



The Brewer's League Journal



Volume 9, Issue 8

August 2004

*The dog days of
summer
deserve a beer!*

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"Beat the heat, make beer"



What started as a dreary, dismal morning became a cheery and warm gathering of GEBLs. This year the club's summer shindig was held once again at Shelley and Gary Albright's. They have a great place for a large gathering of beer and BBQ. The beer was in abundance with the Albright's four taps and several other members bringing kegs. There seemed to be many small stashes of bottles and growlers that were passed around, as well. The grills were also full of brats, Jim Brischke's Alaskan salmon, and James Stockard's short ribs. The salmon and ribs were a big hit and the waiting lines for them sometimes became unruly. Due in some part to the food being started late in the day after the official judging of the Same Recipe Competition. [Continued next page...]

**THE NEXT MEETING WILL BE August 12
at THE FLYING PIG 7:00PM**



[...continued from page one]

We had a great turn out - eleven of the fourteen kits purchased were entered for judging. There were four judges for the official scores, but many in the crowd tasted along and had their favorites as well. Guest judges Bernard Hymmen and Bob Shimmick were kind enough to join us and share their expertise. GEBL members Jon Tobey and Jim Trimble also donated their services. The judges were asked to judge the Ballentine Clone entries to the American Pale Ale style. Lori Brown and Eric Wilson solidly took first and second place, respectively. The scoring was much tighter for third through fifth place with Will Fredin, David Pearson, and Fred Farris all within two-thirds of a point [see the results below]. With eleven entries the judges, stewards and the crowd were worn out by the end. Luckily all that was left to do was eat, drink and enjoy the fire. Thanks to the Albrights for hosting the event. Thanks to the chefs who brought side-dishes or grilled on-site. And thanks to everyone who came for your beer and company.

GEBL Same Recipe Competition		HB	1	2	3	4	5	6	7	8	9	10	11
		Brewer	Fred Farris	Scott Nordahl	Shelley Albright	David Pearson	Eric Wilson	Val & Scot Oliver	Lori Brown	Jim Brischke	Howard Holcomb	Will Fredin	Gordon Legg
		Score	33.66	28.75	33.50	31.50	35.75	32.00	37.00	31.25	27.75	33.00	30.50

European Brewing and Drinking Tour- Part 1 of 50(?)

By Shelley

Or

99 Bottles of Beer on the wall- Bottle 1 Of 99(?)

By Shelley

Or

Dazed and Confused (After all those Beers)-Not sure how many parts

By Shelley, or is it Ingrid

After over a year of planning, on June 18, Gary and I were finally in England. England was the first stop of our European vacation. We were to spend two weeks in the county of Kent, England, one week in Brugge, Belgium and three days in Paris, France. Our traveling party consisted of Gary and I, our son Eric, Gary's brother Bill and his wife Cheryl.

Our first stop was to a Supermarket to stock up on some English brews and a little food. Our driver was kind enough to take us to his favorite store.

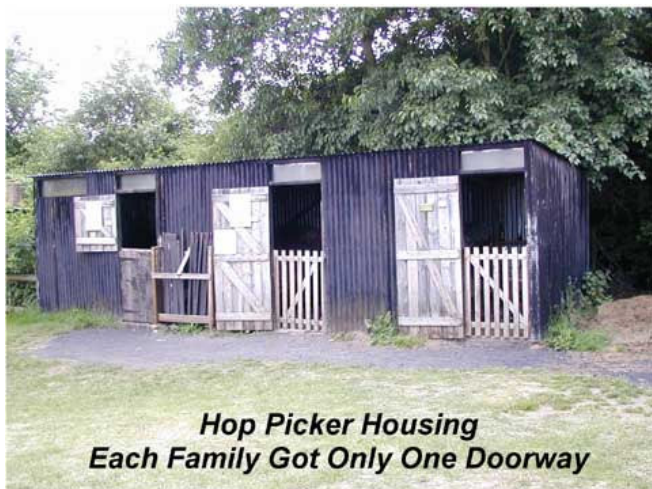
Our English base was Dell Cottage, which is part of the historic Cobtree Manor House, and is located 25-30 miles south east of London near the city of Maidstone and the town of Aylesford. Within walking distance is the Museum of Kent Life. This museum is located on several green acres and depicts the way life was there from the mid 1800's to present day. One of the main focuses of the life in Kent was hop growing.

Due to the moderate climate of Kent, hops grew well there and the county supported many hop farms. The hop farms supplied the many small to moderate sized breweries in all of England and the country side was and still is dotted with many oast houses.

Oast houses were the buildings used to dry and process the hops in. Hops were spread out on a wooden floor in what would be the second floor of the building and a wood fire was built below to supply the heat to dry the hops. The temperature was controlled by a conical vent at the top of the building. In the side section of the oast house, the hops were pressed and packaged into large burlap bags called packets. These packets were similar to our current 200 pound burlap bales.



