

★ High Plains Draughters ★ Oklahoma City ★

THE DRAUGHT CARD

February 7, 2003

Next Meeting: Friday, February 21st 7:30-10:30 pm

Place: City Arts (West side of the OKC Fairgrounds)

Presentations: “Preparing for Bluebonnet” & “A Visit to *De Dolle Brouwers*”

★ *Election of 2003 HPD Officers* ★

As a prelude to the festivities at HPD’s Burns Night, the rank and file elected new and old faces to its reformulated executive committee. A motion was made to adopt a “triune” form of administration: a president-elect, and president, and a past-president. This will assure that there is continuity and support within the executive committee (something that will benefit the organization at large). In true Daughters form, the proposal recommended that the new president-elect’s position be called the “Ramrod” (the second in command on a trail drive). Thus, the HPD executive committee is now made up of the “Ramrod”, the “Trail Boss”, and the “Old Boss”. The proposal being passed, Steve Law (now the designated *Old Boss*) ran the election of the 2003 officers.

First up for grabs was the main job: Trail Boss. By acclamation and overwhelming consensus, **Tim Nagode** stepped up to the bar to lead our brewing drive this year. As one of the time-worn veterans of the Draughters, Tim will provide both insight and guidance in 2003. For those who haven’t been around these parts long, Tim is a *national* BJCP judge and one of the club’s most accomplished brewers. Congratulations to Tim!

Next up was the newly created position of “Ramrod.” The brave soul who takes this job is signing up for a three year stint in this beery adventure: the Ramrod will automatically become the 2004 Trail Boss and the 2005 Old Boss! When the floor was open to nominations, a sudden chorus arose: “*Tammy!, Tammy!, Tammy!*” Congratulations to **Tamera Reid**, HPD’s first Ramrod and next year’s Trail Boss! Coming off of her third first place win in the Club-Only Competitions [see story], Tammy is one of the up and coming stars of our organization. Tammy is a consummate brewster whose enthusiasm and fresh perspectives will be a credit to us all.

Getting back into the saddle as this year’s “School Master” will be **Bob Rescinito**. Our resident rep to the AHA and all-around maverick brewer, Bob has demonstrated his enviable communication skills at many of our meetings. Congrats (and thanks!) to Bob for continuing to be the manager of our informational programs.

Also continuing in her tasks, is “Paymaster” **Penny Babb**. Penny holds the HPD purse strings and has done a fantastic job maintaining our strong box of funds. Thanks Penny! Be on the look out: she’s making the rounds to collect the 2003 dues / donations! Please make Penny’s job easy by doing your duty.

Yet another glutton for punishment, **Michal Carson**, volunteered to continue as “Competition Coordinator.” Michal has done a bang-up job of keeping us all informed about what to judge and when. Besides hosting many of the judgings at his house – with the blessings and help of his intrepid spouse Liz – Michal is the person who maintains our web site (www.draughters.com). Thanks Again!

Last on the docket were two critical positions: the cook and the editor. The out-going “Old Boss,” **Chuck Deveney** had his arm twisted to become “the Old Lady” (as cowboys on a drive affectionately called the position of “Cookie.” [hey Stan: it’s time to “fork” over all those utensils and cups you’ve squirreled away!]. Chuck – dressed in his kilt for the evening – took a bow and graciously adopted his new title.

Last of all the Old Boss, **Steve Law**, agreed to be editor of the newsletter for 2003. He promised to get it out on time – with pictures that are printable! – and to work on keeping the mailing list up to date. If you ain’t getting the newsletter in the mail (and you want one) send Steve your address at slaw@ucok.edu.

Congratulations to all of the 2003 HPD officers!

HPD Burns Night A Rousing Success!



The High Plains Draughters turned out in near record numbers for our Fourth Annual Rabbie Burns Night. This, now hallowed tradition, celebrated the Celtic bard and all things Scottish. Burns, the *de facto* national poet of Scotland, was born on the 25th of January back in 1759. Around the world lads and lassies assembled to pay him homage, and the Draughters were no different.

