



THE Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

JUNE 2012

Prez Sez

by *Tim Strayer*

Summer is officially upon us. I am about to perform my first lawn mowing. What? You missed the entire two weeks of Spring? Hopefully you were busy brewing something while the buds were blooming. I was busy brewing and managed to brew up a Belgian Wit and an Irish Ale. They will both be nice easy deck drinking brews – hopefully we get some sun this month to make it that much more enjoyable.



Many thanks again to Aaron Christ, your VP, for running the last meeting of the year. Our next meeting will be on Sept 18th, but don't worry, we have several summer activities lined up including a camping trip and a few BBQs. Check out the calendar for dates, the articles within the newsletter and/or Facebook (www.facebook.com/gnbc1) for all of the details. These events are always a great time for the whole family. And as always, bring your homebrew to share with the crowd!

Hey! Here is some exciting news: Keep a look out on the AHA website (www.homebrewersassociation.org) for an upcoming Club of the Week feature highlighting your very own GNBC. It's expected to be published on June 12. Everyone should be very proud of the involvement of the members, board, and the support from our brewing community that keeps this club active.

Speaking of keeping the club active, we are still looking for someone to own this upcoming season of the AHA Club Only Competitions. It's a low commitment with big impact to the club. We want you! Drop me an email for more details.

The Bear Tooth Theater has a double feature event on Weds June 6 that you don't want to miss: Beer Wars and Strange Brew. This is a part of the AK Food and Film Festival. You can read more about that here: <http://akcenter.org/alaska-food-film-fest-is-back-1>. They'll debut a special release of their Broken Tooth Barleywine.

The club website will be under going a major renovation – not so much in a glitz and glamour way, but to include more functionality and the ability to share among the club. My goal is to have the ability for us to have individual profiles showcasing our beer personalities, personal recipes (including those that win), winnings, our equipment, brew dates, and much more.

The Prez Sez

Secretary's Corner

Ragin Cajun (Summer Campout)

ET Barnetter Homebrew
Competition Info

GNBC July Picnic

GNBC August BBQ

Brew-a-Thon Success

Wedding Bliss and Cabin Fever

Beer History - Colonial Brewing

Anchor Town Invitational
Homebrew Competition

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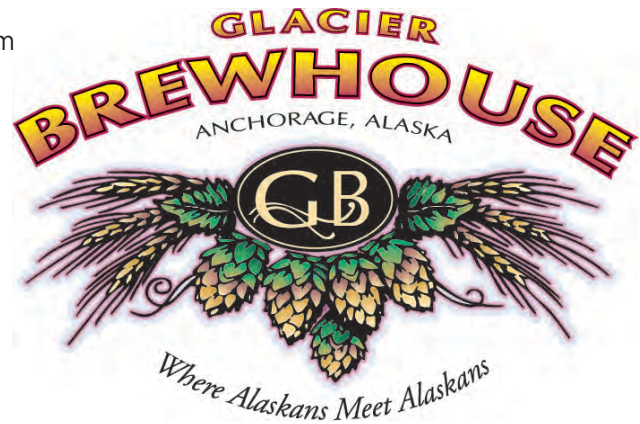
DEBBIE GRECCO

bushy@alaska.com

Well, as you recall from my last article, I am taking a cross country road trip from Michigan to Alaska with my family during most of June. I expect to have lots of stories to tell when I return, and I hope some of them involve beer!

Until next month, I wish you tight lines and cold beer my friends.
Beer on!

Flame out, Prez Tim



Secretary's Corner

By Julie McDonald

Special thanks to Aaron Christ for providing his notes so that I could write this.

Meeting Minutes: May 15, 2012

General Biz

- VP Aaron Christ called meeting to order.
- New members, first time visitors were welcomed to the club.
- Aaron suggested that if any members had homebrew that they wanted to get feedback on to be sure to work the room during social time to let others taste their brews and offer feedback.
- Club raffle was discussed and bringing commercial brews for the raffle was encouraged.

