



THE

Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

SEPTEMBER 2007

The Prez Sez BABY!

by Steve Schmitt



Remember that we're finishing up BBQ season and starting beer consumption season. That means that starting in September we'll be back on our regular schedule of meetings at the Snowgoose on the 3rd Tuesday of each month. So, I'll see you on Tuesday the 18th at 7pm at the Goose – this month Clay and the guys from the Goose are going to give us a behind the scenes tour with an educational presentation during our club meeting. Make sure your there – it should be pretty cool. Actually, I'm probably going to go early and check out some of the beers at the Goose – the damn tourists are finally leaving and I haven't been downtown all summer. It's go time!

For those who like to plan things way in advance here's a few items to mark on your calendar: The GNBC Xmas Party will be at the Goose on December 8th – same format as last year – potluck with a beer theme. Keri tried to organize a bus-crawl to the Kenai Peninsula in October but everyone seems busy hunting and fishing, so, we have re-scheduled this event for the Spring - plan on getting on a bus and touring Kenai, Soldotna, and Homer the weekend of March 28th – 30th. Another event which we've rescheduled for next spring is the house crawl – thanx to Pat Ryan for stepping up and organizing this event for May 24th – if you're interested in having a bus load of beer swillers show up at your house contact Pat. And last but not least – next summer the GNBC will make its triumphant return to the Trail River Campground on June 13th – 15th. Let's just hope the State of Alaska doesn't plan another controlled burn in the area.

This year the GNBC was not involved in organizing the State Fair Homebrew Competition (HBC) – the reasons for this have been covered in previous newsletters but I want to go over this issue again in case anyone thinks that we didn't want to be involved. First off let me say that I love the State Fair – especially the HBC – I won my first ribbon at this HBC plus the demolition derby is cool (this year a car caught on fire – my kids almost died from excitement over that). The problem with the HBC is that it's in Palmer which is 40 miles from Anchorage. Judging beer all day then driving home isn't really smart and I've never liked that aspect of the event. Over the last couple of years we've tried to get the judging moved to Anchorage with no luck – this year we stated that we would organize the event ONLY if we could judge the event at our discretion (meaning our dates and our location). Dennis Urban tried off-and-on for over three months to contact the powers that be by leaving email and voicemail messages with no response from the State Fair people – due to this lack of communication we declined to participate in the event. At the last minute I was finally able to contact the Event Administrator to verify that the event was being organized and to discuss our involvement (or lack thereof). Anyway, the HBC took place without sanctioning from the AHA/BJCP/GNBC so

The Prez Sez

Secretary's Corner

2007 Snow Goose Breakup
Home Brew Competition
Awards

Apple Picking Time Again

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I hope that everyone who entered will receive some good feedback regarding their entries. I know that they had very few experienced beer judges (one I think) so don't hold your breath. So, anyway, I did not go to Palmer to assist in the judging and very few people from the GNBC were there (one that I know of). I/we weren't boycotting the event - I/we just weren't involved. Next year things may be different - stay tuned. We may return to assist at the State Fair or start a new event in Anchorage where it's easier to coordinate post-event transportation...



Secretary's Corner

by Dena Sessler

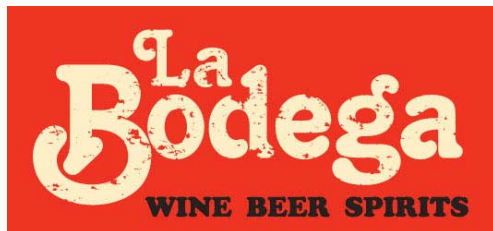
The board met this month on the 29th of August. The hot topic was our web page. We have taken the reigns from Robert and now contracted with Inger, the graphic designer, and John, web design. These are the folks that are doing the work on Mike Kiker's web site for Celestial Meadery. Carl is now taking care of our data base maintenance, so things are starting to take shape and we have much more control. The golf tournament was a huge success. There are still some logistics to work out, but after all is said and done everyone made money and challenge Alaska will be getting a new handicapped golf cart. Thanks to everyone involved! Our spring agenda was also discussed. The events are as follows: January is the Beer and Barley Wine Festival, February is Fur Rondy, March is going to be a bus trip to South Central in lieu of the winter campout, April brings the Snow Goose break up competition and another Project Homebrew, and May 24th will be the revival of the house crawl. Everyone needs to start to think about elections. Nominations will start to be taken at our meeting on September 18th. Chris Anderson has officially moved to California, so there will be three board positions that need to be filled. Last but not least is our Christmas party on the 8th of December at the Snow Goose. The theme is static house crawl, meaning bring beer and food.

I now have a question. What is creative, in demand, and has great head? Clay Brackley and Greg Mills, the new Brewers at Sleeping Lady Brewing Company. I spent some time talking to the dynamic duo last week and let me tell you, they are the definition of HIGH SPEED LOW DRAG! Clay started out as a homebrewer, like the rest

of us, and had worked as a culinary chef. He loved the artistic freedom that it gave him so when he found out that there was a 50 barrel system around the corner from him, he was able to combine his artistry and love of beer into a job as an assistant brewer with B.J.s in Reno Nevada for 2 years. He had enough of the restrictions and red tape of a brew chain, so he started to check out his options on Pro Brewer. Knowing that he wanted to go somewhere in the Northwest, he came across an add, posted by Gary Klopffer, for a brewer at Sleeping Lady Brewing Company. Next thing he knew, a familiarization trip to Alaska came and some incredible hospitality from Gary, and it sealed the deal. Greg also started out as a homebrewer at the age of 19. He was working as a carpenter and brewing in his free time, but when the brew supply store closed, and friends became bosses, he decided to combine his love of beer and science, so he attend the Master Brewing program at UC Davis California. Greg also was surfing Pro Brewer one day and came across another add from Sleeping Lady Brewing Company for a Brewer. He had offers from Budweiser, Sierra Nevada, and Victory Brewing companies to come to work for them, but he turned them all down to take a job with Clay, and move north.

