



THE

Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

DECEMBER 2007

The Prez Sez

by Ira Edwards



Greetings Beerlings, Take me to your Lager!
Nope, that has been used before...
Hail Ninkasi! Nope, also been done...
SKØL! Heja ØI! Darn, not American enough....

Well I guess as the new GNBC president, I'll have to come up with my own catchy saying over the next few months. Thanks to all who showed up to elect me into this job. I did not get to vote, as I was out of town for Turkey week. At least this year I wanted the job. When I first joined up with GNBC 5 years ago, I brought a shopping cart full of beer for the State Fair Homebrew Competition and then was gone the next month to pick apples. Imagine my shock when I got the next newsletter stating the new officers, and I read my name as the Vice President. Everyone claimed they checked with me first, but there were no messages on my phone...

It has been a fun few years helping out the GNBC folks as VP and a board member, but now that Schmitt and Jason have streamlined the duties and tasks of the president (ie. made it EASY), I guess it was time to step up and enjoy the glow of this position with a fine ale in my glass. Or is it only glowing because I've had too many fine ales? Seriously though, we have a lot of cool things coming up that our club may be involved in and I will make sure to give credit where it is due when we get things finalized with the powers that be. And I hope to make this club fun for everyone while still bringing in new folks to the hobby. I will make sure we keep on promoting the appreciation of fine BMC beverage. No, I am not talking about Budmilloors (even though they do have some fine items that come out of their doors, as I stated last month) I am talking about the appreciation of fine Beers, Meads and Ciders, and all of their sub varieties... SKØL!

Ok, on to business. By the time most of you read this, you will be recovering from the Great Northern Brewers Club annual Christmas Party at the Snow Goose. In case you happened to be motivated to read this beforehand, here are the details again. The party is the 8th of December at the Snow Goose. It will be the same as last year. The theme is beer, so cook a dish with it and bring lots of it. Plan to be there at around 7pm.

The Prez Sez

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Ask Foamy

2007 Humpy's Bigfish
Homebrew Competition
Results

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Well, January is right around the corner. And we all LOVE what January brings...The Great Alaska Beer & Barley Wine Festival! As noted by Schmitt the last few months, this year Aurora Productions, Inc will be overseeing all the pouring stations previously scheduled and staffed by K&L, ODOM and Alaska Distributors. So if any of you have previously volunteered through a distributor, please contact Aurora Productions instead. You will be compensated with FREE ADMISSION to the other sessions if you help out this year. Groups of friends or family members who want to work together...no problem! VOLUNTEER!!! GNBC has always been a huge part in the success of this event, and we need to keep up the good work... Also, remember that the Festival is on Friday and Saturday, January 19th and 20th. 2008. You will need a current TAM or TIPS card. If you don't have one or need a renewal, festival management will be setting up some classes in December and January or you can always check the CHARR website (www.alaskacharr.com) for a schedule of classes at Eddie's Sports Bar. So call Annie Chavez at Aurora Productions, Inc. now! (562-9911) You will be helping a good cause as American Diabetes is a beneficiary for the event and having a great time as well at Alaska's premier beer festival! As a diabetic myself, I encourage everyone to support my cause and help good (OK, sometimes questionable) people drink good beer.

Well, that's all for me this month. Have a great holiday season and remember, the Christmas Party is acting as our December Meeting and the Thursday Night before the Barley Wine Festival is our January Meeting. Not the 3rd Tuesday of the month like normal...See you soon, and hopefully you have a good beverage to enjoy this holiday season...Please drink (and eat) responsibly!



GNBC Christmas Party – BABY!

When: Saturday, December 8th, 6pm till whenever..

Where: The Snowgoose Brewpub

Theme: This year's theme is BEER – specifically homebrew!

Food: We will have a potluck dinner this year. Bring your favorite food with extra to share with the group.

Cost: Admission to the party is free. We are asking for a 'donation' to help cover the cost of room rental. Suggested donation is \$10.

