



THE Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB
SEPTEMBER 2011

The Prez Sez

Secretary's Corner

4th Annual Celestial Meads
Equinox Mead Competition

Membership Dues

Election Time

Membership Dues Application

Beer Education

Lager Brewing Yeast
Identified in Argentina

2011 Anchor Town Wrap-up

2011 Anchor Town Invitational
Homebrew Competition Results

Eagle River Beer Fest

Apples

Prez Sez

By Dennis Sessler

It's a very exciting time of year. Summer days are waning fast and with that the smells of mash tuns and brew kettles will soon fill the air. This is my favorite time of year to brew. It's much cooler and there are almost zero bugs to get in our way.



Here is a quick wrap up of the GNBC August events. We kicked off the month with the last of our summer club events at our house. We had around 60 members and their family members in attendance. A great time was had by all and the weather seemed to clear just for us. It was great to see so many new and veteran club members in attendance. We barbequed and we tasted an array of homebrewed beers, meads and ciders. We even tapped into the club brews and tasted how they were all coming along. Thanks again for all who ventured outside of their bubble and made the drive to Eagle River. Dena and I had a great time and look forward to more club picnics in the future.

On August 21st the GNBC held our annual Anchortown Invitational Homebrew Competition. Congratulations to all who took home awards. For those who didn't place, don't give up. Evaluate your score sheets and adjust your brewing process to bring home an award at our next homebrew competition. Big thanks to Aaron Christ, John Trapp, Karl Morgan, Ken and Shawna Pajak, and the crew at Arctic Brewing Supply for coordinating, and sponsoring this year's event. Without all of your contributions we wouldn't be able to hold these competitions every year. You can read the wrap up article and winners list later in the newsletter. Also take note of this year's HBOTY spreadsheet. It gonna be a very close race this year.

Well on to upcoming club events and other beer related events. First I want to remind all members that its membership time of year again. Check out Dena's article and attached membership application. The 2010-2011 membership cards will expire on September 30th. Please either mail in the renewal form or jump on the club website and renew through PayPal. Membership has its privileges and if you fail to renew you will soon find out just what you are missing out on.

On Saturday September 17th we will be hosting the Celestial Meads Equinox Mead Competition. This is the fourth year that Mike Kiker of Celestial Meads has put on this event. It is only open to meads and all mead categories are open. All of these categories count towards HBOTY, so get them bottled and entered. See Breck's article later in the newsletter and save the date so you can stop down and help judge.

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NEWSLETTER EDITOR

DEBBIE GRECCO

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On September 20th we will start meeting at the Snow Goose again in the basement. This will be the beginning of another fun filled year. We will have a lot of things to take care of at this meeting, membership, elections, etc... I hope that as many members as possible will make an appearance on Tuesday. I will be emailing out an agenda as the date nears. Please don't forget to bring your commercial beers for the monthly raffle, and bring some of your wares for all to taste. See you all there. A list of duties will be in this month's newsletter as well as the Secretary Corner.

The month of October will again be plum full of beer related events. I know that there is a host of Oktoberfest style dinners and beer festivals, Beer Train events, etc. I have included in the newsletter this month information about a little know beer festival in Eagle River. The event is put on by the Eagle River Lions Club/ and Boys and Girls club as a fund raiser for the Eagle River Boys and Girls Club. I've written a detailed article, and if you wish to attend this one, you best get your tickets as soon as possible. All the details that you will need are in my article.

I've written several articles this month about club business. Its election time and also we have monthly educational segments at our meetings. It's time for the membership base to get their thinking heads together and contribute to make the GNBC the best local homebrew club that we can. There is also another couple of articles; one on yeast that a member emailed into me. The newsletter is a great way to share information with the membership as a whole without emailing mass blogs on a weekly basis. My last article is a political parody on just where the hell, have all the apples gone. I hope that everyone enjoys this piece of satire. I hope that everyone is brewing like mad men and women. Till we meet again, keep the flame to the kettle and Brew On!



Secretary's Corner

By Julie McDonald

Meeting Minutes: August 11, 2011

This was the date of the club picnic at the Sessler's, which served as our August meeting. I was not able to attend this year so I don't have any details of activities, etc. But I hope you all had a great time and by the reports I've gotten so far, the kids had a blast in the jump house!

So, there really isn't much going on but I'll run down a few things that are coming up.

Old Biz –

By the time the newsletter is posted we will have already judged the Anchortown Invitational Homebrew Comp, which actually takes/took place Aug 21 at Café Amsterdam. I am writing this at 9am on the day of judging, so I don't have any clue who is going to win what! But good luck and congrats to all!

