



The Grain Mill

Publication of the

Scioto, Olentangy and Darby Zymurgists, Inc.

September 2005

Vol. 11, No. 4

THE PRESIDENT'S CORNER

By RICK DESHONE

The summer has flown past and it's once again time to ramp up our regular club activities. The summer has been busy. I've enjoyed seeing many of you at various beer events throughout the summer including the State Fair competition, our club picnic, and the Beer and Sweat competition in Cincinnati. SODZ continues to show a presence in local competitions with Frank Barickman and Jay Wince each scoring medals at B&S.

We will be kicking off the new year with the golf outing followed by a rowdy gathering at Don and Pam's house. Then our first meeting will be held at Bonni and Mark Katona's house. The Katona's welcome home brew at their place, and I am looking forward to catching up with everyone and tasting what you've been up to. In addition, we will be selecting the winner of the Iron Kettle Challenge, which was brewed at the end of May.

I have had a really busy summer with my work, which left me with little energy for much else most of the time—although I did get in a 10-gallon batch of an oversized American Pale on my one open weekend I had in August. Fortunately, much of my time has been spent in Michigan, which allowed me to become familiar with several of the fine breweries there. I became something of regular at Dark Horse in Marshal, The Eclectic Café (Bells) in Kalamazoo, Arcadia in Battle Creek, and even got a couple of visits in at Dragon Mead in Warren.

As I've been traveling, I have been noticing more people than I remember with an

appreciation for beer that falls outside of the American Light Lager category. Unless I'm in a good brew pub or beer bar, there isn't a lot of knowledge about beer styles, but there is definitely a rise in the people I am meeting that appreciate a beer with some taste made with good ingredients and technique.

I would like the AHA Club-Only Competitions to be one of our focuses this year. It would be fun to attack some of the competitions as a group, including the club only and some of the local ones (such as ours), and set goals to work together and claim the top prizes as ours. We will be going over the schedule at the meeting, but I want a SODZ entry going into every one of them. I sent my Belgian Pale into the August club-only competition. It didn't take one of the top three prizes, but scored pretty well with a mid-thirties score and positive remarks on the score sheet.

(Continued on p. 2)

SODZ MEETING

Monday, September 19, 7 p.m.

**Mark & Bonni Katona's
House**

2574 Zebec Street, Powell, Ohio

Cookout & Homebrew



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:

Mark Katona, Treasurer
2574 Zebec Street
Powell, OH 43065

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 bkatona@columbus.rr.com.

Current SODZ officers are:

President

Rick DeShone
rdeshone@CTCODEWORKS.COM

Vice President

Frank Barickman
fbarickm@columbus.rr.com

Secretary/Newsletter Editor

Bonni Katona
bkatona@columbus.rr.com

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Mark Katona
mkatona@columbus.rr.com

Membership Director

Don Croucher
donpam@copper.net

SODZ Web Site

www.sodz.org

(Continued from p. 1)

Among my beer highlights of the summer, I had a chance to get to the Michigan Beer Festival in July and it was a hoot. There were over 40 breweries there and thousands of beer enthusiasts. I was lucky enough to stop in at Dragon Mead the night before (which I learned is less than a mile from my sister-in-law's house). I was talking to the bartender, and she told me they had a bus going to the festival and there was one ticket left. I snatched it up and spent the day with the Dragon Mead regulars. It gave me some instant status at the festival since I arrived on the Dragon Mead bus, brandishing my temporary Dragon Mead tattoo.

On the way there I had a wonderful braggot from a fellow homebrewer who was wearing a kilt. What was under the kilt, I don't care to know, but he seemed to be having a fine time when I saw him later at the festival. They had a raffle on the bus, and I managed to win a rather nice Dragon Mead bottle opener. I remember a lot less from the return trip for some reason.

Michigan has a very active brewing culture, and I tasted a number of fine pale ales and IPA's. Dragon Mead typically has 31 of their own beers on tap and they brew all over the board from Wench Water light lager to Final Absolution, a Belgian Trippel. Founders had their Breakfast Stout, Dirty Bastard, Double Bastard, and a wonderful Red Rye. New Holland had their excellent Mad Hatter IPA and Pilgrims Dole. Jolly Pumpkin had several of their Belgian Ales. The beers that I tasted ranged from 5% alcohol session beers to a 20% Russian Imperial Stout and a 23% old ale.

