



THE Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

NOVEMBER 2012

Prez Sez

By *Tim Strayer*

Yes, I am still here. In all club years prior, this would normally be the President's last Prez Sez, but as a result of last months passing of the by law change my term was extended into Jan (the new month of leadership transition). So I say lets keep brewing!



As usual, I am on the road again, writing this month's letter from the city of session beer: Salt Lake City. If you like 4% beers (or lovingly referred to as 3.2 beer in some circles), this is the place to visit. I realize it's hard to believe but if you adjust your big Alaskan beer palate to appreciate this beer for what it is, there are some local breweries worth a return visit.

I want to give a big thank you to the entire club for getting involved with the first annual Valdez Oktoberfest, and congratulations to all of you that placed. This was a true success from the reports I received. Brian Noonan was a big part of that, and I know the Valdez Chamber of Commerce is very thankful for his help. And a really big congratulation goes out to Tim and Jen Bisson for winning best of show! See the full list of winners in this month's newsletter.

The annual Big Fish competition is approaching fast. Details are in the newsletter. This is yet again one of those competitions you don't want to miss. Our sponsor and friend Billy O from Humpy's never disappoints with his "appreciation" awards. Don't forget this is the last competition to earn points for the Home Brewer of The Year. Thanks in advance to Jason Ditsworth for running the show, and don't forget we are looking for someone to shadow Jason on this event, and take over the reigns next year. Let me know if you are interested!

The Hillbilly Christmas is fast approaching! Have you got your costume picked out? Don't wait till the last minute, because someone is going to win the costume contest. Will it be you? Check out this months update.

Remember the COC...club only competition. Thanks to Peter Hall for being the only entry during the Oct COC. It was a tough category, but I am sure the future comps will have more entries. I encourage everyone to get involved in all of the upcoming competitions. Watch your email for details on the next one.

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NEWSLETTER EDITOR

DEBBIE GRECCO

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Please give a warm welcome to your new membership coordinator, Ross Aldridge. You can reach him via email at membership@greatnortherbrewers.org with any questions you might have about cards, email lists, etc. And please give a very grateful thank you to Dena Sessler for her years of keeping things organized and the membership cards. THANK YOU DENA!

And last but not least: elections! I said it before and I will say it again, give some serious consideration of put your name in the hat for one of the many open positions. This club is what it is because of the passion of its members. It's your time to serve! That's it for me. See you at the next meeting.

Flame out, Prez Tim



18th Annual Humpy's Big Fish Homebrew Competition

(December 1, 2012)

By Jason Ditsworth

The Humpy's Big Fish Homebrew competition is coming up quickly. Many of you already know that this competition has long been one of the best prize awarding competitions in Alaska. Not only is this a great competition itself, it's also your last chance to rack up points towards GNBC Home Brewer of the Year award.

Entries will be accepted on **SATURDAY NOVEMBER 24** from **10:00 AM to 5:00 PM** at Arctic Brewing Supply. **PLEASE NOTE THIS IS ONE WEEK PRIOR TO THE COMPETITION.** If you cannot make it to Arctic Brewing Supply on the 24th you can still enter the competition, so please give me a call to make other arrangements for entering your beer. We will not be accepting any entries after November 24. If you are entering from outside Anchorage you can ship your beer to Arctic Brewing Supply, 8401 Sandlewood Place, Anchorage, Alaska 99507. If you are shipping your beer it must be received no later than November 24, or it will not be entered – NO EXCEPTIONS. If you are shipping your entries please use standard AHA/BJCP competition labels and rubber band them to the bottles (you don't need to do this if you are dropping off your entries on the 24th).

Judging this year is on Saturday December 1, from 10:00 AM to 3:30 PM, at SubZero. If we get plenty of judges we should be done with the best of show rounds by 3:30 PM, or so.

There is no entry fee for this competition and all categories of beer, mead and cider are open for entry. Entry and judging will be based on the BJCP style guidelines, which are available at www.bjcp.org. Once again we will choose a best of show beer and a best of show mead/cider. The best of show beer will be brewed at Midnight Sun Brewing Company. It is possible to win best of show in beer, but still not have your beer brewed because of special ingredients or time constraints (e.g., if a Gueze wins Best of Show it likely would not be brewed, even though Humpy's would no doubt like MSBC to give a try).