Entertainment: Why do we need entertainment – we have beer and food.

Gift Exchange: No. But we will have a raffle to help defray the cost of room rental. So, rather than re-gifting some lame present from last Christmas bring a big bottle of something for the raffle.

Secretary's Corner

by Dena Sessler

Seasons Greetings fellow GNBCer's. The Club met at 7:00 pm on the 20th of November, at the Snow Goose. The following topics were discussed. Nominations were open for the past two months and the people running for office were Ira Edwards for President, Kari Canepa for Vice President, Dena Sessler for Secretary, Breck Tostiven for Treasurer, Carl Hall, Don Lewellyn, and John Trapp for Board. Nominations were closed and it was voted on unanimously to carry the slate as stated above instead of having a formal vote. Dennis Sessler and Shawn Wendling are current board members serving a two year term.

If you didn't receive an e-mail from Steve Schmitt on the 18th of November, that means we don't have a current e-mail address or you haven't paid your 2008 dues. Please contact Breck Tostiven in either case.

The GNBC logo is ready for application to tee shirts, jackets, etc, at Alaska Textiles on Fireweed and Spenard. We also now have a company E-store at Lands End. They will embroider our logo on anything for \$13.50. If you need more details contact Dave Beganski for more information. He will also be jumping into frigid waters at the annual Polar Bear Jump down in Seward this year and is in need of sponsors. All the proceeds go to the Cancer Society, so see him about sponsorship.

There was an article in Zymurgy magazine October or November about the E.T. Barnett competition in Fairbanks. This little competition is going to turn into something huge and will probably see close to 200 entries. They will be in desperate need of judges so if you can make the trip you will be welcomed with open arms and some great home brew.

The Big Fish competition was this Saturday the 1st of December. Entries were taken at Arctic Brew Supply the 30th of November and judging took place at 10:00 at Subzero. There were new entry forms that asked entrants to designate whether they would like medals or beer money, so the awards ceremony went smoother. There was also a spot on check which beers were entering for Home Brewer of The Year. This has been a tracking nightmare for Jason Dittsworth, so it is being considered to limit the BOTY categories to 4 instead of 6 next year. There was a side challenge of imperial beers at the same time.

The Snow Goose competition in April next year will have 6 categories open which haven't been decided yet, but the brewers at Sleeping Lady want to limit the categories by ingredients not style. We should have all the details by mid December. Don't forget the Annual GNBC Christmas party of the 8th of December at the Snow Goose. It is a potluck so bring a dish, preferable made with beer, to share and of course lots of Homebrew!



EVENTS

Every First Thursday

Moose's Tooth First Tap

Every Friday

Midnight Sun Brewery Tours and Brew Debut: 6:00 PM 344-1179

07.....*First Taste at McGinley's Irish Pub
Featuring Ommegang Brewery
5 - 9 PM \$8.00*

08.....*GNBC Christmas Party at the
Goose*

14.....*Midnight Sun Lust Release at the
Brewery: 6:00 PM*

17.....*4/25 Fallen Hero Imperial Stout
Release at the Goose*

17.....*GNBC Pre-Barley Wine Festival
Meeting at the Goose: 7:00 PM*

18.....*Great Alaska Beer and Barley Wine
Festival 4:00 - 10:00 PM \$30.00*

19.....*Great Alaska Beer and Barley Wine
Festival: 5:00 - 10:00 PM \$30.00*

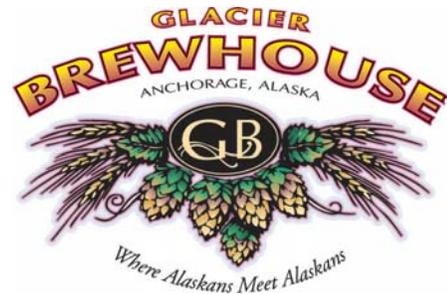
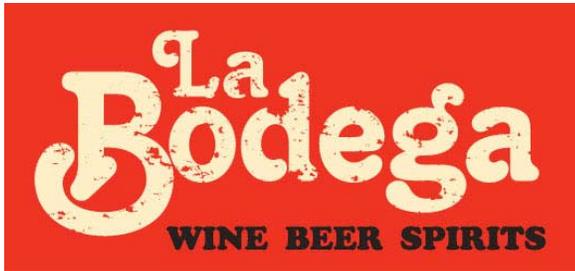
08.....*Entries for Rondy Homebrew
Competition Accepted at the Goose
11:00 AM- ??*

