

The Grain Mill

Publication of the Scioto, Olentangy, & Darby Zymurgists, Inc



President's Corner
November 2010
By Vic Gonzales



Well Learn to Homebrew was a good time (for the short time that I was there) it seemed that we had an increase in brewers and spectators this year. The weather was sunny but damn cold, but the propane and beer seemed to warm everyone up. I would like to give a big thanks to Chris and Gordon Biersch for hosting us again this year, and I look forward to meeting there next Monday. If you don't already make an effort to support Chris at Gordon Biersch please do so by having dinner there or going to a tapping party. He has done so much for the club, and he does it because he wants to, not because he has to. Chris served as an officer of SODZ at a time the membership was growing, and a big reason the membership was growing was because of the meetings Chris was putting together. I didn't want to make this

Presidents Corner a big love fest but I did want to thank Chris for everything he has done for the club.

It's time for SODZ to start planning for the British Beer Festival, and if anyone would like to help out in anyway please talk to one of the officers at the next meeting. We need help in many different ways, so if you have an idea to make the fest better let us know. Last year we had a record number of entries and I would like to build on those numbers and further increase the entries. This is a big money maker for the club and helps fund our events throughout the year, so enter early and enter often.

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Brew Pub Update

<u>Gordon Beirsch</u>	<u>Weasel Boy</u>	<u>CBC</u>	<u>Barleys #1</u>	<u>Barleys #2</u>	<u>Elevator</u>
Gold Export	Ornery Otter Blonde	Ohio Honey Wheat	Abbey Normal	VS ESB	Fraoch with Honey Ale
Hefeweizen	White Weasel Wheat	Apricot Ale	Barleywine	Ali Ali Ale	Over & Back IIPA
Czech Lager	Plaid Ferret Scottish	Pale Ale	Ol' Ron's Surly Oatmeal Stout	Bombshell Blonde	Icebox Eisbock
Märzen	River Mink Mild Brown	90 Shilling	Alexander's Russian Imperial Stout	Alexander's Russian Imperial Stout	McCrackin's Dunkel
Schwarzbier	Dancing Ferret IPA	1859 Porter	MacLenny's Scottish Ale	Centennial IPA	Heiferweizen
<i>Seasonal</i>	Das Frettchen Oktoberfest	Columbus IPA	Pale Ale	MacLenny's Scottish Ale	Flying Hydrant Light
Winter Bock (Nov 18)	Blackfooted Porter	Speak Softly and Carry a Big Sticke Alt	Centennial IPA	Pale Ale	Elevator Xtra
					Mogabi
					Bear Ass Pale Ale
					Three Frogs IPA
					Bleeding Buckeye Red Ale
					Dirty Dick's Nut Brown Ale
					Dark Horse Lager
					Procrastinator Doppelbock

Meeting agenda

7 PM Meeting Begins

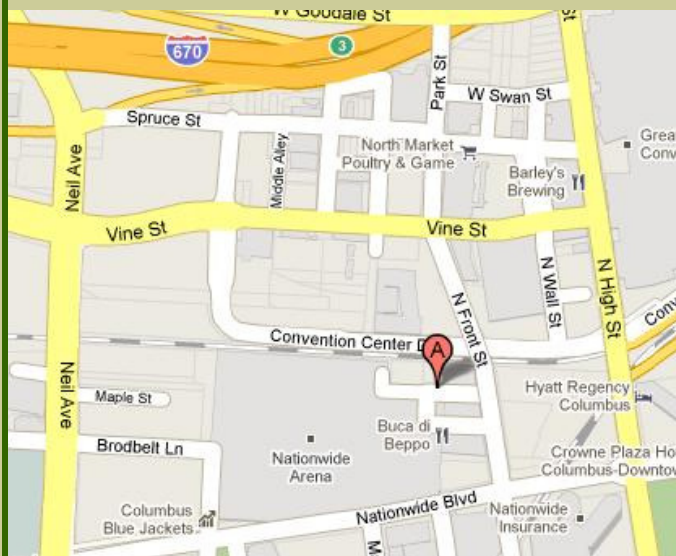
Style Talk
IPA

Technical Talk
Scales

Meeting Adjourned—Prost!

