

# The Draught Card

NEWSLETTER DATE—APRIL 2011

HIGH PLAINS DRAUGHTERS

## ***Last Club Event—Bluebonnet BrewOff***

The Draughters made the annual trek down to Irving, TX for the weekend of March 25-26 to attend the Bluebonnet BrewOff. The Ramrod took the reins and kept the event organization rolling. We set up the Draughter Chuckwagon as soon as it arrived—thanks to Kevin Eggers for hauling the wagon to the event. We had a total of six kegs on taste test display for the annual Room Crawl, which has really turned into an extension of the 2 1/2 hour Commercial Beer tasting event—the total turns into about 5 hours of pretty steady drinking, so it's an evening event where you have to pace yourself pretty well, or suffer the next morning's consequences. Our six beers were fairly well received—the Editor's Light Hybrid Ale, the TB's Belgian Pale, the Ramrod's IPA and Scottish Ale, and Keith Wright's Wit and Peckerwood Plus Lager.

The weather this year was a huge improvement over our last trip to TX—a full 45-50F warmer, and that made our trek to the Gingerman much more enjoyable. The G'man was having a chili cookoff event Saturday afternoon and a live band, so the place was really crowded, to the point you could hardly tell the difference when the Pub Crawl bus arrived for their stop. The chili cookoff made seating a premium, so the entire group wasn't able to sit with each other all the time. We did see a cold front come through late Saturday evening around dinner time, which dropped the temps from the mid 80s into the lower 70s, and by Sunday AM, it was around 50F, so good thing people brought jackets for the journey home. More on awards and a new delivery for one of our hard working brewing couples on Page 4.

## ***Next Club Meeting—Battered Boar Brewery tour***

April's meeting will be at the Battered Boar Brewery, located at 14801 Metro Plaza Blvd., Edmond, OK. 73013. The brewery is just north and west of the Broadway Extension and Kilpatrick Turnpike interchange. Take the Broadway Extension north to the Kelly off ramp and go north. Turn left at 150th St and go west about 3/4s of a mile. Metro Plaza will be on the left, so turn left and follow the street down to the brewery, which is on the right side near the end of the street. Please remember to thank Brewmaster Mike Sandefur for hosting our monthly meeting when you meet him.

We will also be conducting Club Only Competition judging for Category 22c, Wood aged beers at the brewery. The Brewmaster has set aside some separate judging space, so judges can do their best without a lot of distractions. The COC judging is a great chance for anyone interested in the process to see exactly what goes on at a judging event. Our Competition Coordinator, John Elkins has sent out an email blast calling for entries. More on this COC on Page 5.

Please remember to bring chairs, snacks, glasses, and your best brews for the evening. C U there!

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## *Around the Beer Cooler*

Heard lately—McNellie's Public House in Midtown OKC has many events worth attending, but one in particular is Firkin Fridays. A firkin is an English-style cask used for storing real ales. Local Oklahoma breweries fill up at least one 10 gallon firkin and the special featured beer is dispensed via English Beer Engine to the thirsty participants. The firkin holds about 75-80 pints, so you can't show up too late, or you could miss out on a really fine beer. Recent featured beers at Firkin Friday have included a Belgian style Ale by Chase Healey at Red Bud, and a blend of Baltic Porter and Spring IPA by CHOC Brewing Co—an interesting combination indeed. Other local breweries have been invited to participate, and will be adding to the merriment and excitement in the weeks to come.

It's been rumored that Learn To Brew's founder, Chris Milum has crossed the alter and joined the ranks of the married. His business continues to grow, but no move to a new store front yet. We'll see if this rumor can be confirmed and/or produces a new little baby brewer in the years ahead to take over the family business.

The Brew Shop is still conducting all grain classes—must be doing a good job with the announcement that one of the Red Earth Brewers, Tony Tielli, captured Best of Show at Bluebonnet this year—gotta make Gail White, and the entire Oklahoma homebrewing community up there, proud.

Minnesota beer drinkers are going to be a bit happier—the State just passed a direct distribution law that allows breweries to sell directly to the public. The Bill received a lot of public support, as well as commercial brewery support from Surly Brewing Company's owner and founder, Omar Ansari. Omar testified to the legislative panel that passing the new Bill would allow Surly BC to hire 80 temporary personnel for the construction of a new brewing/restaurant facility and the hire 150 employees to run the facility—hard to say no to common sense commerce.

