



The Grain Mill

Publication of the

Scioto, Olentangy and Darby Zymurgists, Inc.

January 2006

Vol. 11, No. 8

THE PRESIDENT'S CORNER

By Rick DeShone

It's finally far enough into 2006 that I'm getting the year right on checks and deposit slips. I'm finally getting a little bit of a break on some of my work demands, so I hope to re-focus some energy on brewing. Over the holidays, I even managed to get in a couple of batches that I had been planning for the past 2 months.

SODZ has a lot of great stuff coming up in 2006. The upcoming meeting at Gordon Biersch should be great with Chris giving a beer flavor presentation. Come test your pallet and learn to identify off-flavors and what causes them. I know the last time I did this I recognized several of my beers (mostly from earlier efforts, I'm much better now!)

In addition, we will be selecting a club entry for the AHA Club Only competition. The category is 18 – Belgian Strong Ale. If you have Blond, Dubbel, Tripel, Golden Strong, or Dark Strong, discretely bring two 12-oz. bottles to the meeting. We will select a judging panel from those who attend and see if we can come up with a qualifying entry.

On the 28th we will have the judging for the Hoppus Leftover Challenge. If you joined the club ranks recently, this is a competition involving a fixed set of high alpha American hops. Each brewer that entered was given 5 oz of hops to brew with. Each brewer could determine how many beers they would brew and what volumes. Only the hops given to you could be used – no exceptions. Each brewer then submits 3 bottles of each different beer they brewed for judging. The brewer with the highest average score on their entries will be declared the winner and given a ring, which everyone must kiss each meeting for the next year. OK, I made up that last part.

Poor Richard's Ale will be on tap at many brew pubs starting Tuesday the 17th. This is a beer based upon a recipe formulated to be similar to ingredients

that Ben Franklin would have used in his time. It includes molasses and corn. I was seeing the poster up at all the brew pubs in Michigan last week. It should be fun to get to several brew pubs and see the variation in how it comes out at different places. Last time I looked, there are four places in Ohio that are participating.

There is a Gravity Head trip coming up in late February, which is truly worth it if you are into high-end beer and good company. We also have our 3rd Annual British Beer Fest competition and the Iron Kettle Challenge. There are lots of good ideas floating around, so keep posted. It's great to see all the enthusiasm in the club these days. We have a lot of good brewers in the group and some wonderful information exchange going on. With the strong core we are building, I am sure there are great things in SODZ's future.

SODZ MEETING

Monday, January 23, 7 p.m.
Dinner (optional), 6 p.m.

Gordon Biersch

401 N. Front Street
Columbus, Ohio

Chris Alltmont Presents
Dr. Beer

AHA Club-Only
Competition Judging
Belgian Strong Ales
BJCP Category 18

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

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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

GRAVITY HEAD

By PAT RUSSELL-CAMPBELL

Gravity Head is starting early this year so here's the info: The "Dayton Crazies" will be going down on FEBRUARY 25. That's the starting weekend.

RichO's is located in New Albany, Indiana which is right across the river from Louisville, Kentucky and takes about 3 hours from Dayton. We stay at a Holiday Inn Express in New Albany. I have secured a block of rooms at the rate of \$69.95 plus tax. They will hold this block at this price until February 2, 2006, and at that time the price will go up to \$79.95. Sometimes folks have gotten a cheaper deal on the Internet; however, they charge your card when you make that reservation, so if something comes up at the last minute (heaven forbid) you're still paying for that room. The phone number for the hotel is 1-812-945-2771. For the group rate you must ask for the "G.H. Group."

We usually get to the hotel about 3 p.m. and then head over to RichO's. For any of you who have never gone to Gravity Head (what the hell is wrong with you), we always have between 20-30 of us from Dayton, Columbus, and Cincinnati and, of course, we all have met wonderful folks from the F.O.S.S.I.L.S. and the LAGERS Homebrew Clubs that we hang out with.

