



THE

Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

July 2025

Contents of This Issue

The Prez Sez

Campout Recap

Membership News

Beer Down Under

Ask Foamy

Upcoming Events

Next Regular Meeting

July 15, 2025 - BBQ

The Prez Sez

By Elizabeth "Liz" Greer

I have kegged and bottled quite a lot of beer recently. Which worked out OK as I spent the first week of June at home sick, and had a chance to organize my beer stash, including pulling out some older brews for the campout. I was impressed that several aged quit well including a 2022 stout which I even liked! (I am picky about my stouts). Well out with the old and in with the new!

As July ramps up remember to enter your brew into the State Fair Beer Competition, and put the judging on your calendar for

Summer fun has started...along with your hiking, biking, boating, and fishing ... remember the State Fair Competition is coming up. Entries and Judges needed to support this competition.

The Board is making plans for some interesting presentations at our fall meetings. No meeting in August, so use the time to do a little brewing for the fall. Meantime, here are some of the upcoming events below with more info in the Newsletter!

July 4: Club Parade Float in the Talkeetna July 4th noon

July 15: BBQ and Tartside Challenge

July/ August: State Fair Competition and Judging

See info on the website

September Trip - ? Pending

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/> & website

<https://greatnorthernbrewers.org/>

Cheers!

GREAT NORTHERN BREWERS CLUB
GNBC WEBSITE
www.GreatNorthernBrewers.org

PRESIDENT

Elizabeth Greer

president@greatnorthernbrewers.org

VICE PRESIDENT

Ira Edwards

vp@greatnorthernbrewers.org

TREASURER

Zack Quam

treasurer@greatnorthernbrewers.org

SECRETARY

Gwen Higgins

secretary@greatnorthernbrewers.org

MEMBERSHIP CHAIR

Steve Johnson

membership@greatnorthernbrewers.org

BOARD OF DIRECTORS

Nathaniel Gingery 2024-2025

Sue Krawiecki 2024-2025

Lisa Saperstein 2025-2026

Cody Baggett 2025-2026

Scott Clendaniel 2025-2026

Contact information via our website

Brewbies Run for Women



It was cold and rainy for the Alaska Run for Women on June 7, but that didn't stop the Brewbies from raising \$452 to support breast cancer awareness and research. Thank you to the 10 team members who participated in the race or donated money to support the cause.



Thanks also to Rick Levinson and Jeff Loughrey, who set up an aid station near the finish line with hot beverages and pastries. That cup of coffee with Kahlúa really made the last quarter mile tolerable.

June Club Campout

Thank you to those who organized and supported this year's GNBC campout, especially John Trapp, who made and paid for the reservation. GNBC greatly appreciates the donation of your time and money!

The Trail River group camp site, near Moose Pass, is a lovely venue with lots of room for camping. The weather was mostly nice with a short little rain Saturday morning. The company with the 30ish attending was enjoyable, the beer exceptional, and the food was amazing! One thing about brewers, they can pull out some tasty dishes when requested.



The weekend included games, fun, and laughter – and even an anniversary ceremony for Mike and Tish Cragen, facilitated by “reverend” Jim Lamb. Nice touch with the mosquito bracelet exchange.

One of the highlights of the weekend was a trip to Bear Valley near Seward for a tour of Stoney Creek Brew House. Owner/Brewer Greg Hass told us the background of his brewery, gave a tour of the brewery facilities, and provided some samples of his products. Bonus was that some of us were able to enjoy his beers later in the day at the Moose Pass Solstice Festival! Keep your eyes out for Stoney Creek beers in bars and stores.

Beer Down Under

By Scott Clendaniel

I was asked to write a short description about drinking beer in Australia and New Zealand. I remember back when I went to college in Colorado, a friend from New Zealand told me in his thick New Zealand accent, "Put some sausages on the barbie, get a crate of Lion Red and put it in the chilly bin." Well, a barbie is a grill, a chilly bin is a cooler, and they do sell beer in crates. They have beer in cans, 0.33 liter (12 oz) and 0.5 liter (pint), but the crate has long necks, a long neck is 0.75 liter size. So a little more than two 12 oz servings.



A crate of Lion Red is 12 × 750 ml bottles of a beer called Lion Red. I did not get a crate of Lion Red. I did buy a six-pack of 0.5 L cans, and it was okay. It tasted about like Miller Lite, and it was also priced accordingly. So I finally tasted this Lion Red beer, and it was a letdown. I regret not buying a crate since the bottles were returnable, but I don't regret not having to drink less-than-amazing beer.

