



The Grain Mill

Publication of the

Scioto, Olentangy and Darby Zymurgists, Inc.

July 2005

Vol. 11, No. 3

THE PRESIDENT'S CORNER

By RICK DESHONE

It's the middle of July. Half the summer has already gone by. I have so many beers that I want to try to brew and so little time to do it. Even with that I have too many kegs and bottles at home. It's time for a picnic.

This weekend is the biggest one of the summer for SODZ members. Two events happen – The State Fair competition and the club picnic. This competition is a great way to gain some experience with the judging process and refine your senses. This competition was my first experience with the process when I was a steward the first year I moved to Columbus.

Good luck to everyone who entered beers for judging. As I recall, I got blanked last year. Hopefully I will submit something worthy of some lowly medal this time. Competitions can be a love-hate kind of relationship for me. I have always been competitive, but I hate it when I get spanked. It takes thick skin sometimes, but I learn from each experience.

My current focus is on bottle preparation. I've been getting inconsistent results with beers that are fine in the keg, so I need to improve my sanitation and review my bottling process.

The day after the state fair is our club picnic. I'm looking forward to tasting the club brew – an Imperial IPA with an IBU score somewhere north of 200 as I review the recipe. It's always great to get together with everyone. My son Kyle will be coming off of his first Boy Scout Camp. He is in a tent for the week with the remains of hurricane Dennis coming up the Ohio Valley.

The Iron Kettle was a lot of fun. We brewed 35 gallons of beer that I think will result in six or seven very different tasting results. In addition to the brewing, it was a good time to hang out, taste a

number of beers (including one I brought back from Belgium) and talk with everyone

The flyer for Beer and Sweat was posted to our web-site. This is really a fun event and party for anyone who can make it. I also put the date of a beer event coming up at the Columbus Zoo. It's a beer tasting and charity night that looks to be a good time.

I look forward to seeing all of you again at one of the weekend's events. Have a good summer and keep brewing.

SODZ PICNIC

Sunday, July 17, 12 Noon

Leatherlips Yacht Club

9230 Shawnee Trail, Powell

Cookout, Potluck & Homebrew



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

DETAILS FOR SODZ PICNIC JULY 17, 2005 LEATHERLIPS YACHT CLUB

Once again, it's time for the annual SODZ Picnic! This is an event for the entire family and will be held at the Leatherlips Yacht Club where Mike Mirarchi is a member. Leatherlips Yacht Club members will have a race at 1pm, weather permitting.

Plan to arrive anytime after 12 noon with a dish to share and some homebrew or other quality beer/cider/mead.

SODZ will supply the meat entrees and picnic supplies, and we will be tapping the club brew that Frank Barickman brewed back in May. He warns us that it's definitely one for hopheads!

We will also be selecting the SODZ entry for the AHA Club-Only Competition at the picnic. Entries must fall into the Belgian/French Ales category, and the beer must be submitted by August 16. Please bring any Belgian or French Ales to the picnic that you wish to submit for consideration.

If you haven't done so yet, send an email to Bonni Katona (bkatona@columbus.rr.com) to RSVP the number of adults and children coming to the picnic. We would like to buy an appropriate amount of food.

The Leatherlips Yacht Club is located directly across the Scioto River from the Columbus Zoo. The address is 9230 Shawnee Trail, Powell, OH 43065. The closest freeway exit from I-270 for most people would probably be Sawmill Road.

Go north on Sawmill Road approximately 2 miles to Summitview Road. Turn west/left (traffic light). Go west on Summitview until it ends at Riverside Drive (SR257). Go north/right a mile or so to Glick Road (across from the zoo entrance—traffic light). Turn west/left on Glick Road and go over the bridge. Go another 1/3 mile and turn north/right onto Shawnee Trail. Watch for the street, as it's small and easy to miss. The road is directly across from the Bogey Inn, and a marina is on the corner. Follow it until it comes to a T. Bear right and then left so that you're headed back toward the Scioto River.

If you miss the turn onto Shawnee Trail from Glick Road, turn right at the next light at Dublin Road (Walgreen's is on the corner), make a right turn at any street, continue until it comes to an end, and go left until you reach the yacht club.



