

# BOSMOPOLITAN

February 2008

## Febrewary Meading

Friday, February 15 . Treehouse . 7:30pm

**Bring out yer meads. Bring out yer meads!\*** Feb is Mead Month. Learn about the types of meads, a little about judging mead (and how it's different than judging beer) and a very brief overview of the process. Oh, yeah - we'll also be tasting some meads, too! After the formal presentation, we can informally talk about getting creative with meads and share ideas. Please bring meads to sample if you have them!

\*apologies to Monty Python

## What I Learned in Beer Judge Class

Jennifer Hermann

Just under a dozen of us Bloatarians (well, there was one that wasn't a Bloat on the first day of class...he is now.) met at Listermann's beginning this past fall to study beer styles, their origins, distinctive characteristics, specific brewing and fermenting techniques. We learned a vast amount of information and had a most memorable (I think) and enjoyable time. I vote that this class be offered regularly and be taught by someone as entertaining and knowledgeable as Dave Harsh! We all came away with a greater knowledge of our "hobby" and a renewed respect for that which introduced us all to one another in the first place. The information that I gleaned from this class, has, no doubt, affected the way that I think about beer - whether formally tasting, brewing or just enjoying. While I did learn a wealth of new information, I have to say that if put on the spot, I really only learned ten things of great consequence:

1. I really *really* like American IPAs.
2. I really don't like rauchbiers.
3. Just because it smells good doesn't mean that it will taste good. →

## Bockfest Competition 2008

Saturday, March 8

**Entry Deadline:**  
February 29th 2008

Categories: The Bockfest Competition is strictly limited to the bock beer styles. The competition will accept entries for the following styles as defined in the 2004 BJCP Style Guidelines. See the flyer within and for more details and forms visit [www.bloatarian.org](http://www.bloatarian.org)

## Beer Stein, Breweriana & German Heritage Auction Sunday, March 9

The auction festivities begin at 11:00 AM so there is plenty of time to search the closets, basement, attic and garage for treasures that could be consigned or donated. Appropriate items include antique and contemporary German and American beer steins and mugs, brewery items (especially those from Cincinnati area breweries), porcelain, Rookwood, Goebel items, Hummels, Anri carvings, Black Forest woodcarvings, old postcards, military items, souvenir and historical items, Cincinnati and Over-the-Rhine advertising pieces, etc.

[Germania Society Website](http://www.germaniasociety.com)

INSIDE

Legalese / Membership Info . . . . .	2
Bloatarian Calendar of Events . . . . .	3
AHA Planning . . . . .	4
BJ's Brewhouse Review . . . . .	5
Brew News . . . . .	6-7

Holiday Social Pics . . . . .	8
Board Minutes . . . . .	9
Beermas Remembered . . . . .	10
Bockfest 2008 . . . . .	11
Trash XVIII . . . . .	12

*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)

All contents are copyright © 2008, Bloatarian Brewing League, and may not be reproduced elsewhere in print or electronic form without written permission from the editor. Full credit must be given to both the author and the BBL. Unsigned material is editorial matter or authored by the editor.

#### 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.

#### Editor's Address

Andy Melchers  
3023 Hull Avenue  
Cincinnati, OH 45211  
phone: 513-662-1431  
email: [amelchers@fuse.net](mailto:amelchers@fuse.net)

#### Advertising Rates

Advertising is graciously accepted.

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.bloatarian.org/](http://www.bloatarian.org/)

#### Club Officers 2007-2008

*President:* Jennifer Hermann  
513-522-2436 [bathingotis@yahoo.com](mailto:bathingotis@yahoo.com)

*Vice President:* Ray Snyder  
513-759-2573 [raysnyder@fuse.net](mailto:raysnyder@fuse.net)

*Treasurer:* Kevin Spatz  
513-791-9355 [kevin.spatz@bostonbeer.com](mailto:kevin.spatz@bostonbeer.com)

*Secretary:* Paula Sup  
513-933-0020 [paulasup@yahoo.com](mailto:paulasup@yahoo.com)

## Weasel Boy Brewing Is Now Open In Zanesville!

Ohio's newest brewpub, Weasel Boy Brewing, is now open! Weasel Boy, the first brewery in Zanesville since 1918, is the baby of Lori and Jay Wince. Jay has been a homebrewer since 1995, and a member of SODZ (Columbus) for most of that time. Jay and Lori have been regulars at Beer and Sweat for years.

