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Together in Talkeetna

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THE

# Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

JUNE 2010

## Prez Sez

by Dennis Sessler

With summer like temperatures finally here, I am glad that Mother Nature gave us a little more time to crank out those last few batches of homebrew. Dena and I managed to put up about 25 gallons of beer, and with our stockpile of ciders, we should be set until we get a chance to brew those fall beers.



Like most of you club members this time of year, everyone will be trying to plant their gardens with fruit bushes and trees, veggies and lots of flowers. I hope everyone gets a chance to plant something that they can somehow use in a homebrewed batch of beer or mead. The options are endless but the most favorite up in Alaska seem to be raspberries, currants, apples, and pears. I'm trying my luck on a couple of cherry trees; I managed to keep the moose away from them all winter. My black currants are doing great. As we speak the bees are going crazy on all my flowering plants. By the looks of the flower bud on the currants it will be a bumper crop as usual.

If you have room to plant some fruit bearing plants now is the time of year to get them established. This is also the time of year to be scoping out some of your neighbors trees and plants for harvest. No, I'm not advocating a midnight raid on their home in the fall. I'm thinking more along the line that if your neighbors that have any fruit-bearing plants that they may not use this fall, politely ask if you can harvest them and perhaps promise a bottle or two of your fermented goods in exchange. I have about 8 homes that I harvest apples from in September or October depending on the temperature. It's amazing how many people have all these wonderful plants and never use one piece of fruit. Take a look around the neighborhood and kindly ask the homeowner if they harvest and use the fruit. Let them know you are a homebrewer and with any luck the fruit will be all yours. All it cost me is a little apple juice or cider to a few families.

With the month of May in the bag I look back on some very memorable club activities. The 1st of May we celebrated Brew-A-Thon. It was national homebrew day and we had a ton of people show up to crank out 261 gallons of beer and mead. There was an endless array of homebrewing setups. There were the simple extract batches and the more elaborate gravity fed and single tier all grain setups. I managed to get a stuck mash (NO FUN) and after a little fiddling around managed to get all the wort into the brew kettle. In retrospect I'm not sure I will ever make an Imperial Spruce Tip Wheat Ale again at this event. Brew-A-Thon is one of those events where it might just be easier to make a simple English Mild or Pale Ale. There is so much activity and so many distractions that sometimes simpler is better.

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It was nice to meet all the people who showed up to either brew or just to see what this whole homebrewing buzz is all about. The club got another 3-4 members to join just by showing them our wonderful hospitality. There are so many new members that are excited to learn anything and everything about making beer, meads and ciders. There is no doubt this new wave of energy that is engulfing our club is due to the tireless efforts of the club as a whole.

My Prez Sez article will be a little longer this month, I will be tying in a little of the Secretary's Corner and a post event wrap up of Brew-A-Thon (BAT). Both Jennifer Bisson our Secretary and Tim Strayer the event Coordinator for BAT are enjoying the beautiful weather in Hawaii. I hope Jen and Tim Bisson have a great vacation and big congratulations to Tim and Christine Strayer. They went to Hawaii to get married. A big congratulation to you both: we can't wait until you get back and we can pop a cork in your honor.

To wrap up on Brew-A-Thon, more big thanks go out to several pivotal members for coordinating and hosting this event. Tim Strayer did a wonderful job promoting and organizing all the volunteers. He pumped up a lot of new homebrewers to show up at the event and learn a little and see what the GNBC has to offer its members.

Thanks again to John and Rose Craig for hosting this year's event at their Jade Street Brewery. If I'm not mistaken this is the 13<sup>th</sup> consecutive year. Your hospitality is much appreciated. As I've mentioned before I hope we didn't leave a noticeable footprint on your yard. A great time was had by all attendees. Last but not least, thanks to Arctic Brewing Supply for donating facilities for all the attendees. This wonderful donation makes life on John and Rose Craig all the more tolerable.