MAP TO SODZ PICNIC



VOLUNTEERS SOUGHT FOR 2005 GABF

Submitted by Betty Fisher

I thought I'd pass along this message for GABF volunteers. Carol Hiller (CaroleyII@mindspring.com) is the person to contact for anyone interested in volunteering at GABF.

From Carol:

As you know, I manage the volunteer team for the Great American Beer Festival (don't forget to put September 29 – October 2 on your calendar for this year's event!). I also manage volunteer programs...

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BREWERS CONVERGE ON BALTIMORE FOR 27TH ANNUAL NATIONAL HOMEBREWERS CONFERENCE

By Jay Wince

June 16-18 saw the convergence of over 850 homebrewers on the city of Baltimore for the 27th annual National Homebrewers Conference. The conference, which was held at the Holiday Inn Inner Harbor in conjunction with the National Homebrew Competition, is the American Homebrewers Association's annual gala to promote homebrewing and beer appreciation.

The conference featured many excellent seminars given by a variety of speakers on a vast array of topics. One of the highlights of the conference was the keynote luncheon which featured a talk by well-known Dogfish Head brewer and founder Sam Calagione. Other popular presentations given were a talk on historic porter by Frank Clark of Historic Williamsburg, and an in-depth explanation of decoction mashing, complete with samples given by Kevin Kutskill.

The two most popular seminars of the conference were given by Vinne Cilurzo of Russian River Brewing Company and Chris P. Frey of the Ann Arbor Brewers Guild (AABG). Cilurzo gave a talk on dry hopping that went into the topics of quantity, time, temperature and mixing of dry hops. Russian River's popular imperial IPA, Pliny The Elder, was sampled by the attendees during different stages of its dry hopping regimen.

Frey, known as Crispy by his fellow AABG members, gave the presentation "Same Wort, Different Yeasts." He used 100 gallons of Trippel donated by Dragonmead Brewing of Warren Michigan and pitched 18 different Belgian-type yeasts from Wyeast, White Labs and some procured in Belgium by traveling friends. He brought 18 five-gallon kegs to the conference from Michigan for the presentation and served up samples of all 18 to willing participants of the session. Comments and observations on flavor and aromatic components

were jotted down on the main board at the front of the room and conversation followed. This by far was the most popular seminar of the weekend. All had a good time and most had a good buzz.

This year pro brewers night was titled "Star Spangled Brew Fest." This event was a heavily attended event with regional breweries supplying samples of their beers and some local cuisine for hungry drinkers to devour. One of the evening's highlights was the pouring of a special vintage of Dogfish Head World Wide Stout by brewer and founder Sam Calagione. The beer was said to have a potent ABV of 23%. This was definitely not for the faint of heart.

Club Night, sponsored by Beer, Beer & More Beer was held on Friday night and was also heavily attended. Homebrewers from clubs as far away as Hawaii set up booths with themes and treated attendees to great homebrew and great regional foods prepared and brought by the clubs. One club had an IPA on tap that could be drawn through four different "Randall's" featuring four different hops. This was definitely the booth for the hop heads of the group. The demand was great, to say the least. Sam Calagione had a nice conversation with the club about the "improvements" that had been made on his original design. Calagione stated that he learned a great deal from the homebrewers on how to improve his invention and that ingenuity and creativity was one of the great things about the homebrew community.

The grand finale of the weekend was the Grand Banquet sponsored by Rouge ales of Newport, Oregon. This culminated with the announcement of this year's winners in the National Homebrew Competition. This year 4,128 beers were entered into the first round by 975 brewers from 47 states and Canada. These were pared down to 657 second-round entries from which the 87 medalists were selected in 29 categories of beer, mead and cider. Those walking away with the major awards were Paul Long of Newberg, OR (Strange Brew Homebrew Club) who picked up the Ninkasi award for the brewer accumulating the most points in beer categories. Homebrewer of the Year (BOS) went to David

and Becky Pyle of Springfield, VA (BURP) for their straight Lambic. Meadmaker of the Year went to Curt and Kathy Stock of St. Paul, MN (St. Paul Homebrewers Club) for their grape melomel, and Cidermaker of the Year went to Eric Dawson of Rochester, NY (Upstate New York Homebrewers Association). The Homebrew Club of the Year award again went to QUAFF.

