



THE DRAUGHT CARD

April 1st, 2006



Our Last Meeting

March 17-18th, 2006



On March 17th and 18th, we met at the Bluebonnet Brew-Off in Dallas, Texas. Draughter turnout was pretty good. Among our attendees were a number of new members. FOAM was also represented at the meeting, so good to see you all down south. By my count we had about 20 total members (FOAM and HPD) and spouses in attendance. Nicely done folks.

The fully rigged chuck wagon was set up for the Room Crawl and dispensing beer from four taps. In addition, we had FIVE other kegs tapped for a total of nine different brews being dispensed at once. There were also five other kegs waiting in the bullpen for an empty tap, so there was no shortage of beer. Many thanks to the folks from FOAM, and to all the Draughters who sent beer. Also a big thanks to the Brew Crew at Coaches for bringing two kegs; a pale ale and an alder wood-smoked porter. We definitely had the corner on beer diversity and volume among the rooms in the Room Crawl.



The Draughters find the Hospitality Room!



The Chuck (Beer) Wagon

When you folks run into Joe Carter or Dan Shore, give them a hearty congrats on a job well done for constructing the Chuck Wagon and setting up the Room. Also, big thanks go to Cookie for her work on the eats for the Room. Again, we had a corner on the edibles segment of the Room Crawl. The other rooms tended to concentrate on chips and dips.

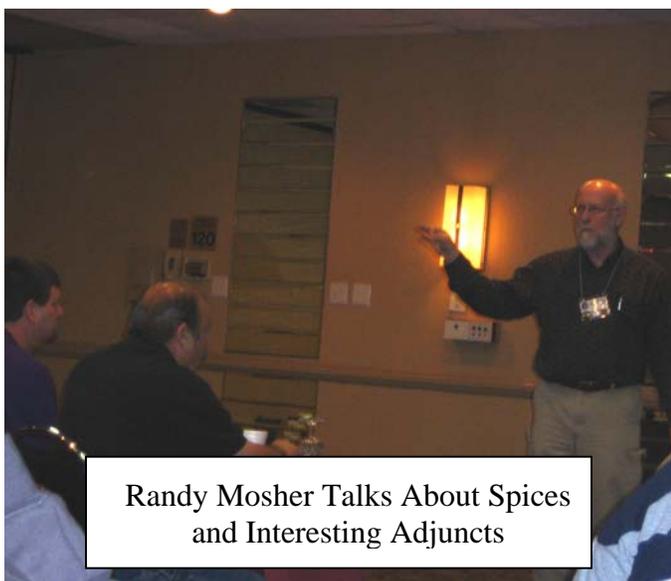
On to the really important stuff, results of the 'Room Crawl'. This year - for some unknown reason - the organizers decided to not hand out awards for the top rooms. Instead, all participating clubs were awarded an honorable mention. Why they didn't do the awards is unclear. Perhaps the 'open' room theme got them confused. A quick tour of the rooms (besides being a lot of fun) showed me we would've been in the hunt for a top finish. We had an interesting theme - which got lots of positive comments - and definitely had things handled when quantity and diversity of brews was concerned. Oh well, maybe next year.

In terms of the Room Crawl proper, fun was had by all. There was a certain degree of weirdness present at times, including one attendee who dressed as a pirate (looked a bit like Johnny Depp in 'Pirates of the Caribbean'), and another who wore an old burlap hop bag, crowned himself 'Hop God' and spent most of the evening extolling the virtues of some brew that calculated out at somewhere over 220 IBU (yeah, I know that's not technically possible, but his brewing software said so)!

