



THE

Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

JULY 2009

The Prez Sez

by Ira Edwards



Isn't Summer great? Sunshine, Fishing, Hiking, Camping, Gardening... These are the great things you can enjoy in the summers in Alaska in the company of good friends and family, and also can be enjoyed with a good beer in your hand. We're moving through July quickly, and it started off in grand style with a bang on the 4th of July. What a great day for the birth of our country and it just happened to be my birthday as well. I hope everyone had a safe and enjoyable 4th, full of BBQ, beverages and people, all while watching the "legal" fireworks displays around here... I brewed up a special batch of Nut Brown and a Robust Porter for the occasion, thinking that the folks 200 years ago were having darker beers just due to the malting technology of the time. I love making fancy, complicated beers, but sometimes the appeal of a simple beverage outweighs all. Dark beers are pretty simple and the dark color means it does not matter if you are golden or amber on the color. It is just brown...Of course, you could make your dark ales very complicated, but that is another joy of homebrewing: it can be as simple or as complex as you want it to be. I have been working on my dream beer machine for the last couple of years (it might be done in 5-10 more years...), but I spent my first few years brewing in about as simple a manner as one might imagine. And I made good beers both ways.

June was a pretty sweet month for the Great Northern Brewers Club. Member Steve Jayich upheld the honor of the GNBC by bringing home a silver medal from the AHA National Homebrewing Competition. I don't think too many members entered this year, but Steve still brought us home some hardware.

We had our annual campout at Eklutna Lake this year, and it was a roaring success. Many thanks to Tim Bisson for helping us put this thing together. In my few years in the club, I think that was the most people we have ever had. And it was a fun time had by all. There were tons of dogs playing there, and they all got along. There were lots of kids and families. There was lots and lots of food and fine beers under the tent. A big campfire was enjoyed by all. I think the only one who did not have fun was a black bear that woke me up Sunday morning (I thought he was a dog), who was sniffing at every tent and trailer looking for food. Luckily, we put up most of the food before heading to bed, so the bear was very disappointed...Sorry to wake everyone up at 7am, but the bear seemed really intent that there was food SOMEWHERE in the campground for him... and he was working very hard to find out where it was...

The Prez Sez

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GNBC Summer BQQ and Meeting Details

GNBC Summer Picnic

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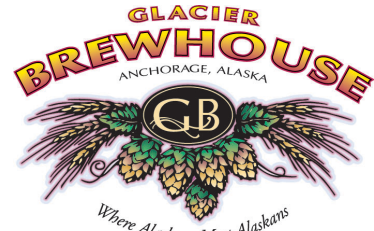
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In July, there are a couple of fun things coming up. After the 4th, we have our annual July BBQ and membership meeting at Jeff Loughry's pad on Lake O' the Hills. Read more about this fun event later in the newsletter. On the 11th of July is the E.T. Barnette Homebrewing comp up at the Silver Gulch brewery in Fox (near Fairbanks). If you are hankering for a road trip, this is a fun event that I have been to several times. There are some amazing door prizes that get collected from the brewing world for this event, and even the judges come away with good schwag. Coming up after that is the GNBC/Humpy's Golf Tournament on the 25th of July out at Moose Run Golf Course. I think there is still a little room if you want to put together a team, but even if you can't swing a club to save your life (Cough, cough...me...Cough, cough) there are plenty of opportunities to come and help out at this fun event. Did I mention that it was fun? I have helped out almost every year I have been in the club and this event is a blast!!!

Well folks, that is again it for this little piece of drivel I write up each month. I hope to see you all out there at the club happenings this month (and let me know if you are going fishing on the other non-club days). Have fun out there and please enjoy those fantastic Beers, Meads, and Ciders responsibly.



Beer, It's What's For Dinner

by Julie McDonald

As I was unable to attend the June beer dinner, held Sunday, June 28 at the home of Keith and Becky Oberrecht, new GNBC members, Joe and Amber Michael, did me a huge favor and wrote up a little recount of the evening's festivities.

Here is what went down as told by Joe:

"It was a beautiful sunny evening next to Jewel Lake as we all sat down on the back deck to feast and drink at the June beer pairing dinner! Keith and Becky Oberrecht were our gracious hosts, with myself & Amber, Kerri, Tim & Jen, and Laura & Paul in attendance. The food and beer pairings were great!

We started with Tim & Jen's Clam Balls paired with Glacier Brewhouse Pilsner. A really tasty morsel with clams, cracker breading, peppers, hot sauce, and cheese. The pilsner really brought out the flavor.

Next we went for the halibut cheeks and scallops from Amber & me paired with MSBC Old Whiskers Hefeweizen. A simple sautee in salt, pepper, and citrus. As Keith said, "the poor man's lobster"!

