
The Grain Mill

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

March 2004

THE PRESIDENT'S CORNER

by Bonni Katona

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Hi All!

This is turning out to be one of the busiest months in SODZ history. The BJCP Exam prep course is well underway at Thirsty Dog in Dayton on Saturday mornings. Jeff Seeley from CMI is teaching the course. The SODZ Class of 2004 includes Frank Barickman, Rick DeShone, Betty Fisher, Ben Hansen, Steve Huckaby, and Mark Katona, as well as some CMI folks.

After class on Saturday, March 13, a few people are heading over to New Albany, Indiana, for the annual Gravity Head at Rich O's. Pat Russell of DRAFT has been coordinating this field trip.

The Informal Brews have become very popular. Frank Barickman hosted the first one, and I understand it was well attended. Betty Fisher and Ben Hansen hosted the second one this past Sunday, and there was a nice turnout. We even got to meet six-week-old Aiden Drake. The next Informal Brew is the annual event on Easter Sunday at Mark and Bonni Katona's house.

Between the Informal Brews and the Victory Malt Challenge, we are brewing more often. We should be drinking the fruits of our labor at future SODZ meetings. Remember, your Victory Malt Challenge homework is due at the April meeting.

Officer elections take place at the Monday night SODZ meeting on March 15 at the Shamrock Club. On this year's slate of officers: Bonni Katona, President; Rick DeShone, Vice President/Program Director; Betty Fisher, Secretary/Newsletter Editor; Mike Mirarchi, Treasurer; and Frank Barickman, Membership Director.

Final preparations for our first-ever homebrew competition are in process. Frank Barickman just received the yard glasses that will be used for prizes. Rick DeShone is coordinating the online registration of beers, and Mark Katona is looking for judges and stewards. Email Mark at mkatona@columbus.rr.com if you can volunteer your services on the morning of March 27.

Some of our judges coming from out of town may need a place to spend the night. If you can accommodate a judge at your house, let Mark know so that he can pass on the information to interested parties.

We still need more beer entries, and so far we have only one mead entry. Please spread the word, as the registration deadline is March 20. Just go to the SODZ web site, www.sodz.org, and click on the 2004 British Beer Competition link. The pop-up menu will ask for a username and password. The answer in both fields is **sodz**. Entries may be shipped to Thirsty Dog or hand-carried to the competition if you are working at the event.

Barley's Smokehouse is holding their 2nd Annual Mini Real Ale Fest starting at 6:30 on Saturday, March 27. Tickets are \$15 each, and a limited number will be sold. The admission includes five taste tickets and a souvenir tasting glass. You may purchase tickets at either Barley's and at The Winemaker's Shop. For more information, visit <http://www.barleysbrewing.com/enews/>.

It looks like an exciting month, so let's get together Monday night at the Shamrock Club at 7:00 for the meeting. See you then!

SODZ INFO

The Scioto, Olentangy and Darby Zymurgists, Inc. (SODZ) meets on the third Monday of the month at the Shamrock Club, 60 W. Castle Road, Columbus, 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:

Frank Barickman
Membership Director
133 Miners Court
Delaware, OH 43015

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

Current SODZ officers are:

President

Bonni Katona
bkatona@columbus.rr.com

Vice President

Rick DeShone
rdeshone@CTCODEWORKS.COM

Secretary/Newsletter Editor

Mark Katona
mkatona@columbus.rr.com

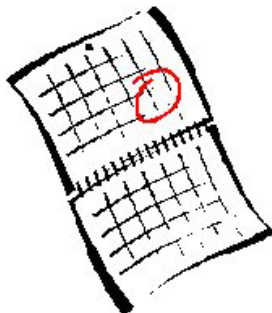
Treasurer

Mike Mirarchi
mamirarchi@hotmail.com

Membership Director

Frank Barickman
fbarickm@columbus.rr.com

www.stat.ohio-state.edu/~irwin/sodz/



CALENDAR OF EVENTS

Mark your calendars for these meetings and future beer events!

