



# THE Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

MARCH 2009

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From San Diego

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## The Prez Sez

by Ira Edwards

March already! WOW, where has the winter gone? I hope all you GNBC members are waking from your winter slumber with the warming temps and the increasing daylight hours. We even have daylight saving right around the corner to make up for all the extra daylight we are soon to receive. March is when we start to get huge dumps of snow in the mountains and there's no better way to finish up a day of skiing or snowmachining than to sit around the house or with some friends enjoying a fine glass of homebrew.



For me, March is a little different than most. It is when I finally get to start brewing again after my kegs have almost run dry over the winter. I am usually too busy with work, XC and Back Country skiing, and helping with the brew club to do much more than start a few batches of mead and tend my yearly cider batches. I have to brew a bunch of beer to fill up my kegs to get me through the early fishing season and then in the summer. I get to brew more to get me through the next winter. This is an exciting time for me to plan out my brewing year and start acquiring the ingredients to make my tasty treats. Some of my beers are made for competition, but most don't fit any one style and are creations of my own to enjoy among friends. Creativity is one of the great things about homebrewing. I keep records in case I want to replicate things (it happens pretty often these days), but more often than not, I get an idea in my head and go for an experiment. Some are crazier than others, but I have only had a couple of beers in the last 13 years of brewing that I relegated to other uses (that Clove-Cinnamon-Mace-Nutmeg Pumpkin Porter made a great brazing sauce when boiled down, especially with the 5oz of Cloves in a 5 gallon batch...)

March is shaping up to be a fun month for the brew club. Fur Rondy is in full swing at the beginning of the month, and we have our monthly meeting coming up on the 17<sup>th</sup> at the Snow Goose. By now, most of you should have heard of our 2009 Membership interest survey. Many of you have taken it online and the rest of our members had a survey mailed out to you with a SASE to return it to us for analysis. We had originally planned on having the results tabulated and written up by the March meeting, but with the time lag in getting the surveys out in the mail and then waiting for them to come back to us, we may not get the results calculated before the April meeting. Please take the survey online if you have signed up, and if you got the paper copy in the mail, get it back to us ASAP.

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The face of the membership is changing with the huge influx of new members the last couple of years, and we want to make sure that the club is the best organization it can be for all of you. We cannot be all things to all people with our "highly paid" volunteer staff, but we desire to do the best we can to meet your needs and desires in participating in the club. If you are new to the club and have not signed up for membership yet, please contact Kerri Canepa, our VP, to take the survey online. All participants in the various club activities have valuable opinions and we want to hear what you have to say. Kerri's email address is listed inside the front cover of this newsletter.

Finally, the month ends with the GNBC bus trip to the Kenai. VP Kerri Canepa has again coordinated a great trip to the various breweries and meaderies south of Anchorage, and it is promising to be a fun filled 3 day weekend. I hear that there are still a few seats available. Look further into this newsletter or into the recent GNBC spam emails for more details.

Well, again, stay safe out there. Please enjoy your beers, meads, and ciders responsibly and we will see you all at the monthly meeting at the Snow Goose on March 17<sup>th</sup> at 7pm.



## The Monthly Puzzle

*Who won last month? Why \$100?*

I wanted the prize to be large enough that it would get your attention and/or be worth pursuing. Any concerns I had about whether the puzzle was too difficult were quickly removed by Ira's quick response that said, "Your Puzzle was too easy. It is the Jumbled letters that when re-arranged make out: GNBC". Upon further correspondence with him, he admitted, "I sent this into John (website maintenance) right before I replied to you... I got a 15 minute head start... still not too hard..."

I attempted to thwart the unfair advantage by replacing the puzzle with a cryptoquote ... but the newsletter was already posted ... and I'm not a big fan of reposting newsletters. One major flaw in Ira's response was that he had sent the answer to the wrong e-mail address. Later in the month, a similar answer was received from the Sessler's at the correct e-mail address. So as of February 19, I had only received two responses... go figure... as it's difficult to even give money away.

What is fair? To give the prize to the one that responds first, or to the one that responds correctly to the correct e-mail address. I doubt either will complain as I'll split last month's prize between the two instead.

