



# THE Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB  
SEPTEMBER 2008

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## The Prez Sez

by Ira Edwards



August, the month that was almost summer, well..... sorta.....kinda..... Thanks to everyone who participated in the club activities last month. We had a great time with some new traditions. Even though we were prepared for torrential rains, the sun came out and we had a great August BBQ at my house that had the fire pit to hang around and food and drink aplenty. Everyone made it home safely, always an important thing at these events. The next day we had the Inaugural Anchor Town Invitational Homebrew Competition hosted by Café Amsterdam. Congrats to John Trapp for putting this together and making it a very successful event. I'm already looking forward to next year! Finally, August ended with a great beer dinner that was hosted by Barb and Mark Staples and was organized by Julie McDonald. These are great events to host or just attend and really let you get to know various club members. This month's theme was grilled food and Belgian beers. I was amazed at the creativity of some people to come up with a grilled item for various dishes, desert included...

September is the beginning of our return to meetings at the Snow Goose, which will take place on the Third Tuesday of each month (with exceptions on December and January for the Christmas Party and the Barleywine Festival) We will be meeting this month on September 16<sup>th</sup>, so I will look forward to seeing you all there. As we move back to our regular meeting schedule, it is time to renew your membership. Your \$25 membership helps pay for various club activities and educational events, competition expenses, website hosting (soon to be upgraded to regular website maintenance!), and other GNBC costs. This is an important aspect of keeping the club going, and will assure your inclusion in our various events. Find our friendly treasurer at a meeting or send in an application for membership to the address at the back of the newsletter with your complete name and preferred contact information (remember your email, as that is how we notify you of what is going on...).

Also coming up in September is the beginning of nominations for open board member slots (2 year terms) and GNBC officer positions (1 year terms). If you like the club and want to help in running it or have ideas on how to make this a better run organization, get involved. A number of you have expressed interest in attending our monthly board meetings to see what it is all about, so I will make sure to let everyone know the plan for next month's GNBC board meeting.

The Prez Sez

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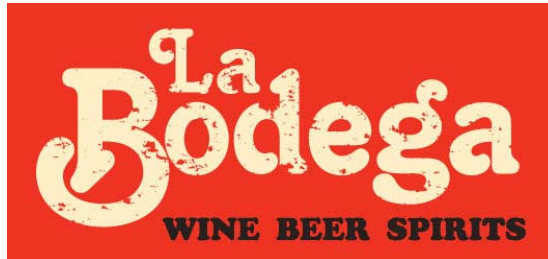
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Read on in the newsletter for the various happenings this month and I hope to see you all at the September meeting. If you have any interesting events or have taken any trips that would interest the club, please send your article submissions (pictures are welcomed) to the editor.

That is all for this fine month, but I hope to see you all soon and remember to enjoy your Beers, Meads and Ciders responsibly. SKØL!



## Secretary's Corner

*by Dena Sessler*

Well my fellow homebrewers, it looks like summer has officially checked out, as I am looking at a lot of termination dust on the mountains as I write this article. But don't fret, the fall season brings to us many more, big, dark, beers, and our first "regular" (not a summer outing) club meeting starting on the 16<sup>th</sup> of September, the Glacier Brewhouse Beer Train in October, and quite a few Oktoberfest activities that will be going on. Be sure to check out Dr. Fermento's blog, [www.drfermento.net](http://www.drfermento.net), for all of the latest happenings around this fantastic town of ours!

Thank you to Ira and Cara Edwards for hosting the club BBQ on August 16<sup>th</sup>. A good time was had by all!

Congratulations to Flash Lubitsh-White for wining the Best of Show beer at the inaugural Anchor Town Invitational Homebrew Competition with her Strong Scotch Ale, and to Ira Edwards for winning the Best of Show Mead/Cider with his Cyser. Congratulations to Flash again for winning Best of Show at the Alaska State Fair this year with a California Common. You go girl!!!!

I wanted to take the time to share with the club a Thank you card that Pat Ryan received from Sioux Payne, Dave Yanoshek's sister. In her letter she wanted to thank every homebrewer for the outreach of love and prayers and the fantastic celebration of life given for him. It meant so much to her spending time with so many that meant so much to Dave! Sioux especially wanted to thank everyone for the great care that was given to Barb and her family, and closed with her heartfelt appreciation! What an incredible family we have within the brew club, and I am so blessed to know each and every one of you!

