



Volume 17 Issue 3

March 2011

GREATER EVERETT Brewer's League Journal

The purpose of The Greater Everett Brewers League is to promote and educate homebrewers in the production of craft-style homebrewed beers. As an AHA social club we improve members brewing skills by providing mentoring and networking to fellow brewers, promote BJCP judging, evaluation and competition entry, as well as promoting the local craft beer movement.

GEBL Helps Out At The Cascade Brewers Cup

*Winners to be announced at the ExBEERience
Saturday March 12th at Redhook*

*GEBL a contender for WAHA
Washington Homebrew Club of the Year*



Photo by Dan Stilwell

On Saturday, March 5th, about a dozen GEBL members helped judge at the 15th annual Cascade Brewers Cup homebrew competition at the McKinstry Corporation in Seattle.

The Cascade Brewers Cup, one of the larger competitions in the Puget Sound area, is an AHA/BJCP sanctioned competition and a Washington Homebrewer of the Year qualifier. This year about 50 judges judged 435 homebrew entries.

The CBC is put on every year by the Cascade Brewers Guild, which is based in Seattle's Eastside neighborhoods. Many members of the CBG helped judge at the GEBL Hop Madness IPA Bracket Challenge that was held last month in Everett.

The best-of-show judging and the winners of each style category of the Cascade Brewers Cup will be announced at the ExBEERience on Saturday, March 12, Noon to 5:00 PM at Redhook Brewing Company Weatherman's Room, 14300 NE 145th Street, Woodinville, WA.

In addition to the Cascade Brewers Cup related events, at the ExBEERience you can sample great beer from craft brewers and homebrewers alike, join beer judging workshops to learn how the experts evaluate beer and enter a raffle to win a custom collectible New Belgium Brewing cruiser bicycle. Raffle proceeds benefit Childhaven, a Seattle non-profit benefiting the victims of child neglect and abuse.



Photo by Dan Stilwell

The 2010 WAHA Annual Award winners will also be announced at the ExBEERience. GEBL is a serious contender for the 2010 Washington Homebrew Club of the Year, the second year that award has been given.

Tickets are \$25 Advance, \$30 Door with 6 beer tokens and light appetizers included. Tickets are limited. Order online at: www.brownpapertickets.com/event/153508

PUB CRAWL!



The last 10 years or so GEBL has sponsored a pub crawl at least once a year. Our next one will be on Saturday, April 16.

For new members and those who haven't been on a pub

crawl before: The club charters a tour bus that holds about 50 people and visits a pre-determined list of local craft breweries. We are usually hosted at each brewery by the brewer him/herself for a tour and a chance to taste and ask questions about their beers.

GEBL pub crawls are a fun way to enjoy craft beers and network with the professionals in the local craft beer scene who brew them. They are one of the club's major social events of the year along the lines of Big Brew Day in May, the club picnic during the summer and our holiday party in December.

Pub crawlers often bring some homebrew to share with others on the bus between breweries. Some of the breweries we visit fill growlers to take home or share on the bus. Lunch will be provided at one of the establishments and snack mix is available on the bus. As always, enjoy your beverages responsibly and remember to pace yourself. Plan ahead how you're going to get home after the pub crawl.

We try to make the pub crawls as financially self-funding as possible with at most only a small portion of the cost coming from the club treasury.

The plans are still evolving and there will be updates. The cost should be determined by Thursday's meeting, so bring your checkbooks, as this is a pre-paid event. It is 1st come, 1st served.

Louise Fugier is working hard to make this a good time for all.

What: A pub crawl to 5 breweries!

Naked City Brewery, a brewery to be determined, Schooner Exact Brewing, the new Georgetown Brewery and Black Raven

When: Saturday, April 16 - 8:45 AM - 5 PM

Where: El Capitan Park & Ride Lot
9029 El Capitan Way, Everett

Who: Current GEBL members get first dibs.
Later, if space allows, we will open it up to non-members.

