



THE

Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

July 2023

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GREAT NORTHERN BREWERS CLUB
GNBC WEBSITE
www.GreatNorthernBrewers.org

CO-PRESIDENTS

Elizabeth Greer and John Trapp
president@greatnorthernbrewers.org

VICE PRESIDENT

Christophe Venot
vp@greatnorthernbrewers.org

TREASURER

Lindsay Foltz
treasurer@greatnorthernbrewers.org

SECRETARY

Gwen Higgins
secretary@greatnorthernbrewers.org

MEMBERSHIP CHAIR

Steve Johnson
membership@greatnorthernbrewers.org

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Contact information via our website

The Prez Sez

By John Trapp & Liz Greer

Our summer campout at Eklutna Lake was fantastic. I want to thank everyone that showed up to enjoy the festivities; it's our membership that makes this club so great. Friday evening Dr. Ted showed up to conduct the tartside challenge (results on page 3). Okay, I don't say this very often, but hear me now, believe me later, every single entry was outstanding!



Saturday morning/afternoon Liz set a 6 mile trail for the "Run for Women" along the lake. The men in attendance set up a table by the lake and



offered a few malt freshies to quench their thirst. Later that evening we had our group meal and enjoyed the camaraderie.

Here's the 3 month calendar:

- July 12th: BBQ potluck at Jeff Loughrey and Cathy Straub's home at Lake-O-the Hills 5 to 9pm
- August 11 & 12: State Fair Homebrew Competition Judging.
- August 15th – Wienie Roast! Abbott Loop Park off Elmore
- September 19th – Monthly meeting back at 49th State Brewing Company 7:00 p.m.

On July 12th we will once again be blessed to have a BBQ up at Jeff Loughrey and Cathy Straub's home at Lake-O-the hills. Jeff and Cathy have been hosting the July BBQ for over 25 years and it's always a pleasure getting together with fellow GNBC'ers on their deck. Bring some homebrew and something to throw on the grill.

August will bring another BBQ, this time the second annual Wienie Roast on Tuesday August 15th. This was a huge success last year and we look forward to expanding on it again this year.

August is also the month of the State Fair. We as a club are encouraging our members to enter any or all their homebrew into the competition, as well as participate in the judging. We ruled this competition many years ago and it's time we started getting back into it again! The categories and competition are set for this year, but input is encouraged for changes in 2024. See the flyer in this newsletter for more information.

Contact for Superintendent Mark Girmscheid: markgirmscheid@gmail.com to volunteer for judging or stewarding (TAP card required).

<https://www.alaskastatefair.org/site/exhibit/craft-beverages/>

September means we are back to our monthly meetings at 49th State Brewing Company. Plus, it's the start of Oktoberfest season, one of the greatest seasons of all.

Until next time, keep brewing because life is good. -Cheers

Membership News: July Reminder for New, Returning and Renewing Members

By Steve Johnson

A description of the club's unusual membership year bears repeating. All annual memberships begin on October 1st and end on September 30th of the following year. Note that those who purchase an annual membership on or after the 1st of May will receive both a membership card for the current year and, in September, for no additional charge, a membership card for the following year.

Club dues pay for meeting room rental, the club's liability insurance, and expenses for special events. At \$30/year, membership is a bargain for home brewers and beer buffs who take advantage of vendor discounts and the club's social events.

Unless I am out of town, I can print and mail membership cards within a day or two of receiving a dues payment via Paypal or other means. For payments in cash or by check, see me at a club event or send query to membership@greatnorthernbrewers.org

Membership dues in the club cover one or two persons (spouse/partner) in the same household. Please include both names when making membership payments.

And if you have moved recently, and the club might have a previous address on file, please mention the move along with details of the new address.