Meeting Location

Gordon Biersch
401 North Front St # 120
Columbus, OH 43215-8200



Nov-Dec 2010

Schedule of Events

- Brothers Drake Mead Tasting at Tip Top
- 11/15 SODZ Meeting at Gordon Biersch
- 11/18 Winter Bock Tapping at Gordon Biersch
- 12/11 SODZ Christmas Party

Sun	Mon	Tue	Wed	Thu	Fri	Sat
7	8	9	10 <i>Drake @ Tip Top</i>	11	12	13
14	15 <i>SODZ</i>	16	17	18 <i>Winter Bock</i>	19	20
21	22	23	24	25	26	27
28	29	30	1	2	3	4
5	6	7	8	9	10	11 <i>SODZ Xmas</i>

Notes From The VP

By Scott Taylor

The November meeting will be at Gordon Biersch on Monday November 15th; starting time is 7:00 p.m. Most people like to come early and enjoy a good dinner and even better beers, so feel free to join us. The December meeting will be the SODZ Christmas Party, and Eric Bean has once again graciously agreed to allow this event to occur in the brewery at CBC. It will be a pot luck dinner with the club providing the main dish (to be decided), so everyone is asked to bring a side dish or dessert and, as always, plenty of homebrew to share. Attendees seem to look forward to the Dirty Santa gift exchange, so if you are interested in participating, please bring a gift-wrapped bottle of beer to exchange. In the past, special vintages of 22oz. bottles have worked very well (Ommegang, Stone, etc). We will need a few volunteers for set up and clean up, so please let me know if you are willing to help. The party will be on Saturday, December 11th 6:00 – 10:00p.m.

Prost

Scott

Learn To Homebrew Day

Report from Learn to Homebrew event at Gordon Biersch
By Scott Taylor

Chris and Gordon Biersch where once again gracious enough to host the AHA annual Learn to Homebrew event for SODZ this past Saturday. We had a good turnout of brewers and people interested in learning how to brew. I was unable to get an accurate head count due to the cold weather; people were moving in and out and not staying as long. There was a time between 10:00 and 11:00 where the patio was full enough that navigating it from one end to the other was a bit of a challenge. I would like to thank all the brewers that took the time to bring their equipment down and brew on Saturday. I saw lots of Q & A occurring throughout the patio, and hopefully the club and the homebrewing community picked up a few more converts. There were 55 gallons of beer brewed on Saturday and the recipes brewed were a Raspberry Wheat, Brown Porter, Belgian Dark Strong, Pre-prohibition Classic American Pilsner, American Pale Ale, and an American Amber. I

(Continued on page 5)

hope we get a chance to sample some of the fine beers at a future meeting. Brothers Drake was also in attendance and did a talk on meads along with offering some samples of their fine meads. For anyone interested in Brothers Drake Meads, the Tip Top Kitchen and Cocktails is hosting a Mead Tip Off to introduce them carrying Brothers Drake this Wednesday the 10th at 6:00 p.m.



Where Am I?

Roger's and Irene's European Vacation

By Roger Muncy

Background

Irene had seen the Passion Play in Oberammergau, Germany, and from her stories, I'd always wanted to go. Of course, she wanted to go again. The play is performed only during the summer every 10 years, so after putting it off for a few cycles for family reasons, we decided 2010 was the year to go. Wow, it definitely lived up to our expectations – and then some.

I'm writing this primarily for the SODZ home brewing club newsletter, but will be sharing it with others as well. It does contain some beer related items as well as some general interest touristy type information.

We discovered the tickets to the play are sold primarily to tour companies, and are difficult to buy (even months in advance). It seems as if they go from "those tickets are not available yet" to "sorry, sold out" overnight. So we decided to take the 12-day "Imperial Tour" with one of the largest tour companies. This turned out to be a good decision, as far as the play goes, as we had premium seats, and we had hotel accommodations in the town of Oberammergau instead of the normal 2 hour commute. The commute is important because the play lasts all afternoon and evening, completing at 10:30-11 at night. By the way, the tour has over-night stops in Munich, Prague, Budapest, Vienna, and Salzburg. Don't they make beer in some of those places? Hmmm, well, OK let's do that.

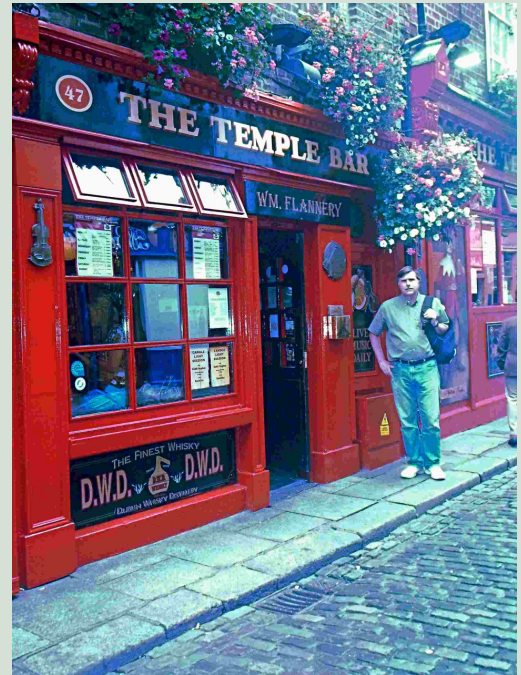
I then had the idea to stop in Dublin, Ireland, before meeting the group in Munich. You know, to overcome jetlag. Five days should be about right, well 1 for jetlag and the others just because I also remembered a rumor that beer is brewed in Dublin. Then Irene suggested equal time in her choice, Monaco, after the tour. But they don't make beer in Monaco, I thought. Whoops, it turns out they do make beer. It's made in the American lager style. Plus, they are very close to some world-class vineyards in France. My mind raced with these thoughts and warm beaches, palaces, and race cars. OK, I'm in; let's go. So, that's how our trip evolved to a 23 day adventure.

