



The Grain Mill

Publication of the

Scioto, Olentangy and Darby Zymurgists, Inc.

November 2005

Vol. 11, No. 6

THE PRESIDENT'S CORNER

By Rick DeShone

It's almost holiday season. The turkeys are staring to look nervous; signs of the shopping season are beginning to appear with early bird sales. For any of you with children, the Cartoon Network and Disney Channel are filled with cartoons depicting that perfect toy that every child should want. The year has been blowing by like the leaves outside the window. It's getting to be time to prepare for the SODZ Christmas party coming up December 10.

We had a wonderful meeting last month at CBC to follow on our successful first meeting of the season in September. I've tasted many a fine beer produced by club members. SODZ brewers have been placing well in competitions. I've had conversations with many of you, and boil pots have been at work over the past month.

We are looking at having another successful meeting this Monday at Barley's Smokehouse. Frank Barickman will do a presentation on The Big Hop Aroma and Flavor Challenge. He will have several hops or hop teas on hand. The challenge will be to identify the hops.

SODZ had a fine showing on Saturday, November 5, which was the AHA Teach a Friend to Homebrew Day. I know Mike Heilman listed his site and brewed that day. I brewed an all-grain batch on the patio at the Bethel Road Winking Lizard, and Jay Wince brewed an extract there, too. I understand there will be more on that topic later, so I won't go into details. I transferred the beer to the secondary, and those Cascade hops are coming through just fine.

On a side note, *Business First* had contacted me about doing an article on homebrewing for the Living section. I invited them to the demonstration, and Cindy and Brent spent a couple of hours with us at the start of the brew. Look for an article in an upcoming edition.

Even with all the stuff I've had going on with work, children's school programs, coaching youth volleyball, and home projects, I've been keeping the fermenters bubbling. I spent an hour or so last night racking to

secondary or to keg, because I was worried about the serious bow in my shelving that was holding 25 gallons in the carboys.

On my last trip to Michigan I had a late afternoon with enough time to get over to Grand Rapids. There I navigated to Founder's with a friend of mine. This is a must-see brewpub if you are anywhere in the vicinity. It's a great setting, but more important are the beers. This brewpub started really climbing my list when I had the Breakfast Stout and their Red Rye this summer at the Michigan Beer Festival. On tap this trip they had a Belgian Quad called Bad Habit. I don't know if they bottle it, but look for it. I also had a Black Rye that was a session beer with a great combination of roast and rye flavors. I think they are doing some of the best rye beers in the country.

My daughter started high school, and her life has been absorbed by marching band. Monday is their end-of-season dinner, so I will have to miss the meeting. I may try to stop by late, depending on when things break up.

I look forward to seeing all of you at the Christmas Party. There is simply no acceptable reason to miss it. A good time is had by all, and there are always incredible beers to drink. Don't miss it!

SODZ MEETING

Monday, November 21, 7 p.m.

Barley's Smokehouse

1130 Dublin Road, Columbus, Ohio



Frank Barickman
Presents

**The Big Home Aroma &
Flavor Challenge**

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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mkatona@columbus.rr.com

Membership Director

Don Croucher
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SODZ Web Site

www.sodz.org

TAILGATING AT A HORSE SHOW

By DON CROUCHER

Several members of SODZ gathered together to share holy confusion at the last Crew soccer game of the year, on Saturday, October 1. It figured to be interesting, as about 100,000 people were already in attendance at the All-American Quarter Horse Congress, which started the next day.

The parking lot looked like the parking lot of a horse trailer manufacturing company. The Crew was playing their last home game of the season, against the worst team in the MLS, Chivas USA, who had won only three games all year, and none on the road. The Crew managed to make the Chivas team look pretty good, and lost to them rather easily. What a season!

However, several members of SODZ came together to brighten the day, and had a great time at the Crew tailgate party. Don and Pam hosted, and members Doug Serksen and his son, plus Herb Bresler, and Steve and Kris Huckaby were in attendance. Everyone brought some beer to taste, and all the offerings were excellent.

My apologies for not taking notes, I was too busy enjoying the fruits of everyone's labors. Either that, or I was caught up in the anticipation of the coming game. (Yeah, right!) Kris made a homemade salsa, which was excellent (thanks, Kris) and some interesting chips to add to the deal.

Along with the food and beer, there was much discussion about brewing ideas, recipes, beer festivals, and just plain good fun. Thanks to all for being there, sharing there, and bringing all the great beer and food.

