



THE Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

MARCH 2007

The Prez Sez

by Steve Schmitt



Well – for those of you who are scoring along at home – the U.S. Postal Service didn't misplace your February newsletter. It was never printed, therefore it was never mailed. It's a long sordid tale – suffice it to say that a lot of people put a lot of time into the newsletter every month and every once in a while someone (like the damn printer) puts your newsletter in the trash bin by mistake and the problem doesn't get noticed till it's too late. Anyway, you can think of this exercise as good practice since the newsletter will be delivered electronically in the near future. Actually, the very near future.

MARCH MEETING DATA – IT'S GNBC GARAGE SALE TIME!! Bring any old equipment you have laying around collecting dust and sell it at the meeting. You can always try Craig's List but what fun is that?

So on to some old news: What happened at 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!

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. Speaking of Mr. Urban – the BJCP exam was held last week and Dennis organized the class this year. He had a lot of help and I need to thank Dennis and everyone who assisted in this class. We plan to hold the BJCP class every other year – but – if there's enough demand we may hold it again next year. If you're interested contact Dennis or myself. Also, thanx to Breck Tostevin for coordinating the Fur Rondy Competition on February 24th and additional thanx to everyone who helped Breck.

Continued on page 4

The Prez Sez

Secretary's Corner

Snow Goose Break Up
Homebrew Competition

Pay Your Dues!

The Insiders Scoop

Ambitious Brew:
A Book Review

Humpy's Big Fish Homebrew
Competition Results

Fur Rondy Homebrew
Competition Recap

Fur Rondy Homebrew
Competition Results

GREAT NORTHERN BREWERS CLUB
PMB 1204
3705 ARCTIC BOULEVARD
ANCHORAGE, ALASKA 99503

GNBC WEB SITE:
WWW.CORECOM.NET/~HOMEBREW/

NEWSLETTER EMAIL
bushy@alaska.com

PRESIDENT: STEVE SCHMITT
sschmitt@alaska.com

VICE PRESIDENT: JASON
DITSWORTH
gnbcweb@corecom.net

TREASURER: BRECK TOSTEVIN
keegan@gci.net

SECRETARY: DENA SESSLER
sessak@mtaonline.net

BOARD OF DIRECTORS

CHRIS ANDERSON
crtjand@hotmail.com

IRA EDWARDS
ira_j_e@hotmail.com

DENNIS SESSLER
sessak@mtaonline.net

SHAWN WENDLING
cpsw@gci.net

DENNIS URBAN
dlurban@gci.net

NEWSLETTER EDITOR
DEBBIE GRECCO
bushy@alaska.com

Secretary's Corner

by Dena Sessler

I know that the event's in January, are long now forgotten, but still of importance and worth another mention, for all those who participated and others that couldn't attend. So not to bore ya but to inform ya here it is....

The month's event's started with a Belgian Beer Dinner on Wednesday night at Sub-zero. I was unable to attend, but heard that the evening started with a draft "Fallen Angel" followed by a bottled 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 glass-ware and pairing isn't something that I would have associated with Budweiser.

Last, but certainly not least to speak was Geoff Larson, Founder and CoOwner 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!

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 brewers to the club 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!

Now for February's happenings. We are close go going electronic folks! Steve tells us that it will be June at the latest, possibly as soon as April. No April foolery here!

The next beer dinner will be at Schmitty's house on the 17th of March. The theme is Irish food and local beer. The next dinner is sometime in May and space is always limited, so if you would like to attend one contact Julie & Tim McDonald at juzy@gci.net.

There will be a swap meet at March's meeting. It's a great time to clear out that brew area.

The Snow Goose break up will be on April 14th. Project homebrew will take place every other year, so none this year, but it's not written in stone. National Homebrew competition entries are being taken from April 3-15, so break out your great homebrew and bubble wrap.

April's meeting will be the 2nd annual cooking with beer. Be sure and bring something to share. In the month of April will also be a Winter Retreat in Hope, possibly the 3rd week. Shelly has a friend that owns a B&B that sleeps 4, this of course doesn't include crashing space on the floor. I'm thinking, with our unbridled enthusiasm for beer, this might be a one time opportunity, so jump on it!

Trail Rivers is booked for the next 2 years, so the summer camp out will be at Eklutna Lake again on June 15-17.

The GNBC Christmas party will be on the 8th of December at the Snow Goose. Due to the huge success of last year's party, we will be doing it again the exact same way.

