



The Grain Mill

Publication of the

Scioto, Olentangy and Darby Zymurgists, Inc.

May 2005

Vol. 11, No. 2

THE PRESIDENT'S CORNER

By RICK DESHONE

It's been a busy time involving lots of travel. The down side of the travel is that I haven't been able to get in much time with my children, brew, and make it to club activities. The up side is that I have a lot of business opportunities, and while on the road I am finding some great beers.

I was hoping that I would not be so travel weary before the 20th, when I fly to Belgium to tour breweries. I know, I can hear the violins playing in sympathy...

This last trip into Michigan has convinced me that this area is a hot-bed for beer enthusiasts and brewers. I'm on a mission to get together with Ron Wilson and organize a tour of some of the great places I have been frequenting.

I have been introducing the American lager drinkers I'm working with here to the quality brews at Bells, Arcadia, and Dark Horse. Now they are confident when they stroll in and say, "I want your IPA." I haven't been up to Founders in Grand Rapids, or New Holland in Holland, but they are only about 45 miles from where I'm working. Both breweries' beers are easily found, along with Michigan Brewing Company out of Webberville and Dragon Mead in Warren.

New Holland's high-gravity series, which includes Black Tulip, Phi (should be a Greek letter), Pilgrim's Dole, and Dragon Milk, is really awesome. Founder's Double Dirty Bastard is also pretty amazing. There is really a high-gravity thing going on around here, and there is not one brewery that I have been in that doesn't have a 9% or greater beer on tap.

I hope many of you were able to attend one of the Big Brew events at Jay and Lori's or Mark and Bonni's houses. I'm sorry I was out of town for those. I'm sure that some great beer was brewed and consumed.

I was able to make it to the East Regional judging for the NHC. Kirk was also there to judge and represent the club. Congratulations to Jay Wince for having four beers take ribbons. I was fortunate enough to place

with my Special Bitter as well. We are on the road to putting the SODZ club name back on the map.

At our last meeting we discussed dates for the Iron Kettle Challenge. We will hold it on Saturday, June 25.

For the Iron Kettle, teams are recommended. Each team should show up at 9:00 AM on the 25th with all the equipment they need to brew a batch of beer and whatever yeast they want to bring. They will be given a bucket with ingredients - grains, adjuncts, hops. The team must decide on a recipe using only ingredients from their kit. They will name the style of beer they are brewing and brew the beer that day. We will then judge the beers according to the team's stated style at our September meeting. I will get a sign-up list to the next meeting, so I can order the ingredients.

Assuming I return, I will regale everyone with tales of Belgium, pictures, and who knows what else and the Iron Kettle. See you there.

SODZ MEETING

Monday, May 16, 7 p.m.

Mike Mirarchi's House

3883 Braidwood Drive, Hilliard

Cookout & 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

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rdeshone@CTCODEWORKS.COM

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Membership Director

Don Croucher
donpam@copper.net

SODZ Web Site

www.sodz.org

DIRECTIONS TO MAY 16 SODZ MEETING

MIKE MIRARCHI'S HOUSE

Location and Time:

The address is 3883 Braidwood Drive, Hilliard, OH 43026. It's a tan stucco house with a sailing scene painted on the mailbox (no surprise, right?). The meeting starts at 7 PM, but you're welcome to arrive at 6:30 for the cook-out.

Directions from I-270:

Take Exit 13 (Hilliard/Upper Arlington) and go east toward Mill Run. Get way left and take first left (not the ramp back onto I-270) onto Trueman. It's a brand-new road which goes past our brand-new Home Depot. Trueman dead ends at Davidson. Turn right. Go past our new fire station and take first right onto Shirtzinger. A couple hundred yards later you'll see Hilliard Pool. Turn into the parking lot. Drive through that first lot and left to the second lot. You can park there and walk down the other pool entrance across the street and right up my driveway.

