



The Brewer's League Journal

A Monthly Newsletter for the Greater Everett Brewer's League



Elections Are Upon Us!



Nominations were held for *Greater Everett Brewer's League* officers, during the December meeting. The duties of each officer were reviewed and discussed, and nominations were accepted. We will be holding the elections at the January meeting so please make plans to attend. Then elections will be carried out by marking a ballot, and the results will be posted in the February newsletter. Please remember *GEBL* belongs to you and is only as good as your participation. We need your votes to ensure you are receiving the representation you deserve.

As previously stated, Annie and I will be stepping down this year, but we intend to continue publishing the newsletter and playing as active a role as her recovery will allow.

John



And the Nominees Are...

Following protocol, we duly nominated and seconded candidates for every position. There was much discussion over whether to vote then or wait until the January meeting. The consensus was that we should vote in January, as had been previously stated in the newsletter. This allows all to be present and represented, even if they were absent tonight.

Chuck Walker and **George Crawford** were both nominated for the office of *President*. **Jim Jensen** and **Tom Namowicz** were nominated as candidates for our next *Vice-President*. **Jeff Paden** was nominated, once again, as our *Treasurer* (*Hope Jeff is not feeling that there is no escape!*) **Jack Hughes** and **Bob Dokka** had their names put forth as *Coordinator for Social Events*. **Gary Albright** and **Dennis Fugier** were nominated for the role of *Membership Coordinator*. **Shelley Albright** was put forth to be the next *Secretary*. **Louise Fugier** was the nominee for

Librarian.

The functions and duties of the various offices were detailed and discussed so that all candidates would be aware of their roles, if elected. We have some very able and talented candidates and it will be difficult to make a choice, in some instances, when there is more than one good candidate. Thankfully, we do have a good membership core to choose from. That says a lot about our club and how far we've come!

Please think through your choices and settle on your candidate prior to the January meeting. As stated earlier, we will be voting via ballots and posting results in the February newsletter. Thanks to all of you who either put forth nominations or agreed to be a candidate. Your vote counts.



Scribe Annie

Fun Time for All!



What an incredible meeting we had for December! We had originally planned to meet at *Buck's Cafe* and found out a day or two before

that they had double-booked the room and we were not the winners. Hurriedly, a decision was made to have a potluck at the Hartline's and phone calls went out. Despite the last minute changes in plans, we hosted the biggest crowd since the Scuttlebutt Brewery meeting--plus lots of visitors

Welcome to our many visitors: **Hal and Stacy Hupp, Lynn Wiley, Andy Goebel, Jean Hughes, and Bob Baker.** We had 25 people present, plus LOTS of good things to eat and drink. Everyone seemed to have a great time, visiting, catching up, eating and drinking. The camaraderie was so nice, especially in light of what had the potential to be a sparse meeting.



Scribe Annie



The Shirt off Their Backs

Thanks to the persistence of **Shelley** and **Gary Albright**, we will soon have our very own **GEBL** T-shirts. This project has been a long time coming. It was about 9 months ago that we began looking at possible logos for our club and tangent to that, someone suggested that we also get T-shirts or hats or something similar with the logo on it. It was thought that having something with a logo to identify us at inter-club events would be a nice touch, not to mention some free advertising!

We have kicked the idea and possibilities around for way too long. **Shelley** stepped forward to take the responsibility for finding a supplier that would offer both quality and economy. She explored many possibilities and found **Aramark** to be our best source. The club voted to cover the \$125 one-time set up fee for the logo. The club voted also to pay \$7 for the logo embroidery above the breast pocket. This \$7 fee is good for 2 shirts per member, one time only. This is one of those benefits of being a "Plank Owner" (original).

We will revisit the club's financial position periodically to determine whether the club can offer this again, at a later date.

The members choose and pay for the shirt(s) they select, less the set-up and embroidery fee. The various styles available range from \$23 for a short-sleeved shirt to \$28 for a long-sleeved version or \$32 for extra-large and up sizes. We had to order a minimum of 12 shirts at one time, but the sizes, colors and styles could be a mixture.

Members were instructed to get their orders and their checks in to **Shelley** as soon as possible so that an order could be placed. **Jeff Paden, Treasurer**, indicates that we have about \$370 currently in our treasury and will be receiving additional dues for membership renewal in January so we are in a good position to handle this outlay of funds. If you didn't place your order yet, you do need to contact **Shelley Albright** (360-691-7042) *ASAP*.

