Brewprint

The Newsletter of the Boston Wort Processors
Volume XII, Number 10 Oktober 1999

Its . . . the SEPTEMBER MEETING MINUTES *By David Parr*

It's Sunday, September 10, at 1:25 PM. It's a beautiful, sunny day, if you like the outdoors. For sports fans, Williams is battling Hingis in the U.S. Open women's tennis finals, the Sox are busy beating Clemens and the Yanks to sweep their three-game series (Dale Kelly? *Hello*?), and the Patriots are upsetting Parcells and the Jets in the season opener. But never mind: a decent turnout of Worts is in the basement of Allston's **North East Brewing Co.** and—speaking of good sports—VP Laura Conrad is presiding over the first indoor meeting of the new brew season. (Prez Ken Jucks, alas, called with his regrets at the last minute in order to attend to some sad personal business.)

Laura gives **thanks** all around! To our hosts at NEBC, to our Dallas correspondent Greg Kushmerek for a rip-snorting job editing the September *Brewprint*, and to Dan Hall for publishing same. Next month's editor and publisher are yours truly and Pete Langlois, respectively. Next month's meeting will be on Friday, October 8, at Boston Beer Co., and future meeting sites are needed. Please contact Prez Ken with any leads.

The **Style-of-the-Month**: Meads and Ciders. No explanation needed—bring on the samples! Kay and Buck brought a variety of very tasty ciders. Laura poured a fine cyser bottled in 1993. I unloaded some two-year old cyser, and Jim Fitz kindly shared a grab-bag of leftover cider entries from the BHC. Well done, Worts! (In unrelated news, Tony Macaig shared some excellent aged Russian Imperial Stout. Excellent.)

The **Ciderfest** is on for 1:00 PM, Saturday, October 16, at Kendall Fruit Farm, located on the Hollis/Pepperill line. Dan is working with Paul Correnty on the cider, and Steve Biggins has kindly taken responsibility for coordinating food and other logistics. Wort's are urged to help Steve out and to let him know if you will be attending as soon as possible. A discussion ensued about logistics and the club's financial subsidy of the event. Eventually, Pete moved that the club charge Worts and BFD members $5 per head, contribute $225 for a nice Octoberfest keg and food, and solicit $100 from the BFD.

IHSA Competitions: Laura said the Octoberfest and German lager competition still needed a host for the October event and—presto—Pete and Christy volunteered. Pete said he would announce details shortly. The December Belgian ale competition is also unclaimed.

Everyone loves **Committee reports**! Social Committee Chairperson, Sally Beddow, said we were "having fun." Treasurer Pete announced that the club had $1663 in its coffers as of September 8, which will be reduced by current Brewprint publication costs. The Libeerian, the Beeraphernalia Guy, and the Yeast God were all absent and so had nothing to say.

Okay, now some **new business**. Laura said we needed a volunteer for the 2000 Boston Homebrew Competition, and it ain't too soon to get started. An eerie silence ensued. Also, Laura said it was time to start fielding nominees for new club officers for the November election. You could have heard a pin drop! (Actually, Pete said he would not mind continuing as Treasurer, having taking charge of the club's finances less than a year ago, and, when pressed, Laura said she would think about running for office.) Laura suggested that persons interested in running for a club office let the Secretary—that's me—know.

There being no further business, Laura **adjourned** the meeting at 1:51 PM. We proceeded to sample the meads, ciders and beers brought by members, chat, play darts and fight over the TV. Sox up, Pats winning, Williams leading at Open, cysers, ciders—life is pretty good for the Boston Wort Processors.

Klub Kalendar

Compiled by Steve Stroud

October

8 Fri - **Wort Processor Club Meeting** - Boston Beer Company, Jamaica Plain (Boston), MA. Meeting starts promptly at 7:30 pm. Style of the month is Oktoberfest & Vienna lagers. Main order of business is new officer nominations. For more information, surf to http://www.wort.org/nextmeeting.html or contact Laura Conrad at lconrad@world.std.com or (617) 661-8097.

