/46 by John Roessle ("Everybody who likes beer likes Roessle beer") and by 1900 over Boston had over 30 breweries (25 clustered near JP's Stony Brook River), giving Boston the national title for breweries per capita. Of special note were the efforts of Henry Reuter, who stopped the 1880's Prohibition movement dead in its Boston tracks (other feckless states had enacted Prohibition laws at that time).

The Match Game :

1. Brewer of Red Sox Beer and Pennant Ale	A. Haffenreffer
2. Brewer of Highland Spring Ale	B. Pfaff Brewery
3. Former occupant of Roxbury CC site	C. Gottlieb Burkhardt's Brewery
4. Former occupant of Boston Beer site	D. Reuter Brewery

[*ed note:* 1C, 2D, 3B, 4A]

Extra Credit: Rank order the top 4 Boston industries, 1900

[*ed. note:* shipbuilding, shoe mfgr, fishing, brewing]

Peter Terhune wove the sad tale of Boston beer decline. By 1915, consolidation had reduced Boston's breweries to 24, with only four breweries opening up post-Prohibition. The talk then took a nation focus: only 40 brewers remained in the late 1970's. The clarion call of taste arrived in 1976 with the (short-lived) New Albion Brewing Company. As of the meeting date, 1279 breweries were operating in the US of A. [As an aside, Peter Terhune has taken a marketing position with the boys at Tremont. Good luck, Peter].

Horst Dornbusch did an uncanny impersonation of Horst Dornbusch (28 minutes, 40 seconds). Horst was enthusiastic as ever, but some of the business oriented crowd were seen admiring the Old South renovations upon learning that lager yeast can ferment trisaccharides while ale yeast cannot. A bacterial infection caused Dornbusch Brewing to add 3000 gallons of effluent to the local septic system (I did not catch where he is now brewing), so he brought an English Pale Ale. This allowed everyone to compare ale with (Back Bay) Pilsner.

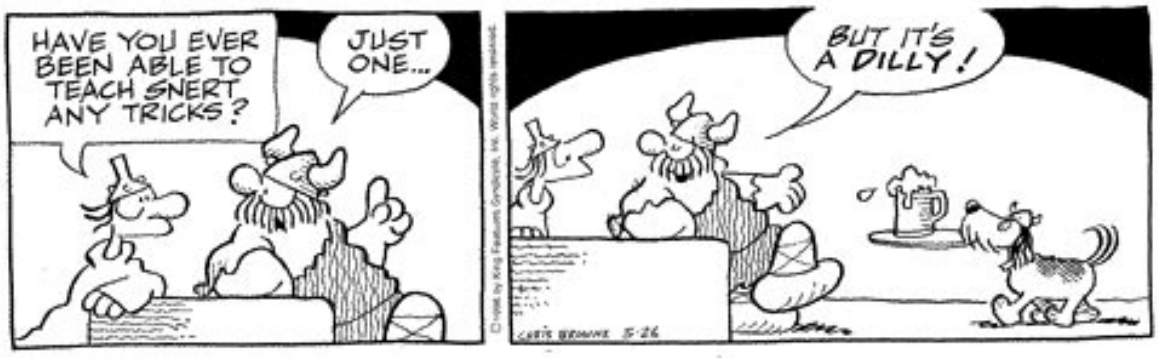
Todd Mott overcame the din arising from the attendees' numerous sampling visits (so much for Teutonic rule observation) with focus on the brewer's perspective. My notes show I experienced the same effects. Mott apologized for not having any Kolsch, but the zealots had consumed all 16 barrels in 14 days. Todd talked about the brewer's imagination and how he sits around with 3-4 friends, evaluating a style, then coming up with a recipe..

For the Pilsner, Mott used Bamburg malt, 3 temperature infusions (121, 131, 148), primary at 46 for 7 days, warmup tank to environment, reduce to 45 over 3 days then 32 for 3 weeks. Hops were Saaz, Spalt, 1.25 hr boil, Hallertau (30 min), followed by a Liberty addition.

Filled with beer knowledge, the attendees then retired to fierce sampling. All seemed pleased with the results. Adult education is a wonderful thing.



BEER 'TOON



GHENT - UNDERSTATED BELGIAN TREASURE

❋ by Greg Kushmerek ❋
European Beer Reporter

Those of you who have ever contemplated a trip to Belgium, or have had the good fortune to have made the trip, probably had to make a heart-breaking decision between which cities to visit. Between the rich and beautiful cities of Brussels, Bruges, and Antwerp, it can be so difficult to choose. I have bad news for you: now you must consider Ghent too.

I've seen it on the map before, and I've heard of it in the history books. I've always bypassed it, though, with just not enough time on my hands. With an open weekend recently looming in front of me, I decided to make a weekend getaway in Ghent and see why the Michelin Guide gives it their highest rating (three stars, "Worth a journey").

