



The Brewer's League Journal

Vol. 3, No. 3

April 1998

 **Hail, Hail, The Gang's All Here...** 
Almost



Scuttlebutt's seems to be the location that brings out the crowd! The March meeting was no exception. Seems the rule is, the smaller the place, the bigger the crowd. We had 23 people show up with a few new faces in the group.

The coolest thing was that many were wearing the new GEBL T-shirts and, man, are they nice!! There was a variety of colors and styles but the teal green, navy blue, and the burgundy were by far the most prominent ones. Seems no matter what color your shirt is, it's still cool. We even opted

for "class picture" since we had such a large turnout and so many GEBL shirts blooming all over. Thanks to Shelley and Gary Albright for getting those shirt orders placed for all of us!

The food, service and the beer were, of course, top notch, although we did miss having Ms. Maggie there to wait on us. Scuttle, Phil, Patrick and the gang did a great job of hosting us, even without Maggie to assist. Most of the membership came early to eat and visit prior to the meeting and enjoyed doing so. By the time the meeting was ready to start, folks had moved on back into the brewery portion and were ready to get down to business.

Chuck Walker, President, was out of town. Jim Jensen, Vice-President, did a commendable job of hosting the meeting and handling the business portion. He welcomed our visitors and those who had not been there for a meeting or two. Howard Holcomb brought his wife, Lynn, son, Erik, and Erik's girlfriend, Kimberly Dotson. Erik, is just home from the Persian Gulf and is also a brewer. Welcome to the whole gang!

We had a lot of positive feedback over the new format of the brewletter. Glad that y'all like the looks of it. John put a lot of work into it. John has entered our logo into the AHA contest and will soon be entering the newsletter, as well. We're recruiting reporters for the newsletter so feel free to submit an article or two—typed or handwritten—we're not picky! We'll also run classified ads if you submit them. By the way, Jeff, John and Jim are the by-laws committee if you have info to pass to them, prior to their first meeting.

If you want copies of the group photo, talk to John and he can get you a copy at our cost. The photos show James Stockard doing devil horns on John's head (thanks Annie for the suggestion!). What was it that had Ann Jensen and Anne Hartline cracking up in one of the photos?

The beer tasting got underway with a *Pilsner Urquell* for the baseline commercial and samples from Jeff and Jim. Sampling cups were not in evidence so folks used their regular mugs or grabbed whatever was available. People were busily sampling and scribbling down their ratings. We had to do some major improvising the whole night as we had no raffle tickets or judging forms available. Our capable VP, Jim "the Blues Man" Jensen, came up with some post-its for raffle tickets and plain old paper for beer sampling. IT WORKED!

Even without tickets, the raffle raised \$ and some spirits. Jeff and George ran our raffle and did a great job! David Swartos donated a keg which was won by Louise. Scuttlebutt's gave use a \$10 gift certificate which was also won by Louise. The other item, a wooden crate for Bombers, was donated by Homebrew Heaven, and won by Jim. Thanks to all for their support. To see who the winners were in the brew sampling, look for the article with the grid.

All in all, folks had a great time and we had a lot of fun in the process. The AHA membership drive will be focused through Shelley as about 8-10 persons indicated an interest in joining it. George moved that we get involved with the *Everett Brewfest* and help host it for more club exposure. The move was seconded and passed. George will get more details and report back to us.

John will bring copies of the database to the next meeting rather than mail them out. May 5th is *National Homebrew Day* and we will have a celebration on May 3rd, Sunday, at Homebrew Heaven with Jeff Paden hosting.