Central to the technical session was a talk by Randy Mosher, author of the books 'The Brewer's Companion' (Alephenalia, 2nd edition, 1995) and 'Radical Brewing' (Brewers Publications, 2004). Focus of the presentation was historical facts on



The Hop God in Attendance



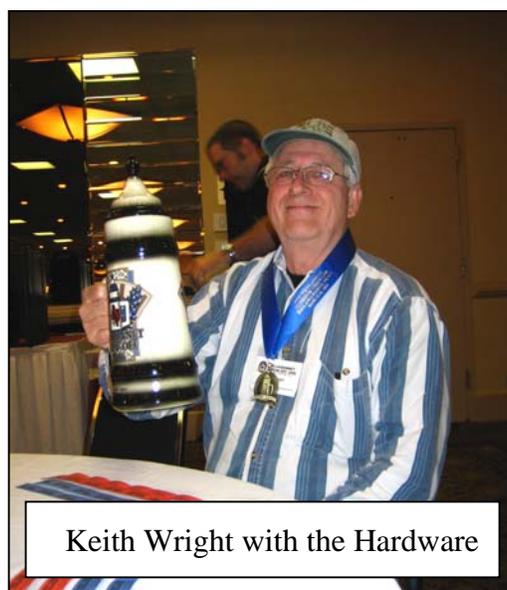
Randy Mosher Talks About Spices and Interesting Adjuncts

brewing before hops, when herbs and spices were used for bittering. There were a lot of examples of different herbs and spices, which were passed round and sampled, and discussion on their history and use in brewing. One of the better parts of the presentation dealt with how characteristics of a particular spice can differ in various regions of the world. As an example, samples of coriander from five different areas were presented, and no two samples were remotely similar; definitely an eye opener.

Also considered was how sugars different from the common ones (i.e. Belgian 'rock' candi, brown sugar, etc.) can influence the overall flavor and character of a beer.

One of the more interesting sugars sampled was called 'Jaggery' - an Indian palm sugar - which has a soft, creamy texture, light golden color, and intriguing flavor. It has some real potential for a Tripel, Belgian Strong Golden, or possibly an IPA. For more information on spices and unusual sugars, check out Randy's book "Radical Brewing" or look it up on-line at www.radicalbrewing.com.

On to the Competition! This year, the Draughters sent 65 entries, which represented the fourth largest number for an individual club! In terms of awards, things started well but finished somewhat disappointing. Keith Wright started things off early by taking first in the Light American Lager category with his 'Peckerwood' lager. He later pulled down second place in the Irish & Scottish Ale category with an Irish Red Ale. So congrats to Keith when you see him. After that, we



Keith Wright with the Hardware

Draughters had little to celebrate. A quick survey of those with multiple entries (who were present) on Sunday when score sheets were picked up found most of us with at least two brews that made it to second round, so all was not completely bad.

In terms of our fellow Okie brewers from FOAM, three third-place medals were earned: Shawn Scott for a Kolsch in the Light Hybrid Ale category, Jeff Swearingen in the Sour Ale category, and Peter Polczynski for a Belgian Strong Light Ale. Well done guys. Here's to seeing FOAM at Bluebonnet next year.



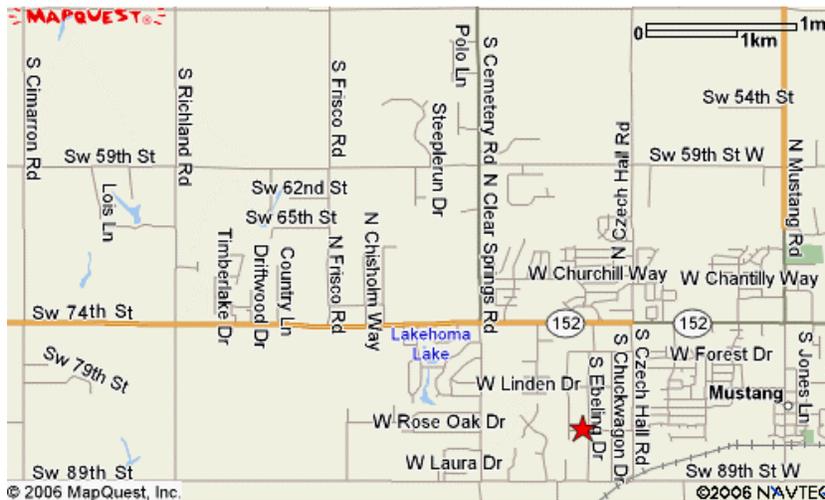
Dan 'The Cat in the Hat' Shore – it's an Irish thing!

