



THE Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

APRIL 2007

The Prez Sez

by *Steve Schmitt*

If you haven't noticed yet, pay better attention to you surroundings – 'cause the new GNBC website is up and running. A huge thanks go out to Robert Robl for his efforts in rebuilding the website and for the continued support he is providing the club. The new site is very cool and smarmy BABY! Thanks also to Shawn Wendling and Breck Tostevin for their efforts in coordinating the membership/financial/DATA lists into a cohesive unit.



The newsletter will be posted on the website in April for all to see and beginning in May you will need to log-in to the members-only section of the website to access the newsletter. And yes – you are correct – you need to be a paid member of the GNBC to access this portion of the site. So, as Shawn would say – pay your dues 'cause this is FUN!

The April GNBC meeting will be at the Snowgoose as usual, April 17th, 7pm. **The theme for this meeting will be Cooking With Beer!** Historically we've had appreciation dinners for the Elk/Snowgoose but the only people who showed up were the GNBC members – so last year we changed the event into a Food/Beer/Potluck. So, bring you best beer. Bring your best girl (or boy). Bring your best food with beer/mead/wine as an ingredient. This is a potluck so bring your best.

Thanks to Kevin Burton for his discussion at the March meeting regarding Oak Aged Beers. His discussion was excellent and the samples provided of the Glacier Brewhouse Stout were STELLAR. Thanks again man!

Refer to an article within this newsletter regarding the Spring Campout in Hope. Thanks to Maura and Ryan for hosting the event on April 21st.

Also – plan to be at the Snowgoose on April 14th for the Snowgoose Homebrew Competition. Ira is running the event and we can always use judges.

Brew A Thon will be held on Saturday, May 5th, at John and Rose Craig's house again. Thanks to John and Rose for hosting the event and to Arctic Brewing Supply for donating the Port-A-Potty. This year the plan is to brew the highest average gravity beer on National Homebrew Day. Anyone can brew 500 gallons of Blonde Ale – it takes a Stallion to brew 100 gallons of barley wine.

Stay tuned – the House Crawl is set to return in 2007. Thanks to Carl Hall for organizing this event.

And finally, if anyone is interested in running the State Fair Competition in August contact me or Dennis Urban.

The Prez Sez

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Secretary's Corner

by Dena Sessler

Members of Great Northern Brewers met at the Snow Goose on March 20, 2007. For those of you who missed it, here is the nitty on the happenings. Shawn Wendling talked about the new web site. In April we should be totally electronic. Wow, here it is April, and yes we are. Big thank to Robert Robl. Without him we would still be at the mercy of a printer and keeping our fingers crossed. If you do still need a paper copy, please let an officer or board member know.

Breck presented John Trapp and Steve Schmitt tap handles for their BOS Beer and Mead. The New Entrant Award went to Ira Edwards. It's hard to believe it was his first Fur Rondy. Rory Petrik also won an award for the new, new entrant. Congratulations to everyone. Dennis Sessler will be taking over the Fur Rondy competition next year, & will need our help. Thank you for volunteering, we all appreciate it, especially Breck!

RENEW, RENEW RENEW!!!! There are quite a few members that have not paid their dues. Dues are only \$25.00, and the benefits are endless. Members receive a 10% discount at Arctic Brewing Supply on brewing ingredients, access to one of the coolest new websites around, functions throughout the year, and the best thing of all.... we get together for a common good...**BEER**. So please see Breck and remain a member of the best club in town!

Saturday, April 14, is the Snow Goose Break-up competition. Entries will be accepted at the Snow Goose Brewery on Friday the 13th. There will be no Project Homebrew this year in conjunction with the competition, but it will return in April of 2008.

Don't forget the Homebrew Nationals. Entries are being accepted April 3-15th. Ira Edwards is trying to organize shipping, but if all else fails, Jason Dittsworth will mail entries that are boxed and ready to go. Remember you only need one beer for the first round. Three additional bottles are required if you move on to the second round. That is a total of four beers, not three.

