



# The Brewer's League Journal

Volume 5, Issue 1

February 2000

**Welcome to the New Millennium**

**GEBL 2000 !**

**We're Cookin' With Gas!**

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**You Brew?  
YOU BAD!**

Well, we made it. The year 2000 is here. Did your computer crash? Did your clock stop? Did you run out of water? If you answered NO to all of these questions go to the fridge NOW and have a HOMEBREW.

Wow, what a responsibility. Shelley and I have to follow the "Best Act in the Business". As you all know (or should know) **John and Annie Hartline** are the creators of this outstanding publication. I look back at some of the old newsletters and I'm "blown away" at what a fine publication this has become. Shelley and I will do our best to carry the torch for this coming year.

Shelley Albright and I will be sharing the duties throughout the year. I will be Publisher/Editor for the first half of the year and Shelley will finish off the year. That is the plan for now.

We are requesting that anyone wishing to contribute to the newsletter have their article to one of us by the 20th of each month. And now some words from Shelly. TZ

## Wanted: Newsletter Articles

By Shelley Albright

I am excited to be one of the new editors for the GEBL newsletter. Between Todd and myself, I believe that we can provide you with informative and entertaining reading relating to brewing. My close friend Ingrid Brewmore has agreed to provide a monthly recipe column. She will be publishing some of her own favorite recipes, but would also like members of the club to submit recipes to her for review and possible publication. These recipes could be your favorite beer recipes or food recipes, which contain beer.

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We will continue to ask members to contribute articles to the newsletter. You do not have to consider yourself a writer to contribute. If you do not use a keyboard, jot down your information on a piece of paper and either mail it to Todd or myself or give it to us at a meeting.

Some ideas that you could put together for newsletter articles could be: reviewing a new brew pub that you have visited or brewing book that you have read, you tried a new brewing technique and it had positive or negative effect on your brewing,

you're a new member and you would like to tell us something about yourself. or you simply tried a new bottled beer from the grocery store that you think deserves mentioning. About anything related to brewing would be accepted. If you have a cool brewing picture that you would like to submit, you can send it to me and I will scan it and insert the caption of your choice.

Diversity in writers will make for a more interesting newsletter.

**YOU GUYS CAN DO THIS!**

### Honorary Members for the Year 2000

The members of the GEBL are proud to announce this years' Honorary Members for the 2000 Year. As a club, we feel the following people are a tremendous asset to the club and it's members. Thank you all for your efforts, contributions and continued support.

- Paul Scott
- David Shaw
- Tom Munoz
- Don Roberts
- Brian Sollenberg
- Eric Beam
- John and Annie Hartline.

### Handy Dandy Home Brew Phone Numbers and WEB Sites

Flying Pig (suds, yeast)	425-339-1393
Diamond Knot (suds)	425-355-4488
Fred's Ale House (suds)	360-568-5820
Grand Roaster (suds)	425-339-2000
The Brew Farm (supplies)	360-691-7042
Hop Shoppe (supplies)	425-776-2237
Homebrew Heaven (supp.)	425-355-8865

**Please let me know of any other local pubs  
Or suppliers that need to be listed here. TZ**

AHA, [www.beertown.org](http://www.beertown.org)  
Official Site of the AHA  
Cats Meow, [www.hbd.org/brewery/cm3/](http://www.hbd.org/brewery/cm3/)  
Great source for beer recipes.  
UK Brew, [www.brewworld.com](http://www.brewworld.com)  
UK's Largest Brewing Internet site.  
Rouge Ales, [www.rougeales.com](http://www.rougeales.com)  
Rouge Ale site with Specs of "Brutal Bitter"  
E-mail me at [toddz@aa.net](mailto:toddz@aa.net) with new sites.

### Recipe Corner By Ingrid Brewmore

This is an old family recipe that I pulled out of the archives to help celebrate the New Year. A version of this recipe is also on the Sam Adams web site.

