

---

# The Grain Mill

Publication of the Scioto, Olentangy and Darby Zymurgists, Inc.  
September 2000

---

## President's Corner

by Mark Irwin

**G**reetings from the Great White North, though right now it looks more like the land of Dead Brown Grass. At least we don't have the forest fires in the Vancouver area like in Montana and Idaho. The beer however has been good. The best I've tried so far was the Steamwork's Belgian Wit. It was light and spicy with nice orange undertones.

Congratulations to the successful brewers at this year's Beer and Sweat. In particular

to Wes Raynor for winning Best of Show with his Chocolate Raspberry Stout, and AJ Zanyk for winning two flights with his Best Bitter and his Doppel Weizenbock. A complete winner's list will be found in this month's newsletter.

We will be getting back to our regular schedule this month. Our first meeting will be at the Smokehouse on the 14<sup>th</sup> at 7pm. If you have any new beers for people to try, please bring them along. I believe we will be changing the way of

doing the tastings starting with this month, with things being more informal. If you have a beer that you would like everybody to try in a more formal tasting for feedback, please let Jim Leas know before the meeting. Like previous meetings, a number of us will be arriving early for dinner. As usual, all are welcome and encouraged. However if you plan to join us for dinner, please arrive early so we can get the meeting started on time. Also if you know anybody who is interested in the club, please bring them along to the meeting.

See you all on the 14<sup>th</sup>.



---

## Coming Soon...

- |                |  |
|----------------|--|
| <b>SEPT 14</b> | <b>SODZ Meeting</b> 7:00 pm, Barley's Smokehouse |
| <b>OCT 12</b>  | <b>SODZ Meeting</b> 7:00 pm, Barley's Smokehouse |
| <b>OCT 21</b>  | <b>Oktoberbest Zinzinnati 2000</b>               |
-

## SODZ INFO

The Scioto, Olentangy and Darby Zymurgists, Inc. (SODZ) meets on the second Thursday of each month usually at Barley's Smokehouse, Dublin Road, Columbus, Ohio.

Meetings begin at 7pm

Membership dues are \$20 per year and are renewable during the member's anniversary month of joining SODZ. Dues may be mailed to:

Eric Drake (Treasurer)  
821 Hiawatha St.  
Columbus, OH 43211

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 MSWord, to [markrichards@columbus.rr.com](mailto:markrichards@columbus.rr.com) or on disk in MSWord.

Current SODZ Officers are:

### **President**

Mark Irwin  
[irwin.49@osu.edu](mailto:irwin.49@osu.edu)  
(614) 457-2487

### **Vice President**

Jim Leas  
[jimleas@aol.com](mailto:jimleas@aol.com)  
(513) 936-3061

### **Secretary/Newsletter Editor**

Mark Richards  
[markrichards@columbus.rr.com](mailto:markrichards@columbus.rr.com)  
(614) 268-1178

### **Treasurer**

Eric Drake  
[drake.49@osu.edu](mailto:drake.49@osu.edu)  
(614) 267-2823

### **Membership Director**

Bonni Katona  
[bkatona@columbus.rr.com](mailto:bkatona@columbus.rr.com)  
(614) 792-7933

[www.sodz.org](http://www.sodz.org)

## IF IT'S THE SECOND THURSDAY, THIS MUST BE BELGIUM by Jim Leas

After a summer without official meetings, SODZ will welcome the fall brewing season on Thursday, September 14th with a tribute to Belgian beers. We will spend a little time reviewing the various types of beers brewed in Belgium and then concentrate most of our attention on the strong Belgian ales. These are the styles known as dubbels, trippels, strong blond ale and strong dark ale. Since I know the least in the club about these beers, I will be leading the discussion.

I will also be bringing appropriate samples of commercial Belgian strong ales so that we can compare our tasting notes with those of the experts like Michael Jackson and AJ Zanyk. If you have any Belgian style homebrews, please bring them along for us to sample.

You are also encouraged to bring along other styles of homebrew for general tasting. We are going to be instituting a new sampling methodology at this meeting so that the tastings move along more quickly. It should enable us all to get home a bit earlier.

Oh, I almost forgot. Don't forget those essays on "How I Spent My Summer Vacation." Boy, I miss elementary school!



"How Jim Spent His Summer Vacation"

# Biere en L'Europe par Jeremy Appel

I recently spent two weeks travelling through Europe in which I had plenty of time to sample many different beers in different countries as well as visiting many historical sites and taking in the beautiful scenery. I thought it would be beneficial to share my experiences, just as Jim Leas did earlier this year, with members of the club so you can become acquainted with Europe and all it has to offer.