All this was done over a 5-hour period, where I was surrounded by other beer geeks in a nice park by a river with bands playing, plenty of food available, and occasional lectures by beer historians on the beer history of the U.S. and Michigan. I would love to head up and do it again next year. Maybe we can get a caravan together and head up.

The other memorable beer event of the summer was the Beer and Sweat competition. I won't go into detail, since I expect an article from Frank or Jay, who were also in attendance. One note is that I was blessed with the opportunity to judge the specialty beers category, which I always find to be one of the toughest judging challenges. After setting the order of the beers from lightest to heaviest and light malts to dark chocolate and roasted barley, I was fortunate enough to catch the fact that we had placed the Cicada beer just after the Green Chile beer and managed to slip a Rye beer in between them. I'm not sure how I would have fared had the green chiles and cicadas blended on my tongue. My taste buds might have been scarred for life.

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10th ANNUAL DAYTON BEERFEST REPORT

The 10th Dayton Beerfest was our biggest ever: 183 entries. Thank you all.

Our competition was organized into 17 flights of 8-12 beers apiece. We had three BJCP judges on most flights. Best of Show was judged by four BJCP National judges and one BJCP Grand Master judge, all from outside the local area.

Results of the competition are (included in this newsletter), listing the top three entrants in each category. For those who did not pick up score sheets and awards at the competition, I will put them in the mail tomorrow. Your package will also include an individual summary sheet that lists your scores and also your placement within the flight. Our webmaster is currently on vacation, but he will update our web site with these results when he returns. For those participating in the Midwest Homebrewer of the Year circuit, the full results have been supplied to the coordinator.

Best of Show was won by Jeff Hornberger of Columbus, Ohio representing the SODZ club with an Oatmeal Stout.

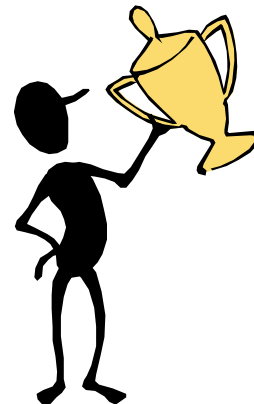
Best of Dayton was won by Gordon Strong of Beavercreek, Ohio representing the DRAFT club with a Tupelo Honey Mead.

Best of Ohio was won by Frank Barickman of Delaware, Ohio representing the SODZ club with a Brown Porter.

The Best of Dayton award is for the highest placing Best of Show beer from the Dayton area or DRAFT club. The Best of Ohio award is for the highest placing best-of-show beer for an Ohio brewer outside of the Dayton area. Both of these are awarded from the pool of beers remaining after the Best of Show beer has been selected.

Thank you all for your entries and your support of our competition. I hope you will consider entering our competition next year. If you have any suggestions for improvement in any of our processes, please let me know.

*Gordon Strong
Competition Organizer*



CONGRATULATIONS JEFF & FRANK!!!

10th Dayton Beerfest

Winners List



Flight 1: Strong Ale (12 entries), Sponsored by Rich O's Public House

1	40.3	DB28	13F	Russian Imperial Stout	Keith Kost, Pittsburgh PA (TRASH)
2	40	DB27	19C	American Barleywine	Keith Kost, Pittsburgh PA (TRASH)
3	38	DB149	19B	English Barleywine	Gordon Strong, Beavercreek OH (DRAFT)

Flight 2: Pale Lager (10 entries), Sponsored by SchwartzBeer.com

1	38.3	DB117	02A	German Pilsner	Kirk Rowland, Redford MI
2	35.3	DB38	05A	Maibock	Rob Beck, Kansas City MO (Kansas City Bier Meisters)
3	35	DB126	01E	Dortmunder Export	Kirk Rowland, Redford MI

Flight 3: Light Ale and Cider (12 entries), Sponsored by SchwartzBeer.com

1	45.5	DB120	06C	Kölsch	Kirk Rowland, Redford MI
2	43.5	DB14	27D	Common Perry	Jeff Nolte, Plano TX (North Texas Homebrewer's)
3	43	DB164	28D	Other Specialty Cider/Perry	Randall Grewe, Springfield OH (DRAFT)