Steve Johnson 907 441-2810

Tartside Challenge Results

By Ted Rosenzweig

We had what many describe as an outstanding field of submissions this year. A large panel of judges and at least one black bear presented under clear skies and brisk wind for judging at the Eklutna Group campsite during the GNBC campout. Consensus was reached, though the margin between first and second was very tight. Turnagain will be in touch with our champion to develop a scheme to produce a large batch of the winning beer! We even have a particularly favorable American Oak barrel in which to mature the worthy brew. Without further ado:



- **FIRST-** Nathaniel Gingery for his Tart Cherry Sour
- **SECOND-** Molly Geraci for her Orange Julius Sour
- **THIRD-** Karl Morgan for his Haskap Berry Sour
- **HONORABLE MENTION-** Adam Sikorski for Pineapple Spruce and Maria Benner for Pineapple Raspberry

Personally, I want to commend Molly Geraci for her creativity in formulating her Orange Julius Sour, which actually was very reminiscent of Orange Julius and quite yummy. We may be borrowing her technique in the future. Thanks to all for participating in this fun and symbiotic collaboration!

Reading about beer and brewing: Thirty Years Ago at GNBC

By Steve Johnson

At the April Books Meeting, I managed to come home with only one book, three fewer than I had brought to the tables: a positive result given my desire to limit my books on beer and brewing to those fitting on one thirty-four inch shelf.

Of course, that physical shelf does not include the two five inch file boxes containing now yellowed brew papers and suppliers catalogs from the heyday of such formats. And, if needed, I have another five inch box.

And there is really no practical limit to the digital space occupied by downloaded issues of Zymurgy, Craft Beer and Brewing, and the many blogs, news alerts and presentations sponsored by those with an interest in our hobby -- the BeerSmith software company, Five Star Chemicals, and others, including breweries large and small.

The abundance of brewing related talks and videos is so potentially overwhelming that I occasionally retreat to focus on a printed item.

Some weeks after the April book meeting, I became fascinated by a coverless 32 page pamphlet printed on cheap pulp paper. The pamphlet bears the title "Home Brewed Wines, Beers, etc., And Secrets of the Liquor Trade," but no name of author or publisher or date of publication. Here was a minor mystery that might keep me from productive pursuits for an hour or perhaps even a day.

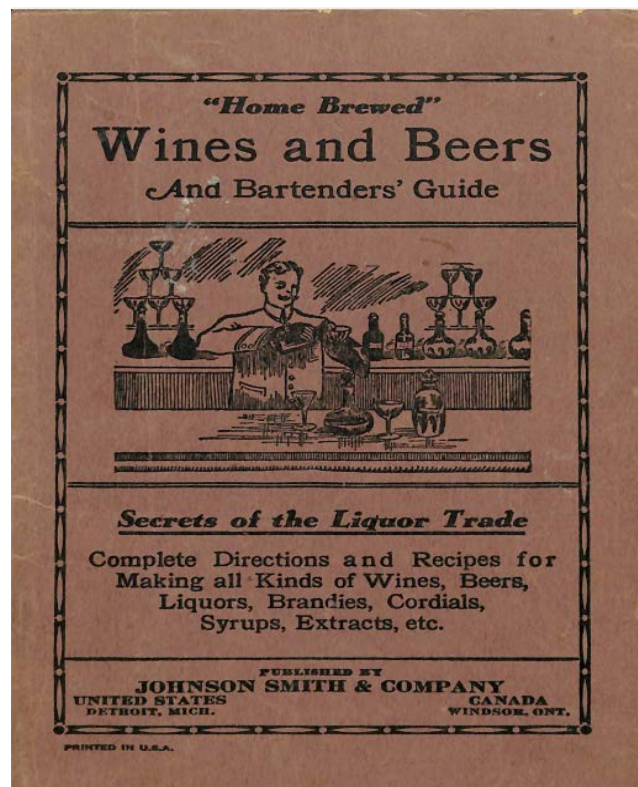
The pamphlet's text made no reference to prohibition. Word choice, such as the start of the following paragraph, suggested a source in the mid-nineteenth century.

