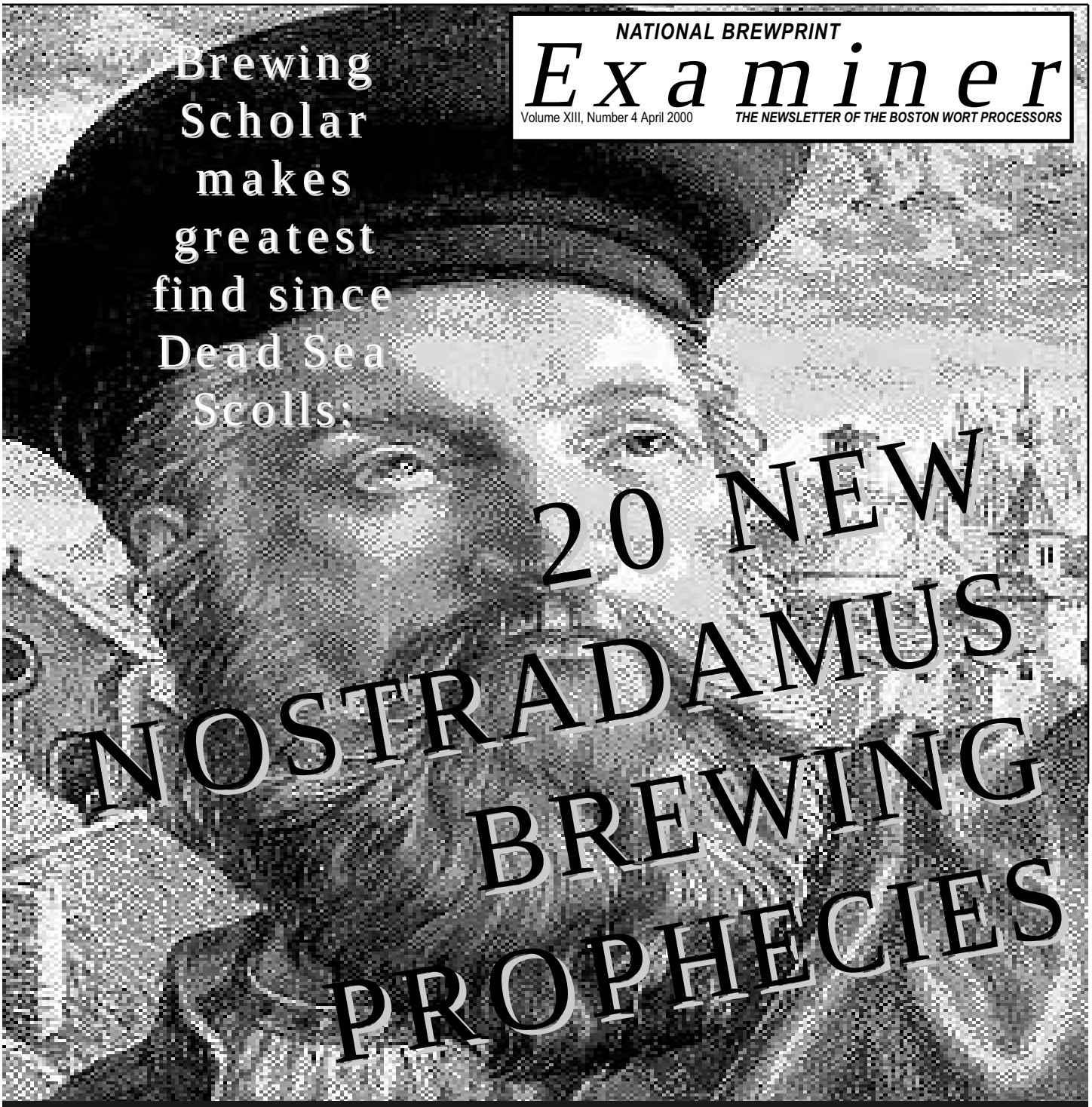
NATIONAL BREWPRINT
# Examiner
Volume XIII, Number 4 April 2000
THE NEWSLETTER OF THE BOSTON WORT PROCESSORS



Brewing Scholar makes greatest find since Dead Sea Scolls:

# 20 NEW NOSTRADAMUS BREWING PROPHECIES

THE BREWING DEAD WILL WALK THE EARTH!

WORLDWIDE ECONOMIC COLLAPSE OF BREWERIES!

## ...AND THE EXACT DATE OF YOUR NEXT BREWING SESSION!

# MINUTES OF THE MARCH WORT MEETING

**By BUCK AND KAY**

*Brewprint Examiner Scribes*

It was the first Sunday in March and the Worts held their monthly meeting at Underbones, the downstairs gathering spot at Redbones in Davis Square, Somerville. President Laura called the meeting to order shortly after 1:00 pm and thanked our hosts for their hospitality. First order of business was recognition of guests and new members. Worts were happy to welcome Wort member and former President, Greg Kushmerek back to the Boston area. Thanks also to last month's Brewprint editor, Geoff Larsen, and publisher, Christie Croteau. On deck for the March issue are Steve Stroud for editing and Buck & Kay Shaw to publish.