Cost: To be announced at the meeting Thursday.

NHC Update

The NHC planning meeting scheduled for March 1st had to be cancelled due to bad weather. It will be rescheduled soon.

The GEBL members going to the NHC in San Diego in June will be designing a booth to represent the club at the NHC. Plans are to hold a raffle to help cover the costs of transporting the club booth and beers to San Diego. Watch for further details on the Yahoo forum this week.

Dues Are PAST Due

Annual club dues are now past due for 2011.

Dues are \$25 for individuals and \$35 for couples. Payment may be made by cash or check payable to GEBL. See Treasurer Dennis Fugier at a regular meeting or mail in a check, or better yet have your bank mail a check through their online bill payer service, to:

GEBL
PO Box 13392
Everett, WA 98206

To remain in good standing, members should pay their dues by the February meeting. Any member with dues not paid by the March meeting will be dropped from the roster and have their account deleted from the GEBL Yahoo forum.

Competition Focus

By Roger Kee

Pride & Following Directions



This month's article covers the variety of thoughts concerning how to enter competitions.

INTEL: Learn about the competition you are entering. How long has the competition been running? How many total entries have they been seeing over the past few years? If you get lucky with finding data, you may even find out how many entries were in the sub-category you plan to enter. Learn a little about the homebrew club sponsoring the competition. This information can give you a rough idea of what to expect as far as flight size and the judges' experience.

PLANNING: Plan for the competition you are about to enter and schedule your beer(s) to be brewed and aged so that they are within their peaks by the time you enter them. If you are force carbonating, plan to have your beer bottled for at least a week prior to entering, so that it can settle out.

PRESENTATION: Be sure the bottles you use are not only clean and sanitized but look nice and are de-labeled. While you aren't supposed to be judged on this according to BJCP, first impression is everything. You just spent a tremendous amount of time and effort brewing a fantastic beer; don't package it in a scuzzy looking bottle. Try not to use bottles with raised lettering or brewery logos, if possible (some competitions won't accept them). When I process commercial bottles for my use, I soak them for about a week in 50% strength PBW solution that is "hot from the home faucet" on the first day. Most labels will fall off easily with no scrubbing. The solution can be reused several times.

I use the "rule of thumb" for my bottle fill levels. Basically, one thumb's width below the bottom edge of the lower bulb part of the crown of the bottle. Generally a good fill is in the zone of the neck

where a label would cover. I try to be very consistent at my level. Remember a lower fill level causes that open volume to be filled with CO2 that comes out of solution (the beer) when it establishes equilibrium of the bottle. This could contribute to under carbonation.

Use nice, unscratched caps. I don't label or write on my caps, as this looks messy when you have to black them out for competition entries. I use wine sleeves to label my beer styles during storage and labels on the 6-pack holders. Some competitions do not allow colored caps other than silver or gold.

FOLLOW DIRECTIONS: Printout and carefully read the competition rules. If something seems amiss or you have a question, contact the organizer with your question in sufficient time that they have enough time to respond. Follow the competition rules and be sure to understand directions provided. Competition organizers and cellar teams can disqualify your entry if you don't follow the rules.

BOTTLE LABELS: Make sure your bottle labels are clearly legible and nice (presentation). Someone has to read them to assign entry numbers or correlate data entry. There are various versions of BJCP labels that you can type information into. Keep the file so you can grow a library of style labels with your particular information in them, then this step is faster. Use rubber bands to put the label on each bottle. Sometimes condensation can build up on the bottle and blur your label. Avoid having this problem by putting your label in a tiny plastic protector. These are nothing more than baseball card sleeves. They can be purchased for about \$1 per pack of 100.

Have fun!