Well that about covers it for this month. Don't forget about our first regular club meeting on the 16<sup>th</sup> of September at 7:00 pm at the Snowgoose Restaurant and Sleeping Lady Brewing Company, and keep in mind the upcoming club officer and board member elections in November.

# Club Only Competitions – Back from the Dead

by Ira Edwards

It is time to root around in the crawlspace! I believe that it is time to revive an old tradition of winning beer competitions. Several members have contacted me about other competitions to enter and it crossed my mind that the GNBC has not participated in the AHA Club Only Competitions for some time. We had several Club members who placed or won various Club Only Comps over the years, and with all the new members, we have the talent to do so again. Breck Tostevin used to organize the events for GNBC, but life got busy (or his garden needed weeding or something...) and no one stepped in to take it over. So I have decided to resurrect this event, and get the GNBC some entries to send on. If you are not going to bring an entry, please come and help judge. We will have an informal taste-off at the beginning of the September meeting on the 16<sup>th</sup> at the Snow Goose (while all the taste buds are still fresh), and the winner will get to send their entry in to the Comp to compete with the best of other clubs from around the country. Bring one bottle for the Taste-off and 3 more bottles to send off if your entry wins (you really only need 2, but I need to do some QC on the winning entry). The details of the next comp are below...

September/October 2008 ~ Imperial Anything Challenge COC (that means ANYTHING Imperial... for those that are dyslexic like me)

This competition covers BJCP Category 23 - Specialty Beer (if it is imperial you can put it in here anyways, as it is a pretty broad category...)

Entry Fee: \$7 (make check payable to AHA) **GNBC will cover the entry and shipping.**

Entries due: October 11th, 2008 (GNBC Judging will take place at the September Meeting) Judging: October 18th, 2008

Hosted by: Fred Bonjour and the Clinton River Association of Fermenting Trendsetters of Macomb Township, MI

For more information, contact Fred Bonjour at [homebrew@wideopenwest.com](mailto:homebrew@wideopenwest.com)

American Homebrewers Association (with parts taken from the AHA website, [www.beertown.org](http://www.beertown.org))

Club-Only Competitions Information & Style Guidelines

The Club-Only Competition program offers **AHA Registered Homebrew Clubs** an opportunity to compete nationwide with other homebrew clubs. Each competition concentrates attention on a specific style of beer or mead, giving clubs the opportunity to educate their members in these styles by focusing on them at club meetings or tasting events.

Each Club-Only Competition is sponsored by the AHA, and co-organized and judged by selected homebrew clubs nationwide. This also gives clubs a chance to learn more about homebrew competitions, beer evaluation, and judging procedures. All AHA Registered Homebrew Clubs are eligible to compete. Only one entry may be entered from each club. Procedures for selecting a club's entry are determined by the club, and vary widely—some clubs choose an entry during an informal tasting, while larger clubs often run a formal competition. This entry is then sent to the appropriate judging site.

# EVENTS

Every First Thursday

*Moose's Tooth First Tap*

Every Friday

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

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

09.....Kenai Elks Club Oktoberfest Featuring Kassik's Kenai Brew Stop Beer 7:00 P.M \$12.00 pp

20.....Zymurgist Borealis Septemberfest Chena Pump Campground (Fairbanks) Noon - ??

26.....Entries Accepted for Equinox Mead Competition 5:00 - 7:00 P.M. at Celestial Meads

26.....Carlson Center (Fairbanks) 1<sup>st</sup> Annual Farthest North Import and Craft Beer Fest

27.....Equinox Mead Competition Judging at Celestial Meads 2:30 - 4:30 P.M.

04.....Glacier Brewhouse Oktoberfest Beer Train 4:00 P.M. \$149.00 pp

04.....Celestial Meads 2nd Anniversary Celebration at Celestial Meads Noon to 5:00 P.M. Pay As You Go

21.....GMBC Monthly Meeting at the Goose 7:00 P.M.

09.....BJCP Program Begins Cafe Amsterdam Noon - 3:00 P.M.

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

If a club's entry places in any of the six Club-Only Competitions that are held on an August to May cycle, the club earns points towards the AHA Homebrew Club of the Year award on a twelve-eight-four basis for first, second and third places respectively. Additional points can be earned on a six-four-two basis for first, second and third places respectively in the first and second rounds of the National Homebrew Competition.

