

★ High Plains Draughters ★ Oklahoma City ★

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# THE DRAUGHT CARD

September 23<sup>rd</sup>, 2004

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## The Next Meeting: Oktoberfest!!!

During the next meeting we'll eat, drink, und have viel Spaß at the 2004 O'fest party. Join us at Spatek Park on Saturday, October 2<sup>nd</sup>, at 2:00!

We also plan to meet at City Arts some time in late October for a technical discussion. Stay tuned.

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## The Last Meeting

Our last meeting was the Mead Clinic on Saturday, August 14<sup>th</sup>, over at Joe Bocoock's house. Dr. Steve Law started the fun with a fine offering of ancient fermenting wisdom (that's ancient wisdom about fermentation!) by reading us passages in dusty tomes written by long gone mead quaffers. We learned



about “life in the day” and what was good and why, and then drank a traditional toast offered us in a traditional cup. Burt Renard, our acknowledged Mead Master, shared his recipes and methods and astounded many of us with the ingredients and fermentation times he uses to produce his award-winning meads. Many thanks, Burt!! I would certainly be remiss if I didn't thoroughly thank the

hospitality of the Bocock household, which provided us with food, shelter, a warm pool, and...OK, I won't talk about the women. Shhhh....

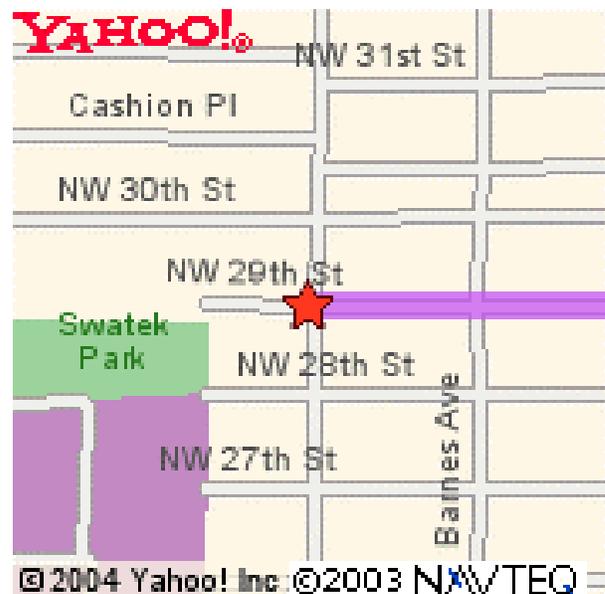
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★ September Meeting ★

## Oktoberfest!

Can you believe it's been a year since we gathered on the lawn at Crown Heights Park and reveled in each other's company? OK, do you even *remember* that day? Yes? Are you ready to do it again? Good! Come one, come all to Swatek Park to celebrate the wedding anniversary of then Crown Prince Ludwig I and his bride Princess Theresa whom we have to thank for this particular festival. Shaun and Kate McDaniel have graciously opened their home to the Draughters for non-drinking activities so be sure and thank them! Be sure to bring your brats, your wursts, your sauerkraut and what-all ever else. Don't forget to bring libations of all types and remember, it's a family affair so bring the kids, the dog, your neighbors or whoever else you can think of. If you have old items you'd like to donate to the club, bring those and we'll raffle 'em like last year! Here are two maps, one shows directions from the Brew Shop on Penn, and the other is a close-up of where Shaun and Kate live. Park anywhere on the South or West sides.



Here's a good history of the event. FYI, this year's fest will be the 171<sup>st</sup>...that's a LOT of bier!

## *Oktoberfest!*

**by Lucy Saunders**

Get out the lederhosen and steins -- it is the season for Oktoberfest. Before you tap the keg and turn up the oom-pah, here's a bit of history about the event and the beer style both named Oktoberfest.

The first Oktoberfest was not really a festival at all, but the public celebration of the wedding of Crown Prince Luitpold I and Princess Theressa of Bavaria on October 17, 1810. Held on a large meadow in Munich, the party featured a horse race, beer, food, music and dancing.

