Brewprint

The Newsletter of the Boston Wort Processors
Volume IX, Number 12 December 1999

Worts Elect New Officers!

by the immediate past figure head

The masses have spoken!!! We have new officers for the new millenium. Laura Conrad (pictured below, left) will be our fearless leader through this time of great trepidation. Her strength and courage will guide us straight and true while all the individual Wort Processors fail to work because we're not programmed correctly to work in the year 2000.

Laura will be ably assisted by Geoff Larson (pictured right), who was elected Vice President. Geoff has been in the club for only a short while but has exhibited a desire to be active in all areas of club activities. His skills will be much appreciated.

We also are blessed with a new tag team for secretary with the election of Kay Sibary and Buck Shaw. They will do an excellent job at keeping the club meeting records well documented and lively.

We have two repeat officers from the year before. As is custom for the treasurer position, we are keeping ahold of the active treasurer for as long as possible, hopefully for life!! The current treasurer for life is Pete Langois. Pete's favorite vacation locale is not Argentina, but Amsterdam. I'm sure the treasury will stand a few trips there for Pete!

Our other returnee is Steve Biggins as Libeerian. Steve did an excellent job with this last year and was enthusiastically supported for the job again this year.

The club appreciates the efforts these individuals will put into these positions. These folks would enjoy the efforts YOU can do to help them be as successful as they possibly can be by volunteering for all the upcoming functions!!!!!





November Meeting Minutes

By David Parr

The November club meeting was held on Friday, November 5, at the Center for Astrophysics (motto: "Near Redbones") in Cambridge. As usual, we found ourselves hounded by the paparazzi, this time in the form of two film students from Boston University (motto: "Near Cornwalls") who were doing a documentary about homebrewing.

Prez Ken Jucks called the meeting to order at 8:15 PM. Guests and prospective new members were welcomed, including John Doherty, a homebrewer and chemical engineer from Arlington. Thanks to Laura Conrad for editing the November BrewPrint, and to Kay Sibary and Buck Shaw for publishing it. A call for a December BrewPrint editor caused a great deal of quiet reflection upon fingernails, ceiling tiles, etc., until Ken eventually volunteered. Next month's meeting will be held at 7:00 PM on Friday, December 3, at the Craft Brewers Guild. A January meeting site is still needed.



The Style-of-the-Month is Belgian Ales, and Bob Gorman was tapped (so to speak) to tell all he knew about this style. Bob shared various fuzzy memories about beer-drinking in Belgium, including his first Kriek Lambic, and eventually recommended that Worts sign up for some low off-season fares to Brussels and try the real thing for themselves. (Ron Vavruska alertly suggested Belgium as the January meeting site.) Ken also shared his dim recollection of discovering Duvel for the first time on a trip to Brussels. Next month's SOM will be Holiday style ales.

Upcoming events include the annual Spam and Beer Tasting, to be hosted by Jim Fitzgerald at 8:00 on Saturday, November 13. Also that day, Jay Hersh will be adminstering a Beer Judge Certification Exam. Jay kindly discussed the BJCP and the benefits of participation in the program and encouraged Worts (some of whom had already registered) to sign up for the test. January 2000 will bring the annual Lounge Lizard Slither, which features Worts dressing up in prom outfits and drinking martinis in some of the fancier Boston establishments. Pete Langlois generously offered to organize the Y2K Slither. Tim Holland has stepped up to acting as event coordinator for the next Boston Homebrew Competition, supported by Ken Jucks as judge coordinator and Ken Weber as entry coordinator. Tim said he was looking at the weekend of February 19 despite that it was a long holiday weekend, and no one seemed to object. A discussion ensued about the relationship of the BHC to the MCAB, which is being held after the BHC. Ken said he was trying to get information from the MCAB organizers and would report back.

Beers-a-Brewin'. Brett Schneider (welcome back, Brett!) reported that he was planning to Buddy-Brew a Bitter this coming Sunday, November 7, and would welcome all comers. He also planned a Mega-Buddy-Brew for Saturday, November 27, and invited anyone who is interested. In other beer news, Pete reported on the IHSA German Lager club-only competition he had hosted in October. And the winner was . . . Ken Jucks, for an excellent Munich Helles! Also on the IHSA front, Sally Beddow agreed to host the Belgian Ale competition on Sunday, November 21 at 2:00 PM at her Jamaica Plain digs (motto: "Near Doyles"). Sally needs entries, judges and stewards. Questions about acceptability of entries should be directed to Steve Stroud or Lee Menegoni.