There will be a winter campout, well actually spring campout, in Hope on the 21st of April. See the related articles in this newsletter for information and directions.

May 5th will be the annual Brew-A-Thon at John & Rose Craig's home again this year. The day starts at 9:00AM with a toast coast to coast. So break out your glasses and kettles. It is always a good time! Thank you John & Rose, you are awesome hosts, and thank you to Pete & Lisa at Arctic brew supply for the port-a-potty!

May 25th & 26th is the 15th annual Haines Beer Festival. Friday there will be a Gourmet Beer Banquet & Homebrew competition. Saturday is beer sampling & live music. John Trapp is planning a road trip so get with him if you want to attend. I hear it is a blast & they always welcome more judges!

June 15-17th is the Summer Camp-out at Eklutna Lake. The dinner theme is Italian food, so be creative. Although, I have enjoyed many pots of Ragu & Elbow macaroni, it won't cut it here. We will look forward to the revival of the House Crawl in June, and BBQ's in July and August, don't forget the State Fair, also in August. Stay tuned for details and dates.

The evening ended with a very informative and entertaining talk from Kevin Burton on brewing beer and conditioning it on oak. Kevin is the head brewer at Glacier Brewhouse. He has been there since a few months after they opened their doors, and after a stint at Midnight Sun, and back to the Brewhouse. He has been working with oak for 10 years, and from tasting his beers, is a master at it!

Kevin presented us with two Stouts to sample, both aged for 6-8 months. One was aged in a Hungarian Oak Wine Barrel from Silverado Winery and the other was in an American Oak Whiskey Barrel from Jim Beam. The difference was phenomenal! The stout aged in American Oak had a lot of vanilla and coconut flavors and huge depth and complexity. The other, although an outstanding stout, paled in comparison.

Kevin also told us that barrels used to be lined with wax. This didn't allow the transfer of any flavors, so it was figured out to toast or char the inside of the barrels, completely by accident. Two entertaining and informative book he suggests are "Cooperage for Wine Makers" available at practicalwinemakers.com, and "A Cooper and His Trade". Kevin places an order for his barrels in January of every year, so if you are interested get with him at the end of this year. This sounds like another club brew event in works to me.

That's it for another month. Cheers to you all and we will see you at the Goose on April 17th.

Celestial Meads Dinner at the Whale's Tail

The Whale's Tail is offering a five course gourmet meal paired with Celestial Meads on April 24, 2007. The cost is \$70 per person. To sign up call the Captain Cook Hotel at 276-6000 and ask for the Whale's Tail, then ask to speak to Katrina or Keith. There are currently 32 people signed with only 18 slots left open so call soon if you're interested. Here's a direct number you can call for reservations. 343-2203 and ask to speak with Shirley Kern.

The Menu:

Introductory Mead: Semi-sweet Basswood Traditional Mead.

Course 1: Sweet Tupelo Traditional Mead with Gorgonzola and Tomato Pastries (Baked puff pastry with roma chutney topped with gorgonzola and honey golden balsamic syrup).

Course 2: Semi-sweet oak-aged sourwood traditional with cream of mushroom soup.

Course 3: Oak Aged Semi-sweet Traditional mead (13.5% ABV) with habanero cheese souffle.

Course 4: Semi-sweet oak-aged Marionberry Melomel with Marinated and smoked prawns on a bed of Quinoa and ginger mango relish.

