



RED EARTH BREWERS

BREW NEWS YOU CAN USE

SINCE 2010

DECEMBER 2023

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Happy Hour:



FRENZY BREWING CO.

Thursday, Dec. 7, 2023

6:30-9PM

Monthly Meeting:



3810 - Broke Brewing

ANNUAL CHRISTMAS PARTY

Thursday, Dec. 14, 2023

7-9:00 PM

DOMINATION

*REB Crushes Competition To Retain The FOAM Cup
Chad Medford Wins Best of Show*



Red Earth Brewers brought home the 2023 FOAM Cup for the second year in a row; continuing to show why we are one of the best homebrew clubs in the nation!

Fellowship of Oklahoma Ale Makers (FOAM) in Tulsa recently held their annual FOAM Cup competition. This year's comp boasted 521 entries in beer, cider and mead categories with 297 unique homebrewer participants, judges and stewards.

The awards ceremony was hosted Saturday, November 18th at High Gravity/Pippins Taproom.

As the awards got underway, it only took the announcement of the first table to start shining. REB swept the very first table of the night; Table 1 as **Keith Wright** took gold with his Peckerwood Lager-American Lager followed by the -



DOMINATION continued...

silver medal winner **Tim Bickel** with Party At The Moon Tower Cream Ale. **Nick Hodge** rounded out the table with his bronze medal winning Famous Last Words-American Lager.

The momentum only continued to build from there as **Nick & Heather Hartley** scored a silver medal on Table 2 with their Made With Real Kiwi-New Zealand Pilsner followed by **Chad Medford** with back to back gold medals on Tables 3 & 4 with his Onyx Pivo-Dark Czech Lager and The Bridesmaid-Munich Helles. Chad then picked up another gold on Table 6 with his Marzen-Fo'Schnitzel.

Dirk Montgomery jumped into the medal mix on Table 7 with a bronze for his George 512 Alt-Altbiere followed closely by Tim Bickel with a bronze on Table 9 with this Good Dog Baltic Porter and Caleb Lee with another bronze on Table 10 with his Roggenbier.

Tables 14, 15, 17, 18, 19 & 20 (there was no Table 16) would see REB sweeping

the gold medals and nearly sweeping a few of the tables.

Kym Hynek and the team of **Kenneth James & Kelly Cobble** crushed Table 14 with a couple of Irish Red Ales. Kym grabbed the gold for his beer Spoke Of The Irish Dream as Kenneth & Kelly picked up the bronze with their Springlake Red.

The FOAM Cup (41 Participating Clubs)

Place	Club	1st	2nd	3rd	HM	Score
1st	Red Earth Brewers	13	7	7	0	60.13
2nd	Kansas City Bier Meisters	5	6	10	2	37.05
3rd	Fellowship of Oklahoma Ale Makers (FOAM)	3	4	3	1	20.03

Nick & Marion Hodge and **Dirk Montgomery** teamed up to conquer Table 15. The Hodges brought the club another gold medal with Cool Runnings-Tropical Stout while Dirk was right on their heels with the silver for his Jump Back Jimmy-Irish Stout.

Table 17 would see **Andrew Wiles'** first medal appearance;

winning a gold with his Heavy Hitter-English Barleywine. **Keith Wright** was back in the mix as well taking the silver with Beam Me Up Scotty-Scottish Export.

Stephen Polczynski picked up a pair of golds on Tables 18 & 20 with his Rye Citra Pale-American Pale Ale (18) and Yeti Rental-Imperial Stout (20). **Dirk Montgomery** would also show up on Table 20 with a silver medal for Tsar's Choice-Imperial Stout.



DOMINATION continued...

Tim Bickel squeezed in between Stephen and Dirk's tables winning gold on Table 19 with Steampunk Killer Robot-California Common while **Keith Wright** pulled the bronze with his Brown Bomb-American Brown Ale.

On Table 22, **Andrew Wyles** would pick up his second gold medal of the night with Baby Shark-American Strong Ale with **Kym Hynek** picking up the silver with Aggravated Bitch-American Strong Ale.

Dirk Montgomery and **Adam McConnell** rounded out the medal count in the beer categories with both winning another pair of gold medals. Dirk won Table 24 with VanOverveld-Witbier as Adam

bested Table 25 with his Hairy Friar-Belgian Golden Strong Ale.

Chad Medford would jump back in and finish out REB's medal count in the Cider category with a silver medal on Table 36 with his Tart Berry Cider-Cider with Other Fruit.

Chad would also finish 3rd in the Okie Cup for the best individual brewers.

Final FOAM Cup club standing are based on total medal count and this year wasn't even close as REB scored 60.13 club points with 13 gold medals, 7 silver medals and 7 bronze medals. Kansas City Bier Meisters finished in second place with 37.05 club points and Fellowship of Oklahoma Ale Makers came in third place with 20.03 club points.



CHAD MEDFORD WINS BEST OF SHOWS!

(NO, that's not a typo!) 

REB's own, **Chad Medford**, accomplished a feat few (if any) have known at the 2023 FOAM Cup Awards. Not only did Chad win Best of Show with his Rauchbier – Only You Can Prevent Forest Fires, he also won 2nd place Best of Show with his Czech Dark Lager – Onyx Pivo!

All we can say is: WOW! And congratulations Chad!



Hot Off The Prez

Hello Red Earthers!