Anniversary celebrations continued each year, usually starting in late September and ending in the first week of October. Oktoberfests have been held in Munich for almost 200 years (with the exception of wartime). As immigrants from Germany came to North America, smaller Oktoberfests sprouted up in their communities.

Now, it's Munich vs. Cincinnati, vying for the title of the world's largest Oktoberfest. In Munich, close to a million people show up to consume 10 million pints of beer, some 750,000 spit-roasted chickens, and more than 800,000 wursts and sausages. (Sadly, traditional oom-pah bands are slowly being replaced by taped music -- one disgruntled festgoer complained about hearing "La Macarena" more than 200 times during last year's fest in Munich).

In Cincinnati, close to 700,000 people jam the streets of "Zinzinnati" during late September, jostling to music from seven large entertainment stages, while dozens of food vendors serve bratwurst, sauerkraut and thousands of gallons of beer.

These giant fests set the stage for similar Oktoberfests across North America: Kitchener-Waterloo in Ontario, Canada; Helen, Georgia; Grand Prairie, Texas; Amana, Iowa; Poughkeepsie, New York; Denver, Colorado; Ft. Lauderdale, Florida and even the 150th Napa Oktoberfest in the heart of California's wine country. This year, the Alisal Guest Ranch & Resort in Solvang, California, introduces its Oktoberfest Weekend with the Danskjold and Firestone Breweries on Oct. 31, extending the season of Festbier well into autumn!

Oktoberfest is not only an event, it is also a style of beer. The traditional style guidelines describe an amber-gold lager, robust at 5.2 to 6 percent alcohol by volume (ABV), bottom-fermented and lagered for at least a month, with pronounced malt flavors from Vienna malts, usually accented by the German noble hops such as Hallertau and Tettnang. An Oktoberfest is brewed very much like the reddish-amber Marzen beer that was served at the Crown Prince's wedding in 1810. Before the revolution in brewing caused by refrigeration, Marzen beers were brewed in March, lagered or cold-stored in caves for 10-12 weeks, and ready to drink by the late summer or early fall.

Oktoberfest bier was introduced in 1872, through a collaboration with Spaten brewery's Gabriel Sedlmayr, and Anton Dreher of Vienna, Austria. Nowadays, imported Oktoberfest biers tend to be lighter in color and body than the traditional Marzen style, while American craft breweries are creating festbiers that are often slightly higher in alcohol, richer in hops aroma and flavor, and redder in hue than the European festbiers.

Augustiner, Hacker-Pschorr, Hofbrau, Lowenbrau, Paulaner and Spaten are the traditional German brewers of Oktoberfest beer, since all brew or bottle beer within the city limits of Munich. Other German brewers of similar festbiers include Ayinger and Beck's of Bremen. American craft breweries, such as Capital Brewery of Madison, WI; Stoudt's of Adamstown, PA; Danskjold of Solvang, CA; Frankenmuth in MI; Gordon Biersch of Palo Alto, CA; Firestone Brewery of Solvang, CA; Samuel Adams; August Schell Brewery of New Ulm, MN; Rio Grande of Albuquerque, NM; and Pete's



Wicked Ales of Palo Alto, CA, also produce beers (both ales and lagers) that overlap with the Oktoberfest style (some in name only).

What goes best with an Oktoberfest? If a stein is in one hand, the other usually holds a wurst or sausage. At the Munich Oktoberfest, the food is served in gargantuan portions: haunches of oxen and whole chickens are spit-roasted, and myriad sausages are steamed and served with sauerkraut and onions. American sausage-makers, such as Usingers of Milwaukee, Gerhard's of Napa, Bruce Aidells of San Leandro, Bradley Ogden Sausages by Saag's of San Francisco, and Amy's of New York, all make flavorful sausages -- beef, chicken, pork or veal - often flavored with fresh herbs and seasonings -- that complement the bready, malty notes of an Oktoberfest beer.

