
LIVIN' THE BREWS

THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION
VOLUME XXVIII ISSUE II



PINTS OF INTEREST

- NEXT COC EXTRACT BEERS ENTRIES DUE — APR. 28TH
 - CELEBRATE NATIONAL HOMEBREW DAY WITH FOURS CORNERS — MAY 4TH
 - KGB BIG BATCH BREW BASH WITBIER STYLE ENTRIES DUE — MAY 10TH
 - NEXT CLUB MEETING AT FRANCONIA BREWING IN MCKINNEY — MAY 14TH
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Prez Sez

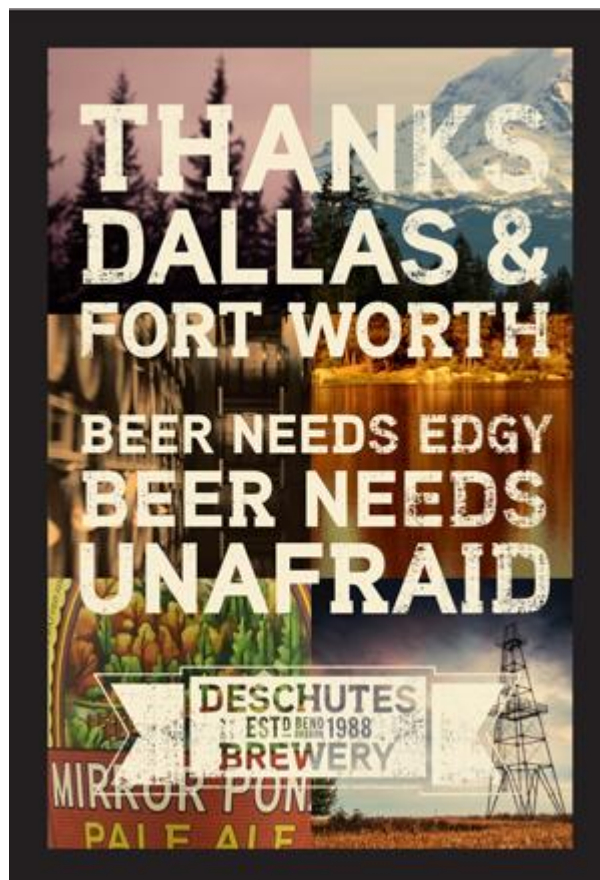
Pressing into another month I stand amazed by the members of this club. Take for instance our involvement with local breweries and Big Texas Beerfest. Our members are volunteers and these efforts are enriching beer culture around the metropolis. I am proud to serve amongst our members I believe all fails if we refuse to get involved so Thanks in advance!

Congrats, we also earned The Bluebonnet Club of the Year award. Our entry into the competition has broken the silence with a mighty roar. Keep on brewing and competing I'd like to see our beers reach the National circuit. In the coming months we have work to do lets help with The Celtic Brew-off followed by The North Texas Beerfest and Brew Riot in May.

We are kicking off the month with a visit from Deschutes Brewery in Oregon. Join us at Homebrew Headquarters April 9th at 6PM as we chat with brewer Eric Moore and our regional representatives. Take your photo with Woody learn about the beers like ([Mirror Pond Pale Ale](#), [Black Butte Porter](#), [Chainbreaker White IPA](#), [Red Chair NWPA](#), and the never released Reserve Series [Black Butte XXII](#)).

The NTHBA club meeting will be at Rugby House Plano following the session with Deschutes. Come out and discuss ideas for the Club's 30th Anniversary. I will present the first of what may be a long Barrel Series or North Texas homebrewed collaborations. Lets keep the momentum going.

—*Barrett*



What's Brewin'?

By Kimberley Rhea

Thank you, Wayne Yandell for hosting our April Brew Day. We brewed 45 gallons of Blonde Ale. Turn out was good. For those who attended the Big Texas Beerfest here is the recipe.