After a few announcements and the election of the 2003 club officers, the HPD rank and file got down to the celebration itself. The School Master, Bob Rescinito, started things off with a eulogy to Scottish Ales. A short history on origins and evolution of one of the world's greatest styles paved the way for appropriate appreciation of the many commercial and homebrewed examples that were in evidence that evening (did somebody say *Traquair House*?!). Bob reminded us to keep the hops low and the barley fat. Reminiscences of the club's mass order of Scottish Chariot Malt were mentioned and a quick review of the basics were provided.

The evening's main event was heralded with a battery *de rigueur* pieces of Burns Night oratory. The Chairman of the evening gave a rendition of the *Selkirk Grace* to start things off. Toasts, often ribald and suggestive, were given to the raised cups of nearly fifty Draughters. Telia McGuire stepped up to provide an HPD first: she sang a rousing rendition of *The Scotsman* – a barely PG song about what happens when men in kilts (and *only* kilts!) pass out from too much Wee Heavy. A crescendo was reached when Steve Law launched into a Burns Night staple, *The Ballad of John Barley Corn*:

“...So let us toast John Barley Corn,
Each one a glass in hand;
And may his great posterity,
Na'er fail in auld Scotland!”

As the penultimate toast was cheered, the room suddenly rang with the skirl of bag pipes. In marched Chuck Deveney (in full regalia) playing *Scotland the Brave*! Behind him came Tim Nagode with the guest of honor ... the evening's haggis! Bringing up the rear was Ken Adamson with the symbolic gesture to St. Andrews: two inverted bottles of single malt held in crossed hands. The “King o' the Puddin' Race (the dread haggis) was ceremoniously paraded around the room before being brought to the head table. With a shortened version of *Hymn to a Haggis*, Tim sliced the little devil to the hoots and hollers of those in the hall. Tim's culinary haggis-like efforts were complemented by some actual canned haggis provided by Charles Wheeler who also was featured in the procession.

The bacchanalian revels continued unabated until closing time. Scottish tunes were belched forth by the boom box; Scottish beers were poured from both bottle and keg; Scottish comestibles were consumed with relish and bravado. The Fourth Annual Burns Night was a blazing success that ushered in the new HPD year with a nod towards *Auld Lang Syne*.



The Chairman & his wife

The Whiskey Bearer

The Cook with the Haggis

The Piper

A “Bitter” Victory for Tammy Reid!

On Friday, the 17th of January, a panel of illustrious judges assembled at The Brew Shop to evaluate the contenders for the first Club-Only Competition of the year: English Bitter and Pale Ale. Entered were a couple of Special Bitters and a half dozen ESB's. When the dust settled there was one clear winner: a fabulously toasty Special Bitter entered by Tammy Reid! So far ahead of the pack was Tammy's brew, that the judges decided that there was no competition ... *literally!* An *ex cathedra* decision was made by the judges that the Draughters would crown one, and only one, winner. So the blue ribbon and a mighty British *huzzah!* goes out to Tammy Reid.

In the preliminaries, before Burns Night began in earnest, Tammy was given a round of applause and was awarded the very first victory glass (one of the new HPD snifters). She took a second round of applause when Steve mentioned that Tammy was the first brewer in recent memory to bring off a “triple crown”: three first place HPD COC ribbons in a single year. All hail the new Ramrod, HPD's very own Queen of Beer!



Tammy takes 1st Place for her Double Diamond clone

The upcoming Club-Only Competitions for 2003:

March/April: Category 10, *Brown Ale*

May: Category 11, *English & Scottish Strong Ale*

August: Category 2, *European Pale Lager*

September/October Category 24, *Specialty/Experimental/Historical Beer*

November/December: Category 8, *Kölsch & Altbier*

★ WANTED ★

As always, if you have a story to tell, an article to publish, a question to ask, or a beef to gripe, send your postings to the editor at slaw@ucok.edu. In particular, we would like to begin a regular feature on brew pubs around the country that HPD members have visited. Been anywhere exciting (or absolutely awful?), send us a blurb and we'll get it into print.

