

# The Draught Card

NEWSLETTER DATE—MAY 2009

HIGH PLAINS DRAUGHTERS

## *Last Meeting—Visit to COOP Ale Works*



Our Club visited COOP Ale Works for the April meeting, hosted by Head Brewer Chase Healey. We had a nice turnout with about 35 Draughters present. The Trail Boss called the meeting to order to handle official business, and the Paymaster read the financial report. A few notes from the meeting—Due to the cancellation of Brewfest, the Trail Boss added an official Club meeting on June 19th. The Trail Boss also announced that Joe and Denice Bocock have agreed to

host the Club's Oktoberfest in Crown Heights Park on September 26th. Our supply of Club glasses is exhausted, and the members approved a new purchase of 144 more glasses—style of the glasses was debated, and Keith Wright is researching sizes and shapes and will report his findings at the June Club meeting for a final purchasing decision.

Once the official business was completed, Chase Healy gave a brewery tour to the members. He also announced that although he appreciated the great volunteer support received from some Draughter members assisting with brewing operations during start-up, a policy decision was made by brewery management to curtail all non-employee support, due to insurance and liability issues.

After the tour was complete, quality control samples of the brewery's offerings were made available. The four beers sampled were Horny Toad Cerveza, Native Amber, DNR Belgian Golden Ale, and a soon to be released Oktoberfest Bier. Each of the beers tasted passed the sampling panel with very high marks. Thanks again to our host at COOP Ale Works.

## *Next Event—May 2nd National Homebrew Day*

Our next homebrew event will be National Homebrew Day on Saturday, May 2nd. There are two official registered sites—the Shellman Hacienda, and Bob Rescinito's End of the Alley Brewery from 11:00 AM-7:00 PM. Each site will celebrate the lighting of the kettles with a toast to homebrewers all over the World at precisely 12 Noon. Bring your brewing rigs and celebrate the day at either site for a day of fun. Check the web <http://www.beertown.org/events/bigbrew/Bigbrewselect.aspx> to see if additional sites, such as the LHBSs are hosting events on May 2nd. Hope to see you BREW at either site Draughters!!!

## *HB Event—May 16th—2nd Annual Big Brew Day at Learn To Brew*

Saturday, May 16th will be a Homebrew Community brewing event—Learn To Brew's 2nd Annual Big Brew Day. The LHBS opens at 9:00 AM and the event runs all day until 6:00 PM. Bring your brewing rig and brew in LTB's back parking lot. Also bring chairs and as much homebrew as your brewery (or assistant brewer) will allow.

## *Next Meeting—June 19th, 7-10 PM at Learn To Brew*

### In THIS ISSUE:

- ◆ Last Meeting—Visit to COOP Ale Works
- ◆ Next Event—National Homebrew Day—May 2nd
- ◆ Local Homebrew event—2nd Annual Big Brew Day @ LTB-May 16th
- ◆ Next Meeting—@ Learn To Brew-June 19th
- ◆ Brew Movie Review
- ◆ Calendar of Events
- ◆ Brewfest VI - The Event is OFF!
- ◆ Brewer's Resources—on the web
- ◆ Battered Boar Brewing Co—soon to launch
- ◆ Top 50 Craft Breweries List
- ◆ Club Only Competition (COC)
- ◆ 2009 Officers Contact List



## **BREW Movie Review!!! Make Beer Not War!**

Things were pretty quiet on the frontline of the *Beer Wars* screening. People shuffled in mostly after the lights went down and Anat Baron, the producer (who is allergic to beer herself), broadcast a live speech about the film. A few technical difficulties with cue cards, but as Anat said—“That’s what happens on live TV.”

At Tinseltown, we weren’t sure we were going to get our money’s worth, since the picture went out about five minutes into the event, with the sound going out a few minutes later. Thanks to the beauty of Tivo, the event was being recorded, and the theater was able to rewind and catch us up to where the movie temporarily died.

