Brewprint

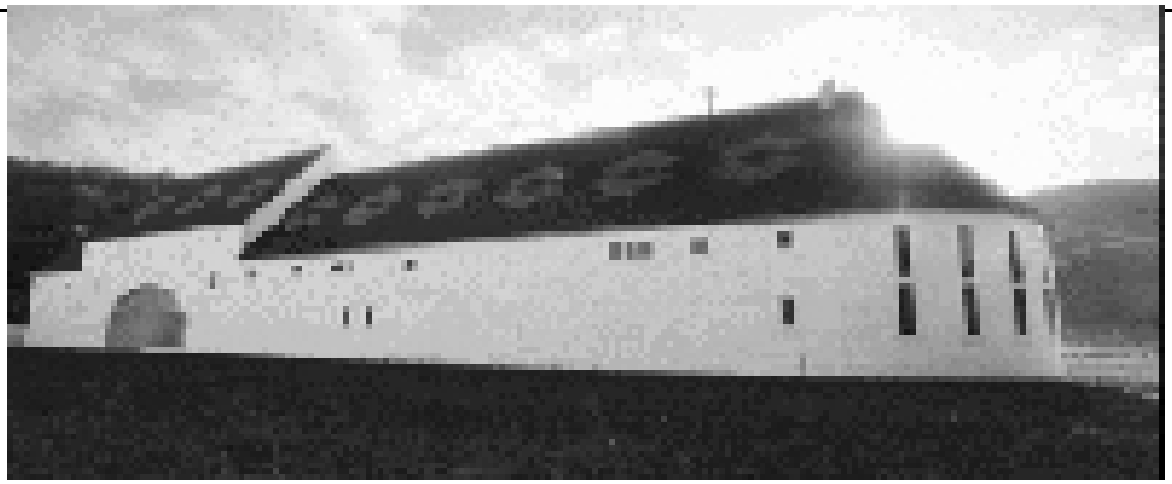
The Newsletter of The Boston Wort Processors

Volume XIV Number 5 May 2001

Brewery Ommegang Hosts Hennepin Clone Judging

Brett Schneider

It's finally official, finally in print, and finally time for the best ever clones. Let it be published now and shouted loudly - Hennepin *has* been cloned, *will* be judged, and *will* be hailed as The Beer of the Day on Saturday, 2 June, 2001, at Brewery Ommegang in Cooperstown, NY.



Brewery Ommegang, Cooperstown, NY

After months of hard work by a dedicated covert team of clone advocates, the yeast was captured from a bottle of Rare Voss, the specifics of the base beer were determined, and insider information on the secrets of spicing was traded on the black market.

You may have heard the lengthy saga of how we got to where we are at, and also perhaps seen a bit of information shared on Wortnet Here is the rest of the story, and an invitation to spend an action packed day at Brewery Ommegang.

Dave and Esther McCartt's estate will be base central for the whole weekend. Dave is itchin' to use the new tractor to clear the landfor our campsite, and for a future hop field. Camping is the theme, and the great outdoors of the Finger Lakes region is the backdrop.

Dave and Esther invite any and all Wort Processors to pitch a tent and come out and relax. And, best of all for a Wort event, *No reservations required!* Just show up.

Day of the Competition is Saturday 02 June, 2001. Our main host for the day will be head brewer Randy Thiel. His background information on the beer has allowed us to attempt cloning, and his participation on the judging panels will be greatly appreciated.

The following is an approximate agenda for the event at the brewery. Exact times will depend on the number of entries, and the amount of participation by other clubs.

Lunch	Have some.
1:00 PM	Wort Processor IHSA Clone Judging by two three judge panels, chaired by Ken Jucks, sponsor of the clone, and Randy Thiel. The other judges will be selected on site.
2:15 PM	BOS taste off with the best single beer from each preliminary flight
2:30 PM	Inter-Club Hennepin Best of Day Judging - One (1) entry per club
3:00 PM	Personal brewery tour with Randy
OR	
	Depart for Fort McCartt and the 1st Annual New York State Wort Campfire

Entry Requirements

Normally our IHSA events are held at member's homes, with a small number of judges and or entries. This event will be huge by comparison, so, I am asking all entrants to supply the equivalent of a six pack. This will allow us to have sufficient beer for the formal panels to judge, and to allow others who made the trip to the brewery to have beer to drink real time with the judges. Either six 12 oz bottles, or four 22oz bottles, or three 750ml bottles.