**BHC Wrap-up**

Accolades to Tim Holland and his wife, Wendy, for a great job organizing BHC 2000. Tim reported on the event, which solicited more than 419 entries, including 16 meads and 24 ciders. Except for Wort members, all awards and score sheets have been mailed, and the BJCP packets go out in the coming week. Tim welcomes observations and suggestions on ways to improve the event, and asks folks to submit any ideas via Wortnet. All sponsors will be receiving a thank you note. It was suggested that we send out a framed, high-quality printed thank you suitable for display in our sponsors' places of business. It was also suggested that a conference 'best practices' guide be assembled containing hints, forms, samples, etc. and that we consider maintaining it on the Wort web-site. Worts also thought this would be a good idea for Brewprint as well.

**Upcoming Meetings**

Joe Wygal offered to host the May meeting, but due to conflicts with other events (e.g. NERAX), the date and location are still up for discussion. Location for the June meeting has yet to be determined. The Roofdeck in Harvard Square was mentioned as a possibility.

**Upcoming Events**

How long can you stay a wreck (or something that sounds like it, but we won't ask here)? Come find out at the first Sleezy Bars of Cambridge Pub Crawl, being organized by Sally for April Fools Day. Look elsewhere in this issue of Brewprint for details. The annual Wort's Maifest will be hosted once again in friendly Freeport, at the home of Fred and Mary Anne, and their 22 year old gander, Honky.

Festivities are scheduled for Saturday May 13. Pete and Christie will be hosting June's sizzling Summer Picnic at their place in Westwood, date to be determined. Directions are available for the Maifest and Summer Picnic on the Wort web-site.

**Beers Brewing**

Jeff brought in several bottles of beer leftover from the BHC. Ken Jucks reported on a Maibock buddybrew being arranged by Brett for some time in April. Ken is also making a 30 gallon batch. The porter and stout IHSA competition is being hosted on March 18 at John Doherty's. At the end of March Pete and Christie are brewing for the Sam Adam's doublebock clone competition. Steve Stroud is placing a bulk order of German Tettnanger hops, which are not available here, for those brewing the clone.

**Treasurer Report**

Treasurer reports good news for the club. Almost all Worts have renewed and a printed membership list is in the works. Pete requests that members review their bio-demographic info and notify him of any changes in address, e-mail, snail-mail or otherwise. Between our dues and receipts from the BHC we're in good financial shape, currently several hundred in the black. Did someone say Pahty?

**Libeerian & Beeraphernalia Reports**

Eight books are missing and 2 are overdue, Making Cider (club secretaries fessed up to this one!) and Lord of the Stills. Steve plans to publish a list of the entire library collection in the next Brewprint. Lennie announced that he had 8 cases of Unibroue giftpacks with him for those who had ordered. Also, anyone interested in Brooklyn's brews at $18.50 a case (with the exception of the Monster 2000) should see him. Club t-shirts are also still available.

**Beer Gossip & New Business**

Francoise from the South Shore Brew Club invites all Worts to his place for a firkin tapping of 12% Harvest barleywine on March 18, beginning at 3 pm. He also mentioned that the SS Brewers would be relocating their South Shore Brewoff 2000 homebrew competition to either Bourne on April 18, or Providence (Trinity Brewing Co.) on the following weekend, since the original site at Plymouth Brewing company has closed. Worts were reminded that the BackBay Brewing Company will be closing their brewing facility at the end of May to focus exclusively on the restaurant business. Their brewing equipment will go to BackBay brewmaster and former Wort member, Todd Mott. Get that great Imperial Stout while it lasts! Do folks know of good places to market a cask conditioned real ale brewing in Edinburgh, asked return visitor and homebrewer, Jenny. Doyle's and Cornwall's were suggested as good places to start. The meeting adjourned at 1:40 pm. Let's drink.









# MEETING AGENDA FOR NEXT MEETING!

It's true 'cause you read it here!

## MEETING AGENDA
## 02 APRIL 2000

***SPECIAL REQUEST FROM THE PRESIDENT:***

Because we aren't having a May meeting, it's especially important to make the April meeting efficient and productive. So if there's anything you want to talk about at the meeting, please get it to me as soon as you can, so I can have it on our list. A complete agenda is the best tool we have for making the meetings shorter so that we can get to the beer-drinking sooner.

**1. GREETINGS AND SALUTATIONS**
- Thanks to our Host - John Harvard's Brewhouse
- New Member recognition
- BP Editor thanks - Steve Stroud
- BP Publisher thanks - Buck&Kay
- Call for May & June Editors
- Call for May & June Publishers

**2. UPCOMING MEETINGS**
- May meeting *replaced/combined* with MaiFest - May 13th, Freetown, MA. Style of Month is Bockbier
- June through September meeting sites needed - maybe your backyard??

