



Volume 91

November 2023

The Greater Everett Brewer's League Newsletter

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, promoting BJCP judging, providing evaluation and competition entry information, as well as promoting the local craft beer movement.

Upcoming Calendar

November 13	judging	Historical Beer Judging
December 11	party!	Holiday Party
January 8	judging	Porter & Stout Judging

October Meeting Recap

The meeting began with a few announcements followed by the main event: cookies and beer pairing. The announcements: (1) If you have trouble with emails, talk to Will; (2) Dan - Next meetings tasting will be Historical Beer; (3) Pete is getting nominations for officers; (4) Will -- Grisette tasting is next Friday, October 20; (5) Steve asked that members continue submitting newsletter pictures and articles for the newsletter; and (6) December may or may not be the holiday party (more information to come).

The October meeting also began with our volunteer judges determining which of GEBL members' fresh hop beers would go forward to the larger competition the following Saturday. Will Fredin's fresh hop Citra IPA beat out the contenders. Results of the larger competition for the 2nd Annual Fresh Hop Competition are reported in a separate article in this newsletter.



GEBL Cookies and Beer Pairing By Will Fredin

In the world of culinary and beer pairings, the GEBL Homebrew Cookie Tasting event emerged as an unassuming yet delightful fusion of homemade cookies and craft beers. Hosted by a group of friends, each one a passionate homebrewer, the event showcased a unique marriage of flavors. Even though one skeptic initially dubbed the concept "stupid," the evening managed to change his mind as the cookie and beer combinations worked their magic, and he found himself immersed in an unexpectedly pleasurable culinary adventure. Here's how the GEBL Homebrew Cookie Tasting turned a skeptic into a believer.

The Cookie Creations

Each friend contributed their homemade cookie creations, carefully chosen to complement a specific beer style. The cookies were a delightful mix of traditional

and experimental flavors, designed to accentuate the unique characteristics of various beers.

Patty & Ken Tomkins: Ken's wife Patty baked two delicious cookies for the event. The Lemon Snickerdoodle, with its bright, citrusy notes, was paired with a crisp Kölsch beer, creating a refreshing and zesty combination. The Oatmeal Cranberry White Chocolate Chip cookie, paired with Imperial Emperor Pumpkin King, provided a tantalizing mix of flavors, with the beer's pumpkin and spice notes harmonizing with the cranberry and white chocolate.

Jim Trimble: Jim brought Coconut Macaroons to the table, a classic choice that paired wonderfully with a robust Red Ale. The cookies' toasty coconut flavor complemented the malty richness of the ale, creating a delightful contrast.

Lori Brown: Lori's Gingerbread Molasses cookies, rich in warm spices, found their match in a Rye Pumpkin beer. The spicy and earthy notes of the rye beer beautifully complemented the deep flavors of the gingerbread molasses cookies.

Karen Winchell: Pecan Sandies, baked by Karen, paired with an Oatmeal Stout, creating a pairing rich in nutty and roasted flavors. The stout's coffee and chocolate undertones harmonized with the cookies' nuttiness.

Will Fredin: Will contributed Lavender Lemon Shortbread cookies, a unique choice that paired excellently with a Hefeweizen. The cookies' delicate lavender and lemon notes enhanced the beer's fruity and citrusy characteristics.

Maria Johnson: Maria baked two varieties of Citra Shortbread cookies. One was paired with a Saison, and the other with a Fresh Hop and Citra beer. The Saison provided a delightful contrast to the citrusy and herbal notes of the cookies, while the Fresh Hop and Citra beer accentuated their vibrant flavors.

The Beer

Sound2Summit beers – chosen in advance by our mystery beer-pairing experts – provided the perfect companion to our cookies. The pictures on the next page show the cookies and the beers they were paired with.