From Columbus, Dublin, Upper Arlington, etc.:

Make your way across the Scioto River (We're north of Fishinger and south of Hayden Run bridges) and proceed up (or down) Dublin Road. Turn West onto Shirtzinger. The road will make a 90-degree right turn and eventually come to the Hilliard Pool. Turn into the parking lot. Drive through that first lot and left to the second lot. You can park there and walk down the other pool entrance across the street and right up my driveway.

Or just do the Mapquest thing!

Cookout:

I've got a patio and a gas grill (and a few SODZ chairs left) so we could do a cook-out. I could round up burgers and brats and folks could bring a side dish. Don't forget to bring your homebrew!

HOPPUS MAXIMUS CHALLENGE

Get hopping! The 2nd Annual Hoppus Maximus Challenge is about to begin.

For details on the rules, entry fees and pick-up dates for the hops from Thirsty Dog in Dayton, check out the SODZ web site at www.sodz.org.

The information should be posted a few days after this newsletter is published. There will be an announcement on the Yahoo group when the details are posted to the web site.

CHARITY BEER TASTING

By Mike Mirarchi

Prompted by an email from Don Croucher, and driven by a desire to support a charitable cause (and drink beer), I attended the first charity beer tasting sponsored by the local Ronald McDonald House.

The event was held on April 14 at the Gallo's Tap Room, on Olentangy River Road where we had our April meeting a few days later. There were a dozen or so beers to taste, including Bell's Oberon, Framboise Raspberry Lambic, Columbus Brewing's Apricot Ale, Tommyknocker Maple Nut Brown, Bell's Two Hearted Ale, Sam Smith Oatmeal Stout, Unibrou La Fin Du Monde, Three Floyds Alpha King, Harpoon IPA, Rogue's Dead Guy Ale, Abita Purple Haze, and Stoudts American Ale.

The tastes were 3-oz. servings which got larger as the evening progressed. You bought tickets at \$5 for one taste, \$20 for five tastes and \$30 for 10 tastes. Since this was for charity, I coughed up the \$30. My favorites were the Bell's Two-Hearted and, even though I'm not a big Belgian fan, the Fin du Monde was past the "end of the world." It was out of it.

Throughout the evening there were drawings for prizes donated by the event sponsors—T-shirts, caps, gift certificates, and tickets for more beer tastes! Those of us hearty enough to last through the 3-hour event were rewarded with complimentary tastes of the remaining beers. It was tough, but hey, it was for charity!

I was disappointed that no other SODZ members showed (not even Croucher!) but I did meet some beer enthusiasts who were aware of our club but simply interested in being consumers, not producers.

The Young Professionals Board of Ronald McDonald House who organized this event were extremely friendly and made up for any lack of beer knowledge with their enthusiasm and congeniality.

Their next tasting is scheduled for Thursday, June 9, at the Dublin Brazenhead from 6:30 to 9:30. There will be a different lineup of beers, with a British Isles emphasis, I'm guessing. Let's see if we can't get more SODZ members to the Brazenhead to support Ronald McDonald House by drinking a few beers. There's a job to be done and we're just the folks who can do it!

SODZ IRON KETTLE CHALLENGE

The Iron Kettle Challenge will be held on Saturday, June 25, at Rick DeShone's house in Dublin.

Cost is \$25 for each team to pay for ingredients for a 5-gallon batch. There will be a \$5 surcharge for those who choose to brew an extract batch to cover the additional cost of ingredients.

For further details, check the SODZ web site at www.sodz.org.

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Tue & Thur: 11-5pm; Wed & Fri: 11-6pm; Sat: 10-5pm

TONGBA—A TASTE OF NORTHERN INDIA

By JAY WINCE

One of the wonders of travel is to experience new tastes in food and drink. We have traveled throughout the United States and have also experienced Germany, Austria, and the Czech Republic, but none of these adventures prepared us for our trek to India. As seasoned travelers, we armed ourselves with guidebooks and information to ready ourselves for our venture into the sub-continent, but when we got there we found that there is nothing that can prepare the uninitiated for the Indian experience. It is an overwhelming blitz of sensual input. Sights, smells, sounds, as well as the virtual mass of humanity that greets you, and immediately makes one feel like the proverbial stranger in a strange land. But there is an order to this chaotic land, as well as a haunting beauty.