Now a day's you will find them both busy at the brewery doing what they love and do best. Both Clay and Greg are at the brewery on Monday, Tuesday, and Wednesday. The rest of the week one of them will always be there to answer questions, fill kegs, and give informal tours. They really want to focus on professionalism and customer service. That is why you will find Clay roaming around the brewery and restaurant in a white jump suit, and always with a pint in hand. They are both very excited to support and get involved in the club, so I encourage all of you to stop in, say hi, and introduce yourself.

Continued on next page



EVENTS

Every First Thursday

Moose's Tooth First Tap

Every Friday

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

10.....*Back to Basics Belgian Tasting at Tap Root Cafe: 7:00 PM: \$25.00*

18.....*GNBC Club Meeting at the Goose 7:00 PM*

24.....*German Beer Tasting at the Tap Root Cafe (details TBA)*

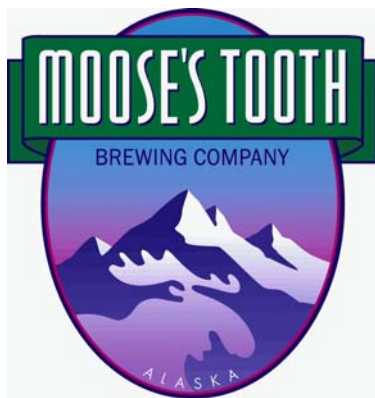
16.....*GNBC Club Meeting at the Goose 7:00 PM*

20.....*GNBC Club Meeting at the Goose 7:00 PM*



Now for the beer news....there are 14 taps in the pub and all of them are full. They keep 6 standard beers on tap all the time and are saving the other 6 for their creative and artistic creations. Some of the beers they have in the works are Dogs breathe IPA, an Espresso Bock, and a Barley Wine and Braggot that are both being aged in Jack Daniels Oak Barrels, straight from Tennessee. Also in the work are a barrel aged Braggot, inspired by Russian River's Salvation. It will be reminiscent of a Belgian beer, made with golden raisins and Sherry sporting a nice 9% ABV. They are also working on a special Christmas beer using the "Golden Ratio" to formulate the recipe. The Golden Ratio, as mentioned in the DaVinci Code, equates to perfection. They are using a concept, referred to Three Threads in beer circles, to make another beer using a blend of Pale, Stout, and Barley Wine in different ratios, to come up with the final result. Clay said that it will be bottled in 750ml Belgian bottles complete with a cork and bail. If it is easy enough, it will be bottled that way for sale. My anticipation is growing and I can't wait to treat my palate this winter! There are some 5 gallon oak barrels just laying around the brewery, so Clay and Greg will be filling them with their newest creations and bringing them to club meetings for all of the interested and discerning palates to sample.

Well that's it for this month. I hope to see all of you at the next club meeting on the 18th of September at the Snow Goose. In the words of Clay Brackley "Make it from the heart and love what you do!"



2007 Snow Goose Break Up Home Brew Competition Awards

by Ira Edwards



Now that our summer break is winding up, it is time to get back into the GNBC club business. The last Home Brew Competition we had before summer was the Snow Goose and Break Up HBC. The awards for our little contest and the details for next year's Project Homebrew II will be made known at the GNBC meeting this month. If for some odd reason, you cannot make it to the meeting this month, and were an award winner at the Snow Goose, get a hold of me and we'll get you your just rewards... See you this month.





Apple Picking Time Again

by Ira Edwards

Well, I hiked into a frost up high in the Chugach Mountains last weekend. A few more weeks and that frost will be getting a lot lower, which means FALL is definitely on its way! That means the apples and pears are getting ripe and it is almost CIDER TIME!!! For those of you that have been in the club a while, you may know that I am just a little bit into apples and the products that they can produce: Apple Pies, Applesauce, LUNCH, Apple Juice, and my favorite, Cider (aka Hard Cider...)

Some time ago, I won an award for my hard cider, but since they don't grow apples in Alaska, it was thought that I was from Anchorage Arkansas (it was written Anchorage, AK). As some of you may know, I pick an occasional apple in the Anchorage, Alaska. Last year was an off year for apples in town, and even with the folks who helped me pick and I only came up with 115 bushels of apples...You heard me right, and I don't pick crab apples, either. These are real apples. I made 25 pies to put in the freezer, 36 pints of applesauce, and enough juice to feed an army. Most of this juice went into the production of Cider (I did have to give some juice away to the folks I picked from...).

This year will be a little different, unfortunately. I had the bad luck to schedule a surgery on myself and will remain out of picking and pressing condition for this season (and I get to miss hunting season as well, bummer). I do however, have apples that need to be picked and juice that needs to be made. If any GNBC members want to get some juice for making cider, or just want to see what apples can do in Alaska, I'll be happy to take you around, supervise apple picking so as not to damage the stash of trees I've found, and let you use all of my crushing and pressing equipment. If you have your own apples, you are welcome to come and make some Juice. Plan on 2-3 gallons of juice per bushel basket of ripe apples.

If this interests you and you wanted some juice, just let me know and we'll get started once the apples get ripe. Give me a ring at 440-9112.



MEETING SETUP

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

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K - P Food
R - Z Setup

A - J Food
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R - Z Cleanup



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:

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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 18th, 2007
7:00 PM at the Snow Goose**