The impetus for our trip is entirely due to my sister. Julie, a French/Spanish major at Miami University, spent five weeks studying at the University of Bourgogne in Dijon, France, as part of her curriculum. Not willing to squander a perfectly good reason for a European vacation, my parents and I decided to meet my sister in Europe after the completion of her studies. We visited France, Switzerland, Austria, Germany, and Luxembourg during our stay. I will attempt to highlight the trip as much as possible especially the German biergartens, but it is impossible to talk about everything.

## Paris

It is easy to see why so many people speak so fondly of Paris. I can't describe it, but it just seems so breathtaking when walking along the Seine and looking up at the Eiffel Tower. There is so much history and culture to explore that one can

almost feel overwhelmed, but I think that is a good problem.

For the most part, wine is still the No. 1 alcoholic beverage in Paris but beer can easily be found. My sister and I found an Irish Pub in the 6<sup>th</sup> Arrondissement, near Notre-Dame called *Le Galway*. For those unfamiliar with Paris, it is divided up into sections called arrondissements. *Le Galway* is a quaint little pub with a young Irish owner who is very particular about pouring a pint. It was taking a long time for the head to diminish on the Murphy's he was pouring for me that in the process, he decanted some of the beer. When I said to him, "that's good beer going to waste." he said in his Irish accent, "I can't pour a beer like that". So I went and sat back down and several minutes later my beer arrived. I also had a beer called *la biere du demon*, demon's beer. I believe that it is brewed in Lausanne, Switzerland, but don't hold me to that. It claims to be strongest pale beer in the world at 12% ABV. It was good but did not have nearly the same amount of flavor and aroma as a good Belgian Tripel.

I think Paris in general gets a bad rap. People are friendly if you are friendly to them. Attempting to speak a little French goes a long way in achieving that. For a big city, Paris is very clean with street sweepers and men in green suits constantly at work, but one has to keep an eye out for the dog excrement that can be found on the streets. The Parisians don't clean up



after their dogs, and it is quite understandable if someone else is going to do it for you.

## Switzerland

What is there to say about Switzerland that hasn't already been said. It is simply absolutely beautiful with an extremely friendly population. If you are planning on going to Europe, you should see at least some portion of the Swiss Alps. I suggest visiting the Berner Oberland and seeing the Jungfrau, Eiger, and Monch. You will not be disappointed.

We had the opportunity to spend three days in Switzerland and in the process, we sampled some Swiss beers. The Swiss are very much like the Germans in many regards and beer is no different. They predominantly drink helles and dunkel with an occasional bock and do not serve any imported beers. There are several good Swiss beers of note, but the best I found were produced by a brewery in Worb called Egger.





Their helles was nice and malty but also had a nice subdued hop flavor.

## Salzburg

An historic old city with its claim to fame being that it is the birthplace of Mozart. The city is quite picturesque standing along the Salzbach river with the Hohensalzburg fortress towering above the city. It is a good example of an old city that has adapted to modern life. While I was walking along the main thoroughfare, I noticed a transvestite dressed in the traditional Bavarian dress waiting to catch a bus. Life is surely never dull.

As for beer, Salzburg is home to the old Augustiner Braustubl that we were able to visit. The property sits on an old monastery where monks began brewing beer back in the mid 1500's. It has a relatively large indoor beer hall with an outdoor beer garden adjacent to it. There are kiosks where you can buy all sorts of food items in addition

to the beer or you can do as the locals and BYO food. The beer is quite good and is the only beer garden that serves in actual krugs or porcelain steins. Like most other beer gardens, you pay for your beer at the cashier and then grab a mug and have the bartender fill it from the tap where you can also have the mug warmed if you like. It is quite an authentic beer garden experience.

## Munich

When it comes to drinking beer, there is no place like Munich. If there is a beer drinker's heaven, then this would probably be it. Beer is served everywhere and with everything. In hotels, vending machines carry beer right alongside the coffee.

We had the opportunity to visit four beer gardens in Munich with each being a little different from the others. An important bit of FYI to keep in mind when visiting Munich is that a parking place is an important commodity. They are extremely hard to come by for some reason. We found this out the hard way by driving around in a circle for an hour or so. In other words, find a spot and then walk around town.

- **Hofbrauhaus**

No doubt every beer drinker has heard of the Hofbrauhaus. We arrived in the early afternoon on a beautiful Saturday afternoon to have a late lunch, only to find the place packed. I am not exaggerating when I say easily 1000 to 1500 people were there. We found a table eventually and had a nice

lunch. The food was surprisingly good and quite inexpensive. Their selection of beer includes all the staple German varieties: Helles, Dunkel, Weissbier, and Radler (half helles and lemonade, nice and sweet). I had their Dunkel, which was a nice malty, dark lager. The famous Hofbrauhaus oompah band was playing off and on and they were somewhat good. In general, Hofbrauhaus is quite touristy and isn't really indicative of a true local beer garden experience but it is worth the visit just to see the building and sample the food and beer.