Committee reports ensued. Social Committee Chairperson Sally said nothing was going on-nothing, zilch, nada. Yeast God Seth Cohen was present, although his yeast was not. Seth said he would not be renewing his Saccharomyces Supply Co. lease and would soon resume devoting more attention to distributing yeasts at Wort meetings, which we all appreciated. Treasurer Pete reported that the club has a balance of about $1,100, having been reduced by a number of recent expenses, and that a full annual budget would be available shortly.

Now, some new business: Steve expressed some concern about the timing of the clone competition scheduled for March 2000 because of the length of time needed to brew a Double Bock. He said he would speak with reigning champ Shekhar Nimkar and perhaps propose switching competition dates with the May club-only Stout competition.

Next up was the annual tossing out of bums/election of new club officers. Perhaps due to the presence of the videocamera, the nomination speeches were longer and more dramatic than usual; and this year, thanks to the tape, we will have a record of the many elaborate promises made by the candidates! Eventually, ballots were circulated, voting commenced, and surprisingly unanimous results were announced:

President: Laura Conrad

Vice President: Geoff Larsen

Treasurer: Pete Langlois

Secretary: Kay Sibary and Buck Shaw

Libeerian: Steve Biggins

Congratulations winners! The formal meeting was adjourned by Prez Ken at 8:50 PM and members hung around to toast the election winners. Many of us eventually repaired to Redbones to continue toasting the new officers, as well as ourselves and various strangers.

Next month: Look for better spelling and grammar as Kay and Buck take over as Co-Scribes!

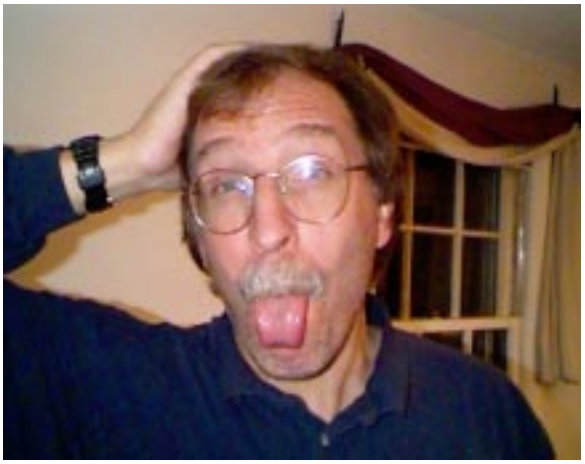
Worts eat Spam and live to tell about it!!!

by James Fitzgerald

For two years in a row, the mighty Boston Wort Processors have held the highly regarded Spam and Beer traditional gathering at Dr. Mike Biblyks home in Newton. This year, the change in venue to Abby d Bedford did not diminish the resolve of this dedicated group of spam, beer and dare I say it even wine disciples.



They were slow to gather but before you knew it, the house was buzzingwith Worts and friends drinking vintage beers, wine and Champagne. The selection as noted below may have been modest by years past standards but non the less impressive. Spam treats were laid on the table for the hungry group. There was the dueling Sushis of Bills green eggs and spam and my own spam and shrimp Sushi. Ken spiced things up with his spam chili but the crowd really went for Petes spam hocks.



At one point, a small splinter group gathered down stairs to taste a mead that Bill Slack thought might contain a valuable bacteria that creates a sought after flavor in some wines. Laura Strassman, being somewhat of a wine connoisseur, thought she tasted the elusive organism. At this point, Len broke open a bottle of a vintage Chardonnay that contained the same flavor. The small group decided that Bills sample did contain the tasty bug and that we should have Seth the yeast God isolate and propagate it.



Well, back upstairs for more of the fruit of the barley as others decided to compete in darts and then there were the suspicious few that snuck away to the garage for some evil purpose no doubt. Music was playing throughout the house and all was well with the world. The crowd, not as young as it once was, broke up before midnight. Thus ended the sixth in a successful series of spam and beer nights.

