

# The Draught Card

NEWSLETTER DATE—JULY 2009

## *Last Meeting— June 19th at LTB*

Friday, June 19th was the Draughter Club Meeting. Plenty of business was discussed and updates were provided on upcoming events of Club interest. Chris Milum gave an update on Brewfest 6—still awaiting ABLE permits that will allow final prep for the event. Chris is expecting the event to be held sometime in October. More on this as permits are received and facts are known. For those still wanting to crank up a Brew Crew to supply beer for the event, the Club is covering the expense for each five gallon batch and there is still plenty of time to get your batch in the books. Keith Wright did a lot of research on new glassware, and provided this info to the Trail Boss for Executive Committee review and final recommendations—more on that in the next DC. The Ramrod is researching getting a new banner that will reflect the new Club logo and be available for display at all upcoming events. The old banner has not been seen since last year's Brewfest V. Anyone with information about the old banner should contact the Ramrod or Trail Boss. We will be getting the Club Chuckwagon fitted with eight full taps and the associated hardware to support Club events. To date the Chuckwagon had various and sundry ad hoc parts supplied by individual members, so this will be a great improvement. Stan Babb gave a very good program on hops, making four different hop teas boiled for either 5 or 60 minutes, providing very interesting insight between the two boil times.

## *Next Club Event—August 1st is National Mead Day*

National Mead Day, Saturday, August 1st—is rapidly approaching. Bring your best honey and a brewing vessel and chilling equipment if you plan to make a mead onsite to commemorate the day.

Mead is one of the easiest beverages to make, and has thousands of years of history, dating back to the monks and friars of the Dark Ages and beyond. Meads are rarely boiled, since boiling will flash off many of the aromatics desired in the finished product. Instead, the mixture is often heated to about 160F to pasteurize the batch and then cooled to fermenting temperatures—all in all, pretty simple.

The event will be hosted by Dan and Laurie Crook at their home in Wellston, OK. There is a security gate with an electric keypad to enter their property, and the code is on the event flyer. The flyer for the event will be distributed via email, and as added pages in the hard copy of this Draught Card, so if you're receiving your copy via electronic means and not via snail mail, you can contact the Editor and he'll send you the flyer and maps in an email. For those not wanting to drive home after imbibing in meads throughout the event, overnighters are welcome and limited accommodations are available, so be sure to call Dan and Laurie if you desire to stay overnight. Laurie says she'll also provide breakfast for those making the overnight stay. If traveling by the Turner Turnpike, Wellston is the first toll exit—cash users need one dollar exact change for the toll. PikePass users will be charged accordingly. As always, bring your best meads, and you can also bring a few beers to sample as well, if mead doesn't float your boat. In years past, we have had amazing mead samples ranging from 5-10 years old. Hope to see you there!!!

### In THIS ISSUE:

- ◆ Last Meeting—June 19th
- ◆ Next Event—National Mead Day on August 1st
- ◆ The NHC
- ◆ Calendar of Events
- ◆ Beer Quotes
- ◆ Brewfest 6 - The Event is ON!
- ◆ Brewer's Resources—on the web
- ◆ Breweries Launch on Schedule
- ◆ HB Competitions and Building Your Library
- ◆ Club Only Competition (COC)
- ◆ 2009 Officers Contact List





## *The National Homebrewers Conference*

The 2009 National Homebrewers Conference was a blast! The event was held from June 18th through 20th in Oakland, CA, the largest gathering of homebrewers for one event on record, with over 1200 in attendance. The event's organizing committee was well prepared and the Marriott Convention Center event venue was first rate in every sense.

The Event Hall for both Pro Brewers and Club Night was both spacious and cool, benefitting from some 'June Gloom' weather affecting the West Coast during the event, with temperatures about 10-12 degrees below normal for that time of year. It brings to mind the old quote from Mark Twain, when he said—"The coldest Winter I ever spent, was a Summer in San Francisco." Temperatures for the event hovered in the low to mid 70s during the day and cooled into the upper 50s with mild sea breezes in the evening which required light jackets for those of the Oklahoma heat persuasion. The heads of Beer America were all on hand to celebrate all things beer with homebrewers and professional brewers alike, and the technical presentations were first rate throughout.

