

The Draught Card

NEWSLETTER DATE—SEPTEMBER 2009

HIGH PLAINS DRAUGHTERS

Last Event— September 26th—Oktoberfest

Club Oktoberfest—Saturday, September 26th—WOW, what a great party in Crown Heights Park. Our hosts, Joe and Denice Bocock—put on the bratwurst and great Oompah music, and members brought great German cuisine, and the best beers the Reinheitsgebot can produce. We flew the Bavarian State flag at the event, and it was an absolutely perfect day for the celebration—mild temps, very light breezes, and plenty of sunshine. A count of the kegs showed 8 (yep, count 'em—eight) Oktoberfest batches brought by our members.

The highlight of our day focused on the not so silent auction. The Trail Boss talked the Editor into taking on the additional duties of auctioneer. A hearty note of thanks goes to Mike Mayer, who donated a variety of brewing related items, such as carboys, kegs, and CO2 tank, amongst others, and those worthy donations alone helped raise over \$200 for the Club coffers. THANKS AGAIN MIKE! Auction income will just about pay for our new Club banner!

The Trail Boss and Ramrod circulated photo renditions of possible banner candidates for consideration, and the members present voted for the banner below, to be created and delivered to the Club in the very near future.



Next Club Meeting—October 12th—Visit craft brew author Brian Yaeger

ATTENTION—There is a special meeting on October 12th as Craft Brewing author Brian Yaeger visits OKC. This is a Monday meeting to accommodate our visiting guest's schedule as he travels across the United States in search of great brews and brewers. The meeting will be at Learn To Brew from 6:30—8:30 PM. Brian is the author of Red, White, and Brew: An American Beer Odyssey and his book info can be found at: http://booktour.com/author/brian_yaeger Brian has launched another Beer Odyssey—this time about homebrewing. We'll be discussing all things brewing during the two hour visit. Bring your best brews and learn more about our visiting guest and his latest book project. Hope you can make it!!!

Next Club Technical Meeting—October 16th—At Learn To Brew

Our next Technical Meeting is October 16th from 7-10 PM at Learn To Brew. Expect a recap of recent events, a reading of the minutes, a technical presentation, and plenty of award winning homebrew to go around. This will be our first technical meeting in quite a while, as we finally return from a long and warm Summer. Hope to see you there, Draughters! BREW!!!

In THIS ISSUE:

- ◆ Last Event—Oktoberfest
- ◆ Next Meeting—Special visit by Brian Yaeger, October 12th
- ◆ Next Technical Meeting—October 16th at LTB
- ◆ FOAM Cup
- ◆ BRUNCH!!!
- ◆ Proverb and FACTOIDS
- ◆ Calendar of Events
- ◆ Beer Quiz
- ◆ Brewfest 6 - The Event's a GO!
- ◆ Brewer's Resources—on the web
- ◆ Get Your Omelet on
- ◆ Quiz Answers
- ◆ Club Only Competition (COC)
- ◆ 2009 Officers Contact List

FOAM Cup 2009—Tulsa Bound and Down

Our brewing brethren just up the Turner Turnpike put on their annual FOAM Cup competition, and it is the fourth of six events that make up the High Plains Brewer of the Year competition—a recognized BJCP event. Desiree and Dave Knott from High Gravity Homebrewing and Winemaking Supplies, and a whole host of volunteers and sponsors made this year's event flow smoothly, from start to finish. The Editor had the opportunity to make the trek up the turnpike to lend support for judging the event and I can tell you, it was well worth the trip. Online registration for entries helped automate the 300+ entries received and saved the entrants \$1.00 per entry as a nice incentive. FOAM has a great education program for BJCP judges, so when the call went out, judges responded in droves. The various categories were divided up with time slots assigned, and judging started Friday evening and ran through Saturday afternoon. The Editor launched an early departure from Tuttle America to be on hand for the Saturday morning round of judging at Marshall Brewing Co. The Editor's reward for making the trek was judging BJCP Category 26—Open Category Meads, including Metheglins, Braggots, and anything that doesn't fit the Traditional and Fruit Mead categories. That was a real eye opener early Saturday. Just an observation—the quality of entries has risen steadily over the past few years, and a comment from judging veterans indicated that some really great beers and meads that would've scored a medal in year's past, might not even receive an Honorable Mention in this year's competition. I was very impressed with the meads I had the privilege to judge, and my hat's off to the stewards and fellow judges I met at the event. Scores were accurate, and comments were insightful and on par with what you would expect to receive at the National Homebrew Competition. Saturday evening, the FOAM Cup put on an awards dinner and handed out the medals. Of note, Jeff Swearingin of FOAM snagged so many medals, he nearly needed a crane to cart them around. Jeff's many victories resulted in his winning of the Okie Cup—the best brewer and meadmaker of the FOAM Cup. Jeff also snagged the Best of Show Mead, after winning the gold in all three mead categories—WOW!!! Phil Moore pulled in the Best of Show Beer for the event, with a Strong Scotch Ale. The Winner's List can be found at: <http://alemakers.com/page.php?9>. Congratulations to all who brought home the hardware from this Oklahoma showcase event.

