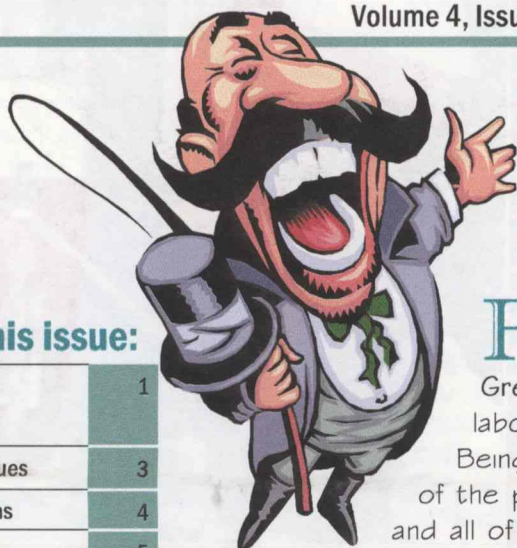




The Brewer's League Journal

Volume 4, Issue 8

December 1999



Step Right Up for The Last Hurrah!

By Warthog

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**Brewing Beer
is What Makes
Us Tick!**

For nearly 4 years now, Annie and I have had the privilege of publishing the newsletter for The Greater Everett Brewer's League. The job has been a labor of love, and we have enjoyed it enormously. Being editors and publishers has allowed us liberal use of the printed word and pictures to poke fun at ourselves and all of you. I learned early on that the ability to laugh at yourself was an amazing way to disarm one's detractors. I would say that this club is fully capable of laughing at itself. We have certainly had lots of opportunities.

There have been some unhappy moments too. I don't suppose there is any possibility of sharing the lives of 30 people without sharing some of their grief as well. I am proud to say that without exception, the GERBL's have supported and encouraged each other throughout the time we have known each other.

I don't mind saying the decision to pass on the printer and the software, didn't come easily to Annie and me. Oh sure, we won't miss worrying about the deadlines, or the pressure of not having enough articles to make our little rag continuously interesting, but we will miss the fact that we had so much to do with one of the central communication devices of the club.

We fully intend to continue taking candid photos (as you will see elsewhere in this issue), and using them to poke fun at ourselves and at you.

Annie and I will continue to be regular contributors to the newsletter. We look forward to a bit more freedom in our terrorism of beery things.

So what is to happen to the newsletter, you ask? Well, Shelley and Todd have tentatively agreed to take on the responsibility. Todd has quite a bit of experience with the software, and with Shelley assisting, the two of them will carry on the tradition. Todd certainly seems enthusiastic about the

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prospect of defining a new era in the life of *The Journal*. That isn't to say that each of you is off the hook. They will need your full support in producing articles, submitting photos, and certainly, your encouragement. I can't begin to tell you how important it was to hear each of your comments of appreciation and encouragement with respect to the publication of the newsletter. Many times the encouragement was all that kept Annie and I going.

The intention is to publish a full newsletter when possible, and a bulletin when there isn't enough material for a full issue.

You can reach Todd or Shelley at the phone numbers or email addresses on the club roster. Please feel free to become a member of the editorial staff or a regular contributor to the newsletter.

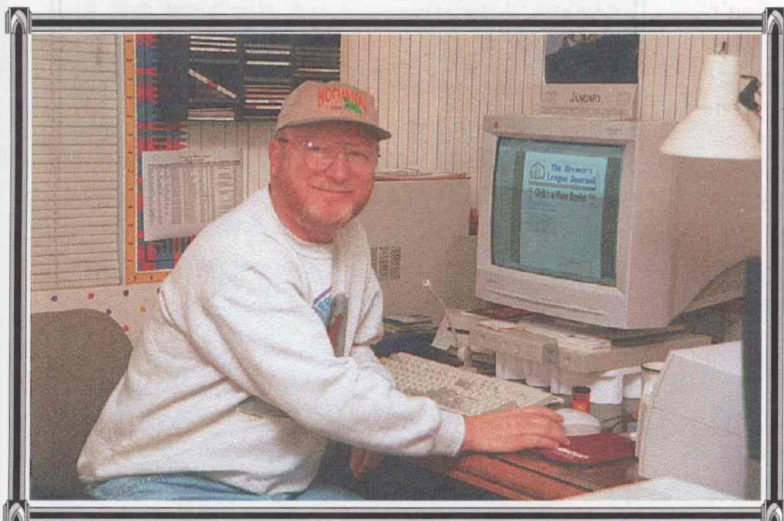
One final note, and then I'll get on to other business; during the November meeting, a motion was made and passed to make the editor of the newsletter a member of the Executive Committee. This is an amendment to the by-laws, and allows the editor/publisher, a full vote in any proceedings of the committee.

