

The Draught Card

NEWSLETTER DATE—FEBRUARY 2011


 HIGH PLAINS DRAUGHTERS

Last Club Meeting—'Scot' less Burns Night

The January meeting was held at John and Cynthia Elkins' house, in Midwest City. The Editor is sorry to report, but the meeting did not have a big turnout, and was pretty much a 'Scot'less Robert Burns Night. All of the elements that would make this a Scottish celebration just seemed to be missing—no collection of Scottish style ales, no Haggis entrails to slice, no bagpipes. Without those elements, the customary readings of John Barleycorn and Ode to a Haggis, just seemed out of place. We did have a couple of new Draughter members stop by the meeting and plenty of homebrewing techniques were discussed and several brews were present for consumption throughout the evening, but the Scottish theme of the evening never seemed to come together. The Trail Boss kept the small group up to date on upcoming meetings and events and called the meeting to a close, and those in attendance enjoyed some brews, both commercial and homebrewed to finish out the evening, which wound up by about 10:30 PM.

Next Club Meeting—Coach's Brewery in Norman

Our next Club Meeting is February 18th at Coach's Brewery from 7-10 PM. The brewery is located at 102 W. Main Street in Norman, and parking is available on the street, but we would like members to enter the brewhouse through the back door, which is in the alley that runs behind the brewery. Brewmaster Mike Groshong will be giving the Club a tour of the brewing facilities once the meeting begins. Bring your Bluebonnet entries and folding chairs to the meeting and we hope to see you there!

Next Club Event—Bluebonnet BrewOff in Dallas on March 25-26th

Well, it's time again for the largest single site homebrew contest in the World—The Bluebonnet BrewOff, held in the Dallas area on March 25th and 26th. Last year's event had over 1600 entries, which propelled it into 1st place in the record books. This year the event and competition will again be held at the Westin DFW Airport hotel, located at 4545 W. John Carpenter Freeway, Irving, TX 75063, same as in the past two years. This is an excellent venue for the event, and along with the standard staples, such as the Hospitality Room, Commercial Beer tasting, Room Crawl, and bus driven Pub Crawl, the honored guest speaker this year is Tim Alexander, Brewmaster at Deschutes Brewing Company in Bend Oregon.

Just a reminder—Bring your Bluebonnet entries to the February meeting at Coach's Brewery and the Trail Boss will be transporting those entries to the 1st round judging site in time for the competition. We also need beers lined up for the Room Crawl to be put on tap at the Draughter Chuckwagon.

As I've always said, if you don't have a great time at Bluebonnet, you have no one to blame but yourself. Hope to see plenty of Draughters down in Irving for what looks to be another record event.

In THIS ISSUE:

- ◆ Last Club Meeting—'Scot' less Burns Night
- ◆ Next Club Meeting—Feb 18th at Coach's Brewery in Norman
- ◆ Next Club Event—Bluebonnet BrewOff March 25-26th
- ◆ Around the Beer Cooler
- ◆ By The Time and Factoids
- ◆ Brewer's Resources—on the WorldWide Web
- ◆ Calendar of Events
- ◆ Local Brewer's Corner
- ◆ ABLE Permit Form
- ◆ Competition Corner—National Changes and COC for Bock
- ◆ 2011 Officers Contact List



Around the Beer Cooler

Heard lately—Mustang Brewing Company will be releasing their strongest and hoppiest beer to date in early March—Pawnee Pale Ale. This beer follows the American Pale Ale traditions started in Chico, California back in the early days of the Sierra Nevada BC. As Company President Tim Schoelen says, this is a joining of Old World German, and New World Pacific Northwest hops. The beer will weigh in at about 6.0% ABV and have a hop palette pleasing 42 IBUs. Look for the green label at your favorite liquor stores and pubs in the 1st week of March.

CHOC Brewing Company is releasing their Spring seasonal—an India Pale Ale with a very healthy dose of Amarillo hops. The Editor and Treasurer were at CHOC during a bottling run and the bottling room had a wonderful apricot-based hop aroma—one of the signature characteristics of Amarillo hops. Look for this beer to hit Oklahoma shelves very soon.