Weasel Boy features a full line-up of craft beers, including a number of seasonals. Some of these recipes have been featured as Beer and Sweat winners. Weasel Boy is open Thursday through Saturday only. Directions, current hours, and beer descriptions are all on their website at

[www.weaselboybrewing.com](http://www.weaselboybrewing.com)



#### 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 bylaws 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, 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

# CALENDAR

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

## FEBRUARY

- 4 .....Board Meeting  
Listermann's 7:30pm
- 9 .....Cabin Fever Brewout  
Garagemajal
- 15 .....Meading  
Treehouse 7:30pm

## MARCH

- 1 .....Group Brew  
D&J Manor
- 3 .....Board Meeting  
Listermann's 7:30pm
- 7 .....Bockfest Parade
- 8 .....Bockfest Competition
- 21 .....March Beer Madness  
Listermann's 7:30pm

## Upcoming Local Events

### Great Lakes Night with Brewer Luke Purcell

Dilly Deli - Feb 19  
<http://www.dillydeli.com>

### Midwest Winter Beer Festival

Radisson Cincy (Covington, KY) Feb 23  
<http://www.bigspashevents.com>

### Hofbräuhaus Newport

is tapping a Märzen in March!

### Rock Bottom

is tapping a Cream Ale soon

## DISCOUNTS!

*Hey, you! Fancy a discount?*

*Come to the meetings regularly?*

Maybe you should be there more often seeing as Listermann's will be offering a 10% discount on all items purchased during club activities held at the shop!

## Upcoming Competitions

### FEBRUARY

- 23 .....SODZ British Beerfest  
<http://www.sodz.org/>  
Entry Fee: \$6 for first entry,  
\$4 per additional  
Entry Deadline: 02/15/2008

### MARCH

- 8 .....Bockfest  
<http://www.bloatarian.org/bockfest.html>  
Entry Fee: \$6 first entry,  
\$4 additional entry  
Entry Deadline: 02/29/2008
- 29 .....AHA Club-Only  
Competition  
Perfect Porter Challenge  
<http://www.beertown.org/homebrewing/schedule.html>  
Entry Fee: One entry per club, \$7  
(make checks payable to AHA).  
Entry Deadline: 03/21/2008

**MAY** Bloatarian Open!



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 unless otherwise noted. Meetings begin at 7:30 with a toast to cenosillicaphobia. All members are welcomed 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!

Printed Version Courtesy of



11137 Reading Road  
Cincinnati, Ohio 45241  
513-554-1797  
[www.allegracinci.com](http://www.allegracinci.com)

# HOPPENINGS

## AHA Prep... Let's Get This Party PLANNED!

**Hospitality Suite Coordinator.** Each year the AHA sets aside a special room(s) that acts as a welcoming center for all of us thirsty homebrewers. There are many clubs that are "on duty" all at once serving their fresh brewed libations for anyone who wants to imbibe or just come to chat and check out what other clubs are brewing. The suite is generally open during the day and into the evenings on Thursday, Friday and Saturday. This is a fantastic chance to meet out of town brewers and show off our clubs shining talents!

Our club is in need of a Hospitality Suite Coordinator for the AHA conference this year. Our time slot is yet to be determined. Our allotted time will be just 3 hours and happen just once either: Thursday, Friday or Saturday. Your primary responsibilities would include scheduling Bloats to "booth sit," choosing beers (meads and ciders too) from the TBD Bloated stash to have available to share with fellow homebrewers and to create a welcoming environment. If you are interested, please contact Jennifer, [bathingotis@yahoo.com](mailto:bathingotis@yahoo.com).