I don't have a list of the beers that he will be having but for those of you who have gone in previous years, you KNOW it will be good and BIG. He will be getting some cask-conditioned ales in as well, and he will be contacting me as to what we would like to see on tap when we come down. Roger, one of the owners of RichO's, always treats us REAL good.

I have already lined up our driver for the night. Ben is now in college, but he said he will be coming home that weekend so he can drive. He is a very responsible young man whose parents are in a Homebrew Club. He picks you up, takes you to RichO's. When you get there, each person gives him \$5.00. When you're ready to go back to the hotel, you call his cell phone number, and he comes and takes you back to the hotel. You again give him \$5.00. There are taxis that cost about the same amount, but we don't use them because you can wait as much as 1-1/2 hours for one.

RichO's has a new room that Roger took me to see when we were down a few weeks ago, and we could use that. It holds about 50-60, which is not out of the question. Last year I was talking to some folks about beer and other topics and when they got ready to leave they said, "Well I guess it's time to call that kid up to take us back to the hotel." It turned out that they were some beer geek friends with some of the Cincinnati Homebrew Club, so we can get a pretty good size group.

I think I have covered everything. If you have any questions, just e-mail me at prussell1@woh.rr.com. I will send out directions and a list of beers when I get them. If you plan on attending this ONCE A YEAR VERY SPECIAL BEER EVENT, please let me know so I can keep you updated on directions/plans/list of beers. Also I will need to know how many of you plan on going so we can get that bigger room if we need to. Please pass this along to your other various beer geek friends and be sure to include it in your Homebrew Club News.

UPCOMING AHA CLUB-ONLY COMPETITION SCHEDULE

COC Category	SODZ Judging	AHA Due Date
BJCP 18. Belgian Strong Ale	January 2006	2/4/06
BJCP 10. American Ale	March 2006	4/1/06
Extract – all styles (>50% extract)	April - May 2006	TBD
BJCP 24-26	August 2006	TBD
BJCP 13. Stout	September 2006	TBD
BJCP 6. Light Hybrid Beer	November 2006	TBD

SODZ 2005 HOLIDAY PARTY AT RICK & GAYLE DeSHONE'S HOUSE



As always, the bar is always open and crowded.



Don says, "It's OK, Bonni, Christmas calories don't count!"

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McNULTY'S BIER MARKT

By JAY WINCE

Recently Bob Klahn posted a notice about a new Belgian-themed pub in Cleveland right around the corner from the Great Lakes Brewpub. Lori and I had the opportunity to visit this establishment over the holidays and decided to report on it for the newsletter.

McNulty's Bier Markt is located at 1948 W. Market Street, just across from the West Side Market about 2 minutes from Jacobs Field and The Q Arena. It had an eclectic décor and was relatively dark and cozy while playing a wide variety of interesting music at a pleasant volume.

As we had arrived in the area about 3pm, we visited Great Lakes Brewpub first for lunch and a few pints of porter and pale, as McNulty's doesn't open until 4:30pm. It was January 2nd and early in the evening, so business was quiet. We enjoyed the serenity of the atmosphere and pretty much had the bartender to ourselves for the duration of our visit. At this point the food items on their menu are limited to meats, cheeses, chocolates, and one selection served on a baguette. These items are chosen to fit in well with the beer selections available. They are working on plans for a dining room and Belgian-themed menu to complement the pub. Improvements are in the works, but no details were available at this time as to when this will be completed.

We found the beer selection very nice. While there are only 15 taps, of which 9 are Belgian or Belgian-style beers, the bottled selection includes over 35 Belgian or Belgian-style beers, as well as a small selection of other imports and US industrial lagers. At the time of our visit, the other 6 taps were

from Brooklyn, Bass, Labatt, Guinness, Warsteiner and Great Lakes.