AHA Club Only Competition

At the meeting on March 10th we will be evaluating Bocks (BJCP category 5) per our COC guidelines to represent GEBL for the March/April COC hosted by the Fellowship of Oklahoma Ale Makers in Tulsa, OK. The entry chosen by GEBL is due in Tulsa by April 16 and judging will be held April 23. The entry fee and standard shipping will be paid for by the club.

Brewer Close-up

By Jim Riley

GEBL Designated Writer



One common characteristic of the best homebrewers is the ingenuity to use whatever is available to craft a great beer.

Take a recent one created by GEBL member Mike Floyd.

Floyd decided to brew an IPA for the recent Bracket Challenge. After borrowing from several recipes to create his own, he decided he wanted to replicate the flavor of a beer aged in an oak barrel without actually having to buy the barrel.

So Floyd went to a friend's cabinet shop, found some white oak, chopped it up and threw it into his IPA that was now in the secondary. He gave it two weeks, bottled it and entered it in the contest.

His entry in the specialty IPA category scored a 43.5, the highest of any beer brewed by any GEBL member, and it advanced into the Sweet 16 among the 144 beers entered. Once there, Floyd's entry barely lost to a Black IPA that eventually won the whole thing.

"The oak added a really interesting smoothness that is very complementary in an IPA," Floyd said. "It has a really unique flavor and I guess the judges liked it as well."

Floyd, who has been brewing for less than two years, knew he had brewed a beer that he liked, but was still shocked to see how well it had done in the competition.

"When (competition coordinator) Will Fredin told me I thought he was kidding me," Floyd said. "To score 43.5, and do better than everyone else in GEBL, is pretty humbling. There are fantastic brewers in GEBL and I am in awe of a lot of them. I learn a lot just by talking to them."

Brewing seems to come naturally to Floyd. After being invited by a friend to watch Kelly Tolle brew and tasting Tolle's homebrew while he watched, Floyd was convinced to make some of his own.

The first beer he brewed—a Sierra Nevada Pale Ale clone - he entered in the Evergreen State Fair. It earned a blue ribbon and he met fair homemade beverage coordinator and GEBL member Eric Wilson. He volunteered to man the booth during the fair and soon began attending meetings.

"From the very start, I was in hook, line and sinker," Floyd said. "It's a great hobby and I kind of just went crazy after that."



With a manufacturing background, Floyd made most of his own brewing equipment. He built his own hot liquor tank and mash tun. An old Joe Weider weight bench was transformed into a brew stand and he soon had several refrigerators in the basement of his 3,600 square foot Everett home that was built in 1901.

(Continued on page 7)

Cooking With Beer



**Cedar Planked Beef Brisket
with Chocolate Ancho Rub**

*From "The Best of American Beer and Food"
by Lucy Saunders*

Chocolate Ancho Rub

1 cup cocoa
½ cup ground ancho chile powder
½ cup organic cane sugar
½ cup finely ground sea salt
¼ cup ground black pepper
¼ cup ground cumin

Place all ingredients in a quart-sized jar fitted with a lid. Seal tightly and shake to mix. Keeps covered up to 1 month.

Makes 3 cups

Brisket

5 pounds beef brisket, whole, fat not removed
1 cup Chocolate Ancho Rub
1 large cedar plank, soaked 20 minutes in water to cover
12 ounces stout

1. Rinse brisket under cold water to remove loose fat pieces, and pat dry with paper towel. Line a baking pan with 24 inches of plastic wrap, edges hanging over sides of pan, and sprinkle half of the Chocolate Ancho Rub in center of pan. Place brisket on top of rub, and sprinkle remaining rub evenly over the top of the meat. Turn meat to coat all sides of brisket. Cover brisket by bringing up edges of plastic wrap to press rub into meat; chill 2 hours, remove from refrigerator and let meat rest while preparing grill.