Yet in Munich, all patrons are served at tables, so by no means limit your Oktoberfest cooking to simple fare eaten out of hand. The following recipes will help you create an Oktoberfest menu that celebrates the fall harvest's abundance.

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## ★ Colorado Brewer's Rendezvous ★

By Keith Wright

Linda, Jim Andrews and I took Mike Kiester up on his invitation to visit his Colorado retreat "The Rocking K Society" near Westcliffe, Colorado, over the 4th of July weekend. This is to report on the activities of the trip and to let everyone in the club know what a great time we had. The main event of the trip was the COLORADO BREWERS RENDEZVOUS beer festival in Salida that was held on Saturday, but more about that later.

On Thursday July 1 we packed our fishing equipment, bed rolls, rain gear (which we didn't need) and plenty of libations (which we did), left the Oklahoma heat behind and headed out for "Coolorado" arriving in Walsenburg where we spent the night. The next morning, after a filling breakfast at The Wild Rose Tavern, (Jim had a few stories to tell about this place that can't be published) we departed for Westcliffe with map and trusty GPS in hand to find the "Mikes-lair".

After wandering around the wilds of Westcliffe we finally came to a gate with the Kiester name affixed. Eureka, the GPS saved the day. We had finally arrived at the cabin nestled in a beautiful stand of pine trees in the foothills of the Sangre De Cristos Mountains. This place has a colorful history having been originally homesteaded by a reported moonshiner Mr. Ed Shirley in 1907. (Somehow, I felt an instant bond with this man.) Mr. Shirley built the structures on the property from local hand hewn pine trees. The log structures included a cabin and a barn, which has been converted into living quarters. We stayed in the very comfortable cabin that was equipped with a kitchen, bedrooms, a full bath, a wood burning stove, and, thank god, no TV. From the front porch we had spectacular view of the valley and the town of Westcliffe, further in the distance we could see Pikes Peak. What an enjoyable place to sit with beer in hand and listen to Mike tell stories about the history of this place.

Having unpacked our gear and drinking a beer it was time to catch our supper. We proceeded to dig up some worms and head to a nearby mountain stream to pursue the elusive brook trout. In less than a hour we had caught about 27 of the slippery little devils, more than enough for a tasty evening meal.

Well, the day of the main event had arrived. On Saturday, we loaded up the van and set out for Salida to attend the annual COLORADO BREWERS RENDEZVOUS beer festival. Upon arrival in Salida we had lunch at the local microbrewery, Amigas. The food was well prepared and Jim and I had a very tasty American style wheat beer. Mike ordered a stout, which reportedly was well brewed. Linda, as usual, drank wine \*#!\*\*?.

The brew festival started promptly at 1:00 PM in a picturesque park on the banks of the Arkansas River. We were there to open the gate! There were 40 brewers with booths dispensing plenty of beer for the crowd

estimated at 2500. Among the brewers there were, Breckenridge, Avalanche, Carver Brewing, New Belgium Brewing, Gordon Biersch, IIVicino Brewing, Wynkoop Brewery and many others. After sampling a few of the beers Mike decided to conduct an unscientific poll of attendees to determine if they were local or visiting from out of town. The results of his poll were 60% of those in attendance were local residences and 40% were from elsewhere. Two of the most interesting pollees were, of course, women. Molly Campbell, an anthropologist from Portland, Oregon, annnnnnnd THE HOP GODDESS from an Indian reservation in Michigan. The general consensus was that she had probably been over hopped (due to the flowering hop plant headdress she was wearing). As much excellent beer was consumed and as the local band played everything from country to oldies, a good time was had by all. The festivities ended around 5:00pm.