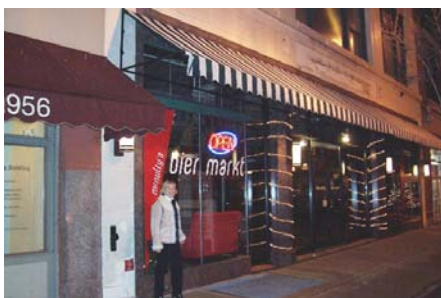
The 9 Belgian and Belgian-style tap beers included Stella, Hoegaarden, La Chouffe, Lindemann's Framboise, Delirium Tremens, Rodenbach Red, Corsendonk Pale, Ommegang Hennepin, and Blue Moon White Ale. We sampled five of these brews and found the quality and freshness excellent with each served in the appropriate style glassware. Beers on the bottle menu include various brews from Westmalle, Rochefort, Achel, Chimay, Orval, Duvel, Ommegang, and Unibroue, to name a few.

To name our favorites of the day would be difficult, but the Rodenbach was excellent. The Rochefort 10, sampled by our group of 4, was incredible with undertones of plum, raisin and currant below the apparent alcohol and malt complexity. The Ommegang selections sampled were outstanding as well. Both the Hennepin and Rare VOS are highly

recommended.

Our bartender's recommendation is the Ommegang Three Philosophers. This limited edition strong ale was created from an essay by homebrewer Noel Blake of Portland, Oregon. His winning essay, submitted to the "Create a Great Beer" contest sponsored by Realbeer.com, described his "dream beer." Ommegang was chosen to brew the winner and Three Philosophers was born!

The final word is that if you find yourself in the Cleveland area and can make it downtown, an evening visiting McNulty's and Great Lakes is well worth the trip. We had a great experience and will most certainly go back again soon. Perhaps I see a club road trip in our future! Hmmm!! Slainte!!



It's A BEAUTIFUL DAY . . . TO BREW !

By MIKE MIRARCHI

Sunday, January 8, was a beautiful day - - - getting up to 60 degrees. And I couldn't think of a better way to spend it than getting outdoors and brewing a homebrew.

I was still on a high after my Mountaineers won the Sugar Bowl a few days earlier. I seem to recall the Buckeyes did OK as well. Anyway, when I saw the forecast I called a friend, A.J. Savage, who is a sailor at Leatherlips Yacht Club. I knew he'd gotten a homebrew kit as a Christmas present and figured he wouldn't want it to get stale. So, I called him up and offered to provide the cooker and the yeast if he wanted to bring his kit over.

I've been homebrewing for more than ten years and generally it's been a solitary process for me. A.J. has been at it for only about a year or so. I think his interest was piqued from seeing the brewers at the club the last couple summers and from sharing the homebrew I bring. Last fall I joined him at his house for a brew. I brought along an aeration stone and a couple other gadgets to share. He was brewing on his propane grill outside. I thought he'd appreciate the Cajun Cooker I had.

His kit was a wheat beer - - - "Wizard's Wheat" from Homebrew Heaven. It was a \$27.95 kit that came with dry wheat malt extract that already had Hallertauer hop pellets infused in it. There was about a pound of crushed Crystal Malt and two additional Packets of Hallertauer for flavor and aroma additions. The kit came with a package of dry yeast (many don't) but I decided to go with a Wyeast 3068 smack pack from Winemaker's. I had a yeast starter going when he arrived to brew. It was his first experience with a starter, and I think he appreciated the concept. I chose the 3068 because I wanted a German yeast, and it had the longest description - - - so it must be complex, right?

