



# The Brewer's League Journal

A Monthly Newsletter for the Greater Everett Brewer's League

## Volunteers Stepped Forward

### New Officers

Yep, we've finally got 'em. The last meeting, held on November 14, was a potluck and business meeting. The meeting was held at John and Anne Hartline's home. We enjoyed the farious dishes and beers. The turnout was a bit sparse, but those that attended were no less enthusiastic. There were no new faces to welcome, but we now have several new officers to congratulate.

**Jim Jensen** will be our new *Membership Coordinator*. This office will be the official greeter of new members and visitors. Jim's friendly personality and easy going manner will lend itself well to this role. It will be Jim's responsibility to greet guests and generally help them feel warm and fuzzy with our group. He will be responsible for learning a bit about each guest and then introducing them to the group. He will help them with questions they may have regarding our club and make himself available for telephone follow-up with our visitors to see if they may be interested in becoming members. This is a big job and Jim may occasionally need some help if we get more than a few visitors to a meeting. Please volunteer to help Jim when needed. Congratulations Jim!

**Shelly Albright** has come for several meetings and has now officially joined up. We immediately signed her up to help out! She will be the *Librarian* for the club, maintaining and adding to the collection of articles and magazines we already have. Shelly will summarize articles of interest and has generously offered to copy info onto diskettes for interested readers. Shelly is very interested in your ideas as to how the club library will be able to meet your needs, so don't hesitate to get with her during a meeting or by phone. Shelly is also our new contact for the AHA.

**Jeff Paden** has volunteered to be our *Treasurer*. His financial background will serve him well in this capacity. He will handle reimbursements for expenses incurred on behalf of the club, in addition to dues, etc. If you have club related expenses, you must bring a receipt to Jeff for reimbursement.

**Chuck Walker** has agreed to accept the responsibilities of *Vice-President*. These means covering the duties of the President as needed (meetings, newsletters, etc.). George has offered to also help with the newsletter through the contribution of articles and tidbits of info on the web. We have already received a number of messages

from George. (Hooray!).

*Editors note:* This doesn't mean we have all the help we need on the newsletter. Please help us by contributing anything you wish. It's your newsletter, and Annie and I really need your input.

**John Hartline** will continue to serve as *President* and **Anne Hartline** will remain in the role of *Secretary* (and head scribe). Please extend your congratulations and thanks to all who volunteered to take on the business of running our club.

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### Executive Committee

As we have discussed on a number of occassions, we need an executive committee to handle the business of the club. This allows us to not tie up our club meetings with business and instead, enjoy more social time at the meetings. We have chosen to temporarily utilize the club officers as the executive committee. We will be meeting once a month on an evening other than club meeting nights. We will post the results of the meetings in the newsletter. We will also bring items to the club meetings that need a general vote. You the club members

have the ultimate approval of what we do in the executive committee meetings, so if we are not handling things the way you think they should be, let us know.

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## Calendar of Club Events Coming Soon

The November meeting ended up with a lengthy discussion about the need for a calendar of events. This is basically a listing of events in which the club, as a whole, could participate. The calendar would cover a minimum of 3 months and a maximum of 1 year. The calendar will be published in the Newsletter after the December meeting and feature events available for the first part of 1997. It was decided that we will ask individual members to "sponsor" events that are of interest to them. We can gain a little more visibility by participating in community events, plus we will gain the opportunity to network with other clubs and learn. George Crawford suggested doing something as a fundraiser that could benefit a poor family or some worthy cause. Jim Jensen suggested a competition with the *Boeing Brew Club*.

We could take an active role in next year's *Evergreen State Fair* and help organize the brew judging events. The coordinator of an event will enlist the help of other members. After you see the events listed, choose one you would like to be a part of and call John Hartline (334-2656) or The Home Brewery (355-8865) to "lock-in" the event you're most interested in. If we don't get the needed volunteers, we may ask you to sponsor an event. If you have something in mind that you would like to sponsor, call us and let us know. Remember this is your club.

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## A Banner of Our Own

Seems many of our members would like to see us come up with an official and durable banner for our club. We do have a logo for the GEBL which most of you have seen during past meetings. This logo features the Viking (which Bob Dokka identifies with) (I'll bet there's an interesting story there), holding up a mug of beer.

