Brewprint

The Newsletter of The Boston Wort Processors
Volume XII Number 11 November, 1999

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Agenda for the November Meeting

The next Wort Processor meeting will be held on Friday November 5th, at the Center for Astrophysics (CfA) in that hotbed of staunch conservative politics, Cambridge, MA.

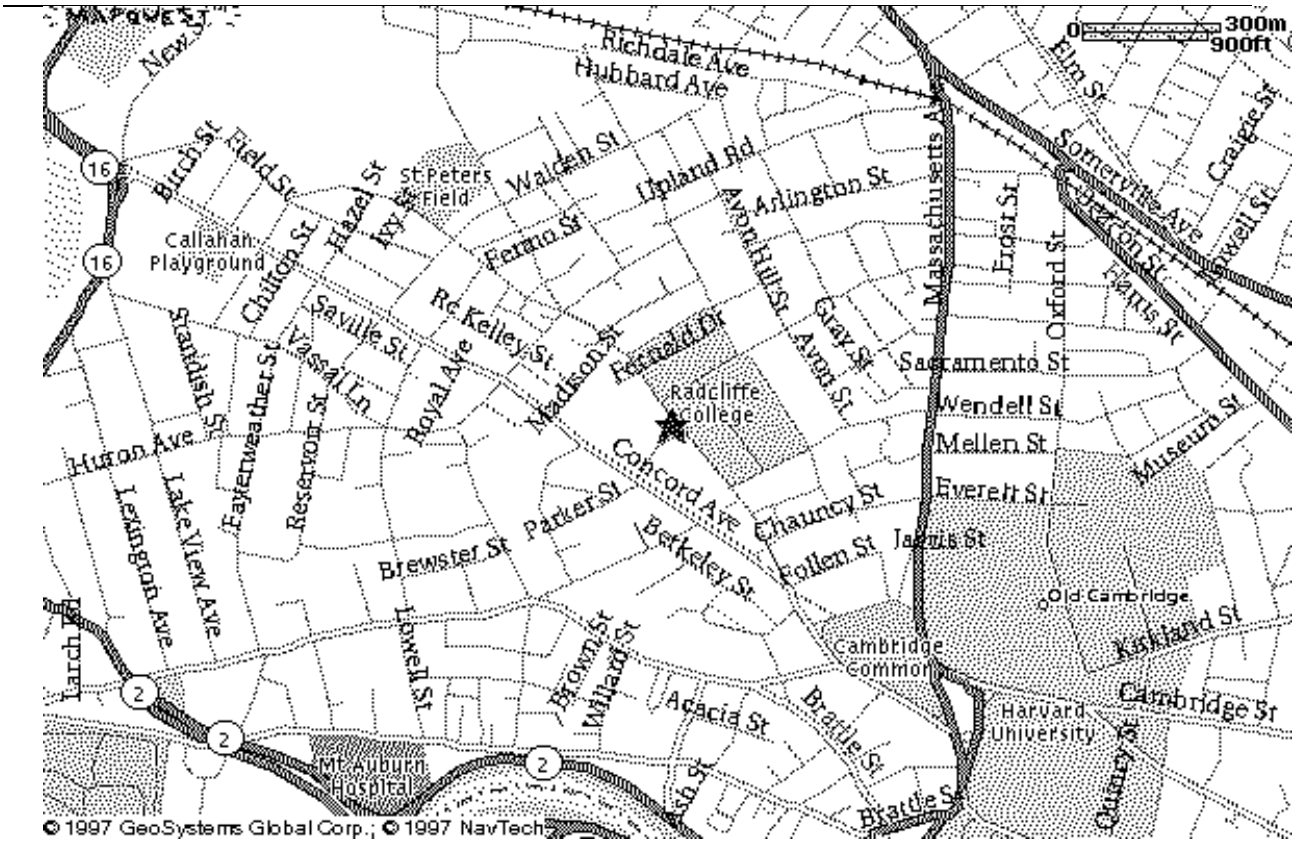
The meeting starts promptly at 8:00 pm and will be over by 9:30

The styles this month are Belgian Ales - 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 host - me!
* New Member recognition
* Brewprint Editor thanks - Laura Conrad
* Brewprint Publisher thanks - Kay and Buck
* December Editor - You??
2. Upcoming meetings
* December 3 - Craft Brewer's Guild
* January 7 - Somewhere out there..
3. Style of the Month
* November - Belgian Ales...
* December - Holiday beers
4. Upcoming Events
* January, sometime - Lounge Slither??
* Febrewary 19 - Boston Homebrew Competition
5. Beers a' Brewing:
* Anything going on?
6. Upcoming IHSA Competitions:
* October; All German Lagers... - results from Pete
* November; All Belgian Ales... - Sally
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!
* election of new officers

Post meeting celebrations, activities, & BEER TASTING.