List of potables consumed (does not include miscellaneous several homebrews) 26 in total!: Louis Roederer crystal champagne, 1994 westport rivers noble chardonnay, smuttynose barlewine style ale, brugse triple, leffe blonde, cadillac mtn. Stout, 1997 fullers vintage ale, delirium tremens, zywiec beer, old peculier, dojlidy zubr, mort subite gueuze, kulmbacher eisbock, celis white, belhaven st. andrews ale, 1999 anchor xmass ale, gearys summer ale, 1996 sierra nevada celebration ale, 1999 sierra nevada celebration ale, tremont ale, unibroue la fin du monde, grande ridge moonshine, grande ridge supershine, 1997 samichlaus bier, affligem triple and samuel smith taddy porter.



Agenda for December Meeting

Miscellaneous

- Thanks to our hosts
- New Member recognition
- Brewprint Editor thanks - Ken Jucks
- Brewprint Publisher thanks
- January Editor - Tony Maciago
- Call for January Publisher
- Call for style editor/January Style editor

Upcoming meetings

- January 7 - Somewhere out there...
- February 4 - Somewhere out there..

Upcoming Events

- January, sometime - Lounge Slither (Pete)
- Febrewary 19 - Boston Homebrew Competition(Tim)

Beers a' Brewing:

- Who brought what?
- Report from buddy brews.

Upcoming IHSA Competitions (Steve, Lee)

Social Committee Report

- Millennium plans

Yeast God Report - Seth Cohen

- Yeast of the Month

Treasurer's Report - Pete Langloi$ - money monger

Libeerian Report - Steve Biggins

Beeraphernalia Report - Len Lemieux

New Business - Anyone

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

For more information, contact Geoff Larsen at glarsen1@worldnet.att.net, or call him at (617) 621-8045

Treasurer's Report

by Pete Langois

Closing the books on 1999, we have the following: $1244.03 Cash on the books. All outstanding checks for expenses through the end of October have been accounted for.



We have $185 Cash and $120 in checks for new memberships.

The Ofest ended up costing the club $205. Steve Biggins wrote this accounting: 1) $206.19 - Meat; 2) $54.01 - Paper goods etc.; 3) $125.00 - Keg of Spaten. (Worts paid for); 4) $14.00 - More Paper goods; 5) $7.20 - extra Plastic plates; 6) $27.36 - Spices plastic bags Aluminun pans; 7) $50-60 - for Brats. (no actually sure but this is in the Ballpark); 8) $20.00 - For Ice.; 9) $75.00 - The Worts paid for the porta-porty; 10) $40-45 - Chicken paid by BFD; 11) BFD - Was going to pay for the grill $35.00 but Paul didn't charge us; 12) Also, BFD purchase charoal which Paul brought with him about $20.00 which we did not use.

NOTE: The club made $20.00.

TOTAL COST:$593.76

We look like we'll be all set for the new year after dues are collected this month.

Dues Are Due

by Bruno, club goon

Hello All you'ze guys, and you'ze all of the feminine persuasion too. Ya dues is due.

Here's what a year of dues costs ya nowadays: If ya get yer Brewprint in the Snail-mail:

- $30 for a Household
- $20 for an indavijeeal
- $12 for an Adjunct - no votin' rights, just a copy of Brewprint.

Or, if ya want ta get yer Brewprint in PDF in yer e-mail:

- $25 for a Household
- $15 for an indavijeeal
- $7 for an Adjunct - no votin' rights, just a copy of Brewprint.

That's downright cheap. So send yer money to my collection agent:



Pete Langlois

312 High Street

Westwood, MA 02090

Make yer check payable to "The Boston Wort Processors" or see Pete at the next meeting. Remember, your membership expired on 10/31, so yer overdue if ya haven't paid up yet.

Directions to International Beverages

Meeting starts at 7:30!!!