Learn To Brew's business continues to grow, but a lease is a lease, at least for now, and LTB remains at their current location. We'll see if any late breaking news develops over the next weeks and months.

The Brew Shop is conducting all grain classes—the most recent one by Doctor Steve Law—the very same beer guru that gave me my 1st all grain class in late November 2000.

Also on the scene—a new beer club called Red Earth Brewers, headed up by Gail White, one of our Draughter Supplymasters at The Brew Shop.

The Bluebonnet Brewoff organizers have announced a change for this year. Instead of having the usual closed dinner and keynote speech on Friday evening, there will be heavy hors d'oeuvres and everyone registered is invited to attend. The cost for this event is included in the basic registration fee for Bluebonnet.

At AHA level—The next National Homebrew Conference (NHC) will be held in San Diego, CA this coming June and the Conference hotel is rapidly filling up, so if you are making plans to go, better make those hotel reservations soon, or you could be staying at another hotel nearby (within walking distance) and having to navigate back to your hotel room after imbibing in a few (or more) beers. All of the West Coast's prime breweries will be there, so I have to believe the theme will be hops, hops, and more hops. Look for some changes in the competition aspects of the NHC in our Competition Brewing segment on Page 5.

On a sobering note, beer guru Don Younger passed away in Portland, Oregon on February 1st. Don was instrumental in the Oregon beer scene, and had many friends and associates at Rogue Brewing Co. Don founded and owned the Horse Brass Pub, a beer institution in the Portland area. If you are a fan of Rogue beers, you may have tried their YSB, or Younger's Special Bitter. Don will be sorely missed on the beer scene, but his beers and spirit will live on.

BY THE TIME!
By the time you read this, the State of Mississippi will have seen five homebrew related bills go down to defeat—all of the five dying in committee. There is a glimmer of hope for Alabama homebrewers' legalization efforts, but for Mississippi, the issue is dead!
Signed
The Editor

FACTOIDS

FACTOID 1—Beer lovers are drinking to show their support for legislation promoting Texas brewpubs. They gathered recently for a beer rally at the Flying Saucer in downtown Houston. Local beer fans want the Legislature to pass a bill allowing Texas brewpubs to sell their product to wholesale distributors like bars. That's currently banned, although out of state brewpubs can sell their beer in Texas.

FACTOID 2—Despite Soft Volumes, Fourth Quarter Premium Light Sales Trends Improved and Brewer Surpasses \$500 Million in Annualized Synergy Savings Six Months Ahead of Schedule—**SABMiller plc** (SAB.L) and **Molson Coors Brewing Company** (NYSE: TAP; TSX) reported that MillerCoors underlying net income increased at double-digit rates in the fourth quarter and full year ended December 31, 2010, despite one of the most challenging years on record for the U.S. beer industry.

Brewer's Resources—On the web for your online reference

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!!!



Calendar of Events

Here's the list of events on the 2011 Club Calendar...

February—Prepare for the 2011 Bluebonnet Brewoff, as the Club once again gets set to make the trek South to the Dallas area. Meeting on the 18th at Coach's Brewery in Norman.

April—1st round judging for the NHC in the Dallas/Ft Worth area on the 9th and 10th at Coors Distributing, 2550 McMillan Parkway, Ft Worth, TX 76137. Hotel reservations may be tough to come by—this is the same weekend as the major NASCAR weekend event at Texas Motor Speedway.

August—Mead Clinic on the 6th at Charles and Genie Wheeler's house in Guthrie, OK. Arrive at 2PM and stay until the sun gets low in the sky.

September—The Club will celebrate Oktoberfest at Crown Heights Park. The date will be determined once the OU football schedule is published, so we don't run into a date conflict with those two important event (beer and college football) circles. OU has a potential open date in September. A map to Crown Heights Park will be published before the event.

December—Stan and Penny Babb have agreed to host the Draught Christmas party on the 10th from 7-11 PM. A map to the Christmas party will be published prior to the event.