The next day (July 4th) we embarked on a trip to remember. Mike has this old WWII vintage Willis Jeep that we packed with a picnic lunch for a 4 wheeling adventure up the Sangre De Christo Mountains to the Hermit pass. Let me tell you, we made all of those other 4 wheelers on the mountain in their air-conditioned vehicles look like wooses. We made it all the way up to the top of the pass where the winter snow pack still blocked the road. The elevation according to my trusty GPS was 13014 feet AMSL. What a view while eating our picnic lunch.

The last evening was spent viewing the deer and antelope playing in the meadow and watching the fireworks displays in Westcliffe from the vantage point of the mountain.

Oh, what a life!! I hope that this is an annual event and I hope that next year more of the HPD members take Mike up on his offer to visit his beautiful place and attend the COLORADO BREWERS RENDEZVOUS beer festival in Salida.

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### ★ Useful Web Links ★

Here are some links you may find useful in your brewing efforts:

- ★ <http://www.brewingtechniques.com/>
- ★ <http://www.convert-me.com/en/>
- ★ <http://www.beertools.com/>
- ★ <http://www.howtobrew.com/>
- ★ <http://www.beertown.org>
- ★ <http://www.beertown.org/education/styles.html>

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### ★ HPD Competition Information ★

#### 2004/2005 COC Competition Schedule:

Here is the competition schedule for the coming future. You can get more information at:

<http://www.beertown.org/homebrewing/schedule.html>

Smoked-Flavored /Wood-Aged Beer	September/October, 2004	Category 22
IPA	November/December, 2004	Category 14
Irish Red Ale	January 2005	Category 9D
Sour Beers	Mar/Apr 2005	Category 17
Extract Beers	May 2005	All Categories

Hearty congratulations go out to these two gents for their wins in the Wheat Beer competition!

- o 1<sup>st</sup> Place - Keith Wright Berliner Weisse
- o 2<sup>nd</sup> Place - Keith Wright Hefeweizen
- o 3<sup>rd</sup> Place - Jim Andrews Berliner Weisse

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## ★ A Rough Guide to Oklahoma Vineyards & Wineries ★

The Schoolmaster has run across some interesting information and provided it in a neat package.

Thanks, Bob!

**Provided By Bob Rescinito**

### **Northeastern Oklahoma**

- Nuyaka Creek Winery - The winery & vineyard are located deep in the woods at the intersection of Okmulgee, Creek, and Okfuskee counties in Nuyaka, Just about 45 minutes south of Tulsa. Visit and taste dozens of Oklahoma wines! Free wine tasting and tours every Thursday, Friday, Saturday, Sunday & Monday. See the vines, taste the wines and meet the vintner. (918) 756-8485
- Stone Bluff Cellars Inn & Winery - Overlooks the Tulsa skyline and offers wine tasting, gift shop, and bed & breakfast in Haskell, Oklahoma.
- Natura Vineyards & Winery - This brand new Oklahoma vineyard and winery is located in Natura, Oklahoma just off Highway 16 North of Beggs. Just about 10 minutes from Nuyaka Creek Winery. For more information call 918-747-2316
- Summerside Vineyards, Winery & Inn - Vineyard with bed & breakfast. Located at Ketchum Cove on Grand Lake O' Cherokees, Oklahoma 918-782-3301
- Cabin Creek Vineyard - Exit 283 off I-244 at Big Cabin, Oklahoma. Call for tour information. 918-606-3608

### **Central Oklahoma**

- Sparks Vineyard & Winery - In Lincoln County, amidst the beautiful country setting of Sparks, Oklahoma. Tasting room hours are Friday & Saturday 11:00 AM to 7:00 PM & Sunday 1:00 PM to 5:00 PM
- Moonfeathers Winery- Tasting room, gift shop, production room and fields of grapevines in historic Guthrie, Oklahoma. Tasting room hours are Thurs. through Saturday 11:00 AM to 6:00 PM
- Canadian River Vineyards & Winery - Lexington, Oklahoma Highway 77 South (15 minutes south of Norman). Owners Gene Clifton, Bill Lehman, and Chuck Decious have over seven acres of vineyards which include Seyval, Cabernet Sauvignon, Sauvignon Blanc, Zinfandel, Merlot and Muscat Canelli grapes. (405) 872-5565
- Willow Ponds Vineyards - Lexington, Oklahoma. This beautiful vineyard specializes in grapes such as Merlot, Riesling, and Chardonnay, and juice grapes such as Edelweiss and Vanessa. They also produce non-alcoholic and 100% natural juice beverages - Jill Stichler owner and operator. Call for appointment (405) 527-9181 - (not a winery)

