

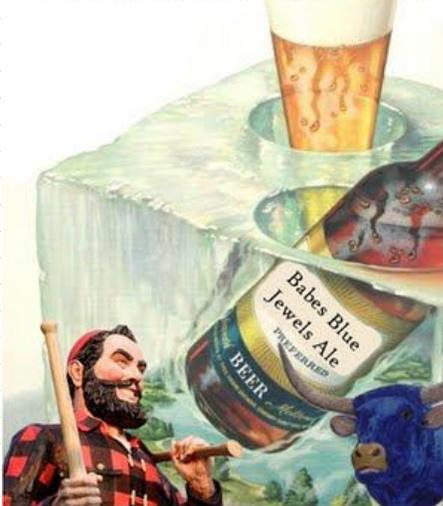
# The Draught Card

NEWSLETTER DATE—JULY 2010

HIGH PLAINS DRAUGHTERS

## *Last Event—National Homebrew Conference*

### **Chillin in Minnesota: Land of 10,000 Home Brews**



There was no Club meeting in June, as the Draughter Chuckwagon, and members joined with our Tulsa brethren at the National Homebrew Conference in Bloomington, MN, from June 17-19. What do you get when you put 1300+ avid homebrewers under one roof and give them plenty of beer? You get a heckuva party atmosphere, particularly for perennial events such as Pro Brewers Night, Club Night, and the Awards Banquet. Add a Hospitality Suite serving various Club beers from sun up until way past sundown, and you can see what I mean. Of course, there are educational seminars, where they serve beer, while they talk about beer, so life is tough every day at the Conference, but someone has to be there to do it. The Chuckwagon was a hit, as were all of the Club members from both Clubs dressed in cowboy theme, with Made in Oklahoma snacks for the beer drinking masses during Club Night. Snacks included four flavors of Red Dirt Pretzels ([www.reddirtpretzels.com](http://www.reddirtpretzels.com)), jellies, salsa, chips, cheese, and did I mention there was BEER to wash it all down? There were over 5000 beer entries in competition for the NHC and a couple of FOAMers brought home Bronze medals on the National stage—Shawn Scott for his Pilsner, and Jay Evans with his American Brown Ale.

## *Next Club Technical Meeting—July 16th—Learn To Brew*

The next Draughter technical meeting will be Friday, July 16th, from 7-10 PM. Bring your best brews to the meeting. Many thanks to Chris Milum at LTB for providing our venue. Bring chairs and plenty of homebrew to share and some snacks to soak up all that good ethyl alcohol. We always have a great time, so hope to see you there on Friday evening.

## *Next Club Event—August 14th—Mead Clinic*

The next Draughter Club event will be Saturday, August 14th, from 2-8 PM at Dan and Laurie Crook's house in Wellston, OK—map will be emailed to all Club members. Bring your supply of honey, a brewpot and fermenter, if you decide to brew your mead recipe. Also pull out your best meads to bring them to the event. In years past, we've seen some 8, 9, and 10 year old meads appear from forgotten supplies and storage, and they are amazing. Hope to see you there Draughters.

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## Legislative Success—Legal Brewing and Beyond

SUCCESS—that sweet taste of victory!!! So where do we go from here, now that homebrewing will soon be fully legal? Well, if you're planning on brewing legally for the first time, it's time to get your homebrewing permit from ABLE. It's a no-fee permit that lasts for a year and is renewed—kind of like a registration process, for the most part. A copy of the form is on Page 4 and you can use that to send your permit registration to ABLE. ABLE will fill in the License No block. The mailing address is:

ABLE Commission Licensing Dept  
4545 N. Lincoln Blvd., Suite 270  
Oklahoma City, OK 73105

Once processed, you can expect your permit back in the mail in approximately three weeks.

Events planned for in August that revolve around the legalization effort:

August 26th—Oklahoma Homebrew Legalization Day—take the day off and brew legally for the first time.

August 27th—Blues Concert at the OKC Zoo Amphitheater. BB King, Buddy Guy and other blues greats will be there. Everyone knows that nothing goes better with blues, than brews.

