



THE

# Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

MARCH 2013

## The Prez Sez

by Peter Hall

The year is already moving along so fast. We are done with one of our competitions, we have had a great event, and a number of events are approaching FAST. Hopefully I can keep up with all of it. I'm sure if I can get some participation from the club, which I undoubtedly will, it will all be a great time.



Our last president, Tim, was nice enough to sell me his old brewing system. I managed somehow to keep the pumps working on it and bang out a red ale. I'm anxious to share it with everybody. Hopefully you will all have something to share with me too. Maybe not all at once...but I think you know what I mean.

In the last month we had both the Fur Rondy Homebrew Competition and curling at the Anchorage Curling Club. They were actually even on the same day. It made it a little difficult to participate in both, but I think at least a few managed it. Further in the newsletter we have a complete rundown of all the great beers entered in the Fur Rondy competition. Like usual, there are a ton of bragging rights and some pretty great swag to be had for entering and winning. I'm sure that our next competition, the Snow Goose Break Up Homebrew Competition, is going to be swamped with entries vying for the chance to brew your beer commercially.

Many thanks go out to the great folks at the Anchorage Curling Club. They welcomed us into their club house with big smiles, heavy stones, and slick ice. A few of us managed to make a nice move or two, and even more of us did a great job of playing the fool. We had a great time and I'm sure this will happen again in the future. They have been working to gain funds to build a big new club house so maybe they will have even greater digs in which to host us all next time. I'm sure we will have no problem filling the place. I think they even managed to gain a member or two from our ranks.

Coming up super-fast is Talkeetna Beer Tripping. This has become a headline spring time event for our club and for Talkeetna. On April 5-7 the Great Northern Brewers Club descends on the small town for a weekend of great food, beer, and fun. This is not to be missed. You may have to do something special to get a room if you don't have one already. There is the occasional cancelation or someone may be willing to share a space with you. I know we will have another hugely successful event. Hopefully I will see everyone there.

The Prez Sez

Secretary's Corner

GNBC 2013 Brew-a Thon

Snow Goose Break-Up  
Homebrew Competition

Home Brewer of the Year  
Status

Talkeetna Beer Tripping

Irish Stout Stew

2013 Fur Rondy Homebrew  
Competition Results

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

**GNBC WEB SITE:**

[WWW.GREATNORTHERNBREWERS.ORG](http://WWW.GREATNORTHERNBREWERS.ORG)

**NEWSLETTER EMAIL**

[bushy@alaska.com](mailto:bushy@alaska.com)

**PRESIDENT: PETER HALL**

[alaskabrewer@gmail.com](mailto:alaskabrewer@gmail.com)

**VICE PRESIDENT: ROSS ALDRIDGE**

[membership@greatnorthernbrewers.org](mailto:membership@greatnorthernbrewers.org)

**TREASURER: TIM BISSON**

[tbisson123@yahoo.com](mailto:tbisson123@yahoo.com)

**SECRETARY: KAT KARABELNIKOFF**

[kkarabelnikoff@gmail.com](mailto:kkarabelnikoff@gmail.com)

**BOARD OF DIRECTORS**

**JIM LAMB**

[jd lamb@anmc.org](mailto:jd lamb@anmc.org)

**ANDREW SCHMITT**

[aschmitt19@gmail.com](mailto:aschmitt19@gmail.com)

**SEAN O'DOWD**

[scdowd@gmail.com](mailto:scdowd@gmail.com)

**KEVIN SOBOLESKY**

[metkonig@gmail.com](mailto:metkonig@gmail.com)

**MATT WALLACE**

[dubious.chewy@gmail.com](mailto:dubious.chewy@gmail.com)

**NEWSLETTER EDITOR**

**DEBBIE GRECCO**

[bushy@alaska.com](mailto:bushy@alaska.com)

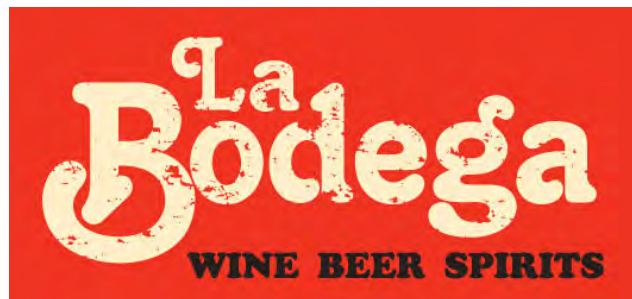
Further in the future we have the Snow Goose Break Up Homebrew Competition, Brew-a-thon, the annual House Crawl, and Summer Camp out. Keep an eye out for newsletters, facebook updates, and mass mailings. All of these events are recurring but new parts of them come up all the time. I'll keep you updated.