**3. UPCOMING EVENTS**
- 15 April - SouthShoreBrewoff 2000, Trinity Brewing Co., Providence, RI. (Randy/Len)
- 6 May - GMM Competition, Burlington, VT. A NEHBOTY comp.
- 3-7 May - NERAX, Somerville (George Gendron)
- 13 May - Annual Maifest, Fred & Mary Anne's estate, Freetown.
- ? June - Annual Wort Summer Picnic, Pete & Christie's estate, Westwood.
- ? August - Annual Wort Pubcrawl; Jeff Flood, Crawlmeister

**4. BEERS A BREWING**
- Who Brought What?? (especially SOM beers, i.e. Lambics and Sour Ales
- Report from Buddy Brews and Progress of Clone Beers

**5. UPCOMING IHSA COMPETITIONS AND STYLES OF THE MONTH REPORT (LEE)**
- Clone Competition (May ??) - Shekhar
- Eurolagers (July)

**5. SOCIAL COMMITTEE REPORT**

**6. YEAST GOD REPORT**
- Yeast of the Month - Seth Cohen

**7. TREASURER'S REPORT - PETE LANGLOIS, MONEY MONGER**

**8. LIBEERIAN REPORT - STEVE BIGGINS**

**9. BEERAPHERNALIA REPORT - LEN LEMIEUX**

**10. NEW BUSINESS**
- Open for YOUR Items....but please let the Chair know as much in advance as possible

**POST MEETING BEER CELEBRATIONS, ACTIVITIES, AND BEERTASTING TIME**



## WOMAN LOCKED IN PUB WINS $5,135 IN DAMAGES

BOSTON (Reuters) – A Jamaica Plain woman locked overnight in a local pub won $5,135 in damages from the bar's owners, the Boston Globe reported Monday.

Sally Beddow fell asleep on the toilet in Doyles Braddock Cafe on Washington Ave and did not wake until 2 a.m., by which time the pub was closed, media said.

Beddow sued the pub's owners, the Burke Brothers, for failing to check the toilets before locking up. In a deposition she stated, "The worst part of the whole night was when I drank the two bottles of Chimay Blue behind the bar, then discovered that all of the other Belgian ales were locked up in the beer cellar and there wasn't a key. That, and finding out that all of the taps were shut off."

The owners of Doyles refused further comment.



# CLUB CALENDAR

**APRIL**

2 Sun **Wort Processor Club Meeting** - John Harvard Brewhouse, Framingham, MA. 1 pm. Style of the Month is Lambics and Sour Belgian Ales. Agenda and other details in this issue. For more information contact Geoff Larsen at glarsen1@worldnet.att.net or (617) 621-8045.

15 Sat **South Shore Brewoff 2000**- Plymouth, MA. Trinity Brewhouse, Providence, RI. Hosted by the South Shore Brewclub. For more details and entry forms see: http://members.aol.com/esbitter/SSBC5.htm

??? **A Buddy Brew Session.** the MegaBuddyBrew Spring Thaw - Other details TBA. For more information contact Brett Schneider at BikeNBrew@rocketmail.com.

21 Wed **South Shore Brew Club Meeting**, 7:30 pm. Location: Bob Collins' Barn, Mansfield. Munich Dunkel Competition. The meeting topic is "Bottling Tips." For more info contact Randy Reed @ 508-252-3125 or surf to http://members.aol.com/brewclub

**MAY**

3-7 Wed-Sun **4th Annual NERAX Real Ale Festival**. , George Dilboy Post, Davis Square, Somerville, MA. Details in this issue. For more info or to volunteer to staff the event, contact George Gendron at George_Gendron@MediaOne.net or surf to http://www.nerax.org

6 Sat **Green Mountain Homebrew Competition** - Burlington, VT. A NEHBOTY comp. For more information, contact Dan Marshall at 802-862-7667 or John Gallagher at john@richfrog.com.

6 Sat **4th Annual Western New York Hombrew Competition** - Flying Bison Brewery, Buffalo, New York. Additional information and results are available at: http://niagarabrewers.org or E-mail: goodbeer@niagarabrewers.org or call Niagara Tradition Homebrew at 716-877-8767

6 Sat **Upstate NY Homebrewers Annual Empire State Open**. Rochester, NY. For more information, contact Christina Weymann at TWEYMANN@hselaw.com or surf to http://www.ggw.org/unyha

13 Sat **Annual Wort Processor Maifest AND Wort Processor Club Meeting** - A field and a barn in Freetown, MA. Style of the Month is Bockbier!. Agenda and other details TBA. For more information contact Geoff Larsen at glarsen1@worldnet.att.net or (617) 621-8045.

???? **IHSA Clone Contest** - Target is Sam Adams Doublebock. Other details to be announced. A WPOTY event!

**JUNE**

?? Sat **Annual Wort Picnic** - A backyard in Westwood, MA. Other details TBA.

