



THE

# Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

## December 2024

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### Next Regular Meeting

February 18, 2025  
49th State Barrel Room

## The Prez Sez

*By Elizabeth "Liz" Greer*

What a great crowd at the November meeting and an engaging presentation from Brewwerks' Chad Ringler on opening a Brewery. There were a lot of giveaways and door-prizes, thanks to supporters who donated gear, and the Brewers Guild who donated some of the remaining Alaska Crafted competition beer. I hope no one went home empty handed! We also had elections, congratulations to the 2025 officers and many thanks to the 2024 officers for all their work over the 2024 Calendar year. It will be my honor to serve as your president again in the 2025 calendar year. The new officers and board members will be inaugurated at the January meeting. See the Secretary's corner for more information.

If you have not renewed your membership – now it the time! The next two events – The December GNBC Holiday Party at Anchorage Brewing, and the January Craft Beer and Barleywine Industry Reception at 49<sup>th</sup> State, are for members only. And even if you can't make these, your support of the club is appreciated. Of course, your discounts at our wonderful supporting businesses make it worth the investment alone! It is easy with a credit card or PayPal online: <https://greatnorthernbrewers.org/membership/>

### Upcoming Events

- ~~December 7: Big Fish Brew Competition. CANCELED Sadly, not enough entries~~
- December 14: Holiday Party: Nightmare Before Christmas! Anchorage Brewing Co., 6:30pm-9pm
- January 30, 2025: Industry Night Reception. 6pm-9pm
- February 18, 2025: GNBC Meeting. Costs of Homebrewing

If you have thoughts on some fun activities, please let me or one of the officers know. More information on the club and events on the Facebook Page: <https://www.facebook.com/Gnbc1/> and website <https://greatnorthernbrewers.org/>

***-Holiday Cheers!***

### GREAT NORTHERN BREWERS CLUB

#### GNBC WEBSITE

[www.GreatNorthernBrewers.org](http://www.GreatNorthernBrewers.org)

#### PRESIDENT

**Elizabeth Greer**

[president@greatnorthernbrewers.org](mailto:president@greatnorthernbrewers.org)

#### VICE PRESIDENT

**Jordan Couture**

[vp@greatnorthernbrewers.org](mailto:vp@greatnorthernbrewers.org)

#### TREASURER

**Zack Quam**

[treasurer@greatnorthernbrewers.org](mailto:treasurer@greatnorthernbrewers.org)

#### SECRETARY

**Gwen Higgins**

[secretary@greatnorthernbrewers.org](mailto:secretary@greatnorthernbrewers.org)

#### MEMBERSHIP CHAIR

**Steve Johnson**

[membership@greatnorthernbrewers.org](mailto:membership@greatnorthernbrewers.org)

#### BOARD OF DIRECTORS

Maria Benner 2023-2024

Colin Burket 2023-2024

Jerry Siok 2023-2024

Nathaniel Gingery 2024-2025

Sue Krawiecki 2024-2025

Contact information via our website

# Humpy's | GNBC

## Big Fish Homebrew Competition



Due to a lack of entries we are going to cancel the Big Fish homebrew competition. If you were planning on volunteering, I want to thank you for your support. For those of you who entered a beer, we are sorry. We are currently working on a plan to provide you feedback.

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## Secretary's Corner: Election Results

*By Gwen Higgins*

November's meeting was one of the busiest I've seen in a while. Yes, there were tons of door prizes up for grabs, plenty of delicious beer, and an excellent presentation by Chad Ringler of Brewerks. But I'm positive the real reason for the great turnout was the opportunity to vote in this year's club elections.

Our officers and board members for next year will be:

**President: Liz Greer**

**Vice President: Ira Edwards**

**Secretary: Gwen Higgins**

**Board members:**

**Nathaniel Gingery (2024-2025)**

**Sue Krawiecki (2024-2025)**

**Cody Baggett (2025-2026)**

**Scott Clendaniel (2025-2026)**

**Lisa Saperstein (2025-2026)**

Thank you to all of our outgoing board members and officers for all they've done to support the club, and to those just elected for stepping up. And of course, thank you to everyone who showed up and voted.