Old Biz

- Dan Bosch recapped the Snowgoose Break-up Homebrew Comp and presented awards.
- Recap of the Craig wedding and sincerest congrats to the newlyweds. Thanks to all who participated in this event and especially to those who got the ball rolling and made it an event to remember!
- Kevin Sobolesky recapped Brew-a-thon. Huge thanks to him and his folks for use of their property as the venue. Thanks to all who came out and brewed, learned to brew, or just observed!

New Biz

- Eklutna campout on June 22-23. A Facebook event page has been created and additional information will be added to it as it becomes available: <https://www.facebook.com/events/314872828580008/>

CONTACTS

- Summer BBQ at the Loughrey's, details at our Facebook event page: <https://www.facebook.com/events/103344833134598/>
- ET Barnett Homebrew Comp, details at our Facebook event page: <https://www.facebook.com/events/348871888497005/>
- John Trapp is heading up the Anchor Town Invitational Home Brew Competition will be bringing King Street Brewery in to pick a brewable beer from the best of show round. It will be their choice, no style is pre-determined. Details are still being worked out but we are looking to have the competition on August 18th or 19th. Stay tuned to future newsletters and Facebook for updates on this event.
- A volunteer coordinator was requested for the Christmas party. Miles Pruner has stepped forward with the help of another, I believe. If you are interested in assisting Miles with this project, please contact me and I will put you in contact with Miles. You can reach me at juzy@gci.net
- Chris Carpentier from Gold Rush (and also a returning member from long ago, I believe) announced that they will be carrying limited homebrew supplies. All the basics from carboys and buckets to bottles and caps, but for now only limited hops, dry yeasts and cans of syrup (ie no grains).
- Some things to keep in mind:
 11. Website overhaul was touched on again with volunteer, Joe Saunders, in attendance. More info to come later.
 12. Big Fish Side Challenge will be HAC (High Alcohol Content), stay tuned for more details.
 13. 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.

8ish meeting adjourned.

The next indoor/Snowgoose GNBC Club meeting is slated for September 18, 2012, at 7 pm. In the meantime, stay tuned to your emails and the club's FB page for updates on the Club's summer activities.



EVENTS

Every First Thursday

Moose's Tooth First Tap

Every Friday

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

*22-23.....GNBC Camp Out at Eklutna Lake
Noon Friday June 22 - Noon
Saturday June 24*

*10.....Summer Picnic at the Loughrey's
6-10 pm*

*14.....ET Barnette Homebrew
Competition Fox Alaska*

*11.....GNBC BBQ at Ira Edwards'
House 5 - 11ish*



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 at any fests or competitions

or tastings this year. Here's the latest schedule:

06/05 Tuesday 9:00am

06/09 Saturday 11:00am

06/11 Monday 5:30pm

06/14 Thursday 1:00pm

06/19 Tuesday 9:00am

06/20 Wednesday 5:30pm

06/27 Wednesday 1:00pm

06/29 Friday 9:00am

07/05 Thursday 1:00pm

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



Ragin Cajun (Summer Campout)

by *Dennis Sessler*

I know that Marti Gras has long since passed, but who could possibly enjoy the season when we were buried waist deep in all the snow? For those who didn't get their fill of that festive time of year, our summer campout has been renamed Ragin Cajun. Think of the TV show, Swamp People, or some crazy ass partier celebrating Marti Gras. That's our theme for the Saturday night club camp out dinner. Think of some great Cajun themed main course, appetizers or desserts. Make up whatever trips your trigger. We will set up everyone's dish on tables in a central location, and everyone will enjoy at it.

Every member is responsible for their own food, plates and silverware, and anything else needed to bring your dish to the attention to party revelers. We only will share the dishes on Saturday night, but if you want to bring something to share on Friday, that's fine too. The most important part is bringing homebrews, meads, ciders or whatever to share with friends. After the dinner on Saturday night we will be having a "small" bonfire, yeah right!!!!!!! Consider bringing firewood if you want to have a fire going on your camper site throughout the weekend, or if you want "small" to mean "big".

This year's event will take place at our digs at the group campsite at Eklutna Lake. The event is June 22-24. Arrival time is no earlier than noon on the 22nd, and everyone will need to be packed up and outside the group site by noon on the 24th.