Ghent, in West Flanders, is an old port and university city, and was once one of the most important centers of Christendom. The economic and political power it once had left its mark with a stunning number of gothic cathedrals, exquisite guild houses, and cobblestone streets on which sit many, ornate buildings. It also has remained largely immune to some of the more ominous ravages of the twentieth century such as its lack of a central highway running through it. The two train stations sit on the outer fringe, so be prepared for a walk if you do go. This is a small price to pay, though, for the beauty of the city center.

Only Bruges has richer architecture. Gent makes up for this with a rebuilt castle, modeled on Christian fortresses the Crusaders built in in Syria during the 11th century, and with a tastefully serene lighting of the city center at night that I guarantee you is worth a walk in any weather. Most importantly, perhaps, is that it hosts a large number of attractive cafes with a wide beer selection.

I quickly learned that one weekend is not enough to get the most from the cafes of Ghent. After soaking in the city and eating a sumptuous meal at a restaurant that included twenty Belgian ales on its beer list (a typical restaurant selection), I made my way out of the old city center and past the university. My destination was Hopduvel.

This one cafe is worth a day in itself. You leave the more attractive areas to get there, but once you're inside you forget the outside world. It has many rooms to it, some cramped but cosy, others wide and well-lit. One even sits people under a glass roof overlooking their garden. The garden is a pleasure. Decorated with old trees and a tiny pond with running water, its high walls keep out the sound of a large road nearby. Beer signs cover the walls in the rear.

The beer menu at Hopduvel reads of a long variety of Flemish beers. Bios and Van Steenberge are well-represented. Hopduvel does not limit themselves to Flanders: they happen to be a Cantillon house, and offer lambic from the De Koninck (of Dworp) blenders. Hopduvel also featured Ter Dolen, an abbey beer made near Germany, as one of their beers on tap. Knowing that I was not staying there the rest of the day made my choices harder, so I went with sour Flemish browns that we can't get at home.

From Hopduvel I moved back to the city center and sampled the house beer of Galgenhuisje (Gallows House). The CAMRA Good Beer Guide to Belgium and Holland say that it almost qualifies for "smallest bar in Europe" and I think they may not be far off. Rich people own bigger closets than this bar in which they've managed to fit several tables and chairs and an old, dark wooden bar. Delft Blue ceramic tiles decorate this tiny brick construction with a pointy, wooden roof. The high roof let them put in a mezzanine where I imagine you could get a better dose of cigarette smoke. I did not find out who makes their house beer, but it tasted almost like a British mild with a Belgian twist — not a bad accomplishment for a beer at 6.3%.

The Galgenhuisje is located close to the old guild houses, and you could sit out on their terraces soaking in the day while eating rich deserts from a tiny cafe among them. I chose instead to visit the Trollekelder near St. Jacobs square (and church). Because of their proximity to the church, they have a Trappist motif and offer all of the Trappist beers there. I went with an abbey beer from Bios.

From Trollekelder, it's only a minute to Dolle Griet on Vrijdagmarkt, or "Friday Market Square". Named after a very large canon off the Vrijdagmarkt, the Dolle Griet also showcases trappist beer. The staff is friendly and generous with their beer mats. The bar takes up the bottom floor of a traditional long, narrow Dutch/Flemish building. They cut back on noise by semi-partitioning the rear of the bar that breaks the place into three distinct areas. At the very rear they have small stools surrounding old casks now serving as tables.

In Vrijdagmarkt you can get a bite to eat fairly late, which is useful if you want to try one of the other popular bars on this large square. After fortifying myself, I stumbled into Dreupelkot.

-- continued next page --

-- Ghent --
--continued from page 6--

This is the only non-beer cafe I visited on my Gent excursion: they specialize in genever (a Dutch gin with juniper berries). The place has character too. A wizened man is on duty there—always judging by the pictures of him from the local press up on display—who pours jenever in the traditional right-to-the rim style. The music on the stereo covered such greats as U2, or at least an om-pah band cover of them!

Two doors down from this treasure is another treasure, a popular bar called "Waterhuis aan de Bierkant" (Water House on the Beer Canal — a little joke mixing up the words 'water' and 'beer'). They offer perhaps the best view of the old city, with the old port in relief behind an old bridge. Near the old castle and on a large canal, you could get very comfortable on their terrace, unless it's raining that is. I stayed here only for one drink before finally staggering back to my hotel.

The next day I decided to make my way back to the train station slowly by walking through several neighborhoods. As luck had it, Gent has a local flea market starting at St. Jacobs that snakes through the streets behind the Vrijdagmarkt. A number of people were selling old beer glassware mixed in with other assorted stuff. The glasses at their tables were all quite cheap (the most expensive charged 15 Belgian francs or about 40 cents) as most of them seemed to have just collected dust in someone's old garage or bar. I made one real find — a "McEwan's Scotch Ale" glass. It's the precursor to the current thistle glass, with a heavy bottom and painted lettering. It's also quite distinct, and I'm lucky to have found it. Continuing my walk, I stopped in Brouwzaele. This, it turns out, was a perfect place in which to spend an afternoon. The Brouwzaele is spacious and open. A semi-circular bar incorporates old pieces of a copper kettle, the giant lid of which is suspended over the bar. The bar's taps stand in one circle dead in the center beneath the lid. Clean lace curtains and scalloped-pattern tiles decorate the windows and wooden walls. Motown, R&B, and Soul all piped through the stereo that day. The beer selection is worth it. They advertise the selection with their prominent and wide selection of glassware, and I always got the correct glass.