This month's prize is a wine kit that is being generously furnished by Arctic Brewing Supply. The puzzle is the following cryptoquote.

OY NGX TCTK KTQEI KGZQS TFSOUIZTFDTFZ VIOST RKOFAOFU WTTK, O WTZ OZ DQATL WTTK

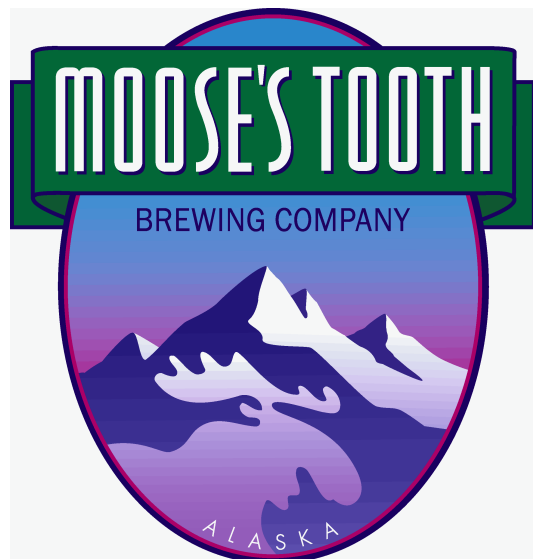
LIGGZ GXZ NGXK FGLT. —RTTH ZIGXUIZ PQEA IQFRN

You must be an active member of the GNBC to be eligible to win. Only one entry per club member. The winner will be selected at random from all of those that correctly reply to hall\_ce@yahoo.com by March 24<sup>th</sup>. Results will be published in the next newsletter. Those without e-mail can also participate in the puzzles. Just let me know and we'll make arrangements. I have three batches of mead in carboys right now. I used to have four but it was to make space for the others to rack into. The 4<sup>th</sup> was a meadowfoam honey traditional. A few months ago, I tried it and it had some off flavors after fining. I didn't have the heart to throw it out nor to bottle it. A few years back, I filled a mason jar with medium toast oak cubes and vanilla extract. I took a few of these, rinsed them and then added them to the mead. After a period of time, I racked it off the cubes and let it rest. I may have racked it a few times but now it is bottled.

The other two meads are finishing. #3 was brewed about 18 months ago. The honey is a basswood and was acquired from Mike Kiker. This honey is delicate in that the intangibles seem to get lost the drier it is fermented. It is sitting at about 1.018 right now but tastes thin or like rose water. I've been thinking about this mead for quite some time and may have entered it in a competition. My current plan is to carbonate it. I think it will awaken if I do that.

My #2 batch of mead is an orange blossom mead. The honey was acquired from Celestial meads. It's doing really good right now as I grabbed some out of primary fermentation for the Fur Rondy competition and moved the rest to the fining.

My most recent batch of mead is a tupelo mead. The honey was acquired from Celestial meads. It's doing really good right now as I grabbed some out of primary fermentation and into secondary fermentation.



# Secretary's Corner

*by Bruce Mills*

**G**NBC is in the middle of an extensive survey effort with the objective of learning what it is that our members value most in the club and to determine how effective we are in creating value in membership. I can't express the importance of completing the survey, either on line if you elected to complete it that way, or by completing a paper survey that has been sent to you if you didn't opt to do it online. The multi-faceted survey asks for feedback in critical areas such as meeting times and location, meeting effectiveness and enjoyment and your overall impression of the club's newsletter. There is plenty of room to submit your own comments and thoughts, so fire away and help shape GNBC in the years to come.

This year's GNBC Golf Tournament is in flux at this point based on the Club's contemplation of flying solo once again. For years, the event was a GNBC only event, but a few years back, we joined forces with Humpy's Great Alaskan Alehouse in a combined effort. The bottom line, however is that we will have a golf tournament in one form or another, and as always, it will be a ragingly cool event. As you may suspect, putting together and pulling off an event of this magnitude takes incredible time and effort, and I'll be recruiting a number of you willing members to assist me in making this the best tournament ever. I'm going to need someone to assist with the organizational side, then a cadre of volunteers to actually run the event. Keep a watch on future newsletters for updates.

