



THE Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

FEBRUARY 2007

The Prez Sez

by *Steve Schmitt*

Damn – it's already February of 2007! What happened to the Barley Wine Festival? I guess I remember a little bit of that weekend. Congratulations to Midnight Sun Brewing for winning the sanctioned judging at the Barley Wine Fest this year – what is that – 2 years in a row? While I'm at it I also want to talk about the GNBC Club Meeting/AHA Membership Rally which we hosted during the January meeting. Barb Miller did an awesome job coordinating this event – thanx Barb! Also – thanx to Midnight Sun, Alaskan Brewing, Silver Gulch, and the Snow Goose for participating with special release beers and door prizes. Also, thanks to Odom Corporation, K&L Distributors, Alaska Distributors, and Arctic Brewing Supply for assisting and donating additional door prizes at the event. And – last but not least – thanx to Carol Smagalski (the Beer Fox), George Reisch, and Geoff Larson, for their presentations during the meeting. Thanx!



As we speak we are working to update our mailing (and emailing) list and our membership database. I've been talking about the newsletter (which is in your hands) becoming an electronic web/email-base document for a long time so be ready – it's actually going to happen this spring. If you haven't been receiving emails from the GNBC recently now would be a good time to check with Breck Tostevin and/or Shawn Wendling to make sure we have good (current) contact information for you. Also – refer to Breck's article within this newsletter and make sure that you have paid your dues for this year. Thanx.

If anyone is interested in coordinating the State Fair Homebrew Competition in August please contact Dennis Urban – Dennis is looking to step down from this position and is looking for someone to fill his shoes.

Other items of future interest include the Fur Rondy Homebrew Competition (February 23-24), the Snowgoose Homebrew Competition (April 13-14), and the Summer Campout at Eklutna (June 15-17) – yeah, I know – The Trail River Campground is already booked through 2007.

Also –start planning your brewing schedule around the first Saturday in May (the 5th) this year. In the past we have brewed a ton of beer. Literally. I mean, we have brewed more than anyone else in the world on numerous occasions. However, last year some pounders went to a couple of brewpubs and brewed even more than the GNBC using commercial equipment. That's pathetic! So – this is an open challenge to any group who wants to compete with the GNBC on National Homebrew Day. This year we brew for GRAVITY – not volume. I plan to have the GNBC brew the 'highest average beginning gravity' beer during National Homebrew Day. I mean – why brew 50 gallons of Blonde Ale when you can brew 5 gallons of Barley Wine!

The Prez Sez

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Secretary's Corner

by Dena Sessler

The month's event's started with a Belgian Beer Dinner on Wednesday night at Subzero. I was unable to attend, but heard that the evening started with a draft "**Fallen Angel**" followed by a bottle- conditioned one, and the pairings were amazing.

On Thursday night, instead of our regular club meeting, we hosted our first AHA membership rally. It was a huge success! 33 new members signed up at the door. We were all treated to Special release beers from Alaskan Brewing & Bottling Co., Midnight Sun Brewery, Silver Gulch Brewery, and Sleeping Lady Brewery. All the beers were fabulous, but I was partial to Midnight Sun's "**Berserker**" **Imperial Stout**, and Alaskan's **Baltic Porter**. Pete and Lisa of Arctic Brewing Supply were there with a table of information, goodies, and lots of tasty grains to sample. There was also a lot of rubber chicken kissing going on and chicken necklaces being passed out by Phil Farrell of Chicken City Ale Raisers. As a recipient, I can honestly say it is now my favorite party accessory!

