



# The Grain Mill

Publication of the Scioto, Olentangy and Darby Zymurgists  
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## ***The President's Corner***

*by Bonni Katona*

It's the most wonderful time of the year—brewing season! The cooler temps should make brewing more enjoyable for the air-conditioning impaired. Will we top the number and quality of kegs that showed up at last year's Christmas Party?

For those who didn't make it to Firkin Monday at Jerry Flaherty's Thirsty Ear, you missed a good time. Jim Lutz, the brewmaster at Wild Goose, was on hand to get feedback on his pale ale. It was very fruity and hoppy—we enjoyed it! All SODZ in attendance posed for a picture, and the brewery sent us a couple of Wild Goose hats for door prizes at future SODZ meetings. Jerry is planning other firkin tastings in December. We'll keep you posted as we receive word about dates.

Did you catch the Fox news spot on SODZ? They came to last month's meeting and to the Millennium Brew at John and Julie Bohn's house. If not, we taped it and will show it at the Christmas Party on December 10.

Thanks go to John and Julie Bohn for putting up with us (er, hosting us) last month. The TV crew showed up late, so the brew went on longer than anticipated. Thanks to all who were involved in the planning and to John, Mark I., Mark K., and AJ, who stayed until the transfer into the primaries (11:00 P.M.).

The October 21 issue of *Dublin Villager ThisWeek* reports that the Anheuser-Busch facility will undergo some major expansion and will cease brewery tours around the first of the year. If you would like to see a large brewery operation, you'll need to plan your visit soon. The brewery currently produces 7.1 million barrels per year and will increase production by another 355,000 barrels per year. The new brew house will be located on the spot currently used for the gift shop and tour offices. The company determined that the cost to continue to operate tours was prohibitive.

The November 12 meeting at Barley's Smokehouse promises to be a good time. See you there!

## **MEETING NOTICE**

**Thursday Nov.12  
7 p.m.**

*Barley's Smokehouse  
Dublin Road  
Columbus  
(Near Granview Avenue)*

**Visit the SODZ Web Site**

[www.iwaynet.net/~zaphod/sodz/sodzhome.html](http://www.iwaynet.net/~zaphod/sodz/sodzhome.html)

## SODZ INFO

The Scioto, Olentangy and Darby Zymurgists (SODZ) meets on the second Thursday of the month at Goodale Brewing Supply, 1185 Chesapeake Dr., Columbus, Ohio.

Meetings begin at 7 p.m. Membership in SODZ costs \$20 and is renewed during the member's anniversary month of joining SODZ. Dues may be mailed to the Treasurer at 9477 Tramway Court, Cincinnati, OH 45242

Members receive *The Grain Mill*, the club's monthly newsletter. Articles for the newsletter are due by the end of the month. They may be emailed to the Editor or submitted on a 3.5" floppy disk in Word 6 or 5.1 format for either Macintosh or the PC.

The club's Web side is located at [www.iwaynet.net/~zaphod/sodz/sodzhome.html](http://www.iwaynet.net/~zaphod/sodz/sodzhome.html).

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## Hilton Head Brewing

**Tom Jones**

While on our vacation to Hilton Head we stopped at "South Carolina's first brew pub since prohibition".

The Hilton Head Brewing Co. had on hand four hand-crafted beers on hand on the two times we were there, and they were so listed in their menu:

### **Old Duck Dark**

Old Duck is a dark, full-bodied porter. The medium hops (26.IBU) and low level carbonation makes it a smooth and rich, full-bodied ale. 1.055 original gravity. I give it a rating of 8 out 10.

### **Calibogue Amber**

An American - style amber that is as beautiful to look at as it is to drink. Its deep red hue hints at its rich and malty flavor. Several weeks of conditioning are required to perfect this delicious brew. (11 IBU), original gravity of 1.050. I give it a rating of 4 out of 10.

### **Raspberry Wheat**

This version of there wheat ale says raspberry from the first second it hits your taste buds. Medium hops (18 IBU) to enhance its fresh, fruity bouquet and tart finish. Exacting fermentation steps makes there best seller. Original gravity 1.044. I give it a rating of 6 out of 10.

### **HHBC Seasonal**

The small size of their brewery allows for superb quality but also increases variety (at least so they say). In any case, the brew was served with a slice of lemon (as well it should be). The beer tasted cidery taste, just like a Sears home brew kit I give it a rating of 3 out of 10.