- Tidal School Vineyards - See Oklahoma's largest automated wine bottling line. Tasting room is located at 412 N. 9th Ave. Stroud, Oklahoma. Touring hours: Monday - Saturday 11pm-6pm, Sunday 1pm-5pm Phone: Toll Free 1-866-258-1903
- Tres Suenos Vineyards and Winery - Dedicated to producing the finest wines possible in Luther, Oklahoma. Phone: (405) 277-7089 or (405) 373-3626. 19691 East Charter Oak Road. Hours: Thur Noon-6pm; Fri-Sat Noon-8pm

### **Northwestern Oklahoma**

- Indian Creek Village Winery - Daily winery tours and wine tasting! Restaurant and Bed & Breakfast under construction located in Ringwood, Oklahoma (580) 883-4919.
- Robert Bartunek Winery -Over two acres of vineyard will greet you at this winery in Enid, Oklahoma. Producing Chardonnay, Cabernet Sauvignon, & Muscat Blanc grapes. The winery is always open from 1-5 p.m. Friday and Saturday, and at other times by appointment. 580-233-6337
- Turkey Creek Vineyards - Tours, tastings and sales of fine European-style wines made from grapes harvested on the homestead. Tour hours 10am -4pm Sat. and weekdays by appointment. Ross Lake RR1, Box 17A Durham, Oklahoma. 73642. Phone - (580) 983-2285

### **Southern Oklahoma**

- Cimarron Cellars - A tasting and sales room is open to the public. Tours of the vineyards and winery can be arranged by appointment located in Caney, Oklahoma.
- Woods & Waters Winery - Established in 2000, Woods & Waters Winery features eight acres of vines in six varieties. They are located in Anadarko, Oklahoma. Hours: Friday & Sat. Noon until 8pm Phone: (580) 588-2515

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## ☆ HPD Culinary Adventures ☆

### **Tampa Bay Brewing Company, Ybor City, Florida**



**By Gary Shellman**

Off we go into the wild blue yonder again. Another of my many trips here in the United States took me to the Tampa, Florida area recently. I had the pleasure of visiting an excellent brewpub – the

Tampa Bay Brewing Company in Ybor City, about 10 minutes northeast from downtown Tampa. Florida has quite a few brewpubs, but this one stands out as a particularly good one.

Finding the Tampa Bay B.C. on the web <http://www.tampabaybrewingcompany.com/> was easy. Finding the brewpub itself can be a bit of a task, especially if you're not familiar with the small area (reminds me of the French Quarter in New Orleans) encompassed by the little town of Ybor (pronounced EEE-Bore) City. If you're looking for a moderately busy business area, you'll keep looking past this place, because the 8-10 square block area is pretty sleepy, except on Friday and Saturday nights - - - then it's like Mardi Gras in New Orleans. One important note – be prepared to feed the parking meters, since they operate well into the wee hours, and roving parking meter cops are at the ready with a computerized setup to write you a ticket on a moment's notice. If you are new to the area they may just give you a computer printed warning, but it wouldn't be wise to tempt fate on a second visit. There is a large multi-level parking garage about 2 ½ blocks south of the brewery, and the parking rates are quite reasonable.