For all I've described, there are still a couple of bars that I did not get to visit. My Good Beer Guide hints at some fantastic places a dozen or so miles out of the center too. I'm convinced that I must return.



BEER HUNTING IN CHARLOTTE, NC

❋ by Mary Anne McQuillan ❋
National Wort BeerHunter

This year's High Schools That Work Convention was held in Charlotte,NC. The challenge in these southern cities is to find good beer and I am happy to report that it's getting easier! We were right in the commercial center of Charlotte which has a free bus that circles the area. It was pretty hot for walking very far. Of course that's a wonderful excuse for another beer! I has checked the Web before I left and knew there were two brewpubs, a couple of "beer bars" and two microbreweries. The question was "How was the beer?"

One of the brewpubs had closed. It was away from the center area but a new "Rock Bottom Brewery " had opened right on the Circuit bus line. We went there for dinner the second night. I tried the sampler which included their six regulars and two special beers. The specials were an "amber" (lighter for summer, well-balanced and enjoyable) and a delightful weizen served with a wedge of lemon. Just a plain....if you can call a wheat beer plain....beer, no fruit flavors that are so common now, so you could really taste this wonderful beer. It was my favorite.

Their regulars are Southern Flyer, a gold American Lager, Prospector's Pilsner, with plenty of Saaz hops (much better that the American), Stingin' Brits IPA (good, and appropriately named),. Randolph's Ride Red Ale (balanced, malty "from generous amounts of crystal malt"), Regent's Crown Brown Ale (with Mt. Hood hops) and for dessert - Iron Horse Stout, also a favorite, I remembered it from the Atlanta Rock Bottom last summer. Oh yeah the food's good too. I had the coconut shrimp salad, and several people enjoyed the ribs.

The next day we stopped at the RiRa Irish Pub, with interesting decor and Guinness, Boddingtons, Harp, Sam Adams and a couple of ciders on tap. (about a block from the Circuit bus). There is also a trolley ($1.00 each way) to a refurbished mill with shops and the Southend Brewery and Smokehouse. We rode the trolley there the next afternoon. Their special was also a wheat beer but nondescript. In fact their beers were not as good as Rock Bottom overall. They include Carolina Blond Ale, (styled after a Munich Helles "a light beer" Ha!) Bombay Pale Ale (OK) Scarlet Ale, Chocolate Ale, Friar Tuck's Oatmeal Stout (thin), Carolina Light Blond. They had a cooler by the door to sell the beers.

That night we ate at the Atlantic Beer and Ice Company, another "beer bar" they had a selection of microbrews. I tried a brown ale from a local microbrewery. I lost the coaster with my notes, so no names, but it was good.

I am happy to report here are choices for beer drinkers south on the Mason-Dixon Line.



KÖLSCH - A GERMAN ALE

❋ by John Dittman ❋
dittman@primenet.com
Style Councillor of the Month

Germany is a country of lager beers. The exceptions to this rule are Wheat beer, Alts, and Kölsch. While wheat beer is produced and sold throughout the country and all over the world, Alt and Kölsch are limited in their reach of production by rules, custom, and most of all, geographic area.

KÖLSCH: Kölsch takes its name from Düsseldorf's neighboring city of Cologne. The German name for this brewing metropolis is Köln.

HISTORY

In 1603 the city council ordered that only top-fermented beer could be produced in Cologne. From 1607 onward only ales approved by the city council were permitted to be poured in the City. In 1698 the city council again issued a mandate against the brewing of bottom-fermented beer. An oath was also sworn by all the brewers "... that you prepare your beer, as of old, from good malt, good cereals, and good hops, well boiled, and that you pitch it with top-yeast, and by no means with bottom yeast..." The council also passed laws forbidding the brewing or consumption of lager beer.

Cologne's Guild of Brewers dates from 1396 and is the oldest trade organization in the City. Prior to World War I area brewers made a top fermented Wiess beer - a Cologne rendition of white beer. The introduction of pilsner-style lagers caused the local brewers to refine their style. This cooperation among the local brewers was founded in, and continues today in the Cologne Association of Brewers (CAB). This association has helped to maintain a united front against lager beers.

While these organizations help to maintain order, they have not protected the style from all changes. The major changes that have been made with Kölsch over the years are due to technical innovations. Particularly the introduction of paler malts, cold maturation and filtration.

