

★ High Plains Draughters ★ Oklahoma City ★

THE DRAUGHT CARD

November 14, 2003

★ ★ **Next Meeting: Friday, November 21st from 7:30-10:30 PM** ★ ★

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

- ⇒ The Trail Boss requests your presence at the next meeting. Several very important topics of discussion will come up.
- ⇒ We will also be having a program on “Wort Chillers” – why they’re important, how to build them, and the pros and cons of the different types (immersion, counter-flow, etc.).

Bret Mayden ... Are You Out There?

When the names of the winners were posted for the 2003 Dixie Cup, a High Plains Draughter was significantly prominent: *Bret Mayden*. Bret won a First Place in English Bitters and a Third Place in Scottish Ales. Bret, we know you’re out there! Come to the meeting so we can herald your success! Well done and congratulations!

Competition Coordinator ... Are You Out There?

Also off the radar screen is our 2003 HPD Competition Coordinator. Rumor has it that he’s temporarily gone “a-Viking” (see what mead will do to you!). The last meeting was sadly “award free” and the October Kölsch and Altbier COC competition was done by an ad hoc committee. Competition Reports of late have been thrown together by the over-worked *Draught Card* editor. We need ribbons. We need you back! Please come!

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The Last Meeting ... Belgium Bound?

Friday, October 24th, saw a smallish gathering of some 18 Draughters (post-O’Fest *ennui*?) at City Arts. After a few short announcements and a truncated “awards ceremony” (acknowledging Bob Rescinito for sending his Spruce Beer to nationals), the meeting got down to business. The major item of discussion was some advance planning for the Bluebonnet next March.

The Draughters approved a motion that our theme this year would be Belgian, with a monastic twist. A second motion was made that we adhere strictly to our brewing theme: a near unanimous vote established that ALL of the kegs in the HPD hospitality room must be Belgian ales. Given that there are some 14 recognized subcategories of Belgian ales, this isn’t really much of a limitation! We need at least a dozen kegs for the room so *now* is the time to do your duty. Doubles, Tripels, BSA’s, Saisons, Wits, Belgian Pale Ales, and more will be needed. There was also some talk of building a “tap bar” for use at Bluebonnet and other HPD events. Brew something soon for proper aging.

Speaking of things Belgian, Tammy and Jeff just returned from a whirlwind tour of Europa. They came to the meeting with several huge bottles of Belgian beer that they had lugged back, including a magnum of Gulden Draak! An appreciative group of Draughters used it to toast their return.

Hope to see more of you at the next meeting!

Demystifying the BJCP Exam - Part 1



If there is anything that tends to hold people back from becoming a BJCP judge, it is fear of the qualifying exam. While the BJCP exam is certainly challenging, it shouldn't be seen as so intimidating that you don't even want to attempt it. In an effort to demystify the exam, the following revelations may be of use.

First of all (as has been noted several times in this column), if you're reading this, you are likely more prepared than you think you are. Be confident, you're probably already 75% the way there. Do the "finishing school" regimen and have a go at it! The exam itself costs only \$50, and, if you pass, the Draughters will pick up the tab for you! Good deal. Retakes are also *much* cheaper, so you might just take the exam for the heck of it; after all, you'll gain invaluable insight into the process.

Second, you should know ahead of time what kind of questions you'll be facing. Go to the official BJCP exam study site (<http://www.bjcp.org/study.html#exam>) and examine the lay of the land. To be perfectly honest, in my own preparations I wrote out answers to *all* of the sample questions, thinking that surely a couple of the questions might appear on the exam. I was disappointed. None of these questions appeared (except the guaranteed 1st question on the BJCP). Nevertheless, the skills I picked up in working with the questions made it much easier to handle the *kind* of questions I was eventually asked. You also need to be aware that – while the exam is made up of "10 questions" – the reality is many of these questions are two or three part questions. My own exam ultimately had 25 different topics to address, all in the space of 3 hours.

Third, be aware that you'll also be taking two exams at once: there's the written test, worth 70% of your score; and there is the beer judging, worth the other 30% of the exam. I'd falsely assumed that you'd first do the writing, then the judging ... *Wrong!* Your 3 hour exam will feature *both* of these at the same time. At some point in your writing, you'll be "interrupted" by a beer judging. Then another later on. And another and another. You'll have four beers to judge in this self-same 3 hour window. Factor this into your plans to keep on schedule – and do subdivide your time accordingly: better to do a 80% job on all 10 questions than 100% job on only six questions. You'll have little time to check your answers, so try to be systematic and diligent (I still flush when I remember the wonderful Weizen recipe I put together, forgetting, of course, to include a yeast!). If you don't do to well on the tasting portion, you can always retake it separately later to improve your score.

