

The Draught Card

NEWSLETTER DATE—APRIL 2010

HIGH PLAINS DRAUGHTERS

Last Event—The 24th Annual Bluebonnet Brewoff



Our March Club event was held at the Westin hotel in Irving, Texas on Friday and Saturday, 19-20 March—the 24th Annual Bluebonnet Brewoff. There were an all time record number of entries (1627) this year, which placed the event in the record books for largest single site homebrewing event in the USA and World. The Club transported the Chuckwagon to Bluebonnet to participate in the Annual Room Crawl, held in the main ballroom at the Westin hotel. We had 5-6 taps on the Chuckwagon flowing steadily for the 3+ hour Room Crawl, and the Editor even brought out a homebrewed version of a beer that will be released commercially by Mustang Brewing Company in the month of May—Washita Wheat, made with Oklahoma Red Wheat. The weather was warm (76F) on Friday, but did a quick about face for Saturday, with a daytime temp of 37F, and snow showers late into the evening. The Club was center stage and in the spotlight through a good portion of the event in many ways, and certainly during the Awards Ceremony held Saturday evening. Special congratulations go to Dave and Michele Darity, for pulling in three 1st Place Bluebonnet steins for their Cream Ale, Imperial Red, and American Barleywine, and Dave and Michele were also crowned Homebrew Team of the Year—a very great honor for this fine brewing couple. Keith Wright pulled in a 1st Place stein for his Kolsch, and Jim (Saint) Andrews brought home the Gold medal for his Pilsner. Keith and Jim got together and pulled in another Gold medal in the German Wheat and Rye beer category. Keith wasn't finished for the evening, pulling in the Bronze for his Big Razzel Dazzel Melomel. We had to constantly check the table where these Draughter winners were sitting to ensure the table didn't collapse under the weight of all those 1st Place steins. Congratulations to all the winners at Bluebonnet—great job Draughters!!!

Next Club Technical Meeting—April 16th—Learn To Brew

The next Draughter technical meeting will be Friday, April 16th, from 7-10 PM. Come to see and congratulate the Bluebonnet Brewoff award winners. Hopefully they're bringing samples of their award winning beers. Many thanks to Chris Milum at LTB for providing our venue. Bring chairs and plenty of homebrew to share and some snacks to soak up all that good ethyl alcohol. We always have a great time, so hope to see you there on Friday evening.

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Legislative Initiative—Part IV and Beyond

SUCCESS—at least so far!!! We have cleared some very important hurdles, passing the House Committee with a 12-1 vote. A few weeks later, we made it to the House floor, where there was some spirited debate, but in the end, our Bill sponsor did a masterful job of handling debate issues and we passed the House 76-19. And then, on to the Senate. We had a rather tough go in the Senate Business and Labor Committee, but even though we saw our first real opposition, we prevailed in Committee by a vote of 6-2. Now it's time for the next challenge—a vote on the floor of the Senate. Don't let your keyboard and phone cool down yet. The floor vote could come as early as the end of this week, so stay tuned as this ferments – more information will be posted as soon as the floor vote date is announced.

Representative Colby Schwartz, our Bill sponsor in the House, and Senator Mike Schulz, our Bill co-sponsor in the Senate wanted me to pass along to everyone – Congratulations and a hearty note of thanks for your support so far – they were very impressed with the contact and support sent to Committee members. It's never too early to make contact with your District Senator and then send a short follow up just before the vote occurs - - - again, something personally written or called in works best as opposed to some kind of form letter.

The Senate Committee consulted with ABLE officials, and modified the Bill language pretty extensively. No real change in meaning—just a lot of clarification about the difference between a permit and a license and the definitions of beer. The permit is what we are required to obtain. The language change from license to permit again clarifies that we don't go through a licensing process as homebrewers, because a license normally indicates the intent to sell, and we all know that it is illegal to sell homebrew.

