Brewprint

The Newsletter of the Boston Wort Processors

Volume X, Number 1 **January 2000**

Next WP Meeting Details:

The next meeting will be held at the Atlantic Coast Brewing Co (Tremont Brewery) on Friday , January 7th.
The address is:
50 Terminal Street
Boston, MA 02129 (Charlestown)
(617) 242-6464
These are directions from the North. Currently have no directions from the South!

Take I-93 South to the Sullivan Sq. (Somerville/Charlestown) exit. Enter the rotary @ Sullivan Sq. Exit previous to the Schrafft Building. Take the left turn onto Medford Street. At the first light, take a left onto Terminal Street. The Charlestown Commerce Center will be directly ahead. Atlantic Coast Brewing is in the right hand building, on the right side in the rear.

A New Pubcrawl is Born!

By Geoff Larsen

On Monday, 27 December, we held the First Annual Don Baker Invitational Pubcrawl for the Follicley Challenged. The event was a great success, particularly given that it was held on the first Monday night after Christmas.

The evening started early (5:00 PM) at the Franklin Café on Shawmut Avenue in the South End. This establishment is known for good food and mixed drinks and would probably be a good spot for a martini and dinner. But, I can tell you that they also have a good tap selection of ten beers or so, including such British classics as Fullers ESB and Boddington Pub Ale. The crawl core of Geoff Larsen, Don Baker, and Mike Bean all gathered here for libations before proceeding to the second stop.

Next on the Grand Tour was The Delux on the intersection of Chandler and Clarendon, a five minute walk from our first stop. This funky little place is known for its shrine to Elvis and for always having the Cartoon Channel on the bar television. It is a comfortable little neighborhood bar and restaurant, if you get there early. It is tiny and can get pretty packed. Here, we were graced by the presence of Sally Beddow, who figured she would join us for one stop on her way to other activities. The tap selection is small but tasty, consisting of Guinness, Tremont Ale, and Tremont Winter Ale (soon to be replaced by their Porter). We had such a good time drinking beer and discussing the merits of the Las Vegas phase of Elvis' career that we were late leaving for our third stop.

This was Anchovies, located another five minute walk away on Columbus Avenue. Anchovies is really more of a martini bar and restaurant than a beer geek place. The décor consists of stuffed animal heads and skulls on the walls, a big fish hanging from the ceiling in the back of the place, and such things as cheesy lamps at the bar and a rocking chair hanging from the ceiling. And, it all works somehow. The staff is friendly, the food is supposed to be inexpensive and tasty, and you just don't seem to mind the wait when you go. We were too late to make this our dinner stop as we planned, but the original core group stayed and had a couple of tasty 8 oz. brews before heading out.

This was our long trek, a ten-minute walk to Back Bay Brewing Company. We were pleasantly surprised here by a big addition to the Crawl Crew as Pete Langlois, Louis George, Donna Mercier, Ellen Au, and Jeff Flood joined us. This staff of eight would carry through the rest of the evening. We savored such beers as their new Scots Ale, a very malty beer that I recommend for your tasting.

After this, we did our only non-walking trip of the evening to Northeast Brewing in Allston. They had a whole array of new beers for us to try and we settled in for good food and beer. The waitress was a little harried as it was later in the evening at this point and we were all feeling a bit rowdy by now. But, she soldiered on in trooper fashion and kept us filled with our cries for "More Nail in the Brain Barleywine!" We partied on with Donna playing Uno with the strangers sitting next to us. (They were only strangers at the start of the evening.)

Finally, the evening came to a close and we all stumbled back to our respective homes. The Guest of Honor is so upset with us for giving him such a good time that he has assured me he will be back next year to do it again. Hopefully, this will turn into an annual event, though on a different date and night of the week.

March '99

See text Pg 10.....





Klub Kalendar

By Steve Stroud

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 - Atlantic Coast Brewing Co., Charlestown, MA. 8 pm start. Style of the month is pale ales & IPA's. For more information contact Geoff Larsen at glarsen1@worldnet.att.net or (617) 621-8045.

13 Thur - Sam Adams Double Bock pre-tasting for Clone Competition. Boston Beer Co. brewery, Jamaica Plain, MA. 6 pm. Full details in this issue.

16 Sun - IHSA Hail to the Ale Competition. Styles accepted include all pale ales, English bitters, and IPA's. A WPOTY competition. To be hosted by Geoff Larson in Cambridge. See this issue for full details.

19 Wed - South Shore Brew Club meeting. Eaglebrook Saloon, RT 1A Norfolk, MA. English/Scottish Strong, Barleywine, Russian Imperial Ale Competition. Contact : John Simonetta (781) 331-4005, e-mail: JPSimo1106@aol.com

22 Sat - Lounge Lizard Slither - See this issue for details. For more information, contact Pete Langlois at planglois@att.com or (781)461.1722.

22 Sat - 12th Annual Southern New England Regional Homebrewers Competition (SNERHC) at Cobbs Mill Inn, Weston, CT. Contact Von Bair (203) 452-9447 or ereetc@aol.com or check their website http://www.freeyellow.com/members/snerhc2000/.

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

February

4 Fri - Wort Processor Club Meeting - Concord Junction Brewery, other details TBA. For more information contact Geoff Larsen at: glarsen1@worldnet.att.net or (617) 621-8045.

19 Sat - Y2K Boston Homebrew Competition - North East Brewing Co., Allston. 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

??? IHSA Porter/Stout Competition. All stouts and porters accepted. Location, time, and other details TBA.

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

May

??? Clone Contest - target is Sam Adams Doublebock. Other details to be announced.

December Meeting Minutes

By Kay Sibary and Buck Shaw

The December club meeting was held on Friday, December 3 at the Craft Brewer's Guild warehouse in Holbrook. A few early birds assembled in the adjoining parking lot for a pre-meeting libation on the unusually balmy December evening. We were visited briefly by the local constable who was reassured to learn that we weren't with the Seattle WTO party.

The meeting was called to order shortly before 8pm by our newly elected President Laura, who thanked our hosts at the CBG for the use of their facility. Thanks go to Ken Jucks for editing the December Brewprint, and to Tim Holland for publishing same. Tony Maciag offered to edit the January issue, and newly elected vice-president, Geoff Larsen, offered to publish.
Laura mentioned that previous issues of Brewprint had also had a Style Editor, who provided a description of the Style of the Month and assorted recipes. Geoff Larsen offered to reinstitute the Brewprint Style Editor in the January issue. Laura welcomed guests and prospective new members, including home brewer Randy Reed from Providence who has attended Wort Processor meetings in the past.