Each competition has one or more categories from the BJCP Style Guidelines in which to enter, each category having one or more subcategories. First, Second and Third places will be awarded to the top three entries. It is important to pay attention to the categories and subcategories so that your club's entry is evaluated appropriately.

To Enter Each of These Competitions

1. Rubber-band a completed Bottle ID Form to each of two (2) brown or green glass, 10 to 14 ounce bottles of brew. Clear-glass bottles will be disqualified. Bottles with raised glass lettering are discouraged.

Using a permanent black marker, obliterate any and all words or pictures on the caps.

2. Fill out an Entry Form completely, (you must fill in the category and subcategory you are entering!) and put it, along with a check made out to the AHA for \$7.00, into an envelope.

3. Pack the two bottles in a sturdy box and put the envelope inside in a prominent place. Make sure that the envelope is not in a position where it might be cut when your box is opened with a knife.

4. Ship your box to the appropriate address for each competition.

Please time the shipping of your entries for arrival by the entry deadline for each competition.

Good Luck, and let's bring back some winning tradition this year!!!

## Equinox Mead Competition: Saturday, September 27 at Celestial Meads

by *Breck Tostevin*



Calling all Maisers and Mead Berserkers! Celestial Meads and the Great Northern Brewers Club are holding a new homebrew mead competition: The Equinox Mead Competition. This is an AHA/BJCP registered competition open to:

Categories: 24 Traditional Mead; 25 Melomel; and 26 Other Mead.

The Best of Show mead will be produced as a commercial batch at Celestial Meads if deemed commercially viable by meadmaster Mike Kiker. Other fabulous prizes will be awarded to the first, second and third place winners in the three categories.

Get those meads bottled and entry forms ready for the Equinox Mead Competition.

Entries will be accepted at Celestial Meads on Friday, September 26 from 5:00 – 7:00 pm Please bring two 14 to 16 oz bottles or one 750 ml bottle and an AHA/BJCP recipe entry form for each entry.

Mead judges are also needed. Judging will be held at Celestial Meads, 600 W. 58<sup>th</sup> Ave., Suite B. in Anchorage from 2:30 – 4:30 pm on Saturday, September 27. Please contact competition organizer Breck Tostevin at 248-4062 or keegan@gci.net for more information or visit [www.CelestialMeads.com](http://www.CelestialMeads.com).





## MEETING SETUP

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

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

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

## Fruit harvesting time again...

*by Ira Edwards*

I hiked into a high frost in the Chugach Mountains last weekend but there was one of the warmest days of the year on another day. Who knows what the weather will bring. A few more weeks and that frost I saw will be getting a lot lower, which means FALL is definitely on its way! That means the apples and pears are (hopefully) 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 apples aren't commercially grown 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 Anchorage, Alaska. Last year I was out of commission, but the year before was an off year for apples in town, and even with folks helping me pick, 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 water 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. There was this lack of a thing called "SUMMER," and I'm not sure if anything will actually be ripe before freeze-up this year. I do however, have apples that need to be picked and juice that needs to be made just in case things actually ripen up. 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 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.



# The Best of Beer and Food!

by Julie McDonald

For almost two years, now. Great Northern Brewers Club members have been organizing and hosting bi-monthly beer dinners. More recently we've changed to a monthly schedule to accommodate increased interest. These events have showcased some amazing talent in creativity, both in using beer as an ingredient and with pairing.

August's beer dinner was hosted by Barb Miller and Mark Staples. The theme, Belgian-style beer with grilled foods. We were blessed with the last real summer day, maybe the only real summer day, in Alaska. The menu follows:

Two "Welcome beers" were provided. One by Jason Ditsworth, Houblon Chouffe, a Belgian IPA/Tripel. Both Jason and the hosts also offered a few other beers to get things rolling.

**Steve & Shelly** - *Grilled baby sweet potatoes with a soy/sesame dressing, sprinkled with toasted black sesame seeds. This was served up with La Merle, a saison from North Coast Brewing. A simple, but oh-so-delicious way to start the dinner.*

**Shawn** - Mr. Wendling, also, was creative with his appetizer selection. Grilled stuffed summer squash blossoms. Two styles, one focused on smoked salmon while the other showcased anchovy as an ingredient. The pairing was Maredsous 8.

