

★ High Plains Draughters ★ Oklahoma City ★

THE DRAUGHT CARD

June 15th, 2005

The Next Meeting **Friday, June 17th, 7:30 PM, at City Arts, OKC**

During June's meeting we will go over the club constitution by reviewing your votes, and discussing the two shelved sections. If we have time, we will also talk about the by-laws: whether they're needed and what they should say. I hope to see you there.

The Last Meetings

Big Brew Day was our last real get-together – May 7th – although a few of us were at OKC's Second Annual Brew Fest on May 28th. Each was a great time, but we got more brewing done at Marty Thee's house, of course. I don't know if Marty and Lilly tallied up the number of guests at their place, but my guess is between 50 and 60 people dropped by. Six people brewed, with the highest volume award going to Mike Kiester, who brewed fifteen or twenty gallons! Yours truly was there, Jim Andrews and Keith Wright split a large batch, the Trail Boss cooked up some suds, and Dan Shore brought his home-built monster three-keg apparatus from home so he could brew as well. Many thanks to Marty & Lilly for being such excellent hosts and offering their home, their excellent organizational skills, and some *outstanding* music. Here are some pictures:



Not much parking left!



Our host



Mike D. and Brian N. in heavy conversation



Dan Shore's cold break in progress



An array of equipment

In This Issue

- ★ Competition Information
- ★ Brewing With the Trail Boss
- ★ Article: Smoked Beer and Good Food
- ★ Heard Around the Campfire
- ★ NEW! – The Cook's Corner
- ★ Useful Web Links
- ★ Notes from the Editor
- ★ HPD Officers

☆ HPD Competition Information ☆

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>

<u>Type</u>	<u>Entries Due for Local Judging</u>	<u>BJCP Category</u>
Belgian & French Ale	July 29, 2005 (estimated)	16*
European Amber Lager	Sept 23, 2005 (estimated)	3*
Baltic Porter	Oct 14, 2005 (estimated)	12C*

* Note: Under new 2004 BJCP guidelines

The Draughters Need YOU!

We are looking for folks just like you (yes, you) to enter beers and be judges & stewards at the club-only competitions. What better way is there to find out how people like your beers than to share it with friends?

National Competition:



1st Round:

Congratulations to Dan Shore and Brian Northup for their first round victories!

14 India Pale Ale (IPA) - Sponsored by Anderson Valley Brewing Co

Max Score: 40

Min Score: 17

Avg Score: 29.8

of Entries: 25

1st - 14b Jeff Cotton of St. Paul, MN, Saint Paul Homebrewers Club

2nd - 14a Dan Shore of Oklahoma, OK, High Plains Draughters

3rd - 14b Joe Weimann of Oakdale, MN

17 Sour Ale - Sponsored by The Beverage People

Max Score: 42

Min Score: 17

Avg Score: 29.4

of Entries: 7

1st - 17f Marc Gaspard of Kansas City, KS, Kansas City Bier Meisters

2nd - 17a Thomas Eibner, Kris England of St. Paul, MN, Saint Paul Homebrewers Club

3rd - 17c Brian Northup of El Reno, OK, High Plains Draughts

2nd Round:

Held June 16-18, 2005 at the AHA National Homebrewers Conference in Baltimore, MD.

Go to <http://www.beertown.org/events/hbc/> for more details.

★ Brewing (Getting Hitched) With the Trail Boss ★

By Gary Shellman, Trail Boss

As you might tell by the title of this article, the day is rapidly approaching when the Boss marries his long time sweetheart - - - Darina. All is well planned and short of fire or flood, the hitchin' ceremony is scheduled for June 25th at 1:00 PM at the Cross My Heart Wedding Chapel in Choctaw America.

I made an announcement that y'all can come and drink plenty of homebrew - - - before the wedding chapel owner and coordinator talked to the good folks at ABLE (they said OK, with the chapel picking up the liability issue), and flinched on the thought of bringing homebrew to 'her facility'.

Y'all are still welcome to share our special day, but I refuse to serve swill at our wedding reception. Unfortunately, it will take a small miracle for a distributor to step up and save the day with some decent beer. That said, please contact either Ms. Darina or I at (405) 831-3876, or (405) 823-1632 for further info and directions.