We were then all WOWed with the line up of speakers. Tom Dalldorf, publisher/editor of Celebrator Beer News, introduced Carolyn Smagalski, The Beer Fox. She gave a wonderful and informative talk on Celiac Disease and Gluten-free beer. Carolyn is not only a dynamic personality, but the recipient of the 2006 GABF Beer Journalism Award, a certified pilot, and a beer writer for www.bellaonline.com, a website for women that receives 600,000 hits a year. Next to grace the stage was George Reisch, a 5th generation Brewmaster, for Anheuser-Busch. He has worked for the company for 28 years and said he was actually born on brewery property. He spoke of the importance of analyzing your food for the proper pairing. What goes good with chicken isn't enough. You need to know the ingredients and how it is prepared, before the right beer can be chosen, and there is also the importance of the correct glass. I was surprised, at the least, because proper glassware and pairing isn't something that I would have associated with Budweiser. Last, but certainly not least to speak was Geoff Larson, Founder and co-owner of Alaskan Bottling & Brewing Co. What can I say? Geoff is an awesome presence! His speech on beer history, specifically Alaskan, was great! The party then moved upstairs where we enjoyed more great beer, and listened to the rhythms of Tom Dalldorf and his Rolling Boil Blues Band. It was rumored that some table dancing even took place.

To all of you that were unable to attend the Beer & Barley Wine Festival, you missed a good time. By 8:15 the judges came to a unanimous decision. Tom Dalldorf presented the winners: in 1st place, for the second year in a row, was our own **Midnight Sun Brewing**, with their **Arctic Devil Barley Wine**. 2nd place went to **Pelican Pub & Brewery** of Pacific City, OR with their **Storm watchers Winterfest Barley Wine**, and 3rd place was awarded to **Elysian Brewing Co.** of Seattle, WA with their **Cyclops Barley Wine**.

Following the Festival, on Friday night was, yet another, incredible after party at Café Amsterdam. The Berserker and Double IPA were flowing, and the food was nothing less than incredible! Thank you again Ken & Shauna for a great time! I spoke to Annie, and it looks like the Festival is scheduled for the 18th and 19th of 2008, so mark your calendars!

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Anchorage Fur Rondy 2007 Homebrew Competition

by *Breck Tostevin*

Fur Rondy Homebrew Competition is coming up in February and its time to get those brews ready! Entries will be taken on Friday, February 23 at Arctic Brewing Supply from noon to closing. Judging will be at the Snow Goose on Saturday, February 24 at 10 am until completion.

It costs just \$4 per entry. You need three brown or green glass, 10 to 14 ounce bottles of brew and a recipe sheet. Plan ahead. Download forms at www.beertown.org. We will be judging to the 2004 BJCP style guidelines and this is a sanctioned BJCP competition. Judges and stewards are needed! New BJCP class attendees and novice judges are welcome.

Fabulous prizes and a new entrant award for most points in the competition will be given. Instead of Best of Show, we will be giving awards for Best of Beer and Best of Meads/Ciders. So judges won't have to ponder the relative worth of a Minnesota Basswood Metheglin Hippogrith Cyser vs. an Oak-Aged Imperial German Rauch-Pilsner.

GNBC Homebrewer of the Year Categories for Fur Rendezvous are BJCP categories: Pilsner (2), Bock (5), Amber Hybrid (7), Scottish/Irish (9), Porter (12), Sour Ale (17), Belgian Strong (18), Specialty (24), Other Mead (26), Standard Perry/Cider (27).

This is a great competition to test out your brews for entries in the first round of Nationals that will be held in May. Get brewing for Nationals. We need help. Check the 2004 BJCP categories on the club website or BJCP.org. Questions about the Fur Rondy Competition should go to Breck Tostevin at keegan@gci.net or 248-4062.

Anyone interested in serving as the Competition Organizer for the Fur Rondy Competition in 2008 should talk to Breck. It's a great event and a pleasure to run.



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

20.....GNBC Monthly Meeting at the
Goose 7:00 PM

23.....Fur Rondy Homebrew Competition
Entries Due at Arctic Brewing
Supply

24.....Fur Rondy Homebrew Competition
Judging downstairs at the Goose

20.....GNBC Monthly Meeting at the
Goose 7:00 PM



12th Annual Humpy's Big Fish Homebrew Competition Results

by Jason Ditsworth

The 12th Annual Humpy's Big Fish Homebrew Competition was held on December 2. We ended up with 88 entries this year likely due to the 6 inches of snow that fell on entry day. The date for the awards banquet has not been set yet, but it will likely be in early February. Watch the website (www.greatnorthernbrewers.org).