Speaking of the House Crawl, if you are unaware of this event let me give you a rundown; A number of households sign up to host, we rent the "magic bus", play games, eat great food, and sample some fantastic brews. I know Lisa is looking for some help this year to coordinate it. Please contact me or any of the board members if you are willing to pitch in. This is a great opportunity to become better acquainted with your fellow club members. More details coming very soon...

This is a great time to be a member of the GNBC. We are gaining a ton of new members and adding fun things to our calendar all the time. I look forward to seeing all the members come out to have fun with me, the board, and the rest of the club. Go on and brew something tasty and hopefully we can share when we meet next.

Keep your Brews hot and Beers cold.

-Prez Peter



## Secretary's Corner

*by Kat Karabelnikoff*

**W**e made it through another exciting month of beer brewing, tastings, and competitions. We have some really great events planned for the upcoming months, so get ready to schedule your calendars!! So, with that being said, let's get down to business!!!

February GNBC Meeting

February 19<sup>th</sup> downstairs at the Snow Goose

President Peter Hall called the meeting at 7:04pm

There were around 50 people at the meeting and at least 6 new members attended their 1st meeting

### **New Business:**

Peter briefly introduced himself to the club, welcomed the new members and all that attended the meeting.

Please remember to support the raffle by bringing in items (beer, swag, etc..) for the raffle as well as purchasing tickets for the drawing. This is an important fundraising tool for the Brew Club.

**Rules of Conduct:**

After the fall out, we had from the Xmas party, we had to update our Rules of Conduct to protect the GNBC and other affiliates. Remember we are a social educational club NOT a social drinking club.

Members that attended the meeting were handed out and asked to sign an updated Rules of Conduct form by Ross, our Membership Coordinator. This implementation will continue at each meeting for existing members.

We will have some new procedures for our events and meetings. Our monthly meeting will now have a designated start and ending time, as well as a last call to serve homebrew at 9pm. Lights out, closed up and a final walk through will be conducted at 9:45pm by a GNBC officer/ board member.

GNBC will be purchasing insurance for the Club to protect the Club, the Board and its members. We are currently looking into quotes and coverage at this time and will inform Club as this information becomes available.

**Membership Dues:**

Will increase as of May 1st, 2013:  
\$30 for an Annual Membership  
\$350 for a Lifetime Membership

**Old Business:**

-GNBC Glasses for sale – Our New Glasses are in and they should be available for purchase for \$5 at our next Meeting.

**Home Brewing Competition Awards:**

GNBC Competitions are a great recognition for you as a home brewer and a great way to get feedback on your home brew and possibly win a prize or even the bragging rights of having your beer commercially brewed.

Fur Rondy Homebrew Competition awards were handed out at the meeting. There were repeat winners (yes, there were a few of whose name was called out more than once or twice or even three times!) Thanks to our supporters generosity!! LaBodgea awarded a \$50 Gift Certificate for the Best of Show Mead and Arctic Brewing awarded \$100 Gift Cert for Best of Show Beer. Dennis thanked those who judged and those that were stewards for the Fur Rondy Competition. It was a low turnout but still a successful event.

**Big Fish Awards:** Since we have been so busy with all the beer events in January we were unable to award our winners for the Big Fish Competition in December 2012. We will be recognizing those winners on Monday Feb 25th at Subzero/Humpys.

**Events:**

-Talkeetna Beer Trippin April 5-7

Get your room now, word is Discovery Channel is going to be in Talkeetna the whole month of April and is booking up the cabins and rooms fast! So if you want a place to stay NOW is the time to make your reservation! Check the events Facebook page for updates on room shares or people that have a reservation but unfortunately have to change plans. (If you have a reservation and can't keep it, please let the group know before you cancel so we can have the chance to fill your place, or if you have a room to share let us know too!)

