

THE PRESIDENT'S CORNER By Rick DeShone

I think the club brew at Gordon Biersch for Teach a Friend to Homebrew was one of my favorite events at SODZ. I can't wait to taste all the beers brewed that day - 50 gallons at my last count. Kudos to Chris Alltmont for helping us set that up.

It's that time of year again. The holidays are thundering down upon us. The end of each year seems to pass so very quickly. It's a time for winter warmers and all types of strong ales. It has been thirty days or so since I brewed my last batch, and I'm getting in the mood to make something wicked.

I try to stay close to home during September and October when I'm involved in coaching youth sports. Unfortunately, that means that I usually have some travel to catch up on once the season is over. I paid my dues this last week with an eight-day trip that spanned from El Paso to the East Coast, four hotels, and three rental cars. During this time of year, there's always something to throw a monkey wrench into a schedule like that. In my case I spent twenty hours trying to get out of El Paso.

When I find myself going back out on the road and I am not travel weary, I always try to get into the region, get out of the tourist areas, and try to experience the culture. When I stop in El Paso I always start at Jaxons, which is pretty much the only brew-pub in town and a good one. Jaxons is on Airport Boulevard, and I've gotten into the habit of stopping on the way out of the airport before I even get to my hotel. I saw Frank Frances, the head brewer, and got caught up on their activities and beers. The regular session beers were all of very good quality. The Amber, Brown, and IPA are all worth tasting. There were two specialty beers up. The first was an excellent Scotch Ale coming in at about 10% ABV. The new specialty was a Russian Imperial at 12%. Imagine that. I'm in El Paso Texas and I'm drinking fresh brewed Scotch Ales and Russian Imperial Stouts. After a couple pints, I decided I'd better find my hotel while that was still prudent.

I hit an Internet special and stayed at the Camino Real. This is a downtown landmark featuring the largest Tiffany glass dome in the world in the Dome Bar. In its heyday, Pancho Villa used to take his family there for ice cream on Sundays. If they served any decent beer, I would have stopped there several times. Downtown is a little scary and there are some plans in the works for revitalization. There are streets and streets of little shops selling clothing, kitchenware, knick-knacks, and guns, ammo, and hunting knives, where Spanish is the norm, leaving you to wonder if you crossed over into Juarez.

I did find a couple of downtown bars that had plenty of character. El Paso Sports Bar had Pyramid Hefeweizen and 1554 on tap along with Shiner and Zeigenbock. In another neighborhood bar across from the bus station (I thought twice before entering this one, but there was only one fight during my visit) I met a number of local artists and was served by a stunning local girl learning to tend bar.

In terms of local food, El Paso has some excellent finds. It's hard to top Ernies breakfast burrito with a tortilla the size of a car hood with eggs, green chilies, chorizo, onions and habanera sauce. This puts a fire in the hold after an hour or two.

The weather blew up my trip making me miss Charlotte, so I next wound up in Atlanta and then Morrow, Georgia. One place I like to get to in Atlanta is in the South West side where my major client is located. In Douglasville, Gumbeauxs has incredible Creole dishes and Abita is on draught – AndyGator,

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SODZ MEETING

Monday, November 27, 7 p.m.

Gordon Biersch Brewing Co. 401 N. Front Street, Columbus

Teach a Friend to Homebrew Day - The Epilogue

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 <u>bkatona@columbus.rr.com</u>.

Current SODZ officers are:

President Rick DeShone rdeshone@CTCODEWORKS.COM

Vice President Frank Barickman fbarickm@columbus.rr.com

Secretary/Newsletter Editor Bonni Katona bkatona@columbus.rr.com

Treasurer Mark Katona <u>mkatona@columbus.rr.com</u>

Membership Director Don Croucher <u>donpam@copper.net</u>

SODZ Web Site www.sodz.org Turbodog, and Purple Haze. A couple of Turbodogs with anything containing andouille and shrimp and you're set to go. This is a very local establishment and gives a good sense of the character away from the metropolitan feel of downtown Atlanta.

I finished up in Morrow, Georgia. This is South of Atlanta and has basically become a suburb, but there still is some local character. I tried what I was told was a local favorite for breakfast: Eggs, a sausage patty, and cheese on raisin bread and a side of hash-browns with a dollop of mayonnaise. I don't recommend this one.

I wound up the week watching the OSU – Michigan game in Morrow. I asked everyone for the best sports bar and found one with a bank of TV's and wireless personal speaker systems. While I wasn't in a sea of scarlet and gray or maize and blue for that matter, I seemed to make a bunch of new friends as the game progressed. The beer choices were somewhat limited, but they had Stella, Sam Adams and Guinness on draught. Not too bad for a Georgia sports bar.

