



What's New at AJ's Fine Foods

Good Stewards Selections

AJ's Fine Foods "Good Stewards" selection recognizes wine makers and growers who strive to produce their products through environmentally responsible methods, minimize their impact or improve the quality of the land they cultivate, and who work to ensure healthy resources for future generations to enjoy.



Alaskan Brewing Co

"As Leaders in Innovation", AJ's Fine Foods has recognized the dynamic efforts Alaskan Brewing Co had put forth as responsible citizens of the earth. Their continued drive to better recycle, reuse and streamline their brewing process without compromising the quality and standard of the brews has deemed them a standout company for being "Good Stewards".

Good Stewards Selections – Alaskan Brewing Co. – information sourced from www.alaskanbeer.com

Brewing with history

Alaska has a rich history of brewing. From the explorers of the 1700's through the Gold Rush, many a thirsty Alaskan has been able to enjoy locally made beers. In 1986, 28-year-olds Marcy and Geoff Larson reignited that tradition when they opened the Alaskan Brewing Company, the 67th brewery in the country and the first brewery in Juneau since Prohibition. Alaskan beers reflect many of the same characteristics of beers that were brewed here during the gold rush era. From the historically based Alaskan Amber recipe to alder-smoked malts and Sitka spruce tips, Alaskan beers reflect Juneau's local brewing history and innovation.

The great American import

We brew and package our beer in Juneau, Alaska. Juneau bordered by the Pacific waters of the Inside Passage, the Tongass National Forest sits hard against the 1,500 square-mile Juneau Icefield. Only 50 miles of road run along the shores of the Gastineau Channel and Lynn Canal, making our remote coastal town only accessible by sea or air. Some folks even refer to our beer as the great American import, because it is shipped to the Lower 48 by barge. Brewing beer in Alaska isn't easy, but the Alaskan Brew Crew wouldn't have it any other way. We have the honor of handcrafting some of the country's most award-winning beers in one of the most majestic settings on earth.

As Alaskans, we pride ourselves on living with the land, not on it. In that spirit, Alaskan has relied on innovation to grow as a company without adversely affecting the local environment we call home. From being the first craft brewery in the country to install a CO2 recovery system and a mash filter press, to the creation of the Coastal CODE, a nonprofit ocean health initiative, the brewery maintains a commitment to environmental stewardship while providing a true "taste of Alaska" to the western states.

Local Flavor

Southeast Alaska is not only home to our brewery; it is also the source of inspiration for many of our brews. We draw from the area's rich history and ingredients.

Pure glacial water set our brews apart

With 1,500 square miles of ice and glaciers, the Juneau Icefield is larger than the state of Rhode Island. It is the source of water for all our brews. And as every brewer knows, water is one of the most important ingredients in beer.

Spruce tips flavor Alaskan Winter Ale

The Tongass National Forest is the largest temperate rainforest in the world and is filled with Sitka spruce trees. The tender new growth of Sitka spruce tips, hand harvested in Gustavus, Alaska, infuses Alaskan Winter Ale with its subtly sweet floral flavor. Spruce tips have been used for brewing in Alaska since the late 1700's when Captain Cook and other early seafaring explorers sailed the coast of Alaska looking for the Northwest Passage.

Alder smoke and Porter is a winning combination

Another common flavor of Southeast Alaska is salmon smoked over alder, an indigenous hardwood tree. A local fish smokehouse sparked Brewmaster Geoff Larson's imagination. Smoking malt provided a unique flavor and a preservative that allows the beer to be aged like a fine wine. Introduced in 1988, Alaskan Smoked Porter is the most award-winning beer in the history of the Great American Beer Festival, with 18 medals to date.

Mining for great taste

Alaskan Amber and Alaskan Barley Wine both draw from Juneau's history as a gold mining town. Alaskan Amber was inspired by a Gold Rush-era recipe. As homage to the brewing practices of the gold rush, early vintages of Alaskan Barley Wine were cellared in the cool tunnels of the Alaska-Juneau Gold Mine. The mine shafts provide natural refrigeration and a prime environment for the aging process in the months before Alaskan Barley Wine is released in January.

Brewhouse innovations

We brew and grow responsibly

There are unique demands to brewing in the remote coastal community of Juneau. With no roads leading in or out, the ingredients we use to make our beer travel 900 miles by barge before arriving at our brewhouse. Alaskan Brewing seeks the most lean, efficient and sustainable modes of production to be able to grow without compromising quality or increasing our environmental footprint.

CO2 recovery system

In 1998, Alaskan Brewing became the first craft brewery in the United States to install and operate a carbon dioxide (CO2) reclamation system. The system captures and cleans carbon dioxide, a natural byproduct of the brewing process, and uses it to package the beer and purge oxygen from holding tanks, saving money and the environment. This system prevents approximately 783,000 pounds of CO2, a greenhouse gas that contributes to global warming, from being released into the atmosphere each year. That is equivalent to preventing the emissions from using more than 40,000 gallons of gasoline annually.

