

The Draught Card

NEWSLETTER DATE—AUGUST 2009

Last Event— August 1st—Mead Clinic

Saturday, August 1st—National Mead Day. The Editor was trapped in Boston with bad weather and broken airplanes, and had to miss the entire event, so he was not a happy camper. The Trail Boss and hosts for the event filled me in on the details. A crowd of near 30 people made the trek out to Dan and Laurie Crook's place near Wellston, OK and enjoyed all things mead. No one made any mead during the event, but hopefully the mead stocks will be replenished throughout the year for next year's event. Some had trouble recalling exactly who was there and what was drunk—maybe a function of what was there and who was drunk??? Good mead has been known to dull the senses, so no one could be blamed for enjoying the drink of the day. Schoolmaster Stan Babb dusted off his best mead presentation and let the group know about the history and inner workings of one of the World's oldest beverages. The weather cooperated and there was only one fatality during the day, when one of Mike Kiester's Coriander and Black Pepper mead bottles exploded coming out of the picnic cooler—talk about alcohol abuse! Dan and Laurie provided a Fireweed mead from a recent visit to Seattle, WA, and there were numerous homemade and commercial meads present. Beer and wines took up the slack when the meads ran out, and Dan was confident all made it home safely since he didn't receive calls for bail money from the local Sheriff departments.

Next Club Event—September 26th—Oktoberfest

ATTENTION—Club Oktoberfest—Saturday, September 26th—is rapidly approaching. Get out your lederhosen and dirndls mein Herren und Damen, and bring your best German style lagers to Crown Heights Park. A map to the event is posted later in this DC on Page 4. Our hosts will be Joe and Denice Bocock—they just happen to live right across the street from the event site, and have graciously invited us into their neighborhood for Oompah music, great German cuisine, and the best beers the Reinheitsgebot can produce. The Editor will be flying the Bavarian State flag at the event, so look for the friendly blue and white Bayerische check print in the Park. Our hosts will provide succulent bratwurst and fresh buns for the event, so all you'll need to coordinate are the remaining food items you intend to bring with Darina, our Club Cookie. Usual German fare includes sauerkraut, rot kohl (red cabbage), and various salads (salads) - the most common is potato salad, but there are also wurst (sliced lunch meat and lettuce) salad, and garten (garden lettuce) salad with a vinegar and oil dressing. A little dessert to finish off the day and we should be all set.

If there is enough participation, we will again hold a Club (not so silent) Auction for any brewing or beer related items you wish to donate. Glassware is always a popular donation and how many of you don't need another set of glassware??? The Paymaster will have your name for items bought, so there's no need to carry large sums of cash to the event. All bids/sales are final, and the money goes to the Club to defer future Club related expenses. Now, if we can just find an Auctioneer who yodels from the German Alps!!!

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A Long Summer Vacation Is Over

The dog days of Summer have been upon us, and as Labor Day comes and goes, the heat usually slacks up a bit in Oklahoma and allows more time for brewing. I took a 10 week brewing hiatus for a couple of reasons—I had brewed enough earlier in the year to have a sufficient supply of suds, and it was too dang hot tending a propane fire and brew kettle in the garage at 100+ degrees in the shade. Summer is typically when we take some time off, pack up the family and go on vacation. For those of us with the homebrew persuasion, vacation can mean a beer trip to an exotic location, or a simple trip in search of better suds. What better time than to take a dip in a cool pool and hold a magazine article on our favorite subject in hand, while holding said subject in the other hand. Now's the time to dust off the cobwebs, work up your brewing schedule, soak and clean any small brewing parts that have sat in the Summer heat awaiting your attention, and check the cabinets for supplies you'll need for your faithful return to the hobby we know and love. The kids are back to school and the call of yeasty beasties can be heard from refrigerators across the land. It's time to start brewing again. Heed the call Draughters and get some brewed batches in the books.

A Good Weekend Morning Idea—Brunch

The cooler mornings give a great opportunity for a road trip! Mine is firing up the motorcycle and heading out for a nice ride, but for those of the four-wheeled persuasion, the message is the same—let's find a good place for Brunch! One I heard about that really caught my attention was at James McNellie's Public House on Saturday and Sunday mornings.