New Biz –

There isn't a lot of new biz at this time, but with Snowgoose meetings about to start up again that shall change.

The Fourth Annual Celestial Meads Equinox Competition -

Saturday, September 17. Entries will be accepted at Celestial Meads on Friday, September 16 from **5:00-6:00 pm**. Please bring two 10 to 14 oz bottles or one 750 ml bottle and an AHA/BJCP recipe entry form for each entry. Here is a link to the form: http://www.beertown.org/homebrewing/pdf/entry_recipe.pdf

Entries shipped from out of town must arrive at Celestial Meads by Wednesday, Sept. 14. You may enter more than one mead per subcategory. For more info on this see Breck's article in last month's newsletter.

Club Dues –

They are due this month! Please get your memberships renewed in a timely fashion. Don't forget that you need that updated card each year in order to receive your club benefits at participating businesses. You can renew online for ease and convenience by going to our website <http://www.greatnorthernbrewers.org/membership.html> and using the "pay now" option.

Eagle River Brewfest –

Friday, Oct 14, 2011

I don't have any details myself, but I believe you can read more in this newsletter in an article that our Prez is penning. The one detail I do have is that Tim and I will be hosting our annual Eagle River Brewfest after-party at our house again. So stay tuned to your emails and Facebook for more on the after-party.

Club Christmas Party – yes, it's time to mark your calendars. No details yet, but I wanted you all to know the date: Saturday, December 10, 2011. So, go, mark it down now! You can't possibly allow something else to get scheduled on that date!

Next meeting - Remember that indoor Snowgoose meetings reconvene on Sept 20, 2011. Meetings start at 7p, but we encourage you to come earlier to help set up, socialize, etc. Don't forget beer and/or swag for the raffle! And of course your wonderful homebrewed beers, meads, ciders, etc! Let us sample what you've been brewing up this summer! Here is the breakdown for set-up/food/clean-up: A-J Food, K-P Setup, Q-Z Cleanup.

EVENTS

Every First Thursday

Moose's Tooth First Tap

Every Friday

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

10.....*Bodega-Fest at Kincaid Park
2:00 - 8:00 PM*

16.....*Equinox Mead Competition
Entries Accepted at Celestial
Meads 5:30 – 7:30 pm*

17.....*Equinox Mead Competition
Judging at Celestial Meads
Noon – 3 pm*

20.....*GNBC Monthly Meeting at the
Goose 7:00 pm*

14.....*Eagle River Beer Fest*

18.....*GNBC Monthly Meeting at the
Goose 7:00 pm*



MISCELLANEOUS:

TAP (Training for Alcohol Professionals)

Upcoming TAPs classes held at CHARR's Charlie H. Selman Training Center located at 1503 W. 31st Avenue, Suite 101 Anchorage.

- Remember this is required if you plan to volunteer to steward any fests or competitions or tastings this year.

09/02	Friday	9:00am
09/07	Wednesday	1:00pm
09/08	Thursday	5:30pm
09/13	Tuesday	9:00am
09/15	Thursday	1:00pm
09/23	Friday	1:00pm
09/24	Saturday	11:00am
09/28	Wednesday	9:00am
09/30	Friday	1:00pm

- Renewal certification 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

2011 Big Fish Side Challenge – The Belgian Specialty WTF Challenge.

How are those entries coming? You can peruse an earlier issue of the newsletter for more details (see Secretary's Corner)

Monthly Member Beer Dinners

- I'm going to scratch the September beer dinner. I would've preferred to have it scheduled and announced by now. So if you are interested in hosting October, let me know ASAP so we can iron out details and get the announcement out in a timely manner.
- contact Juzy@gci.net for more information or to be put on the GNBC beer dinner email list

Enjoy September and get busy brewing!



2011 Homebrewer of The Year Categories

Fur Rendezvous HBC

- Category 1
- Category 4
- Category 5
- Category 19
- Category 22
- Category 23

Snow Goose HBC

- Category 3
- Category 6
- Category 8
- Category 10
- Category 15
- Category 20

Anchor Town HBC

- Category 2
- Category 7
- Category 14
- Category 17
- Category 21
- Category 27

Equinox Mead HBC

- Category 24
- Category 25
- Category 26

Humpy's Big Fish HBC

- Category 9
- Category 11
- Category 12
- Category 13
- Category 16
- Category 18
- Category 28

Fourth Annual Celestial Meads Equinox Mead Competition

By Breck Tostevin

Attention Mead Makers and Judges! The Fourth Annual Celestial Meads Equinox Competition is Saturday, September 17. Get those meads bottled and ready!