Thanks to Jason for an informative talk on Porters, robust vs brown. February's meeting ended with an announcement from Mike Kiker, that the AHA & BJCP have gotten together to form a Mead certification in conjunction with the regular BJCP course. It's about time!

The Fur Rondy competition was judged on the 25th of February. The Best of Show Beer went to John Trapp for, yes, his Schwarzbier, and the Best of Show Mead or Cider went to Steve Schmitt for his Cyser. A great job to all who entered and congratulations to all who placed!

Well, that's about it for now. See you all at the next club meeting on March 20th.

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 Swap Meet Meeting at the
Goose 7:00 PM

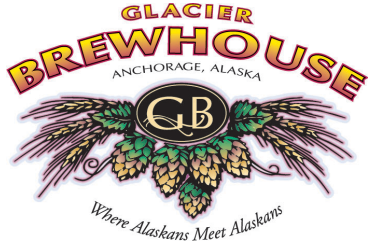
3-15.....National Homebrew Competition
entries due

14.....Snow Goose Break Up Homebrew
Competition

17.....GNBC Cooking with Beer Meeting
at the Goose 7:00 P.M

??.....GNBC Winter Retreat
Hope, Alaska





Coming around the corner: The Snow Goose Break-Up Home Brew Competition, April 14, 2007

by Ira Edwards

We just finished the Fur Rondy Homebrew Contest, and the next homebrew competition is coming around the bend very soon: Entries for the Snow Goose Break-Up Homebrew Competition will be judged on Saturday, April 14 starting at 10 am at the Snow Goose restaurant. Since you will have just finished getting the taxes done (for those last minute folks...), this will be a perfect time to come enjoy the fellowship of other brewers and hone your judging skills.

This contest is limited to Six (6) categories: Helles (1D), Classic American Pils (2C), Altbier (7C), Ordinary Bitter (8A), American Brown (10C), Dry Stout (13A). GNBC entrants may choose up to 4 entries to be judged for Brewer of the Year status, but may enter once per category in the other categories...

Entries can be brought to the brewery on Friday, April 13 after 12pm. All shipped entries should be labeled as for the "Snow Goose Break-Up HBC", and shipped to: Snow Goose Restaurant/Sleeping Lady Brewing Co., 717 West Third Avenue, Anchorage, AK 99501. Shipped entries will be stored in the brewery coolers until they are opened for entry in to the contest.

Awards may include medals, gift certificates, brewery paraphernalia, and will definitely include local bragging rights.

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



Continued from cover...Prez Sez

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!



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.



The Insiders Scoop

by Dena Sessler

Cheers to you, and welcome to the first running of the "Insiders Scoop", well technically the second but we won't go there! This column has been a labor of love that started at the Beer & Barley Wine Festival. Great beer tends to inspire great ideas! Wouldn't you love to be a part of what is happening around town before it's over? Well here it is, brought to you, by all of the great folks who love the club and love beer.

Café Amsterdam will be serving Corned Beef and Cabbage on Saturday March 17th, and as always, the best beer selection in town! Ken tells me that April will bring a shower of 6-7 different Cantillon, so get there early in the month to enjoy a glass of your favorite! This summer he plans to have a lot of Alaska's finest on tap. Most of these tasty brews are not available in stores, so be sure to go down and enjoy a pint!

La Bodega still has a lot of clearance beers at 25% off, so stock up! Pamela is expecting a giant shipment of beers from Germany & England, and a new selection of Belgian Lambics on February 28th, so get down A.S.A.P. before the good stuff is gone. She also has a stock of Thomas Hardy Ale. This stuff is aged for up to 25 years and boasts an 11.7% ABV. A great beer to cellar!

Midnight Sun released the first of their 7 Deadly Sins series, Gluttony, on February 16th, a triple IPA. They continue with "Envy" to be released in early April & Greed sometime in May. Rony Brew Winter Ale is still available around town. 5% of all the gross bottle sales will be donated to the Rony Committee to support a continuing Festival, so buy a bottle and support the cause! For more info visit their web site at www.midnightsunbrewing.com.

The Mooses Tooth Celebrates 1st tap on the first of every month. They offer great local entertainment while you enjoy a pint of their finest. Tickets for the event are available at the Bear Tooth box office or on line at www.moosestooth.net.

The Snow Goose will be unveiling a Belgian Tripel for their 1st tap on Friday March 2nd. It is brewed with a touch of coriander and Styrian Golding Hops 8% ABV. They also have available 3 cask conditioned Urban Pale Ales, all dry hopped with different types of hops. Nate used Amarillo on one, Cascade on another, and a bizarre hop Summit on the last. He said the hop smells like onions but is suppose to taste like tangerine, should be interesting, but definitely worth a pint. Don't forget the \$2.00 pint, a different one every night, and the Snow Goose are the only folks in town that offer an A.H.A. discount.

