



The Grain Mill

Publication of the

Scioto, Olentangy and Darby Zymurgists, Inc.

December 2006

Vol. 12, No. 7

THE PRESIDENT'S CORNER

By RICK DeSHONE

Christmas is almost here. This year for Christmas I would like the time and patience to do the next projects on my brewery – adding the Shirron chiller and building the brew-kettle to end all brew-kettles. I will have to set my priorities to make this happen.

I was traveling this past week, but when I came back in Friday night, I remembered the discussion of taking 2nd runnings from the Barleywine that Eric was brewing over at CBC. I checked the Yahoo group and found that on Saturday the 9th, we were invited to show up with a pail and collect runnings if we wanted them.

I showed up with about 10 others, and we pulled around 100 gallons of 2nd runnings off a Maris Otter grain conversion. After a couple of hours of camaraderie and a taste of Eric's excellent winter warmer, I was off home. I had a long task list for the weekend getting ready for the party on the 16th. I decided if I would brew, it had better be that afternoon. Our initial reading indicated that I had about 10 gallons of 1.068 wort from the Maris Otter. I decided to lean toward an English Barleywine.

I stopped and picked up 3 lbs of DME. I was also fortunate to harvest some yeast at CBC from their porter. I also supplemented the pale with about 2 lbs of specialty grains, which I steeped at 155 degrees for 30 minutes in about 2 gallons of water. For hops, I went with Northdown from my stores, which fits the English style; however, I later added some Liberty to the 2nd and 3rd additions. All in all, I came out between 40-45 IBU's.



It seemed to take forever to achieve a rolling boil. I did it outside, and the wind chill seemed to fight the burner. After 90 minutes I chilled, which went quite fast. It was a pretty quick process, considering I've been all grain for quite a while now. I failed to check the gravity of the wort going into the kettle, so I would like to see what everyone else got when measured. I was hoping for 1.088, but came away with 1.080 of wonderful wort going into the fermenters. Here is the recipe for what I created.

11 Gallons Pale Wort @ 1.060
.5 lbs 35 Lovibond Crystal
.5 lbs 85 Lovibond Crystal
.5 lbs 135 Lovibond Crystal
.5 lbs Honey Malt
6 oz Biscuit

3 oz Northdown at 60 minutes
2 oz Northdown at 30 minutes
1 oz Liberty at 30 minutes
2 oz Northdown at 10 minutes
1 oz Liberty at 10 minutes

90-minute boil
Yeast harvested from CBC

That helps to make it complete. It's so nice to have a couple of fermenters working away in the closet for the party. Thanks to Eric and CBC for the opportunity. I think I have a good beer on the way.

I look forward to seeing everyone on Saturday. Good company and so many great beers. Yum!

SODZ CHRISTMAS PARTY

Saturday, December 16, 7 p.m.

Rick & Gayle DeShone's House
5591 Bristol Parkway, Dublin

Bad Santa Gift Exchange

SODZ INFO

The Scioto, Olentangy and Darby Zymurgists, Inc. (SODZ) meets on the third Monday of the month at various locations in Central Ohio.

Meetings begin at 7 p.m.

Membership dues are \$15 per year and are renewable during the member's anniversary month of joining SODZ. Dues may be mailed to:

Mark Katona, Treasurer
2574 Zebec Street
Powell, OH 43065

Members receive *The Grain Mill*, the club's monthly newsletter. Articles submitted for the newsletter should be received no later than 10 days prior to the next meeting date. Articles should be submitted by e-mail, preferably in MS Word, and graphics in .jpg format to bkatona@columbus.rr.com.