So, there you have it. I hope you have enjoyed the newsletter half as much as we have enjoyed publishing it. Annie and I thank you from the bottom of our hearts for all of your support and encouragement.



Please congratulate Todd and Shelley and be sure to support their efforts. Remember, it is your newsletter.

Good Luck Todd & Shelley



I've Got The 80 Gallon Blues

By: Bobby Boy Baker

Over the past couple of months I have dumped 80 gallons of sadly-soured (but much anticipated) beer. This unhappy experience just about took the wind out of my brewing sails. However, you know what they say about falling off the proverbial horse, so, after a bit of bitching in John's ear, I got back to the task of renewing my now badly depleted supply of beer.

I traced my problem back to two different mistakes in sanitation, and I offer them up in hopes that you don't do the same thing.

First: When kegging and racking, I would transfer my racking cane from one carboy to the next without sanitizing in between. Big deal you say? Well if you have no other problems, it isn't a big deal. However, if one of the carboys has been infected, you would be moving the infection into the others as well. I figured the alcohol was high enough to take care of any little bacteria that might be floating around. **WRONG!!!** I would often end up with one good keg and two bad ones.

Second: I recycle my yeast from one batch to the next. Not a bad thing if proper care is take, but a monster if not. I would pour the yeast from the carboy into a sanitized quart jar and seal it with a sanitized lid. What's the problem? Well, in pouring, I had dripped some yeast onto the rim of the jar. I didn't see it, so I put the lid on and set it in the refrigerator.

A week later, I opened it to pitch, and noticed little black spots on the jar lid. No sweat you say, don't pitch it... well, er I pitched it anyway. Of course this infected my beer, and I brewed several more batches re-using the now infected yeast, passing the infection from one batch to the next. This went on until the original batch was on tap and I was eager to enjoy it. You can imagine my dismay when I realized that I had infected several subsequent batches... well, let's just say my comments weren't fit for women and children.

80 gallons of beer went into the slug moat. They say that misery loves company. No Thanks, but I may come and drink your beer (except yours Jeff, you do this on purpose).

Now I sanitize my racking cane and tube between each carboy. If I dribble, while pouring my yeast, I wipe it off with a sanitized rag. I had to disassemble my beer

1999 Style Calendar

December Imperial Stout/Barleywine

AHA Categories 1 a & b and 11 e

We'll finish the year with a headache!

fridge and sanitize all the lines, spigots, quick disconnects... everything. I took apart all my CO² lines and cleaned and sanitized everything.

Now, when racking and kegging, if I so much as touch anything with anything I'm not sure of, I'll sanitize it. I must say I've gotten a little anal retentive about sanitation. Man! I've been around John Boy too long!

What's the moral of the story? Don't cut corners, and be careful when it comes to sanitation. Let me say that again...be careful when it comes to sanitation. I love listening to the blues, but would hate to hear them from you!



Puterbaugh Farms

By Ingrid Brewsmore



Well for the second year in a row, we found ourselves vacationing in Eastern Washington. Although it may sound boring to the average person, to the hop lover and person who likes to watch all things grow, it is a must. The Yakima Valley, in my mind anyway, is one of the best growing areas in the country. As you drive down into the valley, it is not long before you hit the green belt. Hop vines, grape vineyards, fruit orchards and truck farms line both sides of the road.