Dublin, Ireland

After only a couple hours of sleep on the red-eye flight, we arrived in Dublin and took a taxi to our downtown hotel. As most Dubliners, the driver was very friendly,

giving us a tour and history lesson. Fortunately, we were able to check in our hotel early and relax for awhile.

Our hotel turned out to be well-located – next to St. Stephens Green, one of the prettiest parks in Dublin, and a good place to “stretch the legs” after the redeye. Interesting that St. Stephens’ the only Dublin park that doesn’t contain the word “square” but it’s also the only one shaped in a square. The Irish have a strange sense of irony. We cannot take credit for planning well, but the location of our hotel was a pleasant surprise. We would recommend anyone visiting Dublin to choose a hotel near downtown. Our hotel was also easy walking distance to Trinity College, the Temple Bar area, shopping, and a bit longer walk to St. Patrick’s Cathedral, Christchurch Cathedral, Dublin Castle, the Spire of Dublin and Dublinia, representing the bulk of Dublin’s attractions. Like I mentioned earlier, Dubliners are very friendly, and we always felt safe when we were out. Also, expect that when visiting a pub, you will have the opportunity to talk with locals.



The “Hop-on Hop-off” bus stopped right outside our hotel. This is a double-decker bus that runs all day throughout the city’s main attractions. With a two-day pass, we were able to see almost everything on our list using this bus. It had an audio system that explained the sights and history of Dublin.

We had one “free” day to take a tour south of Dublin to the Wicklow area, and a chance to see a rural area of Ireland before departing for Munich. This was well worth the time and expense.

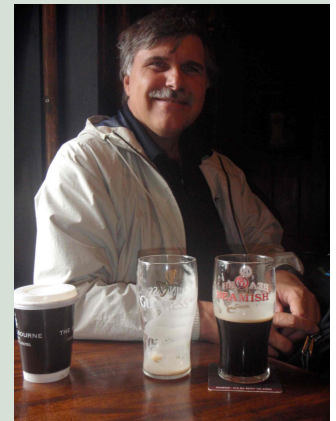
Of course, we visited the Guinness Storehouse, and Jameson Irish Whiskey Distillery while in Dublin. Since we arrived at Jameson’s near quitting, we decided to bypass the Jameson tour, but the Guinness tour was disappointing: too “touristy” for me. The samples were disappointing as well, being of sample size – think oversized shot glass. Fortunately, this is not a problem in one of Dublin’s many pubs after the tour. The gift shop was crowded and somewhat expensive, but they have stuff you can’t buy elsewhere, so we made a few purchases and had them shipped home. We shipped because - let’s just say, I packed my suitcase poorly.

The most unique pub we visited was Kavanagh's or "Gravediggers." This was well outside town, requiring taxi rides, however the experience was irreplaceable. The pub is two parts, the old side being the original pub, and the newer section having tables and serving food. Actually the food could be described as appetizers, but was notably good, and not the "pub grub" you get everywhere else. There are no TVs or other distractions in the pub; it's all about enjoying a pint and talking. It's my perception of a true Irish public house.



We were surprised with the limited selection of beers served in Ireland. Especially in Dublin, Guinness has a stronghold on what's available. I like Guinness as much as anyone, but I do like, and have come to expect, variety. The "Guinness" bars have Smithwick's and Harp, as well as Budweiser, Miller Lite and Carlsberg on tap. For variety in beer and food, we found one restaurant in the Temple Bar area that served Murphy's. Addition-

ally, I had found the Porterhouse Microbrewery on the Internet before we left, and we were glad to try their brews, as a change of pace. We found a pub for lunch while in the Wicklow area that offered Beamish. It took some effort, but looking back, we were able to sample a broad selection of Irish beers. So I have two lessons learned in Dublin. First, I really appreciate the quality beer selection we have in the US more than ever. And second, the Irish beers taste the same to my untrained palate as they do in the US. I do need to find time to learn more of the art of beer appreciation.



Did you know none of Ireland's big stout breweries, Guinness, Murphy's or Beamish, are Irish-owned today? Guinness (along with Smithwick's Ale and Harp lager) is owned by the British beverage conglomerate Diageo, Murphy's by Heineken and Beamish by the British brewer Scottish & Newcastle.