5 Mear Rd

Holbrook Ma 02343

(781) 767-9600

Take 128 to 24 South

Exit to highway 139 East - Toward Randolph

Go into Holbrook

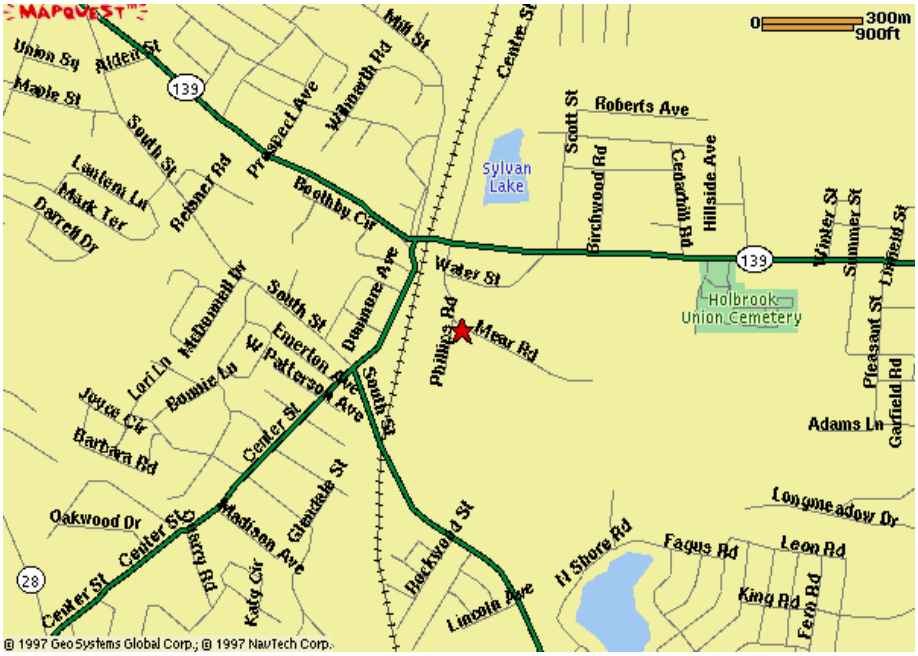
Cross the railroad tracks

Turn right after the Regal Auto Clinic building

This road bears to the left (read turns) and turns into Mear Road.

The third or fourth building has a big DEEJAY on the side.

That's the place.



Larsen's Tripel tops ISHA 'All Things Belgian' Competition!

by Steve Stroud

Based on the number of entries in this competition it is clear that the Worts still brew - and what they brew is Belgian Ales! Even without promised beers from Messieurs Cook and Fields, the Worts generated an impressive eleven entries - a great turnout from the club! Evidently Worts like to drink Belgian ales as well since seven members showed up to judge and steward!

The competition was held on Sunday, November 21st at Sally Beddow's home in Jamaica Plain. The entry breakdown was as follows: 2 wits, 1 lambic, 1 specialty, 2 dubbels, 3 tripels, and 2 strong dark ales.

Present were

- Sally Beddow (the hostess)
- Ken Jucks
- Laura Conrad
- Jim Fitzgerald
- Bill Slack
- Steve Stroud (who stewarded)
- Marcia Akerman

The large number of entries necessitated two panels of judges and two rounds of judging. Advanced to the second round were the following six beers: two tripels (both from Geoff Larsen), a witbier (Tim Holland), a strong dark ale (Holland), and two dubbels (one from Jim Fitzgerald, one from Laura Conrad).

The second round was judged by Slack, Jucks, Fitzgerald, and Conrad who did a great job and it was not easy - these were six good beers! After much debate and much tasting, the winners were announced:

- 1st Place:Geoff Larsen, Tripel #1
- 2nd Place: Geoff Larsen, Tripel #2
- 3rd Place: Tim Holland, Belgian Strong Dark Ale

Congratulations! Award and gift certificates will be given out at the next meeting (also score sheets for those of you who were not at the competition).

Besides the beers passed to the second round, other tasty entries were received from Fred Sterner, Len Lemieux, Tom Ayres, Ken Jucks, and Ken Weber.

Thanks to everyone for all of their interest in this competition. We hope that this continues for the next IHSA comp - Hail to the Ale (Pale ales and IPA's), coming up in January.Belgian

WPOTY Update

Last month's IHSA competition (All Things Belgian - see elsewhere in this issue for details) tightened up the WPOTY competition even further!

With four events now history and only two more to go, the 1999-Y2K WPOTY competition is a now a five-way dead heat! The current standings are:

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

There1s another IHSA competition in January so its not too late for you to enter and win! Here are the remaining IHSA styles for the rest of the year:

- January Hail to the Ale: Pale ale & IPA
- March Tentatively: Sam Adams Double Bock Clone

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 club1s WPOTY trophy. Good luck to everyone!

