

# The Grain Mill

*Publication of the  
Scioto, Olentangy, & Darby*



President's Corner Sept. 2009  
By Vic Gonzales

My two favorite things start in September: football and the



new season of SODZ meetings. It's been 126 days since SODZ had its last official meeting, but it has been an active summer. We started the summer with BBF and it quickly became the Dan George show (Congratulations to Dan on BOS for Beer and Mead). The Ohio State Fair yielded a few medals for SODZ members including Mike Byrne for BOS, Jeff Lewis, Sean Dawson, Ben Siefker, Kyle Bullock, Kurt Heidtman and Dan George for first place finishes. The SODZ picnic was a huge success with the largest turn out yet. The setting was perfect and so was the weather after a few morning "showers". Thanks to all the volunteers that put in hours to make this happen and thanks to Dan, Amanda, and Uncle Joe for hosting us. Beer & Sweat was one of the best events I have ever been to. The competition ran like clockwork and the entire event was so smooth. After the competition it was beer Mecca with over 250

kegs of homebrew spread out across a room filled with home brewers. A few SODZ members and friends of SODZ did well in the competition including Frank Barickman, Porter Barickman, Sean Dawson, Patrick Testa, and Gordon Strong. Congratulations to Ron Mahan for BOS and Frank for winning runner up BOS for the third year in a row.

I believe the next year of SODZ meetings will be interesting, informative and fun. I look forward to some of the group brew sessions coming up such as the "Teach a Friend to Brew Day", "The Big Brew" (National Homebrew Day) and any individually inspired brew days that are in the works. The SODZ officers have been busy planning out the next 9 months of meetings and events. We still have several holes to fill,

*Continued on page 2*

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so if you have any ideas for meetings or events please talk to myself or any other officer. The first meeting will be on September 21<sup>st</sup> 7:00pm at Fados Irish pub at Easton. If you plan on supporting our host by having dinner there, please show up a little early (about 6:00pm). This is a homebrew friendly place but as always, when bringing [black IPA's] homebrew, please brown bag it or keep it somewhat discrete. The room at Fados seats 35-40 people but has extra standing room and over flow tables in the next room. If we do have a large turn out (40+) there is a possibility some may be standing. I hope everyone has been making some good beer this summer and I look forward to trying some at the next meeting.

## Brew Pub Update

<u>Gordon Beirsch</u>	<u>Weasel Boy</u>	<u>CBC</u>	<u>Barleys #1</u>	<u>Barleys #2</u>	<u>Elevator</u>
Gold Export	River Mink	Ohio Honey	Barley's Hop Envy	Barley's Red Molly	Flying Hydrant
Hefeweizen	Mild Brown	Wheat	Bee's Wing	Barley's Oktoberfest	Light
Czech Lager	Ornery Otter	Apricot Ale	Honey Wheat	Barley's Centennial	Xtra
Märzen	Blonde	Pale Ale	Alexander's Russian	IPA	Heifer-wiezen
Schwarzbier	Brown Stroat	90 Shilling	Imperial Stout	Barley's Pale Ale	Pale Ale
<b>Seasonal</b>	Stout	1859 Porter	Barley's Smirking	Barley's Cherry	Three Frogs IPA
Festbier	Plaid Ferret	Columbus IPA	Emperor Imp. Pils.	Porter	Red Ale
	Scottish		MacLenny's	Bombshell Blonde	Nut Brown
	Dancing Ferret	Summer Teeth	Scottish Ale	MacLenny's	Dark Horse Lager
	IPA	Kellerbier	Barley's Pale Ale	Scottish Ale	Coal Porter
	White Weasel		Barley's Pilsner		Doppelbock
	Wheat				
	Feisty Fisher				
	Amber Ale				
	<b>Guest Tap</b>				
	Ommegang				
	Hennepin				

## Meeting agenda

Welcome

Review of the Summer's Events

Group Equipment Idea

Style Spotlight  
(Sour Beers)

