



# THE Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB  
DECEMBER 2012

## Prez Sez

By *Tim Strayer*

It's that "time of the year" as they say...time for good tidings, warm cheer, and great beer! Hopefully by now you have taken advantage of all of those Black Friday specials from your local retailers and online specialty stores – especially those that have anything to do with brewing.



Congratulations to our new incoming board! See this month's newsletter for a listing of the new executive leaders and members, and a special letter of introduction from our Prez Elect, Peter Hall. All of them will assume office effective the evening of our January 17 club meeting. I look forward to working with the new board and providing a smooth transition for the club. I encourage you to get to know them by dropping them an email with your suggestions for future club activities and improvements.

Don't forget that the club Christmas party is Dec 8 at the Snow Goose with a hillbilly theme, its going to be one hoot of a time! Be sure to dress the part and consider volunteering for setup or cleanup (fortunately, not till the next day).

Also, be sure to watch your email for information about our Club Only Competition in January. It's a great opportunity to meet some new members of the club as well as get your brews sent out of state for a much larger competition representing our club. Many thanks to Liz for handling the details!

The always popular January meeting will be action packed as always with beer from almost every Alaskan brewery in the state, incredible raffle prizes, and guest speakers Chad Jakobson of Crooked Stave Brewery, and Paul Gatza, Director of the Brewers Association. This will be a **members only event**, so if you have not renewed your membership you will want to get that done ASAP!

There are several good articles in this months newsletter (can you say Curling? Or Beer and Cheese anyone?), so be sure to read through the details. There is bound to be something you would want to know.

That's about all I have got for December. We are looking forward to spending some one on one time with our kids and friends alike over the holidays. I sincerely hope that everyone has a very safe and enjoyable holiday with your family and friends. Stay close to the fire, stock up on good beer, and brew something strong that will keep you warm through these long winter nights.

Flame out, Prez Tim

The Prez Sez

Secretary's Corner

GNBC Hillbilly Holiday Party

2013 Fur Rondy Homebrew Competition

Beer and Cheese

From Prez Elect

Beer and Bubbles

Brooms and Beer

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## Secretary's Corner

*By Julie McDonald & Cindi Trapp*

December! Yes, it's the last newsletter of the year and my last Secretary's Corner. I'd like you all to welcome Kat Karabelnikoff as our new Secretary who will be officially taking over the secretary duties beginning with the December meeting/party, since I won't be attending it. The remaining officers and board will begin their terms at the January meeting.

May I just say that it's been an honor to volunteer in this position for the past 3 years! But you aren't quite rid of me, I will be staying on as the social media administrator. Since we only have a presence on one social media outlet (Facebook), it's not really that time demanding and I can do it from just about anywhere, so our increasing travel plans don't really affect this role. But enough about that, let's get on to what transpired at our November meeting.

First and foremost a huge thanks to Cindi Trapp who, once again, covered me by taking notes in my absence.

Prez called meeting to order at 7:00p on Tuesday, November 20, 2012

### OLD BIZ

- Anchor Town Comp– 2013 replacement event coordinator required - This is John Trapp's last year coordinating Anchor Town comp. We are looking for a new coordinator. If you are interested please contact the Prez or John or any one of the board members
- Jason Ditsworth is heading up the Humpy's Big Fish comp, for the last time. We are looking for someone to take over the coordinating duties for this event also. Contact Prez or Jason if you are interested. This year's event takes place on Dec 1<sup>st</sup>. Entries will need to be submitted the Saturday before that.
- Equinox Mead Competition – Awards were handed out at this meeting.
- Club Christmas Party – Miles Pruner is heading up this event. The theme will be Hillbilly Hoedown! More info and a Facebook event page will be added shortly. Stay tuned. But mark your calendars now for the date: Saturday, December 8, 2012. \*\*\*Miles is still looking for volunteers to help set up and clean up for this event. Please contact him at [akpruner@mtaonline.net](mailto:akpruner@mtaonline.net) ..

- Talkeetna Beer Trippin – Friday April 5, Sat April 6 and April 7. Beer dinner is on Friday April 5 at Denali Brewing. Breakfast is April 6 at the Flying Squirrel. Get reservations now as rooms are at a premium. The Golden Carboy Competition is non BJCP. No style guide – whatever you want to brew.

