Brewprint

The Newsletter of the Boston Wort Processors

Volume XII, Number 9

WPOTY Update

Steve Stroud

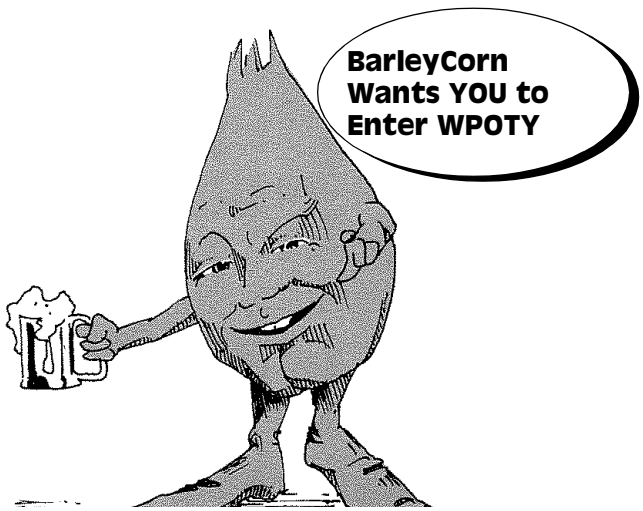
With two events now history, the 1999-Y2K WPOTY competition is turning into a horse race! As detailed elsewhere in this issue, the German Ale competition was held in early August, so the current standings are:

- Brett Schneider 3 pts
- Will Fields 3
- Tim Holland 2
- Len Lemieux 1
- Scott Keohane 1

There are many more IHSA competitions coming up so its not too late for you to enter and to get involved! Here are the remaining IHSA styles for the rest of the year:

- German Lagers (October)
- All Beers Belgian (November)
- Hail to the Ale: pale ale & IPA (January)
- Sam Adams Double Bock Clone (March)

The Wort Processor who accumulates the most points in all of the ISHA competitions will be announced as the WPOTY winner at the May meeting and will get their name engraved on the club's WPOTY trophy. Good luck to everyone!



Spotlight on Worts

Marcia Wiles Akerman

After much discussion with fellow newsletter contributors and remembering what Brett said about 'not really knowing each other,' a suggestion was made to add a monthly column which will focus on getting to know one member at a time. Because this is the first month and time is of the essence, I will write about a wonderful person I know: myself.

The Wort this month focuses on a three-year member and ardent lover of IPA's and Belgium beers. Marcia Wiles Akerman is of Irish descent, born in Chestnut Hill, and raised in Natick. Her Dad was the Superintendent of Highways for the Town of Brookline and her Mom stayed at home and raised Marcia and her two siblings.

After attending business school Marcia married and moved to Holliston where she remained at home raising three children and helped her husband graduate with a metallurgical degree. She continued to attend night school and got paralegal training. She was also active in her community with her church, the Jaycees, the League of Women Voters, and an assortment of activities involving her children.

Marcia went back to work when her children were in high school and took seminars and classes in paralegal studies while working for a criminal. She eventually ended up as a legal assistant in Wellesley working for a divorce attorney.

Her daughter Debbie has blessed her with two grandsons and lives in Atlanta, GA with her husband. Her other daughter Dawn lives in Franklin and will be married next year. Her son James recently married a Native American girl in a traditional Native American ceremony. He is an EMT and his bride Bonny plans on getting her PhD in Biochemistry.

Marcia sold her house in Holliston, is single, and now lives in a townhouse in Ashland where she enjoys gourmet cooking, entertaining friends, and sharing a good IPA. She does aerobics, bikes, hikes, gardens, loves the blues, and in her free time takes dance lessons. She belongs to the Ashland Lions Club, works with the elderly, and does volunteer work with the Special Olympics.

Spotlight may be on you next month, so be ready!

August Meeting Minutes

A Dramatization by Wort Secretary David Parr including a New Wort Quiz: Can you find the four fictional statements or events?

Last month's meeting of the Boston Wort Processors was held Friday, August 6th, at the home of Ellen Au and Jeff Flood in Dorchester. It was a warm breezy summer night and we met in the back yard, where Jeff and Ellen were serving up grilled meats and other treats. There was a fine turnout of Worts from New Hampshire to Rhode Island, and plenty of homebrewed and commercial beer.

