



BOSMOPOLITAN

Mufasa No-Hop Challenge + Hoppy Beer Night — July Meeting

Norwood Community Center . July 17 . 7pm

Got Hops? Or Don't?

The time has come for judging of the No-Hop beers!

The Mufasa No-Hop Challenge judging will take place during the monthly meeting at Norwood Community Center on July 17th. For those entering you must bring your beers to the meeting along with the \$5 entry fee or drop them at Listermann's before the 14th with the entry fee.

For those not entering but attending the meeting we've decided since some will be drinking beers with no hops, that the rest of us should bring out the hoppiest of our hoppy brews to share and enjoy. See you then...

Norwood Community Center, 1810 Courtland Ave Cincinnati, OH 45212

BEER & SWEAT 2009 - Entries Open!

Beer & Sweat is just 1 MONTH away, so starting KEGGING! Visit www.beerandsweat.org to enter and for hotel information (make your reservations TODAY.) We are still looking for some helping hands to take over the project for the next few years. If you have any interest in assisting, please come the planning meeting **Wednesday, July 15th, 7:30pm at Phil & Peggy Meyers'**. Show up and learn what it takes to run the biggest keg-only-competition in the world! Please note that if you do show up, it will be up to you to decide if this is something that is of interest to you.

We won't pressure you. At least, not right away. Cheers! Jennifer

JA-EEP!!

July 2009

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Bosmopolitan is the official newsletter of the Bloatarian Brewing league (BBL), the original homebrew club of the Greater Cincinnati area. Annual dues are \$24 (or \$2/month pro-rated), and include an electronic subscription to this newsletter.

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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.

BBL Minister of Propaganda

Andy Melchers
3023 Hull Avenue
Cincinnati, OH 45211
phone: 513-662-1431
newsletter@bloatarian.org

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/

Club Officers 2009-2010

President: RAY SNYDER
president@bloatarian.org

Vice President: JIM FOSTER
vp@bloatarian.org

Treasurer: MIKE CARVER
treasurer@bloatarian.org

Secretary: BRYAN EVENSON
secretary@bloatarian.org

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 the club, club officers, members, or their designates.

I also have \$24 (or \$2/month pro-rated) to spare, so sign me up!

NAME: _____

PHONE: _____

ADDRESS: _____

CITY, STATE, ZIP: _____

EMAIL ADDRESS: _____

Signature (required)

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

Mike Carver
998 Mistflower Lane Florence, KY 41042

Upcoming Competitions

07/17/2009

Mufasa No-Hop Challenge

Cincinnati, OH

Contact: Roxanne Westendorf

Phone: (513) 245-1224

Entry Fee: \$5.00

Entry Deadline: 07/05/2009

07/18/2009

TRASH XIX

<http://trashhomebrewers.org/TRASHXIX>

Pittsburgh, PA

Contact: peter_kozlowski@fastmail.fm

Phone: (412) 952-9474

Entry Fee: \$6 per Entry

Entry Deadline: 07/11/2009

07/18/2009

Ohio State Fair Homebrew Competition

<http://ohiostatefair.com/>

Columbus, OH

Contact: b.chance@expo.state.oh.us

Phone: (614) 644-4126

Entry Fee: \$5

Entry Deadline: 06/20/2009

Board meetings are held on the first Monday of the month at varying locations noted within the calendar and elsewhere in the newsletter. Meetings begin at 7:00 with a toast to cenosilicaphobia. All members are welcomed to attend. It's a good forum to discuss club business, new topics, not to mention a good excuse to get out of the house and enjoy a few good beers!

Beer & Sweat 2009

Bosmo

Who: The Bloatarian Brewing League

What: 2009 Beer and Sweat Keg Only Homebrew Competition

When: Noon Saturday August 15th

Where: The Drawbridge Inn, Fort Mitchell, KY, 41017

Entry Deadline: *Midnight Monday August 4th*

Online Registration: www.beerandsweat.org

Contact: ray@bloatarian.org or darryl@bloatarian.org

Beer & Sweat is the world's largest keg only homebrew competition by volume! The 2008 event boasted 244 entries. The competition takes place Saturday afternoon ending with the Best of Show judging and finally the awards ceremony in the evening. Once the awards have been given, the biggest homebrewed party that you may ever experience continues well into the evening.

