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# BOSMOPOLITAN

December 2006

The Official Newsletter of the Bloatarian Brewing League  
Greater Cincinnati's Oldest and Largest Homebrew Club

## Twas the last beer before Christmas

Twas the last beer before Christmas,  
when all through the bar  
Not a Bloatarian was drinking or  
smoking cigars.  
Bottles lined the bar and empty kegs  
sat still  
Next to full cases of Budweiser,  
such swill!

The pub was adorned with dried  
cherries and hop vines  
Bar glasses had been replaced with  
enormously sized steins.  
Barley wreaths had been hung on  
the walls with such grace  
Every table had been set with  
Lambic and lace.

We had drained all of the taps,  
drinking the last drop.  
No barley wines remained or ales  
overflowing with hops.  
There had been lagers and ambers  
and even Guezes all night  
All that remained now was that swill  
and Miller Lite.

Desperate we were not for better  
beer had been savored,  
Even meads and ciders were  
amongst our party favors.  
We had been snickering all night  
about the cases in the corner,  
Smiling to ourselves that we had far  
too much honor.

But the night had been long with  
celebratory beer so fine.  
We were weary and thirsty, one last  
beer sounded divine.  
We stared at the cases, our mouths  
filling with thirst  
When suddenly there was the sound  
of something that burst!

From the cellar arose the sound of  
breaking glass  
We jumped and went running to see  
what caused the blast.  
Down the winding staircase we flew  
with curiosity and speed  
There was something broken,  
something had fallen indeed.

Puddled on the floor with shards of  
glass from its dive  
A 40-ounce bottle of Colt 45.  
Shrieks of terror and tears of sorrow  
could not be with-held  
For this beer compared to Bud really  
does excel.

Alas, the last drops that this night  
could have shared,  
We helplessly watched the beer  
drain with despair.  
Our heads hung low, our steins even  
lower,  
The last drops of beer ran slower and  
slower.

We stood for a moment wishing  
what could have been,  
When the sound of moving bottles  
suddenly caused many grins.  
We turned to each other and then  
dashed up the stairs  
To our amazement and delight there  
he stood with his wares.

He looked noble and festive with a  
red shirt and green slacks.  
His nose was huge and rosy; he  
removed his joker's hat.  
The smile that ensued upon this  
wonderfully jolly face  
Was so wondrous a sight, the  
previous tragedy now erased.

He pulled from a sack that was  
slung 'bout his back  
A 750 of Flanders, and sixty-six 6-  
packs!  
He motioned to the door and as it  
flung open with ease,  
Santa came in with 12 elves at his  
knees.

Ribbons and bows beautifully  
dressed many beers  
Which were passed to us Bloats in  
between dancing and cheers!  
European Lagers, American Pale  
Ales and Imperial Stouts  
English Bitters, Czech Pilsners and  
IPAs made us shout!

Corks and caps filled the air for the  
rest of the Eve.  
Cenosilicaphobia this evening was  
not to be seen.  
Glasses were full for the rest of the  
night  
With thanks to our Jester, Dear  
Bosmo, our knight.

Wishing you a Malty Christmas and  
a Hoppy New Year!  
Jennifer



*Bosmopolitan* is the official newsletter of the Bloatarian Brewing league (BBL), the original homebrew club of the Greater Cincinnati area. Annual dues are \$15, and include an electronic subscription to this newsletter. (A paper subscription is \$5 extra)

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#### Meeting Policy

All members and guests are required to abide by the following rules at all club meetings and events: Learn something new, teach something you know, bring something good to share (bring more than you drink), taste small samples, give other brewers lots of comments (good or bad) on their beers, and don't drive if you feel even slightly affected.

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#### Advertising Rates

Advertising is accepted, subject to space availability. The rates are as follows:

Full page: 1 issue: \$32, 3 issues: \$75

Half Page: 1 issue: \$17, 3 issues: \$40

Quarter Page: 1 issue: \$10, 3 issues: \$25

Contact the editor for more information, including submission requirements. Back issues are available at no cost on the BBL website at [www.hbd.org/bloat](http://www.hbd.org/bloat).

#### Club Officers 2005-2006

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## Futurist gives grim outlook for beer in the U.S.