13 Wed - **South Shore Brew Club Judge's meeting** - Glenn Markel's Estate - Dopplebock. Do your homework, bring a tasting glass and some Dopplebock. More info and directions at http://members.aol.com/brewclub

16 Sat - **Annual Wort CiderFest**. Kimball Fruit Farm, Pepperell, MA. 1 pm, rain or shine. $5/head for Wort members. For more info surf to http://www.wort.org/ciderfest.html or email Steve Biggins at steve.biggins@fmr.com

16 Sat - **Great Northeast Homebrewers Competition** (GNEHC), Trinity Brewing, Providence, RI. Forms, rules, categories, etc. can be obtained online at http://www.lovecraft.com/Fest%20Page%204/gnebhcintro.html. For more info, contact Gregg Glaser, 203-834-0800 or gregg@yankeebrew.com

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

20 Wed - **South Shore Brew Club meeting**, 7:30 Mansfield Airport, Mansfield, MA. Strong Belgian and French Ale Internal Competition. Guest Speaker - Kerry Byrne, beer author and contributor to numerous publications including Boston Magazine and Yankee Brew News. Subject: Why doesn't beer get the same respect afforded wine? More info and directions at http://members.aol.com/brewclub

23 Sat - **Lower Gravity German Lager IHSA Competition**; to be held at the home of Pete Langlois and Christy Croteau, Westwood MA. RSVP @ 781.461.1722 or planglois@att.com. For competition style information, see this issue.

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

November

5 Fri - **Wort Processor Club Meeting** - Center for Astrophysics, The Peoples' Republik of Cambridge, MA. 8 pm. Style of the month is All Things Belgian. Main order of business is election of new officers. For more information contact Laura Conrad at lconrad@world.std.com or (617) 661-8097.

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

6/7 Sat/Sun - **South Shore Brew Club/North Shore Brewers Pubcrawl of Portland and Portsmouth**. More info and directions at http://members.aol.com/brewclub

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

13 Sat - Tentative date - **SPAM and Beer**, Jim Fitzgerald's Abbey d' Bedford, Bedford, MA. For more information, contact Jim Fitzgerald at jimfitz@nexen.com

17 Wed - **South Shore Brew Club meeting**, 7:30 Mansfield Airport, MA. Style is Stout and the topic is "Working with Liquid Yeast". More info and directions at http://members.aol.com/brewclub

??? - **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

December

3 Fri - **Wort Processor Club Meeting** - Craft Brewers Guild, Stoughton, MA. 8 pm. Style of the month is Holiday beers. Other details TBA. For more information contact Laura Conrad at lconrad@world.std.com or (617) 661-8097.

Y2K

January

20-22 Thurs-Sat - **CAMRA's National Winter Ales Festival**, Upper Campfield Market Hall, Manchester, UK. Other details TBA.

March

24-26 Fri-Sun - **MCAB II** - Hampton Inn Union Station, St. Louis, MO. For more info contact rboland@hbd.org or visit the MCAB and St. Louis Brews web sites - http://hbd.org and http://www.stlbrews.org

CALLING ALL CANDIDATES! (Hello?)

This has been a rough year for the Boston Wort Processors: due to job relocations and other good personal reasons, only two of the five officers elected at our 1998 annual November election still hold their positions. And while it may seem premature to think of giving the heave-ho to newcomers Ken Jucks, Laura Conrad and Steve Biggins, they graciously accepted their interim offices in part on our promise that they would not be railroaded into serving an additional full year unless they themselves decide to run again.

Nominations for Club Officers will be taken at the October meeting. Any Wort in good standing (*i.e*., your dues are paid up and you're not currently under indictment for a crime involving moral turpitude) can run for any elected office and can nominate any other WIGS for any office. Nominations will remain upon until just prior to the actual voting which will take place at the beginning of the November meeting. Newly elected officers will take office immediately—let's throw the old rascals out promptly!

Club offices to be filled by club election and a rough description of their duties are:

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

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

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

■ *SECRETARY/SCRIBE* - Records the minutes from club and business meetings and events and gives them to the *Brewprint* editor for publication. Assists the Prez as required. Makes self generally useful [now they tell me. *Ed*.]. [Interestingly, all of the position descriptions here, which have been published in *Brewprints* in more or less this form for several years, are fairly close to the technical descriptions set out in the Club By-laws—except those of the Secretary. According to the By-laws, the Secretary will record and maintain a file of all "necessary club correspondence," maintain the membership list, keep the by-laws, club procedures and policies, publish a "monthly newsletter," and make sure that everyone signs a liability waiver at every meeting!! *Please* don't tell anyone.]

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

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

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

■ *Yeast God* - Maintain the club yeast bank, helps set the Yeast-of-the-Month schedule, and makes sure that YOM's are brought to meetings.