One of our favorite destinations in the Yakima Valley, is the Puterbaugh Hop Farm. Last year we visited the Puterbaugh Hop Farm located in Mabton, WA. We were lucky enough to be there at the beginning of harvest time and were given the royal harvest tour by Martin Puterbaugh (the oldest living Puterbaugh). Trucks were lined up full of Cascade hops. The hops vines were lifted up to the machine that separated the hop cones from the vine. The hop cones first went to the drying room and then to the bailing room to get pressed and then burlap wrapped into two hundred pound bales.



Ingrid with "that smiley bald guy", and some hops behind them

WOW! The smell of Cascades was overwhelming. I wanted an IPA, (or two), after that visit in a bad way.

This year we got there a little early for the hop harvest, but visited the Puterbaughs anyway. I have been communicating with Diana Puterbaugh via e-mail and at brew fests for about two and a half years now. Diana is one of the nicest people around. Her and her husband Stacy Puterbaugh (the fourth generation Puterbaugh hop farmer) have been working the hop farm with Stacy's father Martin for some time now.

I sat down with Diana in her hop shop, formerly a garage, and asked her a few questions about their hop operation and her hop shop.

The Puterbaughs have 400 acres planted in about 10 different varieties of hops. When the harvest starts (late August or early September) it is pretty much around the clock work for about 42 straight days until the last hop variety is harvested. The hops are harvested in order of their alpha acid rating. From their lowest AA hop, Cascades to their highest AA, Nugget. Their hops are sold to Budweiser, microbreweries and homebrewers.

In 1997, Diana started her retail sales business selling hops



Diane Puterbaugh at Puterbaugh Farms

and hop products. In 1998 the retail business took off with the starting of her internet site. The internet site includes information on hop varieties, farm history and a great line of hops and hop products, which can be purchased through the secure web site. You can buy a number of different hop varieties in both leaf and pellet form. The hop products include hop soap, hop and herb tea and one of my favorite products, pickled hop shoots. You can visit the web site at www.hopsdirect.com.

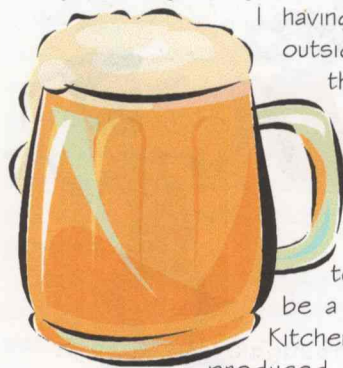
Next time you're in the Yakima Valley, especially if it is during the hop harvest season, it would be worth your while to contact the Puterbaughs and set up a time when you can tour their hop harvest facility and visit Diana's hop shop.

HELPFUL HINTS

By Jack (the "Wanderer") Hughes

Over the years I have picked some ideas from others as well as thought up a couple on my own. Herewith are some of them.

BREW BLANKET – This has to be the best of the lot. Actually it was included on a list published in *ZYMURGY* several years ago. When brewing in the kitchen spread an old blanket on the floor to catch those drips and spills which will happen, regardless. Even though I brew with a propane burner, outside, these days the brew blanket gets used. I steep the specialty grains and use a preheated oven to hold the temperature for 30 minutes. Then remove the grains by pouring the mixture thru a large strainer. This last process almost always results in splashes on the floor. Newspaper just does not hack it but the brew blanket does. This last process could be done outside but I prefer to do it inside, particularly if it's raining. The blanket is also useful in catching grain leakage while grinding with the Corona mill, though of late I have been doing the grinding outside and let the Blue Jays do the cleanup.



GRAIN REMOVAL – When I started this hobby I used whatever strainer was in the kitchen. It didn't take long to decide that there had to be a better way. A trip to the Kitchen Department at The Bon produced a large stainless steel

strainer. It fits very nicely in the top of a brew bucket and makes a chore subject to spills, missed grain, etc. a breeze. Also, it's used to remove the hops at the end of the boil. In addition my resident wine-maker uses it to strain out the various flowers and fruits used for our wine.

THERMOMETER HOLDER – After many years of using a candy thermometer, I purchased a floating type. However, as I am an extract brewer with only a limited amount of liquid in the pot, it was always touching the bottom. Not good for reasonably accurate measurements and holding by hand can get tiresome and possibly dangerous. From a piece of light gauge aluminum, I made a holder which hooks under a pot handle and holds the thermometer above the bottom and close to the center.