Fourth, be physically and mentally prepared for this beery marathon. Your hand will be aching when you're done. A *soft* lead in a mechanical pencil will make it much easier for you to write quickly and legibly. Eat plenty of protein the day before the exam to put your brain on "high test."

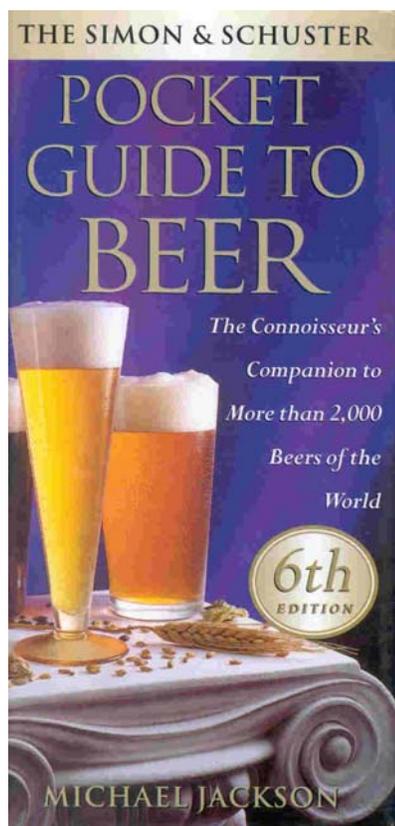
Finally, chill out. As the Trail Boss keeps reminding me: "it's only beer." There's a reason why the mantra "Relax. Have a homebrew" is the motto of the AHA. No reason to get overly apprehensive. This is test ... this is only a test.

Our intrepid School Master, Bob Rescinito, has stumbled upon a great on-line program to test your familiarity with the "brute facts" of beer styles (ABV, IBU, SRM, OG, & FG). This is a fun test that gives you 10 questions, then provides you with a grade. Enjoy! <http://www.tastybrew.com/bjcp/test.html>

Pocket Guide to Beer

Michael Jackson

NY: Simon & Schuster, 1997 ISBN 0-684-84381-1 208 pages



Looking for an easily portable reference to the world's beers? Then Michael Jackson's *Pocket Guide to Beer* is for you! This little 3 ¾ x 7 ¾ gem is packed full of micro-print information by the ultimate guru of brew.

After a short 18 page intro on the basics of beer, Jackson gets down to business with a country-by-country listing of the world's beers. From the centralities of major European juggernauts like Britain, Belgium, and Germany, to the lesser known vales of Switzerland, the Netherlands, and Scandinavia, Jackson covers the spectrum of beer possibilities. Interested in locations more exotic? How about beers from Africa, the Caribbean, or Australia. In addition to the country listings – which does include the Good-ol'-U.S. of A. – the *Guide* includes two indices: an *Index of Beers* and an *Index of Breweries*.

A typical entry will discuss a brewery and its major beers, each of which is rated according to a four star system (four being "World Class"). While the entries for some famous brews necessitate extensive treatment, most entries are laconic, but to the point. An example of the latter is the entry for Tabernash:

Tabernash Mystical Native American name for a Denver micro making outstanding German-style brews. Its *Weiss* ★★★ has an excellent clove character. Its *Denargo Lager* ★★★ is a dark, Munich-style classic.

For those studying for the BJCP Exam, the longer entries are a useful compendium of basic facts ... the unvarnished and unembellished essentials that you'll need to know about each of these beers.

If you're planning a trip at home or abroad, or you're just interested in beer, the *Pocket Guide* is a convenient and relatively up-to-date listing of zymurlogical splendors.

Remember: brewing knowledge is brewing power!

Emergency CO₂ ... What to do when there's none to be had!

By Mike Kiester

Last summer I brewed a couple kegs for a weeklong work party in Colorado. Rather than lug up CO₂ bottle, hoses and regulator, etc., I expected to go to a local bar to pressurize the keg. At the bar, when I asked if I could have some CO₂ the bartender did not understand what I was asking for and refused. I was stuck with two kegs needing to be pressurized before they could be served.

I solved the problem with an extra keg. I mixed a solution of baker's yeast, 2 cups of sugar, water and flour in the keg. After a few hours there was enough CO₂ in the keg to pressurize the other kegs. I did not have a way to check pressure but looked at dissolved gas in beer. Of course, at 9000 feet, beer behaves very differently than in Oklahoma.

After reviewing the basic chemistry of yeast (not my strong suit), I think I used way too much sugar. Not counting fusel oils, one molecule of sugar will produce one molecule of CO₂ and one molecule of ethanol. Needless to say, I had plenty of gas for both kegs!

