



The Final Draft

Newsletter of the State of Franklin Homebrewers

June 2006

SoFH next Meeting Monday June 12th at

[Depot Street Brewing](#)

904 Depot Street

Jonesborough, TN 37659 (423) 753-7628

On the Barstool Again

Musings from the Primary Fermenter

Whew! Big Brew has once again come and gone, and it was fan-dam-tastic - at least it was in my opinion. I heard many others comment that it was the best ever. We've already reserved the campground for August 18/19, but we will once again vote to decide if we will stay there or go back to the Nolichucky Gorge campground for the late summer event. If you have an opinion on that, be sure to make it known. We will also discuss extending the late summer campout to 3 days instead of 2. We can always use one more day of drinking homebrew, right?



Here is a bit of an update on the FunFest Beer/Food event we have been working on: The event will be called LAF (Lagers, Ales, and Food), and will be held at the MeadowView Conference Center Ballroom on Monday, July 17, 7PM to 9PM. Tickets will cost \$35 and will be available at the FunFest store in the Ft. Henry Mall beginning June 24th. Only 100 tickets will be sold. There will be a lineup of 9 beers (3 oz samples) and 7 gourmet menu items - a beer to start, 7 paired with food, and a beer to finish. There will be 5 standard strength micros and 4 high-strength beers (imports/micros/homebrews). Libation Station in Boones Creek is helping to sponsor the event by purchasing the sample glasses for us (5 oz pilsner style samplers with logo and sponsor list). The standard strength beer will be donated by Highland, Guild, and Depot Street, and we will purchase the high strength beers at a discount from B&B Liquors on Ft. Henry Drive. We will need 2 or 3 more volunteers from the club membership to help serve the beers or man the doors to check for tickets and photo IDs. These volunteers will be able to sample the beers and food as well. Because of this I expect more members to volunteer than the number we need, so we will put names in a hat and draw to determine who will do it. These volunteers will have to purchase one of the shirts we are getting - a long sleeve green dress shirt with SFH logo. The cost will be about \$20.

As always, if you have a comment, gripe, suggestion, or just want to talk brewing, contact me at stjones1@chartertn.net or stjones@eastman.com, or (423) 929-7709.

And the Winner is...

By Steve Jones

There was a great turnout for the competition in May, despite the meeting being the day after the end of the campout. I guess there weren't as many hangovers as I had thought there would be! Anyway, there were 10 entries, and the top three were separated by a half-point. Here were the entries:

- Bill Finger entered an Imperial IPA that scored 34.7 pts.
- Dave Westington entered a Chocolate Bock that scored 34.3 pts.
- Mike/Tina Dexter entered an Oatmeal Porter that scored 34.2 pts.
- Scott Williams entered a Dublin Lager that scored 32.8 pts.
- Steven Parfitt entered an Apricot Pale Ale that scored 32.3 pts.
- Ken Anderson entered a Robust Porter that scored 30 pts.
- John McGill entered an American Pale Ale that scored 29.2 pts.
- John Flanagan entered an IPA that scored 28.5 pts.
- Brad Lifford entered a Porter that scored 28.3 pts.
- Jay Davis entered an English Brown Ale that scored 28 pts.

So the current standings are:

Open Competition

Name	Feb	May	Aug	Nov	Total
Scott Williams	37.3	32.8			70.1
Steven Parfitt	35.7	32.3			68
Bill Finger	34	34.7			68.7
Mike/Tina Dexter	31.7	34.2			65.9
Brad Lifford	31.3	28.3			59.6
Jay Davis	28	28			56
Dave Westington	34.3				34.3
Ken Anderson	30				30
John McGill	29.2				29.2
John Flanagan	28.5				28.5
Jaime Maginnis	27.3				27.3
Kevin Evans	26				26

Styles Competition

Name	Mar	Jun	Sep	Dec	Total
Brad Lifford	41.5				41.5
John McGill	38				38.0
Bill Finger	36.5				36.5
Scott Williams	36				36.0
Steve Jones	29				29.0
John Flanagan	18.5				18.5

New Brewer Competition

Name	Feb	May	Aug	Nov	Total
Mike/Tina Dexter	34.2	31.7			65.9
Ken Anderson	30				30
Kevin Evans	26				26

To qualify as a New Brewer contestant, you must have entered no more than once during the previous year and never before that. The Competition and Steward schedule for the next 3 months (See the complete schedule on the website at <http://www.franklinbrew.org/compinfo/styles2006.html>): **NOTE: A big Thank you goes out to Marion Watts for stepping up and volunteering to become a steward.** He replaces Dennis Corrigan, who has found it necessary to let his membership lapse due to work requirements. We hope Dennis will rejoin us when his schedule allows.