SIPHON STARTER – To the best of my knowledge I have never had a problem starting a siphon by mouth. (Knock on wood.) However,



Jack and his nemesis, Ingrid Brewsmore

since getting a Party Pig (tm) I use the pump used with the Pig to start siphons from a carboy. In addition to the pump it requires one of those orange carboy caps which most of us have among our brew gadgets. Just insert the racking cane thru the center hole and apply the pump to other opening. Better than blowing, which also works.

STERILIZING – Always a problem it seems. I have always done as best I could with iodophor solution in a pan and lots of hot water. With long rigid items, like the racking canes, there are not too many regular kitchen pans or sinks which allow total immersion of the item. I recently remembered that, stored away, was a long narrow pan for moistening wallpaper. It was ideal for the job with lots of room for the cane, hose, air lock and any other items that require sterilizing. Since putting it to use, I keep it wrapped in a large garbage bag.

AIR LOCKS – Some folks use water in the air lock. Others may use an iodophor solution. I use cheap vodka. It's sterile and should keep the nasties out of the fermenter. (Wouldn't drink the stuff though.) One drawback of vodka is that it evaporates and may leave you with nothing in the air lock. It happened to me with my first try at mead.

Step Up and Vote (and other assorted notes)

By: The Texas Chili Pepper

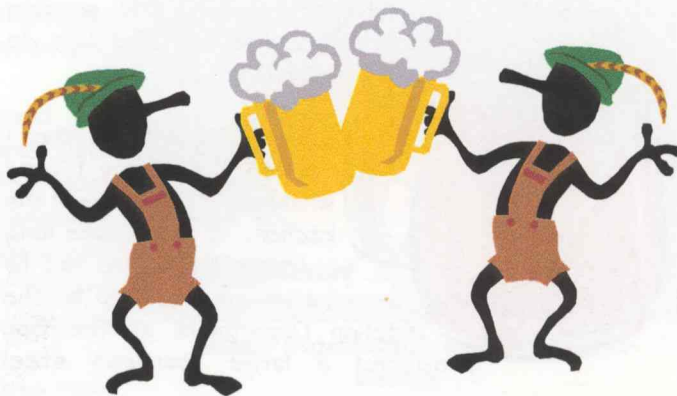
Election time is NOW. All you good members need to vote for the officers of your choosing. Presidential and Vice-Presidential candidates are as follows: Erk Holcomb, Tim Martin and Howard Holcomb. Dennis Fugier is willing to be Treasurer, once again. Secretary nominees are: Jack Hughes, Pam Namowicz, Joyce Hayden, and Lynn Holcomb. Membership coordinator will be Louise Fugier or Howard Holcomb. Fred Farris was nominated for Librarian. I made some jokes about men being allowed to and able to perform as Secretary, and how genetic coding does not preclude males from serving in this

role. We will vote on the candidates at the December 9th meeting.

New shirts were in view on many GEBL members. The new shirts are lightweight denim with the GEBL logo. Thanks, Shelley & Gary for your hard work in getting the shirts ordered and then delivered.

The Everett Microbrew Winterfest is coming up on Friday and Saturday, January 7 & 8. David Shaw has again asked the GEBL's to be volunteers for the evenings. Even competitors, Diamond Knot, Scuttlebutt and the Pig, are working together to make this fun and successful. A Hospitality suite will be put on for vendors and volunteers to enjoy. The Watertown Blues Band hasn't played since their guitar player died. They are considering a memorial performance for the Winterfest.

This is the farewell edition of the newsletter for Annie and John Boy. BIG thanks to Shelley and Todd for volunteering to take over and keep those newsletters coming! We have had fun and learned lots by doing so. Hope you two will enjoy this as much as we have. Thanks for all the support y'all have shown us.



Part 2 of the European Beer Drinking Extravaganza, Spring of 1996

By Todd Zink

A short flight to Munich and the real beer drinking begins. If you are going to Munich, make sure and pick up a copy of "The Beer Drinker's Guide to Munich" by Larry Hawthorne. Don't leave home without it! Seriously. The book lists 41 different beer-drinking establishments. We hit about 10 pubs with the best places listed below. I'm sure we missed many other good ones, though.