Futurist Eric Garland is not just elaborating on the obvious when he writes that China will "overtake the United States as the world's number one beer market" before the end of this century. Garland freely admits in his new book, "Future Inc.," that it doesn't require a clairvoyant or a rocket scientist to figure that out.

"It's always a good idea to consider the impact of the Chinese market when considering the future of anything. When a small percentage of a country with over a billion people starts doing anything more, it can change the dynamics of that industry," Garland writes.

Another reason that the volume of beer consumed in China will before long exceed that guzzled in the United States is that beer drinking is on the decline in the United State relative to other alcoholic beverages, Garland says.

*By Cecil Johnson, McClatchy Newspapers*

### BBL Membership Application

Yes, I want to become the best homebrewer I can be, learn more about the art and science of brewing, and especially participate in the secret Bloatarian ceremonies!

I certify that I am of legal age to consume alcoholic beverages, with a sincere interest in homebrewing, and am willing to abide by the club by-laws and other reasonable decisions of the club officers. I promise to behave responsibly around alcoholic beverages.

By joining and/or attending BBL activities, I agree to take full responsibility for my own actions and waive any and all claims against club officers, members, or their designates.

I also have \$15 to spare, so sign me up!

NAME: \_\_\_\_\_ PHONE: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY: \_\_\_\_\_ STATE: \_\_\_\_\_ ZIP: \_\_\_\_\_

EMAIL ADDRESS: \_\_\_\_\_

*Check this box if you prefer to receive your newsletter by regular mail (\$5 per year additional fee):*

Signature (required) \_\_\_\_\_

Return this form along with check (payable to the Bloatarian Brewing League) to:

Kevin Spatz, 9557 Main, Cincinnati, OH 45242



## Teach The World To Drink

(Reprinted from June 2006) My mission in life is to teach the world to drink. That may seem an easy goal to all the fellow bloats out there. However, I don't just mean teach the world to drink, but to appreciate what they are drinking and why they enjoy it. Again this may seem simple to our brethren in the home fermentation arts, but there are many out there who don't understand the role beer plays in drinking as an enjoyable activity. Many enjoy the results of beer consumption but don't realize they enjoy the consumption itself.

If the only part of drinking we enjoyed was the loosened inhibitions, brief memory lapses, involuntary personal protein spills, the dry cleaning bills, illegitimate children and excuses for the afore mentioned, then we would all be consuming grain alcohol not beer. This point applies to all of us whether our tastes lean towards hop laden IPAs, creamy oatmeal stouts, the incredible diversity of Belgians, or god forbid the stomach wrenching pitiful lack of individuality in American lager. As quality beer lovers ( I am vouching only in the quality of the beer we enjoy not my fellow Bloatarian's skills as lovers for which I have blessed little knowledge of and mostly hearsay at that ("I've never had a stuck sparge", "Her wort always boils over on my King Kooker (tm)" and the boastful claims of "100 percent efficiency")) we all have an idea of what we enjoy about beer. However, many beer drinkers do not truly understand why they enjoy drinking.

I have had the pleasure, and the misfortune, of ten years on the retailer's side of beer sales. I love selling the beers I love to drink but have to sell the second runnings from a donkey's bachelor party to keep the number crunchers happy. In my mind every customer coming up to the counter with a six pack of marketing genius and million dollar packaging would enjoy the many micro and import masterpieces. They just haven't been educated yet.

Many consumers drink their beer taste buds numbingly cold and just don't realize the reason that last sip tastes so good they have to have another is because it has warmed up enough to taste the various flavors hidden from their pallet when they first opened their beverage. Often times when they come into one of my stores they will walk straight past the specialty beers and directly to the six doors holding the three major brands, however at some point they are going to get distracted by the three doors with twenty to thirty facings each and the out of cold box displays with numerous other lesser known and stare. That's where I jump in, The Beer Sniper (The Beer Cupid's diapers were too revealing and offended customers) dressed in the unassuming garb of a gas station attendant. I put in a friendly "Looking for anything in particular?" and then bludgeon them with technical brewing jargon until they hemorrhage. Then in their weakened state they will put half their paycheck towards limited edition small batch 750ml bottles of Belgian quads and triples