Course 5: A Sweet Raspberry Melomel with Lintzer slice with whipped cream. (google it)

EVENTS

Every First Thursday

Moose's Tooth First Tap

Every First Friday

Firkin Firday at the Goose

7:30 PM in the Theater

Every Friday

Midnight Sun Brewery Tours and

Brew Debut: 6:00 PM 344-1179

03 - 15....*Entries accepted for Homebrew National Competition*

13.....*Entries due for Goose Breakup Homebrew Competition*

14.....*SnowGoose Homebrew Competition Judging*

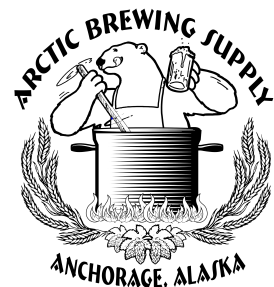
17.....*MSBC Meeting/Potluck Dinner at the Goose*

21.....*Winter Campout in Hope*

21.....*Celestial Meads Dinner at the Whale's Tale (Captian Cook)*

05.....*GNBC Brewathon at John Craig's*

25 - 26....*Haines Beer Festival*



Need a fruit tree? Build your own!

by *Ira Edwards*

Have you ever wanted to grow your own fruit trees? Home Depot does not seem to have the trees you want or the types that will survive an Alaskan winter. Do you feel like the fruits you buy at Carrs/Safeway and Costco don't quite lend the quality you want to your meads and ciders? Well now is your chance to build your own fruit tree!!! The Alaska Pioneer Fruit Growers Club will have a fruit tree grafting workshop on Saturday, April 7th at 1pm at the Dimond Greenhouses. All the supplies and many varieties of Apple, Pear, and Cherry will be available to make your own tree. All you have to do is show up and buy (usually \$5-10 each) the rootstock you want. This is a really informative event for all of the gardeners in the club, and the Fruit club is always looking for interesting members (like brewing and drinking beer doesn't make you interesting enough...).

Springtime Flowers aren't just for decorative arrangements...

by *Ira Edwards*

Spring is almost here again in Alaska, and hopefully it will not be too late this time around (I don't want to cut short the spring skiing though). This means that the time to plant the gardens and the flower beds has almost come, and all of the wonderful fruits we use for eating and brewing are getting ready to flower and give us their bounty again this summer and fall. This great load of goodies includes the various things you might have growing in the dark corners of your yard like strawberries, gooseberries, currants and raspberries. There are also tree fruits that grow well up here like apples, sour cherries, and pears. Now is the time to think about taking care of your plants to make sure they set the fruit to grow for the summer. Don't over-fertilize them when they are flowering. Make sure that they don't dry out and kill the flowers, and try to keep the weeds down at least a little bit.

If you don't have your own place or space to grow these goodies, fear not. There are countless places around town that use fruiting trees and shrubs ("Bring Me A Shrubbery!!!") as ornamental decorations and have no intention of using the fruit. Try to find the office, building, or property manager of the place in question and just ask if you might grab the fruit later. Make sure to tell them you will not damage anything and to point out a side benefit that they won't have to clean up the fallen fruit.

I'm sure that some of you know that I have a passion for apples and making Cider. Not just fresh juice, but the fermented cider that makes a great drink. The juice I've been blending seems to make both a good Cider and a wonderful Cyser (apple mead).

I am asking again for all of you to keep your eyes out this month for the blooming fruit trees. I have all of the equipment to grind and press out the juice of these apples, pears, and cherries, so I am willing to let GNBC members come over and make some more juice this year. That should be part way through hunting season, so I bet I'll be able to fire up the grill while making juice. I got a few folks helping out the last couple of years and I hope to have more this year. Find ways to ask if the tree owners use the fruit and if you don't care about apples at all, just let me know about the trees and I'll ask myself. Often all it takes is the promise to clean up the yard and rake up all of leaves after your done picking. Most people really do not use their apples. Keep your eyes and ears tune up to find all the unused fruit in this town.

Snow Goose Break-Up Homebrew Competition Reminder

by *Ira Edwards*

Here is a reminder about the contest coming up next weekend: the Snow Goose Break-Up Homebrew Competition! Judging starts at 10 am on Saturday, April 14 at the Snow Goose.

