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# The Grain Mill

*Publication of  
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## THE PRESIDENT'S CORNER

*By Bonni Katona*

Hi All!

I hope you've had a fun and restful summer. Mark and I visited a couple of brewpubs in Hawaii in July, and I visited a couple of more in Phoenix last month. I will write about those adventures soon.

Last month SODZ sent a small delegation to Beer and Sweat, the world's largest all-keg competition held annually in Cincinnati. This year's event was a lot of fun, and we certainly have moved up to more elegant surroundings—the Holiday Inn Eastgate.

Three SODZ entered beers, and all three members received medals. Frank ("Susan Lucci") Barickman placed second, and Rick DeShone and Mark Katona both took third-place honors. (Remember, Frank, even Susan Lucci eventually won that coveted award!)

Bill Cash has become a most-experienced steward and now works at most competitions. Once he gets a few kegs, we can expect to see some of his beers at future B&S comps.

As always, Brett Chance did a great job of planning and organizing the Ohio State Fair Homebrewed Beer Competition held in July, and many of you worked as a judge or steward. The big surprise this year was that a number of awards, including Best of Show, went to unknown brewers. By now, we generally know the names of the award-winning brewers around the state, but there were new names in there this time!

With cooler temps on the way, SODZ is ready to get serious about brewing again.

One of the first projects will be the Hoppus Maximum Challenge, brought to you by Eric Asebrook of Thirsty Dog Brewing Company in Dayton. For details, check out the SODZ web site at [www.sodz.org](http://www.sodz.org), and go to the "What's New" link.

This Monday, September 20, SODZ will meet at 7 p.m. at Leatherlips Yacht Club. We will be judging the Mystery Brew-Off Challenge and awarding a trophy to the winner.

You may remember that this is the competition whereby everyone showed up at Rick DeShone's house with London Ale Yeast from Thirsty Dog and received a kit of German grains and hops to brew a beer. There will be some drinkable, although unconventional, beers. Some of the beers we will have available for your palate include a Dunkelweis and a Dunkelfest.

We look forward to seeing everyone again this fall after our summer hiatus and planning some club activities.

One topic of discussion will include determining a new meeting place. So far, I have not had any firm offers of a permanent meeting place, but I am still open to ideas. If you have a solid lead and can give me a contact name, please email me at [bkatona@columbus.rr.com](mailto:bkatona@columbus.rr.com). Otherwise, we may go to Plan B, which is to rotate our meetings at various members' homes until a new location may be found.

See you Monday!



# ATTENDING THE 2004 OREGON BREWERS' FESTIVAL

BY MIKE HEILMAN

What a dream to attend a festival that offers you an opportunity to sample more than 72 microbrew beers from across the country. Many brewing festivals are held across the country, and one of the longest running, is the Oregon Brewers Festival in its 17<sup>th</sup> year in downtown Portland, Oregon, July 23 through July 25. But what exactly is a brewers' festival anyway? Prior to attending this year's festival, I had only heard of them.

## What is a Brewers' Festival?

Above anything else, a brewers' festival is about the beer. Not just any beer, but fresh, cold, microbrewed beers from some of the best microbrewers in the country. For a true beer lover, it is also a paradise, a smorgasbord of just about any style of beer you may want to try. But a brewers festival is much more than beer.

Arguably, the second best part of the beer festival is the people. The people of Portland, Oregon, absolutely love their beer. Portland rivals this country's other meccas for microbreweries including Boston, the Bay area, Seattle, and of course, Denver. The people of Portland are among the warmest and friendliest you'll find anywhere. And when the beer lovers of Portland converge on the festival, expect only fun. The mix of people in Portland is amazing, just as its varied history. Portland is located at the end of the Oregon Trail in the 1800s and was a hub of eCommerce development in the 1990s, many have come to Portland to build their dreams, a real melting pot of peoples. But enough of Portland history, just like me, the festival attendees arrive with a single purpose in mind: drink beer, meet old friends, make new friends, and have fun. Inside the festival grounds is a display of maps of the USA and the world along with pushpins that festivalgoers can locate from where they come. Truly, every continent was represented at the festival, although I was wondering about the 2 pins placed on Antarctica. 80,000 in all were expected to attend the festival over the weekend.

