



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

Month	Brew	Comments
March	Irish, Scottish & British Beers	Judging
April	speaker: Dan Custer	
May	Pale Ales & International Blondes	Judging

The complete calendar through Jan 2027 is on the last page of the newsletter

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February Meeting By Amy Townsend & Steve Macaulay

Shelley opened the meeting, announcing that next month we'll be tasting Irish, Scottish, and British beer styles. She said that 65% of members have paid dues for 2026, go to <https://gebl.org/> to pay if you have not. After March, you will not receive club emails if you haven't paid. She also said that there still seem to be a few problems with our new email list. Webmaster Will Seeds suggested that members check their email spam filters if they are not getting GEBL emails.

Lori announced that tonight's meeting will feature 9 food and beverage pairings.

Will Fredin introduced new visitor Bill from Bend Oregon, now living in Arlington. Bill began home brewing in the 1980's and is just now getting back into brewing again. Avery (new last month) was back for another meeting.

Tim McTee said that Stilly Mashers has invited GEBL to a "Beer Wars" get-together this summer, possibly July 25th. The idea is that each club bring a selection of "best-of-club" beers in three categories and we'll all do a blind tasting/ judging. Also there will be some outdoor game competitions between the clubs, corn-hole, etc. It will be a friendly get-together between the clubs to share some beers and ideas. The location is in Arlington at Dennis' and Evelyn's barn/ taproom.

Karen said that Brewstock will be in Orting this year, the date is TBD. Possible July 11, 18, or 25.

Tim McTee is heading up the Fresh-Hop cross-club competition this year. If anyone has ideas or wants to help out, please let him know.

Lori asked that the beer and food pairings be distributed on the place mats that Will printed up. She asked that each brewer/cook introduce their beers and food. All-in-all this was another great – and quite tasty – event!







Blast From the Past: January 2011 Newsletter Article

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Brewer Close-up

By James Riley



Jim Trimble says he brewed 220 gallons of beer in 2010.

While on the surface that could be seen as a sign of a drinking problem, for Trimble it's actually a giving problem.

"I give away 80 percent it," he said. "I have two sons who both have kegerators."

Trimble just concluded his second run as the Greater Everett Brewer's League president. He decided not to run for a third term due to time constraints caused by his retirement from Boeing.

"Retirement is a busy job," Trimble said. "My plate is just really full right now."

He and wife Jackie Trimble have been traveling all over the world teaching ballroom dancing on cruise ships.

Before taking on the GEBL presidency, Trimble served three terms as the club's membership coordinator to give him a five-year run of being on the GEBL board.

During that time, he estimates the club has tripled in size from around 20 members when he first joined to the more than 60 now.

"It's just gone wild," Trimble said. "There's been so much growth that we must be doing something right. But it's a two-edged sword. When we had 20 members, we had 20 different opinions. Now we have 60. It's much harder to get consensus."

During his two terms in office, Trimble helped strengthen the club's constitution and shortened the business portion of the monthly meeting. He's also kept peace as the club has expanded and diversified.

"We have brewers who range from beginning to very advanced," Trimble said. "This could be a potential train wreck with some not getting what they want from the club. I hope the club can evolve into one that mentors novice brewers by having advanced brewers share their knowledge."

Although he admits that he is not really into entering a lot of competitions with his homebrew, his unique porter recipe that includes oatmeal, rye and honey malt has scored as high as 43 in different contests.

"I just kept adding things that I like and now I'm happy with the recipe," Trimble said. "It's the one that most people ask for."

His favorite beer at the moment is a cherry saison from a recipe borrowed from Shelley Albright. It's one of five beers that Trimble always keeps on tap at his home in Lake Stevens. His sixth tap rotates and serves up whatever he decides to brew on his Sabco system.

GEBL vice-president Will Fredin, who has served on the GEBL board for seven years, said the list of what Trimble has accomplished while in office is too long to list.

"He has shortened our (business) meetings, developed protocols and strengthened our constitution," Fredin said. "He is a great supplier for ingredients and has personally sorted through almost every club recipe. Jim and Jackie are very giving people and will help you on a moment's notice."

Trimble built a growing small homebrew supply business out of his home out of a desire to be able help himself and other members find reasonably priced equipment and supplies.

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Blast From the Past, Cont'd

Brewer Close-up

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"When I started brewing I could see that it could get expensive so I started a small business and it just exploded," Trimble said. "I'm a cheap SOB and so it was a part of my core philosophy to never pay retail for anything."

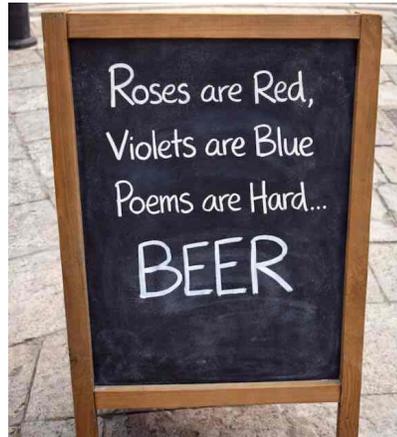
Trimble does not see it expanding into a full-time job.

"A big part of it is just the sale of used equipment," Trimble said. "I have been able to find lots of used equipment and it seems to be pretty easy to find new homes for it."