Up until the 1930's all hops were hand picked. During the six week harvest time workers, usually poor city dwellers came from all over England to pick and process hops. The adults and children put in 10 hard hours a day until the harvest was finished. Small huts were provided by the hop farms for the families to live in.



Today, due to the lessened demand for hops, there are only a few hop fields remaining in Kent. The oast houses still remain as family homes or businesses and remind the visitors and locals of the many hop farms that had existed there.

For more information on English hop farm history visit:

<http://hoppingdowninkent.org.uk>



CiderFest 2004 at Silver Lake Winery

By Eric and Julie Wilson

Local and international cider makers gathered at Silver Lake Winery's Woodinville facility for a public tasting event on July 24 and 25. Julie and I made the most of a hot Saturday afternoon and gave the CiderFest a try. \$6 bought nine tasting tickets which meant we got to taste a wide range of ciders, talk to the cider makers and learn about traditional European brands and Washington state ciders. Bottled cider from all of the participants was available for purchase and all proceeds went to benefit the Everett Firefighters Association.

It was a very worthwhile event. We arrived early in the afternoon and there were few other tasters there, though later it got fairly busy. We had the great fortune to discuss the ciders first with all of the participants before we tasted. They were able to recommend a tasting order among their ciders, generally from dry to sweet. It was fun to get their opinion as a group and then discuss each cider individually with the maker or seller as we tasted our way through the field. The modest list of participants made it easy for us to try just about every cider offered.

This was a rare chance to compare ciders side-by-side. Featured ciders were:

Spire Mountain Draft Apple Cider made in Bothell by Silver Lake Winery.

Good flavor, though a bit candy-sweet compared to the other ciders we tasted.

Spire Mountain Draft Spiced Apple Cider

We liked this one, though it would be a great choice in the winter warmed up.

Irvine's Vintage Cider and Vintage Blend made on Vashon Island

Most complex flavor, lots of bittersweet apples used in this one. Very refreshing. Ron Irvine is a great proponent of Cider as a summer drink; cold and refreshing, not too high in alcohol, and well suited to many of the foods we are drawn to in the summer.

Westcott Bay Orchards Vintage Cider made on San Juan Island

Eric's favorite. Very traditional English cider, strong bitter-sweet flavor notes and great color.

Aspall Dry Cyder made in Suffolk, England

Very wine-like, bright and clear, pale straw color, sparkling cider. Like Champagne. Packaged in a replica of a 1728 cider bottle.

Aspall Medium Cyder

Julie's favorite. Sweet, good mouthfeel, very full flavored cider.

Manoir du Parc Apple Cider made in Normandy, France

Dry cider balanced with a nice sweetness on the tongue.

Manoir du Parc Pear Cider

Well carbonated, spicy and complex flavor

Baron Noir Dry and Baron Noir Sweet Apple Ciders made in Normandy, France

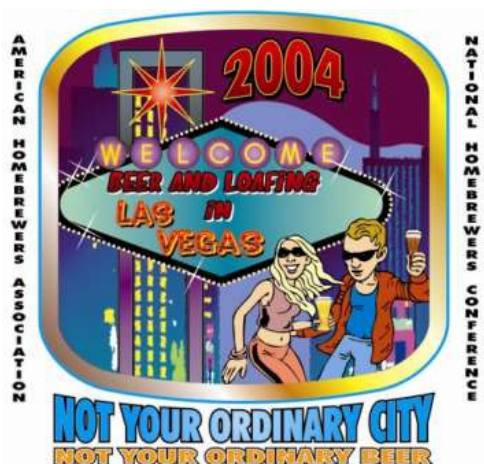
We didn't try these – there was only so much time!



The Northwest Cider Society shared information about the cider-making process and upcoming cider school classes taught by Peter Mitchell. The Northwest Cider Society (e-mail Ron Irvine, President, sketchpub@aol.com) has been organized to promote the making of hard (fermented) cider, its appreciation and marketing to the public. The Society is a contact for home cider makers, and organizes group tastings, membership meetings, and harvest cooperatives for cider production.

Though we did not partake of it, another Northwest favorite was available to complement the ciders. Larry's Smokehouse prepared a lunch of smoked king salmon, Caesar salad and hot French garlic bread for \$7.50.

Purchasers of cider tasting tickets also were provided with a 20% savings on all wines purchased in the Silver Lake tasting room. Silver Lake makes many award winning varietal wines that are available at the Woodinville tasting room. See their web site for more details. <http://www.silverlakewinery.com>.



Beer and Learning...

Part 2 By Valerie Oliver

When last we left, our heroes were at the start of a beautiful relationship, becoming one with homebrew. After spending Thursday morning judging and catching a quick lunch at the Riviera's buffet (still not recommended), it was afternoon and the opening toast and sing-a-long had taken place so now it was on with the show...