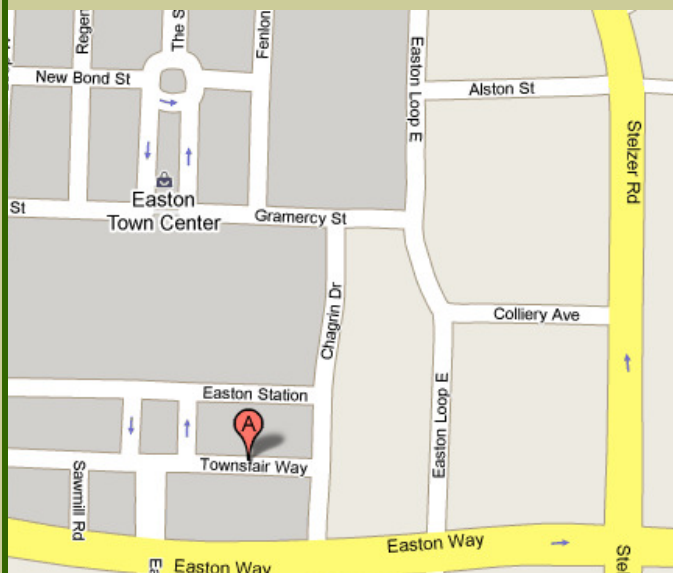
Technical Talk  
(Facebook)

Open Floor

Adjourn

## Meeting Location

Fado Irish Pub  
4022 Townsfair Way  
Columbus, OH 43219



## September—Oct 2009

## Schedule of Events

- 9/17—Bigfoot Tasting at Winking Lizard
- 9/21—SODZ Meeting at Fado Irish Pub
- 10/17—CMI's Oktoberbest Homebrew Competition
- 10/16-10/24 — Cleveland Beer Week

Sun	Mon	Tue	Wed	Thu	Fri	Sat
13	14	15	16	17 Tasting	18	19
20	21 SODZ Mtg	22	23	24	25	26
27	28	29	30	1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17 CMI Comp

# The Vice President Speaks!

*When the clouds of confusion darken the sky, Scott Taylor emerges from his undisclosed location to shine some light on the road ahead...*

It is Fall and once again the time is upon us for the monthly club meetings to be held. The September meeting is being held at Fado's Irish Pub in the Easton Town Center. The meeting agenda will begin at 7:00 p.m. but feel free to show up early and enjoy a wonderful dinner. This location is homebrew friendly but please be discrete when bring your beers in to share or have evaluated. The style discussion for this meeting will be Sour Ales so for the few of you that brew these if you have one you would like to share please bring a sample. The Technical talk is going to be about Facebook and how the club can leverage this tool for communications and interaction. When it comes to the technical discussions, this is your club so please let me know if there is a topic that you would like to discuss.

The locations of the meetings for the remainder of the calendar year have been confirmed, although we're still working on a couple of the start times. In addition to the monthly meetings this Fall, we will once again be at Gordon Biersch for the Teach a Friend to Homebrew Day on November 7<sup>th</sup>. As of this point the AHA has not updated their website but when they do there will be more information to follow.

Prost

Scott

	9/21/2009	10/24/2009	11/16/2009	12/12/2009
Location	Fado Irish Pub	Weasel Boy	Barley's Smokehouse	CBC
Start Time	7:00 PM	TBD	7:00 PM	TBD
Style Discussion	Sour Ale	American Ale	English Brown	Xmas Party
Technical Talk	Facebook			N/A
Judging	Amber Lager	Belgian Strong Ale	Open	N/A

# Beer And France

## ***Beer and France: The Aftermath***

*By Dan France*

Thanks to everyone that came out in July for the SODZ picnic! At first I was a little nervous as the weatherman was calling for thunderstorms, and it was indeed pouring outside. I started to setup some canopy tents, but Amanda (wisely) suggested that raising metal poles in a lightning storm is not a good idea. About the time folks began to arrive, the weather started to clear, and it made for a wonderful evening of eating, drinking, and merrymaking.

There was some very incredible food to be had, a special thanks to Scott/Vic/Bonnie for organizing and executing the meal, it went off without a hitch. There was no shortage of drinks either. We had everything from spruce beer to IIPAs to rum punch and everything in between, it was great.

Later on in the evening we sat around the bonfire and had marshmallows and s'mores (and more drinks). For those that decided to stay the night, we enjoyed a good breakfast/recovery period the next morning. The sun was shining and the birds were chirping (or maybe that was the beer farts...).

Thanks again to all those who attended!

## SODZ Financial Report

By Steve Huckaby

Here's the info accounting for the last statement ending beginning of September 2009:

Current balance is \$2936.50

Recent deposit of \$100 from Ohio State Fair.