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



Directions to the Meeting

Center for Astrophysics, 60 Garden Street, Cambridge, MA 02138

Ken Jucks, jucks@cfa.harvard.edu, (617) 496-7580

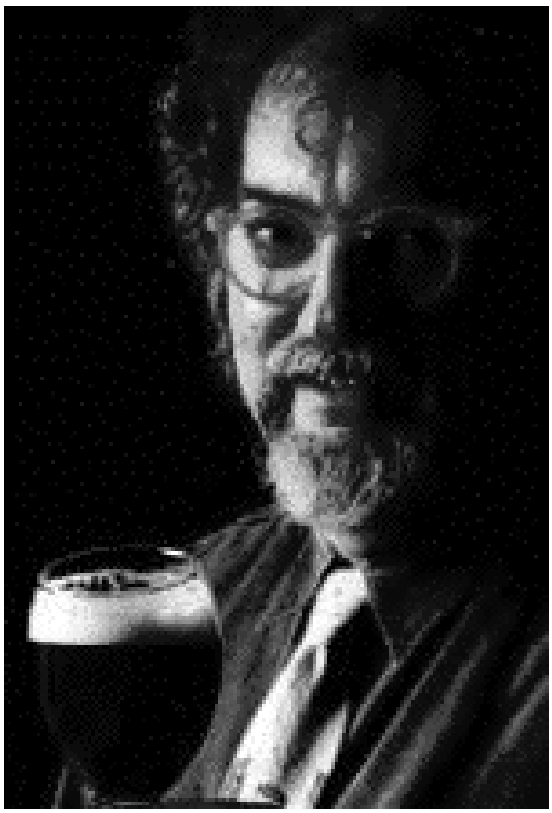
From the west, north, or south one needs to choose the appropriate way to the Fresh Pond traffic circles. For most this will be 128 to Rte 2 (or Rte. 16 from Medford), past the Alewife T garage mess, over the new RR tracks bridge near Aku Aku, and proceed past the Fresh Pond strip malls. Go 2/3s through the first traffic circle such that you remain on the Fresh Pond parkway. At the second, smaller, circle, go just over 1/2 through the circle (about 200 degrees) such that you are now on Concord Ave in the direction of Harvard Square. (Warning!!! There is alot of construction in and between these two rotaries! Drive carefully and slowly!) The hill on this road crests at a traffic light with Huron Ave. Go straight through this light. Make the first left off Concord onto Madison. St. The parking lot is on your right. This lot wraps around the buildings and heads down a hill toward some tennis courts. Park as close as possible to the courts since this is nearest the entrance needed for access. From here, you will see an entrance with "Perkins Laboratory for Astrophysics" above the doors. This door is locked at this time of day, I will ensure that a Wort is at the door to let other Worts enter. The meeting room is one flight of stairs below the entrance, with the stairs directly across from the main doors. There are seldom opened doors for the conference room which open to the outdoors (left of the main Perkins entrance and across some grass) that I will leave open for the meeting. This would permit much easier access. If you get there before 7:30, the lights will be off because Ken won't be there yet. He will be noshing at Redbones! Wait for Ken to arrive!

From the east, take Storrow/Memorial Drive to the

Fresh Pond parkway toward Arlington/Medford. This is best facilitated by staying in the rightmost lane. Proceed to the first traffic circle, make a hard right onto Concord and use the directions above.

By the T, one can use either the Harvard or Porter stops on the Red line. From the Harvard stop, exit through the Church St. exit, proceed away from Harvard Square, and take a left on Garden St (keeping that very old cemetary on your left and Cambridge commons on your right. Walk past the Commander hotel to the split in the road (Concord Ave to left and Garden to the right). Take the right split (Garden St.) and stay on the left side of that road. Walk up the hill to a traffic light which is at the lower entrance to the CfA parking lot, Take a left and follow directions above.

From the Porter stop, take a left out of the station onto Mass Ave toward Harvard Sq. Cross Mass Ave and take a right at Linnæan St. (Drug store at corner). Linnæan St ends at Garden St. at the light for the lower entrance to the CfA parking lot.



Michael Jackson Walks Walk, Talks Talk

By Sally Beddows

We met at Redbones. It was a dark and stormy night. No, wait, it wasn't stormy. Or dark. Not in the beginning at least. Not outside.

Inside, it was dark. And crowded with, how shall I put this, strangers. Non-Worts. Although the whispered rumors indicated that He had planned the tasting for Us by arranging for an amazing array of vintage bottle conditioned beers, Us hadn't heard and had previously expressed concern that after a few major hits, we'd be drinking what Redbones had on tap anyway. Like his first visit. But no.

