



THE BREWER'S LEAGUE JOURNAL

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Inside this issue:

2003 European Driving Tour (Part 4)	1
Featured Brewer of The Month	2
Style Calendar Upcoming Events	3
EDT continued	4

Club Officers:

Shelley Albright,
President

Valerie Oliver,
Vice President

Eric Wilson,
Secy.

Dennis Fugier,
Treasurer

Upcoming HB Competitions:

October:
X-Brew, CBG

November:
Novembeerfest

2003 European Driving Tour (Pt. 4) by Lori Brown

Day 3 – Munich to Rothenburg, Germany Tuesday May 6, 2003

Today is the big day that justifies the trip (in Phil's mind. Me, I'm just here for the beer) – we get to pick up our car! The delivery center is located just on the outskirts of Munich in a small suburb, and everything went smoothly. Since you have already handled all the paperwork when you purchased your car in the U.S., all you have to do now is show your passport to prove you are the rightful owner. Your car is then readied and waiting to meet you in a spotless showroom/garage. The staff makes sure you are familiar with the features and sends you on your way with a full tank of gas. (What a great job to have – everyone here is grinning from ear-to-ear as they pick up a new car.)



We were very glad that we did some reading about driving in Europe as we left the BMW center. Luckily you start out in a small suburb, but the signs are in German, and the symbols are not always what you might guess by looking at them. We were quickly out of town and onto the autobahn with no speed limits – woo hoo! Probably ought to give the car a few miles at reasonable speeds to break in the engine before we get too crazy. Maybe tomorrow...Thursday at the latest. That should be enough time, right? We spend the drive learning the etiquette of autobahn driving. It works very efficiently, but you have to pay attention.

(Continued Page 4)

Next GEBL meeting will be at 7 PM Oct. 9th at The Flying Pig.

Featured Brewer of the Month

By: Gordon Legg

Will Fredin, although a relatively young man, has already done things many home brewers only dream about. He has worked in a commercial brewery, attended the Seibel Institute of Technology, and been the head brewer in a successful brewpub. Will was born in southern California but moved to Salt Lake City, Utah, at the age of four. His relatives had been in Utah since before statehood. In fact, his great-great-grandfather was a territorial representative when Utah became a state.

Will grew up and went to high school in Utah, where, in addition to the usual high school activities, he was captain of the debate team and learned to make pottery. It was while working at a sandwich shop that Will first became enamored of craft beer. He attended a Grateful Dead concert in San Francisco in 1991 and happened upon a Sierra Nevada Pale Ale. He was hooked! (More about this later.)

After high school, Will attended the University of Utah, where he majored in history. A degree was not in the cards, however. Will quit college in 1994 and took a job packing cases at the Wasatch Brewery. Wasatch is a good sized brewery, with a 50 bbl. brew house and 100 bbl. fermenters. Will's parents – both school teachers – were devastated, but Will had found one of his life's passions.

Will left Wasatch in 1996, when he received an offer to move to Moab Utah and become the brewer for a pub there. Will's job there brought him instant acclaim. In this town of 8,000 souls, almost everyone knew him, and he seldom had to pay for a beer in any of the local drinking estab-

lishments. Another job perk was the opportunity he got, in 1997, to attend a 3 week brewing school at the Seibel Institute of Technology in Chicago, paid for by his employer!



Will spent three years in Moab, and it was there he met his wife, Linda, who was there teaching school. Will liked his job as a brewer, but eventually he decided to go back to school and get a Chemistry degree and a teaching certificate. In 2001 he graduated, and Will and Linda were offered jobs teaching in the Lake Stevens School District. They decided to come to Washington, heavily influenced by the availability of quality beer and the opportunities for out-

door adventures. Presently, they are settling into their comfortable river front home in Granite Falls.

Will's home brewing actually began back at the sandwich shop in Salt Lake City. He and a buddy had bought a kit and made a few extract batches with mixed results. They progressed through steeping specialty grains and finally cobbled together an all-grain system they felt would improve their control over the quality of their beer.

After coming to Washington, Will learned about GEBL from Homebrew Heaven. He joined shortly thereafter, and has been an active and enthusiastic member ever since. He currently brews on a modest 5 gallon set-up using plastic buckets as fermentors. It's simple, but good enough to win a gold medal for Ordinary Bitters in the 2001 Cascade Cup. Will's current brewing goals include making some lagers and working on perfecting a light, clean, crisp pale ale or bitter.