Another great aspect of the weekend was the wonderful pub culture and nightlife of Baltimore. Pub crawls, a beer breakfast, an Orioles game and a shuttle ferrying conference goers to local brewpubs were just a few of the great events organized by those who put on the conference. The organizing clubs this year were The Free State Homebrew Club Guild, Brewers United for Real Potables (BURP), and the Wort Hogs. These clubs deserve a great deal of appreciation for a job well done.

On the local front brewers from Ohio took home 6 medals this year. Dave Wohlfeil of Cellar Rats took silver in the Pilsner category, Greg Tomei of SAAZ took bronze in Amber Hybrid, Patrick McLendon from the Bloats took silver in the porter category, Jay Wince of SODZ took home bronze in Stout, Lenny Lancki of SAAZ took silver in the Belgian/French ale category, and the team of Dan Kromke, Tim McDonnell, Bob Courtemance and Greg Karaffa of SNOBS won bronze in the Bock category.

Also of interest was Rodney Kibzey of the Urban Knaves of Grain from the Chicago area who took silver in the English Brown Ale category. Rodney also took silver in the 2005 SODZ British Beer Fest with the same beer. He stated that he was impressed with his judging sheets from our competition and would definitely enter again in 2006.

Next year's NHC will be held June 22-24 in Orlando and we can probably look forward to another record-setting year in attendance and quality of beer. Mark the dates on your calendars.



Chris P. Frey and Doug Geiss of the Ann Arbor Brewers Guild get a leg up on Lori Wince of SODZ in the hospitality suite sponsored by Northern Brewer.



Jay and Lori Wince along with Bob Barrett of the AABG enjoy the hospitality suite.

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Announcing
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BJCP-Sanctioned Homebrew Competition

Saturday September 10, 2005

Judging scheduled to begin at 9:30AM

Competition Location

Columbian Hall 4704 Burkhardt Rd Dayton OH
(Check our web site for late-breaking details and directions)
<http://hbd.org/draft/daybeerfest.html>

Entries due by September 3, 2005

Ship entries to:
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Using 2004 BJCP Style Guidelines (see <http://www.bjcp.org/> for list)

Two bottles—any style. Draft beer accepted in 1L or larger bottles. **Entry fee: \$5 per entry.**

First Place winners will receive handsome wooden plaques! 2nd/3rd place winners get ribbons.

Best of Show, Best of Dayton and Best of Ohio prizes awarded.

No recipe required! Just name/address and style entered.

Multiple entries per style allowed (only one eligible for award per sub-style).

Enter online at <http://hbd.org/draft/competition/entry.html>

Physical entries: No entry form! Just include contact info and beer style along with entry fee


Judges may hand-carry pre-registered beer on day of competition (please arrive by 9AM).

BJCP judges and stewards needed. BJCP points awarded.

*This event is part of the
2005 Midwest Homebrewer of the Year competition.*

Winners announced at Awards Banquet and pot-luck Foodfest held
Saturday September 10, 2005 at 6PM at the Columbian Banquet Hall
4704 Burkhardt Rd. Dayton, OH

Contact competition organizer Gordon Strong for more information
strongg@earthlink.net or 937-431-1366



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BEER TOUR THROUGH FRANCE, BELGIUM, AND HOLLAND

By Rick DeShone

It takes a while to gather your thoughts after returning from the trip like this. First you have to catch up with the kids who are excited about the end of the school year, and then there is the mountain of work waiting for you at the office.

This trip is not something I can do justice to in a short article or even a set of articles, but let me try to give a sense of the experience and some of the highlights. I'll start with an overnight flight out of Detroit to Paris. There we were loaded on a bus and taken to a secure area of De Gaulle Airport where we were marched past a gauntlet of security personnel holding guns and not cracking any smiles. A few brief questions at Customs and we were in a regular international airport that could have been any major city (other than that all the signs were in French).

