Brewprint

The Newsletter of the Boston Wort Processors
Volume XIII, Issue 8 August 2000



Take The Shekhar Challenge

by Greg Kushmerek

Do you have what it takes? Have you made a doublebock that can fool even Jim Koch (or maybe even Jim DeBoer) into thinking it's his very own? If you do, then the time has come to put your clone to the challenge.

The target for this year's Clone Competition is Sam Adams Doublebock, and the people at Sam Adams are kind enough to let us use their brewery rooms to judge the entries. On Thursday, August 17th, at 6:15 P.M., a panel of judges shall determine which Wort's brew closest matches the real thing. The winner of this event gets to pick next year's challenge!

If you have an entry, please contact Greg Kushmerek at gwk@world.std.com, or call him at 617-522-4547. You may bring entries on the day of the event, or you can arrange to leave them with Greg, who will bring them to the event for you. Either way, you must formally notify Greg of your intent to enter no later than August 15th. Entries submitted after that date will not qualify.

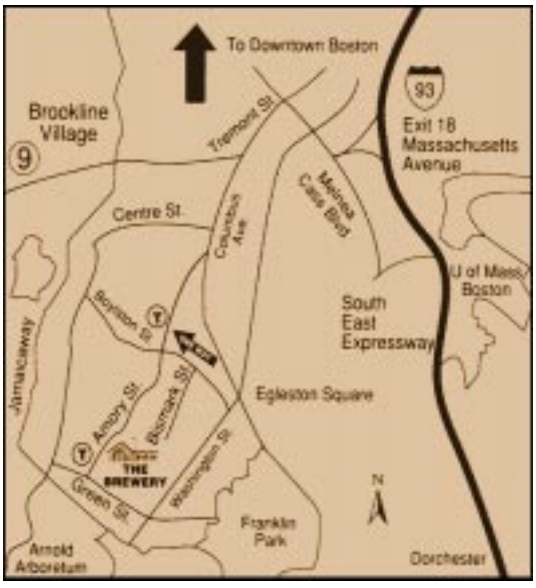
To make this event a success, please volunteer to judge. We should have 8-10 entries to evaluate. Contact Greg if you can participate. If you're not a BJCP judge, this is a fantastic opportunity to get familiar with judging!

Getting to the Samuel Adams Brewery, 30 Germania Street, Boston (Jamaica Plain), MA 02130

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 to 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. Tremont Street becomes Columbus Avenue. 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.



Agenda for the August meeting

by Laura Conrad

Miscellaneous

- Thanks to our hosts, Jeff and Ellen
- New Member recognition
- Brewprint Editor thanks - Ken Jucks
- Brewprint Publisher thanks -- Buck and Kay
- Thanks to next month's Brewprint Editor (Steve Stroud), the October editor (John Doherty), the November editor (Brett Schneider), the December editor (Greg Kushmerek), the January editor (Tony Maciag), the February editor (Geoff Larsen), and the editor for April 2001 (Steve Stroud) for volunteering early.

Upcoming meetings

- September, John Yoder's in Andover
- After that, we should plan on indoor locations again. Volunteers to solicit and coordinate meeting sites are welcome

Upcoming Events

- Pubcrawl, August 12, Jeff Flood, Crawlmeister.
- Is it time to start thinking about Octoberfest?

Beers a' Brewing:

- Who brought what? (especially the Style of the Month, whatever it is.)
- Report from buddy brews.
- Report from brewers of Rye lawnmower beers.

Upcoming IHSA Competitions and Styles of the Month (Lee and Steve)

- Clone competition, August 17

Social Committee Report

Yeast God Report - Brett Schneider

Treasurer's Report - Pete Langloi$ - money monger

Libeerian Report - Steve Biggins

Beeraphernalia Report - Len Lemieux

Recruiting/Publicity Committee report - Buck Shaw

New Business - Anyone, but please let the chair know as much in advance as possible.

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



This will include a taste-off of the Rye Lawnmower beers.

For more information, contact Geoff Larsen (or whichever officer is going to be in town) at glarsen1@worldnet.att.net, or call him at (617) 621-8045.

Directions to August Meeting

Jeff and Ellen live at 9 Edison Green Street, Dorchester, MA (617-282-7396). Jeff says to bring some grillables early since he will have the grill fired up.