From my personal experience, I learned. a lot about vintage bottle conditioned beers. Maybe too little, too late, but it was a start. The main thing I learned was in how to approach these fluids. They are not like the beers I'm used to drinking and it was rough going at many points. For me, by half-time I was snarling that if I wanted to drink something that tastes like sherry, I would drink me some sherry. A few rounds more and to my astonishment I was craving an IPA–I WANTED HOPS! But then I realized that one should not approach these brews with expectations reflecting usual circumstances.

The evening began with a Bayrisch G'Frorns Eisbock from 1996. An auspicious start, almost everyone I asked including Mr. J. liked this the best. MJ mentioned it was similar to Kulminator, had been dropped from the roster but would be coming back in a lower alcohol version. It had a light, almost champagny carbonation and had coffee , chocolate and fig aromas that emerged more conspicuously after it had a chance to breath.

Then into a trio of Aventinuss from 1999, 1996 and 1986. I preferred the 1999 for it's trappist characteristics, but many preferred the spicier, more complex '96. It was drier and bockier than the newer version, but the 86 version had a more sour aroma. Opinion on this indicated it was past its prime.

Pre-dinner, we also tasted the 1997 and 1987 version of JW Lees Vintage Harvest Ale. MJ called the '97 "creamy" and I found it robust and sweet. I found the '87 too sweet, my notes indicate a gum, burned caramel taste. MJ suggested, "Like the '97 would taste on cask."

Dinner break. The usual Redbones fare.

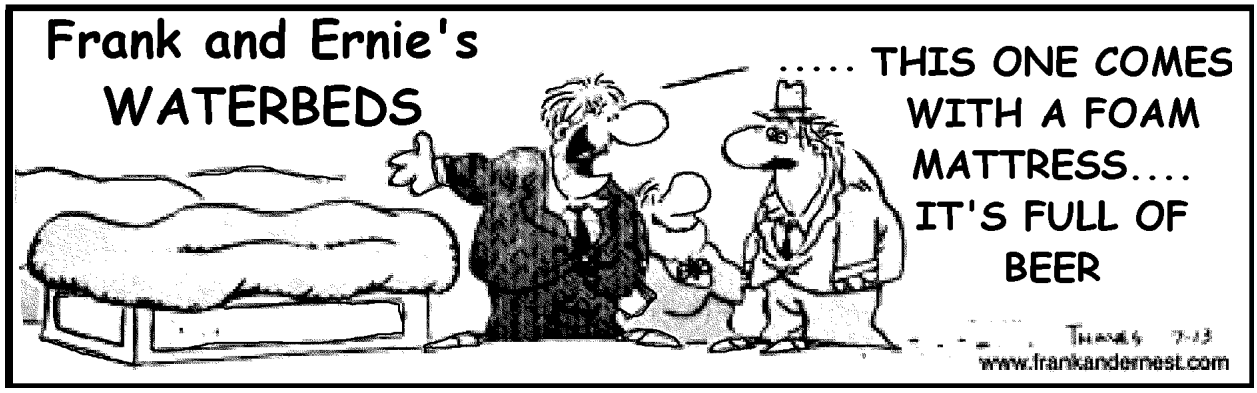
MJ talked about Normans and mid and after dinner digestives to explain that we were not drinking beer, but

brews that were meant to be part of a meal and had a specific intention. Examples of this were the Prize Old Ales from 1998 and 1995 and Harvey's Elizabethans from 1999 and 1996. MJ characterized these latter as apple, oak-y and Calvados-ish. The 1999 was especially pleasant with more hoppiness to it. I think MJ indicated it was his second favorite. When I remarked I had no notes about the '96, he indicated that was his opinion as well.

We finished the evening off with Saison de Pipaix 1998/9 and 1995 and Vapeur an Folie 1998 and 1994. They were geuzes and by this point, all that sourness was too much for me. So, in writing this article I did a little net research to check out the brewery –Brasserie a Vapeur-and found an article Tim Dalton wrote.

When MJ or Tim Dalton come back to town, make sure you say hello and have a beer with them.

Frank and Ernest



Club Calendar

November

5 Fri - **Wort Processor Club Meeting** - Center for Astrophyscs, 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 - **6th Annual Wort Spam & Beer Tasting** 7 pm This year's host: Jim Fitzgerald, Abbaye d'Bedford and Garage, Bedford, MA. See this issue for more information or surf to http://www.wort.org/Events/spam99.html.

17 Wed - **South Shore Brew Club meeting** , 7:30 Mansfield Airport, Mansfield, MA. Style is Strong Belgian and French Ale - Internal club competition. Topic is Working with Liquid Yeast. More info and directions at http://members.aol.com/brewclub

21Sun - **IHSA Belgian Ale competition** , 2 P-M. A WPOTY event. To be held at Sally Beddow's home, Jamaica Plain, MA. RSVP @ 617-524-8611 or keaton@world.std.com . Don't worry about parking.