On May 18<sup>th</sup>, the GNBC held its monthly meeting at the Snow Goose. This was the last meeting held at the Snow Goose until September 21<sup>st</sup>. For all who attended, we had tons of potluck dishes. I don't think anybody went home hungry. We plugged through our club business and touched on all the current events. Here is a short list:

On May 8<sup>th</sup>, the Ring of Fire Meadery held their Goblets of Gold Mead Competition. Fellow GNBC member Joe Michaels brought home the runner-up to the best of Show for his Macadamia Nut traditional Mead named "Mele Kohole". Congratulations Joe, they must have loved it. Ring of Fire has some excess of that varietal honey for sale on their Facebook Page.



in Southeast Alaska will be enjoyed by many thirsty Alaskans.



For all club members who dropped off beers for the Great Alaska Craft Beer and Homebrew Festival, a big thanks to Karl and Deb Morgan for delivering them to the judging location in Haines. I hope they had a safe and adventurous trip. Best of luck to all the entrants. Special Thanks to Rachael Juzeler of Alaskan Brewing Company for coordinating this annual event. Rachel's dedication to the festival and all the beer related events



Our next club get together will be the summer camp out the weekend of June 25-27<sup>th</sup> at Eklutna Lake State Campground. See Joe Michael's article in this month's newsletter for all the particulars. I hope to see as many club members at this event as possible. Even if you don't plan on camping out, please consider stopping by on Saturday night for the feast.

In the month of July, we will hold the club gathering at Jeff Loughrey's home on the hillside in South Anchorage. The date has been set for Wednesday July 14<sup>th</sup>, so reserve this date for a family-friendly picnic in a beautiful, private location where all club members are invited to get away and enjoy the company of Anchorage's finest homebrewers. Directions and time will be released in next month's newsletter.

July 24<sup>th</sup> is the GNBC/Humpy's Golf Tournament. See the article in the newsletter about signing up for one of the multiple volunteer positions. If you would like to play in the tournament go to the club's website and follow the link to reserve your team's spot. This is a great fundraiser for a wonderful charity. Please consider stopping out on the 24<sup>th</sup> to lend a hand and make this year's event a total success.

John Trapp took care of the educational piece and the topic was OCTOBERFEST style beer. John had a lot of smarty facts on the actual festival which were very interesting to know. He brewed a batch of beer up for all to enjoy. John explained the proper way to make this style of beer for both an extract and an all grain brewer. Thank you John, for sharing both your beer and all your knowledge on this classic, historic beer style.

In closing, I hope everyone, has a chance to celebrate this wonderful season, please drink responsibly. Plant a bush or a tree, hell harvest some of those dandelions and make a mead or wine, for that matter I dare someone to make a dandelion beer. Until we meet again... BREW ON

# EVENTS

*Every First Thursday*  
*Moose's Tooth First Tap*

*Every Thursday*  
*Midnight Sun Brewery Tour:*  
*6:00 PM 344-1179*

25-27.....GNBC Summer Camp Out at  
*Eklutna Lake*

14.....GNBC Summer Picnic

17.....E.T. Barnette Homebrew  
Competition

24.....Humpy's/GNBC Golf Tournament



## E.T. Barnette Call for Judges

**W**e need BJCP judges and/or experienced brewers to help judge the AHA sanctioned E.T. Barnette Homebrew Competition!!!

Judging will take place on Saturday, July 31<sup>st</sup> at the Silver Gulch Brewing and Bottling Company located in Fox, Alaska (a small mining community ~10 miles north of Fairbanks).

The seven judged categories will be: European Amber Lager (3A-B) English Pale Ale (8A-C); American Ale (10A-C); Porter (12A-C); Stout (13A-F), India Pale Ale (14A-C); and Fruit/Spice/Herb/Vegetable Beer (20 & 21A).