The big winners this year are Ed Kenna for his winter warmer and Tracey Lewellyn for her traditional mead. Ed's winning beer will be brewed by Midnight Sun Brewing Company and Tracey's winning mead will be brewed by Celestial Meadery. Hopefully the beer is ready for sampling during the awards banquet. Watch for a special unveiling on the winning mead sometime later this year (next fall).

Before I move on to the rest of the results I would first like to thank a few people. Of course big thanks go out to Billy and James and the rest of the crew at Humpy's. Also, a huge thanks to Midnight Sun Brewing Company for once again stepping up to brew the winning beer, and for the first time thanks to Celestial Meadery for brewing the winning mead. In addition, a big thanks to Ed Kenna for helping me with the entries and Steve Schmitt for being the lead judge. Thanks to Pete and Lisa as well for once again letting us collect entries at Arctic Brewing Supply. Now on to the results and congratulations to all of the winners!

Best of Show Beer

Ed Kenna – Winter Warmer

Best of Show Mead

Tracey Lewellyn – Traditional Orange Blossom Mead

Best of Ales

Ed Kenna – Foreign Style Stout

Best of Lagers

Ira Edwards - Schwarzbier

BOCK

1 Mark Ryan - Maibock/Helles Bock

DARK LAGER

1 Ira Edwards - Schwarzbier (Black Beer)
2 John Trapp - Schwarzbier (Black Beer)

EUROPEAN AMBER LAGER

2 Breck Tostevin - Vienna Lager
3 Mark Ryan - Oktoberfest/Marzen

LIGHT LAGER

1 Mark Ryan - Premium American Lager
2 Steve Jayich - Munich Helles
3 John Trapp - Dortmunder Export

PILSNER

1 Mark Ryan - Bohemian Pilsner
2 Steve Jayich - German Pilsner (Pils)

AMBER HYBRID BEER

2 Dennis Sessler - California Common Beer

FRUIT BEER

1 Lisa Urban - Fruit Beer

SPECIALTY BEER

1 Ed Kenna - Specialty Beer
2 Dena Sessler - Specialty Beer
3 Steve Schmitt - Specialty Beer

SPICE/HERB/VEGETABLE BEER

1 Lisa Urban - Spice, Herb, or Vegetable Beer
2 Dan Bosch - Spice, Herb, or Vegetable Beer

AMERICAN ALE

1 Mark Ryan - American Brown Ale
2 Steve Jayich - American Pale Ale
3 Steve Jayich - American Amber Ale

BELGIAN AND FRENCH ALE

1 Mark Ryan - Saison
2 Chris Anderson - Belgian Specialty

BELGIAN STRONGALE

1 Chris Anderson - Belgian Tripel
2 Mark Ryan - Belgian Tripel
3 Jason Dick - Belgian Tripel

ENGLISH BROWNALE

1 Dena Sessler - Mild
2 Dennis Sessler - Mild
3 Mark Ryan - Mild

ENGLISH PALE ALE

2 Jason Ditsworth - Extra Special/Strong Bitter

GERMAN WHEAT AND RYE

1 Steve Schmitt - Weizen/Weissbier
2 Steve Schmitt - Weizenbock

INDIA PALE ALE (IPA)

1 Ted & Mary Rosezweig - American IPA
2 Ira Edwards - American IPA
3 Don Lewellyn - American IPA



BJCP Exam this February

by Dennis Urban

The BJCP exam will be on Sunday February 25th at Cafe Amsterdam starting at 1pm. Cost is \$50 for first time takers and \$30 for repeats. If you are interested in taking the exam but not currently taking the course please let me know. Dennis 244-7498.



PORTER

- 1 Dena Sessler - Baltic Porter
- 2 Ed Kenna - Brown Porter
- 3 Ted & Mary Rosezweig - Baltic Porter

SOUR ALE

- 1 Ira Edwards - Geuze
- 2 Ira Edwards and Chris Anderson- Straight (Unblended) Lambic
- 3 Chris Anderson Fruit Lambic

STOUT

- 1 Ed Kenna - Foreign Extra Stout
- 2 Dena Sessler - Sweet Stout
- 3 Dan Bosch - American Stout

STRONG ALE

- 1 Jason Ditsworth - American Barleywine
- 2 Dena and Dennis Sessler - English Barleywine
- 3 Breck Tostevin - American Barleywine