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



6TH ANNUAL CELEBRATION OF PROCESSED FOOD AND BEER! November 13, 1999

Can one imagine eating Spam other than with beer? eeechhh! So for all you closet Spam junkies, here is your chance to free yourselves and celebrate the many wonders of Scientifically Produced Animal Matter and beer by comming to the 6th annual Spam and Beer tasting.

Five years ago in the sleepy suburban town of Woburn, this celebration of Slime Posing As Meat began. Initiated by the ever insightful Bob Gorman and graciously hosted by Mike Fertsch and Marlene Spears, a tradition was born.

Unbelievable as it seems, it is once again time to dig out those cans of Specially Packed Assorted Meats, and let your creativity have no bound. Those desperate for ideas may be inspired by visiting Hormel's recipe web site at http://www.hormel.com/Hormel/KITCHEN.NSF/. Be creative! Be daring! How about your favorite desert dish made with Spam?

This year's event will be hosted by Jim Fitzgerald. He is inviting each of you to bring your favorite beers and a Super Processed Artificial Meat dish to his home in Bedford MA on November 13 at 7PM. If you plan on attending, please RSVP to jimfitz@nexen.com. Directions to Jim's house may be found at http://www.wort.org/Directions/fitz.html, or you can call him at (781) 271-1455.

This year there will be a prize for the best SPAM dish. A bottle of Chimay will be given to the dish with the best overall appearance, aroma, flavor and edibility. Judging will be done by the contestants (contestants are not allowed to pick their own entry, BJCP rules apply and will be achieved by consensus.

Spamisms for inspiration:

> I could not, would not, on a boat. I will not, will not, with a goat.
> I will not eat them in the rain. I will not eat them on a train.
> Not in the dark! Not in a tree! Not in a car! You let me be!
> I do not like them in a box. I do not like them with a fox.
> I will not eat them in a house. I do not like them with a mouse.
> I do not like them here or there. I do not like them anywhere!
> I do not like green eggs and SPAM! I do not like them, Sam-I-am

I SPAM, therefore I am

My SPAM is your SPAM

SPAM again SPAM again, jigidy jig

To SPAM or not to SPAM, that is the question

If you want something grand, Ask for SPAM!

If you want something SPAMed right, SPAM it yourself

Hors d'oeuvre with great flair: Spam, Vienna sausage, Chex. Blend well with Cheez Wiz.

> Oh SPAM! Oh SPAM! Gourmet delight!
> My food by day, my dreams by night.
> To carve, to slice, to dice you up -
> pureed in a blender and sipped from a cup.

Silken pig tofu,
The color of spanked buttocks
Blushing at my knife.



Cider Day in Franklin County: A Great Day-Trip or Weekender

By Buck Shaw and Kay Sibary Anyone who enjoys the Wort's Ciderfest will love Cider Day in Colrain, MA on Saturday, Nov. 6th. It's called the 5th Annual Sweet & Hard Cider Making Self-guided Tour and is packed with activities. The main events are based around the Meeting House in Colrain Center, and at the West County Winery just 2 miles away. Area restaurants are preparing menus featuring apples and cider, and local orchards are pressing varietal blends for the occasion.

Get out there early and start at the West County Winery to get a brochure/map and sample some excellent cider. Don't forget to bring your carboy. We picked up a northern spy/golden russet blend last year that some Worts may have tasted at our Sept. meeting. It was by far the best of all the 18 gallons we fermented last year.

To fortify for the afternoon, try the apple pancakes with real maple syrup at the Pine Hill Orchard Restaurant nextdoor to the Winery. Or head down to an apple-inspired cooking demonstration by a Yankee Magazine Editor's Choice Award chef at a local restaurant. Before the Meeting House presentations start in the afternoon, stop in at Greenwood Farm in Northfield to pick rare heirloom apples like Arkansas Black and Sheep Nose.

Presentations start at 1:30 in the Meeting House - Paul Correnty, Charlie Olchowski and Ben Watson will talk about Home Cider Making, History of Hard Cider and Cider Styles and Techniques. The afternoon wraps up with a cider sharing and tasting back at West County Winery. If you can stay the night in one of the local B&B's (Berkshire B&B Reservation Service 413-268-7244), you'll be able to continue the celebration as folks move on to the local restaurants featuring apple-oriented fare. It is a wonderful event, we highly recommend it.

Check out their website for details - `www.ciderday.org`.

Spotlight on Laura Conrad



By Marcia Akerman

This month we spotlight a member of the Boston Worts since 1990. Laura bought her first homebrewing kit at a shop in Framingham for $50 in 1987, She first heard of the Worts from reading *Zymurgy*. Her favorite home brews back in thouse days were pale ales and brown ales. Now she does stouts, pale ales, wheat bears, and Belgians.

