

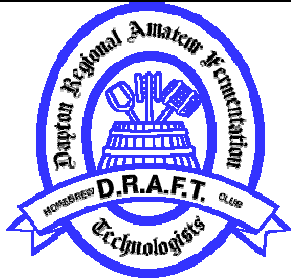
DRAFT NOTICE

NEWSLETTER OF THE DAYTON REGIONAL AMATEUR FERMENTATION TECHNOLOGISTS

Volume 19 Number 3

Serving Dayton's Homebrewing Community Since 1986

March 2005



To promote public awareness of the craft of homebrewing; to provide beginning, intermediate, and advanced brewers with information, advice, and training appropriate to their skill level; to encourage members to train for certified beer judge status; to hold tastings and contests; to enjoy the company of fellow beer brewers, to promote the appreciation of real beer among non-brewers, and to actively promote responsibility in the use of alcoholic beverages.

First Time to a meeting?

Bring a glass, and some homebrew or commercial beer to share and enjoy. A small glass will allow you to sample a wide variety of beers.

Food is served for a small charge (\$1 per serving), but you can bring your own snacks. Be sure to let us know if it's your first meeting!

NEXT MEETING:

March 11

Doors open at 7 pm

Meeting starts at 8 pm

**COLUMBIAN
HALL**

What's in Your Kettle?

By Mike Schwartz

Was that not a great meeting in February or what? There were 40 people in attendance, an educational block provided by Eric Zamonski explaining the design and operation of his H.E.R.M. System, fantastic brews of strong ales, barley wines & imperial stouts. Rich Shroyer provided an excellent gumbo to celebrate Fat Tuesday. Pat R-C signed up three new members and again we had some new faces among us.

Kim Medlin and Scott Robinson brewed their first beers in February. They brewed identical porters but under different editions of the Reinheitsgebot Law. Scott used the later edition, using only malt, water, hops and yeast where as Kim used the earlier addition that did not include yeast, Luis Who??? WE all had a great time and are planning to brew again March 05. (Kim will be bringing his German Rheineitsgebot attorney and probably someone to keep an eye on the yeast packet).

Scott Harker won the monthly beer kit that is donated by Donna Schwartz's Belmont Party Supply. Scott, by accepting his porter kit agreed to brew it and bring some back in May to share. Bat Bateman won the bock kit in January and will bring back some at the March meeting when we exploit bocks.

The club will provide 3 different bocks to taste at the March meeting. This will be the educational block of the meeting. There will be guidelines, brewing techniques and flavor profiles given for each of the three bock styles. Please plan on coming, bring some bocks or something good to share. Dave and Sandy Warren (also new members) have promised to make their killer chili for March's meeting. I tasted it last week and believe now that Dayton will win the "Chile Cook Off" at Beer & Propane in September.

Things to remember:

May 7 – The Great American Brew Out at Gordon Strongg's – Bring your pots and pans and brew along with the rest of us. (continued on next page)

August – Dayton AleFest (Joe has informed me that he has committed the fest to the Carillon Park for FIVE years). Way to go Mr. Joe!

September 10 – The Dayton Brewfest – DRAFT’s homebrew competition headed up by Gordon Strongg. Get brewing and enter those beers!

September 23 ,24, 25 “Beer & Propane” at the Schwartz’s Country Estate. Bring Beer or anything, Bring the Family, Bring a Tent, Trailer or something to sleep in. Bring your chili fixins and join the “Highlander Chile Cook Off” The Greatest Chile contest on this side of the Rockies (I mean Rocky Fork).

Until I see you at the next meeting, let’s get brewing !!!

E-mail Addresses

Thanks to all those who responded to my request for e-mail address confirmation in the January newsletter. If you haven’t responded, either by e-mail or at the meeting, please forward an email to [‘kenhbyo@aol.com’](mailto:kenhbyo@aol.com) with your name so that I can reconcile the mailing list. Also, if you filter your e-mail, please add my email address to your authorization list so that you can receive the newsletter. The reconciled e-mail list will only be used for DRAFT Club purposes.

Proposed By-Laws Change

The DRAFT board has proposed a change to Paragraph IV, Section A of the DRAFT by-laws. This section currently states:

IV. Trustees

--A Board of three trustees shall be formed to provide oversight of Corporate business, resolve disciplinary issues (see Article VI), and monitor dissolution of the Corporation.

Section 1. The Trustees shall consist of:

- a) Pat Pickett (DRAFT Founder)
- b) The most recent Past President available to serve
- c) A member of DRAFT, chosen at large.

