



The Prez Sez

TIPS/TAMS Certification Course

10th Annual Southeast Alaska Autumn Pour Competition

Treasurer's Report

Eagle River Brew Fest

Celestial Meads Equinox Mead Competition Results

Secretary's Corner

Juicing Frui the Easy Way

2010-2011 Home Brewer of the Year Categories

To-ga! To-ga! To-ga!

Membership Past Due?

Holiday Shopping Made Easy

Membership Application

THE

Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

OCTOBER 2010

Prez Sez

by Dennis Sessler

I have been officially nicknamed the king of procrastination. When it comes to penning this article for the monthly newsletter, I always wait until all of the articles are in so I can better paraphrase all past and upcoming club events. This just happened to coincide with fall's quick departure and winter's imminent, vengeful arrival.

I woke up this morning with flurries in the air and a honey-do list a mile long. All the usual stuff, including cutting down all this year's annuals, taking down and composting all the flower pots, mowing the yard and raking up leaves, winterizing the RV loomed ahead of me. The list goes on and on. It's never ending. I think I have the most important stuff done. I'm sure with the light snow and hail falling this morning you are all scrambling to get ready for our upcoming winter. After helping my neighbor do some minor chores I enjoyed a pint of IPA and some wonderful aged cheddar cheese made with Irish whiskey.



Speaking of cheese, has anyone attempted to make their own after our informational speakers from Matanuska Creamery came to our club meeting last winter? I vow to make this a reality this winter. The possibilities are endless, and mixing beer into the cheese making process is an exciting prospect. I can envision a sour ale cheese, smoked beer cheese, and others. I'm so glad I helped my neighbor out today. She unwittingly provided me with some needed inspiration.

I want to thank everyone who attended the August picnic at my home; a great time was had by all. Altogether I think around 50 people attended including all the children, they all had a great time with the bounce house and trampoline. There was plenty of food for all to share and of course some wonderful beers and meads. I was hoping that someone had brought sour/wild ale to submit for the AHA Club only Competition. No one did so the club will go unrepresented. Please look at the September newsletter and plan to submit your homebrews for submission. As a quick reminder at this month's GNBC meeting on October 19th we will be evaluating BJCP Category 19, Strong Ales. If you have brewed a Strong Ale then bring it to the meeting. You will need to bring 3 bottles: one for evaluation and two will be shipped off to California. The club will take care of all shipping and entry fees.

As I write this article I just received an email from Breck Tostevin, with the results from this year's Equinox Mead competition that happened on September 25th. Congratulations to Breck for his Best of Show pyment named "Riesling Love Juice," made with Riesling Ice Wine and Orange Blossom Honey. Another round of congratulations go to all entrants, and thanks to Mike Kiker of Celestial Meads for sponsoring the competition.

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DEBBIE GRECCO

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Here is a short list of things to check out in this month's newsletter. Check out the Secretary's Corner article on everything that happened at our last month's meeting. This article is a great way to get a synopsis on what you have missed and what is coming your way.

The categories for the upcoming Home Brewer of the Year (HBOTY) have been selected. Check out the article in this month's newsletter, print it out and get to formulating your strategy and recipes to win this coveted title. Every year we tweak the styles and format in hopes of making it a more competitive yearlong competition. Last month I got with all the prospective breweries and the styles were assigned to each competition based on the types of beer they most likely would make. The main purpose was to spur a renewal in the volume of entries submitted at each of our events.

This will be the last time you will hear me pound the drum on the subject of membership. Check out Dena's article on getting your dues paid. Our goal was to get all current members renewed and cards mailed out before the end of the September. As of this time only 52% of our members have renewed their membership. Ouch!!!!!! It's not a matter of the Club needing your hard earned money; it's really a matter of administration. Failure to pay dues in a timely fashion causes additional administrative burden and puts you at risk of not being among the ranks of paid members and of the membership chairperson having to process, produce and send out cards incrementally rather than as a batch process. And, in the interim, you're missing out on valuable club discounts at participating establishments. At some time in the very near future our databases will be purged of non-current members. When you don't receive emails any longer and are unable to get all your discounts you will have to either come to a meeting or use the payment options on our website to renew.

Here are some highlights of the other articles you will find in this month's newsletter:
* Joe Michael is organizing a TIP/TAMS class just for GNBC members, if yours will expire before the Great Alaskan Beer and Barley Wine Festival January 14th - 15th, 2011. Get in touch with Joe and make your reservations to attend this class. The deadline is the October 19th GNBC meeting, reservations must be paid in full.