## See ya 'round like a donut....

Well, it seems that my tenure as the Newsletter Editor, sometimes referred to as the Minister of Propaganda, is coming to an end. I'd like to take a moment to thank all the loyal readers of this publication and for their contributions to its success. Over the past two years we have had a number of remarkable contributions from our members. Jennifer's Christmas poem is set to be a Bloatarian Classic. Seth Mason's "Teach the World to Drink", June 2006, was another incredible piece of work (reprinted here for your enjoyment). Karl Hagglund and David Harsh were always there to provide good technical and travel-related articles. And we just finished up a two month trip through Belgium with Phil Meyer. I think Ken Ewing is still waiting for his homebrewer's license to arrive in the mail.

It's time to pass on the leadership of this publication to someone more professional and certainly more talented. Andy Melchers will be taking the wheel starting with the January issue. I expect that we will be seeing some significant improvements. Please remember to keep your newsletter editor supplied with exciting news and entertaining content.

It has always been a special feeling knowing that all of you would wake up early Saturday morning to run to the computer to check your email for the latest edition of the newsletter. As I finish up my last few edits I am looking forward to my transition away from the Ministry of Propaganda. Although I will no longer be in control of all Bloatarian related information I still plan on making more subtle contributions by spreading rumors, gossip, and engaging in other more subversive activities.

Thanks again for reading, and thanks again for not egging my house. ~ Darryl

that will drop their genitals in the dirt and double deuces of imperial IPAs that will trash their pallet to the point where their great grandchildren won't know the difference between tofu and habanera peppers.

Actually that would not be conducive to repeat patronage. I prefer to go into a simple interview process about what they drink and why. That let's me get a better handle on their taste and point them on the path towards righteous consumption. You can't teach a Bud drinker to enjoy better beer by handing them a Stone Double Bastard, but if you can turn them on to a more mundane European pils it can open their mind to the other varieties available to them. It can be done at any level. There is always going to be another beer someone has not tried. A Sierra Nevada drinker may not realize that the hop profile in their beer can be expanded upon and they just may be jonesing for an Goose Island IPA. Then down the road an Avery Maharajah may be what scratches their itch. You may know a Guinness Draught drinker who thinks he's hot shxt because he drinks the dark stuff, but if you handed him an

*Continued on page 8*



# Bloatarian Calendar

When you hear something your fellow homebrewers would be interested in, tell us about it so we can spread the word.

## Events

### JANUARY

#### 2 .... Officer's Meeting (Tuesday)

Listermann's, 7:30

#### 19 .. Monthly Meading

Listermann's, 7:30

*Meads! Bring your honey  
2007 Iron Brewer Announcement*

### FEBRUARY

#### 5 .... Officer's Meeting

Listermann's, 7:30

#### 16 .. Monthly Meeting

Mecklenburg Garden's, 7:30  
*Name that beer*

### MARCH

#### 5 .... Officer's Meeting

Listermann's, 7:30

#### 16 .. Monthly Meeting

Listermann's, 7:30  
*March Beer Madness/Bockfest*

### APRIL

#### 2 .... Officer's Meeting

Listermann's, 7:30

#### 20 .. Monthly Meeting

Mecklenburg Garden's, 7:30  
*Pick-a-Style: Pale Ales*

### MAY

#### 5 .... National Homebrew Day

Somewhere, sometime.

#### 7 .... Officer's Meeting

Ron and Paula Sup's House, 7:30

#### 18 .. Monthly Meeting

Listermann's, 7:30  
*Bloatarian Open*

### JUNE

#### 4 .... Officer's Meeting

Listermann's, 7:30

#### 15 .. Monthly Meeting

Mecklenburg Garden's, 7:30  
*Gadget Night  
Pick-a-Style: Wheat beers  
(more than 50% wheat)*