09.....*Rondy Homebrew Competition
Judging at the Goose*

CAFE



AMSTERDAM



The Beer and Barley Wine Festival this January, is in need of volunteers. You must have a current TIPS or TAMS card to serve. This year they will be having a connoisseurs' session on Saturday from 2-5. The cost is 40.00 instead of 30.00 but there will be special beers brewed for this session that won't be available to the general public. The winner of the Beer and Barley Wine Festival will also be announced during this time instead of on Friday at the end of the evening.

The Fur Rondy competition is scheduled for the 9th of February at the Snow Goose. Entries will be accepted at the Snow Goose, not Arctic Brewing Supply, from 11am-6pm on the 8th of February. Entries are \$4.00 a piece. The fee will help pay for ribbons and special prizes for the BOS Beer and Mead.

The GNBC will not be participating in the State Fair again next year. For details see the previous month's newsletters. We are thinking of having an alternative event instead of State Fair in either August or September.

Our education portion of the meeting was presented by Ben Johnson of Midnight Sun Brewing. He is a well trained chef who went to culinary school outside of Chicago and has a degree in culinary arts. He has worked at many Country clubs, the Crow's Nest at the Captain Cook Hotel as well as remote for hunting and fishing lodges until he fell in love with brewing, got a job with Midnight Sun Brewing and now wants nothing to do with the kitchen, he just wants to brew beer. The history of beer started about 10,000 years ago when malt was first discovered. Before then it was a food source: very chunky, full of yeast, and very nutritional. Later on the Egyptians used beer, bread, and honey as a staple for the lower classes of Egyptians. Later on throughout the dark and middle ages in Germany, Dunkel was served with every meal and in England Porters and Stouts were served. Modern beer cuisine started 300-400 years ago in France and Belgium where there already was a big beer culture. They turned it into a finer beverage and put it in a lot of regional dishes. The French took it to another level and started the Order of the Golden Tankard. Their group was developed to promote beer and beer cuisine. Most people's knowledge of cooking with beer is limited to beer battered halibut. Beer is an extremely versatile ingredient that can be used in anything like sauces, soups, salads and anything you can eat, beer can probably be used in. You can adapt any recipe and use beer. Don't take out the oil or eggs, but replace the water or milk with beer. The main thing to remember about cooking with beer is balance. Classic sour/sweet, salty/sweet, or bitter/spicy works really well in food. As for the age old dichotomy of beer versus wine: any recipe that calls for wine, Ben substitutes beer for. He feels that beer is more versatile. Instead of red wine, try a big beer or to substitute for white wine try a light or dry beer. He also uses beer in a lot of marinades, relishes, and chutneys. The possibilities are endless! Ben brought quite a few dishes for us to try. He said they were all experimental but man, were they outstanding. He also brought four types of bread, A Kodiak Brown Ale bread, an Arctic Rhino Coffee Porter bread, an Epluche-culotte bread, and a Sockeye Red bread. He wanted to show how different they all were, but at the same time, equally great! So have some fun and experiment. I expect great things out of you for the Christmas Party!