* Here is your opportunity to enter a homebrew completion out of town. Arctic Brewing Supply and Specialty Imports have teamed together to ship all entries for the Autumn Pour Competition. Take a look at Steve Pierce's article. **Entries must be submitted by 5:00 PM, Tuesday October 19th.**

* Julie McDonald has written a great article on some holiday gift ideas for the GNBC member. It's never too early to get a jump start on the season. Also, Julie is the coordinators for the Club's monthly Beer Dinners, if you are interested in getting added to her email list, send a message to juzy@gci.net.

* The Eagle River Brew Fest is fast approaching. The date is Friday October 15th, check out the newsletter article and get your tickets. I will be blogging more information out as I receive it.

* For your information, our treasurer Beck Tostiven announced at the club meeting that the GNBC's tax exempt status has finally been accepted by the **Mothership, the IRS**. Thanks Breck for taking care of this much needed necessity.

* Vice President, Steve Schmitt has been doing the legwork on purchasing new 10oz. beer glasses, snifter style, embossed with the GNBC logo. With the board's approval, the glasses have been ordered and will hitch a ride on a pallet of Midnight Sun Brewing Company glasses. Thanks MSBC for allowing us to tag along and defer a large portion of the cost which is shipping.

* It's never too early to think about this year's GNBC Holiday party. The date is December 11th, and the theme is TO-GA. Get the lowdown from Joe Michael's article in the newsletter.

Last but not least, I wrote an article about a great way to preserve all your fruit that you are picking recently. Dena and I have finished picking our currants and it was a bumper crop this year. We harvested nine gallons of frozen black currants. Apples have also been picked and it looks like we rounded up about 20 or so bushels. They are sweating right now and within a week or so I will be grinding and pressing them all. All in all this summer has been great for all the fruits. This is our first year of growing sour cherries and we harvested a whopping 14 cherries. All fourteen of them tasted great. Dena and I are still waiting for that first heavy frost before we start picking those precious Lingonberries. I hope that your fall harvest, hunting season and beer brewing have been an absolute success.

Please remember to **THINK BEFORE YOU DRINK** this Oktoberfest season, and till we meet again, keep that flame to the kettle and Brew On!



TIPS/TAMS Certification Course

by Joe Michael

The Great Northern Brewers Club is pleased to offer a TIPS/TAMS certification class exclusively to club members in preparation for the Great Alaska Beer & Barleywine Festival! Getting certified with your TIPS/TAMS card will allow you to volunteer to pour/steward during the festival (which includes free admission), and likewise at other events throughout the year. I would highly recommend getting this certification....you never know when it might come in handy! Details as follows:

The class will be held on Wednesday, November 10, 2010. Please arrive at 5:30pm, with an anticipated start time of 6:00pm. Location will be the UAA Gorsuch Commons at 3700 Sharon Gagnon Lane in Anchorage in conference room 106. The class typically lasts between 3-4 hours. More information regarding driving directions and parking will be emailed out to those attending closer to the event date.

Cost is \$45 per person. This covers all educational materials, certification cards, instructors. **This needs to be PRE-PAID in order to attend.** Cash or check payments can be given to Joe Michael (make checks out to Joe Michael). The deadline for sign up and payment is the **October 19th GNBC club meeting**. If you would like to arrange to meet up with me to RSVP and pay prior to the next meeting, please email me directly at joeofak@gmail.com or call me at 907-334-9390. It is preferred that you square this away as soon as possible, so that an accurate headcount can be provided for the sake of materials and setup. I only got one sign-up and payment at the Tuesday GNBC meeting, so don't snooze on this one. Get this requirement out of the way before your holiday season.