- **Paulaner Keller**

If you are going to go to Munich, make sure you stop here for ein Mass (a 1 liter glass mug of beer). It is a little bit off the beaten track, a 30-minute walk from the Marienplatz, but well worth it. The beer garden is adjacent to the Paulaner headquarters and the Munich brewery. There is an indoor beer hall, closed during our visit, and outdoor beer garden. The outdoor beer garden was in





full force that afternoon as the locals enjoyed the wonderful weather, beer, and brezen (huge pretzels!). Many of them bring their own food and sit down with their neighbors and converse or play cards. It is how they spend a relaxing summer afternoon.

I purchased ein Mass of Salvator for about \$4.50, which isn't two bad considering that's more than two pints. A liter of any beer is difficult to drink at one setting but Salvator is quite a chore and took well over an hour to down. After finishing that, I needed some time to recoup and my parents as well, given the fact that they are not big beer drinkers, before heading to the next beer garden.

- **Chinesischer Turm**

An outdoor beer garden in the center of the English Garten, Munich's equivalent of Central Park. The name is German for Chinese Tower because the beer garden has a large Chinese pagoda that serves as stage for bands and other acts. We arrived right before dusk and it was still busy.

There are kiosks from which you can purchase typical German fare and Lowenbrau beer. Once again, the beer is served in ein Mass quantities and was quite tasty. Much better than the typical Lowenbrau beer that can be purchased in a quick-mart in the U.S.

The atmosphere was also quite interesting. A drunken man came over to our table and struck up a conversation with my father. This was after relieving himself in the woods. My father, whose German is good considering that the rest of us couldn't speak a lick, tried to follow the man as best as possible and when the man offered his hand my father bridged the cultural gap by introducing him to the hip young American style of handshake. The man instantly smiled in appreciation and walked away.

- **Kloster Andechs**

Another true beer garden with great authentic German food that is a must stop if you are in the area is Kloster Andechs. This beer garden is

not actually in Munich but about 40 km southwest in the Bavarian countryside. As the name implies, Kloster is German for abbey or monastery, this is a former monastery that has brewed beer since 1455. The monks brewed not only for sustenance during fasts but also for financial survival.

On a cloudy, soupy Sunday afternoon, this place was also packed with the locals but they didn't seem to mind the weather at all. After having some of their beer, it is easy to understand why their beer is so popular but not nearly as popular as their food.

They are famous for the pork knuckle, which is a boned cut of pork. The locals were buying plate after plate of pork knuckle in such frenzies that the cafeteria workers couldn't keep enough on hand. We didn't try their pork knuckle but did have a few slices of their roasted pork, which was very good in addition to their authentic potato salad and sauerkraut. Not only was the food good but also it was also cheap. A slice of roasted pork with potato salad, sauer-



kraut and an ein Mass will only set you back about \$12. As for the beer, it was just as good if not better than Paulaner or Hofbrauhaus. The Helles and Dunkel were both clean, malty, and very easy drinking. It has to be because it was being consumed just as quickly as the pork knuckle.

## Rothenburg and Dinkelsbuhl

Two very quaint medieval towns on the Romantic Road, Rothenburg and Dinkelsbuhl each are surrounded by a large stonewall for protection during times of unrest. Rothenburg is by far the more popular of the two with large tour buses dropping people off right and left. Rothenburg even has its own McDonalds with English-speaking cashiers, if that gives you any idea. Despite all the people, it is quite beautiful and can be a lot of fun walking along the city wall. It is also a great place to drop a lot of money buying little trinkets. My mother and sister spent a lot of time at the Kathy Wohlfahrt store buying Christmas items. If you have time only to see one medieval town, make it Rothenburg.

Dinkelsbuhl is not as touristy and a little bit smaller than Rothenburg. Dinkelsbuhl even has its own brewpub. I can't remember the name of the brewpub, but I do remember the beer. I had a Russen, which is half Weissbier and half lemonade, that tasted too much like sweet tea. Needless to say, I wasn't impressed. After that I decided to stick with macrobrews. I had several good beers from a brewery in Nuremberg called Tucher. Their dopple-

bock, *Bajuvator*, is dark and full of chocolate flavor. Their Weissbier is the best I had in Germany. I don't know if it can be found in the U.S., but if it is give it a try.

## The Autobahn & Driving in Europe

While not related to beer drinking, I figure that at least one person would probably ask me about the Autobahn and so I decided to talk about it.