Brewmaster : John Watts

The 4 glass sampler costs \$4.00.

I ended up having the Serra Nevada Pale Ale Had one of the **best** steaks I have ever had - their blackened marinated ribeye steaks (at least the first time, the second time it was under cooked and did not taste well.

The Hilton Head Brewing Co. is the only micro brewery on the island, and you might give them a try, if you can find the place.

**Barley's Meeting**  
Thursday the 12th of November

Barleys Smokehouse Rte 33 West,  
near the Grandview Ave intersection.

Meet for dinner 5:30/6:00 (Optional,  
but encouraged)

7:00 to 7:30-ish Meeting / Club Business. Back room past fermentors on the raised level.

Kegs, Growlers & bottles OK to bring in, try not to draw too much attention from the patrons. We have permission to bring our beers on this occasion only and the fewer questions they have to answer the better. Bring enough beer for between 20-30, 2-3oz samples. A 2 liter bottle, 1/2 gallon growler, or equivalent usually does it.

7:30/8:00p to 9:30p +/- Club brew tastings, all styles (although, this months competition brew is Scottish)

Somewhere in there, Brewer Matt Lowe will take us, in groups, on a tour of the facilities.

9:30p and beyond, we usually go to Thirsty Ear, Hosters or Barleys afterward til late, but since we'll be at Smokehouse We'll probably belly up to the bar and sample the "resident beers".

Tequila Review  
Forwarded by Mark Irwin

Tequila is yet another AB marketing ploy. I must admit I gave in and bought one bottle of this nasty liquid out of curiosity. It will be interesting to see how gullible people are if this becomes a good seller - it will be a mammoth testament to the sheep-like quality of people and the sheer marketing muscle wielded by AB.

For those who don't know, Tequila is a "beer" (i.e. slightly malt and rice based beverage) that has had lime juice and blue agave flavoring added (the Tequila taste). Marketed as beer with a lime and Tequila kick - this stuff is REALLY unpalatable.

The first taste you notice is an overwhelming sickly-sweet lime taste - almost like a limeade. Somewhere about the middle of the tongue you get a sensation of an extremely low-quality light American lager flavor. Then Tequila flavor hits during the aftertaste and you really want to *ralph* or start brushing your tongue off with a rag to get the taste off. A funny thing is they really carbonated the hell out of this stuff for some reason. Between my wife and I we couldn't get one bottle down.

Prediction: I think AB may be angling to make this a "mystique" beer for those states (Oklahoma) where beer must be no more than 3.2% alcohol to be sold in grocery stores. By playing up the Tequila factor it may ingrain in the minds of the unfortunates there that it somehow has a hidden property to get you drunk faster, which sadly is what most casual drinkers of Budweiser and the like are after.

So Ken, is Gentiles going to be bringing this stuff in? I guess you could always include this in a tasting of Stupid Market-

ing Gimicks of the Major Beer Producers to go along with the class that was suggested of Beers We Drank When We Were Young, Poor, and Didn't Know Better.

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## **THE DIET TO END ALL DIETS**

**FACT:** A lite beer has between 70 and 100 calories, is almost all water, and the part that isn't water is almost pure carbohydrates.

**FACT:** The average diet recommends a daily caloric intake of 1,200 calories for women, 1,500 for men, if you want to lose the medically safe two to three pounds a week. On the "Beer-Me" diet, that equates to at least 12 beverages a day for women, and 15 for men. A measurable goal.

**FACT:** The alcohol in beer is a diuretic, which causes the water to flush out almost immediately, leading to a consistent workout regimen including deep knee bends (getting out of the chair), fast walking (getting to the bathroom) and squats (as the case may be).

**FACT:** Drinking beer actually helps you sleep even when you aren't necessarily tired. All that added rest is certain to help any problems you may have experienced in sleep deprivation, counting calories on those other fad diets.

In addition, you may experience the occasional "How did I get here?" when you wake up, which always makes for lively conversation, and possibly additional exercise if you have to sneak out and run home.

**FACT:** The "Beer-Me" diet is good for your heart. After just one day of consuming your required 12-15 beers, you will certainly want to consume some aspirin, which is medically proven to help prevent heart attacks.