It is highly recommended that you book a room at the Drawbridge Inn so that you don't have to worry about getting home. Not to mention that we need to satisfy our room quota in order to get the necessary discounts on the meeting spaces. Visit www.beerandsweat.org for hotel reservation information. If you decide not to book a room at the hotel, then you need to make arrangements to have a designated driver with you or to drop you off and pick you up.

All entries are required to be in kegs and must contain a minimum of 5 liters (1.3 gallons) of tasty brew. All entries must be pre-registered online at www.beerandsweat.org. Competition categories are defined by the 2008 BJCP Style Guidelines. Meads and ciders are welcomed but are not eligible for Best of Show. There is also a special category for soda (soda entries are FREE). Entry fees for the competition are determined as follows:

I am entering my beer in the competition: Your paid registration will get you an official Beer and Sweat sample glass and wristband. If you are bringing any guests to the competition please refer to the non-entrant instructions. \$5 for your first keg, \$4 for your second, \$3 for your third through tenth, and \$0 for each keg over ten. For example, if you are entering three kegs, your entry fee will be \$12. If you enter 9 kegs, your entry fee will be \$30. If you enter 19 kegs, your entry fee will be \$33.

I am a Judge or a Steward: Your official Beer and Sweat sample glass and wristband are gifts for your efforts.

I am NOT entering beer in the competition, and I am NOT a judge or a steward: If you intend on sampling entries you will need to purchase an official Beer & Sweat sample glass for \$20. If you would like to listen to the band and sample soda, you will receive a free Designated Driver wrist band.

Hope to see you in August!!!





Beer & Sweat 2009

Jennifer Hermann

So it seems that a few of our friends were hitting the homebrews early on April 1st since they fell for Beer & Sweat being cancelled. (Mahiques forgot that it was April Fool's Day.)

Beer & Sweat will happen as usual! The world's largest (by volume) keg only homebrew competition has happened the third Saturday in August for the past 23 years. This year will be no different in that respect. What needs to be different is the administration that will run it. The current administration will not be making plans to run the competition in the future. NOW is the time for YOU to step up and learn what it takes to help run a fantastic event! NOW is the best time for you to be involved, while you still have the current administration available to shadow!

The major responsibilities are highlighted below. Please contact us for more details! We want to help the next administration be as successful as we have been!

Event Director – currently, Jennifer Hermann

Most of your tasks happen before the event so that you are free to trouble shoot and put out fires during the event. Major tasks include negotiations with the hotel, ordering medals and glassware, sending announcements, organizing “booth sitters” for registration and raffle, looking pretty and smiling a lot.

Competition Organizer – currently, Ray Snyder

Your primary responsibility is running the competition portion of the event. You need not BJCP certified, but should have a strong interest and knowledge of the style guidelines. You will work with the current BBL President to present the awards at the award ceremony. You need not know Bosmo personally; you will be formally introduced at the appropriate time.

Beer & Sweat 09 continued

Tabulation Specialist – currently Darryl Dieckman

Your primary responsibility is tabulating judge's scores and points for other awards and assisting the Head Steward. You need not be sober the entire day.

Raffle Coordinator – currently John Zeller

Most of the work needs to be done well in advance of the competition. You'll solicit sponsors through letters, emails, phone calls for items that we can raffle at Beer&Sweat. We have a standard list, with a few being added as the years go by, so this is in no way a cold calling session! Most of your work is done well before the day of the event. Heavy procrastinators need not apply. You'll only stress yourself out. Right John?!

This list is not an exhaustive of every detail. But these are the 4 main positions that need to be filled ASAP. Contact Jennifer for further details.

Instructors Needed for Beer Class

Bryan Evenson

The Bloatarians have been invited to lead a one day class on Basic Beer Making by the Civic Garden Center of Cincinnati. We are looking for some volunteers to help with the presentation. We are looking for anywhere from two to four people to help out. The class is tentatively scheduled for September 12th from 9 AM to 12 PM, depending on whether we can find volunteers to present.

What is in the presentation and how it is run will be entirely up to you! They are open to the idea of a demonstration; there is enough time to show an extract batch, but we'll need to check out the facilities to see if a demo would be a good idea. This is a great opportunity for beer education and possibly getting some new members. If you're interested in helping with the presentation or leading the effort, please contact me at secretary@bloatarian.org.