She was born in Kansas, and moved with her family many times before finally settling in Fall River. Laura's father was a chemistry professor and her mother teaches anatomy and physiology. Laura graduated from Brown

University with a degree in physics and now writes and tests computer programs. She will be starting a new job in November working for Gamesville.com testing computer games. She has lived in Cambridge since 1976 and owns a condominium which was remodeled by our own Jeff Flood.

The interest in music came from her musically talented father who played the piano while the family sang along with him. Her singing continued in college, where she sang in the chorus and learned to play the recorder. She continues to take lessons and now plays the Tuba and Serpent also. You can catch her carrying her tuba onto the stage at the Hatch Shell to perform with the Harvard Summer School Orchestra.

In addition to her music and brewing, Laura loves to cook when she has the time. Her favorite dishes are a rice and cheese dish adn vegetarian pastas.

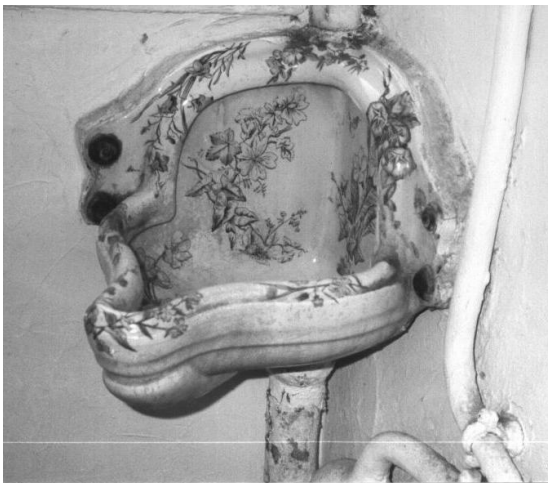
During our conversation, Laura summarized the relationship between her music and her brewing: "Music is something we should all do together, the way we eat and drink together."

Next month: Spotlight on YOU???

Style of the Month: Belgian Abbey Ales

By Corby Kummer

Beer and pubs play a role in Belgium very much like that played by espresso and cafés in Italy, so it's no wonder that on a recent trip I went from pub to pub, sampling the brews on offer. Men and women from all walks of life meet at all times of day in Brussels pubs – well-lighted, if smoky, places where you can strike up a conversation with the people at your communal table, and sit for as long as you like; the drinking speed seems to be one and a half beers an hour. Beer taps are maintained with the loving care given espresso machines in Italy. Belgium, especially Brussels, is famous for its Art Nouveau and Art Deco, and the styles are by turns sinuously and angularly apparent in chromed spigots.



This urinal is typical of Brussels decorative arts – it's in the restroom at the Museum of Musical Instruments.

I quickly narrowed my search to dark Trappist and abbey-style ales – unusual even in the rapidly expanding and novelty-crazed world of specialty beers, and startlingly different from any of the beers I knew. Sweet and creamy, abbey-style ales are so deep and full-flavored that each time I drink them – as I now often do at home, since they are easy to find in this country – I feel as if someone had turned up the reverb knob all the way.

The yeast that converts the sugars in roasted grain to alcohol – Belgians sometimes include wheat or corn with the barley, and other brewers sometimes add oats, rye, or rice – is crucial to the final flavor, just as it is in sourdough bread. Belgian brewers keep their yeast strains under lock and key. They also take rigorous precautions to preserve a copy lest a brewing accident wipe out the yeast. Without the right strain they would never be able to recapture a particular beer's flavor.

Trappist ales and their many imitators, called abbey-style ales, represent just one of many Belgian beer styles, some of them curious indeed. Of Belgium's approximately 100 breweries, producing about 650 beers (an astonishing figure given the country's population of 10 million), about 70 percent make dull lagers. The remaining 30 percent make "specialty beers," which can be as golden as pilsener or as black as stout. Some are an acquired taste, such as cherry-flavored beer ripened in oak barrels (the red Flanders ales of Rodenbach are revered) and funky, sour-fruit-spiked "lambic" ales, which ferment spontaneously – that is, with airborne yeasts that happen to settle on the open tanks, rather than with selected, added yeasts. Only six Trappist abbeys in the world

still make beer, five of them in Belgium and one in Holland. This is at odds with the dozens of labels that picture monks or stained-glass windows or quaint churches. Some commercial brewers have licensed abbey names and, occasionally, abbey recipes. Others simply trade on the reputation that Trappist brothers worked centuries to gain. Last fall the six abbeys moved to adopt a hexagonal symbol to put on their own bottles as a mark of authenticity.