EVENTS

Every First Thursday

Moose's Tooth First Tap

Every Friday

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

02.....*Glacier Brewhouse/AK RR*

Beer Train: 4-10 pm \$159 pp

03.....*Humpy's Oktoberfest Celebration*

6 pm: Price TBD

10.....*Humpy's Oktoberfest Celebration*

6 pm: Price TBD

15.....*Eagle River Brew Fest*

6:30 - 9:30 pm

19.....*Autumn Pour Competition Entries*

Due by 5:00 pm at Arctic Brewing Supply

19.....*GNBC Club Meeting at the Goose*

7 pm

29.....*Autumn Pour Competition Judging*

at Alaskan Brewing Company

10.....*TIPS/TAMS Certification Course*

5:00 pm

16.....*GNBC Club Meeting at the Goose*

7 pm

11.....*GNBC Holiday Party Toga Style*

6:30 pm at the Goose



10th Annual Southeast Alaska Autumn Pour Competition

by *Steve Pierce*

Greetings to all Homebrewers and BJCP Judges:

Judging for the 10th Annual Southeast Alaska Autumn Pour Competition will be held on Friday, October 29th, at 5:00 PM at the Alaskan Brewing Company, 5429 Shaune Dr., in Juneau. It is anticipated that all judging will be concluded in approximately 3 hours.

For those of you that live in Juneau and plan on entering in the competition, your entries can be turned in at the Brewery, no later than 5:00PM on Wednesday, October 27th.

Entries from the Anchorage area are also welcomed, and can be turned in at Arctic Brewing Supply, 8401 Sandalwood Place, Anchorage, AK, no later than 5:00PM on Tuesday, October 19th. Thanks to the folks at Arctic Brewing Supply and Specialty Imports for graciously offering to collect and ship the entries from Anchorage to Juneau free of charge.

The fee for entering the competition is as follows:

1st beer entered-\$5

Additional entries-\$3/each

Please provide 2- 12 oz. bottles for each of your entries.

Standard BJCP Entry Forms and Bottle Identification Labels should be used, and are available for download from the BJCP Website located here:

http://www.bjcp.org/docs/SCP_EntryRecipe.pdf

http://www.bjcp.org/docs/SCP_BottleID.pdf

The competition is open to all BJCP recognized beer styles, and multiple entries per sub-style are permitted.

We will be hosting an Award Ceremony on Saturday, October 30th, at a "watering hole" to be announced, and we hope you can attend in your best Halloween attire!

If you are planning on judging for this competition, please drop me an email confirming your intent, ASAP.

This is the 10th Anniversary of the Autumn Pour Competition, and we hope to have a strong field of entries and judges to make this year the best ever.

Thanks to Alaskan Brewing for hosting the judging and providing a ton of support to make this event possible.

I can be contacted via email at pierce.steve@gci.net

2010 Homebrewer of The Year Categories

Fur Rendezvous HBC

- Category 12
- Category 18
- Category 19
- Category 23
- Category 28

Snow Goose HBC

- Category 1
- Category 3
- Category 4
- Category 6
- Category 16

Anchor Town HBC

- Category 7
- Category 10
- Category 13
- Category 15
- Category 27

Equinox Mead HBC

- Category 24
- Category 25
- Category 26

Humpy's Big Fish HBC

- Category 2
- Category 5
- Category 9
- Category 14
- Category 22



Treasurer's Report

by *Breck Tostevin*

The finances of the Great Northern Brewers Club are sound. We completed our membership year with \$5704 in the bank. The Humpy's Great Northern Brewers Charity Golf Tournament resulted in \$500 to the club for its efforts and a \$6,000 donation to the First Tee Charity.

This month we received our IRS tax-exempt organization recognition letter as a 501(c)(7) social organization. This does not make member contributions tax-deductible but does recognize that the club is a tax-exempt organization.

We look forward to another successful year. Please pay your dues of \$25 which secure membership from September 1, 2010 to August 31, 2011. We welcome lifetime members Aaron Christ and John Trapp. Lifetime membership is available for payment of \$300.

MEETING SETUP

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

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

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



Eagle River Brew Fest

This event is slated for Friday, OCT. 15, 2010 between 6:30 – 9:30 pm. It's being held at the Lions Club, on the corner of Eagle River Road and Eagle River Loop Road in Eagle River

Tickets are \$40 in advance and can be purchased at the Boys and Girls Club in Eagle River OR \$50 at the door.

The price includes a commemorative pint glass and some of the finest brews will be poured from Glacier Brewhouse, Sleeping Lady Brewing, Midnight Sun Brewing, Alaskan Brewing and hopefully a few others.

Midnight Sun will also have their house rootbeer on tap for those who prefer a non-alcoholic beverage.

A buffet style prime rib dinner is also included in your ticket price. The food put out is ample and delish!!! Well worth the ticket price alone!!!

A live auction will be held with items donated from GCI, Garcia's, Super Suppers, Midnight Sun Brewing just to name a few.....many more generous donations will be up for auction.