Upon entering the brewpub, there is a long “L-shaped” bar area with 10 taps lined up in two sections. There is also a Root Beer tap and two old English Beer Engines located near the center of the bar area. The remainder of the serving area consists of several booths and tables. Upon entering, I had no trouble finding a seat at the bar. The beer menu is posted on a large chalkboard, with the ABV listed next to each possible selection. I was fortunate enough to visit the brewpub on several consecutive days, so there were plenty of opportunities to sample many of their dinner, and all of their beer selections. The menu isn't that extensive, but the food I had was very tastefully prepared and the portions were more than ample. Being close to the sea, there are usually plenty of seafood favorites to try, but the ‘pub grub’ isn't too shabby either. If you get the chance to visit, try their ‘Cuban Roast’, or ‘Spicy Creole Seafood Pasta’. The 15<sup>th</sup> Street Burger is a crowd favorite, as well. Just about anything goes great with any of their beers.

Unfortunately Florida is not one of those progressive states that allows a ‘Growler-To-Go’ program, so you have to drink what you can on the premises. There is a small list of items (mostly T-shirts) that you can take home as proof of your visit.

I started with a sampler platter of their 10 best brews and was not really disappointed in any of them. I used the sampler to shape my later brew selections.

I started with a pint glass of the One Night Stand Pale Ale (5.2% ABV). It has a smooth but assertive hop profile, very malty, with the Cascade hops coming through all the way to the finish. My next brew was an IPA called Old Elephant Foot (6.7% ABV). This is a medium golden-colored ale with lasting hop flavor, and good malt balance. The hops were spicy – with the citrus of the Centennial hops coming on strong - - - very much in the IPA style with the Cascade and Northern Brewer hop nose coming through quite well from apparent dry hopping. My next selection was an American Barleywine called Moosekiller Barleywine Style Ale (9.8% ABV), a very “big” beer. This one was very malty, with a moderately assertive hop profile. On my next trip to the brewery, I tried the Redeye Ale (5.5% ABV), an American Amber, made with Munich and Crystal malts for flavor, and some roasted barley to bring out a very nice red hue. I followed that with an interestingly named brew called Jack the Quaffer Porter (5.1% ABV), an Old World Porter of British influence with plenty of character from the Crystal and Chocolate malts. Next was their Iron Rat Stout (5.4% ABV), very rich and malty, with some slight sharpness, possibly imparted from the Northern Brewer hops. Day Three's visit

started with TBBC's True Blonde Ale (5.0% ABV), a German Koelsch-style ale with a slight hop nose and a smooth clean finish. For those that like cask conditioned ales, there's McBrew's Scotch Ale (7.1% ABV – and not related to the McDonald's restaurant chain, no matter what the names sounds like). This is a very complex beer - - - not much caramelization evident from the brew, but almost a dry sherry and cherry sweetness, more like a Belgian Strong Ale than something of Scottish origin. A couple of other beers to try - - - Strongmon's Strong Ale (7.0% ABV), rich and malty, and Bone's Brown Ale (5.3% ABV), a good example of a Northern Brown, smooth and mild. The selection changes with the seasons, so you may not see all of these brews during your visit to the brewery. For the kids, there's always a good batch of Root Beer to sample - - - rich and sweet.

All in all, the food is really good and the brews ranged from good to excellent. I'll definitely keep this microbrewery on my "places to revisit" list.

*HPD Brew Pub Rating* (out of 5): Beers ★★★★★ Food ★★★★★

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## Recipes

Here is Paymaster Mike Divilio's award-winning *extract* Saison recipe. Try it!