One thing we did know up front was that we would not find any India Pale Ale in India. Like most other countries in the world today, India is dominated by the lager. Most are stronger and much more flavorful than their American cousins, but they still do not offer much out of the ordinary. There are surprisingly few brands available for such a large nation, and most are fairly regional with the exception of the giants like Kingfisher and Black Label. The basic facts of the Indian economy make the pub culture very hard to find except in the large cities where the growing middle class work and play. Therefore, we had researched and found an example of an ancient homemade beverage that we decided to seek out.

Our trek took us to the northernmost reaches of India to the city of Gangtok, which is the capital of the state of Sikkim. Sikkim, nestled between Nepal, China and Bhutan, is roughly 30-40 miles wide by 70 miles long and sits in the foothills of the Himalayas. The third-highest mountain in the world, Kanchenjunga (Kanchendzonga to the locals), at almost 29,000 feet, dominates the landscape and is a sacred place. The mix of Tibetan, Indian and Nepali culture makes for a

fascinating array of merchandise, food and drink, and we were here for the Tongba!

Tongba, as it is called, is a drink made from fermented millet and a blend of natural roots and herbs. It is considered to be a healthful drink and is consumed daily by many of the older generation. Our host at the Hotel Norbu Ghang was a Buddhist of Tibetan descent named Dorjee Lama. He was to be our introduction to this mysterious drink, as well as our source of information on how to prepare it.

Tongba is served in a wooden vessel with bamboo straw. The straw is first placed into the vessel, and then the cup is filled to the rim with the fermented millet. Hot water is then added to the cup and allowed to steep for at least 20 minutes according to Lama. The steep extracts the flavor and alcohol from the millet and is then sipped through the straw. After the mug is emptied it is then refilled with more hot water and allowed a shorter steep before drinking. This process is repeated until the concoction begins to lose its flavor, usually about 4 or 5 fills.

Lama had arranged to deliver the Tongba to our room at 8:00 that evening. As it was delivered, the first impression that hit us was the wonderful, almost sourdough-like bread aroma. The initial taste was sour bread and a milky consistency with the distinct presence of alcohol. The flavor sweetened somewhat at the end of the taste but remained overall tart and acidic. Although not really comparable to a Lambic, it could be somewhere in the neighborhood as to its sour profile, but at the same time it has a wonderful breadiness in flavor and aroma.

Though hesitant at first, we ended up enjoying it a great deal and had it the next night as well. Tongba seemed to be a moderately strong alcoholic drink as its effects were felt. It also may have to do with the amount we drank, as we had 4-5 refills each. Even though the mug is filled with millet, there is still a good amount of liquid in the vessel. Our host said that after the drink is finished that the spent grains are then fed to the goats. I hope the goats enjoyed it as much as we did!

Lama said that the millet for the Tongba is usually prepared in 5-kg batches, roughly 10 pounds. The millet is cooked until done and then spread out and cooled on a tray or cookie sheet. The herbal ingredients are in the form of a cookie-sized wafer that Lama called Marcha. Although we were unable to discover what the exact ingredients the Marcha contained, it is said to be medicinal and is the healthful basis of the drink. About half of a round of Marcha is ground up dry using a mortar and pestle and then sprinkled over the millet and mixed in.

The mixture is then sealed tightly in a large plastic bag and placed in a tight container for about 7 to 15 days before tasting to see if it is ready. Lama said that

the bag should never be opened before at least a week has passed, or it will spoil the batch. To play it safe he said it can be left the full 15 days before sampling. The grain should be slightly sour to taste. Lama said that the batch will last up to a year without spoiling if the bag is closed tightly after each use.

The process seemed fairly straightforward, and that gave us the idea to try to prepare Tongba here at home in the U.S. If we can acquire the correct cultivar of millet, we will be on our way. We were able to obtain some Marcha from Lama during our visit and hope to attempt to brew Tongba in the near future and introduce it to our friends. Now all we need is a goat!!