So mark your calendars now!!! Get your tickets NOW by stopping by the Boys and Girls Club in Eagle River, ask for Tracy. The address is 11700 Old Glenn Highway Eagle River, AK 99577. The phone number is (907) 694-KIDS (5437)



Third Annual Celestial Meads Equinox Mead Competition Results

by *Breck Tostevin, M.B.*

Thanks to everyone who entered the Third Annual Equinox Mead Competition. We had twenty entries from ten different Alaskan meadmakers. Yours truly took Best of Show with a Orange Blossom Riesling Ice Wine Pymment.

Thanks to Mike Kiker of Celestial Meads for sponsoring the competition. After a slow start due to the power outage the evening before, we were off and running on Saturday. I want to give special thanks to the judges and stewards who assisted in making this a fun and smooth running event. We were able to end on time so Mike Kiker could attend his daughter's wedding that afternoon.

Here are the results:

Traditional Meads

- 1st. Jason Ditsworth, GNBC, Sage Blossom Mead, Traditional Semi-Sweet Mead
- 2nd. Breck Tostevin, GNBC, "The Mountain's Gonna Sing," Sourwood, Traditional Sweet Mead
- 3rd. Joe Michael, GNBC, "Meli Kolohe," Macadamia Nut Blossom, Traditional Sweet Mead

Melomel Fruit Meads

- 1st. Breck Tostevin, GNBC, "Reisling Love Juice," Pymment, Reisling Ice Wine and Orange Blossom Honey, Best of Show
- 2nd. Breck Tostevin, GNBC, "Mambo" Other Fruit Melomel, Raspberry, Strawberry, Cherry, Black Currant, Blueberry, Sourwood and Clover Honey
- 3rd. Steven Baxter, GNBC, Other Fruit Melomel, Strawberry Rhubarb, Clover and Tupelo Honey

Open Category Meads

- 1st. Breck Tostevin, GNBC, "Old Ginger Blend" Metheglin, Ginger, Mango and Clover Honey
- 2nd. Steve Jayich, GNBC, "Oaked Multi-Berry Mel," Open Mead, Hungarian Oak, Blackberries, Blueberries, Raspberries, Cranberries, Black Currants



Secretary's Corner

by Jennifer Bisson



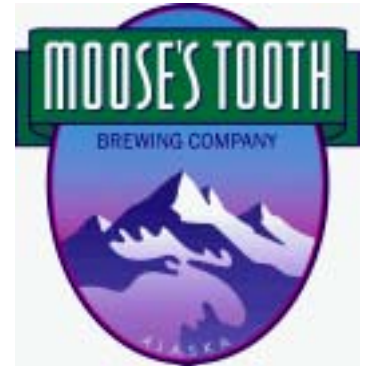
What we learned at the last meeting?

Ben Johnson from Midnight Sun spoke at the last meeting. He talked about his recent promotion to Head Brewer and about what we should expect from the Brewery within the next year. He also talked about the American Brewers Guild course he recently finished.

What happened since or at the last meeting?

Nominations were accepted at our September meeting. President, Vice President, Secretary, Treasurer, and two Board Positions are open for elections.

- President – Dennis Sessler
- Vice President – Joe Michael
- Treasurer – Breck Tostevin
- Secretary – Julie McDonald
- Board Member – Miles Pruner
- Board Member – Frank Bell
- Board Member – Shawn Plew
- Board Member – Dan Bosch



Nominations will be accepted until elections are held. Elections will be held at the November 16th meeting.

What is happening now?

- October 2 - 9th Annual Great Alaska Beer Train, an Alaska Railroad train traveling from Anchorage to Portage and back. Tickets may be purchased from the Alaska Railroad Depot as well as the Glacier Brewhouse (737 W. 5th Avenue) or by calling (800) 544-0552 or (907) 265-3494. Payment is due at the time of booking and all sales are final.
- October 15 - Eagle River Brewfest at Eagle River Lions Club. Contact the Eagle River Boys and Girls Club for tickets. Tickets are \$40/person in advance or \$50 at the door.
- October 29 – Southeast Alaska's Autumn Pour. Entries will be accepted no later than 5:00 p.m. Tuesday, October 19th at Arctic Brewing Supply. All BJCP recognized categories of beer, cider and mead are allowed. For a complete listing of the recognized style guidelines see: <http://www.bjcp.org>.

What does the future hold?