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

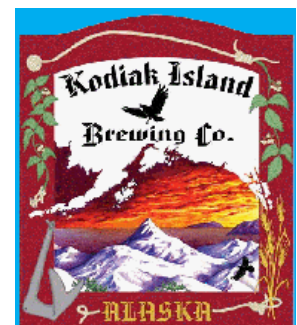
- Category 1
- Category 2
- Category 3
- Category 11
- Category 16
- Category 21

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



When entering into the group site, our club has paid for the rear half for members to park. Please find your spot and consider that there will be other club members showing up through Friday and early on Saturday. Bring your camper, your tent or sleep under the stars. Be advised black bears sleep under the stars too.

This event is a family friendly club event so bring the kids and enjoy the weekend with the club. If you have dogs they are also welcome but they will need to be restrained or the camp rangers will hound us (pun intended) like you won't believe. Bring your bikes, hiking boots, canoe, fishing pole, or whatever that makes you happy at a weekend on the lake. Join your club for this noteworthy annual event, and have some fun Cajun style.



tapproot



ET Barnette Call for Judges

Are you looking for a summer opportunity to do something different and still contribute to the overall quality of homebrewing in the State of Alaska? Here's your chance. The E.T. Barnette Homebrew Competition is looming ahead in July. Not only can you enter your beers in this stellar competition, your palate is needed.

Why not combine a trip into Alaska's interior and support your art by judging homebrew and this year's competition? The trip to Fairbanks, where the gig takes place, is noteworthy either by air or over the road.

I look at it this way. With a little bit of planning, you can turn such a venture into a mini beer vacation of sorts. If I do it, I'll take a number of days off, and wind my way north, hitting all the beery hop spots along with way including Arkose Brewing Company in Palmer, Last Frontier Brewing in Wasilla, the 49th State Brewing Company in Healy, and finally, the Silver Gulch Brewing Company in Fox, Alaska, just 13 miles north of Fairbanks. And who knows; you might be one of the lucky folks to be one of the first to step into the doors of one of Alaska's newest: Hoo Doo Brewing Company in Fairbanks.

Hoo Doo is not open yet, but it's entirely possible that it could be by the time judges are needed for the Saturday, July 14th competition at the Silver Gulch Brewery in Fox. Regardless, maybe with a little luck, the Club could strong arm Hoo Doo into an exclusive tour. Maybe I'll work on that. Hit up Bobby Wilken of Hoo Doo. He'll be there judging beer as well.

Here's some detail. If you want to judge or enter, the categories this year include Pilsner (2A-C), English Pale Ale (8A-C), American Ale (10A-C), Porter (12A-C), Stout (13A-F), India Pale Ale (14A-C), and Fruit/Spice/Herb/Vegetable Beer (20 & 21A).

It's \$5 each entry for the competition. Submit a minimum of three twelve-to-sixteen ounce bottles of your brew for each category entered. Make sure your bottles are free of any ink, paint or labels. This is a high end event, and the grand prize is \$500 for the best of show, and prizes will be awarded for the 1st, 2nd and 3rd place entries in each category. To keep it professional, understand that entries (bottles) with labels will be disqualified and any entry fee submitted will be considered a donation to the prize fund.

Here's the nifty side to all of this. Out of town judges can enter the competition and save on shipping costs by pre-registering their entries and hand carrying them to event. Okay, that's hardly and offset to the cost of gas, but remember, you're doing this because you love the art of homebrewing and you love a killer road trip.

This is crucial: if you can't hand deliver and judge at the event (in categories you haven't entered, of course) you can **FedEx or UPS** to the following address:

ETBHC
c/o Silver Gulch Brewing and Bottling Company
2195 Old Steese Highway
Fox, Alaska 99712
(907) 452-2739

Note that there is NO mail deliver to the above address! The bottom line is that if you have to get your fermented goods up there, use FedEx or UPS or get them there yourself (preferred method) and judge as part of your contribution.

Entries will be accepted between June 18th through July 11th, with no exceptions. Judging will take place at the Silver Gulch Brewing and Bottling Company on Saturday, June 4th, promptly at 10 AM.