Norma Jeane the Presidential Blonde

33 IBUs / 13 Brix / 3 SRM

By Barrett Tillman

61% — 1 Bag of Pale Malt

33% — 1/2 Bag Pilsner Malt

6% — 1/10 Bag Vienna Malt

60 min. — 30g Bravo Hops

30 min. — 30g Sterling Hops

10 min. — 30g Sterling Hops

Share takers are encouraged to enter this beer as team Your Name + NTHBA. We would like to know how these Big Batch beers are doing in competition email president@nthba.org.

National Homebrew Day

The May brew day will be coordinated by Kelly Harris of Homebrew Headquarters. Kelly is working with the folks at Four Corners Brewing. This is National Homebrew we are invited to brew as brewmaster John Sims brews on the pilot system. Come out Saturday May 4th as we celebrate homebrewing. I'll see you there!!!!

Kim

“Woo Girl”

socials@nthba.org

Interstate Brews News

By Graham Keefe

During Valentine's Day, I got a chance to spend it with my dear valentine – Beer! On a recent recruiting trip to Ithaca, NY, I had a chance to see the upstate New York brewing scene. It's definitely grown up. I left upstate NY in 2008 after finishing graduate school and have been back only briefly since then. What was once a sparse beer desert has become a flourishing craft beer area, surrounded by beautiful lakes and rolling hills. Founded in the Spring of 2011, the Finger Lakes Beer Trail promotes the growing craft brewing industry in the Finger Lakes, showcasing the region's craft brewers including 16 brewpubs and 23 breweries. The rationale for creating a beer trail builds on the already strong wine trail tourism base in that area of New York. The concept of the Finger Lakes Beer Trail is modeled after the wine trails of Seneca, Cayuga, Keuka, and Canandaigua. The trail covers an area spanning roughly 135 miles across the central part of New York State from Rochester to Syracuse to Corning.

A more thorough review of some notable Ithaca, NY breweries/brewpubs to follow next month.

Finger Lakes Beer Trail:

<http://fingerlakesbeertrail.com/content/>

Calling All Celtic Brewoff Volunteers!!!

We are looking for people to help judge Saturday April 13th and Sunday April 14th at Coors. Plan to attend and earn some judging points. Judging begins at 9 AM.

Coors Distributing Company
2550 McMillian Pkwy
Fort Worth, TX 76137

Competition Corner

by Einar Jonsson

Bluebonnet

We did it again! We successfully defended the Bluebonnet Trophy with a very impressive showing this year. We won with 36 points, and our nearest competitor was our friends, The Cap & Hare, with 29 points. We had 16 entries place, and 8 of them won steins! We should be very proud of our showing as a club. Here is the list of our club's winners. Be sure and congratulate them next time you see them!



European Amber Lager	Lee Pelfrey	1st	Octoberfest
Kolsch	Walter Hodges	1st	Bobcat Claw
Kolsch	Don Vanslyke	3rd	It's a Kolschural Thing
English Pale Ale	Jenna Higgins	1st	Ode To Petey
English Brown Ale	Bill James, Tim McGrath	3rd	English Mild
Robust Porter	Leroy Gharis	3rd	Sidney Portier
Dry Stout	Barrett Tillman	1st	BlackmanBrew
English IPA	Bill Lawrence	1st	Willy's English Export Nectar
American IPA	David Ireland, Lee Pelfrey	2nd	American DamnIt
German Wheat & Rye	Walter Hodges	1st	Rye Not
Sour Ale	Melinda Beyer, Kim Rhea	2nd	Not Straight Laces
Belgian Strong Dark Ale	Bill Lawrence	2nd	Father Willy's Alter Boy Violation
Spice/Herb/Vegetable Beer	Bill Neumann	1st	Dark Jalapeno Wit
Melomel	Richard Harris	2nd	Mama's Hot Cherry
Melomel	Scott Townson	3rd	Hone', You're A Tart
Metheglin & Other Mead	Charles Walker, Jennifer Walker	1st	ShooBee

Other Lone Star Circuit News

The Celtic Brewoff is upon us. This competition is hosted by The Knights of The Brown Bottle, in Arlington, and covers beers of English, Scottish and Welsh origin, as well as mead and cider. Judging will be held on April 13th and 14th, at Coors Distributing, 2550 McMillian Parkway, Fort Worth, Texas. This is the same location where Bluebonnet login and judging takes place. I would like to see a good turnout from our club at Celtic judging. Our two clubs have a history of helping each other out with judging for the competitions that our clubs host. The Knights had a strong showing at Limbo judging last summer. Let's continue this tradition this year!