Speaking of Christmas, in case you still have some shopping to do, here are some ideas. Stop by the Snow Goose, Humpy's, Café Amsterdam, Glacier Brewhouse, or the Moose's Tooth and pick up a gift certificate for your honey. Mike Kiker of Celestial Meadery is always available to provide you with the best Mead on the planet. Midnight Sun Brewing Company not only has great beer but great shirts, hats, and glasses. La Bodega is always stocked full of your favorite spirits and with the only make your own six pack you can't go wrong, so pick up something from Alaskan Brewing Company, Silver Gulch Brewing and Bottling Company, or Kodiak Brewing Company. Arctic Brewing Supply has what that favorite brewer in your life needs. Still at a loss? Go see Natalie Opinsky at Natalie's Wellness Center and pick up a gift card to spoil your sweetie. Natalie offers a variety of Spa treatments, but my favorite by far is the head to toe facial. It is an hour of pure pampering bliss!!

Schmitt's December Rant

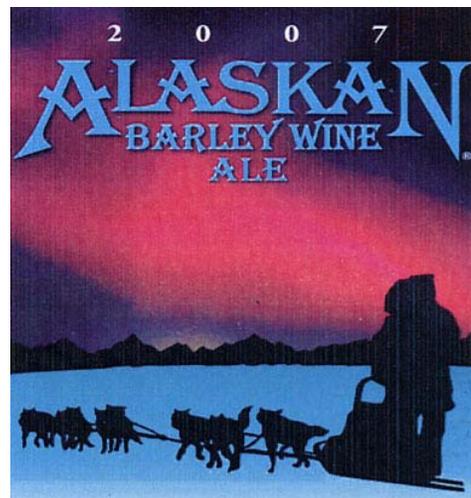
Well, here we go again – the end of another term as GNBC President. Hopefully you won't have to deal with me in that capacity again! For the past two years I've had a number of people help with organizational duties and events so a number of thanks must be thrown around: Jason Ditsworth for being Vice again for two years, Breck Tostevin for assuming the duties of Treasurer, Dennis Urban for taking on the BJCP program, everyone who has served on the Board, anyone who helped out with any homebrew competition, John and Rose Craig for hosting Brew-A-Thon, Debbie Roberts for turning the Golf Outing into a successful Event, Debbie Grecco and Jim Roberts for newsletter production, and everyone who attended an event or meeting with beer and food in hand.

So, without further ado – congratulations to the new officers and Board Members:

President – Ira Edwards
Vice – Kerri Canepa
Treasurer – Breck Tostevin
Secretary – Dena Sessler
Board: Carl Hall
Don Lewellyn
Dennis Sessler
John Trapp
Shawn Wendling

On that note – I must mention something which I've been remiss in discussing – that being GNBC meeting protocol. There's a few things to remember about GNBC meetings/event which I'll list in no particular order:

- We're a HOMEbrew club – bring HOMEbrew to meetings. Not that I don't want/like the quality commercial beer available but I feel that we should showcase our HOMEbrew product as much as possible.
- If you don't have any HOMEbrew – come anyway. There should be enough for others to share. I will admit that at the last meeting I was lame and didn't bring any hommies – but I did bring a 6-pack of Jubelale (which was rapidly consumed). Bottom line is – bring something.
- Also, check the schedule which is posted every month in the newsletter which designates people (based alphabetically on their last name) to help set-up, clean-up, or bring food. Assistance before/after the meetings makes life easier and food helps soak up all of that homebrew.
- Remember to bring a commercial beverage to donate to the auction each meeting.
- If you see someone new to the club introduce yourself. If they don't have a beer – get them one – better yet, give them some of your HOMEbrew.
- Help support our friends and sponsors with your hard earned \$\$\$\$ by buying locally.



Ask Foamy!

An Informational Column For Today's Power Drinker

by Tim Hilts

Dear Foamy,

I had overheard a discussion awhile ago about beer which left me curious. What left me wondering was the statement that beer cannot be over 14% ABV as then it would be wine. Does this make any sense to you?

Signed, Wine or not?