For the most detailed information about this gig, whether you want to enter or judge, reach out to the following URL: <http://www.mosquitobytes.com/Den/Beer/Events/Events.html#ETB>.

If you are interested in helping out please contact Scott Stihler at stihlerunits@mosquitobytes.com or (907) 474-2138.



GNBC July Picnic

The Great Northern Brewers Club is lucky enough to have members that graciously open their homes to welcome our members for outside events that feature the best of what our club has to offer which includes good friends, good beer and a good time.

The Loughrey's, are ong-standing members of our club and once again have invited homebrewers to their spacious home on the Upper Hillside in Anchorage for a summer barbeque on Tuesday, July 10th. This event is family-oriented and invites not just the brewers, but their families to enjoy an evening in the (hopefully) sun for outside recreation in a pristine setting with enough activities to keep everyone occupied. Jeff's back yard opens to a lake with paddle boats and a recreation area where volleyball, horseshoes, fishing and expansive views are the norm.

Come prepared to let the kids run around and enjoy themselves while you share a few bevvies with friends, eat, and be summertime merry in a way that can only happen in Alaska in July. Bring everything you need to be comfortable, including something to throw on the grill for you and your family, perhaps a side dish to enjoy with others, homebrew to consume and share, and your favorite Frisbee, volleyball, catcher's mitt, or whatever to engage others in good, vibrant outdoor fun. This year's event will begin at about 6 pm and last until whenever you and your family get worn out.

To get to the gig, head up O'Malley and look for Stoneybrook Road on the right, towards the top. If you get to Hillside Rd., you have gone too far. Go to the end of this short road and take a left on Mountain Lake Drive. This will quickly turn into Lake O' The Hills Circle. The lake will open up on your right. Follow this around toward the end, and Jeff's place is at the end. His address is 7051 Lake O' The Hills Circle if you want to put it into Google maps. Please respect other homes when you park because it can be crowded. Come and enjoy a good time we hope to see everyone there.

GNBC August BBQ

by *Ira Edwards*

After a couple of years of being removed from being a regular club member due to work and then getting injured, I figured that there was no better way to get to know all the new folks than to host the August GNBC meeting/BBQ at my house. I've had this BBQ at my house a few years ago, but I was not able to host recently. Another former GNBC President took over (Thanks Dennis!!!). I am happy to offer up my place once again. Plan to come up and spend another fine evening of sharing home brew, enjoying good beer food and hanging out.



The annual GNBC BBQ is a family event. Bring the kids. Just make sure they don't feed my dogs too much beer

Here are the details:

The event is slated to take place on Saturday, August 11th from 5pm to 11pm-ish... If there's any club business, we'll get that started right at 6 pm.

I live at 8800 Solar Drive, in Anchorage (put it into Google maps...) This is in the Elmore and 88th Ave area. I have a big parking lot and wide circular driveway, but if you need to park on the street, please be courteous of our neighbors.

There will be a grill or two to cook things on and some tables to place things on. As always, this is a pot luck, so bring any extra feed you want to add to the mix. If the weather turns, I'll have a few 10x10 pop-up tents to put out in the yard and a huge garage to store people in. I also have a fire pit and a growing wood pile, so prepare to sit around and chill out or do S'mores for the kids (young and old).

Bring homebrewed BEER (or Mead, Cider, and Wine) to share, something for the grill, a side dish, bug spray (they have not come out yet, but you never know...), and camp chairs to sit around the fire or in the yard.

If you have any questions or get lost on the way there, feel free to give me a call at 440-9112



Brew-a-Thon Success

by *Tim Strayer*

Another year of successful brewing was enjoyed by all at the 2012 Brew-A-Thon or better known in the larger brewing community as the AHA "Big Brew".

As most of you know it has been held at John and Rose Craig's house for many years, but with the record snowfall it made the landscape a bit soft. Kevin Sobolesky was able to convince his parents that the club was a bunch of rather dignified respectful individuals – even if they do brew beer! In truth, no convincing was actually needed. I want to give a personal thank you to Bill and Karen Sobolesky for opening up their spacious grounds to host this year's event: THANK YOU!