2. Prepare grill by piling a mound of charcoal at the ends, with room for a drip pan in center. This will prevent the cedar plank from burning. Place drip pan in center, and fill halfway with mixture of water and 12 ounces stout. Ignite charcoal.
3. When coals are hot, remove plank from water and place on grill grate over coals. Let plank dry for 2 minutes. Turn over plank and set in the middle of the grill. Add more water to drip pan if needed. Unwrap brisket and place in center of plank. Cover grill. Place an electronic thermometer probe in top vent on lid and turn vent to almost closed. Over the next 4 hours, add charcoal as needed to keep heat near 250° F.
4. When brisket turns dark brown, remove from grill. Tent with foil and let meat rest 5 minutes per inch of thickness. Slice thickly, against the grain of the meat, and serve with Barrel-Aged Stout BBQ Sauce.

Barrel-Aged Stout BBQ Sauce

2 tablespoons olive oil
1 large yellow onion, chopped
1 tablespoon sea salt
2 tablespoons Chocolate Ancho Rub
¼ cup blackstrap molasses
12 ounces barrel-aged stout or dark ale
¼ cup malt or cider vinegar
1 can (15 ounces) tomato sauce, preferably organic
1 ounce brewed espresso

1. Place olive oil, onion, and salt in medium saucepan over medium heat. Cook, stirring occasionally, until onions are caramelized. Add Chocolate Ancho Rub and molasses, stir 30 seconds, then add beer to deglaze pan, whisking well.
2. Add vinegar and tomato sauce, stir and reduce heat to medium-low. Simmer, stirring occasionally, until sauce is reduced and thickened.
3. When sauce is brown and thick, add espresso and remove from heat. When cooled to luke-warm, transfer sauce to a blender, cover with lid, and hold lid in place with a folded tea towel. Purée on HIGH until smooth, about 1 minute. Use with the brisket, or keep refrigerated in a resealable glass or non-reactive container.

Local Brewers Gather To Brew The Annual Herbert's Legendary Ale

By Jeannie McWilliams



Photo by Jeannie McWilliams

Once a year, the brewers in Washington State gather to make a collaborative beer to honor Washington craft beer legend Bert Grant, who opened Grant's Brewery Pub in the 1980's in Yakima, WA. Each year the annual brew rotates to a different brewery and the resulting beer is served at the WA Cask Festival which will be held this year on April 9th at the



Dave Leonard adding hops.

Photo by Jeannie McWilliams

Seattle Center. It will also be available at a number of specialty pubs around the Seattle area. We have a great camaraderie in Washington amongst the brewers and this event is just an example of that.

This year's brewing event was hosted by Anacortes Brewery on March 4th and the brewers in attendance included Allen Rhodes and Kevin Pierce from Anacortes, Dave Leonard and Kevin Forhan from the Northgate RAM and Janelle Pritchard, most recently from Trade Route Brewing in Pacific and Snoqualmie Falls Brewery prior to that. The base recipe is basically the same, but is also different due to the fact that it is brewed in a different brewery each year, taking on the characteristics of that brewery and personalities of the brewers. Each brewer has a hand in the recipe formulation and the brewing of the beer by adding hops of their own choosing throughout the process.

This year's beer, promises again to be a very hoppy beer with Millennium, Sorachi Ace, Chinook, Magnum and Centennial hops added. There are plans to dry hop it as well.



Photo by Jeannie McWilliams

Kevin Forhan cleaning out the grain.

In 2009, to celebrate the 10th anniversary of the Washington Cask Beer Festival 10 different breweries made a batch of Herbert's Legendary Ales and they were all served at that year's Cask Fest.

Flamboyant and charismatic Bert Grant, a native of Scotland where they use very little hops, opened the way for the craft beer microbrewery craze and forever changed the palates of Northwest beer drinkers with his notably hoppy brews.

Brewer Close-up

(Continued from page 4)

"It's been a 20-year project renovating it and I'm still working on it," Floyd said.

Floyd brews in his garage and ferments and ages his beer in a basement that is always between 62 and 68 degrees. Next up is a stainless steel sink and he's talking about a walk-in refrigerator, but asks no one tell wife Annette just yet.