# EVENTS

*Every First Thursday  
Moose's Tooth First Tap*

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

19.....GNBC Monthly Meeting  
7:00 P.M. at the Goose

5-7.....Talkeetna Beer Trippin

13.....Snow Goose Break-Up  
Homebrew Competition

16.....GNBC Monthly Meeting  
7:00P.M. at the Goose

20....."The Culmination" Beer Event  
Anchorage Brewing Company  
\$100 pp: Time TBD

4.....GNBC Brew-a-Thon

21.....GNBC Monthly Meeting  
7:00 P.M. at the Goose

24-25.....Haines Craft Beer and Homebrew  
Festival



Non-BJCPBrewing Comp @ Beer Tripping: Bring entries!! Your beer could be brewed next year for Beer Tripping by Denali. Yep that's right if you win this Comp then Denali Brewing could be brewing a batch of YOUR beer for the next Beer Tripping Weekend!!  
Joe informed us that the T-Shirt design is finalized and you can check it out on Facebook on the events page: <https://www.facebook.com/events/417521338317389/>

### **-Snow Goose Spring Breakup Competition:**

April 13th

Home Brewer of the Year- categories 2, 7, 8 5, 21, 22 and a side challenge that is TBA  
We will update you as information becomes available or check the FB events: <https://www.facebook.com/events/427393860675252/>

### **-April Club Only Competition-**

Tuesday, April 16, 2013 6:30-7pm

Tentatively scheduled for the April Meeting: Extract Beers: this competition covers BJCP categories 1-23 where 50% or more of the fermentable sugars must come from the use of malt extract. If you have any questions please contact Liz Greer at: [eagreer2001@yahoo.com](mailto:eagreer2001@yahoo.com) or visit the events FB page: <https://www.facebook.com/events/546447355385838/>

### **-Brew-a-Thon Summary: Hosting- Kevin Sobolesky**

May 4th (1st Saturday) Setup at 8:00AM, Toast at 9:00AM, Break-down by 9:00PM 9551 Emerald Street, Anchorage. There will be some changes in the format from last year but, bring your brewing gear, home-brew, food and good cheer! If you have any questions, contact Kevin at [metkonig@gmail.com](mailto:metkonig@gmail.com) or visit the FB page: <https://www.facebook.com/events/143474799147916/>

**-Single Hop Series-** There was a discussion of doing a single Hop series. We talked about doing this at the Brew-a-thon but may turn into a separate event if we involve a brewery to assist us with a large batch and or if we are doing an Extract or All-grain Batch. This event is still in the planning process and will be further discussed and developed. We will keep you informed as information comes available. If you have any interest in being involved or comments please email Ross at [gnbc.membership@gmail.com](mailto:gnbc.membership@gmail.com) so that we can get an idea of how many people want to be involved so we can complete a Cost/Brewer Fee. We will announce how and when members will be able to sign up for the specific Hops.

### **-Summer Camp-Out**

June 21st Trail River Campground, Seward – Still need a HOST to take the lead on this event and Volunteers to make sure things get cleaned up ( we know our group is responsible and will pick up after themselves but to cover our bases we'd like to have someone in charge of this task) This is a really fun family friendly event!!! This camp ground offers more privacy and great campfire options.

-John & Rose Craig have offered GNBC members to come hang out and possibly campout (tent style) at their property in Talkeetna for the 4th of July. Please see them for further information regarding this.

### **Other Beer Events: (non-GNBC)**

There is a Chemistry of Beer, Wine, Sake & Mead at the PAC, Lorene Harrison Lobby, on March 30th 7pm Tickets \$45 or VIP \$75 (21 or older event ONLY). The 5th Annual fundraising event for the Alaska Museum of Science and Nature will include a diverse selection of beer and wine with fine food pairings, music, a silent auction, a door prize and more. For more info <http://alaskapac.centertix.net/eventperformances.asp?evt=1064>

Gabe and Anchorage Brewing Company announced they would be hosting a phenomenal beer festival in April. If you were interested they will be looking for only 20-30 volunteers for this event. Here is that information, please read it thoroughly and follow the directions explicitly when emailing Heather.