This contest is limited to six categories: Helles (1D), Classic American Pils (2C), Altbier (7C), Ordinary Bitter (8A), American Brown (10C), Dry Stout (13A). GNBC entrants may choose up to 4 entries to be judged for Brewer of the Year status, but you may only enter once per category in the other categories...All 6 categories are open for brewer of the year status, but again, you can only choose 4 to count. No one bothered to tell me that the last time (or maybe I did not read the rules...)

There is no New Entrant award, mostly due to my shame of having to admit I have never entered more than one contest a year even though I'm not really a "new" brewer..But I have decided to actually award a special prize to the entry with the best name. The rules are simple: I have to like the name, and it has to have something to do with the name of the style. If a first grader cannot figure out the connection, PLEASE, point it out to me.

Entries can be brought to the brewery on Friday, April 13 from 12pm to 6pm, unless prior arrangements have been made. All shipped entries should be labeled as for the "Snow Goose Break-Up HBC", and shipped to:

Sleeping Lady Brewing Co.,
717 West Third Avenue,
Anchorage, AK 99501.

Shipped entries will be stored in the brewery coolers until they are opened



for entry in to the contest. Awards may include medals, gift certificates, brewery paraphernalia, and will definitely include local bragging rights.

Contact Ira Edwards with questions. 907-440-9112, or ira_j_e@hotmail.com (Please label your email "Break-Up HBC" to avoid getting junked...)

The Insiders Scoop

by Dena Sessler

It's time for another edition of the insiders scoop. A lot of exciting things are happening with our web site, so the information contained in this article, hopefully more as time goes on, will be updated immediately to the site as information becomes available.

Arctic Brewing Supply has quite a few things going on around their shop. It is time to think about planting hops. Pete & Lisa will be ordering rhizomes this week, & place a later order if people are interested. They usually order 6-7 varieties, but if you want something specific, let them know. The rhizomes are \$4.99 each & it doesn't take many to fill a large area. They now have White Labs Platinum Series in stock now Abbey IV, Nottingham Ale, Australian Ale, & Essex Ale. Wyeast, Very Special Yeast Strains, are available April-June 2007. Wyeast 3763 Roeselare Ale Blend. Wyeast 3822 Ingelmunster Ale & Wyeast 3726 Farmhouse Ale. They don't usually order these unless requested, so let them know if you are.

La Bodega, as always, has a great selection of beer and new a lot of new beer to try. Pamela will be starting an on going discounted section, so stay tuned for more information.

Midnight Sun Brewing pre-released the second of their Seven Deadly Sin Beers, **ENVY**, on March 29th at Subzero and re-released at the brewery on March 30th. According to the brewers, **ENVY** is an Imperial Pilsner. It will be available at MSBC, La Bodega, Brown Jug, and Gold Rush. Stay tuned for the release of the 3rd in the series, **GREED**, sometime in May. Check out their website www.midnightsunbrewing.com, for more information.

Join the **Snow Goose** for "First Tap" on April 6th, in the pub. Nate always has something new and exciting to taste. I hear he is working on a double IPA. It is hard to believe, but it is almost time to enjoy a great beer on that fabulous deck. So whether you try their \$2.00 pint or something new from the brewery, stop by and indulge.

The folk's at **Café Amsterdam**, are still planning to break out quite a few cases of Cantillon, they have had stored, this month, so get their early for your favorite. Look this summer for a great selection of local brew. This stuff is always in limited quantities and goes fast, so stop by often and enjoy a pint of the latest arrival.

Humpy's, Sub-zero, Glacier Brewhouse, and Mooses Tooth, also have great things going on, but the information didn't arrive in time for this article. So where ever your plans take you, be safe, and stop by to support the people that do so much to support us!