Entries will be accepted at Celestial Meads on Friday, September 16 from **5:00-6:00 pm. Please Note the time change.** Please bring two 10 to 14 oz bottles or one 750 ml bottle and an AHA/BJCP recipe entry form for each entry. Here is a link to the form: http://www.beertown.org/homebrewing/pdf/entry_recipe.pdf

Entries shipped from out of town must arrive at Celestial Meads by Wednesday, Sept. 14.

You may enter more than one mead per subcategory. The Equinox Mead Competition is an official Brewer of the Year Event and only BJCP Categories 24,25 and 26 will be excepted. So don't get left on the long ship on this one. The Best of Show of Mead may be made by Celestial Meads as deemed appropriate by Meadmaster Mike Kiker.

We need judges and stewards. If you are interested in learning the differences between judging mead and beer, or you are simply a mead lover, this is the event for you. We can team inexperienced judges up with more experienced judges. If you are interested in judging, please send me an email.

Judging will be held at Celestial Meads, 600 W. 58th Ave., Suite B. in Anchorage from Noon to 3 p.m. on Saturday, September 17. Please contact me at 884-1819 or keegan@gci.net for more information.

MEETING SETUP

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

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

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

www.CELESTIALMEADS.com

Celestial Meads



Handcrafting fine traditional meads, melomels and methyglyns in Alaska.

Break out the Checkbook, it's Membership Time

By Dena Sessler

I know it's hard to believe, but another membership year is fast approaching. It has been an incredible year for the club. Thank you to everyone for their commitment and enthusiasm to the G.N.B.C.!

This is the 3rd year the GNBC has issued membership cards to its paid members. With the club data base purged of non paid members I'm proud to announce that we currently have 232 dues paying members. It is so exciting to see new faces and a fresh and renewed enthusiasm within our club!

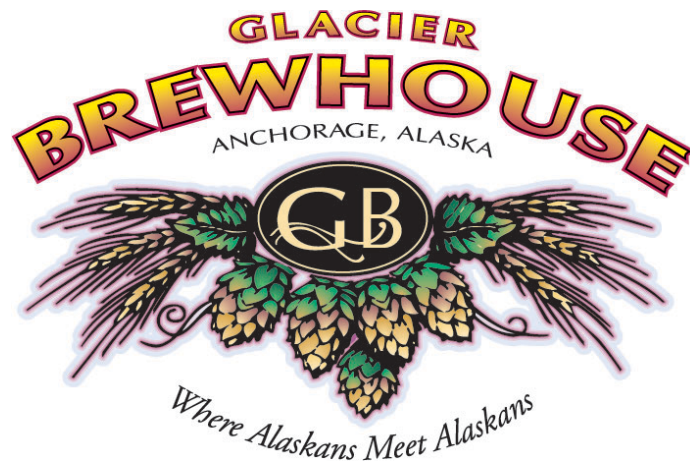
I will begin to mail out the first wave of card the 1st-2nd week of September 2011. We decided to wait until then to avoid any confusion for the businesses that provide the G.N.B.C. a 10% discount, as the look of the card will change from year to year. If you are a brand new member to the club, and wish to pay your dues now, your membership will be current through September of 2012.

Currently Arctic Brewing supply gives card carrying members a 10% discount on brewing supplies and we also receive a 10% discount at LaBodega, Celestial Meadery, Diamond liquor, the Wine House, and a 2-3% discount at Keg Cowboy's (an internet store for keg supplies).

Remember **YOU MUST HAVE A CARD** to receive your discount. I have provided a membership application for your convenience. Just print it out and mail it to the G.N.B.C. membership coordinator at 19049 Eagle River Road Eagle River Alaska 99577. You can also go to the clubs website and use the PayPal option to renew your dues.

There will be two options on membership renewal form, \$25.00 for a one year membership or \$300.00 for a LIFE TIME MEMBERSHIP. We currently have 9 life time members. The thought of never having to mess with membership dues again is an inviting proposition. The GNBC board voted this year to separate the lifetime membership dues into a separate bank account to ensure the fiscal longevity of our great club.

Renew your dues early to avoid any lapse in your membership card. They expire the 30th of September 2011. Please make sure that I am aware of any changes to your mailing address or email. If there are any changes, please email me at sessak@mtaonline.net so I can make any corrections. Thank you again to all! The members of this club ROCK and it's because of you, that we can boast that it is the greatest club on the planet to be a part of!



Election Time

By Dennis Sessler

When we start the new cycle of GNBC meetings at the Snow Goose we will hit the floor running with a laundry list of agenda items that need to be taken care of. One of the most important ones is elections of new board members and all of our officers.

