



Volume 15, Issue 7

The Brewer's League Journal



October 2007

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2007 GEBL CALENDAR

January: Light Hybrid
February: Wine for Beer Geeks
March: Bocks
April: Guest Speaker ~ Meeting at Lazy Boy Brewery
May: Belgums
June: Surprise Lager Tasting
July: IPA
August: Fair & Picnic
September: Wheat & Rye
October: Superior Tasting
November: English Pales
December: Winter Warmers
January '08: Porters/Stouts
February '08:

Publisher's Note

October is one of my FAVORITE months of the year. I simply love Halloween. How can getting dressed up and going to a great party not be considered fun? Every year I have the same fun ritual. Will and I plan our costumes with another couple, and we always come as a put together foursome. First, and most important, we start tossing out ideas for unique, funny costumes. Once we find something we all like, we plan our trip(s) to the thrift stores to acquire the necessary props. Then it's a weekend of dusting off the sewing machine and retro-fitting our pieces together. Finally, it's off the party we have been anticipating for a month. We always have a great time and wake up the next day saying, "Man, that was good, but we gotta do better next year." I think our Halloween ritual is similar to a Home Brewer's brewing ritual. First, they formulate the recipe of choice. Second, they go to the homebrew store and get the necessary ingredients. Then, it's a weekend of washing off the brew kettles and brewing the choice beer. Finally, after weeks of fermenting and conditioning, the long awaited moment arrives. The Home Brewer is finally able to taste the beer, after which they say, "Man that was good, but I can make it better next time."

There's nothing better than enjoying a craft made beer in a crafty costume. Cheers to Halloween and Homebrew!!

2007 AHA STYLE CALENDAR

January: Light Hybrid
February: Scottish
March/April: Extract
May/June: Strong Ales
August/September: Bock
October/November: Pilsners

Next Scheduled GEBL
Meeting:
October 11, 2007

Place: Superior
Distributing

Festivals:

Great American Beer Festival	Denver Colorado	Oct. 11 -13
Strange Brewfest	Port Townsend	Jan. 26 -27
Cask Festival	Seattle Center	March 8



Pub Events:

2nd Annual IPA CASK-O-RAMA	Beveridge Place Pub, Seattle	Nov. 1
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DON'T FORGET:

Brewers Night	Anthony's Woodfire Grill, Everett	Monthly, every 3 rd Thursday
Cask Night	Fred's Rivertown Alehouse, Snohomish	Every Tuesday
Cask Night	Diamond Knot, Mukilteo	Every Thursday

Mark Your Calendars:

Winter Beer Tasting	Phinney Ridge Neighborhood Association	11/10/07
Hops and Props	Museum of Flight, Seattle	Feb. 1

GEBL NOMINATIONS

Nominations have been made for GEBL 2008 Offices. Nominations may be made at the October meeting as well, and elections will take place at the November meeting. So far, the following folks have been nominated for the following offices:

President:

Will Fredin
Jim Brischke

Secretary:

Laura Beck
Fred Farris

Librarian:

Eric Wilson
Karen Froelich

Membership Coordinator:

Scott Oliver
Jim Trimble

Vice President:

Gary Albright
Shelley Albright
Bob Winchell

Treasurer:

Dennis Fugier

Newsletter:

Adam
Linda Fredin
David Allen
Shelley Albright

Recipe

It seemed like the perfect time of year to include a cider recipe. I found this one on the Internet and thought you might like to give it a try. Enjoy.

Cider

* 1 gallon

Ingredients:

* 1 gallon non pasteurised preservative cider

* 1 large cinnamon stick

- * 1 1/2 TBS. cloves
- * 1 1/2 TBS.allspice
- * 1/2 lb light D.M.E.
- * 1 pack champagne yeast
- * 1/2 lb. dark brown suger primer

Brewing Instructions:

Boil everything but yeast and brown sugar for 30 min. Cool to 80F.

Pitch dissolved yeast. Ferment and bottle as you would beer.

Fermentation:

- * Primary-1 week
- * no secondary
- * O.G.-1.075

TOAST TO MICHAEL JACKSON

As most of you probably know, tonight (Sept. 30) at 9:00 P.M. is the toast to Michael Jackson. The event itself will be recorded on the below website. The site also has other Michael Jackson information, including his last interview.

Cheers...

<http://michaeljacksonthebeerhunter.blogspot.com/>

ESB TASTING REMINDER

**The ESB recipe tasting is scheduled for Oct. 21st,
1:00 P.M. at the Trimble's home.**

BUT....

We will review this at the next meeting as it is now the day after the pub-crawl. Date to be discussed.