We will certainly do this again next year, a bit earlier in the year, when the horse crowd will be elsewhere, and there's a lot less manure to avoid, both inside and outside the stadium. And, before the college football season! That way, attendance will be mandatory for all members.



TEACH A FRIEND TO HOMEBREW DAY

By Lori Wince

SODZ members taught many people how to brew beer Saturday, November 5, at the Winking Lizard Tavern on Bethel Road. Club members did two demonstrations: Rick DeShone showed how to brew his Frozen River Golden Ale using all grain, and Jay Wince showed people how to brew an English Pale Ale using extract.

The brew was challenging at times, for both were without access to water. Rick had trouble getting the wort cooled, but finally figured out that he could recirculate through his heat exchanger in an ice bath. Jay found a way to cool his wort by sitting the brew pot in a dish tub full of ice.



and out to get water and ice. Servers helped also and didn't complain when one of the empty dish tubs, used for collecting dirty dishes, was used for brewing.

Throughout the day, people wandered out of the tavern onto the patio where things were set up. Many of those who asked questions had never brewed before. Those who had brewed before came out just to smell the brew, we suspect!

One server followed Jay through the entire process and seemed interested in brewing even though he said he doesn't drink beer often. He also asked many questions, including the difference between an ale and a lager. He said that is something his customers ask,



and he wanted to be able to answer it. Jay gave a good explanation.

At one point, after we all had drank several beers, the server who was with us all day came out and yelled,

"Who ordered the Bud Light?" We all turned around, as you might imagine, to see she



wasn't holding a fizzy yellow beer after all. The joke was on us.

People who missed the event should watch *Business First* for an article on the event. Rick was interviewed by freelance writer Brent Wilder while photographer Daphne Johnson took pictures. I'm sure Rick told them everything they need to know about brewing. He is a master.

Lots of SODZ members attended. Don Croucher honored us with his presence and introduced many of



us to his son, Brian. Chris and Steve Huckaby showed up in time to eat with us. Frank Barickman had his whole family there. Roma Barickman tried to keep their daughter, Porter, under control but she was unstoppable, pushing a chair around with the biggest four-tooth smile you have ever seen.

Mark Katona worked early setup and Bonni Katona came in later during the day. Mark was busy working the Ohio State football game by then. One of our newest members, Bob Breckler, showed up with his girlfriend, Lisa, and the pair caused trouble all day.

The event was well attended and was a success. We look forward to more partnerships with the Winking Lizard in the future.

MORE PHOTOS FROM TEACH A FRIEND TO HOMEBREW DAY



TREASURER'S REPORT

NOVEMBER 14, 2005

| | |
|--|-------------------|
| Beginning Balance | \$1,770.54 |
| Add: Membership Deposits & T-shirt Sales | \$245.00 |
| Add: Other Income (Ohio State Fair) | \$100.00 |
| Subtotal | <u>\$2,115.54</u> |
| Deduct: Expenses (SODZ Picnic) | \$60.07 |
| Ending Balance | <u>\$2,055.47</u> |

Submitted By:

Mark Katona, Treasurer

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IRELAND: THE EMERALD ISLE, PART II

By JAY WINCE

We arose to beautiful sunshine on our second day in Dingle town. After a hearty traditional Irish breakfast we walked into town, hired bicycles and set out on a 30-mile tour of the Dingle peninsula. Some 5 hours later when we arrived back in town, we were definitely ready for some beer and food. We did a mini pub crawl that evening of 5 small Dingle pubs before ending up back at Moriarty's to finish out the evening and our stay in Dingle.

Starting out Wednesday morning our destination was Galway via the Cliffs of Moher and the beautiful barren landscape of the Burren region. We encountered our first truly bad weather in Ireland as we approached the cliffs. The cliffs were fogged in, and a steady rain fell as we ascended to the edge. We took this all in stride and decided to head on towards Galway.

After driving through the Burren and enjoying the haunting landscape, we arrived in Galway just about dinner hour. The streets were a bustle of activity as



qualifying match between Ireland and France.

We quickly checked into our B&B and headed out to a downtown hotel's sports bar to have dinner and watch the match. The Guinness and Carlsberg were flowing freely as the large crowd viewed the game. That's right, I said Carlsberg. Carlsberg, brewed in Denmark, and Budweiser, are the most common beers on tap in Ireland behind Guinness. Carlsberg is also the official

beer sponsor of the Irish National Soccer team. Go figure.