Flight 4: American Ale (11 entries), Sponsored by Wine Works

1	38.3	DB121	10B	American Amber Ale	Kirk Rowland, Redford MI
2	35.6	DB108	10C	American Brown Ale	Rodney Kibzey & Liz Lerch, Lombard IL (Urban Knaves)
3	31.6	DB91	10C	American Brown Ale	David Spaedt, Grand Junction MI

Flight 5: Belgian Ale (11 entries), Sponsored by Boondock Brewing

1	34.3	DB151	18B	Dubbel	Gordon Strong, Beavercreek OH (DRAFT)
2	31.6	DB70	16B	Belgian Pale Ale	Dave Zalewski, Proctorville OH (Greater Huntington)
3	30	DB56	18B	Dubbel	Mike Ameel, Bethel Park PA (TRASH)

Flight 6: Mead (9 entries), Sponsored by Belmont Party Supply

1	43	DB156	24C	Sweet Mead	Gordon Strong, Beavercreek OH (DRAFT)
2	37.6	DB157	26C	Open Category Mead	Gordon Strong, Beavercreek OH (DRAFT)
3	37	DB16	26B	Braggot	Charles Pelfrey, Huntington WV (GHHA)

Flight 7: Amber Lager (8 entries), Sponsored by SchwartzBeer.com

1	37	DB82	03A	Vienna Lager	Joe Formanek, Bolingbrook IL (Urban Knaves of Grain)
2	33.6	DB92	03B	Oktoberfest	David Spaedt, Grand Junction MI
3	30	DB34	07A	Northern German Altbier	Jay Wince, Zanesville Ohio (SODZ)

Flight 8: Irish and Scottish Ale (11 entries), Sponsored by Tank's Bar & Grill

1	40	DB154	09E	Strong Scotch Ale	Gordon Strong, Beavercreek OH (DRAFT)
2	36.6	DB148	09D	Irish Red Ale	Gordon Strong, Beavercreek OH (DRAFT)
3	31.6	DB39	09C	Scottish Export 80/-	Rob Beck, Kansas City MO (Kansas City Bier Meisters)

Flight 9: English Bitter (9 entries), Sponsored by jasperandellie.com

1	36.6	DB79	08B	Best Bitter	Joe Snavelly, Huntington WV (Greater Huntington)
2	34	DB97	08A	Ordinary Bitter	Stephen Klump, Des Peres MO (Alchemy Brewing Club)
3	33.5	DB104	08B	Best Bitter	Rodney Kibzey & Liz Lerch, Lombard IL (Urban Knaves)

Flight 10: Wheat Beer (9 entries), Sponsored by Belmont Party Supply

1	38	DB80	17F	Fruit Lambic	Joe Snavelly, Huntington WV (Greater Huntington)
2	35.3	DB115	06D	American Wheat or Rye	Julie Webb and Kathy Hemmerick, West Milton OH
3	34.3	DB2	06D	American Wheat or Rye	Michael Pearson, Anderson IN

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10th Dayton Beerfest Winners List



Flight 11: Spiced Beer (11 entries), Sponsored by Belmont Party Supply

1	37	DB5	21A	Spice, Herb, or Vegetable Beer	Michael Pearson, Anderson IN
2	35.3	DB30	21A	Spice, Herb, or Vegetable Beer	Keith Kost, Pittsburgh PA (TRASH)
3	34	DB173	21B	Christmas Beer	Jule Rastikis, Beavercreed OH

Flight 12: English Brown Ale (10 entries), Sponsored by Derek Zomonski

1	37	DB131	12A	Brown Porter	Frank Barickman, Delaware OH (SODZ)
2	32.6	DB20	11C	Northern English Brown Ale	Philip J. Meyer, Cincinnati OH (Bloatarian Brewing)
3	31.6	DB166	12A	Brown Porter	Joe Harrington, Dayton OH (DRAFT)

Flight 13: Porter and Stout (12 entries), Sponsored by Dublin Pub

1	39.3	DB110	13C	Oatmeal Stout	Jeff Hornberger, Columbus OH (SODZ)
2	38.3	DB15	13A	Dry Stout	Charles Pelfrey, Huntington WV (GHHA)
3	36	DB132	13D	Foreign Extra Stout	Frank Barickman, Delaware OH (SODZ)

Flight 14: Fruit and Specialty Beer (12 entries), Sponsored by Jungle Jim's International Market