Like last year, you must be available to participate in the recipe scaling and brewing of your award winning beer. For example, if you are not available (i.e., you are not living in Alaska or not within driving distance of Anchorage) you are still eligible to win best of show; however, your beer will not be brewed and put on the menu at Humpy's. The main reason for having this as the grand prize is for the brewer to be able to experience working with the professional brewer and brewing their beer on a commercial scale.

To enter you must submit three 12- to 14-ounce bottles (PLEASE no swing tops, but we'll take them if it's all you have), preferably brown, clean of any labels and markings along with a completed entry form. Entry forms are available on the BJCP website http://www.bjcp.org/docs/SCP_EntryRecipe.pdf

For mead and cider you may enter one 22- to 30-ounce bottle or two 12- to 14-ounce bottles (note, if the mead/cider is carbonated you should enter two bottles).

Remember that because the grand prize for this competition is having your beer brewed at MSBC it is required that you provide a reasonably accurate recipe in case the judges want to know the ingredients to determine which entry can be brewed. This won't change the outcome of the best of show selection.

If you have any questions or would like to help with the event please call me at 338-8828 or send an e-mail to jditsworth@gci.net.

Cheers!

Secretary's Corner

By *Julie McDonald*



I can't believe I'm writing the Sec's Corner for the November newsletter! NOVEMBER! Wow, where has the year gone? Before I get started I would like to thank Cindi Trapp for taking meeting notes in my absence!

Tim and I just got back from San Diego. Ten days in SoCal and there was beer unending. Some better than others, of course. It's been four years since our last San Diego visit and it seems like the number of breweries and brewpubs and alehouses have doubled! Amazing! There were too many places to visit and not enough time! Just to keep it brief and not to give you all a play by play of our trip, here are a few of the standouts for us:

1. Blind Lady Alehouse – first visit for us. They have an amazing tap and bottle list and the food was incredible. They have their own in-house *pâté*. So we ordered their charcuterie plate and we were not disappointed. Fantastic mussels as well. We ate mussels everywhere and this place won the best, hands down! One of the beers we had there was from Beachwood (Long Beach, CA), an IPA called Citraholic (wet hopped with Citra). It went perfectly with the mussels.

2. Stone Brewing – not our first visit, probably our 4th. While they do have most of their own beers on tap or available in bottles, they also have quite a few guest taps and their bottle list has grown by leaps and bounds since our last visit 4 years ago. And the food, well, it's still fresh and creative and delicious! We showed up at about 11a, just after they opened, so getting a table was easy and it never really did overcrowded during the lunch hour. We had two fantastic beer pairings here. One was Aecht Schlenkerla Eiche Doppelbock with Stone's yakisoba.

EVENTS

Every First Thursday

Moose's Tooth First Tap

Every Friday

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

20.....GNBC Meeting at the Goose
7:00 Downstairs

24.....Entries due no later than today for
The Humpy's Big Fish Homebrew
Competition

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

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

JAN

CAFE



AMSTERDAM

This was so good together! Just amazing. And then, I actually think this was the best pairing of the entire trip, we put together Stone's smoked bleu cheese & jalapeño tart with a blueberry compote and passion fruit coulis and JW Lee's Harvest Ale (port casks). I can't even describe the goodness that was this pairing! Let's just say that Stone has a bottle list that provides you with plenty of pairing choices for their menu to find that perfect combination. Oh, and they are in the construction stages of their new hotel, slated to open in 2014.

3. Ballast Point Brewing/Homebrew Mart - not food related. Beer and, more importantly, homebrewing are king here. This is Ballast Point's satellite location. Not their main brewery. It's a brewery with a homebrew store in it. Yeah. Amazing. So while you are enjoying your \$1 samples of Three Sheets barleywine (or any of the other 15 outstanding Ballast Point brews on tap) you can walk around the homebrew store and shop for your next brew! What a fantastic idea!

These are just the top 3 places that stick out in my head that I wanted to share. I could probably write for 3 days about all of the places that we visited, but we need to get down to business now.

Prez called meeting to order at 7:10p on Tuesday, October 16, 2012

- We had about 5 new members on hand. Welcome to all new members!