### Ingredients:

6.6 lbs. Coopers Light Malt Extract Syrup  
1 lb. Light Dry Malt Extract  
2.5 lbs. Vienna Malt (crushed)  
1 lb. Crystal 10L Malt (crushed)  
1.5 oz. Perle Hops 6.9% (Boil 60 min.)  
0.5 oz. Saaz Hops 4% (Boil 10 min.)  
0.5 oz. Saaz Hops 4% (Flame out)  
0.66 tsp. Ground Coriander (1st addition)  
0.66 tsp. Dried Sweet Orange Peel (1st addition)  
0.5 tsp. Ground Coriander (2nd addition)  
0.66 tsp. Dried Sweet Orange Peel (2nd addition)  
1 tube White Labs WLP565 Saison (Stepped up to 1 qt.)  
1 tsp. Irish Moss (rehydrated)

### Procedure:

- 1) Add 6.5 gals. water to brew pot.
- 2) Put grains into a grain bag and place into brew pot.
- 3) Heat water to 165 deg. F.
- 4) Turn off heat and add extract to brew pot.
- 5) Steep for 20 minutes.
- 6) Remove grain bag and heat water to boiling.
- 7) When water is boiling add 1.5 oz. Perle Hops.
- 8) Boil 45 minutes.
- 9) Add 1 tsp. Irish Moss.
- 10) Boil 5 minutes.
- 11) Add 0.5 oz. Saaz Hops.
- 12) Add 0.66 tsp. Ground Coriander.
- 13) Add 0.66 tsp. Dried Sweet Orange peel.
- 14) Boil 10 minutes.
- 15) Turn off heat.
- 16) Add 0.5 oz Saaz Hops.
- 17) Add 0.5 tsp. Ground Coriander.
- 18) Add .66 tsp. Dried Sweet Orange peel.

- 19) Cool to 70 deg. F. and transfer to fermenter.
- 20) Pitch yeast and ferment for 7 days in primary.
- 21) Transfer to secondary and ferment to completion. (about 14 days)

**Vital Statistics:**

SG: 1.066  
FG: 1.012  
ABV: ~7%

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☆ **New BJCP Guidelines!** ☆

The following is an excerpt from a Q & A session with Ed Westemeier, the BJCP Communication Director:

**When will the new guidelines become effective?**

The new guidelines are effective as of July 1, 2004. The previous guidelines (the 1999 version as amended) will also continue to be effective through December 31, 2004. During this six-month transition period, competition organizers will be free to choose which set of guidelines to use.

**Which guidelines should I use as a brewer who enters competitions?**

You should decide based on the wishes of the organizer of the competitions you enter most frequently. The differences in style descriptions are small for most categories, so you should encounter no real difficulty.

**Which guidelines should I study when preparing for the BJCP Exam?**

Questions related to the changes in the new guidelines will not appear on the exam until after January 1, 2005. Exam takers will not be responsible for the new style guidelines on the exam prior to that date, but references on the exam to the new style guidelines by exam takers prior to that date will be taken into account by the exam graders.

**What exactly happens on January 1, 2005?**

On that date, the new style guidelines will become the only official BJCP style guidelines. The previous guidelines will be moved to the archive area of our website, and will still be available for reference.

Organizers of competitions held after that date will be expected to use the new guidelines to obtain BJCP sanctioning.

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☆ **Notes From the Editor** ☆

**Dues, Dues, Dues....**

Thanks to all who paid their dues at the Mead Clinic! Gosh, sometimes I think folks actually READ this rag! As for the rest of you, and you know who you are, let's cough up 2004's dues before 2004 is over and Mike has to bring in his cousin Vinny the Squid from Chicago to lean on yas, huh? Thanks!

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**Draught Card On-line** The HPD Draught Card is also, of course, available on-line at <http://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 [steve.krieske@cox.net](mailto:steve.krieske@cox.net), and he'll make the necessary changes.

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★ **WANTED** ★ As always, if you have a story to tell, an article to publish, a question to ask, or a recipe to share, send your postings with me, the editor, at [steve.krieske@cox.net](mailto:steve.krieske@cox.net). In particular, if you have visited a memorable brewpub we want to know what you thought of it. Been anywhere exciting (or absolutely awful)? Send me a blurb and I'll get it into print.

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★ HPD Officers ★

The High Plains Draughters' officers are listed below with their contact information. If you e-mail them please make sure the subject line is beer related or your message might end up in the spam bucket!

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