

The Draught Card

NEWSLETTER DATE—MARCH 2009

HIGH PLAINS DRAUGHTERS

Last Meeting—Prep for the Bluebonnet Brewoff



Our February Meeting was held at the Editor's house, due to a last minute family issue that made the Learn To Brew venue unavailable. We had 22 people attend, including three new members and there were many beers flowing throughout the evening. We did discuss the Club budget—yes, there will be coins in the coffers through year's end, so all were pleased. The Trail Boss was attending a Kansas City Biermeister event that evening, the Ramrod was not present, and the Paymaster had an evening work commitment at the FAA, so the discussion of business topics was somewhat limited. The Club transported Bluebonnet entries to the Dobson Ranch, and we'll be taking the Club Chuckwagon to Bluebonnet to participate in the Annual Room Crawl, held in the main ballroom at the Westin hotel. Several taps on the Chuckwagon are spoken for, but please contact any Club Officer if you have beer to bring to the event. No food is allowed for the Room Crawl this year.

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Next Event—2009 Bluebonnet BrewOff



The Bluebonnet BrewOff is rapidly approaching. This year's event will be held at the Westin DFW Airport on 4545 John Carpenter Freeway, in Irving, Texas. Dates are March 20th and 21st and local registration and check-in begins Friday, the 20th at 1:00 PM. Check out the link for the event at <http://www.bluebonnetbrewoff.com/> and click on the link at the left of the web page for [Bluebonnet 2009](#) information. The guest speaker this year is Matt Brynildson, the head brewer at Firestone Walker

Brewery in Paso Robles, California. Matt is also their resident hop chemist, and an often time speaker at the National Homebrew Conference. He is the recipient of several brewing honors, most importantly the Brewer of the Year, recognized at the Great American Beer Festival. The Draughters will spread out to enjoy the Dallas area brewing scene, with some hanging out at our usual Saturday haunt—the Gingerman, while a few others are planning a mini pub crawl, with designated drivers in place. Always a great time.

Our next event will be on Friday and Saturday, March 20th and 21st—Bluebonnet BrewOff, in Irving Texas. Hope to see you there Draughters!!!



Seasonal Beer Throughout the Year

The Main Source for U.S. Seasonal Releases

Seasonal Beers and *Special Release Beers* are the gems of the brewing world. They can come and go in a cyclical fashion, but can also be a one-time release. These beers are to be appreciated, and they represent the best in creativity and passion that a brewer can deliver. Seasonal beers focus on seasonal ingredients and highlight flavors that harmonize with the faire of the moment.

Availability of these beers is also something to appreciate. When you have a seasonal or special release in your possession, give thanks to the beer gods! [Browse Seasonal Releases](#) to find out in which states each brand is distributed. You may also directly contact the brewery to find out how to get any of the beers listed.

Cheers to beers of the season and the food they pair with oh so well!

Brewers, see [Seasonal Beer Registration](#) to enter your seasonal releases in the national database.

Definitions

Seasonal beer – A beer release by a brewery to tribute the time of year it is available.

Special release beer – A beer offered by a brewery with limited quantities available and usually of the highest quality. Many can be cellared and are considered "vintage" or "reserve" beers.

Craft Brewer – An American craft brewer is small, independent, and traditional.

- **Small:** Annual production of beer less than 2 million barrels. Beer production is attributed to a brewer according to the rules of alternating proprietorships. Flavored malt beverages are not considered beer for purposes of this definition.
- **Independent:** Less than 25% of the craft brewery is owned or controlled (or equivalent economic interest) by an alcoholic beverage industry member who is not themselves a craft brewer.
- **Traditional:** A brewer who has either an all malt flagship (the beer which represents the greatest volume among that brewers brands) or has at least 50% of its volume in either all malt beers or in beers which use adjuncts to enhance rather than lighten flavor.



For more information, contact the [Craft Beer Program](#)
 Brewers Association, 736 Pearl Street
 Boulder, Colorado 80302 USA
 +1.303.447.0816, +1.303.447.2825 [f],
 +1.888.822.6273 (U.S. and Canada only)
 Beer & Food photos © Souders Studios, Rick Souders



You may need to copy and paste the following links if they are not available in the article above:

[Browse Seasonal Releases](#) <http://seasonalbeerandfood.org/apps/search.aspx>

[Seasonal Beer Registration](#) <http://seasonalbeerandfood.org/apps/insert.aspx>



Calendar of Events

There are plenty of events on the Club Calendar. Club Meetings are held on the 3rd Friday of the month. Upcoming meetings and special events are:

March—Bluebonnet BrewOff , 20th and 21st Irving, TX—No regular Club meeting planned, but there will be a Draught Card published after the event.

April—Club meeting, 17th from 7-10 PM

May—Club meeting, 15th from 7-10 PM. National Homebrew Day, 16th at LTB

June—Brewfest VI in OKC—currently date TBD by KRXO, 107.7 FM. No regular Club meeting planned unless Brewfest is early in the month

July—Vacation time—No regular Club meeting planned

August—National Mead Day, on the 1st from 2-6PM at Dan and Laurie Crook's

September—Draughter Oktoberfest in the Park, currently date and place TBD

October—Club meeting, 16th from 7-10 PM

November—Club meeting, 20th from 7-10 PM

December—Draughter Christmas Party—event on the 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 ferments over the next few months.