## The Festival Experience

Now you have an overview of all that was at the festival, how does one begin to take this all

in? Each of 72 brewers could offer only one of their beers at the festival. Prior to arriving at the festival, I printed off this list, studied it, and noted which I wanted to taste.

As I entered the festival, I showed my ID to a security guard. The security guard noticed my Cleveland Browns T-shirt and shared a story about how he once gave his little nephew his old \$50 Cleveland Browns "Starter" jacket which is now a collector's item with a value of \$400. We floundered a few seconds looking for my birth year on my 'foreign' driver's license. Upon verification that I was of drinking age (go figure), I received a wristband. No one is served a beer without a wristband. There was no charge to enter the festival grounds.

At the festival there are over 1,200 volunteers donating their time to the advancement of the microbrewing industry. There are brewing related activities including home brew catalog sales, the Oregon Brew Crew, one of the country's original home brewing clubs now with over 150 members. One of the more interesting activities they do is donate beer-brewing books to their public library system to help expand the knowledge and awareness of home brewing in their community. During the festival, the club did many brews right on the site. Folks who have never experienced homebrewing had an opportunity to see it first hand. There were exhibits from hop distributors, Freshops.com and Hop Union, where you can learn about the hop growing industry.

Of course, there were tents, huge tents, chairs, food vendors, and of course, beer trailers - 6 large semis with metal kegs laying all over the place. Pitcher upon pitcher of beers of all styles. There were gadgets for sale; one unique gadget was a stainless steel turtle you can use for creating half-and-half (half Guinness and half Harps) and Black and Tan (half Guinness and half Bass). Among the many vendors included music, cigars, tattoo artists, and Celebrator Beer News.

To get beer you had to get a souvenir mug (\$3) and buy "chips" (\$1) to exchange for beer. The mugs were marked with pour size lines. I had the option of getting a 7-ounce pour in exchange for 2 chips or a full 14-ounce pour for 4 chips. Programs (\$4) were also available and having one was a must to find the specific beers and get detailed information about each one. I started with a mug, 10 chips, and a program.

## ATTENDING THE 2004 OREGON BREWERS' FESTIVAL (CONTINUED)

I immediately walked over to the first trailer of beer I could find, knowing very well that I could find one from my list. It seemed as though everyone was doing the same thing as me, because the area near these trailers was congested. I worked my way up to the trailer where a courteous team of volunteers was pouring selections. Signs above clearly marked which offering was being poured. I handed 2 chips and was poured a ½ glass of Lost Coast Brewing's "American White Ale". It was hot, dry and sunny (certainly every bit of 101F degrees by now) so I thought a nice wheat ale to start things off would be appropriate. I was right; cold and delicious! The offering was refreshing and quickly soothed my parched tongue. This wheat was very clean tasting and not as hazy as one might expect. Low in hops, it was very light and actually had minimal residual sweetness, making it a perfect match for the hot afternoon.

It was time to get a feel for the festival, so I walked the line of volunteers looking for my next treat. Having come across the Oregon Brew Crew exhibit, I had to find out what was in the boil. It turned out to be a Northwest American Pale Ale from extract. Nothing like the aromas of a rolling boil to get you in the mood for another beer. Later I sampled a homebrew club brew, Collaborator Saison Cristophe. This beer was a winning club recipe brew that was taken to the Widmer Brewing Company of Portland, Oregon, which brewed a batch and sold it in several locations around Portland. This was a brew in the classic style of a Belgian Farmhouse Saison – complex, aromatic – estery from the yeast and hints of spice – and a bit malty. This was a delicious beer that would have me coming back for another.