Once again judges can pre-register and hand carry their entries thereby saving on the shipping costs. All they need to is fill out the Entry forms and mail it to us along with the corresponding fee payment. On the day of the competition the judges simply show up with their chilled entries in hand. Be sure to attach Bottle IDs to each of the bottles with rubber bands so we can distinguish which entry is which.

Please mail your pre-registration materials to:  
Chérie Stihler  
P.O. Box 84988  
Fairbanks, AK 99708

Please mail in the pre-registration information etc. early enough so that it is received no later than the entry deadline (i.e. July 28). This will allow us to register those entries along with all the others.

I hope you can help us out with judging of this year's the E.T. Barnette Homebrew Competition.

For more information about this competition please go to the following URL:  
<http://www.mosquitobytes.com/Den/Beer/Events/Events.html>.

If you are interested in judging please contact Scott Stihler [stihlerunits@mosquitobytes.com](mailto:stihlerunits@mosquitobytes.com) or (907) 474-2138.

### 2010 Homebrewer of The Year Categories

#### Fur Rendezvous HBC

- Category 12
- Category 18
- Category 19
- Category 23
- Category 28

#### Snow Goose HBC

- Category 1
- Category 3
- Category 4
- Category 6
- Category 16

#### Anchor Town HBC

- Category 7
- Category 10
- Category 13
- Category 15
- Category 27

#### Equinox Mead HBC

- Category 24
- Category 25
- Category 26

#### Humpy's Big Fish HBC

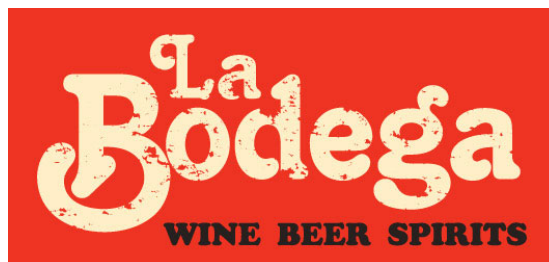
- Category 2
- Category 5
- Category 9
- Category 14
- Category 22

## GNBC's Summer Camp Out

*by Joe Michael*

**I**f you're like me, then you've probably had a burning question on your mind over this past month: what's that bright yellow ball up there in the sky? After some internet research, I have come to determine that it is, in fact, the SUN! Sometimes we don't see it for so long up here in the frigid north that we forget what it looks like! I think it's safe to say that another Alaskan summer has arrived, and is here to stay. I'm looking forward to soaking up some of those rays and enjoying the recreational outdoor activities Alaska is famous for.

Camping is a staple for Alaskan outdoor enthusiasts. It comes in many forms - tent, popup, camper, motor home, duct-taped blue tarp; whatever! Every summer, the GNBC gathers for a group campout for some great food, great homebrews and craft beers, and an all around good time. This year, we are again descending upon the Eklutna campground just outside of Anchorage on the weekend of June 25-27 for the annual group campout. The hope is that the closer proximity to town proper will allow more people to join us, and save some gas money in the process. For more of the general details, I encourage you to re-visit last month's newsletter for the basic information about this event.





Now, down to the nitty-gritty: in order for the event to be a success, I am asking for only a few things from participants.

Location: 45 minutes north of Anchorage. *To Find It:* From Glenn Highway, take Eklutna Exit at Mile 26. Turn toward mountains and follow park signs 10 miles on gravel road to Eklutna Lake and campground. The group campsite we are assigned to is Site A, the old airstrip.

We are in need of canopy-style shelters to cover food areas and protect from general bad weather should it arise. These were in use last year, and also at the National Homebrew Day event at John Craig's, so if anyone has these and would not mind some sharing, please bring them along. Also, the more tables and camping chairs people can bring, the better.

Saturday food! This year's theme is a Hawaiian-style luau for the Saturday dinner potluck meal, so please plan to bring along some food to share with everyone that fits this theme. I am hoping to have a good assortment of mains and sides, so everyone put on their chef's hat and flower lei and bring your best dish. Tropical outerwear is encouraged as well – Hawaiian shirts, grass skirts and coconut shells, beachwear, bring it on! ALOOOOHA!