☆ HPD Editorial Page ☆

If you don't eat chur meat, you can't have any pudding!
How can you have any pudding if you don't eat chur meat?!
You! – Behind the bike shed! – Stand still laddie!

Pink Floyd, *The Wall*

A timely reminder from the School Master and the Editor

Homebrewing clubs, such as the High Plains Draughters, exist to promote the hobby of homebrewing. Our charter is to educate brewers, non-brewers, and beer lovers in the art and science of brewing and the appreciation of beer. Part of appreciating beer is recognizing that beer is an intoxicating beverage. As stewards of this charter, it is the duty of each club member to ensure that we and our invited guests drink responsibly. Appreciate the many fine beers available at our club meetings by taking small samples. Drink plenty of water and eat snacks along with the beer sampling. Know your limits. Drink responsibly.

Quotable Quotes with a Trail Boss Spin

Tim Nagode

Brewing Axiom: "The artist is nothing without the gift, but the gift is nothing without work." Emile Zola (1840-1902)

Brewing Competition Axiom: "Try? What is try? Do, or do not. There is no 'try'." Yoda ('The Empire Strikes Back')

Brewing Competition Axiom #2: "I have not failed. I've just found 10,000 ways that won't work." Thomas Alva Edison (1847-1931)

Life Axiom: "God is a comedian playing to an audience too afraid to laugh." Voltaire (1694-1778)

Life Axiom #2: "The only difference between me and a madman is that I'm not mad." Salvador Dali (1904-1989)

Non-sequitur Axiom: "I would have made a good Pope." Richard M. Nixon (1913-1994)

HPD Snifters Have Arrived!

The High Plains Draughters toasted in rare form at the last meeting: the new HPD 12oz snifters have arrived. They look great (and the gold rim is nice and thick). In order to assure that everybody has a chance at getting some, the limit was set at 2 per person for the initial round. We sold 55 of them at the first meeting! At the next meeting they'll be available again, and people who've already got some will be welcome to purchase more! At \$5.00 apiece these will certainly go fast, so you'll want to get yours soon.

Draughter's Mailing List Being Updated

An effort is underway to update the mailing list of the High Plains Draughters. In order to keep copying and mailing expenses manageable, the "hard copy" mailing list is being revised. If you are (1) not on this list and want to be, or (2) on this list and don't want to be, send the editor an email to that effect at slaw@ucok.edu. The editor also is maintaining the email address book for the Draughters. If you are currently on the mailing list and want only the e-version of the newsletter, send me a note and we'll be glad to accommodate!

Paymaster's Report

Penny Babb

It's been awhile since you've heard from the old paymaster, yes I spent your money and have run for the hills! ONLY KIDDING. If you missed burns night, you missed out. It was a hoot. Bagpipes, poetry, song, glasses, dues and yes me hounding you for money. A good time by all. The glasses have arrived and they turned out beautifully. We have sold 55 for \$5 a piece. This leaves us with 89 to go. We will continue to sell them until they are gone. We collected \$275 for glasses and \$170 for dues. Yes it is time to pay dues again. We ask for a \$20 donation. This enables the club to pay for the cost of the room to hold meetings, entry fees and just whatever the club decides to spend it on. We paid out \$60 for the room at City Arts and \$52.16 for entry fees. We will also be paying for the infamous room at the Bluebonnet room crawl and for the trip to take beers down to Dallas (the trip cost is approximately \$20, will be checking on the room cost soon). Elections of officers was also held and yes I will be your paymaster for another year. Next meeting bring your dollars and be ready to spend them. You know, I know who you are and if you don't come to me I will come to you. HA HA. We now have \$865.84 in our account. YEA! THANKS TO ALL OF YOU WHO PAID DUES AND BOUGHT GLASSES.