Floyd also likes brewing for its artistic side, combining ingredients to come up with different flavor profiles.

"Brewing fires on all cylinders for me," Floyd said. "I'm a craftsman at heart and it's just fun for me to combine the science and art of brewing. I really like blurring the styles."

Floyd opened his own furniture manufacturing plant while still a teenager and owned and operated it for 18 years. He now owns Puget Sound Financial which does strategic planning for individuals and businesses.

Floyd has four children—Martha, 22, Meredith 20, John 18 and Joseph 16. Like most homebrewers, Floyd admits the lure of turning a passionate hobby into a profession is strong.

"I've done manufacturing and brewing is manufacturing," Floyd said. "I've done that and I know how much work it is. I'm not sure I want to do that again. I'd hate to turn something I love into a job. But I haven't ruled it out entirely. It's just that now is not the time."

In addition to enjoying GEBL, Floyd has been a force in growing the membership. He's brought in more than a half dozen members. The common thread is they all love beer, both making it and drinking it.

"I've learned a ton from talking to people at GEBL and it's great to have the availability to get books from the library," Floyd said. "I love to be able to taste different beers and then talk to the brewers about how they made them."

Floyd just made the club same-recipe Big Chocolate

Wood. Next on the brewing calendar a Vienna Lager, a bitter and a Kolsch. Plus, another 10-gallons of the white-oaked IPA is about finished. Floyd promises to bring a couple of growlers of it for tasting at the April meeting.

Newsire

The Obamas Make History With Homebrewed White House Honey Ale



President Obama and First Lady Michelle Obama made culinary history when they served homebrewed White House Honey Ale, made with a pound of honey from the White House beehive, to guests at the Super Bowl party in January. They are the first presidential couple to ever charge their chefs with the ancient--and now wildly popular--art of homebrewing, according to White House Curator Bill Allman.



The President and First Lady purchased the brewing equipment with their own funds, according to a White House aide on Super Bowl Sunday.

"It is very safe to assume that there will be more White House beer in the future," said Semonti Stephens, a spokesman for the East Wing.

For the Super Bowl party, "90 to 100" 12-ounce bottles of the Honey Ale were served, Stephens said. There were no leftovers.

obamafoodorama.blogspot.com/2011/03/obamas-make-history-with-homebrewed.html

MCAB XIV (2011 Season) Schedule

Competition	Location	Event Date	Entry Window
Upper Mississippi Mash Out	Minneapolis	Jan 28-29	Dec 20 -Jan 7
America's Finest City	San Diego	Feb 18-19	Jan 5- Feb 5
Boston HB Competition	Boston	Feb	
Bluebonnet Brew Off	Dallas		March
Regale and Dredhop	Denver		March
Drunk Monk Challenge Challenge	Chicago	March	
World Cup of Beer	SF Bay area	April 2	thru Mar 12
Spirit of Free Beer	DC	May	
Oregon Homebrew Festival	Corvallis, OR	May	
Aurora Brewing Challenge	AB, Canada	28-May	thru May 20
Blue Ridge Brew Off	Asheville, NC		Sept
SAAZ Interplanetary	Cocoa Beach, FL		Oct
Dixie Cup	Houston		Oct
FOAM Cup	Tulsa		Nov
Happy Holiday	St Louis		Dec
More information: http://www.masterhomebrewer.org/			

Upcoming AHA Club Only Competitions (COC)

BOCK Category 5, entry due April 16, 2011 (judged at **THIS MONTH'S MEETING ON 3/10**)

WOOD-AGED Category 22C, entry due May 5, 2011 (judged at our 4/14 meeting)

MEAD Categories 24,25,26, entry due TBD August 2011 (judged at our 7/14 meeting)

SPECIALTY/HISTORIC Category 23 due TBD Sept/Oct 2011 (judged 1 month prior)