The Atlantic Coast Brewery in Charlestown (proud makers of Tremont ales), have offered to host the January club meeting scheduled for January 7th at 7:30pm. Not that it would matter to the membership, but it was mentioned that our friends at Atlantic may have a new brew ready for sampling. Laura also mentioned that Jeff Flood has arranged for the Concord Junction Brewery as the site of the February meeting on the 4th from 8:00 to 10:00 pm. Jeff, however, will be unable to attend the meeting. He and fellow-member Ellen Au will be tieing the nuptial knot and heading to celebrate

in Ellen's homeland, Hong Kong. Shhh, don't tell anyone, it's still a secret.

Upcoming events include the annual Lounge Lizard Slither and the Pale Ale Competition. The Slither had been scheduled for Saturday, January 15th, but it appears that the 22nd may now be a better date. The Pale Ale competition will be held at Ken Juck's (? My notes have it at Geoff's) house on Sunday, January 16th. (Something was mentioned about parking but I don't have any other notes).

Ken provided more details on the upcoming Y2K Boston Homebrew Competition, coordinated by Tim Holland and scheduled for the 19th of February. The event will be graciously hosted at the same location as last year, the North East Brewing Company in Brighton, Boston. All drop-off sites have been arranged except for Portsmouth, NH. Ken reminded us that this is the MCAB qualifying event for New England and is part of the NEHBC. There is a strong possibility that the competition will include meads, a first for this event. A decision was expected on this the next day. The event's web site is almost available (expected by the middle of December) and will be linked to the Wort web site.

Brewing and Brews to Share: Laura indicated that she would be brewing the next day. It would not be a formal Buddy Brewing, and all would be welcome. Ken mentioned that he had used the melanoidin malt which has enjoyed recent notariety in Wortnet discussions. He brewed an IPA with Ω a pound per 5 gallons and was pleased with the results. Tony reported on the buddy mega-brew at Brett Schneider's. They managed 6-7 burners, brewing roughly 30 gallons. Laura mentioned that the January Style of the Month, as well as style for the IHSA will be Bitters, Pales, IPA's.

On the topic of brewing and brewers, VP Geoff threw out a suggestion on ways to bring in new members and recruit less experienced folks into brewing. He suggested holding more formalized tasting sessions every 2 months or so at his place, where members could bring in their brews, get feedback, and share recipes and brewing techniques without having to enter a competition. Ken mentioned that in the past the monthly meetings had been used as a similar forum in which a group of members would convene following the business session, to taste whatever was brought to that night's meeting. Geoff was suggesting a session more exclusively focused on tasting and education, and Laura felt that the monthly meetings would be too large a forum for this now. Randy mentioned that his club hosts an internal quarterly competition as part of their meetings. Four groups are formed with a BJCP judge in each. Awards are given to the BOY club member, based on points earned. Ken added that the Worts have a similar competition and award, but separate from our meetings. Grateful for the discussion and feedback, Geoff offered to pursue the idea and welcomed hearing from anyone else interested in the topic.

Social Events and Yeast:

Social Director, Sally Bedow, was not in attendance, but in the spirit of the season, Pres Laura extended an open invitation to all that may wish to drop in for a beer or use her place near Kendall Sq./Central Sq. as a staging area for activities on New Year's Eve. She will be there from 11pm on. Ken relayed the sad news from a conversation with God O'Yeast, Seth Cohen, that his yeast business is closing. We will no longer see Seth's RTPs at the brewing supply shops. However, club members were much relieved to learn that his holiness will continue to prepare yeast for club consumption.

In the absence of the Libeerian and Beerphenalia officers, Laura proceeded to **New Business:** Tony Maciag welcomed folks to help themselves to malts and Centennial and Cascade hop pellets that he had received from a closing brewer. Newly-elected Joint-Secretary, Buck Shaw, asked the group if there was any interest in a weekend field-trip to the Ommegang Brewery and Cooperstown area. The members responded favorably and suggested that it would be a good idea to give club-bro Dave and wife, Esther, plenty of notice on the number of beds we would need at the new McCartt estate in Ithaca.

Restraining himself no longer, the Joint-Secretary then asked our host (the Craft Brewer attendant) about where one might purchase the Brooklyn Monster 2000, whereupon a case was immediately offered up and opened for sampling. Amidst the ensuing enthusiasm a voice was faintly heard to announcing the meeting adjourned.

Spotlight on Worts

By Marcia Wiles Akerman

*(*Editor's Note* - This article was supposed to appear in the Dec. issue but did not make it in.)*

This month's spotlight person has been a Wort since 1993 when he saw an article in Zymurgy and called Mike Fertsch about the meetings. His interest in brewing started back when a friend told stories about brewing hootch in the military and while living in Ohio where he learned to brew with a buddy and particularly liked brewing Light European Lagers.

This member was born in Connecticut and lived with his three sisters, his Dad, and Mom in many different states. During his younger years the family moved to Alabama, Florida, Maine, and Connecticut while his Dad was in the Military. During WW II, his Mom made firing pins for the war effort and then retired to be a stay-at-home mom. He tries to visit his sisters and eight

nieces and nephews in California, Florida,
and Indiana whenever he can. While attending Florida Southern College, he met his wife during a Women's Awareness Week and says he's still learning about women (author's note: there's no way he will ever learn enough!). He received his Masters in Speech at the University of South Florida and worked with adolescents ages 13 through 17.

He shares a large old antique house in Westwood with his wife Christie and two parrots , Harpo and Groucho. His hobbies include tinkering with his 1986 F-150 pick-up truck (author's note: he DID live in Alabama!), cross country skiing, and making beer.

Growing up in the South is reflected in his preference for Southern cooking. He also belongs to the German-American Club of Boston even though he is of French descent.

Our secret Wort now likes to brew and drink German Lagers and British Ales. Of course, you all know by now it's our Treasurer Extraordinaire, Peter Langlois. We love you Pete, keep up the good brewing.

Author's Note: This being our Christmas issue of the newsletter, I want to wish all my fellow Christians a very blessed Christmas and to all my Jewish friends, a very Happy Chanukah.