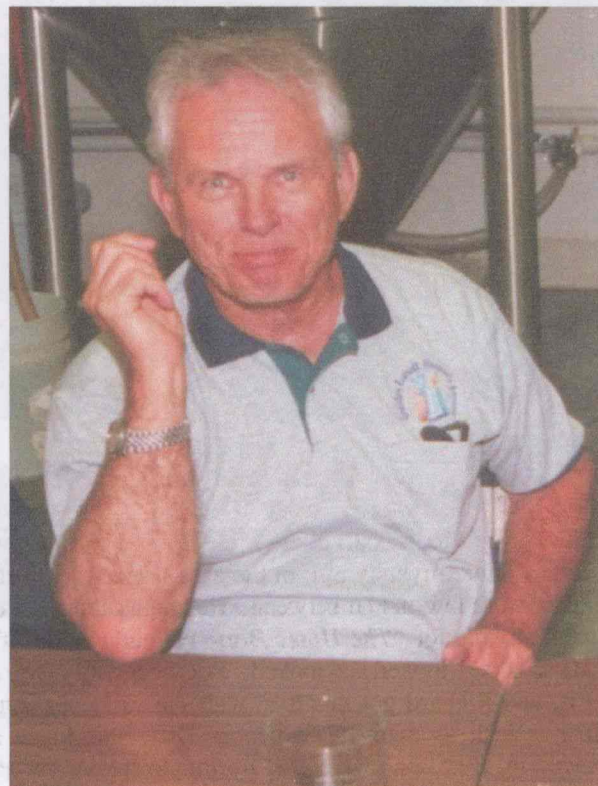
Editor's note: Just wanted you to know Mr. Stockard, that I don't get even, I get ahead. John Boy



By Annie

April's Featured Brewer

Richard (Dickie Beer) Hayden was born a while ago in Okanagan, WA. Dick has lived quite an interesting life leading him to our interest in him (which is his beer).



Since Richard chose not to reveal much about his childhood

(although there is an interesting anecdote later in the article), we'll hit the highlights since then.

Dick has worn many hats in his lifetime, including working in a mortuary, night shift ambulance driver, theater manager, commissioning boats, working with several telecommunications companies, and most amazing (to me anyway), long-haul truck driver. Yep that's right. For 2-1/2 years, Dick was an owner/operator and had a new Peterbilt (I know it shocks you, but I'm not going to go there). Dick logged over 250,000 miles in the Western United States and Canada, before deciding to get back into telecommunications.

While in the telecom industry, Richard met Joyce, and the two have been together since then. Joyce has been very encouraging of Richard's many interests (including beer-making), and has given a number of really cool Christmas and birthday gifts geared toward beer-making. She has even been seen traipsing around Seattle carrying a brewpot.

Anyway, Dick's beer-making began at the tender age of, oh, sixteen or so, in about nineteen umperty beverhn, when he and a cohort in crime got a hold of some Pabst malt, Fleischman's yeast, and decided to brew some beer. The two swiped a bunch of Dick's parent's root beer bottles, and took their stash out to the woods to hide for brewing later. Well, the bottles got swiped from the swipers, and later turned out to be 1991. In 1991, Joyce's son bought a gunny-sack beer (beer in a bag), they brewed it, tasted it and threw it out.

A couple of years later, Joyce (ever the encouraging one) discovered Liberty Malting Company, introduced Dick to it, and the rest, as they say, is history. Dick ordered a kit (Charlie's Real Ale), read Papazian and after a couple of chapters was heard mumbling "What do you mean "Don't Worry", you worry yourself sick." It seems the emphasis Charlie placed on sanitation had Dick envisioning hospital-quality sterilization. About those early batches, Dick says; "Oh my God, the amount of Clorox we used..." But, that first batch of Real Ale was "Grrrreat" (Grrrreat being entirely subjective you understand), and Dickie Beer was born.

Richard was kegging from the very beginning. Again with Joyce's encouragement, a grant was secured for the necessary brewing / serving equipment, and they were soon enjoying Dickie Beer regularly. When asked about his early days with other brewers and where he got his supplies from, Dick says that he thought he was all alone up here on the North end. He didn't think anybody else in the area brewed, or if they did, they were few and far between. He laughs about the day he went looking for "The Home Brewery" and couldn't find it. He says they looked and looked. But, eventually they did find it, and Richard got involved with the early version of GEBL. With as many activities as Dick and Joyce are involved in, they don't have a lot of time to spend, but after attending a brew day at the shop, the two joined us at Scuttlebutt last year, and joined our little group.

Dick has converted to all-grain brewing and feels that it gives him the ability to control the flavor and quality of his beers much more completely. Richard is also quite a gadgeholic, and does enjoy finding a way to make-it-work.

We are fortunate to have Dick in our club, and would like to see more of his beers at our tastings. One other note; You may have noticed the use of both Richard and Dick in this article (I don't think you could miss it). That is because Richard, er Dick, doesn't seem to care which one you use. Ergo, I used both... a lot.