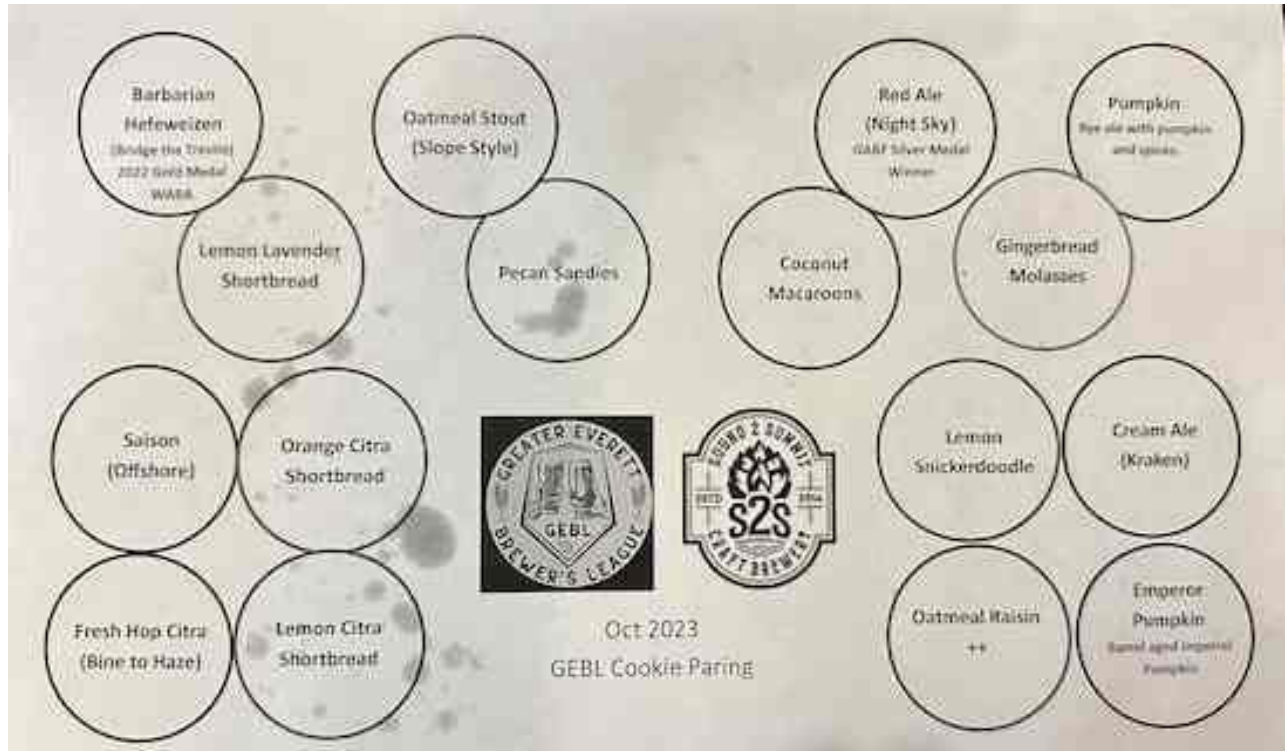
The Transformation of a Skeptic

The evening kicked off with some initial skepticism from one of the attendees who thought that pairing cookies with beer was a foolish idea. However, as the event unfolded and the group delved into the delightful combinations, his skepticism gradually transformed into pure enjoyment. The pairings were not just delicious but also thought-provoking, challenging preconceived notions about what could be achieved in a culinary and beer pairing. The skeptical guest went from declaring it a "stupid" idea to truly liking it.

Conclusion

The GEBL Homebrew Cookie Tasting event demonstrated that culinary experimentation knows no bounds. Cookies and beer, once considered an unusual pairing, revealed themselves as a delightful fusion of flavors and textures that could tantalize the taste buds

of even the most skeptical critics. As they say, "Don't knock it till you've tried it," and in this case, the combination of homemade cookies and craft beers showcased how a little imagination and an adventurous spirit can lead to a truly wonderful dining experience. The event left all attendees, including the skeptic turned enthusiast, with a newfound appreciation for the art of pairing and the joy of culinary exploration.





Cookie Recipes

White Chocolate Cranberry Oatmeal Cookies – Patty & Ken Tomkins

- 2 cups firmly packed brown sugar
- 1 cup shortening
- 3 TBSP frozen orange juice, thawed
- 1 TBSP grated orange peel
- 2 eggs
- 2 cups flour
- 1 tsp baking soda
- 3/4 tsp salt
- 2 cups rolled oats
- 1 cup white chocolate chips
- 1 cup dried cranberries

Heat oven to 350 degrees. Grease cookie sheets. In large bowl combine brown sugar, shortening, orange juice, orange peel and eggs. Mix well. Add flour, baking soda, and salt. Mix well. Stir in oats, cranberries and white chocolate chips. Drop by rounded teaspoonfuls 2 inches apart onto prepared cookie sheets. Bake for 10-12 minutes or until light golden brown.

Lemon Cookies – Patty & Ken Tomkins

- 1 1/2 cups sugar
- 1/2 cup butter or margarine, softened
- 2 tsp. lemon extract
- 1/8 cup fresh lemon juice
- 2 eggs
- 2 1/2 cups flour

- 1 tsp. Cream of tartar
- 1/2 tsp. baking soda
- 1/4 tsp. salt

Heat oven to 400 degrees. In large bowl, combine 1 1/2 cups sugar and butter until light and fluffy. Blend in lemon extract, juice and eggs. Blend flour, cream of tartar, baking soda, and salt into creamed mixture.

Place an additional 1/4 cup sugar into shallow bowl and roll 1 inch balls of dough in sugar. Place 2 inches apart onto ungreased cookie sheets. Bake for 8 to 10 minutes.