New Prez Ken Jucks called the meeting to order at 8:22 PM. He thanked Ellen and Jeff for hosting the club. Ken received kudos from the membership for an excellent job with the August *Brewprint* and the snazzy pub crawl insert . Next month's editor: Dallas correspondent and former Prez Greg Kushmerek! Next month's meeting will be held the second Friday of September in order to avoid holiday weekend conflicts, and a site has yet to be determined, although Ken is talking to people from Harpoon. Guests and prospective new members were welcomed, including Jeff's neighbor Bobbie, Bobbie's friend Ellen, and TV's Gilligan, Bob Denver.

August's Style-of-the-Month is Weizens. After surreptitiously consulting Charlie Papazian's *The Big New Joy of Home Brewing*, as we Worts are wont to do, Dan Hall announced that Weizens are "not like Stouts." Compared with Stouts, Weizens do not ordinarily use dark, roasty malts, tend to be well carbonated, and—don't try this with your Stouts—are sometimes served with lemon! Worts briefly discussed Weizen brewing techniques and assessed the various domestic and German commercial Weizens that are available, a number of which were represented at the meeting. Steve Stroud said he favored the Japanese beer, Kirin, as "a fine example of a Weizen." Some other favorite Weizens and Wheats included Schneider Weisse, Tucher Hefe Weizen, and Pyramid Wheaten Ale. Line up your designated drivers: Next month's SOM will be cider and mead!

Upcoming events include the annual Pub Crawl on August 21st, details of which accompanied the August *Brewprint* and are posted on Wortnet. Ken and Dan reported that the date of the Ciderfest will be October 16th and will be held at Kendall Fruit Farm, located on the Hollis/Pepperill line. Dan said Kendall is no longer pressing their own cider but that he is working with Paul Correnty to produce an appropriate cider blend, and Steve Biggins will be the food coordinator.

Beers-a-Brewin', a new regular meeting agenda item, invites homebrewers to showcase their brews. Bill Murphy (after enduring a musical birthday tribute), said he brought a keg of Wit beer, which he described as "bad" (although that didn't stop Worts from lining up for it). Among Jeff's homebrews were a keg of ESB which, while in his opinion not exactly scoring as a Fuller's clone, still made an excellent drinking beer. Other memorable homebrews included Steve B.'s Belgian dubbel and some tasty leftovers from the recent German ale/wheat beer competition.

Speaking of which: Ken reported that he had hosted a successful club-only German Ale (including wheat beer) competition last Sunday. Among the nine entries, Will Fields' took first place with a reportedly delicious Weizen, followed by Tim Holland's Kolsch in second place and Len Lemieux's Dunkelweizen in third. Modern Brewer gift certificates were available for winners, as were score sheets for all entrants. The next competition will likely be all non-light German lagers (although Stiv is considering opening it up to any German lagers), and a host is still needed.

Sadly, there were no Yeast God or Social Committee reports, as Seth Cohen was unable to attend and Sally Beddow would be arriving later. Treasurer Pete Langlois said the club still had cash, but that he had already reimbursed various people about $250 from the club coffers for *Brewprint* publishing, style appreciation awards, and other competition expenses. Steve B. reported that, as Libeerian, he would have to resort to publishing overdue book titles and the associated deadbeat names in an effort to recover outstanding library materials. Meanwhile, he said subscriptions to *Brew-Your-Own* would be available as prizes to future club competition winners. Beeraphernalia Guy Len brought assorted tubing, keg fittings, *Yankee Brew News* issues, frilly ladies undergarments, glasses and T-shirts.

New Business: (1) In anticipation of moving to New York in a few weeks, Dave McCartt ripped down his mature Cascade hop vines and brought them to the meeting for all takers. (2) Len reported on the Chamblay Festival, to be held near Unibroue (outside Montreal) over Labor Day weekend. He said it is the largest beer festival in Canada and should be a great time.

There being no further business, Prez Ken adjourned the meeting at 8:44 PM, earning the undying love of your Scribe by concluding the formal meeting in just 22 minutes! We continued to socialize and share beer and food in Jeff and Ellen's yard until a sudden downpour drove us inside, where more of the same continued.