I will also be coordinating the entries, taking them *ALL* – that is correct – *ALL* – with me on Friday June 01 when I take the day off from work to drive out to Dave's place. This way, all beer will be dropped off at the brewery a day in advance to settle overnight before judging. Plus, they will all make it to the brewery with me on time for the judging.

Guest Clubs

I made contact with several clubs and invited them to participate with us at the brewery. They were to work out their own intra-club winner selection. It was their choice whether to pre-judge and just bring or advance the winner, or to make a club outing of the event and come to the brewery with us and judge on-site, independently of our judging. The list of invited clubs is: Seacoast and BFD from NH; North Shore and South Shore from MA; Yahoos and Underground from CT/RI area; and BURP and Weekend Brewery down VA way.

Please feel free to contact me at `Brett_Schneider@bose.com` or (508) 788-5279 with any and all questions. Dave, `dm97@cornell.edu`, will help us find his house in the woods. I might even be able to handle a few riders in my Trooper if Friday off from work appeals to anyone. Questions? Comments? Good – get me your entries!



Agenda for the May meeting

Miscellaneous

- Thanks to our hosts - Pete Langlois and Christy Croteau
- New member recognition
- Brewprint editor thanks - Laura Conrad
- Brewprint publisher(s) thanks - Buck Shaw and Kay Sibary

Upcoming Meetings

- June - Laura Conrad's house, details TBD
- July - Commonwealth Fish and Beer, 6 July

Upcoming Events

- Maifest (Pete Langlois)
- Summer Picnic (Who will step up?)
- Hennepin clone competition update (Ken Jucks)
- Social Committee Report (Sally Beddow)

Beers a'Brewing

- Who's brewing what?
- Recruiting/Publicity Committee Report
- Yeast of the Month Report (Brett Schneider)
- Treasurer's Report / Bahamas Travelogue (Pete Langloi$)
- Libeerian Report / Spain Travelogue (Jeff Flood)
- Beeraphenalia Report (Len Lemieux)
- Boston Beer Summit (Josh Pierry - event organizer)

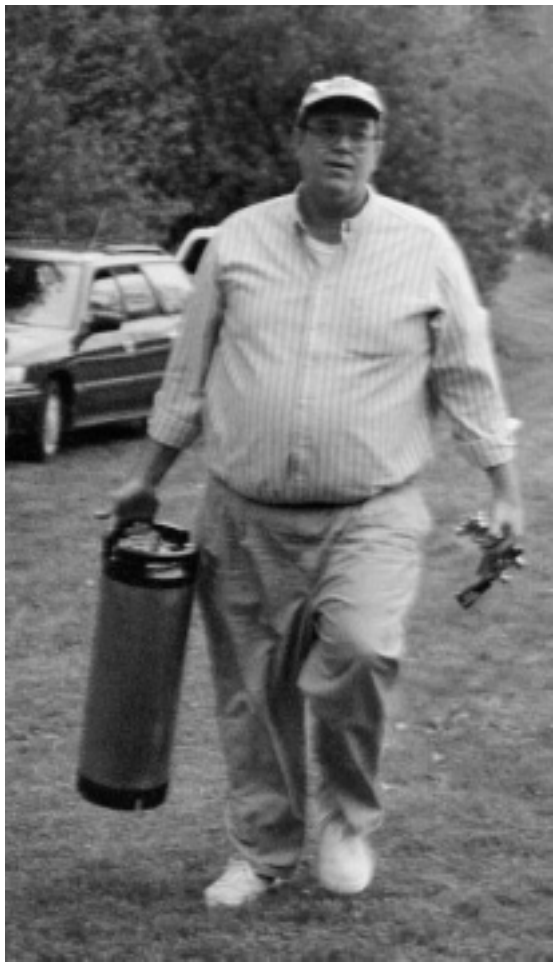


New Business

(Anything and anyone, but please try to coordinate with John Doherty beforehand)

Post Meeting Celebrations, Activities, and *beer tasting time*.

For more information, please contact John Doherty at `dohertybrewing@yahoo.com` or call him at (781) 648-6288.