**Club Night** is THE party of the year in the homebrewing scene. Imagine a Mardi Gras-like scene complete with homebrews on tap, in bottles and the hands of many and you can begin to see what club night looks like. Most every club will have a table set with food and homebrewed libations to share with passersby. Some clubs really push the envelope with their decorations, inventive costumes and paraphernalia for sale. I saw some really cool tap handles when I was in Baltimore!

Club Night will happen **Friday, June 20th from 6-10pm**. I'll be looking for volunteers to booth sit, sell Bloated ware and talk about how great it is to be a Bloatarian. If anyone has ideas and wants to become involved with any

part of the brainstorm and planning of our part in this event, please Jennifer know. For now, we need to talk about BEER!

### AHA BEER.

We have a great start on kegs for Nationals. So far I have commitments for 22 kegs, 1 firkin (thanks Guy!), and 3 bottled beers. Between the hospitality suite, Club Night, and beer for seminars, Rob has set a goal for us to provide 70 kegs. Knowing how much we've all been brewing lately, I know it's something that we can easily do. We also have a good mix of beers so far; just brew what you like and are best at and I'm sure we'll stay quite varied in the donations. If you haven't told me what you're donating yet, send me an e-mail at [bevenson@cinci.rr.com](mailto:bevenson@cinci.rr.com) and let me know what your plans are.



### Beer Quoted:

*I'll have another beer. I'm not driving.*  
Father Theodore, Trappist Monk

# BJ's Brewhouse & Restaurant

Phil McDermott

Cincinnati has a new restaurant/brewpub. No, that's not a misprint. We finally have a new brewpub. BJ's Brewhouse and Restaurant in Tri-County, located in the former location of the J.C. Penny Store, just next to the new Crazy City arcade. With the closing of Watsons and our beloved Barrelhouse pub (yes at least we still have their beer) Cincinnati has been overdue for something to fill the gap. Lisa and I, Ken and Sue Bertke were privileged to attend a pre-opening training session for the restaurant on February 5th. It was a chance for the staff to get prepared for the onslaught of people to arrive at the grand opening on the 11th.

This is the 69th restaurant in the chain of BJ's throughout the U.S., which originally started in California known as "The Beach Joint." With a new location opening in Louisville next week and one in Indy already open, BJ's is creating quite an empire. While this location does not have an on premise brewery due to space restrictions, the beer is shipped in from California. They have an identical set of six styles available at all locations, including a Blonde Ale, Hefeweizen, Pale Ale, Red Ale, Porter, and Imperial Stout. In addition they have at least two seasonal brews which for our visit included the Grand Cru and Oatmeal Stout. We all agreed that these beers had excellent flavor and were true to style. Not a bad one in the bunch.

We had the privilege of talking with the Master Brewer for BJ's, Mr. Michael "Mufasa" Ferguson. Mufasa was his given nickname and after you hear him laugh you know where the nickname came from. It's right out of the Lion King. His voice could be heard echoing over the crowd all over the restaurant. Michael is in town to train the staff so they can be knowledgeable about the beer they are serving. As a brewer for 14 years at BJ's he knows what he is talking about. We talked extensively on how they are handling the hop shortage. Michael will be attending the AHA conference in June and give a talk on hop substitutions. You will have to wait for his talk to find out more, but things are getting serious out there for craft brewers. There are substitutes available, but all of these hops that you never hear about have to be proven out before they can be used to determine if the alpha acid, aroma and flavor is comparable to what they are trying to replace. For example, almost no one can find Northern Brewer anywhere, but something called Opal is claimed to have the same character. Hops are coming from all over the world including Argentina and China, with obvious suspect quality. So don't expect to see your big IPAs around like we have been accustomed to. The big brewers have all the hop contracts locked up so it's time to start getting creative on the homebrew level. This shortage might not completely get back to normal for another two years.

