

★ High Plains Draughters ★ Oklahoma City ★

THE DRAUGHT CARD

January 18th, 2005

Our Last Meeting

Christmas Party '05

The last time we met was to celebrate Christmas on December 17th over at Stan and Penny Babb's house. As it was last year, it was a great party with great friends and great eats & drinks. Without Stan & Penny's selfless "donation" of their house I'm sure we would have had a lesser time. Hats off to you two. Again! Here are some pictures:



Our Next Meeting

Robbie Burns Night!

Friday, January 20th, 7:00 PM – 10:00 PM
City Arts Building

Happy New Year, fellow Draughters. On the 20th we'll return to City Arts for the first time in months and, once again, revel in all things Scottish. With luck we'll have our resident piper and our "sous bard", Steve Law, to bring in the year correctly.

So – bring your 60-, 70-, and 80-shilling ales, your wee heavies, and your Scottish dishes and let's tilt our glasses to a great upcoming year!

We will also finalize the Constitution and By-Laws. This should be a quick match-up of some tabled Constitution items to the voted-in By-Laws. Quick, I say!

New officer nominations are needed Friday, as well, so think about who you'd like to keep the wheels turning in 2006.

A Robert Burns Poem

My Bonnie Mary

Go, fetch to me a pint o' wine,
And fill it in a silver tassie;
That I may drink before I go,
A service to my bonie lassie.
The boat rocks at the pier o' Leith;
Fu' loud the wind blows frae the Ferry;
The ship rides by the Berwick-law,
And I maun leave my bonie Mary.

The trumpets sound, the banners fly,
The glittering spears are ranked ready:
The shouts o' war are heard afar,
The battle closes deep and bloody;
It's not the roar o' sea or shore,
Wad mak me langer wish to tarry!
Nor shouts o' war that's heard afar-
It's leaving thee, my bonie Mary!

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★ HPD Competition Information ★

2006 COC Competition Schedule:

Here is the competition schedule for the 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>
American Ale	Mid-March, 2006	10
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

★ Belgian Beer - What's it all About? ★

Retrieved from "http://en.wikipedia.org/wiki/Belgian_beer"

Wikipedia, the free encyclopedia that anyone can edit

Belgian beer comprises the most varied and numerous collection of beers in the world. Belgian beer-brewing's origins go back to the [Middle-Ages](#), when monasteries began producing beers. Naturally, Belgians claim that theirs are the best beers in the world. This view is supported by beer experts such as [Michael Jackson](#). Although beer production in Belgium is now dominated by [Inbev](#) (the world's largest brewer by volume) and [Alken Maes](#), there remain 115 [breweries](#) in the country, producing about 500 standard beers. When special one-off beer styles are included, the total number of types of Belgian beer exceeds 1000.

These days, Belgian beers are sold in brown (or sometimes dark green) tinted glass bottles (to avoid negative effects of light on the beverage) and sealed with a cork, a metal crown cap, or sometimes both. Some beers are refermented (subjected to a final fermentation phase) in the bottle. These are often labeled "bottle-conditioned." Although many major brands of beer are available at most supermarkets, beverage centers located throughout the country generally offer a far wider selection, albeit at somewhat higher prices.

Fortunately, Belgium contains literally thousands of pubs (called cafés in Belgium) in spread throughout the country that offer a wide selection of beers usually served with care. To fully appreciate the wide variety of tastes in Belgian beers, each beer should be served at its "ideal" temperature (which

is usually in the range of cellar temperature: 8–15°C or 46–59°F) and in an appropriate glass. The vast majority of Belgian beers are sold only in bottles—tap beers tend mostly to be pilsners and the occasional one-off. For the more adventurous, vintage beers are becoming somewhat easier to find. Beers that are bottle-conditioned and then aged often experience a taste evolution that, when successful, vastly improves the flavor of the beer.

Although there are hundreds of beer cafés throughout Belgium, among the most famous are "Beer Circus," "L'atelier," "Moeder Lambic," and "Delirium Café" in Brussels; "de Kulminator" and "Kats" in [Antwerp](#), "De Garre" and "t Brugs Beertje" in Bruges, and "Het waterhuis aan de bierkant", "Hopduvel" and "Trappistenhuis" in [Ghent](#).