Here's the description:

3068 Weihenstephan Weizen Yeast.

Probable origin: Weihenstephan, Germany

Beer Styles: German Hefeweissen, Crystal weisse, Dunkel weisse, Weisenbock

Commercial examples may include: Ayinger Weissebeer, Tabernash Wheat, Sandwald, Erdinger Weisse, Schneider Weisse

Unique properties: Classic German wheat beer yeast, used by more German Brewers than any other strain in the production of Wheat beer. Properties dominated by banana ester production, phenols and clove like characteristics. Extremely attenuative yeast, which produces a tart thirst quenching finish. Extremely low floccing yeast remains in suspension readily with proteinaceous wheat malt. Sometimes used in conjunction with lager yeast and kerausened to finish the beer and improve the overall dryness. High CO2 levels, typically at 2.7 - 3.2 volumes is desirable for best presentation. True top cropping yeast requires full headspace of 33%. Ester formation is significantly affected by aeration and pitching rates. Crystal weisse production typically requires DE filtration, may prove too difficult for Pad filtration only. Flocculation - low; apparent attenuation 73-77%. (64-75° F, 18-24° C)

We had a great time brewing. And, of course, we sampled a few beers while the pot boiled. (No wheat beers, though; that's like wearing white after Labor Day or something.)

We tried an English "Lump of Coal Stout" I purchased for Christmas. However it was indeed a punishment. Very sour. I'm not sure if it went bad or just sucked, but it went down the drain. The Summit "Great Northern Porter," however, was a very tasty brew.

(Continued on next page)



Hours:
Mon-Thurs: 11 a.m.-8p.m.
Fri-Sat: 11a.m.-9 p.m.
Sunday: 1 p.m.-6 p.m.

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The brew afternoon went very well. A.J. also liked the natural gas I have on my patio. I always hated running out of propane! The beer is downstairs and still fermenting vigorously a week later. In fact, my wife shared this amusing story. It seems she was having her morning tea the other day. After a swallow she heard this muffled "BLURP!" and thought maybe she should take some Nexium. She's had some digestive problems.

Took a bite of toast and heard another "BLURP!" She hoped she wasn't getting ill.

A little while later she took a load of laundry down to the basement. Standing next to the washing machine she hears a loud "BLURP!" coming, of course, from the fermenter. Apparently, the sound had come up into the kitchen through the heating ducts.

Well, that's my brew story. About the time March Madness rolls around I should have some Wizard's Wheat to share. And, I'm looking forward to brewing with friends more often.

2005: THE RETURN OF SODZ

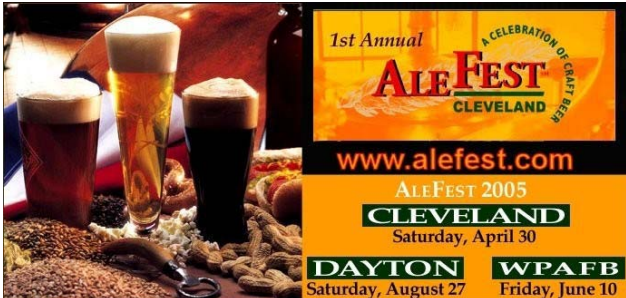
BY JAY WINCE

The title of this article may be somewhat misleading as the resurgence of our club may have really begun much earlier than last year. What I refer to is that we are seriously and genuinely functioning as a homebrew club again.

After a falloff in membership and the perception that the club may disappear into obscurity a few years back, SODZ is back and starting to assert itself as a force in the Ohio, and hopefully soon, the national homebrewing community. With the number of truly great brewers currently in our club and the general air of excitement around our club, it seems hard to believe that we were so quiet for a time. I think that some members having to relocate was one reason for this lull. Mark Irwin for one was a person whose presence was missed.

I also feel that the Columbus beer scene itself was another important reason. Other than Barley's and CBC, the brewery situation was a bit unstable as well as unsatisfying to some degree. We did not really have any other establishments to patronize for a great beer selection unless we all ventured out to Brew's Café in Granville. We now have a growing number of establishments that have filled this void. Gordon Biersch, Winking Lizard, Betty's in the Short North, and recently Mad Mex on south campus are just a few that have met this need. This absence of quality watering holes limited the locations available to us to hold meetings, events or just hang out and enjoy a few beers.