Although he regularly serves as the chief steward for judging at the Evergreen State Fair, Trimble doesn't really put much stock in competition.

"Beer competition is not of high importance to me, although I don't mind it," Trimble said. "When you read the BJCP guidelines they are very broad and if a beer fits in the guidelines it should be a 50-point beer. I've never heard of a 50-point beer and I think there should be lots of them."

Although he won't be on the GEGL board this year, Trimble plans to serve the club in other ways.



Wanted: GEGL Historians By Lori Brown

Did you enjoy the article about the founding of GEGL and the first 5 years of the club? Let's keep the momentum going with more articles in 5-year increments.

We are looking for a few volunteers to write short articles on the history of GEGL. Were you a member during 2002-2006? How about 2007-2011? 2012-2016? 2017-2021? 2022-2026? We need your help.

You can look through the old newsletters on the website and dig through your old photos to jog your memory. Article ideas: highlight a few cool things the club did in that timeframe, maybe add some photos, and you are done! This does not need to be a big undertaking.

There have been pub crawls, picnics, Big Brew events, guest speakers, competitions, homebrew conferences, NHC awards, etc. Let's relive some fun GEGL history and pass on that history to our newer members.



It's Fair Time

By Eric J. Wilson

As March arrives, people often think about gardening, or about graduations, celebrations, and vacations. I start to think about the Fair. This will be my 21st year running the Homemade Beverage Department at the Evergreen State Fair and we're still going strong! The competition is one of the oldest competitions for homemade beer and wine in Washington State and I'm proud to keep that tradition going. The Fair's theme this year is "Barn in the USA" and there will be special events and displays to mark the 250th anniversary of the USA.

Each month I'll continue this column in the newsletter to share information about the competition, tips for getting entries ready, Information about judging, stewarding, and hosting. And I'll share some of the past highlights.

This year our entries and judging are in August, so we have plenty of time to prepare, but it always goes faster than I think it will! For now, here are the key dates to add to your calendars:

DEPARTMENT SCHEDULE:

Day	Date	Time	Activity	Bldg. #/Door
Sun	08/02	12 noon–6 pm	Entries Admitted	500 F
Mon	08/03	4 pm–8 pm	Entries Admitted	500 F
Sat	08/15	9 am–5 pm	Closed Judging: Beer & Soda Pop	500 F
Sun	08/16	9 am–5 pm	Closed Judging: Wine, Mead, Cider	500 F
Tues	09/08	12 noon–6 pm	Release of Exhibits:	500 F

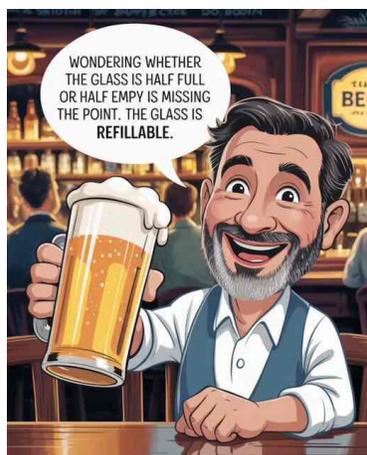
The Fair will be open to the public from August 27 through September 7 (Labor Day.)

Our competition is registered with WAHA and BJCP and we get great participation from many local brew clubs. We have entry categories for all BJCP beer, mead, and cider styles, as well as wine and soda pop categories, and a label-only category in case you just finished the last bottle of the one you are sure would have been the best of show, but you have a great label for it!

Why would you enter? I suppose there are a lot of good reasons. There is no entry fee. You will get judging results back from at least two judges. You will receive a

ribbon (yay) and blue or red ribbons come with prize money (more yay!) The best of the best get rosette ribbons and in each division the Best of Show winner gets an additional \$10.00. It's also a chance to see how your entries compare to others from around the state.

Why would I enter? When I started brewing, I was pretty proud of those first kit beers, however they came out, so I thought it would be cool to enter in the 1999 Fair. Well, it was good enough for a white ribbon <grin> and it was the Best Oatmeal Stout in the Fair that year (I suspect it was the only one.) But I was hooked. Now, 25+ years later the competition at the Fair is part of my year I always look forward to – especially for the great brewers and winemakers I get to share it with. Cheers!



2026 Tasting/Judging/Event Schedule

Month	Brew	Comments
March	Irish, Scottish & British Beers	Judging
April	speaker: Dan Custer	
May	Pale Ales & International Blondes	Judging
June	TBA (idea is GEBL Pro-Am competition)	
July	IPA	Judging
August	event: Sensory / Off-Flavors	
September	Historic Beers (BJCP cat. 27)	Judging
October	speaker: Other Fermentables	
mid-October	Fresh Hop Competition	
November	Porters & Stouts	Judging
December	Potluck Dinner/Gift Exchange	
January 2027	German Beers	Judging

2026 Officers

President *Shelley Albright* president@gebl.org

Vice President *Lori Brown* vp@gebl.org

Treasurer *Pete Stachowiak* treasurer@gebl.org

Secretary *Amy Townsend* secretary@gebl.org

Membership *Will Fredin* membership@gebl.org

Librarian/Webmaster *William Seeds* 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