If I'm not mistaken we will have 2 board positions that will need to be filled for a two year term and also all four officer positions.

You might ask what the duties of these positions are. The list is not very long but I will defer you to the club bylaws for an in depth description. The bylaws will at least describe the boundaries that club officers and board members abide by.

The easiest way to think of all the nine positions is that we all work together to make sure that the GNBC keeps rolling along. It's not a status quo thing by any means. There are so many new ideas that can be incorporated into our great club and with the recent influx of new members I look forward to handing over the reins to another fellow member.

If you have thought about stepping forward and contributing to the club please make your thoughts be known. Contact a standing board member or officer and please be at the next 3 monthly meetings. We will start taking nominations for open positions and this is a great time for you to politic to other club members who will be voting at the November 15th monthly meeting.

Remember that the GNBC is only as good as its membership, step forward and make a difference!

G.N.B.C. Membership Application Sept. 2011-Sept. 2012

Name _____

Address _____

City/Zip _____

Email _____

Telephone _____

Membership dues are \$25.00 per year or \$300.00 for a Life Membership, Payable to the **G.N.B.C.** You can either mail your application and check to the G.N.B.C. Membership coordinator at: 19049 Eagle River Road, Eagle River, AK 99577 or use the convenient pay pal option on our web site: greatnorthernbrewers.org.

Dena Sessler
G.N.B.C. Membership Coordinator

(With your membership card you will receive 10% off at The Arctic Brewing Supply on brewing ingredients, The La Bodega liquor store, Celestial Meadery, the Wine House, Diamond liquor and 2-3% off at Keg Cowboy.)



Beer Education

By Dennis Sessler

For a vast majority of homebrewers taking off a few weeks or months from our daily grind and going to an accredited brewing school is totally out of the question. After all we are just homebrewers who brew a batch here and there; we fill our bottles and kegs and enjoy our wares with family and friends. For most of us it really doesn't matter if we stylistically brew the best stout or IPA the world has ever tasted. We brew because we love the process, the smells, and the magic of knowing in a matter of weeks we will have transformed the malt or extract into beer. Some of us have nearly perfected a host of styles of beer. They have been brewing for years sometimes decades.

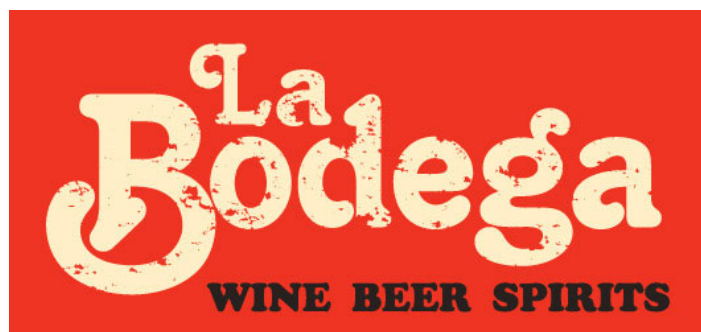
Some of us members are fairly new to the brewing process. I remember when I first started brewing, I knew nothing of the process, or how to pick ingredients. I remember going to the homebrew supply store and looking through the recipe sheets on the wall, dreaming about what this one and that one would taste like. Within a few months I had started to receive a slew of homebrewing magazines. Then the books I had picked up at Title Wave Books quickly broadened my horizons. Soon after that I joined the Great Northern Brewers Club.

I personally have been homebrewing for about 8 years now. I've learned more than I ever thought possible about the process. I've tweaked how I mash, sparge, boil, and cool/transfer my wort to fermentors. I've experimented on how far I can go and still end up with a great beer. It's hard for me to brew a beer and hit it on the head. I've entered my homebrews in dozens of competitions over the years and one constant that I've gotten from each and every one of them is how my beer compared stylistically with the classic examples.

Some of my favorites that I've brewed I have rebrewed trying to make it a more competitive entry, others I haven't tweaked one bit. I love how the beer tastes and continue to make it that way the best I can. It's hard to rebrew a beer and come up with an exact clone of the first batch. I commend the micro breweries who brew batch after batch and they always taste the same. There is no doubt that a somewhat automated brewing system takes a lot of variables out of the equation. I've always been the type of brewer who just throws a little extra in, not really being exact with my measurements. When my wife brews, she double and triple weighs her hops and grain. It's painful to watch her brew; she's far too fastidious for me.

