



The Grain Mill

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

May 2007

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The Presidents Corner

By Frank Barickman

What a great showing by SODZ members at the first round judging for the AHA National Homebrew Competition. I think this was a record number of awards for the club. SODZ club members won 8 awards this year! Congrats to Dan George, Vic Gonzales, Jay Wince, Lori Wince, and Frank Barickman (Also congrats to David Blausey – member of both SAAZ and SODZ). Hopefully one of these beers will place in the 2nd round judging in Denver. Good Luck All!

A big thanks to Chris Alltmont for hosting and putting together the club brew / AHA Big Brew for the bourbon barrel aging experiment. The KY Common came out great and we hit 14P (1.056 OG). The beer was almost “bubbling” by the time we left. About 15 SODZ members and friends chipped in to get this done. Chris has transferred our brew into ½ barrels to finish fermenting. He has also picked up the barrel and we will be prepping it to receive our not so common KY common. Over time we will need some corny kegs to transfer the beer into for aging, sampling, and of course our club picnic. This should be fun to see how it changes over time. I have put together some photos from the event later in this newsletter.

Even though we do not hold our normal monthly meeting during June, July, and August, the SODZ schedule will be quite busy. Barleys homebrew competition entries are due, you can drop them off at the Winemakers shop now. The

Iron Kettle Challenge on for June. The State Fair Homebrew Competition is coming up, remember you must pre-register your entries in June (1 month before judging). Judging is July and the day after is the Club picnic at Leather Lips Yacht Club. Beer and Sweat is slowly approaching (August) but it's getting to be that time you brew up that special beer for this one of kind competition (largest beer comp by volume). We are also trying to put together the Homebrew Swap Meet. Over the summer we will hopefully see two more commercial breweries come online. When they do, I would like to arrange a SODZ group to visit the breweries and sample their offerings! I am sure there will be a tapping party or two at GB, CBC, and other fine beer establishments in the area as well. Beer in Columbus is starting to explode! So many beers, so little time.

Jay Wince is teaching a how to brew class in Zanesville and has offered SODZ to have a table there with our banner. I believe Don Croucher will be attending to talk to people and let them know about SODZ. Rick DeShone has been talking to the Dublin Irish Festival planning committee and has secured SODZ some space to conduct a brewing demonstration during the fest.

SODZ Meeting

Monday, May 21

Starting at 7PM

Leatherlips Yacht Club

Dublin

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:
Kris Huckaby, Treasurer
3190 St. Bernard Circle
Columbus, OH 43232

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 rdeshone@columbus.rr.com.

Current SODZ officers are:

President

Frank Barickman
fbarickm@columbus.rr.com

Vice President

Chris Alltmont
rcalltmont@aol.com

Secretary/Newsletter Editor

Rick DeShone
rdeshone@ctcodeworks.com

Treasurer

Kris Huckaby
huckabrew@insight.rr.com

Membership Director

Bonni Katona
bkatona@columbus.rr.com

SODZ Web Site

www.sodz.org

He is also working to setup a tasting session with local commercial brewers. These events are great and really promote home brewing, craft beer, and the club. I would love to see the club participate in more events like this. Great job guys!

This month's "meading" will be at Leather Lips Yacht Club. Thanks to Mike Mirarchi for setting this location. You can find a map to LLYC here (<http://www.leatherlips.com/custom/map.asp>). Bob Breckler will be teaching us all about mead and how to mix and stir your own. Cheers and see you there!

Iron Kettle Challenge

By Rick DeShone

I already have confirmation from two teams for the Iron Kettle challenge on June 9th. Show up with your team, brewing equipment, and yeast strains to see what ingredients kit has this year. Match your wits against other brewers from the club. This is always a fun time and a way to stretch your brewing knowledge. It's also a tradition that some pretty good beers get brewed.

We are always looking for the daring. If you are less experienced, post to the SODZ group and someone with more experience will team up with you. This is a great event to learn from other home brewers and see the joys, worries, and triumphs of the day. There is always a helping hand and most of the time the advice is good (although you might want to get a second opinion.)

Good food, great beers, lots of entertainment, who could go wrong?



Hours:

Mon-Thurs: 11 a.m.-8p.m.

Fri-Sat: 11a.m.-9 p.m.

Sunday: 1 p.m.-6 p.m.

From the Vine

Specialty Wine and Beer

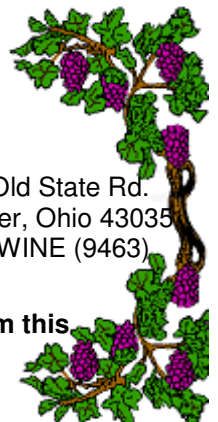
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Doin Dallas

By Rick DeShone

One of my long time clients is in the Dallas Fort Worth area and I find myself traveling down there 3 or 4 times each year. There are a few interesting stops around there that I always try to get into. It always varies with length of stay, trip purpose and entertaining, and location where I am staying. This last month I found myself down there a couple of times, so I took a couple of pictures and thought I would review some of them. I have to admit BJ's in Addison was one of my regular places. Originally they brewed there, but now the beer is brewed at another facility. Since BJ's opened here, I don't look for it as much down there.