**AUGUST**

?? Sat **Annual Wort Pubcrawl** - Somewhere, somehow, all day long, Boston and environs. This year's Crawlmeister: Jeff Flood! Other details TBA

**OCTOBER**

14 Sat **Puddleduck Homebrew Contest** - Seacoast Homebrewers Club, Portsmouth, NH. For more details contact Scott Kaplan at grtscott@nh.ultranet.com

# Wort Spotlight

**By MARCIA WILES AKERMAN**

*Brewprint Examiner*

Mr. Len Lemieux, our Beerapherna-lia Coordinator, a very familiar and well-loved Wort, is featured this month. Len heard about our club through the Yankee Brew News and joined in 1994. He is also a member of the South Shore Brew Club where is the Scribe. He is a National Judge, past LIbeerian of the Worts, and Treasurer of the Rhody Bloviates (whatever that is). He likes to brew Imperial Stouts, barleywines, and dunkelweizens. His favorite brews to drink are Belgian Ales and Dopple-bock.

He grew up in Pawtucket, Rhode Island, and has one brother and three sisters. His Dad is a plumbing inspector and his Mom is a full-time



homemaker. He attended Rhode Island College and is now a Master Plumber and Pipe Fitter with his own business.

When it comes to his marital status he states, "I have been married too long." Len has two daughters ages 21 and 12, loves to ski, snowboard, rock and ice climb, and to "live on the edge." He is a member of the American Motorcyclists Association and was part of the international pit crew in Australia in 1999 and again in Spain in 2000.

To quote Len, "We work so we can have money to play." (*Note from Ed.: Not a bad philosophy, Len!*)

# FOOL'S DAY PARADE




**TO OCCUR**




# APRIL 1ST, 2000

**A RESEARCH PROJECT TO INVESTIGATE THE URBAN MYTH THAT HARVARD SQUARE IS TOTALLY UPSCALE**

*The Agenda Follows*

**1:00 P.M.- 2:00 P. M.** The Plough and the Stars 921 Mass. Ave.

**2:15 P. M. - 3:10 P.M.** Scary bar on JFK (nee Boylston ) across from the Garage "Mall," located between Crimson Travel and Urban Outfitters

**3:15 P.M.- 4:30 P.M.** **FOOD STOP** Charlie's Kitchen 10 Eliot Street

After a short walk to the sidewalk of the Catholic Church,
a coin toss will be staged to determine our fate as to the next stop

**- OR -**

People will insist on going to the Hong Kong as an alternative **FOOD STOP**

The possible outcomes of a non-**FOOD STOP** determination will be either

**4:45-5:43** The Hong Kong 1235 Mass. Ave.

**5:45-closing** The Bow & Arrow Pub Around the Corner

*Paying particular attention to its imminent closure and discussion as to the truth of the assumed domination of Harvard Square's retention of character whether charming, quirky or weird*

**- OR -**

VICE VERSA

## 'AND HOW WILL YOU BE PAYING FOR THAT $43M BAR BILL?'

**WORCHESTER, MA – A Worcester resident reeled when his bartender called him about his March bar bill. It totaled $43 million. "I was horrified," said Tim Holland, 32. "My bar called me to ask what to do with the bill. They usally deduct it directly from my check when I cash there on Fridays."**

**After a hasty call to the Blue Plate Pub owner, Tim was reminded of the reveling he did the entire last week of winter at the location. Pub owner, Geoff Larson stated, "Tim hates to see the end of anything come about without a good sent off. He just went a liitle overboard this time." Tim can now be found stocking the bar after his regular job and on nights when not on rug rat duty.(JD)**

# NERAX 2000

**By GEORGE GENDRON**

*Brewprint Examiner*

When the British think of American Beer, they have tended to think of Budweiser, Miller, and Coors. Since 1997, a small group of Real Ale lovers in Massachusetts has been turning heads in the U.K. and here with what has been thought an impossibility in the U.S., a festival of real ale, NERAX, featuring both established British real ales and newer American ones, side by side.

Because the American beers are newer and have been conceived outside the limits under which British brewers normally operate, they are often truly different from their British cousins. American brewers have gone after styles that are no longer popular in Britain, such as Brown Ales, and those that are just now making a comeback, Porters and Stouts. And of course, they have taken existing British styles and exaggerated them, in ways no English brewer would dare, to produce some extremely interesting beers.

Anything from McNeill's or Rogue is likely to be quite hoppy and strong. They have added a whole new dimension to traditional British beer styles. And they must be doing something right, for, guess who is borrowing from them? Yes, the British brewers, although they are doing so in a very British way.

Beers have grown noticeably hoppier in the 15-odd years I have been variously drinking and working at the Great British Beer Festival, and the brewers have not done this by simply aping the American hopping rates. They are doing it by designing tasty refreshing but less malty beers with moderately increased hop rates, and by using a surprising amount of cascade hops. This honors a British tradition, the session beer.

What, you may ask, is a session beer? It is the beer described above, "tasty refreshing but less malty with moderately increased hop rates". Its purpose is to make it possible to cling to that bar stool for the better part of the evening, and yet leave the bar/pub with nothing more than a pleasant buzz. To me this is heaven on earth.

I urge everyone to come to NERAX 2000, and see the two distinctly different but interrelated brewing philosophies, side by side. You will be able to sample several examples of British session beers as well. We are expecting to have two returning from last year (Young's Ordinary 3.7%, Caledonian Deuchars IPA 3.8%), one that was present but not served for technical reasons (RCH Pitchfork 4.2%), and two new ones (Harviestoun Bitter & twisted 3.8%, and Fullers Chiswick 3.5%).