However, in general, the beer in New Zealand and Australia was not a letdown!

We went to Australia first, on our 40-day trip Down Under. The first thing we did upon landing and Ubering to our Airbnb was go to the Sydney Brewery. There was a happy hour, and beer and food were plentiful. No silly laws about how many glasses you could consume. The standard size was not a pint but called a schooner, and it was somewhere between 0.33 and 0.425 liters.

Beer in Australia seemed to be inspired by European-style lagers, American IPAs, and English stouts. There were a lot of sessional lagers and hazy pale ales available. I really enjoyed the XPA by Coopers Brewing Company, as well as a pale ale from Mountain Culture called the Status Quo. The Southern Hemisphere hops had just been harvested, and the dry-hopped beers really were excellent.

Although beer was plentiful and very good, it was not really very cheap. At 16 AUD — that's \$9.50 for a draft beer, it was painful to watch a beer tab grow. So I actually drank less than normal, even though I was on vacation.

The same was true of New Zealand. In fact, the beers were very similar in flavor profile to the Australian ones, those exotic tropical fruity hops from Australia are very similar to the ones from New Zealand. And beer was always about the same price. I felt happy when it was 12 NZD for a beer at dinner, although often those were bottle pours of only 0.33 liters.

There were some good deals on European brews. I got a 10 NZD pint of Heineken at a cool beer pub in Auckland, and Maria got a 12 NZD bucket-size serving of Hoegaarden in Wellington. I would buy local craft beers at liquor stores, and two six-packs would often cost almost 50 NZD or AUD. That translates to about 33 U.S. dollars for 12 beers. I guess that is not terrible, but I was hoping for a better deal, like in Germany or Holland where beer is about as expensive as water.

The best thing was going to a pub or brewery for dinner and having that English pub vibe. I guess both Australia and New Zealand were English colonies, so the pub culture feels very much the same. And we all know that an English pub does not feel like a dive bar.

If you've ever heard the song "I'd Like to Have a Beer with Duncan" by Slim Dusty, that gives you a good idea of what it's like to have a pint, or a schooner, at a Down Under pub or brewery.

Cheers!

Membership Report: Membership July 2025

By Steve Johnson

The fourth quarter of the club's membership year begins on July 1st. For the membership coordinator, this time of year means:

Few or no new memberships to process – more time to brew or at least think about it.

Time to prepare a list of members, the basis of rate setting for our alcohol liability insurance. The cost of insurance is based on the number of members on July 1st. That work is largely complete. As of June 29th, the club has 152 members (113 annual members and 39 life members). That number could change by July 1st.

Time to prepare for the new membership year starting September 1st. Describing that work would require paragraphs of interest to only someone with a keen interest in helping with the membership tasks. I'd be happy to buy a drink, and describe that work, for someone in the club with that keen interest.

The end of the third quarter is also time to look at an indicator of membership retention: the number of members who did not renew. For the current year, 48 previous annual members did not renew – 12 single members and 36 in 18 couple memberships. For the prior year, 2023-2024, 32 previous annual members did not renew – 6 single annuals and 26 in 13 couple memberships.

Because of changes in dues structure this year—increase from \$30 to \$50 for couples—I find it difficult to draw conclusions from the increase in non-renewals for both singles and couples. Aside from the increase in dues for couples, people also move, out of town or out of state. For others, changing circumstances or changing interests explain the dropped membership. I have not made inquiries when the reason was not obvious, though I did send renewal notices in December and January.

Perhaps we will discuss those numbers at social events this summer: in Talkneetna for the 4th of July parade or in Anchorage at the board meeting before the BBQ on the 15th.

Until we meet again, happy brewing!

PS: Tell me, by email to membership@greatnorthernbrewers.org, if you are a member and do not receive the club newsletter by email. I will get you added.

Talkeetna July 4th Parade with GNBC

July 4th - Meet up to decorate the GNBC Float... 10am at the Denali Education Center. Then join us in the noon parade!

Camping available on Yoder Road, or potentially in town. Contact President@greatnorthernbrewers.org for camping info.

BBQ and Bottle Share Saturday July 5 @5pm, at John Craig's place on Yoder Road/S. Southfork Road 62.156590, -149.910916 (1.4 miles from the end of Yoder on S. Southfork, look for the flags)



Ask Foamy!