## NEW BIZ

- Glasses for sale – Glasses should be available for sale at the December meeting, \$5 per glass. We still have 8 2012 edition glasses remaining, also \$5 per glass.
- Ross Aldridge is our new membership coordinator, taking over for Dena Sessler. We would love to thank Dena for her time and patience with this position over the past few years and wish her much luck on her future endeavors. Let's welcome Ross to this new board-appointed position (he was also elected as VP during this month's election).
- Club Only Competitions – Homebrew clubs throughout the country are welcome to send in club-only beers. Next completion is Jan/Feb 2013 and categories are pretty much wide open. Any beer with an original gravity of 1.040 or greater can be submitted. Need 3 beers for submission. Get more detail on this at our event page on Facebook: <https://www.facebook.com/events/477233678983862/>
- Congratulations to all newly elected officers and board members. And a huge thanks to all outgoing officers and board members! Your time and effort has been truly appreciated!
- Board elections went as follows:  
 Membership coordinator (board appointed seat): Ross Aldridge and wife  
 COC Coordinator (board appointed): Liz Greer  
 BJCP Coordinator (board appointed): Kevin Sobelesky  
 Social Media Admin (board appointed): Julie McDonald  
  
 New Officers (to take seats at January meeting):  
 President: Peter Hall  
 Vice President: Ross Aldridge  
 Secretary: Kat Karabelnikoff  
 Treasurer: Tim Bisson  
  
 Board Members: Jim Lamb (1 year remaining)  
 Kevin Sobelesky (1 year remaining) Matt Wallace  
 Sean O'Dowd and Andrew Schmitt



# EVENTS

*Every First Thursday*

*Moose's Tooth First Tap*

*Every Friday*

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

*01.....Humpty's Big Fish Homebrew  
Competition Judging 10 - 3:30  
Sub Zero*

*08.....GNBC Hillbilly Holiday Party  
6:00 at the Goose*

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

## CAFE



## AMSTERDAM

- We have a new event coming up, right now it's more of a demo/participate event that could lead to something more team oriented, but for now on February 9, 2013, starting around 2pm – 6pm. At Government Hill Curling Rink, we are invited to participate in a curling match. Cost: \$5. A Facebook event page is being set up as I type this. Stay tuned...

- Our special guest speakers were Steven and June Gerteisen from Arkose Brewing in Palmer. 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.

- The next indoor/Snowgoose GNBC Club meeting is slated for December 8, 2012 at 7p. This is our annual Christmas party so there will be very little business on the agenda and a whole lot of hillbilly fun!

**Non Agenda Items:**

- Arctic Brewing Supplies announced they have supplies available for gluten free beer brewing.
- When receiving a spam email from the club DO NOT REPLY TO THAT EMAIL. It goes into a digital black hole never to be seen again. Please read the email carefully and reply to whoever is requesting information, etc. We always provide a "reply to" email address.

**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 1503

W. 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:

- 12/6 Thursday 1pm
- 12/8 Saturday 11am
- 12/11 Tuesday 5:30pm
- 12/14 Friday 1pm
- 12/18 Tuesday 9am
- 12/19 Wednesday 5:30pm
- 12/27 Thursday 1pm
- 1/3 Thursday 5:30pm
- 1/7 Monday 1pm



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

**2012 Homebrewer of The Year Categories**

**Fur Rendezvous HBC**

- Category 7
- Category 10
- Category 13
- Category 15
- Category 18
- Category 23

**Snow Goose HBC**

- Category 4
- Category 5
- Category 6
- Category 9
- Category 14
- Category 20

**Anchor Town HBC**

- Category 1
- Category 2
- Category 3
- Category 11
- Category 16
- Category 21

**Equinox Mead HBC**

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

**Humpy's Big Fish HBC**

- Category 8
- Category 12
- Category 17
- Category 19
- Category 22
- Side Challenge