Bluebonnet Brew-Off is Next Month!



The biggest regional homebrew competition looms on the horizon. This year it is scheduled for Friday, March 21 and Saturday, March 22. As always, the Bluebonnet is one of the great HPD adventures of the year. Information is readily available at <http://www.bluebonnetbrewoff.com/>. This year's keynote will be delivered by **Dr. Chris White, founder of White Labs** (one of the premiere yeast providers!). The Draughters have always had a respectable presence down in Irving, so start making your plans for this pilgrimage. Contemplate sending an entry or two more than usual, so we can up the odds of our collective success.

Important Bluebonnet Brew-off Dates

Early Entries Accepted from Friday, February 14, 2003 to Saturday, February 22, 2003

Late Entries Accepted from Sunday, February 23, 2003 to Saturday, March 1, 2003.

First Round Judging Saturday & Sunday March 8 & 9, 2003, Saturday & Sunday, March 15 & 16, 2003

Bluebonnet Brew-off Friday & Saturday March 21 & 22, 2003

Bring Your Bluebonnet Entries to the Next Meeting (February 21st)

A portion of the next meeting we be dedicated to preparing possible entries. If you have a contender and are unsure what category to enter it in, bring a spare bottle to be tasted by others with judging experience (that means bring 4 bottles: 3 for entering and 1 for evaluation). Michal Carson, the Competition Coordinator, will have spare entry forms and bottle labels for those who may need them.

Early Bluebonnet Entries Due the Day After our Meeting

As in the past, someone from the High Plains Draughters will be driving our club's entries down to Dallas. The Draughters will be picking up the tab for gasoline, so save yourself the headache of having to pack and ship your entries by bringing them to the next meeting.

Bluebonnet has Category for New Brewers

For the first time, the Bluebonnet will be utilizing a special category "29" to accommodate new brewers. All you novices with great beers take note!

<http://www.bluebonnetbrewoff.com/modules.php?op=modload&name=News&file=article&sid=8&mode=thread&order=0&thold=0>

Bluebonnet Room Crawl in the Works

The Draughters will be renting a hospitality room as part of the Friday evening "room crawl." Last year we had at least a dozen kegs and took 2nd Place for our decorations and hospitality. Western paraphernalia is used to set our theme. Victuals will be managed by Chuck, our new Cookie.

Make your Bluebonnet Reservations Soon!

These rooms go fast, so make your reservations soon. Be sure to ask for "the Bluebonnet Rate."

<http://www.bluebonnetbrewoff.com/modules.php?op=modload&name=Subjects&file=index&req=viewpage&pageid=10>.

★ Style of the Month ★

Brown Ale

The next Club-Only Competition is right around the corner, but if you act fast you could make an entry today that might be ready in time. Of all the styles that are out there, the ubiquitous Brown Ale is one that is uncomplicated and has a very fast turn-around time. Make sure you've got a Brown Ale in your stable for the next Draughters' competition!

10A. Mild

Aroma: Slight mild malt/brown malt aroma, with some fruitiness. No hop aroma.

Appearance: Medium to dark brown or mahogany color. A few light brown examples exist. May have very little head due to low carbonation.

Flavor: Malty, though not roasty, with a lightly nutty character. Flavors may include: vinous, licorice, plum or raisin, or chocolate. Usually fairly well balanced, though some are sweetly malt-oriented.

Mouthfeel: Light to medium body. Low carbonation and relatively high residual sweetness contribute to a full mouthfeel relative to the gravity.

Overall Impression: A light-flavored, malt-accented beer that is readily suited to drinking in quantity. Refreshing, yet flavorful.

Ingredients: English mild/brown malt, or a combination of English pale and darker malts should comprise the grist. English hop varieties would be most suitable, though their character is muted.