As always - - - BREW!!!

Gary

★ Smoked Beer and Good Food ★

Contributed by **Bob Rescinito**

When smoke gets in your beer, drink up

Some breweries hold on to brewing with direct-fire heat

By **James P. DeWan**

Special to the Tribune

Published April 27, 2005

Smoke is a two-faced friend. It's great on barbecue, but lousy on our clothes after a night out. A smoky Scotch is one of life's rare pleasures, but a smoked beer? Well, that's a pleasure maybe best not left to the meek of palate.

"It's like liquid beef jerky," said Chad Wulff, manager of The Map Room, a Chicago tavern that caters to beer connoisseurs. "And it's fantastic."

It's a beer to enjoy in cool weather, like the wet, raw spring days of April and May.

The Map Room is one of the few places in town where one can find an Aecht Schlenkerla Rauchbier (German for "Original Schlenkerla Smokebeer") from Bamberg, Germany, the spiritual center of the admittedly small smoked-beer universe.

"Three hundred years ago nearly all beer had smoke character because everything in society centered around direct-fire heat," said Geoffrey Larson, author with Ray Daniels of "Smoked Beers."

Consequently, "every community had the smell of wood smoke in the air, and anything cooked over a hearth had that smoky character," said Larson, whose Alaskan Brewing Co. has been brewing a smoked porter since 1988.

Smoke gets into beer during the malting process. Barley first is germinated in water. This germination produces enzymes that break down starches into the sugars, which feed the yeast during fermentation. The germinated barley is removed from the water and dried. Though today it is dried in giant ovens, early brewers used more primitive means.

"Part of the process for making beer included drying the barley malt over an open fire," Larson said. "But with technological advances in heating and in drying, the smoke got almost totally removed, with just a few holdouts that embraced it as part of the character they wanted to preserve."

German perseverance

Nowhere is that character more evident than in the beers of Bamberg, a town in the Franconia region. Of these, perhaps the best known to Americans is Schlenkerla, from the brewery Heller-Brau Trum KG.

"We've quite a big American military base here so we have a connection with lots of American families," said Matthias Trum, Heller-Brau's 14th brewmaster, whose family has owned the brewery for six generations.

Schlenkerla, a beer based on the marzen style of German lager, has been brewed since 1678. It is still brewed in the original fashion, and it is very, very smoky.

"It's a shock the first time you try it because the smoke character is so strange and you rebel against it a little," said David Frost of B. United International, importers of Schlenkerla. "But the more you try it, the more the smoke becomes more of a characteristic and not the dominant quality, and you appreciate its balance.

Schlenkerla, whose aroma B. United's Web site describes as containing notes of "smoked sausage, bacon [and] carpet," gets its smoky flavor from beech forests that surround the area.

"It's definitely an acquired taste," admitted Wil Turner, pub brewer for Goose Island Brewery. "And those German rauchbiers (smokebeers) are huge."

Turner brews a couple of smoked beers every year, though he tones down the smoke in deference to his audience. "We generally go for more balance and drinkability, because the last thing we want is for people to take a taste and then say, 'Hey, that's really interesting,' but then not drink it," he said.

Peat moss and cherry

Only about 20 percent of the malt in Goose Island's beers is smoked, compared with 100 percent of Schlenkerla's. "We smoke some of our pale malt over peat moss for our Robert Burns Scottish Ale," Turner said, "and then we use cherry-wood smoke for our Smoked Porter."

Many trace the current interest in smoked beer back to Larson of Alaskan Brewing, who started smoking a dark, robust porter to connect with the history of the region.

"It's a link between where we're located and what was done here in the past," Larson said. Between 1880 and 1910 there were dozens of breweries all over Alaska, and Larson reported that many of them were producing dark beers like porter.

Moreover, because Alaska at the turn of the 19th Century was still extremely remote, brewers were forced to use the old methods of production, including the drying of barley malt over wood fires.

"Alaska was the last frontier," Larson said. "So even a hundred years ago people were still smoking their malts."

Today, of course, the use of smoke is a choice, and part of the attraction to both brewers and drinkers is the way it ages in the bottle.