A Visit to the Waterzooi Belgian Bistro

Bob Rescinito, HPD Roving Reporter

I hit the road again last week (November 3-7)! Went back to Long Island, this time to Garden City, NY. In preparation for any trip I always try to plan in advance my extracurricular activities (read: beer excursions!). For this trip, that was easy! I consulted a handy *New York Breweries* book written by my friend Lew Bryson. I also chatted with Lew online to get some clarifications and the latest updates on where to find good beer in New York. Check out Lew's website at: www.lewbryson.com

I have been to Garden City before, so I knew of at least one place that I HAD to visit: Waterzooi Belgian Bistro! This place has a nine-page BELGIAN BEER MENU! They also have a Monday night beer dinner. Three courses of delicious and attractively prepared food, paired with Belgian beers. What a way to start a trip!

Waterzooi is located in a strip of shops off Franklin Avenue in the quaint downtown area of the village of Garden City. Entering the long, narrow bistro from the parking lot entrance you first pass through the bar area. The restaurant and bar areas are divided by a glass block wall. Though smooth jazz plays in the background, the subdued lighting and low, arched ceilings provide a sense that you are entering a monastery. Arched entries and the minimalist décor of decorative stained glass and framed mirrors complete the illusion. I arrived around 6:00pm and the place was not yet crowded. However, after 7:00pm the restaurant became full, though not overly crowded or noisy.

In contrast to the tome that is the beer menu, the food menu is contained on a single 11x14 sheet of paper. From the appetizers to the salads to the main courses, the menu looked wonderful! Of course, a Belgian restaurant must offer Moules and Frites and Waterzooi is no exception. Mussels prepared a dozen different ways are served with Belgian-style fries and home-made mayonnaise. Another time, perhaps, for I was there for the Beer Dinner! The specially prepared beer dinner is offered every Monday night and is equally enticing as the regular menu.

First course was caramelized beef short rib on top of wild mushroom risotto, surrounded by a gingered carrot sauce. Paired with Corsendonk Brown. Very delicious indeed! The main course consisted of flame seared Halibut atop a nest of roasted garlic spinach, atop a bed of truffle mashed potatoes, surrounded by a caper butter sauce. On top of the fish was a dollop of chopped tomatoes and basil. Served with Pavel Kwak. The dish was presented well, and tasted very good, especially the fish and the spinach, but there was just too much going on! Too many competing spices and flavors, and the basil in the tomato in this dish really didn't do anything for me. Also the potatoes were kind of soupy from the sauces. In this case, I think it was personal preference that was the problem and not anything the chef did, so I ate and didn't feel the need to report it. Dessert was somewhat disappointing. A strawberry and kiwi fruit tart that was on the crusty side, kind of dry, and a scoop of blueberry sorbet, which was rather good by itself. I told the waiter I would have much preferred the always delicious bread pudding. The dessert was paired with Lindemans Peche, which is also not one of my most favorites. Since I have been to Waterzooi before and had a wonderfully satisfying experience, my expectations were high for this visit. The food was still good, though not as good as on previous visits, and the beers were also good, but not as imaginative or creative in their pairing with the food. But I think I got my moneys worth! All of that for \$35 plus tax and tip. I would definitely do it again.

The service at Waterzooi is always first class and prompt. If you want a semi-elegant dinner, paired with a great selection of Belgian beers, Waterzooi is the place to go!

In addition to the beer, Waterzooi also has an extensive wine list and offers small batch vodkas, single malt scotch, and martinis. Something for everyone!



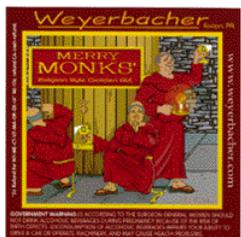
HPD Brew Pub Rating (out of 5): Beers ☆☆☆☆☆

Food ☆☆☆☆☆

☆ HPD Brew Review ☆

By Bob Rescinito

Another find in the village of Garden City: Garden City Market, a small local grocery store that had a beer cooler with three shelves of Belgian and Belgian-style beers! They also had a pretty good assortment of local micro-brewed beers. I left with a bottle of Gouden Carolus Noël, and a sixer each of Dogfish Head Chicory stout, and Weyerbacher Merry Monk Tripel. Here's a rundown on the brews:



Weyerbacher Merry Monk's Ale is a Belgian-style tripel brewed with premium pilsener malts, candi-sugar, and yeast strains- all imported from Belgium. It is bottle conditioned, with candi-sugar and yeast added just prior to bottling. Merry Monk's effervescence and creaminess are immediately apparent when pouring. The pilsener malts combined with the Belgian yeast strains and candi-sugar yield a complex yet balance flavor with subtle hints of fruit or spice. 9.3% ABV

Gouden Carolus Noël is brewed exceptionally for Christmas by the Anker brewery of Mechelen. It is a special Belgian ale brewed using traditional methods and a recipe with top fermentation. Its high gravity provides its warmth and body. Noel is refermented in the bottles and improves with age. 10% ABV



Dogfish Head Chicory Stout is a rich, dark beer made with a touch of roasted chicory, organic Mexican coffee, St.