If anyone has any events or information that they would like to appear in the "Insiders Scoop", e-mail me at arcticbrewchick@pobox.mtaonline.net. That's it for this month, so please get out there and support the folks that support us!

MEETING SETUP

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

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

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



Ambitious Brew: A Book Review

by *Jim Roberts*

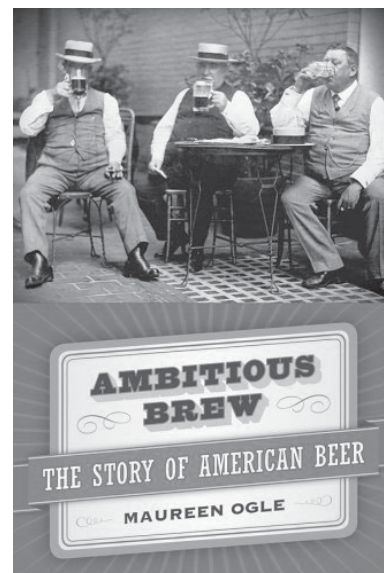
There are gobs of technical books on beer available for the aspiring homebrewer to use to increase knowledge about beer, improve the beer he or she makes or simply find some inspiration when deciding to make a new style or try something different. I've read many of them and find that most fall into the "how to" or "what is" category of information meaning that the books are aimed either at making better beer or describing a style. That's fine, but since I haven't been brewing a lot lately and look for inspiration in other places, it was a nice surprise to receive *Ambitious Brew: The Story of American Beer*, by Maureen Ogle as a Christmas gift last year. I just finished reading it and think it's a book you should consider for your own personal beer library.

Ogle's book chronicles the history of commercial beer in the United States from the mid 1800's to present. While this might seem like a boring read at first, I found the book to be replete with tons of fascinating information about the trials and tribulation of brewers in the United States.

I can also credit this book with shattering some of my own long-established paradigms about brewing mega giants including Budweiser, Miller, Coors, Pabst and Schlitz, and the effect they had on post-prohibition beer. Through Ogle's work, I quickly began to understand that I have been at least under-informed and perhaps worst yet, ill-informed about an important segment in our national beer culture.

The book also presented me with a comprehensive and yet concise picture of prohibition itself including what led up to it, why it happened despite a nation's love for booze, and the circumstances and hoopla surrounding its eventual repeal. I also read the fascinating history of both craft beer's resurgence in the United States in the 1980's and why and how homebrew became so popular.

Although the book was a bit slow to start by my standards, I was reading with earnest, pen in hand, scribbling notes, by the time I'd turned the third or fourth page. Ogle's writing style is friendly, easy and inviting, so it's not a tough book to read. If nothing else, this "must have" book provides an incredible reference guide for beer in the United States.



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!



Humpy's Big Fish Homebrew Competition Results

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

Continued on page 8

Hympy's Big Fish Homebrew Competition Results Continued

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

STRONGALE

- 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 - Pymment (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

2007 Anchorage Fur Rondy Results

by *Breck Tostevin*

Trapp is back. He wins the epic Schwartz beer struggle by a nose and goes on to take Best of Beers at Rondy! Steve Schmitt takes Best of Meads with a great cyser.

Ira Edwards wins the New Entrant to Rondy Award through some kind of legal loophole that I have closed by also awarding a New Brewer Award to Rory Petrik. It's a good thing I remembered to enter Rory's beer this year. Lots of great new brewers in this competition so I am looking forward to their future participation. The other big news is John Craig stepping back into the ring with a first place smoked beer. (I need some).

Thanks to everyone who helped judge, steward and take entries. It is much appreciated. Thanks also to the Snow Goose for hosting and Arctic Brewing Supply for letting us take entries at the shop. Perrenial thanks go to Jason Ditsworth for competition database assistance. It was a smooth competition for my grand finale at organizing Rondy.

Dennis Sessler has agreed to take over organizing Rondy next year. Thank you Dennis. He will need all of our help, so please lend a hand. Don't forget to start thinking about getting those award winning beers, meads and ciders ready for Nationals. Score sheets, ribbons, and unclaimed beers available at the March club meeting. Unclaimed score sheets and ribbons will then go to Arctic Brewing Supply. Hail Ninkasi!