Have you seen this man?



Oriental Wok's Lime Ginger Cheesecake Rolls

Rob Westendorf

This recipe was developed by Guy Burgess at Oriental Wok. I have been serving it at our Beer and Deer picnic for a number of years. (Several ladies have informed me that they'll stop coming unless I promise to always make these!) At this year's event I was asked for the recipe. So, with Guy's kind permission, here you are. Enjoy!

Note: It is critical that you prepare these at least two days in advance of cooking.

- 1 pound cream cheese
- 1 cup sugar
- Juice of 1 lime
- Zest of 1 lime
- 1 tablespoon ginger, peeled and grated
- 1 teaspoon vanilla
- 1 beaten egg (for sealing skins)
- 1 package spring roll skins (do not use rice skins) WeiChan brand is recommended.

Mix cheese, sugar, lime juice, lime zest, ginger, and vanilla until well incorporated. Take a large spoonful (about 2-3 tablespoons - my guests seem to prefer slightly smaller rolls) of the cheese mixture and wrap it in an egg roll skin. (Place the skin in front of you with a corner pointing at you. Place the cheese mixture just below the middle of the skin, Fold the bottom of the skin over the cheese, then fold the two sides over. Roll the assembly up to the top to complete the wrap.) Seal the edges with the beaten egg. Keep a damp paper towel on top of the stack of unused skins to keep them from drying out until you're finished. Depending on the size, this makes between 18 and 24 rolls. Place in freezer until frozen solid (allow at least two days - they will keep for up to a month in a plastic bag). Do not remove from the freezer until just before cooking.

Prepare a small bowl or plate with 1/2 cup sugar and 1 teaspoon of ginger powder. Heat a deep fryer to 325°. Deep fry the rolls for 35 to 45 seconds. (Do not exceed 45 seconds. If the rolls get too warm the cheese mixture will liquefy, and either run out into the oil, or leak onto the diner's hands, potentially causing a burn.) Give each roll a quick dunk in the sugar/ginger powder, and serve.

The most-humble brewer ever – PART 2

John Zeller took SECOND PLACE in the Pilsner category with his C.A.P. at the AHA NATIONALS!!

Roxanne presented John with his medal at the Board Meeting last Monday.



July Board Meeting Minutes

7.6.09 . Dave Harsh's Dorm

In attendance: Ray S., Scott L., Andy M., John Z., Dave H., Jennifer H., Rob and Roxanne W., Kevin S., Bryan E., Mike C., Bob M.

Toast at 7:45 PM.

John Z. was presented with his medal from NHC. John is in the process of scheduling the parade in his honor in Westwood.

Mufasa Challenge: E-mail entry info to Roxanne. Judging will take place during July club meeting. Will need judges, but should be able to round enough at the meeting. Side topic was needed for July meeting. Suggestion was made for hoppy beer night. Board approved.

Board decided to move the Club Only Competition selection for August/September entry to the August board meeting.

Ewing Campout: July 18th. Both pools will be open. Bring your tent and swimming trunks!

Beer and Sweat: Meeting needed. The Meyers will be hosting a meeting; Jennifer will talk with them to set a date. Bryan E. is to e-mail flyer out to neighboring clubs for last minute promotion.

Cornhole Blowout has been moved to August 28th. Check website for details.

Dayton Beerfest on Sept. 12th. Members are encouraged to enter and judge/steward.

Two beer making presentations are scheduled for Sept 12th. A basic brewing presentation is scheduled for the Civic Garden Center and an all-grain brewing demo/class is scheduled at the German Heritage Museum. Volunteers are needed for both events.

August 1st Mead Day at the Westendorfs and CMI Brewstock at Hannon's Camp America.

Beer and Propane will this year overlap the normal monthly meeting. September monthly meeting will be at Beer and Propane. Ray S. was tasked with canceling our September reservation with the Norwood Community Center.

Meeting adjourned at 8:30 PM.

10:00 PM: 8 year Bigfoot vertical was presented

10:30 PM: Roxanne locked herself in Dave's backyard. Dave escorted her off of the property.