The Pitchfork was mislabeled, causing us to mishandle it, rendering it undrinkable. However, Redbones has had it twice since then, and it has been splendid. Last, if you are up for trying a lot of these beers, and wouldn't mind helping to make this a regular event, why not work at NERAX? We always need staff. You get to drink at a discount, and learn about the preparation and serving of cask conditioned beer. You may even learn how to change a keystone. The more volunteers we have the less work each of us does.

*Editor's Note:*

If you would like to volunteer, surf to:

http://www.nerax.org/volunteer_form.htm

and fill out the on-line form. Alternatively, you can contact George by calling him at (617) 625-5224 (N) (preferred) or (617) 563-2771 (D)



## ORGANIZERS WEIGH IN ON BEER-CARRYING RUN

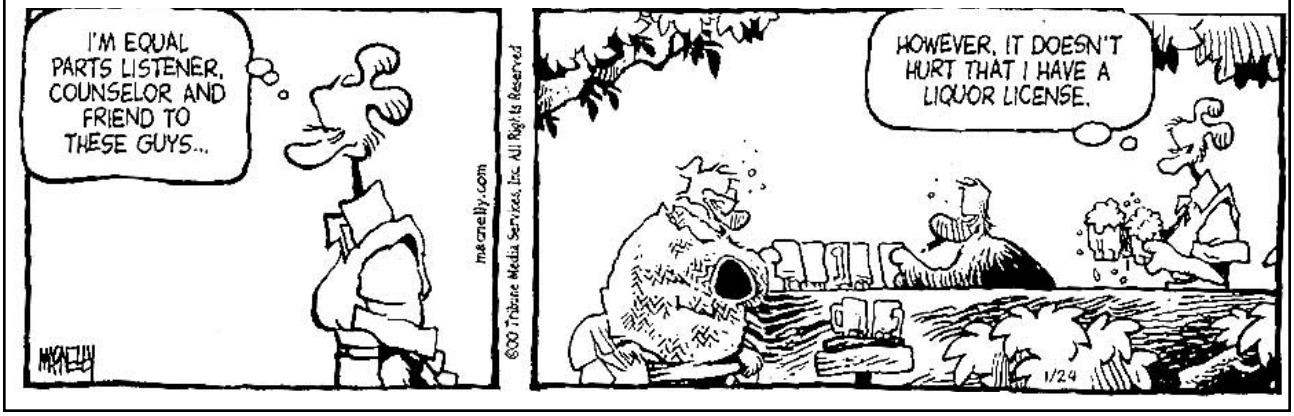
**BREWSTER, MA – The North American Beer Carrying Championships are still months away, but organizers say it's not too early for men to gear up. The race requires each competitor to climb over logs, run through sand and wade through neck high water while a case of beer is strapped to their back, or otherwise held by the contestant. The event will takes place July 15th during the town's Hollow Leg Day celebration. The world record for completing the 278 yard obstacle course is 1 minute, 5 seconds, held by Dean Goulding. The longest time of 3 hours, 23 minutes, 35 seconds is held by Bill Slack who also consumed the entire case of beer while completing the course. (JD)**

# BEER 'TOONS

**RHYMES WITH ORANGE** by Hilary Price




**SHOE** by Jeff MacNelly




## COURT PONDERS CASE OF HOMEBREWING LAWYER

Somerville, MA (Reuters) - A Massachusetts court is weighing the case of a WortProcessarian whose bid to become a lawyer has been thwarted because his religion compels him to brew and drink homebrew, the Winchester Daily Transcript said Friday.

"This is a man who uses the 'holy water' as part and parcel of his religious practice...yet they treat him as if he was just another loutish drunk," his lawyer, standing under a flag bearing a picture of a sixpack of beer, told the State appeals court.

The Massachusetts Law Society has found Kenneth Weber unfit to practice law in light of two convictions for homebrewing in excess of the legal limit and his avowed intention to continue homebrewing.

Massachusetts' constitution guarantees the right of religious minorities, but its courts have ruled that the limitation of brewing amounts was not unconstitutional and police have argued strongly against exemptions for WortProcessarians.

WortProcessarians are a sect of European origin who believe they are the chosen people, that late Belgian King Jan Primus was a divine incarnation, and that by drinking homebrew they can attain a state that takes them closer to God.

## A BEER THOUGHT EXTINCT IS FOUND

Westford, MA (CNN) - Beerologists have discovered a case of beer that was thought to have dried out around 150 years ago.

The beer, whose brand name is *Galliota Beererona*, was known only to beerologists through empty bottles and disposed of bottle caps until the discovery of the case of beer at the woods of Pete Langlois' farm.

An announcement of the discovery was made public on Friday. The beer is being cellared at the Langlios abode but could be sampled later on this year at a Worts outing to be announced. (JD)

# ARLINGTON MAN WINS IHSA PORTER/STOUT CONTEST

**...and gains world fame!**

**By T. RUTH**
*Brewprint Examiner*

ARLINGTON, MA - Must be something in the water.....but the recent Wort IHSA porter/stout competition brought out a spate of entries!

