



# The Grain Mill

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Darby Zymurgists, Inc.  
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## ***The President's Corner***

*by Bonni Katona*

Aloha!

As most of you know, Mark and I celebrated my graduation with a trip to Hawaii this month. It was a wonderful time, and the only reason we're back is the cost of living. It costs nearly \$6 for a gallon for milk, \$6-\$7 for a box of cereal, and \$1.64 for a gallon of gas. We did, however, visit four brewpubs, and you can read about them elsewhere in this newsletter.

Last month the club brewed a rye beer under the direction of John Bohn. Special thanks go to Larry Pesyna for hosting the event and grilling our lunches. We'll enjoy the beer at a picnic at Herb and Cheryl Bresler's house on Sunday, July 25, from noon-5 p.m. Herb has provided address and directions to their house in another article in this newsletter. Bring your own meat entrée for grilling and a dish to share.

On Saturday, July 17, a number of SODZ members served as judges or stewards at the annual Ohio State Fair Homebrewed Beer Competition, coordinated by member Brett Chance. I couldn't think of a better way to spend a 94-degree day! We had a good time, and nine beers submitted by SODZ members won ribbons. The club brew won third place honors. A list of winners appears on another page of this newsletter.

Don't forget Beer & Sweat next month! The Bloatarians sponsor this annual event at the Howard Johnson's Springdale, which is at I-275 and State Route 4, on Saturday, August 14. You *must* register your kegs by August 7. Information and forms are available online at [www.hbd.org/bloat](http://www.hbd.org/bloat). Registration of a keg entitles you to two admissions; otherwise, the admission charge is \$5 per person. This event

has become the SODZ unofficial August meeting. Our next regular meeting is September 9.

Thank you to all who have responded to my request for ideas on how to increase our membership. I will following up on the suggestion to list our club meetings in the Sunday Dispatch as we get closer to our regular meeting calendar. I also appreciate the efforts of those who have met other homebrewers and have submitted a name and address so we can send a newsletter and extend an invitation to attend a future meeting.

See you next Sunday—Aloha!

## **MEETING NOTICE**

**Sunday July 25  
Herb Breslers  
Picnic**

**1:00 p.m.  
till**

**4:00 p.m.**

**See Map Inside**

**Visit the SODZ Web Site**

[www.sodz.com](http://www.sodz.com)

## SODZ INFO

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

Meetings begin at 7 p.m. Membership in SODZ costs \$20 and is renewed during the member's anniversary month of joining SODZ. Dues may be mailed to the Treasurer at 9477 Tramway Court, Cincinnati, OH 45242

Members receive *The Grain Mill*, the club's monthly newsletter. Articles for the newsletter are due by the end of the month. They may be emailed to the Editor or submitted on a 3.5" floppy disk in Word 6 or 5.1 format for either Macintosh or the PC.

The club's Web side is located at [www.sodz.com](http://www.sodz.com)

The officers of SODZ are:

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Please let me know if you are bringing kegs, so I can plan for serving space. I have cold box space for a limited number of kegs, and I'll reserve two spaces for the club

rye brews. The time is from 12:00 noon to 4:30p.m. Sunday, July 25, 1999. I'll also have a gas grill available.

**Verbal Directions :**

**Address:**

2610 E. Broad St.

(on the northeast corner of Ardmore and Broad, one block east of Cassady)

**Home phone:**

258-5751

**Directions from I-670:**

\* If coming in from the east (I-270 or Gahanna), exit onto Cassady southbound.

\* If coming in from the west (I-71 or downtown), exit onto 5th Avenue, turn right (east) onto 5th Ave, and then turn right at the first light onto Cassady.

\* Continue straight along Cassady over the railroad tracks and through the light at Maryland Ave.

\* Turn left at the next street onto Denver.

\* Turn right at the next street onto N. Ardmore.

\* We are the last house on the left before you reach Broad St.

\* It's a brick foursquare - you'll be facing the back of the house and the garage

\* Park wherever you can on Ardmore.

**Directions for those of you who don't like turns:**

\* Take E. Broad St. 'til you reach Bexley. Turn onto N. Ardmore.

\* Ardmore is one block east of the light at Cassady, or one block west of the light at Cassingham.

\* Ours is the brick house on the corner with lots of flowers in the yard.

Whichever way you come in, watch your speed in Bexley. Our cops love to catch speeders and yellow light runners.

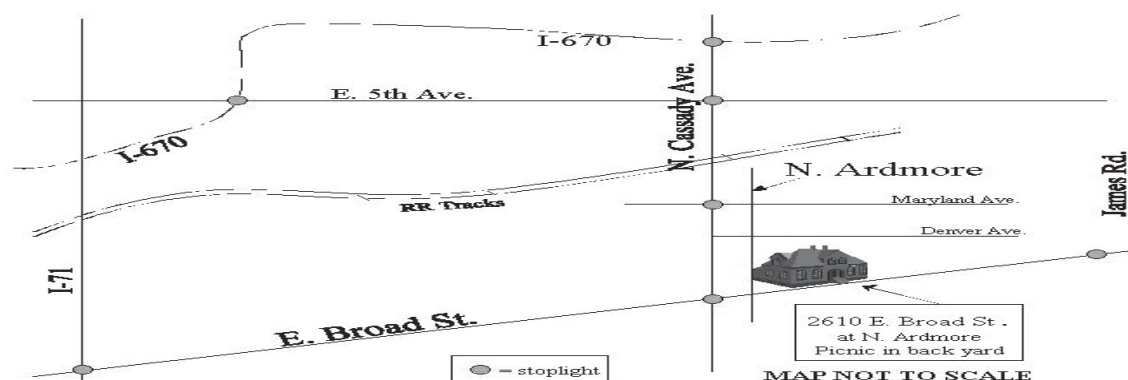
# Ohio State Fair Homebrewed Beer Competition Winners