Leatherlips was and hopefully will continue to be a great location for many of our events. However that being said, I also feel that it is beneficial to our club that we are rotating meeting locations and returning to the roots of our interest in the hobby, the craft breweries and the pubs that offer quality craft beer. Many of us were inspired to make quality beer in styles that were not readily available to us. In my mind's eye, this has exposed our interest and enthusiasm for quality beer and the wonderful process of brewing to an entirely new group of people. Patrons of these establishments see us and become interested in better beer and brewing. Brewers who have no club affiliation see us and learn about us. We in essence are bringing our hobby to potential new brewers and potential new members.



1st Annual **ALEFEST** CLEVELAND

www.alefest.com

ALEFEST 2005 CLEVELAND
Saturday, April 30

DAYTON Saturday, August 27 **WPAFB** Friday, June 10



Rick DeShone's New Fermenter

This rebirth has not been the work or works of one or two people. This has been a real club effort. The Katonas, Eric Asebrook and the Huckabys were the sustaining torch that kept the fires burning when things were darkest.

The entrance of Rick DeShone and Frank Barickman were also pivotal in our resurrection. Frank is an enthusiastic brewer with many great new ideas for the club and helped organize the SODZ British Beer Competition. Rick made many contacts with the professional community and helped instigate many exciting club events such as the Winking Lizard brewing demo and our tour of the Anheiser Busch facility. He has also hinted about organizing a pub crawl, which is something that we haven't had in Columbus in quite some time. A bit of aggressive leg work by many other members and renewed interest in homebrewing itself, has generated a lot of new blood in our membership over the past year and a half. Don Croucher has taken on the role of membership coordinator and has done a great job.

All of the local professional brewers have also been great help to the reemergence of our club. Scott Francis and Angelo Signorino at Barley's continue to host the Barley's Homebrew Competition and the Afternoon with the Brewers. These are two events that bring many homebrewers together and create excitement about brewing.

Eric Bean, brewmaster at CBC, has been a great friend to the club. He literally is one of us and attends many meetings and functions. Former SODZ president Eric Asebrook has continued his long affiliation with the club and has been instrumental in helping judge our competitions and helping to arrange the Hoppus Maximus and Hoppus Leftoverus challenges. He continues to be a huge presence at events and meetings. And let us not

forget Chris Allmont, the newest brewmaster at Gordon Biersch, who has continued the warm reception for us at their brewery.

We were also able to recently meet at Barley's Smokehouse, and it was great to be back. The Smokehouse also regularly hosts events such as Mini Real Ale Fest, the Burns dinners and Oysters and Stout. These events attract many in the homebrew community to appreciate good beer and good company.

The Winemakers Shop has met our needs as our needs have changed. They have started carrying a much larger selection of grain, hops, gadgets and supplies to keep us equipped and can special order many items not normally in stock. Nina has sponsored our British Beer Competition and steers customers in our direction when they express interest in a local club. We had two new members join recently after stopping into the shop and learning about us.

We have also begun to get involved as a club in bulk purchases and special projects. The stainless conical fermenters that Jeff Hornberger, Steve Huckaby, Rick DeShone and I had built are just one example. We had great response to the Star San and PBW purchases. These are staple items that we can all use and are instances where we can use our buying power to buy as a group and save money. This can either be done through the Winemakers Shop or through other outlets when the need arises. I will soon start to plan other bulk purchases and perhaps if interest is strong enough, do other projects such as brewing racks or more conical projects. My co-worker, fellow brewer and good friend Brian Transki is an excellent stainless



Jeff Hornberger's New Fermenter

welder and can meet our welding needs at a reasonable price.

I am also happy to say that our club has rededicated itself to competitive brewing. In 2005 club members brought home many awards including Best of Show awards at UMMO in Minneapolis/St. Paul, The Dayton Beer Fest and Oktobersbest Zinzinnati. Substantial hardware was also won in the National Homebrew Competition, Dixie Cup, Mt. Brewer Open, Beer and Sweat, and the Ohio State Fair.