Local Brewer's Corner—Back from vacation for the Holiday Season



CHOC Brewing Company in Krebs, OK has many beers in their standard lineup, but they push things outside the boundaries with their Signature series, and have had great success on the awards platform and in the marketplace. One beer from the Signature series is CHOC's Brew At Choc's Home 2010 award winner, Smoked Porter. This is a homebrew recipe developed by Fellowship of Oklahoma Ale Makers (FOAM) member Jeff Swearengin and uses a variety of smoked malts from Weyermann and Briess to create the distinct smoked flavor and aroma profiles. Carafo 3 and CaraMunich malts and Columbus hops round out this beer, which weighs in at a healthy 7% ABV and 42 IBUs. Jeff was present when the beer was brewed at CHOC and made sure the fine details, such as water chemistry matched those of Juneau Alaska as close as possible, since one of the World's best smoked beers comes from that region.

This beer has character, from first drop to last. Hints of smoked bacon and cherry wash over the palette—some might think this is an odd combination of flavors, but they blend together very well and it's just an indicator of the incredible complexity of the overall beer. CHOC's Smoked Porter has a rich and creamy mouthfeel, and the beer's smokiness and hop bitterness are well balanced. If you see this at a local liquor store, don't pass it up.



STATE OF OKLAHOMA

OKLAHOMA ALCOHOLIC BEVERAGE LAWS ENFORCEMENT COMMISSION

REQUEST FOR PERMISSION TO MAKE CIDER/WINE/BEER

Able License No. _____

- Mr.
- Mrs.
- Ms.

(Mailing Address)

Social Security Number

Date of Birth

The above named applicant hereby requests permission to make not in excess of Two Hundred (200) gallons of cider, wine, or beer within one (1) year. The applicant states that such cider, wine, or beer will be made by simple fermentation without distillation and will be made solely for the use of the applicant and his/her family and guests.

Applicant states that he/she has never been convicted of a felony or of having violated the prohibitory laws of the State of Oklahoma and that he/she has never held a Federal Liquor Stamp in the State of Oklahoma before the adoption of Article 27 of the Oklahoma Constitution, except as provided by law.

(Applicant Signature)

Subscribed and sworn to before me this _____ day of _____, 20____.

(My Commission Expires)

(Notary Public)



Competition Brewing—The NATIONALS—There is a change in this year's National Homebrew Competition. In previous years, the USA was divided up into select regions, and if you were entering the competition, you were required to send your entries to the regional judging site. This year, there will be individual judging sites around the US where you can send your entries. The main stipulation is that you can only send your entries to one judging site, not spread them around to multiple sites. Get your entries ready.

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LOCAL COC—Let your Billie Goat loose!!! The next COC is for the March/April 2011 National level competition, for Bock beers. The Draughters will hold our local competition around the last week of March or 1st week in April and there is no fee to enter the local COC. Expect to see an email blast from our new Competition Coordinator with event details coming to an Inbox near you, very soon. The Club's COC winning entry will be sent to the Nationals. The National level competition for Bocks advancing from local COC's will be held just up the highway in Tulsa, so it would be cool to have a local award winner steal the show.

The National level entry deadline is Saturday, April 16, 2011, and judging will take place on Saturday, April 23, 2011. Entry fee is \$7. Make checks payable to American Homebrewers Association.

Entry Shipping:

AHA COC
High Gravity
7164 S Memorial Dr
Tulsa, OK 74133
918-461-2605

Hosted by Desiree Knott and the Fellowship of Oklahoma Ale Makers of Tulsa, OK, this competition covers all BJCP Category 5 styles. For more information, contact Desiree Knott at desiree@highgravitybrew.com.

Check out Category 5 on the web at <http://www.bjcp.org>. COC event information can be found at: <http://www.homebrewersassociation.org/pages/competitions/club-only-competitions/schedule/2010-2011-competition-year>.

Get the feedback you deserve—Brew your best Bock, Draughters!

We're on the web—www.draughters.com

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