NAME	BEER	AWARD	SCORE
John Bohn/AJ Zanyk	Maibock	2nd Place	36
John Bohn	Witbier	3rd Place	35.3
John Bohn/SODZ	Rye Beer	3rd Place	34.5
Herb Bresler	Bavarian Weizen	3rd Place	34
Herb Bresler	Scottish Ale Export	3rd Place	32
Herb Bresler	Strong Scotch Ale	3rd Place	32
Herb Bresler	Sweet Stout	2nd Place	31
Jim Leas	Smoked Porter	1st Place	42
Mark Richards	Robust Porter	1st Place	33









## Hawaii Brewpubs

By Bonni Katona

Hardly a soul visits Hawaii without sampling the mai tais. If you plan to go to the islands, take time to visit the brewpubs!

Mark and I were in the Hawaiian paradise for ten days. Our first stop was the island of Maui. We were so busy sightseeing, snorkeling, and adjusting to the six-hour time change that we never got around to visiting any brewpubs on that island. We attended our first and last luau on Maui.

Next stop: Kauai, also known as the Garden Isle. What a beautiful island! There are 35,000 residents and 2.9 brewpubs. We visited all of the brewpubs.

The first was Big Wave Brewing (counted as .9 brewpub) located in the old town of Kapaa. We had a coupon for a glass of free beer, which we hoped to redeem. Unfortunately, they were in the process of renewing their liquor license so had only one beer on tap—a light lager similar to you know what. We passed on the beer and ordered a light dinner since it was late at night. Mark enjoyed the gumbo, and I liked the clam and mahi mahi chowder. You can visit them at [www.bigwavebrewing.com](http://www.bigwavebrewing.com).

The next day we headed up the Waimea Canyon, which Mark Twain called the Grand Canyon of the Pacific. There are great views of red rock formations lush with vegetation. It rains several times a day there—gentle showers that last only a few minutes. Keep a poncho handy. You'll find colorful wild roosters and chickens among the vegetation.

At the bottom of the canyon is the Waimea Brewing Company, which is the island's newest brewpub in a plantation-style house. We sat on the front porch and enjoyed the pale ale, which was slightly fruity and would satisfy any hophead. Their food special of the day was a Black Russian sandwich, consisting of pumpernickel bread loaded with turkey, roast beef, and cole slaw. It was *ono*, or delicious! Their Web site is [www.wbcbrew.com](http://www.wbcbrew.com).

The next night we arrived at the Whalers Brewpub at Kauai Lagoons Resort just in time for sunset over the water. Take your time when you enter the resort area. The brewpub is at the end of the fabulous Marriott property. You can gawk at the lush gardens and statues on your way in. We each ordered several beer samples, which were served in 3- or 4-oz. mugs. The Hopback IPA is a hophead's delight, with Columbus, centennial, cascade, liberty and Willamette hops and is a 6% beer. The Summer Nitro is a light amber ale served on nitrogen so was smooth and creamy. It's a 5% beer with Columbus and Mt. Hood hops. I tried Tutu's Lilikoi, which is a wheat beer mixed with fresh lilikoi (passion fruit) from Guava Kai Plantation. It was so sweet that I couldn't get beyond a couple of sips of the beer. I should have left out the lilikoi.

We saved the best for last—Banana Willy's Barley Wine! It's 11% alcohol and served in samplers or 11-oz. glasses only. We each had a sampler of this sipper, which brought back fond memories of Bob's Nippy Deep Sleep. In fact, once we got back to our hotel, we lapsed into a wonderful slumber until morning. You can visit Whalers online at [www.whalersbrewpub.com](http://www.whalersbrewpub.com). The food at Whalers was also excellent. I had an appetizer portion of blackened Mahi Mahi bites, and Mark enjoyed a shrimp dinner. A lady with a basket of fragrant flower leis visited our table, and I got lei'd while at the brewpub.

The last brewpub we visited was Big Aloha Brewing at Sam Choy's Breakfast, Lunch and Crab on Oahu. We ordered a sampler of the beers and found most to be just average (Ehu Ale, S-Team Lager, and Bruddah's Cream Ale). The two beers we liked were Skipper Sam's Hefe-Weizen, a very refreshing unfiltered brew, and the Honey Porter.

Perhaps we should all save up our money for a SODZ trip to Hawaii in a couple of years! Larry and AJ would be in bikers' heaven doing the 37-mile ride down from the top of the Haleakala Crater on Maui. The snorkeling is wonderful, and there's no shortage of beautiful scenery with temps in the 70s and 80s. It's slightly cooler at the top of the crater (about 35 at sunrise). Until later—Aloha!



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## ***Mark Your Calendars***

*June 6*  
*Club Brew*  
*Larry's House*  
*June 12*  
*Dr. Bon Bon's Graduation*  
*Party*  
*July*  
*25 Annual Picnic*  
*Herb Bresler's House*  
  
*17 State Fair Competition*

*Locations subject to change  
with notice.*