Directions to the May meeting

The May meeting will be held at:
Pete & Christy's
312 High Street
Westwood, MA
(781) 461–1722

For those who rarely venture outside 128, Westwood is west-by-southwest of Boston, south of Needham and west of Dedham. Westwood was a part of Dedham until 1897, when it declared its independence. You can call Pete and Christy if you get lost or need other assistance.

Exit Route 128 onto Route 109 West (Westwood exit #16 B).

The house is just under a half mile past the first traffic light, on the left, and there is a street light directly in front

of it.

PARKING: The driveway should fill up quickly, and there is no backing out onto High Street (Route 109) - so after 7PM, park on a side street a couple of houses past mine. This will give you a very short walk. The street following the house is on the left and is called Pleasant Valley.

Though Darkest Jamaica Plain with Gun and Camera – a chronicle of Fools Parade II

By Beer Billy

It wasn't a dark and stormy night but it was the next best thing, a bleak early spring morning when the snow had turned into slush and residual salt and sand and there wasn't a bit of greenery to be seen. The worst part of the year in New England except for mud season which would soon arrive. I had spent the previous day two states away judging meads at a homebrew competition. It seemed like a good idea at the time but on this grey Sunday morning I was thinking better of it. Worse yet, it was April Fools Day and I was due to tour the oases of beautiful downtown Jamaica Plain with my fellow Worts on the Second Annual Fool's Parade.

Filled with enthusiasm (yeah, right) I piled into my car and headed for the Oak Grove T stop in Malden, the northern terminus of the Orange Line. Here I boarded the train and settled down for a run from one end of the line to the other, Forest Hills station in Jamaica Plain. Takes about a half hour, end to end, and offers varying scenery and people watching opportunities. At Forest Hills, I crossed Washington Street in search of our first Parade stop, Paul Griffith's Bar.

P.G.s is a classic neighborhood tap room. A wooden bar down one wall, booths down the other, tables in the middle, three TVs showing a hoops game, a sprinkling of neighborhood dudes at the bar and a "Woddleyahavebud" bartender. I sat towards the sparsely populated end of the bar so that, although I couldn't escape the second hand smoke, at least I didn't have to sit directly next to it. The taps had Bud, Budweiser and Bud Lite, according to the handles. It looked like that scene in the Simpsons where all the beers came from the same pipe. I asked for some Sam Adams, hoping he might have a non-Bud offering. "What's that you say? Bud?". "Well, no, do you have a micro or import?". What? You want a Bud?". I realize I'm going to have go native or go thirsty. "OK, gimmee a Bud." "Budweiser?" he sez. "Yes" sez I, profoundly defeated. A draft beer arrives and I pay. Then, trying to fit into the spirit of the place, I ask for a shot. "Sure, woddleyahave?" "Just bar stuff". A huge shot glass arrives cleverly designed to appear to hold an enormous amount of whiskey. The thick bottom actually magnifies the contents but I don't think there was much more than an ounce. Thus fortified, and about ten minutes early, I settle in to await my fellow Fools.



"Ye Old Trip to Jerusalem" in Nottingham England. Alleged to be the oldest pub in England. Most of it is in a cave.

A fashionable fifteen minutes late, the first batch of revelers arrive from Ms. Beddow's Pre-parade party. Geoff, Sally, Holly, Bob, Christy and Pete. We move to a table on the other wall. Bob goes off to the bar and comes back with a few cans of Guinness in nitro cans. Where did those come from, sez I astonshed. Oh, sez Bob,I just aked for them and out they came. I look sorrowfully at the remnants of my shot and Bud.

Cruise Director Sally drags our butts out of there and

on to our second stop, about a hundred miles away. Sally insists it's only "a cuppla blocks". Images of the Bataan Death March float through my brain. Suddenly, Sally stops us, points to someone walking two blocks behind us and sez "Isn't that a wort?" None of us can see that far so Sally screams "HEY! ARE YOU A WORT?" Yes, sez the remote Parader. It was Joe. He caught up and we proceeded to a modest bar on Washington Street with an advertising sign over the door and the simple legend "Drinking Fountain". We still don't know if that's the name of the bar or if they actually had a water bubbler inside. The bartender sez "What can I get you" instead of "Woddleyahave". Jamaica Plain is a neighborhood of many cultures. He has a Tremont Ale on tap so I go for that. I turn around and everyone is walking out the door. My inquiries are met with the explanation that the straggling part of the group has shown up and announced that they are going to Doyle's for lunch. Uh, what about this beer I just ordered, I say plaintively. About half the group comes back in and orders beers. Pleasant place, on reflection. Turns out I have been here a few times before. I used to frequently mistake it for Doyles which is only a block away.