Thanks **Shelley** and **Gary** for handling this! We're all grateful to you two for seeing this project through and organizing it. *THANKS A LOT!*



Scribe Annie

New Member Joins the Ranks

Several months back, the club established some stringent guidelines for new members wishing to join us. Due to the potential for behavior issues, (since our meetings involve alcohol and testosterone), we voted to set down some criteria to be met prior to joining **GEBL**. There is a requirement for attending a minimum number of meetings (after making it known that the person wishes membership) and/or social events, so that the membership has the opportunity to observe the candidate in various settings and determine if behavior is appropriate and consistent.

There is also a requirement that the candidate's name be put forth by a current member and some basis given for their support of the candidate. Finally, there must be discussion and an unanimous vote, with a quorum present. If there is one dissenting vote, there can be more discussion and then a second vote is taken. Again, the consensus must be unanimous for the person to be accepted for membership. If there is even one dissenting vote on the second go-around, the candidate cannot be accepted as a member.

Bob Baker was sponsored for membership by **Anne** and **John Hartline**. Bob has attended the required number of meetings and/or social gatherings. Though he was involved in an unfortunate event, he stepped forward to apologize and take responsibility for his actions. Moreover, his behavior has been consistently appropriate and indicative of a sincere turnaround. He has contributed to our meetings and has been an asset in our brewing and social events. After appropriate discussion, the membership was in full support of Bob being accepted. Quite a number of members verbalized a strong support of

Bob's membership, based on observed behavior and interactions. Welcome to GEBL, Bob. You will be an asset!



Scribe Annie

Raffle Results

It was a good night for sampling various *Stouts* and for joining in the raffle. **Bob Dokka** did the honors for the raffle and rustled up more than \$50, in the process. **Don Roberts** and **The Homebrewery** donated a one pound bag of *Cascade Hop Pellets*, which **John Hartline** won. **Chuck Walker** brought two T-shirts from **The Flying Pig Brewery**, both of which were won by **Bob Baker**. **Chuck** also brought in a whole bunch of authentic German beer steins, for raffling off tonight and at other upcoming meetings.

John Moore, Louise Fugier, Bob Dokka, and **George Crawford** were all lucky recipients of various style mugs. **Jack Hughes**, our world traveler, arrived straight from the airport (what a dedicated **GEBL** member he is too) with his wife, **Jean**, and a sporty cap he had acquired in Ireland. He also brought some authentic Irish moss, dirt and all, which he presented to **Shelley** with much pomp and circumstance. I smell a friendly bit of feuding setting up with these two.

*****Jack** reminded **Annie** that she forget to add a disclaimer on the end of his article, *Jack's Journeys*. He wanted all to know that despite the many beers he sampled while traveling, none were as good as the homebrews from **GEBL**. We promise not to report this to the authorities for fear they'll revoke his passport for being so biased.



Scribe Annie

Fear and Loathing in the Brewhaus!



(The True Life Adventures of a Rookie All-Grain Brewer)

It all began innocently enough...Having cut my teeth, so to speak, on quality brews such as *Lucky, Heidelberg, Schmidt,* and *Old Milwaukee*, I had always thought that beer was beer and it couldn't get any better than this! (*Man, I miss those puzzles on the Lucky caps!*) Then along came exotic beers like *Killian's Red* and *Henry Weinhardt's Private Reserves*.

I was getting older and looking for adventure so I popped for a sixer. As I poured it into my glass, I was surprised at the color--much too dark. Could it have gone bad? The lack of dust on the bottle caps indicated otherwise, so I gave it a try. WOW! What a pleasant surprise--it had flavor, much more flavor than anything I had drunk in the past (*Drunk meaning drink in the past tense, not the altered state of mind*). Like the river flows surely to the sea, so was I drawn into the sea of crafted beers...

For some time I had been telling my wife, **Ann**, that I ought to start brewing my own beer. At the prices I was paying for the stuff, we were having to cut back on real food to cover the cost. It was easy for me to rationalize this because I knew beer contained the four main food groups: Barley, Yeast, Malt and Hops. **Ann** must have taken a different science class than me because she didn't remember it that way.

Well, Christmas rolled around and what do you think old Santa brought me? You guessed it--a beer-making

kit, not just the stripped down model but the **DELUXE** one with a beer kit, to boot!!

Now here we are, 15 months, 10 pounds, and who knows how many batches of homebrew later? (*Who keeps track anyway?*) Man, I'm loving this! Don't ask me to duplicate any of my beers, though. I rarely keep records. By this time, I was really getting into this homebrew thing--I even joined a club.

After a few meetings, I overheard some of the members talking about something called *mashing*. They said it produced a better beer and wasn't that difficult. A person just needed a little more time and few more pieces of equipment. I have to admit, it sounded pretty involved at first, but I enjoy a challenge so I jumped on it. I'm sure **Ann**, at some time during this venture, began to wonder if all this was necessary. I was making decent beer already.