My 12 Beers for the New World Order

by Bub Garmon

The end of the world is comin'. I just know it! And I'm fixin' to get ready. I got my secure bunker in the back yard. I got my firearms, includin' all those high powered automatic weapons that them darn liberals illegally want to take away from me. I got my rights ya know! I got thousands of cans of, and a website for, processed meat products. Now all I need is the beer. Hmmmm.... What will I stock up on?'

Well, to start out with, I need some draft beer. I think I need some Miller Genuine Draft. I luv that fresh draft beer flavor in a can! Howd they ever figger out how to do that?

Beer number 2...Miller Lite. If some super model or stripper comes by my bunker, I better be able to impress her with my manhood by showin' her that I drink this beer.

Beer number 3...PBR. I get this "craft" beer ever time I go to Redbones to gnaw on some pig bones. Plus, I thought the use of the name "PBR Street Gang" in Apocalypse Now requires me to have PBR for the REAL Apocalypse.

Beer number 4...Icehouse. No watered down flavor for me, gosh darnit!

Beer number 5...Schlitz Malt Liquor. Hell, I ain't gonna be drivin' nowhere! Might has well drink The Bull!

Beer number 6...Coors, the original. I rembember as I kid we couldn't get this beer here in the east. We won't be able to again afterDecember 31st!!! Better stock up!

Beer number 7...Lone Star. I be drinkin this to commune with my bunkered brothers down in Texas who also got the smarts to be prepared.

Beer number 8...Rolling Rock. I think the 33 on the label stands for the 33 year half life of Uranium. Better have this to remind me that I will be in that bunker until 2033.

Beer number 9...Genessee Cream Ale. If any intruders try to mooch in on my bunker, I'll just drink a 6er of this and gas them out!

Beer number 10...Stella Artois. The only REAL beer that Europe has to offer!

Beer number 11...Michelob. For those special, tender, personal moments sitting alone in the dark.

Beer number 12...Budweiser. When I emerge from my bunker, I gotta be able to communicate with the only expected survivers of the Apocalypse, the frogs and lizards. They understand the language of Budweiser. Of course, by then it will be well past its born-on date.

(Editor's note: Bub Garmon is NOT to be confused with the past president of the Worts named Bob Gorman. Bub is Bob's evil twin brother.)

Beer Under the Midnight Sun

By Frank Nordberg, as told to Laura Conrad

Note: the article below is edited from a wide-ranging email correspondence which started out last spring on the subject of how to typeset Renaissance music. Frank Nordberg is a musician, teacher, and webmaster of musicaviva.com, which offers free sheet music over the internet. He lives in Bodø, Norway, just north of the Arctic Circle.

Frank> Until very recently we had extremely rigid "purity laws" for beer in Norway. Beer had to be made from malt, hops, yeast and water - nothing more, nothing less. Now they have started making special brews with all kinds of strange flavours. I'm not really sure whether that's a change for better or worse.

Laura> Some of the styles that have other ingredients are pretty good. If you're just experimenting, rather than following an established style, of course some of the experiments will fail.

Frank> So far it's pretty good. we have started to get a couple of imported specialities, and some microbreweries have produced some really interesting novelties.

Frank> Here are the basic Norwegian beer types:

1. Vørterøl - unfermented rather dark beer. Tastes strongly of malt, of course.

Laura> In grocery stores here you can buy a Mexican version of that, called Goya Malta. I don't drink the stuff, but I feed yeasts with it.

Frank> It tastes really nice. You can't feed yeast with the Norwegian vørterøl, though. It has been specialy treated to prevent that.

2. Lettøl - pilsner type with almost no alcohol (1-2%). Recently they have started to make pilsner type beer withoput alcohol at all.

Laura> I haven't ever figured out the rationale for non-alcoholic beers.

Frank> Some of the Norwegian experiments have been really succesful. A good alternative if you're driving and just can't stand another bottle of sickeningly sweet soft drinks.

Laura> I'll check whether they're importing any of them here, then. There's a German one (might be Beck's) that my sister drinks sometimes, but I don't like it as well as plain soda water. Certainly not as well as soda water with a bit of lemon.

Frank> You can get Beck's in Norway, but the big hit is a Norwegian non-alcoholic beer called Munkholm. It actually tastes like a decent, fairly light pilsner. It hasn't got the same effect, though.

