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# The Grain Mill

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

November 2003

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## THE PRESIDENT'S CORNER

*by Bonni Katona*

Hello Everyone,

I'm up early on my day off to wrap up newsletter articles before the hammering begins. Those who were at our house for the Easter Sunday brew know we were hit by the hailstorm that evening. Our new roof was installed two months ago, and so was the new siding—but it was the wrong color! Today they will finish installing the right color.

Last month we went to CMI's annual Oktobersbest Zinzinnati competition. Rick DeShone won the Belgian category with his Three Pistols brewed here on Easter Sunday. He scored a personal best at 42.3 points—Go, Rick!

We transported 10 entries for AJ Zanyk to the competition, and he placed with six of those beers. He swept the Scottish ales category.

I'd like to encourage everyone to get involved with working at competitions. The CMI competition has always been a well-run, well-attended event. Sadly, the organizer sent requests to 300 potential beer judges, and only 21 volunteered to judge.

Eric Asebrook helped to judge the competition and brought a growler of his GABF bronze medal Russian Imperial Stout. This is one of the most incredible brews I have tasted recently! It is currently on tap at the Thirsty Dog, so you'll want to make a trip there soon.

Plans are moving forward for the British Ales & Meads Competition. We're looking at a potential date in late March and will update you on progress at the next meeting.

Be sure to check out the SODZ Web site at [www.sodz.org](http://www.sodz.org). Rick DeShone has been work-

ing very hard to update and enhance the site. There are many past issues of *The Grain Mill* online now, and navigation is easier. The online registration form is now working, although dues must be submitted in person or by snail mail. Our club does not accept credit cards.

Thanks to all who brought in their Homebrew Homework last month. We will organize other similar activities as either individual or group events in the coming months.

On Friday, November 21, we will plan to meet at the Claddagh Irish Pub on Sancus Boulevard in the Polaris area. They do not take reservations on Fridays or Saturdays. They said that if we could get there before 6 p.m., we stand a better chance of getting a table without a very long wait. Let me know at the meeting or by email if you plan to attend and how many will be coming.

The annual holiday party will be held at Rick DeShone's house on Saturday, December 20. More details will be communicated soon.

Last month we told you about the Winking Lizard, a sports pub and beer bar. We have tentatively set Saturday, January 17, as our field trip date to kick off the 2004 World Tour of Beer.

Dr. Beer returns! Don't miss this Monday's meeting when Mark Katona explains what can happen during the brewing process in an interactive presentation that is sure to test your senses of taste and smell. (Some veterans of this presentation have dubbed it "Name That Infection.")

I think I've rambled on long enough and the hammering has started, so I'll see you Monday night, November 17. BAM!

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## 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](mailto:mkatona@columbus.rr.com).

Current SODZ officers are:

### **President**

Bonni Katona  
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### **Vice President**

Rick DeShone  
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### **Secretary/Newsletter Editor**

Mark Katona  
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### **Treasurer**

Mike Mirarchi  
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### **Membership Director**

Frank Barickman  
[fbarickm@columbus.rr.com](mailto:fbarickm@columbus.rr.com)

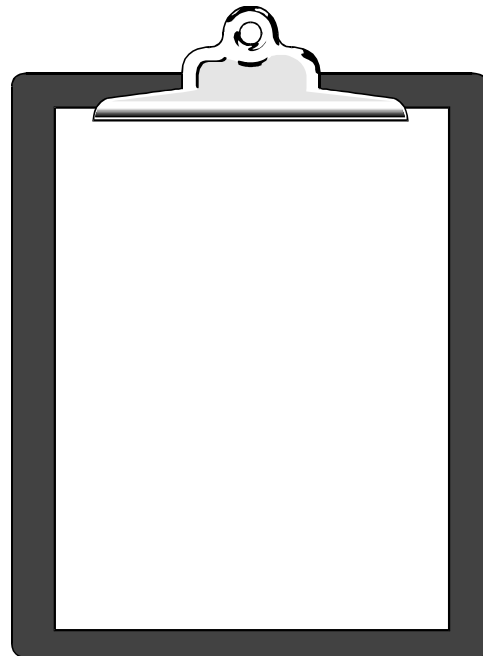
*The web page will be back up soon.*

## SODZ Meeting

**Monday  
November 17, 7 p.m.  
Shamrock Club**

*Dr. Beer*

*Bring homebrew to share (3-4 bottles)*



## News From Boston

*By Mark Irwin*

(Adapted from Email Messages)

Hello Everyone,

Sorry it's been awhile since I've contacted most of you. Things have been a bit hectic these last couple of months with the move to the Boston area. I been here two months and I still don't have everything unpacked yet, though what's left are mainly things I probably could have not brought with me. I hope everything has been going well with all of you.

I have joined the Wort Processors and went to my first meeting before I had been here a week. It's an active club, with at least one activity a month in addition to the monthly meeting. For example, this month was Ciderfest, a picnic at one of the local orchards. There were also around 200 gallons of fresh cider pressed and distributed to the club members. I've got 10 in the keg freezer that I need to get fermenting. I'm waiting on a couple of gallons of honey, as I want to use some of the cider for a cyser.

One thing that I've noticed with the Worts is that there are a lot of them, but I'm not sure that many brew much. Most of the beers that have been coming to events have been commercial, not homebrewed. At the picnic, I think I was the only one who brought homebrewed beer (and they killed the keg), though there was a lot of homemade cider and cyser, which fits given it was Ciderfest. It will be interesting to see what happens at future meetings.