- November 10 – GNBC member TIPS/TAM S Class. Cost is \$45/person and will be held on the UAA campus. See Joe Michael's' article for more information and to sign up.
- The Big Fish is coming! Yes, the 16th annual Big Fish homebrewing competition will be held at SubZero on December 4, 2010. Check out Jason's upcoming article for more information on how to submit entries and how you can be a judge at the competition.
- Save the date! The GNBC Holiday party will be held on December 11, 2010, at the Snowgoose. Wear your toga, bring a potluck dish and join the revelry at this annual tradition we all have come to enjoy. TOGA TOGA TOGA!!
- The Great Alaska Beer and Barleywine festival is coming up January 14-15, 2011. This event, held at the Egan Center, is always a fun time for the entire community. And as always, attending this event is a great way to meet folks from outside of Alaska who encourage and support beer culture.
- Want to go to the Great Alaska Beer and Barleywine festival for FREE? Yes, you can if you volunteer! Go to www.auroraproductions.net for more information.
- Do you like trying new beers? If you have plenty of experience or none at all find out how you can be a beer judge at one of the 2010 homebrew competitions. Make this year your year to get involved!
- *Wow, have you heard about the White Labs vial redemption prizes?* 5000 vials and Chris White will come to your house and brew with you. See the web-site http://www.whitelabs.com/beer/homebrew_customerclub.html for more information

Important Dates in Beer History

The original "Oktoberfest" occurred in Munich, on October 12, 1810, as a horse race to commemorate the marriage of Crown Prince Ludwig and Princess Therese of Saxe-Hildburghausen. Beer was first served at Oktoberfest in 1892.



Juicing Fruit the Easy Way

by Dennis Sessler

Fruit, fruit, fruit! What do you do with a year's worth of bountiful harvest? How do you preserve your fruit so that when you go to add it to your beer, mead, and ciders it is as fresh as it was the day it was harvested? For years I was forced to freeze all of my harvest. I would pick, clean, wash and freeze all the fruit in gallon size Zip-Loc style bags. I would do my best to make sure that were somewhat flat before the freeze set in so there would be room for frozen food. As my two growing boys grew older and older, there was a constant reminder from my better half that I had to do something with all that fruit in the freezer so she was able to buy lots of meat and veggies to stockpile a lot of meals for our growing family.

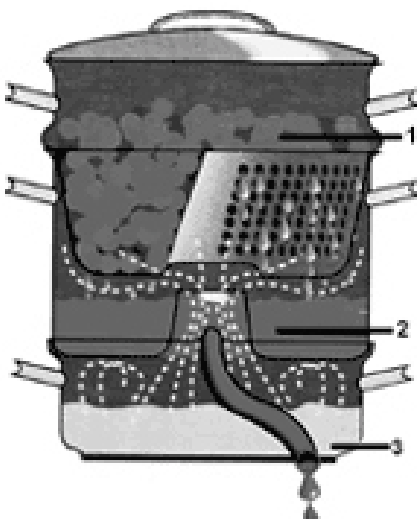
When I finally ventured deep into the freezer I found at least two or maybe three years worth of black currants, raspberries, high bush cranberries, lingonberries and rhubarb. Dena was very correct and justified to spur me to unload the massive amount of fruit just taking up room in our sole freezer.

There are very few ways to preserve your harvest. Most home brewers add the fruit to a fermenting beer and mead at some point during the later parts of the boil or during fermentation. After fermentation is complete you wait for all the pulp and haze to drop to the bottom of your carboy and then rack your finished beer or mead off a **large** amount of settled yeast and pulp. It is so heart-breaking to lose so much beer and mead to the large amount of pulp and sediment. It never fails that by the time you rack it two or sometime three times you have lost at least 1/5 of your hard work.

I have found a way to preserve all my fruit and in the process remove all the pulp, thereby reducing the loss of beer mead or cider. I purchased a steam juicer and started loading all the frozen fruit into the top chamber, this innovative concept uses steam to rupture all the fruit and through a perforated top chamber all the juice falls into the second tier holding area where it is pasteurized. When the volume of juice in the second tier reaches a suitable level it is drained off through tubing into sterile mason jars. I then precede to hot water bath all the jars to force out all oxygen; after they have cooled they are labeled and stored in my much larger pantry.