Vital Statistics: OG: 1.030-1.038 IBUs: 10-20 FG: 1.008-1.013 SRM: 10-25 ABV: 2.5-4.0%

10B. Northern English Brown Ale

Aroma: Restrained fruitiness; little to no hop aroma. May have a caramel aspect to the malt character.

Appearance: Dark golden to light brown color.

Flavor: Gentle to moderate sweetness, with a nutty character. Balance is nearly even, with hop flavor low to none. Some fruity esters should be present; low diacetyl is acceptable.

Mouthfeel: medium-light to medium body, with a dry finish.

Ingredients: English mild ale or pale ale malt base with caramel malts. May also have scant amounts darker malts. English hop varieties are most authentic. Moderate carbonate water.

Vital Statistics: OG: 1.040-1.050 IBUs: 15-30 FG: 1.010-1.013 SRM: 12-30 ABV: 4-5.0%

10C. Southern English Brown

Aroma: Malty and moderately fruity, with some mild malt, brown malt character common.

Appearance: Dark brown, almost opaque.

Flavor: Gentle, moderate sweetness. Malt dominates the balance, but hop bitterness is sufficient to prevent an overly sweet impression. Hop flavor is low to non-existent. Malt flavor will be present, but sharp or roasty flavors are inappropriate.

Mouthfeel: Low to medium body, with a caramel impression.

Overall Impression: A malt-oriented version of brown ale, with a caramel, dark fruit complexity of malt flavor.

Ingredients: English pale ale malt as a base with a healthy proportion of caramel malts and often some darker malts. Moderate to high carbonate water would appropriately balance the dark malt acidity. English hop varieties are most authentic, though with low flavor and bitterness almost any type could be used.

Vital Statistics: OG: 1.040-1.050 IBUs: 15-24 FG: 1.011-1.014 SRM: 20-35 ABV: 3.5-5.0%

10D. American Brown Ale

Aroma: Hop aroma, often citrusy, is mild to strong. Esters and dark malt aspects are mild to moderate.

Appearance: Dark amber to dark brown color.

Flavor: Hop bitterness and flavor dominate the malty richness that is a characteristic of brown ales. Slightly drier than English versions, with assertive hop presence (bitterness, flavor, and aroma). Although malt flavor plays a supporting role, some toasty malt character (or even restrained roastiness) should be evident.

Mouthfeel: Medium body, with a dry, resinous impression contributed by the high hop bitterness.

Overall Impression: A bigger, hoppier, dryer version of brown ale, typically including the citrus-accented hop presence that is characteristic of American varieties.

Ingredients: Well-modified pale malt, either American or Continental, plus crystal and darker malts should complete the malt bill. American hops should be used in generous quantity. Moderate to high carbonate water would appropriately balance the dark malt acidity.

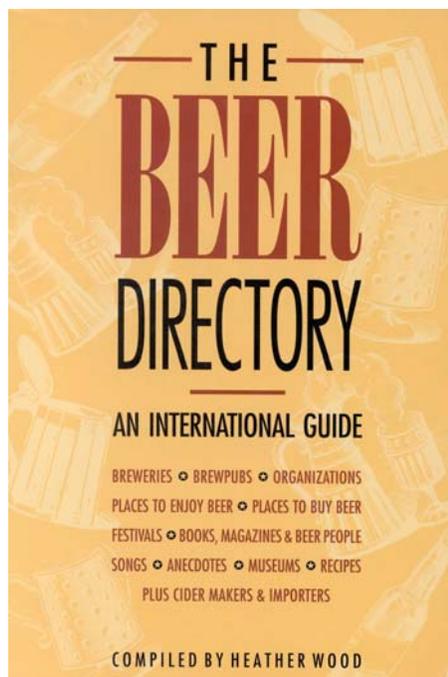
Vital Statistics: OG: 1.040-1.060 IBUs: 25-60 FG: 1.010-1.017 SRM: 15-22 ABV: 4-6.0%

The Beer Directory

An International Guide

Heather Wood, Compiler. Pownal, VT: Storey Publishing, 1995.

