



Volume 107

March 2025

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

2025 Tasting/Judging Schedule

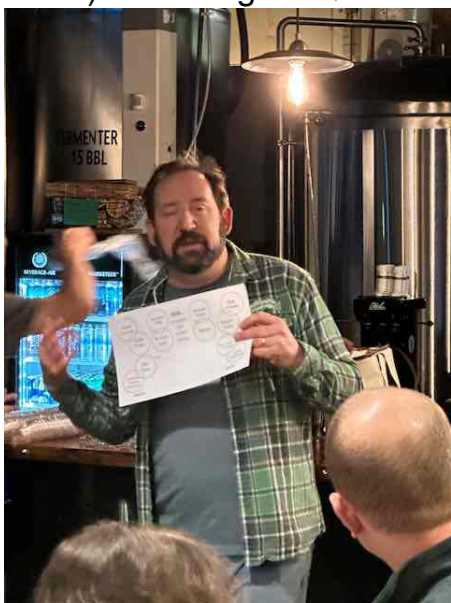
Month	Brew	Comments
March	Session Beers	Judging
April	Speaker	
May	Wheat Beers	Judging

The full schedule for the year through January 2026 is on the last page.

February Meeting Recap

Todd was stuck at work so Jim ran the meeting, which focused on beer and food pairings. Will held up the special placemats he prepared that showed which beer was paired with which snack.

We had 6 club home brewers providing 6 different beers and 6 different food pairings (primarily cheese and chocolates). The Belgian Quad and blue



cheese was replaced by English Barleywine and chocolate-covered pretzels. Everyone also got a taste of Georgetown's Guesto Crema (coffee cream ale).

The 25-30 members at the meeting had a great time! Most of the brewers took the mic to talk about their beers, and the consensus was that all beers were excellent with some great feedback.







March Meeting

Our next meeting will be Monday, March 10. We will be judging session beers.

Bob's Brewing

by Karen Winchell

In 2003 I started dating Bob Winchell, an active homebrewer and member of GEBL. Those first meetings I attended with Bob were in the basement of the Flying Pig Restaurant on Colby. Having dabbled in brewing myself I was smitten by this guy who brewed delicious porter, IPA, doppelbock and barleywine. In those days, Bob's brew system was a burner with a converted keg for a brew kettle and carboys for fermenters. Pretty basic, but he turned out decent beer that I loved to sample. Going through his Recipe Notebook I found multiple Instructions for the Death by Barleywine kit from Homebrew Heaven. The Procrastinator Bock was also a repeat.

Bob's Curriculum Cerveciae

GEBL Member since 2001, first Big Brew in 2002.



L>R Gary Albright, Louise Fugier,
Dennis Fugier, unknown, Bob Winchell



7. Bob is the first one out of the gate
and gets his brew going.

Big Brew, 2002

Oregon Brewers Festival 2002 – Bob took the train down to Portland. GEBL Newsletter (Sept 2003) shows Dennis and Louise Fugier, Will and Linda Fredin, Shelley and Gary Albright, Fred Farris, Val and Scott Oliver, and James Stockard in attendance. You all look so young.

World Beer Cup Steward in 2006 – went home with 6 cases (read 24 bottles per case) of leftover beers.

Bob and Karen get married 4/5/2008 – many GEBLers attended; we toasted with Bob's Tripel the Light Fantastic. Wedded bliss. What could go wrong, we're both homebrewers. "Can I do anything to help, Bob?" Bob makes a noise, "Uh-uh." "Okay, I'll stay out of your way, Bob."



L>R Burt, James Stockard, Gordon Legg, Bob Winchell, Dave Hetteen, Dennis Fugier, Karen Winchell, Fred Farris, Kenny Jordahl, Will Fredin, Maxine Jordahl and Louise Fugier

Travel to Amsterdam and Brugge in 2009

– fell in love in Brugge...with Belgian beers. What no hangover??!! It's time to go home, Bob what are we going to do with all these mushrooms?

First coffee house we visited in Amsterdam - The Bullfrog



National Homebrewers Conference 2011, San Diego – 17 kegs were strapped together in the back of a rented Jeep Liberty; Bob drove the whole way there and back (what you don't trust my driving, Bob??); stayed outside Eugene at the Stardust Motel circa 1930 on the way down, tissues were the only amenity. 10:00 AM session (after a rousing Club Night) at homebrew club station - Birth of the Beermosa (Jim's Blonde Ale mixed with Will's carbonated Tang) we went through leftover Hefe and Tripel, too. Great morning-after drink!