■ *Social Committee Chair* - Responsible for filling the Wort Calendar with interesting social activities throughout the year . Plans logistics and rounds up support for said events (including such traditional annual activities as the Slither, MaiFest, CiderFest, Summer Picnic, Anniversary Party, Pub Crawl, etc .).

■ *IHSA/WPOTY Czar* - Sets and coordinates styles and dates for the club Wort Processor of the Year intra-club homebrew competitions.

■ *Style Coordinator* - Ensures that a "Style of the Month" article is written and article is written and published every month in *Brewprint.*

■ *Webmaster* - Maintains WortPage

■ *WortNetMaster* - Maintains WortNet

■ *Brewprint Editor(s)* - Edits *Brewprint* and advises and helps train novice editors.

■ *Brewprint Publisher(s)* - Arranges for copying, folding, stapling and posting *Brewprint*.

■ *Beeraphernalia Guy (or Gal)* - Arranges Club purchases of brewing supplies, T-shirts, glassware, etc.

■ *Leader of the Loyal Opposition* - Cranky pain in the A%#@! Could be you!

■ *Club Curmudgeon* - Name of Slack

So please consider becoming a candidate for office or discussing nominations with other potential candidates. Feel free to contact any of the current or former officers for

information about what is involved in the positions, as well as the club's generous stock option programs and 401(k) retirement plans. Or just volunteer to do something—it's your club and what you make of it is what it is!

Next month's *Brewprint* will have more information concerning the election, including a ballot and instructions for voting by mail. If you wish to be candidate, or to nominate someone else who is willing to serve if elected, kindly forward the candidate's name and the office in which you are interested to your Secretary at davidparr@aol.com as soon as possible but in any event prior to the publication of the November *Brewprint* in late October.

OKTOBERFEST DIGEST

Did you know that have some great articles on the Vienna and Marzen/Oktoberfest styles, previously published by Worts right here in past issues of *Brewprint*? And terrific award-winning recipes for producing these styles? Well, you do, and presented below is an index of the articles and recipes. (These are excerpted from the full index of *Brewprint* articles and recipes now posted on the WortPage, and most of the *Brewprint* issues are linked to that site.)

Articles:

Frane, J., *Oktoberfest Maerzen* (style article including recipe) - 6/98 Issue (Vol. XI, No. 6)
Menegoni, L., *O'fest 94* (style article including recipe) - 2/95 Issue (Vol. VIII, No. 2)
Phelps, B., *Oktoberfest* (style article including Mike Fertsch's recipe) - 10/98 Issue (Vol. XI, No. 10)
Schneider, B., *The Month for Octoberfest Beers* (style article) - 10/96 Issue (Vol. IX, No. 10)



Recipes:

Frane, J., *Oktoberfest Maerzen* (style article including recipe) - 6/98 Issue (Vol. XI, No. 6)
Fertsch, M., *Oktoberfest Recipe* (recipe) - 11/95 Issue (Vol. VIII, No. 11)
Fix, G., *Just in Time for Summer* (Oktoberfest recipe) - 6/97 Issue (Vol. X, No. 6)
Menegoni, L., *O'fest 94* (style article including recipe) - 2/95 Issue (Vol. VIII, No. 2)
Phelps, B., *Oktoberfest* (style article including Mike Fertsch's recipe) - 10/98 Issue (Vol. XI, No. 10)

MEAD AND CIDER INDEX

What to do with the cider and honey you will be picking up at the Ciderfest in a few weeks? Here is a listing of articles about meads, ciders and related beverages, including some recipes, that have been published in *Brewprints* since January 1995:

Flood, J., *Boston Braggot* (recipe) - 9/96 Issue (Vol. IX, No. 9)
Grafton, G., *Cider Making* (style article) - 10/95 Issue (Vol. VIII, No. 10)
McQuillan, M.A., *Recipes of the Month: Mary Anne's Meads* (recipes) - 8/95 Issue (Vol. VIII, No. 8)
Murphy, B. *et al*., *The Great Scrumpy Adventure* (icky style article including recipe) - 10/95 Issue (Vol. VIII, No. 10)
Slack, B., *Thumper Scrumpy* (style article) - 4/96 Issue (Vol. IX, No. 4)

Take a look and try the recipes, except of course (it's illegal!) the Scrumpy.