BHC 2000 UPDATE

By Tim Holland
BHC2000 Organizer

I wanted to get a brief update posted for BHC2000. As I hope you are all aware, we have again secured the Northeast Brewing Company as our competition site. The competition will take place on Febrewary 19th, 2000. With the site secured and confirmed and formal BJCP Registration completed/ confirmed I will be turning my attention to the mailings, net postings and general advertisement of the BHC2000 event. I will have most of these activities completed in very early January. There are a huge amount of activities that need attention so I may be calling on some Worts for assistance and/or wisdom to help me out! Also, if there are items that people want to assure are being addressed or need to be improved upon please contact me and let me know what they are!

Ken Jucks and Ken Weber are co-organizers and are leading the Judging and Entry Coordination respectively. Ken Jucks has gotten the BHC page(s) updated on our website so there is a good amount of info already posted for your review. If there are any questions with info on the website feel free to contact any of us. We will also be needing LOTS of help with the event so if you can help out with our entry registration extravaganza or in any other way it would be greatly appreciated! We're counting on the Worts to help this event be the most successful BHC yet!
BHC2000 is also part of the 2000 NEHBOTY and is once again a Qualifying Event for the Masters Championship of Amateur Brewing 3. We'd like to have a strong Wort showing for BHC2000 so get brewing if you haven't already done a few batches! I'll post a more detailed
update in the Febrewary Brewprint but wanted to make sure everyone had the essential info. Again, see the website or contact me with
questions or suggestions!

Cheers,

Tim



Agenda for the January meeting

By Laura Conrad

Miscellaneous
-Thanks to our hosts
-New Member recognition
-Brewprint Editor thanks - Tony Maciag
-Brewprint Publisher thanks -- Geoff Larsen
- February Editor - ???
- Call for February Publisher
- Call for style editor/February Style editor

Upcoming meetings
February 4 - Concord Junction Brewery
March -- Somewhere out there

Upcoming Events
-January 22 Lounge Slither (Pete)
-Febrewary 19 Boston Homebrew Competition(Tim)
-Sometime, MCAB3 (Tim)

Beers a' Brewing:
-Who brought what?
Report from buddy brews

Style of the month discussion
-Geoff Larsen
Upcoming IHSA Competitions
-Steve, Lee

Social Committee Report
Yeast God Report - Seth Cohen
Yeast of the Month
Treasurer's Report - Pete Langlois
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.

SHELTON BROERS

Importers of World Classic Beers

HOW WE BECAME THE LARRY FLYNT OF THE BEER BUSINESS (WITHOUT REALLY TRYING)

By Dan Shelton

It's late at night on the day after Christmas, and I'd like to go to sleep but I promised to write you-all a little letter all about what it's like to be an importer of beer. There is an awful lot to relate. Someday I would like to tell you, for example, why good imported beer costs so much. (Hint: It's not, as everyone seems to think, due to taxes.) Or I could give you little tips on how to avoid becoming a beer importer yourself. For now, though, I guess I need to focus, and I thought I would deal with a topic that has been a particular concern recently: label approval.

Getting beer labels approved and registered for sale in the many States is the most annoying part of this job. I've spent hours haggling with the authorities, cutting and pasting and re-submitting new labels, trying to get it right – not to mention trying to explain the American rules and regulations on beer labels to bemused brewers in Belgium, France, Germany, and the U.K. But label approval and registration is also in some ways the most important thing we do. Label registration is the way the States keep track of what we're up to. With a few blessed exceptions (one of them being Massachusetts), the vast majority of States won't let you sell a bottle of beer to anybody until the label on the bottle has been registered with the state liquor authorities. And before the States even get to look at a label, the federal Bureau of Alcohol, Tobacco & Firearms has to approve it for use in the U.S.

There is a tangle of very arcane state and federal rules concerning labels that the importer generally must learn by trial and error. Labels get rejected all the time because of some defect or other, and then we importers have to go back to the drawing board and do them again. For that reason, it is always best to get approval of a mock-up of a proposed label, before you've actually had 50,000 of them printed up. If you forget this little rule as an importer, you may soon find yourself embarked on a life of crime, smuggling illegal labels that, say, are missing a comma, or are in some other way threatening public health and safety.

Most importantly, the label has to state certain things, including: the fact that the bottle contains beer; the government warning you that probably know by heart (Beware of pregnant women operating heavy machinery while drinking, and so on); the amount of beer in the bottle, measured to the last drop; deposit and refund information; and a bunch of other specific things that vary from State to State. Generally, this "mandatory information" must appear on the label in letters at least 2 millimeters high, as we quickly learned by the usual trial and rejection process. Next time you go out for a few beers, bring a metric ruler and keep an eye out for labels that fall short of this standard. Importers and brewers are always trying to slip things by. If you find any violations, notify the federal BATF immediately. Maybe they'll give you a reward.

We've also had labels rejected because the government warning was printed *centered* instead of *justified left*. Once we were rejected because the colon after the words "GOVERNMENT WARNING" wasn't in bold-face type. Just when I think we've been nailed for every possible mistake in the book, another label comes back, rejected for some reason that I never would have guessed. Now it turns out that we can't say "16.9 Fl. Oz." anymore. We have to say "1 Pint .9 Fl. Oz." Change in policy. Rejection. Sorry!

But what I mainly want to talk about is the things that you *can't* put on a beer label. These include, as we quickly learned (1) a little boy taking a pee; (2) a woman who's misplaced her bikini top; (3) Santa Claus. Sounds crazy, but there is a sort of logic to it. It was explained to me once that the problem with a little boy on a beer label is that the authorities in some states view it as an encouragement to minors to drink. The problem with the naked lady is not so clear to me, but it probably has something to do with encouraging naked ladies to drink. You can imagine the problems that that could cause. And it's obvious that you don't want to encourage Claus to get into the Winter Warmers, especially on the Big Night, when there's lots of driving to do. (Although I've heard that the guy tends to have a few now and then, without any particular encouragement at all.)