OK, back to the beer. Michael described all the different yeast strains that are used with their beers. For the most part they use the Chico California Ale

## Brewouts

*AHA Group Brews.* We have a lot of beer to brew for AHA. Let's get boiling! Save the following dates and come brew beer with your fellow Bloatarians! Details for individual brew date will be announced individually. If you are interested in hosting a group brew, let us know! You can host whenever you would like to! The following dates are already taken!

**Feb. 9**  
**Kevin & Amy Hardman's**  
(our newest members)

### Cabin Brewing Fever at the Garagemajal

Kevin has 3000 sq foot heated garage (hence the name) so there is plenty of room for brewing. He also says he'll have Deer Chili & Deer Hamburgers for everybody to celebrate the end of deer bow season.

Address:

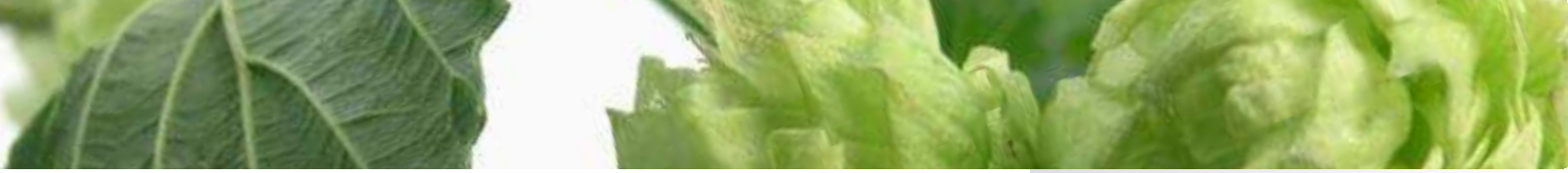
1453 Covered Bridge Road  
Cincinnati, OH 45231-2422  
H – 513-851-9967  
Cell – 513-364-0560

**March 1**  
**D&J Manor**

9985 McKelvey Rd.  
Cincinnati, OH 45231  
513-522-5436



**Bosmo sez:** Start brewing *now* for AHA Nationals and Beer and Sweat!



## BJ's Brewhouse & Restaurant *cont.*

yeast in their Pale, Red and Porter, however they do use a British Ale yeast in the Stouts, Wyeast Hefe yeast in the Hefeweizen and Belgian yeast in the Grand Cru. The Blonde Ale actually used a Kolsch yeast which gave it a lot more character than you would expect. The restaurant itself is a beautiful place with a well lit bar area highlighted by a multi-screen video panel. The food selection we had was limited to a few select entrees and pizza's. Looking over the full menu, it was very extensive and we welcome the opportunity to come back and sample more. Be sure and try out the appetizers they have including the "Sliders" which do an excellent job of recreating the original. In addition to the craft beers on tap, they have bottled specialty beers available and also Framboise on tap along with Guinness. When you arrive ask for Erika our waitress who did a great job of taking care of us. It was interesting to watch the staff in training as they learned more about the beer they were serving. We were particularly demanding customers in that regard. We ordered the sampler which included the 6 beers mentioned earlier, 5 oz samples of each. And then we split pints of the Grand Cru and Oatmeal Stout. Look for more Belgian styles as well since these don't use as many hops as most beers. When Michael returns for the convention he will try to bring something special for the conference for Pro Brewer's night. In addition there will be specials going on at BJ's during the conference. So I encourage everyone to come out and try out BJ's for both the food and beer. A much welcomed surprise to the Cincinnati area that deserves support from the homebrewing community.

## Ten Things... *cont.*

4. There is a beer that smells like toe jam and I know 10 Bloats that tasted it after they smelled it.
5. Bud Light still tastes like corn-colored-water even if it does score in the 40s at competition. (There are no typos in this sentence.)
6. A 10oz glass of La Chouffe has the same ABV as a 2oz sample.
7. Dan's hopes for his cicada beer are even more unrealistic than I used to think.
8. Tim McPartlin is the luckiest brewer that I have ever met.
9. Schwarzbiers are roasty, but never burnt.
10. I can answer 9 essay questions, answer 15 true/false questions, fill in the BJCP point criteria graph and judge 4 beers in 3 hours, even though it may not be 100% accurate or legible!

