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# The Grain Mill

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

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## THE PRESIDENT'S CORNER

*By Bonni Katona*

Hi All!

It was good to see so many of you last month at Gordon Biersch. We haven't seen that many people attend a meeting in a long time and hope the trend continues. Everyone found Eric Bean's presentation on lagering very informative, and we enjoyed the tour of the brew house.

The next week some of us went to a special dinner at the Winking Lizard where Oliver Garrett, head brewer at Brooklyn Brewing, talked about pairing food and beer. He pointed out how beer is even more versatile than wine when selecting the right brew to compliment various types of foods. For example, pale ales pair nicely with spicy entrées.

Dinner was outstanding, and we enjoyed a different brew with each course. It doesn't get any better than a dessert of chocolate torte served with Framboise and Black Chocolate Stout!

Last weekend CMI held its annual Oktobersbest Zinzinnati. The competition was supposed to be held at the Hofbrauhaus in Newport, Kentucky, but was changed to a location a couple of blocks away due to liquor license concerns. We still had a delicious lunch at the Hofbrauhaus.

The quality of beers at Oktobersbest Zinzinnati was among the best I can remember at any competition! Usually, one can sit there and make an impressive list of comments muttered by the judges who suggest other uses for the liquid in their glasses. There was a definite absence of

such comments! SODZ members walked away with multiple honors.

Frank Barickman and Rick DeShone picked up their medals in person. I accepted additional medals for Matt Paulson and AJ Zanyk. Congratulations to all! SODZ did not have any first-place winners. An impressive number of those medals were hanging around the neck of one Brian St. Clair!

The success of an organization rests with the involvement of its members. I would like to recognize several newer members for their recent contributions to SODZ.

Jay Wince spearheaded a campaign to challenge members to enter beers in the AHA Club-Only Competitions. Last month he encouraged members to bring their IPAs to the meeting to determine which beer SODZ will submit as its entry. A panel of judges was selected, and Frank Barickman's beer was the winner to represent SODZ. Good luck, Frank!

Doug Sershen has started a Yahoo Group for SODZ. He was involved with setting up a similar group for a homebrew club when he lived in North Carolina. Doug would like SODZ members to get involved with dialog about any number of topics between meetings.

Point your browser to:

<http://groups.yahoo.com/group/SODZ>

to learn more about the group. You may sign up to have email messages sent to you, and you will be able to send messages to the other members of the group. We

would like to see the number of participating group members increase.

Don Croucher has proposed a plan for a lending library of brewing resources. Brian Seevers has picked up on the thread by creating a database of his collection of books on the SODZ Yahoo Group page and says that anyone may borrow them.

This month's meeting will take place on Monday, November 15, at 7PM at the Winking Lizard. Herb Bresler will make a presentation on getting consistent results from the same recipe. If you plan to come for dinner, you might want to arrive earlier, although the Lizard staff will serve you whenever you arrive. Sorry, but we will

have to wait until the holiday party in December to sample homebrew.

Some of our members are still working on finishing up their World Tour of Beers by the end of the year, so maybe you can help out members that night by ordering beer from their lists. We can start a discussion on the SODZ Yahoo Group with the member numbers of those who need help getting the job done. If you arrive before the member, just ask for the member's card to determine which beers still have not been crossed off yet.

See you Monday!



## **2004 ASSOCIATION OF BREWERS WORLD BEER CUP - RESULTS**

Ohio Pride:

**Silver** in the Specialty Beer Category: **"Thirsty Dog California Crisp"**

Thirsty Dog Brewing Company, Independence, OH

**Silver** in the American Style Amber/Red Ale Category: **"Thirsty Dog Hoppus Maximus"**

Thirsty Dog Brewing Company, Independence, OH

**Gold** in the Smoke-Flavored Beer Category: **"Kohlminator"**

Rocky River Brewing, Rocky River, OH

Complete list of results can be found at:

[http://www.beertown.org/events/wbc/winners\\_list/winners\\_2004.html](http://www.beertown.org/events/wbc/winners_list/winners_2004.html)

## **2004 GREAT AMERICAN BEER FESTIVAL - RESULTS**

Ohio Pride:

**Bronze** in the Robust Porter Category: **"Edmund Fitzgerald"**

Great Lakes Brewing Company, Cleveland, OH

Complete list of results can be found at:

<http://www.beertown.org/events/gabf/04winners.htm>

**November 6, 2004 was the 6<sup>th</sup> Annual AHA "Teach a Friend to Brew" Day**

Did you participate? If you have a story to tell about teaching or introducing a friend to homebrewing, write it up for the next Grain Mill issue. Email your submission to Betty at

[bifish7@rroho.com](mailto:bifish7@rroho.com).

## **2004 WINKING LIZARD TAVERN HOMEBREW COMPETITION - RESULTS**

<http://www.teeners.com/wlhbcomp.html>

## **CINCINNATI MALT INFUSERS "ZINZINNATI OKTOBERSBEST" HOMEBREW COMPETITION - RESULTS**

Congratulations!