Our group of 29 gathered our bags, except for Bruce's, whose bag toured Europe about one city behind us for the next 9 days. We then met Bernd, our tour-guide for the trip, and Katrin, our bus driver. We loaded our bags on the bright purple bus and found out about our first amenity.

Bus drivers load a compartment on their buses with water, soda, and beer, keep some chilled, and sell it to you along the way. Since Katrin and Bernd were from Germany, they stocked up on German Pils, Hefe, Dort, and Fest beers. That meant that while traveling between cities and between brewery tours, we had unlimited good quality beer at 1 Euro a bottle.

The Paris time was unstructured, so I and my friends, Bob, Bruce, and Greg, spent a day and a half and did everything a tourist could pack in - The Arche de Triomphe, Louvre, Eiffel Tower, city tour by bus, canal tour, hiking all about, and exploring on the Metro.

I did drag us over to a famous brew-pub called the "Frog and Rostbif." Unfortunately it was championship football season, and the place was jammed. We sat outside and I ordered a pitcher of what the waitress called a stout. It was really a Flanders bruin and quite good, but not what was expected and a bit too exotic for my peers.

We walked over one street and found an open-air market street that ran for several blocks. Everyone was buying bread (baguettes), cheese, and vegetables. We selected a Bistro, sat where we could watch everyone going to market, and had a great meal (Salmon Tartar), and some very good beers, Leffe and Pravoc. I know this evening will stay with me for a long time. Our young waitress found the four Americans very entertaining and was quickly selected by each of us as our next wife.

We left Paris to start our tours. Paris is a city of 12 million with traffic to prove it. We stopped in Epernay and toured Moet. In addition to their Vintage and Blended Champaigns, they also produce Dom Perignon. It was very impressive including the sections of the 23 kilometers of underground cellars that we walked through. They have 100,000,000 bottles aging in the cellars.

Our first brewery tour was at Kronnenbourg. The tour was not impressive, especially coming off of Moet. The brewery we toured is now mainly for show as they moved their brewing operations to two modern facilities. It was a shame to see all those unused big coppers. We were treated very well in the tasting room. Their 1664 on draft is a very good session beer. There is a pretty high ratio of corn used in the mash, and it results in a flavor profile reminiscent of a very good cream-style ale. The esters are lower, leaving a very smooth, fairly dry finish. They have a nice Kanterbrau Gold that is a very big pils and Grimbergen abbey that I liked. So after the Champagne and several tall glasses here, it was back to the bus where we could buy a few German beers for the drive into Strasbourg. Strasbourg has a real blend of cultures as it is on the Rhine, and was French then German then French then German and is now French.

(Continued on p. 8)





We had an excellent group dinner featuring pressed duck in Strasbourg in a 400-year-old building. This was just across the street from a stunning cathedral. That night we broke up into groups as we were walking our way back to the hotel and wound up on the deck at a brasserie on the canal.

From Strasbourg we drove through a corner of Luxemburg and into Belgium. The Orval monastery is tucked away off the beaten path in the southern tip of Belgium. Set in the quiet countryside, it is easy to get caught up in



the beauty there. I don't think I could join the order, because I would always want to rave about the beer. Orval is all malted barley with some caramel malt in the bill. The hops are Bavarian Hallertau and Yugoslavian Styrian. This is the only Trappist beer that is dry hopped. None of the beer is kegged. It is all bottle conditioned as the 3rd fermentation. They were



just through extracting the wort when we toured, and the malt smells were amazing.



We were invited to the tasting room which is up front outside the walls of the monastery. There we were offered Monk's beer which is a 4% beer with a similar grain composition to the Orval we know. This is a beer for a connoisseur to taste. It was out of balance and too hoppy. The malt presence was very low, and if I had a guess, this is probably a small beer taken from the 2nd runnings of the regular beer. There is a monk's glass shaped the same as the regular glass, but having green letters and no silver on the rim which can only be bought there. We were also given a simple meal, a cheese sandwich which was oval and about 16 inches across at the middle. It was made with the bread and cheese produced at the monastery.

