

S.O.D.Z.

MAY 1995

THE SCIOTO, OLENTANGY, AND DARBY ZYMURGISTS

Spring Brings Hoppy News for Homebrewers

By Chip Wood, SODZ President

MANY THANKS

I would like to start by thanking Mary and Steve for opening their house to us this month. They, along with Sid - the smiling dog, run a very fine brewhouse, and their hospitality made a long day of brewing very enjoyable.

I also thank Sean and Chris for the donation of the yeast for the picnic brew. Finally, thanks to Ron and Jon for their materials, hard work, and the learning opportunity they gave us novice all-grainers. Thank you everyone.

HOPPING TO IT!

With Spring springing, I, like many other people, am tending to the lawn and garden. Along with the usual landscaping items and yard clean up, I have been preparing the garden for this year's hop season.

In the "hop field" is Tettanager, Cascade, Mt. Hood, and Willamette. This season's preparation actually began late last Fall with the vines being trimmed back to ground level and the "hills" covered with a straw/manure mixture. Because hops are hearty eaters, it is important to provide adequate nutrients prior to their awakening.

This "ounce of prevention" is advised in most of the literature I have read; I have followed it and not had any disease or nutrition problems.

In early Spring the first shoots will appear, then is the time to build the trellises for the vines to climb. While hops do not take much space in the yard, they do take a lot of room over head! During their peak growing season they will grow as much as one foot per week. So far, they have outgrown every trellis I have built for them.

This year, I have adopted a set up similar to a commercial field. I have attached hardware to the house, from which I have strung clothes line approximately 14 feet above the hop hills. From this line, two lines were dropped for each variety to stakes near each hop hill for the vines to climb.

As Spring progresses, all but the strongest vines will be cut back - those remaining to be trained in a clockwise fashion to their respective lines. Later in the growing season when the first climbers have reached the top, later shoots will be allowed to start their ascent to the sky.

I hope by the Fourth of July, to start picking the first of the Tettanager, and continue picking through early September finishing off with the Willamette.

Update: From the time this article was originally written, all but one vine have survived the strong winds!

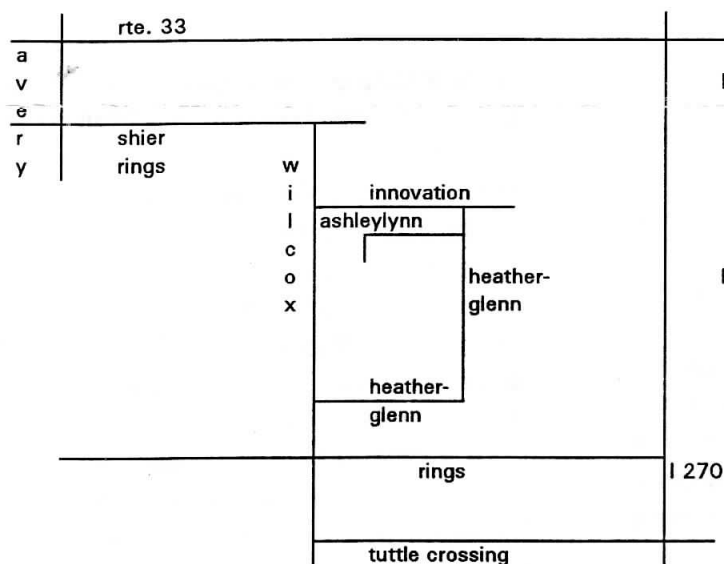
**Weiss is Nice Club-Only Competition
August 14, 1995**

Next Meeting: Sunday, June 4, 1995, 1:30 PM

Our next meeting will be on Sunday, June 4, 1995 at 1:30 PM at the home of our beloved President and his wife, Chip and Valerie Wood. We will be cooking out and drinking the all-grain export lager we brewed the last meeting. Everyone should bring a side dish or dessert to share, and, of course, some homebrew. (Meat will be provided.) Friends, spouses, kids, etc. are welcome. Below is a map to Chip and Valerie's house. If you have any questions about this event, call Chip at 766-1939.