Former Gahanna resident Bill Lyons, Dorjee Lama of Gangtok, Sikkim, and Jay Wince pose in the lobby of the Hotel Norbu Ghang in Sikkim, India.



Lori and Jay Wince enjoying Tongba, a local homebrewed beer made from millet.



Hours:
Mon-Thurs: 11:00 a.m. - 8:00 p.m.
Fri-Sat: 11:00 a.m. - 9:00 p.m.
Sunday: 2:00 p.m. - 6:00 p.m.

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Be Responsible... Drink Responsibly

REFLECTIONS ON THE EARLY DAYS OF SODZ

By Ron Phillips

[Editor's Note: Ron Phillips was one of the founders of SODZ in April 1995. He now lives in Chicago.]

I don't actually remember too much about how the club got started, even though I was at the first meeting. I know Sean McGee, owner of Wine's Inc., one of the local homebrew shops, had talked about forming a homebrew club (at least being the sponsor) for a while, and then Chip Wood (1st president) kind of got the ball rolling. I know that Jon Woodman and Cheryl Duda were also around in the beginning. Then, Sean's customers heard about the club and started trickling in to meetings.

I do remember one of the club's first organized brewing events. We brewed identical half batches (same ingredients, extract batch, materials coordinated through Sean or Chris) and compared the results. I remember that the malt extract used was Laaglander spray dried malt, which has a high degree of unfermentables, and the resulting beer was pretty bad.

Some of the meetings I remember most fondly were the ones we held at Hoster's. Victor Ecimovich was a great guy and always treated us well.

The brewing session that was featured in the newspaper article (*The Columbus Dispatch*, Accent Section, April 12, 1995) was pretty fun.

Congratulate the SODZ members for me and best of luck. Who knew that that first meeting involving 5 folks sitting around tasting some beers would evolve into a club that would last 10 years!

NAMING A BEER

By Don Croucher

Earlier this year I entered my first brewing competition. It was exciting and scary at the same time, putting that beer out there. Kind of like going all day with your pants unzipped, and when you find out, you are afraid of what everyone is going to think. (In my case, it wouldn't amount to much.) I started filling out the form: name, address, phone, beer style, sub-category, and name. Name? What name? I have to give this beer a name? How do you do that? How do you name a beer? Does it have to mean something?

Are there any guidelines to follow for such a thing? I'd just never thought about it, and it caught me by surprise. I started thinking about the beer I was entering in a new way. I tried to think about how I brewed it, if it reminded me of anything in particular. When I brewed it, what the day was like, how I came to brew the beer in the first place. There had to be something relevant that I could seize upon, to give this beer an identity. This was going to be hard. I thought brewing competitions were supposed to be fun, not give you an ulcer.

I thought about a time, a few years ago, when I happened to be at a horse farm in Lexington, KY. In a previous job, I had some exposure to Thoroughbred horses and horse farms. I don't know much about horse farms, but it was fun seeing it all. I happened to be there on the day when the yearlings are registered, which includes naming the horses. On that particular day, about 200 horses had to be registered and named.

Now, this is quite an ordeal for horse owners. A horse has to be given a name, and it has to be a name that has never been used before by anybody else, ever. When you consider the thousands of horses that are born each year, each with its own bloodline to follow, and each with its own name, it is easy to understand

why you never hear of a horse named Fred, or Mary Jane, running in the Kentucky Derby. This is how you get names like "Woulda-Coulda-Shoulda," or "Titter-Tatter." They just make them up. It is really something to see, watching people come up with some of the dumbest names you could imagine, and being glad they thought of it. It is really quite stressful for them to go through the process.

In my golf bag, I have a 5 wood I call "Snoopy." It even has a Snoopy head cover. I have absolutely no idea how that club got a name, but I have called every 5 wood I have had "Snoopy" for as long as I can remember. No other club in my bag has a name, or have I ever thought about giving any of them a name. It just never occurred to me. Ben Crenshaw, a professional golfer, has a putter he has used most of his career that he calls "Little Ben." Bobby Jones, the legendary golfer, called his putter "Calamity Jane." I call my putter a putter. Maybe I should at least capitalize it, to give it a little distinction, and call it a Putter. That does seem nicer, except when the damn thing can't sink a two-foot putt, in which case I have some other names I could give it.