I saw it as an opportunity to really expand my brewing system and its capacity. The day finally arrived to fire up my system and go for it. I was really *hopped-up*, so to speak! Everything was going great: the music was turned up, I had some homebrew in hand and I was *mashing*, Baby!

All their talk about pH levels, strike temperatures and starch conversions didn't sound intimidating any longer. I thought, "This is a piece of cake." Then it came time to sparge. I was ready. I hooked up my sparge water vessel to the mashtun and turned it on.

That was when my all-grain euphoria began to dissolve. After getting about two or three pints of wort into my brew pot, the flow inexplicably ceased. I was cool about it. I checked all my fittings--they were fine. That's when it hit me. "*Oh no! The dreaded stuck mash.*" I freaked out! "*What do I do now?*" I got on the phone and called **John Hartline**. He said "*No problem, just stir it around and you're back in business.*"

I tried that and still no luck. My heart was pounding, I was short of breath, I was desperate. I had to do something quickly. That's when I took the bull by the horns. "I'm going to sparge this manually!" Have you ever held a ten-gallon *Gott* cooler, with ten pounds of wet grain in one hand and a strainer in the other, over your brew pot? Well, let me tell you it's a handful!

So much for beer clarity, I was dredging grain from the brew pot with my strainer. I was thinking at this point, "Hey, extract brewing might not be a bad way to go, after all. I wonder if anyone is in the market for a couple of hardly used coolers?" Well, somehow I managed to get it into the fermenter and after that, it was a piece of cake.

Thank goodness, it was a dark rye beer. No one has noticed and I've actually received a few compliments. Fortunately, I've *stuck* with it and have made some pretty good beers since then. I still have problems from time to time, but the fun and variety it provides, makes it all worthwhile.

Jim Jensen

Editor's note: Despite this pitiful start at all-grain brewing, Jim has brewed up quite a few nice beers. For those of you who like Rye in your beers, perhaps you should arm-wrestle Jim for one of his. It's worth letting him beat you.

New Name, Same Great Service

The **Homebrewery** is updating and upgrading its image. As of January 1, 1998, **Don Roberts** and **Ralph Bacon** are the owners of **Homebrew Heaven**. The old name and the old franchise are gone away and you'll see some

positive differences. In upcoming months, you'll be seeing a new sign and new catalog, reflecting the new name and look.

Ralph and **Don** will have much more say, in fact, final say, in what they sell and how they present things. They are already hard at work setting some things in motion to better serve their customer needs. You will like the changes!



Scribe Annie

Water Quality Report

Jim Jensen has kindly loaned his water quality report from the city of Everett to the club. It was my intention to publish the report in the newsletter, but on further review, I find there is too much information to try and do that. Therefore, I have made a number of copies of the report and will give them to Shelley to keep in the library. If you are interested in the information in this report, please contact Shelley to arrange a copy for yourself. In a nutshell, our water is soft water and is great for brewing.

John

Wort Wizard

Last week I received a mailing from **Island Brewing Products**. This mailing described a new product they have introduced. It is something they are calling the Wort Wizard. Basically it is a venturi vacuum chamber used to move wort from the boil kettle through a counter-flow chiller (the best way of chilling your hot wort), and into the carboy. It also aerates the wort as it enters the carboy for fermentation. This looks like a pretty cool system for moving wort around and does not require gravity or a pump. Because there is so much information in this mailing (including pictures and an order form), I am not going to try and expound on it's virtues. If you are interested in this product, see Shelley for a copy of it. You can also check out this and other **Island Brewing Products** items on their web page at www.wortwizard.com. **I.B.P.'s** phone number is (800) 297-1866

John

AHA Makes Clubs a Priority

We have recently received our copy of the **AHA Clubs Quarterly** newsletter, and it has quite a few announcements. Again, in the interest of space and tree conservation, I won't try and reprint their newsletter, but I would like to point out some highlights from it.

The AHA has a new administrator (Brian M. Rezac), and Brian can be reached at (303) 447-0816 x 121 or on the web at brian@aob.org Brian and the AHA have announced that they have redesigned the AHA Registered Clubs Program to place more emphasis on homebrew clubs as the center of homebrew activities, education and fun.

The AHA has announced some new

competitions for 1998 and they include:

1. The Best Club Logo.

This competition will accept entries until Feb. 28th 1998 and entries will be judged on design creativity, originality, and how well they represent and market homebrewing and the homebrew club.

2. The Best Club Newsletter

Entries for this competition will be accepted until May 31, 1998 and can be any example of an actual club newsletter that is sent to club members. The newsletters will be judged on design, editorial content and quality.

3. The Best Club Fund Raiser

Entries for this competition will be accepted until August 31, 1998.