## **2013 Homebrewer of The Year Categories**

### **Fur Rendezvous HBC**

- Category 3
- Category 5
- Category 14
- Category 19
- Category 23

### **Snow Goose HBC**

- Category 2
- Category 7
- Category 8
- Category 15
- Category 21
- Category 22

### **Anchor Town HBC**

- Category 1
- Category 6
- Category 9
- Category 11
- Category 12
- Category 17

### **Equinox Mead HBC**

- Category 24
- Category 25
- Category 26
- Category 27
- Category 28

### **Humpy's Big Fish HBC**

- Category 4
- Category 10
- Category 13
- Category 16
- Category 18
- Category 20





In order to volunteer you will need to:

1. Email Heather at Specialty Imports: [heather.ruhle@specialtyimports.com](mailto:heather.ruhle@specialtyimports.com)
2. In the subject line please write: Beer Fest Volunteer
3. Provide your full name
4. Provide your TAMs/TAPs/TIPs card number
5. Provide your TAMs/TAPs/TIPs expiration date
6. Provide your date of birth
7. Provide your Alaska State Driver's License number
8. If you prefer to pour for a particular brewery on the list that Gabe has posted on ABC's FB page ( <https://www.facebook.com/pages/Anchorage-Brewing-Company/329603410491223> ), you may request that table. However, it is not guaranteed that you will get it. For instance, if you are a super fan of Three Floyds and already know about the brewery and beers being poured, let Heather know and she will make note of that when assigning tables. They want people who are passionate and knowledgeable about the table they pour for. Tables will be assigned ahead of time and information packets, on your assigned brewery, will go out to you about a week before the fest so that you can familiarize yourself with the brewery and the products you will be pouring.

## 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

### Miscellaneous

TAP (Training for Alcohol Professionals) Pre-registration is NOT required! Upcoming TAPs classes held at CHARR's Charlie H. Selman Training Center located at 1503W. 31st Avenue, Suite 101 Anchorage. Remember this is required if you plan to volunteer to steward at any fests or competitions or tastings this year.

Here's the latest schedule:

3/4 Monday 1:00 pm  
3/6 Thursday 5:30 pm  
3/13 Wednesday 1:00 pm  
3/15 Friday 9:00 am  
3/19 Tuesday 5:30 pm  
3/21 Thursday 1:00 pm  
3/26 Tuesday 9:00 am  
3/29 Friday 9:00 am



Renewal certification is available at the CHARR office Monday through Friday 10:00am to 4:00pm.

Renewal testing is also available with proof of previous training following Saturday classes at 2:00pm

-Remember if you have ideas for educational segments or guest speakers, feel free to post them on our Facebook page or contact any one of our board members or officers. Contact info can be found on the club's webpage and in each newsletter.



# GNBC Brewathon 2013

## *Hello Brewers!*

This year's Brewathon event will take place on Saturday May 4th, as part of the National Homebrewer's Association Brew event. We will be bringing our brewing equipment and making all sorts of beer that day. This event is open to brewers and people interested in learning how to brew or observe new brewing techniques.

We will have the grill going all day, so all sorts of grilled meats will be available but we do request that those who come bring a large portion of your favorite dish (with the necessary serving utensils) to share.

The event location is at 9551 Emerald Street. This is at the very west end of Dimond blvd in South Anchorage between Jewel Lake Road and Sand Lake Road. Turn onto Emerald heading south and it's the one-story split level where Emerald Street ends at Jade Street. We will have some extension cords for pumps as well as a network of garden hoses for cleaning and filling.

Will we start setting up at 8AM, with the invocation and kick-off at 9AM, and tear down and clean up at 8PM.

If you are interested in showing/teaching and/or sharing a batch with brewer(s) who don't have equipment and are interesting in learning, please email me at [metkonig@gmail.com](mailto:metkonig@gmail.com) with the style of beer you are making, whether it's All-Grain or Extract, and how many people you would be interested in hosting.

Likewise, if you are looking to be involved in a brew and have no gear, please email me at [metkonig@gmail.com](mailto:metkonig@gmail.com) and I will do my best to set you up with a brewer.

This is also a great place to get feedback on your homebrew!

Please be considerate to the neighbors when parking! That includes blocking mailboxes and driveways.

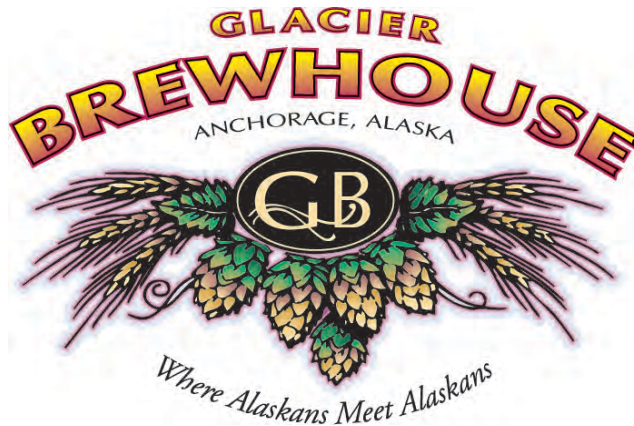
May 4th (1st Saturday)

Setup at 8:00AM, Toast at 9:00AM, Break-down by 8:00PM

9551 Emerald Street

Bring your brewing gear, home-brew, food and good cheer!