- February 8 CMI Pub Crawl, Cincinnati
- February 10 SODZ Meeting; Officer Nominations; Dues Collection
- Feb. 26-Mar. 1 Real Ale Festival, Chicago
- March Date TBA; Officer Elections
- March 8 Gravity Head, Rich O's Public House, New Albany, IN
- April Date TBA; New Officers Begin Duties
- April 25-27 National Homebrew Competition Judging, Akron
- August 23 Beer & Sweat, Ramada Inn, Florence, KY



Crazy in El Paso

Rick DeShone

Each time I get to El Paso I make sure to get to Jaxons Brew Pub & Restaurant. They have the best local brewed beer in town, some very good Tex-Mex cuisine, and they are surprisingly cheap.

Since Jaxons was on the way to my hotel, I tossed my bag in the rental car at the airport, and walked through their front door about 10 minutes later. This was the start of pretty crazy Sunday. They had a good crowd for a Sunday night, but there were a few stools at the bar. I strolled over and sat down, checked to see if they had any seasonals on tap, and was promptly befriended by a guy named Ely.

Before I got my first beer ordered, Ely and I were friends and he tried to order me a Scotch and coke. I said I would take the scotch straight, but hold the coke. I found a lowland single malt and we toasted the night. While I was wafting in aroma and letting that first sip roll across my tongue, Ely slammed his. He said, "This stuff is smooth, I'm used to tequila." I knew Ely was out for a wild ride that evening. Ely introduced me to Lilly "The most beautiful girl in El Paso" our bartender.

My first beer arrived. From my earlier trips, I learned to expect a good beer, true to style, but not one that would knock me over when I tasted it. This is a brewpub that survives in a low cost of living economy through good food and good cheap beer. Brewpub economics require that you put beer out fast in volume, shave on ingredients and make your beers thin, or charge a higher price. Jaxons formulates good beers, they just move a bit quicker than I would like. I ordered a Chihuahua Brown Ale. This was a brown ale with evident flavors from chocolate and crystal specialty grains. It is not a big brown ale, and it was young, but true to style, fresh, and better than many that I have had in other brewpubs.

I spotted someone in by the fermenters jotting down some readings and cleaning up, so I asked Lilly if that was the brewmaster. She said yes, and went in to get him. Meanwhile Ely was relating stories of his marine unit, girlfriends, politics, religion, the trouble with kids today, his 12 brothers and sisters, his mother who is a saint, and doing his best to woo the waitresses.

The brewmaster is Frank Francees. He was the assistant brewer and became the head brewer about a year ago. He brews on a 10 barrel system at this location. Jaxons also has another brewpub on the West side of town with a 7 barrel system. I switched to their stout, which is served on beer gas. Once again it was a solid session beer, true to style, with a dry finish and plenty of roasted barley present.

Frank and I got to talking about beer, ingredients, and recipes. Frank's grain supplier is Great Western, hops supplier is Hops Union, and he uses a couple of different strains of yeast from WYEAST. Their staple beers are a blond, a light amber lager, an amber, a brown, and the stout. They usually have a specialty beer up, and Frank was more animated when we talked about them. They just ran out of their Heffeweisen. At their other location he noted they had a

raspberry Kolsch. He also brewed an Oktoberfest and Christmas beer last year and a Scottish Ale.

Ely was impressed with all our beer knowledge. I told him I owed him a scotch and ordered another shot. This time I selected a highland single malt and tried to tell him what to expect in the aroma and taste. He slammed it anyway, but said it was even better than the first one. Frank joined us. I let Frank chat for while with Ely, since Lilly brought my brisket platter, which was excellent and only cost \$7. Ely and Frank went through as many topics as I did with Ely earlier. This time they involved old TV shows, cars (especially low-riders and trucks), early wrestling stars and the trouble with wrestling today, and other topics I cannot remember.