It is located just off the SE Expressway (I-93).

From the North (I-93):

Take Exit 15 (Columbia Road/JKF Library). At the bottom of the ramp bear right onto Columbia Road and get into the lefthand lane. At the first set of lights turn left onto Dorchester Ave (this intersection has one church and two gas stations). Take the first right (which is almost immediately) onto Edison Green St. (There is a big 7-story brick building on the corner of Dorchester and Edison Green) Jeff Flood's house is #9, the second house on the right. It is a big triple decker. Jeff's door is on right hand side. He will have a sign at the door.

Parking in the area may be difficult. If a barrel is in a parking space DO NOT park there. Edison Green is a one way street with triple deckers, so you might do better parking back out on Dorchester Ave or even Columbia Road. Jeff says that it is a safe neighborhood.

From the South:

Also take Exit 15. The exit sign reads 'Columbia Road/Everett/Everett Sq.' At the bottom of the ramp take a left under the Expressway which puts you on Columbia Road. From here follow the above directions.

By public transportation. Jeff says that his house is exactly 500 steps from the T stop! To get to his house by the T (Red Line, either branch): Get off the Red Line at the JFK stop. When you get off the train, walk back towards downtown Boston, when you come up to the road level turn left under the Expressway which puts you on Columbia Road. Follow the above directions from here (go to first set of lights, turn left, first right onto Edison Green).

Club Calendar

by Steve Stroud

August

1-5 - Great British Beer Festival - Olympia, London. 8 pm. For more information surf to http://www.GBBF.org/. Free accomodations to festival volunteers.



4 Fri - Wort Processor Club Meeting - Ellen and Jeff's home, Dorchester, MA. 8 pm. Agenda and other details in this issue. Style of the Month is All Things Belgian. Topic of Discussion is low-OG rye beers. For more information contact Geoff Larsen at glarsen1@worldnet.att.net or (617) 621-8045.

12 Sat - 11th Annual wort Pubcrawl!! - This year's CrawlMeister - Jeff Flood! Crawl. **Agenda is included in the 4 page insert with this issue**.

10-12 - Mashout 2000 - Held atop beautiful Mt Popenoe near Rocky Gap Maryland. Attendance is limited to the first 200 who register. For more information check http://www.burp.org/Mashout.

16 Wed - South Shore Brew Club Meeting - Location TBA. Internal Club Competition. Style: Bitters and English Pale ales. General topics: Committee Results, Brewing Software. For more details and directions see: http://members.aol.com/brewclub/

17 Thurs - Wort Clone Contest!! - 6:15 pm, Sam Adams Brewery, Jamaica Plain, MA. A WPOTY event. This year's target: SA's Double Bock. **Other details on page 1 of issue**.

18 Fri - WBUR Brewers Offering - 808 Commonwealth Ave, Boston. For more information go to http://www.wbur.org/information/events/brewers.shtml

September

8 Fri - Wort Processor Club Meeting - John Yoder's home, Andover, MA. 8 pm. Agenda and other details TBA. Style of the Month is Ciders and Meads. For more information contact Geoff Larsen at glarsen1@worldnet.att.net or (617) 621-8045.

9 Sat - Annual Topsfield Fair Homebrew Contest - Topsfield, MA. For more details contact Fuzzy Faulstich at 978-927-2983 or send email to Katie Dugan at beach@massed.net or surf to http://h

?? - Cider and Mead IHSA competition. A WPOTY event. We need to pick a date and host location. Volunteers welcome! Contact Prez Laura Conrad if interesested.

30 Sat - Northern New England Homebrew Contest - Rockport, ME. A NEHBOTY Competition. Sponsored by MALT. For more details contact Thomas J. O'Connor III, MD at 207.236.3527 or toconnor@nehealth.org

October

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

21 Sat - First Annual Western Massachusetts Home Brew Competition, St.Stan's Club Hall, Three Rivers, MA (10 miles east of Springfield). For more info contact Andy Litrenta at (860) 627-0756 or aandmlitrenta@erols.com

January, 2K + 1

13-14 - Spirit of Belgium Homebrew Conference and Competition. Hosted by the Brewers United for Real Potables (BURP). Washington, DC. Michael Jackson has agreed to be the keynote speaker for the event. Other details TBA.



