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Three Cheers for Todd Zurik!

By Shelley Albright

If you haven't thanked Todd for putting out some great newsletters in the last few months, you really need to. You may even consider buying him a beer the next time you are at the watering hole with him or better yet bringing him a bottle or two of your best homebrew.

Since the beginning of the year Todd has put in over 50 hours of work towards getting out the GEBL news letter (think of how much time John and Anne Hartline must have put in).

Todd brought new energy

and ideas into the newsletter and continued publishing it in the GEBL newsletter tradition.

In June Gary and I met with Todd and Lynn at Fred's Rivertown Ale House so that



Hip Hip Hooray! Hip Hip Hooray!
Hip Hip Hooray!

I could get all of the newsletter gear. There I heard all of the printer horror stories that went with printing out the newsletter. Todd did say that even though the printer gave him a big headache he truly did enjoy

putting out the newsletter and it showed.

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Rack
On!

The next meeting will be August 10, at The Flying Pig

The tasting is open style, so bring what ever you have

HOWARD AND ERIK'S NORTHERN EXPOSURE

By Howard Holcomb

The first week in June, Lynn had to go to Alaska on business. In all of my wisdom and a little help from her company, we decided that it would be a good time for me to tag along and see what the great white north really looked like. Lynn had told me that there was a great brewery (so she thought but couldn't confirm without my expertise) in downtown Anchorage. I agreed that I could make an intelligent decision on how good the beer was, but it wouldn't hurt to bring Erik along for a second opinion. And while she was working, we could pursue our favorite passions of fishing and sampling beer.

This really worked out well, as the King Salmon were running up the Kenei River at this time and the Halibut fishing was still going strong. Does this sound like a planned trip or what? Lynn actually set up appointments in Homer during this trip that just happened to coincide with our fishing reservations that I had made for Erik and me two months before. I love it when a plan comes together. I did offer to take Lynn fishing with us, so I'm not as bad as it sounds, but she really had a lot of work to do on this trip.

O.K. now, the brewery in downtown Anchorage is called Glacier Brewing Co. and if you have been to Anchorage, it isn't hard to find as it is a small town. Their beer is worth the trip and the food that they serve is to die for. The fair ranges from appetizers to full blown meals. The bread pudding is tops. Now for the beers, all quite nicely done. The I.P.A. was quite hoppy and the Stout was creamy and smooth. The best was the Lager. I never had a beer so clean and clear, yet still with a nice hop pallet. I didn't get a chance to talk to the brewer because he was getting married the next day and things were quite hectic, but I did find out one of the reasons his pilsner was so good. He worked for Budweiser before coming to Anchorage. At Budweiser he had to sample each batch of beer and he couldn't take it any longer.

The trip to Homer was a great drive. We saw some beautiful scenery, a Glacier up close and

personnel, the Kenei river that is just huge like everything else in Alaska is. We finally found a wild Moose that Lynn had been trying to spot but hadn't had any luck until now. Driving and Moose hunting at the same time is hard work.

Homer is a beautiful little town at the end of the road that balloons to a big town during fishing season. It is quite artsy with a lot of shops to visit.

Erik and I had two wonderful days of fishing. The first day was for Halibut and everyone did quite well catching and releasing a lot of fish before keeping the biggest, that were around 40 lbs. Each. Yes, there is a story about the one that got away. Erik had one on for a few seconds that appeared to be quite a bit heavier than all the ones we caught earlier, but the line broke, end of story.

Day two netted us two nice King Salmon in the 20lb range, one Sockeye of 12lbs., and a Dolly.

When fishing was over we decided to check out the little brewery we passed on the way to the Homer spit. The Homer brewery is the real meal deal. You can't miss it going through town, and you shouldn't miss it. It is a little 3 1/2 barrel system set up in a converted garage type setting. We were able to talk to all the owners who started the brewery up a couple of years ago. When they brew, it is a 4 day, 24hr marathon of continuous brewing to keep up with the demand for their product. Like a lot of small business, they said, [if they knew what they were getting into?] well I really think they wouldn't change a thing. We were lucky to get to sample their beers, which were quite good. When we told them that we were brewers from GEBL, their roots were really shown. The samples flowed freely and their gratitude with raffle items for the club was overwhelming. Erik and I really enjoyed talking to people down to earth with a love for the perfect glass of beer. Quite a few locals felt the same way with a steady stream coming in to get their growlers filled. That was the height of the trip for us, and we thank them.