The Porterhouse microbrewery is one of Ireland's brewing pioneers. Two cousins, Liam LaHart and Oliver Hughes, started brewing in 1996, and today the Porter-

house encompasses several brewpubs around Dublin, the original in Bray and one in London.

During our visit, the Porterhouse Microbrewery had three stouts, three porters and three ales. There was Wrasslers 4X, a hearty stout made to the recipe for an Irish beer brewed in the early 1900's; a biting oyster stout brewed with fresh oysters; a lighter plain porter and a rich chocolate stout that tasted more like dessert than beer. Yes I got those descriptions from their marketing material. Shameless plagiarism, but their words are more descriptive than mine. Their beer was worth the effort in finding them.

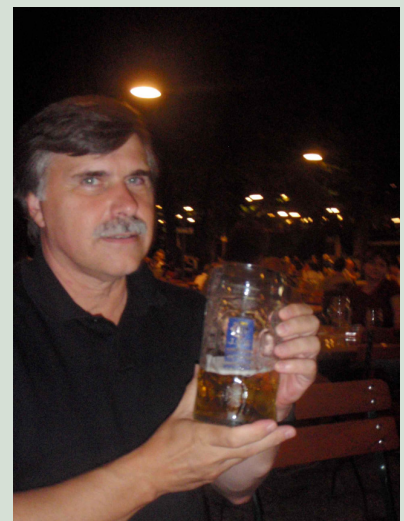
In case you are interested, their complete list: Brainblasta, Chiller, Temple Brau, Oyster, Plain, TSB, Hersbrucker, Porterhouse Red, Wrasslers, and Hop Head (summer only).

Munich, Germany

We arrived in Munich in the early afternoon, and after checking into our hotel, had a few hours before we were scheduled to meet our group. We used the time to walk though the old town square. Although most of Munich was damaged by WWII, the old square and surrounding area remains and has been rebuilt. The “new” city hall is worth the visit and there are plenty of beer gardens and restaurants and shops etc. around to keep you busy. It is a popular tourist area, so expect crowds.

After we returned to the hotel, it was dinner time, which was our chance to meet the group we would be spending time with over the next 12 days.

Our hotel was across the street from the main train station. We discovered the Augustiner beer garden was a reasonable walk, so after dinner off we went. This photo is from that garden, a liter serving of Augustiner Helles. As the saying goes, you can have any size you want, as long as you want a liter. In case you are interested (or envious), it was spectacular. My untrained, but willing to learn palate, judged it to be the best Munich beer I sampled.



During that walk to the beer garden, we learned that in Munich, like nowhere else, bicycles have the right of way, especially in their “lanes.” I don’t mean just with pedestrians, but cars, buses, and anything else daring to move in their path. In fact, it seemed their right of way supersedes your right to exist. So when in Munich beware the killer bikes.



Prague, Czech Republic

The trip from Munich to Prague was only a few hours, plus, for us, an unplanned stop caused by a traffic accident. By the way, if you are in a traffic stop in Europe and are told, “ladies on the left, gentlemen on the right,” I advise following these instructions to avoid an awkward situation. The drive took us through Bavaria, Germany and into the Bohemia state of the Czech Republic. The Czech Republic consists of three historical states, Bohemia, Moravia and Silesia. Bohemia is fairly flat, with some rolling hills. Except for the hop fields, the scenery wasn’t spectacular but made for a pleasant drive. Here are some pictures of SAAZ hop fields in Bohemia. To me, it looks like a SODZ member’s vision of our back yards. Mmmm, hops...



Unfortunately, the tour did not include stops at the Bohemian breweries. One of the limitations of group tours is you do not get to make stops that are not on the “schedule.” So even though we drove right past Pilsen, there was no opportunity to stop and visit the original pilsner beer brewery. Actually, the city itself seems industrial, and, other than the brewery, did not look like a destination.



Our experience in Prague was mixed. The city tour was very good and we did extensive walking throughout the city center, but were unable to venture out to the outskirts to sample some local restaurants/pubs, etc. To me, the city center is very interesting being the only major European city not damaged by WWII. The “New town” section is about 600 years old. The “Old town” actually looks newer, as some areas have been re-developed over time, but some of the older buildings remain. We were told Prague has not been a popular tourist destination until relatively recently. Locals having learned that western tourists mean income, and are catering to them. Tourism was prevalent in the city center, but not so much in the suburbs. I suspect pricing of everything varies according to popularity of the area.

The tour director spent considerable time warning the group about crime, especially pickpockets. Although we had or witnessed no problems, the warnings created an atmosphere of concern in our minds. Despite this, I would put Prague high on my list of places to revisit.

On a suggestion from the same tour director, we sought out the U Pinkasu restaurant. In the basement (well where else would one find the facilities?), I found the plaque and tap shown in the photo below. It is fuzzy but reads “The first Pilsner Urquell beer was drawn right here on these premises in the year 1843” in three languages. Draft Pilsner is only 157 years old? I really could use that beer appreciation class.