When I thought about writing this article I wanted to put the idea out to the membership about what they want to see for educational topics at our monthly meetings. I've been a member for long enough that I've seen a lot of different topics discussed over the years. With the influx of new members into our club over the years, what do you want to see, and learn about at our meetings? It's not as easy as you might think coming up with new and exciting topics that will both strike a chord with veteran and new members. Our current board has done a great job painting a wide brush educational wise. What I would like for you as a member is to dig deep, think about what you as a homebrewer need help with. If you are anything like me I read and read and if I still don't understand how it works I start experimenting and kind of get my information from "On the job training".

Our board will be meeting very soon after this newsletter hits the website, and will be tackling the subject of educational topics for our Sept-Nov club meetings. If you have educational topic suggestions or would like to volunteer and do an educational topic at one of our meetings, please feel free to send me and email and I will get back with you. I can be contacted at sessak@mtaonline.net.



Lager-brewing yeast identified in Argentina

By Jennifer Carpenter Science reporter, BBC News



The round galls on the Patagonian beech trees are full of yeast.

Scientists have identified yeast that led to the discovery of lager. The researchers isolated the new species in the frozen forests of Patagonia in South America. Their discovery suggests that this yeast crossed the Atlantic hundreds of years ago and combined with one traditionally used in Europe to make ale. The discovery is described in the Proceedings of the National Academy of Sciences. A lucky find. The workhorse of brewing, the yeast *Saccharomyces cerevisiae*, is used worldwide to ferment fruit and grains to make wine, cider and ale.

Lager-brewing, which is fermented more slowly and at lower temperatures than ale, is presumed to be a later invention, and was likely stumbled upon when Bavarian monks moved their beer barrels into caves to store it. In those caves, *Saccharomyces cerevisiae*, which prefers to grow just above room temperature, is presumed to have been outcompeted in the fermenting beer by a species that thrived at cooler climes. The modern-day lager-brewing yeast, *Saccharomyces pastorianus*, which is a fully domesticated species, is probably a hybrid of this cool-loving strain and the ale-brewing species, and survives because brewers keep back a little of the lager each time to seed the next batch with the same yeast.

Lager's cradle "The hybrid almost definitely formed accidentally and people adopted it because the beer came out differently," said evolutionary biologist Chris Hittinger from the University of Wisconsin in Madison, WI who was one of the team behind the discovery. The UK consumes 20 million barrels of lager each year. But researchers have long wondered where the original cool-loving yeast species came from. That is until Dr Hittinger and his colleagues isolated it from a beech tree in the forests of Patagonia this year.

These forests, where daily lows average around -2C, are the perfect cradle for modern-day lager brewing yeast. The species has been designated *Saccharomyces eubayanus*. "I personally prefer lagers to ales, and I am very grateful that these two distant cousins met up in a Bavarian cellar hundreds of years ago," Dr Hittinger told BBC News. Knowing the ancestral strain to the modern day lager-brewing yeast will help scientists pinpoint the effects of domestication in the genome of brewing yeasts. And there is also the possibility that there are other undiscovered species of yeast in those Patagonia forests that could become the next best brew.

Related Internet link:

<http://www.pnas.org/content/early/2011/08/17/1105430108>



Anchor Town Wrap-up

By John Trapp

The forth annual Anchor Town Invitational Home Brew competition has wrapped up and I'm pleased to congratulate Frank Bell and Steve Kunemund for winning Best of Show Beers with an Imperial India Pale Ale. Congratulations also go out to Andrew Janco & Melanie Smith for taking Best of Show Meads and Ciders with a Common Perry. There were a total of 54 entries that span across 17 categories. The judging took place at Café Amsterdam on the evening of Sunday the 21st, and thank you to everyone that showed up to help judge. We were able to finish up judging for the competition in less than 5 hours.

An awards ceremony will be held near mid September at Café Amsterdam. The exact date and time will be announced later. But speaking of awards and prizes, this year's competition has some fantastic gifts. The best of show winners will receive a gift certificate to Arctic Brewing Supply, prize money (or gift certificate) from Café Amsterdam, and a wooden plaque announcing your accomplishments.

One more award that was started two years ago, The Brass Tap Award, is given to the brewer that **Averages** the highest scores on their judging score sheets. This is a genuine brass tap that is donated from Arctic Brewing Supply. Last year Joe Michael and Steve Jayich battled it out with Joe squeaking out the win. This year proved to be an even closer battle that came down to one one-hundredth of a point. With an average score of 34.43 James Barber knocked off the heavy hitting team of Frank Bell and Brian Noonan who averaged 34.42. Now that's what I call a close race (there will be no recount or protesting). Congratulations James.