John gave this logo to Jeff Paden. Jeff will be checking out sources for having the banner made. The banner would be displayed at meetings and any competitions in which we participated. Members would also like to have a club T-shirt. Jim Jensen will check out sources for a shirt. Anne and John have done their shirt for the Fall Creek Brewery, but the cost of producing them was too high for us to use the same resource for the club. Jack Hughes also has some sources for doing T-shirts and will check those out and report back to the membership on cost, as will Jim.

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## Historical Mead Recipes

Here's a recipe from 1669 (that's right, 300+ years ago), shared by **Bob Dokka** for making a festive *Metheglin*, which is a variety of *Mead*, a mixture of honey and water or fruits. The spelling and capitalization are from the original manuscript:

5-6 gallons of water  
 1 gallon honey and honeycombs  
 cinnamon sticks  
 cloves

If you will make small Metheglin, you may put five or six Gallons of water to one of honey. Put in a little Cinnamon and Cloves and boil it well. And when it is cold, put it up in bottles very close stopp'd, and the

stopples well tyed on (*Editor's note: you may want to "tye one on" after consuming vast quantities of this brew*). This will not keep above five or six weeks, but it is very fine drink. Make your Metheglin as soon as ever you take your Bees; for if you wash your combs in the water you boil your herbs in, when it is cold, it will sweeten much. But you must afterwards strain it through a cloth, or else there will be much wax. (From *The Closet...Opened*, 1669)

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## Christmas Ideas

This is a time of year when we gather with friends and family and celebrate the season. Here's a few ideas for truly enjoying that time:

1. Ask everyone, young and old alike, to list things for which they are thankful.
  2. Take a few minutes to call or write old friends with whom you have not had contact for awhile.
  3. Let those around you know that you do appreciate them.
  4. Slow down and take some time to just relax and savor the moment.
  5. Do something nice (and unexpected) for someone else, without expecting anything in return.
  6. Share something special (meals, books, recipe) with another person.
  7. Think of something you could do to improve *yourself* and *your* perspective and then **DO IT!**
  8. Be a friend to someone who needs one--even a smile counts.
  9. Notice the weather and just let your senses absorb it.
  10. Thank God that you have lived another year.
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## Can-Can Chili

They were a number of you at the potluck who requested John's recipe for his chili con carne, so here it is:  
Feeds 10-15

2 to 4 lbs. ground beef (depends on how much you like ground meats in your chili) or mix a portion of ground beef with a portion of spicy sausages (asiago is great in this)

Large Red Onion, Chunked

Seasonings (salt, pepper, chili powder ground red peppers and dash or more of cayenne if you've got the nerve)

1 tsp to 1 Tbsp minced garlic.

1 can of each of the following: (use the juice from the cans too)  
large can Tomatoes, stewed  
Kidney beans  
Navy beans  
Red Beans  
Pinto Beans  
Black Beans  
Corn  
Garbanzo Beans  
Hominy (if you like)

Now do you see why Gramma called it Can Can?

1 lb sliced Fresh Mushrooms

Brown the beef, minced garlic and onions, strain off the grease. Add the seasonings, canned beans and stir well. Continue to keep on low heat (simmering for 30 minutes or so) and serve w/crackers, bread, corn bread, or bread sticks. Freezes well and is a good and quick cold-weather dish

This is especially good with a nice hoppy American Ale..

## December Meeting

The next meeting will be on Thursday, December 12, 7 p.m. @ *Buck's American Cafe*, on Hewitt Avenue in Everett. Hey, **Marc Bernhard** and **Kyle Jameson**, we have missed you two and will be glad to have you back on a shift where you can join us again. Your absence has been noticed and we do miss y'all. The beer style will be Christmas Beers. Bring your specialties and come on down!

## Brewing at home brings out best of family values

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By Dick Olufs

I owe a debt of gratitude to Bob Dole. He got me thinking about my family, and made me see how important the family home is. He's right. Strong family homes are where the important values are upheld.