Anyway, with that background, here's how we got on the wrong side of the law, and became the Larry Flynt of the beer industry. In fact, we inherited the problem. When we first began importing Cantillon lambics from Brussels, the brewer was using alternative labels in the U.S. for his Gueuze and his framboise, Rosé de Gambrinus. It seems that the previous importer had tried to get the original Belgian labels approved by the BATF, but failed. The original Gueuze label was a fanciful rendering of the famous Manneken Pis – a Brussels landmark and symbol of the city – raising a glass of Cantillon Gueuze. The Manneken is the centerpiece of a famed and beloved fountain located very near the Grand Place in the center of the city. He is a tiny, naked bronze boy who, with the aid of a concealed pump and a barely visible pipe running up from behind, is eternally taking a whiz, oblivious to the countless visitors who stop by to have a look. There are several explanations current regarding the origins of the Manneken Pis. The statuette is said by some to represent the lost son of a wealthy Bruxellois burgher of the last century. According to legend, the boy was finally found — after a lengthy organized manneken-hunt — entirely unperturbed, and calmly relieving himself at the side of the road. Others maintain that the statuette celebrates the resourcefulness of a local child who managed to extinguish a potentially horrendous fire using the most ready tool that came to hand. In any case, the Manneken has come to represent the defiant, sometimes rude, character of the Bruxellois. It is thus a perfect logo for Cantillon, which is the only brewery still operating in Brussels proper. Nevertheless, for the U.S., this label was replaced by a plain black and gold *art nouveau* logo, without any other graphics.

The original Rosé labels depicts a voluptuous nude on the lap of Gambrinus, the "King of Beer." This classic label, which appears in many books about beer around the world, was created by the famed Belgian artist, Raymond Coumans, to grace Cantillon's world classic framboise lambic. Coumans also came up with the name "Rosé de Gambrinus." His signature appears on the lower left side of the image on the label. The label shows

Gambrinus, the mythic King of Beer, with a voluptuous woman posed on his lap. She holds a glass of Cantillon's fabled nectar in her left hand. Michael Jackson describes the scene as "Gambrinus in characteristically lusty mood." In the American version, to meet BATF standards, the nude has in the past been covered by a chaste blue dress.

The good people at the Cantillon brewery – which is decidedly a "family" brewery, and not the porn palace you might imagine – were a little baffled by the reaction in the U.S. "La Gueuze Gourmande," a book about Cantillon beers published in Brussels (in French) quotes the Cantillon's Master Brewer, Jean-Pierre Van Roy, in this description of the manner in which the label was changed for the U.S. market:

My American client, [the first importer of Cantillon], asked me to respect the American laws, and proposed to dress the beautiful young child — straight out of the overflowing imagination of Coumans — in a ridiculous bikini. On seeing the vulgar design that [the importer] faxed to me, the Great Painter had a fit of apoplexy, and repaired in haste to his studio, that mythic place of creation. A new label was born.

The same young girl was still perched on the knee of Gambrinus. In her left hand she still presented a cup of the King's Framboise, as before. But now there would be no thought of admiring her breasts, her belly, her thighs. She was now dressed in a long, blue dress.'I hope that now your Americans are satisfied,' the Great Coumans spat at me, and he continued: 'Tell your client that underneath her blue dress the girl is ... *stark naked*.'

New to the business, and in a hurry, we just went ahead and applied the sanitized labels to our first shipment of Cantillon. But later, embarrassed by the idea of European snickering at our American prudishness, we became determined single-handedly to redeem the national image. We re-submitted the original labels to the BATF – along with volumes of background information supporting the claim that they were original works of art, created by famous artists, and not an indecent appeal to beer drinkers' baser instincts. We also pointed out that they were in conformance with general community standards; that they were fairly well-known in the world; and that the brands would lose considerable recognition and good will if the label were not allowed. We tossed in a copy of a New Yorker cartoon that included a few naked breasts, just to emphasize that this sort of thing just isn't shocking anymore.

To our surprise, it worked. The label approval specialist at the BATF that we talked to afterward said she was surprised also that her supervisor had O.K.'d the female nude. Apparently, they bought the contention that the labels are indeed works of art. We immediately announced the approvals in a press release entitled "A Victory for Art, Beer, and Freedom of Expression." At last, we proclaimed, the First and Twenty-First Amendments to the Constitution were getting a little respect! Playboy magazine picked up the press release and published a short piece in their 1998 March issue called "Frocking Around," which included a good color photo of the label and the beer. We braced for a big pick-up in sales. But it was not to be.

The Playboy story actually generated quite a few calls. Most of these, for some reason, came in the early morning hours, were mostly from the Southern states, and were almost all from guys who seemed to suffer disproportionately from speech defects. (There's the answer to the famous question, What kind of man reads Playboy?, in case you were wondering.) These guys clearly had trouble finding interesting beer in their neck of the woods. One fellow even said that he was not satisfied with the Budweiser he could get where he lived. It wasn't fresh. I tried to explain to everyone I talked to that this framboise was very different from other beers they may have tried. It was even different from other lambics because it didn't use sugar or syrup. In fact, it's quite sour. Still, they wanted it, so I arranged to have some sent by mail. We never heard from a single one of them again.

In the meantime, a bigger problem loomed. BATF approval, we soon found, was less than half the battle. Quite a few of the States do not follow the Feds on label approval. They apply their own, harsher standards. In Washington State, they would only let us use the "blue dress" label. The naked lady violated their rule against images on beer labels that are "undignified" and "not in good taste." In Pennsylvania, the whizzing boy and the nude were both pronounced "indecent and obscene." Missouri also vetoed both labels, under their statute prohibiting "indecent, profane, or obscene" languages or images. North Carolina rejected them both too, because in Jesse Helms's territory, you can't put anything that "depicts nudity or is obscene or indecent" on a beer label.

Thinking quickly, I got out a black magic marker and went to work. A thick black line across the offending anatomy, and *Voila!* Instant chastity. Missouri went for it. As long as we put the black line across every nipple on every bottle, we could sell the beer there. On the other hand, North Carolina wasn't having any of it. Black line or no, the label was obscene in North Carolina. It was back to the blue dress. We dug out some old blue-dress labels and sent them down to the distributor in Durham, who had to paste them over the old labels by hand.

You would think that all of this would have scared us straight, but not so. Earlier this year we were casting about for a new label for a classic *bière de garde* called "Sans Culottes," from the La Choulette brewery in northern France. In case you didn't know, the name "Sans Culottes" refers to the French Revolution. It has always caused titters among educated schoolkids because it translates literally as "lacking pants." But if you know your European history, you are aware that the phrase has another meaning. As our new back label explained:

'This beer, the brewer's masterpiece, pays homage to the Sans Culottes – the 'trouserless' laborers who could not afford uniforms but unflinchingly did the hndiwork of the French Revolution. Many brewers were counted in their ranks.'