Right next door was the Hops Union exhibit where you could explore the many aspects of the hops growing industry including a large 25-pound bag of fresh leaf hops. I passed up the opportunity to take a handful home. Time for another beer, so it was off to Rogue's entry into the festival, "Gone Awry IPA". This is an IPA featuring rye for extra complexity. It was actually a recipe created by a Denny Conn, home brewer in Portland and a featured writer in Home Brew magazine and on internet newsgroup recs.brewing.alt. It was tasted by Jon Maier of

Rogue Brewery at the local club's May 1 AHA Big Brew. He was so impressed with the beer that he offered to produce it at the Rogue Brewery. It made its public debut at this festival. According to Denny Conn, the recipe was in the works for 5 years and was originally brewed for Denny's wife's birthday party.

Sipping on this IPA, one cannot help but feel exhilarated when thousands of festival revelers suddenly burst into a crescendo of "whooping". It was great to meet some of the folks. In particular, I had a conversation with one reveler, Tom, from Portland, about how he came to appreciate microbrew. He said "I tried Coors and Budweiser and it was awful. But then I was in England and had a bitter and I've liked real beer ever since."

With every festival there is music, and I took note of one band in particular the "Rolling Boil Blues Band." These guys aren't musicians, they are brewers – commercial brewers and home brewers. They take old rock and blues tunes, change the words a little, and just have fun. We're here for the beer anyway.

Just a sample of some other beers I tried and noted with high marks were:

- Anderson Valley, Boonville, CA, "Hop Otin IPA";
- Brewery Ommegang, Cooperstown, NY, "Ommegang Witte Ale";
- Lucky Labrador Brew Pub, Portland OR brewed a highly hopped pale ale, "Got Hops?";
- Sonora Brewing Co, Phoenix AZ, "Inebriator Stout";
- Wynkoop Brewing Co, Denver CO, brewed a knock-out German weiss beer, "Wixa Weiss".

There were great brews, great people, and a great time. Portland is a beautiful city and on a clear day as we had, the vistas of Mt. Hood and Mt. St. Helens were extraordinary. I recommend to anyone to make the journey and visit Oregon Beer Festival, held every year during the last weekend of July.



## **FESTIVAL ANNOUNCEMENTS**

### **OKTOBERFEST MÜNCHEN SEPTEMBER 18 TO OCTOBER 3, 2004 IN MUNICH, GERMANY**

See [www.oktoberfest.de](http://www.oktoberfest.de) for details.  
This is the real deal...the original Oktoberfest.

### **GREAT LAKES BREW FEST Saturday, September 18, 2004 in Racine, Wisconsin See [beeradvocate.com](http://beeradvocate.com) for details.**

### **GREAT AMERICAN BEER FESTIVAL September 30 to October 2, 2004 in Denver, Colorado See [www.beertown.org/events/gabf/index.htm](http://www.beertown.org/events/gabf/index.htm) for details.**

The Great American Beer festival is not only about sampling quality beer but is also a beer competition. Breweries enter their beers to be judged by the festival's Professional Judge Panel. Festival attendees can also sip the beer entered in the competition during the tasting sessions.

This years GABF features: entries from nearly 400 breweries, exploring beer pairings with gourmet chocolates and artisan cheeses, live music, vendors, exhibits, and much more.

#### **\* GABF VOLUNTEER OPPORTUNITY \***

Are you looking forward to Great American Beer Festival (September 30 – October 2, 2004)? If you have a desire to make the journey to Denver, Colorado, why not put in a couple sessions as a volunteer and rub elbows with all kinds of brewers? Sign-up will be online in June. Find information on volunteering on the <http://www.beertown.org/events/gabf/volunteers.htm> website.

### **BELGIAN BEER FEST Saturday, November 6, 2004 in Boston, MA See [beeradvocate.com/fests/bbf](http://beeradvocate.com/fests/bbf) for details.**

Boston's first Belgian Beer Fest, featuring some of the finest Belgian-style artisanal beers from Belgium and North America, plus thoughtful food selections and plenty of beer education!

