

# ★ High Plains Draughters ★ Oklahoma City ★

## THE DRAUGHT CARD

February 14th, 2005

### **The Next Meeting: Friday, February 18<sup>th</sup>, 7:30 PM, at City Arts –Technical and...**

During the next meeting we'll talk about a beer category and discuss who we are and where we're going this year. The new Trail Boss has some new ideas and he's itchin' to run them past you to see what you think. Hopefully, we'll elect a Ramrod and Schoolmaster too! Here's one of the new things: Everyone try to bring their own pitcher (or two) and enough beer to fill 'em up. We are going to start giving more folks the opportunity to try what comes in the door each meeting, and we're going to try (again) a 5-point scoring system to rate both commercial and home-brew and maybe generate some meaningful feedback at each meeting. It won't be a true competition, but I bet you'd like to have some tasting notes on what you brought, wouldn't you? Especially you, Brian, with all your outlandish-but-tasty brews!

I'd be willing to bet we'll spend a chunk of time talking about that little competition down in Texas next month too....

### **The Last Meeting**

Our last meeting, of course, was our celebration of Robbie Burns' birthday. Poetry was read, a Scottish melody was...hummed (!), and the delectable, ceremonial haggis-like object was slashed and



devoured. It wasn't quite the same without our favorite bag-piper, Chuck Deveney (we missed you, Chuck!), but I sure didn't see anyone leave early....

We also had a short meeting, of course, and the club changed officers somewhat. Here are the folks that are eating trail dust this year:

Trail Boss -	Gary Shellman
Ramrod -	<i>To be determined (bring your "ayes" and "nays" with you Friday)</i>
Old Trail Boss -	Tim Nagode
Schoolmaster -	<i>Also to be determined</i>
Paymaster -	Mike Divilio will keep sittin' on the strong box – thanks Mike!
Cookie -	The lovely and talented Diane Shore will keep stirrin' the beans as Cookie for another year – thanks Diane!
Comp. Coord. -	Tim Nagode

Also, we talked a little about the upcoming Big Brew Day sometime this May. Much thanks to Marty Thee who has already volunteered to host the gang at his house. Try and be nice to him for the next two or three months!

Brian Northup is heading to Baltimore in April for the National Homebrew Competition and he's kindly offered to hand-carry any entries we have. What a guy! See a short article later in this issue for more details.

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### ★ Bluebonnet is HERE ★

Wow, that was fast. Do you realize we won't be having a meeting in March (next month) because it's Bluebonnet time already? For those of us with plans to go this means we're almost out of time to put together ideas, props, and beers! Bring your ideas – ALL of them – to the meeting Friday and let's get this show rolling! As a matter of fact, bring your *entries*, too – they need to be turned in already!

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### ★ The Colorado Brew Scene ★

By Bob Rescinito

OK, so I'm in Longmont, CO, for business. After the drive from the Denver Airport up to Longmont, my co-worker Rich and I get settled in to our hotel rooms and then go set up our classroom.

Hunger pangs hit so it's time for lunch. We head over to the Pumphouse brewpub in downtown Longmont. Lunch consisted of a Santa Fe burger for me and a Rueben sandwich for Rich. Both were very delicious. We washed them down with IPA and Amber ales, again all beers were very delicious.

Following lunch we made the obligatory trek up to Fort Collins to worship at the grotto of New Belgium Brewery. We took the brief tour then bellied up to the bar for the tasting of the beers. Good sized samples of Fat Tire, Blue Paddle Pils, 1554, and Transatlantique Kriek were enjoyed. (BTW, the Kriek is being discontinued. 100 cases remain, and after that...no more.) We were also treated to samples of La Folie, Bier de Mars, an IIPA that is available for tasting only at the brewery, and a blended beer that was made for the employees Christmas party, a blend of La Folie and pomegranate and raspberry juices. I didn't want to leave! But alas, Odell's Brewing Company beckoned!

We made the short drive to Odell's and sampled just a few of their brews. (unlike New Belgium, we had to pay for the privilege of drinking at Odell's!). Ft. Collins Brewing (formerly HC Berger) called out to us, but I had a dinner invitation with an old friend so I needed to get back to Longmont.