When in Homer, do not miss the chance to stop in and chat with this nice Brewery.





State Fair Brewing Competition

Submitted by: Fred Farris

Entries for this year's Evergreen State Fair are due by **August 9** to:

Kim's Place
3405 - 172 Street NE
Arlington WA 98223

LATE NEWS

Fair entries can also be brought to building 500 at the fair grounds on **8/5 and 8/6**.
There is no entry fee.

Entries can be mailed or sent via UPS. All bottles must be labeled with entrant's name, city, state, and date bottled.

All entries need a recipe attached. Non beer brewing entries submit 2 bottles for each entry code. No commercial labels or raised logos are allowed on the bottle. Beer brewing entries are AHA recipe form. Each entry submitted will consist of three 12oz. bottles, two of brew for judging and one filled with water for display during the fair.

There will be an award for the most creative label awarded at the judge's discretion. The display bottle should have a label stating:

- a. Specific category/sub-category description
- b. Name, city, and state of beverage maker
- c. Name of beverage (if applicable)



The brewing competition is sanctioned by both the American Homebrewing Association and the Beer Judge Certification Program. All judging will be done by qualified BJCP Judges, using AHA score sheets. For a copy of the score sheet, contact Steve Titterness 360-658-9577 or see:
<http://www.beertown.org/aha/scpbss.htm>

Judging will be conducted on 12 August from 11 a.m. to 9 p.m. in a closed judging (bldg. 500).

Volunteers wanted - clerks, stewards, hosts, and hostesses. Clerks are needed to take entries. Stewards serve the beverages to the judges on judging day. Be a host or hostess during the fair and talk to fair-goers about your hobby. Do you have four hours to spare? Contact Kim Titterness at 360-658-9577 for more information.

Tasting Results

Results for the March tasting were as follows:

Howard Holcomb	British Mild	30.64
Fred Farris	Brown	27.92

Results for the April tasting were as follows:

Erik Holcomb	Dunkelweizen	35.21
Dennis&Louise Fugier	Dunkelweizen	28.36
Commercial TK	Hefeweizen	30.73

Results for the May tasting were as follows:

Erik Holcomb 2	Robust Porter	34.70
Fred Farris	Porter	33.10
Chuck Walker	Porter	32.63
Erik Holcomb 1	Porter	31.91
John Hartline	Porter	29.71
Howard Holcomb	Coffee Porter	28.90

For the Porter tasting, Tom Munoz was gracious enough to leave some comments on our beers. So for those of you interested in what a beer judge had to say.....

HB1 Chuck Walker Malt character is apparent but not strong. Bit of diacetyl w/lots of hop bitterness in finish. Slightly astringent.

HB2 John Hartline Beer is out of total character for the style. Too many hops.

HB3 Erik Holcomb 1 Beer has an infection of some type mostly from sanitation.

HB4 Fred Farris A bit thin w/ a little more conditioning needed but overall good beer.

HB5 Erik Holcomb 2 More roasty than any normal porter. Should be more to the chocolate side. Fairly balanced. Good beer.

HB6 Howard Holcomb Very coffee-like but a bit oxidized. Good complexity.

Results fir the June tasting.

Shelley Albright	Blonde?	28.5
Jim Jensen	Blonde?	27.5

Results for the July tasting.

Jason Savage	Pale	33.93
Fred Farris	IPA	30.33
Erik Holcomb	Amber	29.33



Many thanks to Fred Farris for organizing
GEBL'S Seattle pub Crawl 2000

2000 Style Calendar

August- Open (bring your best of what ever you have)

September-German Amber Lager (AHA category 9 A/B Oktoberfest/Maerzen, Vienna Lager)

October- Red Hook ESB Clone (GEBL same recipe extract or all grain competition) or Historical (AHA category 24)

November- Scottish Ale (AHA categories 5 & 11b) Come on boys, get your kilts on and brew this beer!

December- Imperial Stout/Barleywine (AHA categories 12 a-c English and American Style Barleywines. Russian Imperial Stout.