Orval, in the valley of the Ardennes in the southeastern corner of Belgium, is almost too beautiful to be true. Its seeming late-medieval perfection is in fact a creation of the mid-1920s, when the largely destroyed abbey was redesigned and rebuilt, in what became something of a national project: the complex was pictured on stamps, and the abbey is still a popular tourist site for Belgians. Today only fifty monks remain, and they use revenues from the beer, cheese, and bread they produce to help keep the monastery operating (additional profits are donated to charity); lay workers staff the brewery. The first official I saw there, however, was a monk, racing down the stairs from a platform that held a gorgeous copper tank sprouting swan's-neck spigots and wheel-shaped handles and huge chromed bolts, like a Jules Verne bathysphere. Suspended at the front of his sash was a leather holster for his beeper.

What makes Trappist and abbey-style ales stand apart is multiple fermentations with different strains of yeast, at both low and high temperatures, and a final addition of yeast so that the beer will ferment again in the bottle. This is precisely the method that champagne producers use, to add depth and new flavors. Also as with méthode champenoise wines, the beer's light carbonation results mainly from the fermentation in the bottle, which can go on for weeks, in expensively climate-controlled storerooms. Other beermakers simply inject beer with carbon dioxide as it is bottled.

The gentle bubbles mean that the beer is less thirst-quenching: carbonic acid serves to sweep the palate, which is why soda water can double as a mouthwash and Coca-Cola straight out of the bottle isn't unbearably sweet, as flat Coke is. These ales are meant to be sipped rather than chugged. The ideal serving temperature is close to the one at which they ferment – about 50 °F.

Trappists add something else to ensure that unusual strength: plain sugar. A German purity law instituted in 1516 still forbids this or any other adulteration. The only ingredients permitted in German beer are malted grain, water, hops, and yeast. Nearly all specialty Belgian beer, however, has a higher alcohol level than does standard beer: six, seven, even 12 to 14 percent, as high as the level in wine (four or five percent is standard for American pilsener-style lagers). The level is comparable to those in English barley wine and Scottish strong ale – both of them named for their high alcohol content, and both coming back into fashion. More alcohol means a stronger aroma, a heavier body, and a creamier texture.

The brewery at Orval makes just one kind of beer, another reason I prize it. Almost every other maker, including some of the Trappist abbeys, produces two or three or four different ales; although each kind has its reasons for being, the choice is confusing. Also, I'm extremely happy with Orval's ale, and not just for its cheerful topaz color, the confident fat 1930s lettering on the label, and the shapely bowling-pin bottle, which is said to help keep yeast sediment from getting into the glass. Orval beer is drier than other Belgian beers that can boast anything like its depth, and not bitter despite the high hops content. Hops, the herbal flowers that act as a preservative, give

beer its balancing bitterness when they are boiled with the initial sweet liquid. At Orval big sacks of hops, like man-sized tea bags, infuse in the cooled beer as it ferments, giving spiciness rather than bitterness.

Orval ale undergoes three separate fermentations over ten weeks; a typical American lager goes through one fermentation and is immediately carbonated and bottled. Even ten weeks isn't enough for some fans. Many people wait a year or longer to drink "bottle-conditioned" beer, preferring the mellow, toasty flavors that develop. Others prefer the fresher, livelier flavor of the beer as soon as it is ready. Champagne buyers divide into similar camps.

Most other Trappist and abbey-style ales are much sweeter than Orval – a characteristic of "double" and "triple" ales, terms that imply high alcohol levels resulting from the addition of sugar. Chimay, the best-known and most widely distributed genuine Trappist ale in both Belgium and the United States, comes in three strengths, each with a different-colored label; all three are darker and sweeter than Orval, and to my mind marginally less enticing (buy Chimay's Grande Reserve if you have the choice). Harder to find but superlative are the three Rochefort ales, called simply Rochefort 6, 8, and 10, for their alcohol levels. These have deep chocolate notes and hefty body that practically roars across your mouth. Also superb, and better-distributed, is Affligem, a marvelously smooth abbey-style ale with tastes of honey and chocolate and a pronounced bitterness from hops. Each flavor remains in check, displaying what American imitators still need to learn from the Belgian originals: the secret of balance.