OLD BIZ

- Anchor Town Awards – (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): King Street Brewery hosted this competition. Lee Boyd's wit beer was chosen by King Street to be brewed by them sometime in the Spring of 2013. Café Amsterdam will host first pour celebration. Tim and Jen Bisson won best of Show and Brass Tap award.
- Valdez Oktoberfest and Homebrew Comp – October 19, 2012 congrats to all winners and special shout out to Tim and Jen Bisson for winning BOS for their American IPA entry!
- New club brews – nothing new to report on this at the time, but stay tuned for future updates.
- 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 1st. Entries will need to be submitted the Saturday before that. More details and a Facebook event page will be posted soon.
- Club Christmas Party – Miles Pruner is heading up this event and announced at this meeting that 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 also looking for volunteers to help set up and clean up for this event. Please contact him at akpruner@mtaonline.net .
- Vote held on the by-laws changeover in leadership to occur in January with the vote having taken place in November. Passed Unanimously.
- Board elections:
 Membership coordinator (board appointed seat): Filled: Ross Aldridge and wife
 COC Coordinator (board appointed): Filled: Liz Greer
 BJCP Coordinator (board appointed): Filled: Kevin Sobelesky
 Current nominees for Board Members: Peter Hall, John Craig (withdrawn)



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

Current Officers:

President: Tim Strayer (not available for second year): Position Available
Vice President: Aaron Christ (not running): Position Available
Secretary: Julie McDonald (not running): Position Available
Treasurer: Tim Bisson

Current Board Members:

Jim Lamb (1 year remaining)
Kevin Sobelesky (1 year remaining)
Matt Wallace (term up): Placing name back in the hat to run for position
Shawn Plew (not running): Position Available
Frank Bell (not running): Position Available

Nominations at the meeting for Board Members:

Shawn Glenn
Andrew Schmidt
Miles Pruner

Nominations at the meeting for VP:

Ross Aldridge

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

If interested in one of these open board/officer seats contact Tim. Vote to take place at next GNBC meeting.

- We have a new event coming up, more of a demo/participate event that could lead to something more team oriented, but for now on January 26 we are invited to participate in a curling match. As I get more info such as time, location, etc. I will provide a Facebook event page. Stay tuned for more.....

NEW BIZ

- Glasses for sale – Steve Schmitt is working on a new glass/design for future purchase. Stay tuned.....
- United Way Festival of Beer and Wine: at ConocoPhillips atrium on November 3. Several regional brewing companies are attending event. Event has a masquerade theme and masks are available at the door if you do not have one. \$65/person in advance, \$70/person at the door. The United Way Festival of Beer and Wine needs people with TAMS and TAPS cards to assist with event.
- Equinox Mead Competition – Awards to be handed out at next meeting
- The next indoor/Snowgoose GNBC Club meeting is slated for November 20, 2012 at 7p. You can keep up with any agenda updates on our Facebook page.
- November meeting member duties are as follows. Last name, beginning with:

A-J clean up

K-P food

R-Z set up (**arrive about 6:30-6:45**)

If anyone has ideas for educational segments for upcoming meetings, feel free to post your thoughts on our FB page or email them to me at juzy@gci.net and I will pass them on to the board.

Action items for Tim:

- Summarize roles/responsibilities of officers on GNBC webpage

Non Agenda Items:

- Arctic Brewing Supplies announced they have supplies available for gluten free beer brewing.
- Peter Hall was the only person with COC submissions with an Old Ale. Since his beer was "good" but not "outstanding", it was agreed not to enter it to the AHA.
- We do have a host for the November dinner. Details will be announced by the time this newsletter is sent out, stay tuned... If anyone is interested in hosting in December or February, let me know ASAP. Generally the dinner is planned out and an email announcement is made about a month before the dinner is to take place. If you would like to host a beer dinner or just want more info about them, contact me, Julie, at juzy@gci.net
- 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: 11/5 Monday 1pm

11/10 Saturday 11am

11/13 Tuesday 1pm

11/14 Wednesday 9am

11/20 Tuesday 5:30pm

11/27 Tuesday 9am

11/28 Wednesday 5:30pm

12/6 Thursday 1pm

12/8 Saturday 11am



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

Pairing Pointers For the Holidays

By Julie McDonald



The holidays are upon us and maybe you are wondering what beers are going to pair well with your Thanksgiving and/or Christmas dinners. While we all know that pairing wine and food can be a tricky task, beer and food have been enjoyed together going back centuries and makes for a much easier mission. Being grain-based, beer can be considered a food. The broad range of flavors, aromas and textures that beer can provide make it a perfect partner for any kind of food This includes anything from stadium food to the most creative gourmet dishes. When we choose beers and foods that work well together it really pays off to give attention to the distinct qualities of each.