We'll be getting some more news time soon. After the latest Senate Committee vote, Mike Schulz and Senate Committee members opposing our Bill were interviewed in the Tulsa World. There are concerns that our Bill will somehow give greater access to underage drinkers. Since most homebrewers bottle their brews, the end product is no more or less available to minors than if the adults had purchased two cases of brew at the liquor store. All 48 Senators have been contacted in a Draughter led private lobbying effort to set the records straight about access and underage drinkers. Homebrewers emphasize the responsible consumption of alcohol, and we all know that the equipment used in homebrewing is expensive, bulky, and the process takes several weeks, so homebrewing parents would have to be blind for 3-5 weeks for minors to complete their own homebrewing efforts

So, what are the next steps? The Bill goes to the Senate floor for a vote. If the Bill is amended in any way, the Bill goes back to the House for examination by the Bill's sponsor and is subject to his approval. If approved, the Bill goes to the Governor's desk, and we will focus on getting the Governor to hear our Bill favorably. If not approved by the Sponsor, the Bill goes to a Resolution Committee for final language agreement, and then is sent to the House and Senate floors again for final vote.

If there are no amendment efforts in the Senate when the Bill traverses the floor vote, and we achieve the magic number of 25 votes or more (a majority of the 48 'elected' Senators is required), then we move directly to the Governor's desk. Even though the Governor is a beer friendly individual, that doesn't mean we sail through with no effort. The fact that the two word title of this Bill is Intoxicating Liquors, makes it a target for misinterpretation, so we can't assume the Governor will just sign the Bill. As always, we'll need to dot our I's and cross our T's, just as we have from the very beginning to ensure success. Stay tuned for more news. BREW!!!

STOLEN BEER SAYING!

A beer, by
any other
name, is
still a beer!

Anonymous

FACTOIDS

Beer FACTOID—The next time you are tempted to chug your beer directly out of a keg (yes we've all had those moments!) consider this: Your choice of vessel can influence your enjoyment of beer. In Europe, breweries offer tailored glassware for the beers they produce. The depth and size of your glass affects the rate of flow and release of beer carbonation. Whichever glass you choose to pick up for a toast, remember it should not be empty and to look in the eyes of the person you are toasting or you might receive 7 years of bad luck!

MORE Beer FACTOIDS—Glass, beer stein, mug, pewter tankard, beer bottle and can are the different types of beer vessels

The pouring process can influence a beer's presentation: the size and longevity of the head and presence of lacing (the pattern left by the head as the beer moves down the glass)

The presence of lacing is an indication that a beer's head is holding longer and that the beer is full bodied and fresh!

Low quality beer and a beer glass that is not rinsed properly do not allow lacing to form properly.



Calendar of Events

Here's the new 2010 Club Calendar of events.

April—Club technical meeting, 16th from 7-10 PM at LTB.

May—Nat'l Homebrew Day, May 1st at LTB, 11AM-7 PM. Club meeting, 21st from 7-10 PM at LTB.

June—No Club meeting. National Homebrewer's Conference 17th-19th in Minneapolis, MN.

July— Club meeting, 16th from 7-10 PM at LTB.

August—National Mead Day, event is August 7th and the place is TBD - map to be emailed to all Club members before the event.

September— Club meeting, 17th from 7-10 PM at LTB.

October—Oktoberfest in the Park, event tentatively on the 9th, place is TBD. Join us from 2-7 PM.

November—Club Technical meeting and officer elections, 19th from 7-10 PM at LTB.

December—Draughter Christmas Party—event is December 11th and the place is Gary and Darina Shellman's - 4004 Stardust Lane, Tuttle, OK 73089.

Beer Quiz

1. What is the optimum temperature range to store beer?

2. Why are most beer bottles brown in color?

3. What type of water profile is ideal for brewing light pale lagers? Name the beer that started the Pilsner style in 1842.

4. Ancient Sumerians shared the art of brewing beer with ancient Egyptians, Greeks and Romans. What was the annual consumption rate of beer in Europe in the 17th Century and why?

Answers are at the bottom of Page 4

Brewfest 6- About Four Months Away—Form Your Brew Crews Now!!!

Chris Milum from Learn To Brew has jumped through all the legal hoops so far, and has found a venue for Brewfest 6. Looks like BF 6 will actually be held the last Saturday of August—the venue information will be provided in a future DC, but Fort Thunder Harley Davidson has agreed to co-sponsor the event with LTB, so plan for an outdoor event under tent cover. Nevertheless, it's never too early to form those Brew Crews and prepare to make the beers to support this fine event.

