

The Draught Card

NEWSLETTER DATE—SEPTEMBER 2014

HIGH PLAINS DRAUGHTERS

Last Club Event—Mead Clinic Aug. 9th John and Brenda Kelly's house

What a great time!!! As always, John and Brenda Kelly are great hosts, and this Mead Clinic proved that once again.

For those brave intrepid souls who ventured out in the +95 degree sun drenched day, it was no disappointment. This Trail Boss and Mike Divilio showed up early to cook up some fixin's. John had cooked up quite a bunch of stuff and then there were all the other side dishes everyone brought. As this old Trail Boss is always saying, "if you're goin' to be drinkin' you need to be eatin'". And to be honest with you, when drinking meads that is especially true, since most meads are in the 9 percent plus alcohol range.

Then came the meads, and were there some meads. This old Trail Boss and John broke out some of the meads they made for the last mead clinic, Keith brought not only meads but beers. Everett broke out some meads he was working on and Gary broke out a fabulous 11 yr old Redstone mead.

To take a break from the heat we had a quick mead lesson in John's TV room. After that we went back outside and this old Trail Boss and John went about making another mead. John just heated up his must to about 150 degrees to help dissolve the honey better, then cooled it down on ice.

This old Trail Boss was making a cinnamon mead so I brought my water to a boil and boiled for 30 minutes, then added the honey, returned it to a boil, then immediately knocked out and chilled it down. Of course, as soon as we got done it started raining and the temperature cooled off so that it was comfortable outside.

All in all it was a great Mead Clinic. Thank You to John And Brenda for hosting us and to everyone who turned out!!!

American Homebrewers Association Club Insurance Program

This is something we are still discussing. The original deadline to apply was Sept. 1st, which we have obviously missed. They have said they are going to open additional sign up times but haven't said when those dates are .

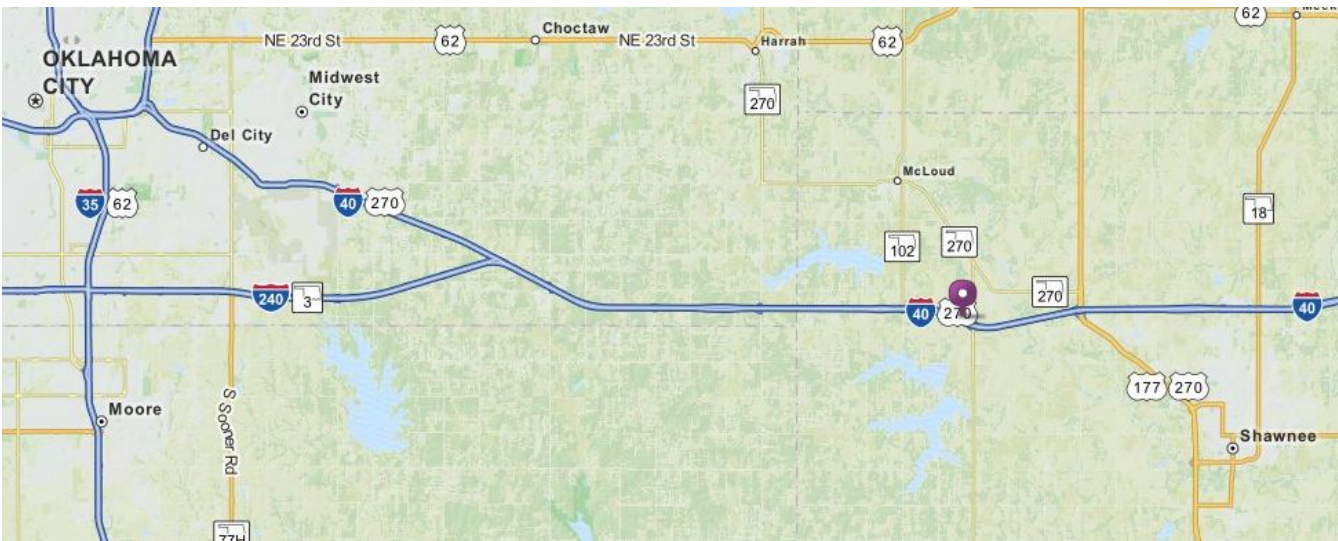
So we will continue to check on this and hopefully the next Trail Boss and the officers can act on this early next year in 2015.

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Next Club Event—Beerfest 10 at the Grand Casino in Shawnee, from 6:00—9:00 Saturday, Sept 20th.

