



The Grain Mill

Publication of the Scioto, Olentangy and Darby Zymurgists
Volume 4, No. • 6 September 1998

The President's Corner

by Bonni Katona

Summer is the shortest season of the year—just ask any teacher. While the club did not hold regular meetings, we found enough excuses to get together and have a good time.

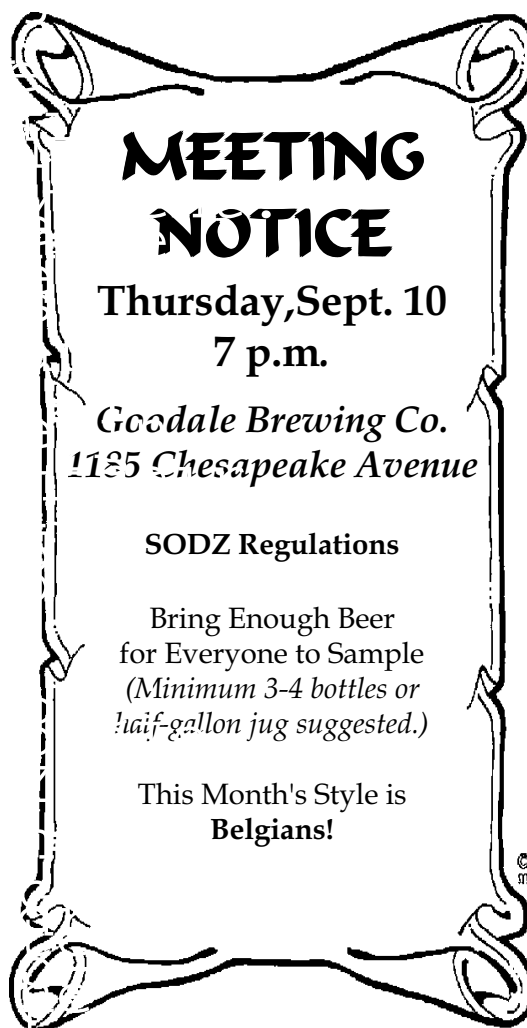
First was the club brew at Larry and Molly Pesyna's house in June. We brewed two beers and split each batch. In July we drank the four beers at the club picnic and campout at the Cotterman Farm. It was good to see more campers this year. Thanks go to Larry, Molly, and Bob for allowing us to invade their otherwise peaceful domains.

Summer was also a time for competitions. Several SODZ served as judges or stewards at the State Fair Homebrewed Beer Judging on July 24. Beer & Sweat was held in Cincinnati on August 15. SODZ had a good presence there, and Wes Raynor once again set up a hospitality tent. Winners at the State Fair and Beer & Sweat are listed elsewhere in this newsletter.

Our next meeting will be held on Thursday, September 10, at 7 p.m. at Goodale Brewing Supply. The major topic for discussion will be our proposed Code of Regulations (a.k.a. by-laws) so that SODZ can become incorporated. A copy of the document is included in this newsletter. The only real change from our present organization is a proposal to elect five officers beginning next year. The fifth office will be the vice president, who will become the program director. The vice president may still work with a program committee to coordinate the topics and locations for our meetings. The vote on the by-laws will occur at the October meeting. Once approved, the necessary paperwork will be filed with the Secretary of State.

The remainder of the September 10 meeting will be spent socializing. No particular beer style is featured, and there won't be any formal

presentations, so bring something you brewed this past summer! See you soon!



Visit the SODZ Web Site

www.iwaynet.net/~zaphod/sodz/sodzhome.html

SODZ INFO

The Scioto, Olentangy and Darby Zymurgists (SODZ) meets on the second Thursday of the month at Goodale Brewing Supply, 1026 Goodale Blvd., Columbus, Ohio.

Meetings begin at 7 p.m. Membership in SODZ costs \$20 and is renewed during the member's anniversary month of joining SODZ. Dues may be mailed to the Treasurer at 1823 Hobbes Drive, Hilliard, OH 43026.

Members receive *The Grain Mill*, the club's monthly newsletter. Articles for the newsletter are due by the end of the month. They may be emailed to the Editor or submitted on a 3.5" floppy disk in Word 6 or 5.1 format for either Macintosh or the PC.

The club's Web side is located at www.iwaynet.net/~zaphod/sodz/sodzhome.html.

The officers of SODZ are:

President—
Bonni Katona
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Treasurer
Jim Leas
JimLeas@aol.com

**Secretary and
Newsletter Editor**
Mark Katona
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Competition Winners

Congratulations to the following SODZ who won a total of five ribbons at the 1998 State Fair:

- Geoff Larson, 1st Place, Sam's Trippel
- Jim Leas, 2nd Place, Reggie's Rye Ale and 3rd Place, Imperial Stout
- Jim Tiefenthal & Jamie Judge, 3rd Place, Sweet Heat Stout and Monk E. Shine Pale Ale

Three SODZ were winners at Beer & Sweat in Cincinnati and took six places:

- Wes Raynor (a.k.a. Dr. Barleywine), 1st Place in the Space/Herb/Vegetable Beer category with his Chocolate Raspberry Stout (scores of 46 & 48!); 2nd Place in the Pale Ale/California Common Beer Category; and 3rd Place in the Strong Ale/Barleywine category.
- David Fayerweather, 2nd Place in the Spice/Herb/Vegetable Beer category; 3rd Place in the India Pale Ale category.
- Herb Bresler, 1st Place in the Pale Ale/British Pale category.