McNellie's opens at 11:00 AM and has a Bloody Mary bar set up on the first floor from 11 AM until 2 PM. Your wait staff will provide you with a tall beer glass filled with ice and your appropriate shot of Vodka. You start at one end of the bar and add the ingredients of your choice to make your own custom Bloody Mary. Choose from cavenders, cayenne pepper, granulated garlic, cilantro, celery seasoning, salsa, and the list goes on and on until you get to the Bloody Mary mix of your choice—price for house Vodka and a trip down the bar is a reasonable \$5.75—tax included. For those of the beer persuasion, have something from one of their 60 taps or roughly 200 bottle beers. On Saturday, the kitchen is open for pub fare

Not to be outdone, Sunday has a full Omelet Bar, hand cooked by McNellie's head chef, and includes your custom omelet, with all you can eat biscuits, sausage gravy, bacon, and sausage patties for a very nice \$8.95. WHEW!!! There's definitely no skimping on the omelet ingredients either—this baby looks bigger than an over-stuffed baked potato. As printed on your bill, "Come recover with us" soon!!! At this rate, we could become regulars, Draughters. You can find McNellie's on the web at www.mcnelliesokc.com. They also have regular weekly events. More soon!

One of the World's
Worst Moments.

“You arrive home,
dying of thirst, pull
the tap on your best
beer, and your keg
blows nothing but
foam. Life is not
good at that point.”
--The Editor

Beer FACTOID—Philip Best, who created the brewery that would become Pabst, was too poor to pay for his first boiler in Milwaukee, so instead he promised (and delivered) a lifetime supply of free beer to the ironmonger who built it for him. — — from *Ambitious BREW*, courtesy of www.Harcourtbooks.com

2nd Beer FACTOID—
American brewing peaked
in 1873, when there were
4,131 breweries. By 1978,
beer's low point, 41
brewers operated 89
plants. Today breweries
number a healthier
1,400+. — — from *Ambitious
BREW*, courtesy of www.Harcourtbooks.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:

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 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, and 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 Meets an Unfortunate Delay—AGAIN!

Chris Milum from Learn To Brew, continues to move Brewfest 6 forward, and is now providing necessary paperwork to the IRS—yes, you remember them, the ones that are here to help you at any time! 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 the February or March 2010 timeframe. Brew Crewers that already brewed to support the event may need to donate their livers to the cause, drink their current supplies, and brew again this Fall and Winter to support the event. Of course, many brews 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 Tours—<http://www.beertrips.com>

