

May 2020

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NEXT MEETING:

Virtual Brew-a-thon May 2, 8:30am-5:00pm Toast at 9:00am

Tentative Monthly Meeting May 19, 7:00pm-9:00pm *Location TBD*

THE

Northern Brewers Club THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

Brewer's Log

By Mike Fisher

The start of May always feels to me like it is officially summer. I was out the other day in a light rain, and I wasn't shivering uncontrollably. I dare say that we're there. The lawn is clear, it's warm enough to have my garage door open for a brew day and to keep a hose connected for my chiller, and the days are definitely getting longer. Time to start brewing short turnaround beers for hot days and long turnaround beers for the fall!

In April we had our first virtual club meeting. We had a small turnout but a big, fun time. Thank you to everyone who logged in to hang out for a bit. I know we're all looking forward to the shift back from virtual life to real life. We'll get there eventually. It's nice to know that we at least have options to gather in a safe manner.

Nationally, the American Homebrewers Association has made its Big Brew Day virtual this year. Of course, we all know it as Brew-a-thon and yes, this year we're doing it virtually. I encourage you to enter your brewing pledge on the AHA website and then share posts, photos, video, etc. from your May 2 brew day.

Thank you to everyone who has responded to our survey. I plan to close it on May 20 (after our May meeting), so if you haven't already responded I'd encourage you to do so. The survey will help the board plan for the coming year. A link to the survey is on the front page of our website.

Speaking of the May meeting, we don't know yet if it will be virtual (that's what my money is on, but we'll see) or in person. We hadn't booked a location for the meeting because we'd been planning to hold a special meeting with Denali Brewing to share our wort share creations, so if we are able to meet in person we'll reach out to 49th State (or others) to look at options.

Looking ahead to June, we'll hopefully get to hold our campout as planned. The nice thing about a group site is that there should be plenty of space for us to maintain good social distancing. We'll keep you posted.

Though your last month and a half probably has not gone as you had planned, I hope that these strange times have treated you well and have given you a chance to appreciate the simpler and more local things in life.

Cheers!

Alaska Takeout Beer

By Christophe Venot

Help support Alaska's breweries by buying their beer and ordering takeout food. Our breweries are feeling the impact of the hunker-down and no dine-in food mandates put in place to reduce the spread of the Coronavirus. **Grab some take-out beer and food!** Facebook is the best

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Contact information via our website

place to check out each breweries' offerings, click the brewery names below to be taken to their pages.

It is important to note that food is not considered a likely pathway for COVID-19 infection, <u>but you should exercise common-sense</u> <u>precautions when handling food packaging</u>, whether it be takeout or store-bought foods. Wipe down and/or discard outside packaging and wash your hands after handling packaging and before eating. If possible, order online or by phone and pay by credit card to minimize social interactions. Curbside pickup or delivery is ideal to avoid having to enter buildings and reduce contact with infected surfaces (<u>fomites</u>). Let the restaurant, brewery, or delivery person know if they are not practicing safe food handling (e.g., touching food containers with bare hands). Feedback is important to keep everyone using best practices.



Take-out lunch and beer from Midnight sun. Their Sweet Cheeks wrap and posole are as delicious as ever!

For the homebrewers out there, note that **Arctic Brew Supply** in Anchorage is still open and will box your purchase for curbside pickup. Check out <u>their website</u> and Give them a call at 561-5771 for curbside pickup options.

Anchorage/Valley Area Breweries:

- 1. <u>Turnagain Brewing</u>: kegs, growlers, and bottles, 4-8 pm, Wednesday Saturday. <u>Order on their new site and pickup at the curbsite!</u> Tel. 646-2337. Check Facebook for food truck offerings.
- 2. <u>Anchorage Brewing Company</u>: Growlers, bottles, and cans. Monday-Sunday 12-8pm. Tel. 360-5104.
- 3. <u>Girdwood Brewing Company</u>: Kegs, growlers, crowlers, 16-oz cans. 12-8 pm. Order ahead of time: Tel. 783-BREW.
- 4. <u>49th State Brewing</u>: new growlers, crowlers, bombers, and take-out food including family meals (<u>order online</u>) or by phone, Tel. 277-7727. 11am-9pm.
- 5. Odd Man Rush: kegs, growlers, crowlers. 2-8 pm.

- King Street Brewing Company: Kegs, growlers, and cans (see website). Monday-Sunday, 4 to 8pm. Check FB for food truck options. 336-5464.
- Matanuska Brewing Company (Anchorage & Eagle River): Growler fills. Regular hours 4pm-9 pm. Tel. 677-2531. Check website for food specials and details for DINE-IN EATING.
- 8. <u>Midnight Sun Brewing</u>: Kegs, growlers, cans, and takeout food (<u>order online</u>). Thurs and Friday, 11am-6pm. Tel 344-1179.
- 9. Mooses Tooth/Bears Tooth: Take-out, growler fills (new growlers only), cans, and takeout food (call to order, see menu here). Sun-Thurs 11am-9pm, Fri-Sat 11am-10pm. Tel. 258-2537.
- 10. <u>Cynosure Brewing</u>: Kegs, growlers (Cynosure-branded only), and crowlers, plus merchandise. Mon-Sat 4-6 pm. Order <u>ahead of time</u> online. Tel. 563-2966.
- 11. Onsite Brewing Company: Growler fills and take-out tasting flights. Sat 12-5 pm and see their Facebook Page for updates.
- 12. <u>Glacier Brewhouse</u>: Kegs and growler fills. Visit their Untapped site for a current beer list. Mon, Weds, Fri 11-2. Call ahead for pre-orders for efficiency. Tel. 792-3772.