(continued on next page)

DRAFT CONTACT INFO

MAIL:

DRAFT
P.O. Box 1876
Dayton, OH 45401-1876

WEBSITE

<http://hbd.org/draft>

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Competition:

Gordon “the Illustrious Potentate” Strong

Librarian:

Larry “GPS” Campbell

Webmaster:

Steve “Zippy” Zabarnick

Food:

Richard Schroyer

The proposed change reads as follows:

Section 1. The Trustees shall consist of:

- a) The most recent Past President available to serve
- c) Two members of DRAFT, chosen at large.

The rule to approve By-Law changes is as follows:

Proposals for amendments to the By-Laws must be announced in the Newsletter and presented to the membership at the next regular meeting for discussion and change.

Following the discussion and changes, the proposed amendment shall be published in the Newsletter and read to the membership at the next regular meeting. To be approved the amendment must receive 2/3 of the votes of the members in good standing present at the meeting.

Amendments to the By-Laws will be effective immediately unless otherwise specified in the amendment.

New Members

We would like to welcome the new members of DRAFT that joined at the February meeting:

Scott Robbins Sean Englert
Kim Medlin Dave and Sandy Warren

Memberships Renewed

Thanks to the following members who recently renewed their memberships:

Jimmie Adams Joe Harrington
Ken Myers Randy and Sherry Grewe
Joe Workman Brian Sanders
Richard Shroyer Gordon Strong

Membership Renewal Reminder

The following members need to renew their memberships:

Steve Zabarnik Gary and Lisa Butler
Mike Boetger Bryan and Lori Law
Mike Meade Byron and Christi Boon
Nick Caudill Brian Freeman

S.L.U.R.P.A.

As a newcomer to home brewing, I am fortunate enough to have struck at least a minor degree of pay dirt with my second 5 gallon batch of beer; this due in large part, I=m sure, to beginner=s luck.

I actually began with the intention of brewing an India Pale Ale, or IPA, as it is known by aficionados. It was inevitable though, considering my hopeless aversion to conventionality, that before my discarded copy of *The New Complete Joy of Home Brewing* completed its fluttering descent to the kitchen floor, I was already buried all the way to the shoulders in a pantry jam-packed with potential adjuncts.

I wouldn=t necessarily regard myself as a renegade, but I have to admit that upon entering each new arena of life=s experience, I immediately inquire AExcuse me, where is your fringe located?@

Anyway, predictably, my ale never quite made it to India. It kind of took a left turn at Sri Lanka. I suppose, in keeping with our culture=s current propensity for acronyms that roll effortlessly off the tongue, I should dub my bastardized version of this beloved classic something like, Sri Lanka Unconventional Recipe Pale Ale, or S.L.U.R.P.A.

If, unlike me, you find that you are normal enough to be capable of following someone else=s recipe, you might want to take a shot at this one. I think it=s delicious.

6 ½ lbs Munton=s amber malt extract syrup
½ lb crystal malt
½ lb steel cut oats
¾ lb light clover honey
¾ lb corn sugar
2 oz fresh ginger root (last 15 minutes)
1 ½ tbsp cardamon (last 15 minutes)
10 large bay leaves (entire boil)
1 oz Northern Brewer hops (boiling)
1 oz Saaz hops (finishing) last 5 minutes
1 vial White Labs London Ale yeast WLP013

O.G. = 1.052, F.G. = 1.012
See you at the March meeting

Dave and Sandy Warren

**Dayton's
Largest
Supplier
Of
Beer
And
Wine
Making
Supplies**

More Beers

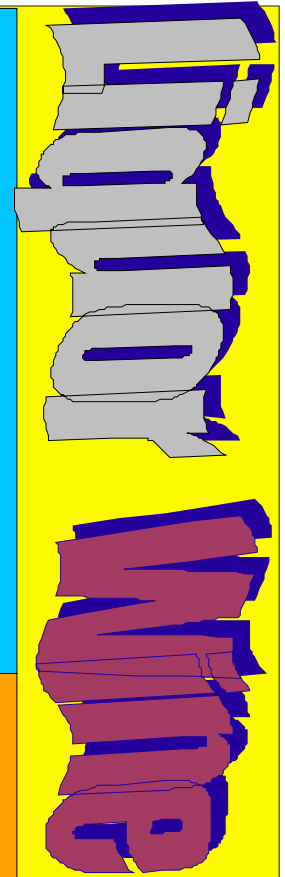
Dogfish Head Burton Baton
Great Divide Old Ruffian
Great Divide Oak Aged
Yeti Imperial Stout
Great Divide Titan IPA
North Coast Old Stock 2004
La Rulles Triple