Camping is a first come, first serve in regards to spaces. Some of us will be out there setting up our sites as early as Friday, and others may not arrive until Saturday, but usually, there's room for all, and even if it gets tight, we'll make it work! **Bring firewood!** If you want to come out on Friday, please get in touch with me and I will get you the gate code in case you are the first ones there. Those with larger rigs might want to consider an earlier show time just to be sure you have enough room to maneuver. Everybody should plan to pack up and be heading out at the end of the event no later than Sunday morning.

If you have any questions, need the gate code for Friday arrival, or can help out with canopies or other amenities, please feel free to contact me via email at [joeofak@gmail.com](mailto:joeofak@gmail.com), via phone at 907-334-9390, or on Facebook under the name Alaska Joe.

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Kegerator Conversion Kits

**tapproot**

# Suds Corner

by John Craig

**B**ang, Bang! July comes with fireworks, thunder storms and other loud noises. This July 4<sup>th</sup> weekend, Rose and I and our dog "Brewer" would like to invite homebrewers to a wild and fun weekend at our Talkeetna Homestead.

The Moose Snort Saloon and Beer Garden will be open and the Bar-B-Q grill will be hot. There will be camp sites in the yard, or if you choose, you can camp down at Montana Creek which is about two miles away from our cabin.

We have ATV trails, good trout fishing not far away and an extra canoe for your use. We might have tours into downtown Talkeetna to explore six bars with fifty beers on tap.

You are all invited. We can make things happen, us homebrewers.

P.S. We have four outhouses open for your pleasure. P.S.S. Food and beer are always welcome!

Suds





## Humpy's-Great Northern Brewers Golf Charity Event

*by Mike Hartman*

It is amazing how time flies. It was twelve years ago that Jason Ditsworth and I sat down (with beers in hand of course) and decided the club needed a golf tournament. We started with a handful of tee times arranged at the Moose Run Hill Golf course and twenty golfers (not to mention many kegs of homebrew, which are now illegal to bring on the course). The tournament made all of \$1500 which we evenly split up to increase the club's checking account, fund the annual Christmas party, and donate to a local charity.

So, to move forward in time, here we are a dozen years later again directing the golf tournament. It isn't exactly the same tournament now, as many things have changed. One thing that has changed is combining our tournament and Humpy's Annual Golf Tournament. The one thing that has not changed, and has remained a constant through the years, is the amount of fun that happens on the day of the tournament and the generosity shown by all the sponsors and volunteers that make this great event possible.

The event is now a double-stacked shotgun scramble, which means there are now 144 golfers and our proceeds are very substantial compared to the early years. Nearly all the proceeds are donated to the First Tee Alaska Program [www.thefirstteealaska.org](http://www.thefirstteealaska.org), which is an incredible program that teaches kids about life through golf. It is not a program to teach kids to be professional golfers. It is a program that helps kids learn and understand that many of the basic fundamentals of how the game is played are the basic fundamentals of a good and honest person.

We are still looking for a few volunteers and are not asking anyone to dedicate their whole day; just a few hours would really help. We'll even feed you! Contact Jason Ditsworth at [jditsworth@gci.net](mailto:jditsworth@gci.net) (338-8828), or Mike Hartman at [brewmaster@gci.net](mailto:brewmaster@gci.net) (345-6679) to volunteer. We would appreciate your help. Volunteer positions we need to fill include:

Person to put the sponsor signs out at 6:15 AM

Two additional player check in staff (already have one volunteer – Glenna Hartman)

BBQ set up, monitoring and clean up (2 or 3 people) – show up by 11:00 AM, eat, have a beer, cleanup and you're home by 3:00 or 3:30.