Recently reported—Another micro gets scooped up. AB-InBev purchased Goose Island BC in the Chicago area for a whopping \$39 Million. Owners said they couldn't just spend it all, having several large bank loans to pay off, but the 39 super large gives them some newly found financial freedom and they are retaining local production for their pub business venture in the deal, so they can't exactly retire.

The National Homebrew Conference (NHC) in San Diego, CA this coming June has filled their initial block of rooms for the Conference hotel at the \$129/night rate. You can still find some online deals that'll get you into the Conference hotel at much lower than the bumped up \$149/night room rate, but the hotel is rapidly filling up, so if you are making plans to go, better make those reservations soon. The overflow hotel is about 10-12 minutes walking distance away—great for exercise, not great for WUI (Walking Under the Influence) after hours.

Word on the street—Mustang BC will at the NHC's Pro Brewers Night to serve at least four beers from their regular/seasonal lineups, and will get the opportunity to rub elbows with many of the Craft Beer industry giants from both coasts.

## *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](http://www.homebrewtalk.com/wiki/index.php/Main_Page)

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

### BY THE TIME!

Honest Abe Lincoln once said—I am a firm believer in the people. If given the truth, they can be depended upon to meet any National crisis. The great point is to bring them the real facts, and BEER!

Signed

**The Editor**

### FACTOIDS

FACTOID 1—Augustiner-Bräu, with about 680 years of tradition, is Munich's oldest brewery. In 1294, the cornerstone of the Augustinian monastery was laid at the Haberfeld next to the Neuhauser Gasse, just outside the city gates. Documentary proof exists that in 1328 an excellent beer was brewed within the walls of the freshly completed building. A major fire raged in Munich that year as well but the monastery is known to have been spared, therefore 1328 is considered the foundation date of the Augustiner brewery, making it the oldest of all existing breweries in Munich.

FACTOID 2—Texas brewpubs are pushing for the passage of HB 660, which will allow them to sell their beer to wholesalers and distributors, both in and out of State. You would eventually be able to buy your favorite brewpub's beer in TX grocery and liquor stores. The Bill's future is uncertain but did pass the Licensing Committee back in February.



## ***Calendar of Events***

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

**April**—Monthly meeting at Battered Boar Brewery on Friday the 15th from 7-10 PM. Address is 14801 Metro Plaza Blvd, Edmond, OK 73013.

1st round judging for the NHC continues in the Dallas/Ft Worth area on Saturday and Sunday, the 16th and 17th at Coors Distribution Center, 2550 McMillan Parkway, Ft Worth, TX 76137. Oklahoma sent judges on the earlier judging weekend, but Texas judges were hard to come by, leaving the event well short of judging the 750 beers entered. Currently, there are about 375 beers still awaiting judging. The AHA needs your help, whether you're BJCP or not! If you can help judge, call Leroy Gharis at (214) 460-5697.

**May**—National Homebrew Day, Saturday, May 7th at the Shellman's house. We will mash in and toast homebrewers around the World at precisely 12 Noon Central time, so get there early and bring your brews, chairs, and heavy snacks for an afternoon of fun. Recipe to be determined. We will be brewing 15-20 gallons and should get the beer in the fermenters well before 6 PM. There is road/bridge construction in the area, so a map that shows the detour will be sent out in advance.

**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. Bring your best honey wines.

**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 7-12 PM. A map to the Christmas party will be published prior to the event.

## ***Local Brewer's Corner—Cranking up the specialty seasonals***



Marshall Brewing Company in Tulsa, OK has many beers in their standard lineup, but they have a limited release series, with some very interesting beers, as well. One limited release is Marshall's Big Jamoke Porter.

Big Jamoke is an American Robust Porter named for the B-25 bomber that Brewmaster Eric Marshall's grandfather flew in World War II. A blend of five malts from Munich to Chocolate provide a deep mahogany color and aroma of toffee and roasted coffee. On the palate this beer is full-bodied with hints of bittersweet chocolate and toffee... while finishing smooth and dry from the addition of earthy hops. Suggested food pairings for this very rich beer include: Brie or other earthy cheese, ham, barbeque, smoked meats, and any bittersweet chocolate dessert such as espresso flavored lava cake. The beer weighs in with an ABV of 6.8% and 55 IBUs.