Recent withdrawals of \$667 for picnic and BBF reimbursements

Planned purchases at this time are ~\$60 for an update to Quicken. The club's version is 2007 and I expect they'll start pushing a "mandatory" update sometime soon.

# I Need A Drink!

By Sean Dawson

Location: Las Vegas

When I first started traveling to Las Vegas I didn't care about beer. Well, not totally true, I cared about free beer. Once we got done with a flight, dropped our bags at the hotel I would be changed in a second and out to the casinos I went. I used to be a big gambler and play blackjack or 3 card poker for hours. Usually walk away with a loss, but sometimes with a nice chunk of change in my pocket. Every 15 mins or so the waitress would come by and give up the free drinks. Not a bad trade or so I thought. Then I found the sports books. Make some small bet on a game, sit there and watch all the sports I ever wanted, and still get the free drinks. Never lose all that much, sometimes win a small bit, but as ever always got a nice buzz on crap beer.

Flash forward a few years and I don't care about sitting in a smoky casino anymore. Thanks to SODZ and my own experiences I have graduated from the depths of Marco Brew into the world we all know now. So my focus has changed into find the best beer I can in the location I am. This brings me to this month's missive.

Vegas can be a beer Mecca if you know where to look. If you want a good bottle shop, Whole Foods is a short hop down Las Vegas BLVD. You can take the Double Duce bus that cruises up and down the strip right to WF's front door. Once where I was there they had a tasting going on with all sorts of beers we don't get in Ohio. Most of my time was spent at the Deschutes Brewing Co. table. They're the ones that make Mirror Pond, Inversion IPA, Black Butte Porter, Cinder Cone, Obsidian Stout to name a few. I really wish they would start distributing to Ohio, but according to the rep that's not going to happen for awhile. I don't think I had a bad beer from them and brought back a nice assortment in my luggage. I highly recommend the Mirror Pond and Obsidian if you can get them.

If you're looking for a bar, and who isn't in Vegas, try the Burger Bar in Mandalay Bay. The Burger Bar is known for their high end burgers, but I was not in the mood to pay upwards of \$20 to \$30 for a burger and fries. What they do have that would interest all of us is their tap list. When I was there they had Stone Sublimely Self-Righteous Ale. Clocking in at 8.70% ABV it is described as an American Strong Ale. I don't know about that, to me it was more like a Black IPA. Poured in a snifter from the tap it was an awesome brew. Slightly bitter with dark malt roastiness, and huge hop bitterness and flavor. The hop nose jumped out of the glass and twisted my nose with the awesome smells of pine and what I would think of as 'cousin'. For being a higher alcohol beer, I really couldn't detect too

much alcohol flavor or hotness. This is definitely a beer which could sneak up on you. They also have a great bottled beer list which included a vertical epic of Firestone Walker beers. Of course to get these beers you need for fork over more than \$100. Ouch! A quick side note to bars in Vegas, stop by Pour 24 in New York, New York. It's centrally located and has a nice tap list. Plus you can get your awesome beer to go. Pretty classy the plastic cup is!

For a brewpub experience there is none better than Ellis Island Casino and Brewery. Well, actually it's like a too old Vegas hooker. Looks decent from afar, but when you get up close, it's too late; she's got her arms around you already! The beer they brew right in the casino isn't too bad, but I would not say it was great. Clean beer with no off flavors, but nothing earthshaking. On tap they have a Stout, Amber, Hefe, Dark, and Light. The best thing about it is the price. A buck fifty for a 22 oz draft can't be beat. Sure it's smoky and smells like old people, but hey, cheap brewpub beer! The Hefe is probably the best of the bunch. It's a very typical Hefe served with a side of lemon. Pretty refreshing with no off flavors that I found, well at least one that weren't supposed to be there. I'll say it again, the beers aren't bad and had no off flavors, but the place could use a whole lot of updating. The best thing about the Brewery/Casino is the steak special. \$6.99 for a filet mignon dinner and a beer! You can get a soup or salad, fries, mashed or baked potato, and a nice juicy filet mignon. I mean come on! It doesn't get better than that. One thing to keep in mind though, go to the center bar and not the little bar to the side. I think that's God's waiting room.