Check elsewhere in the newsletter for other upcoming events and specifics including this year's Snow Goose Restaurant and Sleeping Lady Brewing Company Homebrew Competition. The judging will take place on April 18<sup>th</sup> in the Snow Goose basement. This is a golden opportunity for all of you recent BJCP Class grads to start getting your judging points and start putting your newly acquired sensory evaluation skills to work. Judging will start at 10:00 so be there in plenty of time to assist in this worthy effort.

For you meadmakers in the bunch the Ring of Fire Meadery in Homer is sponsoring this year's Goblets of Gold Mead Competition on May 22. If you want more extensive details, call the meadery at (907) 235-2656 and check out Fermento's blog ([www.drfermento.net](http://www.drfermento.net)).

The Bigfish Awards Party was held at SubZero last month and Schmitt, with all of his usual witticism, presided.

This year's National Homebrew Day falls on May 2<sup>nd</sup>, and as we do every year, it will take place in conjunction with the club's Brewathon. Details are sketchy and we're trying to get a confirm from Suds (John Craig) that it could take place at his infamous Jade Street Brewery in South Anchorage. Start thinking ahead as to what you want to brew and what time of the day. This is always a lively event to come and brew a batch of beer, then hang out with your brewing friends and lean a few tricks of the trade. I think that all of you seasoned brewers should buddy up with a new brewer and show that brewer the ropes. Plan on bringing some food for the grill and some food for the potluck that sort of just happens as it happens. Either way, Mark your calendar for May 2<sup>nd</sup>; details will emerge, as usual, in upcoming newsletters.

This year's summer camp out is slated for June 12<sup>th</sup> through 14<sup>th</sup>. Here's another golden opportunity to bust out your best suds and hang out in the sunshine and share a little camaraderie with other GNBC brewers. This is truly a family-oriented gig with plenty of amenities for the kids. Again, details are sketchy at this point, but monitor the trusty GNBC newsletter for emerging news.

Finally, the club needs a better focus on the responsibilities of setting up for our monthly meeting and then cleaning up afterward. If you notice on page 7 of this newsletter, there's actually a schedule that helps us divide and conquer. Please read the chart and come early to set up, bring food, or plan on staying a little later to help swab the decks after the meetings over, if that's what you're assigned to do.

That's it for this month, keep brewing the good stuff and bring plenty to share at the March meeting.

Bruce



## 2009 Q.U.A.F.F. America's Finest City Home Brew Competition

by *Chris Anderson*

I have been meaning to write an article for the newsletter for some time now but I have just been too busy with my work schedule. As many of you know I moved down here to Southern California last year for my job. I joined a small homebrew club here in 08 they are the Coachella Valley Hombrewers Club and they consist of about a dozen members, two or three of whom are at all of the meeting, events, etc.

The club is not by any means comparable to G.N.B.C. I often think of how much I miss all of my Alaskan friends and fellow brewers in the club. I have finally adjusted to the scorching summer heat of the Mojave Desert which can exceed 120 degrees. On a positive note when brewing in the summer, I don't have to heat the mash water. In 2008 I got my 30 gallon brew house back up and running after a long hiatus and began making meads as well. There is a plethora of fruits down here and some really good honey down here, especially when the desert wildflowers are in bloom.

I entered a couple beers in the National Homebrew Competition in 2008 but other than that I have not been doing the competition thing at all. I decided it was time to get back on the horse again and I decided the venue would be the San Diego Home Brew club Q.U.A.F.F. America's Finest City Home Brew Competition. I entered few types of mead, a bunch of ales, and a lager. Originally, I had not planned on judging the competition because I feared I would be judging the categories I dislike, like the spice herb vegetable beers, or fruit beers as there were only a few categories that I had not entered. I decided it was a perfect excuse to go to beautiful San Diego for the weekend and I also felt it was time to get more involved with B.J.C.P. down here.