**Pat & Mark** - The Ryan's delighted our senses with a contrast pairing. A wonderful grilled Portobello mushroom soup paired with Unibroue's Don De Dieu, a tripel wheat beer. According to Mark the pairing was a fluke, it was the only beer the store had multiple bottles of. "We just got lucky" was his reply.

**Barb & Mark** - Our gracious hosts provided us with pizza on the grill. Two styles, one was a tasty cheese pizza, the other was topped with homemade chorizo, red onions, bleu cheese, mozzarella, and cilantro. Very tasty indeed, just the slightest bit of kick from the sausage....mmmm. I was impressed with the use of blue cheese with chorizo, fantastic flavors. This course was served with Midnight Sun's Panty Peeler.

**Carl, Tim & Jen** - Carl impressed us all with his prime rib roast. The Bissons provided us with freshly grated horseradish and a mild horseradish sauce to accompany this incredible roast. *This was a garlic-studded prime rib roast that had been seared on the gas grill and then put in the hot box of Carl's charcoal-heated baker. OH MY GOD!! I have paid good money for prime rib that sucks in comparison with this roast. Not much in the way of leftovers from an almost 20 lb roast. In fact we did get rid of the leftovers in a rather comical way. But you'll have to wait for the Christmas party to see footage of that ordeal! Or you could come to the next dinner and see what other shenanigans go on ;-)*

At this point we took a little break and had some conversation and more good beer. After about a half hour we brought out dessert.

**Tim & Julie** - Our contribution to the dinner was a goat cheese-blueberry tart with an orange shortbread crust, drizzled with a lemon, ginger & blueberry sauce. We had spent a day, in the fog, at Hatcher Pass picking what blueberries had ripened thus far. Came home with 7 cups and decided that our dessert for this dinner must revolve around these fresh picked, little stainers of the fingers. We paired it with Midnight Sun's Panty Peeler. This beer took on a very different flavor with the tart than what it had with the pizza. An example of how food can affect the taste of beer and vice versa. I may be biased, but I was loving this pairing.

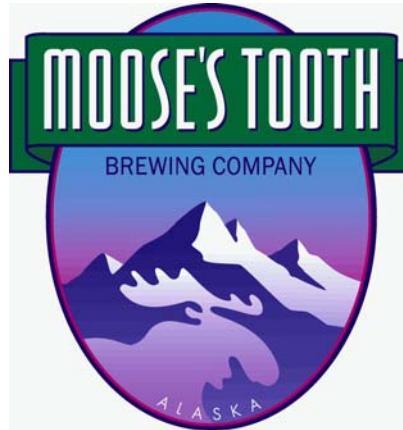
To finish off the evening, we ended with two after dinner beers:

**Ira & Kara** - Kriek & blackberry lambic homebrews served with a side of vanilla ice cream...heavenly is all I can say.

**Ed & Cindy** - Our final night cap was the infamous Delirum Tremens, the who's who of Belgian strong ales.

Your mouth is watering, isn't it? Sorry you missed it, right? You can fix that by getting in on the next dinner. We have one on the books for November 8, to be hosted by Tim & Jen Bisson. At this point we think the theme will be Cajun food, but that is all the info I have at this point. Updates on this dinner will be forthcoming via email to everyone that is currently on the beer dinner email list. If you are not on the email list and would like to be, please contact me at [juzu@gci.net](mailto:juzu@gci.net) and we'll get you squared away so that you don't miss another fantastic beer and food event!

If you can't make the November dinner, but would like to host one yourself in October, let me know. We can get the ball rolling immediately. Or if you'd prefer a later date and would like to get it scheduled now, please get in touch with me at [juzu@gci.net](mailto:juzu@gci.net).



## BJCP Course Scheduled

*by Dennis Urban*

The Great Northern Brewers Club is sponsoring Beer Judge Certification Program (BJCP) classes again this year. The primary objective of this course is to help you pass the BJCP exam. You many have taken this class in the past with no intention of taking (or passing) the exam because it is a great way to improve your knowledge of beers - not only for judging and evaluating beers, but also making and enjoying beer, and of course impressing your friends and coworkers.