"As the beer ages, the smoke mellows and the flavors blend," Larson said, "so that you get the smoke character but also the more oxidized characteristics of dried fruit, like plum, raisin and prune."

Smoked beer has become so popular among brewers that it has its own category at Denver's annual Great American Beer Festival, which awards medals in more than 60 beer styles.

"It's one of those beers, you either love it or hate it," said Brian Owens, brewmaster of Missouri's O'Fallon Brewery, whose Smoked Porter took the gold medal last year in Denver. "While people who enjoy the category really love it, for those who haven't had it, it could go either way."

Edible introduction

Perhaps the best introduction to smoked beer is through food. An obvious match is barbecue or other smoked foods. Frost suggests pairing it with rustic flavors such as roasted meats or mushrooms.

The Maple Tree Inn, a Cajun restaurant in Blue Island, has carried Schlerlenka for more than a year. "It goes great with some of our stronger dishes like jambalaya and etouffee," said cook/owner Charlie Orr. "But my personal druthers is just sitting and drinking it on its own."

Smoked beer also goes well in food. Over in Bamberg, Trum uses it in a dish of roasted onion stuffed with ground pork. Down in Missouri, Owens puts it in chili. Up in Juneau, it's in everything from salsa to banana bread.

"I'll even serve it as a dessert beer," said Larson, who sprinkles vanilla ice cream with fresh raspberries before drizzling on a quarter cup of his Smoked Porter.

Bamberg-style stuffed onions

Preparation time: 30 minutes

Cooking time: 1 hour, 11 minutes

Yield: 4 servings

Matthias Trum, brewmaster for Heller-Brau Trum KG brewery in Bamberg, Germany, suggests using his Original Schlenkerla Smokebeer in this recipe, but any smoked beer would work.

4 large onions, peeled

3 eggs

1 cup fresh bread cubes, from rolls

1/2 pound ground pork

1/4 pound smoked boneless pork chops, coarsely chopped

1/4 cup fresh parsley, chopped

3/4 teaspoon salt

1/4 teaspoon each: mace, thyme

Freshly ground pepper

4 slices cooked smoked bacon, cut into 3-inch pieces, optional

2 tablespoons each: butter, flour

1 cup each: chicken broth, smoked beer

1. Heat oven to 375 degrees. Trim the root end of the onion so onions stand up straight. Trim a 1/2-inch slice off the top of the onion; reserve tops. Scoop out each onion with a melon baller, leaving a 1/4-inch shell; set shells aside.

2. Transfer the onion pieces to a food processor. Add the eggs, bread, ground pork, smoked pork, parsley, 1/2 teaspoon of the salt, mace, thyme and pepper to taste. Pulse, scraping down the sides of the bowl, until the mixture resembles meatloaf. Divide mixture among the onion shells; place in a lightly greased roasting pan. Bake until onion is soft and meat has browned, about 50 minutes.

3. Remove onions from oven; remove to platter. Pour pan drippings into a bowl. Return onions to pan; top each with 2 pieces of bacon. Place the reserved tops on top of the bacon. Return to oven; bake until tops soften, about 15 minutes.

4. Transfer onions to a warm plate to keep warm. Melt the butter in a medium skillet over medium heat; whisk in flour. Cook 1 minute. Add reserved pan drippings. Cook, whisking, until pale brown, about 5 minutes. Add chicken broth and smoked beer. Cook, stirring often, until the sauce thickens, about 6 minutes. Season with remaining 1/4 teaspoon of the salt and pepper to taste. Pour sauce over or around onions.

Nutrition information per serving:

393 calories, 55% of calories from fat, 24 g fat, 10 g saturated fat, 232 mg cholesterol, 14 g carbohydrates, 27 g protein, 1,280 mg sodium, 1 g fiber

Smoked porter and cheese soup

Preparation time: 15 minutes

Cooking time: 45 minutes

Yield: 10 servings

"This is the recipe for my uncle's beer cheese soup that he makes at his restaurant," said Brian Owens of O'Fallon Brewery. His uncle, head chef at Ethyl's Restaurant and Smokehouse in O'Fallon, Mo., uses O'Fallon Brewery Smoked Porter, but any smoked beer would work.