I was completely blown away by how well organized and how smoothly the competition ran. There were some things that they did differently than how we do things. For instance there were no pull sheets, and they had printed labels for each judge with their information which equaled out to less writing. I judged both of the sessions; one on Friday and one on Saturday. There were 70 + plus B.J.C.P. judges which was really awesome. I was excused from judging the BOS round because I had an entry pushed through but I did not know which one or how many. Prior to leaving, Jim Akin, the competition organizer asked me if would be able to come down for the awards ceremony. At the time I did not think that I would be coming back down. It is a two and a half hour drive one way form my house.

# EVENTS

Every First Thursday  
*Moose's Tooth First Tap*

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

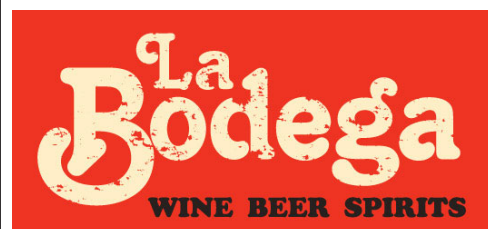
17.....GNBC Monthly Meeting at the Goose

28 - 30...GNBC Kenai Peninsula Bus Trip

08.....Glacier Brewhouse Beer Dinner  
*Time and cost TBD*

17.....Entries accepted for the Goose Breakup Homebrew Competition at the brewery: Noon - 6 pm

18.....Snow Goose Restaurant and Sleeping Lady Brewing Company Homebrew Competition Judging 10:00 - ??



02.....Zymurgist Big Brew Competition at the Chena Pump Houe (FBX) Noon - ???

06.....McGinley's Irish Pub First Taste Featuring Anchor Brewing Beers

22.....Goblets of Gold Mead Competition Ring of Fire Meadery - Homer

22.....17th Annual Great Alaskan Craft Beer Festival/Homebrew Comp.

My wife and I went to a ton of different breweries in San Diego and the outlying areas and I am proud to say the San Diego area has become a little beer Mecca now. More establishments increasingly cater to hopheads. Almost every joint we visited featured beers that have the traditional West Coast style huge hops signature and tons of aromatics as well. Some of the big stand outs (and the beers that you have got to try if you ever visit) Include Alesmith Brewing's cask conditioned My Bloody Valentine. I guess I would describe it as a massively hoppy imperial red ale and it was my favorite beer of the bunch. Green Flash's 30<sup>th</sup> Street Ale is stellar and I would describe it as a piney, citrusy E.P.A. Alpine Brewing's Pure Hoppiness is an I.P.A. that is full of Glacier and Amarillo hops and dry hopped with them as well. Stone Brewing's oak aged version of their Arrogant Bastard just took it to the next level. At Pizza Port and the Lost Abbey I tried Shark Attack which is an I.P.A. which actually had a ton of caramel notes to balance out the huge hop flavor. Tomme Arthur kicked out a Belgian called Angels Share. It is a big beer and huge on the spiciness with a ton of pleasant phenolics to round it out. I had a nitro stout at the pub as well which my wife though was the best with a rich dark chocolate character. I had a pint of Russian River Brewing's Pliney the Younger, a double I.P.A. as well. It is not from San Diego but I had to mention it. I love the Pliney the Elder and felt that Pliney the Younger was better with more malt more hops more caramel more, more, more...

I got home on Sunday after tapping the San Diego area dry and my liver was aching from the copious amounts of brew consumed in three days. I got a call from the competition organizer at about 7 pm and he asked again if I would be able to come down for the awards ceremony. This was after the BOS round. I again answered I probably would not and that it was a long drive for me to make. Jim then said in his own words if I were you I would come to the awards ceremony. I figured I was going to get at least a medal at that point. AFC chooses not to release the results of the competition until the awards ceremony which killed me. I decided that I better make the drive down so I got off early and made my way down to Mira Mesa which is about 15 minutes from downtown San Diego.