MEETING SETUP

A - J Food
K - P Setup
R - Z Cleanup

A - J Setup
K - P Cleanup
R - Z Food



International Mead Festival

by Jason Ditsworth

On February 7, Steve Schmitt, Mike Kiker, Breck Tostevin and I departed on a trip to Denver, Colorado to attend the International Mead Festival. Pete and Aimee Devaris also made the trip from their new home back east. The mission was simple: visit as many brew pubs as physically possible in a period of 4 days and attend the mead festival in between without slipping into an alcohol-induced coma. Before I go any further, I just want to thank Steve for being the designated driver for the entire trip. We offered to drive (although it was a meager offer), but somehow I think he felt safer behind the wheel... anyhow, thanks Steve, we owe you some beers.

We arrived in Denver at 6:45 PM on February 7 and proceeded to pick up our rental car, which resembled the space shuttle more than it did a car (thanks to travel agent Shelly Schmitt), and then immediately went to Breckenridge Brewery for beer and barbecue. It was \$2 beer night including their 9.2% alcohol IPA (really a double IPA), but we didn't care because it was damned good. We ordered some mega-platters of barbecued pork, chicken and beef along with baked beans and potato salad. We also tasted their ESB which was good, but not as "fulfilling" as the IPA. As we got to the car at Breckenridge we discovered that the keyless entry mechanism for the car was not working. How, you might ask? Well, our first hint was when the horn started honking after Steve opened the door. After a short scramble, he put the key in the ignition and the horn quit. We spent the next three days looking for a battery for the door mechanism. Remember this part; it's important.

After Breckenridge we hit the local liquor store so we'd have beer in the hotel (like we weren't going to get enough over the 4 day weekend). When we left the liquor store we tried the keyless entry thing again to no avail... another horn honking episode. We checked into the hotel, had a few beers, and turned in early so we would have plenty of energy for the next day which took us to Boulder for visits to Walnut Brew Pub, Mountain Sun Brew Pub, and Avery Brewing Company.



On Thursday we started the day with a weak breakfast at the hotel (big mistake) and headed for Boulder, but not before "Rodeo Steve" tested out his agility by trying to enter the car and insert the key into the ignition before the car horn honked more than once. He made it in two honks. Our first stop was at Walnut Brew Pub. They had excellent beer and our favorites were the English Brown and Irish Red – two styles difficult to brew and done very well. At this point Steve was the only smart person in the group because he ate food, mainly because he was driving, but it was still a dang smart move. After this we searched a bit for a battery for the car opener, but there were no stores in sight. I swear there are more bars, brew pubs, and coffee shops in Boulder than anywhere else I've ever visited.

Our next stop was the Mountain Sun Brew Pub where it happened to be "Stout Month". That's right: stout month; which meant that they had nothing but stout on tap, including 12 varieties brewed in house and about six or seven guest beers. We tried four different stouts including an American style stout, an oak aged stout, a coconut stout and a pseudo-imperial stout. They were all excellent. We could have stayed and consumed stout all day, but we had places to go and people to see. We were off to Avery Brewing Company. Car entry was only 1.25 honks this time.

We arrived at Avery about an hour before their tasting room opened so we found a fork lift driver and asked him if there was any way we could get a tour of the brewery. We told him we were homebrewers from Alaska, and he sent us to Peter, the marketing manager. We received one of the best beer tours any of us had ever experienced. First he got us a couple of beers, then we toured the facility. They answered every question we asked and served us more beer. This is about the time that it became very apparent that Steve was the smart one for eating at Walnut Brew Pub. After Avery, we went to a local liquor store up the street because we were convinced that there were a couple of Avery beers that we needed to buy because they were not available in Anchorage (we were wrong, Odom brings in both Avery Samael's and Collaboration Ale and they are both stellar beers, so get some). About this time we lost Breck momentarily. As we exited the liquor store, he came running across the parking lot screaming about something big and juicy. We were really worried, but it turns out he just needed a Wendy's hamburger fix. After another car alarm episode we headed to Denver.