I noticed that Frank had Lilly pour him a beer. He opted for their Amber, so I asked for the same. This is a very clear reddish amber beer with some great crystal malt present and good hop balance. At this time it was the best beer up. Ely went to the bathroom and came back with a pleasant spicy smoke smell. Ely started to wax poetic about how welcome Lilly, Frank, and I made a guy who had just come back into the country from Iraq and was just rolling through town feel. He had a great flip top growler that he had purchased earlier. He had Lilly fill it with Borderland Lager and gave it to me. He made Lilly promise not to serve me ever again unless I brought it with me for refills. He was off into the night looking for some action.

I figured it was time to go find my hotel. Frank had to head out, so I thanked him for conversation and his brewing knowledge. I think that Frank, Lilly, and I were all still assimilating our impressions of this lightning rod called Ely that brought us together for the evening. I finished my beer and asked Lilly for my tab. She told me that Frank had picked it up. After seven hours of travel to get to El Paso, this was a pretty good start to the week.

On my way out to the car I saw Ely in the parking lot sharing a joint with a couple that just drove in in a Cadillac. I was ready for the hotel, but I got the impression that Ely's evening was just getting started. Later in the week I had a chance to get back to Jaxons. I had to get out to my client's for a dinner, but brought in the growler. Lilly was tending the bar and gave me a smile. She said Ely had come back through at closing trying to change a ten dollar bill to get quarters. He had apparently gotten into some trouble next door at the pool hall. I had two pints of beer and had Lilly fill the 2 liter growler with Chihuahua Brown Ale. The bill came to \$10.50. I left the jug with my host, who said he will ship it to me after he finishes the beer. That jug has a place in my bar and comes equipped with a good story.

If you are ever in El Paso, I recommend you get to Jaxons. Good beer, good food, good company, all at a great price. I followed up with Frank after I got back, as he mentioned when I was there that he was not uncomfortable with disclosing recipes. He filled in enough details that I was able to formulate recipes for their brown and amber ales. Mind you I was scaling back from 5.5 barrel ingredient quantities, so if these tank for you its probably my fault not Franks. These are formulated for 5 gallons.

Chihuahua



Brown Ale

Cactus Jax



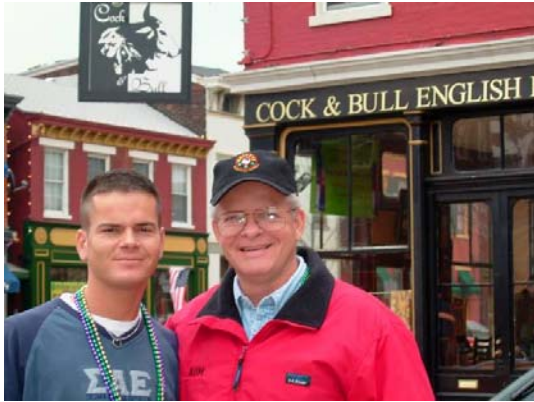
Amber Ale

Chihuahua Brown Ale 5 lbs Pale Ale 2.3 lbs 80L Crystal .75 lbs 120L Crystal .15 lbs Chocolate .33 oz Chinook (Bittering) .88 oz Goldings (Aroma)

Cactus Jax Amber 8.8 lbs Pale Ale .75 lbs 80L Crystal 1 oz Chocolate .75 oz Northern Brewer (Bittering) .90 oz Tettnanger (Aroma)



CMI Pub Crawl Pictures



Don and his son Brian



Bonni & Mark



Don & Mike



The Dubliner



Jim Leas, Kurt Stocker and others at the Hofbrau Haus



The Group



Jim & Mark in front of
the "Goose Girl"



Trust me, you don't want to know

BJCP Class



Betty desperately trying to keep
Ben from taking her glass of
Siberian Nights from Eric Asebrooks Brewery



The Class of 2004



SODZ MEETING

Monday, April 19, 7 p.m.

Shamrock Club

60 W. Castle Road, Columbus

Elections