It wasn't that we specifically went looking for more female breasts. It just happened that way. We wanted something that would look distinctly, unmistakably *French*. Preferably something having to do with the French Revolution. And of course something attractive and tasteful. The obvious choice was the famous painting by Delacroix, "Liberty Leading the People, 1838." Alain Dhaussy, the brewer at La Choulette and an amateur historian, quickly pointed out that this painting comes from the wrong French Revolution. (Yes, there was more than one.) The Sans Culottes turned up in the first Revolution, in the 1700's.

They weren't very popular then, as it turns out, and decided to stay home for the next round, which Delacroix depicts in his well-known work. We suggested politely that the painting nevertheless captures the revolutionary spirit of the French. Besides, how many beer-drinking Americans would know the difference? Mr. Dhaussy said O.K.

And so it was that the new Sans Culottes showed an idealized Lady Liberty clutching the French flag and leading the rather smelly-looking "people" on to victory in the Revolution. The image is iconic in France. For many, Lady Liberty *is* France. Her visage appears on coins and bills. The original painting hangs in a special place in the Louvre. The only problem is that, somehow, in the heat of battle, Lady Liberty's dress seems to have come unstrapped, revealing her ample bosom. And so it was that we came to lead the league in (please excuse the expression) tits on beer labels. But, honestly, it never occurred to us that a well-known work of art like Delacroix's could be banned anywhere this side of the 1950's. Wrong again.

Federal approval was a breeze. Obviously art lovers have worked there way into the ranks there and gained some decision-making power. When we got the new labels in from France, I called the Missouri label approval expert and told her we were sending more naked female breasts. But, I assured her, this particular pair shouldn't be a problem, since they were taken straight from a famous painting that simply couldn't be considered obscene in a million years. She just groaned. Sure enough, a couple weeks later, we got the rejection in the mail. I got out the black marker again, and fixed the problem.

Results in the other "hot spots" of artistic intolerance were mixed. For better or worse, North Carolina is so backward that they won't allow beer over 6% alcohol, so we didn't bother to submit the Sans Culottes label there at all. (The beer is 7%.) Washington State actually let it pass without a whimper. We haven't tried Pennsylvania yet. But what really go us going was the reaction in Ohio.

I hadn't thought of Ohio as a backward state before. Sure, they do have a barbaric law prohibiting beer over 7.5% by volume. At least that's not as bad as the 6% you see in a lot of other places. But they also have a law against images on beer labels that are "offensive or not in good taste." Incredibly, the authorities found the Delacroix painting ran afoul of that standard. You might say it's sexist (as my sister, the art student, maintains), but *tasteless*? To top it off, the authorities rejected our label for a Belgian beer, Père Noël ("Father Christmas") that had a cute picture of Santa Claus on it, and a bunch of little Clauses floating around in space in the style of the Delirium Tremens label.

I got out the magic marker, thinking that Ohio would accept the black line treatment, as Missouri did. By the time I got done with the Santa Claus label, there was nothing left accept a bunch of black polka dots, which really wouldn't do, but I sent it off anyway along with the black-lined Lady Liberty.

To our complete amazement, the Sans Culottes label came back two weeks later, with the following explanation:

'Notwithstanding the proposed censoring of the partially clothed woman, based on a review of the La Choulette Les Sans Culottes, it appears that the proposed label depicts a military scene and could not be approved by the Division.'

It seems that we had not read the Ohio laws very carefully. They include a rare provision that "No advertising shall refer or portray any military subject or any picture or reference to Santa Claus." Leaving aside the lack of grammaticality of the law, and the truly comic juxtaposition of military scenes and Santa Claus ("G.I. Joe and Santa, together for the first on the big stage!"), you have to wonder: What possible rationale could there for this rule? We were content to use alternative labels for a while, but the decision in Ohio that even the black line wouldn't work was the last straw. We called in the lawyers.

Through the ACLU of Colorado (which is currently litigating a First Amendment case over the label for Road Dog Ale) we made contact with ACLU branches in Washington, Missouri, and North Carolina. Coincidentally, many defenders of the First Amendment are also lovers of good beer.

The ACLU of Missouri has enthusiastically taken on our case, which they view as a particularly egregious example of government arbitrariness and encroachment on basic rights. The administrative hearing is now scheduled for February. The approval of the modified versions of the Rosé de Gambrinus and Sans Culottes labels, with the thin black line, puts the case in an interesting posture. At the hearing, lawyers for the State will be reduced to arguing that female nipples are *per se* obscene. Originally no one from Shelton Brothers was planning to attend the hearing, but now we're thinking it might well be worth the trip to see government lawyers defending a 'Just No Nipples' standard."

The Washington ACLU has agreed to represent us before the State Liquor Control Board on the labeling issue. A hearing or trial may be avoided there, however, since the LCB is planning to revise some of its standards. The ACLU will be submitting comments on the issue of artwork censorship. The ACLU will be raising other examples of censorship by the State Liquor Control Board, including the Dolle Brouwers labels, also from Belgium, that feature cartoonish depictions of a toucan, a snowman, and the Easter Bunny. These labels have been censored under a rule prohibiting advertising on beer labels that appeals to children. The possibility of quiet changes to the law is not so exciting. I have to admit that I will be be a little disappointed if we have none of the fireworks of a legal battle. I know that's not a healthy and constructive opinion to hold, but there you have it. What can you do if the authorities are suddenly going to turn around and be *reasonable*?! There is no guarantee, however, that any changes to the law will allow the Rosé de Gambrinus label to pass. We will wait and see.



The North Carolina ACLU is now considering whether or not to take on the case. We haven't approached the branches in Ohio and Pennsylvania yet, but plan to soon.

It happens that these cases are part of a mounting resistance to censorship of artwork on beer labels across the country. In addition to the still-ongoing Colorado Road Dog case, which concerns a Ralph Steadman drawing originally bearing the legend "Good Beer, No Shit," the Second Circuit in New York has recently overturned a lower court ruling upholding a State ban on the infamous "Bad Frog" label.

The frog on the label is shown raising its middle digit in a defiant gesture. (Trouble is, the beer is so bad that no one bought it even after the courts allowed it onto the shelves.) We understand that a suit has been brought in Pennsylvania over another label depicting the Manneken Pis that has been banned there.