If you make beer, mead or ciders and like to add fruit to them consider steam juicing your fresh harvest and storing all the rich concentrated juice in mason jars. You can find these triple steamers either at Arctic Brewing Supply or at one of many online retailers. Look for the ones made out of stainless steel. They cost a little more than the aluminum counterparts but I prefer to use the higher quality metals when in contact with fruits that are acidic.

One other thing to take into account is when processing fruit, **measures must** be taken to prevent pectin haze in your beer, mead and ciders. Pectic enzymes purchased from Arctic Brewing Supply must be added to the **raw** fruit prior to heating. This will break down all pectins and eliminate the issues with pectin haze in the finished product.



2010-2011 Home Brewer of the Year Categories

by Dennis Sessler

Below you will find the list of BJCP Categories that will garner points towards the coveted Home Brewer of the Year Award. A traveling trophy is awarded to the homebrewer who throughout the year accumulates the most points.

This Award is presented at the January GNBC club meeting which coincides with the Great Alaskan Beer and Barley Wine Festival.

Here is the run down on how points will be scored: Each Category has several sub categories, **only** your highest scoring entry per category will be awarded points. This will minimize the shot gunning affect.

Points will be awarded as follows

- 1st -6 points
- 2nd -4 points
- 3rd -2 points

If your HBOY entry wins Best of Show you will earn another 2 points

Fur Rondy Home Brew Competition

Category	Name
1	Light Lager
4	Dark Lager
5	Bock
19	Strong Ale
22	Smoke Flavored/Wood Aged Beer
23	Specialty Beer

Snow Goose Break -Up Home Brew Competition

Category	Name
3	European Amber Lager
6	Light Hybrid Beer
8	English Pale Ale
10	American Ale
15	German Wheat and Rye Beer
20	Fruit Beer

**DIMOND
LIQUOR**

Anchor Town Invitational Home Brew Competition

Category	Name
2	Pilsner
7	Amber Hybrid Beer
14	India Pale Ale (IPA)
17	Sour Ale
21	Spice/Herb/Vegetable Beer
27	Standard Cider and Perry

Equinox Mead Competition

Category	Name
24	Traditional Mead
25	Melomel (Fruit Mead)
26	Other Mead

Humpy's Big Fish Home Brew Competition

Category	Name
9	Scottish and Irish Ale
11	English Brown Ale
12	Porter
13	Stout
16	Belgian and French Ale
18	Belgian Strong Ale
28	Specialty Cider and Perry

Keep in mind that with exception to the Snow Goose Spring Break-Up Competition and the Equinox Mead Competition all the other competitions are open to all 28 BJCP Categories. But only these preselected categories will garner points in this year long competition. Also keep in mind that every competition except the Anchor Town Invitational has the added bonus that your home brewed beer or mead could be brewed professionally by one of our sponsoring breweries.

So now that the criteria have been set let's get those winning recipes formulated and get brewing. The first competition (Fur Rondy) is just around the corner in February. All style guidelines can be found on the BJCP website at <http://www.bjcp.org/2008styles/catdex.php>



To-ga! To-ga! To-ga!

by Joe Michael

Friends, countrymen, beer geeks: lend me your ears! Your presence is requested at the MMX (that's 2010 in modern-speak) GNBC Holiday Party! Mark your calendars for Saturday, December 11th A.D., kicking off at around 6:30pm in the basement of the Snow Goose. This year's theme is TOGA PARTY!! We expect to have a lot of fun celebrating the holidays with a little old-world flair! The theme for food will be Mediterranean fare, so start crumbling that feta! We plan to have a fully decorated room thanks to the talents of Julie McDonald, and a picture nook for your best "Ode to a Grecian Urn" poses. If you are interested in helping to organize this year's event please feel free to contact me at joeofak@gmail.com. More details will be forthcoming, so for now, just save the date. **Partum beer fidens!**



Membership Past Due???????

By Dena Sessler

I know it's hard to believe, but another membership year has come and gone. It has been an incredible year for the club. Through the tireless efforts of our President, the board, and our members, new programs and an overall new direction have been implemented with raging success! Thank you to everyone for their commitment and enthusiasm to the G.N.B.C.!

Last year the club started issuing membership cards to its paid members. It's a small detail that has been overlooked for far too long. There were a few bugs to work out, but now things are running smoothly and we are looking forward to another successful year. The club has welcomed close to 40 new members since February 2010. It is so exciting to see new faces and a fresh and renewed enthusiasm within the club!

We are continuing to issue membership cards and the first and second waves have already been mailed out.