There are some serious beer people in the club, which has been around for almost 20 years. Next spring they are hav-

ing their 20th anniversary party in Belgium. Well, one of the parties. Of course, the other will be local.

Also a member of the Worts is Geoff Larson, a former SODZ member whom most of you know. I've seen Geoff fairly often since I've arrived, and he is doing well. We both live fairly close to the CBC (Cambridge Brewing Company), a pretty good brewpub. Geoff lives within walking distance of it.

I've also been doing some judging as well. Last Saturday I was at a competition out in western Connecticut. There were over 250 entries. We thought that AJ sometimes went crazy with his number of entries. One person, the Wort president, had 38. He and one other person were the most likely people to win New England Homebrewer of the year (decided by most points from a number of New England competitions). I don't know whether Jim actually won, but he must have placed with 15 beers. The other brewer he was up against must have done about the same. I might have cost Jim the championship, since my vote was what cost him Best of Show for his CAP.

If you want to contact me, my new email address is [irwin@stat.harvard.edu](mailto:irwin@stat.harvard.edu). However, my old OSU addresses still work and should for a while.



## Relaxing in Houston

By Rick DeShone

On a recent trip to Houston, I found myself with a free evening and decided to check out a local beer bar and brewery. I knew Houston had a Flying Saucer that could be a good choice, but I had already been to this chain in Dallas and Fort Worth. I went to the SODZ website and navigated through the links page to the Pubcrawler and Beer Hunter sites, read the reviews and picked a beer bar called The Ginger Man.

This wound up being in an area southwest of downtown near Rice University called the village. The map directions were good, I found a place to park within a couple of blocks and started to walk over. On the way, I came across Two Rows Brewpub, and stopped in to taste their brews. It was very trendy and packed with an upscale business crowd. Their sampler had about 12 glasses on it most of which were very straw colored. The best thing on it was their root-beer, so I moved on.

I found The Ginger Man on the next block. This is a pub with lots of dark wood on the inside and a considerable open air seating area like

many establishments in the South. I immediately got the sense that I found something good. There were 68 taps along the wall behind the bar with very few domestic American lagers. In addition they had a plethora of bottled beers.

One of the breweries to find in Texas is St. Andrews out of Houston. They only offer tours on Saturday which did not work for my trip, but I noticed that the bartender was pulling pints from a beer engine of St. Andrews cask conditioned Oktoberfest. This is a very good example of the style with a nice malt presence and hop balance to finish it off. The night was looking better. Then I noticed the tap with Meredsous #8, and a notice on the black



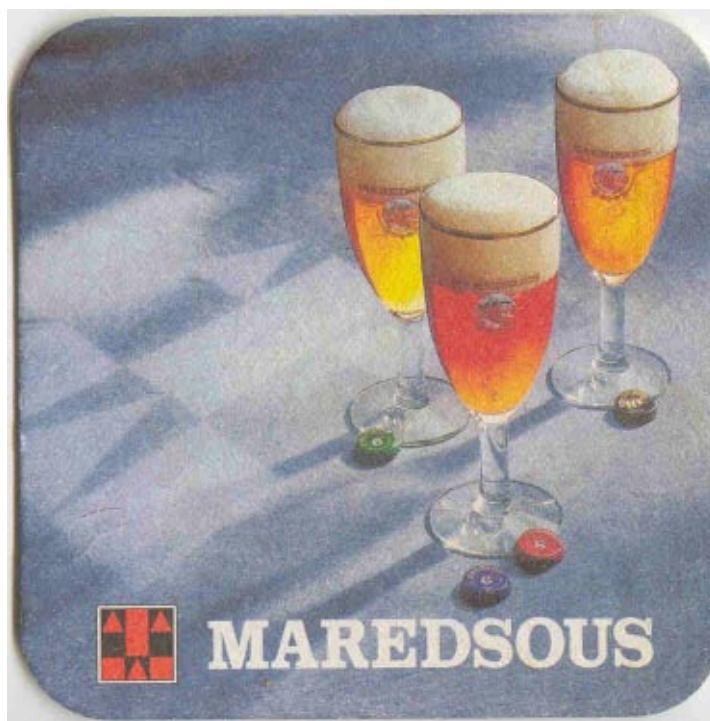
board that St. Bernardus ABT 12 had just come up on tap.

Both of these are Abbey Ales from Belgium. Moortgat Brewery's Meredsous has always been one of my favorites, with a rich golden color, complex taste, and incredible balance. (Moortgat also brews Duval.) I had the bartender pour 12 ounces of each and did a side-by-side tasting. He first laid the specific coaster for each beer on the bar before me

and then drew the ales in the appropriate glasses.

The Meredsous is 8% alcohol and the ABT is 12%. Both ales were clear and held a good head. The ABT color was a bit richer and more eye-appealing. The ABT also won on aroma, with a very pleasant sweet malt nose. Now, on to the tasting. Both had a great deal of complexity with the ABT having a lot more warming at the back of the tongue as expected. The hands down winner was the Meredsous. The incredible balance of this ale just invites you to explore all the nuances with each sip. The ABT has great malt, hops, and alcohol, but the tastes just don't blend. I was getting these sensations of sweet, mustiness, bitter, and warming, but not all blended together. Perhaps with more age, the ABT would be better.

I borrowed a sheet from one of the waitresses order tablets and wrote my notes on the tasting, roughly framing in a tasting sheet and assigning values and writing notes. Afterward the bartender wanted to read my notes and I traded them for the coasters. If you find yourself in Houston, track this place down and have anything from St. Andrews or one of these fine Abbey Ales.





## **SODZ Meeting**

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