Of course, causing all of this trouble doesn't make a lot of sense from a business point of view. There is no indication so far that the naked breast on the Rosé de Gambrinus and Sans Culottes labels have created a rabid following for the beers. In fact, the pissing boy might even be seen as a very unflattering commentary on the quality of the beer in the bottle. (Don't be put off, though. This is great stuff!) And the process threatens to take up a lot of time that we could spend on more lucrative pursuits. This is not about business. It's about principle.

It bothers us – and it should bother you too – that the state liquor authorities are out there wielding these vague regulations and making decisions about what kinds of beer labels you are allowed to see, without any concern for the fact that there are Constitution rights at stake. Without delving into the matter too much, the basic rule is that any form of expression, including "commercial speech," such as labels and advertising, can only be prohibited if it is "obscene," or if there is some other good public policy reason for prohibiting it. The basic definition of obscenity encompasses only speech or images that appeal solely to prurient interests and are entirely lacking any artistic value. What is "prurient," you ask? According to the dictionary, material is "prurient" if it provokes lascivious or lustful urges.

The same standard that applies to all state government agencies applies to the alcoholic beverage control commissions when they seek to regulate commercial speech. The fact that the artwork under consideration is on a beer label does not change the standard, as state agencies in a few states apparently believe.

There is nothing inherently "prurient" about the nude human form. That has been clear for decades, ever since state or city authorities first attempted to censor art exhibits in local galleries on the grounds that they depicted nudity. Anyway, we find it hard to picture any guy disappearing into the men's room for a quickie with a bottle of Rosé de Gambrinus or Sans Culottes. And when it comes to the Manneken Pis inciting lust and lascivious thoughts, well, we don't want to go there.

IHSA 'HAIL TO THE ALE' COMPETITION TO BE HELD IN CAMBRIDGE ON JANUARY 16TH

By Steve Stroud

The Worts will gather to select their best Pale Ale, IPA, or British Bitter at Geoff Larsen's home in Cambridge, MA on Sunday, Jan. 16th at 1 pm. If you have an entry (or entries), please bring two (2) bottles of it (or them) to the event or arrange to drop them off beforehand. This contest is open to all Worts in good standing - let's make sure that we've all renewed our memberships by then! Entrants are allowed up to two entries - these can either be in the same or different subcategories.

Remember that this is both a WPOTY and an IHSA competition; first, second, and third places will each be awarded points towards the coveted Wort Processor of the Year Award (and engraved trophy!) as well as gift certificates to a local homebrew supply store - so enter early and often!

If you plan on attending, please contact Geoff to RSVP so that he can acquire the correct number of standards, cups, score sheets, etc. You can contact him for more info and directions at 617-621-8045 or via email at: **glarsen1@worldnet.att.net.**

The following BJCP categories/ subcategories will be judged at this competition:

4. BITTER AND ENGLISH PALE ALE
   4A. Ordinary Bitter
   4B. Special or Best Bitter
   4C. Strong Bitter/English Pale Ale

6. AMERICAN PALE ALES
   6A. American Pale Ale
   6B. American Amber Ale
   6C. California Common Beer

7. INDIA PALE ALE

Full descriptions of these styles and their pertinent parameters (OG, FG, IBU's, etc.) can be found on-line at: http://www.mv.com/ipusers/slack/bjcp/style-index.html. Handouts will also be available at the next meeting for the Net-challenged

UPCOMING IHSA SCHEDULE

By Steve Stroud

There has been a change and an addition to the upcoming IHSA schedule. Previously the clone contest was to be held sometime in March. However, in order to give Worts more time to brew the Clone Target (Sam Adams Double Bock) and allow it to lager, the Clone Contest has been moved back to May. Heck, that fits in better with our Maifest festivities anyway!

To fill the March slot, a porter/stout IHSA competition has been added.

The current schedule now stands as follows:

Competition	Month	Date
Hail to the Ale	January	16
Porter/Stout	March	TBA
Clone Contest (Double Bock)	May	TBA

Remember that the current WPOTY contest ends in April. The Clone Contest will therefore be the first IHSA competition in the 2000-2001 WPOTY race.



IHSA Style of the Month - Pale Ale

By Geoff Larsen

The categories of Bitters, Pale Ale, and India Pale Ale share certain characteristics in common. They are well attenuated ales that show their hop bitterness. Their color runs from light golden to deep copper. They are light to medium in mouthfeel and body. English versions tend to have a fruity aromas and flavors, while their American counterparts tend to be more neutral in this regard. To define the differences between each category, it helps to compare each of the styles in terms of the various sensory characteristics of aroma, flavor, mouthfeel, and color. I will lean heavily on the BJCP guidlines in comparing these beers.

Numerical measures

style	OG	FG	bitterness (IBU)	color (SRU)
ordinary bitter	1.030-1.038	1.008-1.013	20-40	6-14
special bitter	1.039-1.045	1.009-1.014	20-45	6-14
English pale ale	1.046-1.065	1.011-1.020	30-65	6-14
American pale ale	1.045-1.056	1.010-1.015	20-40	4-11
India pale ale	1.050-1.075	1.012-1.016	40-60	8-14

Aroma

ordinary bitter hops - medium to none, fruitiness - moderate to none, caramel - moderate to none, diacetyl - moderate to none, malt - OK

special bitter hops - high to none, fruitiness - moderate, caramel - moderate to none, diacetyl - moderate to none, malt - OK

English pale ale hops - high to none, fruitiness - moderate, caramel - moderate to none, diacetyl - moderate to none, malt - definite

American pale ale hops - high to moderate (commonly citrusy in character), fruitiness - none, caramel - low to none, diacetyl - moderate to low, esters - high to low

India pale ale hops - strong, fruitiness - OK, caramel - OK, diacetyl - none, toasty malt - OK

Flavor

ordinary bitter bitterness - high to medium, hop - OK, fruitiness - OK, diacetyl - OK, crystal malt - common

special bitter bitterness - high to medium, hop - moderate to none, fruitiness - moderate to none, diacetyl - moderate to none, crystal malt - common

English pale ale bitterness - very high to medium, hop - strong to low, fruitiness - moderate to none, diacetyl - moderate to none, malt (not crystal) - evident

American pale ale bitterness - high to medium, hop (citrus common) - strong to moderate (citrus common), fruitiness - none, diacetyl - moderate to none, malt - evident but restrained relative to the hop flavor

India pale ale bitterness - high, hop - strong, fruitiness - moderate to low, caramel - OK, diacetyl - low is OK, malt - medium to low