National Homebrewers Conference 2012, Brewin' with Bigfoot in Seattle – Best Club Night EVER; did you get a back stage pass? Special drinks served back stage were Roger Kee concoctions, maybe a fortified cider. We rocked it, literally. Music video produced by RJ (Five Rights Brewing) of "The Cover of the Brew Your Own" starring ~10 GEBL members, including Karen. At one point, all eyes in the whole place were watching at the same time.

Great American Beer Festival, 2012 Brewery Representative for Fish Brewing Company – served beer to a subset of 49,000 beer officianados; attended some awesome brewery rep events; thanks for the opportunity Kenny & Karinn Reister!

Great American Beer Festival, 2013 (in conjunction with Karen's work training in Denver) – too much fun was had by all. Denver is mecca for craft beer.

Hop Brew School in 2014 – Bob and all attendees were in hop heaven. Look at that mountain behind him.

Bob at Hop Brew School, imagine the smell



AHA HomeBrewCon 2018 in Seattle – Bob went home with first prize, a Grainfather brew system

Bob almost always had a Same Recipe entry, judged at the Evergreen State Fair, IPA Challenges, Cascade Brewers Guild Competitions and served beers at various festivals. Bob's favorite festivals were the Strangebrew Fest in Port Townsend, Washington Fathers Day Brew Festival in Redmond, and Oktoberfest in Leavenworth.



Oktoberfest, Leavenworth L>R Shelley Albright, Lori Brown, Gary Albright, Linda Fredin, Will Fredin, Karen Winchell and Bob Winchell



Washington Father's Day Brew Festival L>R Front Lori Brown and Jill Hansen (Marilley), Back Dan Hansen, Bob Winchell and Phil Brown

Trappist Beer brew day at Fredin's house in Granite Falls – Bob dressed as a monk and blessed the wort in the brew kettle. Here's a link to the video on FaceBook: [Brother Robert Blessing Trappist-style Ale](#)

Bob was the GEBL Membership Coordinator and then Treasurer for many years until his brewing career ended. He succumbed to cancer in November 2022, but his brewing spirit lives on in our basement. The kegerator, the fermentation cabinet and the conditioning cabinet, the functioning Grainfather, the grain crusher, the stainless steel countertop, a three-tier "John Beer" brew system with 15 gallon kettle (for sale, comes with propane tank, hot liquor tank, mash tun, chiller and water filter), a Blichmann Fermentor conical fermentor (for sale, \$300 OBO), 13 carboys (7 are for sale), 15 corny kegs (7 are for sale), a non-functioning Grainfather (free, needs a controller??) and LOTS of shelves and hoses are a legacy to his craft. If anyone is interested in the legacy sale items (\$500 OBO takes home the lot), contact Karen Winchell. Sorry, the 12 cases of 24 12-oz. bottles, and 6 cases of 12 22-oz. bottles are gone.



Bob, homebrewer, star-gazer, father, friend, uncle and grandfather was the life of the party and we all miss him.



Other Beer News

Skagit Valley Malting closed in 2023, and new ownership is bringing it back late this spring. Here's a link to an article describing new ownership and their plans:

https://washingtonbeerblog.com/skagit-valley-malting-is-reopening-with-new-ownership/?utm_source=rss&utm_medium=rss&utm_campaign=skagit-valley-malting-is-reopening-with-new-ownership

And if you want to up your game for marketing of craft beers, here's a link to an article describing the on-line marketing course **Digital Marketing for Craft Breweries** through U.C. Davis (March 3 - April 27):

https://washingtonbeerblog.com/enroll-for-uc-davis-online-marketing-course-for-craft-beer/?utm_source=rss&utm_medium=rss&utm_campaign=enroll-for-uc-davis-online-marketing-course-for-craft-beer

The article includes details on what you'd learn and who should enroll (*Brewery owners and producers of craft beer, entrepreneurs and homebrewers who are considering launching a brewery, and individuals looking to enter or who are already working in the brewing industry on the operations side*).

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March	Session Beers	Judging
April	Speaker	
May	Wheat Beers	Judging
June	Same Recipe Pale Ales	
July	IPA	Judging
August	Guess That Beer!	
September	Any Kveik Brews	Judging
Sept/Oct	Fresh Hop -- competition	
October	Lager Talk	
November	Belgian Beers	Judging
December	Potluck Dinner/Gift Exchange, Big Beer Challenge	
January 2026	Open Lagers	Judging

2025 Officers

President *Todd Johnson* president@gebl.org

Vice President *Jim Trimble* vp@gebl.org

Treasurer *Pete Stachowiak* treasurer@gebl.org

Secretary *Lori Brown* secretary@gebl.org

Membership *Will Fredin* membership@gebl.org

Librarian/Webmaster *Bryan Collazo* webmaster@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](#)

Got ideas for the newsletter, or some beer pics you'd like to share? Send them to:
newsletter@gebl.org