By John Boy

1998 Style Calendar

April

English Bitter (AHA Style Category # 7 a, b & c)

May

Mild and Brown Ale (AHA Style Category # 4 a, b, c & d)

June

German Style Ale (AHA Style Category # 18 a & b)

July

German Style Wheat Beer (AHA Style Category # 19 a, b, c & d)

August

California Common Beer (AHA Style Category # 24 a)

September

Vienna/Märzen/Oktoberfest (AHA Style Category # 17 a & b)

October

Traditional Mead and Braggot (AHA Style Category # 25 a, b, c & d)

November

Scottish Ale and Strong Scotch Ale (AHA Style Category # 8 a, b & c and # 10 b)

December

Barleywine (AHA Style Category # 1 a & b)

Overheard at the Beer Tap

These were some quotable quotes, recently, and not so recently, overheard at the watering hole, by a variety of people whom I haven't personally met (except for Homer Simpson).

"You can't be a real country unless you have a beer and an airline; it helps if you have some kind of a football team, or some nuclear weapons, but at the very least, you need a beer."

Frank Zappa

"Always do sober what you said you'd do drunk. That will teach you to keep your mouth shut."

Ernest Hemmingway

"Beer is proof that God loves us and wants us to be happy."

Benjamin Franklin

"If God had intended us to drink beer, he would have given us stomach's"

David Daye

"All right brain, I don't like you and you don't like me - so let's just do this and I'll get back to killing you with beer."

Homer J. Simpson

"Listening to someone who brews their own beer is like listening to a religious fanatic talk about the day they saw the light."

Ross Murray, Montreal Gazette

"A woman is a lot like a beer. They both look good, they both smell good, and you'd step over your mother to get one"

Homer J. Simpson

Style of the Month

An amber or copper-colored top fermented beer from the Pale Ale family of English beers. Bitter uses a darker British 2 Row malt along with crystal or even some chocolate malt. It uses Golding, Bullion, or Fuggles hops and tends to be hoppier and more alcoholic than its mild cousin. Bitter is brewed using hard to very hard water, 250 to 1700 ppm hardness. The beer is generally cask-conditioned which, among other qualities, lends it to a light carbonation. Bitter, along with its cousin mild, has been a mainstay of the English pubs for ages.

The three classifications of Bitter most commonly used, are ordinary, special (or best), and extra special. These three categories are rather arbitrary and obtained straight from Zymurgy magazine's "Traditional Beer Styles" issue. Most literature acknowledges that British pubs have house varieties of their ordinary and their best, with their best being a stepped up version of their regular Bitter. If a public house has three varieties of bitter they will most likely be labeled ordinary, best and special, in that order of strength. The purpose of an Ordinary is to have a beer you can drink several pints of in a session. This has never caught on with Americans, who seem to have no interest in low alcohol beer (at least low alcohol beers with flavor - see diet/light category).

A side note to this category is that E.S.B. is a trademark of Fullers, although it is widely violated in the U.S. Other English brewers assign brand names.

AHA Category Description:

Gold to copper. Low carbonation. Medium bitterness. May or may not have hop flavor or aroma. Low to medium maltiness. Light to medium body. Low to medium diacetyl OK. Fruitiness/esters OK.

English Ordinary Mildest.

English Special Moderate strength. Maltiness more evident along with increased hop character.

English Extra Special Strong bitter. Maltiness evident. Hop bitterness balanced with malt sweetness.

Commercial Examples:

Red Hook Ballard Bitter

Red Hook ESB

Young's Ram Rod

Hale's Bitter Draught

Pyramid Pale Ale

BridgePort Harvest Bitter

BridgePort Ski Draught

Hopland's Peregrine Ale (only available at the brewery)

Brewing as a Couple

The other night, John called and asked us if we might be interested in writing an article on couples who brew together. Initially, we thought that what we do is not that rare, but maybe it is.

About 3 ½ years ago, we were strolling Pike Place Market and the Seattle Waterfront when we



came upon a brew shop. We looked at each other and said "let's check it out." We went inside, asked a few questions, and actually left with a book on wine-making. A few months later, we came back and purchased equipment that would work for both wine and beer. We also purchased "The New Complete Joy of Home Brewing" that day. Dennis read it cover to cover. I, however, glanced at it, read a bit, and looked at the pictures.