Klub Kalendar

Compiled by Steve Stroud

SEPTEMBER

11 Sat - **Topsfield Fair Homebrew Competition**. Entries due by 9/3. Entries due at the Topsfield Fair grounds by: September 3, 1999. For more information contact Katie or Ed at (978) 762-4789 or beach@massed.net

11 Sat - **Boylston Schul-verein Oktoberfest**. 8 County St. (Route 109), Walpole. $5/person. Food, rides, and a biergarten. for more info, surf to: http://www.wego.to/bsv/ or contact Tel (508) 660-2018 or E-mail: ikier@.ultranet.com

12 Sun - **Wort Processor Club Meeting** - North East Brewing Co., Boston, MA. 1 pm. Style of the month is cider & mead. For more information, contact Laura Conrad at lconrad@world.std.com or (617) 661-8097.

25 Sat - **Puddledock Homebrew Competition**. Portsmouth, NH. Contact Dave Hammel at davidhamel@aol.com

25 Sat - **Northern NE Regional Homebrew Competition** - Rockport, ME. For more info contact Tom O'Connor at 207-236-3527/Email:toconnor@nehealth.org. A NEHBOTY event.

30 Thurs - **Michael Jackson Beer Tasting at Redbones**; 6:30 pm. $40.00/person includes dinner, beer and gratuity. Reservations are required and may be made by calling (617) 628-2200.

OCTOBER

8 Fri - **Wort Processor Club Meeting** - Location TBD, MA. Style of the month is Oktoberfest & Vienna. For more information, contact Laura Conrad at lconrad@world.std.com or (617) 661-8097.

16 Sat - **Great Northeast Homebrewers Competition (GNEHC)**, Trinity Brewing, Providence, RI. Complete info (forms, rules, categories, etc.) wlll be available this summer. For more info, contact Gregg Glaser, (203) 834-0800 or gregg@yankeebrew.com

16-17 Sat-Sun - **24 Hours of Beer in Antwerp**. For more info, surf to: http://home.planetinternet.be/~svermoer/24uur.htm

16? Sat - **Annual Wort CiderFest**. Kimball Fruit Farm, Pepperell, MA? Exact date, location, and details TBA.

22-23 Fri/Sat - **Annual Dixie Cup Homebrew Competition and Sheep Rodeo**, Houston, TX. See ewe all there! For more info, surf to http://www.foamrangers.com

??? - **IHSA German Lager competition** (OFest, Vienna, Dortmunder, Dunkel, Helles, Pils, etc). A WPOTY event. Exact date, location, and details TBA.

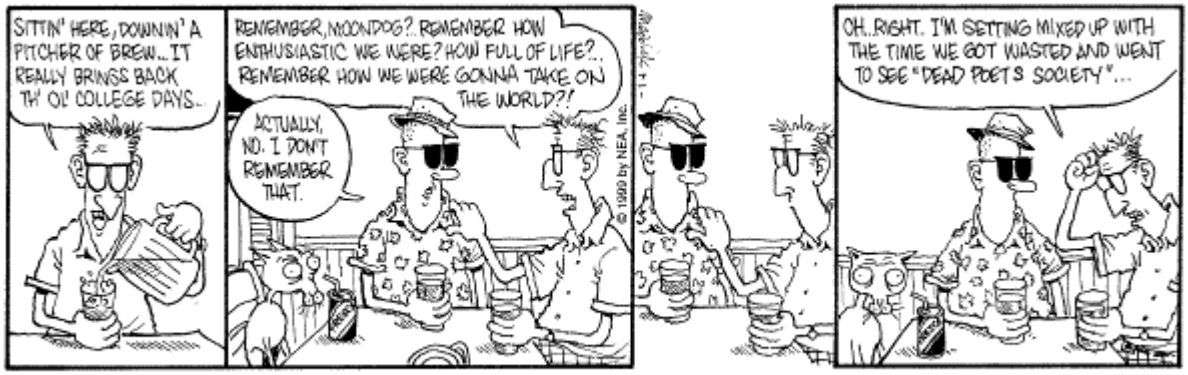
NOVEMBER

6 Sat - **5th Annual Franklin County Apple & Cider Day**. Franklin County, MA. For more details surf to http://www.ciderday.org or contact Terry and Judith Maloney, West County Cider, PO Box 29, Colrain, MA 01340. e-mail: westcounty@ibm.net or call 413-624-3481

13 Sat - Tentative date - **BJCP Exam**, Boston, MA. For more info, contact Jay Hersh at drbeer@doctorbeer.com

??? - **IHSA Belgian Ale competition**. A WPOTY event. Exact date, location, and details TBA.