HEFEWEIZEN Category 15, entry due November 25, 2011 (judged at our 11/10 meeting)

DARK LAGERS Category 4, entry due TBD Jan/Feb 2012 (judged 1 month prior)

STOUT Category 13, entry due TBD Mar/Apr 2012 (judged 1 month prior)

SCOTTISH & IRISH Category 9, entry due TBD May 2012 (judged 1 month prior)

For more COC information: <http://www.homebrewersassociation.org/pages/competitions/club-only-competitions/schedule/2010-2011-competition-year>

2011 National Competition Schedule

COMPETITION	E V E N T DATE	FEES	B O T T L E COUNT	Entry Window
MCAB: 10th Upper Mississippi Mashout- Minneapolis	28-Jan-2011	8.00/entry	2 / entry	12/17 thru 1/7
WHOTY: 2nd GEBL Hop Madness IPA Challenge	5-Feb-2011	6.00/entry, 4.00/add	3 / entry	1/21 thru 2/1
MCAB: 20th America's Finest City HBC- San Diego	Feb 18-19	6.00/entry	3 / entry	1/5 thru 2/5
MCAB: 15th Boston HBC- Boston	26-Feb-2011	7.00/entry	3 / entry	by 2/12/11
WHOTY: 15th Exbeerience Cascade Brewers Cup	3/5 & 3/12	6.00/entry	3 / entry	(Register 2/4) 2/18-2/25
WHOTY: 4th McChord Brewfest	19-Mar-2011	5.00/entry	2 / entry	(Register 2/1) 2/1-3/12
MCAB: 22nd Regale and Dreadhop- Denver	5-Mar-2011	7.00/entry	2 / entry	2/12-2/25
MCAB: 13th Drunk Monk Challenge- Chicago	Mar 11-12	6.00/entry	3 / entry	2/18 thru 3/4
MCAB: 25th Bluebonnet Brew Off- Dallas	Mar 25-26	7.00/entry	3 / entry	1/21 thru 2/25
2011 MAZER Cup International- Boulder, CO (MEAD)	2-Apr-2011	6.00/entry	3 / entry	by 3/18/11
MCAB: 17th World Cup of Beer- San Francisco	2-Apr-2011			2/18 thru 3/12
NHC 1st Round NW Regionals @ Pyramid Ale-house [registration opens mid-Feb]	2-Apr-2011	9.00/entry AHA mbr 14.00/entry non-mbr.	1/entry	3/21 thru 3/30 (5pm)
WHOTY: Puget Sound Pro-Am	30-Apr-2011	6.00 / entry	3 / entry	due 4/26/11
MCAB: 19th Spirit of Free Beer- Washington DC	14-May-2011			
MCAB: 29th Oregon Homebrew Festival- Corvallis	TBD May 2011		3 / entry	
NHC Finals	6-Jun-2011			
WHOTY: Skagit Fair	TBD Aug 2011	5.00 / entry	3 / entry	
WHOTY: Evergreen State Fair	TBD Aug 2011	FREE	2/entry & 1 disply	
Puyallup Fair	TBD Aug 2011	3.00 / entry	2/entry & 1 disply	in person 10- 4pm Aug
MCAB: 29th Blue Ridge Brewoff- Asheville, NC	TBD Sep 2011	6.00/1st five 10.00/ add	3 / entry	
2011 Muse Cup- Ft. Collins, CO (MEAD & CIDER)	TBD Sep 2011	6.00/entry	2 / entry	
WHOTY: Washington Mead and Cider Cup	TBD Oct 2011	6.00/entry	2 / entry	
2011 Valhalla- West Chester, PA (MEAD)	TBD Oct 2011	7.00/entry	2 / entry	
MCAB: 10th Saaz Interplanetary- Cocoa Beach, FL	TBD Oct 2011	6.00 / entry	3 / entry	
MCAB: 29th Dixie Cup- Houston	TBD Oct 2011	7.00/entry	3 / entry	
WHOTY: Novemberfest	TBD Nov 2011	6.00/entry	3 / entry	
MCAB: 10th FOAM Cup- Tulsa	TBD Nov 2011	7.00/entry	2 / entry	
MCAB: Happy Holiday HB- St. Louis	TBD Dec 2011	6.00/entry	2 / entry	