# GNBC Christmas Party

by *Miles and Dana Pruner*

**B**oy HOWDY! ! We've been busier'n a cat burryin' poop and do we have a shindig planned for this year's GNBC Christmas party! Git ready for a HILLBILLY Christmas, hotter'n a hen on a hot rock! Grab yer barley pops, bring along some vittles, pull yer best hilly britches an dresses outta the mothballs and git ready to shake yer tailfeathers to some bluegrass and beyond! Saturday December 8th! More info on food, time, etc. will be comin' drekkly. Miles and Dana Pruner are musterin' up this "Champaigne Git-together on a Beer Budget" this year, so if you have any questions about anything, give 'em a holler. Also, if you have any music to add to the cause, speak up!



# Fur Rondy Homebrew Competition

By *Dennis Sessler*

**T**hat's right the Fur Rondy Homebrew Competition. Our club actually has little association with the actual festival, probably because we take care of everything on our own. It's a great way to kick off the New Year, the daylight is slowly making an appearance, and in fact the second week of February is about the time that the sun actually makes its appearance on my home. Well enough about all the winter stuff and on to the details.

The competition will be held on **Saturday, February 9th** at the Snow Goose. This will be the first competition in 2013 to garner as many points as possible towards the 2013 GNBC Homebrewer of the Year Competition. Contact the GNBC President for a list of the 2013 HBOTY categories. Judging will begin at **10:00 a.m.** and as always there will be a need for plenty of judges and stewards. This competition is an AHA/BJCP sanctioned competition so all beer, mead and cider categories will be open for entry. You can find the current style guidelines at <http://www.bjcp.org/stylecenter.html>. And entry forms can be found at [http://www.bjcp.org/docs/SCP\\_EntryRecipe.pdf](http://www.bjcp.org/docs/SCP_EntryRecipe.pdf). Entries will be accepted at the Snow Goose in the basement on Friday February 8th from 11:00 am to 6:00 pm. For current GNBC members, there is **no entry fee**, for non members, a \$5.00 fee per entry. You will need to provide three 12 oz. bottles for each beer entry. Mead and Cider entries can be three 12 oz bottles or one 750 ml bottle. If you are unable to drop off entries during that time please feel free to contact me to make other arrangements.

This year's competition will award a Best of Show Beer and a Best of Show Mead or Cider. There will be unique prizes for both of the Best of Show winners plus all the great Fur Rondy medals and notoriety. I will have all the leftover beer/meads and ciders along with all the judge evaluation sheets and hopefully the awards at the February 19th homebrew club meeting.

Let's make this a great competition. Dust off your mead and ciders, brew those beers and let's get ready to "Rondy!" For more information contact me at [sessak@mtaonline.net](mailto:sessak@mtaonline.net).



# How About a Little Cheese with that Wine....I mean BEER!

*By Julie McDonald*

So, I was down in our beer cellar in November. It needed a wicked cleaning and reorganizing! I can't even tell you how bad it was....apparently an earthquake or two had set off a couple of bottle bombs on the shelves and an entire 5 gallons of aging cider was emptied through a crack in the carboy onto the dirt floor of this larger-than-most crawlspace. This project that I thought would take only a day ended up taking me 4 days to complete. It was THAT bad! But, in all of this I got to thinking about the many one-off beers that were down there, some great beers that would go great with some artisanal cheeses! Can you smell the gears burning?

So, with that in mind, I grabbed my laptop and started working on an old file of some beer and cheese pairings I had last worked on in November of 2008! I get easily distracted, people. Below is the list I've created of relatively common, easy-to-find cheeses and ideas for beers to pair with them.

**Mild white cheddar** - Try a Pilsner Urquell. These two compliment each other so well. You will notice how a beautiful blend of mild, butter-like flavors develops in the mouth.

**Asiago** - sip on a nut brown ale for a smooth, nutty flavor blend that is just about as perfect as it gets. Asiago is a semifirm Italian cow's milk cheese that exhibits a somewhat nutty flavor. Some Asiago can be a bit sharp with its strong aroma and flavor but the malty brown ale tends to mellow it out.