Dear Wine,

I have never heard that one and to be honest it really doesn't make much sense to me. That would be somewhat akin to calling low-fat ice cream, cake, because it has less milk fat. But, in order to be fair, I had my psychic cat Myrna do some research about this. As she is basically pretty low-energy, she didn't put too much effort into this but per her research, the primary, distinguishing factor between beer and wine is what the primary fermentable is. Beer is made from grain and grain product while wine is made from fruit. The type of wine or fruit would also appear to be immaterial which can lead (and has led) to some, perhaps confusing areas. Let's look at sake which almost everyone, and their dog, will call "rice-wine". But referring back to our previously mentioned definitions (thanks Myrna for your effort); sake should be referred to as a "rice-beer" as rice is a grain. At least it was when last I checked. And in all fairness, if I adhere to this definition, yes, and though it pains me to say it, Budweiser is a beer. Wines of course can be made of any fruit with sufficient fermentable sugar as long as it is palatable though "palatable" is clearly a subjective descriptor. And for those that are into the vegetable world (rutabaga wine anyone?), I can only guess that vegetables are in the same boat with fruits. Getting back to your experts assertion about the maximum ABV, you are surely aware that the yeast will die off once the alcohol content reaches a certain point. Perhaps your expert is basing his assertion on the fact that wine yeast will survive at a higher percentage of alcohol and that wine yeast can be used to make higher ABV beers. Could be. Your expert may also believe in some sort of magical transmutation effect once the ABV becomes >14%. Who knows? Perhaps he has found the philosopher's stone for beer. At any rate, I probably wouldn't worry about it. I'm not. But, I am thinking of a quick experiment. If beer turns to wine when the ABV goes above 14%... I wonder if I pour a shot into a beer, if I'd get a Merlot. If it doesn't, what the hell. I still love boilermakers.

Foamy

Hi Foamy.

I am somewhat new to the beer world and am trying to broaden my horizons and knowledge. To that end, I have what will seem a silly question. If the really good beer comes in bottles, why do so many knowledgeable drinkers keep looking for good beer in cans?

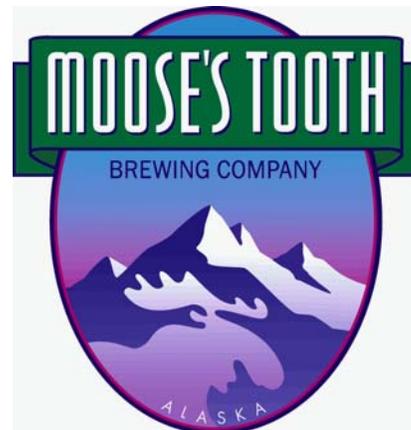
Signed, Neophyte

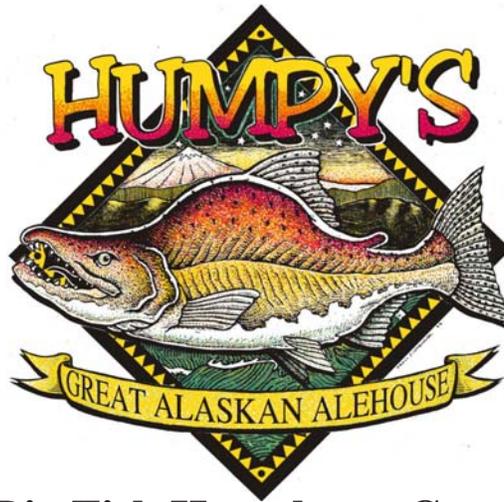
Dear Neo,

You're kiddin'. I can only assume that you've never had to pack a short rack of beer bottles up Flat Top, and then pack the empties down. It's a matter of weight as cans weigh significantly less than their glassy counterparts. This makes it easier to pack in more beer, rather than more bottles. Cans are also a good idea for serious drinking as they are less breakable. And let's be honest, after the first 12 good beers, most of us aren't going to care if the balance of the menu is mediocre. There are some quite good beers in can form presently and I'd encourage you to be on the lookout for more. As for me; I am off to the garage and a can of Bittburger.