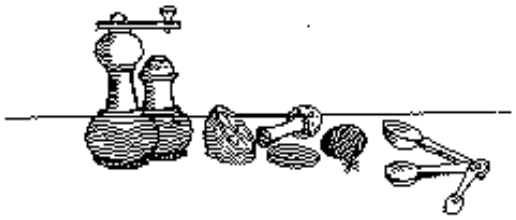
Sally sez it's time to go to the Dominican Place for lunch and it is only a cuppla blocks away. I cringe at the phrase but soldier on without complaint. It was difficult to walk right by Jake's BBQ and my stomach rumbling. Suddenly Greg and Jen materialize on Washington Street headed in our direction. We hijack them to the Dominican place.

El Embajador finally appears on our left and we go in to eat. The food is priced in double digits, somewhat surprising for the surroundings but Sally says the meals feed several people. I'm feeling somewhat dubious, not so much for the pricing structure as for the TV crew with lights and cameras that are filming everything and everybody and not telling us why. Greg and Jen and I opt to go back to Jake's for lunch and we agree to all meet later at Doyles.

Jakes is good. Excellent BBQ. The hunger devil is conquered and as we discuss the merits of split ends versus pulled pork we think we see someone familiar heading down Washington Street. I go outside and holler "SCOTT!" and he and Sue come back and join us. They opt to go directly to Doyles to eat. We finish up and cross over to the big D. Sue and Scott are having lunch as are some of those who skipped the Drinking Fountain. We go sit under the mural of the local politicos in the next room to get away from the smoke. I order a JP Musty and we start reverse engineering it. As I recall it is half Sam Adams Lager and half SA stock ale. I have never seen it anywhere but Doyles and it is certainly not advertised or bottled. Very refreshing, vaguely like a California Common beer in style. Dan Hall once suggested to Jim Koch that he make a steam beer and call it Boston Common beer. That's what he should call J.P. Musty.

The group starts to thin out and only Geoff, Sally, Joe and I are staunch enough to attempt Sally's "scary bar", our last scheduled stop. Another "cuppla blocks" (geez, I hate that term) and we arrive at the Stag Tavern, a perfectly decent little bar with a pool table in the other room and faux stone facade. The patrons are half Anglo, half Latino (no, not mixed. Half are Anglo, well, you know what I mean). Again, JP is very multicultural. The ambience can change in less than a block. I order a bottle of Bass which seems to be the best bet. So we're relaxing and winding down a little and Sally decides things are a little dull so she tricks Joe into telling Geoff and me what a wonderful organization the AHA is and how we should be more supportive of it. Talk about livening things up! Well, as I finished my fifth drink since noon I decide to withdraw from the days activities and Orangeline back to my car. I was very sleepy by the time I got back to New Hampshire but it had been a full and interesting day;

I wonder what we'll do next year?



Results of the kitchen sink [1] Competition

The club competition of Fruit, Spice/Herb/Vegetable, Smoked and Specialty/Experimental/Historical beers was held April 21 at 1 PM at Kay and Buck's place in Revere. There were a total of 7 entries including 2 ringers and 5 beers from actively brewing Worts. The entry breakdown was as follows:

[1] IHSA Categories 21/22/23/24

4	category 21	Fruit beers
1	category 22	Spice beer
1	category 23	Smoke beer
1	category 24	Specialty beer

Worts in attendance were:

Judging	Pete Langlois, Christie Croteau, Buck Shaw
Stewarding	Kay Sibary, John Doherty

When it was all over, John Doherty had taken 1st, 2nd and 3rd places with his Specialty German Sticke Altbier, Spice Porter with Vanilla, and Fruit Porter with Raspberry respectively. Other worthy entries were submitted by Brett Schneider, Concord Junction and Pete's Brewery. Thanks to everyone involved for your entries and participation.



John Doherty TAKES WPOTY CROWN!

Wort Veep and homebrewer extraordinaire John Doherty has won the coverted Wort Processor of the Year (WPOTY) Award for the 2000–2001 cycle. John's sweep of the most recent IHSA contest turned what was a close race into a runaway. For winning the award, John gets to give us all free beer at the next meeting. In exchange, he gets his named engraved on the club WPOTY bowl which he will be given for safekeeping for the next twelve months.