Our next stop was at the Falling Rock Bar in Denver to meet up with Pete and Aimee Devaris. The Falling Rock had about 69 beers on tap including 20 barley wines because it was barley wine month. After several beers and several laughs at Falling Rock we went back to the hotel to drink some mead. The downhill slide into Friday and Saturday had begun. After a couple hours of mead tasting, Breck, Aimee and Pete all retired while Steve, Mike and I decided to go get some food and of course, more beer. We walked a couple blocks up the street to an Old Chicago (pizza chain) and proceeded to eat one of the most tasteless pizzas I've ever had.

On Friday morning, a big breakfast slammer was a necessity so we hit Denny's. Mike was stuck judging mead this day, but Steve, Breck and I were headed to Fort Collins. Following Steve's lead we all had the Meat Lover's Slam – an omelet with sausage, ham, bacon and cheese sauce, hash browns and a side order of biscuits and gravy. When it arrived we all quivered for a few seconds and then dug in. None of us finished, but we all ate at least 4,000 calories of pork and cheese. We were set for a day of beer drinking, followed by the mead festival at 5:00 PM. As we left Denny's Steve was pumped – he just knew he could open the door and disable the alarm after one honk of the horn. He stretched a bit, said a few choice words and went for it. He made it and erupted from the car indicated that he scored a touch down. It must have been the slammer that energized him. Before hitting the road to Fort Collins we stopped and picked up some Rock Star for a boost. Man, these trips are hard on a guy's liver in more ways than one.



Our first stop in Fort Collins was of course New Belgium Brewing Company where we got a tour of their famed "chapel" (aka the kettle room). It's a work of art with tiled floors and a massive vaulted ceiling with intricate truss work. We also had the privilege of tasting New Belgium's 15th anniversary ale called La Flur Misour. After New Belgium we hit Odell's where unfortunately we had some mediocre beer – nothing bad, just nothing to write home about. After Odell's we drove to Longmont and hit Left Hand Brewing Company where we tasted 17 different beers and there wasn't a clunker in the bunch. We also received an awesome tour from the head brewer. Left Hand is a very unique brewery because they not only self distribute their own beer they also distribute beer for others. Left Hand beers that stood out included their Bohemian pilsner, imperial stout, German wheat, Belgian tripel, double IPA, and smoked

porter. After Left Hand it was time to head back for the Mead Festival.

We made it back to Denver with about an hour to spare so we walked to Tuk Tuk Thai House about a half block from our hotel where we ate some fantastic Thai food. You just never know what you might find in a strip mall restaurant. By 5:10 PM we were inside the Festival. We were all giddy with excitement only to be shocked by the number of meads being served that resembled rocket fuel or shellac. We came to the quick realization that the nationwide mead revolution is truly just beginning. As we've seen locally in the GNBC many of us used to think a mead just naturally tasted like paint thinner or acetone and was supposed to give you a headache that rivaled the worst champagne hangover you've ever had. Well, as we've come to discover locally, mead doesn't have to taste this way or give you a "fork to the temple" headache.



Unfortunately, some commercial mead makers haven't figured this out yet. They are still using hot fermentations, boiling the honey, and some of them actually strive to have the hot flavors in their meads. Many of these lighter fluid examples even won medals. All that being said, there were several meaderies in attendance that were serving some excellent meads including Intermiel, Inc., Long Island Meadery, Medovina, Mountain Meadows, Red Stone, and Alaska's very own Ring of Fire Meadery from Homer.

After four hours of mead consumption we retired to our room to (of course) drink some more mead. After a couple more meads Pete and Aimee retired while the rest of us went down to the hotel restaurant for some much needed food. After a late night dinner we returned to drink some more mead and watch American Beer (a documentary about several guys that toured 38 breweries in 40 days). After watching this documentary we were re-energized for Saturday and our tour Stranahan's Colorado Whisky that was setup up by none other than Pete Devaris.