**Gruyere or Aged Swiss** - A Bock, Munich Dunkel, or Oktoberfest would be a great beer match to the rich flavor of this cheese. You could also go the opposite direction with this and contrast the deep nuttiness of these cheeses and go with a Belgian-style white ale.

**Provolone** - a red ale or a pale ale would do the trick here. It is a semi-hard cheese that can be quite mild when young and more sharp, smoky, and spicy when aged. When young, reach for the pale ale, when it has a little age on it then the maltier red ale will fit the bill.

**Brie or Camembert** - Reach for a German kolsch, Belgian blond ale, or French Biere de Garde or a Belgian-style Kriek. These beers have mild to moderate fruity esters produced by their yeast which are in gorgeous opposition to the rich, pungent nature of French Brie or Camembert. Brie, also a nice dessert cheese, can go quite well with a stout as well.

**Banon** - Look for a Scottish ale to make a fantastic compliment to this cheese. Banon is a French goat's milk cheese that is wrapped, cured, and served in chestnut leaves; it is sometimes washed in Cognac. It has a mild, citrus flavor and a herbal, earthy character that is picked up from the leaves.



**French Munster** - Rodenbach Red Ale seems to be the general consensus when pairing this cheese. Rodenbach has flavors of cherries, oak, and sherry and is a complex beer that makes a perfect contrast to the mild, creamy cheese.

**Chimay Trappist Cheese** - Chimay Grand Reserve Trappist Ale. This creamy cheese is actually washed in the Chimay beer, and together the cheese and beer showcase their flavor and complexity.

**Chevre** - try a tart, refreshing Lambic. Chevre showcases a tart, earthy character that matches well with a sour Belgian Gueuze Lambic such as Boon, Cantillon, or Cuvee Rene from Lindemans. These Lambics have a complex barnyard earthiness that makes a nice counterpart to similar flavors in the cheese.

**Parmigiano Reggiano** – An India Pale Ale should work nicely. Italian Parmigiano is an unpasteurized, hard cheese made from skimmed cow's milk. The aroma of this cheese is fruity and the flavor is definitely stimulating to the palate. A bit of this cheese and the hop bitterness and flavor of a fresh IPA make for a fantastic combination.

**English Stilton** – English Style Barleywine is the go-to beer for this cheese. Stilton is a ripened, crumbly blue cheese with veins of mold running through it. Roquefort and Gorgonzola are in the same category. The dried fruit, toffee, and heavy malt components of a fine English barley wine meld with these cheeses like no other pairing. This is a pairing best saved for dessert as the flavors of both the cheese and the beer can be quite overwhelming for the palate.

So, go ahead, experiment with different beers and cheeses and find combinations that suit your palate. Look for top quality cheeses that are authentic from their countries of origin and pair them with well-crafted beers. Have some friends over for a beer and cheese tasting of your own. Heads up, you may run across that “wine and cheese” bias with some friends. However, it's pretty much a given, that after sampling these fine brews and cheeses, that bias will start looking like a thing of the past.

## From the Prez elect. Peter Hall

First of all, thank you all for your vote of confidence. I'm happy that I have the chance to more officially represent the gathering that is the Great Northern Brewers Club. Adversely, it would have been more than a little disappointing if I had lost....being that I was the only one on the ballot... So, Thank you!

The new election system is actually quite comfortable. I have a chance to act as if I'm somebody important without having to assume any official responsibilities yet. Then I get to call myself Prez and do more acting as if I am somebody important. So I decided to hack out something like an article without having to include anything official. If for nothing else, I hope to set some kind of an example for participation.

The all grain system I am using right now is just about the coolest one out there. Investment was almost nothing (make a friend...I'm borrowing it), it makes great beer, and is very easy to clean. It does however have a few drawbacks. A big one being that it can only make about 5 gallons at a time. I have also had 3 old kegs sitting in my shed/garage for the last year. Maybe it is time to get a move on. I set out to sell off a bunch of old hobby stuff and piece together a new brew sculpture. A “cheap”, but “nice”, brew sculpture.