3. Pils (or pilsner) - the most popular beer in Norway. Fairly light, alcohol 4-5%. There are still lots of very distinct local variants, but you'd better hurry up if you want to try them out.

Laura> It was like that here until about 10 years ago, when a lot of people started microbreweries. Most of them are failing, and a lot of the others aren't doing anything very interesting, but there is starting to be local beer here again.

Frank> There are a couple of new microbreweries in Norway as well, but they make their own products. There seems to be no hope for the old local beer brands.

Laura> Different productions methods?

Frank> Certainly.

Frank> And different water! It's amazing how important that is!

Laura> Yes, but chemists really do know how to fix that. They make the megabrewery beers in multiple locations with very different water, and they can get it so that even expert beer tasters can't tell which was brewed where.

Frank> That sounds a bit scary to me. And it's definitely important to the Norwegian situation right now. All the traditional breweries have been bought up by two large companies.

Some of [the local beers] are good riddance. I'm sure nobody will miss the ones from the three towns around Mjøsa (where I come from). But I'll cry on the day (very soon now) they stop brewing Nordlandspils here in Bodø. Already most of the beer is shipped from a big brewery down south, although the label still says "brewed under the Polar Circle"!

Laura> The problem here is thatprohibition wiped all that stuff out. There are people trying to revive some of the pre-prohibition American styles; so far I haven't been attracted by what I've tried, but some of my homebrewing friends like them well enough to make them.

Frank> We had a period of prohibition as well. I guess none of the "classical" Norwegian beers are that old.

Laura> When was your period of prohibition?

Frank> Sometime in the 20's and 30's.

Frank> I've tried some US beer once or twice, and it tasted rather "bland" to someone used to more hops.

Laura> It's the same economic force that produces American white bread, which you probably haven't ever tried, and I don't advise it. The beer is less disgusting than the bread. Actually, it's the same forces that produce Microsoft Windows, in OS land.

Frank> 4. Export - a stronger pilsner type (6-7%). 5. Juleøl - "christmas beer" only sold at christmas time. Generally a bit darker and rounder tasting than pils/export. The annual juleøl release is a rather major event in Norway with all the national newspapers running test to determine which brewery made the best one. Juleøl used to be of export strength, but recently they've started making pilsner strength juleøl - to protest from the general public, of course.

Laura> So do they use the funny flavorings in the Juleøl?

Frank> The Norwegian christmas beer is definitely brewed according to the old purity laws. Anything else would cause a revolt in Norway.

Frank> 6. Bayer and Bokkøl - a rather darker beer. Not very popular anymore. It seems British brews (especially Guiness and Newcastle) have taken over most of - always very small - the dark beer market.

Laura> The European Economic Community strikes again?

Frank> I think people's tastes have changed. We never had any *really* dark beers in Norway.

Frank> 8. Mjød - the best known of the traditional Norwegian brews. Industrially made mjød is rather expensive, isn't really too close to the real thing and is generally regarded as a curiosity.

Laura> Isn't this probably what English speakers call mead, not beer? That is, is the main source of fermentable sugars malted grain? Or is it honey?

Frank> Obviously there were a lot of local recipees - and a lot of local names for the brew as well. Honey definitely was involved at least in some parts of Norway. In earlier time there were actually laws stating exactly how much beer each person *had to* brew. You actually were fined if you didn't brew your own beer. But things have changed slightly since then...

An ancient Norwegian king - king Sverre - was banned by the pope once. One of the main reasons was that he introduced locally produced (fruit) altar wine instead of the imported stuff.

Here's another cute story: During a state visit in China, the previous) Norwegian prime minister Oddvar Nordli was offered a taste of the Chinese rice spirits. Nordli - who comes from a region where they know a lot about bad, homemade, illegal spirits tried the ill smelling, yeast tasting liquid and said: "They've been unlucky with this one." Unfortunately, the interpreter was stupid enough to translate the remark directly, causing a defintely chiller atmosphere during the rest of the visit.

Laura> I let them elect me president of the home brew club. So I have to go write arm-twisting email to get the work done.

Frank> Congratulations!

Laura> The highest priority is finding a place for the January meeting.

Frank> Why not come to Bodø? Hijack a plane or something...