STRONG BEER, ENGLISH IMPROVED

Malt, 1 peck; coarse brown sugar, 6 lbs. hops, 4 oz. Good yeast, 1 teacup; if you have no malt, take a little over 1 peck of barley, (twice the amount of oats will do, but are not as good), and put it in an oven after the bread is drawn, or into a stove oven and steam the moisture from them...[followed by directions for mashing, one and half to two hour boil, and bottling, concluding with the advice that] ... for frail persons, and especially females, 1 glass of this with their meals is better than tea or coffee or all the ardent spirits in the universe. And from further on the page, a paragraph that would seem to yield fewer irrelevant hits using internet search tools.

TO CURE ROPY BEER Put a handful or two of flour, and the same quantity of hops, with a little powdered alum, into the beer, and rummage it well.

To my satisfaction, searching "TO CURE ROPY BEER" in Google eventually returned—among other results- a link to a copy of the pamphlet in a collection of liquor oriented books at <https://euvs-vintage-cocktail-books.cld.bz>. The



copy at Vintage Cocktail Books included all of the text quoted above, plus the cover missing from the copy at hand.

The digital file included not only the 32 pages of largely obsolete information related to wine, beer, and liquor, but a second 32 page signature containing a Johnson Smith novelty catalog, bound within the same cover. That catalog included an entry for Home Brewed Wines and Beers, for sale for 12 cents postpaid.

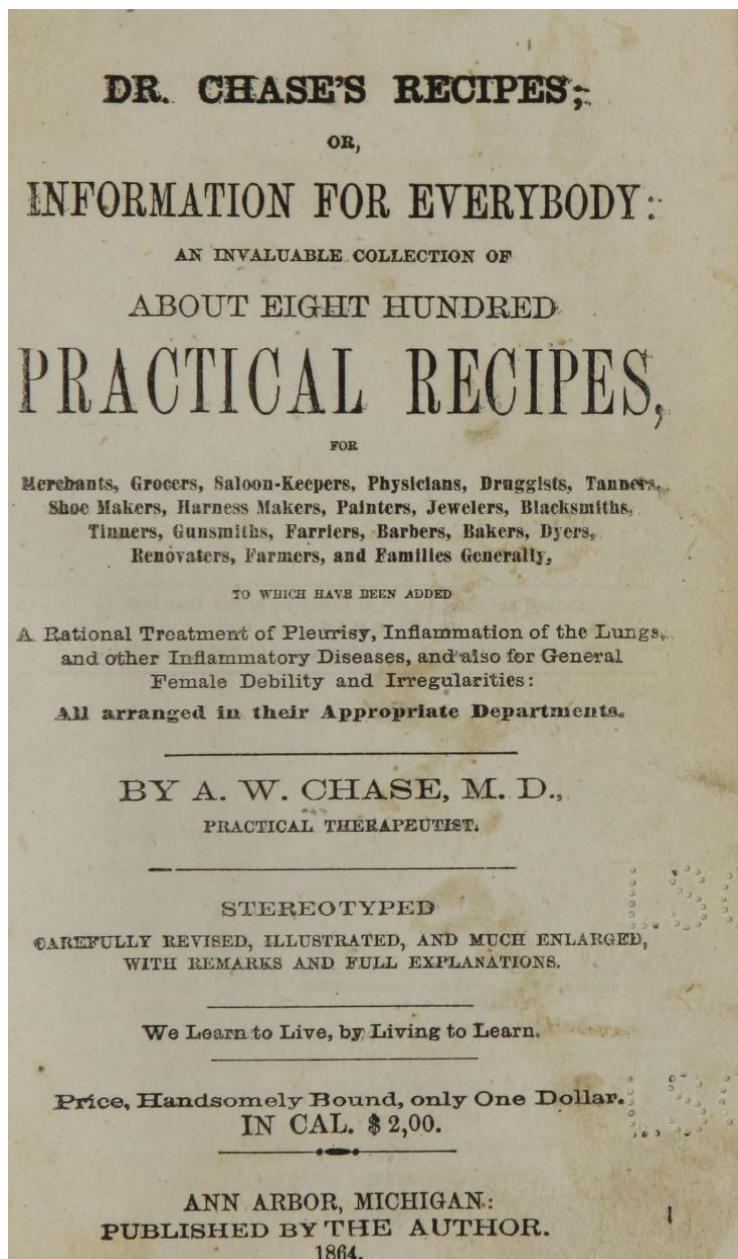
Brew club members of advanced age may remember ads for Johnson Smith catalogs in comic books and a variety of publications with a mostly male readership. The products in the catalogs range from the appallingly offensive to the completely ridiculous.

