



The Brewer's League Journal



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MARTIAN HOMEBREWER

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**Brewer's
Weekend
May 6th & 7th**

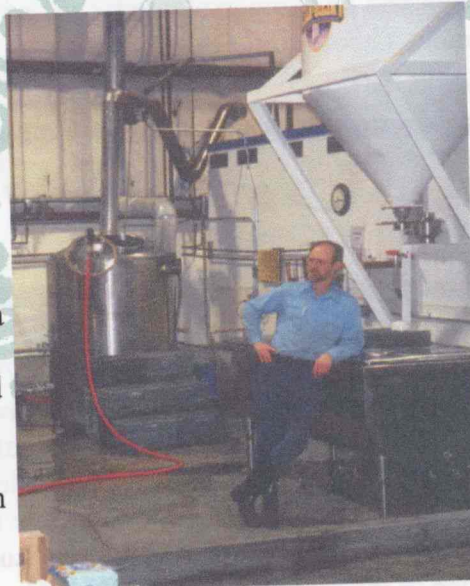
Headed for the Falls Jim Jensen

The much talked about, greatly anticipated day had arrived. GEBL members were grabbing road maps, loading their cars and donning warm clothing. March 11th had arrived and this was the day we would make the journey to "Snoqualmie Falls Brewery"

Ann and I gassed up the car, bid farewell to the children, and set out for the brewery. After crossing three rivers, passing through two weather fronts and a near miss with a waterfall we arrived at the little town of Snoqualmie. While cruising down Main Street I mentioned to Ann that this place looked familiar. Neither of us had been here before but then it dawned on us that the show "Twin Peaks" had been filmed there. I thought to myself, what better place to house the Twin Peaks of brewing, Randy Reed and Tom Munoz! We hadn't brought a map but

my beer radar was in top form. A few quick turns and we were there. We were greeted warmly at the door by Tom and immediately got down to the business of sampling their wares.

"Snoqualmie Falls Brewery" is all business. They are housed in a large warehouse. No fancy signs, elaborate interior décor or food menu with words you can't pronounce. Just great beer. And isn't that what's really important! They do have a small area geared to the public with hop vines, malt in glasses etc. It was all very nice but I couldn't help but be drawn to the frig. with the tap handles. I was greeted by Pat one of the owners, who poured me a generous sam-



pling of what else, the IPA. They were currently offering five different brews. Copperhead Pale Ale, Wildcat IPA (a club favorite), Snoqualmie ESB, and Steam train Porter. Their seasonal Spring Fever was a unique brew with hints of banana and coriander. All were

delicious and true to style.

People were arriving along with plenty of food. Many GEBL members were there. It was also good to see all the "Cask Club" folks who made the trip. Since this was going to be a potluck, the tables soon filled with food. There were chips, dips, salads, deserts and Fred Farris' famous beans. Tom was kind enough to supply the beer and some awesome "three alarm" bratwurst! If you didn't try them you missed a real treat. He cooks as well as he brews!

When we had all eaten our fill Tom was kind enough to give us the grand tour. The brewery uses a fifteen gallon converted steam kettle for their pilot batches. The next stop was upstairs to the grain room. Here the malt is milled and augured over to the heart of the brewery, a seven-barrel system previously owned by "Mac and Jacks". Randy is very proud of it, as he should be. Tom explained that Randy is very meticulous about sanitation and



what comes in contact with their beers. This was evident when we were shown the fermentation room and were only allowed to peek our heads in to look around! The last stop on the tour was the walk in cooler. The bright tanks and finished beer are stored here with a few other surprises. Tom as usual was willing and able to answer all questions we could throw at him.

Unfortunately Ann and I had to leave at this time. Most everyone else stayed to listen to Tom's talk on brewing and enjoy more sampling. It was a great time and I for one hope to do it again sometime. If you haven't been there it is definitely worth the trip. You can stop in and sample or if you like they sell growlers to go. Thanks again to Tom, Randy, and Pat for allowing us to come visit. A great time was had by all!



National Homebrew Day, May 6th & 7th is this coming weekend. According to the AHA this is the 12th Anniversary of this amazing day for Homebrewers all of the world.

This is the third consecutive year home brewers across the nation as well as other countries will brew the same beer recipe at the same time and participate in a synchronized toast. (Gimmie a break!)

For the "Official" information go to the AHA web site at <http://www.beertown.org>.

The AHA will be brewing a Pale Ale recipe that can be found on the beertown web site.

As for club, BREW WHAT YOU WANT.
(That's a NO BRAINER)

Who can forget 2 years ago at **Homebrew Heaven** when we melted Don's parking lot!! What an event that was. I still have a 12 pack of Barleywine I brewed that day. It should be drinkable my now.