Before hitting the whisky tour we stopped to fuel up the rental car. When Steve opened the cover to the gas tank, there sat an extra set of keys with... you guessed it, a keyless opener that WORKED. It only took us three days to find it, but I guess it was better late than never.

The Whisky tour was very interesting and the whisky was mighty tasty especially for only aging on oak for two years. While we visited, they were bottling batch number eight. Their barrel room is the only climate controlled whisky aging room in the United States and smells like heaven – if you like the smell of oak and whisky. The wash used for the distillery is made by Flying Dog Brewing Company who just happens to be right next door so we took the opportunity to grab a beer. The beer at Flying Dog was stellar as usual. After Flying Dog we moved on to Wynkoop's for some lunch and some more beer tasting. Unfortunately, some of the beers at Wynkoop's were not too exciting; however, they did have a chili beer that was actually pretty darn tasty. After this it was time to head for the Festival.

After about 45 minutes at the festival several of us decided we'd tried enough commercial mead, so we went to Curt and Kathy Stock's (mead maker's of the year for 2006) room along with several other folks to drink some home brewed mead. We went around the room opening bottle after bottle of mead from about 10 different mead makers. After about 20 meads Steve pointed out to everyone that so far a dump bucket had not been necessary. After another 10 or so meads, still no dump bucket. The quality of mead in this gathering was unreal. I was humbled to be drinking mead from some of the best brewers in the nation and even more humbled to have them say the enjoyed my mead as well. After a brief interlude to go back to the Festival for the announcement of the winning commercial meads we headed back up for more home brewed mead and ordered in some pizza. The party continued into the wee hours, more and more people showed up, the quality of mead disintegrated, as did our taste buds, and eventually we just had to say "uncle".

Sunday morning was a bit slow, but nothing a breakfast slam couldn't fix. After some serious calorie loading, a couple pots of coffee and another Rock Star we headed downtown to Great Divide Brewing, which unfortunately was closed. Flying Dog was close by so we went there for a quick beer followed by a trip to the Breckenridge Brew Pub. At Breckenridge we were asked to evaluate one of their beers and in return we got a free pint – what a concept. After a couple beers we headed for the airport to begin the long journey home.

Overall a great time was had by all and I would do it again in a heartbeat. It was awesome to see Pete and Aimee and wish that we had more time to visit. While on the trip I managed to scribble down a few quotes, but unfortunately most of the time I was laughing too hard to remember to write them down. For those of you that have the nerve I'm currently planning to go back to Denver in June for the National Homebrewer's Convention. You can bet that it will be another whirl wind of beer debauchery. Stay tuned for another article on this subject.



Quotes from Denver

I think Dave Bieganski was a rugby player for a while – Mike.
Yeah, he was hooker – Steve.

Every time I go to Avery I need to have a big and juicy from Wendy's – Breck.

In preparation for the festival Aimee and I have been drinking four meads a night for three weeks straight – Pete.

I need pork product – Breck.

You know it's bad when you smell barbecue sauce in the toilet boil the next morning – Breck.

I need a Rock Star baby – Steve. No way man, it's time for a tall boy of AMP – Jason.

Breck, are you going to have a Red Bull? – Jason. Not without a clear path to the porcelain – Breck.

What saved my life last night was an apple from the hotel lobby – Breck.

I filter my beer with my liver – Steve (I think I've heard this one somewhere else, but I can't remember where).

I know where I'm going I just don't know how to get there – Steve.



2007 Spring Campout – AKA the Winter Retreat

by Maura and Ryan

A huge round of applause must go out to Maura and Ryan for volunteering to host the Winter Retreat (which now must be considered the Spring Campout since it's April).