2010-11 GEBL Meeting Calendar

Date, Time	Event, Place	Activities
Thursday, Mar 10, 7 PM	General Meeting at Milltown Sailing Association	Club judging for Stouts (category 13) COC evaluation for Bocks (category 5) - entry due April 16
Thursday, Apr 14, 7 PM	General Meeting at Milltown Sailing Association	Speaker COC evaluation for Wood-aged beer (category 22C) - entry due May 5
Thursday, May 12, 7 PM	General Meeting at Milltown Sailing Association	Any extract beer (must be made with 50% or more malt extract in categories 1-23)
Thursday, Jun 9, 7 PM	General Meeting at Milltown Sailing Association	Speaker
Thursday, July 14, 7 PM	General Meeting at Milltown Sailing Association	Club judging for American Ales (Category 10) COC evaluation for Mead)categories 24, 25, 26) - entry due TBD in August
Thursday, Aug 11, 7 PM	General Meeting at Milltown Sailing Association	Speaker COC evaluation for Specialty/Historic (category 23) - due TBD in Sept/Oct
Thursday, Sept 8, 7 PM	General Meeting at Milltown Sailing Association	Club judging for German Wheat and Rye (Category 15). COC evaluation for Hefeweizen (category 15) - entry due November 25
Thursday, Oct 13, 7 PM	General Meeting at Milltown Sailing Association	Speaker
Thursday, Nov 10, 7 PM	General Meeting at Milltown Sailing Association	Club judging for Porters (Category 12)
Thursday, Dec 8, 7 PM	Holiday Party at Milltown Sailing Association	White elephant gift exchange and the return of the Barleywine challenge

Local Craft Beer Events

Date	Event	Time	Place
Every Wednesday	Kill the keg	7 PM	Balefire, Everett
Every Tuesday	Cask Night	7 PM	Fred's Rivertown Ale House, Snohomish
Every Thursday	Cask Night	7 PM	Diamond Knot, Everett
Every third Thursday	Brewer's night	7 PM	Anthony's Woodfire grill, Everett

Date	Event	Location
Saturday, March 5th Noon - 5:00	ExBEERience Beer Festival	Redhook Brewery, Woodinville, WA
March 25, 4:30 PM	Joint Base Lewis McChord Brewfest	McChord Field Club & Community Center http://www.jblmmwr.com/other_pages/club/club_events.html
Saturday, April 9th, Noon-4:00 1st session 6:00-10:00 2nd session	Washington Cask Beer Festival	Seattle Center Fisher Pavilion



The Greater Everett Brewers League (GEBL) is an American Homebrewers Association club that typically meets the second Thursday of every month at 7 pm at the Milltown Sailing Association, 410 W 14th Street, at the Everett Marina.

Our website is at <http://www.gebl.org/>

Our correspondence address is:

GEBL
PO Box 13392
Everett, WA 98206

The GEBL Elected Club Officers for 2011 are:

- Dan Hansen, President (president@gebl.org)
- Will Fredin, Vice President (vicepresident@gebl.org)
- Randy Neumaier, Secretary (secretary@gebl.org)
- Dennis Fugier, Treasurer (treasurer@gebl.org)
- Dave Hetteen, Membership Coordinator (membership@gebl.org)
- Eric Wilson, Librarian (library@gebl.org)
- Bob Winchell and Pete Stachowiak, Newsletter Editors, (editor@gebl.org)

Newsletter submissions on anything related to beer and brewing are always welcome.