If you have any questions, shoot me an email a [metkonig@gmail.com](mailto:metkonig@gmail.com)





## 2013 Snow Goose Break-up Home Brewing Competition

This is the first call 2013 SNOW GOOSE Break-up Home Brew competition. Mark your calendars and start brewing for Saturday April 13<sup>th</sup>. I will be in the basement of the Snow Goose Friday April 12<sup>th</sup> from 1100 to 1800 to collect entries. The **ONLY** BJCP categories open to the Break-up competition are: Pilsners (category 2), Amber hybrids (category 7), English Pale (category 8), German Wheat/Rye (category 15), Spice/Herb/Veggie (category 21), Smoke-Flavored/Wood-aged (category 22) and the brewers challenge a SMaSH (single malt and single hop). This is the same challenge we have had for several years now. I brewed my smash this past weekend and it fermenting as I craft this literary masterpiece. All grain brewers should make their challenge beer out of base malt alone, and one hop variety. Extract brewers are similarly delegated using one extract and one hop. We have had some great SMASH beers last year and many of you know that this challenge was established a couple of years ago. I would love to see some well aged barley wine SMASH beers, or a nicely age old ale (either English or American). Who knows a Bohemian Pilsner could take the BOS and SMaSH?

Once again this years "Brewers Choice," may not be the over all "Best of Show (BOS)" in this BJCP sanctioned event, but it will be chosen by the head brewer at the Snow Goose and the BOS panel. The Brewers Choice award will be served at the Snow Goose this summer, so it must conform to some criteria. It must be a quick turn around beer for brewing economy, so a beer ready to go from kettle to tap in several weeks. For the brewer of the Brewer's Choice, this is a chance to work with the pros at Snow Goose, as you can help them expand your recipe from your home brewing system with a capacity measured in gallons to the Snow Goose system measured in barrels. The Brewers Choice will most likely be an ale – even though a lager may win the BOS. If the stars align and brewing gods smile upon you the BOS and Brewers Choice may be one and the same.



### 2013 Home Brewer of the Year Status

Name	Fur Rondy	Spring Break-Up	Anchor Town	Equinox Mead	Big Fish	Total
Jeff Shearer	10					10
Aaron Christ	8					8
Ted Rosenzweig	6					6
Tyler Doil	6					6
Doug Griffin	6					6
Tim Bisson	4					4
Kyle Tucker	4					4

# Talkeetna Beer Trippin'

by Joe Michael

As we look forward down the road through 2013 one of the next major mile markers on the journey is Talkeetna Beer Trippin'. This is our 4th annual trek to Talkeetna, where we join our hosts at Denali Brewing Company for a weekend of fun, friends, homebrew, craft brew, and good eats.

If you're a new club member, and haven't joined us in Talkeetna during previous Trippin' events, this is not one to be missed. Each year, the schedule grows, with lots of fun and relaxing things to do. The GNBC descends on Talkeetna businesses during the town's "off" season, and we are welcomed by all of the local merchants warmly, despite the colder weather and darker skies.

There are many diverse choices for food and drink, including our friends at Twister Creek/Denali Brewing Company, Mountain High Pizza Pie, Talkeetna Roadhouse, and the Flying Squirrel Bakery. Take a walk down Main Street and peruse the many Alaskan artist's and crafter's wares, check out the nightlife at the Fairview Inn, or just hunker down in one of the cozy lodging options in the area. This weekend is also family friendly - many members pack their whole clan out for the fun. Children are welcome!

This is not just a casual getaway, either - the holy grail of the weekend is the Golden Carboy! This trophy (literally a golden carboy) is presented to the winner of the homebrew competition, which is the centerpiece of the weekend. This is a no holds barred, anything goes homebrew competition, judged by a mix of area locals and experienced judges. This is not a BJCP sanctioned competition, but you can believe that the club faithful take this one seriously. The winner not only holds bragging rights to the Golden Carboy for the year, but also has their winning brew done up by the pros at DBC, and debuted during the 2014 Beer Trippin' weekend! This is hot stuff folks

It is recommended that you get your lodging booked right away, as early as possible. This weekend usually sees most of the rooms in town booked solid! You can find a good representation of what's available by visiting the Talkeetna Chamber of Commerce at <http://www.talkeetnachamber.org/directory/category/lodging>. Another excellent resource for reviews of local area lodging can be found on via the TripAdvisor website at <http://www.tripadvisor.com>. If you aren't familiar with the area, most of the events take place in the heart of downtown Talkeetna, so book on or around Main Street to be close to the action, or escape somewhere off the beaten path if you prefer some added privacy. Talkeetna has something for all budgets, and all preferences, but the closer it gets to the date, the less options there will be.