27 Sat - **1st Annual Strong Ale Homebrew Competition** (SAHC), San Diego, CA. For more info email the Tyce Heldenbrand at tyce.heldenbrand@wfinet.com



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'Mobile phone rage' victim dies

By Michael Leidig in Vienna

A BUSINESSMAN was clubbed to death with a beer bottle when he refused to stop using his mobile phone in a German beer garden.

He received three calls and also used the phone to contact friends, angering other customers who had complained about the ringing. One witness told police: "It was really loud and was one of those terrible melodies too." A fight started and the 42-year-old victim was battered repeatedly over the head.

He managed to escape from his attacker but staggered a few yards from the beer garden entrance before collapsing. He was dead by the time an ambulance arrived.

Detectives investigating the weekend incident in Hamburg said the attacker turned himself in a few hours later. He has not yet been charged. The German press is already claiming it is the first example in Germany of "mobile phone rage".

Steve's Take on "The Twelve"

Steve Stroud



Jeff asks us to name our "Twelve Favorite Beers" for the next millennium. But drinking beer is so more than just the taste, smell, and look of the beverage — my best beer memories during the LAST millennium are related as much to *where* the beers were drunk as to *what* was drunk. It seems appropriate, then, to approach Jeff's request not as a simple recitation of those beers that I like the best (picking only a dozen is impossible anyway) but rather to spend the last 12 hours of 1999 in those places that I remember most fondly.

12 noon Let's get started with an aperitif brew and one of the best spots to quaff it in: PJ Fruh's in Cologne, Germany. This establishment is in the shadow of the Dom; just inside the door is the Schwemme where we can stand and grab 20cl glasses of Koelschbier freshly drawn from wooden casks as the waiters whiz by in their blue aprons. The beer here is astonishingly soft, delicate and oh-so drinkable.



1 pm I've been on many brewery tours in my life but the one I still remember most fondly was a visit to the Anchor brewery in San Franciso in the mid-80's. We'll reprise it today in Anchor's tasting room. Fresh Anchor brews and as much as you want — I'll have a fresh pint of Anchor Liberty Ale. The first in a wave of American IPAs, Liberty's Cascade hop character explodes with perfumy floral lemony pine flavors.

2 pm Next we'll grab a bite to eat at 3 Fonteinen (3 Fountains) in Beersel, Belgium. An astonishing restaurant to an American beer drinker, this establishment blends and ages its own lambics and also serves wonderful beer-cuisine. I'll eat Lapin a la Gueuze, wash it down with some of their tasty kreik, and enjoy the mesmerizing atmosphere of local residents drinking a beer style that has existed for most of the past millennium.



3 pm Back across the Atlantic to Houston, TX, home of the Gingerman. My many trips to the Dixie Cup have always started by visiting this classic American bar; how well I remember warm, sunny October days and quiet afternoons here drinking Sierra Nevada pale ale — back when this American classic was not available in Massachusetts. We used to say: "Thinking of drinking Sierra Nevada on draft." Indeed.

4 pm A return to Germany and a trip to Bavaria where we'll watch the evening shadows grow on the patio of everyone's favorite monastical brewery, Andechs. A liter of their intensely malty and alcoholic Andechs doppelbock, which may be the best example of its style in the world, will take the chill out of the air. I'll happily join other beer pilgrims in celebrating the waning hours at the end of the millennium.

5 pm From one monastical brewery to another, we'll head east to an unassuming bar in the countryside of West Flanders, Belgium: In de Vrede. What makes this place so special is that it sits directly across the street from the smallest of Belgium's Trappist breweries, Westvleteren. I'll have a bottle of their deliciously dark and vinous Abt 12 and with it a plate of the monastery's Port Salut cheese — a special setting for a special time.

6 pm Next we'll head to the city of Bamberg in the region of Franconia, Germany where the ancient tradition of malting barley over fire fueled from the wood of beech trees has persisted, leading to a local beer culture of rauchbier in one of the world's oldest brewing towns. We'll sit in one of the arched-ceiling rooms in the Schlenkerla Tavern and bask in the ambiance as we enjoy an Aecht Schlenkerla Rauchbier, whose oily smoky aroma and dryness and full smoky flavor define the moment. Enjoy the way that most beer tasted before the invention of "modern" malting methods.