1 stick (1/2 cup) unsalted butter

1/2 cup flour

3 cups milk

2 cans (14 1/2 ounces each) chicken broth

5 cloves garlic, minced

1 1/2 cups smoked beer

1 pound sharp Cheddar cheese, shredded

1/2 teaspoon salt

Freshly ground pepper

1/2 pound smoked sausage, diced

4 green onions, thinly sliced

1. Combine butter and flour in a large saucepan over medium heat; cook, whisking, until mixture is golden, about 5 minutes. Slowly whisk in milk; cook, stirring, until thick, about 5 minutes. Whisk in chicken broth; add garlic and beer. Reduce heat to low. Cook, stirring often, 30 minutes.

2. Stir in cheese; cook, stirring, until cheese melts, about 5 minutes. Stir in salt and pepper to taste. Garnish with sausage and green onions.

Nutrition information per serving:

431 calories, 72% of calories from fat, 34 g fat, 21 g saturated fat, 94 mg cholesterol, 11 g carbohydrates, 18 g protein, 919 mg sodium, 0.5 g fiber

★ Heard Around the Campfire ★

From www.allaboutbeer.com

Belgium Brewers Guild Honors Americans

Four Americans were knighted by the Knighthood of Brewers in Belgium last autumn. The four were recognized for their contributions to the art of Belgian brewing and for creating an interest in Belgian beer in the U.S. Honored at the ceremony were Randy Thiel of Brewery Ommegang, Tom Peters, co-owner of Monk's Cafe in Philadelphia, Eddie Friedland, owner of Edward I. Friedland distributorship in North Philadelphia and Joe Lipa of Merchant du Vin Importers.

Commenting on his Knighthood, Sir Joe remarked: "I sampled my first Belgian beer in 1979 and knew this country was producing something special. Over the years I have had the honor to work with Belgium's most respected brewers like Orval, Westmalle, Lindemans and Huyghe. I also have had the honor to work with some great Belgian beer bars like Monk's Cafe, Sharp Edge and Lucky Baldwin's, who also were knighted for their efforts. It has taken many years for the Belgian beer scene to happen, but it's here now big-time."

★ The Cook's Corner ★

This is a new section of the Draught Card where we can talk about great foods that go with great beer. Thanks to Bob Rescinito for the idea!

“Bobby-Q” with Bob!

It's that time of year again! Time to fire up the backyard kitchens! Whether you use a charcoal grill, gas grill or smoker, get those tools ready for the grilling season by first ensuring they are in tip top shape. Clean your grills and grates and interiors. Also, take a look at the gas lines and regulators to be sure no bugs or spiders have set up shop. For you gas grillers, make sure you have a full tank of propane and a spare. For smokers, how's your wood supply? What about sauces and rubs? Is the fire extinguisher handy and charged? You do have a fire extinguisher, right? Also, it's never too early to

start stocking up on meat, chicken and fish that can be frozen and available when the grilling urge hits. You do have a vacuum sealer, don't you!? So! What are you waiting for? Get out there and GRILL!

Here are some quick grilling tips to get you off to a 'grate' start:

For great steaks on the grill, don't throw the steaks on the grill directly from the fridge or, heaven forbid, directly from the freezer. Allow the meat to come to room temperature then lightly coat each side with olive oil and season with kosher or sea salt, cracked black pepper and either garlic powder or onion powder. (If you must marinate, use your favorite technique.) Allow your grill to become hot, 400-600F if you have a thermometer. Place the meat on the hot grill and do not cover! If you cover the grill, the vapors from the meats juices do not evaporate entirely and the meat ends up being steamed rather than grilled. After placing the meat on the grill leave it alone! There is no need to shuffle it around the grill. Allow the meat to grill for about 3-5 minutes, then rotate it a quarter turn, still on the same side. Leave it alone! Grill for another 3-5 minutes until the distinct grill marks are seared into the meat. Now, flip the meat onto another hot spot on the grill and repeat the searing on that side.