Let me begin by saying that the Autobahn is a race-track at times, but don't let that scare you. Europeans drivers are much better than Americans because at the speeds at which they travel, if they are not attentive to driving they are dead (There are no cup holders in European cars and for good reason). In addition, the roads are also in much better condition than any interstate you will find in the U.S. I think they are just engineered better to begin with and are built to last. Even the country roads are in good shape. Most of the time the speed limit is 130 km/h when the pavement is dry and 110 km/h when the pavement is wet. There are some sections that have no speed limit at all. I will say that it takes a while to get used to the speed and anticipation is very impor-

tant when driving because reaction time is much smaller at 130-140km/h. When driving at 140km/h in the middle lane on a three-lane freeway, the trucks and slower cars occupy the right lane; it was not uncommon for a car to blitz by in the left lane at speeds approaching 200km/h. The only time things become a little hairy driving is when trucks decide to pass traffic. Depending on the other traffic, you either hit the brakes or put the accelerator to the floor and pass the truck on the left (You are not allowed to pass on the right!). Another no-no, don't run out of gas, it's illegal on the Autobahn. Also, don't go to Europe expecting one person to do all the navigating and driving. The driver has enough to worry about as it is. Have someone else do the navigating.

Also, you don't need any special licenses to drive in Europe or on the Autobahn. It is however recommended that you obtain an International Drivers Permit. It can be purchased at AAA for a nominal fee.

I hope you have found this interesting and entertaining. If you do decide to travel to Europe at some time in the future, I hope the information will be helpful to you. One thing for sure, it is not difficult to find a good beer.



# SODZ Kicks Butt at Beer & Sweat 2000

*by Jim Leas*

A small contingent of SODZ members converged on the city of Cincinnati on Saturday, August 19th and emerged with 4 first place awards, 2 seconds, a third and the Best of Show. According to the Bloatarians' scoring system, our club finished with 27 points, second only to SAAZ, a northern Ohio club. Surprisingly, the host Bloatarians finished fourth.

Wes Raynor's now legendary Chocolate Raspberry Stout took first place in the Stouts category and won Best of Show. This beer gets better every time Wes brews it. AJ Zanyk hauled away two first place awards, one for his Best Bitter in the Bitters category and the other for his Dunkel Weizenbock in the Wheat Beer grouping. Although only the winner



Congratulations Wes!

was announced in the Best of Show judging, this reporter learned from usually reliable sources that AJ's Weizenbock made it to the final two. SODZ president Mark Irwin, last year's Best of Show winner, grabbed a first for his 80 Export Scottish in the Porters and Scottish Ales group. Herb Bresler did not attempt to defend his 1998 and 1999 first place titles in the Pale Ale judging, but he took home a second place for his Doppelbock in the Dark Lagers/Bock category and a third for his Vienna Lager. Ken and Stacy Wagner rounded out the winners with a second for their American Wheat. A complete list of winners appears on the Bloatarian web page. Link to:

[http://hbd.org/bloat/newsletters/BS2000\\_win.pdf](http://hbd.org/bloat/newsletters/BS2000_win.pdf)





# SODZ Picnic 2000





# Cincinnati Malt Infusers Oktobersbest Homebrew Competition

Entries are \$5.00 for first, \$3.00 for 2nd through 5th entry by the same brewer(s). Any additional entries by the same brewer are free.

Entry window is October 1-14 2000.

The competition is Saturday, October 21st 2000 at Watson Brothers 9:00 A.M

- Fill out all applicable text fields on the online entry page at <http://w3.one.net/~philmac/infusers/runoff/CMIEntry.html>
- You can use one form per beer. Submit an entry for each one.
- Click the **Submit** button when finished. This e-mails your form to the Competition Registrar. Another page will come up. Print this page and snail mail it and all individually labeled entries, and your check (Payable to **CMI**) to:

*Jeff Seeley  
1025 Maycliffe Drive  
Cincinnati, OH 45230  
Phone 513-231-6062*

- If you live locally, you can instead drop off entries directly to Jeff Seeley, Listermann Brewery Supply (1621 Dana Avenue), or Vintages Wines (11804 Springfield Pike) by October 14 at 5:00 PM.
  - The required number of bottles per entry is two. Draft beer and bottles with markings are OK since Judges do not see them.
  - Out of Town Judges/Stewards may bring entries the day of competition but please pre-register entries.
  - They are accepting all beer styles except (no cider, mead, or sake)
  - For each entry include a copy of entry page rubber banded to EACH bottle.
- If you have any questions contact Jeff Seeley via email - [Infuser@Earthlink.net](mailto:Infuser@Earthlink.net)





# The Grain Mill

September 2000

Scioto Olentangy Darby Zymurgists  
The Grain Mill Editor  
39 East Torrence Road  
Columbus, OH 43214