Shortbread – Maria Johnson

Basic shortbread cookie recipe

2 cups butter (softened)
1 cup sugar
2 tsps. vanilla extract
4 cups all purpose flour

I made two batches. Both batches have Citra Hops in them. One batch has lemon zest and the other has orange zest.

2023 Officers

President *Jim Trimble* president@gebl.org

Vice President *Dan Hansen* vp@gebl.org

Treasurer *Pete Stachowiak* treasurer@gebl.org

Secretary *Shelley Albright* secretary@gebl.org

Membership *Will Fredin* membership@gebl.org

Librarian *Gary Albright* librarian@gebl.org

Newsletter *Steve Macaulay* newsletter@gebl.org

Keep in Touch with Members

Quaffing some amazing brews, brewing a special batch, have a brewing question, planning a craft beer vacation and have some questions? Keep in touch with GEBL on our Facebook page. A great way for new and old members to keep in touch.

[GEBL Facebook here](#)

Macaroons – Jim Trimble

Mix:

- 3/4 c dry milk
- 1 c brown sugar
- 1.25 c flour
- 1/8 teaspoon salt
- 4 c unsweetened Coconut
- Stir In:
 - 2 tablespoons oil
 - 1/3 c hot water
 - 1 egg

Bake at 350 degrees for 15 minutes on a silicon sheet.
Watch the baking closely. Cookies go from "not done" to "burnt" very quickly.

Ginger Molasses Cookies -- Lori Brown

The recipe can be found here:

[Soft Ginger-Molasses Cookies and Ginger Syrup](#)



Lavender Lemon Shortbread Cookies -- Will Fredin

Ingredients

1x
2x
3x

- 1 cup all-purpose flour
- 1/4 tsp. salt
- 1/3 cup granulated sugar
- 1 1/2 tsp. culinary lavender
- 1 tsp. finely grated lemon zest
- 1/2 cup unsalted butter, softened
- 1/2 tsp. vanilla extract
- pure cane sugar for sprinkling, if desired

Instructions

In a small bowl, sift together flour and salt. Set aside.

Place 1 Tbsp. of the granulated sugar, lavender, and lemon zest in a mortar and grind lightly with the pestle.

Add butter to a stand mixer fitted with a paddle attachment and beat at medium speed for 1-2 minutes. Add lemon/lavender sugar, remaining granulated sugar and vanilla and beat for 2 minutes until light and fluffy. Add dry ingredients to butter mixture until it forms a dough. Shape into a disk and wrap tightly in plastic wrap. Refrigerate for 30 minutes.

Line a large baking sheet with parchment paper. Set aside. Roll the dough out to 1/4 inch thickness. Cut into shapes (I used a 1 3/4 inch cutter) and place on prepared sheet. Sprinkle with some pure cane sugar if desired, then place in the freezer for 15 minutes.

Preheat oven to 325 degrees. Bake cookies for 12-14 minutes until lightly browned around the edges. Cool on sheet for 5 minutes, then transfer to wire rack. Can be store in an airtight container for 5 days.

Notes

1. Make sure to measure your flour correctly. Do not scoop one entire cup from your flour container or you will have more than the one cup because the flour will be packed and your dough will be dry. Spoon the flour into your measuring cup and level it off with a knife.
2. The recipe calls for one teaspoon of grated lemon zest, but you can add up to two teaspoons for more lemon flavor.
3. The amount of cookies will depend on the size of your cookie cutter.
4. Since everyone's oven temperature differs a bit, bake your cookies until you see the edges begin to lightly brown. Mine took about 14 minutes.

Fresh Hop Results By Ray Garcia

Here are the final results from the Second Annual Fresh Hop Competition:

1st Place (Best in Show): "Hoppy Ending" - Dustin and Jamie Striplin from Brown's Point. Fresh hopped with Randy's Centennial Hops.

2nd Place: "Seriously Simcoe" - Tony Ochsner from Cascade Brewers Guild. Fresh hopped with Simcoe.

3rd Place: "She's Got Moxee" - Todd Hamilton from Impaling Ales. Fresh hopped with Citra.

4th Place: "Bale->Sound->Pale->" - Will Fredin from GEBL. Fresh hopped with Citra.

5th Place: "Fresh Hop Simcoe" - No name submitted from Stilly Mashers. Fresh hopped with Simcoe

Here's feedback from the judges on how to make the competition and judging better for next year:

1. Judges preferred using BJCP scoring (similar to last year). They felt it made it easier to discuss and agree on final rankings.
2. Some beers did not have brewer names, style, and IBU. Need to make these a requirement.



Judges: Laura Sullivan – BJCP Judge, Craig and Dave – Three Bull Brewing, and Matt Wurst – Owner, Audacity Brewing

November Meeting

Lots coming at the November 13 meeting: historical beer judging, election of 2024 officers – **still looking for officer candidates** – Pete's presentation of Italian Grape Ale, a few words on the holiday party and the usual enjoyment of friends and beer. See you there.