



THE BREWER'S LEAGUE JOURNAL

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Upcoming HB Competitions:

Summer:
**Evergreen State
Fair**
Puyallup Fair

Fall:
Novembeerfest

2001 CO-BREWERS OF THE YEAR: FRED FARRIS & SHELLEY ALBRIGHT

Each year it is the responsibility of the GEGL executive committee to nominate and select a GEGL Brewer of the Year. This person should exemplify the following traits: consistently brewing high quality beer, ongoing contributor to the club, mentor to the club membership, active participant in brewing for the club tastings, and all around member that best displays who we are as a club.

This year, the committee nominated two people, Fred Farris and Shelley Albright. After much deliberation on what each one of them brought to our club last year, and what each of them contributed to the monthly tastings, we just could not decide on which one of them was most deserving of the award.

It was finally decided to break with the tradition of only having only a single person eligible to



win the award, and instead have co-brewers of the year. We felt this was the best way to recognize both of these outstanding club members.

Congratulations Fred and Shelley! This is Fred's first GEGL Brewer of the Year award. This marks the second time Shelley has been named GEGL Brewer of the Year. Their names will be added to the Brewer of the Year Award plaque in the trophy case.

**Next GEGL meeting will be on the usual second Thursday of
month at 7 PM *April 11th* Downstairs at The Flying Pig**



Arlen's passion for brewing is like watching an open fermenter reaching high krausen; it oozes over the sides and then erupts fervently. He shares that passion with words and with the product of his work. He is obsessed with imaginative-quality beer.

-Val Oliver

La Conner Brewing Company's Head Brewer Arlen Harris Spoke at the March Meeting

Arlen Harris gave an exciting talk at the March meeting. His enthusiasm for brewing craft beers left many of us ready to run out the door and fire up the brew kettles—even if it was 9:30 at night on a Thursday.

Arlen brought samples of his Pilsner, IPA, Belgian Tripple, and Barleywine. All four were excellent examples of their style. Next time you are in the La-Conner area, stop in for a great mix of quality food and drinks. The brewpub is a cozy non-smoking restaurant. After experiencing the scent from the open kitchen, you'll have to give the wood-fired pizza a try.

During the summer the beers tend to target the tourists. But don't think that means the Pilsner or Hefeweizen are unimaginative. Both are complex and inviting even for the serious beer-geek. Winter leaves room in the pub for the regulars and some of Arlen's lesser known masterpieces. Friday night is cask night at La Conner. Head up mid-afternoon to sample some creative cask ales.

For those of you struggling to remember some of the specifics of Arlen's brews, Louise provided a nice summary of his talk in the March meeting notes.

It's time for a vote:

Please read the following amendment to the GEBL constitution. We will vote on this change at the April meeting.

Previous:

Article 3.4 h)

Candidates for membership who miss three consecutive club events, will lose their candidacy, unless they have contacted an Executive Officer with their continued intent to achieve membership status. Candidates in good standing will receive the monthly newsletter, but may not vote or hold office. They are not eligible to win the monthly tasting events.

Recently approved by the Executive Committee:

Article 3.4 h)

Candidates for membership who miss three consecutive club events, will lose their candidacy, unless they have contacted an Executive Officer with their continued intent to achieve membership status. Candidates in good standing will receive one copy of the monthly newsletter after they announce their desire to join GEBL, but may not vote or hold office. They are not eligible to win the monthly tasting events.

Here is the article that discusses how to change the GEBL constitution:

Article 7

Amendment of constitution

This constitution may be amended at any time. The proposed amendment must first be approved by a majority vote of the executive committee. It will then be presented to the membership in written form in the club newsletter. At the following monthly meeting, the amendment will be put to a vote. Passage of the amendment will require a majority vote of club members in good standing present at that meeting. Club members who wish to vote on the amendment, but who cannot attend the meeting may vote by either a written signed ballot or by giving another member his/her signed proxy.

Style Calendar - 2002 and Beyond

April - Porter (Cat. 15) & Brown Ales (Cat. 10)

May - Bitter and English Pale Ales (Cat. 4)

June - American Pale Ales (Cat. 6)

July - Open (Bring what you have...)