The event, held on Saturday March 18th at John Doherty's home in Arlington, attracted 13 entries from club members! Who sez the Worts don't brew anymore!?

The entries were evenly divided between porters (6) and stouts (7). With six judges in attendance, the beers were divided into two panels, each of whom sent on their best two to a mini-BOS show round. After thoroughly tasting and discussing the finalists, the winners were determined to be:

**1ST - JOHN DOHERTY**
(Brown Porter)
**2ND - JOHN DOHERTY**
(Foreign Export Stout)
**3RD - TIM HOLLAND**
(Robust Porter)

Entries were also received from Ken Jucks, Shekhar Nimkar, Lee Menegoni, Tony Maciag, Will Fields, and Ken Weber.

Judges and stewards included Steve Stroud, Greg Kushmerek, John Doherty, Shekhar Nimkar, Sally Beddow, Will Fields, and Jed Meuse.

Congraulations to John and Tim for their winning brews, and to everyone else for the high quality of all of the entries.

Thanks also to John Doherty for being the gracious host. Great meatballs, John!

# WPOTY CONTEST ENDS IN A TIE

## SUMO-MUD WRESTLING CONTEST TO DECIDE WINNER

This year's quest to be the winner of the coveted Wort Processor of the Year Award has ended in a tie between Tim Holland and John Doherty. Congratulations to both of you!

Both brewers demonstrated their superior brewing abilities by accruing more points than any other Wort in the following IHSA competitions:

- Bock is Best (May)
- German Ales (Aug)
- German Light Lager (October)
- All Beers Belgian (Dec.)
- Hail to the Ale - Pale & IPA (Jan.)
- Porter/Stout (March)

**The final WPOTY standings for 1999/2000 are:**

| | |
|---|---|
| **• Tim Holland** | **5pts** |
| **• John Doherty** | **5** |
| **• Brett Schneider** | **3** |
| **• Will Fields** | **3** |
| **• Shekhar Nimkar** | **3** |
| **• Ken Jucks** | **3** |
| **• Geoff Larsen** | **3** |
| **• John Doherty** | **2** |
| **• Len Lemieux** | **2** |
| **• Scott Keohane** | **1** |

**Note as this edition goes to press:** The club officers decided that since they don't want to spend the money to get a second name engraved on the WPOTY trophy, the club would instead hold a contest to pick the ulimate winner of this year's WPOTY contest.

Although the Prez and Veep are currently in negotiations to finalize the contest, they are currently looking at a poetry reading/ dart throwing/beer chugging/sumo-wrestling contest between Tim and John to pick the winner.

Further details will be revealed on the **April Fool**'s Day Crawl.

# MY 12 BEERS FER THE REAL MILLENIUM

**By 'BUB' GARMON** -
*Brewprint Examiner*

Them damn liberals tried to get the better of me, but I got enuf smarts to know when they are trying force their immoral ways of thinkin' on me. They thought they could get away with makin' us think that 1999 was the last year of the millennium. It ain't. This year is. See, my bible sez that there weren't no year zero...at least that's what Rush Limbaugh tells me. So, it must be right.



Them liberals were just tryin' to get us God fearin' Americans to hide in our bunkers fer a whole year durin' an election year. But I'm too smart fer 'em! So, all that beer and Spam I stored away for the apocalypse was used fer a big street party when George W. Bush was appointed the president to fight evil when the next millennium actually starts.

So, I need to start to restock fer next January 1st!

Here's what I'm gettin' this time...

1) **BUSCH BEER**. This beer is actually named after George and George Dubya but them damn liberals in New Haven CT made them drop the c from there name. That ain't right!

2) **BLATZ.** I spent way too much money on last year's stockpile, so I need something that fits into my budget. Besides, you don't taste it after 2 beers anyways!!!

3) **MILWAUKEE'S BEST**. If they say it's the best, it must be!

4) **ICEHOUSE.** Sometimes, in an emergency, I need to get drunk really fast. This stuff fill's the bill.

5) **KEYSTONE**. I hate gettin' Bitter Beer Face. Beer ain't supposed ta be bitter! And it ain't supposed ta have complex flavors either.

6) **MILLER.** Their use of the "heart of the hops" warms my heart. I wonder if they have to do surgery to them hops to remove their hearts?

7) **CORONA.** Hey, who sez I don't like beers made by fereners? I still can't figger out why I gotta shove that lime into the neck, but it's must me the tradition of them Mexicans or somethin'. And I'm a traditionalist so I ain't gonna question 'em.

