

# LINCOLN LAGERS



Lincoln's Home-Brew Club  
Lincoln, Nebraska



Brew News • The Official Newsletter • October 2007

## OCTOBER MEETING

**Lazlo's Brewery  
& Grill**  
6:30 p.m.  
Thursday, Oct. 18th  
Historic Haymarket  
210 N 7th Street  
Lincoln, NE 68508  
(402) 434-5636

*From Jim Engelbart:  
"We'll be prepped for 30  
people – like we did last  
year. If more show  
we've got room for them.  
We'll provide a few  
appetizers from Lazlo's  
and a keg of the smoked  
porter."*

Benefit for the Nebraska State Stroke Foundation

## Okto BeerFest

By KIM THEESEN

At press time the final figures weren't in yet, but we gotta assume the fourteenth annual Okto Beerfest raised several thousand dollars for the Nebraska State Stroke Association. The steamy benefit was held at the Lancaster Event Center on Thursday, October 4, from 6 to 9 p.m. Our collective hats go off to the Greater Lincoln District Sertoma Clubs and the Nebraska Restaurant Association for hosting a fun evening. In addition to beer and wine tastings, lots of food was available and three silent auctions. Another highlight included the Strathdon Caledonia Pipe Band. This festival was one great party!

Beer and wine distributors included the following: Double Eagle, Empyrean Ales, Gottberg Brew Pub, Granite City Food & Brewery, Johnson Brothers, K&Z Distributing, the Lincoln Lagers, Misty's Steakhouse & Brewery, Schilling Bridge Winery & Microbrewery, Spilker Ales, State Distributing Co., Thunderhead (featuring the Modern Monks), and the Upstream Brewery.



Go to Okto Beerfest (Page 2)

## L.L. Officers

**President:**  
*David Oenbring*  
**Treasurer:**  
*Doug Finke*  
**Newsletter:**  
*Kim Theesen*  
**Website:**  
*Brian Allison*  
*Dave Meister*



A home-brewer enters his first contest at the local state fair. A couple weeks later the results come back:  
"Your horse has diabetes."

Misc. Odds &amp; Ends by the Editor

## THE TRUB ZONE

**D**ouble check your calendars for the next three months. We're meeting on Thursday, October 18, at the Haymarket Lazlo's. On November 3, we're meeting at BBQ4U; their current location is now just south of Hwy 2 and 14th. Don't forget to bring a porter for the porter comp. We'll finish the year on December 1 at Doug Finke's with the club's Big Brew.

Additional activities coming in 2008 will include the return of the Lincoln Lagers' bus trip. Cindy Hoage and I are on the committee to plan that one. I'm thinking that Kansas City could be fun.

The beer dinner at The Parthenon will be in February. So far, we've got the following brewers and beers lined up: Dave Hoage/Kölsh, Jim Hust/Czech Pils, Doug Finke/Grapefruit or IPA, Bob Catherall/Coffee Beer, Wayne Faris/English Barley.

So, what do ya do in these beer situations? At recent concerts at Pershing, all the beer they had for sale was macro-brew and macro-brew light for five bucks a glass. D'ya drink it? Or go thirsty? Here's one more. With the knowledge that an establishment serves *all* of its beers in chilled glasses, will you request a glass that's room temp? Ah, more signs of beer snobbery – or just an informed and educated consumer? 🍺

Presenting All Seasonal Ales at the Parthenon

## Oktoberfest Beer Dinner

**T**he Details: Wednesday, October 24 7:00 p.m. \$40 per person (tax and tip not included). Please call to make your reservation. **Appetizer:** Prerogies with Thyme and Velvet Lemon Sauce \*Warsteiner Dunkel. **Soup:** Roasted Butternut Squash \*Buffalo Bill's Pumpkin Ale. **Salad:** Hot Potato Salad with Bacon Dressing \*Warsteiner Oktoberfest. **First Course:** Knotwurst and Bratwurst with Kraut \*Odells Extra Special Red. **Second Course:** Jagerschnitzel topped with a Mushroom Sauce \*Left Hand Oktoberfest. **Dessert:** Rhubarb Merengue \*Breckenridge Autumn Ale. **Contact info:** George Kazas, The Parthenon, 5500 South 56th Street, Suite 100, Lincoln, Nebraska 68516, Phone: 423-2222, Fax: 423-2228, Email: theparthenon@aol.com, Website: www.theparthenon.net. 🍺

Okto Beerfest (from page 1)

The Lincoln Lagers had several servers helping this year: Dave Oenbring, Steve Olsen, Bob Catheral, Bob Myers, Doug Finke, Terry Schwimmer, and Shawn Suhr. The Modern Monks featured their freshly tapped Smoked Bock.