Currently Arctic Brewing supply gives card carrying members a 10% discount on brewing supplies and we also receive a 10% discount at LaBodega, Diamond liquor, the Wine House, and a 2-3% discount at Keg Cowboy's (an internet store for keg supplies). Remember **YOU MUST HAVE A CARD** to receive your discount. I have provided a membership application on page 13 for your convenience. Just print it out and mail it to the G.N.B.C. membership coordinator at 19049 Eagle River Road Eagle River Alaska 99577. You can also go to the club's website and use the PayPal option to renew your dues.

There will be two options on membership renewal form, \$25.00 for a one year membership or \$300.00 for a LIFETIME MEMBERSHIP. It is the first time the homebrew club has ever offered a life membership. The thought of never having to mess with membership dues again is an inviting proposition.

If you are reading this and haven't paid your dues yet, your card has already expired. Please make sure that I am aware of any changes to your mailing address or email, and if you would like a card for your spouse. If there are any changes, please email me at sessak@mtaonline.net so I can make any corrections. Thank you again to all! The members of this club ROCK and it's because of you, that we can boast that it is the greatest club on the planet to be a part of!



Holiday Shopping Made Easy!

Get Your GNBC Logo Gear for gift giving or for yourself!

by Julie McDonald

It's getting close to that time of year when the jolly man in red is looking for gift ideas for the home-brewer who has everything! We thought we'd make his job a little easier this year.

For all of us that have been clamoring for club logo merchandise, check out these two options.

1. Alaska Textiles - The GNBC logo is on file for application to tee shirts, jackets, hats, etc. They are located at Fireweed and Spenard, next to Alaska Cleaners.
 - Call them at 265-4880
 - check them out online at <http://www.alaskatextiles.com/>
 - Embroidery cost varies, depending on the number of stitches. For example a baseball cap with front logo and back logo will cost the price of the cap plus an additional \$16.29. For a shirt, the price of the shirt and an additional \$21.56. If things are ordered in multiples the cost of embroidery is discounted.
2. Land's End Business Outfitters – Get hats, fleece, Ts, bags, water bottles, scarves, aprons, etc. Our Company Store is up and running... all YOU have to do is use it! Here's how:
 - Log on to your Internet Explorer browser, their websites do not run on Mozilla Firefox, they run best on IE.
 - Enter this URL: ces.landsend.com/gnbclub there is no need to add the http:/ prefix to this, just cut and paste it as is.
 - You will need to register before you can order, it's a simple procedure, doesn't take long. Just click on "Sign In". It brings you to a sign in page, click "register with us" and voila, enter your info.
 - There are no restrictions on what we can order. But keep in mind that some products are only available in bulk quantities. So be aware of that before placing your order.
 - Embroidery cost is between \$13.00 and \$14.05 per application depending on which fabrics/ products we order.

So there you have it!

Now get busy getting your club gear ordered and on it's way!!!! There are roughly 85 shopping days left!!!!



G.N.B.C. Membership Application Sept. 2010-Sept. 2011

Name _____

Address _____

City/Zip _____

Email _____

Telephone _____

Areas of Interest:

Judge Give an Educational Presentation Organize an Event

Help with an Event Run for a position in the Club

Run a Competition Beer Judge Certification Class (B.J.C.P.)

Brewer List (contact info. to be shared with new brewers for assistance)

Not available at this time

Membership dues are \$25.00 per year or \$300.00 for a Life Membership, Payable to the **G.N.B.C.** You can either mail your application and check to the G.N.B.C. Membership coordinator at: 19049 Eagle River Road, Eagle River, AK 99577 or use the convenient pay pal option on our web site: greatnorthernbrewers.org.

Dena Sessler
G.N.B.C. Membership Coordinator

(With your membership card you will receive 10% off at The Arctic Brewing Supply on brewing ingredients, The La Bodega liquor store, the Wine House, Diamond liquor and 2-3% off at Keg Cowboy.)

The 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:

Great Northern Brewers Club
Attn: Treasurer
PMB 1204, 3705 Arctic Blvd
Anchorage, AK 99503

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The Great Northern Brewers Club and the American Homebrewers Association 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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GNBC Web Site: www.greatnorthernbrewers.org



**Great Northern Brewers Club
PMB 1204
3705 Arctic Boulevard
Anchorage, AK 99503**

**NEXT MEETING: Tuesday October 19th, 2010
7:00 P.M. at the Goose**