Foamy

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13th Annual Humpy's Big Fish Homebrew Competition Results

By Jason Ditsworth

Well folks if you missed the Humpy's Big Fish Homebrew Competition on December 1 you really missed out on a great time and you missed the opportunity to judge some fantastic beers, meads and ciders. We had 75 entries this year, down a little from last year, but the quality was better. Before getting to the results I would like to say thanks to a few folks starting of course with Billy Opinsky and Humpy's. As always Billy demonstrated some incredible hospitality and generosity in hosting the event and putting out a huge spread of awesome Humpy's food for the judges. I would also like to thank Kerri Canepa and Tracey Lewellyn for organizing the judge panels, beer stewarding, and taking entries. Arctic Brewing Supply generously took in entries through the competition and without them, this event would falter. There were many others that helped out that also deserve thanks, but if I tried to name everyone I would leave someone out. So thanks to all of the rest of you that helped out – you know who you are.

If you entered beers, the leftovers will be available at the GNBC Christmas party on December 8. Score sheets will be available at Arctic Brewing Supply starting Monday afternoon. Prizes and medals will be available at the awards ceremony that will be scheduled once a date has been set to brew the beer – it will likely be the second week of February prior to the start of Fur Rondy. Watch the newsletter for a date.

The results for the 2007 competition are as follows:

Best of Show Beer – Flash Lubitsh-White, Belgian Tripel

Best of Show Mead and Cider – Breck Tostevin, Traditional Sweet Mead (Tupelo)

Beer

Category: AMERICANALE

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	Flash Lubitsh-White		American Brown Ale	
2	Steve Jayich		American Pale Ale	
3	Greg Soule		American Amber Ale	

Category: BELGIANANDFRENCHALE

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	Mark Ryan		Saison	
2	Jason Ditsworth		Saison	
3	Ted Rosenzweig		Saison	

Category: BELGIAN STRONGALE

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	Flash Lubitsh-White		Belgian Tripel	Best of Show Beer
2	Ted Rosenzweig		Belgian Dubbel	
3	Mark Ryan		Belgian Tripel	

Category: BOCK

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	Mark Ryan		Maibock/Helles Bock	

Category: DARKLAGER

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	Jason Ditsworth		Schwarzbier (Black Beer)	
2	Steve Jayich		Munich Dunkel	
3	Steve Schmitt		Schwarzbier (Black Beer)	



Category: ENGLISH BROWNALE

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	Mark Ryan		Mild	
2	Tim Bisson	Jen	Northern English Brown	

Category: ENGLISH PALE ALE

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	Steve Jayich		Extra Special/Strong Bitter (English Pale Ale)	
2	Dave Bieganski		Extra Special/Strong Bitter (English Pale Ale)	

Category: EUROPEAN AMBER LAGER

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
2	John Trapp		Oktoberfest/Marzen	
3	Mark Ryan		Oktoberfest/Marzen	

Category: FRUIT BEER

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
2	Jeff Dick	Courtney Wittusen	Fruit Beer	

Category: GERMAN WHEAT AND RYE

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	Steve Jayich		Dunkelweizen	

Category: INDIA PALE ALE (IPA)

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	Ted Rosenzweig		American IPA	
2	Dave Bieganski		American IPA	
3	John Trapp		American IPA	

Category: LIGHT HYBRID BEER

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	Stephen Gerteisen		Blonde Ale	
2	John Trapp		Blonde Ale	



Category: PILSNER

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	Steve Schmitt		Classic American Pilsner	
3	Flash Lubitsh-White		Classic American Pilsner	

Category: PORTER

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	Ben Barnes		Robust Porter	
2	Dave Bieganski		Robust Porter	
3	John Trapp		Robust Porter	

Category: SCOTTISHANDIRISHALE

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	Dan Bosch		Strong Scotch Ale	
2	Greg Soule		Scottish Export 80/	
3	Thomas Huling		Strong Scotch Ale	

Category: SMOKE-FLAVOREDAND

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	Breck Tostevin		Other Smoked Beer	
2	Dennis Sessler	Don Lewellyn	Wood-Aged Beer	