Current SODZ officers are:

President

Rick DeShone
rdeshone@CTCODEWORKS.COM

Vice President

Frank Barickman
fbarickm@columbus.rr.com

Secretary/Newsletter Editor

Bonni Katona
bkatona@columbus.rr.com

Treasurer

Mark Katona
mkatona@columbus.rr.com

Membership Director

Don Croucher
donpam@copper.net

SODZ Web Site

www.sodz.org

RHOADES' SCHOLAR STOUT

BY MATT CRILL

I decided to formally review this beer because a friend of mine picked this up on a recent business trip. He only had one bottle left and it's not available locally so I thought I should take some notes. Here are the particulars:

South Shore Brewery
Ashland, Wisconsin
Rhoades' Scholar Stout

Commercial Example
13B. Sweet Stout

The Web site reports that the name is a tribute to the designer (Allen Rhoades). He is a fellow brewer, and apparently this recipe captured a blue ribbon in the West Washington State Fair Homebrew Competition. The site states that it's brewed with chocolate malts, crystal malts, and roasted barley. ABV is reported to be 4.7-5.4%.

Bottle inspection: Nothing informative other than the label states it is "Northeastern Wisconsin's first microbrewery established in 1995."

Aroma: Wet roasted grains, grape nuts, mild cream coffee notes billow out of the snifter. No hop aroma noted.

Appearance: A jet black inky pour with a thin tan head that does not retain long. It quickly dissipates to a sticky ring around the glass.

Flavor: Dark roasted grains, French roast coffee, a touch papery (possibly oxidized?), a bit of some charcoal smokiness on the back of the palate. Subsequent samples yield a little bit of creamy sweetness that compliments the roasted profile nicely.

Mouthfeel: Full-bodied and creamy. Vibrant carbonation that is pushing the boundaries given the style. Residual sweetness coats the palate and makes for a nice lingering finish.

Overall impression: The smokiness is understated but definitely present and a bit odd for what it's supposed to be. There is still a nice balance of roasted and creamy/sweetness that makes this a highly enjoyable brew. Nothing over the top but very well done and close to style. I will look for this again if I'm ever in Wisconsin. Strongly recommended.

2007 AHA NATIONAL HOMEBREWERS
CONFERENCE SET

The Mile High City, hosts 2007 American Homebrewers Association National Homebrewers Conference.

Boulder, Colo. • December 12, 2006
Sunshine, a beautiful mountain backdrop, an upbeat city, and a state with over 100 breweries (according to the Brewers Association) is home to this year's American Homebrewers Association National Homebrewers Conference. An estimated 800 homebrewers from across the country will come to Denver June 21-23rd for the American Homebrewers Association (AHA) 29th Annual National Homebrewers Conference. Denver is a central location for this event and the conference is expected to have a big draw from surrounding states. The National Homebrewers Conference is the world's largest conference devoted entirely to amateur brewers.

AHA Director Gary Glass says, "I am very excited to have the AHA Conference coming to Denver in 2007! We have an amazing group of homebrewers working together from several Colorado and Wyoming clubs to put on one of the best Conferences ever."

This year local homebrewers from homebrew clubs across Colorado will assist the AHA and local clubs in hosting the event in Denver at Four Points by Sheraton, Denver Southeast. Four Points is now accepting reservations for this event.

"The Four Points by Sheraton Denver Southeast will be an ideal venue for this conference as the hotel is very beer friendly and is just minutes away from the many great beer venues in downtown Denver via the new light rail line," Glass says, "Denver is also a great summer vacation destination, with hiking, mountain biking, fishing, rafting, kayaking, etc. all just a short trip out of the city."

The conference attracts a large number of attendees because of the focus on educating homebrewing hobbyists and beer lovers. National award-winning professional and amateur brewers give three days of seminars on beer and brewing.

Speakers for this year's HBC include: Peter Bouckaert, Brewmaster from New Belgium Brewing Co. Vinnie Cilurzo, Brewmaster and Owner of Russian River Brewing Co. Lucy Saunders, the author of *Cooking with Beer*, *Grilling With Beer*, and an upcoming title from Brewers Publications will also be speaking.

Evening events will include ProBrewers Night, which will feature around 40 Rocky Mountain breweries pouring craft beers for homebrewers to enjoy.

For more information about the 2007 National Homebrewers Conference, visit: www.AHAConference.org

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BJCP PREPARATION COURSE
BY FRANK BARICKMAN

Everyone can taste a “good” beer from a “bad” beer. However, can you describe it in words? Can you describe it in words that others will be able to understand what you are meaning? Do you really understand why it is a bad beer? What went wrong in the process? How could this beer be improved? These are just a few of the things you will learn in studying for the Beer Judge Certification Program (BJCP) exam.