In the 1960s the CAB developed a consensus as to what constituted the Kölsch style. During the 1960s and 1970s there were several court cases to prevent the use of the Kölsch name outside the region. In 1985 the definition of Kölsch, the terms that can describe it (no 'original' or 'premium' on the label), the shape of the glass, and the region of production were agreed to by the CAB and the Government department that oversees fair trade and monopolies. Kölsch is traditionally served in small (20cl) glasses that are very narrow and taller than an altbier glass. The area of production was restricted to Cologne and already-established producers in the area from Dormagen in the north to Bonn in the South, and Bedburg in the west and Bielson in the east.

THE STYLE

There are a wide range of Kölsch beers now being produced in the area. These beers are very pale and by look alone might be mistaken for pilsner. But the flavor is less bitter and has a delicate fruitiness that distinguishes the style. The beers are clean tasting, very light-bodied, soft and drinkable, faintly fruity with a slight acidity. There is a restrained, but definite hoppy dryness and often a slightly herbal or grassy finish. A period of cold conditioning helps to cleanse the beer of many off flavors.

It is difficult to find a good example of Kölsch outside the region. Few examples are exported and one must travel to the region to sample the style.

SPECIFICATIONS

OG = 1042 - 1048 (10.5 - 12)
SRM = 3 - 5 (6 - 10 EBC)
IBU = 20 - 32
ABV = 4.8 - 5.5 % (3.8 - 4.2 ABW)

While the starting gravity is similar to that of alt, the higher alcohol levels are due the use of a much more attenuative yeast and a highly fermentable wort. Attenuation rates of 85 percent are not uncommon.

EXAMPLES:

PJ Früh, Gaffels, Malzmühle, Pfäggen

SAMPLE RECIPE

KÖLSCH - by Alan Baublis
1ST PLACE 'LIGHT ALE' CATEGORY
1998 BHC

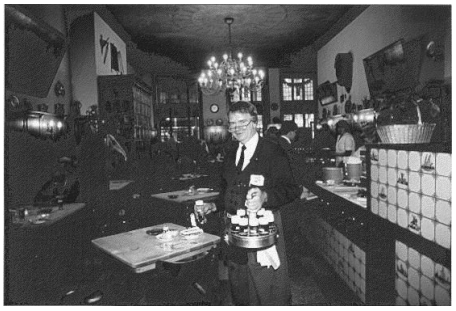
6.25 Gallons after Boiling

7.5 lbs. German Pilsner Malt
0.75 lb. German Malted Wheat

3 oz. Spalt Hop Pellets (2.4% α) 60 min.
1/4 oz. Spalt Hop Pellets (2.4% α) 10 min.

Mashed grain in with 9.5 quarts of water to rest at 135 degrees F for 30 minutes. Brought temperature up to 145 degrees F with external heat and held at this temperature for 90 minutes.

Transferred to lauter-tun and sparged to collect 6 gallons of wort. Topped off volume to 7.75 gallons with water and brought to a boil. Added the hops to the 75 minute boil as noted above. During the last 20 minutes of the boil added 0.5 tsp. of re-hydrated Irish Moss and 2 tsp. of Yeastek yeast nutrient. Forced cooled and pitched yeast 0.5 gallons of Wyeast 2565 yeast starter. Primary fermentation was at about 58-60° F for 7 days in plastic. Transferred to glass and allowed to age at about 50° F for 40 days. Bottled with the addition of 100 grams of corn sugar. The beer was bottled on 12/18/97. It was about 2 months old when judged.





HEARD ON THE STREET

by Ann Onymous

Modern Brewer, the homebrew retailer and now brewer has begun bottling (the beer is reportedly contract brewed up at Ipswich) and will release its products in Cambridge and Somerville before the end of the month, with wider distribution in the fall. Accompanying this is a slight change in product names. All products now are "Fat Cat" brand named. Fat Cat ESB, Fat Cat Cream Ale (formerly Big Shoes), Fat Cat IPA (formerly Loudmouth). The cat-like Gargoyle from the t-shirts is on the 6 packs and labels. A trial run of glow in the dark labels was done but due to technical problems at the printers widespread release of these has been delayed. Labels from the trial have been distributed among the cases and 6 packs so if you get one of these hold onto them, they are a limited edition. If technical problems can be resolved the glow in the dark labels will reappear. See **www.modernbrewer.com** for more info and a look at the labels.

Speaking of local homebrew supply stores, the news is not good.

Barleymalt & Vine, one of Boston's oldest homebrew stores, has closed. Their phone # has no further info and a sign on their door says "Gone Fishing." Insider rumor has it that assets were surrendered to creditors. This applies to both the homebrew supply shop and the microbrew operations. Maybe there will be an auction of equipment - Ann suspects that there is more than one piece in their shop that Worts would bid on.

Boston Brewers' Supply of Jamaica Plain has apparently ceased operations also. A drive by their former storefront revealed that it is now occupied by a hair salon.

Ann thinks that the failure of both of these businesses within the last six months is a true measure of how weak the homebrew hobby must currently be in this area. All Worts' should step forward to help out - brew frequently, brew often (and don't forget to ask Ann over to help sample the results!).