Actual "first publication" date remains unclear. Vintage CockTail Books tagged the file with a 1918 publication date. However, Johnson Smith did not move to Detroit until 1935. A 1938 Johnson Smith Catalog (more than 500 pages!) lists the same publication for sale at 10 cents. In any case, the text largely predates the founding of Johnson Smith in 1915.

Searches in the in the Internet Archive on "STRONG BEER, ENGLISH IMPROVED" and "HOW TO CURE ROPY BEER" returned multiple editions of Dr. Chase's Recipes, published from the eighteen sixties to eighteen eighties and perhaps later.

Tracking down Johnson Smith's sources on the making of wines and liquors, I leave as an exercise for any reader so interested.

From this entire escapade of fully identifying a coverless publication, I probably derived the most pleasure from finding the collection of liquor oriented books at <https://euvs-vintage-cocktail-books.cld.bz>. In terms of immediate amusement, however, I would point to this advertisement from the Johnson Smith catalog. Its virtues include the lack of offensiveness found in so many of the other offerings, as well as the appeal to the lack of common sense and guile so common among young people of all ages.



You are invited to the:

Great Northern Brewers Club

Weenie Roast!

Tuesday, August 15, 2023

@ Abbott Loop Park, 8101 Elmore Rd



It's gonna be a hot dog of an evening! We have rented the Abbott Loop Pavilion with an enclosure, two fire pits, tables, and a soccer field below for games and fun! Drive (DD encouraged), Uber, Walk, or Bike!

- 4pm-10pm - We have the Park
- 5pm – Games in the field
- **6pm - The grills will be ready for roasting weenies.**
- 9pm – Help us clean up

The club will be buying hotdogs, buns, condiments, plates etc. Members are requested to **bring beer!** We will have an alcohol permit, so no issues with drinking there. If you are so inclined, **side dishes are welcome** too.



We will be inviting our supporters, including the local breweries, who have been great assets to the club.

Club members are welcome to bring family, friends and pets... as long as they are all friendly! If you are bringing a few people please grab an extra pack of hot dogs, sausages, brats, etc. (*or if are picky about your brand of weenies*). See you there!

RSVP helpful on FB Event: <https://www.facebook.com/Gnbc1>



Alaska State Fair 2023 Craft Beverages Competition



Get ready for the 2023 State Fair Craft Beverage Competition!

This year's event will include many Divisions and Classes to enter. There are also Divisions for Non- Alcoholic Beverages and Label Competition. Professionals are also encouraged to enter in a designated Sub-Category.

Entries can be:

- Dropped off at the Fairgrounds – Hoskins Building on Friday, August 4, or Saturday, August 5, from 11 am – 7 pm.
- Dropped off at Arctic Brewing Supply in Anchorage, dates to be announced.
- Mailed in. Mailing entries is highly encouraged.
- Requested for Special Arrangements (not guaranteed) from the Competition Superintendent if unable to bring entries on Entry Day.

Judges and “TAPS Certified” Stewards, especially those with experience, are needed.

The Competition Judging Sessions will be held on Friday August 11, from 6pm – 10 pm, and Saturday 12, from 10am –6pm at the Fairgrounds. Camping will be available at the grounds. Please consider supporting this event and helping out; contact Competition Superintendent Mark Girmscheid:

markgirmscheid@gmail.com

Additional Information: <https://www.alaskastatefair.org/site/exhibit/craft-beverages/>

Present your GNBC card at these suppliers for a members-only discount. See each store for details.



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