### 21-23 National

#### Homebrewers Convention

Denver, Colorado

### JULY

#### 2 .... Officer's Meeting

Jennifer's House, 7:30

#### 20 .. Monthly Meeting

Listermann's, 7:30  
*2007 Iron Brewer Competition*

### AUGUST

#### 6 .... Officer's Meeting

Listermann's, 7:30

#### 17 .. Monthly Meeting

*Beer and Sweat Setup*

#### 18 .. 2007 Beer and Sweat

### SEPTEMBER

#### 4 .... Officer's Meeting (Tuesday)

Ray Snyder's House, 7:30

#### 21 .. Monthly Meeting

Listermann's, 7:30  
*Beer and Food Potluck*

#### 22 .. 6th Annual Cornhole Blowout

DJ Manor

### OCTOBER

#### 1 .... Officer's Meeting

Listermann's, 7:30

#### 19 .. Monthly Meeting

Mecklenburg Garden's, 7:30  
*Bloatarian Retrospective  
Pick-A-Style: Barleywines*

### NOVEMBER

#### 5 .... Officer's Meeting

Listermann's, 7:30

#### 16 .. Monthly Meeting

Listermann's, 7:30  
*Holiday Beers*

### DECEMBER

#### 3 .... Officer's Meeting

Listermann's, 7:30

#### ?? .. Christmas Party

Somewhere, 6:00ish

## Competitions

### JANUARY

#### 5 .... Big Beers, Belgians, and Barleywine Festival

Vail, CO

Deadline December 29

#### 27 .. Meadlenium

Orlando, FL

Deadline January 20

### FEBRUARY

#### 16 .. Homebrew Alley

New York City

<http://hbd.org/nychg/>

### MARCH

#### 10 .. 9th Annual Drunk Monk Challenge

Aurora, IL

<http://www.knaves.org/dmc/>

### MAY

#### 18 .. Bloatarian Open

Listermann's

Club only competition

### AUGUST

#### 12 .. Kentucky State Fair

<http://www.kystatefair.org/>

#### 18 .. Beer and Sweat

Cincinnati, OH

Keg only competition



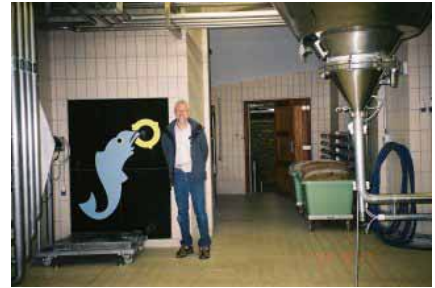
All board meetings are held on the first Monday of the month at Listermann Brewery Supply, 1621 Dana Ave., Cincinnati, OH 45212, 513-731-1130. Meetings begin at 7:30 with a toast to *cenosillicaphobia*. All members are welcome to attend. It's a good forum to discuss club business, new topics, and a good excuse to get out of the house and enjoy a few good beers!

# Bloats in Belgium

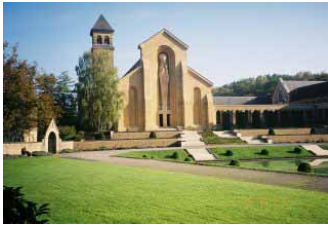
*This month Phil Meyer continues his tour of Belgium....*

From Bouillon we traveled to Orval. We were greeted by a tour guide who explained the history of the abbey and the legend of Mathilda – “The fish and the golden ring”.

The legend goes that in 1076 Countess Mathilda accidentally dropped her golden wedding ring into a spring located at what was to become the Orval monastery. She prayed to the Virgin Mary for its return. Soon a trout came to the surface and returned the ring to her. Upon having the ring returned she named the valley “aurea vallis” (Orval – golden valley). The emblem of Orval – the trout with the golden ring has perpetuated this legend.



*Phil in front of Orval Emblem.*



*Present monestary at Orval*

The abbey was originally built in 1070. The ruins of the original monastery are open to the public. The monastery was rebuilt a number of times until the 19<sup>th</sup> century when troops of the French revolution razed it. In 1926 the Cistercian –Trappist monks constructed the present day monastery.

The tour guide explained that there are plans to replace the brewery next year with new equipment. The current equipment does not support a clean in place system and they want to move in that direction. The brewery and marketing of the beer is supported by lay personnel. There are two brew masters at Orval. It is interesting that one is a woman, given that it is a monastery for monks. The tour guide said that in recent years the monastery has relaxed the restrictions of having women around the monastery but that they still were not allowed in the monk’s residence or more private areas.