7 pm Next, in a town of great beer bars, Amsterdam's In de Wildeman may be the best. A classic Dutch "brown bar" with an almost overwhelming choice of spirits and beers, the place reeks character. The decor inside is traditional and classic. I'll have a bottle of the tripel-like Natte from the local 't IJ brewery and will make sure to enjoy it in the non-smoking side of the bar, a rarity in Europe.

8 pm Back to Germany once more to another "old" and classic way of making beer, Zum Uerige is the best of Dusseldorf's altbier taverns. This rambling establishment produces the most assertive, complex, and flavorful of alts. A glass drawn directly from the wood served with a plate of pork, cheese, and onions is a fitting repast, and a striking counterpoint to today's sterilely brewed, tasteless yellow beers.

9 pm It's dinnertime and we'll head for one of the great "Beer Cuisine" meccas of the world: Spinnekopke in Brussels. A short stumble from the Grand Place, we'll start with an aperitif of draught lambic from the Cantillion brewery, located just down the street. I'll pick a main course off the menu but will make

sure to finish with the astonishing lambic sorbets that are served for dessert. For a nightcap, a glass of La Chouffe, the first beer that I ever drank in this restaurant.

10 pm The first "beer bar" I ever visited on my first Belgium beer pilgrimage back in 1988 was 't Brugs Beertje in the fairytale town of Brugge, Belgium. It remains one of the finest beer cafes in Belgium if not the entire world. Beer is appreciated and savored here as it should be — classical music plays, customers enjoy quiet conversation in the small intimate rooms and pick from a list of over 200 choices. We'll limit ourselves to one here: Rodenbach Grand Cru, a classic example of the brewers art, this supremely soured garnet ale is about as good as it gets.

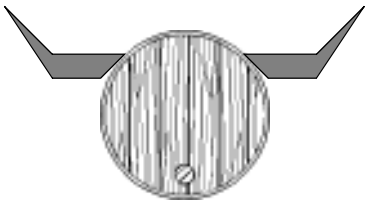
11 pm The countryside in England is full of small pubs that serve as neighborhood meeting places. Just north of Stroud, England is a fine example: The Woolpack in the village of Slad. A small stone building houses a 2-room bar where the locals come to discuss the business of the day and to play darts. Earlier this millennium it was the Stroud Brewery — I can imagine ghosts of my ancestors joining in as I drink a pint of Brakspear Bitter. May pubs of this type last well into the next millennium.

12 pm And for the finale, a mas of Helles at the Hofbrauhaus, that German Shrine of Drinking in Munich. Perhaps not the best beer ever made, but oh, what a setting! Can you imagine being here as the clock strikes midnight? A riot of drinking, clinking, and song and I'll happily join in. Welcome to Y2K.



The Dallas Beer Scene

G. Kushmerek — Dallas Correspondent



Dallas is an interesting place, one that stands in stark contrast to the places I've lived in. If you're a liberal-leaning, mostly vegetarian, aetheist Saab owner who likes to cycle, then you'll stick right out! View it as comic relief and know that people get the same from you, and maybe nibble on some brisquet once in a while, and you'll be accepted in a bastard stepchild kind of way.

No matter who you are, Dallas challenges you to find its riches. Spread out over a lot of land, you can expect to drive around to find these riches. The Dallas beer scene is no exception, but there are some bars definitely worth finding:

The Old Monk, 2847 N. Henderson Ave. — A real find: modeled on a Continental bar, it looks and feels like a Dutch or Flemish bar whose ceilings just happen to be higher. Terrace and porch seating, some classic Dutch menu items. Draft regulars include Maredsous and Leffe. Walking distance to a collection of other bars I haven't yet checked out.

The Cock and Bull, 6330 Gaston Ave. — A bona fide Irish pub run by a native from Cork, Ireland, who greets you at the door and keeps the place feeling very casual. Pours a great pint of Guiness, a decent pint of Murphy's, and keeps fresh Pilsener Urquell regularly on tap. Good cheap eats nearby, but the kitchen puts out great meals in its own right. Started originally as a wine bar, you can get a good glass of Port here too.