This beer is getting scarce at Oklahoma liquor stores, so if you happen to see this gold waxed top bomber at a local liquor store, don't pass it up—you just might have to wait until next Christmas for another release.

## ***Bluebonnet BrewOff 2011—Awards***

The Club brought home several medals, and a new arrival, from the 2011 Bluebonnet BrewOff, held in Irving, TX 25-26 March. Also, two of the three Best of Show entries came from Oklahoma brewers, including the winning 1<sup>st</sup> Place Beer Best Of Show, for Tony Tielli, of the newly formed Red Earth Brewers for his Strong Stout and 3<sup>rd</sup> Place Beer Best of Show going to our own Draughters Dave and Michele Darity for their English IPA.

Draughter Club highlights include the following medal results:

First Place – Pilsner – Keith Wright with his Old Peckerwood Pils—another stein for the mantle  
 Second Place – Pilsner – Dave and Michele Darity with their Darity Deeds – Papa Joe’s German Pils  
 First Place – English IPA – Dave and Michele Darity with their Darity Deeds – Cosmic Charlie English IPA  
 Second Place – American IPA – Dave and Michele Darity with their Darity Deeds – Flower Power IPA  
 Third Place – Imperial IPA – Dave and Michele Darity with their Darity Deeds – Make Mine a Double  
 Second Place – American Barleywine – Dave and Michele Darity with their Darity Deeds – Still Plucking That Chicken

Special congratulations go to Dave and Michele Darity for also winning the Bluebonnet Homebrew Team of the Year for the 2<sup>nd</sup> year in a row! Unfortunately, Dave and Michele couldn’t attend Bluebonnet, because they were tending to other tasks – like having a baby just as the event began. There are photos below of the winners and also a photo of the Darity family’s new baby girl.—Lilly Dale Darity, who was born on March 25<sup>th</sup> at 8:49 PM, weighing 5 lbs, 6.6 ozs, and measuring 18 inches on a mash paddle. Congrats to our winners and new parents. I hear there’s already a nap swing in the Darity brewhouse—would’ve expected nothing less.

Our FOAM neighbors in Tulsa also pulled in some medals and steins, with Jeff Swearengin and Pete Polczynski bringing home some hardware. See all of the results at <http://www.bluebonnetbrewoff.com>



Medals, Stein, Proud Parents, and New Arrival



A 3<sup>rd</sup> Place Beer BOS plaque



Daddy and Mommy’s New Little Brewer



Keith Wright with his Stein



## **Competition Brewing**—The NATIONALS—

With the change in this year's National Homebrew Competition, where the USA is no longer divided into select regions, but individual judging sites, the result is a new record of nearly 6750 entries for this year's competition.

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**LOCAL COC—CAN'T SCHMOAK EM IF YA GOT EM???**—THEN ROLL OUT THE BARRELS!!! The next COC is for the 2011 National level competition, is Category 22c—Wood Aged beers. The Draughters will hold our local competition at the April meeting at Battered Boar Brewing Company, and there is no fee to enter the local COC. The email blast has gone out from our new Head Examiner with event details, so check your Inbox and bring out your best wood aged masterpieces. The Club's COC winning entry will be sent to the Nationals. The National level competition for Category 22c advancing from local COC's will be held out in Pasadena, CA, just down wind of the Rose Bowl.

The National level entry deadline is Thursday, May 5th, 2011, and judging will take place on Saturday, May 14th, 2011. Entry fee is \$7. COC winning brewers should make checks payable to American Homebrewers Association.

AHA COC - Angel's Share  
c/o Eagle Rock Brewing Co.  
3056 Roswell Street  
Los Angeles, CA 90065-2214  
661-965-5783

Hosted by Steve Kinsey and the Crown of the Valley Brewing Society of Pasadena, CA, this competition covers BJCP Sub-Category 22C. Do not enter this competition with base styles where barrel-aging is a fundamental requirement for the style (e.g., Flanders Red, Lambic, etc.). If your beer is based on a classic style (e.g., Robust Porter) then the specific style must be specified. Classic styles do not have to be cited (e.g., "porter" or "brown ale" is acceptable). The type of wood must be specified if a "varietal" character is noticeable (e.g., English IPA with Oak Chips, Bourbon Barrel-aged Imperial Stout, American Barleywine in an Oak Whiskey Cask). —Brew your best Woody, Draughters!

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

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