Rumor also has it that Pilgrim (Old Harbor Brewing Co.) has been pushed into receivership by creditors. It is confirmed that brewer Ed Yost left the brewery a month or two ago for reasons not divulged. Ann suspects that the real reason for Pilgrim's failure is related to the massive quantities of beer they gave away to all of the Worts who redeemed winning BHC certificates after our meeting there a couple of months ago..

On the international scene, word is that the Trappist brewery at Schaapskooi, Holland (La Trappe) is up for sale. There are only six monks left at the brewery and they want to hand over the facility to an outsider. Apparently, the Bavaria Brewery (a Dutch concern) is looking to buy it, but at this date nothing is settled.

This wouldn't be the first Trappist brewery where the secular laymen do the work in name of the monastery — Chimay has supposedly had a system like this for twelve years. In Chimay's case the monks own the brewery and officially oversee the production.

If you have the opportunity, make sure to check out the 1998 release of Michael Jackson's *Great Beers of Belgium*. It's a handsome, well-written book that combines general beer information with specific brewing information. He also includes historical and cultural data, and there are a number of attractive pictures sprinkled throughout the book. It's a great read and an excellent addition to a personal or club library.

Until next time.....



ANOTHER WINNING BHC RECIPE

KEN WEBER
1998 BHC
1st place, Light German Lager

Munich Helles
For 5 gallons

7.25 lb lager malt
1 lb Munich
0.5 lb carapils
0.33 oz Saaz pellets 5.2%AA (60 min)
0.50 oz Saaz pellets 5.2%AA (45 min)
1 oz Tettnang whole 4.7% (45 min)
0.5 oz Liberty pellets 5.5% (30 min)
0.5 oz Saaz pellets 5.2%AA (15 min)
0.5 oz Saaz pellets 5.2%AA (0 min)

34/70 lager yeast from Seth

Single decoction. Add 12 qts untreated water to grain, hold at 140F for 15 minutes. Pull 1.5 gallons of thick mash, take 30 minutes to bring to boil, then boil for 20 min. Add decoction to the 140F - maintained mash, raising to 160F. Hold for 20 minutes. Sparge and collect 6 gallons. Hops per above schedule once boiling commences (pre-Horst lecture). Pitch with one quart starter, 2 week primary at 50F, secondary in stainless at 40F for 7 weeks. Transfer and force carbonate at 12 lbs. OG 1.046, FG 1.018.

Judge comments: A bit too much hops for a Helles; skew mash profile to dextrins. Hops comment was spot on as I thought I was short Saaz hops and overcompensated while ransacking the freezer for substitutes.



Letter to the Editor

I just saw the cover of [the last issue of] Brewprint, and I take particular offense at the ideas it puts forward. Jumping from Jefferson and Locke's concepts of freedom, law, and responsibility to the Worts is a leap that absolutely fails, in my opinion.

The article draws a direct analogy between the revolutionaries and the Worts. In this, we go from the people who planned the revolution — people who actively pursued a course of actions to create a change, to a group of people whom *this article* describes as taking advantage of a change. While one may argue that the revolutionaries took advantage of change, this overlooks the fact that the analogy compares people who created change to people who did not. The Worts were not on the forefront of changing the homebrewing laws, and have been reluctant to pursue any political agenda to help further homebrewing. Compare those facts to the formation of the Continental Congress, the olive branch petition sent to George III, or even the direct political act embodied in the Boston Tea Party and you see why the analogy fails here.

Then we have the second thread of the article — the current state of affairs and the Worts contribution to it. While the Worts do have a lot of talent and experience, I find it much too generous to say that the Worts' contribution to brewing in the New England region is akin to the role of the revolutionaries in breaking away from England. Have the Worts started new breweries? Did the Worts help build Atlantic Coast Brewing? Did they build the Commonwealth BC, founded in 1986? What contribution did the Worts make to any of the new brewpubs and breweries? Even as a consumer group the Worts have zero visibility. Seth Cohen represents the only one, tangible direct contribution that I see to the brewing industry at large. The article mentions our web page, Wortnet, Brewprint, the style guidelines, and BJCP judging in support of this argument, but fails to make a convincing argument how these facts have changed the industry (as opposed to passively representing the state of homebrewing in the US, which is what I believe we really are). These proffered facts are not self-evident proof, in my opinion.

So why am I offended, and do I not like the Worts or something?

It is because of what the Worts do as a club for its members that I am particularly offended. Making this kind of intellectually fatuous comparison only hurts the club. We come off as arrogant and uninformed. The Worts certainly make a good contribution to the homebrewing community, and we have, at times, made a direct contribution to further professional brewing, but that's where it ends. We have not tried to overthrow the awful laws of the Commonwealth of Massachusetts with regards to the ABC (and Locke argues that we should act in open rebellion, BTW). Just what have the Worts done that in any way compares to Julian Zelazny's legislative contribution in New Hampshire? Nothing, and that's fine until we start making grandiose claims about ourselves on the cover of our newsletter (that gets a much wider distribution than just the members of our club).