Now for the details, as they exist as of publication date: Talkeetna Beer Trippin' 2013 will be held over the weekend of April 5-7. Most will start showing up during the early evening of Friday, April 5th, and everything culminates with a hearty breakfast on Sunday April 7th. If past years are any indicator, there will be activities all over town, especially on Saturday (also the day of the competition). More details will be forthcoming very soon, to include the event t-shirt design, updated events, and other fun tidbits to get you ready to have a blast that weekend. Also, we'll create an event on Facebook to get instant info out that way, and will try to mirror that information and put it out there to you all via mass email too. For any questions, feel free to contact Joe Michael or Jim Lamb. Mark your calendars, book your lodging, and get that homebrew fermenting - we'll see everyone there! The Golden Carboy beckons!





# Irish Stout Stew

With one of the holidays most associated with beer right around the corner, I'm sure many of us are brewing up batches of our favorite Irish Stouts. These tasty black concoctions are a wonderful way to celebrate, and believe it or not, they can be a big help in the kitchen as well. I love cooking with beer, and this is one of my favorite recipes for St Pats.

**About the Beer:** My usual go-to Stout for cooking is Murphy's, but Pamela over at La Bodega convinced me to try Oyster Stout from The Porterhouse Brewing Co. The smooth flavors really worked well with the meat and veggies. Really though, you can make it with whatever dark beer you like drinking, just be careful with overly-hopped beers, the hops can accentuate the salt, leading to a sea-water flavor.

**About the Meat:** Lamb shoulder has a lot of connective tissue, which contributes to the smooth texture and meaty flavor of a good stew. You can also use beef ribs if you don't like lamb, just remember to remove the thin silvery membrane on the inside; it can become tough and stringy in the cooking process.

**About the Veggies:** The parsnips give the stew a sweet flavor, you can cut back on them, or eliminate them entirely if you would prefer a more savory stew; I personally love them though. The pearl onions should be frozen, unless you want to spend 45 minutes cleaning off the husk. The potatoes need to be either small red, or waxy, so they will hold together in the stew; a big russet or Idaho will just disintegrate and could leave the stew with a grainy texture.

## The Ingredients (about 5 servings):

- ¼ cup and 1 tbsp Flour
- Fresh Ground Pepper and Salt to taste
- 1 ½ lbs Lamb Shoulder cut into cubes or chunks
- 2 tbsp oil
- 2 tbsp butter
- 1 to 1 ½ cups Chosen Beer
- 1-2 carrots, thickly sliced
- 1-2 parsnips thickly sliced
- 2 stalks celery, thickly sliced
- ½ large onion, coarsely chopped
- ¼ lb pearl onions, frozen or fresh
- 1-2 cloves garlic, minced
- ½ lb Red potatoes, quartered
- ½ cup pearl barley
- 8 oz beef broth
- 4 sprigs parsley
- 2 sprigs thyme
- 1 sprig rosemary
- 1 bay leaf



## The Process (takes about three and a half hours):

1. Mix ½ cup flour and about 1 tsp salt and pepper together, add the lamb, toss to coat.
2. Begin preheating oven to 350°, Heat oil in Dutch Oven on stove top.
3. When oil is hot, but not smoking, sear the lamb in batches, removing each batch to a plate after browned on all sides.
4. Add butter and allow to melt, then add remaining flour to form a roux, stirring constantly cook for 1 minute.
5. Add 1 cup of beer, scraping and stirring in the fond from the sides and bottom.
6. Add parsnips, onions, carrots, celery, and garlic. Cook for about 20 minutes
7. Return meat to the Dutch Oven, add broth, barley, and herbs (it's best if you tie the herbs into a bundle for removal later) stir in, and place Dutch Oven in center of pre-heated oven.
8. Stir approximately every half hour. After 90 minutes add potatoes and remaining beer.
9. Continue stirring every half hour, after one hour remove from oven, skim off any fat and remove herbs.
10. Serve with bread, biscuits, or soda bread; And of course, a good pint of stout. You can serve the stew with the same beer you use to cook it, or you can vary it with a malty Amber, a rich Imperial Stout, a tasty Irish Red, or even a seductive Belgian Dark.