A sad day at Back Bay!

photo by Geoff Larson

IF YOU MISS THE PUB CRAWL, YOU WILL BE CALLED NUMEROUS NAMES QUESTIONING YOUR BEERHOOD! SO DON'T MISS IT!!!



Copyright @ 2000 Newspaper Enterprise Association, Inc.
Redistribution in whole or in part prohibited

July Meeting Minutes

by Buck and Kay

In the beginning It was a stormy but not particularly dark night. The downpours stopped just as your humble scribe found the last remaining parking space in Somerville. The co-secretaries walked a short distance to the Wygal B&B, cleverly disguised as an upscale beautifully landscaped residential home. Our greeting included a tour of the idyllic pub, continental bar and fountained gardens. Eventually, we all congregated in the pub and Prez Laura called us to order at 8:15 PM. The first order of business was an enthusiastic thanks to our hosts, Joe and Helena Wygal, for their hospitality and use of their superb facilities. The call to recognize new members brought a response from V.P. Geoff that a friend of his has sent a dues check. Thanks then went to the July BrewPrint editor, Tim Holland, who rose to the occasion and produced a class product in record time. Thanks also to the publishers, Buck and Kay. We now have volunteer editors through next April 2001. They are Ken Jucks, Steve Stroud, John Doherty, Brett Schneider, Greg Kushmerek, Tony Maciag, Geoff Larsen and again, Steve Stroud.

Future meetings -The August meeting will be held at Jeff and Ellens place in Dorchester. As per our host the grill will be on, maybe some Alaskan salmon, crabs optional. The tentative September location fell through. Offers to host would be appreciated. After September, we should plan to meet indoors throughout the Fall/Winter. Members are encouraged to solicit and coordinate meeting sponsor sites (preferably ones that produce beer.)

Upcoming events Crawlmaster Jeff reported on the upcoming August 12th pub crawl. He captained an informal dry run two weeks before, commencing at the Cambridge Brewing Company and then off to the far reaches and depths of the city. Current plans call for the crawl to kick off at Redbones, then on to Cornwalls. Other priming points may include the C.B.C, John Harvards, Jacob Wirth's, the place across from the MFA, further up Huntington Ave. to the Squealing Pig and Flann O'Brian's. The final route will be on the Wort website soon and on the agenda of the August meeting. Start training now! Prez Laura is hosting a Renaissance Wind Band session at her home this coming Wednesday and perhaps again in future months. Please do come by if you enjoy this sort of music. Our resident pyrotechnicians, Ellen and Jeff, will post the dates and locations of their upcoming fireworks displays on Wortnet.

Whats brewing Many of us sampled a Bohemian Pilsner and a Barleywine brewed by Brett. Jim Fitz reported having brewed earlier in the day. Future competitions include the July 15th BJCP club competition at Bretts place. He made available judging handouts and was collecting entries at the meeting. The next clone competition will be held August 17th at the Sam Adams Brewery. Greg will be writing up the event and act as point person. There are 8 entries to date. Prizes will go to 1st, 2nd, and 3rd. Winner(s) to pick the next competition clone beer. Steve Stroud distributed the Steve and Lee IHSA style committee rules and regulations. He proposed changes including upping the limit of single (per person) entries from 2 to 4, not penalizing people for winning more than once, disallowing the entry of the same beer more than once and limiting winning to once per sub category. These rules changes were ratified by a nearly unanimous club vote.

Treasurers report Pete, just back from vacationing in Montreal, reported that we have approximately $2700 under the mattress. Anyone with outstanding receipts are encouraged to get them to him post haste. Financially, the Mayfest and Summer Picnic were a wash, i.e. we neither gained nor lost money.

Other business The Yeast God transition continues. Despite three canceled appointments by Seth, he and Brett will connect very soon. Brett will collect all available strains and vials and hopefully start making them available by the August meeting. By unanimous vote of the members present, we agreed that Brett should buy and be reimbursed for the pressure cooker and equipment he needs for preparing and maintaining the yeast horde. On the member recruiting front, Laura suggested we assemble a Wort information packet, suitable for distribution. Buck will take a cut at this. Brett again told us about a brewers radio station and club in Madison Wisconsin that, among other things annually sponsors a huge beer event. Regional breweries are in attendance by invitation! Brett will be there this year and will distribute Wort literature. Tony initiated a lively discussion by inquiring weather there was any interest in a Wort Processors golf outing, perhaps at Franklin Park course in early October. Hell continue the thread with a post on Wortnet.