And how about that tap, where do I get one of those? Oh, the food at the restaurant was authentic and delicious.

The original Pilsner Urquell was delicious. In fact, I am awarding it the gold medal of all the beers I sampled. It was a tough choice with the Augustiner Helles. The U Fleku and Kozel were also good examples of Bohemia’s best. My aforementioned untrained palate compared it with the Czech beers I’ve had at home and noted it was darker in color, more body, much more complexity, and was well balanced with a distinctive hop aroma. No comparison.

The city tour was very interesting. The castle is magnificent. It was built for and used by the Hapsburgs during their required annual visit to Prague. Their empire was ruled from Vienna, but the Hapsburg king (or queen) was required to visit the capital of all the countries under their control. We heard about the revolt attempts, all resulting unfavorably for the Czechs. We also walked through the old Jewish Quarter and attended a classical concert in one of the small medieval churches near the old town square. It was an awesome experience.

Another highlight was seeing the astronomical clock which has been chiming for centuries. It's now a very crowded and popular tourist attraction, and care should be given when in the crowd for pickpockets while watching it chime. It was made in 1410 and is filled with stories. There are legends that the original builder had plans to build an even bigger, better clock somewhere else, so the city leaders ordered him blinded to prevent losing their status of having the best city clock. This legend was proven false, but still makes for a good story. The clock itself is incredible, but has been rebuilt a couple of times over the centuries. The Astronomical Clock consists of the windows with apostles at the top, the Astronomical Dial, which is the oldest remaining part, the Calendar Dial underneath and various sculptures around. The wooden figures of apostles with their attributes appear in the windows every hour, while at the same time some of the sculptures begin to move: the Death holds its hourglass and beckons to the Turkish man sculpture, which shakes its head in response. There is Vanity portrayed as a man with a mirror and Miserliness as a man with a moneybag, shaking a stick. The other statues, which are stationary, are an Astronomer, a Chronicler, a Philosopher and an Angel. When the apostles finish their journey, the golden bird at the top crows and quivers its wings, the bell rings and the clock chimes the hour. The performance is now enhanced with buglers after the clock completes. The picture does not do it justice.

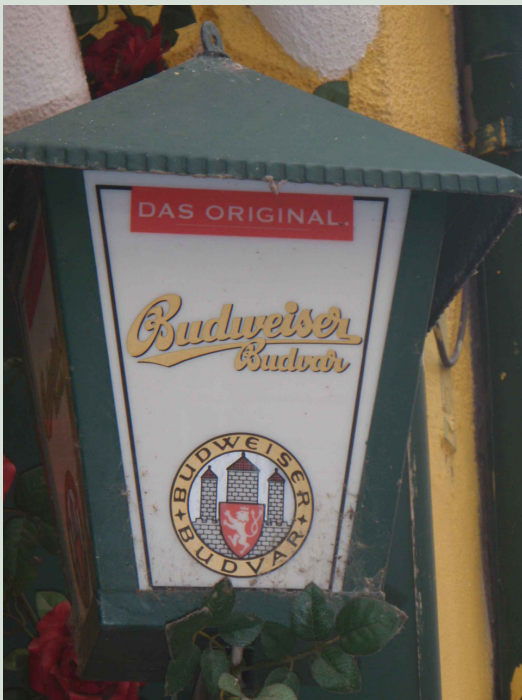


Nearly all beer brewed in the Czech Republic is lager. This varies in color from pale (Světlé), through amber (Polotmavé) and dark (Tmavé) to black (Černé) and in strength from 3-9% abv. Top-fermented wheat beer (Pšeničné pivo) is also available.

According to Czech law, categories of beer, regardless of color or style, are:

- lehké - a "light" beer brewed below 8° Balling
- výčepní - "tap" beer, though it can be bottled, brewed between 8° and 10°
- ležák - "lager" beer, brewed between 11° and 12.99°
- speciál - "special" beer, brewed above 13°

All that information is copied from the web, in case anyone was interested. If you happen to go, speaking or understanding much of the Czech language is difficult. I found the Czech and Hungarian languages more difficult to grasp than others. It's probably due to never having significant contact with anyone from these regions. Also, we were in each country only two days, not enough time to become even novice speakers. I still find it an enjoyable challenge to attempt to communicate, not speaking the same language.