Style Calendar - 2003 and Beyond

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)

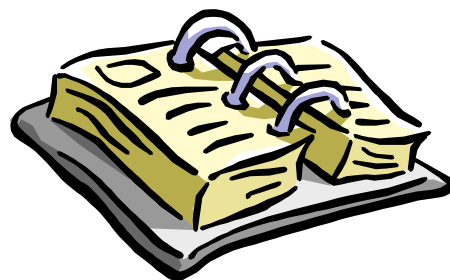
AHA Club Only Competition Schedule

November – Kolsch and Altbier (#8)

December– Barleywine (#12)

Mar/April– Mead (#25)

May– Extract beers (#1-24)



UPCOMING EVENTS

October 4-5th Oktoberfest, Elysian Brewing Company

October 25th WBG Cask Festival, Alki Room, Seattle Center

November 8th Novembeerfest

2003 GREAT AMERICAN BEER FESTIVAL REPORT

BY: JEANNIE MC WILLIAMS

Well, I have just finished the last day of the GABF and what a wonderful day it was for the Northwest. The following breweries won medals:

Boundary Bay - Gold for Pilsener

Big Time - Gold for Old Sol and Silver for Decade

Elliott Bay - Bronze for Demolition Ale

Farwest Ireland - Silver for Barbarian's Best Bitter

Harmon - Bronze for Brown's Point ESB

Issaquah - Gold for Camomellow

LaConner - Bronze for LaConner Red

Silver City - Gold for Fat Bastard (2nd yr in a row)

And last but not least:

Elysian - **Gold** for The Wise ESB, **Bronze** for Bete Blanche and **Silver** for Perseus Porter. They also won **Large Brewpub of the Year** and **Brew Master of the Year** for Dick Cantwell (not to mention the bowling medal he also won.)

We actually swept the ESB category.

A special congratulations to Arlen Harris and Tom Munoz for winning their first medals.

We are truly fortunate to live where we do.

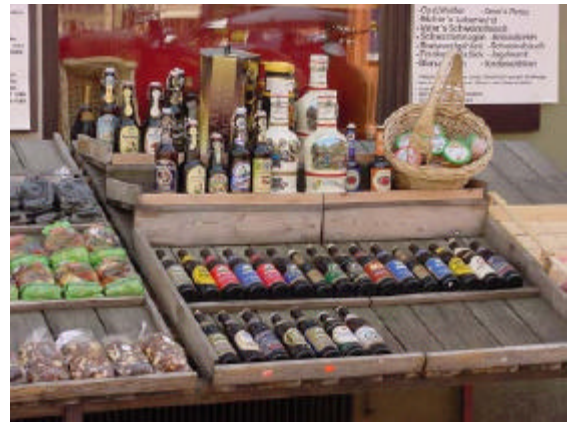
Jeannie



(2003 European Driving Tour Pt. 4, con't)

This was the true start of our driving tour. Today we drove from Munich to Dinkelsbühl on our way to north to Rothenburg where we would spend the night. Dinkelsbühl is a medieval walled city that has maintained its character into the 21st century. Walking around town, there were lots of towers, half-timbered buildings, and beer for sale in the markets! Not just any beer either – EKU 28! I could not believe my eyes; beers I have only read about were sitting right there for the willing. Well, OK, sitting in the sun, so I passed on those, but I found a dark cool store selling some of the most amazing and legendary beers. I grabbed two EKU's at 1.45 Euros each to pack back to the states and we were back on the road to Rothenburg.

Rothenburg is THE town if you want to see a fully functioning medieval city. Only problem is everyone else wants to see it too, so it can be very crowded during the day. We arrived mid afternoon and checked into our room. We stayed at a family run B&B just outside the walls of the city. Our room looked back at one of the main gates to the city. We walked around town sight seeing for the remainder of the afternoon and ended up in an outdoor beergarten for dinner. Beergartens usually have good food, big portions and reasonable prices. This one was no exception. Phil had a large brat and I had a half roasted chicken (just to clarify, it was fully roasted – just half the bird). Even with a ½ liter bottle of helles bock and a hefeweizen am fass (on draft), our bill only came to 18 Euros.



After dinner, we walked around the city. The tour buses had left town and we basically had the place to ourselves. It was very peaceful. We had read that you should go on the night watchman's tour at dusk so we walked over to the old town hall and gathered on the steps where the tour begins. There is a local who gives a walking tour of the city each night. He was a real character. He was dressed up as a night watchman from the Middle Ages, complete with cape, spear/ax and lantern. In a half-serious, half-comedic tour, we walked around town in a small group learning about the history of the town and what it might have been like to live there some 500 years ago.

Tomorrow we will be heading out of town and east to Bamberg. Is everyone ready for a little Rauchbier? How about sleeping at a famous brewery? Join us as we see just how many beer styles we can combine with smoked malt.

(Continued Next Month)

Contact Librarian **Jim Jensen** at 2715J@gte.net if you would like to borrow a library book. Check out all the books that are available at <http://groups.yahoo.com/group/GBL/>.