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# Membership News

*By Steve Johnson, Membership Coordinator*

Two months into the club's membership, which began on October 1<sup>st</sup>, Great Northern Brewers Club has 65 annual members and 36 lifetime members. I will soon send out reminder emails to the 50 members who have not paid their dues and remove their addresses from the club email announcement list.

For those who plan to participate in upcoming club events, especially the Holiday Party and January meeting, now is a good time to renew your membership. An online form for membership payments is available at <https://greatnorthernbrewers.org/membership/>. Online payments have the advantage of built in payment tracking. Cash payments are accepted at regular meetings. For cash payments, I provide a paper receipt. For membership renewals, I can mail membership cards within two days of payment.

Steve Johnson

[Membership@greatnorthernbrewers.org](mailto:Membership@greatnorthernbrewers.org)

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## Need a TAP Card So You can Pour Beer at the 2025 Craft Beer Festival? Peak2Peak Productions Will Help By Paying The Fee

*By Steve Johnson*

**JUST THE MINIMUM FACTS:** Peak2Peak Productions has generously offered to pay for TAP certification for those who volunteer to pour beer at one of the sessions of the 2025 Craft Beer Festival, January 31<sup>st</sup> and February 1<sup>st</sup>, 2025. Classes and testing are available on December 3<sup>rd</sup>, 6<sup>th</sup>, 14<sup>th</sup>, and 17<sup>th</sup> and January 3<sup>rd</sup>, 8<sup>th</sup>, 15<sup>th</sup>, 25<sup>th</sup>, and 29<sup>th</sup>. Previous certification is not required. Send an email to GNBC President Liz Greer, [president@greatnorthernbrewers.org](mailto:president@greatnorthernbrewers.org) and volunteer for Friday evening or Saturday Afternoon or Saturday evening by email to [sjennett@peak2peakalaska.com](mailto:sjennett@peak2peakalaska.com).

TAP certification normally costs \$65 for those not employed by members of the Alaska Cabaret, Hotel, Restaurant, and Retailers Association (CHARR).

**ALL THE DETAILS:** TAP stands for Training for Alcohol Professionals In Alaska. A valid TAP card is required for persons who serve alcohol at licensed establishments and at events such as beer festivals and charity



events. TAP cards are valid for three years. Obtaining the TAP card requires taking a class and passing a written test with at least 85% correct answers.

The in-person and online webinar classes each take about three hours, followed by the test. After getting one's initial TAP card, one can take the test for renewal without re-taking the class. The Alaska Cabaret, Hotel, Restaurant, and Retailers Association (CHARR) will provide in person and online opportunities to obtain a TAP card on December 3<sup>rd</sup>, 6<sup>th</sup>, 14<sup>th</sup>, and 17<sup>th</sup>. and January 3<sup>rd</sup>, 8<sup>th</sup>, 15<sup>th</sup>, 25<sup>th</sup>, and 29<sup>th</sup>.

Advance registration is required for all TAP classes offered by Alaska CHARR. Register by clicking on the class listed in the schedule at <https://web.alaskacharr.com/>. At present, November 2024, the fees for the class and test are normally \$50 for employees of CHARR member businesses \$65 for those not employed by a CHARR member. The class fee includes a study guide summarizing Alaska law regarding alcohol and good practices for serving alcohol. The renewal certification test, without the class, costs \$55 for employees of CHARR members, \$70 for others.

**Peak2Peak will pay the TAP fee for volunteers for the 2025 Craft Beer Festival.** To take advantage of this opportunity, do the following:

1. send an email to Liz Greer, [president@greatnorthernbrewers.org](mailto:president@greatnorthernbrewers.org) expressing interest;
2. send an email to [sjennett@peak2peakalaska.com](mailto:sjennett@peak2peakalaska.com). Volunteer for Friday evening, Saturday afternoon, or Saturday evening.