We have also been active in the AHA Club-only Competitions; and looking at the schedule for 2006, there are some exciting beers to be made to vie for representation of our club. One of particular interest is the extract beer COC to be held in May 2006. This would be a great club project, as all of us could participate on even ground. Frank and Rick have been proposing different concepts for a club project that could lead to the club's entry into this COC event. Stay tuned for details. I think this would be a great time and I encourage ALL club members to start planning your extract beer to participate. The only rule is that extract must make up at least 50% of the fermentable material.

I also heartily ask you to consider entering the National Homebrew Competition this coming year. The first-round entries are due April 3-14, so this gives us plenty of time to get the kettles fired and our best beers ready. Remember that there is a New Entrants category for those of us who have never entered the NHC before. This is a great opportunity to pit oneself against other first-time entrants. In 2005 SODZ placed five beers from two brewers into the second round. This year I'd like to see that number increase dramatically. Let's make it a challenge to give SAAZ, CMI, and the Bloats a run for their money for bragging rights of Ohio. These clubs as well as other Ohio clubs have great brewers, and I think that we can stand right up with the best of them. For more info about the NHC visit www.beertown.org/homebrewing/events.asp

There has also been some talk among members of attending the National Homebrew Conference in Orlando this coming June. Lori and I plan to attend again and Jeff Hornberger and Frank Barickman have expressed interest in attending. If we can get a few people committed to attending this year, we could look into the possibility of teaming up with CMI or the Bloats for Club Night. This is always an

exciting event in which many homebrew clubs set up themed booths and serve beer and food to other AHA members. If anyone is interested in attending the 2006 NHC, check out the link above to Beertown.org for details. More information on dates and costs should appear soon if they are not already up. Early registration saves money and the hosting hotel usually fills up very fast. We should discuss this at our next meeting.

Lastly I'll jump on my soapbox once more and encourage you to join the AHA. I am an AHA liaison and can offer \$5-\$10 savings on memberships depending upon which membership you choose. The AHA does a good job of representing our hobby on many fronts, including legalization in states where homebrewing is still illegal. *Zymurgy* is the main benefit of membership and is always an excellent source of information. Discounts for the National Homebrew Conference, National Homebrew Competition, and the Great American Beer Festival are also perks of membership. If you are interested in joining contact me at racrxtreme@yahoo.com for details.

2005 was indeed a busy year and was truly the "Return of SODZ." With the club roaring full speed ahead into the New Year, I think 2006 holds a lot of excitement for us all. Let's keep the enthusiasm high and the good ideas coming! More club events and brews, more involvement in competition, more informal social events to just relax and enjoy a few special beers will keep us all excited and involved. (The invitation still stands to do a group brew at the Wince household whenever) Let's hit the New Year in full stride and continue to build on SODZ's success in 2005! Slainte!!



Steve & Kris Huckaby's New Fermenter

HEAVY HORSES STRONG OLDE ALE

BY JEFF HORNBERGER

(Extract w/ specialty grain)

With Bonni's call for articles and recipes, I thought I'd submit another recipe that proved itself in a few competitions last year. This recipe took a Bronze Medal at Oktobersbest Zinzinnati and the Ohio State Fair, and rec'd. Best of Show in Barley's Homebrew competition.

Batch Size: 5 gal.
Volume Boiled: 6 gal.
O.G.: 1.077
F.G.: 1.022

10 lbs. Munton's Amber DME
1.5 lbs. 120°L Crystal Malt
1 tsp. Irish Moss @ 15 minutes
1.5 oz. Chinook hops (Whole, 13.2%) @ 90 minutes
1 oz. Chinook hops (Whole, 12.2%) @ 30 minutes
.5 oz. Chinook hops (Whole, 13.2%) @ 0 minutes
Wyeast 1968 London ESB Ale

Steep Crystal Malt in 3 gal. of water @ 150°F for 30 minutes.
Sparge with 1 gal. of water @ 150°F.

Total boil time is 90 minutes.