2009-2010 AHA Club-Only Competitions

Bryan Evenson

The AHA is starting up its 2009-2010 Club-Only Competition year. This last year we've had very good participation in our club, so we are going to continue to submit entries for our club. As a refresher and for new members, the AHA sponsors six Club-Only competitions during the year, with each competition focusing on a specific BJCP style. Each AHA registered club can submit one entry.

Below is a list of the 2009-2010 Club-Only Competition schedule. If you are interested in entering, bring two bottles (or a 2-Liter filled from a keg, or the whole keg!) to the meeting which we will be selecting our club entry. As a reminder, if we select your entry, it is your duty to package and ship your beer in time for the competition. Some of the competitions occur soon after we select our entry. If you won't be able to ship your entry yourself, then supply two extra bottles (brown or green bottles, 10 to 14 oz) and we'll take care of shipping your entry if we select your beer.

This year, due to our meeting schedule and the competition schedule, we will be making our selections at the board meetings. If you would like to enter, bring your entry to a club meeting or event prior to the board meeting and give your entry to a board member.

August 2009

Amber Hybrid Beers (BJCP Category 7)

Selection at August board meeting
Entry due to CO by August 23rd

September/October 2009

European Amber Lagers (BJCP Category 3)

Selection at September board meeting
Entry due to KS by October 9th

November/December 2009

Belgian Strong Ale (BJCP Category 18)

Selection at November board meeting
Entry due to FL by November 27th

January/February 2010

English Brown Ales (BJCP Category 11)

Selection at January board meeting
Entry due to WA by February 16th

March/April 2010

American Ales (BJCP Category 10)

Selection at February board meeting
Entry due to NC TBD

May 2010

Extract Beers (BJCP Categories 1-23, at least 50% fermentables from extract)

Selection at April board meeting
Entry due to NY by May 1st

Go to http://www.beertown.org/homebrewing/club_only/index.html for more information on the AHA Club-Only Competitions.

2009 National Homebrew Conference

Rob Westendorf

Let me start with a disclaimer: I was obviously deeply involved in the 2008 Conference here in Cincinnati. No conference experience will ever have the same energy, the same excitement for me, as last year.

The 2009 conference was held in downtown Oakland. Positioned in the middle of the state with the most AHA members, the conference attendance record was handily beaten. And being in the middle of one of the great beer regions of America, there was a strong technical program supported by a lot of professional brewers. My conference effectively started Tuesday evening, at The Trappist. The Trappist is a specialty Belgian bar that is less than two years old, but already a legend. With 20 rotating taps and over 160 bottles, it is a wonderful place for a Belgian enthusiast like me. By the time we left, we had been joined by nearly the entire AHA Board and staff, as well as a host of well known homebrew industry stars. It was fun to watch the barmaid react each time she recognized a name on a credit card! With everyone there sharing tastes of lots of selections, I have no idea anymore what I tried.

On Wednesday I joined the Beer By BART Tour, a free subway and bus pub crawl that started with a tour of Anchor. A couple of the interesting things I learned there include seeing their open fermentation rooms. I always wondered how they get clean beer from an open fermentation in the middle of an industrial neighborhood. It's because the fermenters are in a clean room, with a HEPA filter scrubbing the famous San Francisco mists while they do their famous cooling duties. The fermenters are shallow rectangular stainless tanks. Originally designed to hold 400 barrels each, they now fill them to the brim with 500 barrels. This means that the krausen often spills over the edges. The edges of the tanks are rolled stainless, and apparently the dried debris left over is quite difficult to clean on the rounded surface. Anchor now wraps the edges in plastic wrap, so after fermentation all they do is peel off the wrap, wipe the edges down, and they're good to go.

Our next stop was the famous Toronado, as well as the iconic Rosamund Sausage Grill next door. We were supposed to have a beer here, and then walk over to the Magnolia Brewery up the street, but I didn't get out of the Toronado in time. I had a Marin cask conditioned IPA, and then I got into a conversation with some folks from northern Ohio. They had come to Cincinnati last year as their first conference, and now they never want to miss



Top to Bottom:

Anchor Brewhouse; Anchor Fermentation Room;
Anchor Taproom

again. They bought me a Port Brewing double IPA. As we talked about that beer, the bartender insisted that Russian River's Pliny the Elder was so much better, and he ended up giving us a free pint. So now it's about 2:00. I had three 6 oz. tasters at Anchor, an IPA, and two double IPAs, all in about 2 ½ hours. I barely made it to the bus. Our next stop was Rogue's Publik House, where I had a couple more wonderful beers, but I had to call it quits there. The tour went on, but I headed back to the hotel so I could attend the BJCP Reception that evening.

