
The Grain Mill

Publication of the Scioto, Olentangy and Darby Zymurgists, Inc.
December 2000

President's Corner

by Mark Irwin

Just a short note this month since I'm heading out of town, I still haven't packed yet and I know Mark wants to get this newsletter out just as I'm returning to town. Hopefully I can find a couple of good brewpubs to report on in next month's article. One I'll probably write on will be Breckenridge in Breckenridge Colorado.

We have two events coming



up this month. The first is the annual Captivator tapping at Hoster's on Thursday December 7th. As those of you who attended last months meeting already know, this years batch may be the best ever, with a strong full malty taste and a solid but reserved bitter, just like any good dop-pelbock should be.

The second event of month will be the annual Christmas party, hosted again by the Katona's on Friday the 15th. As we discussed at last months meeting, the main course of dinner will be supplied by the club. Details for dinner are currently

being finalized. However, my world famous (or is that infamous) Hamburger Beer soup will be a making a repeat performance. I still need to decide which beer will be used for the base of the soup. Maybe there will be a surprise this year. As in past years, please bring along a side dish or dessert and of course beer is always welcome. I understand that the world's largest homebrewer's mashtun will open for those of you who bring your swimsuits along.

Hope to see you all on the 7th and the 15th. And finally I'll leave you with two beer quotes this month. Have fun trying to find pictures to go along with these quotes, Mark, especially the second one.

Mark Your Calendar...

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|---------------|---|
| DEC 7 | Hoster's Captivator Party |
| DEC 15 | SODZ Annual Christmas Party |
| JAN 11 | SODZ Meeting 7:00 pm, Barley's Smokehouse |
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SODZ INFO

The Scioto, Olentangy and Darby Zymurgists, Inc. (SODZ) meets on the second Thursday of each month usually at Barley's Smokehouse, Dublin Road, Columbus, Ohio.

Meetings begin at 7 p.m.

Membership dues are \$20 per year and are renewable during the member's anniversary month of joining SODZ. Dues may be mailed to:

Eric Drake (Treasurer)
821 Hiawatha St.
Columbus, OH 43211

Members receive The Grain Mill, the club's monthly newsletter. Articles submitted for the newsletter and should be received no later than the end of the month prior to issue and may be submitted by e-mail, preferably in MSWord, to markrichards@columbus.rr.com or on disk in MSWord.

Current SODZ Officers are:

President

Mark Irwin
irwin.49@osu.edu
(614) 457-2487

Vice President

Jim Leas
jimleas@aol.com
(513) 936-3061

Secretary/Newsletter Editor

Mark Richards
markrichards@columbus.rr.com
(614) 268-1178

Treasurer

Eric Drake
drake.49@osu.edu
(614) 267-2823

Membership Director

Bonni Katona
bkatona@columbus.rr.com
(614) 792-7933

www.sodz.org



“Ale ... to Beef what Eve was to Adam”

- George Meredith

**Hoster Brewing Co. is requesting your presence
as we celebrate yet another joyous holiday season and our**

11th Year Anniversary

with our exceptionally special Holiday Beer:

CAPTIVATOR DOPPELBOCK

Please join us for our annual tapping ceremony & party

5:00 P.M., Thursday, December 7, 2000

Along with this sensational libation, we will feature

Seasonal Hors d'oeuvres

created by Chef Robert Larsen

from 6:00 P.M. until 9:00 P.M.

**For your entertainment we will present the wonderful live music
of CONSPIRACY**

**We have some special treats for those of you who have been
“good” this year!**

**Thank you in advance for all of your support this year and all
the years past.**

See you on the 7th!

Your friends at Hoster Brewing Co.

“I wish you a Merry Christmas
and a happy New Year, with
your pockets full of money, and
your cellar full of beer!”

- Anonymous....



SODZ Christmas Party

By Bonni Katona

Happy Holidays! Mark and Bonni Katona welcome our friends to the 6th Annual SODZ Christmas Party on Friday, December 15, starting at 7 p.m. Some things are the **same** this year and some things will be **new**.