Mouthfeel

ordinary bitter medium light to light

special bitter medium to medium light

English pale ale medium full to medium

American pale ale medium to light

India pale ale medium



You can now see the similarities and differences between the categories. This helps establish some general guidelines for recipe formulation. These are all relatively bitter beers. Don't hesitate on the kettle hops. When comparing their color and mouthfeel to their starting gravities, you can see that these are relatively light-bodied and light-colored beers. So, the use of adjuncts such as crystal malt that lend body or color to the final beer should be restrained. For special bitters, pale ales, and IPAs, you typically don't want your crystal malt to be more than about 5% of your grain bill in order to restrain the final body. (This is NOT a hard and fast rule.) Ordinary bitters have lower starting gravities and you can go a little higher on the crystal with these beers and still have a light-bodied beer, particularly if you add sugar to the kettle (common with British beers). The use of sugars and adjuncts such as maize also probably explains why some folks find British ales to be thin when they visit England. Finally, roasted grains such as chocolate malt are a definite no-no. Bitters and English ales all have fruity aromas. This comes from the characteristics of their traditional yeasts. American yeasts traditionally have more neutral characteristics and do not lend to a fruity aroma. So, use English yeasts to brew bitters and English pale ales. Use the appropriate American yeasts to brew an American pale ale. Remember these are all well attenuated beers, so healthy yeast starters are a must with these beers. If the wort does not attenuate out, your beer will be too sweet and you will mask the hop bitterness and flavor. This is one of the bigger mistakes for beginners. In addition, folks who mash want to

keep the mash temperature no higher than 151 F for bitters, 153 F for pale ales, and 155 F for IPAs. While single step infusion is a common practice, these beers lend themselves to step mashs (say 144/153 F) as well.

Of course, the right kind of hops are important as well. Use English hops for the English styles and American hops for the American pale ale. English hops (such as East Kent Golding and Fuggles) tend to be more floral and earthy in character while common American hops (such as Cascades and Centennial) tend to have citrusy characteristics that stick out like a sore thumb in the final product. They are all nice, just different.

Here is a recipe for an American pale ale. It is a variation on an IPA recipe that a friend of mine first brewed. You will find the combination of Centennnial and Willamette hops to be a beautiful thing.

Grain bill:

Pale ale – 8 lb.
80L crystal – 1/2 lb.

Hops:

bittering – 3/4 oz. Centennial at 10% AA
flavoring – 2 oz. Willamette at 5% AA
broken into four increments of 1/2 oz.
aroma – 1 oz. Centennial
all hops are assumed to be plugs or whole hops

Yeast:

Wyeast 1968

OG - 1.050
FG – 1.012

For single step infusion, mash the pale ale grain in with 10 quarts of water at 151-3 F. Do a 60 minute mash. Alternatively, do a two step mash with 30 minutes at 145 F and 45 minutes at 155 F. Add the crystal malt and raise to 168 F for a 10 minute mashout. Sparge to collect approximately 7 gallons runoff.

Bring to a boil. After 15 minutes, add the bittering hops and continue to boil for another 75 minutes. Add each addition of the flavoring hops at 15, 10, 5, and 2 minutes before the end of the 90 minute boil. Chill the wort down to pitching temperature, adjust for 5 gallons, pitch with the yeast, and ferment. Upon transferring to a secondary for clearing, add the aroma hops and dryhop for 2 weeks. Bottle or keg at this point. If you wish lots of good hop aroma, wait until you keg the beer to add the aroma hops by physically placing them in the keg in a hop bag.

If you want to do an extract version, steep the crystal malt for about 30 minutes in about 1/2 gallon of water at about 165F. Remove the crystal malt, add 5 lb of the lightest dry malt extract you can find, and add enough water to bring the initial boil volume to about 7 gallons. Follow the original instructions from there.

Slither Plan Comes Together

Boston Option Takes Straw Pole
By Pete Langlois

The 2000 Lounge Lizzard Slither is set, and the venue is Boston this year.

For those of you who haven't "slithered," the idea is that we are having a black tie pub crawl. A few years ago our summer crawl passed into back bay at around 6PM. Sixty Worts converged on the Hilton bar "Boodles" which was not inclined to serve our like. So the idea of dressing for the occasion and hitting the snootiest places in town took hold. Now we are celebrating our 5th Slither.

Dress is as formal as you can feel comfortable with. There is no hard standard here - the important thing is to feel good and enjoy some nice places with your friends. Years ago Bill Slack suggested getting a "battle tux" at someplace like Keezers in Cambridge, or the Oscar de la Rental location near you. Suit yourself. Some fantastic evening dresses have also been a part of the scene. Don't let the dress take you out of the fun!

Most of the locations at the beginning of the crawl are walkable. The last two stops will reqire a cab, or other transportation. The final location, the Swiss Hotel at Lafayette Place, is a real nice place to spend the night if you are coming in from out of town. Their phone number is below.

Here's the Itinerary:

The top of the Hub. Prudential Tower. 800 Boyleton Street. Start here because we can't get in later, but at 6PM the city lights will be twinkling before us. Great View. Good drinks.

6:40 - move on to: **The Oak Bar.** Corner of Dartmouth and St James. Old Boston staple. Dark, classic. Huge bar, with specialty martinis.

7:30 - move on to: **The 57** at the Boston Radison (200 Stuart Street) New Venue. Comfortable hotel setting with soft chairs and music.

8:20 - move on to: **The Boston Harbor Hotel** at Rowes Wharf. Live music, good nuts, cushy seating, view of the water.

9:15 - go to: **The Swiss Hotel** at Lafayette place. One Avenue de Lafayette. 1-800 63SWISS. Rooms begin at $119, and a B+B package with brunch is $139. Luxurious setting with European service tradition. Good landing place for those wanting a hotel in Boston. Nice lounges with plenty of space.

We'll see you on the Slither!

DIDN"T WE HAVE FUN?

By Sally Beddow

When you ponder the meaningful events of the Year of Our Worts 1999, what happy memories come flooding back (no pun intended)? Is it drinking beer, smoking cigars and cavorting with Worts at the Spam & Beer Tasting? Is it drinking beer, smoking cigars and cavorting with Worts at the Cider Picnic? Is it drinking beer, smoking cigars and cavorting with Worts at the Crawl? Is it drinking beer, smoking cigars and cavorting with Worts at the Mayfest? Or was it something less tangible like having a baby or getting engaged or being promoted? If you're like me, your thoughts go back...to a night in March...where the beer was high gravity...and the hijinks were low...where Central Square was the center of the universe...and the VFW Hall was more gloriously tacky than you ever imagined anything could be...and that's counting the high school prom...where no one would remember what you had done and no pictures were taken as evidence...HEY! where did these come from? How could there be pictures after all this time?..I was safe I tell you, safe. Until Sue Spofford decided it was time to finish up that roll of film and get it developed...and now there's proof. Just look at the happy faces.