I have known many golfers over the years who have given names to golf clubs. I know people who have named their cars, a favorite tool, baseball bats, tennis rackets, and on and on. The kinship you can attach to an inanimate object can be a hoot. Right about now, you are probably thinking of something you own that you have given a name. Good for you. You can join the rest of us on the ship of fools.


None of this helped me with a name for a beer. I looked in several of my beer books and magazines, looking at the names other people have given to their brewing creations, hoping for some inspiration. Some of the names are very original, some are goofy, catchy, suggestive, obnoxious, or in other ways unimaginable,

but usually fun. It didn't help guide me on my quest for a name. One of the favorites I found was "Whack that puppy against the wall," a classic dry stout. Another favorite I found was "Foreplay," a raspberry porter. Not to be outdone, there was another one called "Flaming Scrotum," an English old ale. I'm pretty sure I don't want to know how any of those beers got their names. Use your own imagination, please.

"Woulda-Coulda-Shoulda" was probably available, at least for a beer, but it didn't seem to capture what my beer was all about. If the beer had been a real stinker, I could have named it after some relative I don't like, as kind of a temporary shrine for their just desserts. I can save that one for another day. Feel free to use this idea yourself, if the worst happens to a brew. It might make you feel better as you pour it down the drain.

After a lot more soul-searching than any intelligent person would have devoted to the problem, I reasoned out a name that fit. It came about the way things like this always come. You give it a little distance, do some other things, and, when you aren't thinking about it too hard, something pops into your head. And there you have it, a name worthy of the beer. Some day, maybe I could put together a book of beer names, like the books available for naming babies, so we can all have a directory of ideas for referral. It sounds like a great idea, if I can think of a name for it.





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2005 CLUB BREW: BIG BAD AMERICAN HOP MONSTER

AKA - FOR BETTER OR WORSE IPA

By FRANK BARICKMAN

Batch Size (Gal): 10.50
 Total Grain (Lbs): 27.00
 Total Hops (Lbs): 1.025 (16.4 oz)
 Anticipated OG: 1.072 Plato: 17.50
 Anticipated SRM: 11.8
 Anticipated IBU: 159.9 (Yea Right!)
 Brewhouse Efficiency: 75%
 Wort Boil Time: 75 Minutes

Lbs	Grain
22.5	Muntons Marris Otter 2-row
25.25	Weyermann Carared
25.25	Briess Victory Malt
1.0	Dingemans CaraVienne
1.0	Dingemans CaraMunich

Oz.	Hop	Time (min)	AA
1.0	Sterling (pellet) FWH	0*	
0.9	Amarillo (pellet)FWH	0*	
1.5	Cascade (whole)	FWH	0*
4.0	Simcoe (whole) 65	13.3	
1.0	Centennial (pellet)	60	9.1
1.0	Newport (pellet)55	11.1	
1.0	Columbus (whole)	15	15.0
1.0	Cascade (whole)	10	4.9
1.0	Cascade (pellet)	5	5.4
2.0	Amarillo (whole)	DH 0	
2.0	Cascade (whole)	DH	0

*AA not counted to IBU count

Yeast
 1028 T-Dog Brewery Slurry (3 good globs from Gatorade bottle) (5.25 gallons)
 DCL S-04: 3 11g Sachets of Safale (5.25 gallons)

Notes:

Single infusion mash at 155F for 60 minutes
 Delaware City water treated for Mash (Burton on Trent)
 Mash PH: 5.2
 Mash H2O: 7.8 gallons (1.15 qts/pound)
 Dublin Ohio water treated for Sparge (Burton on Trent)
 Batch Sparge: (Took 3 charges cause of all that grain)
 Sparge PH 5.84 (water before batch sparge)
 Sparge Temp: 170F
 Sparge H2O: approx. 13 gallons
 Whirlfloc (2 tabs) added at 20 min remaining boil

As many of you saw on the Yahoo board, this recipe went through some dramatic changes in the final hours preparing to brew this monster. As it turns out, by Friday night at 6 pm, the club brew order had not arrived, and I had received an email wondering why I had not picked it up! UH OH!!!! Can this really be happening?