John's Wort, and licorice root. Brewed with whole-leaf Cascade and Fuggles hops, the grains include pale, wheat, chocolate, roasted and oatmeal. We buy the coffee used in our Chicory Stout from the Oby Lee Coffee Roastery in Lewes, the only one in Delaware. Chicory Stout won 2 gold medals at Chicago's Real Ale Festival in 1998! 5.2% ABV 22 IBU

Gulden Draak If you're seriously into Belgian ales, then you've no doubt sampled one of Ghent's finest brews, "the Golden Dragon" made by the Brouwerij Van Steenberge. Named for the sculpture atop the belfry of Ghent's town hall, this big, dark, triple-strength beer will really put some wings on your evening. Weighing in at 10.5 %, Gulden Draak is a malty delight, with enough toffee to satiate even the most jaded of palates. Think "Belgian barleywine" with an emphasis on malt. There are hops in this brew, but just enough to balance the full-bodied sweetness. The perfect



complement to dessert or – better yet – Belgian chocolates! The namesake statue was brought back from Constantinople at the beginning of the 12th century, and was the subject of hostilities in 1382 between Ghent and Brugge. The latter city stole the statue and a war was fought to get it back. To read the whole story, and check out the other Van Steenberge products, check out the following site: <http://www.vansteenberge.com/Bodypages/engels/beer/EBSpecialtyBeer/EBGuldenDraak/EBGuldenDraak.html> This is a wonderful brew that you'll definitely savor long and lovingly. [Special thanks again to Jeff and Tammy for sharing their magnum bottle with the Draughters!] *The Editor*

The Brew Shop Opens an Outlet in Norman! The Grand opening of the new Norman outlet for The Brew Shop will be on Dec.6th starting around 2:00PM. Owner (and HPD *Old, Old Boss*), Chuck Deveney, extends an invitation to all to attend the opening ceremonies. An appropriate beer will be made on-site for the occasion, and Chuck will have “give-aways” and a drawing or two for some FREE stuff! The Norman store will be located at 2205 W. Main; the phone number will be a memorable 364-BEER! Normanites rejoice!



HPD hats have finally arrived!

The long awaited HPD custom ball caps have been received from the supplier in Korea. Many were snapped up at the last meeting, but there are still a few left. These can be purchased at the next meeting. Price for each hat is \$10. Get yours while they last! A special “hats off” to Gary and Steve for providing shade for our noggins. These are first class products with a very nice embroidery job.



John's Grocery, Inc. Although severely hampered by the restrictive shipping laws recently put into place, John's Grocery is still up and running. You can't order on-line beer from them anymore, but John's is still a haven for breweriana. Looking for that special glass from which to sip your brew? John's has probably got it. They have also begun to stock Belgian cheeses, which – thank God! – can still be legally shipped through the mail. Their service is quick and dependable. Pick up a thistle for the next Burn's Night! Check 'em out at: <http://www.johnsgrocery.com>



Yuletide Plans The date for the HPD Yuletide Party is **Saturday, December 13th**. The location, once again, will be Tim Hibner's house (7225 Shoreline Dr., SW of MacArthur Blvd. & NW Expressway). Time: 7:00PM till. Bringing food is a must. We may or may not be getting out a newsletter before then ... check online for a map to Tim's: <http://www.mapquest.com/maps/map.adp?country=US&addtohistory=&address=7225+Shoreline+Dr&city=Oklahoma+City&state=OK&zipcode=&home-submit=Get+Map>.

Draught Card On-line A reminder to all of our readers that the HPD *Draught Card* is also available on-line at www.draughters.com. When viewing the on-line version, accessible through a PDF download, you'll be able to see all of the pictures in color! All of the internet links are fully operational in this format as well. If you would prefer to only get the on-line version of the newsletter, please send an email to the editor at slaw@ucok.edu, and we'll put your name onto the electronic list.

★**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, if you have visited a memorable brew pub, we want to know what you thought of it. Been anywhere exciting (or absolutely awful?), send us a blurb and we'll get it into print.