I would like to thank Ken and Shauna Pajak and everyone over at Café Amsterdam for hosting this fine competition. Be sure to say thanks when you see them at Café A while enjoying a cold one. Also, a special thank you goes out to Arctic Brewing Supply for their continued support and generous donations that make these events special. And one last thank you goes to Aaron Christ for stepping up and doing the lions share of organizing this competition, it wouldn't have happened with you. Congratulations to all the winners and everyone that entered. I look forward to more great competitions in the years to come.

2011 Anchor Town Invitational Homebrew Competition Results

BEER

Category: AMBER HYBRID BEER
1-Steve Jayich, California Common Beer
2-Aaron Christ, Northern German Altbier

Category: AMERICAN ALE
2-Mike Lanzarone, American Pale Ale

Category: BELGIAN AND FRENCH ALE
1-Aaron Christ, Biere de Garde

Category: BELGIAN STRONG ALE
1-Starsky Stubbs, Belgian Blond Ale
2-Ward Schneider, Belgian Tripel

Category: ENGLISH PALE ALE
1-Loren Wilson, Special/Best/Premium Bitter

Category: FRUIT BEER
2-Starsky Stubbs, Fruit Beer

Category: GERMAN WHEAT AND RYE BEER
1-James Barber/Matt Wallace, Dunkelweizen
2-Mike Lanzarone, Weizen/Weissbier

Category: INDIA PALE ALE (IPA)
1-Frank Bell/Steve Kunemund, Imperial IPA **BEST OF SHOW BEER**
2-Frank Bell/Tim Bisson, American IPA
3-James Barber, American IPA

Category: LIGHT HYBRID BEER
1-Aaron Christ, Kolsch
2-Starsky Stubbs, Kolsch

Category: PILSNER
1- James Barber, Classic American Pilsner
2- James Barber/ Matt Wallace, Bohemian Pilsner
3-Brad Cruz, Bohemian Pilsner

Category: PORTER

- 1- Loren Wilson, Robust Porter
- 2- Brad Cruz, Robust Porter

Category: SCOTTISH AND IRISH ALE

- 1- Aaron Christ, Scottish Heavy 70/
- 2- Starsky Stubbs, Strong Scotch Ale

Category: SOUR ALE

- 1- Brian Noonan/ Frank Bell, Flanders Brown Ale/Oud Bruin
- 2- Andrew Janco/ Melanie Smith, Berliner Weisse
- 3- Aaron Christ, Berliner Weisse

Category: SPECIALTY BEER

- 1- Starsky Stubbs, Specialty Beer
- 2- David Coates, Specialty Beer

Category: SPICE/HERB/VEGETABLE BE

- 1-Aaron Christ, Spice, Herb, or Vegetable Beer
- 2-Dave Short, Spice, Herb, or Vegetable Beer
- 3-Brian Noonan /Frank Bell, Spice, Herb, or Vegetable Beer

Category: STOUT

- 1- Mike Lanzarone, Oatmeal Stout
- 2- Frank Bell/ Brian Noonan, Russian Imperial Stout
- 3- James Barber, American Stout

Category: STRONG ALE

- 2-Kevin Sobolesky, American Barleywine

MEAD AND CIDER

Category: STANDARD CIDER AND PERRY

- 1-Andrew Janco/ Melanie Smith, Common Perry
- 2-David Coates, Common Cider
- 3-David Coates, Common Cider

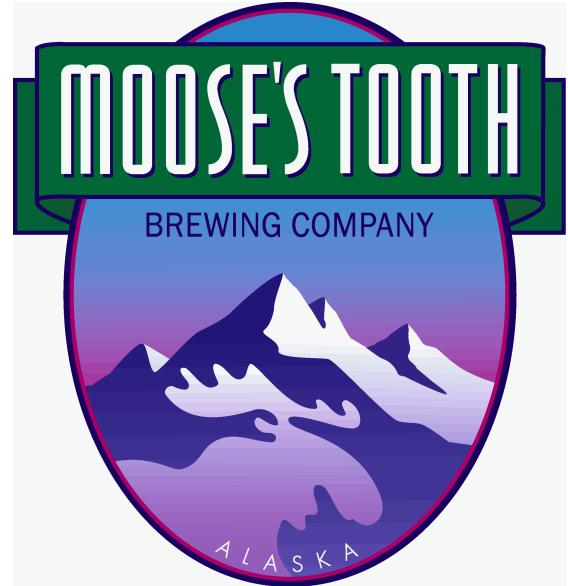
BEST OF SHOW MEAD OR CIDER

Eagle River Brewfest

By Dennis Sessler

Mark your calendar, for October 14th: the date is fast approaching for the annual Brewfest that's sole purpose is to raise donations for the Eagle River Boys and Girl Club. I, along with a small group of GNBC members, have been attending this quiet little beer festival for years. Last year I approached the festival coordinator and asked how I could be of help to make this year's festival a raging success, and eliminate some of her required tasks. Since I'm familiar with everyone in the brewing arena I stepped up to take care of soliciting "donations" from all our local breweries and taking care of the necessary paperwork so the coordinator can obtain all the permits.