Month	Competition	Steward	Backup
Jun	1D, 1E, 2. Light Lagers	Greg Stallard	Marion Watts

Jul	No Comp		
Aug	- Open -	Marion Watts	Brad Lifford

Stewards: **IF YOU WON'T BE AT A MEETING BE SURE TO INFORM YOUR BACKUP!** And if you do miss one of your 2 turns per year, try offering to take a turn for whoever covered for you.

Big Brew - A Great Success!

By Steve Jones

Wow! This one may be over, but I'm already stoked for the next one! It was an incredible turnout, with more than 40 Saturday campers and at least 62 participants in the Saturday evening meal. We had 14 brewers brewing 16 batches totaling 121 gallons, which is the second best total we've ever had. Back in 2003 we brewed 135 gallons, but we did have a monster mash tun to do a 35-gallon mash, which was divided up amongst 7 brewers. Alas, that is no longer available to us, so all we can do is to try to get more folks brewing next year. So far we stand 5th for gallons brewed, though there are still a lot of sites that have yet to report their totals. In Edmonton, Alberta they brewed 68 batches totaling 449 gallons! A close second was the Anchorage club: 45 batches, 447 gallons. Then came the Pumphouse Brew Crew in Hillsville, PA, with 31 batches and 205 gallons, followed by a group in the Netherlands - 9 batches, 130 gallons.

I thought the community meals were a big success as well. I for one found it very nice to not have to deal with preparing all my meals, but to just have one to deal with. The Saturday spread was incredible - Allan, Gordon, and the others did a great job on that one! I'd like to see this concept continue for the late summer campout as well. I'm going to put some surveys up on the web site: One to vote on the summer campout location; another to vote on either 2 or 3 days for the campout; and another to vote on community meals or not. I will also put another registration form up soon to get an idea of how many will be participating. I also received a bunch of pictures last night on a CD, so I'll get them up on the web site soon.

Flavor/Aroma of the Month

By Steve Jones

In June the featured attribute will be nutty. This is accomplished by doctoring a light American lager with almond extract. I mix 1 ml almond extract with 5.5 ml water, then add 1 ml of this solution with 22 oz beer to achieve the typical flavor threshold, 1.5 ml to achieve 1.5 x flavor threshold, and 2 ml for twice the flavor threshold. Always sample the undoctored beer first, then sniff and taste the 1x-doctored sample. Any differences between the two in aroma and flavor can be attributed to the nutty character. If you don't detect any noticeable differences, then go on and try the 1.5 x sample, followed by the 2x sample if necessary. Everyone's flavor detection threshold is different; so don't worry if you don't detect it at first. Here is a description of what to expect:

CHARACTERISTICS: An aroma of Brazil nuts, hazelnuts, almonds, or slightly sherry-like. Not necessarily a defect, unless excessive or inappropriate for the style.

CAUSES: A product of oxidization or prolonged overheating during aging or after bottling.

REMEDIES: Store beer in a 55 degree or less cellar; prevent oxidization or splashing when bottling or racking.

Upcoming Events

June 22-24 Nat'l Homebrewers Conf. Orlando, FL [NHC 2006](#)
Sept. 23 10th BrewGrass Festival Asheville, NC www.brewgrassfestival.com
Oct. 11 11th Mehaffey Octoberfest Jonesborough, TN [11th Annual Mehaffey Octoberfest](#)
Other events can be found at: <http://www.franklinbrew.org/events.html>

Depot Street Brewing - Jonesborough, TN Support Local Crafted Ales and Lagers



Bristol (3)	Ireson's Pub, State Line Bar and Grille, Fatz Café
Gray (1)	Runabout Café at Sonny's Marina
Greeneville (1)	Fatz Cafe
Johnson City (7)	Acoustic Coffeeshouse, Bucks Pizza, Cahootenany's, Down Home, Picasso's Pizza (formerly the Otter), Gourmet and Company, The Office
Jonesborough (1)	Main Street Cafe
Kingsport (1)	Pacific Grille
Knoxville (3)	Barley's Taproom, Mellow Mushroom, Preservation Pub

Classifieds

Depot Street Brewing T-Shirts for Sale, check them out at <http://www.depotstreetbrewing.com/stuff.html>

- Bottle Tree, \$12. It's the big red one, plastic with a bunch of pegs, it holds 90 bottles. Send me an e-mail or give me a buzz if you want it, I'll bring it to the next meeting. Brad, 578-8237.

Newsletter submissions need to be presented by midnight July 2 to be included in the July issue.

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