The WPOTY award is given to the club member who demonstrates superior brewing abilities by accruing more points than any other Wort in five IHSA and one Clone competitions.

The competitions held this year were:
European Lager (July)
Sam Adams Clone (Aug)
Cider/Mead (Sep)
Big Ale (Nov)
Hail to the Ale (Jan)
Kitchen Sink (Mar)

In winning the award, John took two 1sts, two 2nds, and four 3rds in the six competitions.

The final WPOTY standings were:

John Doherty	14	pts
Ken Jucks	8	
Brett Schneider	7	
Francois Espourteille	4	
Jim Fitzgerald	4	
Tony Maciag	2	
Buck Shaw	2	
John Yoder	1	

Congratulations to all of you for your excellent beers! On to the next WPOTY contest!

Klub Kalendar

May

9 Wed — South Shore Brew Club Judges Meeting. Location: Bill Tredo's. General Topic: Aging & Beer. Also, Hennepin Evaluation. For more details and directions see: `http://members.aol.com/brewclub/`

11 Fri — Wort Processor Club Meeting - Pete & Christy's estate, Westwood, MA. 7pm. Style of the month is Bockbiers. For more information contact John Doherty at `dohertybrewing@yahoo.com` or (781) 648-6288.

16 Wed — South Shore Brew Club Meeting — Location: Coastal Extreme Brewing, Middletown, RI. Tour and Sampling. For more details and directions see: `http://members.aol.com/brewclub/`

19 Sat - Annual Wort Maifest, an estate in Freetown. Details elsewhere in this issue.

June

June 2-3 Sat–Sun — Hennepin Clone competition. A WPOTY event. Ommegang Brewery, Cooperstown, NY. Details elsewhere in this issue.

June 1 — Wort Processor Club Meeting — 8 PM, Laura Conrad's house, 233 Broadway, Cambridge, (617) 661-8097. Styles of the month are alts and koelsches. For more information contact John Doherty at dohertybrewing@yahoo.com or (781) 648-6288.

13 Wed — South Shore Brew Club Steering Committee Meeting — Location TBA. Topic: Direction of the Club. For more details and directions see: http://members.aol.com/brewclub/

20 Wed — South Shore Brew Club Meeting — Location: Glenn's Gazebo. Brewery Presentation: Cisco Brewery. Topic: Cooking with Beer. For more details and directions see: http://members.aol.com/brewclub/

30 Sat — Annual Wort Picnic, Ron's estate in Acton. Details TBA.

July

6 Fri - Wort Processor Club Meeting - Commonwealth Fish & Beer Company. Starting time and other details TBA. For more information contact John Doherty at dohertybrewing@yahoo.com or (781) 648-6288.

18 Wed — South Shore Brew Club Meeting — Location: TBA. Club competition: Wheat Beer. Topic: Brewing With Fruit. For more details and directions see: http://members.aol.com/brewclub/

20/21 Fri/Sat - Annual Vermont Brewer's Festival, Waterfront Park in Burlington VT. See http://www.vermontbrewers.com/festival for more details.

21 Sat — Boston Beer Summit, The Castle, downtown Boston, MA. See http://www.beersummit.com for more info.

31 — Aug4 — Great British Beer Festival, Olympia, Kensington, London. Setup: 28 – 30 July, Open: 31 July – 4 August, Takedown: 5 – 7 August. Free accommodation, free and/or discounted beer for those who work. For more info contact George Gendron at George_Gendron@MediaOne.Net

August

?? — Annual Wort Pubcrawl. Details and itinerary TBA.

September

15 Sat — Northern New England Homebrew Competition. A NEHBOTY event. Other details to be announced.

October

13 Sat — Puddledock Homebrew Competition — Portsmouth, NH. A NEHBOTY event (a new addition!). Other details to be announced. See http://www.nh.ultranet.com/~grtscott/homebrew.html for full details

November

3 Sat - 8th Annual Maine Brewer's Festival, Portland EXPO Center, Portland, ME. See http://www.mainebrew.com for more details.

December

1 Sat — New England Fall Regional Homemade Beer Competition. — Deerfield, MA. A NEHBOTY event. Other details to be announced.



A new wort.