Friday night load all the prizes, dry goods and supplies, etc. into the U-haul van at Humpy's. Need 2 more people in addition to Billy and Shawn from Humpy's. Show up at 5:30 PM, done by 7:00 PM.

Friday night golf course setup. Show up at Humpy's at 5:30 PM to procure tents, tables, chairs for beer stations, etc., go to the course and complete setup. Done by 9:00 PM. Need 1 more person – Hartman, Ditsworth, Schmitt already volunteered.

Golf scorekeeper (1 person). Show up by 11:00 AM the day of the tournament. Check in with golf course for score board, etc., and pre-populate the board with team names and numbers. Be at the barbecue area no later than 11:45 to start collecting score cards and determine the winning teams, long drives, and closest to the pin prizes.

Prize coordinator to solicit sponsors for prizes and pick up the prizes for delivery to Humpy's where they will be stored until the U-haul van is loaded the night before the tournament (1 coordinator that can enlist help, but this person is responsible).

The tournament is still being held at Moose Run's Hill Course and this year it's being held on Saturday, July 24<sup>th</sup>. The cost is \$400 for a four-person team, which includes green fees, carts, BBQ lunch, prizes, and of course, BEER!

Registration for teams closes July 17<sup>th</sup> so please sign up early, or tell your friends to get registered early as we will fill up fast. You will find the registration flyer and link to sign up with a credit card or with Pay Pal at [www.greatnorthernbrewers.org](http://www.greatnorthernbrewers.org).

## American Homebrewers Association Club only Competition (AHA-COC)

by *Dennis Sessler*



Here is the upcoming AHA COC schedule. These competitions are not open to anyone, we as a club will be conducting an evaluation to find the best one to forward to the event site. Entry fees and shipping cost are all paid by the GNBC. Get brewing and bring your beers to the club meetings to have them evaluated and possibly entered as the GNBC club entry.

**\*AUGUST 2010 Meads**, BJCP categories 24,25, and 26. Evaluations will take place at the summer picnic at Jeff Loughrey home July 14<sup>th</sup>. Bring 4 bottles; shipments to the competition are due July 30<sup>th</sup> in Colorado.

**\*September/October 2010 "Pucker Up" Sour & Wild Ales**, BJCP Category 17 styles, plus American Wild Ales, and Specialty Wild Ales. Evaluations will take place at the August picnic at the Sessler's house. Bring 4 bottles; shipments to the competition are due September 9<sup>th</sup> in California.

**\*November/December 2010 Strong Ale's**, BJCP Category 19 styles. Evaluations will take place at our October 19<sup>th</sup> GNBC club meeting at the Snow Goose. Bring 4 bottles; shipments to the competition are due November 30<sup>th</sup> in California.

**\*January/February 2011 "Battle of the Bitters" (English Pale Ales)**, BJCP Category 8 styles. Evaluations will take place at our November 16<sup>th</sup> GNBC club meeting at the Snow Goose. Bring 4 bottles; shipments to the competition are due January 28<sup>th</sup> in California.

**\* March/April 2011 Bock**, BJCP Category 5 styles. Evaluations will take place at our November 16<sup>th</sup> GNBC club meeting at the Snow Goose. Bring 4 bottles; shipments to the competition are due March 15<sup>th</sup> in Oklahoma.

**\* May 2011 Angel's Share – Wood-Aged Beer**, BJCP Sub-Category 22C. Evaluations will take place at our April 19<sup>th</sup> GNBC Club meeting at the Snow Goose. Bring 4 bottles; shipments to the competition are due March 15<sup>th</sup> in California.

This competition schedule will take us through the next membership year. Please consider brewing one or more of these beers and help represent the GNBC in the AHA's national COC competitions. All points garnered in these competitions will count toward the AHA Homebrew Club of the Year, which is awarded every summer during the National Homebrew Competition.



# Flanders Red Update

by *Dennis Sessler*

It's time to get everyone up to date on the status of the GNBC Club Brew "Flanders Red." The base beer was fermented in my garage with a Belgian yeast from Midnight Sun Brewing Co. It managed to clobber the gravity down to 1.014.