New-Travel to the party will be much easier now that I-270 construction has been completed. It's four lanes each way-woohoo! You can also check out that new bridge on Sawmill Road that's been in the news.

Same-Directions to our house after you exit the freeway (see map).

Same-Bring shorts or swimwear if you want to soak in the hot tub.

New-The heater mechanism was just replaced.

Same-No hops, grains, or malt permitted in the hot tub.

New-Hot meat entries from Barley's Smokehouse to make sandwiches.

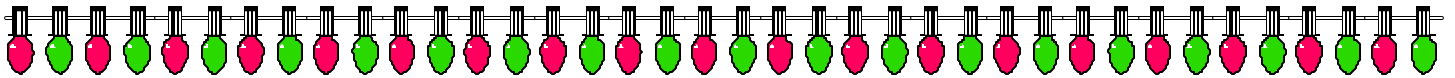
Same-Bring a side dish or dessert to share.

Same-Mark Irwin has promised to make a pot of his famous Hamburger Soup.

Same-Bring darts and beer.

Same-Player piano with your favorite Christmas carols.

New-RSVP to bkatona@columbus.rr.com or 614-792-7933 so we have an approximate number of people and can order food accordingly.



2001 Beer Judging Class

by Gordon Strong

Several people have requested a repeat of the BJCP (Beer Judge Certification Program) exam preparation class. I'm pleased to announce that I am prepared to offer the full 10-week program starting in January. I need to get eight confirmed and paid registrants in order to offer this class, so if you want to participate please get in touch with me. If all goes well, I plan on offering a BJCP exam in late April or early May.

For planning purposes, here's what I've got in mind:

Classes begin on January 20, 2001 (Saturday)

Classes are about 2-3 hours long

Classes will be held from 9am to 12noon

Classes will be held at Fairfield Wine in
Beavercreek

Price for the classes will be \$50 in advance

Classes will be held every week unless there is a
local competition

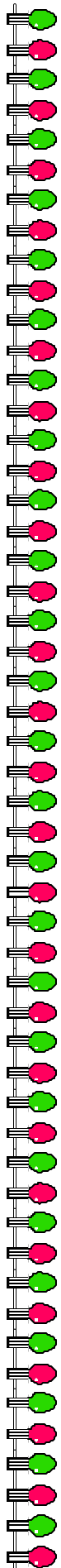
I need eight people to hold the class and can accommodate up to 12 people in the program. I'd like to have at

least seven of the people be interested in taking the BJCP exam. Others can take the class to learn more about brewing technology, beer styles, and beer judging. The class is open to any interested person of legal drinking age. Membership in DRAFT, the AHA or the BJCP is not necessary. Preference will be given to those who are committed to taking the BJCP exam.

Handouts will be provided every week. Optional homework will be assigned. During the classes we will take about half the time for formal presentations, and half the time for tasting world beer styles and practice judging. The cost for the classes covers the class materials and sample beers.

Emphasis will be placed on information needed to do well on the BJCP exam, including exam-taking tips. The exam has not yet been scheduled, but will cost \$50 for new judges and \$35 for re-takers. More information on the exam will be provided after it has been scheduled. The exam will be open to anyone, regardless of participation in the preparation class.

For more information, contact Gordon Strong at 937-431-1366 or strongg@earthlink.net.



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Powell Road

*Mark & Bonni Katona, 2574 Zebec Street, Powell, Ohio
614-792-7933*

From I-270, exit at Sawmill Road. Go north about 2 miles to Summitview Road or Berber Street and turn right (east). Turn left at Crampton Drive. Our house is at the corner of Zebec Street and Crampton Drive.

From Powell Road, turn south at Sawmill Parkway. Go about 2 miles and turn left (east) at either Berber Street or Summitview Road. Turn left at Crampton Drive. Our house is at the corner of Zebec Street and Crampton Drive.