#### Beer Cheese

##### Ingredients:

1/2 pound cheddar cheese, finely shredded  
1/2 pound Swiss cheese, finely shredded  
1 or 2 cloves garlic, minced or pressed  
1/2 teaspoon dry mustard  
1 teaspoon Worcestershire sauce  
1/2 cup (or more depending on desired consistency) of your favorite hoppy beer

##### Instructions:

With a food processor or electric mixer, beat everything together except for the beer. When thoroughly mixed, gradually beat in the beer.

Serve with crackers (I like it on toast for breakfast)

Enjoy!

### GEBL Shirts By Shelley

The club has a few shirts left for sale. There is one medium long-sleeve denim shirt for \$38.29. Two short sleeve 2XL navy knit shirts for \$27.00. One 2XL short sleeve maroon knit shirt for \$31.00. These are all quality shirts.

If you are interested in a shirt, I usually have them with me at meetings or you can call or e-mail me so that I can set one or more aside for you. These shirts belong to the club, so payment will go to our treasurer (Dennis Fugier).



## 2000 Style Calendar

### February Stout

(AHA Category 16 (a-c))

Classic Irish-Style Dry, Foreign-Style, Sweet, Oatmeal and Imperial are your choices in this category.

### March Brown Ale

AHA Categories 10 (a-d)

Mild, Northern English Brown Ale, Southern English Brown Ale and American Brown Ale

### April Wheat Beer (\*)

AHA Category 17 (a-d)

Bavarian Wheat, Bavarian Dunkelweizen, Berliner Weisse, Weizenbock.

### May Porter

AHA Category 15 (a&b)

Robust Porter, Brown Porter.

### June Light Ale (\*)

AHA Category 3 (a&b)

Blond Ale, American Wheat

### July Pale Ale

AHA Categories 6 & 7

American Pale, American Amber, California Common, India Pale Ale,

August Open (Bring Your Best and Knock our socks off)

### September German Amber

(\*) Lager AHA Category 9

a/b Oktoberfest/Maerzen, Vienna Lager.

### October Brew From Kit

Club to determine identical recipe and style to be brewed by all entrants.

### November Scottish Ale

AHA Categories 5 & 11b

Sorry Folks, check the library for the specs on this beer.

### December Imperial Stout/Barleywine

AHA Categories 12 a-c

English-Style Barleywine, American-Style Barleywine, Russian Imperial Stout.

(\*) Indicates coordination with the AHA Club-only style competition.



Dues for 2000 are due, \$30.00 for Individuals and \$45 for a Family. Due it @ the next meeting!

## January "Open" Style Tasting Results Congratulations to all entrants!!!

Beer Name	Bock	Bock	Bazley Wine	Imperial Stout	Brown	Porter	Pale	ESB	Nut Brown	Pale	Stout	Amber	Winter Warmer	Amber	"Bad Beer"
Brewer	Erick Holcomb	Chuck Walker	Howard Holcomb	Tom Namowicz	Jason Savage	Shelley Albright	Dick Hayden	Dick Hayden	Jim Jensen	Tom Namowicz	Shelly Albright	Todd Zurik	Tom Namowicz	Gary Martinkus	Jack Hughes
Score	40.58	37.75	35.50	33.54	33.12	32.69	32.22	30.66	30.20	29.83	29.27	28.77	28.00	25.55	18.90

A Special thanks to Erik and Louise for putting this tasting together. 15 Samples! Wow! There were some excellent beers in this Open Style Tasting.

Note: Erik "swears" he did the scoring when he was sober the next day?? I've got some "Ocean Front Property in Arizona" too!! TZ

Drinkin'  
Cowboy  
GEBL's



710 90th Place SE  
Everett, WA. 98208

The next meeting will be held February 10th, 7:30 PM, at the Flying Pig, 2929 Colby Avenue, (425) 339-1393. **The Style is Stout.** Social Hour @ 6:30 PM, meeting at 7:30 PM