In the end Prez Laura adjourned the meeting at 8:55 PM. My final headcount showed 27 members in attendance. A riot of glasses, bottles, corks, bottle openers and spirited conversation ensued.

Footnote: I asked Joe for particulars about Arbor House, his and Helenas Bed and Breakfast. He told me they have been here for six years and currently, the



Copyright © 2000 Newspaper Enterprise Association, Inc.
Redistribution in whole or in part prohibited

summer rates are $65 for a double with Continental breakfast included. Information and reservations at (617) 623-3654.

Ken Jucks wins 1st IHSA of the year!

But is tied for lead with John Doherty!

by Brett Schneider

It was a warm and balmy July afternoon in the burbs. The sort of day - with haze, humidity, and the potential for rain - that just makes the sane person want a cold beer. Fortunately I had assembled a fridge full of European style lagers that were brewed with just such a day in mind. It shall come to be known as Round One of the Y2K/2K1 WPOTY Competition - the July IHSA EuroLager-Off.

And a fine event it was. Three judges, one steward, and a special guest. A calibration beer, six entries, one ringer, and a cellar full of after-the-fact homebrews. Not to mention the attached deck, the gas grill, the various flavors of tubular meat variety, and plenty of good intent.

Judging went according to plan, with entries in (category/subcategory) 2B, 2C, 2D, 9A, and 13A, which were presented to judges Ken, Drew, and Tony (see included photo for the gory details) in just that order. The ringer was PU. The calibration beer was Paulaner Premium Pils, and the homebrews spoke for themselves.



After the first round it was obvious that 3 beers stood above the rest, with the ringer deserving a chance, but not advanced for the obvious reasons. A fair amount of serious deliberation took place for second and third place, but after our recent club vote on the way multiple beers can be entered by a single brewer, the long term results are the same:

- 1st Place: Ken Jucks, Budvar Clone
- 2nd Place, John Doherty, N. Euro Lager
- 3rd Place, John Doherty, Dortmunder Export

Thus, after one event, we have a tie for first place in WPOTY between these two esteemed brewers. And I am sure no end in sight for the full event.

The comp ended. The grill got fired up. The meat got cooked. The glasses got filled and refilled. The meat was devoured. And more beer for all was the resounding echo of the evening. Our guest was a local homebrewer and member of local club the Wizards. He brought along his version of a pilsener which was most tasty and well liked by the hangers on at the end of the evening.

Editor's Note: John tells me that his two entries were 2 different beers, both made to be Koelsches. They were both very fine beers but were a bit out of style. It looks like John will be hard to catch for WPOTY this year, so we all have to work hard to make sure we keep him in check!! :^)



Copyright @ 2000 Newspaper Enterprise Association, Inc.
Redistribution in whole or in part prohibited

My Summer Rye

by Brett Schneider

This is the second year I have brewed a low gravity beer using flaked rye as the main adjunct for serious quaffing during hot summer days. I enjoyed last year's beer so much, as did those few others who had chance to sample it, that I thought the club would be interested in using it for a sort of buddy brew. Not the classic brew-beer-together thing, but one where a group of brewers would use the same refer-

ence description of a beer and brew it by themselves and then compare the beers to see the results. So this is your chance to complete the task by bringing the beer you brewed based on the past published guideline (in an early season Brewprint) to Jeff and Ellen's for comparison sampling at the end of the meeting.

My beer had the following makeup:

- 40% base pale malt
- 14% base pils malt
- 14% biscuit
- 14% Munich
- 18% rye
- OG 1.036 (1.035 actual)
- FG 1.010 (1.009 actual),3.35% abv
- Centennial/Cascade at 60/30/15 mins to yield 23 (calculated) IBU

I used Wyeast 1010 American Wheat, which is very attenuative and just does not drop clear even with lagering for over 8 weeks. Last year I used the Whitbread ale yeast which I liked better.

This beer is extremely quaffable, but not nearly as interesting or complex as last year. Which is OK though since it was supposed to be a cold drinking cold conditioned ale. But last year, the base malt was all pils and I really liked the result, so next year no pale malt again.