I make beer in our family home. Brewing is about all the right American values. It's clean, and it has to be. The smallest germs can ruin a batch, so everything gets scrubbed and sterilized. It's connected to the land. One of my hop vines reaches from the land all the way up to the top of the second-story roof line. The father is in charge, and the mother puts up with it without a lot of complaining. The kids complain during the boil, and say it smells like fertilizer. But sacrifice is a family value, too.

My grandfather remembered making home brew when Dole was a little kid.

They had to do it at home because good beer was illegal - it was during Prohibition. One evening the priest from the local Episcopal Church came over to their Kansas home for dinner. Below them, in the crawl space they used to age a recently bottled batch, their greedy use of priming sugar betrayed them as, one by one, most of four dozen bottles blew off their caps over the course of the meal. He said it was embarrassing, but it was one of his favorite stories about his family.

Grandfather also remembered what life was like when he was a kid, before Prohibition. He lived in dry Kansas, and Great-grandfather took him next door to Missouri to stock their liquor cabinet. The name of the guy who loaded the liquor onto the wagon was Harry Truman. He grew up to be president. Dole wants to be president, so there must be a lesson for him there.

Brewing at home endorses another important value of the Dole campaign: avoiding taxes. The tax on a bottle of beer runs to about 15 cents in the state of Washington, including sales tax. The beer ingredients I buy are taxed. The rate per bottle works out to about 3 cents. No one ever has figured out how to make a living by drinking, but it sounds to me like the more I drink, the more I save.

When I was a youngster, my dad did not brew beer. Once he made tow 52-gallon barrels of wine, and I vividly remember helping him pick the grapes from our vineyard and with my sisters, stomping them to a pulp. It is one of the best memories from childhood. One of the barrels turned to vinegar, and my parents combined it with herbs in bottles and gave it away as gifts. That same stuff today fetches \$8 apiece at Pike Place Market. The other barrel was mysteriously drained the next spring on the night my sister had her junior high graduation party in our barn. Dad stopped making wine.

With no beer at home, I had to go out and break the law to get it. My little circle of friends became highly skilled at picking out the adults who would agree to buy beer for us, and before long we found out which stores would sell it directly to us. Most of the time, that was before we could legally drive, so we were probably breaking several laws on those nights. It was a simpler time, and we knew if the cops caught us, they would hit us, and then take us home where our parents would hit us. When my own kids want beer, they know they can steal it at home. If I catch my kids and even think of hitting them, they will call the cops, and when the cops get here they won't be on my side. Some simple math shows that home brewing puts a substantial dent in the crime rate and contributes to a less violent society.

There are plenty of unpleasant memories from those days, but upbeat people leave them behind. Maybe Bob Dole does that when he presents his past as our future. There is no way I'm voting for him, but I offer a toast. Let us lift our glasses and thank him for remembrances of things past.

*Note: Dick Olufs lives in Gig Harbor*

## MICROBREW CRUISE

Here's your chance to really suck-up to your significant other if you are sharing their space to brew in and your clean-up leaves something to be desired. It is also a wonderful opportunity to do something romantic (you know, that thing you are accused of not being enough of) and get in some serious microbrew fun in at the same time. Stellar Travel is offering a Microbrew cruise from Los Angeles to Victoria BC. I have attached a copy of the flyer that George and Jack brought us. It has all the information you may need and a phone number if

not. Jack and George tell us that they suggested to Stellar travel to add a homebrew competition while at sea and their idea was met with a lot of enthusiasm. It looks like there will be such a contest on board. As you can see from the flyer, there are going to be at least six microbreweries represented and more should sign up before the cruise. Anyway, it looks like a good time would be had by all and a cruise worth going on. I may have to try twisting Annie's arm a bit to see if we could get it done.

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## 1997 National Homebrew Competition

I wanted to pass on to all of you that the information regarding entry in the 1997 National Homebrew Competition is available in the Winter edition of Zymurgy (Shelly will have our issue of after tonight's meeting at Bucks) You can also get the information package from the AHA web site at (AHA@aob.org). The info in Zymurgy includes the rules, a sample scoring sheet, simple how-to instructions for entering the competition, an entry form, Category descriptions (there are some new ones for this year's competition), the fine print, and a lot of other valuable info. Check it out.

We need to get some entries into this. Is anybody interested? I think Annie and I will send in a couple. Come on you brewers, let's get some awards...