

## **DRAUGHT CARD**



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Relax, don't worry...

### **Our Next Meeting; June 15<sup>th</sup>**

The next technical session is planned for June 15<sup>th</sup> at the Belle Isle Brewery Meeting Room, 50 Penn Place. The Room is two floors above the Mezzanine level. Start time is 7 PM. Included in the discussion will be the program of the upcoming Mead Clinic in August. The educational program will cover recipe formulation.

### **Our Last Meetings**

**Technical Session, April 20<sup>th</sup>.** A technical session was held at the City Arts Building, State Fair Grounds. Items discussed included the Bricktown Brew Fest (April 28), and the 2007 version of the HPD Big Brew Day.

**Bricktown Brew Fest, April 28<sup>th</sup>.** Bricktown Brewfest has come and gone, and was another success for the Draughters. Participating Draughters dispensed a number of brews to those attending the event, including Cream Ale, Bock, and Keith Wright's award-winning Peckerwood lager. The club also sold a large number of the t-shirts and Draught glasses at the event. Our fellow brewers from FOAM in Tulsa also had a booth at the event. Reports indicate both the Draught and FOAM booths were by far the favorites at the event.

**Big Brew Day, May 5<sup>th</sup>.** The 2007 version of Big Brew Day was held at Casa Shellman near Tuttle, OK. A number of brewers started beers at the event. Included was a large batch produced by the Old Boss (and two helpers) in the Brew Sculpture.

**Technical Session, May 18<sup>th</sup>.** This was a fairly small meeting for a technical session. The Trail Boss gave a report on activities at the Bricktown Brew Fest, and results of the extract-only Club-Only Competition were given. As for Club business, the Pay Master's report was approved, and the attending members voted to settle up with the Old and current Trail Bosses for their outlay to get the t-shirts and new glasses. The Ramrod also reported that only 15 t-shirts and 70 glasses were left from the original orders.

## Competition Information

The last local phase of the Club-Only Competition schedule was Extract-Only Beers, open to brews in Categories 1 through 23. To be eligible, 50% or more of the total fermentables had to be derived from extracts. There were tasty entries from a range of different categories, with most being stronger or darker brews. The top 3 beers were: 1<sup>st</sup> a strong ale (Cat. 19A), Brian Northup; 2<sup>nd</sup> a Russian Imperial Stout (Cat. 13F), Brian Northup, and 3<sup>rd</sup> a Saison (Cat. ) Mike Divilio. Also in the running were a second Saison by Mike Divilio, and an English IPA by Joe Carter. The Draughter entry sent to the National phase placed 3<sup>rd</sup>, averaging 38 points. *The next COC involves Strong Ales, Category 19.* The National COC has August 10<sup>th</sup> as the last arrival date for entries. Stay tuned for announcements regarding the local phase of the competition.



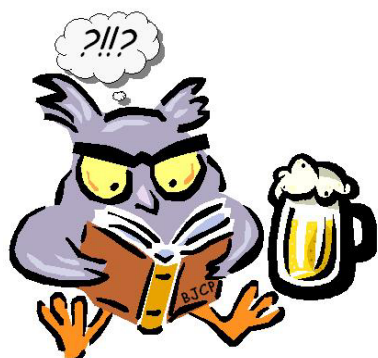
## 2007 COC Competition Schedule

Here's the Club-Only Competition schedule for the rest of 2007. The local phase for some of the COC's have been posted to the Draughter website ([www.draughters.com](http://www.draughters.com)) under 'Competition Brewing'. Check in regularly for updates on COC info. You can also get information at: <http://www.beertown.org/homebrewing/schedule.html>.

<u>Type</u>	<u>Entries for Local Judging</u>	<u>BJCP Category</u>	<u>National Dates</u>
Strong Ales	Aug 2007	19	Aug 10
Bock	Sep/Oct 2007	5	TBA
Pilsner	Nov/Dec 2007	2	TBA

### Strong Ales, What's What?

Strong ales, Category 19, includes the bigger types of English Ales, namely Barleywines (both American and English), and Old Ales. Information on style guidelines for the three sub-categories are available at [www.bjcp.org/2004\\_BJCP\\_Guidelines.pdf](http://www.bjcp.org/2004_BJCP_Guidelines.pdf). Guidelines are also available at <http://www.bjcp.org/stylecenter.html>. In-print information on Barleywines can be found in the AHA Beer Style Series Books. All these categories are known for their high levels of maltiness and degree of complexity in malt character, particularly in aged versions. Hop character can also be high in these brews, particularly English and American Barleywines; Old Ales tend to be balanced more towards malts. Fruitiness is also common in all 3 sub-categories. Color runs towards dark amber to brown, and mouth feel is full and chewy.



## Club T-Shirts and Glasses

Club t-shirts are available for \$11. Sizes range from medium to x-large. The Trail Boss reports the supplier can produce collared golf shirts with the design embroidered on the pocket for \$18, assuming there's enough interest. If you want either shirt, contact the Ramrod (Joel May). **ALSO**, new Draughter glasses are available for \$5. The design is similar to the t-shirt image, but is a single color (gold), as on the previous glasses.

## ***YEAR 2007 DUES***

For those who have yet to pay up, please pay your 2007 calendar year dues! Single dues are \$12 per member, or \$20 gets you the family package. We use the dues to help defray the cost of room rentals for technical meetings and other such things.

## ***Brewing with the Trail Boss***

A 2006 study found that the average American walks about 900 miles a year. Another recent study found that Americans drink an average of 22 gallons of beer a year. That means, on average, Americans get about 41 miles per gallon. Not Bad!