The documentary was informative about how the big guys in the beer world have bullied the independent brewers. Anat traveled across the U.S. to seek out homegrown companies like Sam Adams, Dogfish Head, Stone, New Belgium, and others to tell their stories about starting from scratch. She also held (although unscientific) blind taste tests using Bud Light, Miller Lite, and Coors Light to prove to Americans that the majority of them consume a beverage that tastes more like tonic water than actual beer. No one could pick out their favorite brand in a blind tasting, which just served to prove the point. There was a lot of emphasis on a product called Moonshot, which is beer infused with caffeine, but no one could even say if the product was a decent beer—just focusing on the marketing angles. As Todd Alstrom, head of the website BeerAdvocate.com remarked, “Change the last two letters of craft from ‘ft’ to ‘p’, because that’s just what this is—it isn’t beer!”—you can pretty much fill in the blanks from there.

Behind-the-scenes tours of independent breweries were interspersed with shots of August Busch III refusing interviews and humorous vintage cartoons and advertisements. The three tiered distribution system came under fire, with it’s private interests and sometimes greedy nature.

The after-party at TapWerks in downtown OKC was low-key with an intimate crowd of beer lovers around the bar, anxious to try some of the local beers. It was warm and dry inside, while storms raged in the area outside—maybe mixed with the sounds of the Professional Brewers’ Big Bullies clearing their throats in the distance and grumbling in disgust.

While it was informative and interesting, the movie might have targeted the wrong audience—as beer geeks, we already know good beer. When the DVD comes out, (NetFlix is already allowing users to reserve this on their lists) [http://www.netflix.com/Movie/Beer\\_Wars/70116984](http://www.netflix.com/Movie/Beer_Wars/70116984) maybe we’ll need to start our own internal distribution to get this in the hands of those beer drinkers that aren’t already beer geeks. BREW!!!

Brewery Motto:

**Four  
ingredients,  
infinite  
possibilities**

**Aurora,  
Colorado’s own  
Dry Dock  
Brewing Co.**

**MOVIE FACT**—InBev A-B, and SAB Miller-Molson-Coors spend approximately \$1.6 billion in advertising dollars every year, and have their own in-store Display Captains that map out every square inch of cold shelf space to their advantage to ‘squeeze out’ the rest of their competition. Craft brewers are about 5% of the market, but fortunately, they get a bit more than 5% of the cold shelf space in most retail stores. WHEW!!!



## Calendar of Events

There are plenty of events on the Club Calendar. Club Meetings are generally held on the 3rd Friday of the month. Upcoming meetings and special events are:

**May**—National Homebrew Day, May 2nd from 11 AM-7 PM—two sites: Shellman Hacienda and Bob Rescinito's Back of the Alley Brewery

2nd Annual Big Brew Day, May 16th at LTB 9 AM-6 PM

**June**—Club meeting, June 19th from 7-10 PM

**July**—Vacation time—No regular Club meeting planned

**August**—National Mead Day, on the August 1st from 2-6PM at Dan and Laurie Crook's

**September**—Draughter Oktoberfest in the Park, September 26th from 2-7 PM at Crown Heights Park, hosted by Joe and Denice Bocock

**October**—Club meeting, October 16th from 7-10 PM

**November**—Club meeting, November 20th from 7-10 PM

**December**—Draughter Christmas Party—event on December 12th at Stan and Penny Babb's. No regular club meeting planned.

This schedule is posted on the Draughter website- [www.draughters.com](http://www.draughters.com) in the Tap Room. Please check for updates as the schedule continues to ferment over the next few months.

“Vermont beer lovers can boast -they have the most breweries per capita in the USA” - as reported by BeerInfo.com

*“Drinking beer doesn't make you fat, It makes you lean.... Against bars, tables, chairs, and poles.” - Author unknown*

*“Without question, the greatest invention in the history of mankind is beer. Oh, I grant you that the wheel was also a fine invention, but the wheel does not go nearly as well with pizza.” -Dave Barry*

## Brewfest VI—The Call for Brew Crews Temporarily Dies

Back room meetings are complete, and there is no sign of life for Brewfest VI with KR XO's Dave Kelso—a very sad state of affairs. Don't know exactly what caused the final outcome, but the event's five year run is over, and our Brew Crew efforts supporting the event have been called off. All Brew Crew work and brews created to date can be shared with members and guests at upcoming brewing events such as National Homebrew Day on May 2nd, and Learn To Brew's 2nd Annual Big Brew Day on May 16th. Check with the Trail Boss and Paymaster regarding the Club's share of the ingredients.