After the first half we set out for the



pedestrian zone of the city center. Galway is the largest city on Ireland's west coast and has a lively night life.

We settled into a pub called Taaffes to enjoy an evening of drink and music. There we met Florian and Marlene. Florian from Munich and Marlene from Vienna, were in Ireland on holiday. We spent the majority of the evening socializing with them and drinking more Guinness and Murphy's. We decided to call it an evening and left to go to our room but decided to have a nightcap at Crowe's, a pub across the street from the B&B. We were quickly adopted by a group of locals and handed pints of Guinness to enjoy. After some talk of the soccer match, we were also handed Carlsberg hats to wear and show our support of the team. This in itself was proof that this particular evening we were feeling our stout. We ended up in bed much later than planned and in need of a good night's rest.

Thursday saw us heading through the region known as the Connemara. This is the postcard scenery that

most of us know Ireland for. Stone walls and green pastures on hillsides filled with sheep set under a glorious blue sky were our treat for the better part of the drive to the small town of Westport. Once settled into our room, we had dinner and headed straight for



of the world-renowned band The Chieftans.

We grabbed our pints of Murphy's and got a couple of seats close to the stage for an evening of Irish music that all would enjoy. Although Malloy was not present this particular evening, he does drop in often to entertain the crowd.

Friday saw us heading across the northern part of the republic toward Northern Ireland and our destination town of Portrush. As you enter this part of Ireland, you don't see many beer choices other than Guinness at most small pubs and taverns. This is where you begin to hear about Whiskey. Portrush is located in county Antrim and this is the home of the town of Bushmills and the Old Bushmills Distillery. Old Bushmills is the oldest licensed distillery in the world, having its license granted by James VI in the year 1608. The history of distillation on this site is said to go back to the 13th Century. and this is where Irish whiskey is said to have had its birth.

We arrived at the distillery just in time to make the noon tour. We were there on a Saturday, and the distillery was not in operation, so we were met by a quiet plant. As we made our way through the facility past the mash, boil and fermentation vessels on our way to the aging building, we were treated to the wonderful aroma of mashing grains, fermentation aromas and the soft aroma of aging whiskey.

The first stages of whiskey making are much the same as beer making. The malted barley is first mashed before the extract is run off and boiled. The wort is then cooled and pitched with yeast to allow fermentation. The fermentation temperature range does not seem to be as critical as in beer making, as

they gave a range of mid to high 70's for the average temp of the ferment. This is where the process moves on to the distillation steps

Irish whiskey is run through three distillation steps compared to only one for American bourbon and only two for Scotch whisky. This is why Irish whiskey is said to be a smoother, more pure product. Also, no peat-kilned malt is used in the production of Irish whiskey, and therefore it does not have the smoky flavor profile that Scotch whisky is known for.

As we entered the aging room, we were treated to the sight of thousands of casks of aging whiskey stacked in their sherry, bourbon or port casks. As our tour concluded, we headed for the tasting room where each tour taker would receive two fingers of a Bushmills whiskey. However, four lucky tasters who were chosen at the beginning of the tour were taken to a special table where they would compare five different products including a Scotch whisky and an American bourbon.

I found myself seated with three other anxious volunteers as we began to taste test the three Bushmills products along with the scotch and bourbon. I must admit that the Irish whiskey was by far the smoothest, with the bourbon being the harshest in flavor. The scotch was indeed smoky and earthy.



We all chose the Irish as our favorite and were then handed our official taste testing certificates from the Old Bushmills Distillery.

We were then given a double shot of our favorite Bushmills whiskey to enjoy. We all chose the 12-year special reserve available only at the distillery. It is a single malt aged from 12-14 years in sherry casks. It was a very nice whiskey indeed.

At this point it was approaching 1:30, and I was in need of some food. It goes without saying that Lori was driving the rest of the day. It was a good day!

Next time we head on to Trim, where much of the movie Braveheart was filmed, and then on to Dublin to review two of Dublin's finest brewpubs, The Porterhouse and Messrs Maguire. Until then, raise a pint high and toast your neighbor. Slainte!!!

CALENDAR OF EVENTS

Mark your calendars for these meetings and future beer events!