AleSmith Old Numbskull 750ml	JW Lee's Moonraker 9.89oz
Anchor Old Foghorn 7oz	Lakefront Barleywine 6.3oz
Avery Hog Heaven 22oz	Left Hand Widdershins 750ml
Avery 'The Beast' 22oz	Moylan's Barleywine 22oz
Brooklyn Monster Ale 12oz	New Holland Pilgrim's Dole
Dogfish Head Olde School 12oz	North Coast Old Stock Ale
Flying Dog Hom Dog 12oz	Rogue Old Crustacean 12oz
JW Lees Harvest Ale 1997 9.3oz	Sierra Nevada Bigfoot 12oz
JW Lees Harvest Ale 1998 9.3oz	Stone Old Guardian 22oz
JW Lees Harvest Ale 1999 9.3oz	Thomas Hardy 2004 8.5oz
JW Lees Harvest Ale 2000 9.3oz	Thomas Hardy 2003 8.5oz
JW Lees Harvest Ale 2001 9.3oz	Two Brothers Bare Tree 2001
JW Lees Harvest Ale 2002 9.3oz	Two Brothers Bare Tree 2002
JW Lees Harvest Ale 2003 9.3oz	Two Brothers Bare Tree 2003
JW Lees Harvest Calvados 2003	Victory Old Horizontal 12oz
JW Lees Harvest Lagvulin 2003	Weyerbacher Blithering 12oz
JW Lees Harvest Port 2003	Weyerbacher Insanity 22oz
JW Lees Harvest Sherry 2003	Young's Old Nick 16.9oz

...and ray ray more!!!

BELMONT PARTY SUPPLY

2621 S. Smithville Rd, Dayton
937 252-4724 email bpsbeer@aol.com



Final Points...

We welcome your suggestions and inputs. If you travel and find interesting pubs or beer halls, please take some notes on where it is and what you liked or didn't like. We will try to stay with the positive, but sometimes it is best to be forewarned.

Content you would like to see included other than what is already here...I welcome you to write up an article, short or long, and submit it to the newsletter editor. Also, if you know of an upcoming event (next month or 6 months from now), please email me so that I can add it to the calendar of events of interest to members of DRAFT!

Finally, last month I omitted information on the upcoming SODZ British competition. That information follows is shown at the end of the newsletter.

SINCERELY,

KEN

Relax Don't Worry. Have a Homebrew! --motto of the AHA.

D.R.A.F.T Membership/Application

Name: _____ Phone: _____

Address: _____

Currently brewing? YES or NO

If so, how long? _____ (extract or all-grain)

email: _____ I would like newsletter **A.** Mailed **B.** emailed

C. Notify when online

Age _____

How did you hear about D.R.A.F.T.? _____

Dues are \$18.00 PER year individual, \$27.00 per year household

Payable to: D.R.A.F.T., P.O. Box 1876, Dayton, OH 45401-1876

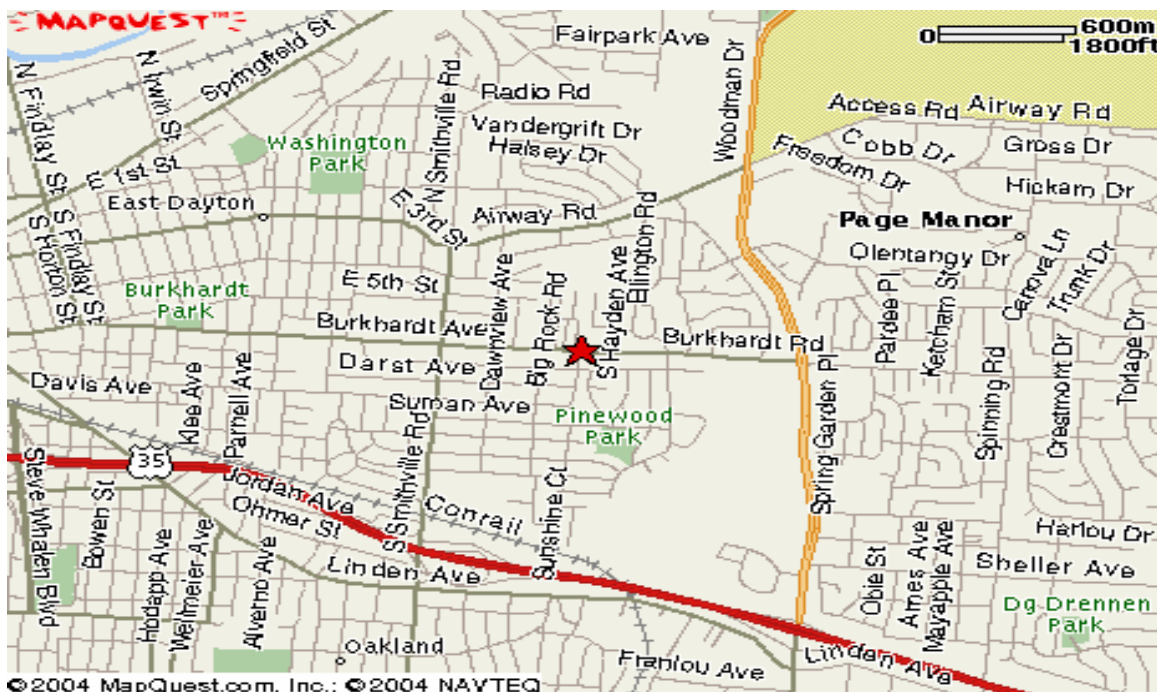
Directions to the Meeting:

D.R.A.F.T. meets on the 2nd Friday of each month (1st Friday in December).