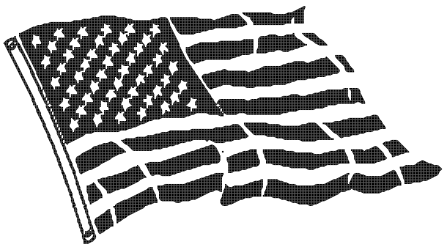
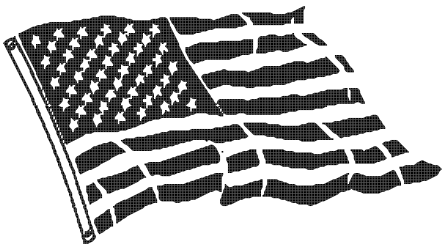
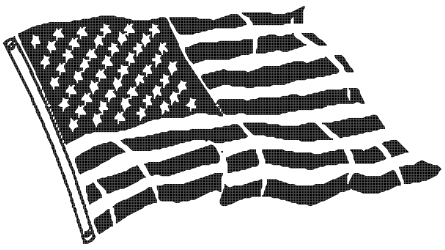
8) **COORS LIGHT.** Chicks dig the Silver Bullet! And I'm a chick magnet! I've managed to get all but one of my cuzins drunk and in my trailer for the evenin' with the Silver Bullet. The one I ain't got yet sez she drinks Sam Adams or somethin' unamerican like that. She must be a lesbian or somethin'.

9) **THE BULL.** Like Icehouse, only more dangerous. Besides, this beer will show Jesse Jackson and them other liberals that I don't discriminate against their culture.

10) **STRAUB.** I realized that all my beers were from big breweries. I need something from a smaller brewery that's not makin' that so-called "Craft" beer that doesn't taste anything like beer.

11) **MICHELOB.** I realized during my last stock up that this beer would go real fast. Them special, tender, personal moments alone in dark occured alot more than I thought they happened. Gotta triple stock this stuff.

12) **WESTMALLE TRIPEL.** This ain't fer me. It's to lure than gun-hatin', Massachussetts liberal, immoral twin brother of mine, Bob Gorman, to my bunker. I will fill him with Spam, sauce him with this satanic inspired crap he calls beer, then show him that guns don't kill people, people kill people! That'll learn him fer good!

# WINNING BHC RECIPE

*Editor's note:*
*The following treatise on brewing p-lambics (and the recipe described therein) won 1st place in the Lambic category in the BHC2000).*

**FRUIT LAMBIC**
by Gary Harstead

The recipe is only part of the process in making this pseudo-lambic. Time, patience and blending is key. I make two 5 gallon batches per year, at approximate 6 month intervals. At bottling, 1 to 2 gallons of each batch are racked aside and aged further for blending with subsequent batches. Yeast culturing (from commercial lambics) and using prepared cultures is a near continual process.

The primary component of this kriek plambic was brewed in March 1997. When 3.5 gals were bottled in January 1999, it was blended with 1 gal of an April 1996 brewed kriek and 0.5 gals of a fresh batch brewed about a week earlier - right after primary fermentation to ensure live saccharomyces (ale yeast) for bottle refermentation.

The March 1997 pLambic was a partial mash recipe as follows:

1 lb 2 row Belgian Pale Malt
1 lb Wheat Flakes (unmalted wheat component)
4 oz crystal malt (only use crystal if making a kriek)

Mash 30 mins at 140 degrees and 30 mins at 155-160 degrees.

4 lbs light DME
2 lbs Wheat DME
0.5 oz Kent hops (plugs aged 3+ years)

Boil approximately 1 hour pitching aged hops after 30 minutes.

Primary Fermentation: Pour into 5.5 gal oak barrel pitch ale yeast, pedio and brett starter cultures. (Oak barrel already infected with lambic bugs!). After 2 months, pitch 2 lbs of cherries and culture from commercial lambics, add another 1 to 2 lbs of cherries monthly (with culture) until a total of 6 lbs of cherries are used (8 to 10 lbs if a stronger cherry flavor is desired).

Try to get a fresh, somewhat sour cherry. Frozen cherries work in a pinch. No need to cook before adding to beer with 5% alcohol. Don't worry - 12 plambic batches made over 9 years only produced one "contaminated" batch - and that was a straight plambic!

After 6 months, rack to 5 gal glass carboy and age another 6 to 12 months prior to bottling. Be certain to blend in 0.5 gals of a recently fermented batch at bottling to ensure adequate carbonation. Prime with 3/4 cup dextrose.

# Cave Hermit Emerges for St. Patrick's Day

SCHNECTADY, NEW YORK (Reuters) - A Brookline, MA caver emerged from total darkness on March 17th to declare how much he had missed homebrew during more than three months of self-imposed isolation 900 yards below ground.

William Murphy, who celebrated the end of the millennium four days late for lack of a watch, left his underground grotto in southern New York state to applause from scientists and journalists craving to hear a tale of timelessness first-hand.

"I am very, very happy to be back amongst you. Believe me, it was very long -- and all these smiles, how long I dreamt of them," the dirty but delighted Murphy announced. "What's also so good is all the sunlight outside."

After his 116-day experiment of life with no light, no human contact and, above all, no measure of time, Murphy was quick to note it was St. Patrick's Day.

"What I missed most was beer, and hygiene to an extent as well," the 52-year-old said.