- 13. <u>Magnetic North Brewing Company</u>: 4-pack can sampler. Sat * & Sun, 2-8 pm. Check their FB page for beer releases. Tel. 891-7406.
- 14. Resolution Brewing Company: Now OPEN! Corny keg fills, growlers, and bottles. 4-7pm daily. tel. 330-4523.
- 15. <u>La Bodega</u>: bottles and growler fills. Tel. 569-3800. Mon-Sat, 10-9pm, Su 12-7 pm (flagship store). Tel. 569-3800.
- 16. <u>Zip Kombucha</u>: beer and kombucha growler fills. 4-8pm Thurs-Sun. Tel. 351-7821.

Fairbanks:

- 1. <u>Midnight Mine Brewing</u>: Temporarily closed. Check Facebook for information. Tel. 378-4067.
- 2. <u>Black Spruce Brewing Company</u>. Kegs, growlers, crowlers, and cans. M-F 3-8 and Sat 12-8, place your <u>order online</u>. See their website for <u>food trucks</u>. Tel. 328-0448.
- 3. <u>Hoodoo Brewing Company</u>: Kegs, growlers, and cans (<u>order online</u>) with curbside delivery options. Tue-Fri 3pm-8pm, and Sat-Sun 11am-8pm. Tel. 459-2337
- 4. Silver Gulch Brewing & Bottling Co: Bottles and takeout food. Thurs-Sat, 5-8pm. Tel. 452-2739.

Southeast:

- Barnaby Brewing Company (Juneau): kegs, growlers, mini-crowlers. Place to-go orders online. Wed-Fri 4-5:30 by appointment, Sat 1-5:30 walk-ins, and Sat 5:30-6:30 by appointment. Check <u>Facebook Page</u> for more details. Tel. 419-0916.
- 2. <u>Devils Club Brewing Co.</u> (Juneau): kegs (call ahead), growlers, and special bottles. Check their <u>website</u> <u>for a beer list</u>. 12-7 pm daily. Tel. 523-2739.
- 3. <u>Forbidden Peak Brewery</u> (Juneau): Kegs, growlers, and crowlers. Check their <u>website for a beer list</u> and to place orders for curbside pickup. Tel. 523-7787. 12-7pm daily.
- 4. <u>Valdez Brewing</u>: Kegs (sankey), growlers, and crowlers. Also serving 203 Kombucha. Looking into corney kegs. 3-7pm daily. Tel. 835-4123.





COVID-19 AND FOOD SAFETY FAQ IS CORONAVIRUS A CONCERN WITH TAKEOUT?

CDC, FDA and USDA are not aware of any reports at this time that suggest COVID-19 can be transmitted by food or food packaging. Current evidence shows the biggest risk of transmission of COVID-19 is being around individuals who are symptomatic (and to a lesser extent, infected but not showing symptoms.) Food businesses should be following employee health policies and health department recommendations to keep these individuals home.

WHAT ARE THE RISKS OF TAKEOUT OR DRIVE-THRU FOOD?

- There is no current indication that takeout or drive-thru meals will increase illness.
- This option is a good risk management choice, especially for high risk and elderly groups because it helps maintain social distancing and reduces the number of touch points.

WHAT ARE THE RISKS OF FOOD DELIVERED TO HOME?

- Similar to takeout, food delivery helps maintain social distancing and reduces the number of touch points between preparation and serving of food.
- Many delivery programs have also instituted no touch/no interaction options, which further reduces risk.

CAN I GET COVID-19 FROM TOUCHING FOOD OR PACKAGING EXPOSED TO CORONAVIRUS?

- The risk of transfer of viruses is very low, based on current research.
- To further minimize risk, handling food packaging should be followed by handwashing and/or using hand sanitizer.

WHAT HAPPENS IN YOUR BODY IF YOU DO INGEST CORONAVIRUS THROUGH FOOD?

- Coronaviruses are generally thought to be spread from person-to-person through respiratory droplets. It may be possible for a person
 to get COVID-19 by touching a contaminated surface or object and then touching their mouth, eyes, or nose, but this is not thought to
 be the major way the virus is transmitted.
- · Currently, there is no evidence to support transmission of the virus directly by eating food that might inadvertently contain virus.
- In commercial food production, processing, and preparation, there are many best practices that are routinely followed as per federal, state, and local regulations. These are all designed to prevent foods from becoming contaminated with microbes from the environment, including viruses.
- The best thing a consumer can do is to continue using good food safety practices before preparing or eating food, like always washing
 your hands with soap and water for 20 seconds after using the restroom, and after blowing your nose, coughing, or sneezing.

NC STATE
EXTENSION

Stay informed: go.ncsu.edu/covid-19

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