The hops rate may seem high on paper, but when the beer is drank cold it is right where I think it should be. The complexity of the Munich, the rye, and the higher hop rate is quite thirst quenching. There is a potential to perceive a soapy taste if the beer gets warm, but not being a skilled analyst of beer character, I am not sure what causes it. But the smoothness of last summers beer with an entire pilsner base malt profile is missing and I need to repeat that next year. I am not getting the same sort of head I got last year, and can't figure out exactly why either, but maybe someone who samples the beer and sees my actual recipe can provide a pointer or two.

There will be plenty of this on hand at the August meeting, and I urge all of you who brewed a similar beer, even Tony who will have the imperial version at 1.060+ OG!!, to bring some along for the side by side. No awards will be given, but we can try to determine what rye can and can't do for the brewer in such a high percentage. If you did not have the chance to brew the beer, I invite you to sample it anyway and see if you might want to play around with such a beer for next year.

We can also have a sort of wrap-up discussion about summer beers in general, and maybe someone else will step up and create something else as the target for next year. Rye was just an adjunct I played with in the past and had a nice result with. Perhaps wheat, but not a wheat beer to an existing style, would be a good one to target. Probably not though based on my Wortnet comment-generating American Wheatish beer from late last spring. How about biscuit? or special B? or peat smoked summer BBQ chicken steamer?

Slant Man Report

by Brett Schneider, the new Yeast Demigod!

I am sorry to say it has been a rough summer so far and to date Seth and I have not been able to get together for the exchange. He is still a very busy God in real life and the two of us just need to find that magic moment which allows me to get what I need from him. I'll keep trying my best to get the initial strains and consumables in hand so we only have to do this major connection once in a while. But please bear with me, and I do apologize for the both of us since there will be no yeast to hand out at the August meeting. There is an outside chance that if I can get with him this week (I am writing this on Monday 24AUG00) we might have yeast, so keep an eye on Wortnet for notification.

Now we are starting to get into some personal schedule issues from my side. I have the family vacation in WI from 11AUG thru 27AUG, so even if I get the supplies soon from Seth supporting the SEPT meeting might be tough. It all depends on how good I am about beer interruptions during vacation. If I behave myself it will be easier to steal a little late night time to get the cultures going.

I still plan on providing this service and will keep doing what I can to make sure it happens.



PUB CRAWL

PUB CRAWL

PUB CRAWL

PUB CRAWL

PUB CRAWL

PUB CRAWL

PUB CRAWL

THE BEER INDUSTRY: RECIPES PROVE TO BE MORE THAN JUST FROTH

BY Emma Tucker

Copyright the Financial Times

(purloined from http://www.ft.com/ftsurveys/country/sc9ffe.html)

From London to the US, the delights of traditional Belgian brews are beingtested enthusiastically by an army of approving drinkers, says Emma Tucker in Brussels. First it was Mexican beer with a lime in the bottle, then it was Czech Budweiser. Now, it seems, it is the turn of Belgium's specialist brews to be the trendiest drink at the bar.

From London to Manhattan, drinkers are testing out - and liking - white beers, brown beers, monastically-brewed trappist beers, sour gueuzes, wheat-brewed lambics and cherry-flavoured kriek.

According to the Confederation of Belgian Breweries (CBB), consumption in New York alone has doubled to 600,000 crates annually over the past two years. "Today a number of Belgian catering establishments in New York are so strongly concentrated around West 14th Street and Ninth Avenue that it is going to be called Little Belgium," says the CBB.

The popularity of Belgian beer is not confined to the US. At the beginning of the 1990s, Belgium's breweries exported 2,752,000 hectolitres of beer. By 1996 the figure had risen to 4,462,182 hl. Much of the rise can be attributed to big pushes by Belgium's breweries to penetrate new markets as beer consumption at home, and in its traditional European markets, has declined steadily. Between 1980 and 1998, beer consumption dropped a massive 25.2 per cent in Belgium, more marked than decreases in Germany (down 12,7 per cent), France (down 12.9 percent) and the UK (down 16 per cent). But while beer consumption for Europe as a whole dropped 0.5 per cent between 1992 and 1998, global consumption over the same period rose 2.2 per cent. The biggest increase was in south-east Asia, where it rose 6.5 per cent.

It is no surprise that the CBB and individual breweries have focused on new export markets - campaigns that have been boosted by the success of restaurants such as London's Belgo's chain.