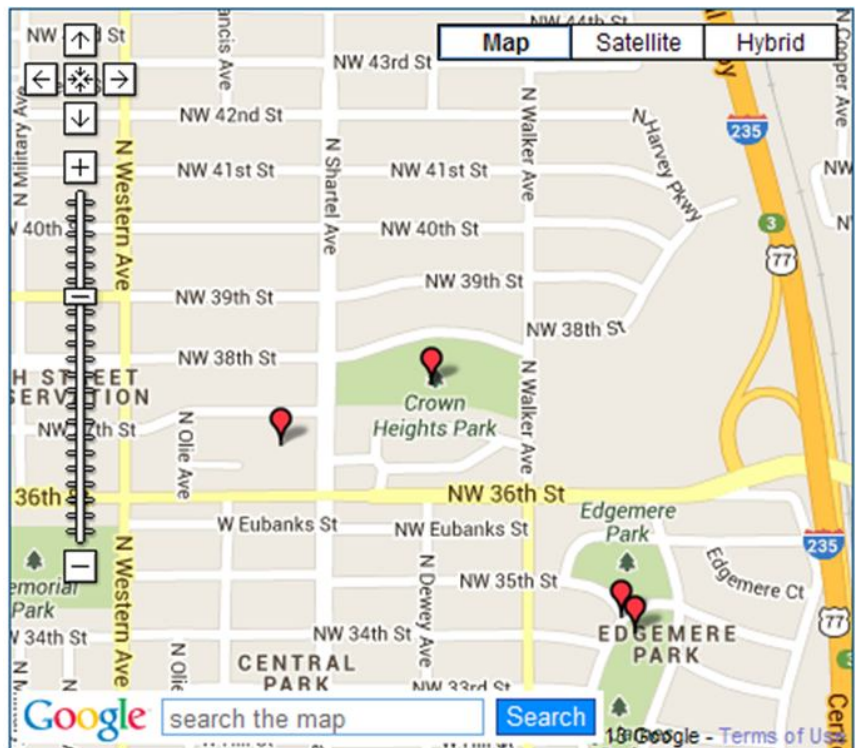
That’s right once again we are going to support Beerfest 10. Last year it was at the Devon Boat house and it was really fun. This year it is at the Grand Casino, 777 Grand Casino Blvd., Shawnee, OK., 74804. Normally, volunteers working the event get in free, so we’re checking with KRXXO for staff passes. Now, I have never been out to the Grand Casino but as the map below shows it’s not that far out so it shouldn’t take to long to get out there. If you want to just come out and sample the beers tickets are available through the Grand Casino ticket office.



2nd Club Event For September—Oktoberfest at Crown Heights Park, Sept. 27th 38th and Walker at 1:00 pm.

That’s right, Joe and Denice Bocock have once again graciously offered to host us this year. So bring the family, bring some beer, bring a dish since this is potluck, and as your old Trail Boss always say’s, “If you’re going to be drinkin’, ya need to be eatin’”. Not to mention that Oktoberfest is always a great party. The Oompah music is blaring, the beer is flowing, the food is hot and delicious. All we need is some people in lederhosen and a few serving wenches and we would swear we were in Munich Germany for a real Oktoberfest, without having to deal with all those rude Germans. So come out, have some beers, do some chicken dancing, and have a great time at this year’s

High Plains Draughters Oktoberfest



**CALLING ALL DRAUGHTERS!!!**

A lot of people worked very hard to legalize homebrewing in Oklahoma a few years back. Have You Got Your No-Cost Homebrewer Permit Yet???

BREW (Legally) !!!

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/>

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

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

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

BJCP - <http://www.bjcp.org/index.php>

Barleys and Hops (an all inclusive site) - <http://www.barleysandhops.com/homebrewing/>

Beer Tutor - <http://www.beertutor.com/>

Hop Variety Handbook - http://issuu.com/hopunion/docs/variety_book

On-Line Brewing Calculator - <http://www.brewersfriend.com/homebrew/recipe/calculator>

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

Calendar of Events—2014

Sept 20th—Beerfest 10 at The Grand Casino, 777 Grand Casino Blvd., Shawnee, OK., 74804.

Sept 27th—Oktoberfest at Crown Height's Park 1:00 PM.

Oct 2-4th Great American Beer Festival. If you have never been to this event, it should be put on your bucket list of things to do. This is hosted in Denver, CO

Oct 24th—Regular Club Meeting—Place TBD

Nov 1st—Teach a Friend to Homebrew Day—The Club has never done this one but we'll talk about it and see if it is something we might want to try this year.