Then came Kerri's amazing salad, as she self describes: "locally grown mixed greens (including lettuce from her garden and produce from Arctic Organics out of Palmer) topped with thinly sliced beef tenderloin (locally raised in Palmer) in a fiery marinade of Midnight Sun's gruit, soy sauce, vietnamese chili paste, onions and garlic." This was perfectly paired with the MSBC Gruit. Some awesome flavors and greens in this one!



For the main course, Keith & Backy treated us to a slow cooked piglet from Palmer alongside roasted potatoes and veggies, and cheese rolls that I think I heard were made with tapioca. What a fabulous main course! A great showcase of the often forgotten Alaskan bred/raised livestock that is just in our backyard and easily available. This was paired with the MSBC Saturn – Keith had some joke about flying pigs or something....I don't recall it though, in any case the Saturn worked very well with the pork.

Dessert was Paul & Laura's Matanuska Creamery Ice Cream with Birch Maple Syrup and Pound Cake Croutons. This was paired with MSBC Arctic Rhino Coffee Porter. Almost everyone went back for seconds on this delicious dessert! The star of this dish was the pound cake croutons!

A nice digestif of the recently re-released MSBC Fallen Angel rounded out the evening as we moved back inside the house and had some good conversation. Throughout the evening, Keith and Becky regaled us with stories and good laughs, and we all got along swimmingly. I learned all about Russian party goers, a "clam suction gun", and a truckload of other interesting things that they don't teach you in school. You could not have ordered up a prettier, sunny Alaskan evening, which was really the cherry on top of the Alaska grown themed meal. This was my first beer pairing dinner and Amber and I had a blast! Can't wait for July!" Thanks, Joe, for the wonderful details of the June dinner! Wow, sorry I missed this one! If you are reading this and sorry you missed it also, you can still get in on the July dinner. The details are as follows:

Date: Saturday, July 18, 2009
 Hosts: Todd & Katie Rock
 Time: 6pm
 Theme: Beer and Cheese (each course must have cheese as an ingredient)

There are currently 3 spots open for this dinner. We have appetizer and post dinner beer courses still available. If you are interested you can contact me a couple of ways: email me at juzy@gci.net or call me at 240-3688. We are also looking for anyone interested in hosting an August dinner. Let me know if you are interested.

Have a fantastic summer ;-)

EVENTS

- Every First Thursday
Moose's Tooth First Tap
- Every Friday
Midnight Sun Brewery Tours and Brew Debut: 6:00 PM 344-1179
- 08.....GNBC Summer Picnic
- 11.....ET Barnette Homebrew Competition Judging 10:00 AM Silver Gulch Brewing Company
- 18.....Beer Dinner at Todd and Katie Rock's. 6 pm. (see Prez Sez)
- 25.....11th Annual Humpy's/GNBC Golf Tournament: 6:30 AM at Moose Run
- 07.....Anchortown Homebrew Comp Entries Accepted at Arctic Brewing Supply
- 09.....Anchortown Homebrew Comp Judging at Cafe Amsterdam: 3 pm
- 16.....GNBC Summer BBQ at Ira Edwards' house: 5-11 pm
- 24.....Great American Beer Festival Denver, Colorado
- 25.....Entries Accepted for Equinox Mead Competition at Celestial Meads
- 26.....Equinox Mead Competition at Celestial Meads: Noon-3 pm





Second Annual Anchor Town Invitational Homebrew Competition

By John Trapp

Mark your calendars and fire up the brew kettles, there's still plenty of time to make a batch or two for the second annual **Anchor Town Invitational Homebrew Competition**. Ken and Shauna Pajak, of the famous Café Amsterdam, have graciously offered to sponsor and host this competition again. The judging will take place at Café Amsterdam on **Sunday August 9th at 3:00 p.m.** Notice the time change from our usual start. This is due to the fact that Café A is now open on Sundays, so we will work around their schedule. Entries will be accepted at Arctic Brewing Supply on Friday the 7th from 11:00 until closing. ***Do Not, I repeat Do Not show up at Café A to drop off your entries on Friday or Saturday.*** The good folks working there are busy enough serving awesome food and beer.

There will be no entry fee and all categories are open. What you'll need is three 12 ounce bottles, preferably in brown glass with a completed entry form. Please fill out as much as you can on the forms, there's nothing worse than telling the judges that you don't know what's in it – it just says "Category 21, Cabbage Ale". Actually, drinking that beer may be worse than telling judges you don't know what's in it. Also, I think this will be the last year I allow flip top bottles. I realize some of you still use them, but they are a pain in the ass for the coordinator, and most competitions don't allow them anymore. Save them for sharing homebrew with your friends.