August 28th—Beerfest 6 with Learn To Brew, KRXX radio-107.7 FM, and Trinity Trikes. Event will be from 4-7 PM at 200 SE 19th St, Moore, OK, about 2-3 blocks east of LTB. \$15 gets you in and all proceeds go to the American Red Cross.

A recipe that commemorates the passage of HB 2348 is on our website, and has a lot of symbolism—an all-American set of ingredients—some VICTORY malt for our success, and some MOLASSES, since that's how slow the process seemed to move at times. The name of this recipe??? 2348—SchwartzBier. Good thing we found a Bill sponsor with a beer related name, eh?

Raise a glass and salute the man who is the Oklahoma homebrewer's best friend—Colby Schwartz!!! And if you ever meet him, be sure to shake his hand!!!

## Legal Homebrewing begins August 26th!!!

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

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

Beer Community—<http://www.homebrewersassociation.org/> - NEW WEBSITE FOR THE AHA!!!

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

Beer Wiki Resource—[http://www.homebrewtalk.com/wiki/index.php/Main\\_Page](http://www.homebrewtalk.com/wiki/index.php/Main_Page)

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

### BEST BEER SAYING EVER!

Homebrewing of Beer, Wine, and Cider becomes legal in Oklahoma on August 26, 2010, after first obtaining a permit from the Oklahoma Alcoholic Beverage Laws Enforcement (ABLE) Commission. This permit is a no-fee permit that is required to be renewed once each year. August 26th is hereby declared Oklahoma Homebrew Legalization Day!!!

Signed  
The Editor

### FACTOID

Beer FACTOID—**Beer sales**, which made up 56% of the U.S. market for alcoholic beverages in 1999, **slipped to 53.2%** by last year and continue to decline as wine and hard liquor sales increase. Future signs for the beer business are not good. A Morgan Stanley study found that spirits -- rather than beer -- have become the most popular drink choice among the 21-to-27-year-old set, (*our favorite Beertendress age*). Even worse, say industry analysts, is that years ago brewers generally followed Anheuser-Busch's (*that's why we follow Peter Coors*) move away from advertising that differentiated their products and into advertising strategies designed to be light entertainment.

**But while talking lizards, farting horses and mud-wrestling babes have evoked laughs, they haven't prevented the erosion of beer's market share.**

Meanwhile, spirits companies' marketing has expanded and is aggressively targeting key demographic groups in a manner that has made cocktails and wine the hip glamour drinks. Symbolizing the cultural sea change that is altering beer's national market potential is this fact: In Chicago between 1990 and 2004 the number of neighborhood tap rooms -- beer havens all -- has **dropped by 60%**.



## ***Calendar of Events***

Here's the new 2010 Club Calendar of events.

**July**— Club meeting, 16th from 7-10 PM at LTB.

**August**—Mead Clinic (our celebration of National Mead Day) - event is August 14th from 2-8 PM and the place is Dan and Laurie Crook's house in Wellston, OK - map to be emailed to all Club members before the event.

August 26th—Oklahoma Homebrew Legalization Day—brew your own legally for the 1st time in Oklahoma history

August 27th—Blues Concert at OKC Zoo Amphitheater with BB King and Buddy Guy

August 28th—Beerfest 6 at Trinity Trikes, 200 SE 19th St, Moore, OK

**September**— Club meeting, 17th from 7-10 PM at LTB.

**October**—Oktoberfest in the Park, event tentatively on the 9th, place is TBD. Join us from 2-7 PM.

**November**—Club Technical meeting and officer elections, 19th from 7-10 PM at LTB.

**December**—Draughter Christmas Party—event is December 11th and the place is Gary and Darina Shellman's - 4004 Stardust Lane, Tuttle, OK 73089.