Next up is Thanksgiving. I hope everyone has a good holiday and is safe in all their travels. On Monday, just after the long weekend, we have our meeting at Gordon Biersch. We will taste the array of beers that were concocted on the patio. Just a few weeks later is our Christmas party on December 16. Our plans for new member initiation as well as old member confirmation are all in place. The end-of-year rush is on. I look forward to seeing everyone again at the meeting and party.

CMI TOGA PUB CRAWL

Once again we have been invited to the 10th Annual CMI Toga Pub Crawl on Saturday, February 17, 2007.

The stops include Cock & Bull English Pub, Rockbottom, Mecklenburg Gardens, Nicholson's, and another location not determined yet.

They will have two buses - 100 participants - and you are encouraged to wear a toga. The cost is \$30 per person and includes an event t-shirt.

Send your payment in full to John Graff, 7733 Arlington Avenue, Cincinnati, OH 45255. Include your name, address, email address, phone number, *#* in your party, and shirt sizes.

This is one of the best pub crawls, and it would be nice to have a large SODZ delegation.

COLORADO SPRINGS AND BEER

By MATT PAULSON

This past September, Kate and I took a trip to see her great aunt and uncle who live outside of Colorado Springs. We did the usual tourist things: hiking, sight seeing, buying t-shirts. We also spend a lot of time with Kate's extended family catching up with each other over several nights and dinners. Aunt Norma and Uncle Donnie are great hosts and we really enjoyed our stay. Even with our packed schedule, we did manage to get some beer sampling done.

PHANTOM CANYON AND JUDGE BALDWIN

The first night in town, we headed for Phantom Canyon Brewing Company for dinner. It's located in the heart of downtown Colorado Springs, and was very easy to find. It occupies two stories of a historical building constructed in 1901. The ground floor houses the bar, restaurant, and brewery, while the upstairs is for pool and other games. The main floor has an open floor plan wide open with high ceilings, which does not dampen noise well. The restaurant was busy, and was at capacity later in the evening.



Outside the building

Phantom Canyon had ten of their own beers on tap, so I ordered their sampler. Phantom brews six beers year round, and four seasonals in the fall.

Year Round

Queens Blonde Ale – no flavor, very light yellow, like Budweiser Hefeweizen – nice mix of bananas and cloves, slightly cloudy, not my style of beer

Railyard Ale – thin, light hops, some malt, not much bitterness Cascade Amber Ale – sounds like something right up my alley but didn't deliver, more bitter than the Railyard but still too light in the malts and hops

The Phantom IPA – bitter, not much caramel or crystal flavor, definite Cascade hops Stout – seemed like a wimpy stout, not my favorite style of beer

<u>Seasonal</u>

Tripple Treat - Belgian white, very cloudy and sour

Kickin' Burro – a spruce ale (are you listening Rick?), different, definite spruce flavor and bitterness, Kate liked it but I didn't

Scottish - nice but likely not to style, probably their best beer

Oaked stout – same as their regular stout only aged in oak barrels, oak flavor comes through but not over powering

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Unfortunately, I didn't fall in love with any. I did order a Scottish with dinner because it seemed to have the most flavor and best balance. Maybe my expectations were too high or I wanted something else. Maybe I was suffering from altitude sickness. I don't know.

I can say that most of the beers seem like they were all created from a base recipe and then modified slightly to make different styles. It seems that most small breweries I have sampled around the country take this approach.

My 10-beer sampler

A positive for Phantom Canyon is the food. It was excellent. While I don't remember exactly what everyone had, I know there were no complaints about the quality or the service. I would go back for dinner, but not for the beer.

After dinner, we went across the street to the Hilton Hotel. On the ground floor is another brew pub—Judge Baldwin's Brewing Company. Again, I got a sampler. This time only six beers.

Champion Wheat – nice, cloudy, but I don't like wheat beers Raspberry Wheat – watery, weak raspberry flavor Indian Summer Rauchbier – do you like sucking on cigars? Belgian Biere de Garden – nice malt flavor, subtle "yeasty" flavors Cascade Amber – no body, malt, or bitterness, likely dry hopped Marzen-Oktoberfest – weak for the style, but the most flavorful of all the beers

There's not much to say here, only weak beers with odd-ball flavors.

PIKES PEAK

On the second day, we took the cog railway up to the top of Pikes Peak. The temperature at the summit was 35°F, and with the wind-chill -15°F. Remember this is September 15. Earlier in the week it had snowed over night.

