



The Final Draft

Newsletter of the State of Franklin Homebrewers

July 2006

SoFH next Meeting Monday July 10th at

[Depot Street Brewing](#)

904 Depot Street

Jonesborough, TN 37659 (423) 753-7628

On the Bar stool Again Musings from the Fermented by John Flanagan

Ah July, the warm dog days of summer are here, the grass doesn't need mowing quite so often, and it's just wrong to trim trees. Brewing beers start to take on a crisp, refreshing attitude from the Pastrami and Swiss on Pumpernickel feeling I enjoy after treating myself to a crafted beer. My point is the summer beers are light and refreshing. My usual preference is a brew that leaves me feeling nourished. Where am I going with this? Summer beers of course. It was interesting to note that the July/Aug issue of Zymurgy magazine had a list of the, "12 Beers of Summer." This list contained wheat beers, Pilseners, Kölsches, and a cream ale. I must admit that the local cervesa purveyor does carry wheats, and Pilseners but the selection of Kölsch and cream ales has become limited. Is it a matter of market demand or market knowledge? I have to go with market knowledge. Or, to be more precise, product knowledge.



Our brewing club has embarked on two key activities, the Lager, Ales and Food crafted beer and cuisine presentation at the Kingsport FunFest and the Depot Street Brewing, "Are You Tapworthy" contest. The focus on these two events is to acquaint the public with beer styles as they relate to foods and, in a more subtle manner, get a feel for the impact of crafted beer in our market and those particular tastes. It is my sincere hope that these programs will generate discussion and move to garner a broader selection of beers available in our area. Of course it would also go a long way toward advance interest in a crafted beer festival in the Tri-Cities area.

Depot Streets' "Tapworthy" contest is a great idea. I had noted a member's question in the AHA discussion board regarding questions concerning the Tapworthy competition. I also noted that a major microbrewery had announced the same contest in Zymurgy. I believe we are on the right course in our efforts to present crafted beers and their intricacies to the American public. For far too long have we

been limited in our scope of brewed beverages. It wasn't always that way. There is a movement in the Mega Breweries to add more malt and hop flavor to the current recipes. Market share has shown that the public is showing more interest in craft products as opposed to the high adjunct product which had been status quo for the last 20 years. Evolution takes time.

The summer campout is ramping up quickly. Those of you who missed last years campout at the new venue, as did I, should mark their calendars and fill in the questionnaire on our websites home page. I am sure you will be pleased by the new campsite. Linda and I attended the Big Brew there and were quite pleased with the amenities.

And the Winner is...

By Steve Jones

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			83.0
John McGill	38	42.5			80.5
Scott Williams	36	29.5			65.5
Bill Finger	36.5	23.5			60.0
John Flanagan	18.5	31.5			50.0
Jaime Maginnis		41.5			41.5
Steve Jones	29				29.0

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
Jul	No Comp		
Aug	- Open -	Marion Watts	Brad Lifford
Sept	Category 14 - IPA - inc. Eng., Am., Imp.	Brad Lifford	Stephen Parfitt

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.

Membership Report

by Glenda O'Neal

Well, our SoFH membership continues to grow. We have three new members. At the last meeting, Dave Clark, from Kingsport, and George Brown, from Bluff City, signed up. I think Dave is a friend of Wayne Fortney and Joe Fleming and George, a friend of Michael Schepers. Jerry English, who is from Rogersville, has also joined our ranks. Jerry found our club via a Google search, Countryside Vineyards, the website at Homebrew Digest, and Michael at Depot Street Brewing. He has been brewing for two years at an all grain level and for about three years before that with extract and kits. His brewing interests include sharing information, sharing brewing results and learning why and what went wrong while pursuing the ultimate brew. Welcome to all of our new members. We look forward to seeing you at meetings and upcoming club events.

Half Barrel on the Strip

by John Flanagan

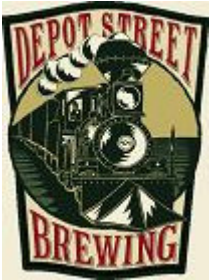
Linda and I were in Knoxville and grabbed a nosh at a pub on the Cumberland Avenue "Strip". I had recalled hearing of it from the promoter of BrewersJam; who had owned the Sunspot as well as the Half Barrel. We parked in the alley lot behind the Half Barrel. You will need to go uphill on 17th Street to the alley as it's a one way. The Half Barrel is, by rights, a sports bar with exemplary cuisine and 33 taps. The food fare is eclectic, worldwide, and beer friendly. The cook, although I would call him a chef, was the sous-chef at Mango's in Knoxville before the owner died. His specialty is Thai Fusion and French cuisine. All dishes are made from scratch and the Blue Cheese dressing is killer. I also managed to get a cooking lesson on Indian Curry while speaking to him. We chose a hoppy cheese dip and spicy tortilla chips as an appetizer. The cheese dip used an IPA with herbs and spices. For the entrée Kayli chose the Market Salad (Moroccan Beef), Udon Noodles with a Thai sauce and Grilled Tofu with herbs spices and homemade curry. Linda chose the Beer Brat sandwich with 4 (different) chips. There are more than 4 chips; it refers to the different potatoes sliced to make the chips. I chose the Market Salad and Andouille bouillabaisse. Not to leave Eddie out, although I would rather have his as a midnight snack, we got a take-out for him as he didn't make the trip. We chose a ½lb. Barrel burger with the works and Swiss cheese. As I'm writing this my stomach is suggesting petty theft. Unfortunately, there are two other witnesses I would either have to share with or bribe. The beer fare was impressive. It had been a long time since I had an Anchor Steam on tap. Besides the Avery Hop Freaks United, we grabbed Rogue, Sierra Nevada, and Olde Hickory selections. There were a couple of High Gravity selections from Stone and Yeti Imperial Stout from Great Divide. Entrée prices are from \$6.00 to \$8.00 and beers range from \$3 to \$5 a pint. At 4pm, happy hour prices are \$2.50 a pint. There is another happy hour from 10pm to 11pm. I'll have to make the Half Barrel required reading when I'm in Knoxville. Should I bring my eyeglasses?

Upcoming Events

Sept. 23 10th BrewGrass Festival Asheville, NC www.brewgrassfestival.com
Oct. 11 11th Mehaffey Octoberfest Jonesborough, TN [11th Annual Mehaffey Octoberfest](http://www.11thannualmehaffeyoctoberfest.com)
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 Coffeehouse, 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 sent in by midnight Aug. 6 to be included in the Aug. issue.

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