## ***Beerfest 6 - Is 6 Weeks Away—Form Your Brew Crews Now!!!***

Chris Milum from Learn To Brew has cleared all the legal hoops, and has found a final venue for Beerfest 6. BF 6 will be held on Saturday, August 28th at Trinity Trikes—200 SE 19th St, in Moore, OK. The location is about 2-3 blocks east of the Learn To Brew homebrew shop, and the event goes from 4-7PM. Also sponsoring the event are our good friends at KRXO radio, 107.7 FM. This is an outdoor event under tent cover. Form those Brew Crews now and prepare to make the beers to support this fine event. The event costs \$15 and all proceeds go to the American Red Cross.

Beer categories we are still looking for include: Classic American Pilsner, Light Hybrid Beer, Bock, Doppelbock, or Weizenbock, India Pale Ale, Porter or Stout, Belgian Blond, Dubbel, Tripel, or Quad, German Wheat or Belgian Wit Beer, Amber Hybrid Beer, Scottish and Irish Ale, American Pale, Amber, or Brown Ale. The Club will subsidize \$35 of the cost of your five gallon batch to support the event!!!

## ***Local Brewer's Corner—Featuring COOP Ale Works new IPA—F5***



This month, we start a new article that I hope to repeat in each new issue. We'll talk to an Oklahoma Professional Brewer to find out more about a specific beer in their lineup. This month, we'll feature COOP Ale Works' new IPA—F5.

In talking with COOP's Head Brewer Chase Healey, he said “ The story of F5 is simple. We wanted to brew a beer that fit the, ‘If we could only drink one beer for the rest of our life’ category. We at COOP Ale Works all love the super hoppy beers of San Diego, so for us, a west coast IPA was that beer. Simcoe, Amarillo, and Columbus are the hops used in F5. To put the hop usage in perspective, 21 pounds of hops go into each 7 BBL batch of F5, while 7 pounds go into Native Amber, and 4 pounds go into Horny Toad.” F5 was recently released by the brewery in kegs so you should be able to find it at your favorite local watering hole, and if you're a serious hop head and looking for that ‘one beer’ - TRY IT!!!



STATE OF OKLAHOMA

**OKLAHOMA ALCOHOLIC BEVERAGE LAWS ENFORCEMENT COMMISSION**

**REQUEST FOR PERMISSION TO MAKE CIDER/WINE/BEER**

Able License No. \_\_\_\_\_

- Mr.
- Mrs.
- Ms.

\_\_\_\_\_

(Mailing Address)

\_\_\_\_\_  
Social Security Number

\_\_\_\_\_  
Date of Birth

The above named applicant hereby requests permission to make not in excess of Two Hundred (200) gallons of cider, wine, or beer within one (1) year. The applicant states that such cider, wine, or beer will be made by simple fermentation without distillation and will be made solely for the use of the applicant and his/her family and guests.

Applicant states that he/she has never been convicted of a felony or of having violated the prohibitory laws of the State of Oklahoma and that he/she has never held a Federal Liquor Stamp in the State of Oklahoma before the adoption of Article 27 of the Oklahoma Constitution, except as provided by law.

\_\_\_\_\_  
(Applicant Signature)

Subscribed and sworn to before me this \_\_\_\_\_ day of \_\_\_\_\_, 20\_\_\_\_.

\_\_\_\_\_  
(My Commission Expires)

\_\_\_\_\_  
(Notary Public)

The next COC is for Meads, so you can need to be bottling for a soon to be announced competition. Eligible categories for meads are Categories 24-26

COC event information can be found at: <http://www.homebrewersassociation.org/pages/competitions/club-only-competitions/schedule/2009-2010-competition-year>.

The specific information on each of the styles and substyles for these Categories can be found on the web at <http://www.bjcp.org>. Get the feedback you deserve—Get your brew hats on Draughters!

TRINITY TRIKES 200 SE 19TH STREET MOORE, OK

**BEER FEST**

4-7 PM

**SATURDAY AUGUST 28**

**\$15** ALL PROCEEDS BENEFIT THE AMERICAN RED CROSS. NO REFUNDS, RAIN OR SHINE.

Logos include: Learn to Brew (107.7 KRXX), Trinity Trikes, and American Red Cross.

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

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