## Thriving in music, in Westwood

**WESTWOOD** - When professional string bass players Andrew Stetson and Chris Roberts paired up in Stetson's Price Hill cellar in the 1980s to repair the occasional bass of a fellow musician, they never envisioned a full-service shop that repairs, restores, and even builds from scratch the elegantly tall and shapely wooden stringed instruments.

"Our intent was not to do a full shop," said Stetson, who owns the business and the historic Westwood building that houses it.

But news travels fast in the world of bass musicians - a smaller group than the more visible violin or cello players - and the pair's workload ballooned.

[Read more...](#)



*Skilled luthier Bill Lakeberg sands the neck of a double bass inside the Cincinnati Bass Cellar, a repair shop and showroom on Harrison Avenue in Westwood.*



## Enter Your Beers!

**Rob Westendorf**

A big part of the National Homebrew Conference is the finals round of the National Homebrew Competition. Last year the Bloats got two medals, silver for Ron Mahan's Bohemian Pilsner, and gold for Brian St. Clair's Oak Aged Flanders Red (that was also first runner-up for Best of Show). The winners are announced at the Saturday banquet of the conference. It's time for Bloatarians to get their due! We want to hear your name in the medal announcements. But to win, you've got to enter! We've been quite remiss about entering our beers in Nationals. This is a perfect year to remedy that. The first round will take place in Columbus. Beers must be received by April 11th, and judging will be either the second or third weekend of April. (We also need to get a good showing of Bloatarian judges up to Columbus!) Since each of you is going to enter at least ten beers :-), you should probably get brewing right now.

A second issue concerning Nationals is the hotel situation. The primary and secondary hotels are sold out. We are working on a third hotel. If you are planning to stay in the hotel for any night(s) of the conference, you need to get on the wait list NOW. The host Sheraton has promised to find rooms for everybody on the wait list. To get on the list, send an email to Rebecca, [rvetter@cincinnatiSheraton.com](mailto:rvetter@cincinnatiSheraton.com), with your name, the dates you want, and mention the American Homebrewers Association. (A lot of the early reservations always end up cancelling, so people on the wait list should get in.) If you have already gotten a reservation, great! If you have a room and have any extra space, and are willing to share, please let me know ([R\\_Westendorf@fuse.net](mailto:R_Westendorf@fuse.net)). Likewise, if you don't have a room and are willing to share, also let me know. If we can get a few Bloats to double up, we can free up some rooms for others, and you can save a few bucks in the process. Thanks!

## Beer Barrels for Floors

**Feb 2 . Cincinnati Enquirer**

Guinness Brewing Co. is rolling out the barrels for homeowners.

A limited number of 100-year-old barrels from the Dublin brewery have been reclaimed and durable oak flooring. The pre-finished Antique Guinness Oak flooring, available through the Mountain Lumber Co in Virginia, displays marks from the company's rich history. Many of the 3- to 6-inch wide boards have occasional showings from the barrels metal bands, and hand carved oak wedges that replaced weak knots in the wood.

The 1 1/2 - to 8-foot random-length boards are \$28.50 per square foot. 800-445-2671. [www.mountainlumber.com](http://www.mountainlumber.com)

## WWW frolics again on February 16th!

The **Women's Wine Weekend** event is scheduled for Saturday, February 16th at Roxanne's house. In-between drinking fine wine & eating fine food, we'll take a quick break to make a batch of wine, too (while I can still lift & pour the extract without making a mess!) Bring a bottle of your favorite wine (commercial or homemade) and/or a side dish to share if you can. Even if you can't bring something - we'd love to have you! Maybe you can get a ride to & from the party as an extra Valentine's gift so you won't have to drive!