TRADITIONAL MEAD

- 1 Tracey Lewellyn - Sweet Mead
- 2 Breck Tostevin - Sweet Mead
- 3 John Trapp - Sweet Mead

MELOMEL (FRUIT MEAD)

- 1 Jason Ditsworth - Other Fruit Melomel
- 2 John Trapp - Other Fruit Melomel
- 3 Dena Sessler - Pyment (Grape Melomel)

OTHER MEAD

- 1 Steve Schmitt - Open Category Mead
- 2 Dena and Dennis Sessler - Braggot

SPECIALTY CIDER AND PERRY

- 1 Breck Tostevin - Other Specialty Cider

STANDARD CIDER AND PERRY

- 1 Dena and Dennis Sessler - English Cider
- 2 Dena and Dennis Sessler - Common Cider

MEETING SETUP

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

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

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

Organizer for State Fair Needed

by Lisa Urban

We need an organizer for the Alaska State Fair. There are lots of great benefits like free fair admission, free parking right inside the Fairgrounds during the fair and running one of the best homebrew competitions in the State. All this requires is some of your time and a few trips out to Palmer. We camped out at the fairgrounds during the last couple of years so we could drink beer around the cooking fire and not worry about driving back to Anchorage. If you are interested please let me know. Dennis 244-7498.



AMSTERDAM

In The Metro Mall
530 E. Benson Blvd.
(907) 274-0074

Brewer of the Year Update

by Jason Ditsworth

The 2006 Brewer of the Year Competition is complete. For those of you that haven't been following the format for the brewer of the year competition changed for 2006. The current format requires entry in up to four of six specific categories that vary for each of the four competitions that the GNBC organizes. The maximum number of entries that a brewer can enter that can count towards his/her point total is capped at four per competition. The four competitions are Fur Rendezvous, Snow Goose Breakup, State Fair and Humpy's Big Fish.

In addition to the four local competitions, all beer/mead/cider entries that place in the first and second rounds of the National Homebrew Competition (NHC) earn points. This encourages GNBC members to enter the NHC and it allows our beers to be judged by people outside our club.

The final standings for 2006 are listed below.

Brewer TOTAL

Jason Ditsworth	88
Breck Tostevin	42
John Trapp	40
Dena Sessler	36
Steve Jayich	32
Steve Schmitt	28
Chris Anderson	26
Mark Ryan	26
Keith Howard	20
Ira Edwards	20
Dennis Sessler	14
Dennis and Dena Sessler	14
Michael Kiker	10
Mark McArther	6
Dave Bieganski	6
Dennis Urban	6
Erin McArther	4
Kirk Allen	4
Jim Taylor	4
Dan Bosch	4
Jim Hill	2
Don Naff	2
Thomas Pease	2
Rory Petrik	2
John Craig	2

In case you missed it in the October newsletter the categories for 2007 are listed below.

Fur Rendezvous (February 2007): Pilsner (2), Bock (5), Amber Hybrid (7), Scottish/Irish (9), Porter (12), Sour Ale (17), Belgian Strong (18), Specialty (24), Other Mead (26), Standard Perry/Cider (27)

Snow Goose Breakup (April 2007): Helles (1d), Classic American Pilsner (2c), Dusseldorf Altbier (7c), Ordinary Bitter (8a), American Brown (10c), Dry Stout (13a)

National Homebrew Competition (2007 both rounds: all categories)

State Fair (August 2007): Light Lager (1), European Amber Lager (3), Light Hybrid (6), English Brown Ale (11), IPA (14), Fruit Beer (20), Smoke/Wood (22), Melomel (25), Specialty Perry/Cider (28)

Humpy's Big Fish (December 2007): Dark Lager (4), English Pale Ale (8), American Ale (10), Stout (13), German Wheat/Rye (15), Belgian/French (16), Strong Ale (19), Spiced/Herb/Vegetable (21), Traditional Mead (24)

The Insiders Scoop

by Dena Sessler

Cheers to you, and welcome to The Insiders Scoop! This column was an idea that came up during the course of Beer and Barley Wine Festival weekend. Funny how great beer inspires you. How cool is it to know what is happening around town before it actually takes place? I have been able to contact some of the folks that support us, and still working on others, to bring you the most current calendar possible. Everyone has been great about forecasting a month in advance, what will be going on. Once our new website is up and running 100%, the information will be posted as soon as I receive it.