The BJCP is a volunteer organization that strives to promote beer literacy, appreciation of beer, and recognizes beer tasting and evaluation skills. The BJCP develops and maintains style guidelines (the common language of beer evaluation), sanctions competitions, and certifies judges to a standard so beers may be judged fairly in a competent manner.

SODZ will be sponsoring a BJCP preparation class being taught by Eric Asebrook (National BJCP-Ranked Judge and Pro-Brewer). Classes will be held on Saturdays during the following dates (schedule may change).

- | | |
|---------|---|
| 1/06/07 | Class #1 – Introduction – Bitters / Pale Ales |
| 1/13/07 | Class #2 – Doctored Beer – Light Lagers |
| 1/20/07 | Class #3 – Water – Belgian Beers |
| 1/27/07 | NO CLASSES |
| 2/03/07 | Class #4 – Hops – German Ales / Wheat |
| 2/10/07 | Class #5 – Malt – Browns / Scottish Ales |
| 2/17/07 | Class #6 – Yeast & Fermentation – Amber / Dark Lagers |
| 2/24/07 | NO CLASSES |
| 3/03/07 | Class #7 – Recipe Formulation – Style TBD |
| 3/10/07 | SODZ British Beer Festival Competition – Winking Lizard |
| 3/17/07 | Class #8 – Brewing Procedures – Stouts / Porters |
| 3/24/07 | Class #9 – Exam Review – Style TBD |
| 3/31/07 | Exam – Springfield Polo Club, Springfield Ohio |

Scott Taylor has provided a location for the class in Westerville off the Route 3 and I-270 exit (exact address to come). Each class will begin at 9 AM and last until approximately 11:30 AM. This is not a “how to brew class”. Class time will be spent learning how to become a beer judge (and how to score well on the exam). Although the class format will vary, it generally will consist of discussions on various beer styles, technical discussions on brewing (understanding the process, ingredients, water, and troubleshooting), and


(Continued on p. 5)

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(Continued from p. 4)

judging different beers per class (with discussion). Eric plans to have several “guest speakers” throughout the course to provide additional view points and tasting insights.

The exam will be on Saturday 3/31/07 at the Springfield Polo Club in Springfield, Ohio. The exam will start at 9AM and will be 3 hours long.

Fees:

BJCP Prep Course = \$50 The cost of the course is basically to cover the cost of buying beer (and supplies) for each session. If you are planning to take the course, please send Eric Asebrook a check for \$50 before December 31, 2006. You can mail the check to:

Eric Asebrook
Attn: BJCP Prep Course
330 Glendale Drive
Springfield, OH 45504

BJCP Exam.

The BJCP exam will cost \$50 for first-time takers, \$30 for exam retakes, and \$15 for partial retakes. This will be paid at the time you take the test.

If you have any questions about the course, please feel free to contact Eric at ase43@woh.rr.com.

UPCOMING JANUARY EVENTS

January is proving to be a very busy month for SODZ members. Here are some highlights of not-to-be-missed events.

- **BJCP Exam Preparation.** Classes meet on Saturday mornings beginning January 6. Details about the classes can be found on pp. 4-5 of this newsletter.
- **Anheuser Busch Brewery Tour.** At press time, we just finalized the date of Thursday, January 11, at 6:30PM for the tour. Further details and a request for RSVPs will appear on the SODZ Yahoo Group after the first of the year.
- **Brews Café Meeting.** Our January meeting will depart from our usual schedule and take place on Saturday, January 27, at the new Brews Café location in Granville. Meeting there during January has become an eagerly awaited annual tradition! The date is one of our “break weeks” from BJCP classes. The group will meet for lunch at 1PM, and the meeting will follow after lunch.



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IMPRESSED BY FIZZY YELLOW BEER? VOLUME 1

BY FRANK BARICKMAN

My in-laws have just returned to the U.S. from a month-long river cruise across Europe (mostly Germany). As a present for watching their dog, they smuggled me back several beers from their trip. Most of them I have never heard of or seen before with the exception of a few. One of the exceptions was a brown flip-top bottle of Grolsch (and yes, I said brown bottle!). I kind of snickered at it and moved on to see what the other bottles were.