The judging of this will be critical, and we'll need as many judges as we can get. So please plan on attending so we can knock this out in about 4 hours. Once again, if you see Ken and Shauna before the competition say thank you to them for their generosity and contributions, not only to the brew club, but the brewing community. I hope to see a lot of entries for our second annual competition. Good luck to all.





Equinox Mead Competition: Saturday, September 26 at Celestial Meads

Calling all Maisers and Mead Berserkers! Celestial Meads and the Great Northern Brewers Club are holding the Second Annual Equinox Mead Competition on September 26. This is an AHA/BJCP registered competition open to Mead!

Categories: 24 Traditional Mead; 25 Melomel; and 26 Other Mead.

The Best of Show mead will be produced as a commercial batch at Celestial Meads if deemed appropriate by Meadmaster Mike Kiker. Medals will be awarded to the first, second and third place winners in the three categories.

Please get those meads bottled and entry forms ready for the Equinox Mead Competition. Entries will be accepted at Celestial Meads on Friday, September 25 from 5:30-7:30 pm. Please bring two 10 to 14 oz bottles or one 750 ml bottle and an AHA/BJCP recipe entry form for each entry. Here is a link to the form:
http://www.beertown.org/homebrewing/pdf/entry_recipe.pdf

Mead judges are also needed. Judging will be held at Celestial Meads, 600 W. 58th Ave., Suite B. in Anchorage from Noon to 3 p.m. on Saturday, September 26. Please contact competition organizer Breck Tostevin at 248-4062 or keegan@gci.net for more information or visit www.CelestialMeads.com.

GNBC August BBQ and Meeting Details

by Ira Edwards

There will be a little bit of a change up on the BBQ schedule this summer. The Anchor Town Invitational Homebrew Comp has been moved a week earlier this year and as a result, I have moved the GNBC August BBQ a week later. My wife Kara even approved. Families are welcome, as long as you don't let the kids feed my dogs too much beer...

So here are the details:

When: Saturday, August 16th from 5pm to 11pm-ish. I have been told that "someone" will turn into a pumpkin after Midnight, so I have to get everyone out before that.

Where: Ira & Kara Edwards' home on 8800 Solar Drive, Anchorage, AK 99507 (put it into Google maps...) we have a big parking lot and wide circular driveway, but if you need to park on the street, please be courteous of our neighbors.

What: The Annual GNBC August BBQ, of course. There will be a grill or two to cook things on and some tables to place things on. If the weather turns, I have a few 10x10 pop-up tents to put out in the yard and a huge garage to store people in. I also have a fire pit and a growing wood pile, so prepare to sit around and chill out or do S'mores for the kids (young and old).

Things to bring: BEER (or Mead, Cider, and Wine) to share, something for the grill, a side dish, bug spray (they have not come out yet, but you never know), and camp chairs to sit around the fire or in the yard.

If you have any questions or get lost on the way there, feel free to give me a call at 440-9112



Grilling and fishing: Yep, That's right! It's again time for the GNBC July Picnic on Wednesday July 8th

by Ira Edwards

The Great Northern Brewers Club is lucky enough to have members that graciously open their homes to welcome our members for outside events that feature the best of what our club has to offer: good friends, good beer and a good time. For as long as I have been in the club, Jeff Loughery, a long-standing member of our club, has invited homebrewers up to his spacious abode on the Upper Hillside in Anchorage for a summer barbeque on July 8th.. This event is family-oriented and invites not just the brewers, but their families to enjoy an evening in the (hopefully) sun for outside recreation in a pristine setting with enough activities to keep everyone occupied.

Jeff's back yard opens to a lake with paddle boats and a recreation area where volleyball, horseshoes, fishing and expansive views are the norm. Come prepared to let the kids run around and enjoy themselves while you share a few bebies with friends, eat and be summer-time merry like it can only happen in Alaska in July.

Bring everything you need to be comfortable, including something to throw on the grill for you and your family, homebrew to consume and share, and your favorite Frisbee, volleyball, catcher's mitt, or whatever to engage others in good, vibrant outdoor fun. This year's event will be on July 8th beginning at about 6 pm and lasting until...whenever you and your family get worn out. To get to the gig, head up O'Malley and look for Stoneybrook Road on the right, toward the top. If you get to Hillside Rd., you have gone too far. Go to the end of this short road and take a left on Mountain Lake Drive. This will quickly turn into Lake O' The Hills Circle. The lake will open up on your right. Follow this around toward the end, and Jeff's place is at the end. His address is 7051 Lake O' The Hills Circle if you want to put it into Google maps. Please respect other homes when you park because it can be crowded. Come and enjoy a good time.



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



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

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**NEXT MEETING: July 8, 2009, GNBC Summer Picnic at the Loughery Home
See Prez Sez and Related Article**