So, mark your calendars for Saturday, April 21st, Hope, Alaska

Here's the DATA:

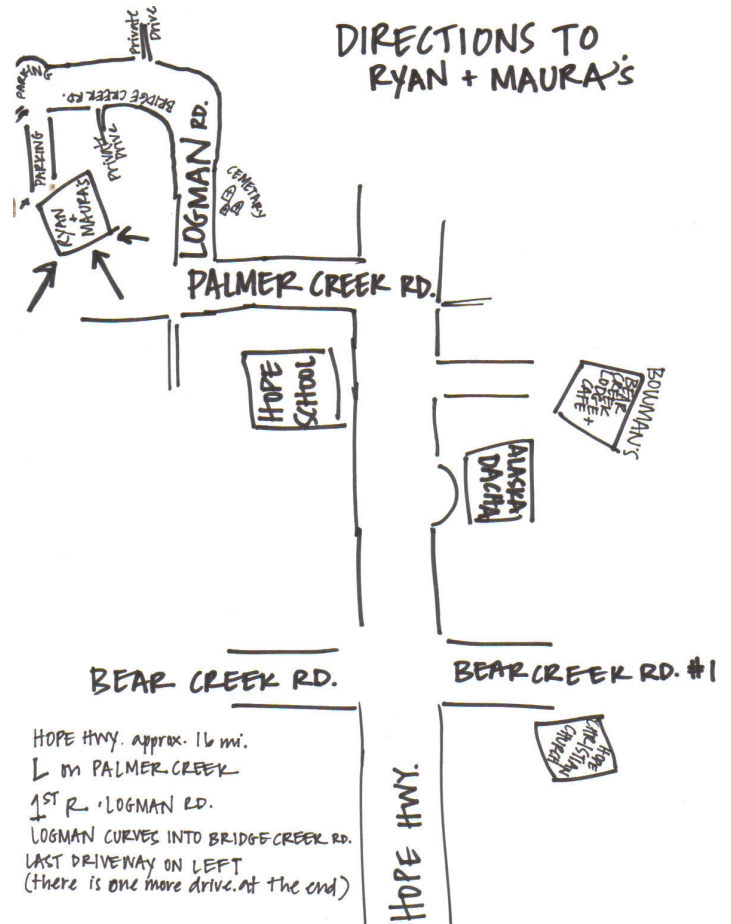
Ryan and I have chosen Saturday April 21st- Sunday April 22nd as the dates for the spring camp-out in Hope. We are looking forward to a potluck evening meal on Saturday with a Mexican theme. People are welcome to bring; BEER, firewood, food, friendly dogs, sleeping stuff, paper plates, camp chairs, exquisite homebrew archives, imported beer and local beer.

We have a kitchen, bathroom and outhouse, floor space, and a fire pit to offer. If anyone is interested in camping outside there is space for that as well.

Please RSVP to maurayo@yahoo.com or call 782-3117. I have attached a map. Here are the written directions.

Head out of Anchorage south toward Seward on the New Seward Highway. Pass through Indian, Bird, Girdwood and Portage, and head up over the hill and into Turnagain Pass. Head over the pass and continue south toward Seward. Watch for the Hope Cutoff and take a right onto the Hope Highway. Enjoy the scenery for approximately 16 miles. You'll pass through a small settlement called Sunrise at about Mile 7 on the road. At about 15 miles or so, you'll begin to see structures as you head into Hope. Watch carefully for signs for Resurrection Creek Road. Turn left onto this unpaved road and take the first right onto Logman Road. Follow this road to the end, then use the map to determine where to park and where to find our place. Call if you get lost, but you won't have cell phone availability until you're down adjacent to the Inlet on the Hope Road.

Thanks, Maura and Ryan from Hope



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Great Northern Brewers Club
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*The Great Northern Brewers Club and
the American Homebrewers Association
remind you to....Savor the Flavor
Responsibly*



The *Northern Brewer* welcomes letters, opinions, articles, ideas and inquiries. You can contact the editor, Debbie Grecco at:

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**NEXT MEETING: GNBC Potluck Dinner, April 17th, 2007
At the Goose, 7:00 PM**