ISBN 0-88266-903-6 232 pages, no illustrations



Although a bit dated (1995), *The Beer Directory* contains a wealth of information that any beer traveler might find useful. Well organized and broad in focus, the book provides a wide swath of basic data concerning the manufacturers, the providers, and the gustatorial locations associated with beer. Out of town and looking for a brew pub? This is the book for you. Slightly less than half of the book is dedicated to U.S. beer culture; thus, there are other publications that might be better for the state-side only beer adventurer. But if you are heading across the pond to Europe (or other parts of the globe), this is an invaluable resource.

Typical entries are *very* short and to the point:

T & R Theakston
The Brewery
Masham
Ripon
N Yorks HG4 4DX
TEL 1765 89544

*Visitor's center, tours, and
a cooperage. Best Bitter, XB,
Old Peculiar.*

Brasserie Cantillon
Rue Ghende 56-58
B-1070 Brussels
Tel 02 521 49 28
*Brewery tour included
in museum visit.*

What *The Beer Directory* lacks in style, it more than makes up for in volume of data. Organizations, periodicals, museums, festivals, tours, microbreweries, megabreweries, beer travel services, and places to consume and buy beer are all covered with laconic efficiency. This is not bedtime reading, but a useful tool to have on your shelf ... or in your car ... or in your suitcase!

★ Preview of Next HPD Meeting ★

In addition to preparations for the Bluebonnet, the February 21st meeting will include a presentation by the Old Boss, Steve Law, on his 2002 visit to *De Dolle Brouwers* ("The Mad Brewers"). Located in Esen, Belgium, *De Dolle Brouwers* produce some of the most unusual ales in Flanders. Michael Jackson ranks *Oerbier* in his "top ten list." If you have one of their eccentric brews lurking in your stash, this'll be the time to bring it. A slide lecture and tasting will be given that you won't want to miss.



Overcomin' dem Bottlin' Blues

One of the biggest hurdles of our hobby is overcoming those “Bottling Blues.” You know the tune:

“I woke up dis mawnin’
took ma cawboy by da hand;
I said I woke up dis mawnin’
took ma cawboy by da hand;
Afta lookin’ at dem bottles...
Down in a keg ma beer did land!

We’ve all been there / done that. But you can avoid singing the same old tune over and over again if you establish a practical regime that minimizes the pain. What you need is a plan. As a Draughter with an obsession for bottled beer, I have overcome the Bottling Blues through force of habit. Here’s what I recommend.

First of all, we all know that you should rinse those bottles *immediately* after you pour your beer into a glass – and we aren’t barbarians, are we? – we use a glass. Most often we’re in the proximity of the kitchen when we pour those beers, right? Sworn oath time (it is January!); repeat after me: “I [insert name here] solemnly swear to always, *always*, rinse out my bottle.” That was easy – just do it; you’ll thank me for this later. Actually, you should put about 3 oz of water into it, put your thumb over the mouth of it, and give it a half dozen good shakes. Empty and repeat. Look inside the bottle. You want to make sure you’ve accomplished your goal. Then set the bottle into a six pack holder and have your brew.

When you accumulate two or three holders of bottles, you move to phase 2. Out in my garage I’ve got a permanent bucket of bleach water. Not the namby-pamby sort of stuff many of us use for sanitation, something much stronger (about $\frac{3}{4}$ cup for 5 gallons). This is a serious solution that is ready to eat out any odd film that might be inside your bottles. Leave your bottles in this solution till the next time you come back with another dozen bottles. At that point you remove the old bottles and replace them with the new bottles. Take your bottles to the sink and rinse them with hot H₂O. I keep a bottle jet handy for the task (get one at your

local brew shop). The now bleached and rinsed bottles are stacked on a shelf to await the big day.