Virtually each beer has its own glass. Beyond the basic shape of the glass (wide-mouth goblet, curvacious tulip glass, tall pilsener, etc), each glass is imprinted with a logo or name. The different basic shapes are designed to enhance the flavor and aroma of the particular beer.

Different bottle sizes exist: 250 ml, 330 ml, 375 ml, 750 ml and multiples of 750. The 375 ml size is usually for lambics. Other beers are generally bottled in 250 or 330 format (depending on brands). The bigger bottles (750 ml) are sold almost in every food shop but the choice is often not wide. Larger size bottles are named following the terminology used for [champagne](#) but are quite rare. In Belgian cafés, when someone orders a *demi* (English: "half"), he receives a 500 ml glass (with beer from the tap, or from 2 bottles of 250 ml) whereas in France, *demi* means a 250 ml glass.

Kinds of Beers

- Pilsner-style lager, or [Pils](#): although Belgium is best known internationally for its unique top-fermented beers, it is the common bottom-fermented pilsner lager which heads the lists of both domestic consumption and exports. The most well-known brand internationally is [Stella Artois](#), while [Jupiler](#) is the most popular in Belgium, along with [Maes pils](#).
- White beers: a particular kind of [wheat beer](#) which often contains spices, such as coriander and orange peel. Some classical examples are La Binchoise Blond, [Hoegaarden](#), [Brugs](#) and [Steendonck](#).
- Abbey beers: these are top-fermented ales which are associated in some way with an abbey. A few of these beers are still produced in abbey breweries to centuries-old recipes, while most are merely licensed by an abbey. The most internationally well-known brand of Abbey beer is Interbrew's [Leffe](#). Others include [Grimbergen](#), Tripel Karmeliet, Maredsous, [Watou](#), [Saint-Feuillien](#), [Floreffe](#) and [Val-Dieu](#).
- [Dubbel](#) beers: brown beverages brewed with double fermentation ([Enghien](#), Grimbergen).
- [Tripel](#) beers: blond or sometimes brown, it uses the process of triple fermentation, which makes them strong in alcohol and taste ([Sint-Jedesbald](#), [Brugse Tripel](#)).
- Quadrupel: Even stronger than a tripel, these add an additional fermentation phase. Rochefort 10 and La Trappe Quadrupel are examples.
- Blond beers: like [Duvel](#), [Delirium Tremens](#), Blond [Ciney](#) and [Brigand](#).
- Brown beers: try [Kwak](#), Brown Ciney or [Forbidden Fruit](#).

- [Trappist beers](#): top-fermented ales brewed in a [Trappist](#) monastery. For a beer to qualify for this category, the entire production process must be carried out by, or supervised by, Trappist monks on the site of the monastery. Only seven monasteries currently meet this qualification, all of which are in Belgium or the Netherlands. The current Trappist brands are [Achel](#), [Chimay](#), [La Trappe](#), [Orval](#), [Rocheport](#), [Westmalle](#), and [Westvleteren](#).
- [Lambic](#) Beers (including Gueuze and Fruit Lambics): unique to Belgium and distinguished by their tart taste, Lambics are neither top-fermented nor bottom-fermented, being prepared through spontaneous fermentation by [wild yeasts](#) endemic to the vicinity of [Brussels](#). There are various types of Lambics. In its most natural form, Lambic is a draught beer which is rarely bottled, and thus only available in its area of production and one or two cafes in Brussels. Major brands include [Mort Subite](#), [Belle Vue](#), [Cantillon](#) and [Saint-Louis](#). [Gueuze](#), also known informally as Brussels Champagne, is a sparkling beer produced by combining a young Lambic with more mature vintages. Exponents of this style are [Girardin](#), [Drie Fontijnen](#), [Cantillon](#) and [Boon](#). Fruit beers are made by adding fruit or fruit concentrate to Lambic beer. The most common type is [Kriek](#) (made with [cherries](#)). Other fruits used are [raspberry](#) ([Framboos](#)), [peach](#) and [blackcurrant](#).
- 'Belgian Red': typified by Rodenbach, the eponymous brand that started this type over a century ago, this beer's distinguishing features from a technical viewpoint are a specially roasted malt, fermentation by a mixture of several 'ordinary' high-fermenting yeasts and a lactobacillus culture (the same type of bacteria yoghurt is made with) and maturation in oak. The result is a mildly strong 'drinking' beer with a deep reddish-brown color and a distinctly acidic yet fruity and mouthy taste.
- Amber beers. Modifications of British-style ales (hence high-fermenting) that were developed in the first half of the twentieth century to accommodate the discerning Belgian taste. The undisputed market leader Palm has an extremely mouthy, almost gluey taste. The De Koninck brand with its distinctive spherical glasses ('bollekes') is wildly popular in its native city [Antwerp](#), being one of the many sources of pride to her notoriously chauvinistic locals.