About six months later, sometime early in 1995 (we did not date our notes!), we decided to "relax" and give beer-making a try. Since neither of us knew anyone who brewed, it was

a big undertaking - so many questions. As a kid, Dennis' Dad and Uncles brewed beer in an open crock, covered with a towel. They left this to ferment in the family laundry room. Dennis never tasted it, and looking back, he is glad he didn't!

Our first batch was an all-extract wheat beer. It turned out pretty well, despite our lack of experience and horrible note-taking. Batch two was supposed to be the same beer, it turned out well, but very different. We soon transitioned to partial grain and increased our equipment inventory significantly.

In March of 1997, Dennis went to a brew day at the, then, Home Brewery. He came back with lots of information, and yet more questions. It was a great learning experience for him in regards to seeing what this "all-grain" thing was all about. It not only looked interesting, but the experience of the entire process was really inviting to him. Dennis heard about this brew club on that day and he wanted to check it out. I said, "Why not?" Our first meeting was at Scuttlebutt Brewery and you all must have been OK, because we joined that night.

Since that time, we have learned so much and recently made a rather painful transition to all-grain (can you say 12 hour brew day? But that's another story...)

So, to get to John's original idea of this story; why do we brew together? Well, first of all, we like being together. Secondly, we like beer, and like most home brewers, our expectations of the beer we drink have increased. We plan out future brews together and anticipate making them. At first, Dennis was the one with the knowledge and I merely assisted when he needed some help. As time went by, my knowledge grew by doing, being at club meetings, reading brewing books, and, of course, tasting. Now, I enjoy full involvement in every step of the process and we trade off steps from one batch to another. Dennis continually wants to increase his brewing knowledge and recently finished reading "The Joy" from cover to cover again. I never considered it as a male-only hobby, so never approached it in that way. After all, in the early days, women were the brewers. Also, Charlie's book does have some rather corny pictures of a couple brewing together. As we were both interested in beer-making from the start, we never considered brewing any other way. We find it very enjoyable to brew together. I think everyone should at least give brewing together a try.

Additionally, we brew together because we both enjoy the brewing experience. We enjoy grinding the grist, measuring out the grains. The smell of the mash is especially wonderful to us. There is something warming and almost comforting in it. The same effect of baking cookies, bread or cinnamon rolls, comes to mind. That aroma soon gives way to the boil, and at last, the aroma of the hops! These experiences are all things that we both enjoy, and so we feel fortunate to be able to share them with each other. One more thing worth mentioning is that it is easier to justify acquiring all-grain

equipment when you both want it!!

Meanwhile, we continue to learn and enjoy. We hope it can be the same for all of you.

Dennis & Louise
3/2/98

Flying Pig

The Flying Pig will host our next brew-club meeting on April 9th, beginning at 7:00 PM. The meeting will be held downstairs at the Pig. There will be food and beverage service available in the meeting room, so this should be a nice change from our last meeting there. The style is English Bitter, so bring your best bitter and plan on showing your stuff.

Pilsner Tasting Results

We had a pretty skunky Pilsner Urquell, and some pretty tasty homebrewed Pilsners for our tasting this past month. I have to admit (and it's only my opinion) that the commercial Urquell we had was the skunkiest beer I have ever tasted. Smelled bad, tasted bad... but enough on that. Anyway, Jeff and Jim brought a pretty nice offering in the Pilsner category and the tasting results showed the group's appreciation for their efforts. While I'm on that, you all did a great job getting your scores onto the post-it note tasting forms. Way to go, gang!

Anyway, without further ado... (I wonder where that word came from?) the winner is Jim Jensen with a score of 27.1. Jeff's score was 25.2. We enjoyed both of their beers.

Since there were only the two beers, I'll not post the normal results table. Thanks to Jeff and Jim for sharing their beers with us.

Treasurer's Report



The Blues Dude and The Blues Babe



Erik & Kimberly (serious judges)

**Greater Everett Brewer's League
6709 - 44th Street N.E.
Marysville, WA 98270-6900**



GEBL Library
17630 - 160th St. S.E.
Monroe, WA 98272

The next club meeting will be at the "Flying Pig" Brewpub, 2929 Colby Avenue, (425)339-1393. The Style for the meeting is English Bitter.