### **Frank Barickman: 2<sup>nd</sup> Place**

Munich Helles; Dortmunder Export; American, German & Bohemian Pilsner Category

### **Frank Barickman: 3<sup>rd</sup> Place**

English, American, & Imperial India Pale Ales Category

### **Frank Barickman: 3<sup>rd</sup> Place**

Wit Bier, Saison, Belgian Specialty Category

### **Frank Barickman: 4<sup>th</sup> Place**

Specialty Beer Category

### **Rick DeShone: 2<sup>nd</sup> Place**

Vienna Lager, Ocktoberfest/Marzen Category

### **Matt Paulson: 3<sup>rd</sup> Place**

Blonde Ale, Kolsch, Northern German Alt, California Common Styles Category

### **Matt Paulson: 2<sup>nd</sup> Place**

Ordinary Bitter, Special/Best Bitter, Extra Strong Bitter/English Pale Ale Category

### **Matt Paulson: 2<sup>nd</sup> Place**

Berliner Weisse, Flanders Red Ales, Straight Lambic, Fruit Beer Category

### **AJ Zanyk: 4<sup>th</sup> Place**

Scottish Export 80, Strong Scottish Ale Category

### **AJ Zanyk: 3<sup>rd</sup> Place**

Belgian Blonde, Belgian Dubbel, Belgian Tripel, Belgian Dark Strong Ale Category

### **AJ Zanyk: 2<sup>nd</sup> & 4<sup>th</sup> Places**

English Brown Ales, Browns, Robust & Baltic Prosters Category

For complete results see: <http://hbd.org/cmi/2004CMIWinners.pdf>

## 2004 INTERNATIONAL MEAD FESTIVAL – RESULTS [www.meadfest.com](http://www.meadfest.com)

### FROM THE WORLD OF MEAD

*By Betty Fisher*

The 3<sup>rd</sup> Annual International Mead Festival was held in Boulder, Colorado on November 5 & 6. Representing Brothers Drake, Ltd., soon to be commercial meadery, Woody Drake, Ben Hansen and I attended this gathering of honeywine purveyors. Nearly 90 meads, produced by 33 meaderies/wineries from 7 countries, were entered in the competition and offered for tasting. Every category of mead was represented. With just 10 hours spread over 2 days to taste all of these meads, we had our work cut out for us. Not to mention the option of attending four seminars. By the end of Day 1, we were all grateful that the samples being generously doled out were only 1-oz pours. At the end of Day 2, we had completed our tasting with renewed confidence in our own abilities as meaders and with the hope that we would be attending as competitors next year.

Several advancements in the Mead Industry came of this years Mead Fest:

- The International Mead Association was re-founded. The details are still being worked out and any news will be posted on the Mead Fest website.
- The Mead Industry agreed to focus on increasing Mead Awareness: “Ask for Mead” at your local clubs, restaurants, and liquor stores.
- The Compleat Meadmaker, by Ken Schramm is now available. [www.beertown.org](http://www.beertown.org)

#### What we learned:

- From Ken Schramm’s presentation: Advanced Mead Making, we learned that more purification in honey and yeast production means less need for pasteurization.
- The science of mead is in dire need of advancements. The Mead Industry hopes people will begin to do more research on the variables of mead-making.
- We desire NO SULFITES in mead! Sulfites can have severe consequences: putrid to bland nose, washed out to bitter finish, and post-tasting flatulence.

#### My personal favorites:

Redstone Meadery, Boulder, CO – everything they make!

Spruce Mountain Meadery, Larkspur, CO

Dry Blackberry Honey Wine, Honey Wine with Cinnamon and Nutmeg, Traditional Honey Wine

Shady Grove Spirits, LLC, Clinton, TN

Sparkling Bronze Muscadine Mead, Sparkling Pear Mead

Dogfish Head Brewing, Milton, DE – Midas Touch Golden Elixir (new & improved braggot recipe! – Look for it in 4-packs of 12 oz bottles.)

Wild Blossom Meadery, Chicago, IL - Cran Nectar Melomel, Meadow Mead Traditional

White Winter Winery, Iron River, WI - Cyser

Medovina, Niwot, CO – Sweet Melissa

Lurgashall Winery, West Sussex, England – Tower of London

Chouchen, Brittany, France – Chouchen traditional & Oak Aged



## AHA CLUB-ONLY COMPETITIONS

Plan your brews for these AHA Club-Only Competitions. Bring your entries to the meeting date or club event most immediately prior to the entry due date for club selection and endorsement.

- January                      Irish Red Ale                      Entries due January 26; Judging held January 30

For more details, see <http://www.beertown.org/homebrewing/schedule.html>.