- November 21 SODZ Meeting, 7PM, Barley's Smokehouse
- December 10 SODZ Holiday Party, Rick DeShone's House
- January 16 SODZ Meeting, 7PM, Gordon Biersch, Dr. Beer
- January 21 or 28 Hoppus Leftover Us Challenge Judging & Tasting
- February 11 SODZ Meeting (Saturday), Time TBA, Brews Café (Tentative)
- February 4 AHA Club-Only Competition Entries Due (Big Beautiful Belgians)
- February 18 CMI Pub Crawl, Cincinnati
- February 20 SODZ Meeting, 7PM (if we don't meet February 11)
- March 20 SODZ Meeting, 7PM, Location TBA
- March 25 SODZ British Beer Festival (Tentative Date), Location TBA
- April 1 AHA Club-Only Competition Entries Due (American Ales)
- April 16 Easter Brew, Mark & Bonni Katona's House
- April 17 SODZ Meeting (Tentative—Do we meet the day after Easter?)
- May ?? AHA Club-Only Competition Entries Due (Extract Beers)
- May ?? Club Brew for Summer Picnic
- May 15 SODZ Meeting, 7PM, Location TBA
- August ?? AHA Club-Only Competition Entries Due (Meads)
- Sept.-Oct. ?? AHA Club-Only Competition Entries Due (Stouts)
- Nov.-Dec. ?? AHA Club-Only Competition Entries Due (Light Hybrid Beers)



Hours:
Mon-Thurs: 11 a.m.-8p.m.
Fri-Sat: 11a.m.-9 p.m.
Sunday: 1 p.m.-6 p.m.

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OKTOBERSBEST ZINZINNATI 2005

By FRANK BARICKMAN

The Cincinnati Malt Infusers (CMI) Oktoberbest Zinzinnati Homebrew Competition was held Saturday October 29 at the Beer Sellar in Newport, KY. This year there were over 142 entries in 16 flights plus 16 ringers. SODZ club members had a very strong showing, winning 4 of the flights including Best of Show!

Frank Barickman – BOS – IKC “Girly Man”
Cream Ale
Frank Barickman – 1st Place – Foreign Extra
Stout
Jay Wince – 1st Place – Anastasia – Russian
Imperial Stout
Jeff Hornberger – 1st Place – Java Stout
Jeff Hornberger – 3rd Place – Old Ale
Rick DeShone – 3rd Place – Irish Red Ale
Bob Breckler – 3rd Place – Pumpkin Beer
Bob Breckler – 3rd Place – Holiday Ale

Other big winners this year were Dave Dixon and his wife (CMI members from Texas). Between the two



of them, they had 21 or more entries. Very impressive! However even more impressive were the number of times their names were called for winning and placing in flights. At the time of writing this article, the official flight results have not been published, but I estimate they had 15 beers that won awards.

In my opinion the Beer Sellar was probably the most scenic beer judging venue that I have ever judged at! The Beer Sellar is a bar floating on a barge offshore from Newport on the Levee. Judging took place on the second story that had large glass windows overlooking the Ohio River and the Cincinnati skyline. It was quite scenic looking out and seeing all of the boats going up and down river including the riverboat Natchez. The Natchez is a paddlewheel steamboat based out of New Orleans and was in town as part of a Hurricane River Relief Tour to benefit the Bush-Clinton Katrina Fund.



I had the pleasure of judging some big beers in both the morning and afternoon sessions. During the morning session, I judged the Scottish and Red Ale Flight. We had 3 or 4 Strong Scotch ales. After evaluating some the Strong Scotch ales, a sensation that the room was starting to move overtook me! Now this was one of the last beers, and it was deep into the flight. I thought “Wow, these are really hitting me!” Of course I forgot that we were floating and realized that the room really was moving (caused by the wake from a large coal barge).

If you ever have a chance while visiting the Cincinnati area, stop in the Beer Sellar. They have 60 beers on tap and quite a large number of micros and craft imports in a bottle. Tap selection included multiple offerings from Stone, Great Lakes, Bells, and Goose Island. They also had some others not commonly found around the Ohio area such as Köstritzer, Abita Purple Haze and Turbo Dog, and others that I just can’t seem to remember.