Some things that should be considered:

- Match strength with strength. Delicate dishes work best with delicate beers. Strongly-flavored foods command attention and therefore need assertive beers. A beer's flavor intensity varies depending on things like alcohol, malt character, hop bitterness, sweetness, richness and roastiness.
- Consider sweetness, bitterness, carbonation, heat (spice) and richness. This isn't as complicated as it may seem. Certain characteristics of food and beer play with each other in predictable ways. Taking advantage of these relationships can provide balance, one creating a desire for a taste of the other.
- Look to ethnic cuisines. The foods of beer-drinking countries offer many traditional pairing combinations. Doing a simple internet search will provide plenty of ethnic pairing ideas.
- Practice makes perfect. Not every pairing works as expected as I have experienced quite a few times, however this can be fun if you learn to appreciate the unexpected. Experiment often. If you are preparing for a dinner definitely plan a rehearsal day where you prepare a small portion of the food and try some different beers for pairing. Build on the things that work and keep seeking those magical combinations.
- Consider seasonality. Warmer months seem to speak to a lighter fare and thus the beer pairings tend to follow suit. Cooler months will give us the opportunities to pull out those heavy, rich beers and foods.
- Contrast, complement, and cut. The 3 Cs. No we aren't talking about diamonds here. Certain beer and foods will interact differently depending on what you are aiming for.

Contrast pairings - we are looking for things that still enhance each other, but that have their own distinct flavor profiles – one of my favorite contrast pairings is fresh chevre with Alaskan Smoked Porter.

Complementing pairings - Find compatibilities. A nutty English-style brown ale and an aged Gouda; the deep, roasted flavors of an imperial stout with double chocolate brownies; and the rich, caramel flavors of an Oktoberfest lager with a roasted chicken or turkey. Keep in mind, though, that sometimes a pairing of similar flavors can have a canceling effect. For instance, smoked salmon spread may seem like a no-brainer for a smoked beer, but in my experience the smoke ends up getting lost in both the beer and the food. This can happen with chocolate also. A beer that is brewed with chocolate or just heavy on chocolate notes is not always a wise choice for a chocolate dessert. It can cause the beer to seem weak and chances are that the alcohol will end up being the dominant flavor in the end.

Cut pairings – these can offer a palate cleansing aspect that is sometimes called for in very rich, fatty, or spicy foods. Try an effervescent Saison with a rich, spicy Thai dish. A crisp pilsner with pasta dressed in a creamy cheese sauce. For that cutting factor, look for beers that are highly effervescent, highly hopped, high ABV, or a combination of the three. A popular cutting pairing is an IPA with spicy food. While this works in some cases, keep in mind that highly hopped beers will actually intensify the heat in the dish. While some of us enjoy this experience, many do not. It also depends on the style of IPA. For instance an East Coast or English IPA has more balance to it than does a West Coast IPA, so it may actually work very well as being a cutting tool for a spicy dish. But the West Coast IPA is going to really ramp up the spice profile of the dish.

There is a plethora of literature covering food and beer. My favorite book, the one I cut my beer and food teeth on, is *The Brewmaster's Table* by Garrett Oliver, brewmaster of Brooklyn Brewery. It's a great place to start. It's full of information and ideas on pairing. But always remember that the pairing of food and beer can be subjective, so think of these ideas and tips as guidelines rather than rules. Have some fun in creating your own pairings and experiment with tried and true pairings. But most of all ENJOY your holidays and don't stress over what beer pairs well with that cranberry apple pie you just pulled out of the oven!

Just for fun, here are a couple of menus I did a few years back for the holidays:

Dinner 1

Christmas Eve Dinner 2010
Christmas Eve
king crab and green salad w/house vinaigrette -
MSBC Anchor (witbier w/Brett)

New England fish chowder - Sleeping Lady Urban wilderness
pale Ale

Choice of salmon pie w/creamy leek and fennel sauce or
dried fruit Stuffed pork roast, mashed taters, steamed green
beans

Both paired with Deschutes The Dissident vintage (4 year old)
dark fruit cake with Berserker infused whipped cream - paired
with 05 Scaldis Noel

Dinner 2

Thanksgiving Dinner 2008
Welcome Beers:
Homebrewed saison w/brett, Rye IPA, homebrewed Autumn
Blaze Pale Ale (hints of maple & cinnamon, dry finish), a dry
apple cider,

Apps:
Stout Bleu Cheese & Spinach dip
sourdough slices
Toasted Baguette Slices
Beer: sticking with the meet & greet beers