So here are all the details that you will need to obtain the coveted tickets to this year's event. The tickets are on sale at the Eagle River Boys and Girls club. There are only 300 tickets available and believe me they will go fast. For the last three years this annual event has sold out weeks before the event. The cost of the ticket is \$40.00. 100% of the money from ticket sales and from the auction goes to keep the B&G club open for another year. This is their primary source of funding that allows them to keep the doors open for hundreds of local children.



You might ask what the paltry \$40.00 gets you. The event is held at the Eagle River Lions Club, the Lions Club donates the facility for the event and cooks up a buffet style array of foods fit for a king. I'm not privy to this year's menu, if I had asked I'm sure I could have obtained it. Just trust me; you will be treated to items like prime rib, halibut, salmon, etc. You need not worry about eating dinner before arriving at the festival. You will be given a logo inscribed pint glass upon entry, along with the required tickets. The Lions club facility is a small building and when all 300 fest goers are present it will be elbow to elbow with locals socializing, dancing and partaking in an auction that will consume the masses.

Here is a list of the attending breweries:

- Alaskan Brewing Co.
- Midnight Sun Brewing Co.
- Glacier Brewhouse
- Sleeping Lady Brewing Co.
- Moose's Tooth Brewing Co.
- Denali Brewing Co.
- Kassik's Brewing Co.
- 49th State Brewing Co.
- Celestial Meadery



What you will need to do is contact the Boys and Girls Club in Eagle River and secure your tickets. Their address is 11700 Old Glen Hwy. Eagle River. It's the bright blue building right next to Arby's on the main drag in Eagle River. I would call before making the venture out to Eagle River; their phone number is 694-5437. On Friday October 14th the doors at the Lions club located on Eagle River Rd just west of Walmart, will open at 6:30 pm, I would suggest that you arrive early to get a quick seat and grab a bite to eat. The seating is limited and after eating everyone gets up and starts hitting the attending breweries, sampling their wares. The silent auction is ongoing and toward the end of the evening the live auction will start. It's a fun auction which gets all the attendees into the donating mood. Bring your wallets and remember this is a fundraiser.

At 9:30 pm they will start shuffling all the masses out the doors. You will want to preplan your evening. They will be taxi cab rides available from this location, or better yet plan a ride home from a designated driver. I hope to see you there on October 14th supporting a very worthwhile organization. On a side note



Oh Apples, where have you gone?

By Dennis Sessler

This last spring I wrote an article about the upcoming growing season for apples and other fruit related trees and shrubs. Mother Nature has only been good to my black currants this year. I've called around to several U Pick it farms in the Mat Su Valley and on the Kenai Peninsula and asked them how their apple crop fared this year. The report was dismal at best.

Last week I did my annual drive around, checking out all the trees that I pick every fall and it was hard to find a dozen apples on the trees that in years past have bared a dozen or more bushels. I came home and told Dena that we wouldn't be making any Apple Crunk or Apple syrup this year and in fact wouldn't even be getting the crusher or press dirty this year. I was really taken back that nothing had materialized throughout the summer, especially after all of the blossoms I saw this spring.