*Remains of the original Orval monestary*

Orval ferments its beer for 4 days between 14 degrees Centigrade and 22 degrees Centigrade. After primary fermentation they dry hop for three weeks at which time they add Brettanomyces. After the dry hop conditioning, the beer is primed with candy sugar and some fresh yeast is added for bottle conditioning. It is bottle conditioned at 15 degrees centigrade for 4 weeks before it is ready to drink.

Orval is not kegged except for the one keg that the brew masters keep for themselves.

Orval does not have a tasting room but there is a restaurant a short walk down the road where they serve Orval beer and prepare many of their dishes with Orval cheese. We enjoyed a few Orvals over lunch at the restaurant.

After lunch we traveled to the Slahgmuylder brewery where they brew Witkap beers. They regularly brew a blond called Stimulo, a dubbel and a trippel along with a few seasonal beers. Slahgmuylder is an old family brewery dating back to the 19<sup>th</sup> century. The brew master, Kare Gedeau, greeted us in the parking lot and proceeded to take us through every nook and cranny of this old brewery. It was packed with character from the old steam engine that was used to run the brewery to the kegging and bottling operation.



*Brew master, Kare Gedeau, at Slahgmuylder opening a bag of hops to show*



*Lauter Tun at Slahgmuylder*

One of the more notable points on the tour was the hop storage area. Kare took us into a room filled with bales of hops. He seemed quite proud that the Saaz hops were recently delivered from a local hop grower as he opened a bale for us to see. The aroma in the room was incredible. I think I could have stayed in there the rest of the day.

I found it interesting that Slahgmuylder adds priming sugar to their kegs rather than force carbonating them. Kare finished the tour in the tasting room where he provided us with samples of their beers.

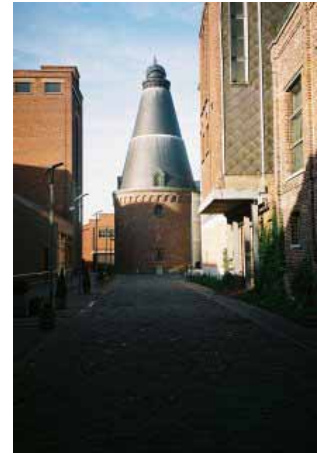


*Tasting room at Slahgmuylder*

## More Beers of Belgium

Our second brewery of the day was Rodenbach. It appears that Rodenbach gives tours regularly. Our tour began with a short film about the history of the Rodenbach family and a cup of coffee. We then saw their new brew house but did not actually go inside. It appeared to be a fully automated modern facility. We then toured the old malt house. They no longer do their own malting here but it was interesting to see how it used to be done.

The main attraction at Rodenbach is the huge aging barrels. There are rooms and rooms of them. They employ their own coopers to build and repair them. They are built in place rather than being built and positioned. It is these aging barrels that give Rodenbach beers their distinct sour characteristic. They contain bacteria that ferment residual sugars to impart the sour characteristic. When a new barrel is constructed it is filled with beer from an existing barrel to introduce the bacteria to the new barrel. The guide drew samples from the barrels for us to sample. It was young and very sour. She explained that after a year the younger Rodenbach is mixed with 2 year old Rodenbach to create the West Flanders red ale.



*Old malt house at Rodenbach*

After the tour we sample the West Flanders Red and the Grand Cru in their tasting room.



*One of many rooms of barrels at Rodenbach*

Antwerp was the final destination on the trip. Upon arriving in Antwerp, we took a guided walking tour of the city. We stopped at a café for a beer on the tour and had dinner afterwards. We then headed for the Kulminator, the ultimate beer geek bar, where they have over 500 beers available, and some over 30 years old. Roxanne tried a vintage Orval which I believe was over 10 years old. It was darker and clearer than a current Oral. I tried an eight year old Rocheport 6. It had some slight sherry notes to it but was still very enjoyable. However, I think I prefer Rocheport 6 at the six month to a year age.



*More barrels at Rodenbach*

The following morning we toured De Koninck. We traveled by bus to most of the breweries but since De Koninck was inside of Antwerp we used the light rail system. We arrived a little before the tour guide was available, so we stopped at the restaurant at the brewery and had our first tasting before the tour.