Ok so it was off to my 'onsite' grain-storage facility. Eureka... I still had a partial sack of Marris Otter. Now, only having a scale that measures 4 lbs at a time, I had another dilemma—how do I figure out how much is left in this sack? <Light bulb on top of head turns on.> I can take the sack and measure it on my household scale; that will give me a close estimate. So moving the sack from the grain-storage facility to my master bathroom, I found that I have about 23 or so pounds of 2-row.

Feeling confident about having good base malt, I then checked my specialty-grain inventory. Can you believe it; I actually had 1.25 lb of Victory Malt. Scavenging through my supplies, I managed to gather 3.25 lbs of some other specialty malts for the brew. I then transported the raw material from the grain-storage facility to the malt-milling department. It was time to crush 27 lbs of grain!

I then proceeded down to the next floor to the hop-storage facility. Being a fan of American IPAs, I seem to always have a good inventory of hops that are appropriate for the style. In many of my IPAs I tend to stay away from the "C" hops. However for this IPA, I decided to break into them, along with some varieties that are less common. At first glance, the recipe looks like I threw in everything but the kitchen sink for the hop profile of this beer. However, this is far from the case and hopefully will be the content of a future article. One should note there is no Chinook in this recipe! (Jay, you should be proud of me!)



Another note, if you look at the recipe, I made the AA of the hops used for FWH additions equal to zero. Promash by default uses a factor to decrease the bittering contribution when adding hops at this point. This has been a topic of debate on HBD and other message boards. From previous batches with and without FWH, I believe that this addition does not add any substantial bittering to the brew; and if it does, it is so smooth that the perception of the bitterness is greatly subdued. In my experience, FWH significantly contributes to the flavoring contribution. Others may disagree. (I choose to 0 the AA content of the FWH hop additions so I do see any IBU contribution).

With raw materials ready to go, I delivered them to shipping and then moved to the yeast lab. I knew that I still had some of Eric Asebrook's 1028 brewery slurry, but I questioned if it was still good (it was a month or so old.) Opening it up, it gave the traditional



*Big Brew Toast at 1 PM (EDT)
(Other guests and brewers arrived a little later.)*

"psssst" of expansion with a generous portion of yeast slurry flowing into the air (anyone who has used this yeast knows what I am talking about.) Licking it off my fingers, arms, and forehead, I determined that it was still good.

While hanging out in the yeast lab, I noticed that I had some sachets of S04 from DCL. I always keep some dry yeast around just in case of an emergency (hmm almost like this situation). Safale has been around for a while and is used by many microbreweries because of its ease of use and no need to propagate it. It has been compared to 1028 and 1968 for its flavor character and good flocculation ability. I decided that I would use 3 of these packets on one-half of the batch. (Note: I would normally pitch 22g per 5 gallons, but since it was about a year old, I decided to add a third packet.)

Now with all of this behind me, I was prepared for the brew. Oh yea, it's now 9:30 Friday night, and I



have not packed my brewing equipment yet (drink homebrew, remind yourself why you do this, drink another homebrew).

Saturday the brew went off without a problem. Brew began about 9 am with the setup of the equipment and heating of the strike water. Yeast was pitched just a little after 3 pm. No stuck mash, all targets hit, and the brew even calculated out to 81% efficiency. OG was 1.070 and collected over 10.5 gallons in the fermenter (Note 1 gallon left in brewpot, 0.25 left in chiller). The only mistake made was that I forgot to mash hop with the Sterling and Amarillo additions. So I made them first wort hop additions. With 12.4 oz of hops in the kettle, it made for one fine mess of hops and trub in the bottom of the kettle! By the time I was leaving (around 4 pm), the 5-gallon batch with the 1028 T-Dog brewery slurry was already starting to bubble! Got to love viable yeast!