## AHA ANNOUNCEMENT

The Association of Brewers presents the **Pub Discount Program** for American Homebrewers Association Members. 10-25% discounts on beer, food and merchandise at participating pubs. All you need to do is join the AHA: <http://www.beertown.org/homebrewing/pubs.html>. If you are already an AHA member, check this website for information on using your discount.

When you are searching for gifts this holiday season, remember that AHA membership makes a great gift for a new & enthusiastic homebrewer.

[http://www.beertown.org/homebrewing/aha\\_gift.html](http://www.beertown.org/homebrewing/aha_gift.html)



## CALENDAR OF EVENTS

Mark your calendars for these meetings and future beer events!

<b>November 15</b>	<b>SODZ Meeting, Winking Lizard Tavern</b>
<b>December 11</b>	<b>Herb Bresslar presents "Brewing with Consistent Results"</b>
<b>January 1-15</b>	<b>SODZ Holiday Party, Rick DeShone's House</b>
January 22	<b>Hoppus Maximus Challenge Entries Due</b>
June 16-19	Hoppus Maximus Challenge Judging, Thirsty Dog
	National Homebrew Conference, Baltimore

## SODZ November Meeting

**Featuring: Herb Bresslar "Brewing with Consistent Results"**

**Monday, November 15, 2004, 7:00 PM**

**Winking Lizard Tavern**

[www.winkinglizard.com](http://www.winkinglizard.com)

## Wine and Beer Making Supplies for Sale

Contact: Tom Jones, 8072 Night Heron Lane (Pickerington), (614) 834-4775

Prices shown ( ) is new prices as shown in 2004 Fall Williams Brewing catalog for comparison. Most everything like new.

- 10 - 5 gallon carboys old style (thick glass) 2 for \$15 or \$8.00 ea. (\$31.90/ea.)
- 1 Williams's controller for controlling temp. within refrigerator-to ferment at a cooler temp., never used \$ 35.00 (\$54.90)
- 1 Plastic 6 gallon fermentation siphon less vessel with draw-off valve and top with hole for fermentation lock-
- 1 Plastic 6 gallon priming tank with draw-off valve and top hole for fermentation lock.
- 1 25 (25 foot copper coil) wort cooler with garden hose inlet hose and outlet hose. This was soldered together with non-lead solder and with spacing between coils for a quick cool-down time and easy cleaning. Really cools down the wort fast!
- 1 70,000 BTUH cooker (long legs) with propane tank \$45 (\$79.90)
- 1 Home Brewer's Assistant computer program \$20.00 - \$30.00 list price
- 1 Mashing 12" long probe stem 2" dial thermometer with clamp \$12.90 (\$6.00)
- 1 Stainless steel stirring long handle paddle \$5.00 (\$7.90)
- 1 Long handle nylon stirring spoon
- 1 5 gallon clay crock \$15.00
- 5 Wine & beer making hydrometers \$5.00 ea. (\$19.90)
- 1 Glass hydrometer jar w/ protection ring \$10.00
- 2 siphon tubes
- Tube and bottle cleaning brushes
- 2 24 bottle case of 2 (20 oz.) beer bottles. Great for bottling!
- 1 5-Bottle washer big enough for champagne bottles.  
Connect to garden hose outlet on utility sink. Works great!
- 2 Adjustable beer cappers Can be used to cap champagne bottles \$15.00 ea. (29.90 ea.)
- 1 Aluminum corker \$7.00
- 1 Wooden corker \$2.00
- 1 Large amount of Misc. Brew and beer making books, three ring binders full of beer-making information, beer and wine making chemicals, etc. \$30.00
- 1 Weight measure (oz.)for chemicals etc. \$5.00
- 1 Fermentap assembly - to ferment in a 5 gallon carboy without having to transfer from one carboy to another and siphon out clarified liquid off of the dregs \$15.00



## ABOUT SODZ

The Scioto, Olentangy and Darby Zymurgists, Inc. (SODZ) will resume regular meetings in September. Reminders for club events and outings will be posted via email and on the SODZ website. If you are not currently on the SODZ mailing list and would like to be added, please send your contact information to the Membership Director, Frank Barickman.

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 Betty Fisher: [bjfish7@rrohio.com](mailto:bjfish7@rrohio.com).

Information for [www.sodz.org](http://www.sodz.org) website can be e-mailed to Rick DeShone: [rdeshone@ctcodeworks.com](mailto:rdeshone@ctcodeworks.com).

Current SODZ officers are:

**President**

Bonni Katona  
[bkatona@columbus.rr.com](mailto:bkatona@columbus.rr.com)

**Vice President/Webmaster**

Rick DeShone  
[rdeshone@ctcodeworks.com](mailto:rdeshone@ctcodeworks.com)

**Secretary/Newsletter Editor**

Betty Fisher  
[bjfish7@rrohio.com](mailto:bjfish7@rrohio.com)

**Treasurer**

Mike Mirarchi  
[mamirarchi@hotmail.com](mailto:mamirarchi@hotmail.com)

**Membership Director**

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

<http://www.sodz.org>