1	37.5	DB136	22B	Other Smoked Beer	Richard Shroyer, Richmond IN (DRAFT)
2	36	DB61	23	Specialty Beer	Michael Habrat, San Diego CA
3	34.5	DB162	23	Specialty Beer	Randall Grewe, Springfield OH (DRAFT)

Flight 15: Belgian Golden Ale (12 entries), Sponsored by Belmont Party Supply

1	40	DB175	18C	Tripel	Tom Dennis, Naperville IL (Urban Knaves of Grain)
2	39.5	DB142	18C	Tripel	Rob Westendorf, Cincinnati OH (Bloatarian)
3	38.5	DB123	18C	Tripel	Kirk Rowland, Redford MI

Flight 16: IPA and Altbier (11 entries), Sponsored by Cavalier Distributing

1	38.6	DB10	14B	American IPA	Gordon Dickey, Roselle IL
2	38	DB129	14B	American IPA	Frank Barickman, Delaware OH (SODZ)
3	37.6	DB24	14B	American IPA	Keith Kost, Pittsburgh PA (TRASH)

Flight 17: Dark Lager (9 entries), Sponsored by AleFest Dayton

1	41.3	DB124	04C	Schwarzbier	Kirk Rowland, Redford MI
2	41	DB114	05C	Doppelbock	Dave Zalewski, Proctorville OH (Greater Huntington)
3	36.7	DB125	04B	Munich Dunkel	Kirk Rowland, Redford MI



Hours:
 Mon-Thurs: 11:00 a.m.-6:00 p.m.
 Fri-Sat: 11:00 a.m.-8:00 p.m.
 Sunday: 1:00 p.m.-6:00 p.m.

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 Gonzo - Signed by Ralph Steadman
 Heavy Seas Peg Leg Imperial Stout
 Harveys Nut Brown Ale and Porter

Be Responsible...Drink Responsible

BUFFALO CHICKEN DIP

By Alana Boyd

(Brought to the SODZ Picnic)

- 2 chicken breasts, boiled
- 2 8-oz. pkg. cream cheese
- 1 c. Ranch dip
- 1 c. Frank's Red Hot sauce
- 2 c. cheddar cheese

Cube chicken meat and boil. Cube chicken meat and boil. (May substitute two 10-oz. cans chicken meat.)

Mix together cream cheese and Ranch dip. Add Frank's Red Hot sauce. Fold in cheddar cheese and chicken.

Cook for 2-3 hours in a slow cooker. Stir occasionally. Serve with tortilla chips.





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Homebrewing Competition

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Greetings Fellow Homebrewer:

Once again, I would like to invite you to enter your fine beers in the 10th annual Okobers'best Zinzinnati Homebrew Competition (hosted by the Cincinnati Malt Infusers), held on Saturday, October 29th. We appreciate your supporting our competition in the past, and hope that you can join us this year. Last year, we received over 170 entries from all over the country and expect as many (or more) this year. We want to see everyone make better beer (and ultimately share it with us). We therefore make a real effort to provide the best quality evaluation we can for the Homebrewer's entries. One of the steps we take to reach that goal is to recruit as many experienced judges as possible to get a wide assessment of a homebrew's merits. We also make an effort to provide the judges with the best facilities and judging conditions we can. Beer is evaluated in glass. We also place a commercially brewed beer as a "ringer" in each flight (judges do not know that it is a commercial beer, but evaluate it as homebrew). We include the judges' evaluation of this beer along with their evaluation of your own, so you can get a sense of how your beer stacks up with a commercially brewed one of the same (or similar) style. Over the years we have received many favorable comments from past participants. We also are incorporating past suggestions for improvements into this year's event.

We encourage homebrew entries from clubs. Besides the usual awards for categories, we will offer a special award for "Okobersbest", a category that celebrates Cincinnati's German Brewing Heritage by recognizing the best deemed German 'Fest beer (Oktoberfest/Märzen, Vienna). We also will award a \$100 Gift Certificate for the Homebrew Club that submits the most entries.

Entrees are \$6.00 for the first entry, \$4.00 for each additional entry. We require only two bottles per entry, and they can be of any size or labeling, since judges will not see the bottles (beer will be brought to the table in pitchers). Shipped entries are due by Saturday, October 22nd. We require all entries to be registered prior to entry due date (Tuesday October 18). More details are on the website.