Once I move from “Prez-elect” to full fledged “Prez” I assume I will take on the more official opening article. I would like to also document my sculpture making journey...maybe somewhere nearer the end of the news letter. Maybe I can inspire some kind of “DIY” segment to the news letter. I personally can't get enough of checking out other people's brew projects. Even if it is a project aimed at someone newer to the hobby, I often find some kind of inspiration for future projects. Living in Alaska also adds a certain dimension to sourcing materials.

I would be happy to talk with any other club members that would like to share their beer project experiences. A project you did 10 years ago, last year, yesterday, are doing tomorrow, Great! Hopefully we can get the ball rolling for an occasional DIY segment to the news letter / section of our website. Thanks again to everyone that makes up the Great Northern Brewers Club! I very much look forward to the future of our club and am happy to be allowed to participate.

Keep your brew hot and beer cold -Prez elect  
much look forward to the future of our club and am happy to be allowed to participate.

Keep your brew hot and beer cold -Prez elect

# Raise A Toast To Building Better Beer Bubbles Through Chemistry

By David Schultz

Scientists may have finally solved a problem that has plagued beer drinkers for ages: Insufficient foam resiliency.

As any beer drinker can tell you, a tall glass of lager without a white, foamy head on top just doesn't look right. And even if you start out with one, it can dissipate fast. And that's just sad.

Now, microbiologists have identified the specific gene in yeast responsible for a beer's head and they say this discovery can lead to stronger, longer lasting, more aesthetically pleasing foam on your favorite brews.

Tom Villa, the chair of microbiology at the University of Santiago de Compostela in Spain, says something called the Carlsbergensis foaming gene, or CFG1, is responsible for the white stuff at the top of your mug. As Villa and his colleagues write in the *Journal of Agricultural and Food Chemistry*, the gene resides in the yeasts used to ferment beer and it produces a protein that binds to the drink's CO2 bubbles, preventing them from escaping from the glass too quickly.

"The bubbles from the CO2 have to stay as long as possible," Villa says. "The longer they stay, the better the beer, as you know." Now that we know exactly which gene is responsible for beer foam, Villa says it's possible to manipulate that gene to create beer with foam that lasts longer — potentially for hours and hours, as our colleagues at Science Friday reported.

He also says the same gene responsible for creating the head on a beer is present in wine as well. His team experimented with these genes and came up with a wine that looks like a beer. "It creates a different kind of wine with a lot of foam," Villa says. "You can play around a little bit."

Since most people probably wouldn't be into sipping a frothy merlot, Villa's discovery will mainly impact the world of beer. And even then, he says, this gene has no impact on the flavor of a beer.

How does he know this? Naturally, he called in his students for a little taste-testing experiment.

"It's only the physical aspect of the beer," Villa says. "We all want the foam to stay there, the longer the better. You don't want to drink a beer that when you pour it, the foam collapses the next minute."

So while this discovery may not necessarily lead to better tasting beer, foam is surprisingly important to the overall experience of drinking a beer, so much so that a Japanese company has made a frozen version, as we've previously reported. And anything that improves the beer drinking experience, even if only superficially, is something we here at The Salt will cheer.







## Brooms and Beers

*By Tim Bisson*

**What:** Come curling with the GNBC!

**When:** Saturday, February 9th, 2013 2pm - 6pm (or later)

**Where:** Anchorage Curling Club (on Government Hill)

**Who:** GNBC members

**Cost:** \$5 per person for a one day Curling Club social membership

**Adult Beverages:** Homebrew is welcome. Also, the Curling Club has a bar with Denali Brewing on tap, and other beers and booze.

**What to bring:** warm clothes and an extra pair of shoes with clean soles. The shoes are to help keep the ice clean. Bring some snacks too if you can.

**Details:** The afternoon will be informal, fun and open to change. We will have a short tutorial on the game followed by some two end games and maybe some drills.

Also, there is a full kitchen available if someone needs an oven or stove to warm something up. There are also utensils, serving dishes, etc. Plus, jockey boxes are welcome

Also, so we have an idea of how many people are coming please either send Tim Bisson an email at [tbisson123@yahoo.com](mailto:tbisson123@yahoo.com) or respond to the Facebook invite.

Good Curling!



**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: December 8th, 2012 Hillbilly Holiday Party  
6:00 at the Snow Goose**