The Conference is also the site for the National Homebrew Contest final round, and the best homebrewers in America were on hand to collect awards. Last year's number of entries exceeded 5,640—this year, the numbers were down slightly with only 5166 total entries. The first year of competition was 1979 with a whopping 34 entries!

The Draughters were represented by the Editor and Cookie, and were joined by fellow Oklahomans from our brethren up the road from FOAM in Tulsa—Dave and Desiree Knott, Pete Polczynski, and John Karmazin. Again, this year, the Final Round used the abbreviated BJCP scoresheet to speed the judging process. The Editor had the pleasure of judging the Final Round of the NHC on Thursday, June 18th with the top BJCP ranked judge in America - Gordon Strong, last year's Ninkasi Award winner. We judged many Belgian Strong Ales that day, and unfortunately, the preliminary beers we judged lacked the high quality expected at the National level, with only two scoring above 35 points and advancing to the mini best of show round for the category. Neither beer entry from our panel finished in the top three to score a medal.

On a more positive NHC note, three FOAM Club members scored ribbons at the National level. Shawn Scott scored a 3rd Place medal for his Classic American Pilsner, Pete Polczynski scored a 3rd Place medal for his Belgian Specialty Ale, and Jeff Swearingen topped the Oklahoma effort by finishing with a 1st Place gold medal in Category 26 for his Tupelo Mead. Very well done, guys!!!

Next year—Minneapolis-Saint Paul, here we come!!! BREW!!!

“You can't be a real country unless you have a beer and an airline - it helps if you have some kind of a football team, or some nuclear weapons, but at the very least you need a beer. “  
--Frank Zappa

1st NHC FACT—The 2004 Ninkasi Award winner, Jamil Zainasheff placed 29 entries for all 2009 Beer, Mead, and Cider Categories into the Final Round. This is a new, all-time record. WHEW!!! Jamil finished the competition this year with 16 points—more than enough to take the Ninkasi, if only those point totals had been for last year's race.

2nd NHC FACT—Last year the Ninkasi Award was decided by a five-way tiebreaker, since five homebrewers scored 12 points in the Final Round. Last year's Ninkasi Award winner, Gordon Strong, placed 19 entries for all 2009 Beer, Mead, and Cider Categories into the Final Round. Quality was the order of the day, and this year, Gordon lapped the field with 32 points, to blow away the rest on the way to his 2nd consecutive Ninkasi Award!!!



## Calendar of Events

There are 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:

**July**—Vacation time—No regular Club meeting planned

**August**—National Mead Day, on August 1st from 2-6PM at Dan and Laurie Crook's (Directions will be sent well before the event via email and snail mail)

**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](http://www.draughters.com) in the Tap Room. Please check for updates as the schedule continues to ferment over the next few months.

## Beer Quotes

Lady Astor to Sir Winston Churchill;  
 "Sir, if you were my husband, I would poison your drink." --  
 His reply--"Madam, if you were my wife, I would drink it."

"They who drink beer will think beer."  
 --Washington Irving

"Without question, the greatest invention in the history of mankind is beer. Oh, I grant you that the wheel was also a fine invention, but the wheel does not go nearly as well with pizza."  
 --Dave Barry

## Brewfest 6—Need More Beer Variety From Draughter Brew Crews

Chris Milum from Learn To Brew, continues to move Brewfest 6 forward. Actually, the event will be sponsored by a non-profit group, known as the Oklahoma Brewer's Association, and a request for final approval of the event is awaiting ABLE Commission permits. Chris thinks the event will probably take place sometime around October. Brew Crewers have been actively brewing to support the event, but we can certainly use more variety. So far, we have over 50 gallons of beer to support the event, but many of those kegs can be pulled back to give additional Brew Crewers the opportunity to get first hand feedback. We have nothing of English Beer persuasion, and could use more Belgian and Scottish selections, as well. Check with the Trail Boss soon about participating.