★ Heard Around the Campfire ★

LAST SHOT FIRED IN WHISKEY WARS

Article from [sploud.com](#), 1-14-2006

The Ohio town of Westerville was an early outpost for the temperance movement during the Whiskey Wars.

The wars finally ended today. The good guys won.

Bill Morgan, a local jeweler, paid \$150 for the honor of drinking the first legally sold beer in the town since the 19th century.

It was with a child's glee that Morgan poured his icy cold 12-ounce Budweiser longneck into a plastic cup.

"My dad said it would never happen," Morgan, 51, said as he prepared to drink. "Here's to a new tradition in Westerville."

Morgan had won the honor at an auction on November 8 of last year. That was the night that Michael Evans was granted license to sell beer at Michael's Pizza and Pasquale's Pizza & Pasta.

A long dry spell

In 1858 the town of Westerville passed an ordinance banning the sale of alcohol.

The Whiskey Wars began when the last saloon to serve a beer Westerville was blown up in 1875. When the owner tried to open another saloon four years later, it too was blown up.

In 1893, the Ohio Anti-Saloon League was founded in Oberlin, Ohio. Two years later they allied themselves with the temperance movement to form the National Anti-Saloon League in Westerville.

The town became known as the "dry capital of the world" and their motto was simple: "The saloon must go."

In 1984 they began a long and fruitful relationship with John D. Rockefeller.

Working both sides of the aisle, they backed whichever candidate was "drier." If both were wet, they ran their own candidate.

They weren't only non-partisan, they were also nondenominational, networking through various church groups to spread their message and raise funds.

Their overriding strategy was to work across the country, county-by-county, rather than mounting a national campaign.

By 1919 the movement had gotten completely out of hand. On January 16 of that year the 18th Amendment was ratified. Temperance would be the law of the land for 14 years.

Turning the tide

Westerville repealed its liquor ban in the late '90s. Whenever someone applied for a license, a fanatical anti-booze movement would squash it.

But over the past few years the town started losing business to nearby towns whose restaurants served liquor.

Mike Purdum, proprietor of the Old Bag of Nails pub, sensed the time was right and led a successful campaign to have a liquor license approved by voters in November 2004, but he ran into problems with his financing.

Thankfully, Mike Evans was there to fill the void.

Justin Schilling, who was there to drink with Morgan and others was thrilled by the turn of events in Westerville. "It's a great place to enjoy a drink in. Until now, you couldn't."

★ Brewing With the Trail Boss ★

By Gary Shellman, Trail Boss

Brewers talking to Brewers

A visit with a brewing friend and sampling some excellent homebrew would leave most of us thinking - - - "Man, that brewer has brewing down to a pretty good art." On the surface, you'd think that brewer hits Original Gravity and Final Gravity for each recipe right on the money. I know that I've been on several visits with fellow homebrewers and thought those same things. When talking about recipes and procedures at a later date, I find that the brewer with excellent beers doesn't always get the desired results, or may have a problem with reaching that desired result in every recipe for over a year. The answer - - - talking about procedures and discussing what might be the issue. Keeping in contact with each other seems like an easy thing to do, but it's something we tend to take for granted - - - especially when you think someone has brewing 'nailed down'. The work bell has rung and I will be on the road for the next three months, but you can bet I'll be in contact with homebrewers to keep learning as much as possible.

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

★ 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 faces mean 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, and 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.

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?

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!

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