At an even further level, I consider myself a patriot in a very traditional sense of the word. I continue to contact my senator and representatives when issues come about that concern me. I respect and value the contributions that people made for our country by dying for it. I take the founding of our country and the service those real patriots paid to it very seriously. We do not approach that level.

Sincerely,

--Greg Kushmerek

The Supply Side

The Supply Side *is a forum for use by Wort members and their friends in the homebrew supply community to publicize sales, special discounts, and other news of interest to club members. Available space is limited and is on a first-come first-serve basis. Please contact the Brewprint editor to submit a listing.*

LOST & FOUND

Skinnydipping? FOUND: Orange floral girls one piece bathing suit from the Maifest. Size: Bigger than my 2 year old, smaller than a 20 year old. Jeff stashed it thinking it was ours, but it's about big enough for a 5 - 9 year old. Call 508 339-4590 or email: dean_goulding@tufts-health.com

Thanks! - Dean Goulding

LOST &FOUND

Two unopened cans of SPAM™. Left at the last Beer and SPAM™ tasting. Will trade for beer. Call Mike at 781-932-0567.



Trappist Ales

❋ by Alan Moen ❋

- reprinted without permission from M. Jackson's Beerhunter Web page -

TRAPPIST BREWERIES, PART 1: CHIMAY

It was nearly 90 degrees F in the shade, but the hot May day did not deter several dozen people like myself who came to the southern Belgian countryside to make a modern pilgrimage to the Abbey of Scourmont. It was not a religious quest that drew us there, however, but our devotion to the products of one of the world's most unique breweries: Chimay.

There are only six breweries in the world that produce Trappist ales. Five of them--Chimay, Orval, Rochefort, Westvleteren, and Westmalle--are located on the beer-rich soil of Belgium. The other, Trappists Schaapskooi, is nearby in the Netherlands. All of their beers are produced exclusively by Trappist monks, a strict Catholic order first established in Normandy. Their unique styles are the product of a rich tradition of brewing associated with European monasteries. Monks not only kept classic literature and education alive in medieval times, but in many ways they developed and preserved brewing science. In fact, Jan De Clerck, who wrote the modern bible of brewing, is himself buried at the Abbey of Scourmont. Another tradition begun by monks was maintaining inns for the first European tourists--pilgrims making the trek to shrines such as Santiago de Compostela in Spain, supposedly the final resting place of the Apostle St. James. Thus they provided food and drink for weary travelers and found a ready clientele for their beer. Although the Trappist breweries themselves are religious institutions and are by and large closed to casual visitors, all still maintain a nearby inn or restaurant where their ales, cheeses and other products are available.

Trappist ales vary in character between the different breweries, but are always top-fermented and bottle-conditioned. Candy (in Belgium, called candi) sugar is a common adjunct to the barley malt, resulting often in strong beers without the heavier body of English-style strong ales or barleywines. Hops are used to impart aroma rather than bitterness, and low-alpha Goldings, Fuggles, and Saaz are typical. Many of the beers have a residual sweetness, Orval being the great exception, and a marked yeastiness and dense head from their maturation in the bottle, not unlike the champagne produced just south of Chimay in France.

There are three basic styles: Singel (single), a golden ale of moderate strength sometimes reserved only for the Trappist brothers themselves; Dubbel or dobbel (double), usually a stronger amber-brown ale with a definite fruitiness and often chocolate overtones; and Tripel (triple), originally developed by Westmalle, a very strong beer of 8-10% ABV that is golden in color with a spicy and citric hoppiness. All these styles have been widely copied by other breweries, many of them secular, and are known in this larger context as "abbey beers."

At Chimay, perhaps echoing the brewery's proximity to France and its tri-color flag, the Trappists produce three beers, designated simply Red, White, and Blue after the color of the capsule, bottle cap, or cork. Chimay Red, the most widely known, is a garnet-brown ale with a very fruity palate and moderate alcohol for a Trappist ale (7% ABV). Chimay White is actually a reddish amber in color, drier, hoppier, and stronger (8% ABV). The Chimay Blue Grand Reserve is a deep brown with the richest flavor of the three and an alcohol content of 9%. This beer improves significantly if it is allowed to age for two years or more before drinking.

"TETE ROUGE" (CHIMAY RED-STYLE ALE)

8 lbs pilsner malt or pale malt (for all-grain brewers)
6.5 lbs. pale malt extract syrup (extract recipe)
0.5 lb. crystal malt (60L)
1 lb. Munich malt (20L)
1 lb. dark candi sugar (or brown sugar)
0.5 oz Hallertau hops (4.5% alpha)
0.5 oz. Styrian Goldings hops (5% alpha)

Water Treatment: Soft water
Yeast: Wyeast Belgian Ale #1214 (or cultured from Chimay bottle)

For all-grain recipe, mash at 131 F for 30 minutes, 151 F for 50 minutes, 155 F for 15 minutes and 165 F for 10 minutes. Sparge with 4 gallons water at 168 F, pH 5.6.