Please register on-line at the Cincinnati Malt Infuser's Homepage by October 18:

www.maltinfusers.org

or contact me directly at 513-921-4945 with any questions. We are now accepting registration for judges and stewards at this URL. You can also send your inquiries to me at franckenbrew@fuse.net

Again, hope you can join us this year.

Regards,

Rick Franckhauser
2005 Competition Organizer

2005 OHIO STATE FAIR HOMEBREW COMPETITION RESULTS

** Best of Show **

**** Paul Shick, Cleveland Heights, for his Eisbock ****

Flight A: Light Lager

1st Place: Mike Heilman, from Dublin, for his Light American Lager

2nd Place: Martin Hassink, from Macedonia, for his Dortmunder Export

3rd Place: Mike Slawinski, from Bath, for his Dortmunder Export

4th Place: Joseph Gruden, from Willowick, for his Dortmunder Export

Flight B: Pilsner

1st Place: Nathan Miserocchi, from Chesterland, for his Bohemian Pilsner

2nd Place: Mike Buss & Glenn Fath, from Apple Creek, for their Classic American Pilsner

3rd Place: Roger Edgington, from Wooster, for his Classic American Pilsner

4th Place: Keith Griffin, from Cortland, for his German Pilsner

Flight C: Amber & Dark Lager

1st Place: Paul Shick, from Cleveland Heights, for his Eisbock

2nd Place: Mike Slawinski, from Bath, for his Traditional Bock

3rd Place: Mike Slawinski, from Bath, for his Schwarzbier

4th Place: Martin Hassink, from Macedonia, for his Vienna Lager

Flight D: Hybrid, Scottish & Irish Beer

1st Place: Joseph Gruden, from Willowick for his Irish Red Ale

2nd Place: Matt Lowe, from North Canton for his Brown Porter

3rd Place: Frank Barickman, from Delaware, for his Brown Porter

4th Place: Jim Bianchi, from Springfield, for his Kolsch

(Continued on p. 9)

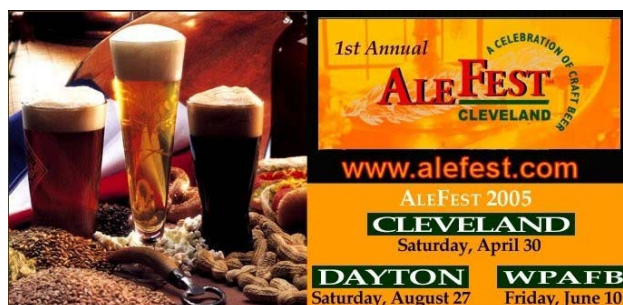


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Saturday, August 27 Friday, June 10

Flight E: English Ale

1st Place: Matt Paulson, from Columbus, for his English IPA

2nd Place: Darren & Jenny Collins, from Mt. Vernon, for their Standard Ordinary Bitter

3rd Place: Paul Shick, from Cleveland Heights, for his Extra Special Bitter

4th Place: Matt Paulson, from Columbus, for his Standard Ordinary Bitter

Flight F: American Ale

1st Place: Martin Hassink, from Macedonia, for his American Pale Ale

2nd Place: Patrick McGrath, from Columbus, for his American Amber Ale

3rd Place: Eugene Johnson, from Mansfield, for his American Brown Ale

4th Place: Rick DeShone, from Dublin, for his American Pale Ale

Flight G: German Wheat Beer

1st Place: Jack Kerstetter, from Worthington, for his Weizen/Weissbier

2nd Place: Nathan Misserocci, from Chesterland, for his Weizen/Weissbier

3rd Place: David Randa, from Wooster, for his Dunkelweizen

4th Place: Joseph Gruden, from Willowick, for his Weizen/Weissbier

Flight H: Scotch Ale & Weizenbock

1st Place: Alan Shubert, from Berea, for his Strong Scotch Ale

2nd Place: Brian St. Clair, from Cincinnati, for his Weizenbock

3rd Place: Kirk Gaston, from Columbus, for his Strong Scotch Ale

4th Place: Jack Kerstetter, from Worthington, for his Weizenbock

Flight I: Porter & Stout

1st Place: Martin Hassink, from Macedonia, for his Robust Porter

2nd Place: Elmer Steingass, from Wooster, for his Robust Porter

3rd Place: David Randa, from Wooster, for his Robust Porter

4th Place: David Randa, from Wooster, for his Oatmeal Stout

Flight J: American IPA

1st Place: Frank Barickman, from Delaware, for his American IPA

2nd Place: Patrick McGrath, from Columbus, for his American IPA

3rd Place: Scott Miglin, from Mt. Vernon, for his American IPA

4th Place: Eugene Johnson, from Mansfield, for his American IPA

(Continued on p. 10)