Enjoy, and drink well! VP Ross Aldridge

# 2013 Fur Rondy Homebrew Results

## Beer

### Category: AMERICAN ALE

2 Imre Manyoky American Pale Ale

### Category: BELGIAN AND FRENCH ALE

1 Imre Manyoky and Kate Manyoky Belgian Specialty  
2 Ted Rosenzweig Belgian Specialty

### Category: BELGIAN STRONG ALE

1 Ted Rosenzweig Belgian Dubbel

### Category: BOCK

1 Aaron Christ Doppelbock

### Category: DARK LAGER

1 Aaron Christ Munich Dunkel

### Category: EUROPEAN AMBER LAGER

2 Jeff Shearer Vienna Lager  
3 Aaron Christ Vienna Lager

### Category: FRUIT BEER

2 Imre Manyoky Fruit Beer

### Category: GERMAN WHEAT AND RYE BEER

1 Aaron Christ Weizen/Weissbier  
2 Ross Alderidge Weizenbock  
3 Aaron Christ Weizenbock

### Category: INDIA PALE ALE (IPA)

1 Ted Rosenzweig American IPA  
2 Kyle Tucker Imperial IPA  
3 Jeff Shearer American IPA



**Category: LIGHT HYBRID BEER**

2 Kyle Tucker Blonde Ale

**Category: PORTER**

1 Ted Rozenzweig Baltic Porter **"Kassik's Choice"**

**Category: SOUR ALE**

1 Ted Rozenzweig Geuze **"Best of Show Beer"**  
2 Ted Rozenzweig Fruit Lambic

**Category: SPECIALTY BEER**

1 Jeff Shearer Specialty Beer  
2 Tim Bisson Specialty Beer  
3 Tyler Doil and Doug Griffin Specialty Beer

**Category: SPICE/HERB/VEGETABLE BEER**

1 Imre Manyoky and Kate Manyoky Spice, Herb, or Vegetable Beer  
2 Ted Rozenzweig Spice, Herb, or Vegetable Beer  
3 Kate Manyoky Spice, Herb, or Vegetable Beer

**Category: STRONG ALE**

2 Tyler Doil and Doug Griffin English Barleywine

**Mead and Cider**

**Category: MELOMEL (FRUIT MEAD)**

1 Dena Sessler Pymment (Grape Melomel) **"Best of Show Mead and Cider"**

**Category: OTHER MEAD**

1 John Trapp Open Category Mead

**Category: TRADITIONAL MEAD**

2 John Trapp Sweet Mead





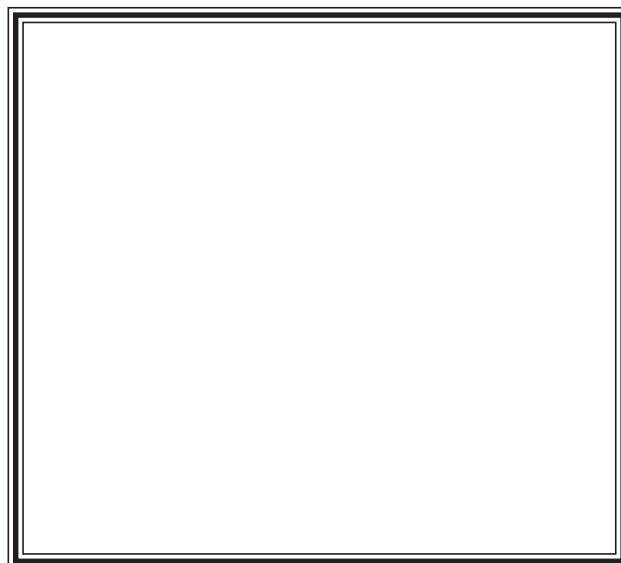
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*The Great Northern Brewers Club and  
the American Homebrewers Association  
remind you to.....Savor the Flavor Responsibly*



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

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

GNBC Web Site: [www.greatnorthernbrewers.org](http://www.greatnorthernbrewers.org)



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**NEXT MEETING: March 19th, 2013  
7:00 PM at the Snow Goose**