For extract recipe, bring 2 gallons of water to a boil, remove from heat, dissolve malt extract and return to heat.

Add candi sugar or corn sugar and boil 90 minutes (30 minutes with no hops, 60 minutes with Goldings and Hallertau, 15 minutes with Saaz).

Fermentation:
5 days at 70 F
10-14 days at 65 F (secondary)
30-60 days at 68 F (bottle)
Note: A warm fermentation and bottle-conditioning are necessary to produce the esters and alcohol in this beer.
OG: 1065 FG: 1012

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-- Trappist Breweries --
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TRAPPIST BREWERIES, PART 2: WESTMALLE

"Ah, so you are visiting the Trappist breweries?" the server asked me at the auberge in Chimay. "Then you must go to Westmalle and have the Westmalle Tripel." I was on my way into France at the time, and Chimay was my last stop north of the border. Checking my Michelin map, I realized that Westmalle was in the opposite direction, northeast of Antwerp, not far from the Netherlands. But I took note of this surprisingly non-competitive advice on my return trip and found it to be more than worthwhile: the Westmalle Tripel, tasted at its source, was ample reward for this thirsty beer pilgrim.

The brewery of Westmalle is well-known for this unique beer, which has defined its own classic style since being developed sometime after World War II. This outstanding brew is golden in color -- far lighter than any other Trappist ale -- but color is no indication of its strength. At about 9 percent alcohol by volume, it is in fact the strongest of Westmalle's beers. In addition to its huge, dense head, the wonderful, spicy aroma and balanced hoppiness (38 IBUs) give the Tripel a superb complexity. Next to Orval, it has more hop character than any other Trappist beer. The beer has gained many imitators, and not simply among abbey ales; "tripels" are now made throughout the brewing world.

The monastery itself, called Our Lady of the Sacred Heart, dates from 1794, although commercial brewing did not begin there until the 1920's. The Westmalle monks produce three beers in all: a Singel (also called Extra), a light-colored brew of moderate strength made for the brothers themselves; an excellent reddish-brown Dubbel (dobbel) with rich banana and chocolate flavors (from dark candi sugar) and an OG of 15.7 Plato (1063), 6.5 percent ABV; and the famous Tripel. All are made with Pilsener malts, candi sugar, and English, German, and Czech hops. After a warm initial fermentation, the beers are put through a cool secondary period at about 46-50 degrees F, longer for the stronger brews. They are then filtered, primed with sugar and the same yeast, and bottle-conditioned for two to three weeks at 70 degrees F. (Interestingly enough, this warm-cool-warm technique is also employed, with variations, by the Moortgat brewery in Belgium to produce its renowned Duvel, another strong golden ale.)

The Trappist brewery at Westmalle, like its Belgian cousins, does not receive visitors, but the nearby Cafe Trappisten is a good place to sample its ales. When he heard that I was from a homebrewing club in the United States, the friendly bartender there poured me a couple on the house and gave me a glass and other souvenirs as well. "You must try this," he kept insisting, and who was I to argue? I almost expected him to tell me that I ought to visit Chimay next, and taste the Chimay Blue ...

"Tumwater Tripel" Recipe for 5 US gallons

12 lbs Pilsener malt or pale malt (for all-grain brewers)
7.5 lbs. Pale malt extract syrup (extract recipe)
3 lbs Light dry malt extract (extract recipe)
1.75 lbs Pale candi sugar (or corn sugar)
1 oz Styrian Goldings hops (5% alpha)
0.5 oz Hallertau hops (4.5% alpha)
0.5 oz Saaz hops (3.5% alpha)

Water Treatment: Soft water
Yeast: Wyeast Belgian Ale #1214

For all-grain recipe, mash at 131 F for 30 minutes, 151 F for 50 minutes, 155 F for 15 minutes, and 165 F for 10 minutes. Sparge with 4 gallons water at 168 F, pH 5.6.

For extract recipe, bring 2 gallons of water to a boil, remove from heat, dissolve malt extract and return to heat. Add candi sugar or corn sugar and boil 90 minutes (30 minutes with no hops, 60 minutes with Goldings and Hallertau, 15 minutes with Saaz).

OG: 1080 FG: 1016

Fermentation :
5 days at 70 F
10-14 days at 65 F (secondary
30-60 days at 68 F (bottle)

Note: A warm fermentation and bottle-conditioning are necessary to produce the esters and alcohol in this beer.

Up next month: ***Orval***



DIRECTIONS TO THE MAY MEETING



Sixtoe/Au Brewery
9 Edison Green Street
Dorchester, MA
(617) 282-7396

Directions by Wort Page

Jeff & Ellen's home is located just off the Southeast Expressway (I-93).