Recondition your King Kooker!!

by Tim Holland

Those of us who still brew (you know who you are!) use a variety of burners and burner arrangements for boiling wort and heating mashes etc. I happen to use a 170K BTU Tall Stand King Kooker. I find this to be a very functional burner setup that can be obtained on-the-cheap from Sam's or Home Despot-like stores.

I have found the flame control and flame quality on this burner is fine for my needs albeit not quite as nice as

some of the better and more expensive ring burner products available. It brings 12 gallons to a boil in short order with a nice consistent and well defined blue flame ring. However, I have noticed in the last few boils that the efficiency has decreased quite a bit from the "as-bought" performance and I wanted to improve it. I had seen an article on burner overhaul about a year ago and had been intending to do it. So, I finally took mine apart to "recondition" it.

The King Kooker is easily disassembled — one main bolt gets the whole burner unit in your hands. I then removed the gas line and disassembled the only two components on this burner — the burner body/mixing unit and the flame diffuser. What I discovered was the the burner body/mixing casting was pretty badly pitted from oxidation and had many surface imperfections and projections resulting from poor casting quality. I also saw the the flame diffuser was very badly rusted and all surfaces were pretty rough. Plus there was crud all over the parts that was sappping performance. Maybe from storing this cast iron burner in my garage.

Since the rough surfaces, pits and sharp corners all impede gas flow I set out to smooth out all surfaces I could reach on the burner casting and flame diffuser. This was accomplished by using a dremmel tool w/various grinding attachments as well as an array of small files. I first smoothed out the burner body by grinding out the air inlet portion of the unit — smoothed all the surfaces that I could reach to ease air and gasflow. I then went to the opposite end of the burner body and really ground the hell out of this end since it was the roughest and easiest to reach w/the tools I had. Every surface was smooth and shiny by the time I was done and all sharp corners were smoothed out or beveled. This is really what you are after — smooth out all the rough edges and surfaces that you can and ease any 90 degree corners as much as possible.

I then attacked the flame diffuser. This was very time consuming since every individual channel needed to be ground down to remove rust and pits w/the dremmel and then filed to smooth all contoured surfaces as well as sharp corners/edges. I also ended up grinding the entire bottom surface of the diffuser on a bench grinder since this was very rough as well. By the time I was done w/this the entire unit was shiny, smooth and looked brand new – no – better than new! I also used some wire brush attachments mounted on an electric drill to polish out every surface I could reach as a final step.

The obvious next step was to reassemble and see if what I had done made a difference. Since I had no opportunity to brew that same day (or the day after!) I just fired up the burner, cranked up the gas and stood around my newly reconditioned burner and gazed at my beautiful new flame in a "prehistoric zymurgist" sort of way. The flame quality was much improved – very high flame peaks – well defined and totally blue – well worth the investment of time for the refurb. Big difference!

If you have a King Kooker I highly recommend this refurb – if you have another brand take a look and see if yours might benefit from some type of overhaul like I've described. Many burner units are made as single units and are not easily accessed for refurb but check it out anyway! A more efficient flame translates to faster time-to-boil and better fuel efficiency. I think you'll be happy with the results.



Minutes of the April meeting

Buck Shaw and Kay Sibary

Correction to the March Minutes: Your scribes profoundly regret having missed part of Tim Holland's BHC7 report and consequently neglected to acknowledge the significant contributions of Greg Kushmerek and Ken Juck's to the planning and running of that event. Our most sincere apologies to all members.

In the beginning – Twas a cool and rainy Boston Spring evening. Your humble scribes enjoyed a pleasant 4.6-mile drive from Revere and found a convenient

legal parking spot in Somerville (can you find the 2 lies in that sentence?). The upstairs pub was crowded but cozy when Prez. Geoff called us to order at 7:28 P.M. Following a time honored custom; the first order of business was a hearty thank you to our perennial hosts, The Wygal's. Thanks also to Steve Stroud for editing an excellent BrewPrint, to Laura Conrad for accepting the challenge in May and to Kay and Buck, "publishers for life." As yet, no one has stepped forward to edit in June. We enjoyed a visitor, David Bray, an MIT guy recently transplanted from Texas where he brewed some 5 years ago. He professed a desire to take up the malt shovel again. He was the first person to show up for this meeting. Before the night was over, Christie had his membership dues in hand!