The Nebraska State Stroke Association thanks all the beer and wine distributors, food and beverage sponsors, business sponsors, Beerfest donors, and booth sponsors who contributed to make the 2007 Lincoln Okto Beerfest such a great success! See you in Oktober of 2008! 🍺

The September Home-Brew List

## Who Brought What?


**T**he beer and cheese pairing was a big hit! We need to do more of that in the future. Who knew eating good cheese while drinking great beer could be so much fun? Pass me some Stilton... (See the related story on page 3 of this month's newsletter.)

Ames, Josh.....	Am Wheat, Amber Ale, Uncarbed Big Brew
Catherall, Bob.....	Fresh Hop Brew (two versions), Alt
Faris, Wayne .....	Bigfoot, American IPA, Ølfabriken Porter, American Barleywine
Finke, Doug.....	Wet Hopped, Grapefruit Ale
Hoage, Dave & Cindy....	Club Pale Ale, Thanks Shawn
Hust, Jim & Pat.....	Altbier
Larsen, Mitch.....	Sticke Alt (BQ Reject), American Barleywine, Hazed & Infused, Dubbel
Marcov, Brian.....	Alan's Dubbel
Oenbring, Dave.....	Barley wine, Berlin & Weisse Porter
Olsen, Steve.....	Celebration
O'Neill, Pat.....	Special Bitter
Schwimmer, Terry.....	Mini Big Brew Pale, Mini BB Stout, Sweet Mead
Suhr, Shawn.....	IPA
Theesen, Kim.....	Abili Red Mild, Lusty Gnome Mild Ale 🍺

MODERN

# MONKS

Distinctive beers honoring the monastic  
brewing traditions of the Old World.  
Brewed under the authority of  
Thunderhead Brewing.




Email: [modernmonks@yahoo.com](mailto:modernmonks@yahoo.com)

Coming soon: [ModernMonks.com](http://ModernMonks.com)

City ordinance - Danzing, Germany - 1268:

"Who ever makes a poor beer shall be tossed into the dung heap."



The Lady Lagers Judge

## The 2007 Mead Results

**S**even lovely ladies of the Lincoln Lagers judged the 2007 mead contest. Here are their results from the August picnic...

1. Terry Schwimmer	Sweet Mead Lite	59
2. Shawn Suhr	Sweet	53
3. Dave Oenbring	Strawberry	45
4. Shawn Suhr	Sweet	32
5. Doug Finke	Apricot	22
6. Doug Finke	Chamblis Grape	7

### Comments

1. Sweet Mead Lite: "Light, crisp - grape Koolaid? Very drinkable."
2. Sweet: "Good, sweet, smooth. Apple cinnamon? Lots of honey."
3. Strawberry: "First impression - dry, but sweetness comes through - good!"
4. Sweet: "Very faint flavor - what kind? Different!"
5. Apricot: "Over-carbonated, bland, very dry."
6. Chamblis Grape: "Sour - sorry, not very good at all." 🍷

## Classic Beer Ad of the Month

COLLIER'S OCTOBER 12, 1956

*Light refreshment is half the fun!*

Notice people at ease today. They relax. They have good times easily. And they turn to light refreshment for keeping up the fun.

This is today's leisure. And today's light Schlitz goes right with it. With meals, especially, you appreciated this lightness. Schlitz leaves you feeling refreshed without feeling full.

It's brewed with just the kiss of hops for delicate. Not a bit bitter.

Notice how many of your friends make Schlitz their leisure-time refresher. It's the world's largest-selling beer.

leisure's light refresher

THE BEER THAT MADE MILWAUKEE FAMOUS © 1956 by Schlitz Brewing Company, Milwaukee, Wis. Brewed in B.T., Los Angeles, Cal.

todayinspiration.blogspot.com

September Meeting Feature

## Beer & Cheese

**T**hanks again to Mr. Doug Finke for coordinating the beer and cheese tasting at the September meeting. In addition, thanks to everyone who contributed to the raffle we used to raise funds to pay for the cheese. I think we ended up a couple of bucks ahead and many won some great prizes.