FROM THE NORTH (I-93):
- Take Exit 15 (Columbia Road/JKF Library).
- At the bottom of the ramp bear right onto Columbia Road and get into the lefthand lane.
- At the first set of lights turn left onto Dorchester Ave (this intersection has one church and two gas stations).
- Take the first right (which is almost immediately) onto Edison Green St. (There is a big 7-story brick building on the corner of Dorchester and Edison Green)
- Jeff Flood's house is #9, the second house on the right. It is a big triple decker. Jeff's door is on right hand side. He will have a sign at the door. Parking in the area may be difficult. If a barrel is in a parking space DO NOT park there. Edison Green is a one way street with triple deckers, so you might do better parking back out on Dorchester Ave or even Columbia Road. Jeff says that it is a safe neighborhood.

FROM THE SOUTH:
- Also take Exit 15. The exit sign reads 'Columbia Road/Everett/Everett Sq.'
- At the bottom of the ramp take a left under the Expressway which puts you on Columbia Road.
- From here follow the above directions.

BY PUBLIC TRANSPORTATION:
Jeff says that his house is exactly 500 steps from the T stop! To get to his house by the T (Red Line, either branch):
- Get off the Red Line at the JFK stop.
- When you get off the train, walk back towards downtown Boston, when you come up to the road level turn left under the Expressway which puts you on Columbia Road.
- Follow the above directions from here (go to first set of lights, turn left, first right onto Edison Green).



DIRECTIONS TO THE WEISS IS NICE TASTING

Charlie Graham Brauhouse
130 Glover St.
Everett, MA.
Please RSVP (781) 387.6718

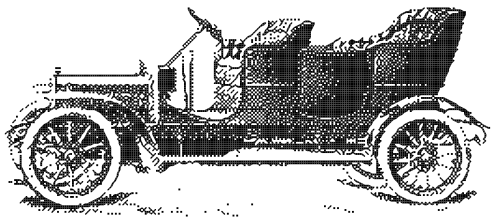
Directions by Wort Page

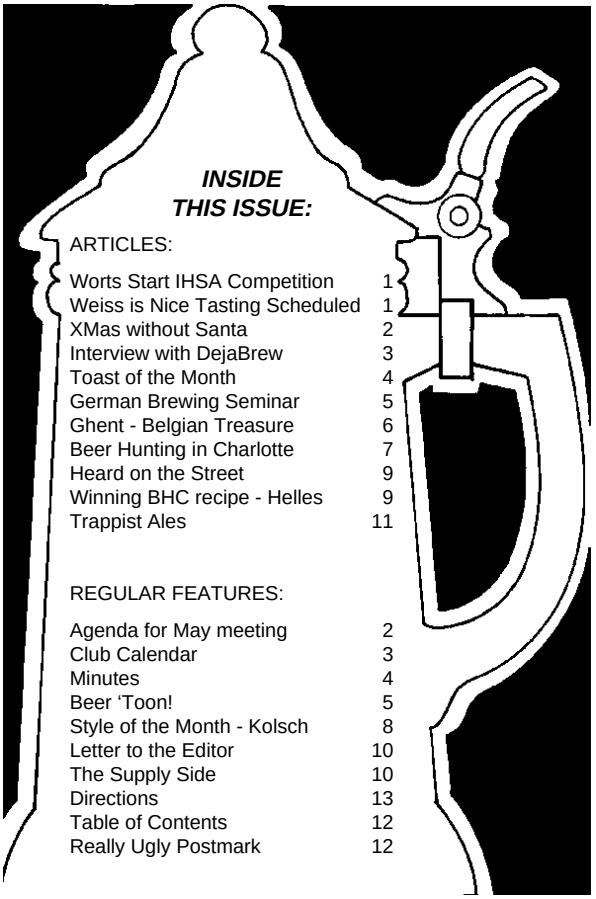
FROM THE NORTH :
- Take I-93 South to Exit 32 (Route 60 Malden/Medford)
- Follow Route 60 East 3.7 miles to the intersection of Route 99. (Route 60 is Eastern Ave. out of Malden Center).
- Continue past Route 99 on Route 60 to the first right at the end of the cemetery. This is Prentiss Street.
- At the end of Prentiss St., take a right onto Lynn St. Take the first left onto Hadley St. (sign says “Not a through street” but don’t believe it.
- At the “Dead End” sign take a right and a short left onto Grover St. #130 is on your left, a brown house with beige shutters.

FROM ROUTE 1 SOUTH:
- Take Lynn St., Everett Exit.
- At the end of the exit go left, then right onto Lynn St.
- Follow Holy Cross Cemetery - take first left onto Hadley St. and follow as above.

BY THE SOUTH:
- Take I-93 North to the Tobin Bridge (Route 1 North)
- Follow Route 1 approximately 4 miles to Sargent St., Revere Exit.
- At bottom of ramp go right to end of Sargent St. (300 yards) to Washington Ave. intersection and turn right and then first left onto Fuller St. (There will be cemeteries on both sides of the street.
- Take first right onto Meadowview, take second left onto Grover St. #130 is on your right.







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

The opinions expressed are those of the editor/secretary and staff and do not necessarily reflect those of the Boston Wort Processors.

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Also, check out our web page: http://www.wort.org/

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