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Yes, we are cold.



The atmosphere is thin at this elevation, and the reduced amount of oxygen makes you feel high or buzzed. It's a disconcerting feeling that at some point makes you feel short of breath, have numb extremities, and feel sleepy.

The views traveling up by train, and at the top are spectacular. It's impossible to accurately describe and to photograph the true impact. It's something you have to see on your own to really appreciate the grand scale. We were lucky the weather was clear and the summit was not covered in clouds.



View from the summit looking at the city of Woodland Park

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The Broadmore and the Golden Bee



In front of the Broadmore

The Golden Bee Bar

On Saturday, we stopped at a famous hotel in Colorado Springs area. The Broadmore is a five star hotel and resort, that has hosted Presidents and other world dignitaries. While we didn't walk into the hotel, we did see the grounds, buildings, and golf courses.

I know Uncle Donnie wanted us to see The Broadmore, but I think the real reason for the stop was for a beer at the Golden Bee Inn. It's located about one block from The Broadmore, behind and under the convention center. This is an authentic English pub built in England and brought over by craftsmen. The place had low lighting accented by dark wood.

While they don't make beer on location at the Bee, they do have a great selection of draughts: Harp, Guinness Stout, Bass Ale, Fat Tire Amber Ale, Boddingtons Ale, Paulaner Oktoberfest, New Castle Brown Ale, and Bee Hive Honey Ale. To top it all off, they sell it by the stein, pint, half yard, and full yard.

I couldn't resist getting a half yard of one of my favorites: Fat Tire. Too bad you can't get it or any other New Belgian Brewing Co. beers here in Ohio.

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Matt and Uncle DonnieKate trying to figure out how it worksI have to give Uncle Donnie a lot of credit. He knows how to make a beer drinker happy.

THE END

That's about it. I could include lot of pictures of Garden of the Gods, the family, scenery, hiking, etc, but there are internet bandwidth issues to deal with. One place I didn't go was Bristol Brewing Company. Bristol is a true brew pub with no restaurant or kitchen for food. We drove by but didn't have time to stop that day. So maybe next time I'll find some beers to fall in love with.

INVITATION TO TOUR HOPPIN' FROG BREWERY

Dear SODZ,

Would you like to schedule a tour of my new brewery in Akron for your group? Hoppin' Frog Brewery is up and running, and I would like to have all the SODZ members come check it out! We are open for business, selling Hoppin' Frog beer (and shirts, hats) from the brewery and through distributors very soon.

I would like to schedule a SODZ tour on a different day than other tours. This is because my brewery is very small, and cannot fit many people in it. Also my parking is somewhat limited - I only really have 6 spots, but we'll have to use more for the tour, I know.

I am putting together a program with a neighborhood bar, where we can go after the tour, for some food and good beer. Please let me know which dates are best and what month you'd like the tour, and I will let you know which of those days are open. Right now, most of November AND December is open.

Also, we will be selling beer from the brewery on a regular basis! All 4 beer styles are ready, and we will begin distribution across Ohio and other states very soon!!! Call me at (330) 352-4578 for beer availability from the brewery, and for brewery hours.

Also, call or email my distributor, Premium Beverage, for store availability at PremiumBeverageSupply.com. Our beers will be sold in 22-ounce bottles. And, we will have a special deal on half-gallon growlers only at the brewery they are not available anywhere else. You don't have to bring your old growlers - we cannot fill any used jugs.

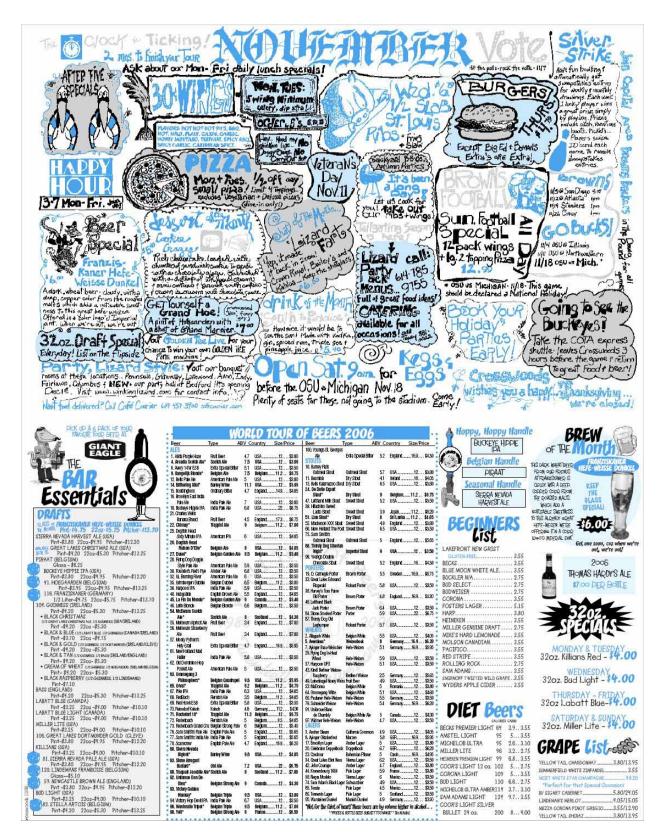
Hoppin' Frog is located in Akron on Route 224, 1.7 miles east of I- 77 at the American Patio Rooms warehouse complex. That's right across from the Lockheed Martin Airdock (Goodyear Blimp Hanger), between Rumors Bar and R&R Truck. Our address is 1680 East Waterloo Rd./Route 224, Suite F (for Frog!), Akron 44306. Check out our website at HoppinFrog.com.