### Details:

2 pm until — 7 pm-ish  
Saturday, February 16  
10296 Deerhollow Drive  
Colerain Township

Exit 33 (Colerain Ave) off I-275  
Go North  
Turn LEFT onto Dry Ridge (the 2nd non-interchange light, looks like you are turning into Lowe's)

Dry Ridge makes 2 right turns as it winds around. Make sure to turn RIGHT at the stop sign to stay on Dry Ridge!

Right on Deerhollow (about 1 mile, if you get to St. John's church/school, you've just missed it).

We're in the cul-de-sac. Driveway goes HALFway up the hill - you see 3 garage doors from the street (our house number is on the curb).

If you're lost: 245-1224

**You might be a homebrewer if...**

you've asked the phone company for a phone number ending in 1056.



# Holiday Social

Treehouse



*to cenosilicaphobia!*



*Chuck Dan and Dave showing off their 'beer storage' units*





## January Boards

**Jan 14 . Mecklenburgs . 7:30pm**

First off, they had Brooklyn Black Chocolate Stout on tap! 9% and DELISH!

**Attendees:** Jennifer H., Darryl D., John Z., Ray S., Kevin S., Andy M., Jamie & Laura K., Bryan E., Dave H., Rob & Roxanne W., Phil McD and Lisa

**Bockfest:** We won't be rolling barrels again.... Dan is working on a 'barrel mobile'. Parade is Mar 7, Competition is Mar 8 with noonish start. Still looking for a host site; currently bottles only.

**Beer & Sweat:** Board meeting for organizers Thurs, Jan 23, D&J Manor, 7:30

**Iron Brewer:** Secret ingredient competition replaced with AHA fixed recipe for Imperial Cream Ale (AKA - Bastard Son of Zeply). Will hold a competition in July.

**AHA:** Theme needed for Club Night, 7-11pm; Pro-Brewers Night; Hospitality Suite.

**Group Brews:** Upcoming brews Feb 9 and March 1. See p5 for more details.

### Future Meetings:

Jan 18: Name That Beer

Jan 19: Mustard Tasting @ Mecklenburgs

Feb 4: Boards & Listermann's

Feb 15: Meading @ Treehouse

Feb 16: WWW at Roxanne Westendorf's

## February Boards

**Feb 4 . Listermann's . 7:30pm**

**Attendees:** Darryl D., John Z., Ray S., Kevin S., Andy M., Bryan E., Dave H., Phil McD and Lisa, Dave LeB., Fiertags and Fosters

**Dues:** Discussion of raising dues slightly and moving all renewal dates to Jan 1. Proposed rate would be \$24.00/year which prorates to \$2.00 per month. This cost helps pay for many things over the course of the year including food at the meetings.

**Bockfest:** Friday 7th Parade; Saturday 8th Competition. Would like to have samples at Bockfest Hall if anyone is willing to offer their keg of Bock (or other homebrew). May consider a raffle to offset some costs.

**April Meeting:** Topic ideas welcome

**Bloat Open:** Looking for volunteers to assist with running the competition

### Upcoming Events:

Raise the Roof at Loveland Castle, a fundraiser for repairs of the castle. Local bands, beer, raffles, etc.

Bells Event: Larry Bell coming to Grandin/Granville Ohio with 28 beers on tap, Thurs March 6. Details later

Glendale Pub making a comeback! New Owners.... Great Beers!

# Beermas Remembered

Dilly Deli





# Bockfest Competition

Saturday March 8<sup>th</sup>, 2008

Cincinnati, Ohio

[www.bloatarian.org/bockfest.html](http://www.bloatarian.org/bockfest.html)

**Categories:** The Bockfest Competition is strictly limited to the bock beer styles. The competition will accept entries for the following styles as defined in the 2004 BJCP Style Guidelines.

5A - Maibock/Helles Bock

5B - Traditional Bock

5C - Doppelbock

5D - Eisbock

15C - Weizenbock

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 Fee:** The Bockfest Competition is \$6.00 for the first entry and \$4.00 for additional entries. Make checks payable to the Bloatarian Brewing League.