### **INTERNATIONAL MEAD FESTIVAL November 5 & 6, 2004 in Boulder, Colorado See [www.meadfest.com](http://www.meadfest.com) for details.**

*The International Mead Festival* is the worlds' largest and most prestigious mead competition and festival. This event hosts both a public tasting of commercial meads and a private judging of commercial entries.



## **COMPETITION ANNOUNCEMENTS**

### **RESULTS ARE IN FOR “DAYTON BEERFEST”**

**HOSTED BY DAYTON REGIONAL AMATEUR FERMENTATION TECHNOLOGISTS (DRAFT)**

Congratulations to Frank Barickman on his 2<sup>nd</sup> place Witbier and Rick DeShone on his 2<sup>nd</sup> Place Belgian Strong Dark Ale and his 2<sup>nd</sup> Place Oktoberfest!

For complete results, take a look at DRAFT's website: [hbd.org/draft/](http://hbd.org/draft/).

### **RESULTS ARE IN FOR “BEER & SWEAT”**

**HOSTED BY BLOATARIAN BREWING LEAGUE (BLOATS) OF CINCINNATI, OH**

Keep an eye on BLOAT'S website [hbd.org/bloat/home.html](http://hbd.org/bloat/home.html) for “2004 Beer & Sweat” highlights.



**CONGRATS! SODZ WINNERS: RICK DESHONE, FRANK BARICKMAN, MARK KATONA**

## **Hoppus Maximus Challenge**

*Our Hops - Your recipe – Your Brew*

Brought to you by  
SODZ Homebrew Club & Thirsty Dog Brewing Company

**Register & Pick up your HOPS before September 30!**

Entries are due January 3-15, 2005. Judging will be January 22, 2005, weather permitting. See “What’s New” on [www.sodz.org](http://www.sodz.org) for details.





## 2004 WINKING LIZARD TAVERN HOMEBREW COMPETITION

Sponsored by The Winking Lizard Tavern, Great Lakes Brewing Co, and Leeners. This competition is limited to 3 styles: Scottish Ale, Witbier, and Dunkelweizen. The Grand Prize is brewing the Best of Show recipe at The Great Lakes Brewing Company and having the winning beer served at all Winking Lizard locations in January 2005.

**Registrations are due by September 20th!** Entries are due the week of October 17<sup>th</sup>. Judging will be in a closed session on Sunday, November 7<sup>th</sup>. For entry registration forms, rules and updates see [www.leeners.com](http://www.leeners.com).

## CINCINNATI MALT INFUSERS "ZINZINNATI OKTOBERSBEST" HOMEBREW COMPETITION



"Zinzinnati Oktobersbest" (AHA & BJCP sanctioned) is open to all styles except for Meade, Cider, and Sake... **Special Award** for Best of Show Bavarian Style Beers: Oktoberfest, Marzen, Vienna, Munich Dunkel, or Schwarzbier. Judging will be Saturday, November 6, 2004. **Enter now until October 29th! Judges/Stewards needed!**



For rules, entry forms, and judge/steward sign-up: [hbd.org/cmi/CMIEntry2004.html](http://hbd.org/cmi/CMIEntry2004.html).

## BEER SUMMIT HOMEBREW COMPETITION

Beer Summit is reaching out across the country with one simple goal: to find the best homebrewer in America. The Best of Show (BOS) winner of the Beer Summit Homebrew competition (BJCP sanctioned) will not only walk away with bragging rights, but will also claim a \$1,000 cash prize and get their beer brewed by Sam Adams (20 BBL batch and will be on-draft at select bars and used in an exclusive Sam Adams Beer Dinner.)! The runner up BOS winner will receive a \$250 gift certificate to Beer Summit's online store. Additional prizes will also be awarded for 1st, 2nd and 3rd place for each of the 26 categories judged.