The awards dinner was at Callahan's Brewpub an Irish themed pub. Their beers are just o.k. so I did not mention them previously. The Q.U.A.F.F. meeting preceded the awards and it was very similar to a G.N.B.C. meeting. I bet there were probably a hundred plus in attendance it was standing room only. I was very unsure about how my ales would do. Most of them were a bit maltier than most of the beers that I tried in the San Diego area. After the first ten categories were revealed I knew that it was going to be an issue. My robust porter, imperial stout, and maibock all scored over 30 but in a competition with over 500 entries there were better brews. As we got into meads and sour ales I felt like I had some promise to at least get a medal. To my surprise I got two gold medals and two silver medals. I knew that one of my beers and one of my meads were in the running for BOS at that point. My Blackberry Melomel won best of show! They also give a prize medal for the "brewing machine" to the brewer with the most total points throughout the competition and I won that award as well.

All in all I hoped to do better with my ales and lagers but I got some really good feedback and as I had suspected they don't like the malty beers as much here in So. Cal. So, I will adjust my recipes for the future and press on. I am happy to have done as well as I did for my first time entering a competition here in California. I miss G.N.B.C. but I still feel like I am a part of it even though I am 4000 miles away. If anyone wants to drop me line sometime to catch up or if you will be down in the area give me ring or email me and let me know. canderson@tatitlek.com (760) 819-2912.



# Beer, it's what's for dinner!

By Julie McDonald

January Dinner contributions by Tim Bisson

For about two years now Great Northern Brewers Club members have been organizing and hosting bi-monthly beer dinners. More recently we've changed to a monthly schedule to accommodate increased interest. These events have showcased some amazing talent in creativity, both in using beer as an ingredient and with pairing. These are also great ways to meet other club members. I won't even tell you how much **FUN** we have at these dinners! You'll have to go to one and find out for yourself.

We've had two recent dinners, one hosted by Todd and Katie Rock in January and one hosted by Don and Tracy Lewellyn in February. Here is a brief rundown on the two:

*The January dinner, Foods of the Deep South(East), hosted by the Rocks, had two special challenges:*

- #1 Katie likes fruit beers so whoever provided the dessert course had to find a complimentary fruit beer to pair with it.
- #2 Todd likes Imperial Stouts so one of the courses had to be paired with an Imperial Stout.

Below is the dinner as described by Tim Bisson, the designated dinner secretary that night ;-)

- 1) Welcome Beer- Carl- Chimay red and wildflower mead
- 2) App #1- Carl- Chimay red with hog jowls and sauteed collard greens
- 3) App #2- Kerri- Perlo w/ MSBC Special XXX
- 4) Salad- Paul and Laura- arugula with grilled peaches, proscuitto, goat cheese curried cashews and a peach dressing made with Sleeping Lady 80 Schilling served with Sleeping Lady 80/-
- 5) App #3- Jen and Tim- Vidalia onion BBQ tarts w/ Left Hand Imperial Stout
- 6) Entree- Katie and Todd- fried catfish, hush puppies and cheese grits with Ayinger Oktoberfest
- 7) Dessert- Katie and Todd- pig candy- baked bacon that has been covered in brown sugar served with Moose's Tooth Hard Apple Ale. Pig candy is retardedly tasty and dangerous.
- 8) Post Dinner Beer - MSBC Fallen Angel and something else but I don't recall.....

Thanks Tim! That about says it all!

*The February dinner, Aphrodisiacal foods and/or foods relating to love, hosted by the Lewellyns on Valentine's Day, had no special challenges.*

- 1) Welcome Beer: Don & Tracy - Left Hand Brewing Company Juju Ginger
- 2) Appetizer & Beer: Tim & Jen- shrimp lightly fried and served in a spicy mole sauce w/Schneider Aventinus
- 3) Appetizer & Beer: Carl - sturgeon caviar on toast points with crème fraiche paired with a mead and Scaldis Prestige
- 4) Appetizer & Beer: Dena & Dennis - creamy stuffed dried figs and Ølfabrikken Winter Porter
- 5) Appetizer & Beer: Tim & Kristine - fresh Kachemak Bay oysters on the half shell w/Ayinger Ur-Weisse, offered up with 3 different condiments; plain lemon wedges, a freshly made cocktail sauce, and a fresh, spicy cilantro, horseradish relish.
- 6) Soup & Beer: Steve & Shelly - Tomato Basil Soup paired with Southern Tier Tripel
- 7) Entree & Beer: Carol, Don & Tracy - Chinese 5 Spice Ribs with baby red potatoes topped with sour cream and flying fish caviar w/ Rogue Chocolate Stout
- 8) Dessert & Beer: Julie & Tim - Black Russian Cake (recipe from the book "Intercourses...an aphrodisiacs cookbook"). paired with Dogfish Head's Fort.
- 9) Post Dinner Beer: Julie & Tim - Sexual Chocolate by Foothills Brewing (NC) and Choklat from Southern Tier Brewing (NY),