Twelve Beer Memories

By Bill Slack



I'll tell you about some memorable beer experiences I've had that I will certainly remember well into the new Millenium.

Picture it. Bayside, Long Island, many decades ago. Mom and Pop are at home with three year old Billy. Pop's friend comes over and pulls some soda-sized bottles from a paper bag and Pop pours them into glasses. What's this, sez Billy to himself, this doesn't look like soda. It's bright yellow, has a huge white foam on it and smells funny. Pop notices Billy's interest and offers him a taste. "Harry, what are you doing", screams Mom. Billy takes a taste, noticing the lack of sweetness and the slight bitterness but very satisfying taste and curious afterglow. "What do you think" sez Pop. "Can I have another?" sez Billy. "Harry, what have you done!" screams Mom.

My Dad told that story dozens of times. He said he thinks the beer was Pabst Blue Ribbon.

The scene changes . Fourteen years have past. Bill is going down an alley off Franklin Street in Chapel Hill, NC. A sign over a door says Danziger's Rathskellar. Bill goes in to meet some friends and have a beer. But something funny is going on. No one is drinking Bud or Miller or Schlitz or anything like that that. The beers have funny names like Lowenbrau, Guinness, Carlsberg. Some of them aren't even yellow, they're brown. They have ripsnortingly full flavors. They don't all taste alike. Are they really beer? Well, I only learned two things in college: There are some really interesting beers in the world and I can't play poker worth a damn.

Out of school, into the computer industry, moved to the Boston area. Found a really tasty American beer. Never thought I'd find one. Narragansett Porter, a deliciously dark and satisfying, slightly sweet beer that was great by itself or with food, especially in the cooler months. They made it for years but it went away a long time ago. Now only Olde Pharttes like Bill Murphy and Jim Fitzgerald remember it. But I loved that beer.

Started travelling to Europe a lot. On one of my first visits to the UK my Brit colleagues took me to lunch at The Sun in Reading. Had my first taste of British pub beer (a Best Bitter, brand unknown) in its natural environment. Now this is the way to spend some time, sez I to myself. I became a lifetime fan.

Spent a weekend in Dublin, just looking around and killing some time. Found a pub on O'Connell Street across from the Post Office. This is hallowed ground in Ireland. The Irish rebellion against the Brits started here. Had the best glass of Guinness in my life there. The best four glasses of Guinness, actually. Creamy smooth, cellar temperature, low alcohol (about 2 1/2%) full of roasted and bitter and malty flavors, a neverfalling brown head as thick as whipped cream. Didn't mean to stay so long but I had to hear the story of how the statue of Lord Nelson in the square in front of the P.O. got mysteriously blown to smithereens one night. You don't go into Irish bars and ask the locals a friendly question and expect to get out again without many rounds of stout.

My travels took me to France a lot where I developed a taste for four-hour dinners and red wine, Armagnac and Calvados. But the beer was not exciting. I went to Brussels where I was told there was some superb French-style cuisine (definitely true!). In one corner of the Grote Markt was a bar with an honest-to-God stuffed horse in it. Couldn't pass that up. Walked in, ordered a Stella Artois, started a conversation with the locals in my not-too-bad French. Anytime an American in Europe makes a sincere effort to speak something other than English, people warm up to you. They said if I was going to drink Belgian beer, it certainly should be more interesing than Stella. They bought me a glass of what they were drinking. And there, in the Roy d'Espagne bar, standing next to a stuffed horse and overlooking the beautiful Grand Place, I lost my lambic virginity with a glass of gueuze. To be honest, my first thought was that the beer was more a product of the horse than the barleyfield but my Belgian friends told me to persevere, it was worth it. God Bless'm, they were right.

Had to go to Vienna from Brussels, decided to stop off in Munich for the weekend (Hey, it was on the way). "Last week in September, bad luck", sez I to the concierge in my hotel, "if I had only come a little later I could have been here for Oktoberfest." "I have news for you, mein Amerikanische Freund" sez the concierge with a huge grin. He stuffed me onto the trolley and said I would have no trouble figuring out where to get off. At the stop for the Oktoberfest, everyone got off, even the conductor. Now, I want you to know, I only went to four beer halls (Spaten, Augustiner, Lowenbrau, Paulaner) and only had one beer in each place. Of course, beer at the O'fest comes in only one size glass - one liter. So apparently I had over a gallon of

that gorgeous dark amber, malty smooth, medium high gravity and fairly hop free ambrosia. I was so loaded, even the pictures I took looked drunk. Like the line from the Boston Beguine .. even the palms seemed to be potted.