Dinner:
Roasted Turkey
Polenta and sausage stuffing
mashed white potatoes
Green Bean casserole
Steamed corn
Fresh cranberry sauce
mashed sweet potato with smoked paprika
butternut squash puree
dinner rolls
Madeira Cream Gravy
Beers: biere de garde, Farnum Hills Still Dry Apple Cider,
homebrewed Autumn Blaze Pale Ale (a hint of maple and cin-
namon), Celestial Meads Que Syrah, Syrah

dessert:
Chocolate cream pie
Pumpkin pie
Calvados Apple Galette
Banana bread
cheesecake
beers for dessert: TREAT (Midnight Sun), Glacier Brewhouse
Pumpkin Ale, Schneider Aventinus, Berserker (Midnight Sun)

Night Cap: Anchor Christmas Ale.

Holiday Shopping Made Easy!

Get Your GNBC Logo Gear for gift giving or for yourself!

By Julie McDonald

It's just about time to get holiday shopping underway! What's a great gift for your special GNBC homebrewer? GNBC logo gear, of course! Check out these two options:

1. Alaska Textiles – We now have a webstore at Alaska Textiles. Items are still being added to the store, but you can go check it out and if you don't see items that you want let me (Julie) know and I'll contact them and see about getting them added to our store.
 - Check it out online at <http://gnbc.alaskatextiles.com/>
 - Embroidery cost varies, depending on the number of stitches. For example a baseball cap with front logo and back logo will cost the price of the cap plus an additional \$16.29. For a shirt, the price of the shirt and an additional \$21.56. If things are ordered in multiples the cost of embroidery is discounted.
2. Land's End Business Outfitters – Get hats, fleece, T's, bags, water bottles, scarves, aprons, etc. Our Company Store is up and running... all YOU have to do is use it! Here's how:
 - Log on to your favorite browser.
 - Enter this URL: ces.landsend.com/gnbclub there is no need to add the http:/ prefix to this, just cut and paste it as is.
 - You will need to register before you can order, it's a simple procedure, doesn't take long. Just click on "Sign In". It brings you to a sign in page, click "register with us" and voila, enter your info.
 - There are no restrictions on what we can order. But keep in mind that some products are only available in bulk quantities. So be aware of that before placing your order.
 - Embroidery cost is between \$13.00 and \$14.05 per application depending on which fabrics/ products we order.

So there you have it!

Now get busy getting your club gear ordered and on it's way!!!! The holiday shopping countdown has begun!





Hillbilly Christmas Party Update!

By Dana Pruner

Well, excuuuuuuuse me all over the place! In betwixt all this fancy talk about beer and more beer let me just in-ter-ject a lil reminder about this year's GNBC Christmas Wing Ding...Git yer HILLBILLY on downstairs at the Snowgoose Saturday December 8th, 6:00 pm till whenever! Bring along yer moonshine mountain brittle, vinegar pie, squirrel stew, and, of course, the best beer in the holler! We'll play "Which One of Mamas Brothers Is My Daddy?" and "See Who Can Crush the Most Beer Cans on the Forehead in a Minute While Farting".

Now remember folks, everyone loves a good rip roarin' down home HOODANG, but there IS the settin' up and cleanin' up to think about. Come on now, WE NEED VOLUNTEERS! Git a holda Miles or Dana Pruner (email: akpruner@mtaonline.net) and let them know what you can help out with!!!!





2012 Valdez Oktoberfest Homebrew Competition Results

Category: Wheat / Rye

Place Brewer Other Brewers Subcategory Name Best of Show

- 1 Tim Bissan Jen Bissan Roggenbier
- 2 Jerry Little Weissbier

Category: American Ale

Place Brewer Other Brewers Subcategory Name Best of Show

- 1 Jeff Shearer Brown
- 2 Steven Jayich Pale
- 3 Rhonda Swor Paul Langley Amber

Category: Stout

Place Brewer Other Brewers Subcategory Name Best of Show

- 1 Brian Noonan Frank Bell Russian Imperial
- 2 Tim Bissan Jen Bissan American
- 3 Jeff Shearer Oatmeal

Category: IPA

Place Brewer Other Brewers Subcategory Name Best of Show

- 1 Tim Bissan Jen Bissan American IPA Best of Show
- 2 Jeff Shearer Imperial IPA
- 3 David Biven American IPA

Category: Specialty

Place Brewer Other Brewers Subcategory Name Best of Show

- 1 Ernest Franklin Wood Aged Beer
- 2 Brian Noonan Frank Bell Belgian Quad
- 3 Rhonda Swor Paul Langley Herb / Spice

