



# THE BREWER'S LEAGUE JOURNAL



Volume 8, Issue 5

May 2003

## Inside this issue:

Big Brew 2003	1
Featured Brewer	2
Style Calendar	3
Big Brew 2003 (cont'd)	4



Cinco de Mayo

## Upcoming HB Competitions:

**August:**  
Evergreen State  
Fair

**Puyallup Fair**

**November:**  
Novembeerfest

## Whole Lotta Brew, Whole Lotta Fun

Well, it is the morning after Big Brew 2003. I am a little on the tired side after spending most of yesterday around my brew stand. As I sit in front of my computer contemplating what to write, several of yesterday's images are shooting through my head. Now, I just sit back, smile a little and think; yesterday was a whole lot of fun.

Jim Jensen arrived around 7:30AM to start our combined effort to brew 15 gallons of porter followed by 15 gallons of Scottish Ale. We sipped on java and got to work. Val and Fred arrived about an hour later, and we set up Fred's much needed canopy in front of our garage. Several GEBLs then filtered in, some to brew, some to help out and watch. As the time got closer to 10:00AM, Gordon reminded everyone that the AHA national toast time was getting closer. The time came and all there grabbed a cup of beer, grouped in front of the canopy, toasted and got our picture snapped.

The morning flew by and several brew pots were steaming away. Fred brewed 10 gallons of an all grain ESB. Val steeped some grain with extract to brew 5 gallons of a Kolsch. Shane brewed 10 gallons of an all grain red ale. Bob Winchell brewed 5 gallons of an extract/steeped grain Anchor Steam clone, which was one of the AHA recipes for the day. Finally, Bert Holland had a 5 gallon ESB extract boiling. All totaled with Jim and my 30 gallons of porter and Scottish, the club brewed 65 gallons of beer for the day.

Eating lunch was the next priority. Gary cooked the club purchased Johnsonville Brats and we lined up to eat them along with salad and other goodies brought by several GEBLs. Many very good homebrews, ciders and wine were available to wash down the good eats. The club jockey box was hooked up with one of my IPAs.

Continued on page 4

**Next GEBL meeting will be on the usual second Thursday of  
month at 7 PM May 9th Downstairs at The Flying Pig**



## Featured Brewer of the Month

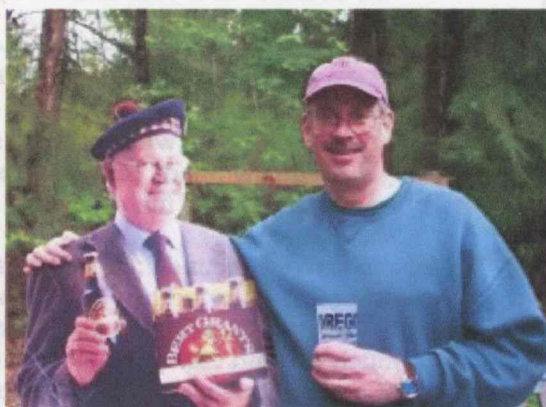
By: Gordon Legg

If you attend any local brew fest, pub night or special craft beer event, chances are you will run into Fred Farris. Fred is definitely one of the GEBL's most visible club members. In most clubs and organizations, it's typical for about 20% of the members are responsible for about 80% of its success. Our club is no exception, and Fred Farris is definitely one of our "20%er's". Fred has served our club in most of its officer positions, including president. Presently, he is serving as our newsletter editor and pub crawl organizer. Fred was born in Camden New Jersey, in 1953. His family subsequently moved to Indianapolis, Indiana where he grew up and attended high school. After graduation, Fred was off to Nashville. No, not to pursue a country western singing career, but to attend Vanderbilt University. While attending college, Fred enrolled in the Navy Reserve Officers Training Corp, which involved a 3 year active commitment in the Navy after graduation. This 3 year requirement somehow turned into a 20 year career, during which Fred traveled the world, visiting all of the continents except for Australia and Antarctica. While stationed in Naples, Italy, Fred got a chance to visit the annual Oktoberfest in Munich Germany. This was in 1979, and between all the good beer and the opportunity to spend some quality time with his girlfriend, Jan, Fred came to the conclusion that life was good. Not long after, Fred and Jan were married. Eventually they came back to the United States and located in California.