If you're interested in the Dayton competition on September 12, point your Web browser to <http://brew.oonline.com/users/draft/daybeerfest.html> for information on how to enter.



Dr. Barleywine at work at Beer & Sweat

Barley's Smokehouse (Ale House #2)

Herb Bresler

I was fortunate enough to be a guest at the Barley's Smokehouse for their pre-opening dinner last night. It was, in a word, GREAT!

The old Salvi's place has been completely gutted and rebuilt. The restaurant is bright and pleasant. So far there's not very much to decorate the walls, but I'm sure that will change with time. Large windows in the dining room provide a view of the new brewhouse that lies along the Dublin Road wall of the building. There are three dining areas finished so far: a smoking section near the bar, and lower and upper levels (similar in height to the upper level at Ale House #1) in the main restaurant for non-smokers. There are two other rooms in the back of the upper level that are not yet finished. These rooms can be closed off for banquets and parties.

The entrance also has two outdoor seating areas.

The brewery is very similar to the one at Ale House #1. It's a two vessel directly fired system intended to brew 10bbl batches. If I remember correctly, there are five fermenters and six serving tanks. There is supposedly more room for cask-conditioned ales at this location as compared to the other. I noticed two beer engines at the bar.

Only three beers were on tap: the Scottish, Pale Ale and Pilsener. The Scottish and the Pale Ale were brewed in the new brewery, the Pilsener was brought from Ale House #1 in half-bbl kegs. They are working feverishly to have six beers ready for serving by Saturday's opening. The Pale Ale was hoppier than usual and very refreshing. Lots of good Cascade aroma and flavor in Barley's familiar malty brew. I hope they don't tone-down the hops to make it like the Pale Ale in the old place (but knowing Scott, he probably will). The Scottish was lighter in color and sweeter than the usual. I was told that the main reason for this is that Matt, the new brewer for Ale House #2 (Angelo will still focus on the brewing at Ale House #1) was brewing the Scottish and was afraid to heat the kettle too much before the wort was added for fear that he'd crack the brand new kettle. (Barley's caramelizes the wort by adding it to a pre-fired very hot kettle.) I also hear that

one of the new beers will be a Smoked Porter offered at the new place only. Can't wait to try that one from the firkin.

The food was excellent. A bigger selection and much better quality than Ale House #1. Lots of smoked items to go with the Barley's Smokehouse theme: smoked fish, smoked chicken, smoked seafood and of course smoked pork in several forms. The ribs were very good. There's a large variety of side orders and salads, too. For dessert I had the Sweet Wort Cheesecake — fabulous. What better way to finish a meal at a brewpub.



I don't know guys, that doesn't look like a brewpub to me!



This young lady was one of the stars of Beer & Sweat

“1998 State Fair Homebrew Competition A Great Success”

Brett Chance

This year's Ohio State Fair Homebrew Competition drew 165 entries from across the state, the largest participation yet. Fortunately, we have developed a strong network of judges and stewards who are willing to donate their time in making our competition so successful.

The great turnout of judges included our local pros Ben Pridgeon (Columbus Brewing), Angelo Signorino (Barleys) and Victor Ecimovich (Hosters) as well as BJCP participants and experienced judges from the Dayton and

Cincinnati clubs. BJCP Master Judge, Ed Westemeier of Cincinnati served as Judge Director. Our own SODZ club was well represented with Herb Bresler, Mark Irwin, Geoff Larsen and Jon Woodman serving as judges and Rob Morgan and Mark & Bonni Katona doing a great job as stewards. Thanks to all these people, we were able to have three judges per entry and one steward assigned to each category.

Best of Show honors went to Brian St. Clair of Cincinnati with his “Billy Goat Bluff” Doppelbock.

Some fellow SODZ members did very well, placing in the top three in several categories. They were: Geoff Larsen who took first place with his “Sam’s Trippel” (no, Geoff did not judge this category!); Jim Tiefenthal and Jamie Judge who took third place with their “Monk E Shine” Belgian Pale Strong Ale and another third place with their “Sweet Heat Stout”; and Jim Leas whose “Reggie’s Rye Ale” placed second and whose “Tsar Keeinald’s Imperial Stout” placed third. Congratulations to each of you. For all of those who entered the competition or helped out in any way, thank you very much. I’m already looking forward to next year’s competition, which will probably be held around the second or third weekend in July.

Upcoming Monthly Beer Styles

Mark Irwin

Here is the proposed list of beer styles for the upcoming meetings. If any of you have any suggestions for the empty spots or for changes please let me know and I’ll pass the suggestions on to the rest of the committee.

Remember these are the styles we plan to focus on for each meeting. If you have a beer you wish to bring along to a meeting that doesn’t fit the style, please do. I’m fairly sure we might find somebody in attendance who would like to try it.

1998

September: Belgians

October: Octoberfests (AHA Club Only Competition)

November: Scottish (AHA Club Only Competition)

December: Anything goes (Christmas Party)

1999

January: ???

February: ???

March: Meads

April: Homebrew Homework II

May: Bocks

November: Big beers to make you ignore the Year 2000 computer problem (Barley Wines and Russian Imperial Stouts)





Jim Rudy in a new hat (does the goat like it Jim?)



State Fair Competition Judges and Stewards.



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Mark Your Calendars

September 10 ***SODZ Meeting***
Code of Regulations, Belgian Ales
Goodale Brewing Co.

September 12 ***D.R.A.F.T. Competition***
Dayton, Ohio

October 8 ***SODZ Meeting***
Octoberfests
Goodale Brewing Co.

*Locations subject to change
with notice.*