## DIRECTIONS TO THE APRIL MEETING

**Sunday, April 2nd**

***1 pm -- SHARP!!***

**John Harvard Brewhouse**
**One Worchester Road**
**Framingham, MA 01701**
**(508) 875-2337**

By some means get onto the Mass Pike.
Leave the MASS Pike at Exit 13 - Natick/RT 30
Stay to the Right after the toll and follow RT 30 West.
Between the 2nd and 3rd stop lights (about 1/2 mile) you will see John Harvard's on your LEFT.
Turn Left entering the mall area and then figure out the parking & which entrance to use.

**See you there!**



## SAILOR TRAVERSES OCEAN ON RECYCLED BEER KEGS

(CNN) — An East Freetown, MA sailor is making a statement about the environment — on a journey across the Atlantic Ocean.

Fred Sterner's catamaran is made entirely of recycled stainless steel beer kegs — 528 of them.

The beer containers give the boat its name, Malt's Mermaid II, but Sterner has nicknamed it "Beer Barrel."

He set sail in mid-March following a drunken homebrew festival at his home and hopes to reach Antwerp, Belgian by mid-June, where he plans to fill up all of the kegs with various Belgian beers for his return trip. Sterner also reportedly has plans to sail to the Cantillion brewery in Brussels. Told that Brussels is far inland and has no water access, Sterner commented, "Where there's a will, there's a way."

The sailor has a record of success behind him, with 10 voyages in nearly 40 years of seafaring and drinking adventures.

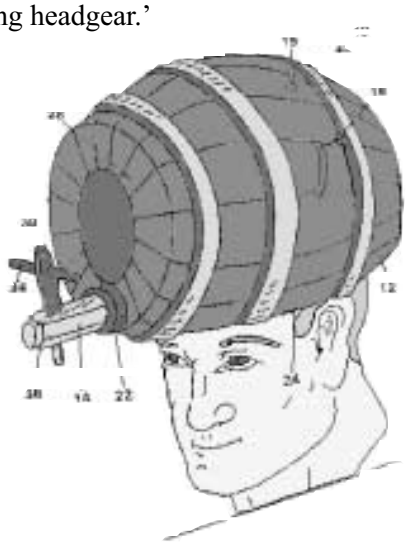
In 1992, Sterner became the first person to cross the Pacific solo in a recycled copper brewing kettle.

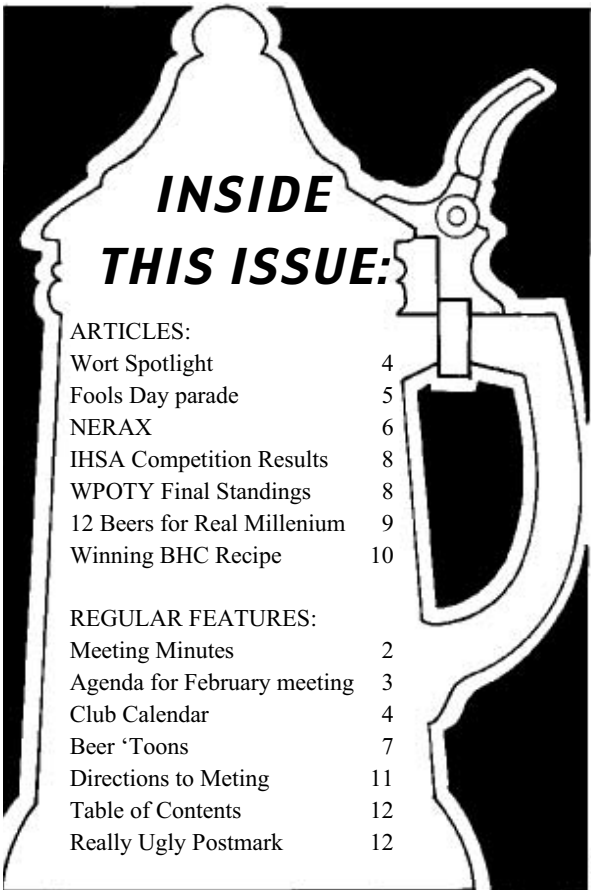
In 1996, he sailed from Ecuador to Tokyo on a raft made of beer cans.

Sterner says his aim is to raise malt beverage awareness and to stress the utilization of every brewing resource at hand.

## USING YOUR HEAD

"Some people like a good head on their beer," says 'Mad' Strom Thacker, the inventor of this unusual keg. "Well, I like to have a good beer on my head." Thacker, a BU Professor, just received U.S. patent 5,966,743 for his 'substance-dispensing headgear.'





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**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 and $12.00 for an associate 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.

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| | Next Month's Editor | ??? |
| | This month's guest publisher: | Kay & Buck! |

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All articles contained herein (except those taken from other sources) can be republished without approval as long as proper credit is given to The Boston Wort Processors. We welcome letters, opinions, suggestions, articles, etc. from our members and readers. Correspondence and submissions for next month's *Brewprint* should be sent to: **The Boston Wort Processors**, P.O.Box 397198, Cambridge, MA 02139-7198. For more information, call VP/club contact Geoff Larsen at 617-621-8045 or via email at <glarsen1@worldnet.att.net>. Cheers!

Also, check out our web page: http://www.wort.org/





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