I stumbled aroud the fairgrounds and looked up across the street and saw this gigantic statue of a seated woman staring at me. She must have been 60 feet tall. Scared me nearly sober, it was so unexpected. But it wasn't the DT's, the collossus of Bavaria is indeed right across the street.

Something must have happened on the tram on the way back to the hotel. The next morning, people I didn't know from Adam came up to me in the hotel lobby and asked if I was all right. "Sure, why do you ask". Seems they were on the trolley with me and were very concerned about me. They were too polite or reserved to tell me what happened.

One time I decided to spend a weekend in Berlin after a trip to Scandinavia. One hell of a town. The cold war was in full swing and Berlin was doing its damnedest to let the Commies know they really enjoyed their freedom. I remember sitting in a restaurant and saying "Ein Glas Bier" which pretty much exhausted my German at the time. The waiter confounded me by answering "Helles? Dunkel?" What's he asking me, I wondered. Reminded me of Mark Twain saying he only knew two words in German and one didn't mean that and the other wasn't even pronounced that way. The words were "hell" and "dammit".

But my best beer memory in Berlin was unquestionably sitting in a sidewalk cafe on the Ku'dam sipping a half liter bowl of Berliner Kindl Weisse with a slug of woodruff syrup in it and watching the world go by. Just like sitting on the Champs Elysee and sipping a Kir.

Not all my beer memories have been overseas. I'll never forget the first beer I brewed, a pale ale made from a Cooper's kit. It was astonishingly good for something I had made myself.

And the Wee Heavy that Dan Hall and I brewed on my back porch when Joel Bauman came up all the way from Belmont to show me how to brew all grain.

And my first bottle of Chimay Trippel. And the world-beating quality of Pierre Celis' wits. And my first taste of Eis-Bock (Samichlaus Dark).

Fortunately I'm still collecting beer memories. I hope you are, too.

Beeraphernalia Report

I will be doing the annual club bulk grain purchase that I will deliver at the November meeting. This year I will only be doing Marris Otter @ $.60 a lb,, and Crisp Maltings Pale @ $.55 a lb. Please get together and order full bags if possible. I will bring a scale to the meeting if we have to split stuff up. Please E-Mail me directly @ brewser411@aol.com or call 401-7233938. Other malts as usual are still available but won't be included in the bulk buy in November.

Len

Time Again for the Annual "Ciderfest"

Location: Kimball's Fruit Farm
184 Holis St.
Pepperell Ma. 01463



Directions:

From Massachussets and point south.....
Take Rte 3 North to exit 34 towards Tyngsboro.
Turn left onto Westford Road. Go 0.3 miles.
Turn right onto Dunstable Road (which becomes rte 113).
Follow Rte 113 for about 8 miles (road changes names many times) into Pepperell Center. Turn right onto Mill Street which becomes Hollis Street (also Rte 122) and go 2.7 miles. The Kimball Farms Orchard (184 Hollis Street) is on the left just before the NH state line.

From north of or near Nashua NH.....
Take Rte 3 to Exit 6 toward Hollis/Nashua and merge onto Broad Street (Rte 130) toward Hollis (west). Follow for 5.3 miles to Hollis center, where you will take the right split (Ash St). Follow Ash for 0.9 miles and turn left on Main Street, which becomes Pepperell Street (Rte 122). After 2.5 miles, you will cross the international border into Mass. Look for Kimball Farms on your immediate right.

Or chose your other favorite scenic route. I will!

Map: http://boston.sidewalk.com/map?EID=34978

Date: October 16th 1:00 PM

Cost: $5.00 Worts/BFDers family kids are free Non-members $10.00 and family kids are free
Make Checks payable to:
Steve Biggins
1083 West Elm St. Ext.
Brockton, Ma. 02301

Deadline for Checks is 10/08/99!!

Event Includes:
Grillables (Chicken, Pork, Bratwurst, Dogs/Burgers)
Keg of Oktoberfest (Spaten or Paulaner)

Paul Correnty agreed to $3.50/gallon for a custom blend of Gravensteins, Cortland, Macintosh, Must, Rome, and Baldwin. The price includes bottling in 1 gallon plastic jugs, and transportation to Kimball's. Kimball's has cold storage, so the cider will be there a day or so before we are.