There are a few things you should know about Munich. The public trains and buses run with German efficiency. Most beer halls are very close to the train and bus stations throughout the city. Wouldn't that be nice in the U.S.A.? No need to rent a car (you'll be drinking all the time anyway). The beer is served in half liter and full liter (mas bier) sizes.

Our first night out was the Hofbrauhaus. This is a major tourist Mecca but you gotta go anyway. If you can't read or speak German, no problem. They have billboard sized menus in the hall with great pictures of every meal they serve. Just choose a picture of a meal and get the number and tell your waiter your number and the meal will look just like the picture. Amazing, really! This place has a giant beer hall downstairs with the traditional "Um Pa" band playing. The upstairs has a little quieter dining area and much less smoke. The beers were good also. The Dunkel was good. The Gold was good and the Weissbier was also tasty. They also have a nice gift shop for that logo glass and such.

One afternoon Lynn and I took the bus and subway to one of the more famous beer gardens in the city. This Giant park is called the Englischer Garten with 4 beer Gardens. We stopped at the Chinesischer Turm. Picture this. A Giant 4 story Chinese Pagoda with an "Um Pa" band playing on the 3rd floor. Surrounding this Pagoda is one of the largest beer gardens in Munich. This place holds about 7,000 people. About 5,000 were there when we were there. We had Lowenbrau Weissbier, some giant sausages, and a giant pretzel. I had to go for the Mas beer. The Liter gave me a good buzz. Drinking beer outside on a sunny day with 5,000 people in one place was truly a beer drinking experience of a lifetime!

For Dinner and more good beer try the following places:

The original Lowenbrau Keller is a place not to be missed. Our entire group had the Viernerschnitzel, awesome. The next night we had some good pork dishes and the rabbit was also very good (sorry Bugs). The beer here was also outstanding with the Original Dunkel being the clear winner here. Believe me this dark beer is nothing like the commercial crap here in the states. Other notables were the Dunkelweizen and the Original Weise bier. Guys, don't forget to bring some pocket change to the men's room to tip the old ladies in there who had out the hand towels.

Another great dinner was at the

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HOME BREW HINTS=
 BUILD YOUR FOUNDATION...
THEN PAINT YOUR HOUSE.

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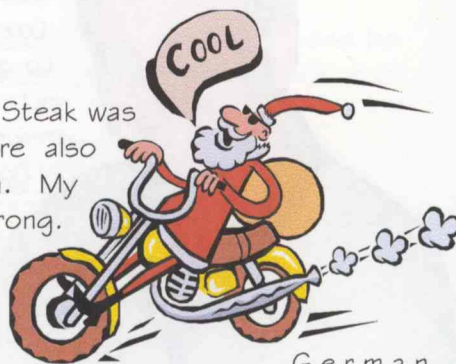
Spatten Haus. This was by far the best meal we had. The Pepper Steak was the best steak this side of Nebraska. Other meals we had were also excellent. The beers we had were the Golden and the Dunkelweizen. My brother-in-law had the Spatten Dopplebock on tap. Yummy, but strong. As can be expected, they also serve a wide variety of Spatten beers.

And now for the Grand Finale. Get on a train and go to Kloster Andeches. After a beautiful 40-minute train ride through the countryside, you will arrive at Herrsching. Right outside the train station, catch the bus to Kloster Andeches. This place has been brewing for over 500 years. We had lunch at one of the terraces overlooking the countryside. We had the sausage plate with pretzels. The beers were excellent. For you high-octane drinkers, the Dopplebock is for you. This is very strong ale that really has a kick to it. The Helles and the Weissen biers were also outstanding.

I have pictures of the men pouring beer right from a giant tap in a giant oak barrel. This place is the real-deal. Kloster Andeches is really a religious beer drinking experience. Where else can you drink and worship in the same place.

Munich is truly a beer-drinkers heaven. You could stay for weeks and never drink at the same place.

Well that's it for the European Extravaganza. Look for our Texas beer drinking experience in the next issue.



German