2007 Fur Rondy Homebrew Competition Results

Best of Show Beer - John Trapp (Schwarzbier)
Best of Show Mead/Cider - Steve Schmitt (Cyser)
High Point New Entrant - Ira Edwards

Beer

AMBER HYBRID BEER

- 1 - Rory Petrik - California Common Beer
- 2 - Dennis Sessler - California Common Beer

AMERICAN ALE

- 1 - Ira Edwards - American Pale Ale

BELGIAN AND FRENCH ALE

- 1 - Rory Petrik - Belgian Specialty
- 2 - Drew Mazzeo - Witbier

BELGIAN STRONG ALE

- 1 - Flash Lubitsh-White - Belgian Drak Strong Ale
 - 2 - Tim & Jen Bisson - Belgian Dubbel
 - 3 - Dena Sessler & Tracey Lewellyn - Belgian Dubbel
- HM - Jason Ditsworth - Belgian Blond Ale

BOCK

- 1 - Jason Ditsworth - Traditional Bock

DARK LAGER

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

ENGLISH BROWN ALE

- 2 - Tim & Jen Bisson - Northern English Brown

GERMAN WHEAT AND RYE BEER

- 1 - Glenn Sargent - Weizen/Weissbier

INDIA PALE ALE (IPA)

- 2 - Ira Edwards - American IPA

LIGHT HYBRID BEER

- 2 - Ritchey Walker - Cream Ale
- 3 - Rory Petrik - Blonde Ale

PILSNER

- 2 - Steve Jayich - German Pilsner (Pils)
- 3 - Rory Petrik - Bohemian Pilsner

PORTER

- 1 - Rory Petrik - Robust Porter
- 2 - Jason Ditsworth - Robust Porter
- 3 - Dena Sessler - Baltic Porter

SCOTTISH AND IRISH ALE

- 1 - Dan Bosch - Irish Red Ale

SMOKE-FLAVORED AND WOOD-AGED BEER

- 1 - John Craig - Other Smoked Beer
- 2 - Don Lewellyn & Dennis Sessler - Other Smoked Beer

SOUR ALE

- 1 - Steve Schmitt - Straight (Unblended) Lambic
- 2 - Ira Edwards - Fruit Lambic
- 3 - Ira Edwards - Geuze

SPECIALTY BEER

- 1 - Glenn Sargent - Specialty Beer
- 2 - Dena Sessler - Specialty Beer
- 3 - Ira Edwards - Specialty Beer

SPICE/HERB/VEGETABLE BEER

- 1 - Mark Reiss - Christmas/Winter Specialty Spiced Beer
- 2 - Craig Zubris - Spice, Herb, or Vegetable Beer

STOUT

- 1 - Dan Bosch - Foreign Extra Stout
- 2 - Tim & Jen Bisson - Dry Stout
- 3 - Dena Sessler - Sweet Stout

STRONG ALE

- 1 - Steve Schmitt - English Barleywine
- 2 - Dena & Dennis Sessler - English Barleywine

Mead and Cider

MELOMEL (FRUIT MEAD)

- 1 - Steve Schmitt - Cyser (Apple Melomel)
- 2 - John Trapp - Other Fruit Melomel
- 3 - Breck Tostevin - Pyment (Grape Melomel)

OTHER MEAD

- 1 - Jason Ditsworth - Open Category Mead
- 2 - Jason Ditsworth - Braggot
- 3 - Steve Schmitt - Metheglin

STANDARD CIDER AND PERRY

- 1 - Ira Edwards - English Cider

TRADITIONAL MEAD

- 1 - Steve Schmitt - Semi-Sweet Mead
- 2 - John Trapp - Sweet Mead
- 3 - Breck Tostevin - Sweet Mead

STANDARD CIDER AND PERRY

- 3 - Ira Edwards - Traditional Perry

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
PMB 1204, 3705 Arctic Blvd
Anchorage, AK 99503

The Great Northern Brewers Club is a non-profit corporation incorporated in the State of Alaska and registered with the American Homebrewers Association.

This newsletter may be copied or reprinted with the permission of the editor.

*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:

Online: bushy@alaska.com
Phone: 333-8985
Mail: 6933 Soyuz Circle
Anchorage, Ak 99504

GNBC Web Site: www.corecom.net/~homebrew/



**Great Northern Brewers Club
PMB 1204
3705 Arctic Boulevard
Anchorage, AK 99503**

**NEXT MEETING: March 20th, 2007
7:00 P.M. at the Goose**