Fast-forward a few weeks, I find myself looking to sample one of these beers. Perusing over the selection, I decided to take one for the team and dispose of the Grolsch. I figured let's start with what is hopefully the worst! (Plus if it's gone I never have to admit to having a Grolsch in my beer cellar.)

So I grab a glass and pop the flip top off the bottle. "Poppoooo" – I love the sound a flip top makes. The pilsner pours beautifully into the glass. The beer is brilliantly clear, with a dense thick white head. It is straw in color with rich golden highlights on the edges of the glass. The white head has great retention and leaves nice lace on the glass. Hmmm, this looks good.

I was now preparing myself for the unpleasant light-struck aroma (skunked) I have learned to expect from its imported cousin. To my surprise, the aroma was very clean without any light-struck or oxidized notes. There were actually some nice sweet malt notes with delicate floral aromas from the hops. I did not detect any spicy hop notes like an Urquell or a Jever, but still very nice.

Drinking this beer was surprisingly crisp and refreshing. It was fairly well carbonated with a medium light body. The malt flavors were very subtle and delicate—much like a Kolsch. Mid-tongue a mild

"grainy" flavor is noticeable. The finish was clean and dry. It did not have a pronounced or lingering bitterness that would be expected from a classic Bo or German Pilsner. The beer was clean, no off flavors!

From what I gather off the net, Grolsch is made with soft water (600 ft down in a Dutch well), 100% malted barley, a blend of hops is used for bittering and flavor, Hallertau Perle are added late for aroma, their own unique yeast strain is used, and then they lager for a long, long, time. The bottle states the Premium Pilsner is 5% ABV.

Overall I cannot believe how much I really enjoyed this yellow fizzy beer! If I could find this beer in the US without being light struck and/or oxidized I would regularly buy a "sixer" to enjoy by the pool on a hot summer day. As I mentioned, it is very crisp and refreshing. I was surprised that it is not listed as a commercial example in the BJCP style guidelines (or at least I did not see it). In my humble opinion, I would say it fits as 2A – German Pilsner. The style guidelines list Bitburger, Warsteiner, Jever, and Victory Prima Pils (amongst others) as commercial examples

In comparing the fresh Grolsch against them I would say it's most like the Bitburger only with a stronger malt back bone. Warsteiner (US Version) seems to be very light in comparison, Jever is much more bitter (ummmm this stuff is good on tap) and Prima Pils is dominated by hop flavor and bitterness by comparison.

I am guessing this beer is fairly fresh compared to the product we get here in the States. I am not sure how to decipher the manufacture date code on the bottle but believe that they are saying it's best before January 2007. Unlike here, it is marketed in a brown bottle. This greatly helps prevent light-struck beer as compared to those damn green bottles!





SODZ 4th Annual British Beerfest Competition

aka: The Irwin Memorial (He's still in Boston)
at:

Winking Lizard (Crossroads)

100 Hutchinson Avenue, Columbus, OH 43235

Saturday, March 10, 2007 - 9:00AM

Scope: The scope of this competition is limited to the traditional British BJCP styles including Mead and Cider.

Eligibility: The competition is open to all non-commercial, home-produced beers and meads. Enter as many categories and as often as you wish. Competition organizers, sponsors, judges, and stewards may enter the competition but may not judge or steward any category that they are entered in.

Categories: The SODZ British Beerfest will accept entries from the following categories as defined by the 2004 BJCP Style Guidelines:

8.	English Pale Ale (all subcategories)
9.	Scottish and Irish Ales (all subcategories)
11.	English Brown Ale (all subcategories)
12.	Porter (all subcategories)
13.	Stout (all subcategories except 13E. American Stout)
14.	India Pale Ale (14A English IPA only)
19.	Strong Ale (19A. Old Ale and 19B. English Barley Wine only)
24.	Traditional Mead
25.	Melomel (Fruit Mead)
26.	Other Mead
27.	Standard Cider and Perry (all subcategories)
28.	Specialty Cider and Perry (all subcategories)

All entries must indicate both a category number and a sub-category letter in addition to a written description of the style. All entries will be judged according to the appropriate sub-category style guidelines. However, categories may be combined with related categories for the purpose of awarding prizes. Multiple entries per style are allowed.