Thanks again for the Katonas' hosting the post-Easter/Club Brew/Big Brew at their place. Over 35 gallons of beer were brewed on premises that day. I believe Jay's site brewed 15+ gallons, so that's over 50 gallons from SODZ on Big Brew day... Nice!



*Mickey Steve
(Doesn't look like he's at the Happiest Place on Earth,
does he?)*

THE SECOND ANNUAL, FIRST EVER, SODZ OPEN GOLF TOURNAMENT

By DON CROUCHER

OK, fans, here's the announcement everyone has been waiting for: The Second Annual, First Ever, SODZ Open Golf Tournament will be held on Sunday, September 11, 2005. The location is Arrowhead Golf Course, about 8 miles north of Westerville, on HWY 3C. Tee-off is 1:00 PM, with groups off at intervals, subject to the starter demands.

The number of entries will be strictly limited to the number of entrants registered. This will be a nine-hole test; the handicap system for the day will be playing golf. Prizes will be awarded, subject to the organizer's imagination.



After the round, all participants, and all non-participants, are invited to the Croucher stronghold, 652 Concord Court, Westerville, OH, for burgers, brats, golf stories, and maybe a beer or two, commencing around 3:30 PM. Maps will be posted as soon as I can figure out how to attach one to a message.

Several of you have already sent in your entries, but for those who were cautious, and decided to wait, now is the time to lay it on the line and enter. A good time will be had by all, no matter how many golf balls you lose. There is no entry fee, other than the greens fee, but if you want to send one in, anyway, go ahead. The organizer is also open to bribes.

Reminders for the tournament will be sent from time to time, but if you are planning to attend the after-tournament festivities, food items, beer, etc., will be gladly accepted.

Let the cards and letters start rolling in.

BIG BREW DAY REPORT

By JAY WINCE

We had a great Big Brew event here at the Wince house. We had a small but lively group of 7, and we did 2 batches for a 16.5-gallon total. We did a 5.5-gallon batch of Rogue I2PA (extract—Lori's first brew) and an 11-gallon Imperial IPA of mine. Both started over 1.080, and both were fermenting like mad on Sunday after pitching large starters on brew day.

I signed up one new AHA member, and we all drank plenty of beer. I hope you all had a great time at the Katona's home and that we all get to share our beer soon.

Just an update—I will be brewing at Barley's this Saturday for the upcoming "Afternoon with the Brewers" to be held this year on June 12. The beer, as you all know, is a smoked porter named "Ain't Just Blowin' Smoked Porter" The tap handle, designed by Denise Hornberger, is going to be a real hoot. I hope this year's beer turns out well. I may not see many of you until then.

One more thing. I want to send out a big congratulations to Rick DeShone for his 3rd place Special Bitter in the East Region of the NHC!! I hope to collect Rick's hardware in Baltimore when he picks up a medal in the second round (I hope!!).

This club is starting to put its name back on the homebrewing map. Let's keep our COC entries coming and start to plan for next year's National Homebrew Competition!! (Remember that there is a New Entrants category for all first-time entrants into the NHC.) Let's challenge our members to at least one entry each.

This club brews great beer and has the awards to show for it. We should put it on the national spotlight of clubs. Take care and I hope to see you all soon.

P.S. Hey Frank, I don't think my efficiency even challenged yours. Still about 75-78%. Great job!!



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CALENDAR OF EVENTS

Mark your calendars for these meetings and future beer events!

- May 10-28 Barley's/Winemaker's Shop Homebrew Competition Entry Drop-off
- May 14 Jay Wince Brewing at Barley's
- May 16 SODZ Meeting, 7PM, Location TBA
- June 12 Afternoon with the Brewers, Barley's, 2-5 PM
- June 16-18 National Homebrew Conference, Baltimore
- June 20 Postmark deadline for OSF entry forms/fees (2004 BJCP Rules)
- June 25 Iron Kettle Challenge, Rick DeShone's House
- 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
- Date TBA SODZ Tailgate at Crew Stadium
- 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
- 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



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