



The Grain Mill

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

October 2007

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The Presidents Corner

By Frank Barickman

Although it's over, I thought since we are having a German food; 'Fest' themed meeting that it would be appropriate to talk about the history of Oktoberfest.

Oktoberfest 2007 will mark the 197th Anniversary of the event. [That's a lot of drinking over the years!] It traditionally starts on the 3rd weekend of September and closes on the first Sunday of October. It began as a wedding celebration for Prince Ludwig and Princess Therese of Saxony-Hildburghausen on October 12, 1810. Horse races marked the close of the event. It was decided to repeat the horse races in the following years that lead to the tradition of Oktoberfest. In 1811 an Agricultural Show was added to the event designed to boost Bavarian farming. 1818, a carousel and two swings were added. People attending Oktoberfest were able to quench their thirst at small beer stands. These beer stands were quite popular and the number of them grew rapidly through out the years. In 1896 the stands became beer tents and halls that were controlled by landlords and supported by sponsorship from breweries. Although the horse race is no longer held and the agriculture show is held every three years, Oktoberfest in Munich is the largest festival in the world. It features carousels, roller coasters, and lots of festival type entertainment. I also here you can enjoy some liters of pretty good beer!

Speaking of Festivals, the North Market Microbrew Festival seemed to be a big success that was well attended. Our friends from Gordon Biersch, Columbus Brewing Company, Weasel Boy, Elevator, Hosters, and Barleys were all present with many taps flowing samples of fresh beer. The organizers of the festival allowed SODZ to put on a brewing demonstration. Don Croucher gave an excellent talk in front of a decent crowd in the Kitchen area (see pictures later in newsletter). Don, with some help from Steve Huckaby, brewed up an extract IPA. A special thanks to Nina and the Winemakers Shop for donating the kit. Don when do we get to sample this brew?

Saturday November 3 is the 9th Annual AHA's teach a friend to brew day. Chris Alltmont and Gordon Biersch will be hosting us again to brew on the patio. The brew is planned to start at 9am. Last year we had about 10 different brews that were concocted. I hope this year we can top that. Please bring whatever you will need to brew. Water will be available. Also if you have some hoses and hose "T's" please bring them. Last year cooling wort became an issue (not enough hoses). Monday November 26th, we will meet at GB for the regular monthly club meeting and enjoy everyone's beverages that they made this day.

October Meeting
Weasel Boy Brewing
Zanesesville
Sunday, 21st

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:
Kris Huckaby, Treasurer
3190 St. Bernard Circle
Columbus, OH 43232

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 rdeshone@columbus.rr.com.

Current SODZ officers are:

President

Frank Barickman
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Vice President

Chris Alltmont
rcalltmont@aol.com

Secretary/Newsletter Editor

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Treasurer

Kris Huckaby
huckabrew@insight.rr.com

Membership Director

Bonni Katona
bkatona@columbus.rr.com

SODZ Web Site

www.sodz.org

Book Your Room for Nationals! *By Rob Westendorf*

Plans for the 2008 National Homebrew Convention, to be held here in Cincinnati, are coming along nicely. We have finally filled all of our major jobs, and are now working on filling out the many working staff positions. I am also pleased to announce that two additional

clubs, The Brewers of Central Kentucky (BOCK, Lexington), and The Greater Huntington Homebrewers Association (GHHA, Huntington, WV), have joined us as co-sponsors. Both BOCK and GHHA are long-time supporters of Beer and Sweat. This means we now have eight clubs (BBL, CMI, DRAFT, SODZ, LAGERS, FOSSILS, plus BOCK and GHHA) acting as co-sponsors!

Our host hotel is already starting to fill up, and the AHA has not even started to advertise. At this year's convention in Denver, we handed out flyers for 2008 that had the booking information for the hotel on them. Based on this one promotion alone the hotel is already over half full! The AHA has now added the hotel information to their convention site (<http://www.beertown.org/events/hbc/index.html>), and it is possible that the primary hotel will fill up before the end of the year. (There is a secondary hotel that will be available just across the parking lot from the main hotel.) If you plan to spend any nights at the main hotel, I *strongly* suggest you book your room now! (No deposit is required, and the hotel's cancellation policy is very liberal.) You can find the booking information at www.starwoodmeeting.com/book/brewer. For planning purposes, the pre-conference events, including tours and pub crawl, start on Wednesday, June 18th. The main conference starts on Thursday, and the big evening events get under way with *Pro Brewers Night*. Friday is the meat of the Technical Sessions (including the Bourbon Barrel Beer session), and Friday night is the granddaddy of all homebrew events, *Club Night*. The Technical Sessions continue Saturday, with the *Grand Banquet*, including announcing the winners of the *National Homebrew Competition*, on Saturday night.