In Anchorage, TAP classes are offered at the training room of Alaska CHARR, the Alaska Cabaret, Hotel, Restaurant and Retailers Association, <https://www.alaskacharr.com>, 1503 West 31st, Suite 102, Anchorage, AK 99503. (The building is just off Minnesota Blvd.) In Mat-Su, classes are offered at the Palmer Alehouse. Mat-Su training is listed on the events calendar. The schedule of TAP classes is available online at <https://web.alaskacharr.com/>. Schedules are also published in bimonthly issues of Alaska Charr Magazine, available free for browsing or download at the publications tab at <https://www.alaskacharr.com>.

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## A Rant

*By Foamy*

Well, I'm back campers.

It's been a long time and perhaps it's time to give this another shot.

For those unfamiliar, I am Foamy and my goal is to be the font of wisdom for today's drinker; both amateur and professional. In the past, I've provided incredibly valuable (and often questionably accurate) to queries sent in by the hoardes of avid readers and seekers of knowledge. There have been a wide range of questions ranging from "...what is the worst booze out there?" to "...does betadine make an intimate lube?" so there are few restrictions other than politics and religion. In all honesty, when I started out, I had the assistance of my psychic cat, Myrna. Since she stepped on a rainbow, I've had psychotic cats but none as psychically gifted so I've motored on using my own wealth of knowledge.

As there are no questions in the hopper as yet, I'll begin with a rant...

Heavy beers served cold.

With the onset of winter, the palate, the soul and the liver turn to bigger beers. You know what I mean: stouts, porters, eisbocks, barley wine and other delectable winter warmers. While I will acknowledge the difficulty of keeping separate lines for those of us that actually want to taste their beverage, it is still an irritation when your Old Rasputin arrives in a frosty glass. Now, you can sit there with your hands wrapped around your vessel waiting for it to warm up to room/cellar temp but is waiting for gratification really gratification? You can begin to sample the too-cold bevy and attempt to enjoy the warming/drinking process but by the time it's at temp...it's gone and sadness often set in. You can order a filler beer while waiting (my favorite approach) but this has an obvious downside if you plan on driving. Now, before I go too much further, I'm sure that there are some that enjoy a big beer cold (after all, doesn't eisbocks have the word "ice"?) but this is my rant. Of course, in many cases you can simply take the bottle or growler home and enjoy it later which probably explains the crowded cellars that some of us live with. Now, there are some purveyors that often have room temp bottles available but you usually need to request them specifically as your usual 22-year-old, seltzer drinking server hasn't a clue. Now, when I win the lottery and open my own establishment, I'll do my own thing but until then I can still rant!

Ok. Probably ranted enough. I will look forward to your questions or you may have to endure a rant of "Why the hell don't you like slivovitz?" or a tirade about why some types of vehicles mandate driving like a douchebag?

-Foamy

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## Join Us for the Annual GNBC Holiday Party!

The GNBC Holiday Party is almost here! Saturday, December 14 from 6:30 - 8:30 pm. The theme is the Nightmare Before Christmas! Dress in your Halloween, Christmas, Easter, or any holiday attire. Anchorage Brewing Company has graciously agreed to host the event in the canning room - toward the back of the brewery on the left. Please bring a potluck dish and homebrew/craft-brew to share. Food theme is any Holiday - Halloween bonus. There may be prizes for best dressed and/or potluck dish. Bring a wrapped gift (beer or a beer related item) for the White Elephant gift exchange game. Choice offerings are frequently "stolen" during the game.



This is a GNBC Members only event. Membership may be purchased at the door, (some exceptions possible with prior approval). Come a little early, if you can, to help decorate and set up. Stay a little late, if you can, to help clean up and drink the remaining beer! Anchorage Brewing Company will have their public tasting counter open and beverages purchased at the counter are the only beverages allowed in public areas.

**PLEASE DO NOT TAKE BEERS OUT OF THE PARTY ROOM.** They are providing the room free of charge to GNBC, so tip the servers well. If you have Facebook access, please try to RSVP on the Facebook event invitation, so we will have a rough count. If you don't RSVP online - show up anyway.



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