Doin' the Brunch Thing at McNellie's

I get my fix, on Route 66—or at least nearby. Check out the photo on Page 4—a once bitten omelet with Bloody Mary herself in the background. The Cookie and I just can't get enough of that Sunday morning Brunch stuff. McNellie's custom Bloody Mary bar runs Saturday AND Sunday from 11 AM—2 PM—just \$5.95 per trip, and the omelet bar includes that monster omelet on Page 4 along with all you can eat biscuits, sausage gravy, bacon and sausage patties for \$8.95!!! See <http://www.mcnelliesokc.com/>

"A fine beer
may be judged
with only one
sip, but it's
better to be
thoroughly
sure"
Czech proverb

Beer FACTOID—In the early 19th century, Americans didn't drink beer, they drank whiskey, more than 7 gallons per adult a year. There were 14,000 commercial distilleries in the United States but only about 200 small breweries—courtesy of www.Harcourt books.com

2nd Beer FACTOID—Through the last half of the nineteenth century, doctors often prescribed lager beer to pregnant and nursing women, on the grounds that its barley content provided them with some of the necessary nutrients—courtesy of www.Harcourt books.com

3rd Beer FACTOID—The second largest brewer in New York, Jacob Ruppert, also owned the Yankees from late 1914 until he died in 1939. He stole Babe Ruth away from the Red Sox and began the great Boston Bambino curse.—courtesy of www.Harcourt books.com



Calendar of Events

There are still 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:

October—Special Meeting with book author Brian Yaeger, October 12th (Monday) from 6:30 to 8:30 PM. 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 in the Tap Room. Please check for updates as the schedule continues to ferment over the next few months.

Next year's schedule will also be fermenting soon. Our usual events to start the year are a salute to the poet bard—Robert Burns in January. Looks like the Club will be supporting the newly sponsored Brewfest event at the Cox Convention Center sometime in February, and begin preparations for the largest single site homebrew competition in the USA—The Bluebonnet BrewOff, which is usually held around Spring Break in mid March. BREW!!!

Brewfest 6 Starts Looking Like a GO!

Chris Milum from Learn To Brew, continues to move Brewfest 6 forward, and has received the necessary paperwork from the IRS. Now the final paperwork is in to the State folks down at ABLE—yes, you remember them, the regulatory agency we all know and love! The paperwork process is a slow but necessary step to getting the event legally on the map in Oklahoma City. Right now, Chris expects the event will probably take place sometime around February 2010. Brew Crewers to support the event will need to dust off their recipe books and crank up the kettles soon. Of course, many brews from last Summer will stand the test of time and age well between now and then. Keep an eye out in future DCs for BrewFest 2010 related news.

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 Wiki Resource—http://www.homebrewtalk.com/wiki/index.php/Main_Page

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

Beer Quiz

1. Beer is the 2nd most popular beverage in the World. What is the most popular beverage?

2. Why did the Pilgrims land at Plymouth Rock?

3. What was the first beer to win a blue ribbon at the Chicago World's Fair in 1983?

4. In the TV show Laverne and Shirley, where did the girls work?

5. Which brewery is owned by the scion of the famous washing machine family?

Answers are at the bottom of Page 4—BREW!!!

McNellie's Brunch Project with Bloody Mary Bar

And how big is YOUR omelet???

This not an optical illusion, like the right hand mirror on your car, where “Objects in mirror are closer than they appear.”

Yep, that's it, the omelet in all it's 'once bitten' glory. The meal includes 'all you can eat' biscuits, sausage gravy, bacon, and sausage patties all for \$8.95.

A trip down the Bloody Mary Bar (with well vodka) costs \$5.95 and you custom build your own Bloody Mary masterpiece.

The Brunch movement is picking up steam, so visit soon. BREW!!!



Get Ready To Chow Down, Draughters!!! BREW!!!

ANSWERS to BEER QUIZ on Page 3

1. Tea is the most popular beverage in the World. Beer finishes 2nd.
2. The Pilgrims intended to sail farther South to warmer climates, but ran out of beer, and landed at Plymouth Rock.
3. PBR—Pabst Blue Ribbon Beer won the first blue ribbon at the 1893 Chicago World's Fair, hence the name.
4. Laverne and Shirley worked at Shottz Brewery in Milwaukee, Wisconsin.
5. The Company? Anchor Brewing Company, initially owned by Fritz Maytag, of Maytag Washing Machine fame.



DRAUGHTER and NATIONAL CLUB ONLY COMPETITION—COC is back in full swing, so keep on brewing Draughters.

The last local Club Only Competition (COC) was for European Amber Lagers and was judged at Learn To Brew on October 2nd. Just a couple of entries—both of them Oktoberfest Lagers. One was from the Trail Boss and the other from the Editor. Mike Divilio barely edged Gary Shellman in the local COC, by the slimmest of margins, returning the slim victory favor from the Amber Hybrid COC conducted about six weeks prior. Mike's O'fest went to the National COC for judging by the Jayhops of Kansas. As soon as National COC results are posted, they'll appear right here in the next DC. Specific information on the styles we competed against in Category 3 can be found on the web at <http://www.bjcp.org>.

The next local and National CoC is in November for some of the Big Belgians—Belgian Strong Ales, that includes the five sub-styles in Category 18—Belgian Blond Ale, Dubbel, Tripel, Golden Strong, and Dark Strong. There's still plenty of time to get your Big Belgian freak on, and enter for our local competition. Pull out your best Strong Belgian recipe and brew up a batch for this competition. Specific information on styles in Category 18 can be found on the web at <http://www.bjcp.org>.

COC event information can be found at http://www.beertown.org/homebrewing/club_only/schedule.html.

You will be able to drop off your entries at either LHBS by 4:00 PM, on the day of local judging and they will be picked up for the competition. GOOD LUCK DRAUGHTERS!!!

We're on the web—www.draughters.com

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