Here is the listing of what was served along with a few comments from *The Brewmaster's Table*.

**Traditional Aged Cheddar Cheese:** This cheese has a refined sharp acidity balanced by a fruitiness and nuttiness. Served with **India Pale Ale:** IPA has a sharp bitterness to work with the cheese sharpness, nice fruit character, and a biscuity malt to match the nuttiness. All of these elements are in harmony and the combination sets off fireworks on the palate, the basis for the traditional British "ploughman's lunch."

**Gouda Cheese served with Saison:** Another great combination that works in a similar fashion as the traditional aged cheddar cheese and India Pale Ale.

**Gruyere Cheese:** This one can have an amazing depth; it has a bold nuttiness with a latent acidity and funky, concentrated grassy Alpine milk flavor. Served with **Doppelbock:** Strong, silky toffeeish and slightly sweet, matching it so well that you start to suspect that the cheese has Doppelbock in it. The dominating malt flavor in this beer latches on to the nutty flavors in the cheese and doesn't let go.

**Smoked Gouda Cheese served with the Modern Monks Smoked Bock:** Smoked beer and smoked cheese - a natural combination. The smoked bock is smooth yet with enough toastiness to take on the mild smokiness of the cheese.



**Stilton Cheese:** Buttery, salty pungency, earthy version that brings an entire barnyard of flavors to the table. Served with **Barleywine:** A great barleywine just wraps around those flavors, caresses them with its sweetness, and then subsumes them into its profoundly deep malt flavors, a riot of fruit, sherry, baking bread, and earth. Absolutely stunning - the perfect end to a great meal. 🍷

DOH - The stuff that buys me beer.  
 RAY - The guy who sells me beer.  
 ME - The guys who drinks the beer.  
 FAR - A long way to get beer.  
 SO - I'll have another beer.  
 LA - I'll have another beer.  
 TEA - No thanks, I'm drinking beer.  
 And that brings me back to DOH!



"The mouth of a perfectly content man is filled with beer."  
 Egyptian inscription, 2200 B.C.

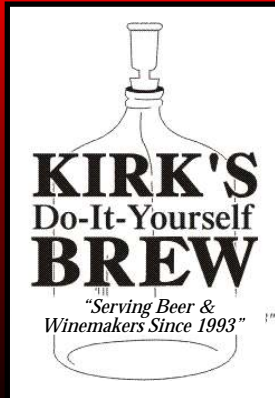
## Support Your Local Home-Brew Club!

**T**he Lincoln Lagers Homebrew Club: Since 1993, our purpose has been for members to share ideas and knowledge, thus improving the fun and success of each member's brewing experience. We have all levels of brewers from novices to the experts - extract and all grain. If you have questions about home-brewing, this club is a great resource. We have monthly meetings and special events throughout the year. The annual dues are only \$25. If you would like to be added to the electronic mailing list, send an email to **news-subscribe@lincoln lagers.com**. Send comments about the content to **molarartist@hotmail.com**. 🍺

## KIRK'S

Check out our website:  
[www.kirksbrew.com](http://www.kirksbrew.com).  
Can't find what you're  
looking for? Call or drop  
us an e-mail, we may well  
have what you need.

1150 Cornhusker Hwy  
Lincoln, NE 68521  
(402) 476-7414  
[kirk@kirksbrew.com](mailto:kirk@kirksbrew.com)



[www.lincolnlagers.com](http://www.lincolnlagers.com)  
Don't worry. Have a homebrew.

## The Local Beer Calendar LAGERS' LOGGER

- |                 |  |
|-----------------|--|
| 10/17 Wednesday | Beer Dinner Night Out<br>- Upstream Brewing Co.<br>Omaha, NE |
| 10/16 Thursday  | Monthly Meeting<br>- Lazlo's Haymarket                       |
| 10/20 Saturday  | Kansas City BeerFest<br>- Kansas City                        |
| 10/24 Wednesday | Octoberfest Dinner<br>- The Parthenon                        |
| 11/3 Saturday   | Monthly Meeting<br>- Porter Comp                             |
| 11/18 Sunday    | November Beer Quest  |
| 12/1 Saturday   | The BIG BREW - Doug F's                                      |

Lincoln Lagers News  
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