## 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!!!**

## BREWERIES LAUNCH IN JULY

Mustang Brewing Co, Mustang, OK

Battered Boar Brewing Co, Edmond, OK



Both breweries hit their planned launch dates in July, right on schedule. Kegs of Mustang Golden Ale—an easy drinking session beer, will be featured at McNellie’s on July 13th for Pint Night—buy the beer and keep the glass. This beer will also be on tap at TapWerks. Tap space is at a premium in the OKC area. The beer scene has improved dramatically in our area in such a short period of time, with COOP, Mustang, and Battered Boar establishing the ranks of full strength beer brewed in and around the OKC area.



Battered Boar is distributing their three beers by bottle, so you should see these beers in a Liquor store near you by the time you read this article. The expected distribution area will be local to the OKC and Norman areas, but could rapidly expand as sales volumes increase. Look for Battered Boar’s Briar Patch Amber, Heartbreak Hefeweizen, and Company Man Pale Ale—coming to your neighborhood soon! BREW!!!

## Homebrew Competitions and Building Your Brewhouse Library

There are many opportunities for homebrewers to have their beers evaluated by judging panels—and many of these are fairly local to the OKC area. One reported stat from the 2009 NHC in Oakland—the number of competitions has increased to about 282 across the United States last year, up from about 250 the previous year, and this year there will be an even higher number of competitions.

Some regionally close competitions that deserve our support are the FOAM Cup in Tulsa on September 18th, the Cactus Challenge in Lubbock, TX later this Fall, the Kansas City Biermeisters annual competition, held each year in February, and of course the Bluebonnet Brew-Off held each year in Dallas. I expect a call for judges and beers very soon for FOAM Cup, and you don’t have to be BJCP certified to learn the process or judge in a competition. Each sponsored competition has a process for pairing newbies with experienced judges, or if you’re brand new at it, you can start as a steward and observe the judging process as you assist the judges and tend to their needs. The Draughters’ Editor started stewarding at the 2001 Bluebonnet Brew-Off, and what a learning experience it was.

While at the NHC in Oakland, I asked two time Ninkasi Award winner Jamil Zainasheff a fairly loaded question, while seeking his autograph to the *Brewing Classic Styles—80 Winning Recipes Anyone Can Brew* book he co-authored with John Palmer. The question was, “How do you get 40-50 beers to come of age in time to enter them in a large competition (like the National HB Contest)?” His rather loaded response was, “Maybe that’ll be the subject of my next book.” Haven’t read *Brewing Classic Styles* yet, but initial reviews report there isn’t a ‘stinker’ in the bunch—80 solid recipes for any homebrewer!

For those interested in Mead, another classic book is the *Compleat Meadmaker*, by Ken Schramm. Inside, there are plenty of tips and tricks to making the world’s simplest beverage even easier. Even though mead is a simple beverage to make, there are some very important aspects of nutrients to get a good start to fermentation and feed the mead in the early stages that will ensure a much quicker fermentation start to finish. No matter what anyone will tell you, a mead does not have to take 9-12 months to finish. Following Ken Schramm’s lessons, you’ll find that great mead can be had in a few months, and enjoyed while those ‘other’ mead makers still have carboys sitting in the dark, waiting for the process to finish. Having tasted many of Ken’s meads, I can tell you that he’s head and shoulders above the rest!!!



***DRAUGHTER and NATIONAL CLUB ONLY COMPETITION***—COC takes a short Summer vacation but keep on brewing Draughters.

The next local Club Only Competition (COC) is for Amber Hybrid beers to be judged sometime in early August. National COC entries are due in Westminster, CO NLT August 19th, for judging on August 23rd. An email blast will go out for a call for judges and entries from the Head Examiner. This competition includes all styles and sub-styles in Category 7. Specific information on styles in Category 7 can be found on the web at <http://www.bjcp.org>.

The local and National CoC in October is 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](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!!!**

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

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