We have a small brewery, so let's keep this brewery tour just to SODZ members and their close friends/family, so it doesn't get too crowded. Other groups are encouraged to visit, but on a different day. They will need to contact me to schedule a tour. We are very busy, so just stopping by for a quick tour is usually not a good idea.

Thanks - hope to hear from you soon!!

Cheers!! Fred Karm

THE WINKING LIZARD



Apple Cider Making at the WineMakers Guild By Bonni Katona



Cider-Making Setup



Cider Pressing Sign



It was a dark and windy Sunday, but it was a good day for our first experience at pressing apple cider. Claude Dixon of the WineMakers Guild organized a weekend where customers could make apple cider.

We assembled a bushel of all four types of apples—Jonathan, Macintosh, Red Delicious, and Golden Delicious--which Claude gets from a local farmer. After filling our box with apples, we dropped them a few at a time into a crusher. A bucket collected the mashed apples, which we then transferred to an apple press.

Weights were placed on top of the apples, and Claude turned the apple press to squeeze out every last drop of juice from the apples. A plastic bin collected the fresh apple cider, and we poured it into a 5-gallon bucket.

The entire process went very quickly. We purchased some dry yeast, and the cider is now fermenting in our basement. We look forward to sharing some hard cider in about a year or so!

Apple Crusher



Crushed Apples



Apple Press



Apple Cider







TEACH A FRIEND TO HOMEBREW DAY

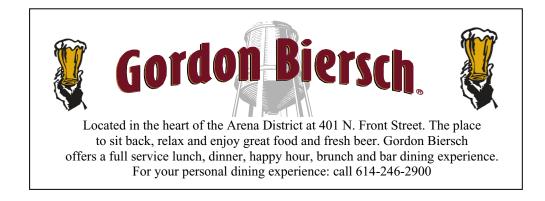
Gordon Biersch November 4, 2006







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CALENDAR OF EVENTS

Mark your calendars for these meetings and future beer events!

- Nov. 27 SODZ Meeting, 7 PM, Gordon Biersch
- Dec. 16 SODZ Holiday Party, Rick DeShone's House
- Jan. 15 SODZ Meeting, 7 PM, Location TBA
- Feb. 8 AHA Club-Only Competition Entries Due (Low Gravity Session Beers)
- Feb. 17 CMI Toga Pub Crawl, Cincinnati
- Feb. 19 SODZ Meeting, 7 PM, Location TBA
- Mar. 19 SODZ Meeting, 7 PM, Location TBA
- Apr. 8 Easter Brew, Mark & Bonni Katona's House
- Apr. 16 SODZ Meeting, 7 PM, Location TBA
- May 21 SODZ Meeting, 7 PM, Location TBA
- 6/18-6/22/08 AHA National Convention, Cincinnati, OH

UPCOMING AHA CLUB-ONLY COMPETITION SCHEDULE

COC Category Low Gravity/Session Beers Scottish Ales Extract Beers SODZ Judging February 2007 March/April 2007 May 2007 **AHA Due Date** 02/08/07 TBA TBA



THANKS TO OUR 2006 BRITISH BEERFEST SPONSORS

Be sure to express your thanks to the following for their donations of sponsorships and raffle prizes in support of our 3r^d Annual British Beerfest Competition:

> Ale Fest Brews Cafe Columbus Brewing Co. From the Vine Gordon Biersch Grape & Granary Heidelberg Distributing Listermann Mfg. Northern Brewer The Winemakers Shop Winking Lizard