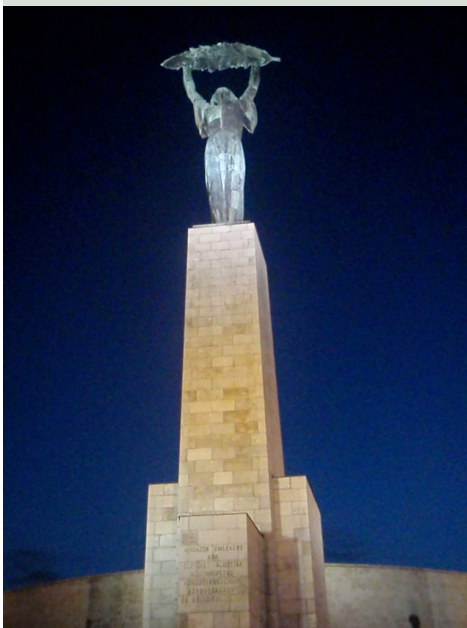
Bratysłava, Slovenia

On our drive from Prague, Czech Republic to Budapest, Hungary, we stopped in Bratysłava, Slovenia. During our drive, we made a short 90 minute stop to walk around the city center and have lunch. Our tour director gave us a “pep talk” about arriving back to the bus on time, and threatened to leave stragglers behind. So we took a quick walk, had lunch with a Belgian beer, and enjoyed a few of the street entertainers. Then off to Budapest we went.

We did hear a story about the time the mayor of Prague visited Bratysłava and, during a visit to a pub, declared Slovenian beer undrinkable and could only be used to brush his teeth. Somehow, his “honesty” did not endear him to the locals. Go figure.

Budapest, Hungary

Budapest is twin cities, Buda and Pest. They suffered double during WWII and the cold war, as they were conquered by the German army then the Soviet Red army.



Most of the architecture is from the Soviet era, and gives the city a cold unwelcoming feel. However buildings are being renovated, as funds permit. They have vastly different architecture such as Gothic, Baroque, and Art Nouveau. Some of them, you either like or do not. The massive Soviet monument, the Liberty Monument, dominates views from about anywhere in the city as it is located on top of the Gellert hill. The night views of the city from here are amazing. There were even fireworks in the city the night we were there, but my attempts to capture a picture were “not completely successful.”

The people of Budapest are friendly, but reserved. It’s hard to explain but it seems as if the past several decades have affected the psyche of the people deeply, especially older ones.



We had a short cruise on the Danube. No it is not blue, it is brown, and not especially attractive. The river resulted in many, many bridges in Budapest – think Pittsburgh. Many of the bridges are interesting and beautiful – but remember I am an engineer and am attracted to things like that.



The “Blue” Danube”



The Buda castle and the Parliament building (pictured) are the most famous and most visited sights of Budapest. Hero’s Square is also amazing. All the buildings surrounding the square are significant in themselves, but the statues in the square, which depict famous Hungarians spanning centuries, are spectacular, and humongous (pictures at the top). Expect to be approached by street merchants at the popular sites. The city has a history of artists, and there are plenty of

examples, despite the overall Spartan feel of the city. Our city tour director showed examples of his grandfather’s work, which are magnificent. He shared with us that as a schoolchild under communist rule, he was not allowed to mention this, as celebrations of individual accomplishments were not allowed. It was a somber reminder of the way things were behind the Iron Curtain not that long ago.

We did not have an opportunity to visit one of the spas, but Budapest is famous for them. There are original Roman baths and Turkish baths still in operation today.

I did not sample Hungarian beer, but the wine is very good. Our tour group had a traditional dinner with entertainment which was a popular event. The dinner matched our expectations for Hungarian or Gypsy food. We both enjoyed the evening.



Vienna, Austria

Vienna may be the cleanest, safest city Irene or I have ever visited anywhere, and our clear number 1 place to return for a longer visit someday. If you like ice cream, and who doesn't, Vienna has the best. It was our first experience in Vienna, and was unforgettable. Also the Sacher Hotel, the restaurant that claims to have invented chocolate cake (Sachertorte), is worth a visit for dinner or just dessert. It's a bit dryer than expected, but really good. We were told that Vienna is ranked as the "most livable city in the world." I don't know how they rank them, but in regard to Vienna, I would not disagree.

Vienna is in the eastern part of Austria, and was not a long drive from Budapest. Since it was not a long drive, we had time to take a cruise up the Danube. Ottakringer is the only "large" brewery in Vienna. It's enjoyed in a "Beisl" or Austrian pub. A "Heuriger" is a pub primarily serving Austrian wine. The wine is really good and a better choice, IMO.

The city was at one point the center of socialist politics in addition to classical music, opera, and fine art. Actually, the Red Army "liberated" Vienna in WWII, and lay deep inside Soviet occupied territory. Austria was granted independence only after agreeing to a permanent neutrality clause. Thus Vienna and Austria were spared the fate of the Berlin and its blockade and wall. I was surprised that I didn't know this, but do remember Vienna being in the middle of the east vs. west espionage that went on at that time.