From here we were on to Leuven, about 20K East of Brussels. Leuven is a university town with about 50,000 students. It was our base for three days, and it doesn't shut down until 3 or 4 in the morning (so I've heard). We had a great time exploring around the heart of this wonderful city where I discovered a great beer bar with outside seating. It was here this evening and another that I had a carnal experience with Geuze, Kriek, Framboise, Bosbiere, Casis, Brigand, Achel Bruin and Blond, and others.

Our first brewery tour in Leuven was at Stella Artois. This is a modern macro-brewery that produces a lot of product. Stella is produced with a fairly high percentage of corn (guessing 30-40 percent). The balance of the grain bill is pilsner malt. Hop pellets are used blended from three hop varieties that are very woody in taste. They have impressive presses developed in conjunction with the university, where the grains are conveyed after sparging and pressed between filters to get any remaining extract out of the grain.

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The tasting room was nice. Stella fresh on draft is a very clean refreshing drink. Stella is part of the In-Bev group and several of their other products, including Leffe, were also available. The bus was pretty lively as we loaded up after the Stella tour and headed off to Hoegaarden for lunch and an afternoon tour. Lunch was a three-course meal in a beautiful old tasting room served with, of course, Hoegaarden and their extraordinary abbey ale Forbidden Fruit (spicy caramel). Hoegaarden is 45% unmalted wheat and 55% pilsen malt. The hops are American and used sparingly. A 2.5-hour step mash is used to help with the conversion of the wheat. In case you are keeping track, we were getting a bit tipsy, but still were returned to the tasting room for a fresh cold Hoegaarden after touring the hot brewery. This brewery is also in the In-Bev group, who purchased it from Pierre Celis.



From Hoegaarden we were taken into Brussels where In-Bev was hosting us for dinner. On our way to the central square we were able to stop in and have a pint at the famous La Morte Sabite. There I had their Geuze which was blended a bit more tart than another I had

tasted. From there we were able to shop a bit and stagger about the square for a couple of hours before we met the rest of the group in a beautiful restaurant overlooking the square next to the royal palace. Dinner was 4 or 5 courses (I lost track) appropriately washed down the throat with copious amounts of Leffe. Afterwards we walked about the square, and our group all made it back to the bus for the return to Leuven in a state best described as catatonic. Feeling bloated and mind-numbed, most of the group went straight up to bed. I found a second wind and went down to the bar in the hotel where a few others had gathered.

This was a very small hotel with no more than 50 rooms, but in the bar I discovered they had Palm (very similar to De Koninck Amber). I was ready to pack it in when I spotted a cooler behind the bar. In it, I saw Bush Noel. This was on my must-find list, so I ordered one (for less than 3 Euros). The only beer of my experience that I can compare this to are Sami Claus, EKV 28, or Scaldis. I waxed poetic on the beer and told the bartender I wanted the bottle to take back. Several others were ordered and appreciated by the group. Afterward we were all bushed! On the way out, the bartender said it's a pity to take the bottle back empty and slipped me a full one.

A few people were getting breweried out after yesterday and considered opting out of the day's tours, but this is the day I had highlighted for the tour. Today we were to visit Moortgat and Lindeman's. Moortgat's flagship products are Duvel and Meredsous, both amongst my favorites. They give a great tour and view it as a way to lock in brand loyalty. We had two guides, one for the brewery tour and the other for pouring etiquette and appreciation. Both were consultants with their own businesses and did this tour professionally.

Duvel is made from pilsen malt and candi-sugar with no roasted grains. It goes through 3 fermentations including a bottle fermentation for 3 weeks at 80F. It is then cold lagered for 6 weeks before it is released. This truly is a great beer that improves well with age. Give it a year at cool temperatures. Our host had an opportunity to taste a 20-year-old bottle during New Year's and said it was very good. The Meredsous family of beers are abbey ales. They served us 6, 8, and 10 and gave us a sample pack to take home. These contain some roasted grain. I've always liked the 8, but the 6 (6.8%) is a better session beer, and the 10 (10.3%) is a very fine beer.

(Continued on p. 10)



The group was pretty loose after Moorgat, and the bus was characterized by raucous behavior including people lying on the floor and having beer poured into their mouths from several feet above them. This put us in prime shape when we reached Lindeman's. We were greeted and given the tour of the brewery by Rene Lindeman (4th generation). This is still very much a family business, and we had amazing access. They had stopped brewing for the season a week earlier, since you cannot do what they do in the summer. What they do goes against the grain of everything we learn as a home brewer to make good beer.