In the Primary fermenter for 6 days, and Secondary for 7 before bottling.

Prime with 3 priming tablets per bottle.

Pretty simple recipe, but good results overall, and a nice tasting brew. Hope you all enjoy it as much as I do, and please let me know if you brew it!

Sláinte!

FEBRUARY MEETING SCHEDULE CHANGE

SODZ normally meets on the third Monday of the month. Our February meeting at Brews Cafe will be held on **Saturday, February 11**. Details are still coming together, so we will post the details (time, theme, etc.) on the Yahoo Group and via email. We will be taking nominations for officers at this meeting.

Please submit newsletter materials for the February newsletter to Bonni Katona at bkatona@columbus.rr.com by **Saturday, February 4**.



SODZ 3rd Annual British Beerfest Competition

aka: The Irwin Memorial (yes, he's doing fine)

Saturday, April 1, 2006, 10 A.M.

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.

Registration: All entries must be pre-registered by Friday, March 25, 2005. 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 the pitcher). Promash competition forms will also be accepted.

Mailing Instructions: Entries are due between the dates of 3/20/05 – 3/31/05, unless they are pre-registered and hand carried by a judge and/or a steward. Please ship entries to:

Details to Follow
Need to Confirm Drop Off Location

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.

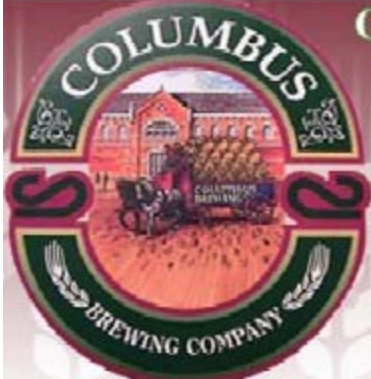
Awards: Prizes will be awarded for first, second, and third place for each category (to be determined based on the numbers of entries in each style, etc.). In addition, there will individual awards given to the “Best British Beer” (BOS). Meads and Ciders will be not be eligible for “Best British Beer”, 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.

CALENDAR OF EVENTS

Mark your calendars for these meetings and future beer events!

- | | |
|-----------------|--|
| • January 23 | SODZ Meeting, 7PM, Gordon Biersch, Dr. Beer |
| • January 28 | Hoppus Leftover Us Challenge Judging & Tasting |
| • February 4 | AHA Club-Only Competition Entries Due (Big Beautiful Belgians) |
| • February 4 | Newsletter Materials due to Bonni (bkatona@columbus.rr.com) |
| • February 11 | SODZ Meeting (Saturday), Time TBA, Brews Café (Tentative) |
| • February 18 | CMI Pub Crawl, Cincinnati |
| • February 20 | SODZ Meeting, 7PM (if we don't meet February 11) |
| • February 25 | Gravity Head, Rich O's, New Albany, IN |
| • March 20 | SODZ Meeting, 7PM, Location TBA |
| • April 1 | SODZ British Beer Festiva, Location TBA |
| • April 1 | AHA Club-Only Competition Entries Due (American Ales) |
| • April 16 | Easter Brew, Mark & Bonni Katona's House |
| • April 17 | SODZ Meeting (Tentative—Do we meet the day after Easter?) |
| • May ?? | AHA Club-Only Competition Entries Due (Extract Beers) |
| • May ?? | Club Brew for Summer Picnic |
| • May 15 | SODZ Meeting, 7PM, Location TBA |
| • July 15 | Ohio State Fair Homebrew Competition, Fairgrounds |
| • July 16 | SODZ Picnic, Location TBA |
| • August 18 | Beer & Sweat, Cincinnati |
| • August ?? | AHA Club-Only Competition Entries Due (Meads) |
| • Sept.-Oct. ?? | AHA Club-Only Competition Entries Due (Stouts) |
| • Nov.-Dec. ?? | AHA Club-Only Competition Entries Due (Light Hybrid Beers) |



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