On May 11<sup>th</sup> the beer was racked over to the awaiting barrel for its extended stay. Just in case you are wondering, it takes about an hour to transfer 70 gallons of beer. I understand why the pros use all those fancy pumps. The night the beer was transferred was a little subdued compared to the barbeque and party the day the beer was brewed. Tim McDonald was in attendance to help with the transfer, he was unable to be here on brew day because of a work conflict.

It didn't take us long to sanitize everything and start the transfer. You might be asking yourself why sanitize something that will intentionally be soured with bacteria? The answer is that we are attempting to sour it with a select few strains of bacteria that will give the finished beer a desired flavor. We are still crossing our fingers on this one. There are strains of bacteria that will turn it into vinegar, which is not the desired outcome.

Due to the super low gravity of the base beer, we added 5 pounds of Malto Dextrin in order to give the Roeselare Blend from Wyeast Labs a chance to reproduce and infect the barrel, subsequently starting the slow process of fermenting any complex dextrins. Within two days, the airlock showed activity and is now discharging a small amount of beer. This is a very good sign, I hope that we have given the bugs a nice little home and they do their job without any off flavors.

It's now time to name this beer; we have been collecting several beer names from club members at our last two meetings and also via email. If you wish to submit your name to us please email it to [seesak@mtaonline.net](mailto:seesak@mtaonline.net). All entries will be reviewed and narrowed down to the top three. At our September 21<sup>st</sup> meeting we will be having the club members in attendance choose the winning name. A special reward will be given to the member submitting the winning name.

A special thanks to Midnight Sun Brewing Co. for their generous donations to the club including the massive oak barrel and Belgian yeast. The yeast will be the defining note in this very special beer. Another round of thanks goes to Pete and Lisa from Arctic Brewing Supply for donating the Wyeast Roeselare blend and all the other things they continually comp to the club. Their donations are very much appreciated, so be sure you thank them next time you're in for brewing supplies or do something even more special; give them a call and brighten their day with something other than another technical brewing or beer supply question.



# Club Logo Gear: be stylin' for summer!

by Julie McDonald

Spring is in the air! Get stocked up on your favorite spring/summer apparel and accessories emblazoned with the Great Northern Brewer's Club logo!

Check out these two options:

Alaska Textiles - The GNBC logo is on file for application to tee shirts, jackets, hats, etc. They are located at Fireweed and Spenard, next to Alaska Cleaners. Call them at 265-4880 or check them out online at <http://www.alaskatextiles.com/>

Embroidery cost varies, depending on the number of stitches. For example a baseball cap with front logo and back logo will cost the price of the cap plus an additional \$16.29. For a shirt, the price of the shirt and an additional \$21.56. If things are ordered in multiples the cost of embroidery is discounted.

Land's End Business Outfitters – Get hats, fleece, Ts, bags, water bottles, scarves, aprons, etc. Our Company Store is up and running... all YOU have to do is use it! Here's how:

Log on to your Internet Explorer (IE) browser, their websites do not run on Mozilla Firefox, they run best on IE. Enter this URL: [ces.landsend.com/gnbclub](http://ces.landsend.com/gnbclub) there is no need to add the http:/ prefix to this, just cut and paste it as is.

You will need to register before you can order, it's a simple procedure; it doesn't take long. Just click on "Sign In". It brings you to a sign in page, click "register with us" and voila, enter your info.

There are no restrictions on what we can order. But keep in mind that some products are only available in bulk quantities. So be aware of that before placing your order.

Embroidery cost is between \$13.00 and \$14.05 per application depending on which fabrics/products we order.

Now get busy getting your club gear ordered and on its way just in time for fishing and camping!



**T**he 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 25th thru July 27th 2010  
at Eklutna Lake Campground-GNBC Summer Campout**