Ahhh! Bottling day. My favorite. There they are ready to go. But wait! There’s another step in the process: a quick run through an Iodophor bath. I’ve got a *big* (16 gallon) bucket that I keep my Iodophor solution in. The advantage of a big bucket is that you can stick a boatload of bottles into it at one time. Keep the solution fairly light (since the bottles have already been sterilized by the bleach treatment). About 20 minutes and then on to the “bottle tree.” If you haven’t got one of these plastic trees, get one: it’ll be a classic case of “what took me so long!”

Sanitize your bottling bucket and hoses. Don’t forget to think of the ancillary parts of the process: racking hose, that little cap on the end of the racking cane, a plastic spoon, and your bottling wand (there’s another key tool: get yourself a brass one; they work better and are less prone to oxidizing your beer). Don’t forget to boil up some priming sugar while you’re at it.

If you’ve got some CO₂, spritz some into your bottling bucket before racking. Oxygen, at this stage, is not your friend. Set everything up and add the priming sugar. Stir gently. Put the rinsed spoon back in the Iodophor and wait another minute or so. Stir again. You want to make sure that the priming sugar is distributed throughout the beer. It tends to settle to the bottom if you don’t, and will lead to half your bottles being flat and the other half suitable for use as glass hand grenades! Bottle about a dozen, then stir again. As an added precaution, I always put my caps into a shallow bowl with grain alcohol; this both sanitizes the caps and has the added advantage of putting a zing on any *Schmutz* that may be on the lip of your bottle. Set the cap on (but don’t crimp). Do all of the beer before crimping; this lets some CO₂ push the excess oxygen out of your bottle (very little is needed for the yeast to carbonate your beer).

If you follow my advice, you’ll have a grand ole time. You might even listen to the blues while bottling, but this time you’ll be singing a different tune.

Steve Law

A Message From the New Boss In Town!

Friends, Draughters, brewing folk, lend me your beers. I come to drink the Celis, not to bury it. The evil that Millerweiser does lives long, long after them. To beer or not to beer, that is the question. Whether 'tis nobler to suffer the Wits and Arabiers of Belgian broweries or to rejoice in the goodness of them... .. We have nothing to beer but beer itself... No matter the veracity of the quote, let us dispense with the goofy shit and move forward with all things zymurgical. Allow me state a couple goals I'd like to see during my reign (double entendre alert; reign = period of rule as the boss; reign as in a device used to control a horse, me being the horse...) and that would be the following:



<http://www.mv.com/ipusers/slack/bjcp/index.html>

1. Let's get some folks taking the BJCFreakin'P exam and getting certified. Not to sprain my arm patting myself on the back, but I've been judging beer in the 5 state area for going on 10 years and I will unequivocally, unilaterally and absolutely say that the **Draughters – Know – Beer**. I've been in the judging trenches locally, regionally and nationally for a long time and when I see a some yahoo novice pick a Crème de Menthe mead as Numero Uno, 'Da Bomb, First Place at the Bluebonnet while a major-league qualified Draughter sits on the sidelines, I get frustrated, ya dig?? Am I talking to you? Possibly... If you've been to an HPD Mead Clinic, you are more qualified than 95% of the judges at any given competition. If you're stewarding at the Bluebonnet and realize you know more than one or more of the judges, I'm talking to you. If not, I'm talking to you too... Get over it, get on with it, get off your ass and do it; if you're not part of the solution, you're part of the problem; excuses are like assholes, everybody got one, 'Nuff said. Please send flames to Nagode@gbonline.com.