The Columbian Hall is located at 4704 Burkhardt Rd. in Dayton.

From Interstate 75 take the U.S. 35 East exit. Take the Smithville Rd. exit north to right on Burkhardt.

From Interstate 675 take the U.S. 35 West exit and exit on Woodman and proceed north (to the right). Turn left on Burkhardt. The Columbian Hall is between Woodman and Smithville.



From: frank barickman <fbarickm@columbus.rr.com>
Date: Wed Feb 02, 2005 10:58:45 PM EST
Subject: SODZ 2nd Annual British Beer Festival

I would like to invite you and your fellow club members to participate in our 2nd Annual Scioto, Olentancy, and Darby Zymurgists (SODZ) British Beerfest Competition. The competition will be held April 9 in Columbus, Ohio. It will be limited to British style beers, mead and cider. BOS will be awarded a traditional English Yard Glass! For more information please see the attached flyer and/or feel free to contact myself. Information and more details are posted on our website at www.sodz.org.

Cheers,

Frank Barickman
SODZ
fbarickm@columbus.rr.com



SODZ 2nd Annual British Beerfest Competition

aka: The Irwin Memorial (yes, he's doing fine)

Location:
Leatherlips Yacht Club
9230 Shawnee Trail
Powell, OH 43065

10 A.M. Saturday, April 9, 2005

Scope: The scope of this competition is limited to the traditional British BJCP styles including Mead and Cider.

Eligibility: The competition is open to all non-commercial, home-produced beers and meads. Enter as many categories and as often as you wish. Competition organizers, sponsors, judges, and stewards may enter the competition but may not judge or steward any category that they are entered in.

Categories: The SODZ British Beerfest will accept entries from the following categories as defined by the 2004 BJCP Style Guidelines:

8.	English Pale Ale (all subcategories)
9.	Scottish and Irish Ales (all subcategories)
11.	English Brown Ale (all subcategories)
12.	Porter (all subcategories)
13.	Stout (all subcategories except 13E. American Stout)
14.	India Pale Ale (14A English IPA only)
19.	Strong Ale (19A. Old Ale and 19B. English Barley Wine only)
24.	Traditional Mead
25.	Melomel (Fruit Mead)
26.	Other Mead
27.	Standard Cider and Perry (all subcategories except 27C. French)
28.	Specialty Cider and Perry (all subcategories except 28A. New England))

All entries must indicate both a category number and a sub-category letter in addition to a written description of the style. All entries will be judged according to the appropriate sub-category style guidelines. However, categories may be combined with related categories for the purpose of awarding prizes. Multiple entries per style are allowed.

Entry Fees: \$6 for first entry, \$4 per additional entry.

Registration: All entries must be pre-registered by Friday, March 25, 2005. Pre-register online at www.sodz.org. Please print out the completed entry sheet, fold so your name appears on the front, and attach it to the beer bottles with a rubber band. Include entry fee (fold within label if you like). Flights will be fixed prior to event, so no late entries will be accepted. Two bottles per entry are required; bottles from 10 to 24 oz. may be used (judges will be served beer in the pitcher). Promash competition forms will also be accepted.

Mailing Instructions: Entries are due between the dates of 3/21/05 – 4/1/05, unless they are pre-registered and hand carried by a judge and/or a steward. Please ship entries to:

Thirsty Dog Brewing Company

C/O Eric Asebrook / SODZ Competition Entry
45 W. Alex-Bell Road
Centerville, Ohio 45459

Call for Judges and Stewards: Judges/Stewards are invited and encouraged (OK begged) to join us. The competition is BJCP-sanctioned, and BJCP points will be awarded. If you are interested, please sign up at www.sodz.org.

Awards: Prizes will be awarded for first, second, and third place for each category (to be determined based on the numbers of entries in each style, etc.). In addition, there will individual awards given to the "Best British Beer" (BOS). Meads and Ciders will be not be eligible for "Best British Beer", however a separate award will be designated for the best Mead and/or Cider. "Best British Beer" will be awarded a traditional English "Yard Glass." Flight winners will win a smaller "yard-style glass," and second and third place will be awarded ribbons.

Additional Information: For more information, please feel free to contact Frank Barickman by email: fbarickm@columbus.rr.com or by phone (614) 354-8750.

Location Directions: Directions to Leatherlips Yacht Club will be posted at a later date at www.sodz.org.