Entry Fees: \$6 for first entry, \$4 per additional entry. (Checks payable to SODZ.)

Registration: All entries must be pre-registered by Friday, March 2, 2007. Pre-register online

at www.sodz.org. Please print out the completed entry sheet, fold so your name appears on the front, and attach it to the beer bottles with a rubber band. Include entry fee (fold within label if you like). Flights will be fixed prior to event, so no late entries will be accepted. Two bottles per entry are required; bottles from 10 to 24 oz. may be used (judges will be served beer in a pitcher). Promash competition forms will also be accepted.

Mailing Instructions: Entries are due between the dates of 2/19/07–3/2/07, unless they are pre-registered and hand carried by a judge and/or a steward. Please ship entries to:

Columbus Brewing Company
Attn: SODZ BBF Entries
535 Short Street
Columbus OH 43215

Call for Judges and Stewards: Judges/Stewards are invited and encouraged (OK begged) to join us. The competition is BJCP-sanctioned, and BJCP points will be awarded. If you are interested, please sign up at www.sodz.org.

Awards: Prizes will be awarded for first, second, and third place for each category (to be determined based on the numbers of entries in each style, etc.). In addition, there will individual awards given to the "Best British Beer" (BOS). Meads and Ciders will be not be eligible for "Best British Beer;" however, a separate award will be designated for the best Mead and/or Cider. "Best British Beer" will be awarded a traditional English "Yard Glass." Flight winners will win a smaller "yard-style glass," and second and third place will be awarded ribbons.

Additional Information: For more information, please feel free to contact Frank Barickman by email: fbarickm@columbus.rr.com or by phone (614) 354-8750.

UPCOMING AHA CLUB-ONLY COMPETITION SCHEDULE

COC Category	SODZ Judging	AHA Due Date
Low Gravity/Session Beers	February 2007	02/08/07
Scottish Ales	March/April 2007	TBA
Extract Beers	May 2007	TBA

Welcome

Columbus Brewing Company is located in the capital city's historic Brewery District and is the proud conservator of a beer-making heritage that dates back to the 1800s. We use only the highest quality ingredients—many locally harvested—to bring you the best in hand-crafted brews. Look for our award winning beers at your local grocery store and be sure to try our other seasonal selections on draft at fine restaurants and pubs throughout Ohio.

614.324.3626 • CONTACT@COLUMBUSBEER.COM

Columbus Pale Ale • Columbus 90 Shilling Ale
Ohio Honey Wheat • Columbus Apricot Ale

ERIC BEAN, BREWMASTER

SUPPORT YOUR LOCAL HOMEBREW CLUB

BY FRANK BARICKMAN

As Bonni said at our last meeting, this is your club! If you look back over the past years, you see articles coming from many of the same people! This is OK (please keep them coming), but we would like to hear from everyone in the club! Putting together a quality newsletter is a tough job (thanks, Bonni!). We have really grown in the past year and would love to hear from you!

Don't know what to write about? C'mon, there are no rules here! (OK, just remember that this is a club document, and you should always be constructive) Here are some ideas:

1. Have you enjoyed a commercial beer recently that you really enjoyed? Write a review about it. Why did you like it? What was the taste like? Was it sweet or bitter? Maybe one you did not like (be constructive about why you did not like it — "it just sucked" is not constructive!)

2. Have you visited a brewpub (local or out of town) that you enjoyed? Write a review about it. Maybe just a local tap room that has/had something special on tap? Give us a review.