August - IPA (Cat. 7)

September - Stout (Cat. 16)

October - GEBL Same Recipe Competition

November - English and Scottish Strong (Cat. 11)

December - Winter Beers (Any Big Beers)

January 2003 - Strong Belgian Ales (Cat. 18)

February 2003 - Open Lagers (Cat. 1, 2, 9, 13, 14)

AHA Club Only Competition Schedule

May 2002 - IPA (Cat. 7)

August 2002 - American Lager (Cat. 1)

September/October - Strong Belgian Ales (Cat. 18)

November/December - Fruit and Spice Beer (Cat. 21 and 22)

January/February 2003 - Bitter and English Pale Ales (Cat. 4)

March /April 2003 - Brown Ale (Cat. 10)

May 2003 - English and Scottish Strong (Cat. 11)

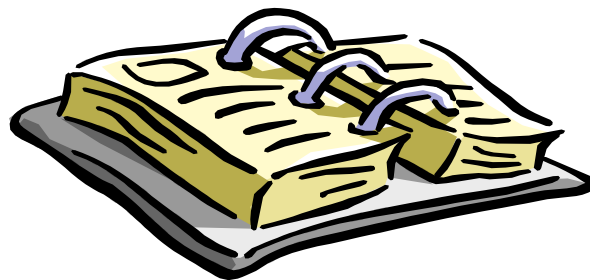
August 2003 - European Pale Lagers (Cat. 2)

News and Noteworthy:

PBW is still Available

The bulk club purchase of PBW is still available for \$3 per pound.

Mountain Homebrew and Wine Supply in Kirkland is offering a 10% discount to GEBL members. Jon Mendrick, the owner, has a current membership ros-



UPCOMING EVENTS

April 11th GEBL Meeting

Lori Brown to talk about judging combined with our monthly tasting. Introduction of the revised club scoresheet.

May 9th Doug Child of The Flying Pig to speak at the GEBL meeting.

July 26-28th Oregon Brewers Festival, Portland, Oregon. Bob Winchell and Fred Ferris are handling reservations for club members wishing to participate as a group.

February Tasting Results: Meads/Ciders/English & Scottish Strong Ales Summary

Brewer -Style	Avg.
Sky River - Dry Mead	37
Lori Brown - Dry Sparkling Mead	28
Sky River - Semi-Sweet Mead	36
Fred Ferris - Red Raspberry	
Semi-Sweet Melomel	31
Sky River - Sweet Mead	38
Eric Wilson - Sweet Mead	32
Shelly Albright - Cranberry/Ginger Mead	28
Eric Wilson - Cider	27
Shelly Albright - Cider	19*
Fred Ferris - Scottish Strong Ale	35*

*Please note that the number of scoring tasters was greatly reduced for these tastings.

Warm (Fuzzy?) Memories of The Winter Beer Festival

The fourth annual Winter Beer Festival was held February 26th, at the Elysian Brewing Company in Seattle. As usual, the beer selection was superb! A separate serving station with all 15 featured beers was set up in the middle of the room. Not only was this very convenient for service, it eliminated long waiting time. Good thing too, as the place was packed by 4:30 in the afternoon.

GEBL's and CBGers present included Phil and Lori Brown, Dennis and Louise Fugier, Gordon and Karen Legg, Will and Linda Fredin, Michael Joslin, Jeannie McWilliams, and Jeff Dalziel and his father-in-law. We were joined by Clarke and Johnna, late of the Rose Hill Alehouse, and Frank Helderma, brewer/owner of the Lunar Brewing company.

A special treat for our group was a courtesy tasting of Elysian's latest barley wine. Brewer Dick Cantwell, who authored – along with Fal Allen - the classic beer series volume on barley wine, proved a knowledgeable and gracious host. A big hand is due The Elysian for the effort spent in putting this event together. It's getting to be a winter classic we all look forward to attending.

The following are my unedited tasting notes from the event:

Flight one. Started with the La Conner Doppelbock and Boundary Bay's Cabin Fever. Both were tasty, rich and very satisfying, and just the thing for a dreary winter evening.

From there went to a "side by side" comparison of the 2000 and 2001 Sierra Nevada Celebration Ale. Although the hops and malt, ABV, OG, etc. are roughly the same, I found the 2000 more to my taste, as it was noticeably less hoppy. Finally, I finished the flight with one of my favorite beers, Elysian's Bifrost Winter Ale. Love those Amarillo 'ops!

Flight nummer two began with Hales Wee Heavy, Rogue Ol' Crustcennn (8.7 Abv), and Big Time Lif Ticket. (hic) , follow-up wif Elsian Pam Cora Boc and Sna quamie Abolanch. (buuurp!)

Fly nummer4 tree Winner Pish ,,,,, young brew Dick winner ail, pppmmmmmmmmmmid it's nno cap , descdqauy ^ ; ----'AIRtime Rolly Joger4 am tl.vc987jm p30-=.....

The next thing I remember was waking up Sunday morning feeling very thirsty and somewhat "under the weather". Oh well, there is plenty of time to rest up for next year's event.

Cheers!

Gordon Legg