CHIP AND VALERIE WOOD'S HOUSE: 6088 ASHLEYLYNN COURT
PHONE: 766-1939

DIRECTIONS TO CHIP'S & VALERIE'S HOUSE



FROM DOWNTOWN:

take 270 north to Tuttle Crossing
left on Tuttle Crossing to Wilcox
right on Wilcox to Heatherglenn
right on Heatherglenn to Ashleylynn
left on Ashleylynn to 6088

FROM WORTHINGTON:

take 270 west to 33 west
take 33 to Avery road
left on Avery to Shier Rings
left on Shier Rings to Wilcox
right on Wilcox to Innovation
left on Innovation to Heatherglenn
right on Heatherglenn to Ashleylynn
right on Ashleylynn to 6088

Recipe of the Month: *Christmas Ale*

By Jon Woodman, SODZ Treasurer

Believe it or not, it's time to start thinking about brewing your holiday beers again. In fact, it's even a little late, since most holiday brews are spiced, and thus, require much more aging than the average beer. However, the end result is worth the wait. I have hung on to some Christmas beers for 2½ years, and they are great! (The oldest have a very pleasant sherry/port flavor.) Below is the partial-mash recipe that I have used for the last two years with much success. Enjoy!

Recipe for partial-mash Christmas ale (Filmore Christmas Ale No. 87, *Winner's Circle*, p. 58)

For 5 gallon batch:

7 pounds Munton & Fison Light Dry Malt
½ pound crystal malt (40 degree Lovibond)
⅓ pound black patent malt
1 pound clover honey
2 ounces Cascade hops (60 min)
1 ounce Hallertau hops (2 min)
1 ounce Cascade hops (2 min)

1 ounce ginger root (12 min)
6 inch stick cinnamon (12 min)
4 tsp orange peel (12 min)
Chimay Red or Grand Reserve Yeast
or Wyeast German Ale Yeast
¾ cup corn sugar to prime
OG: 1.054 FG: 1.019

Notes from the May Meeting: Brewing All-Grain with *Dispatch*

Our last meeting was held May 7, 1995, and by all accounts, things went very well. Ever the intrepid explorers, it was our first meeting away from Wines, Inc. Mary Weiler, one of our newest members, and her husband, Steve, opened their beautiful home to us. Thanks, Mary!

The May meeting was also unique as it was our first all-club brew. This turned out to be a good learning experience as well, since most of our members had not yet brewed an all-grain beer. Professor Ron lead a class of rapt students through a lesson in mashing.

This meeting was also made noteworthy by the presence of Alice Thomas, a reporter for the *Columbus Dispatch*. Alice fit right in with our master brewers, and asked lots of questions. A photographer even came, and took a group photo, which I intend to get a copy of and publish in the next newsletter.

During all these festivities, a short business meeting was held. We discussed the June meeting,

the details of which are contained in this newsletter. Jon reported that we had eight paid members (until Ed made it nine!), and that the newsletter had cost about \$4 to make, and the beer about \$10. The hat was passed, and \$6 were collected to offset the cost of the brew.

An official thank you to Wines, Inc. for the donation of the yeast was unanimously passed. The issue of membership cards was raised, but we decided to hold off until we have more members. It was also agreed that for the time being, membership in the club will be open. Finally, we determined that SODZ should be a *brewing* club, and not merely a *drinking* club. The business meeting then ended, and we went back to brewing.

The all-club, all-grain beer was finally transferred to the primary, and the Weilers were given back their peace and quiet. But our story does not end there!

Alice contacted Chip and told him that the story about us had gotten kinda big... and kinda good,

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too. So good, in fact, that her editor wanted her to write it for the Accent section. But to do that, she would need to write a sidebar, a smaller story to accompany the first. She asked Chip if he could get some club members to come to Hosters with their beer and let the brewmaster there taste them. Chip assured her there would be no problem.

Thus, Chip, Ron and Jon all went to Hosters to timidly offer their brews to Victor Ecimovich III, the new Hosters brewmaster, all with Alice looking on. Well, to make a long story short, the crew was there

for 3½ hours, tasted 11 beers (including the excellent Hosters Maibock), ate, talked, laughed and had a great time. So great, in fact, that Victor is our newest member. Welcome, Victor!

Then Alice asked the fateful question: Who brewed the best beer? Ron's wit beer was the hands done winner. (Suffice it to say that Chip and Jon had to grease Ron's head to get it out the door!) The last word is that the article will appear in the Accent section (maybe on the front page of the section) on Saturday, May 27, 1995. Look for it!

A Club...

Is a haven of refuge and accord in a world torn by strife and discord;
Is a place where kindred spirits gather to have fun and make friends;
Is a place of courtesy, good breeding and good manners;
Is a place expressly for camaraderie, merriment, good will and good cheer;
It humbles the mighty, draws out the timid, and casts out the sorehead;
And is one of the noblest inventions of mankind.

(From the wall of St. Andrews, Scotland)