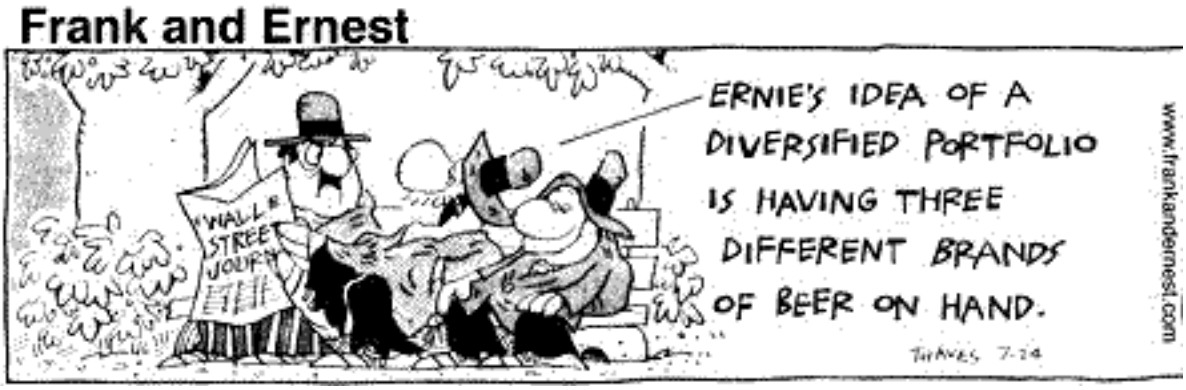


Good Food, Good Beer, Great People what more could you ask for only $5.00.
Please, we encourage everyone to bring a Side Dish and/or Desert.

CONTACT INDIVIDUALS FOR:

Side dish and/or dessert to Steve Biggins w/ Subject line Side Dish - STEVE.BIGGINS@FMR.COM
Cider Orders $3.50 per gallon to Dan Hall w/ Subject line Cider Order - Daniel.R.Hall@compaq.com
Honey Orders $16.00 per gallon to Sarah White w/ Subject line Honey Order - swh@LL.mit.edu

BeerToon



WORT SPOTLIGHT

By Marcia Wiles Akerman

This month the Spotlight is on Charlie Graham. Charlie joined The Worts in 1993 after reading an article in *Zymurgy*. He had been doing extract brewing for over twenty five years, as he said "by the seat of my pants" and wanted to learn more about brewing. Out of all his brewing his favorite is his Chocolate Raspberry Porter. Although he likes to brew Lagers, he can't wait the six months to drink it so he prefers the Ales that he can drink in thirty days.

Charlie is a man of commitment as shown by his employment at Polaroid for over thirty seven years. After graduating from Somerville Catholic School and attending Northeastern he worked for Polaroid as a Supervisor and eventually working his way up to a Product Development Engineer. After retiring in 1993 he just wanted to stay home and brew beer, work in his concrete back yard, and enjoy his pool.

Charlie has two children. A daughter Laurie and a son David. Laurie is the Operations manager for a commercial photography company and David is an engineer at Polaroid.

The love of his life Pat Stasiowski [and we thought it was beer! *ed.*] is also a member of the Worts. Pat and Charlie have been dating for over ten years and recently announced their engagement. The next time you see Pat check out the big rock on her left hand.

Charlie belongs to the Woburn Sports Association and has won many awards in the areas of hi power and small bore rifle and pistol competitions. He has shot at the Nationals and is a member of the Massachusetts Hi-Power Rifle Team. During one of our conversations Charlie mentioned that he knew my brother who enjoys the same hobby and have competed against one another (what a small world).

Charlie and Pat like to cook and Charlie's favorite meal is the old traditional New England Boiled Dinner. He also enjoys cooking with herbs and tomatoes from his tub planters and makes a mean spaghetti sauce.

SPOTLIGHT NEXT MONTH . . . GUESS WHO?

UPCOMING GERMAN LAGER IHSA COMPETITION — By Steve Stoud

The next Wort IHSA competition will be held at the home of Pete Langlois and Christy Croteau in Westwood MA on Saturday, October 23rd. Please contact Pete & Christy at 781.461.1722 or <planglois@att.com> to RSVP and for directions.