2. If you haven't taken the BJCP... Sorry, had a moment of *vuja de*, the feeling that none of this has happened before... I'd like us to focus more on the sharing of knowledge and experience. To experience more is to know more. I recall a number of experiences early in my brewing days that had nothing to do with club meetings, but that dramatically affected my approach to brewing. I'll share a couple briefly... Mike Bovee in a monk's habit stirring the mash of an all-grain Triple in Rick Lloyd's front yard in nouveau riche Edmond, OK. Yes, a few strange looks from the neighbors, but I was hooked on brewing Belgian ales from then on. At a garage brew at Jim Andrews place, when Jim described to me the evils of "fucking Cascades" and me trying to formulate an argument about how they were good and great in American Pale Ales (I'm still not sure if I won the argument with Mr. Noble Hops of the Universe...) A garage brew at my house where Joe Bocock showed up even though he was sick as a dog, brewed a kick-ass IPA and enlightened me about the magic of Munich malt in beers other than German lagers (a revelation I'm thankful for to this day. Ask Joe, he'll tell all...) 15+ HPDs at Tom Larrow's house, all brewing Pilsners with the Moravian Pils malt handed out at the Bluebonnet; at least 5 all-grain batches going at once; Paul Solheim's gear looking like it could launch a NASA shuttle within moments. These are the times and places that I LEARNED. I was doing **my** thing... **my** way.... while someone else did **their** thing... **their** way. You might say to yourself "Well, that's obviously out the window," but the next time you brew by yourself (the way we usually do, right?), you incorporate into your brewing process that which you've seen and that which you find intriguing. Then you either reject it as ineffective or it becomes part of your process.

Continued on Next Page...

New Boss in Town (continued):

OK, so how do we help this all happen? **The Brew Crew Initiative!!** Your Brew Crew will take responsibility for brewing a keg for an upcoming HPD meeting. It'll go something like this:

1. Formulate a Brew Crew (you have done this informally already, they're your brewing buddies...).
2. Pick an HPD meeting to do the Brew Crew thing for, (it has to be far enough in advance of the meeting to allow time to brew, ferment, age and keg. IMHO ales that turn in 3-4 weeks will be de rigueur early on...)
3. Get with the Trail Boss (that would be Yours Truly) to make sure another Brew Crew hasn't already taken the date.
4. Get your ingredients from a brew shop (either Chuck, Bob or other HPD-friendly shop) and the HPD will **FOOT THE BILL!!!** Yes, **FOOT THE BILL!!!** (Of course this will have to be on a vote of the membership, but come on, a 5 gallon batch of all-grain will cost less than a couple of those hoity-toity snifter glasses the last Boss brought in).
5. Get with your Brew Crew and brew that puppy. Share ideas, critic procedures, discuss why you do it your way, listen to why they do it their way, buy commercial examples to taste, compare to BJCP style guidelines, discuss and, above all, **LEARN FROM EACH OTHER!!**
6. Present your brew to the club on your scheduled meeting date **as a Brew Crew!** Tell the assembled masses the who, what, when, where, why and how of it all.

OK, I may be drinking a second 15-year Ardbeg Islay single malt as I write this, but I don't think I'm completely whack nor 'round the bend. To show my conviction, I'm volunteering your Triune leadership council to do the first Brew Crew thingy. As acting Trail Boss, I hereby volunteer myself (Tim Nagode), my Ramrod (Tamara Reid), my Old Boss (Steve Law), the King and Queen of the High Plains Draughts (Joe and Denice Bocoock), and the Boss Lady/Love Of My Life (Paula Nagode) as the first and original Brew Crew. We'll be brewing an IPA (Hop-Head Boss Lady's First Choice) and we're going to do it right (og = 1.070 or thereabouts, IBUs in the + 65 range, SRMs around 12 with a little help from some of the King's Munich malt...). And the meeting we're brewing this one for? Yes my friends, the Bluebonnet.... And why not? And why don't you join in? We're going to need many and several kegs for the HPD Room Crawl Suite, so volunteer your Brew Crew to help out. Life's too short not to brew now!! Sorry if the rant has been a bit much, but damn it, life's too short not to have fun.
Brew Loud, Brew Proud!! Yer Boss

HIGH PLAINS DRAUGHTERS
513 N.W. 38th Street
Oklahoma City, OK 73118

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