At the same time, Belgian brewers have put resources into promotingspecialist beers, a more effective competitor to wine and soft drinks than traditional lagers. Within Belgium, Abbey and Trappist beers accounted for 7 per cent of total consumption in 1998, compared with 3 per cent in 1985. Overall, specialist beers accounted for 20 per cent of consumption, compared with 14 per cent in 1985.

While the lion's share of Belgian beer exports is still taken up with pilsner or lager beers (62 per cent of total beer exports in 1998), those breweries that have promoted Belgium's unique local beers have done extremely well.

Chantal Navez, a financial analyst at BBL, the Belgian bank, says that putting the emphasis on out-of-the-ordinary beers such as Leffe, Hoegaarden and Kriek Belle Vue, has enabled Interbrew, Belgium's biggest brewer, to increase its profitability substantially against Heineken and Carlsberg. "Consumers are increasingly fond of abbey and other specialist beers, and are prepared to pay significantly higher prices in order to satisfy their weaknesses," says Ms Navez.

Known mainly for its Stella Artois lager and its Canadian Labatt brewery, Interbrew, among the top five brewers in the world, recently began selling Hoegaarden, a white beer, and Leffe in the US. There it also launched a chain of "Belgian Beer Cafés," stocked mainly with its own drinks but selling other Belgian beers, too.

In the UK, where Stella is brewed under license by Whitbread, the British brewer also decided to give Hoegaarden a push. According to Andrew Holland, a British beer analyst, the move was a huge success. "People really like Hoegaarden," he says. Following Interbrew's lead, Moortgat, Belgium's sixth-biggest brewery, and maker of Duvel, (a blond beer whose name derives from Flemish dialect word for Devil), floated on the Brussels stock exchange earlier this year. The idea was to fund a sales drive in four critical export markets: the US, the UK, France and the Netherlands.

Even the trappist monks, who still brew beers according to recipes handed down from the Middle Ages, have tapped the export market. The success of Belgium's niche beers has not gone unnoticed. The country's smallest brewers are battling against competition from within the country and without as bigger breweries try to muscle in on the specialist market.

Trappist monks even enlisted a lawyer to devise a way of safeguarding their unique brews. Their concern was the use by other breweries of labels that suggested mass-brewed beers had a monastic origin. With the help of Eric Bodson, a commercial lawyer from Brussels, the monks registered a hexagonal trademark symbolizing the six genuine trappist monasteries, as a badge of quality.

Similar to the appellation controlée system used to protect the quality of French wine, the mark should ensure that consumers know when they have got the genuine article. But it is unlikely to turn back a trend among big brewers to use religious associations to sell their beer. As consumers become more selective about the drinks they consume, Belgian beer is well placed. Michael Jackson, author of The Great Beers of Belgium believes that the "idiosyncratic, cranky, artisanal" nature of many Belgian beers puts the country's brewing on another plane. As drinking habits change, this has become a tremendous boon. "No other country can rival Belgium for the diversity of its native beers," he says. It is a competitive advantage beyond price."

The Boston Wort Processors is a society dedicated to furthering the art of homebrewing and to the responsible enjoyment of good beer. Membership, including a subscription to this newsletter, is $20.00 for one year (full membership) and $12.00 per year (associate membership). Sample and back issues are $2.00 each.

Club Officers	
President	Laura Conrad
Vice President	Geoff Larson
Secretary	Buck Shaw and Kay Sibary
Treasurer	Pete Langlois
Libeerian	Steve Biggins
Newsletter Editor	Ken Jucks
Next Month's Editor	Steve Stroud
Publisher	Kay Sibary

Contributors/Authors	Greg Kushmerek
Steve Stroud	Brett Schneider
laura Conrad	Buck and Kay
Geoff Larson/Phil Sides	Emma Tucker

All articles contained herein (except those taken from other sources) may be republished without approval providing that proper credit is given to The Boston Wort Processors. We welcome letters, opinions, suggestions, articles, etc. from out members and readers. Send correspondence to: **The Boston Wort Processors,** PO BOX 397198, Cambridge, MA 02139-7198. For more information call WORTLINE at (617) 547 5113 (ext. 900) or contact Club contact Geoff Larson. Internet: http://www.wort.org

---

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

FIRST CLASS MAIL