The statistics may have increased after the Bricktown Brew Fest. We were told that if we started receiving yellow drink tickets it meant over 500 people attended KR XO's annual Brew Fest and sampled fine brews both commercial and home brew! We were very excited to have FOAM in attendance from Tulsa. What a great group they are and what fine brew they turn out. We are discussing sharing a crawl room for Bluebonnet with them next year. The club, along with radio station KR XO's Dave Kelso agreed that this was another successful Bricktown Brew Fest! Our club alone had no trouble serving and emptying 7 kegs and some extra bottled brew. You know it's damn good beer when several people asked if they could buy some to take home! Instead, we invited them to our brew meetings so they could learn how to make their own!

The rules changed a bit this year. We were provided with smaller tasting cups that served about 3 oz. per drink ticket. Joel brought the club logo glasses, which seemed to be a hit at \$5.00 each.

I personally would like to thank all of the members that attended and especially those who helped ready our area, serve beer, and all who supplied beer! You were troopers!

-- CHEERS!!! --

Dan Shore,  
-Yer Trail Boss

## ***SOME BEER-RELATED ITEMS***

**The 2007 Mead Clinic, August 4<sup>th</sup>**. The Mead Clinic is slotted for Castle Nagode near Blanchard. Development of the Clinic program is currently underway. There was a motion by the Really Old Boss at the May 18<sup>th</sup> meeting to do an 'Old School' clinic, with the activities oriented towards the history of meads, and other educational aspects on honey wine. Particulars will be posted in the July/August version of the DC, so stay tuned and start planning to be there.

**National Homebrewer's Conference, June 21-23, Denver.** The 2007 NHC is fast approaching. Information is available [www.beertown.org](http://www.beertown.org).

**Available: Brewing Education.** If you're interested in expanding your brewing horizons, there's an opportunity for some university-level training through the University of California-Davis, which is well-known for its programs on wine and beer making. They are currently offering an 18 week Master Brewer's program, or an 8 week Professional Brewers Certificate Program. UC-Davis also offers a number of correspondence and short courses on the brewing sciences during the year. Check it out at [www.extension.ucdavis.edu/brewing](http://www.extension.ucdavis.edu/brewing).

# Heard Round the Campfire

**News From The Brew Shop.** The Supply Master has received another truckload of goodies at the Brew Shop. Get in and buy the makings for one of those strong ales, or maybe a bock.

**A Beer Tidbit.** Below are excerpts from a report by the Old Boss on the new BJ's Restaurant in Norman: Had the opportunity to take my step-son John out for his first legal beer (21st b-day on June 2nd), and chose BJ's Restaurant and brewery in Norman. Here are a few tasting comments and personal observations.

Have been to BJ's out in Vacaville, CA. They carry seven regular beers, and do a pretty nice job on those beers. They also carry some specialty beers from time to time, and those are usually pretty decent as well. I have never been disappointed by any of their brews. They serve a low point <3.2% ABV of their Blonde and Hefe (for OK patrons), but we had the full strength versions - - - hooray!!! Along with first beers, we ordered a seven beer sampler - - - nice 6+ oz samples in tall mini-glasses.

Blonde - a Koelsch, for the most part. Light, with notes of peach - - - good effort

Hefeweizen - American Hefe - - - a little bit watery, but not bad

Piranha Pale Ale - nice hoppy character for a Pale Ale to support the malt backbone - nice effort. John and I started with this.

Jeremiah Red - a whopping 7.3% ABV, but well hidden in the malt and hop backbone for this beer - - - very nice effort

Nutty Brewnette - nice nutty character and very drinkable

PM Porter - my Son's favorite. Chewy and smoky character that carried through to the finish.

Our seventh sampler should have been the Tatonka Stout (Imperial Stout), but the beertender said the hose was broken, so we had the Berry Burst Cider - - - my wife's favorite. A nice cider effort - - - fairly dry, with raspberry character.

Add this to your places to visit - - - make your own decisions about whether you'll return, but the beers rarely disappoint.  
BREW!!!

Gary Shellman

High Plains Draughters - Old Boss and Head Examiner

## The Editor's Notes

**Membership Drive:** We're always looking for new members. If you know someone who's interested, turn 'em on to the [www.draughters.com](http://www.draughters.com) link or bring 'em to a meeting.

**The Draughters Want YOU!** We are actively looking for folks like you (yes, you) to enter beers and judge or steward at club-only competitions. A vast amount of experience is not necessary, just a willingness to learn, and participate in a learning experience. What better way to improve your beer-making abilities? What better way to find out how people like your stuff than to share it with friends?

**CO<sub>2</sub> Refills Available:** Automatic Fire Control (1708 SE 22<sup>nd</sup>, OKC) will fill a 20 lb bottle for \$15, plus tax, with the presentation of a Draughters club membership card. So pay those dues!

## Useful Web Links

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

- ★ <http://www.beertools.com/>
- ★ <http://www.howtobrew.com/>
- ★ <http://www.beertown.org>
- ★ <http://www.beertown.org/education/styles.html>

## WANTED

If you have an interesting story to tell, an article to publish, questions to ask, or a recipe you'd like to share, send it to the Editor ([bnorthup3@cox.net](mailto:bnorthup3@cox.net)).

So, if you've been traveling the planet lately and visited a truly memorable pub (good or otherwise), or tasted some seriously interesting brew, we want to hear your thoughts. Been anywhere exciting (or truly awful)? Send a blurb to the Editor and it'll be put on the web site.



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