# Pickle Brau!

By Ben Siefker

In the pursuit of Scott Taylor-dom, I learned how to can food this past summer. I have been learning how to grow vegetables the last couple years, which is one way of saying I planted a garden. I expanded from two 4' x 4' plots the first year to about 13' x 15' this year. I had a lot of success this year, and one of the crops that did well was cucumber. I planted two pickle-variety plants (Snow's Fancy Pickling cucumber, the Thomas Hardy's of pickling cucumbers), and I harvested over 20 lbs of cucumbers! The small cucumbers are excellent in salads – you don't have to peel them or remove the seeds – but even at a salad a day, Lisa and I were buried. So, I searched the internet, bought a book, and learned how to make pickles.

The first thing to learn was how to can foods. It's more than just putting things in mason jars, and I am strongly anti-botulism. There's a lot of information on the internet, and I could have easily done it with what I found there, but next to all the canning supplies at The Andersons was the "Ball Blue Book of Preserving," and it turned out to be a handy reference. There are two ways to can foods: boiling-water canning and steam-pressure canning. High-acid foods (pH of 4.6 or less) like tomatoes, fruits, and fermented foods can be processed in a boiling-water canner; low-acid foods like vegetables and meat have to be processed in a pressure canner. Most bacteria, including *Clostridium botulinum* (that would be the one that produces botulinum toxin) are destroyed by boiling, but the bacterial spores can survive this temperature, and must be processed at 240 F, which can only be accomplished with a pressure canner. However, an acidic environment is inhospitable to these little guys, hence the minimal boiling-water processing for high-acid foods.

Pickles come in two basic varieties: fermented and fresh-packed. Your typical dill pickles actually go through a lactic fermentation. They are submerged in a salty brine for about a month while naturally-occurring lactic bacteria from the skins of the fruits ferments them. Fresh pack pickles may be soaked in a brine for anywhere from an hour to overnight to not at all. It is more like cooking the pickles (possibly marinating them first) and then canning them to preserve them while the flavors marry together. This year I made three varieties of fresh pack pickles: sweet-hot, bread and butter chips, and mustard pickles. I've only tried the first two varieties so far, and the clear winner was recipe for the bread and butter chips.

Neither making them nor canning them was hard, and there was little extra equipment to buy. Still, I must make this disclaimer: if you are going to attempt to preserve food based solely on an article in a homebrew club's newsletter, possibly written while drinking, you deserve all of the gastric distress coming to you. Again, this is not difficult, but you should



do a little extra research or at the very least send me an email before you try this at home. It's very safe to do, but finish your homework first.

### Bread and Butter Pickles

(from the aforementioned Ball Blue Book)

yield: about 7 pints

4 pounds of pickling cucumbers, cut into 1/4" slices

2 pounds thinly sliced onions

1/3 cup canning salt (only difference is that it leaves no sediment in jars)

2 cups sugar

2 tbsp mustard seed

2 tsp turmeric

2 tsp celery seed

1 tsp ginger

1 tsp peppercorns

3 cups white vinegar (check to see it's pickling strength or 5% acidity; plain white vinegar typically is)

Combine cucumber and onion slices in a large bowl, layering with salt; cover with ice cubes. Let stand 1 1/2 hours. Drain; rinse; drain again. Combine remaining ingredients in a large saucepot; bring to a boil. Add drained cucumbers and onions and return to a boil. Pack hot pickles and liquid into hot jars, leaving 1/4" headspace. Remove air bubbles. Process 10 minutes in a boiling water canner.

Here's the quick version of how to can them. Jars and lids need to be sterilized. Jars – mason jars – can be reused, but lids are one-use items. Jars should be heated to 180 F in a water bath for 10 minutes, and lids should as well, although in a separate bath – you have to be careful the lids don't come to a boil, but the jars don't matter. Leave the jars in the bath, taking one at a time out to fill them according to the recipe. Wipe the rim with a clean rag or towel and put a lid on top and fasten just until you get resistance with a ring (jars come with lids and rings; you'll see). Once you fill all the jars, put them back into the bath, making sure they're covered with at least an inch of water. Bring it up to a boil and process (read: boil) according to the recipe. Take them out of the boiling water and set them on cooling racks for 12 to 24 hours. Remove the rings and lift them up by the lids to see test the seal. If it didn't seal, you can either reprocess within 24 hours or just put them in the fridge and eat the contents.