By Tim "Foamy" Hilts

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 hordes 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 turns 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

Upcoming Competitions for 2025

By Ira Edwards

Extract from the April 2025 Article:

Homebrewing competitions are not just about winning. I think the best part is getting honest feedback on your beverages. And as a judge who brews I think it is also awesome to be able to judge unique recipes to keep up to date with what is happening in the brewing community and perhaps work that into my future brews. I personally like beers, meads and Ciders that don't really fit into any exact BJCP (Beer Judge Certification Program) style and I use to Carpet bomb competitions and enter the same beer in multiple categories just to see where it fit best. I have also won several medals at the national homebrewing competition after winning the regional qualifications in those categories. I am also a National level BJCP judge for the last 20+ years and I want to work with the club on getting some judging educational programs going again and perhaps run some exams and get people certified as well. Please contact me on your interest in BJCP classes and exams... Below is a list I have started with upcoming competitions that you can start brewing for. I encourage you to participate and learn more about the brewing process as well as the judging process.

American Homebrewers Association - National Homebrew Competition.

<https://www.homebrewersassociation.org/national-homebrew-competition/>

This event is happening right now, so it is a little late to get rolling for this year, but I encourage you to look at

Update from the Fair

Submit entries to the Palmer Alaska State Fairgrounds

Submit entries to Arctic Brewing Supply

Attend Craft Beverages Entry Judging

Review the contact information and entry guide for the Craft Beverages Event at

<https://www.alaskastatefair.org/site/exhibit/craft-beverages-2025/>

this event and plan for next year. GNBC has participated in judging the regional event a few times in the past and we have had many great judges travel up here to help.

Alaska State Fair Homebrewing Competition

Aug 9-10 probable judging dates. There is a new beverage administrator at the fair and I will work with them to ensure that this will be a BJCP registered event so you can get judging experience points.

Valdez Oktoberfest Homebrew Competition

Will occur during the festival September 19-20. More details to come soon.

<https://www.facebook.com/valdezoktoberfest/>

Big Fish

Early December 2025 at Humpy's/Sub Zero. This is one of GNBC's oldest events and usually resulted in the winning beer being brewed by Midnight Sun Brewing Co. This will be a BJCP registered event so you can get judging experience points. I intend to run this competition. More details to come soon.

There are sometimes other competitions that come up and I will let the club know as plans develop.



Alaska State Fair 2025 Craft Beverages Competition



Get ready for the 2025 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 1, or Saturday, August 2**, from 11 am – 7 pm.
- Dropped off at Arctic Brewing Supply in Anchorage, July 16- 31 by 5pm.
- Mailed in. Mailing entries is highly encouraged.

*The Beer Competition Judging Sessions will be held on **Friday/Saturday August 8 & 9 pm at the Fairgrounds**. Judges and “TAPS Certified” Stewards, especially those with experience, are needed. Please consider supporting this event and helping out; contact the Competition Superintendent.*

Additional Information: <https://www.alaskastatefair.org/site/exhibit/craft-beverages-2025/>

UPDATE for State Fair Craft Beverage Entries

By Vanessa Willis

Mark (former superintendent) has arranged that competitors who would like to, can drop off their entries with **Arctic Brewing Supply from July 15 - 30.**

This is the announcement I made in the home brewer's group. I appreciate you reaching out and look forward to building a solid and communicative relationship moving forward!

Greetings from the Alaska State Fair Craft Beverage Competition! I am the new Superintendent and wanted to introduce myself. My name is Vanessa Willis and I am here to answer any questions or listen to any feedback or comments from each of you.

I also wanted to remind you of a few upcoming dates:

- *Entries are due on Aug 1 and 2 at the State Fairgrounds in Palmer.*
- *We will be judging the entrants at the Palmer Fairgrounds on Aug 8 & 9.*

Thankfully, we have partnered again with Arctic Brewing Supply at 8401 Sandlewood Place in Anchorage. They have been gracious enough to allow participants to drop off their entries at their facility from July 15 – 31, 2025.

If any of you are interested in participating as judges, we would love to have you – furthermore if you have a TAPS card, and would like to help out as a pourer for judging, we would love to have you as well!

Please feel free to reach out via email at akfaircraftbeverages@gmail.com

with any comments, questions, or concerns ! I look forward to a fabulous year & a long history with the State Fair and each of you!

Club Clothes!

You can now order GNBC Hoodies and Tee Shirts online! The Teespring link has been updated and is ready to roll. Nice Looking Blue Recommended, or pink for the Brewbies Run for Women! Here is the link to use:



<https://my-store-59c1d0.creator-spring.com/listing/greatnorthernbrewersclubshirt>

Many Thanks to Our Sponsors!



THE **Odom** CORPORATION