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

Le Freak by Green Flash, Venus and Mercury blended to make "Cupid" from Midnight Sun, also XXX, Lust, & Uranus from Midnight Sun. I think Tim's cellar was purged of any beers with a sexual connotation.

Do I really have to say this? This dinner was **KILLER! EVERYTHING** was fantastic! The pairings were spot on! We had a blast and even ended the evening with some Guitar Hero....until we were showed up by the Lewellyn's teenage, Guitar Hero prodigy son! Awesome night, awesome food, awesome people! There are some great pix to be viewed of this evening at this website: [http://kodakgallery.com/ShareLandingSignin.jsp?Uc=130660a5.cj2zu1zl&Uy=6mb38u&Upost\\_signin=Slideshow.jsp%3Fmode%3Dfromshare&Ux=0&localeid=en\\_US](http://kodakgallery.com/ShareLandingSignin.jsp?Uc=130660a5.cj2zu1zl&Uy=6mb38u&Upost_signin=Slideshow.jsp%3Fmode%3Dfromshare&Ux=0&localeid=en_US)

Why not join us for one or all of the next planned dinners? March's dinner has been filled already, but we have April and May already on the books and you can get more details by joining our beer dinner email group. Just shoot me a quick note at [juzy@gci.net](mailto:juzy@gci.net) and we'll get you squared away!

## It's Time To Get Serious ... well kind of...

By *Georgy Porgy*

**T**ruth is, I'm really a novice to home brewing and don't consider myself the best person to give advice on beer or other fine beverages.... however... Mead! I like to brew mead. You may ask, "why do you brew mead?"

My roots to home brewing started at the local "you brew it" store. The reason for this was that I liked wine more than beer. At the time - I enjoyed good food but the restaurants pushed wine. Beer clearly was not their focus.

The basic reason I brew mead is because I'm lazy. Brewing mead fits my habits and personality better than beer. Let us examine my current hobbies which involve firearms, archery, and aquariums. I also like to cook. My summertime activities include reloading ammunition, testing reloads at the shooting range, gardening, archery, and then hunting in the fall. And there is the running club. Aside from work, the hobbies pull me in many directions. I did brew beer for a while but found I did not give the brews the care they deserve.

At the beginning of my home brewing experiences, I had a neighbor that enjoyed some of these same hobbies. With respect to home brewing, I don't know if he just liked to experiment with different beverages or was just a bit more frugal. Initially, he purchased a carboy or two, some cleaning equipment, and ingredients. Within a few months, he had advanced beyond wine kits to beer from liquid malt and mead. Through that experience, I learned homemade wine can turn out just fine and one can save a good chunk of money (say \$100 per wine kit) during the process. After a few years, my neighbor moved away and left me one of the carboys. For me, it was back to the "U Brew it" store to make the wine.

I should've started home brewing earlier. One major reason I didn't was because there are certain times of the year when anything related to drinking is removed from my house. The collection is boxed up, loaded into the pickup truck, and hauled away for a few days storage. When the neighbor was around, this was an easy task. Nowadays, most of my collection just moves to the crawl space. This practice has not been perfect. One time, I misplaced a case of scotch for about a year. I've also misplaced a portion of Smileys Tupelo honey. On the latest move, a box of glass ware and a percolator seems to have been misplaced. I hope these cellar reorganization efforts are rewarded with brew from the cellar, that is "My brew that is in my cellar."