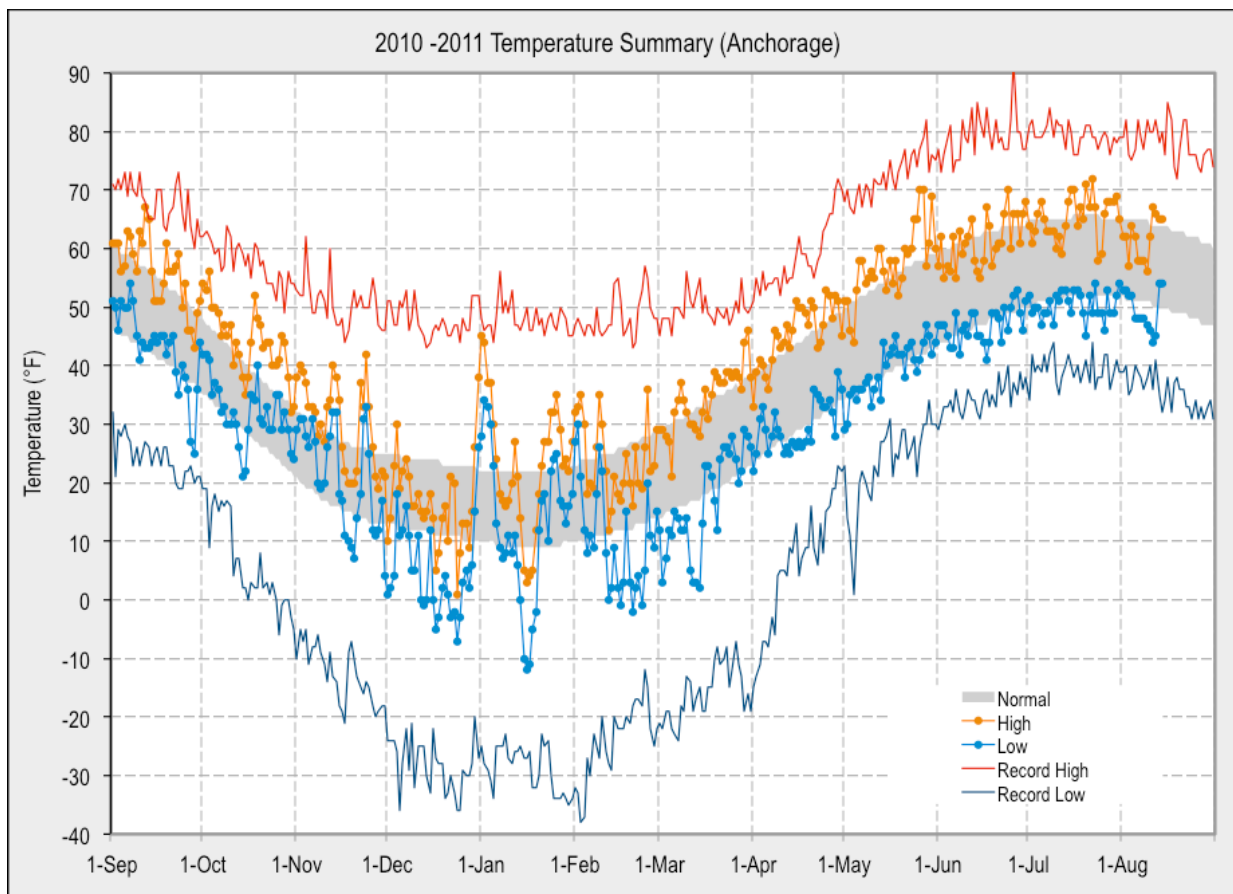
I was speculating that it had been an issue with pollination that the honey bees had been affected by CCD (Colony Collapse Disorder). I've heard so much about this in the news and wondered if the effects had taken their toll to the bees that call Alaska home. After talking to the local U Pick it farms the notion that the bees were the cause was thrown out. Everyone I spoke with stated that there were more than enough bees to pollinate this year's crop. There was one constant that all had stated. We had a very cool, summer at least during the night time hours which adversely affected the crops.

Although I've done a little research for this article, I'm venturing into uncharted territory here, and later in the article I will make a total uneducated prediction. I can only hope that my prediction will make me the millions that those on the other side of the spectrum have made from scarring the masses.

According to the Alaska Climate Research Center (ACRC), which does a fine job of tracking and comparing everything weather related across the Last Frontier, there is a trend that was noticeable not only in the south central region but in almost every region of the state. The average mean temperature had a negative deviation of almost .7F. Do you know what this means? If this trend continues we will be heading into the next "Ice Age". I'm officially announcing here in the September 2011 edition of the Northern Brewer that Global Warming has officially been debunked. Hell! If an ex Vice President can propagandize the theory of Global Warming with no real credible research and the media runs with his story like it's the gospel, don't you think that my announcement with credible scientific evidence from the ACRC and the lack of apples on my trees should hold more weight? Someone please contact the media. After all, I am the President of the GNBC.

Below you will find a chart from the ACRC, that shows just how cool our spring and summer nights were. Besides having a slightly wetter summer than usual, our cool summer nights were good for only a few things. My Black currants love the cool and damp conditions. I'll have to think of a way to concentrate the must and make Black Currant Crunk... Wow!! I love all the possibilities of how this upcoming Ice Age will affect homebrewing in the very near future.

For those of you who are offended by this article, I'm truly sorry. I'm just laying out the facts as I see them. After all if there had been apples on my trees this year, this article would have been a moot point. I would suggest you pour yourself a beer and chill and don't worry too much, I won't be running for office again in the near future, instead I will be getting my message out to the masses and will do my best to instill worldwide panic that hell's freezing over.



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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: September 20th, 2011
7:00 PM at the Goose**