Category: SPECIALTY BEER

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	Ed Kenn		Specialty Beer	
2	Jason Ditsworth		Specialty Beer	

Category: SPICE/HERB/VEGETABLE

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	Flash Lubitsh-White		Spice, Herb, or Vegetable Beer	
2	Dan Bosch		Spice, Herb, or Vegetable Beer	

Category: STOUT

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	Jason Ditsworth		Foreign Extra Stout	
2	John Trapp		Foreign Extra Stout	
3	Ed Kenna		Foreign Extra Stout	

Category: STRONGALE

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	Jason Ditsworth		American Barleywine	
2	Dan Bosch		Old Ale	
3	Breck Tostevin		American Barleywine	



Mead and Cider

Category: MELOMEL (FRUIT MEAD)

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	John Trapp		Other Fruit Melomel	
2	Breck Tostevin		Other Fruit Melomel	
3	Steve Schmitt		Other Fruit Melomel	

Category: OTHER MEAD

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
2	Breck Tostevin		Metheglin	
3	Breck Tostevin		Open Category Mead	

Category: STANDARD CIDER AND

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	Don Lewellyn	Tracey	Common Cider	
2	Breck Tostevin		Traditional Perry	

Category: TRADITIONAL MEAD

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	Breck Tostevin		Sweet Mead	Best of Show Mead and Cider
2	John Trapp		Sweet Mead	
3	Jason Ditsworth		Semi-Sweet Mead	



Goose Brew In Memory of Fallen Heros of the Gulf War

by Jim Roberts

On January 20th, 2007, the word came in that I lost my son-in-law in Iraq. I was on my way to the 2007 Great Alaska Beer and Barley Wine Festival. I made some rapid adjustments and arrived at my daughter's house and was met with Army dignitaries including a chaplain, unit commanders and other people that shared in the intense loss. Of course, the loss was greater for my daughter, but I was hurting "big time," as they say in the industry. My daughter mandated that I attend the festival in SPC Jeffrey Bisson's honor. I did. Although understandably distracted, I drank in Jeff's honor. That's what he would have wanted me to do.

Close to one year later, people don't forget about not only my family's loss, but in a more global perspective, the loss of our servicemen that have fought to protect freedom both here and beyond. The Snow Goose Restaurant and Sleeping Lady Brewing Company have commissioned an imperial stout in honor of Alaska's loss of soldiers in support of our freedom. I was proud to assist in the brewing of this beer that will be released in conjunction with the one-year anniversary of my son's passing. The Goose, and in particular, Gary Klopfer (owner) have a big heart.

The proceeds of the sale of this brew will be added to the memorial fund that will immortalize the soldiers of the 4th Brigade, 25h Infantry Division at Ft. Richardson that didn't come home with the rest of the troops that deployed with my son-in-law.

This is a big beer. It's perhaps the biggest beer ever brewed at the Goose. I can attest that it's good. Brewer Clay Brackley said it had a bodacious heartbeat after it started to perk in the fermenter. He worked extensively with Dennis Urban to create the recipe. Lisa Urban was the brainchild of the whole honorary brew not only for my son, but the rest of the fallen heros.

So, the bottom line is to get to the Goose a little bit early for the club meeting and hoist a pint for our those who didn't come home in defense of our freedom. The beer will be officially released at 6:00 PM. If you rub elbows in the upstairs pub with the solders that came back, buy them a beer in their honor. Help make them proud and remind them that we never forget the sacrifice they've made for our country and help them get over the loss of their comrades in arms that didn't make it home with them.

The Northern Brewer is a monthly newsletter published by the Great Northern Brewers Club for distribution to all club members. Subscriptions are a part of club membership and may be obtained by joining the club. Membership is open to everyone over the age of twenty-one. Please send \$25 to:

Great Northern Brewers Club
Attn: Treasurer
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Anchorage, AK 99503

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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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Anchorage, Ak 99504

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**NEXT MEETING: December 8th, 2007 at the Snowgoose
GNBC Christmas Party**