Jim Andrews’ “Kölsch No. 19”

Here is Jim Andrews’ winning recipe from the most recent HPD COC Competition:

Ingredients and procedures for 5 U.S. gallons

8 lbs Durst Pilsner malt
1 lb Czech White Wheat
4 oz Cara Vienne
4 oz Carapils

Step infusion mash

122 10 minutes
125 20 minutes - protein rest
146 60 minutes - acid rest
152 45 minutes - starch conversion

Sparge procedures

5 gallons 170° water slowly over 60 minutes

Hop schedule

60 minutes	1 oz.	Hallertau-Hersbrucker	2.6%
60 min	1/2 oz	Tettnanger	7.5%
30 min	1 oz.	Saaz	3.5%
5 min	1 oz.	Saaz	3.5%

Yeast: White labs Kölsch yeast

Fermentation: in glass 5 days in primary; 28 days in secondary; 16 days @ 68 Then dropped down to 40

OG 1.054 FG 1.008 5.8% ABV

Judges comments:

“Nicely crafted beer. The balance of flavors & aromas is well-done.”

“A nice beer. Consider deducting hop a bit; consider a bit more malt; consider higher fermentation temp to produce a bit more fruity profile; consider increasing carbonation level.”

“I feel like I’m detecting a little Vienna malt in this. It’s nice but a little out of style. Overall, very good. I’ll have another!”

☆ HPD Competition Report ☆

Kölsch and Altbier Competition On October 29th a panel of dedicated judges sat down to evaluate the HPD entries for this year’s third Club-Only Competition. The style was Category 8 – Kölsch and Altbier. There were a respectable 12 entries. With BJCP judge and Old Boss, Steve Law, running the show as head steward, Bob Rescinito, Tammy Reid, and Ken Adamson handled the sniffers. The judging took a total of 2 hours and 20 minutes, a sign of the care and effort that went into the event. When the scores were tallied, the victors emerged: *First Place* went to the venerable **Jim Andrews** for a Kölsch (recipe above); *Second Place* went to that quick start wizard, **Shaun McDaniel** for a Düsseldorf Altbier; *Third Place* went to **Steve Law** for another Düsseldorf. Congrats to the winners!

Remaining 2003-2004 COC Competition Schedule You can visit the AHA Club-Only Competition page at: <http://www.beertown.org/homebrewing/schedule.html>

Barleywine & Imperial Stout	December, 2003	Category 12
Mead	April, 2004	Category 25
Extract Brews	May, 2004	All AHA styles

Barleywine and Imperial Stout COC Competition The next COC judging – for Category 12 – will take place on **Tuesday, November 25 at 5:30 PM**. The judging will take place at **The Brew Shop OKC**. All entrants *must* have a minimum of three bottles per entry (one to be judged, two to send to nationals if you win). Please drop off a minimum of one properly labeled bottle: name, phone number & email address, and subcategory of the entry. The three subcategories are: 12 A English-Style Barleywine, 12 B American-Style Barleywine, and 12 C Russian Imperial Stout. For the specific guidelines for each of these, please consult with: <http://www.bjcp.org/styleguide12.html> You can also bring your entries to the next meeting. Good luck to all!

☆ Brewing with[out] the Trail Boss ☆

The Old Boss / Editor

HPD Trail Boss Attacked by Alligators!!

Due to circumstances beyond his control, the Trail Boss was unable to submit a *Brewing With the Boss* column for this issue of *The Draught Card*. Tim reports that he is surrounded by alligators, both domestic and imported. Our thoughts go out to our intrepid leader. Remember, Tim: you need to save some gator meat for those of us who were raised on the bayou ... or are alums of FSU!

Seriously folks, gator meat is very delicate, and – if you’ll pardon the triteness – it tastes like chicken. Cajun fried gator goes down really well with an IPA or a Rauchbier. If you’re interested in recipes using gator meat, check out the All American Gator site at: http://www.allamericangator.com/alligator_meat.htm Here’s their recipe for basic “Fried Gator”:



- Alligator (white meat)
- Flour
- Cracker meal
- Eggs, beaten
- Buttermilk
- Salt
- Black pepper
- Cayenne pepper

Cut alligator into small fillets. Pound to tenderize to at least double their size. Season with salt and pepper. Mix together the egg and buttermilk in equal proportions. Season the cracker meal with salt, black pepper, and cayenne. Dip the fillets into the flour, then the egg, and then into the seasoned cracker meal. Fry in a deep fryer at 350 degrees until browned, about ten minutes.

HIGH PLAINS DRAUGHTERS

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Oklahoma City, OK 73118

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