It had been while he was stationed in the Bay Area that Fred became infatuated with craft beer. Fred's neighbor was a home brewer, and after trying some, Fred was hooked. When Fred retired from the Navy in 1995, he and Jan moved to Everett. Fred made his first batch of beer - an Irish Stout kit - in November 1995. Although made from an extract kit, it tasted "O.K.". Don Roberts at Homebrew Heaven introduced Fred to the GEBL in 1998. Fred went to a meeting and was made to feel welcome by John Hartline and

the other members. After three years of extract brewing, Fred's first all-grain brew was a Robust Porter that he and John Hartline brewed. Soon after, he and Shelley Albright did a Pale Ale together. The rest is history. Fred consistently scores in the top three in the monthly GEBL tasting, and earned the GEBL Brewer of the Year award for 2002. The next time you see Fred, be sure to thank him for all he does to make help our club the success that it is!

**Brewing Goals:** To brew the Perfect Porter



**Favorite Beer Quote:**  
Beer is proof that God loves us.

**Favorite Beer Recipe:**  
Robust Porter  
(10 gallons)

15.00 lbs. 2-row  
3.50 lbs. Honey Malt  
1.50 lbs. Crystal 40L  
1.50 lbs. Chocolate Malt  
1.50 lbs. Wheat Malt  
0.75 lbs. Roasted Barley

0.75 lbs. Black Patent Malt

1.00 oz. Columbus 60 min.  
1.50 oz. Cascade 30 min.  
2.00 oz. Chinook 10 min.  
1.50 oz. Mt. Hood 5 min.

**Favorite Beer:** Snoqualmie Falls Steam Train Porter.

### Latona Brewer's Night

The Latona Pub in Seattle featured a LaConner brewer's night on April 28<sup>th</sup>. It's their annual Tulip night to celebrate the end of Tulip season. Arlen always brings down tulips to include in the giveaways. The featured beers were Bottleworks IPA (which Arlen brewed exclusively for Bottleworks), the Tripel, a Vienna Lager and a firkin of IPA. There were the usual giveaways and a good time was had by all.

By Jeannie McWilliams



## Style Calendar - 2003 and Beyond

May - No tasting (Dick Cantwell - guest speaker)  
 Jun - IPA (Cat. 7)  
 Jul - No tasting (guest speaker)  
 Aug - Kolsch / Altbier / Wheat beers (#3B, 8, 17)  
 Sep - No tasting (guest speaker)  
 Oct - Porter and Stout (Cat. 15 and 16)  
 Nov - No tasting (guest speaker)  
 Dec - Winter Beers (Any Big Beers)  
 Jan 04 - No tasting (guest speaker)  
 Feb 04 - Mead and Cider (#25 and 26)

### AHA Club Only Competition Schedule

March/April - Brown Ale (#10)  
 May - English and Scottish Strong (#11)  
 August - European Pale Lager (#2)  
 Sept/Oct - Specialty/Experimental/Historical Beers (#24)  
 Nov/Dec - Kolsch and Altbier (#8)

Dick Cantwell was born in Germany and grew up in Wisconsin and Minnesota. Dick has been brewing professionally since 1990, first as Head Brewer at Duwamps Café/Seattle Brewing Co., then as a brewer at Pike Place Brewing Co., and as Head Brewer at Big Time Brewery and Alehouse. With Dave Buehler and Joe Bisacca he is one of Elysian's Partners. His beer writing has been published in The Pint Post, Zy-murgy, Brewing Techniques, The California Celebrator, The Malt Advocate, and most recently in the Brewers Publications stylebook Barley Wine, which he wrote with Pike Brewing's Fal Allen, and with whom over the years an odd symbiosis has developed. He has two children, Lucy and Nap. He has won several gold medals at the GABF. Elysian has recently opened a second brewpub by Green Lake called Elysian-Tangletown. Please join us this Thursday to meet Dick.