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

Beer Quiz

1. Gordon Bowker, founder of Starbucks was also the founder of what Seattle based brewery?

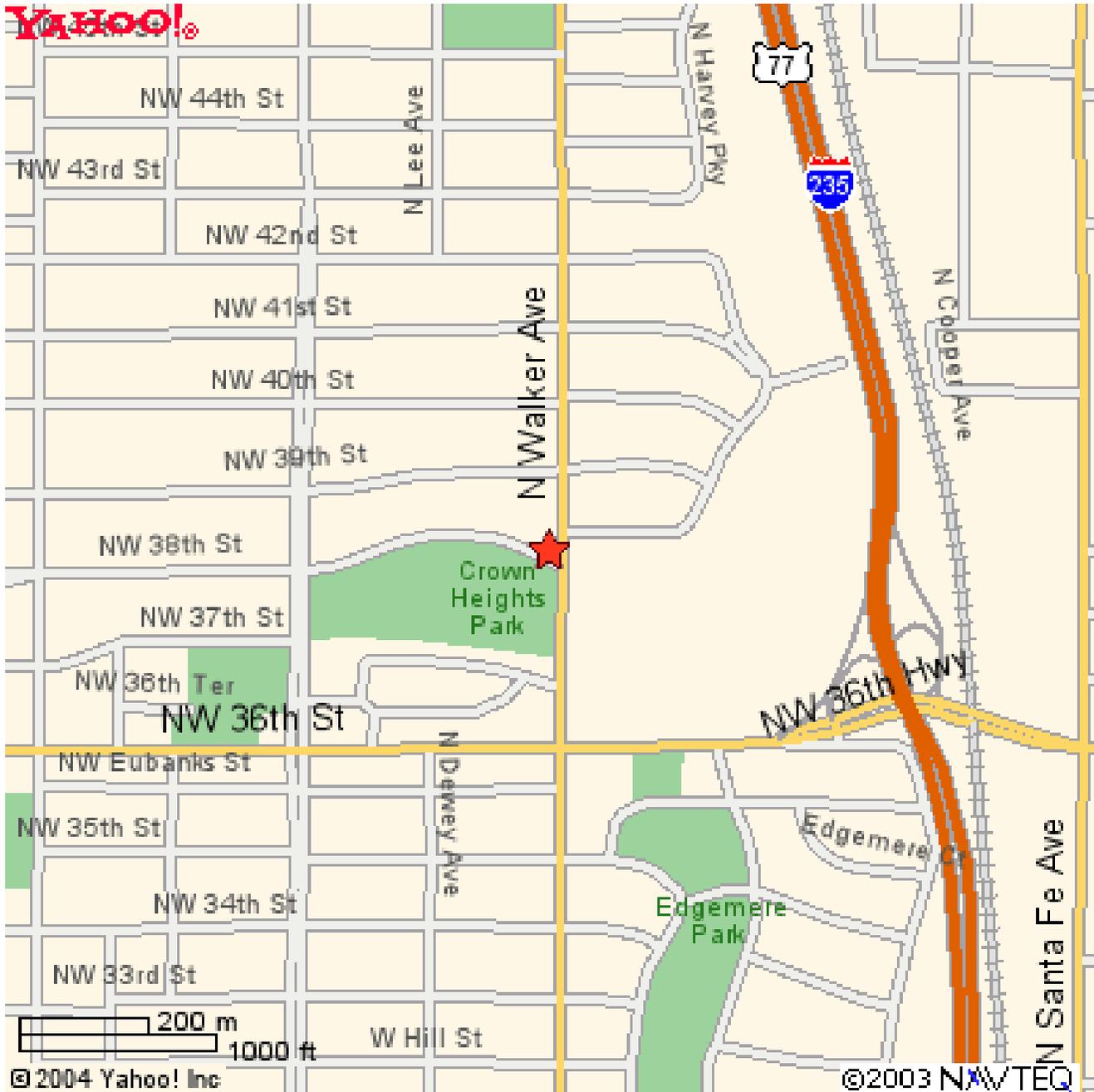
2. What West Coast city has the highest number of breweries in the World, and the nation's highest consumption rate of craft beer?

3. What was the first beer to be marketed primarily to women? Touted as the "Champagne of Bottle Beer," it was light, dry, and pale.

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

Map to Crown Heights Park—Home of Draughter Oktoberfest 2009

Map courtesy of: YAHOO!!!



Get Your Oooompa On, Draughters!!! BREW!!!

ANSWERS to BEER QUIZ on Page 3

1. Gordon Bowker also founded Redhook Ale Brewery
2. Portland, Oregon has the highest consumption rate of craft beer in the nation
3. Miller High Life beer was primarily marketed towards women



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 Amber Hybrid beers and was judged at Learn To Brew on August 14th. Just two entries—both of them Northern German Alt biers. One was from the Trail Boss and the other from the Editor. Gary Shellman barely edged Mike Divilio in the local COC, by the slightest of margins. National COC entries were judged in Westminster, CO on August 23rd. Gary's beer scored very well at the Nationals, in the Very Good and Excellent categories, but didn't make the top 3 in the nation against nearly 50 entries nationwide. Specific information on the styles we competed against in Category 7 can be found on the web at <http://www.bjcp.org>.

The next local and National CoC is in October for European Amber Lagers and that includes the two sub-styles in Category 3—Vienna Lager and Oktoberfest. Since these beers take a bit longer to ferment and lager, the time to start brewing these lagers is now. Dig out your best lager recipe and brew up a batch for this competition, and be sure to save enough to take to the Club Oktoberfest celebration in late September as we take over Crown Heights Park on the north side of OKC. Specific information on styles in Category 3 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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