The brewery has big copper kettles. They use a mixture of decoction and infusion stepping during the mashing process. They use old brown hops with amazing farm and cheese aromas and perform a 4-hour boil. After the boil, the wort is transferred hot into a large tray in a special room for cooling. The condensation from the cooling wort drips back into the tray. After about 24 hours, the wort is cool enough to transfer into a fermentor. No yeast is added. In about 3 or 4 days spontaneous fermentation begins. The beer is left in the fermentor for a year. It is then transferred to a holding tank for another 6 months. At about 18 months this lambic beer becomes the basis for blending their products.



As a

treat, we were poured glasses of their 18-month unblended lambic. Not all in the group were ready for this, which gave me the chance to quaff several glasses.

It truly is amazing, tart, bursting with competing tastes and flavors. I also was able to taste their apple, a tart fruit blend that should be available in the US next year. The Faro and Geuze were also wonderful. The Kriek was served with a tart cherry pie and ice cream. In all, this day was heaven.

That night we had dinner in one of the restaurants in the streets along the square. Everyone eats outside on nice days like this. A few more beers and hiking around the square. I headed back to the hotel around 2:30 AM. I took a picture on the way out of the square. This was a Thursday evening and there were several thousand people still going strong.

We headed into the Netherlands toward Amsterdam the next day for our last brewery tour of the trip. We visited the Heineken brewery on our way in. They were wonderful hosts and entertained us for 4.5 hours. First we were taken to the tasting room for some warm-up brews and hors d'oeuvres. Heineken and Amstel are their flagship brews. It is marketed in every country of the world but 4, and they're working on that. They have several other local brew labels. Both Heineken and Amstel have "Gold" beers that are maltier than the products we see. These are more like a Dortmunder in character.

Once again, our tour was shortened as it was a very hot day and not very pleasant in the brewery. We came back to the tasting room for some cool refreshments, and I had a wonderful half hour alone with their head brewer. Their flagship brands use no adjuncts, only malted barley. I think they may be experimenting with American hops. It is a marketing-driven decision to use the green bottle (it's bottled in brown over there). He was pretty surprised by the level we have taken our home-brewing. It's almost non-existent over there. Dinner was served buffet style, but it included crab and lobster meat and a chef to carve roast beef and ham.

From here it was on to Amsterdam. We stayed about 15K outside of Amsterdam in Haarlem. Heineken was the last brewery and the point at which I will wrap up my article. Amsterdam is a pretty wild and free place. It's best to let what happened in Amsterdam stay in Amsterdam.



CALENDAR OF EVENTS

Mark your calendars for these meetings and future beer events!

- | | |
|-----------------|---|
| • July 16 | Ohio State Fair Homebrew Competition |
| • July 17 | SODZ Picnic, Leatherlips Yacht Club, 1 PM |
| • July 17 | AHA Club-Only Comp Judging, Belgian/French Ales (Due 8/16) |
| • July 23 | Road Trip to Indianapolis |
| • August 6 | AHA Mead Day |
| • August 20 | Beer & Sweat, Cincinnati, OH – Hosted by the Bloats |
| • August 26 | Winking Lizard “Brew at the Zoo” Beer Dinner (Details available at www.columbuszoo.org/faces) |
| • August 27 | AleFest Dayton |
| • September 11 | SODZ Golf Outing, Arrowhead Lakes, 1 PM |
| • September 19 | SODZ Meeting, 7PM, Mark & Bonni Katona’s House |
| • Sept 29-Oct 1 | Great American Beer Festival, Denver, CO |
| • October 17 | SODZ Meeting, 7PM, Location TBA |
| • November 5 | Teach a Friend to Homebrew Day |
| • November 21 | SODZ Meeting, 7PM, Location TBA |
| • December | SODZ Holiday Party |



THANKS TO OUR BRITISH BEERFEST RAFFLE SPONSORS

Be sure to express your thanks to the following for their donations
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