## Brewer's Resources—Around the corner or on the web

Beer Radio Shows—<http://www.beerinfo.com/index.php/pages/beerradiopodcast.html>

Beer Television—<http://beeramerica.tv/>

Beer Community—<http://www.beertown.org/homebrewing/>

Finding Local Brewpubs—<http://www.beerinfo.com/index.php/pages/brewpubsUSA.html>

The Beer Library—<http://www.beerinfo.com/index.php/pages/beerlibrary.html>

Beer Tours—<http://www.beertrips.com>

**Vote with your wallet—SUPPORT YOUR LOCAL BREWERIES!!!**



## ANOTHER NEW BREWERY OPENING SOON IN THE OKC AREA!

Another new brewery is waiting in the wings to expand the beer choices available in the OKC area.



*Battered Boar Brewing Co, Oklahoma City, OK*

Another brewery announces that it will soon be in business in the Oklahoma City area. Not much is known at present about the Battered Boar Brewing Company, except that this makes three breweries opening their doors in roughly a four month stretch—so apparently, gone are the days of no growth on the OKC beer scene. Have heard that this might be strictly a ‘bottle only’ brewery, rather than kegging their product for the mass OKC market. Watch for more news about this up and coming brewery as they prepare to open their doors on Oklahoma City’s north side.

## Did Your Favorite Make the Top 50?

A recent report, released from the Brewer’s Association lists the Top 50 Craft Breweries in the USA, based on sales volume. Does your favorite craft beer come from the list? Take a look.

Rank	Brewing Company	City	State
1	Boston Beer Co.	Boston	MA
2	Sierra Nevada Brewing Co.	Chico	CA
3	New Belgium Brewing Co.	Fort Collins	CO
4	Spoetzl Brewery	Shiner	TX
5	Pyramid Breweries Inc.	Seattle	WA
6	Deschutes Brewery	Bend	OR
7	Matt Brewing Co.	Utica	NY
8	Boulevard Brewing Co.	Kansas City	MO
9	Full Sail Brewing Co.	Hood River	OR
10	Magic Hat Brewing Co.	Burlington	VT
11	Alaskan Brewing Co.	Juneau	AK
12	Harpoon Brewery	Boston	MA
13	Bell’s Brewery, Inc.	Galesburg	MI
14	Kona Brewing Co.	Kailua-Kona	HI
15	Anchor Brewing Co.	San Francisco	CA
16	Shipyard Brewing Co.	Portland	ME
17	Summit Brewing Co.	Saint Paul	MN
18	Stone Brewing Co.	Escondido	CA
19	Abita Brewing Co.	Abita Springs	LA
20	The Brooklyn Brewery	Brooklyn	NY
21	New Glarus Brewing Co.	New Glarus	WI
22	Dogfish Head Craft Brewery	Milton	DE
23	Long Trail Brewing Co.	Bridgewater Corners	VT
24	Gordon Biersch Brewing Co.	San Jose	CA
25	Rogue Ales/Oregon Brewing Co.	Newport	OR

Rank	Brewing Company	City	State
26	Great Lakes Brewing Co.	Cleveland	OH
27	The Lagunitas Brewing Co.	Petaluma	CA
28	Firestone Walker Brewing Co.	Paso Robles	CA
29	SweetWater Brewing Co.	Atlanta	GA
30	Flying Dog Brewing Co.	Frederick	MD
31	BJ’s Restaurant & Brewery	Huntington Beach	CA
32	Rock Bottom Brewery Restaurants	Louisville	CO
33	BridgePort Brewing Co.	Portland	OR
34	Odell Brewing Co.	Fort Collins	CO
35	Victory Brewing Co.	Downingtown	PA
36	Mac and Jack’s Brewery	Redmond	WA
37	Big Sky Brewing Co.	Missoula	MT
38	Gordon Biersch Brewery Restaurants	Chattanooga	TN
39	Karl Strauss Brewing Co.	San Diego	CA
40	Breckenridge Brewery	Denver	CO
41	Lost Coast Brewery and Cafe	Eureka	CA
42	Otter Creek Brewing Co.	Middlebury	VT
43	Utah Brewers Cooperative	Salt Lake City	UT
44	North Coast Brewing Co.	Fort Bragg	CA
45	Blue Point Brewing Co.	Patchogue	NY
46	Boulder Beer Co.	Boulder	CO
47	Pete’s Brewing Co.	San Antonio	TX
48	McMenamins Breweries	Portland	OR
49	Anderson Valley Brewing Co.	Boonville	CA
50	The Saint Louis Brewery, Inc.	St Louis	MO