Our Next Meeting - May 6th, Big Brew Day

We will not have a technical meeting - per se - in April, due to the short time between Bluebonnet, Club-Only Competitions, Bricktown Brewfest, Big Brew Day, and difficulties getting enough of the officers to said meeting. Our next meeting will occur on May 6th at Big Brew Day. As we did last year, we'll meet at Marty and Lilli Thees place in Mustang. The address is 1131 West Kentuck and is located on the map below. If you're going, get in touch with Cookie to let her know what eats you might be bringing, and the Trail Boss or Ramrod if you're going to brew one up.



Relax, Don't Worry...



Another Important Date: Another future Draughter event is the upcoming 3rd Annual Bricktown Brewfest, hosted by KRXO Radio, on April 22nd at the Bricktown Brewery. **As with the Bluebonnet, we'll need some brews to present to the attendees,** so if you've got one, get in touch with the Ramrod (ddshore@cox.net, or phone 405-692-8095). It would not necessarily have to be in a keg (assuming you've got enough bottles), though kegs work best. As in the past, some tickets will be available to volunteers willing to man the booth, so get your hand up early.

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★ HPD Competition Information ★

2006 COC Competition Schedule:

Here’s the competition schedule through December. 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>
Extract Beers	April – May 2006	1-23
Mead	Mid-August 2006	24-26
Stout	Sept/Oct 2006	13
Light Hybrid Beer	Nov/Dec 2006	6

★ Results – American Ales COC ★

The local American Ale (Category 10) COC held on March 31. The top 3 entries were a 1st and 2nd for two American Pale Ales by Dan Shore, and 3rd was an American Brown by yours truly the editor. Good luck to Dan at the Nationals in Tulsa (being organized by the folks at FOAM), and stay tuned for the results. If you’re up for some brewing, the fixins will be posted to the recipe section of the website.



Another important Competition result: Our Treasurer Mike Divilio has recently won third at the 8th Masters Championships of Amateur Brewing (MCAB 8) Competition, in the American-style India Pale Ale Category. This is a competition that is only open to brewers who have won one of 14 different competitions during the year of the MCAB – Mike qualified by winning at last years Bluebonnet. Way to go Mike! He has shared the recipe, and it has been posted to the recipe section of the Tap Room, so get yer grains and check it out.

★ Extract Beers – What’s What? ★

Don’t forget, local judging for the Extract Beer Club-Only Competition (open to BJCP Categories 1 through 23) is slated for late April or early May. The Head Examiner has yet to set the date, so stay tuned for the announcement. To be considered as an ‘**Extract**’ beer, a homebrew must have more than 50% of the total fermentables provided by extracts. Other than that, it’s pretty much open as to what gets included in terms of grains, fermentables or hops, so long as the flavor and aroma profiles conform to the category the brew is entered in. Since there are a lot of club members who do extract or mini-mash brews, here’s to a big turnout! Specifics on flavor and aroma profiles, ingredients, etc. for the categories can be found at <http://www.bjcp.org>, or <http://www.beertown.org/education/styles.html>, so look ‘em up and see which one your extract best fits.

Other Competition Information: Another important competition date is fast approaching. The Regional phase of the AHA National Homebrew Competition is set to run April 21st to 30th with entries due at the regional sites between April 3rd through 14th. Information on beer styles, rules, regulations, and delivery sites can be found at www.beertown.org or a recent copy of Zymurgy.

If you're a wine or mead maker, there's another date you need to keep in mind. Wine Maker Magazine is sponsoring a wine and mead competition this summer. Entries are due by April 14th. If you've got an interesting wine (kits, whole grapes, concentrates, or otherwise) or mead - and I know you folks are out there - check out the particulars at www.winemakermag.com and strut your stuff.

Another upcoming competition. The Knights of the Brown Bottle (KOB) will present the 10th Annual Celtic Brew-Off on June 3 at the Texas Scottish Festival and Highland Games. Entries are due May 11th and judging will occur on May 20th & 27th. Entries are restricted to brew styles of British or Scottish origin (though categories are organized differently than BJCP), meads, ciders and perry, and a 'Celtic historical' beer category. Go to www.celticbrewoff.com or www.kobb.org to get the details.