4. The Best Club Membership Drive

Entries for this competition will be accepted until November 30, 1998.

In addition to these events, the AHA is sponsoring some very nice membership incentives. These are incentives to increase our club membership during the coming year. The new members don't have to join the AHA for us to participate in the incentive program, but there are additional incentives to our club for new AHA memberships, even among existing GEBL members. We need to discuss this at the January meeting.

John

1998 AHA Club-Only Competition Schedule

- March '98** - Stout Bout Club-Only
(AHA Style Category # 11 a, b, c, d & e)
- May '98** - Classic Pilsener Club-Only
(AHA Style Category # 15 a, b & c)
- August '98** - Weiss is Nice Club-Only
(AHA Style Category # 19 a, b, c & d)
- October '98** - Best of Fest Club-Only
(AHA Style Category # 17 a & b)
- December '98** - If It's Not Scottish...

Club-Only
(AHA Style Category # 8 a, b, c and # 10 b)

Accordingly, our Stout Bout entry would be Jim Jensen's stout from our December tasting. You will find the results of the December tasting on Page 6 of this newsletter.

1998 Style Calendar

In order to be consistent with the AHA Club Only Competitions, we will adjust our calendar to attempt to fit the entry deadlines. With that in mind, the following is the Style Calendar for this year.

January

Holiday Ales (These would be any of your left over spiced ales or lagers brewed for the Christmas holidays)

February

Porter (AHA Style Category # 9 a & b)

March

Pilsener (AHA Style Category # 15 a, b & c)

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)

Dues R Due



Yep, Along with the new year comes a renewed desire to get into all of our wallets. Our dues are due. As you may remember from our first year, we voted to make the dues pro rated from January 1st each year. As such, all of our regular annual dues are now due. Let's see how many more ways I can say it's time to pay up. The dues are \$30.00 for individual membership and \$40.00 for family membership. Please be prepared to pay your dues at the meeting on January 8th.

John

Final beer tasting of 1997



The final beer tasting of 1997 was an exceptional success. There were more than the usual number of beers to sample. Chuck and Lynn did a fine job seeing to it that everyone (except Jim) got enough to sample. The beers offered for sampling were:

Commercial (Boulder Stout)	36.7
Jim Jensen (OMS)	36.3
Jack Hughes	34.7
Jeff Paden	34.4
David Swartos	32.0
Bob Baker (Check-it-out Cream Stout)	31.2
Tom Namowicz	29.1
Chuck Walker (Wrongway Stout)	27.9

Tasting Results

	Commercial	Jim	Bob	Chuck	Tom	David	Jack	Jeff
		Jensen	Baker	Walker	Namowicz	Swartos	Hughes	Paden
	Boulder	OMS	Check It Out	Wrongway				
	Stout		Cream Stout	Stout				
Taster 1	40	46	33	27	31	24	37	32
Taster 2	29	37	33	28	29	22	36	40
Taster 3	40	35	29	25	35	33	40	38
Taster 4	43	40	43	35	34	45	36	36
Taster 5	41	34	39		33	31	28	36
Taster 6	41	29	23	25	27	44	32	34
Taster 7	42	41	21	27	24	40	40	43
Taster 8	28	35	29	25	23	25	42	21
Taster 9	44	45	33	32	31	43	35	39
Taster 10	31	28	25	23	30	24	37	27
Taster 11	23	34	34	21	24	28	25	34
Taster 12		35	27	36	29	27		33
Taster 13	38	33	36	31	28	30	28	34
Taster 14								
Taster 15								
Total	440	472	405	335	378	416	416	447
Average	36.7	36.3	31.2	27.9	29.1	32.0	34.7	34.4

The Greater Everett Brewer's League
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Marysville, WA 98270-6900

Specials at Homebrew Heaven

Don and Ralph continue to sponsor our club and offer special incentives to club members. This month Don has asked me to remind you about the new used kegs. I have 10 of these new kegs and they are terrific. They are everything Don said they would be. They are polished to a like-new sheen, they are clean inside (although I would certainly re-clean them and sanitize before using), and they come with new o-rings throughout. These kegs are shipped under 40 lbs of pressure, so we know they hold their own. Don is continuing to offer these kegs to GEBL members at \$30.00 each. There are also a limited number of 10 gallon Cornys available for \$55.00.

Don and Ralph have agreed to offer bulk 2 row grain to GEBL members 3 or 4 times per year. Right now you can purchase your 2 row in 50 pound bags for \$.45 per pound. Don can't hold these for you. You must take them home. But Hey \$22.50 ain't bad.

Next Meeting 1/8/98 7:00 PM at Buck's American Cafe Bring your Stout for Tasting.