The LAST day for entries (club or individual) to be received is October 29th, 2004 and the Winner will be announced at the Beer Summit Homebrewers Dinner on Nov 13th, 2004. For details see [www.beersummit.com](http://www.beersummit.com). Direct questions to Josh Pierry [josh@beersummit.com](mailto:josh@beersummit.com).

## QUEEN OF BEERS (WOMEN'S) HOMEBREW COMPETITION

The Hangtown Association of Zymurgy Enthusiasts (H. A. Z. E.), Placerville, California, is pleased to announce the seventh year of "Queen of Beer", Women's Homebrew competition. (B.J.C.P. sanctioned) Register online starting September 24. Entries are due Oct 1-16! Judging will be held on Saturday, October 23rd, 2004. For more details, see <http://www.hazeclub.org/QOB/QOB.html>.

## AHA CLUB-ONLY COMPETITIONS

Plan your brews for these AHA Club-Only Competitions. Bring your entries to the meeting date or club event most immediately prior to the entry due date for club selection and endorsement.

- Smoke-Flavored & Wood-Aged Beers Entries due Oct. 9, 2004; Judging Oct. 21, 2004.
- IPA Entries due November 5; Judging, November 13

For more details, see <http://www.beertown.org/homebrewing/schedule.html>.



## CALENDAR OF EVENTS

Mark your calendars for these meetings and future beer events!

September 1-30	Registration for Hoppus Maximus Challenge
September 18	Great Lakes Brew Festival, Racine, Wisconsin
September 20	<b>SODZ Meeting, 7 p.m., Leatherlips Yacht Club</b> <b>Topic: SODZ Brew-Off Challenge Judging</b>
September 24	Registration opens for Queen of Beers Homebrew Competition
Sept 30-Oct 2	Great American Beer Festival, Denver, CO
October 18	<b>SODZ Meeting, Topic and Location TBA</b>
October 29	Registration Deadline for Oktobersbest Zinzinnati
November 5 & 6	International Mead Festival, Boulder CO
November 6	AHA Teach a Friend to Brew Day <a href="http://www.beertown.org/events/teach/index.html">http://www.beertown.org/events/teach/index.html</a>
November 6	CMI Oktobersbest Zinzinnati Competition Hofbrauhaus, Newport, KY
November 15	<b>SODZ Meeting, Topic and Location TBA</b>
December ??	<b>SODZ Holiday Party, Rick DeShone's House</b>
January 1-15	Hoppus Maximus Challenge Entries Due
January 22	Hoppus Maximus Challenge Judging, Thirsty Dog

## SODZ September Meeting Featuring: Brew-Off Challenge Judging

Everyone who brewed a batch of beer using the ingredient kits from the brew-off challenge should remember to bring a couple of bottles to the meeting on Monday, September 20<sup>th</sup>. We will be judging each entry against the stated category. Only the beers brewed at the competition event are eligible for the trophy, but we would like to try all the beers brewed from the kits!

**Bring your Brew-Off Kit Beers and recipes with the attempted style noted!**  
**Come prepared to taste!**

Monday, September 20, 2004  
7:00 PM  
Leatherlips Yacht Club  
[www.leatherlips.com](http://www.leatherlips.com)

## ABOUT SODZ

The Scioto, Olentangy and Darby Zymurgists, Inc. (SODZ) will resume regular meetings in September. Reminders for club events and outings will be posted via email and on the SODZ website. If you are not currently on the SODZ mailing list and would like to be added, please send your contact information to the Membership Director, Frank Barickman.

Membership dues are \$15 per year and are renewable during the member's anniversary month of joining SODZ. Dues may be mailed to:

Frank Barickman, Membership Director  
133 Miners Court, Delaware, OH 43015

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 MS Word, to Betty Fisher: [bjfish7@rrohio.com](mailto:bjfish7@rrohio.com).

Information for [www.sodz.org](http://www.sodz.org) website can be e-mailed to Rick DeShone: [rdeshone@ctcodeworks.com](mailto:rdeshone@ctcodeworks.com).

Current SODZ officers are:

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**Vice President/Webmaster**

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