While at my friend's house for dinner, I got to quaff several beers from Lefthand Brewery. (Lefthand/Tabernash beers are now available in OKC.)

Tuesday night took Rich and I into and through Boulder to do some mall hopping and we were able stop at the local Gordon Biersch for dinner and some beers. We both decided on the meatloaf with garlic mashed potatoes and we were not disappointed. To wash the food down I first had the very tasty Schwartzbier and Rich had the Winterbock. We followed those with a Martzen for me and Rich had another Winterbock. All beers were crisp, clean, aromatic and full of flavor.

That brings us to Wednesday. En route to Boulder the previous night I noticed the sign for Redstone Meadery, but they were closed. (tasting room hours are M-F 3:30 - 6:30) So, we decided to hit the meadery on Wednesday afternoon. Boy, am I glad we did! The tasting consisted of 1-oz shots of 6-8 meads, and they were some of the best meads I've had in a long time! Traditional mead, metheglins with Juniper berries, and vanilla and cinnamon piments, both white and red, and delicious melomels both sparkling and still. I purchased 4 bottles, which they were able to ship home for me. They also honor the AHA membership card by giving a 10% discount. On my way out, I asked if there was a brewpub close by. I was directed to Rockies, one of the oldest brewpubs in the country being established in 1979.

When we entered Rockies, we were greeted by a party in full force! Turns out Rockies was celebrating their rebirth into their former entity, Boulder Brewing! And all the beer was FREE until 7:30pm! Not just the beer, but also a sizable buffet spread was available for parties! I quickly ordered the IPA, Hazed and Infused, and made my way to the buffet. Between gulps of the Cascade/Chinook/Centennial hopped beer I filled my plate with Bratwurst, chicken wings, Filet Mignon sandwiches, and slabs of smoked trout! The sandwich and the trout were unbelievably wonderful! So was the beer! I ordered another beer, the Mojo, their Amarillo hopped APA. MMMMMM! Hop burps were prevalent that night! I sidled up to the Brewer, David, who took us on a quick tour of the premises. Along the way he allowed me a taste of their still aging Barleywine. It seems to be an English variety and not as hoppy as I would have expected, but still quite tasty. Back to the tasting room for more beer, a very delightful Porter and then the Scotch ale. The Scotch ale had big time malt and smoke from peated malt! This beer is a winner! But, as 7:30 approached I wanted another hop fix so I ordered up another Hazed and Infused.

What a wonderful surprise this was! Free beer and food, and it was some of the best beer and tastiest food I've had! BTW, while in the tasting room at Boulder Brewing I ran into Gary Glass and Kate Porter from the AHA! I had a nice visit with them and they invited me to visit the AHA offices on Thursday. (Most, if not all, breweries, brewpubs and meaderies in CO accept the AHA membership card and offer some sort of discount.)

This was a great beer day! The Redstone meadery tasting room is a must visit if you are in this area and the Boulder Brewery should also be on your list. Be sure to tell them that Bob from OKC sent you!

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### ★ Useful Web Links ★

Here are some links you may find useful in your brewing efforts:

- ★ <http://www.brewingtechniques.com/>
- ★ <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>

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### ★ HPD Competition Information ★

#### 2005 COC Competition Schedule:

Here is the competition schedule for the coming future. You can get more information at:  
<http://www.beertown.org/homebrewing/schedule.html>

Sour Beers	March/April 2005	Category 17*
Extract Beers	May 2005	Categories 1 - 23*†
Belgian & French Ale	August 2005	Category 16*
European Amber Lager	Sept/Oct 2005	Category 3*
Baltic Porter	Nov/Dec 2005	Category 12C*

\* Note: Under new 2004 BJCP guidelines

† Note: Extract must make up more than 50% of fermentables

### National Competition:



#### 1st Round:

Entry Deadline: April 4-15, 2005

Judging: April 22-May 1, 2005

Entry Fees: \$8 for members, \$12 for non-members

## 2nd Round:

Held June 16-18, 2005 at the AHA National Homebrewers Conference in Baltimore, MD.