Note: Map not to scale



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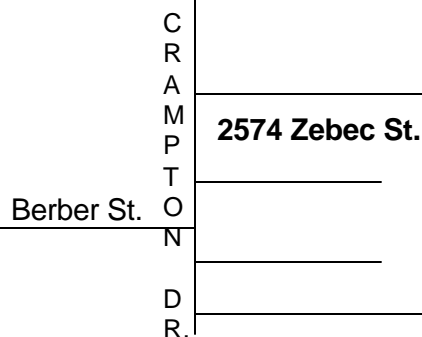
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Summitview Rd. W.

Summitview Rd. E.

Kroger

Hard Road

**I-270 (4 Lanes Each Way!)
Exit 20—Sawmill Road**

SLATE RUN FIELD TRIP



Editor's note:

Anyone who missed the visit to Slate Run Vineyards truly missed a wonderful time. Owner Keith Pritchard gave a super tour of his facilities and winemaking equipment. He also gave quite a bit of technical tips on winemaking and an overview of how he got started from a hobbyist to becoming a professional.



We also enjoyed a tasting in our own souvenir glasses of all of his selections. If you weren't able to go or are interested in purchasing some wines for the holidays it would be well worth the short drive from Columbus to check it out. Keith has some great local wines and the are all modestly priced.

Thanks, Keith for a great tour.

SLATE RUN VINEYARD 1900 Winchester-Southern Road Canal Winchester, OH 43110
*** Open Monday - Saturday 1pm - 7 pm ***



'Twas The Homebrewer's Night Before Christmas...

'Twas the night before Christmas, and all through the house,
Every creature was thirsty, including the mouse...
The steins were empty, and the bottles were too
The beer had been drunk with no time to brew.

My family was nestled all snug in their beds
While visions of Christmas Ale foamed in their heads.
Mama in her kerchief lamented the drought,
She craved a pilsner and I, a stout.

When out on the lawn, there arose such a clatter,
I sprang from my chair to see what was the matter.
Away to the kitchen, I flew like a flash,
Opening the door with a loud bang and crash!

I threw on the switch and the lights, all aglow,
Gave a luster of mid-day to the brew-pot below.
When, what to my wondering eyes should appear
But Gambrinus himself, the patron of beer.

With a look in his eye, so lively and quick,
He said, "You want beer? Well, here, take your pick."
More rapid than eagles, his recipes came
As he whistled and shouted and called them by name.

"Now, Pilsener! Now, Porter! Now, Stout and Now Maerzen!
On, Bitter! On, Lager! On, Bock and On Weizen!"
"To the top of the bottles, the short and the tall,
Now brew away, brew away, and fill them all!"

As dried hops before a wild hurricane fly,
And then, without warning, settle down with a sigh,
So towards the brew-pot, the ingredients flew,
Malt extract, roasted barley and crystal malt, too.

And then in a twinkling, I heard it quite plain,
The cracking open of each barley grain.
As I drew in my head and was turning around,
Into the kitchen, he came with a bound.

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He was dressed like a knight, from his head to his toes,
With an old family crest adorning his clothes.
A bundle of hops, he had flung on his back,
And the brewing began when he opened his pack.

His hops were so fragrant! His barley, how sweet!
The adjuncts included Munich malt and some wheat.
The malted barley was mashed in the tun,
Then boiled with hops in the brew-pot 'till done.

Excitement had me gnashing my teeth,
As the sweet smell encircled my head like a wreath.
Beer yeast was pitched, both lager and ale,
The wort quickly fermented, not once did it fail.

It was then krausened, or with sugar primed,
And just being bottled when midnight had chimed.
A wink of his eye and a twist of his head,
Soon gave me to know, I'd be shortly in bed.

He spoke not a word but kept on with his work,
And capped all the bottles, then turned with a jerk.
And laying a finger alongside his nose,
He belched (quite a burp!) before he arose.

Clean-up was easy, with only a whistle,
And away the mess flew, like the down on a thistle.

And I heard him exclaim, 'ere he left me the beer,
"Merry Christmas to all and a HOPPY New Year!"

KATHERINE MARIE BOHN

Born: Sat. 12/2/00, 2:10 AM
at Riverside Methodist Hospital
Weight: 8 lb., 6 oz.
Length: 18.75 in.
Mother, father & baby
all doing fine!