To determine "doneness" use this test. Make a loose fist with one hand, with the thumb side up and pointing away from you. With the forefinger of your other hand, press the fleshy part of your fist hand, between the base of the thumb and the forefinger. The feel of that fleshy part as you make a loose fist approximates what a 'rare' steak should feel like. Go ahead, touch the steak, now compare to your hand! A slightly tighter fist will give the feel of 'medium' doneness, and a tight fist equates to 'well done'. (Of course, a good backyard cook NEVER cooks a steak WELL DONE, even when requested! Why ruin a good piece of meat!?)

Here are some other tips you might find useful:

When turning or moving meats on the grill, tongs are best because they don't pierce the meat and allow precious juices to leak out. When inserting a thermometer, always test the thickest part of the meat. (Insert the thermometer into the meat through the side; you'll get a better reading and it won't mar the visible surface of the meat.)

It's best to season your burgers before cooking. Gently work the seasonings throughout the meat instead of sprinkling just on the edges. To keep the patties from sticking to the grill, dip a wad of paper towels into some oil and, using tongs, rub the oil on the hot grate just before placing the burgers down. When making hamburger patties, try not to work the meat too much. A loose ball of hamburger flattened out works best. Try making some bleu cheese burgers! Hide a dollop of bleu cheese in the middle of the seasoned hamburger ball before pressing it out. Watch as the cheese oozes out of the meat while it cooks! Mmm, mmm, good!

Leaving the chicken skin on helps retain moisture but can also cause flare-ups. If this happens, simply move the meat to another part of the grill. If adding barbecue sauce to your chicken, do it last, after the chicken is pretty well cooked. Otherwise the BBQ sauce will burn.

When grilling fish, thicker fillets or steaks are best. Try using a quick marinade – 30 minutes or less. The reason is that many ingredients commonly used in marinades, such as citrus juices and vinegar, will actually "cook" the fish by hardening the proteins. To prevent the fish from breaking up, handle it as little as possible and don't overcook it.

When grilling salmon fillets, place the fish on the grill skin-side down. Depending on thickness, allow to cook 4-8 minutes, then insert a metal spatula between the cooked skin and the meat. The skin should remain stuck to the grates. Flip the now skinless fish over onto the skin to cook the other side. Another couple minutes should do. Resist the temptation to overcook the salmon, a dark pink, rare looking center is fine. Some shallots and capers sweated in butter and poured over the plated salmon then a pinch of sea salt and a turn of cracked pepper is all that is needed to finish!

★ Useful Web Links ★

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

- ★ <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>

★ Notes from the Editor ★

Membership Drive: We still want more members. If you know someone who's interested, flip them this link, call them, or just bring them to the meeting. New blood means new ideas, recipes, and good times.

Draught Card On-line: The HPD Draught Card is also, of course, 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 me at steve.krieske@cox.net, and I'll make the necessary changes.

★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 to me at 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.

☆ 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!

Trail Boss – Gary Shellman
Email: gary.shellman@gd-ns.com
Phone: (405) 823-1632

Ramrod – Burt Renard
Email: bmr69ss@cox.net
Cell phone: (405) 760-7420
Home phone: (405) 794-9953

Schoolmaster – Stan Babb
Email: stanbabb@sbcglobal.net
Phone: TBA

Cookie – Diane Shore
Email: ddshore@cox.net
Work phone: (405) 634-3319
Cell phone: (405) 821-8095
Home phone: (405) 692-8095

Paymaster – Mike Divilio
Email: fdiviliojr@cox.net
Phone: (405) 360-3236

Competition Coordinator/Head Examiner –
Tim Nagode
Email: tnagode@c2ti.com
Phone: (405) 613-5787

Old Boss (yes, he's that too!)– Tim Nagode
Email: tnagode@c2ti.com
Phone: (405) 613-5787

Editor in Chief/Town Crier – Steve Krieske
Email: steve.krieske@cox.net
Phone: (405) 413-9437

SupplyMaster – Chuck Deveney
Email: chuck@thebrewshopokc.com
Phone: (405) 528-5193 (OKC)
(405) 364-BEER (2337) (Norman)

HIGH PLAINS DRAUGHTERS

513 N.W. 38th Street

Oklahoma City, OK 73118

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