3. Tell us about you. How long have you been brewing? What got you started in brewing? What would you rather be doing if you were not brewing? What is your favorite style of beer to brew (and/or drink)? What was the first 'real' beer you ever had? What was your preferred yellow-fizzy water you guzzled in college? What about your system? (tell us about it). Is there something you do in the brewing process that you think makes your beer better? (Tell us about it— 'Goochin the mash!'- I may explain later). Why do you prefer extract brewing (or all grain)? What's the worst brewing experience you ever had? What's the best brewing experience you ever had? Why do you like to brew beer? What's your favorite commercial brew? What is your favorite color? What is your favorite hop? Are you a hop head or a malt person? What do you think about Lambics? What's your best recipe? What's your favorite recipe? Do you use brewing software or calculate your own numbers for a recipe? What is your favorite brewing software and why? Does your own sheet you designed meet your needs? (tell us about it) Counter pressure, bottle condition, beer gun, fill bottle direct? what is your preference and why? Do you modify your water?

What type of water do you have? What is your favorite yeast and why? Do you make a starter? How do you make a starter? Ok, by now hopefully you get the picture here!

4. Have bought or built a new gadget lately? Tell us about it. Is it useful or a novelty? Where can others get it? How much? Did someone provide services (like a welder) that did a good job? Who was it and/or how much?

5. Are there any beer and food pairings that you really love together? What are they? What food do you think goes good with what style of beer? Why do you think they go well together?

6. Why do you like beer competitions? Why do you hate beer competitions?

7. Beer Styles? Is there a style of beer that you really love? Tell us about it? Are there styles that are historic that you enjoy but not included in the BJCP guidelines? Share this with us. How is it traditionally made? What is the traditional process? Who what where and why was it made? Why has it disappeared or lost favor? Is there anyone still making it?

8. Did you brew a beer lately that you are really proud of? Share your recipe.

9. Did you attend a tasting, or a festival, or a tapping party? Give a review? What did you like? How was the event run and organized? Would you attend again? Always be constructive.

10. What are your favorite brewing resources? These can be internet sites, books, podcasts, etc. Tell us about them.

11. If you were stranded on a deserted island for life and the only drink option besides the seawater surrounding you was an unlimited supply of either Bud, Miller, or Coors; what would you choose and why? "I'd rather die of dehydration" is already taken by me! Lets be creative here!

These are just some quick topics off the top of my head! There are many, many more. Have some fun here people... let's get some newsletter stuff to Bonni!



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CALENDAR OF EVENTS

Mark your calendars for these meetings and future beer events!

- Dec. 16 SODZ Christmas Party, 7PM – Rick & Gayle DeShone's House
- Jan. 6 BJCP Class #1, 9-11:30AM – Introduction – Bitters / Pale Ales
- Jan. 11 Anheuser Busch Brewery Tour, 6:30PM
- Jan. 13 BJCP Class #2, 9-11:30AM – Doctored Beer – Light Lagers
- Jan. 20 BJCP Class #3, 9-11:30AM – Water – Belgian Beers
- Jan. 27 SODZ Meeting, Brews Café, Granville, Lunch, 1PM
- Feb. 3 BJCP Class #4, 9-11:30AM – Hops – German Ales / Wheat
- Feb. 8 AHA Club-Only Competition Entries Due (Low-Gravity Session Beers)
- Feb. 10 BJCP Class #5, 9-11:30AM – Malt – Browns / Scottish Ales
- Feb. 17 BJCP Class #6, 9-11:30AM – Yeast & Fermentation – Ambers / Dark Lagers
- Feb. 17 CMI Toga Pub Crawl, Cincinnati
- Feb. 19 SODZ Meeting, 7PM, Location TBA – Officer Nominations
- Mar. 3 BJCP Class #7, 9-11:30AM – Recipe Formulation – Style TBD
- Mar. 10 4th Annual British Beerfest, 8AM-3PM – Winking Lizard
- Mar. 17 BJCP Class #8, 9-11:30AM – Brewing Procedures – Stouts / Porters
- Mar. 19 SODZ Meeting, 7PM, Location TBA – Officer Elections
- Mar. 24 BJCP Class #9, 9-11:30AM – Exam Review – Style TBD
- Mar. 31 BJCP Exam, 9AM-Noon – Springfield Polo Club, Springfield, Ohio
- Apr. 8 Easter Brew – Mark & Bonni Katona's House
- Apr. 16 SODZ Meeting, 7PM, Location TBA
- May 21 SODZ Meeting, 7PM, Location TBA
- June 20 Ohio State Fair Competition Entry Forms & Fees Due
- June 21-23 National Homebrew Conference, Denver
- July 19 Ohio State Fair Homebrew Competition, Fairgrounds
- July 20 SODZ Picnic, Location TBA
- 6/20-6/22/08 National Homebrew Conference, Cincinnati