There are plenty of highlights in Vienna including the Hapsburg castle, the concert halls, the shopping district, museums, etc. I enjoyed the city tour, especially the story of Beethoven. The story was he composed mostly at night, and being almost deaf, practiced quite loudly. Consequently he had to change apartments regularly

due to complaining neighbors. The houses where Mozart and Freud resided are also in Vienna.

We also visited the Vienna Woods area, about a half hour drive north of Vienna. We had some free time to walk around the area and have lunch. Although a pretty drive to an interesting village, the weather was rainy, and it was a side trip we probably wish we had not taken.

Since we had attended a concert in Prague, we decided to skip the evening trip with the group for a Viennese concert. However, the reports on this concert were all very positive. There are several venues, both large and smaller, with great reputations throughout Vienna if you want to attend a concert. If museums are your thing, you have found the mother load. Like I said, Irene and I do hope to get back and spend some more time in Vienna.

Salzburg, Austria

Salzburg is in the western area of Austria, on the north side of the Alps. And yes, it was formed and named for the nearby salt mine.

Unlike the urban feel of Vienna, Salzburg is smaller in size and population, and clearly more conservative. The Mozart birth house is in the old town of Salzburg, but he spent most of his life in Vienna. Old town was not destroyed during WWII, and is a great example of Baroque architecture. It gets crowded in the narrow streets, which are reserved for pedestrians. There are many small shops and restaurants in the small alleys and side streets.



The Sound of Music was filmed here, but be aware the Abby in the movie is not the actual one in Salzburg where the nun Maria lived. There are many popular filming locations, although the film is not particularly popular with Austrians.

We also visited Berchtesgaden and Hitler's mountain retreat, of which only the Eagle's nest remains. The views from there are magnificent. One lesson

learned: when in Austria try not to say anything that could be interpreted as positive toward the Nazis – it's illegal.

Oberammergau, Germany

Oberammergau is located in southern Bavaria, near the Austrian border. The village is defined by its production of the Passion Play, first performed in 1634, and a result of a promise made by the villagers if spared from the bubonic plague. It was the reason for our trip, and we were not disappointed. There were over 2000 actors, singers, instrumentalists and technicians, all required to be residents of the village.



Bavaria is one of the states in Germany, but different than other German states. Germany is more loosely connected than in the US. Bavaria in particular has specific rights, or powers, that the rest of Germany does not.

The village of Oberammergau itself is a postcard alpine village. Oberammergau is famous for woodcarving, but has many shops for all the tourists that come once every 10 summers. It seems that every house is highly and beautifully decorated.

The group returned to Munich for an evening, before we all departed. We rented a car and drove to Monaco the next day. It was a very long day, and in hindsight, should have taken two days. The drive through Austria and Italy was not too eventful, except for getting lost when we were almost to Monaco.

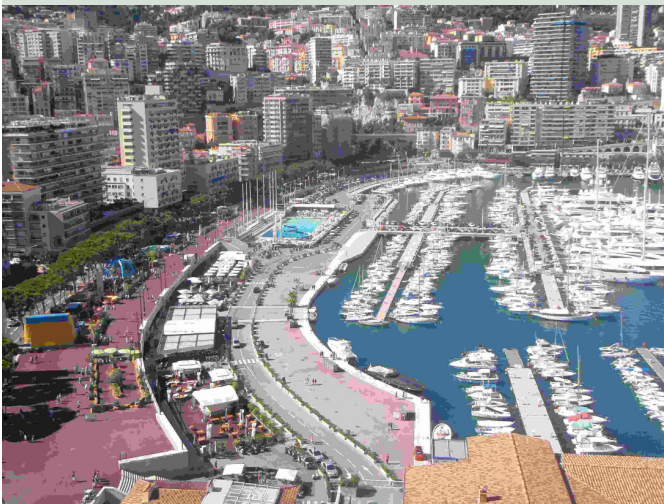
Monaco

Monaco is an independent city/country, although France is responsible for its defense. Although surrounded by France (and the Mediterranean Sea) its only about 10 miles from Italy. They speak mostly French, although we had no trouble as almost everyone spoke English. I heard a lot of Italian also. It is less than 1 sq mile in size.

Nice, France is only a short drive, so we spent a rainy day touring two art galleries

and looking around the city. Nice is a huge city, and we may take more time to explore it someday. Cruise ships stop at both Nice and Monaco daily. I understand why Mediterranean cruises are so popular.

Monaco is a tourist haven due to its weather, location on the Mediterranean Sea, and its casinos. The main casino, Monte Carlo, is the ultimate palace in the gambling world. We did not go into any of the casinos. We did go to the top of the Rock, where Monaco's palace is located, and toured the palace and took in the surrounding tourist shops and cathedral. I do not understand the fascination with "changing of the guards" but there I was as mesmerized as everyone else.