Thursday evening featured Pro Brewer Night. Originally 54 breweries signed up, but only half actually showed up. This put a major damper on the evening. Ten empty booths in a row was an unfortunate sight. The breweries that did attend almost always brought their big people, and we got the chance to talk to many of the icons of American craft brewing. Friday night was Club Night, and the California clubs went out of their way to outdo each other. Displays included the BOAT (Brewery On A Trailer), and the Ale Camino, featuring many taps, including a working tap handle hood ornament. The beer selection was a less varied than I hoped for. It seems the California clubs are still really into hoppy beers (not that there's anything wrong with that), but that meant our modest little Bloatarian display, featuring Belgians, Berliner weisse, and hefeweizen, was extremely busy. We had a lot of repeat customers, and the WYeast folks chose to make us their primary base of operations.

The technical program really shone. I won't try to cover all of the talks I attended, especially as most of them should be posted on the conference website soon. For me, the best presentation was Colin Kaminski's talk on Water Chemistry. I'm a chemist, and should understand this stuff, but his presentation was the clearest and most helpful I've ever heard. Colin is the head brewer at Downtown Joe's, in Napa, as well as one of the designers of More Beer's brew sculptures. He has created a really nice spreadsheet for water calculations, and made it available on the brewery's website. He emphasized a couple of points. First, no matter what the water works says, your water isn't what you think it is. Get it tested, and retest it every few months, because seasonal variations are high. Next, reduce the residual alkalinity in almost all brewing water, including pre-boiling and racking your water, as well as adding lime (potassium hydroxide). Finally, the sulfate to chloride ratio is critical. It should be about 1:1 for dark and malty beers, and up to 7:1 for hoppy and crisp beers. This latter point was emphasized in several other talks, notably by Ray Daniels and Randy Mosher. Randy made the point that you can make fine beer without modifying your water, but, if you want to win competitions, you need to start.



Top to Bottom:

Northern Brewer Hops at Anchor; Moerlein Poster at Pacific Brewing; Toronado

Several speakers outlined a procedure for preparing yeast starters that is new (to me, at least). Start by preparing a starter, preferably on a stir plate, well in advance. Step this up to a gallon if possible. Refrigerate the starter for 48 hours to get the yeast to flocculate, and decant as much of the wort as possible. (This wort will be thoroughly oxidized, and not something you want to add to your beer.) Four hours before pitching, add fresh wort to your slurry, in about a 1:1 ratio. Continuously aerate this for the full four hours. Finally, pitch this yeast, without any further aeration of your wort! The yeast will have already developed all of the sterols that it needs for healthy fermentation.

The 2009 conference was definitely a wonderful event, but, in my biased opinion, our Cincinnati conference compares quite well. Next year is Chillin' in Minn, in Minneapolis. Our hosts are the two-time reigning Club of the Year, the St. Paul Homebrewers Guild. I know they make great beers, and I'm sure they'll put on a great conference!

Top of the Hops

Beer Examiner: Charlie Papazian. source: <http://tiny.cc/bva7W>

America's small and independent craft brewers claim only 4% of the volume of beer enjoyed in the U.S. But taking a look at how they brew and what they brew one quickly realizes that they account for close to 20% of the hops used in the U.S.

U.S. craft brewers use exclusively all whole or pelletized (hops milled to course powder and compressed into "pellets") hops. The world's international brewing groups are not interested in the flavor and aroma nuances of hops as much as small brewers, hence large brewing corporations continue to turn to hop extracts (liquid extract primarily composed of hop bitter compounds).

U.S. craft brewers (craft brewers include those who homebrew in this instance) use an astounding variety of hops sourced from all over the world.

U.S. craft brewers (including homebrewers) utilize hops in many ways during the mashing, brewing, fermenting, finishing and serving process.