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OKTOBERSBEST ZINZINNATI 2005 RESULTS

October 29 2005

Sponsored by Cincinnati Malt Infusers

142 Entries

Table 1 - Traditional Lagers and Pilsners (7 Entries)

| | | | | | |
|--------------------|---------------|---------------|----|------------------|---|
| Ron Mahan | | | | | |
| <i>Bloatarians</i> | Alexandria,KY | | 2B | Bohemian Pilsner | 1 |
| Ron Mahan | | | | | |
| <i>Bloatarians</i> | Alexandria,KY | Munich Helles | 1D | Munich Helles | 2 |
| Philip McDermott | | | | | |
| <i>CMI</i> | Cincinnati,OH | | 5B | Traditional Bock | 3 |

Table 2 - Bitter (9 Entries)

| | | | | | |
|---------------------------|-----------------|-------------------------|----|-----------------------------------|---|
| Josanna Dixon, <i>CMI</i> | | The British are Coming | 8B | Special/Best/Premium Bitter | 1 |
| Ben Sibley, <i>CMI</i> | West Chester,OH | American Special Bitter | 8C | Extra Special/Strong Bitter (EPA) | 2 |
| Josanna Dixon, <i>CMI</i> | | \$2 Sucky Sucky | 8A | Ordinary Bitter | 3 |

Table 3 - Scottish (8 Entries)

| | | | | | |
|----------------------------|---------------|----------------------|----|-------------------|---|
| Darin McDaniel, <i>CMI</i> | Loveland,OH | McDaniel's Wee Heavy | 9E | Strong Scotch Ale | 1 |
| Norm Penn, <i>CMI</i> | Cincinnati,OH | | 9E | Strong Scotch Ale | 2 |
| Rick DeShone, <i>SODZ</i> | Dublin,OH | O'malley's Red | 9D | Irish Red Ale | 3 |

Table 4 - American Ales (9 Entries)

| | | | | | |
|------------------------|---------------|--------------------|-----|----------------|---|
| Frank Barickman | | | | | |
| <i>SODZ</i> | Delaware,OH | IKC Cream Ale | 6A | Cream Ale | 1 |
| Dave Dixon, <i>CMI</i> | Bedford,TX | Dreaded Blond Babe | 6B | Blond Ale | 2 |
| Norm Penn, <i>CMI</i> | Cincinnati,OH | | 10B | American Amber | 3 |

Table 5 - Brown Ales (9 Entries)

| | | | | | |
|------------------------------|--------------|-----------------------|-----|------------------------|---|
| Chris Vandergrift | | | | | |
| <i>Brewers of Central KY</i> | Lexington,KY | Brown Chocolate | 11B | Southern English Brown | 1 |
| Wayne Molnar | Thorndale,PA | Wayne's Country Brown | 11A | Mild | 2 |
| Mike Winnie | Davisburg,MI | Mike's Mild | 11A | Mild | 3 |

Table 6 - Weizen Wit (9 Entries)

| | | | | | |
|------------------------------|--------------|-------------------------|-----|------------|---|
| Chris Vandergrift | | | | | |
| <i>Brewers of Central KY</i> | Lexington,KY | Standard Hefeweizen III | 15A | Weizen | 1 |
| Dave Dixon, <i>CMI</i> | Bedford,TX | Wit's End | 16A | Witbier | 2 |
| Larry Richardson | Eastlake,OH | VonHefeweizen Dopple | 15C | Weizenbock | 3 |

Table 7 - Fruit Beers (7 Entries)

| | | | | | |
|---------------------------|------------|-----------------------|-----|------------|---|
| Dave Dixon, <i>CMI</i> | Bedford,TX | Style 12b | 20A | Fruit Beer | 1 |
| Josanna Dixon, <i>CMI</i> | Bedford,TX | Raspberry Blond Bitch | 20A | Fruit Beer | 2 |
| Dave Dixon, <i>CMI</i> | Bedford,TX | Raspberry 6b | 20A | Fruit Beer | 3 |

Table 8 - Porter and Stout (12 Entries)

| | | | | | |
|--------------------|---------------|---------------------|-----|---------------------|---|
| Frank Barickman | | | | | |
| <i>SODZ</i> | Delaware,OH | Foreign Extra Stout | 13D | Foreign Extra Stout | 1 |
| Brian Lincoln | Cincinnati,OH | Max Stout | 13E | American Stout | 2 |
| Ron Mahan | | | | | |
| <i>Bloatarians</i> | Alexandria,KY | | 13B | Sweet Stout | 3 |

Table 9 - Robust Porters and Stouts (9 Entries)

| | | | | | |
|------------------------|---------------|-----------------------------|--|------------------------|---|
| Jay Wince, <i>SODZ</i> | Zanesville,OH | Anastasian Russian Imperial | | Russian Imperial Stout | 1 |
| Dave Dixon, <i>CMI</i> | Bedford,TX | Dark Britain | | Robust Porter | 2 |
| Dave Dixon, <i>CMI</i> | Bedford,TX | Dreaded Porter | | Robust Porter | 3 |