Nov 21st—Regular Club Meeting Tom and June Larrow's

December 13—Club Christmas Party—Stan and Penny Babb's

Local Beer News

Brewery developments on tap in Tulsa area?

There's beer news bubbling in the Tulsa area involving Prairie Artisan Ales and a potential new Oklahoma brewery.

First, Prairie. They posted this on their website yesterday:

We are thrilled to share with you our plans for a permanent home for Prairie – Prairie Farm in Glenpool, Oklahoma. While we don't have a timeline and our plans are still in the early stages, we wanted to share with you what we do know.

Yesterday the Glenpool City Council approved Prairie to purchase the land and make it our home. We will have an inspection on Thursday, and assuming everything checks out and goes as planned, we will set a closing date soon.

The site is 16 beautiful acres, with a pond and a backdrop of trees. There is an existing building (the old clubhouse from Cotton Creek Golf Course) that we plan on renovating and expanding another 4000 square feet to house our Tulsa brewery, barrel room & tasting room. We plan on continuing to brew with our friends in Krebs – the Tulsa space will just allow us to brew even more.



Who would have pictured Glenpool, Oklahoma, as the world headquarters of the growing Prairie brand?

Secondly, a beermaker named Glenn Hall is seeking a zoning change today to allow for a brewery in a commercial district in Tulsa. Previously, breweries have only been allowed in industrial areas in Tulsa. Hall is seeking the zoning change saying that when zoning laws were made they did not anticipate the microbrewery movement. You can [read more about that story in this article](#).

According to the article, “The Renaissance Brewing Co. would be part

of a two-story, 7,100-square-foot structure that would include the brewery and retail space on the first floor and possibly office and residential uses on the second floor.”



Beer News from Around the World

The craft beer boom could mean the end for some brewers

American craft beer can be found in every local watering hole and in mass-market supermarket chains like Whole Foods ([WFM](#)). Craft beer has become so popular that production volume has jumped 18% during the first half of the year, according to the [Brewers Association, a trade group](#). There are 3,040 craft breweries in the U.S. as of June 30 and more than 1,900 breweries are expected to open in the near future. Craft beer shipments are on the rise, too: [the industry shipped](#) 28.4 billion cases of craft beer in 2012, an increase of nearly 33.6% since 2007.

[Food & Wine's](#) Ray Isle says Americans are ditching traditional ales for craft beers because "we're more interested in beers that have intensity in flavor and character and these beers have a lot of character to them."

With so many craft beers to choose from, which are the best? Isle chose some of his favorites:

Victory Summer Love: A light, seasonal beer that is "absurdly refreshing," says Isle.

Honkers Ale (Goose Island): Isle recommends this small brewery even though it was bought by Anheuser-Busch in 2011. "The big brewers kind of missed the train pulling out of the station with craft brews, so now they're trying to catch up by either buying established craft brewers or starting their own small-brand labels," Isle says.

Dogfish Head Kvasir: An experimental beer that is based on a 3,500 year-old recipe taken from a Danish drinking vessel. "It's an acquired taste," Isle says because it contains lingonberries, cranberries, myrica gale, yarrow, honey and birch syrup.

Breweries have to meet three specific traits to be formally classified as a craft beer, says the Brewers Association.

- Annual production has to total less than 6 million barrels of beer
- Less than 25% of the craft brewery is owned or controlled by an alcoholic industry giant (such as Anheuser-Busch InBev)
- The brewer employs traditional or innovative brewing ingredients and their fermentation process

The craft beer market is valued at \$14.3 billion – significantly smaller compared to the overall \$100 billion American beer market. But [sales of craft beers](#) rose 17.2% in 2013 while sales of traditional beers slipped 1.9%.

The booming craft beer market has broader economic implications too: the price of hops – what brewers use to stabilize and flavor the beer – has skyrocketed. Last year [hops cost](#) \$3.59 a pound -- up from \$1.88 in 2004. Some hop merchants expect the higher-quality varieties to reach more than \$10 a pound by the end of 2014, [reports The Wall Street Journal](#). Only a select few states grow hops – most of the farms are in the Pacific Northwest – and the higher prices are good for farmers but could drive local, small craft breweries out of business.

Isle says the best-selling category of craft beer is the IPA (India Pale Ale), a very hop-forward beer that has hints of citrus and pine. "It's a problem of success," notes Isle.



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)



ABLE Commission Mailing Address

Alcohol Beverage Laws Enforcement Commission
3812 North Santa Fe Ave, Ste 200
Oklahoma City, OK. 73118-8500



See the High Plains Draughters on FACEBOOK too!!!

We're on the web—www.draughters.com

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