★ Heard Around the Campfire ★

There's been a suggestion that the image on the home page of the website (the 'troubleshooters') should be replaced. To that effect, a series of four (to date) possible replacements will be displayed on a weekly schedule between April 1 and the next technical meeting. ALSO, if any member's got one they think is interesting, get in touch with the editor (bnorthup3@cox.net) and it'll be included in the rotation. Copies of all images will be available for review at Big Brew Day, where members can make suggestions for changes, etc. At the indicated technical meeting (June?), a vote for the replacement will be taken among participating members, and the winning image gets the nod. Make sure you check out the home page regularly to see all the contenders. REMEMBER, the final chosen image will be a representation of the club to the wider web-surfing public, so let your voice be heard.

Travel Log. The Trail Boss and Supply Master will be submitting Road Trip reports on road trips in the near future on beer-related things in California, Europe and Keystone Colorado, so keep your eyes tuned to the Tap Room. That means a lot of stuff on brews from different places, so check out the Road Trip page regularly to get the low down! Travel logs will be posted as they come in and alerts given.

A quick note from Mike Keister to remind everyone about a possible Draughters Road trip to Colorado this July 4th. You can find info related to the trip in the 'Beer' and 'Road Trips' sections of the 'Tap Room'. Check it out and get in touch with Mike (MKEISTER@aol.com) if you're interested. ALSO, Mike would like to put forward an invite to all Draughters to attend his 'First Friday' party (lots of homebrew) on the 7th. If you're going to be down Duncan way, get in touch with Mike and drop in.

★ Brewing With the Trail Boss ★

By Gary Shellman, Trail Boss

"This was a post to a recent AHA TechTalk session. Another potential resource for our members."

From Adam Hopkins: 'I have just released a new website I have been working on for some time. It is called 'Recipe Tavern'. The premise of the site is to become a database for recipes for homebrewers,

but with a twist. Members are able to set up a profile to save their recipes and track batches of beer brewed. Users can then search through other's recipes to brew themselves or adapt into their own recipe. Check it out and let me know if you have any thoughts about how it could be expanded. <http://www.recipetavern.com>.

As always Draughters, until then – BREW!!! Gary Shellman, Yer Trail Boss

★ 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>
 - ★ http://www.maltosefalcons.com/tech/CO2_racking
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★ Notes from the Editor ★

Membership Drive: We still want new members. If you know someone who's interested, turn 'em on to this link, call them, or bring them to the meeting. New faces mean new ideas, recipes, and good times.

The Draughters Need YOU! We are also actively looking for folks just like you (yes, you) to enter beers and be judges or stewards at club-only competitions. What better way to find out how people like your beers than to share it with friends?



Draught Card On-line: The HPD Draught Card is available on-line at www.draughters.com. When viewing the on-line version, accessible through PDF download, the pictures appear in color and the Internet links are fully operational. If you prefer to only get the on-line version of the newsletter, send an email to me (bnorthup3@cox.net) and I'll make the necessary changes.

I hope all you Draughters are making full use of the 'Tap Room' section of the web site. It's there for all of us to use to better communicate with our fellow members, so please drop in. Everything's well laid out and easily accessible. You can jump in as a guest and post a note, or you can become a registered user and post things. Next time you're on the site, hit the register button and our web guy (Michal Carson) will send you up a login ID and password. Easy-Peasy.

WANTED: If you have an interesting story to tell, an article to publish, questions to ask, or a recipe to share, send your postings to bnorthup3@cox.net.

If you've been traveling the planet lately and visited a truly memorable pub (good or otherwise), or tasted some seriously interesting brew someplace, we want to hear about it. Been anywhere exciting (or truly awful)? Send a blurb to the Editor and it'll be put on the web site.



**GIVE UP BAD BEER.
FOR GOOD.**

★ HPD Officers ★

The High Plains Draughters' officers are listed below with 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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HIGH PLAINS DRAUGHTERS

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