**DRAUGHTER CLUB COMPETITION**—The next local Club Only Competition (COC) is for Extract beers to be judged at Learn To Brew on Friday, April 24th at 6:30 PM. An email blast went out for a call for judges and entries from the Head Examiner. The local COC winner's bottles will only have to make a short trip down to Arlington, TX, where the Knights of the Brown Bottle will be conducting the National level Club Only Competition. This competition includes all styles and sub-styles in Categories 1-23. The only stipulation is that the entered beer must be made from at least 50% extract (dry or liquid). Information on styles in Categories 1-23 can be found on the web at <http://www.bjcp.org>. Any information needed on upcoming COC events can be found on the web at [http://www.beertown.org/homebrewing/club\\_only/schedule.html](http://www.beertown.org/homebrewing/club_only/schedule.html). You can drop off your entries at either LHBS by 4:00 PM, Friday, April 24th and they will be picked up for the competition.

**GOOD LUCK DRAUGHTERS!!!**

### **National COC—Beers exceeding OG of 1.080**

Gary Shellman's local COC winning American Barleywine went up against some very heavy competition, contending with 57 other Club entries in Moorhead, Minnesota earlier this month. Judging was delayed for about 10 days as the local residents in South Dakota and Minnesota battled Mother Nature and the rising Red River. Gary's beer scored very well, but unfortunately did not place in the Top 3. The National results for beers with Original Gravities > 1.080 are in:

1<sup>st</sup> Place – Paul Shick of Cleveland Heights, OH representing SNOBS (Society of Northeast Ohio Brewers) homebrew club, with an Eisbock

2<sup>nd</sup> Place – Rob Aman of Homedale, ID representing the Snake River Brewers homebrew club, with an Imperial IPA

3<sup>rd</sup> Place – Ben Miller of Rio Rancho, NM representing the Dukes of Ale homebrew club, with an American Barleywine

---

**We're on the web—[www.draughters.com](http://www.draughters.com)**

---

### **2009 Draughter Officers**

#### **Trail Boss**

Mike Divilio  
E-mail: [fdiviojr@cox.net](mailto:fdiviojr@cox.net)  
Phone: (405) 360-3236

#### **Ramrod**

Joel May  
E-mail: [jmay37@cox.net](mailto:jmay37@cox.net)  
Phone: (405) 321-3527

#### **Paymaster**

Dan Shore  
E-mail: [ddshore@cox.net](mailto:ddshore@cox.net)  
Home phone: (405) 692-8095

#### **Cookie**

Darina Shellman  
E-mail: [darina.shellman@wildblue.net](mailto:darina.shellman@wildblue.net)  
Phone: (405) 381-9077

#### **Editor in Chief/Town Crier**

Gary Shellman  
E-mail: [gary.shellman@gdit.com](mailto:gary.shellman@gdit.com)  
Phone: (405) 823-1632

#### **Competition Coordinator/Head Examiner**

Tim Nagode  
E-mail: [nagode@pldi.net](mailto:nagode@pldi.net)  
Phone: (405) 613-5787

#### **Web Master/Telegraph Operator**

Michal Carson  
E-mail: [michal@glomesdal.com](mailto:michal@glomesdal.com)

#### **Schoolmaster**

Stan Babb  
E-mail: [stanbabb@sbcglobal.net](mailto:stanbabb@sbcglobal.net)  
Phone: (405) 659-4969

#### **Supply Master - The Brew Shop**

Chuck Deveney  
E-mail: [chuck@thebrewshopokc.com](mailto:chuck@thebrewshopokc.com)  
Phone: (405) 528-5193

#### **Supply Master - Learn To Brew**

Chris Milum  
E-mail: [info@learntobrew.com](mailto:info@learntobrew.com)  
Phone: (405) 793-BEER

**HIGH PLAINS DRAUGHTERS**  
513 N.W. 38<sup>th</sup> Street  
Oklahoma City, OK 73118