The event will likely start at 1:00PM as is customary but it will be up to Pete/Christy when all is said and done so be sure to check with them. We will need judge and steward support as it appears that we will have a good turnout of entries for this IHSA.

If you plan on entering, please contact our hosts in advance so they know how many entries to expect. Remember that two bottles (of any type - glass, plastic, or whatever) are required for each entry - kegs are also allowed! In addition, there is a limit of two entries per person; these entries may be the same or different styles.

In order to increase the number of entries from club members, the allowable styles for this competition has been expanded to include most lower gravity German lagers. Specifically, the following beer styles will be judged:

I. PALE GERMAN LAGERS

a) Northern German Pilsner - An adaptation of the Bohemian Pilsner style, but drier due to differences in malt, hops, water character, and attenuation. Aroma features grain and distinctive, flowery 'noble' hops. Light

gold to medium gold. Crisp flavor with prominent hop bitterness. Light to medium in body. OG: 1.044-1.050 IBU's: 25-45

b) Dortmunder Export - Brewed a bit stronger than other light lagers in order to travel well for export. Neither malt or hops are distinctive, but both are in good balance with a touch of sweetness, providing a smooth yet crisply refreshing beer. Not as 'sweet' as the Munich Helles style, but not as 'bitter' as the Northern German style and a bit stronger than either one. Brewed from very hard water. Straw to medium gold. Light to medium body. OG: 1.048-1.060 IBU's: 23-30

c) Muenchner Helles - The Bavarian version of light lager with a distinctively 'sweet' malty profile to balance the carbonate water source. Grain and malt flavors and aromas predominate, with just enough hops to balance. Light aroma hops may also be featured. Less attenuated than a pilsner and thus fuller-bodied. Medium gold. Medium bodied. OG: 1.044-1.055 IBU's: 18-25

II. AMBER GERMAN LAGERS

a) Oktoberfest/Maerzen - A lager from Munich with a distinctive malt sweetness and toasted malt aroma and flavor resulting from the use of Vienna and Munich malts. May be sweet on the palate but should have a fairly dry finish. The hops are distinctly German but are not usually prominent in either aroma or flavor, simply in balance. Dark gold to red-amber. Oktoberfests and Maerzens are slightly stronger than Vienna-style beers. OG: 1.050-1.064 IBU's: 20-30

b) Vienna - The original amber lager, reminiscent of an Oktoberfest but with a less robust sweet malt character. Vienna malt provides the dominant toasty flavor and aroma. Palate has low sweetness but finish is fairly dry, with low to medium bitterness. Very mild hop flavor and aroma from 'noble' hops puts the emphasis on malt. Light to medium bodied with a reddish-amber to brownish color. OG: 1.046-1.052 IBU's: 18-30

III. DARK GERMAN LAGERS

a) Munich Dunkel - The classic dark lager style of Munich, featuring a slightly sweet, malty flavor profile along with the color and flavor of dark Munich malts; the hop character is relatively low. Versions from the Kulmbach region of Franconia are brewed from a bit higher gravity with a more intense flavor profile. Color ranges from dark amber to brown. OG: 1.046-1.058 IBU's: 20-28

b) Continental Dark - A general term for dark lagers from Europe which don't fit the Munich Dunkel profile. Generally a bit hoppier, drier in flavor, and lighter in body than the Munich style. OG: 1.045-1.055 IBU's: 20-30

c) Schwarzbier - A lager that uses judicious amounts of roasted malts for color and dryness, but not enough to impart a burnt flavor. Moderate bitterness from hops and roasted malt with a distinctive dry bitter-chocolate palate.

d) Medium body with a malty aroma and low sweetness in aroma and flavor. Dark brown to black in color. OG: 1.044-1.054 IBU's: 25-35

The top three winners at the competition will earn WPOTY points and will be given both award certificates and gift certificates to a local homebrew supply store. So please enter early and often!

UPCOMING STYLES OF THE MONTH!!

Month	Style	IHSA Club-Only Style
October	Low Gravity German Lagers	Best O' Fest
November	Belgian Ales	Belgian Ales are Best
December	Holiday beers	-----
January Y2K	Pale ales / IPAs	Hail to the Pale Ale / IPA

October Meeting Agenda — *Submitted by Prez Ken Jucks*

The next Wort Processor meeting will be held on Friday October 8th, at Boston Beer Company (BBC) in Jamaica Plain, MA.