I also want to thank Kevin for doing a great job of organizing and executing this year's event. Nice work!

Thank you to John Craig for manning the grill with his years of burger and brats culinary expertise!

And last but not least, thank you to all the club members for making the event a true success. Be sure to check out the May newsletter for pictures taken by very own Dr. Fermento. See you next year!



Wedding Bliss and Cabin Fever

by *Rose and John Craig*

Says Rose, "Hello GNBC family! Wow! All of you did a fantastic job on our wedding. You have really bowled John and I over with all of your love, talent, decorating ability, food and everything from the room to the flowers and the cake. We just can't believe how you took over and made our day perfect. All we needed to do was show up. Had I known how much fun it was going to be I might have said 'yes' sooner.

I recommend Tracy as a marriage preacher. I'll bet you never knew John forgot the ring, but never fear; Tracy took Don's ring and saved the day. She's good.

I still shake my head about the tie-dye cake. What a wonderful treat and I didn't think it could have been done. Boy, was I wrong! The picture takers did a fabulous job catching our smiles and joyful tears. The Hawaiian dress theme was fun. There were palm trees and a gentle warm breeze of the tropics. John said he could feel the gentle waves on his feet and I believe I could smell the flowers. And don't forget all the food and drink. It was everything a heart could desire: the music of the bagpipes, guitar and the chicken polka were perfect. Thank you.

Just saying thank you will never be enough because you made us feel so loved and wanted. The toast to our lost fellow homebrewers was great. Thank you one and all. Thank you"

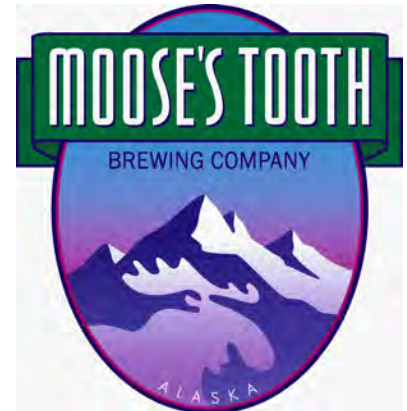
And from John, "With a smoke beer in my hand, I think freedom of beer. Where would we be without it? I remember being an outlaw brewer in the old days back in the '50's, 60's and 70's. Back then you needed a state permit to make homebrew. Our club GNBC in 1987 wrote and talked to our legislators to have this law abolished. We won our freedom of beer and at the same time came up with our present club name and logo.

As I sip on a beer, Rose and I would like to invite GNBC members to stay at our property in Talkeetna during the 4th of July weekend and maybe put together a "beer float" for the 4th of July parade. Also, we will have a shuttle van from the cabin to town for some beer tours. Let's see what to do within four blocks of the Fairview Bar. There's one brewery, six bars, one doctor and two vets at the end of the road. There are beers on tap plus a brewery. I count 42 different beers in a town of 800 and that's not counting bottled beers. And it's all within walking distance. Where do I want to live in life? Amen.

To get to our place, take the Talkeetna Spur Road to mile 3. Look for Yoder Road on the right. It's 4 miles to the Montana Creek Bridge. Go straight past Southfork Road and another 1.25 miles. Follow the trail. Look for paper plates as signs or balloons at the cabin. You might want to yodel when you arrive.

Over the years, we turned our homesite into a campground, Smokey the Bear style with a Moose Snort Saloon and Beer Garden. With our friends, we would like to share our campsites, four outhouses, plenty of parking and fire pits.

If you plan to come, you will need to bring a camper, tent, food, water, beer and whatever else you may need to get through the weekend. Make your own Alaskan Survival Kit. Happy 4th of July. Call me at (907) 243-6540."



Beer History: Colonial Brewing

by Aaron Christ, Vice President

A few newsletters ago, we read about a typical brew session from a Bavarian brewery in the late 18th century. The methodology was something we could recognize today and the ingredients were nothing out of the ordinary. With the 4th of July just around the corner, I started wondering about the state of beer in our own earlier times. Randy Mosher has a small section in his book *Radical Brewing* called "The horrors of colonial ale", but perhaps we can first go a little farther back.