“BREWING
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THE EDITOR

Brewfest VI—Call for Brew Crews

Brewfest VI with

KRXO's Dave Kelso says Brewfest VI is on hold for the moment—you know, the concerns of management, deeply furrowed brow of the lawyers, how to dispense beer to over 1500 eager beer fanatics, et cetera, et cetera, et cetera...

We are still looking for brew crews to crank out some fine beers to fill the kegs, when we get the nod that this event is two thumbs up. This is a stay tuned kind of thing that ferments over time. One thing for sure, the brew crew batches can be used at future Club meetings, should the event fail to materialize for this year, so get your crew formed and let the Trail Boss know your brewing intent.

We are still open to suggestion from the Brew Crews on styles to brew, but would like to provide a broad cross section of styles that give our members, and the Brewfest patrons a good look at our best beers. We are generally looking for crews interested in brewing any of the following styles or substyles for our 10 five gallon kegs:

American Lager
Classic American Pilsner
Light Hybrid Beer
Bock, Doppelbock, or Weizenbock
India Pale Ale
Porter or Stout

Belgian Tripel
Specialty Beer or Fruit Beer
German Wheat or Belgian Wit Beer
Amber Hybrid Beer
Scottish and Irish Ale
American Pale, Amber, or Brown Ale

A NEW BREWERY OPENING IN THE OKC AREA!

A new brewery is born and will soon expand the beer choices available in the OKC area.



COOP ALE WORKS, 1124 NW 51st St, OKC, OK 73118, (405) 842-2667 or 842-COOP

*COOP Ale Works is set to go into full distribution the first week of March and will be supplying some of the local beer establishments with their brews. Since they are a microbrewery and not a brewpub, they **will not be** limited to 3.2% ABV brews, so they should provide something interesting to the beer scene in OKC and the surrounding area. Their opening lineup is being finalized, but should include “Horny Toad” Mexican style Cerveza, “Native” Amber Ale, “Zeppelin” Wheat Beer, and “DNR” (stands for Do Not Resuscitate) Belgian Golden Ale. The brewery has 14 beer recipes on their list and many are targeted for release sometime this year. I visited the brewery on Saturday, February 21st to talk with a couple of the founding partners, one of which is the head brewer.*

The first and lasting impression is that the two founders I spoke with (Head Brewer-Chase Healey and Partner Mark Seibold) are homebrewers, and we speak the same language, malts, hops, yeast, gravities, etc... I took a couple of homebrewed samples for their tasting and received favorable comments, and after the brewery tour, I tried several of their beers, soon to be released. The brewery is brand new and is being tweaked as they move forward. One thing for sure, their beers DO NOT need tweaking. I tried a sample of four different brews and each was excellent. In talking with Chase and Mark, it's easy to tell they have very big plans on tap for the brewery, including direct competition at this year's Great American Beer Festival. They can envision a time in the not too distant future when they might outstrip the capacity of the current brewhouse, and need to expand. They currently have four 7 bbl (217 gallon) and two 15 bbl (465 gallon) fermenters. They have plenty of room to grow vertically in the brewhouse with much larger/taller (30-50 bbl) fermenters when the time comes, since the footprint for the larger style fermenters is not so different than what they have today. The partners are energy conscious and are signed up with OG&E for wind credits. They are growing the 'green' philosophy in all their brewing operations—brewing their beers responsibly, and at the same time, being friends of the local environment.

They are also looking for volunteers to give an able body assist to Chase in the brewhouse. What better place to learn more about brewing than volunteering your time at the local brewery? You just might become a better brewer and be in on the ground floor of the next great brewery in the USA. Look for their brews soon in a beer or restaurant establishment near you. If you don't see their tap handles, ask the manager to contact the local brewery for more information on getting their beers on tap. Keep your eyes peeled Draughters—this is a potential rising star on the OKC horizon...BREW!!!

The Brewery is soon to be on the web at www.coopaleworks.com



MARK YOUR CALENDAR DRAUGHTERS—The next Club Only Competition (COC) is March 13th @ 6:30 PM at Learn To Brew for beers with OGs that exceed 1.080. There will be an email blast for a call for judges very soon. The specific details for styles judged in this competition can be found on the web at http://www.beertown.org/homebrewing/club_only/schedule.html . You can drop off your entries at either LHBS by March 13th at 3:00 PM and they will be picked up for the competition. Styles include:

BJCP Category	Style
5C, D	Doppelbock, Eisbock
9E	Strong Scottish Ale
12C	Baltic Porter
13F	Imperial Stout
14C	Imperial IPA
15C	Weizenbock
16C, D, E	Saison, Bière de Garde, Belgian Specialty Ale
18C, D, E	Belgian Tripel, Belgian Golden Strong Ale, Belgian Dark Strong Ale
19A, B, C	Old Ale, English Barleywine, American Barleywine
20	Fruit Beer over 1.080 OG
21	Spice/Herb/Vegetable Beer over 1.080 OG
22B, C	Other Smoked Beer over 1.080 OG, Wood-Aged Beer over 1.080 OG
23	Specialty Beer over 1.080 OG

Grow your own—HOPS, that is!!!

Several hop farms and businesses are nearing their release of hop rhizomes. If you want to know more about the price and process, you can Google for hop rhizomes. Remember:

GOOGLE IS YOUR FRIEND

Become a hop farmer today!



We're on the web—www.draughters.com

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