**Eligibility and Registration:** Anyone may enter. Beer must be entered under the names of all brewers who participated in the beer. Beers brewed in commercial licensed facilities are ineligible. Entry deadline Friday, February 29th, 2008. Pre-register online.

**Entry Requirements:** Two 10 to 14 oz. brown or green bottles are required for each entry. 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.

**Mailing/Drop-off Instructions:** Entries are due between the dates of 2/25/08–2/29/08, unless they are pre-registered and hand carried by a judge and/or a steward.

Listermann Manufacturing Co., Inc.

Attn: Bockfest Competition

1621 Dana Ave.

Cincinnati, OH 45212-0251

**Call for Judges and Stewards:** Judges/Stewards are both begged and invited to join us. The competition is BJCP-sanctioned, and BJCP points will be awarded. If you are interested, please sign up at [www.bloatarian.org/bockfest.html](http://www.bloatarian.org/bockfest.html).

**Competition Location:** To be determined real soon.

**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.). An additional prize will be awarded for "Best Bock Beer" (BOS).

**Contact:** Darryl Dieckman, [darryl@rottiron.com](mailto:darryl@rottiron.com), (513) 235-8712  
Ray Snyder, [raysnyder@fuse.net](mailto:raysnyder@fuse.net), (513) 759-2573.

# **TRASH XVIII**

**Three Rivers Alliance of Serious Homebrewers  
18th Annual Homebrew, Cider and Mead Competition**

**Saturday, March 29, 2008**

Entries will be accepted between February 25 and March 16, 2008.



Entries can be shipped to:

**TRASH XVIII / Jim Lieb  
c/o Hereford & Hops Steakhouse & Brewpub  
1740 Route 228  
Cranberry Twp., PA 16066  
Phone: 724.742.2337**

Or dropped off at one of the following locations:

## **Triangle Homebrewing Supply**

2100 Smallman St.  
Pittsburgh, PA 15222  
Phone: 412.261.4707

## **South Hills Brewing Supply**

2212 Noblestown Road  
Greentree, PA 15205  
Phone: 412.937.0773

## **Country Wines**

3333 Babcock Blvd.  
Pittsburgh, PA 15237  
Phone: 412.366.0151

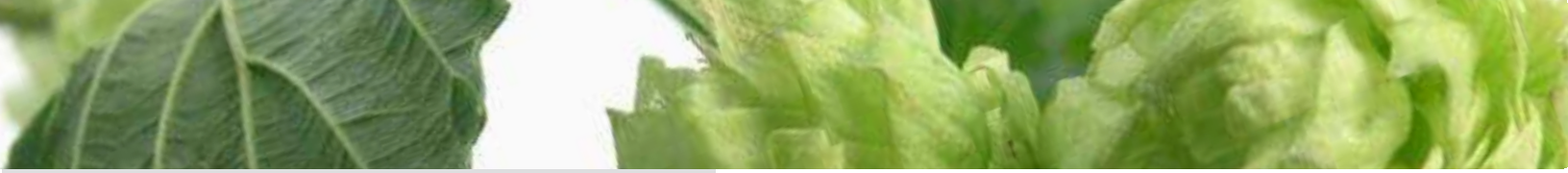
## **Ben's Homebrew**

327 East 6<sup>th</sup> Ave.  
Tarentum, PA 15084  
Phone: 724.409.4101

**Visit TRASH's website at  
<http://trashhomebrewers.org>  
for more information.**

*TRASH XVIII is being hosted by:*





## Bloat Quote

overheard at the board meeting:

**“We've got to move Cincy  
to a bigger town!”**

Darryl Dieckman

## New and Renewing Members

*Welcome to the following **New** and Renewing Members*

**John Schaller**

**Scott LaFollette**

**Kevin Holthaus**

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!

The mailing label shows your membership status.  
Your renewal date is shown in YY/MM format.

Bloatarian Brewing League  
3023 Hull Avenue  
Cincinnati, Ohio 45211