The Jamestown Colony had as early as 1609 advertized for a brewer to come fill a sorely needed position. Two decades later, we have reports that they had two operational brewhouses. We won't go into the myth that the Pilgrims landed because they had run out of beer. Beer was essential to daily living—when Harvard University's brewery failed to supply sufficient beer in 1639, President Nathaniel Eaton was fired.

So, brewing was happening very early on, but what were these early brewers actually brewing? Barley and wheat malts came almost entirely from England, so they probably ended up using whatever they could get their hands on. I've seen accounts listing ingredients like corn, pumpkin, turnips, peas, sunchokes, persimmons and even green corn stalks. Of course, unless they had malted barley or malted wheat to mash with, all they were going to get from these alternatives was the already available sugars. Note that they were not aiming for the heavyweight craft brews we enjoy today. Early brewers were merely seeking something as an alternative to non-potable water and as a staple in the every day diet. Wild hops were available domestically, but a wide array of other herbs was also used.

Fast forward a century or so, and barley was beginning to be domestically harvested on a larger scale for the sole purpose of supporting the growing brewing industry. This in itself was supporting the thirst of a growing population. Laborers were often provided a bucket of beer as part of their wages. Tavern culture was growing as the population expanded slowly westward. As the colonist's discontent increased toward the American Revolution, it was not difficult to draw a captive audience by simply providing a couple kegs of beer at the local tavern for free distribution. Insurgent actions were planned and organized out of local taverns such as the Boston Tea Party, partially originating from meetings at the Green Dragon Tavern. As tensions were coming to a peak free beer and the socializing that came along with it greatly boosted attendance of militia drills. The wheels of revolution were certainly lubricated by kegs upon kegs of beer.



Fast forward. After the revolution, trade with England was understandably curtailed. Domestic grain production was now the only source for malt, but the ongoing use of alternative ingredients provided for continued brewing resources. To repeat the oft-quoted recipe for George Washington's "small beer":

Take a large sifter full of bran, hops to your taste. Boil these 3 hours. Then strain out 30 Gall'ns into a Cooler. Put in 3 Gall'ns Molasses while the Beer is Scalding hot or rather draw the Molasses into the Cooler & strain the Beer on it while it is boiling Hot. Let this stand till it is little more than Blood Warm then put in a quart of Yeast. If the weather is very Cold, cover it over with a Blanket & let it work in the Cooler about 24 hours. Then put it into the cask — leave the Bung open till it is almost done working — Bottle it that day a week [after] it was brewed.

Somehow, I think it's pretty generous to call this beer. A little protein from the bran for body and all the sugars come from molasses. I don't know about you, but I'll be perfectly happy to crack open a more modern style and leave this one to the ages.

Still, as we approach our Fourth of July, and homebrew in accordance, it's always fascinating, and patriotic, to look back and what our founders did just to get by. Remember, there was no Arctic Brewing Supply or other abundant, cheap source of brewing ingredients. Our brewing pioneers did what they did with what they had, just like we do today, but in a more abundant setting. Brew free and drink happy!



Fifth Annual Anchor Town Invitational Homebrew Competition

by John Trapp

I'm still working out some details here, but we have set a date for the fifth annual **Anchor Town Invitational Homebrew Competition – August 19th!** There's still time to brew, so fire up the kettles and make a few batches.

Entries will be accepted at Arctic Brewing Supply on Friday August 17th from 11:30 until closing (6:00

p.m.). Besides the great prizes offered in this competition, King Street Brewery may be picking a beer from the best of show round and brewing up a professional batch. Look for more details on the where and when in the July and August newsletter. Good luck to everyone.



The Northern Brewer is a monthly newsletter published by the Great Northern Brewers Club for distribution to all club members. Subscriptions are a part of club membership and may be obtained by joining the club. Membership is open to everyone over the age of twenty-one. Please send \$25 to:

Great Northern Brewers Club
Attn: Treasurer
PMB 1204, 3705 Arctic Blvd
Anchorage, AK 99503

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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: June 22-23 Summer Camp Out
at Eklutna Lake**