Local Scheduled Events:

Larry's Homebrew Supply will be hosting Homebrew day **Saturday May 6th**. Brewing will commence at 6:00 AM. I understand there will be a Pale Ale competition held in conjunction with the event. Everyone is welcome to bring there systems and brew or just come and watch. Call Larry's @ 253-872-6846 for all the details!!

(Thanks to Jim for the Larry's Information)

(Continued from page 3)

Homebrew Heaven. May 7th, Sunday.

Starting around 9:00 AM the mashing begins as well as the tapping of some local corny kegs!! I hear Don is going to spring for some Pizza. What a way to spend the day!! Bring your rigs and get ready to brew!!

Homebrew Heaven "Specials" for the day.

2-row, 6-row, Munich, Vienna= 50 cents/LB
crystals, victory, roasted, honey= \$1/LB.

Extract= \$1.65/LB.-your container

This is one event I plan to make!! I hope to see some GEBL members there. Bring your Cigars. (TZ)

Recipe Corner

By Ingrid Brewmore

With the coming of more sunny warm days, my menu often includes BBQ'd meat of some sort. I came across this meat marinade recipe on the Soar Recipe Internet site. After some personal modifications, this is one of the better marinades that I have used.

Use this marinade with pork or chicken. Marinade meat for at least two hours or over night to increase flavor.

ENJOY!

BBQ SAUCE WITH BEER

(I bet you like the fancy name!)

- 2 c Ketchup
- 1/2 ts celery salt
- 1 ts Tabasco sauce
- 2 tb Soy sauce
- 2/3 c Dark brown sugar
- Juice of 2 lemons
- 4 tb Horseradish
- 1/2 ts Garlic powder
- 1/2 ts oregano
- 1 ts Salt
- 1 c Beer (any type of light ale or larger would be good)
- 2 sm Onions finely chopped

Combine all ingredients in a saucepan. Bring mixture to boil. Simmer sauce over medium-low heat, uncovered, for 5 minutes, stirring constantly. Pour over cold meat and mix.

A dose of beer may be good for your Heart. (True Story, I swear!)

London- Beer may be better for your heart than red wine or spirits, scientist said yesterday.

Scientists long have known that red wine helped to protect against heart disease. Dutch researchers now believe beer— in moderation— may be of benefit, too. (You gotta love these guys!)

Beer contains vitamin B6, which prevents buildup in the body of homocysteine, a chemical linked to an increase in heart disease.

Dr. Henk Hendricks and colleagues from the TNO Nutrition and Food Research Institution (**Hop Head Tech for short**) studied 111 "healthy" men who drank beer, red wine, spirits or water with dinner for three weeks.

Homocysteine levels did not increase after beer consumption but rose after the men drank wine and spirits, researcher said. Their study reported yesterday in the Lancet medical journal, also indicated that beer drinkers had a 30 percent increase in vitamin B6 in their blood plasma.

But, Hendricks said, "One should not drink alcohol to become healthy" (That's why this guy went to Med. School).

Seattle Times article April 29, 2000, retype.

McMenamins 3rd Annual Homebrew Competition

Saturday, May 20th, 2000

IPA

\$12.00 Entry Fee

Beer due on May 14th, 2000

Survey!

By Ingrid Brewmore

It's amazing how writing one article can lead to an idea for another newsletter article. After writing the blip for this month's recipe corner, I wondered how many club members actually use brewing software.

So, how many of you great GEBL brewers use brewing software?

If you do, contact me and give me some information on the software that you use or have used in the past. Include information such as name of software, approximate price, ease of use and the pros and cons of using this software.

After I receive enough replies, I will compile the information and write up a newsletter article. The sooner I get the information, the sooner the article can be published.

Contact me by Phone: 360-691-7042
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 snail mail: 18523 40th Pl. NE
 Snohomish, WA 98290

2000 Style

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.

A letter from the Editor.

Todd Zurik

As most of you know by now I have been absent from the last 3 meetings. I recently took a dot.com job in the Mortgage Industry. My territory is Washington and Oregon. Unfortunately the new job has taken me to literally all corners of the USA. Because of the new job my last newsletter will be the June, 2000 Letter. I want to go out with a bang. What I need from you is submit whatever you can to Shelley and I so we can make the mid-year issue a "blow-out". So get those creative juices flowing and keyboards a clickin. Get us your articles by May 20th and Shelley and I will put together a killer issue.

May Meeting
5/11/2000
Anthony's
Wood Fire Grill
Everett Waterfront
6:30 PM

Separate checks
Happy Hour Beer Prices
Bring your Porter
Someone take pictures!

Cheers!



Cheers!