SODZ Christmas Party 2006

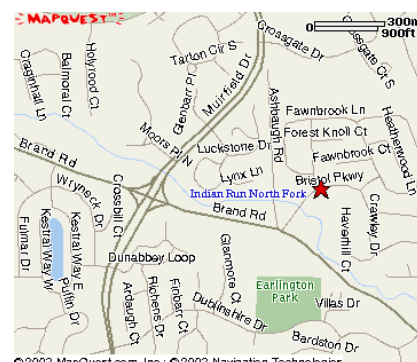
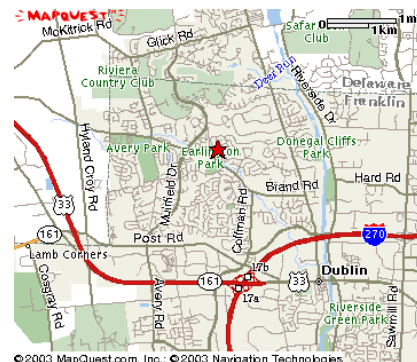
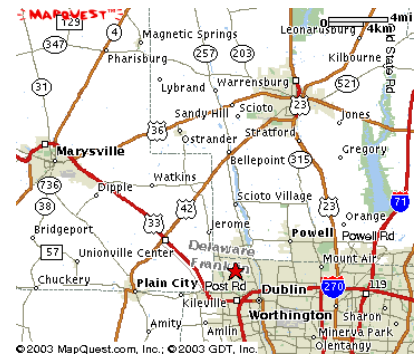
Wow, 2006 seemed to shoot by quickly. It's December and time for a ho, ho, hoegaarden. The SODZ Christmas party is upon us. It is Saturday, December 16th, starting at 7:00 PM. Please RSVP via e-mail to rdeshone@columbus.rr.com and let me know you are planning to attend, how many in your party, and some guess at your side dish. Though we suspect this might be the last year we try the party at a private residence due to the growth of the club, we will once again host at my house. Extensive decorating has been going on and we are trying to do some furniture rearranging to accommodate a larger crowd.

This is a family event, bring a spouse or friend. Though the party is more adult oriented by nature, children are welcome. Nicole and Kyle are now 15 and 13 and always look forward to meeting other children. The club will supply entrees similar to last year. Expect to see brisket, pulled pork, turkey, and sausage. Please bring a side dish or desert to share. The food is always awesome, and I never get around to try everything. Typically members bring a variety of commercial and home-brewed beer, mead, or cider to sample. I will have 7 taps running. Some folks bring kegs or bottles of thier own brews. I'm looking forward to sampling the wide variety of food and beers that everyone will bring.

There will be a beer exchange. Each guest is invited to bring a wrapped bottle of beer for the exchange. Typically these are pretty up-scale or hard to find brews. Depending on the number participating we may try dirty santa style with a limit on exchanges (either per round or per individual during the exchange). Dirty Santa is done by having everyone in the exchange draw a number and when your number comes up you could either unwrap a new beer or take one from someone who has an exchange beer in hand.

Our address is 5591 Bristol Parkway, Dublin, OH 43017. This is in the Bristol Commons subdivision one block east of Muirfield Road off of Brand. Our house is the first on the right as you enter Bristol Commons. Look for the SODZ logo projected on the house. If you have any problems finding it, the phone number is 614 766-4147. Attached are maps giving directions, but the house is easy to find. Dress is pretty casual. If you have a schedule conflict and need to come on by later, please come over. In all likelihood there will still be people around past midnight. I look forward to seeing all of you again and meeting your families.

Merry Christmas!



THANKS TO OUR 2006 BRITISH BEERFEST SPONSORS

Be sure to express your thanks to the following for their donations of sponsorships and raffle prizes in support of our 3rd Annual British Beerfest Competition:

Ale Fest

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From the Vine

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Northern Brewer

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Winking Lizard