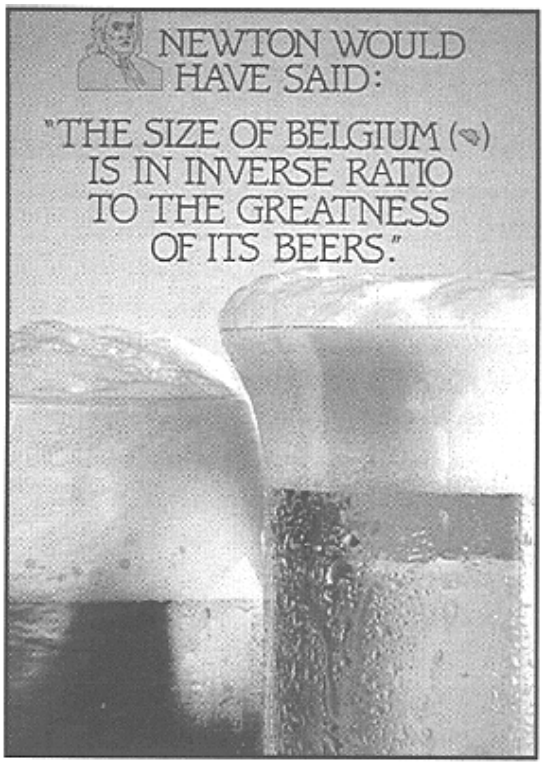
I'M skipping over the many colors and strengths and flavors of other Belgian beers. If you find yourself in Brussels and in the mood (as you should be) for a pub crawl, you can sample them in situ: a comprehensive and idiosyncratic guide to Belgian pubs, by Stephen D'Arcy, is available from CAMRA Brussels; the E-mail address is Stephen.D'Arcy@dg1.cec.be. Michael Jackson's Beer Essentials is a good introduction to beer in general; and a few Web sites are also helpful, for instance worldofbeer.com.

Belgian specialty beers are available here with surprising readiness. I found exotic lambics at two liquor stores on my own street. You can call Vanberg & DeWulf, distributors of Affligem and many other specialty beers, and also the distributors of Jackson's book, at 800-656-1212, or Merchant du Vin, the distributors of Orval, at 206-322-5022.

I should mention one supreme oddity that in just twenty-five years has become Belgium's leading specialty beer. Duvel, from the Dutch word for "devil," is fermented in stages as controlled as those for any Trappist ale (the minimum production time is eleven weeks). Its flavor is nearly as deep and is markedly sweet, with prominent citrus notes. The bubbles are as tiny and perfect as those of the best champagne: they look almost artificial when the beer is poured into a sort of trick glass with a rough patch at the bottom to catch the bubbles and release them steadily upward. (Belgian breweries produce hundreds of special glasses for their beers.) What's odd about Duvel? The brewery uses heavy lacings of sugar and light-roasted barley to make a beer as high in alcohol – 8.5 percent – and as hard-hitting in body and flavor as any double, but as light in color as any pretty pilsener. "The Marilyn Monroe of beers," Wendy Littlefield, half of the husband-and-wife team that imports Duvel into the United States, calls it.

Corby Kummer is a senior editor of The Atlantic and the author of The Joy of Coffee (1995).

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October Meeting Minutes

By Guest Scribe Ken Weber

Call to order: Prez Ken dropped the gavel at 7:58PM

Thanks to the Boston Beer Company, which was pouring, among others, SA Black Lager, a test beer brewed in JP for the GABF. Some Worts had earlier sampled the product at Doyles under the Oregon label.

New Members: greetings to Carl Herzog, a friend of MaryAnn and Fred.

Style of the Month: Octoberfests/Viennas, claimed Bill Slack's spirit, are nothing like Stouts. It fell upon local historian Jay Hersh to provide style details. In a notably condensed format, the years 1810 (harvest festival celebrating the marriage of Ludwig I), 1873 (advent of Herr Sedelmeyer) and the present (1999 Oktoberfest keeps price of ein Mass below 10 DM) were intertwined in a glorious tale of brewing triumphs.

Ciderfest. Steve Biggins went over final preparations for the October 16th gathering.

Spamage: The annual Spam and Beer outrage will take place 7 PM Saturday November 13th at Jim Fitz's home.

Ciderday: With his Ciderday article having been mysteriously spiked by the October Brewprint editor [never saw it! Oct. ed.], Buck spread the word about the November 6th Ciderday festival in western Mass. [Details on page 6, ed.]

IHSA: Light German Lagers: competion at Pete Langlois's home on October 23. Completing a full calendar of upcoming Wort events, Sally Beddow agreed to host the Belgian Ale Competion on Sunday, November 21st at 2 PM.

Social Committee: Steve Biggins requested the food and volunteer signups needed for a successful Ciderfest.

Treasurer's Report: Although Treasurer Pete was unable to attend, reliable sources report that there has been no recent upgrade in his choice of pickup and our funds are safe.

Libeerian: Deadbeats rejoice. Libeerian Biggins has granted an extra month before publication of the List of Shame.

Boston Homebrew Competition: Samples of various homebrews having been freely sampled to this point in the proceedings, the announcements of Tim Holland as Competition Coordinator, Ken Jucks as Judge Coordinator and Ken Weber as Entry Coordinator were met with surprising enthusiasm.

Goodies: Jeff Flood brought East Kent Goldings pellet hops and black malt from a friendly local brewpub (Brew Moon).

Yeast God: Steve Stroud delivered Seth's gift to cider - Correnty yeast.