Now go back to page one and look at the pictures

Clone Contest Details

Preliminary tasting to be held Thursday January 13
By Steve Stroud

Shekhar Nimkar, the winner of last year's Clone Contest, has announced the details of the upcoming Clone Tasting. The target brew, as previously announced, is Sam Adams Double Bock.

Shekhar has arranged for the tasting to occur at the Boston Beer Company's brewery in Jamaica Plain. During the tasting we will have a chance to sample the beer (fresh from the brewery's taps!) while comments are made on the best way to clone-brew it at home. If you have any early Double Bock clone attempts, please bring them along!

The event will be held on Thursday, January 13th, starting at 6 pm. All interested members are invited to attend.

Directions to the Brewery (driving):
From the South of Boston: Take 93 North to Exit 18 (Mass. Ave. and Roxbury Exit). Go straight down Melnea Cass Boulevard until almost the end. Take a left on Tremont Street (Landmark: Ruggles MBTA Station and Northeastern University will be on your right when you turn onto Tremont Street). Follow Tremont Street through several lights. Take a right on Amory Street (Landmark: Look for a big, powder blue muffler shop on the right — directly after Centre Street). Follow Amory Street through 2 lights. After the second light take a left onto Porter Street (Landmark: Directly after Boylston Street). Go to the end of Porter Street and Brewery is on the right.

From North of Boston: Take 93 South to Exit 18 (Mass. Ave. and Roxbury Exit). Follow directions above.

Public Transportation - Take the Orange Line subway "T" outbound towards Forest Hills. Exit at the Stoney Brook stop. Above ground, take a left onto Boylston Street and go straight. At the first set of lights, take a right onto Amory Street. Take your first left on Porter Street and look for the "Samuel Adams" signs.

Mega Buddy Brew 11/27/99

By Tony Maciag



The email that I received from Brett the week before could have read like a prediction: "We are on for 27NOV unless it is raining...". And boy did it rain.... Brett was standing up to the weather when I called, and he informed me that he was doing a cereal mash (corn) in the kitchen and heating up strike water in the garage for his Classic American Pilsner. I headed off on a traffic-free Rte. 9 East from Worcester and arrived at Brett's Bike & Brew in Framingham sometime after 8:30am. Pete Langlois was in attendance and both he and Brett were just starting to mash-in under cover of the garage. Pete's was a decoction for a Double Bock while Brett had an infusion going. Both were using large stainless vessels (in Pete's case a sankey keg, and in Brett's case one of the recycled oxygen canisters he scored for $65 - if you did not get one you should have) which had been drilled, welded, and fitted with some sort of copper manifold to run off the mashes. Being a member of the "zapap" double-bucket mash club, I was impressed by the size and the heat-retaining abilities of these giant containers.



Mrs Schneider's name is Lisa and their cute-as-a-button little girl's name is Giulia (that's her with dad). They visited the brew guys throughout the day along with "Speck" the dalmation.



Brett had previously weighed and measured all the grain for most of the batches (thank you). The plans were for a 10 gal. batch of Classic American Pilsner, 6 gal. of American Barleywine, the second runnings of which were to create a 6 gal. American Pale Ale. Pete had all the malt and hops for the Double-Bock, which was based on a recipe by Tim Dalton. When Geoff Larsen and then Charlie Smith showed up each with a burner and propane tank, we realized we had enough equipment and raw materials for another American Pale Ale! A recipe was quickly sketched out, and during the next few hours it was all business as the beermaking went on. (Bagels and cups of coffee were consumed.) The highlight of the mashing had to be Pete's decoction. He was assisted in this heroic feat by Tim Holland (see picture), who was a great



help in carrying around large containers of very hot liquid as well! The Barleywine/APA "party- gyle" mash of 38 lbs was run off without a hitch and the boiling began on all 5 batches. (See Brett & Pete for recipe details)

Around this time, two things happened:
1) The rain seemed to taper off at exactly the right time and all the burners were fired up in the driveway.
2) Brett brought out some AWESOME chili that really hit the spot just then (I had 2 bowls).

Hop varieties such as Centennial, Cascade, E.K. Goldings, Saaz, etc. were added as the wort was boiled. As would be expected at a gathering of this kind, many good beers of both the homebrew and commercial varieties were there for the sampling.

Plenty of cleaning kept everyone on their toes. There was about 100 lbs. of soaking wet grain to dump into plastic garbage bags (to be composted in the Framingham dump), and lots of spraying out of equipment at the curb where a storm drain had been strategically installed by the city. A couple of small boilovers were no problem out in the driveway either. The neighbors did stare a little as they went walking about, but all were smart enough not to engage us in brewing banter lest they be detained for hours upon end. Sometime after it got dark, we were visited by Jeff and Ellen on their way to Worcester for Jeff's high school reunion (and didn't they look sharp). Some cigars were smoked.

One by one, the beers were run through a counterflow chiller to bring the temp down to the low 70's, and in the case of the APA #2, aroma hops were added. The CAP (total volume of about 9 gal) was put into a 15.5 gal sankey keg with the fitting taken out and a cork/ airlock installed. (Evidently this is easily done with a dremel tool - excellent!! I've got 2 !!) The Barleywine went into a quarter barrel the same way. Yeast, which had been cultured by Brett, Pete, and myself in the case of APA#1, was just added as the wort was run into the fermenters. Brett had an ingenious way of aerating the wort during runoff: take a piece of a guitar string (or wire I guess) and put it in between the hose and the copper tubing of the chiller outflow. This will break the seal and allow bubbles to flow down the entire length of the hose, aerating the wort along the way. As with the rest of the day, teamwork was excellent in getting everything cleaned up. Lisa graciously went for pizzas, and Charlie and I remained for dinner at the Schneider residence.

This was an excellent event and I cannot wait for the next one, wherever it may be. I highly reccomend a buddy brew with at least one or two other people sometime this season. It's fun, you can bounce ideas around, and who knows, you might even learn something!

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

FIRST CLASS MAIL