## UPCOMING EVENTS

**May 9th** Dick Cantwell, head brewer Elysian Brewing is our guest speaker.  
**June 14-15th** WBG Father's Day Summer Microbrew Festival, St Edwards Park  
**July 11-13th** Seattle International Brew Festival, Seattle Center  
**July 25-27th** Oregon Brewers Festival, Portland, Oregon.  
**August** Evergreen State Fair including homebrew competition.  
**August** Puyallup Fair including homebrew competition

Contact Librarian **Jim Jensen** at 2715J@gte.net if you would like to borrow a library book.



### Beer Quote:

Without question, the greatest invention in the history of mankind is beer. Oh, I grant you that the wheel was also a fine invention, but the wheel does not go nearly as well with pizza.—Dave Barry

## April GEBL Tasting Results - Strong Bitter/English Pale Ale

		Averages						
	Brewer	Brew	Aroma	Appear.	Flavor	Mouthfeel	Overall	Total
HB1	<b>Gordon Legg</b>	<b>ESB</b>	<b>8</b>	<b>2.41</b>	<b>13.69</b>	<b>3.76</b>	<b>7.06</b>	<b>34.82</b>
HB2	Fred Farris	ESB	7	2.37	11.58	3.47	5.79	30.21
HB3	Jim Brischke	ESB	7.83	2.56	12.11	3.56	6.11	32.17
Comm	Fullers	1845 Strong Ale	7.37	2.79	13.58	3.58	6.47	33.79



Shane, John Hartline, and Bob Baker at Big Brew



A Whole Lotta Brew continued from page 1

As the afternoon rolled on, the weather improved. Gary went up to our burn area and got a fire going. Most brewers finished their brews and the canopy came down. As Jim and I boiled our Scottish Ale, Val passed around raffle tickets that were to be drawn for 5 gallons of the in process Scottish Ale. Jason Savage was the lucky winner of the ale.

Finally, I don't know what time it was, Jim and I were finished cleaning up after our 30 gallon brew day. The whole group grabbed a beer and walked up to the fire in anticipation of the Coors Brewery burning. Jason and Gary put the brewery on the fire and shortly it was up in smoke and hot flames. No more Silver Bullets, what a shame. Hugh!

Enough time had gone by now, and people went to see how their carboys were doing. Not really to anyone's surprise, airlocks were erupting with brown foam due to the little Diamond Knot yeasties eating away in their newly created malt sugar environment. Jason had brought over the newly drawn yeast the night before, so we new that it would not take long to activate the hungry beasts.

Darkness rolled in and a few die hards sat around the fire and told head shaking, groaning jokes. When the jokes were exhausted, people hit the road and the fire died out.

If you were not able to make it to this years Big Brew, I would strongly recommend that you mark it on your calendar for next year. Every years Big Brews are eventful, educational and,  
**"A Whole Lotta Fun!"**

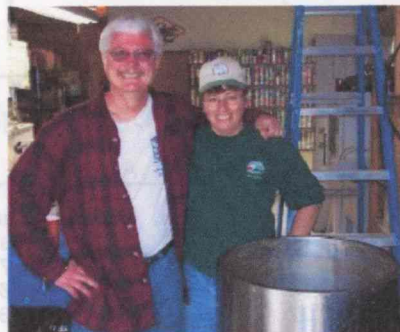


Coors Brewery  
Before and After, Burn baby burn!

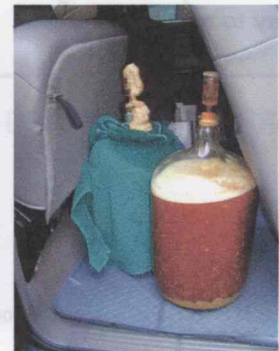


Raising a toast National Hombrew Day

Bert Holland enjoying  
his first Big Brew



Gary and Shelley Albright,  
Our Big Brew 2003 hosts



Jim's Back Seat