Midnight Sun will be introducing new beers every Friday in February. **Berserker Imperial Stout** debuted on January 26th and should now be available around town. They are also releasing a **Rondy Brew Winter Ale** on February 2nd. Five percent of all the gross bottle sales will be donated to the Rondy committee in support of continuing the festival, so buy a bottle and support the cause! **Gluttony**, the first of "7 Deadly Beers," will be released on February 16th. For more info visit their website www.midnightsunbrewing.com.

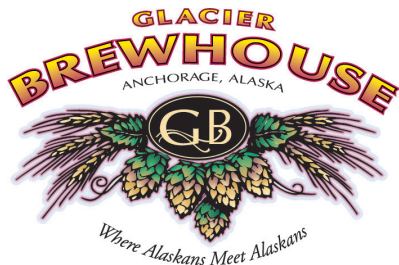
Enjoy 1st Tap at the Goose on the 1st Friday of every month. Nate will be unveiling a **Munich Dunkel** that has been aged in a Bourbon barrel for one year. In mid February, a **Belgian Pale Ale** (8%) will be released. It has a touch of coriander and brewed with Styrian Golding Hops. Don't forget their \$2.00 pint, showcasing a different beer nightly. Remember, the folks at the Goose are the only ones in town that offer a discount to AHA members.

La Bodega has cases of beer arriving. There are too many to list. Pamela has **Avery Czar** on sale for \$5.00 a bottle, while supplies last, and 25% off select beers that she won't be carrying anymore, so stop by and stock up!

The Moose's Tooth celebrates First Tap on the 1st of every month. By the time this arrives, February's will be over, however on Thursday evening, March 1st enjoy a pint while listening to the rhythms of the Boogie Brown Band. General Admission Tickets are \$20.00. Doors open at 8:30pm & show starts at 9:00pm. Tickets are available at the Bear Tooth box office or on their website www.moosestooth.net.

If anyone has events or information that they would like to appear in "The Insiders Scoop," please email me at arcticbrewchick@pobox.mtaonline.net

That's it for this month, so please get out there and support the folk's that support us!



PLEASE PAY YOUR 2007 CLUB DUES NOW

by Breck Tostevin, Treasurer

Please pay your 2007 club dues now. 2007 renewal was due at the September 2006 club meeting. Club dues are \$25. If there are asterisks (***) by your last name on the mailing label of this newsletter, then our records show that you need to pay your dues. **Otherwise, this is your last newsletter.**

Please mail a check with your name, current EMAIL, address and phone numbers to the club mailbox at 3705 Arctic Blvd, PMB 1205, Anchorage, AK 99503. Our dues just barely cover the cost of this newsletter. You get so much more from the GNBC so support your club and renew your dues.

Please email me at keegan@gci.net if you have any questions about your dues status.

If you know other brewers who would enjoy being members invite them to a club meeting.



Continued from page 2...Secretary's Corner

Following the Festival, on Friday night was, yet another, incredible after party at Café Amsterdam. The Berserker and Double IPA were flowing, and the food was nothing less than incredible! Thank you again Ken & Shauna for a great time! I spoke to Annie, and it looks like the Festival is scheduled for the 18th and 19th of 2008, so mark your calendars!

A big round of applause to Jason Ditsworth, the reigning King, and winner of the 2006 Homebrewer of the Year Award. Does anyone else see a trend here? I also want to extend a big congrats on a job well done to Steve Jayich, Mark McArther, Erin McArther, Dan Bosch, Jim Hill, and Don Naff. They are all new home brewers that took medals in last year's Homebrewer of The Year categories. **OUTSTANDING!** If there was an award given to the New Homebrewer of The Year, Steve would have won hands down. He finished in the top 5. Excellent brewing! See you all at the next club meeting at the Goose on the 20th of February.



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:

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



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**NEXT MEETING: Tuesday, February 20th, 2007
7:00 PM at the Goose**