Upcoming Meetings: The actual location of the May 11th meeting is still up in the air (see this months' Calendar for late breaking developments.) Given the number of already scheduled club activities in June, it is likely that there will not be a formal meeting that month.

Upcoming Events: WOW! The annual Mayfest will happen on Saturday, May 19th, hosted by Fred and Mary Anne at their Freetown estate. Directions are on wort.org. Don't miss this Mayfest! Pete has volunteered to coordinate. There's a keg of Urbock pre purchased. Member brewing may raise the ante to three Maybocks on tap at once!

The annual Summer Picnic will be at Ron Varuska's in Acton MA. On June 30th. It's a BYOB event. We need a volunteer coordinator (Ken Jucks??) To set the tone, Bill Slack plans to bring 1/2 sour pickles, olives, and cole slaw, etc. from his favorite Lower Manhattan deli. The traditional Chimey hunt will happen again.

Fitz reported on NERAX related activities. He distributed volunteer signup forms to the members in attendance. Volunteers are needed and can expect free beer for their involvement! We (the Worts) voted to spend $40 to purchase a 1/3 page add in the NERAX Program/Catalog. All we currently have for content is our club logo and website URL. Consensus was that we need something catchy so John and Steve will work on it. Also, if you're there, working and/or drinking, wear your colors! There will be 35 British and Scottish ales on tap. Go to the website, `http://www.nerax.org` for details.

Our Hennepin IHSA competition at the Ommegang Brewery is on for June 2 and 3 in NY State. This is shaping up to be an outstanding club event. Seven members are currently brewing the clone. See the related article by Brett elsewhere in this issue.

Still very much in the planning stage is the Second Annual Don Baker Invitational Pubcrawl for the Follicely Challenged scheduled for September. The theme will probably be Irish Pubs. Stay tuned for details.

We are working on Bill Murphy, but still have not identified a Crawl Master for our anuual pubcrawl in August.

Finally, our hosts, Joe and Helena have invited us to a party at the Arbor House on May 26! Wygals Rule!

Beers a Brewing: Buck and Kay will be hosting the next IHSA competition, Fruit/Spice/Historical/Experimental beers at their home in Revere. Judging will happen on Saturday, April 21 at 1 P.M. Details to follow on WortNet. Geoff brought a keg of his homebrewed Ordinary Bitter (which was drained by the end of the evening) for our drinking pleasure and Ken graced us with "a beer you can't get in the U.S." which is to say his wife brought it back while traveling far away.

Sally's Social Second: Sally promises that a detailed Fools Day review is forthcoming. Please note that we doubled the previous years attendance.

Yeast God: The yeast Demigod says hello. There is no yeast this month.

Treasurers report: After collecting the money fronted by the club for the bulk K keg purchase, we will have approximately $4000 in the clubs bank account. As an interesting comparison, 3 years ago, we had $1200.

Libeerian Report: The Libeerian is here, the library is not. However, we are taking returns

Paraphernalia Guy - Lenny is here, he has lots of good stuff in his car, which he will drive up to the house later. He has the Raftman 4-packs that people ordered.

Other Business: John has 19 of the bulk ordered 3-gallon kegs with him. If you're on the list, see him to pick yours up.

In the end: Prez Geoff adjourned us at 8:07 PM. Surprise! The 29 of us in attendance continued to socialize and drink beer well on into the night.



YOM Report: No Rain in May

Brett Schneider

No new yeast this month. All I have in vials is the Alt yeast, which is suspected of an infection. So nobody gets any more of that stuff until the suspicion is confirmed or refuted.

I have a few vials of Budvar left over, but since it is not really lager season any more, I doubt if anyone out there wants the remainder. If you do, it will be free of charge.

Next month, I should have lots of new stuff to hand out. Everything else I got from Seth will be started and ready for the end of season YOM stuff.

Then, after June, no more yeast until next fall, unless something Belgian is pushed for during the hot months. I can have Seth pull something special, and I can also grow up the Paradise yeast from Fred and bank it away (a Wyeast smack pack he donated to the bank).

BEER PLEA - not many beers have ever shown up for Seth favors, so now's the time to bring me some to give to him. Thanks.



Worts Celebrate the Merry Month of May

By Maifest Coordinator Pete Langlois

With the weather turning nice, and the Red Sox threatening to act like a professional team, my thoughts go to the Maifest.