I did sample the Monaco beer, but preferred the Italian Peroni, which was readily available. Neither was up to the standards of Munich or Prague. There were plenty of restaurants I place in the Italian/American category in Monaco. We did enjoy some French food, as well as some awesome wines.

We drove from Monaco to Paris to catch our flight. It was not as long as the trip from Munich, but again in hindsight, catching a plane or train from Nice to Paris would have been a better choice.

An Incomplete list of Beers I sampled

I did try to keep track of all the beers I had, or sampled during our trip. It was more challenging than I thought and I'm sure there are a couple missing. The list is below.

Dublin, Ireland

Guinness Stout
Murphy's Stout
Beamish Stout
Smithwicks
Porterhouse Red
Porterhouse Wrasslers

Munich, Germany

Augustiner Helles
Hofbrau Helles
Hofbrau Dunkel
Hacker Pschor Heffeweisen
Paulaner Helles
Spaten Helles

Prague, Czech Republic

Bohemia Regent
Pilzen Urquell
Budvar
U Fleku
Staropramen
Kozel

Brataslava, Slovenia

Pale Ales made in Belgium (I lost the names of what we had – we were only there about 1 hour) they were good but not memorable.

Budapest, Hungary

None; this is a wine region, and I wanted to sample them.

Vienna, Austria

Ottakringer Helles (last brewery operating in Vienna)

Baden, Austria

Gösser Pilsener
Wieselburger

Salzburg, Austria

Zipfer V Heller (Urtyp)
Stiegl

Oberammergau, Germany

Riegele Dunkel

Monaco

Edelweisse
Kronenbourg 1660
Monaco Brewery

Boston – Logan Airport

Harpoon Munich Dark
Harpoon UFO Pale Ale

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 7:00 p.m. Membership dues are \$15 per year and are renewable during the member's anniversary month of joining SODZ.

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 email, preferably in MS Word with graphics in jpg format to ben.siefker@gmail.com

Club Officers

President

Vic Gonzales

vicgonzales@sbcglobal.net

Vice President

Scott Taylor

estaylor3304@yahoo.com

Secretary/Newsletter Editor

Ben Siefker

ben.siefker@gmail.com

Treasurer

Steve Huckaby

huckabrew@gmail.com

Membership Director

Kris Huckaby

kristen.huckaby@gmail.com

Treasurer Information

Dues may be mailed to:
Steve Huckaby, Treasurer
3190 St. Bernard Circle
Columbus, Ohio 43232

Membership Director

Membership Application
may be mailed to:
Kris Huckaby,
Membership Director
3190 St. Bernard Circle
Columbus, Ohio 43232

Membership Application

SODZ Membership Application

Name _____

Address _____

Phone _____ Age _____

Email _____

Homebrewer yes/no _____ How Long _____

Make Checks payable to: SODZ

Bring this application to the meeting or send it to:

Kris Huckaby

3190 St. Bernard Circle

Columbus, Ohio 43232

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Beer List 2010 Course Schedule

<input type="checkbox"/> JAN - BBL-Aged Porter III	101
<input type="checkbox"/> FEB - Mocha Plum Stout	110
<input type="checkbox"/> MAR - Imperial Witbier	201
<input type="checkbox"/> APR - BBL-Aged Barleywine	220
<input type="checkbox"/> MAY - Verano Mexicano Cerveza	300
<input type="checkbox"/> JUN - Blackberry Wheat	321
<input type="checkbox"/> JUL - Icebox Eisbock	401
<input type="checkbox"/> AUG - Over & Back Double IPA	420
<input type="checkbox"/> SEP - Oktoberfest	500
<input type="checkbox"/> OCT - Pumpkinweizen	550
<input type="checkbox"/> NOV - Winter Warmer	601
<input type="checkbox"/> DEC - Vic's Barleywine #5	612

PROFESSOR OF HEARTY DRINKING

2010 BEER LIST COURSE SCHEDULE

<input type="checkbox"/> JAN Belgian Strong Dark Ale	675
<input type="checkbox"/> FEB Chocolate Cherry Wheat	700
<input type="checkbox"/> MAR Irish Red	725
<input type="checkbox"/> APR Milk Stout	800
<input type="checkbox"/> MAY Poor Richard II Ale	850
<input type="checkbox"/> JUN Mark's Hard Cranberry	900
<input type="checkbox"/> JUL Homebrew Winner	925
<input type="checkbox"/> AUG Froch w/Honey Ale	975
<input type="checkbox"/> SEP Smoked Porter	1000
<input type="checkbox"/> OCT Abbey Dubbel	1150
<input type="checkbox"/> NOV Oud Bruin Ale	1350
<input type="checkbox"/> DEC Wheat Wine	1500

Elevatorbrewing.com



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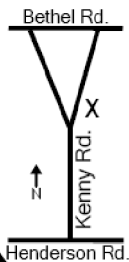
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