Where has the year gone! As we come off the Thanksgiving holiday weekend, it hardly seems possible that we are only one month away from Christmas and five weeks from the new year.

Thanksgiving hits a little different for me this year. Since taking over leadership of the club in September I have found so many more things to be thankful for.

First, I'm thankful to have the best group of friends in this club. All of you have made me feel so welcome in my new role and it truly means the world to me.

The Oklahoma craft beer community has been a blessing as well. When moving to OKC in the middle of the pandemic in 2020, I had no friends in OKC and worried how I would adjust to life in the big city.

My first visit to OKC's craft taprooms quashed all of those concerns almost immediately. Everyone was so friendly and welcoming that it took no time at all to find my place in this concrete jungle.

Six months after settling I was invited to attend my first Red Earth Brewers meeting as a guest. I immediately knew I had to be a part of

this group. And it was one of the best decisions I've ever made.



I'm also thankful for getting the opportunity to attend all of the wonderful festivals and competitions and get to see how many EXCELLENT brewers we have to boast about in REB.

Just this month (November), I've been there to witness two Best of Show awards collected by our members. **Brandon Jones and Julie Bennett** picked up BOS at Hops for Hope in Bartlesville and, of course, **Chad Medford** had an unprecedented win at FOAM Cup bringing home 1st AND 2nd place BOS awards.

What an honor it is for me to have the opportunity to have a front row seat while watching all of you excel in your craft.

I know this is only the beginning for the club. As we continue to grow in membership, community involvement and mentoring new brewers, the sky is the limit and I can't wait to see what 2024 holds.

I AM THANKFUL FOR ALL OF YOU!

Thank you for allowing me to take this journey with you!



RED EARTH BREWERS TO HOLD ANNUAL CHRISTMAS PARTY

It's time for the best party of the year!

Events Coordinator, **Andrea Potter**, and her events committee have been hard at work planning REB's Annual Christmas Party.

This year's Christmas Party will be held on Thursday, December 14, 2023 from 7:00pm – 9:00pm at 3810 – located inside of Broke Brewing.

As always, this event is for REB members ONLY. If you plan on bringing a plus-one they must be a member as well.

REB will be providing smoked pulled pork and brisket again this year and are asking members to bring your favorite side dish, bread or dessert.

The party will be highlighted by an



Ornament Exchange. If you wish to participate, please bring an ornament to place on the Christmas tree with a gift value of \$20-\$25.

While it is an ornament exchange; your ornament can have anything you want attached to it: a gift card or a note identifying a wrapped gift under the tree are just a couple of examples. Be creative!

This year's party will also feature a photo booth

where you will be able to take lots of fun party pics with your REB friends and family.

This event will also feature a bottle share. Bring your favorite libation to add to the share table, both homebrew and commercial styles will be allowed.

Brewer of the Year and the Tom Challis Club Member of the Year awards will be presented to our best competitors and members who have gone above and beyond in recognizing the very best of REB.

Thanks to Broke Brewing for hosting this event again this year. Please feel free to show up early and show them your thanks and support.

No Pets Allowed.



COMPETITION CORNER!

KEN MORRIS WINS SCALE-UP!

Beer Is Good in Norman hosted the November meeting and once again sponsored a scale-up competition with REB. This year's entries were limited to BJCP Categories 14 & 15: Irish and Scottish styles.

Out of 10 entries, **Ken Morris'** Irish Extra Stout was the hands down winner taking both the judges and members choice awards. Ken will now get an opportunity to brew his beer with the BiG crew for a St. Patrick's Day release. Congratulations Ken!



KCBM & BLUEBONNET ON THE HORIZON

Two of the biggest competitions of the year are knocking on REB's door! KCBM 41 and Bluebonnet Brew-Off will be opening up in December and January, respectively. KCBM 41 is a High Plains Circuit event; this is the circuit that REB belongs to and, as such, our own REB Spring Brew Off has been added to the circuit for 2024.

Kansas City Bier Meisters will be hosting their annual competition: KCBM 41, opening registration for entries at 8:00am, Friday, December 1, 2023. KCBM 41 will have a 700 entry limit; up from 600 last year. REB members will be limited to 6 entries across all categories. This competition will fill up very fast, so if you plan on entering, please be ready.

Bluebonnet 2024 will be opened for entries on Tuesday, January 2, 2024. All tables will be limited to a maximum of 36 entries for an estimated 1400 entries. Three bottles per entry and entries will be \$15/entry. Unpaid entries will be deleted if not paid within 1 hour. More details are pending; watch social media and the next newsletter for more information.



December

2023

National Lager Day on December 10th raises a glass to the third most popular beverage after water and tea. While lager is typically characterized as a light, summer beer we believe that every season deserves to be celebrated with a few of your favorite things. Lagers are distinguished from other beers by using a cold-conditioning process. Before the advent of refrigeration, brewers perfected this process in cellars dug into the ground and filled with ice. Those who taste the delicious results described the lager as "crisp" and "refreshing." It is no wonder that this method caught on and produced a wide variety of brews synonymous with regional and national brands.



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1 KCBM 41 Opens for Entries 8:00AM	2
3	4	5	6	7 Happy Hour Frenzy Brewing 6:30-9:00PM	8	9
10 National Lager Day!	11	12	13	14 Annual REB Christmas Party 7:00-9:00PM	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30