The heavy planning will get really rolling after the first of the year. We will be asking for many hands to help with tasks big and small throughout the convention. We'll probably need a total staff pushing 75 people. If you're interested in helping out, please let us know! If you're not interested, well, we're going to draft some of you anyway :-). Thanks in advance for your help in turning this into an event to remember!

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Great Taste of the Midwest

By Jim Leas

Like all homebrewers and beer aficionados I love brew festivals. But based on my experience, some are much better than others. Rest assured that the 21st annual Great Taste of the Midwest (GTM) was one of the best.

Let me set the stage.

Saturday, August 12, 2007: My beer drinking buddy (Mad Mick) and I arrive via designated driver at a beautiful park on the shore of a lake in Madison, Wisconsin. We have our advance tickets clutched in our sweaty hands (it's a sunny, hot, humid day – perfect for beer drinking). We anticipate the unlimited pours we will receive in our souvenir tasting glasses over the next 5 hours. We cue up with 5,000 other beer lovers in a long, winding line and stroll up a small hill, stopping to get our wristbands at one of several convenient places. As we enter the cordoned festival area, we receive our glasses and an informative booklet describing 500+ beers, meads and ciders from about 100 breweries (all in the “Midwest”) from which we will choose. I stuff the booklet in one of the large pockets in my cargo shorts and seek out a shady area to set up our folding chairs so we'll have a nice place to rest between tasting sessions. We then head for the nearest of several large tents inhabited by the breweries and their precious nectars. We are approaching heaven!

GTM is put on by the Madison Homebrewers and Tasters Guild (MHTG). Tickets (\$30) are sold over the Internet and at several local establishments. They sell out in a matter of a few hours. The limit of 5,000 makes the festival crowded but manageable. There are short lines at the most popular breweries, but they move quickly and mostly disappear after a couple hours. An exception was New Glarus Belgian Red, which had its own dispensing station and a long line.



There is a special tent just for cask conditioned ales. This is a real treat and a welcome addition partially because of the demise of the Chicago Real Ale Festival. About 45 cask conditioned ales were served this year (up from 15 in 2006) and in extremely limited quantity. Most were only available during certain hours such as 2-3pm. A popular favorite was Kuhnenn's Crème

Brulee Coffee Stout. As I sipped this delightful concoction, the first thought that came into my head was “Bonni Katona would LOVE this stuff!”

The festival included live music as well. One band consisted of several trombones, a sousaphone and drums. They were enthusiastic if nothing else.

The tasting glasses for the last two years (see photo) have been well above the average for events like this. Although there is a supposed pour limit of two ounces, there is no tacky pour line printed on the glass. The gold on the lip is very classy. Last year’s glass is totally atypical for beer fests – it is kind of short and fat. This year’s (the tall, thin kolsch type glass) is not as nice but much more functional. It fit nicely into another one of those pockets in my cargo shorts.



Sam Adams was doing some test marketing at the festival. Attendees were asked to sample an irish red ale and a weizenbock and choose their favorite. We were told that the winner will be released as their newest style next February. They were also serving something called Twisted Tea, a hard iced tea with 5% ABV. I passed.

We could really use a festival like this a bit closer to home. Unlike most of the festivals in Ohio, this one has almost all kegged beer being dispensed by the breweries. A lot of brewers were pouring their own beer, which provides a

great opportunity to talk beer with the horse’s mouth. This is also the case at the Great American Beer Festival (GABF) on Saturday afternoon, but the outdoor setting of GMT adds something special to the beer tasting experience. Unlike some festivals, GMT features a lot of potable water available for rinsing glasses. There is nothing worse than sampling a barley wine or imperial stout and trying to shake all the remnants out of the glass before getting a pour of pilsner.

The best thing about beer festivals (besides the beer) is the people. Sure, there are some real weirdos (why do some folks wear a couple dozen Dutch pretzels strung around their necks – you can’t eat them all, can you?), it’s great to be able to “talk beer” with perfect strangers. I’m always amazed by the number of knowledgeable women at these events. Most of the women I’ve known throughout the years haven’t really liked beer and, if forced, would only drink light beer in a bottle. What a delight to talk about “real beer” with a lovely young thing in shorts and a skimpy top. Does it get any better?

We’ve paced ourselves well and are still sampling as the 6pm end-of-event mark approaches. Although we are being picked up by our designated driver, we could have opted for the \$1 cab rides (plus tip) to any home in the county. In addition, a number of local watering holes have shuttles to the event. Driving is discouraged.

I’d have to give GMT a rating of 9 out of 10. We heard that New Holland Brewing had strippers performing outside their booth but we missed it. I took a point away out of spite.

The GMT is held every year on the second Saturday in August. Tickets for next year’s fest will be available in May on the Web (<http://www.mhtg.org/>).