Classes will be on Sunday afternoons from 1 to 4 pm at Cafe Amsterdam beginning on November 9<sup>th</sup>. The test is scheduled for February 22<sup>nd</sup>. The current plan is to have about a dozen classes with weekends off for holidays. Oh, and in the Club's opinion, the Superbowl, and recovering from the Barleywine Festival are designated as holidays.

We also plan to brew a beer at an instructor's home to demonstrate all the steps necessary to brew an all-grain beer. Having classes on Sunday afternoon gives everyone enough time to sleep in late, get something to eat before class then get back home to their families before dinner. A typical class consists of a couple hours of lecture and discussion, followed by tasting and evaluating beers. We have not determined the total cost of the classes yet, but should have a final cost by next month. The total cost for the 2006 course was \$150 and I do not expect this cost to change.

If you are interested in taking this course please send an email to [dlurban@gci.net](mailto:dlurban@gci.net), contact one of the BJCP board members or sign up at Café Am. I also want to extend a special thanks to Ken and Shauna at Café Amsterdam who fully support this course and have donated their time and the use of their restaurant for these classes again this year.





## The 2008 Anchor Town Invitational Recap

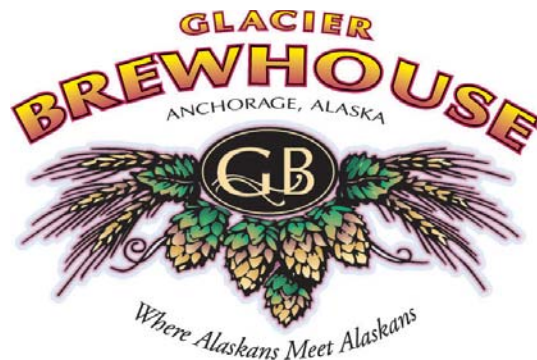
*by John Trapp*

The Great Northern Brewers Club launched the inaugural "Anchor Town Invitational Homebrew Competition" in August, and I'm pleased to say it was a great success. GNBC was looking to fill the gap of a late summer time competition once occupied by State Fair. Nothing against Palmer, but last year GNBC and State Fair parted ways over "irreconcilable differences". It had long been discussed that the brew club would like to have a homebrew competition on it's own, and this was the perfect opportunity to make it happen. Since I was the drunken brainchild to come up with the name, I was unanimously chosen to run the competition. Luckily, Ken and Shauna Pajak, owners of Café Amsterdam, graciously offered to host and sponsor the competition. A warm thank you and cold beer is being raised in their honor as I write this. Be sure to say thanks to them the next time you're enjoying a beer at Café A.

We had 62 entries total, a little low for a GNBC event, but I guarantee that number will grow by next year. Congratulations to everyone that placed, there were some great beers and meads entered. Everyone can give a special congratulations to Flash Lubitsh-White and Ira Edwards for taking Best of Show Beers and Best of Show Meads respectively. Flash claimed top prize with a Strong Scotch Ale, and Ira had a Cyser that wasn't too shabby.

As for the Schwarzbier smack down, Rory Petrik has bragging rights for the next year. Rory managed to beat out 4 other Schwarzbiers with relative ease, way to go Rory.

I want to thank everyone that entered beers and those that showed up to judge. You all helped make this first competition a great success. And to Ken and Shauna, we couldn't have done it without your help and contributions. We should have the ribbons for the winners in October some time, hopefully by the monthly meeting.





# 2008 Anchor Town Invitational Results

## Beer

### *Category: AMERICANALE*

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	Stephen Gerteisen		American Pale Ale	
2	Nathan Mayhook		American Amber Ale	
3	Jason Ditsworth		American Amber Ale	

### *Category: BELGIANANDFRENCHALE*

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	Shannon Seifert	Terry Schwarz	Saison	
2	Ted Rosenzweig		Witbier	
3	Flash Lubitsh-White		Witbier	

### *Category: BELGIANSTRONGALE*

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	Rory Petrik		Belgian Drak Strong Ale	
2	Flash Lubitsh-White		Belgian Golden Strong Ale	
3	Ted Rosenzweig		Belgian Tripel	

### *Category: BOCK*

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	Flash Lubitsh-White		Traditional Bock	