Nominations: the main business of the October meeting, were conducted in the traditional open outcry manner (that will teach them to attend next year's nominating meeting). The nominating results are elsewhere in this issue.

New Business: First: A resounding majority voted to uphold the requirement that WortNet be limited to Wort Processors in good standing. Select beer periodical journalists were invited to see Bruno and join up.

Second: As part of the clone contest, Boston Beer Co. has graciously donated two cases of their Double Bock. Shekhar Nimkar hopes to have brewer Derek for the tasting.

Lastly (and let's hope everyone's New Years Eve celebration includes such a pleasant surprise): Our hosts at Boston Beer gave the Worts a preview sampling of their Millennium special brew. Owner Jim Koch challenged the brewers to make a special beer for 2000 and the result was a 40 proof triple-brew, made with a special yeast strain (but not distilled). An estimated 3 to 4 pounds of malt go into each cobalt blue liter bottle. The batch will be limited to 3000 signed bottles, packaged in a cherry box. MSRP: $200 per. The crowd made a joyous surge to the bar and much merriment followed.

Officer Nominees

President	Laura Conrad	
	Chuck Cox	in absentia
Vice President	Geoff Larsen	
	Chuck Cox	
Secretary	Kay Sibary/Buck Shaw	
	Chuck Cox	
	Ken Weber	
Treasurer	Pete Langois	
	Chuck Cox	
Libeerian	Chuck Cox	
	Dave Parr	

WPOTY Update

With three events now history and three more to go, the 1999-Y2K WPOTY competition is a three way dead heat! The German Light Lager competition was held at Pete&Christy's last month (see page 11), leading to the following current standings:

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

There'a another IHSA competition next month so its not too late for you to enter and win! Get brewing, and if you will have a Belgian beer by November 21, call Sally Beddows at 617-524-8611 or email her at `keaton@world.std.com`.

Here are the remaining IHSA styles for the rest of the year:

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!

Boston Homebrew Competition: Millennium Edition

By Tim Holland

As mentioned by Ken Jucks at last months meeting I will be the BHC Coordinator for 2000. The BHC 2000 Coordinator info is shaping up as follows:

Tim Holland	Event Coordinator
Ken Jucks	Judge Coordinator
Ken Weber	Entry Coordinator

I will be leveraging the experience of all you seasoned coordinators and event contributors to help me out in pulling this years BHC together. My intent is to get an event together that is befitting the Millennium!! I'll be working very closely with Ken and Ken as I have some experience and logistical challenges that I need to overcome. I will be getting things moving pretty soon so if you have any info/requests/requirements please forward them along to me (see info below). I'll post periodic wortnet updates in the coming weeks and may work with Ken or Steve to get some webpage status in the works. I will also be working up a status for the next few Brewprints leading up to the event.

So, get yer brewpots going! Looking forward to alot of entries from Worts this year! Targeting the February 2000 timeframe for the event. More details as they come together.

email:	`tim.holland@east.sun.com`	
Phone:	781-442-2022	W
	508-835-2686	H

Late-breaking news from Dixie Cup.

Bill Murphy reports that Scott Keohane took first in Helles/Mai Bock at this year's Dixie Cup.

Jucks Dominates Club only IHSA Lager Competition

October's In House Style Appreciation competition drew three entries and three judges. In an Saturday afternoon meeting at Pete and Christy's home, Pete, Len Lemieux, and Jay Hersh sampled the entries and a ringer served in competition style by Christy Croteau. The results are as follows:

First Place: Ken Jucks, Munich Helles.

Judges Comments: "Pretty good example of style, smooth malty mouthfeel w/a slight sweetness." "Nice Brew! Slight astringency takes away from this brew." "Appears to be a bity under attenuated - with sweetness lower hops would be more in balance."

Second Place: Ken Jucks, Bohemian Pilsner.

Third Place: Len Lemieux, Märzen.

Whether you brew an entry or just want to understand the style, IHSA competitions are a great learning experience and a chance to share a few brews with some friends. Look for the next IHSA event on November 21, and plan to attend.

Prost.

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, $12.00 for an associate membership, and $30.00 for a family membership. Electronic memberships are also available at a $5 discount. 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.

CLUB OFFICERS:

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This month's guest publishers:	Buck Shaw and Kay Sibary

Contributors & Authors (Thanks!): Steve Stroud, Dave Parr, Jim Fitzgerald, Ken Jucks, Laura Conrad, Sally Beddows, Tim Holland, Bill Murphy, Pete Langlois, Dave Parr, Ken Weber, Buck Shaw, Kay Sibary, Marcia Akerman,

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FROM:
The Boston Wort Processors
PO BOX 397198
Cambridge, MA 02139-7198

Worts Celebrate Belgian Brewing

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