Flight K: Belgian Ale

1st Place: *Herb Bresler, from Bexley, for his Belgian Dark Strong Ale*

2nd Place: Jerome Welliver & Dave Wohlfiel, from Westlake, for their Belgian Noel
(Clone) Modified Spice

3rd Place: Duncan Macfarlane, from Mansfield, for his Belgian Dubbel

4th Place: Darren & Jenny Collins, from Mt. Vernon, for their Belgian Pale Ale

Flight L: Fruit, Spice and Smoked

1st Place: Alan Vestal, from Westerville, for his Fruit Lambic Framboise

2nd Place: Alan Shubert, from Berea, for his Wheat Ale w/ Fresh Ginger

3rd Place: Roger Edgington, from Wooster, for his Spiced Christmas Ale

3rd Place: Duncan Macfarlane, from Richland, for his Spiced Christmas Ale

Flight M: Strong Ale

1st Place: David Randa, from Wooster, for his American Barleywine

2nd Place: Alan Vestal, from Westerville, for his English Barleywine

3rd Place: *Jeff Hornberger, from Columbus, for his Old Ale*

4th Place: *Frank Barickman, from Delaware, for his Russian Imperial Stout*

Flight N: Witbier and Specialty

1st Place: *Don Croucher, from Westerville, for his Specialty Pale Ale Brewed w/ oak chips*

2nd Place: Martin Hassink, from Macedonia, for his Rye Pale Ale

3rd Place: Jerome Welliver & Dave Wohlfiel, from Westlake, for their American Pale
Ale with Rye adjuncts

4th Place: *Frank Barickman, from Delaware, for his Belgian French Ale*

CALENDAR OF EVENTS

Mark your calendars for these meetings and future beer events!

- | | |
|------------------------|---|
| • September 19 | SODZ Meeting, 7PM, Mark & Bonni Katona's House |
| • Sept 29-Oct 1 | Great American Beer Festival, Denver, CO |
| • October 17 | SODZ Meeting, 7PM, Location TBA |
| • October 29 | Oktobersbest Zinzinnati, Beer Sellar, Newport, KY |
| • November 5 | Teach a Friend to Homebrew Day |
| • November 21 | SODZ Meeting, 7PM, Location TBA |
| • December | SODZ Holiday Party |

THE SECOND ANNUAL, FIRST EVER SODZ OPEN GOLF TOURNAMENT

By BONNI KATONA

On Sunday, September 11, SODZ held its Second Annual, First Ever SODZ Open Golf Tournament at Arrowhead Lakes Golf Course. This is a nice little 9-hole course. Credit goes to Don Croucher for organizing such a fine event.

Four golfers participated in this tournament, and they would like to see this number double or triple next year! The scorecard looked something like this, give or take a few strokes. These are scores that everyone admitted to:

Don Croucher	47
Rick DeShone	61
Mark Katona	41
Bonni Katona	94

Don served as Rick's golf pro. Rick's motto of the day was, "Fairways are for wussies." Actually, he did hit a couple of fairways—they just weren't the ones we were playing! Mark won the tournament and took home a bottle of Speedway Stout as his trophy. Bonni figured the reason she was so sore the next day had to be all those extra strokes.



DIRECTIONS TO SODZ MEETING

From I-270, take Exit 20. Go north on Sawmill Road approximately 2 miles to Summitview Road East (2nd light past Kroger). Turn right on Summitview, go one block to Crampton Drive and turn left. Go four blocks to Zebec Street.

Mark and Bonni's house is at 2574 Zebec Street (corner of Crampton). You may park on either street. Call 792-7933 if you get lost.

THANKS TO OUR BRITISH BEERFEST RAFFLE SPONSORS

Be sure to express your thanks to the following for their donations
of raffle prizes and support of our 2nd Annual British Beerfest Competition:

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