### *Category: DARKLAGER*

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	Rory Petrik		Schwarzbier (Black Beer)	
2	Dennis Sessler	Dena Sessler	Schwarzbier (Black Beer)	
3	John Trapp		Schwarzbier (Black Beer)	

### *Category: ENGLISHBROWNALE*

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
2	Flash Lubitsh-White		Mild	

### *Category: EUROPEANAMBERLAGER*

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	John Trapp		Oktoberfest/Marzen	

### *Category: GERMANWHEATANDRYE*

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
3	Todd Rock		Roggenbier (German Rye Beer)	

**Category: *INDIA PALE ALE (IPA)***

<b>Place</b>	<b>Brewer</b>	<b>Other Brewers</b>	<b>Subcategory Name</b>	<b>Best of Show</b>
1	Ira Edwards		Imperial IPA	
2	John Trapp		American IPA	

**Category: *LIGHT HYBRID BEER***

<b>Place</b>	<b>Brewer</b>	<b>Other Brewers</b>	<b>Subcategory Name</b>	<b>Best of Show</b>
2	Flash Lubitsh-White		American Wheat or Rye Beer	
3	Flash Lubitsh-White		Kolsch	

**Category: *PILSNER***

<b>Place</b>	<b>Brewer</b>	<b>Other Brewers</b>	<b>Subcategory Name</b>	<b>Best of Show</b>
1	Jason Ditsworth		German Pilsner (Pils)	

**Category: *PORTER***

<b>Place</b>	<b>Brewer</b>	<b>Other Brewers</b>	<b>Subcategory Name</b>	<b>Best of Show</b>
2	Flash Lubitsh-White		Brown Porter	

**Category: *SCOTTISH AND IRISH ALE***

<b>Place</b>	<b>Brewer</b>	<b>Other Brewers</b>	<b>Subcategory Name</b>	<b>Best of Show</b>
1	Flash Lubitsh-White		Strong Scotch Ale	Best of show Beers

**Category: *SMOKE-FLAVORED AND***

<b>Place</b>	<b>Brewer</b>	<b>Other Brewers</b>	<b>Subcategory Name</b>	<b>Best of Show</b>
1	Todd Rock		Other Smoked Beer	
2	Ira Edwards		Other Smoked Beer	
3	Rory Petrik		Other Smoked Beer	

**Category: *SOUR ALE***

<b>Place</b>	<b>Brewer</b>	<b>Other Brewers</b>	<b>Subcategory Name</b>	<b>Best of Show</b>
1	Ira Edwards		Geuze	
2	Chris Anderson	Ira Edwards	Fruit Lambic	
3	Todd Rock		Straight (Unblended) Lambic	

**Category: *SPECIALTY BEER***

<b>Place</b>	<b>Brewer</b>	<b>Other Brewers</b>	<b>Subcategory Name</b>	<b>Best of Show</b>
1	Chris Wolpert		Specialty Beer	
2	Shannon Seifert	Terry Schwarz	Specialty Beer	

**Category: SPICE/HERB/VEGETABLE**

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	Flash Lubitsh-White		Spice, Herb, or Vegetable Beer	

**Category: STOUT**

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
2	Flash Lubitsh-White		Sweet Stout	
3	Chris Wolpert		Oatmeal Stout	

**Category: STRONGALE**

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	Flash Lubitsh-White		English Barleywine	
2	Ira Edwards		Old Ale	
3	Shannon Seifert	Terry Schwarz	English Barleywine	

## Mead and Cider

**Category: MELOMEL (FRUIT MEAD)**

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	Ira Edwards		Cyser (Apple Melomel)	Best of Meads and Ciders
2	John Trapp		Other Fruit Melomel	
3	Ira Edwards		Other Fruit Melomel	

**Category: OTHER MEAD**

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	Breck Tostevin		Metheglin	
2	Breck Tostevin		Open Category Mead	

**Category: STANDARD CIDER AND**

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	Shannon Seifert	Terry Schwarz	Common Cider	

**Category: TRADITIONAL MEAD**

Place	Brewer	Other Brewers	Subcategory Name	Best of Show
1	John Trapp		Sweet Mead	
2	John Trapp		Semi-Sweet Mead	

**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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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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**Great Northern Brewers Club  
PMB 1204  
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**NEXT MEETING: September 16th, 2008  
7:00 PM at the Goose**