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judges labored for three days to evaluate 2,793 beers and pick the best entries and top breweries for this year's Great American Beer Festival. A total of 222 medals were awarded in 75 beer style categories and top breweries and brewers were designated based on the total number of medals won. The five top awards recognize small, medium and large breweries and small and

large brewpubs. The awards went to the following breweries:

**Large Brewing Company and Large Brewing
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Pabst Brewing Company, Woodridge, IL
Bob Newman

**Mid-Size Brewing Company and Mid-Size
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Sponsored by HopUnion CBS, LLC
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Matt Brynildson

**Small Brewing Company and Small Brewing
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Sponsored by Microstar Keg Management
Port Brewing & The Lost Abbey, San Marcos,
California
Tomme Arthur

**Large Brewpub and Large Brewpub Brewer
of the Year**

Sponsored by Brewery Supply Group
Redrock Brewing Company, Salt Lake City,
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Kevin Templin

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COC Category SODZ Judging AHA Due Date

Pilseners Nov./Dec. 2007 TBA

Dark Lagers Jan./Feb. 2008 TBA

Perfect Porter Challenge March/April 2008 TBA

Extract Beers May 2008 TBA

Mead August 2008 TBA

Imperial Anything Sept./Oct. 2008 TBA



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Be sure to express your thanks to the following for their donations of sponsorships and raffle prizes in support of our 4th Annual British Beerfest Competition:

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Weasel Boy Brewing
Winemaker's Guild
The Winemakers Shop
Winking Lizard**

CALENDAR OF EVENTS

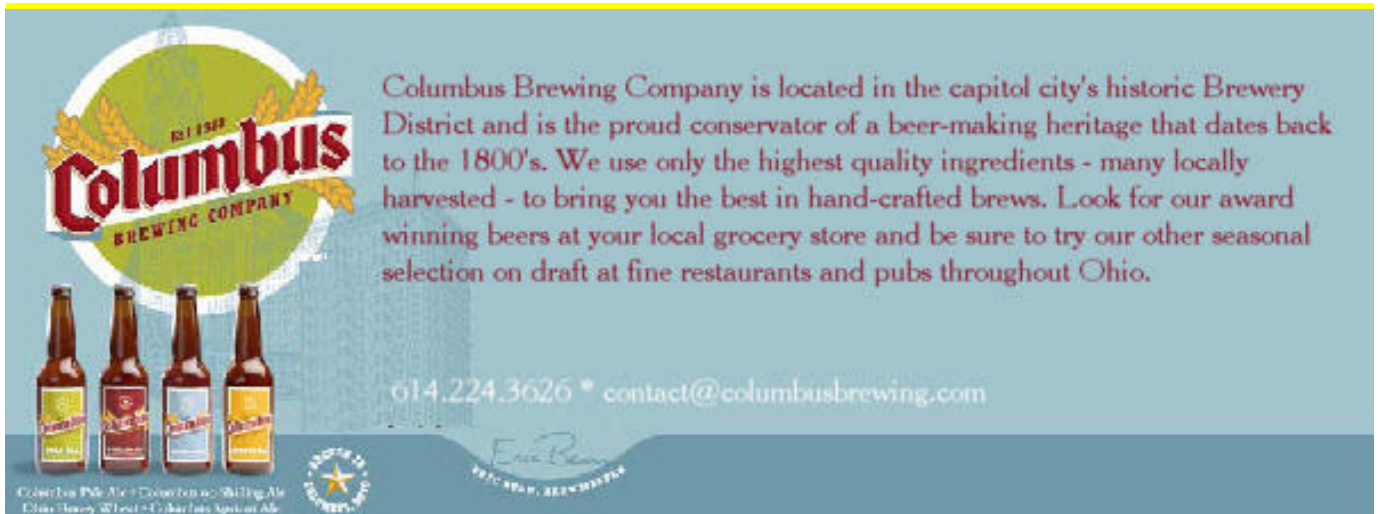
Mark your calendars for these meetings and future beer events!

October 21th, SODZ Meeting, Weasel Boy Brewing, Noon

October 27, Oktobersbest Zinzinnati Competition

October 28, Wizard of SAAZ Competition

November 3, Teach a Friend to Homebrew Day



The advertisement for Columbus Brewing Company features a circular logo with the text "EST. 1988" and "Columbus BREWING COMPANY" in a stylized font. Below the logo are four beer bottles. To the right of the bottles, a paragraph of text describes the company's location and heritage. At the bottom left, a list of beer types is provided. At the bottom right, contact information is listed. A signature and name are also present at the bottom right.

Columbus Brewing Company is located in the capitol city's historic Brewery District and is the proud conservator of a beer-making heritage that dates back to the 1800's. We use only the highest quality ingredients - many locally harvested - to bring you the best in hand-crafted brews. Look for our award winning beers at your local grocery store and be sure to try our other seasonal selection on draft at fine restaurants and pubs throughout Ohio.

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