Beer categories we are looking for include: American Lager, Classic American Pilsner, Light Hybrid Beer, Bock, Doppelbock, or Weizenbock, India Pale Ale, Porter or Stout, Belgian Blond, Dubbel or 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. The Club will subsidize the cost of your five gallon batch to support the event!!!

Brewer's Resources—Around the corner or on the web

Beer Radio Shows—<http://www.beerinfo.com/index.php/pages/beerradiopodcast.html>

Beer Community—<http://www.homebrewersassociation.org/> - NEW WEBSITE FOR THE AHA!!!

Finding Local Brewpubs—<http://www.beerinfo.com/index.php/pages/brewpubsUSA.html>

Beer Wiki Resource—http://www.homebrewtalk.com/wiki/index.php/Main_Page

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



Getting' Ready for the NHC

The Draughters and FOAMers are gearing up to visit the NHC on June 17th—19th, to participate in several events—most notably Club Night and the Hospitality Suite. So, what are these events all about?

Let's start with Club Night.

Club Night at the AHA National Homebrew Conference is the biggest and craziest homebrew-only beer festival you could possibly imagine. Friday night we will set up the banquet room with areas for homebrew clubs that commit to participate. This will allow you to serve beer, mead, or any brewed beverage from kegs, bottles, whatever means from your booth. You can decorate the area if you choose in any theme you want as long as you don't attach anything to the wall in back of the booth. Club members can dress in any kind of theme or whatever they so choose. You may also serve some kind of food or snacks from your booth. We will also have some food from the hotel in the room for folks to grab while they wander and drink from all the club booths. The thing is that your club is there and helping us blow the socks off all those in attendance. Club night is all about enjoying the gathering of brewers new and old pros, and sampling beverages presented by the clubs.

Tables & Chairs will be provided by the hotel, and the sponsoring Club will provide 20lbs of ice and the kegs will be cold already. You shouldn't need glasses, at registration each conference goer receives a commemorative glass to use for the conference. If you need locally provided CO2 (unable to bring or ship it to the site) it may be available (for a charge). Electricity can be provided by the hotel upon request (there may be fee), place your requests early.

What's the deal with the Hospitality Suite?

The hospitality suite is typically a room for sponsors to show off their gear and/or new ingredients. A place to hang out when your not participating in an event or presentation. Homebrew clubs take turns pouring some of their hand crafted beer. A fine place to start your morning or finish the night. Clubs usually spend about five minutes setting up for a one hour shift of pouring their beers. Everything to dispense beer must be provided by the Club, so we're taking the Draughter Chuckwagon and its eight taps to keep the beer flowing.

ANSWERS to BEER QUIZ on Page 3

1. Optimum temperatures to store beer range between 2-15 degrees Celsius, or approximately 35-59 degrees Fahrenheit.
2. Most beer bottles are brown to protect the beer from direct sunlight and heat
3. Pilsen (Czech Republic) has very soft water and is well suited to making pale lager. In 1842 Pilsner Urquell was the first pale lager created, which established the Pilsner beer style.
4. By the end of the 17th century, the consumption of beer in Western Europe exceeded well over 60 gallons! Beer drinking protected the people against typhoid and cholera plagues that were sweeping through the continent at the time.



DRAUGHTER and NATIONAL CLUB ONLY COMPETITION—COC is kickin' it into the new year, so keep on brewing Draughters. We have plenty of extract brewers in the Club, so the upcoming COC should have plenty of entrants. Expect to see an email blast from the Head Examiner soon calling for entries for this very popular COC.

The next COC event is:

Extract Beers—BJCP Categories 1-23 (50% extract use is required)—Entries are due Saturday, May 1, 2010. Judging will be held Saturday, May 22, 2010. Hosted by Ric Cunningham and the Niagra Association of Homebrewers of Buffalo, NY, this competition covers all BJCP beer categories (1-23).

After Extracts, the next COC is for Meads, so you can get those going in the background.

COC event information can be found at: <http://www.homebrewersassociation.org/pages/competitions/club-only-competitions/schedule/2009-2010-competition-year>.

The specific information on each of the styles and substyles for these Categories can be found on the web at <http://www.bjcp.org>. Get the feedback you deserve—Get your brew hats on Draughters!

We're on the web—www.draughters.com

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