Wait, the seminars didn't start until 1:30pm so we had a few minutes to kill. The hospitality suite (HS) was right across the hall; let's see what's in there...two doors lead into the room, one with a long line of conference-goers, the other had no waiting. Taking the road less traveled I found that several homebrew related businesses had set up around the perimeter of the room. Some had simple displays while others, like Beer, Beer, & More Beer, had mini-shops right there in the corner as you came in. Many had brochures, posters, catalogs, products, and knowledgeable staff to answer questions. Some had goodies, like Briess had malt balls that were quite popular. Amazingly, every time I went by their exhibit throughout the conference their malt ball cups were always full. Many had raffles of some kind (I'm expecting a call that I have won something any day now).

In the middle of the room were several small tables with chairs. Ah, what's this?...the reason for line in the hallway...back in the right-hand corner not just one, but two bars! Not your ordinary bars either; these had been fabricated by homebrewers for homebrewers. {After this point the facts get a little fuzzy so please forgive me. Did I mention that the HS opened at noon this day and continued well after the official events ended on Saturday night?} I remember that one had a beautiful, bright copper-wrapped top and approximately eight taps. The other was nicely done in a wood finish (oak, I think) and only had three or four taps. Later a saguaro cactus showed up with two taps...at least that is what I remember. Serving behind the bars were homebrewers. Homebrew clubs volunteered to staff the wet-side of the suite around the clock for anywhere from two- to ten-hour shifts. They lovingly served to the thirsty crowd their homebrew that was created in, or drove/ flown to Las Vegas. Needless to say the hospitality suite lived up to its name; you never had to go thirsty.

Now back to business...there were five seminar sessions each full day – two in the morning and three in the afternoon. Thursday only had the afternoon sessions. Usually two seminar choices were offered each session lasting an hour with a 15 minute break between sessions (enough time to go through the HS line a few times). To help with the difficult decision of which seminar to attend the conference guide included a brief description of the seminar topics and speakers, as well as the schedule. Some choices were very hard to make and I wished I could have been in two places at once. There were travelogues, histories, how-to talks, style discussions, process dissections, and in-depth technical explorations that were presented by many notable homebrewers, professionals, and authors. They covered a wide range of the topics including: (in no particular order) Belgium, Germany, Alaska, France, Mesopotamia, the Sumerians, Double IPA, Mission beer, Spruce beer, Saisons, farmhouse ales, fermentation, yeast, mead, Botany of beer, real ale, wort extraction, brewing water, pH adjustment, and single malt scotch whisky, to name a few. Basically there was something for everyone.

The first seminar I attended was a travelogue of Belgium and its beers by Rich Link. Rich is a homebrewer from the San Diego area. He and his wife have traveled to Europe often over the years. He had many stories, photos and advice to share of their adventures. Some advice that stands out was to use the internet to plan your itinerary and to book your accommodations before leaving home. Above all else was to be courteous to your hosts; if you have to cancel or postpone an arrangement, let them know as soon as possible. A city not to be missed is Bruges, also known as the Venice of the north. He also gave us a lead on a great inn to stay at, the brewer's house at a still functioning brewery, but I can not read my writing and need to spend more time deciphering what it says. As it is my dream to some day go to Belgium this look at what to expect was a great start to planning a trip.

Oh, look at this - we are out of space. I guess we will have to continue this next time. Don't miss the rest of day one at the NHC in the next issue.



Upcoming Beer Events

Evergreen State Fair Homebrew Competition Judging August 14: 11am at fairground building 500 in Monroe. Judges and Stewards needed. See <http://esfcompetition.homestead.com/home.html> for more details.

Western Washington Fair (The Puyallup) Beer Competition August 21: Entries due between 10am and 5pm at the Agriculture building on the fairgrounds in Puyallup. See www.thefair.com for more details. Judging August 29.

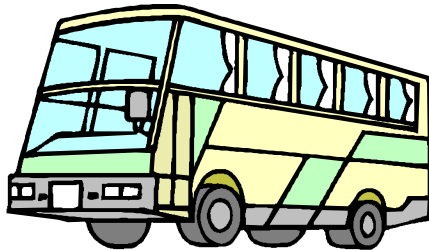
Great Canadian Beer Festival September 11-12: Victoria, BC. See <http://www.gcbf.com/> for more details.

Freemont Oktoberfest September 17-19: Solstice Plaza in Freemont. See <http://www.fremontoktoberfest.com/> for more details.

Vancouver Autumn Brewmasters' Festival September 24: Vancouver, BC, Plaza of Nations, Plaza Stage from 5:00pm to 10:00pm. See <http://www.autumnbrewfest.com/> for more details.

GEBL Pubcrawl September 25: Please visit the poll on the GEBL website to vote for the establishments you would prefer to visit.

Great American Beer Festival September 30 - October 2: Denver, Colorado. See <http://www.beertown.org/> for more details.



Style Calendar

GEBL

August-	IPA
September-	Speaker
October-	English Bitters
November-	Speaker
December-	Winter Warmers (Big Beers)
January-	Porters
February-	Speaker
March-	Open Lagers
April-	Speaker
May-	Belgians

AHA

September/October-	Smoked Beer
November/December-	IPA