Klub Kalendar for the Wort Processors

by Steve Stroud

December

3 Fri - Wort Processor Club Meeting - Craft Brewers Guild, Stoughton, MA. 7:30 pm. Style of the month is Holiday beers. For more information contact Geoffry Larsen at <glarsen1@worldnet.att.net> (617) 621-8045.

4 Sat - New England Fall Regional Homemade Beer Competition, Shelburne Falls, MA. Entry deadline 01 December. Contact Jim Wallace at (413)625-2494, jwallace@crocker.com To judge contact Tom Martyn at (802)257-9521 martyn@together.net.

Y2K

January

1 Sat - 6th Annual New Year's Day Small Fuzzy Animal Launch and Beer Tasting. 1 pm, Hatch Shell, Esplanade, Boston, MA. Start the 'new' millennium off with a bang! BYOB & BYOSFA - propellant and launch tubes will be provided! For more info contact Jeff Flood @ 617.282.7396 or email at <sixtoe@worldnet.att.net>.

7 Fri - Wort Processor Club Meeting - Location and details TBA. Style of the month is pale ales & IPA's. For more information contact Geoffry Larsen at <glarsen1@worldnet.att.net> or (617) 621-8045.

15 Sat - Lounge Lizard Slither - details TBA. For more information, contact Pete Langlois at <planglois@att.com> and 781.461.1722.

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

22 Sat - IHSA Hail to the Ale Competition. All pale ales and IPA's. A WPOTY competition. To be hosted by Geoff Larson in Cambridge.

February

4 Fri - Wort Processor Club Meeting - Location and details TBA. For more information contact Geoffry Larsen at <glarsen1@worldnet.att.net> or (617) -621-8045.



19 Sat - Y2K Boston Homebrew Competition- Location and other details TBA. A NEHBOTY and MCAB competition. For more information contact Competition Organizer Tim 'What-a-Guy' Holland at <tim.holland@east.sun.com>

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 or http://www.stlbrews.org

Extra Added Wort Spotlight!

by Geoffry Larson

(Editor's note: Geoff offered to write this before he know that another spotlight was being written and because alot of Worts don't know him due to his only recently joining the club. I thought it was a great idea!)

This month's spotlight is on Geoffry Larsen. Geoff is one of the newer members of the Worts, having joined in late 1998.

He is a Midwesterner by background. Born in Kansas (like another Wort member we all know), he split his formative years between Kansas, California, and Texas. Since then, he has also lived at one time or another in Alaska, Maryland, Mississippi, New Jersey, Ohio, and (of course) Massachusetts. He currently lives in Cambridge.

Geoff is a veteran, having served in the United States Air Force from 1973 to 1977. He has a BS from Southwest Texas State University with dual majors in Physics and Mathematics. He has a MS in Physics from Kansas State University. Since his college days, he has worked as an electronics systems engineer has been an employee of the MITRE Corporation in Bedford since 1988.

Geoff has been a homebrewer since sometime in 1992. (Memory gets foggy when you get old.) He has been a member at various times of the Boston Brewins (now defuncy club that met at MIT five or six years back); The Scioto, Olentangy, and Darby Zymurgists (SODZ from Columbus, Ohio); and The Dayton Regional Area Fermentation Technologists (DRAFT from Dayton, Ohio). He was past president of SODZ and is the current vice president of the Worts.

Geoff's personal beer preferences run to both English and Belgian ales. He salivates at the whiff of a good Belgian lambic - particularly a Gueuze.

Photo's from Ciderfest

by Scott Baker and Tony Maciag

Scott and Tony took alot of pictures at the ciderfest. They sent many to me, some of which are used earlier in this issue. Below are more that people might like to see. Enjoy!!!













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	Laura Conrad
Vice President	Geoff Larson
Secretary	Kay Sibary and Buck Shaw
Treasurer	Pete Langlois
Libeerian	Steve Biggins
Newsletter Editor	Ken Jucks
Next Month's Editor	Tony Maciag
Publisher	Tim Holland
Calendar Keeper	Steve Stroud
Contributors/Authors	Marsha Ackerman
Jim Fitzgerald	Geoff Larson
Pete Langlois	Tony Maciag, photos
Laura Conrad	Scott Baker, photos

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FROM:
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FIRST CLASS MAIL