The Flying Saucer Draught Emporium, 1520 Greeneville Ave. — Quantity and quality are the keywords here. You can find on tap Paulaner Salvator, Celis White, and La Trappe Dubbel, jostling with many other recognizable beers of merit. Regulars can join the Flying Saucer Club, where you can eventually get your own name on a plate on the wall if you complete a "beer tour". On Sundays all Texas beers are just two dollars a draft, meaning very fresh Celis on the cheap. Menu is typical beer snacks, but lower Greeneville Ave is chock-a-block full of all kinds of restaurants.

The Gingerman, 2718 Boll Street — Steve's wonderful 12 beers article describes the Gingerman in Houston. I haven't been (nor to the one in Austin), but the Dallas one is very comfortable. The backyard beer garden is cute, though I love the outdoor tables on the front porch of this converted prairie-style house. Big selection of great beers (Fullers and Youngs are regular taps, while De Koninck is often fresh and available on tap. Close to McKinney Ave with the old trolley rides to downtown.

Copper Tank Brewery, 2600 Main Street — Brewpub very close to downtown and just on the edge of Deep Ellum (a bohemian area packed with nightclubs that comes alive at night). I haven't been in yet to review the beer, but trusted sources say its drinkable. The location makes it worth getting to or an easily obtained distraction if business takes you to downtown Dallas.

The Bavarian Grill, 221 West Parker, Plano — This is the only non-Dallas bar I'll mention for now. A German bar and restaurant, it embodies in a microcosm all that is good and bad about the Metroplex. As with the rest of Plano, the bar and restaurant is in a non-descript concrete and asphalt strip mall (Interesting architecture is very low on the proirity list). Count on getting here by car. Once here, you'll find a different world waiting inside. The tap list includes beers from Paulaner, Spaten, Hacker Pschorr, Tucher, Franziskaner—you get the idea. The menu has a variety of brats that come with sauerkraut or sour red cabbage. You can sit in the "beer garden" where toy trains pass through model Alps, or in the restaurant area where you can sing along with accordian players.

ISHA German Ale Competition

German ales rock! Based on the club's turnout for this most recent IHSA competition, we'd have to say that there is substantial interest in this style in the Worts. The competition was held on Sunday, August 1st at Prez Ken's home in Bedford. There were a total of 9 entries from actively brewing Worts; in addition 6 attendees showed up to steward, judge, and sample.

The entry breakdown was as follows: 5 kolschs, 2 alts, 2 weizens and in attendance were

- Ken Jucks (the host)
- Laura Conrad
- Sally Beddow
- Len Lemieux
- Geoff Larsen (who stewarded)
- Steve Stroud

Will Fields Bavarian-style weizen was the standout in the group (a tasting after the competition showed that this beer compared favorably to Paulaner hefeweizen!) and Tim Holland's clean and refreshing Kolschbier was also appreciated by all attendees - these beers were unanimous choices for 1st and 2nd, respectively.

After some debate and a mini-second round, the concensus vote awarded 3rd place to Len Lemieux for a nicely made Dunkelweizen. Other tasty entries were received from Ken Jucks, Laura Conrad, Will Fields, Tony Maciag, Ken Weber, & Steve Stroud.

Thanks to everyone for all of the entries. We hope that everyone from theclub has brewed for the next IHSA coming up in October, German Lagers.

Beer Douses Fire in Czech Pub

PRAGUE, Czech Republic (AP) — A hefty draft of beer saved a pub in northern Moravia from a threatening after-hours blaze.

A cigarette butt ignited the fire in a pub in Ostrava, 220 miles east of Prague, after the establishment had closed for the night, the CTK news agency reported Friday.

But before the flames could eat up much of the place, a hose connecting two 13-gallon barrels of beer melted in the heat, spilling out beer which doused the fire.

The pub owners discovered the incident the following morning.

IHSA German Ale Winning Recipie

Will Fields

First Place — Bavarian Weizen, Will Fields

- 6# pale wheat malt
- 3# pale ale malt
- 1# pilsner malt

Single decoction w/ sach. rest at 152 deg. F for 1 hr. (I was going for 158 but alas missed and was too darn lazy to boost it up)

I found it necessary to add 8 oz. rice hulls during sparge after it stuck.

Sparge yield was 6.25 gals. @ 1.050

Boiled 8.25 gals. wort @ 1.040 for 70 mins.