A regular stop has become Big Buck Brewery. I have found myself landing at DFW in the early evening, spending the night, and then getting off to an early night the next day. If you hop in the rental car, drive out the North exit onto 114, you are pretty much at Big Buck. Look for the Bass Pro store, Big Buck shares the building. Big Buck is a brewery/steakhouse chain. In this facility there are usually 7-8 of their beers on tap. There is a light blond called Buck Naked (after all, this is Texas) which I pass over just on principle. They usually have a number of good beers that feature very American hops – Centennial, Columbus, Cascade.



I usually go for their Amber to start off – Antler Amber. This is a fairly good American Amber Ale – nice malt presence, good balance, citrus hops do a good job of cleaning up the pallet. Another good choice is their IPA. The malt is present enough to carry all the hops. This is a fairly pale IPA with tons of American hop character – no mistaking this one for an English IPA. My other choice for this trip was the Hefeweizen, after all it's hot and it's Texas. I tasted the Red Stag (old ale) and the Black River Stout. Both were a bit light for my liking.



The restaurant itself is quite striking. The bar is on the second level overlooking the brewery. Yes those are two floors of fermentor/holding tanks you are looking at. The food is a little pricey, but the Black & Bleu Buffalo Steak Salad is awesome. There is a sister restaurant in Gaylord Michigan if you are headed in that direction. It's right along I75.

One of my other stops that I rarely miss down there is the Flying Saucer. The original is in Fort Worth, but I normally make it over to the one in Addison. These are beer bars, and most that I have come across have 75 or more taps running. Monday nights are cheap draught nites, and Wednesday's are always brewers nights and include a special featuring a brewery and offering their glass. This last month I picked up a Paulander Pilsner glass and a Dogfish Head "Off-Centered Beers for Off-Centered People" glass filled with Midas Touch. Yum.



The area has always been an enigma for me. I stay near my client on the East side of the loop. The area where I stay is dry and you would have to drive 8-10 miles to get to a package store. Yet just a few more miles down the road and I come to someplace like this.

See y'all later.

BREW
of the **Month**



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UPCOMING AHA CLUB-ONLY COMPETITION SCHEDULE

COC Category SODZ Judging AHA Due Date

Strong Ales August 2007 TBA
Bocks Sept./Oct. 2007 TBA
Pilseners Nov./Dec. 2007 TBA
Dark Lagers Jan./Feb. 2008 TBA
Perfect Porter Challenge March/April 2008 TBA
Extract Beers May 2008 TBA
Mead August 2008 TBA
Imperial Anything Sept./Oct. 2008 TBA



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The advertisement for Columbus Brewing Company features a circular logo on the left with the text "EST. 1988" and "Columbus BREWING COMPANY". Below the logo are four beer bottles. To the right of the bottles, the text reads: "Columbus Brewing Company is located in the capitol city's historic Brewery District and is the proud conservator of a beer-making heritage that dates back to the 1800's. We use only the highest quality ingredients - many locally harvested - to bring you the best in hand-crafted brews. Look for our award winning beers at your local grocery store and be sure to try our other seasonal selection on draft at fine restaurants and pubs throughout Ohio." Below this text is the phone number "614.224.3626" and the email address "contact@columbusbrewing.com". At the bottom left, there is a small text block: "Columbus Pale Ale • Downtown 60 Shilling Ale • Oktober Heavy 60 Linct • Oktober Fest Special Ale". To the right of this is a circular seal with a star and the text "OHIO STATE FAIR".

CALENDAR OF EVENTS

Mark your calendars for these meetings and future beer events!

- May 21 SODZ Meeting, 7PM, Leatherlips Yacht Club – Mead**
 - June 9, 9AM, Iron Kettle Challenge, DeShone House**
 - June 20 Ohio State Fair Competition Entry Forms & Fees Due**
 - June 21-23 National Homebrew Conference, Denver**
 - July 21 Ohio State Fair Homebrew Competition, Fairgrounds**
 - July 22 SODZ Picnic, Leatherlips Yacht Club**
-



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Submitted by A.J. Zanyk

A.J. forwarded an article from Natalie MacLean blasting beer in contrast to whine (I'm sorry, wine) which was an interesting read. It is amazing to consider that someone considered to be expert in one kind of spirits shows so much ignorance and illiteracy in another. Perhaps we should all send Natalie a note to point this out. Here is a quote from the Nat Decants newsletter.

“Beer is the fuel for hockey brawls, an inspiration for buxom-babe commercials, and a source of enduring flatulence. By contrast, wine partners with haute cuisine in fine restaurants, is served at tony gallery openings, and toasts special occasions from birthdays to marriages. Omar Khayyam's lyrical poem describes paradise as "a jug of wine, a loaf of bread and thou"—no mention of a six-pack. “

Perhaps we need to introduce Natalie to Garret Oliver of Brooklyn Brewing. You can e-mail her at: natdecants@nataliemaclean.com