The meeting starts promptly at 7:30 pm and be over by 9:00.

The style this month is Octoberfest - 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 - BBC
   - New Member recognition
   - Brewprint Editor thanks - David Parr, deflowered editor
   - Brewprint Publisher thanks - Pete Langlois
   - November Editor - You??

2. Upcoming meetings
   - November 5 - CfA??
   - December 3 - Craft Brewer's Guild??

3. Style of the Month
   - 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...
    - Club-Only Clone Comp - Sam Adams Double Bock??

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

For more information, contact Laura Conrad at lconrad@world.std.com or 617-661-8097.

October Meeting Directions By Steve Stroud

Boston Beer Company
30 Germania Street
Jamaica Plain
Boston, MA 02130
(617) 522-9080

From the Subway: Take the Orange Line outbound toward Forest Hills.
Exit at the Stoney Brook stop. Above ground take a left onto Boylston
Street and go straight for two blocks to Bismark Street.
Take a right on Bismark Street at the "Samuel Adams" sign.

Driving: Take the Expressway I-93 just south of downtown Boston to Exit 18 (Massachusetts Avenue). Bear left off the ramp onto Melnea Cass Blvd.
Continue straight on Melnea Cass Blvd to the 8th stoplight. Then take a left onto Tremont St. (Note: Tremont Street eventually becomes Columbus Ave.)
Continue straight on Tremont to the 11th stoplight then take a right onto Washington Street.
Take your 4th right onto Boylston Street.
Continue straight on Boylston Street for two blocks then take a left on Bismark Street.
Watch for the "Samuel Adams" signs.

Club Only Clone Competition

Reigning club-only clone champ Shekhar Nimkar previously declared this year's challenge to be Sam Adam's Double Bock. Inasmuch as we will be meeting at the BBC next in October, Shekhar proposed on WortNet that we have a tasting, evaluation and profiling of the Double Bock at the meeting. He reports that Derreck from the BBL has generously offered the club two cases of the Double Bock for this purpose, and hoped to have a certain lager yeast available for distribution at the meeting. Shekhar also said that he would try to arrange to have the judging of the Sam Adams' Double Bock clone competition at the Jamaica Plain in March and hoped there would be at least six or seven entries. Steve Stroud posted a message praising Shekhar for reminding members to get started with their clones now due to the long fermentation and storage required for a dopplebock but suggesting that we consider having the club tasting at an alternative time and place, because we have to clear out of the BBC by 9:00 pm and have a full agenda already. Prez Ken chimed in to the effect that he would try to make time for the tasting at the meeting.

Meeting Suggestions

The following "Meeting Suggestions" used to appear in all of the BrewPrints near the information about the next Club meeting. What happened to it!? Aside from the fact that we now often meet at microbreweries, brewpubs and other sites that provide chairs, the guidelines still make great sense:

Here are a few points to make the meeting a success for all of the members!

1. Bring more beer than you drink.
2. Bring more food than you eat.
3. Clean up more than you mess up.
4. Bring a chair if you want to sit down.
5. Bring your own tasting glass.
6. Try and give constructive comments on others' beers as you sample them.
7. Try and talk to strangers at the meeting. They won't be strangers for long.
8. Thank the hosts for their efforts, and consider leaving some beers for them as thanks.
9. **Don't drive while intoxicated!** We want to see you at the next meeting!

OBITUARY - R.I.P.



BARKY
Henrietta Barksdale Parr
May 20, 1987 - September 24, 1999

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 for a full membership. Electronic memberships are also available at a $5.00 discount. Sample and back issues are $2.00 each.

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

Club Officers:

President:	*Ken Jucks*
Vice President/Club Contact:	*Laura Conrad*
Secretary:	*David Parr*
Treasurer:	*Pete Langloi$*
Libeerian:	*Steve Biggins*
Newsletter Editor:	*David Parr*
Next Month's Editor:	*Y'all?*
Publisher:	*Pete Langlois*

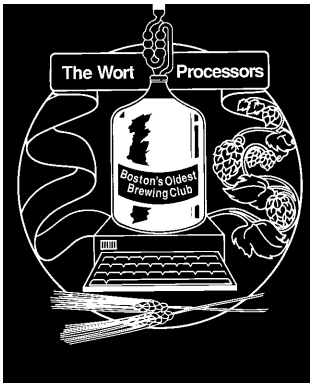
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