For the new members, Maifest is a great time, where members meet to share a beer and food. It's our first picnic of the year, and usually falls at a time where most of us are chomping at the bit to get ouside. So, get ready for a day in the country with green grass, tall pines, games, food, and (of course) beer.

This event is hosted this year (as in many years past - thank you very much) by Fred and Maryann at their most tranquil picnic estate in Freetown MA. You don't want to miss this! It is a very family oriented event, with plenty of places for kids to play, and a great family turnout for the last 2 years. The next generation of Worts must be carefully nurtured so that they can say in 2025, "I attended the first Maifest of the Millenium you know." (Sorry for those who insist that was last year!)

How it works:

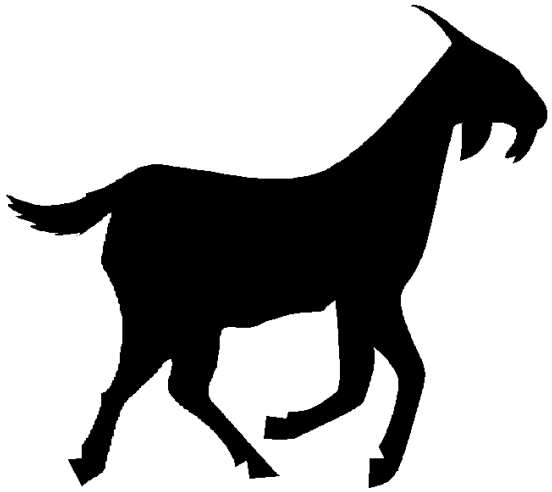
Everyone brings a covered dish and some homebrew (or other brew.) The club gets good sausages imported by Bill Slack from New York, and a keg of German beer. You pay $5 for members and $10 for non-members (dates, etc.) and tell me what food you will bring. As food coordinator, I'm responsible for collecting your money, making sure we don't have 25 string bean salads, and getting the basics (plates, cups, forks, and condiments) together.

So, let me know who is coming, and what you will bring. Call, write, or whatever. If you want to write, use the `pete@oz.com` address, and please put Maifest in the subject line so I can sort the stuff out. I'll post the results to Wortnet periodically as they come in. The official event date is May 19, and this gets underway early afternoon. You can send me a check now, or wait for the meeting in May. I hope not to have to spend a lot of time at the event doing book-keeping, so please get your reservation and payment in ahead of the event. My address:

Pete Langlois
312 High Street
Westwood, MA 02090

Questions? You can always call me on my cell phone at (781) 929- 0764 Leave a message with your number if you get voicemail. I will call back.

See you at the Maifest!



Directions to the Maifest

The Maifest will be held at the home of Fred and Mary Anne:
Mary Anne McQuillan and Fred Sterner
66 Chipaway Road
East Freetown, MA
(508)763-2391
mcschoon@aol.com

From Boston/West

Take Route 128 (I 93) or Route 495 to Route 24 South.

In Taunton, take Route 140 South to exit 8 (Chace Rd, East Freetown, Assonet)

Take a LEFT at the end of the exit (Chace Rd/Assonet)

Go 300 yards and take a LEFT onto Braley Road (ignore Gurney Rd to the right)

Go 2.2 miles and take a RIGHT onto Chipaway Road (sign for Howard's Auto Body)

Go 0.4 miles you will see Howard's Auto Body on the right, and a mailbox marked #66 on the right.

Take a RIGHT up the dirt driveway, take a RIGHT at the F.M. sign.

Drive in and take a LEFT past the front of the house (don't worry, you won't drive off the edge)

Take a LEFT past the pool and park there. Please don't park along the road, there's plenty of room in the yard.

From Providence/Cape Cod

Take I-195 to New Bedford, then take Route 140 North.

Take Exit 7, Braley Road/New Bedford Industrial Park (there's no exit 6)

Take a LEFT at the end of the exit.

Take a RIGHT as soon as you go under the overpass.

Go over RR tracks and through a STOP sign.

It's 2 miles to Howard's on the left and #66 on the right.

Follow the directions above when you get to #66.

NOTE: Fred and Mary Anne have a large barn on-site, so in case of rain we can move into it. The MaiFest will be held rain or shine!!



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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, $12.00 for an associate membership, and $30.00 for a family membership. Electronic memberships are also available at a $5 discount. Sample and back issues are $2.00 each.

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We're on the Web! `http://www.wort.org/`

FROM:
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