My first home brewing batch (with the gifted carboy) may have been a beer but it may have been wine kit .... After some thought, I sure it was a mead. I don't recall if it was an orange blossom or firewweed mead. The honey was a Glory Bee Honey and purchased from Arctic Brewing supply. I had done a little research on making meads prior to this and added a handful of raisins along with a packet of yeast. After a few months, the yeast had fallen out of suspension and the raisins did a little dance. As the yeast generates gases, the gases cling to the raisins like water wings while on the bottom carboy. The raisins rise to the top. The gases pull free of the raisins while at the surface and the raisins fall to the bottom of the carboy. The cycle then repeats. I may have racked it once or twice and one day bottled it. It's really nothing special except that it was my first batch ... my first mead. I'll have to check but can likely find a bottle of it in my crawl space for the next meeting.





It really sucks when the friends want to go to a restaurant for a brew and you say, "Sorry, but I got to bottle tonight (while remembering that I've put the bottling off for three nights already and the weekend is coming." On the other hand, I've offered for them to help. They interpret that as coming over for a brew.... and there is nothing wrong with that as they provide me with cases of de-labeled and cleaned competition style bottles. With the bottling ... there is the last rinse with iodophor solution, a brushing, and final rinsing of the bottles. The priming sugar is added and mixed which means the current batch is now sweetened but not yet carbonated. Blah! ... as flat malty/hoppy water just isn't my thing. Basically the bottling of the active batch is work and doesn't necessarily equate to enjoyment of it at the same time.

Sanitation is also a factor. I've made some beers that were likely infected at some point. Breck often quotes another brew club member wise words that goes something like, "I wish I could say that I've never tasted this in my own brew." Anyways, it truly sucks to make a batch of beer and have the batch become infected. For comparison, I've made some purely nasty meads but don't really perceive that they were infected. Some of these were poured down the drain for other purposes.

Ironically, it turns out that I'm not a good judge of bad meads either. One of my troubled meads placed first in category 26 "Other Meads" at the Fur Rondy 2009. Although no one else entered that category ... that mead still won a first. Go figure! So these are the principal reasons why I make mead. This is my beginning. I have plans to make beer again ... but just not right now.



## Snow Goose Break Up Home Brew Competition Announcement

*by Ira Edwards*

If you haven't seen a newsletter recently, the next Homebrew Competition for the Great Northern Brewers Club is the annual Snow Goose Break-Up Homebrew Competition. This competition came about because the Snow Goose many years ago wanted to get some new ideas for great brews to serve on their deck in the summer. If you have not been to the Goose deck on a warm sunny day, it is a thing not to miss. Even with the crappy summer we had last year, the staff told me that they did just as much business as usual. I guess Alaskans are tough.

Since this is a competition designed to find that special summer beer, the categories this year have again been selected to provide something that will sell well on the deck. The categories open for the 2009 Snow Goose Break Up Home Brew Competition have been broken into 3 general categories that the brewery is interested in producing.

- Light Ales- lagers (BJCP categories 01, 02, 03, 06, 07)
- Wheat Ales (15, 16A)
- Belgian Pale Ale (16b, 18-a, 16-c, 16d)

When no substyle for the category is indicated, we intend for the entire category to be admissible.

This competition is scheduled for Saturday April 18 at the Snow Goose, and is a great way to relieve some Tax-Day stress. I will take entries at the Snow Goose Brewery (Sleeping Lady Brewing Company) on Friday April 17 from Noon to 6pm. Judging will start at 10 am on Saturday and judges and stewards are needed. For those of you who have just completed the BJCP course, this is a great opportunity to judge in a low key comp with experienced judges and gain a little experience. Water and snacks will be provided as well. We will need three 10-16oz (500ml is OK) bottles and a standard AHA recipe sheet/entry form. You can find these forms at [http://www.beertown.org/homebrewing/pdf/entry\\_recipe.pdf](http://www.beertown.org/homebrewing/pdf/entry_recipe.pdf) Keep your eyes tuned to the GNBC newsletter and the website for more details as they become available.

For those of you gunning for the Brewer of the year status this year, the open BJCP categories that you can score BOTY points in are 01, 03, 06, and 16. Take care and we'll see you there!

**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*



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**NEXT MEETING: March 17th, 2009  
at the Goose 7:00 PM**