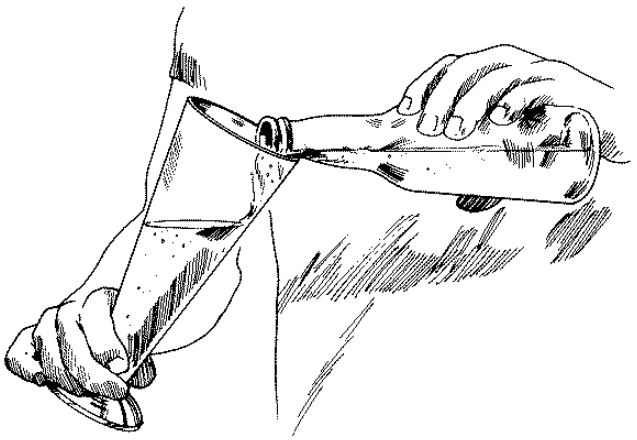
Hopping - Hallertau Mittelfruh 4.8 AA

- .5 oz - 60 mins.
- .5 oz. - 30 mins.

1 tsp. Irish moss - 20 mins.

Yield 6.5 gals. @ 1.052 O.G

Pitch Weinstephen yeast slurry packaged in 5 days @ 1.014 F.G. bottled 2.5 gals (1 case 12 oz bottles) w/ 3/8 cup corn sugar kegged 3.5 gals age of bottled sample judged - 4 months



TILT GLASS AND POUR IN ONE CONTINUOUS MOTION

Next Meeting Details

The next Wort Processor meeting will be held on Sunday September 12th, at North East Brewing Company (NEBC) in Allston, MA.

The meeting starts promptly at 1 pm.

The styles this month are ciders and meads - if you don't happen to have a homebrewed version in your beer cellar, consider bringing along a commercial example that we can taste and discuss.

AGENDA

1. Miscellaneous - Ken Jucks
    - Thanks to our hosts - North East
    - New Member recognition - Get yer grain
    - Brewprint Editor thanks - Greg Kushmerek, Dallas correspondant
    - Brewprint Publisher thanks - Dan Hall
    - August Editor - David Parr, virgin experience
2. Upcoming meetings
    - October 8 - Boston Brewing Company
    - November 5 - CfA??
3. Style of the Month
    - September - Ciders and Meads
    - October - Maerzen/Vienna
    - November - Belgian Ales...
4. Upcoming Events
    - October 16 - Ciderfest, Dan Hall and Steve Biggins
5. Beers a' Brewing:
    - Anything going on?
6. Upcoming IHSA Competitions:
    - October: All German Lagers... - Lee and/or Steve
    - November: All Belgian Ales... - Lee and/or Steve
7. Social Committee Report - Sally Beddow
8. Yeast God Report - Seth Cohen
    - Yeast of the Month
9. Treasurer's Report - Pete Langloi$ - money monger
10. Libeerian Report - Steve Biggins
11. Beeraphernalia Report - Lenny Lemieux
12. New Business - Anyone
    - You name it!
    - Need BHC 2000 coordinator!!!
    - Nominations of new officers...

Post meeting celebrations, activities, & BEER TASTING TIME, etc.

Directions to the North East Brewing Company

1314 Commonwealth Avenue

(617) 566 6699



Take the exit off of the MASS PIKE towards ALLSTON/ CAMBRIDGE.

Take the exit on LEFT towards ALLSTON/BRIGHTON.

Merge onto CAMBRIDGE ST. 0.8 miles. You will pass a Merit gas station on your right and then pass through two traffic lights.

Turn LEFT onto HARVARD AVE. 0.4 miles (The Allston Sports Depot will be on your right.)

Go straight through the next major intersection. This will be the intersection of Harvard Ave. and Brighton Ave.

At the next major intersection, Turn RIGHT onto COMMONWEALTH AVE/RT-30. (Notice the North East Brewing Company 1/4 mile on the left)

Turn LEFT onto REDFORD ST.

Turn LEFT onto COMMONWEALTH AVE.

Turn RIGHT onto the single lane that parallels COMMONWEALTH AVE. for parking.

Valet parking in available in front of the Brewpub

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 one year (full membership) and $12.00 per year (associate membership). Sample and back issues are $2.00 each.

Club Officers

President	Ken Jucks
Vice President	Laura Conrad
Secretary	David Parr
Treasurer	Pete Langlois
Libeerian	Steve Biggins
Newsletter Editor	Greg Kushmerek
Next Month's Editor	You
Publisher	Dan Hall



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Jim Snow	Marcia Wiles Akerman

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