*De Koninck Brewery*

The tour guide showed us a new delivery of Saaz hops from Czechoslovakia. He opened one of the new bales so we could see the hops inside. He explained they grind the hops and seal them in nitrogen packages to preserve their freshness.



*Roxanne enjoying a vintage Oral at the Kulminator*

The De Koninck brewery is a modern facility that is almost totally automated. They also maintain their old brewery as a museum and vehicle for explaining the brewing process. We toured both the older and new facilities. De Koninck brews a blond, a dubbel, and a trippel. After the tour we tasted all three at their restaurant over lunch.



*Tasting Room at De Koninck*

That evening we had our final beer dinner with the group. We finished dinner with a tasting of Westvleteren. Alas, it was time to leave “beer heaven” and head for home. We flew out the following morning. It was a great trip. I would definitely consider going back some day. I still long to be on the beer bus traveling to the next brewery to taste one of the seemingly endless styles of beer that are available in Belgium.

*~ Phil Meyer*

# National Homebrewer's Convention Update

Now it's really official: we've got a signed contract! The AHA has agreed on terms with our host hotel, so I can now reveal our location: the Sheraton Cincinnati North. The hotel is located on the north side of Cincinnati, near the intersection of interstates 75 and 275. The hotel is an ideal venue for us. The convention will fill the hotel, and we will be the only group there. If the attendance exceeds the hotel capacity we will also use the Best Western next door, which is owned and managed by the same people. Between the hotels there will be an indoor water park (groundbreaking is December 7th), which will make the convention more attractive for families.

The 2007 convention will be in Denver, June 21-23. We'd like to make a big splash there, as a lead-in to the 2008 conference. I realize that it's way too early to make a commitment, but, if you're planning to go, or just thinking about it, please drop me a line ([R\\_Westendorf@fuse.net](mailto:R_Westendorf@fuse.net), 245-1224) to let me know of your interest. I'd like to have an attendance estimate to use in planning whatever we plan (ideas are also welcome!).

Finally, we need a theme and logo for our conference. Put on your thinking caps and kick it around. Some ideas to build upon might include the Ohio River, Cincinnati's German heritage, or maybe even flying pigs! (I don't think AHA Director Gary Glass would appreciate a cornhole theme.) Denver has not yet announced their theme, but past themes include: "Gator Tails and Better Ales" (Orlando), "Beer by the Schooner, Ale by the Yard" (Baltimore), and "Sweet Homebrew Chicago". Look for something in the January newsletter about collecting your ideas.



Continued from page 3

Extra Stout he would make a Mandelbrot test on his trousers. Maybe you should try him out with an Edmond Fitzgerald if he has a thing for darker beers or show him that he may be into the smooth push of an English style pub draught such as Old Speckled Hen in the 16.5 oz can. Then you can push him towards bottle conditioned Hen's Tooth in the future.

Many of us know someone who "hates beer." These can be much more troublesome students. We usually only have to buy a bottle of Lindemann's Framboise and it's over. It will, however, take more effort and usually a much more studied venture into the realm of beer, to convert them fully. Often times it involves repeated exposure which unfortunately can be more financially straining, yet even more rewarding. Try slipping in a few of your own favorites between their long islands and Jack and Cokes to log their reaction. Chances are if you can make them curious you can get them drunk. If you get them to actually enjoy the stuff that gets them drunk, then they will be more willing to let you tell them how to get drunk and then help you get there with them. Wait a second I think I may be there already. Damn I love my job, well at least the student/teacher conferences.

We all need to remember we will always be learning, but can never forget to teach. ~ Seth Mason



## New Members!

Welcome to the following  
new and renewing members!



## Have a Malty Christmas

*Remember, without YOU the club doesn't exist! Make it a point to talk to our new members and guests. Offer them some of your beer. Make them feel welcome. If you don't, there's a good chance they'll decide they're not welcome, and they won't come back, and that's not good!*

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Bloatarian Brewing League  
9985 McKelvey Rd  
Cincinnati, OH 45231-2611

The mailing label shows your membership status.

Your renewal date is shown in YY/MM format.