Grain dryer

Most breweries distribute the grain leftover from the brewing process, or "spent grain," to nearby farms. Due to our remote location, we have to ship our spent grain to Seattle for distribution to farmers and ranchers in the Pacific Northwest. The grain must first be stabilized, or dried, to prevent it from decomposing during the long trip south. We do this in our self-sustaining grain dryer, which is heated by a biomass burner that uses about 50 percent of our spent grain as a fuel source. We are the only craft brewery in the country to operate this spent grain drying system.

Mash filter press

In 2008, Alaskan Brewing found a way to balance innovation, quality, and efficiency with the installation of a mash filter press. We are the first craft brewery in the United States to employ this Belgian-based brewing technology, which allows us to reduce the amount of water, malt and hops needed to make our beer, while maintaining high quality and consistency. In one year, the mash filter press will use 1 million fewer gallons of water and 6 percent less malt to make the same amount of beer as our traditional brewing process. The unique design of the mash filter press reduces the moisture content in the spent grains, which further reduces the energy required to dry the grain before it is transported to farms in the Pacific Northwest. This results in a savings of 65,000 gallons of diesel fuel each year-enough for a truck to travel around the world 50 times!

Promoting sustainable oceans

Alaskan Brewing promotes sustainable business and brewing, but we also promote sustainable living. That's why Alaskan Brewing is donating 1% of all proceeds from Alaskan IPA to promote the sustainability of the Pacific Ocean and its coastlines. We are working to protect the health of the Pacific Ocean, which is a vital resource and playground for the West Coast.

This effort is called the Coastal CODE because Clean Oceans Depend on Everyone. The Coastal CODE funds grants to help sustain our ocean's resources and encourages consumers to do the same.

SEE NEXT PAGE FOR: Recipe Recommendations for cooking with Alaskan Beers



Recipe Recommendations for cooking with Alaskan Beers



Alaskan Amber Glazed Salmon

Ingredients:

- 1/4 cup Alaskan Amber
- 4 Tablespoons butter
- 2 Tablespoons honey
- 2 Tablespoons brown sugar
- 1 Tablespoon lemon juice
- 1 Tablespoon soy sauce
- 1 teaspoon ground cumin
- 1 teaspoon lemon pepper
- splash liquid smoke
- 2 lbs fresh wild Alaska salmon or halibut

Methods/steps

1. Combine all ingredients in a small saucepot. Bring to a boil over medium high heat, then reduce the heat to low and allow the sauce to reduce slightly.
Remove from the heat and cool. May be made in advance and kept refrigerated until ready to use.
2. Coat fish with glaze and grill or broil over medium heat, basting frequently. Watch closely to prevent burning. Cooking time depends on the type of fish and its thickness.
3. Remove from the heat and serve immediately. Serves 6 - 8.

Ceviche Cocktail

Ingredients:

- 2 shots tequila
- 2 lemons, juiced
- 2 limes, juiced
- 1/2 red bell pepper, diced
- 1 jalapeno pepper, diced
- 1/2 red onion, diced
- 1/2 cup chopped cilantro
- 1 lb halibut, diced
- 1 large tomato, seeded and diced
- Salt & pepper to taste
- Clamato cocktail juice
- Alaskan Summer Ale

Methods/steps

Mix:

All ingredients together except Clamato juice and Summer Ale, in non-reactive bowl. Let sit for one hour.

To serve:

Scoop 1/4 cup Ceviche into 8oz glass, add 3oz clamato juice, fill with 1 1/2 oz Alaskan Summer Ale.

Eat/Drink - enjoy!

Alaskan Prawns in Pale Ale

Ingredients:

- 1 Tbsp olive oil
- 1/2 lemon
- 3 cloves garlic, minced
- 1 lb wild Alaskan prawns
- 1 bottle Alaskan Pale Ale
- 1 tsp fresh cilantro, chopped

Methods/steps

Heat olive oil in skillet over medium high heat. Add minced garlic and cook while stirring for 1 minute or until garlic appears translucent. Add 1/4 bottle Alaskan Pale Ale, prawns, and the juice of 1/2 lemon. Stir constantly, adding beer to replenish liquid as needed. Cook for 5 minutes or until shells turn pink. Add fresh, chopped cilantro, toss well and remove from heat and drain. Do not overcook.

Serve hot prawns with your favorite cocktail sauce, fresh squeezed lemon or clarified butter and a cold Alaskan Pale Ale on the side.

Fresh from the cold waters of Alaska, prawns have long been a favorite of Alaska's coastal dwellers. The clean, clear waters produce some of the world's tastiest seafood.