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### ☆ Brewing With the Trail Boss ☆

By Gary Shellman, Trail Boss

## A New Year on the Trail!

First a BIG thanks to Tim Nagode (the new “Old Boss” – AGAIN!!!) for a great year and thanks to all the other officers that served our club in 2004. Now it’s time to start thinking about where we are, and where we want this club to go! Bring any and all suggestions to one of the meetings or email me at [gary.shellman@gd-ns.com](mailto:gary.shellman@gd-ns.com) and let me know what you think we should be doing. There is no such thing as a patent on good ideas - - - I will use someone else’s great idea in a flash, and of course, give that person the credit they’re due.

Last year we focused on bringing new people to the meetings, and I would encourage you to continue that effort. Just let ‘em know that they are going to meet a lot of great people that love to brew beer - - - how can you go wrong there?

It seems to me that we have a lot of people in the club with untapped talents and skills. Almost every brewer I know is looking to tinker with their brewing setup and tweak it just a bit more - - - all in the pursuit of making the process of brewing easier and/or better. If you needed to have some welding done on a brew tank or were interested in a RIMS/HERMS, would you know who to contact? If you were looking for great recipes (food and beer), would you know who to call? If you needed some great looking tap handles for your draft keg setup, would you know who does this sort of thing? The folks with these talents are all around us. These folks should not be expected to provide services for free, but with a little encouragement and spreading the wealth of knowledge and information (more on that in a minute) we can meet new people, brew better beer, cook better food for events, and improve our brewing systems. One of my main areas of focus this year will be to share more information with members. In my eyes, information isn’t powerful until you share it with someone else.

I also plan to revamp our Web Site, Club Only Competition, and Monthly Meeting procedures, with the help of the Old Boss and our New Officers, to ensure that our members have a forum for discussion, accurate, up to date information they can use, and can get meaningful feedback on their entries, including the beer they bring to meetings. To quote a portion of the BJCP Study Guide about formal beer evaluation (and this applies to informal entries and events, as well), “First, the beer evaluations provide feedback to the brewer concerning how well an individual recipe represents its intended beer style. This feedback can be useful as recipes are fine-tuned and attempts are made to improve the beer.” There are other purposes as well, but we can talk about those later. I want to ensure that at every meeting, and at every level of competition, our home-brewers get the feedback and constructive criticism they deserve, to improve their brewing efforts.

Plan for a new direction and an exciting year - - - The Year of Information. At our February meeting, we will be nominating to fill two vacant positions: Ramrod and Schoolmaster. We need good, dedicated, folks to serve in Officer positions, and we must all be prepared to support their efforts to move this Club forward. Each member will find out more about how our club operates, as Executive Committee decisions are made and shared openly with the general membership. More innovations will

hit this column in the coming months, so hang onto your hats as we let 'er roll down the trail. I'm honored to take the reins this year.

We'll need more ideas for Bluebonnet and after the technical portion (BJCP Category 6 – Hybrid Beers) of the February Meeting is complete, we'll roll straight into a planning session for BBO 2005. We need to show those Texas Clubs that they know little or nothing about rednecks, and even less about rednecks with class - - - an HPD tradition!

With all that said, let's move 'em out - - - High Plains Draughters!!!

BREW!!! Gary Shellman, Yer 2005 Trail Boss

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### ★ Heard Around the Campfire ★

Who knew that using a hose connected to a helmet-mounted jug and powered by an electric drill to drink massive amounts of beer could be dangerous? Definitely not some dude in Australia who discovered the hard way that pumping that much beer into yourself can split open your stomach and get a lot of beer into your abdomen. Hard to believe, but the victim, who spent a week in intensive care, asked not to have his name released to the public.

I bet he was wearing a toga!

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### ★ Notes from the Editor ★

**Mike's Looking For You!** Some of us forgot to pay our dues last month, including yours truly. To borrow Larry the Cable Guy's saying..."Get 'er done"! Please see Mike Divilio at the meeting and put a smile on his face.

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**Membership Drive** We need more people! If you know someone who's interested, flip them this link, call them, or just bring them to the meeting. New blood means new ideas, recipes, and good times.

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**Draught Card On-line** The HPD Draught Card is also, of course, available on-line at [www.draughters.com](http://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! 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 the editor at [steve.krieske@cox.net](mailto:steve.krieske@cox.net), and he'll make the necessary changes.

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**★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, the editor, at [steve.krieske@cox.net](mailto: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.

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☆ 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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