Table 10 - IPA (8 Entries)

| | | | | |
|------------------------|--------------|-------------------|--------------|---|
| Mike Winnie | Davisburg,MI | Hopfinity | American IPA | 1 |
| Dave Dixon, <i>CMI</i> | Bedford,TX | 102 IPA | English IPA | 2 |
| Dave Dixon, <i>CMI</i> | Bedford,TX | Scotland Yard IPA | English IPA | 3 |

Table 11 - American Pale Ales (11 Entries)

| | | | | |
|------------------------------------|---------------|------------------------|-------------------|---|
| Jerry Rossman <i>CMI</i> | Cincinnati,OH | American Pale | 10A American Pale | 1 |
| Mark Bransford <i>MASH (FL)</i> | Miami,FL | St Marks Hail Mary Ale | 10A American Pale | 2 |
| Philip McDermott, <i>CMI</i> | Cincinnati,OH | | 10A American Pale | 3 |

Table 12 - Belgian Strong (10 Entries)

| | | | | |
|---|---------------|-----------------|-------------------------------|---|
| Robert Westendorf <i>Bloatarians</i> | Cincinnati,OH | | 18E Belgian Dark Strong Ale | 1 |
| Dave Dixon, <i>CMI</i> | Bedford,TX | Dreaded Belgian | 18D Belgian Golden Strong Ale | 2 |
| Philip McDermott <i>CMI</i> | Cincinnati,OH | | 18B Belgian Dubbel | 3 |

Table 13 - Strong Ale (6 Entries)

| | | | | |
|------------------------------|-------------------|-------------------------|------------------------|---|
| Darin McDaniel, <i>CMI</i> | Loveland,OH | Barleywine 1 | 19B English Barleywine | 1 |
| Don Rowell | Roanake Rapids,NC | Feisty Bitch | 19A Old Ale | 2 |
| Jeff Hornberger, <i>SODZ</i> | Columbus,OH | Heavy Horses Strong Ale | 19A Old Ale | 3 |

Table 14 - Belgians and Specials (10 Entries)

| | | | | |
|---------------------------|--------------|---------------|-----------------------|---|
| Josanna Dixon, <i>CMI</i> | Bedford,TX | Blond Bitch 1 | 18A Belgian Blond Ale | 1 |
| Josanna Dixon, <i>CMI</i> | Bedford,TX | Blond Bitch 2 | 18A Belgian Blond Ale | 2 |
| Bob Breckler, <i>SODZ</i> | Johnstown,OH | Holiday Ale | 16E Belgian Specialty | 3 |

Table 15 - Spice (8 Entries)

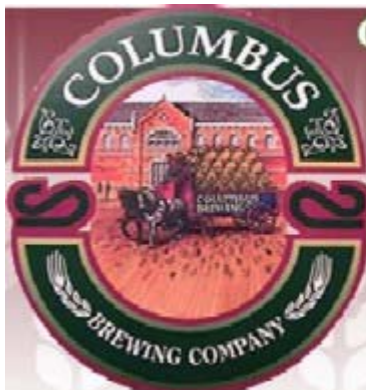
| | | | | |
|------------------------------|---------------|------------------|-----------------------------------|---|
| Jeff Hornberger, <i>SODZ</i> | Columbus,OH | Mt St Java Stout | 21A Spice, Herb, Vegetable Beer | 1 |
| Brian Lincoln | Cincinnati,OH | Christmas Ale | 21B Christmas/Winter Spec. Spiced | 2 |
| Bob Breckler, <i>SODZ</i> | Johnstown,OH | Pumpkin Ale | 21A Spice, Herb, Vegetable Beer | 3 |

Table 16 - Oktober's Best (10 Entries)

| | | | | |
|---------------------------------|---------------|------------------|----------------|---|
| Greg Dean | Fairview,TN | BEST of FEST | 3B Oktoberfest | 1 |
| Ron Mahan <i>Bloatarians</i> | Alexandria,KY | | 3B Oktoberfest | 2 |
| Tom Pettinger <i>CMI</i> | Cincinnati,OH | March 5th Marzen | 3B Oktoberfest | 3 |

BEST OF SHOW

| | | | | |
|---------------------------------|-------------|---------------|--------------|---|
| Frank Barickman, <i>SODZ</i> | Delaware,OH | IKC Cream Ale | 6A Cream Ale | 1 |
|---------------------------------|-------------|---------------|--------------|---|



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