**FACT:** On the "Beer-Me" diet you can eat anything you want. The only rule is that you cannot consume any food until you have consumed at least half of the day's required beers. This way the food will probably only stay in your body a short time, until you again exercise the deep knee bends, quick walk and, this time, the "lean-over-and-hurl" stomach crunches.

**FACT:** Beer drinking is often done in bars, where other forms of exercise are common.

Dancing, for example, is a good way to build up a thirst, as is chasing members of the opposite sex. If you really want to maximize your workout, try actually walking up to the bar, versus using a waitress. To take this to the extreme, you could even get up and get someone else a beer-perhaps someone who is newer to the diet plan than yourself.

**FACT:** Beer is cheaper than Jenny Craig. Based on these facts, let's run through a given scenario for diet implementation.

**CAUTION:** This is a weekend diet plan, and should be attempted during the work week by only the staunchest of dieters.

**MONDAY THROUGH THURSDAY:** Eat junk food and basically be a slob.

**FRIDAY:** Feeling "huge," swing by the liquor store and stock up. Go to favorite place of beer drinking and begin the consumption process (remember 12 for women, 15 for men).

**SATURDAY (a.m.):** Wake up (as required) and lounge around all day, feeling slightly smaller after expunging any food that you may have accidentally consumed (particularly if it involved beef jerky from 7-11). Take aspirin. Notice that you have absolutely no interest in food, anyway.

**SATURDAY (p.m.):** Restart cycle, noticing that your appetite has still not returned. Perhaps only meet half of your consumption goal due to an ongoing discussion with "the dog that bit you." This is a good thing, as only half-consumption means less than 1,000 calories for the day, and you still don't feel hungry.

**SUNDAY (a.m.):** Wake up for mandatory sports day. This is a very convenient diet during football season, but it can be successfully implemented year-round. There is some major professional sport being played every day of the year except the day before and the day after the Major League All-Star game (fact-look it up). Consumption on this day should be paced to cover the entire day-you don't want to peak too soon. Again you notice a lack of appetite, and are feeling thinner all the time. Don't forget the aspirin.

**MONDAY:** Return to work, feeling thinner, well rested, and surprisingly mellow. Mark your log book, and begin preparation for the upcoming weekend.

Happy dieting!!!

## SODZ Finances

Jim Leas

|                         |               |
|-------------------------|---------------|
| Dues                    | 540.00        |
| Merchandise Sales       |               |
| Apparel                 | 10.00         |
| Brewing Supplies        | <u>50.55</u>  |
| Total Merchandise Sales | 60.55         |
| Raffles                 | 40.50         |
| State Fair              | <u>200.00</u> |
| Total Income            | 841.05        |

|                       |               |
|-----------------------|---------------|
| Bank Charges          | 15.00         |
| Glasses               | 75.51         |
| Merchandise Purchases | 103.32        |
| Newsletter            | 208.05        |
| Printing/Copying      | <u>37.53</u>  |
| Total Expense         | <u>439.41</u> |
| Net Income            | 401.64        |

Balance Sheet  
November 5, 1998

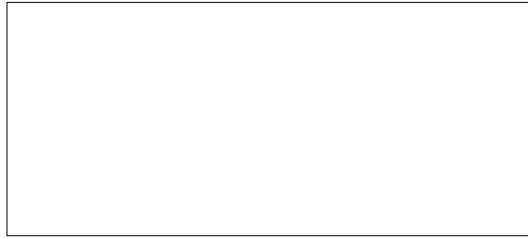
|                            |               |
|----------------------------|---------------|
| ASSETS                     |               |
| Net Income                 | 401.64        |
| Total Equity               | <u>964.21</u> |
| TOTAL LIABILITIES & EQUITY | 964.21        |

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FIRKIN MONDAY AT FLAHERTY'S THIRSTY EAR



*Gathered around the firkin enjoying Wild Goose pale ale are: Sean Welch, Ken Hahn, Mark Leidheiser, Jerry Flaherty, Kurt Stocker, Bonni Katona, Mystery Man, Mark Katona, and Jim Lutz.*



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## ***Mark Your Calendars***

***November 12 Meeting at Barley's  
Smokehouse***

***December 10 Christmas Party at  
Bonni and Mark's Bring your Swim-  
suits***