You'll need a pot big enough to fit a rack on the bottom (so you don't directly heat and crack the jars – I just put extra rings in the bottom and it works fine), pint or quart mason jars, and an extra inch of water on top. Guess what? A brew pot like my recommissioned turkey

fryer works fine with room to spare! I also bought a little canning tool kit, which has a set of tongs to lift the jars and a magnet on a stick to lift out the lids. They are worth it, in my opinion. Regarding the recipe above, I made a half recipe and I got 3 full pints and about a half a pint that I had to just save in the fridge and eat that week.

So there you have it, an overview of canning fresh pack pickles. I found it to be easy, fun, and inexpensive to start. Considering about \$0.12 of seeds got me 20 lbs of cucumbers, the pickles themselves weren't very expensive either. Even if you didn't grow any cucumbers this year, you can still give this idea a shot. There are still farmers markets with cucumbers (get the small, pickling variety), and I've even seen them at the grocery store. Pick some up and try making a batch; they go great with homebrew.



*Bread and Butter Chips (left) and Sweet Hot Pickles (right)*

# SODZ Meeting Schedule at a Glance

## September 09

Date: 9-21-09  
Location: Fado  
Time: 7:00 pm  
Style: Sour Ale  
Tech Talk: Facebook  
Off Flavor:  
Judge: Amber Lager  
Other:

## October 09

Date: 10-24-09  
Location: Weasel Boy  
Time: TBD  
Style: American Ale  
Tech Talk:  
Off Flavor:  
Judge: Belgian Strong  
Other:

## November 09

Date: 11-16-09  
Location: Barley's  
Smokehouse  
Time: 7:00 pm  
Style: English Brown  
Tech Talk:  
Off Flavor:  
Judge: Open  
Other: Teach A Friend to  
Brew

## December 09

Date: 12-12-09  
Location: CBC  
Time: TBD  
Style:  
Tech Talk:  
Off Flavor:  
Judge:  
Other: Xmas Party!

## January 10

Date: TBD  
Location: TBD  
Time: 7:00  
Style:  
Tech Talk:  
Off Flavor:  
Judge:  
Other:

## 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 7:00 p.m. Membership dues are \$15 per year and are renewable during the member's anniversary month of joining SODZ.

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 email, preferably in MS Word with graphics in jpg format to [ben.siefker@gmail.com](mailto:ben.siefker@gmail.com)

## Club Officers

*President*

**Vic Gonzales**

[vicgonzales@sbcglobal.net](mailto:vicgonzales@sbcglobal.net)

*Vice President*

**Scott Taylor**

[estaylor3304@yahoo.com](mailto:estaylor3304@yahoo.com)

*Secretary/Newsletter Editor*

**Ben Siefker**

[ben.siefker@gmail.com](mailto:ben.siefker@gmail.com)

*Treasurer*

**Steve Huckaby**

[huckabrew@gmail.com](mailto:huckabrew@gmail.com)

*Membership Director*

**Kris Huckaby**

[kristen.huckaby@gmail.com](mailto:kristen.huckaby@gmail.com)

## Treasurer Information

Dues may be mailed to:  
Steve Huckaby, Treasurer  
3190 St. Bernard Circle  
Columbus, Ohio 43232

## Membership Director

Membership Application  
may be mailed to:  
Kris Huckaby,  
Membership Director  
3190 St. Bernard Circle  
Columbus, Ohio 43232

## Membership Application

### SODZ Membership Application

Name \_\_\_\_\_

Address \_\_\_\_\_

Phone \_\_\_\_\_ Age \_\_\_\_\_

Email \_\_\_\_\_

Homebrewer yes/no \_\_\_\_\_ How Long \_\_\_\_\_

**Make Checks payable to: SODZ**

Bring this application to the meeting or send it to:

Kris Huckaby

3190 St. Bernard Circle

Columbus, Ohio 43232

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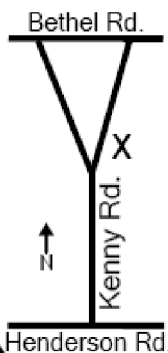
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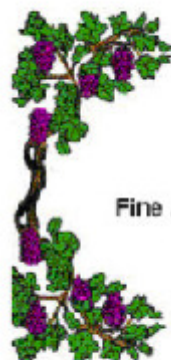
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