Hop varieties going into American craft beer are dramatically different than what typically (barely) goes into the international style light lagers made by large breweries. The Hop Growers of America recently traveled to Brazil to attend the country's biannual event "Brasil Brau." Their presentation "American Hops and Craft Beer in the United States" was received with interest by brewers seeking to differentiate themselves.

The American Hop Growers provided statistics regarding the top 10 varieties of hops which craft brewers use.

Top Ten Hop Varieties used by American Craft Brewers

Cascade (US)	1.57 M lbs
Centennial	0.48 M lbs
Willmette (US)	0.28 M lbs
Chinook (US)	0.22 M lbs
Amarillo (US)	0.16 M lbs
East Kent Goldings (UK)	0.16 M lbs
Saaz (Czech)	0.15 M lbs
Golding (US)	0.13 M lbs
Columbus CTZ (US)	0.13 M lbs
Styrian Golding (Slovenia)	0.13 M lbs

Ewing Annual Bash & Pool Party

Saturday July 18 . Ken Ewing's Farm

Deep Fried Turkey, Homemade Pies (Lemon Meringue, Hint, Hint, NL) and other delicious offerings followed by Bloats washed down by gallons of homebrew. Why wouldn't you attend? After a day of swimming, fishing, hiking, cornhole, eating and Beer, Beer and more Beer, so why drive home? Bring a tent or crash in the house. And of course kids are welcome. The Ewing pool is not open, but Jay and Chris built an inground pool that is twice the size of the Ewing pool and will be open for everyone to enjoy.

Directions to the Ewing farm:

I-275 to US52 east (New Richmond, Ohio exit). Continue through New Richmond approximately 1.5 miles past where the double-highway ends, turn left on Clertmontville-Laurel Road. Road sign is on left side of road. Approximately 2.5 miles on Clertmontville-Laurel turn right on Bainum Road. After crossing bridge and climbing hill (Bainum Road takes a ninety degree left turn) go straight back Ewing Lane. The house is .6 mile back on Ewing Lane. Questions? Call 553-4856.



DRAFT Infused BLOATED SODZ fest

SEPTEMBER
18-20

Key highlights:

FRIDAY NIGHT -

BARLEYWINE VERTICAL - break out those bottles of OLD Bigfoot and other fun barleywines!

Camping - tent, pop-up, rv, trailer, or trojan goat.
Pls RSVP if bringing RV

SATURDAY -

Live Music and BBQ competition (non sanctioned) w/ Ribs, Chili, and Pork Explosion categories.

Group Brew - Brewers will have access to water and limited (shared) electric. Grain disposal service provided.

Bloatarian Ceremony and awards

Bonfire

Camping

SUNDAY -

Communal breakfast, teardown, cleanup

contact Ray:
raysnyder@fuse.net
for RSVP or questions

10915 North Shore Dr
Hillsboro Ohio 45133

FUTURE BOARD MEETINGS

Board meetings for the year will be held at these dates and locations:

August 3 - John Zeller's Westside Patio
3506 Hazelwood Ave. #2,
Cincinnati, Ohio 45211

September 7 - BBL Minister's Bungalow

October 5 - Dick Mahiques

November 2 - TBD

December 7 - TBD

Hey Man, look out for the Cornhole!

The 8th Annual Cornhole Blowout is Saturday August 29th. It's a bit early this year. See www.cornholeblowout.com for details on the event and for custom Blowoutware.

The tournament is on Saturday. Camping is available Friday night and Saturday night. If you are planning on arriving on Friday you may be assigned a setup task which could include beer sampling.

The blowout will pretty much be the same as the previous seven. If you still haven't made it to one, then what are you waiting for? This can't possibly go on forever.

Here is what you can expect... There will be a few homebrews available (I think there were about 20 on tap last year). A bonfire. Maybe a hot tub. Maybe a slip-n-slide. Maybe hot air balloon rides, well... probably not. But you never know!

If you're planning on coming let us know. If you can't make it let us know.

See you at the end of Summer.

Darryl and Jennifer
9985 McKelvey Rd, Cincinnati, OH 45231
513.235.8712
www.cornholeblowout.com

Mark Your Calendar!

Cornhole Blowout VII
August 29th
D&J Manor



caution! cornholing in progress!