Big Batch Brew Bash - This is the annual single category competition, hosted by the Kuykendahl Gran Brewers and Saint Arnold Brewery, in Houston. This is the world's largest single category competition, with typically over 100 entries. The winner of this competition will get their beer made by Saint Arnold. In years past, the winner would be brewed as a future Divine Reserve release. It has been decided, to shift the Big Batch winner over to the new Icon series of beers. The Divine Reserve series is limited to big beers. By moving to the Icon series, this opens the competition up to more beer styles. This year's style is Witbier. The entry deadline is May 10th, and judging and awards will be held at Saint Arnold Brewery on Sunday, May 19th. I will plan a packing party for the club's entries, sometime around May 3rd or 4th. I will post details in the forum on the club website later in the month.

Lunar Rendezbrew - This competition is hosted by the Bay Area Mashtronauts, in Houston. This competition covers all BJCP beer, mead and cider categories, as well as wine and liquors. The entry deadline is the weekend of July 6th and 7th. The event and awards ceremony will be August 6th in Houston.

O'Zapft Is! - This is a German styles competition, hosted by Cap & Hare, in Fort Worth. O'Zapft Is! was held for the first time last year. This year it is being added to the Lone Star Circuit. I have not seen specific dates yet, but I expect the entry deadline to be sometime around September 1st. This is a good time to start brewing lagers for this and for the Limbo.

Club Only Competitions (COC)

In March, we judged the last COC. The category was Barleywine. This covered both English and American Barleywines. The winner was **Antonio Borunda**, with his English Barleywine.

The next COC is Extract Beers. This competition will cover all 23 BJCP beer styles. The requirement for this competition is that at least 50% of fermentables must come from liquid or dry extract. Entries are due at Homebrew Headquarters or Wine Maker's Toy Store by April 28th. Judging will take place, sometime during the following week. I expect this COC to be heavily entered, so I will probably need more than one pair of judges. If anyone is willing and able to help judge, please contact me at competitions@nthba.org.

Brewer Royale - (COC Points)

Brewer(s)	Points
Jay Ellsmore	3
Antonio Borunda	3
Thomas Spisak	3

Brewer Of The Year - (Lone Star Circuit Points)

Brewer(s)	Points
Walter Hodges	6
Bill Lawrence	5
Barrett Tillman	3
Jenna Higgins	3
Lee Pelfrey	3
Bill Neumann	3
Charlie Walker, Jennifer Walker	3
Richard Harris	2
David Ireland, Lee Pelfrey	2
Melinda Beyer, Kim Rhea	2
Don VanSlyke	1
Scott Townson	1
Leroy Gharis	1
Bill James, Tim McGrath	1

Get in My Belly!!!

A blog review of local joints by David Lee

Review 00000001.0000: **Square Burger**
115 N Kentucky Street (Historic Downtown
Square), McKinney, Texas

Truth be told, this isn't my first rodeo at the Square Burger, but then again, why not review a local favorite of mine to start. That should be pretty easy to do! Let's get this whole review thing started with some rules.

It's my opinion; if you don't like it... then don't read it. I will take suggestions for places to review, but since this is the first one, there are obviously a million places I can go. I will provide the name of the place I visited, the address, an overall rating of the following categories: food, beer selection, and atmosphere. I will then proceed to give my opinion and thoughts on the visit. That's all folks. Hope you enjoy.

FOOD = 8

BEER = 7

ATMOSPHERE = 6

Square Burger is a cool chill spot in McKinney and let me tell you it is way better than most of the places around. They do love them some Franconia, but fear not... well hell, if you like Franconia, then you need not fear, and I digress. They have a fairly consistent tap list that includes favorites like: Rogue Dead Guy, Deschutes Black Butte, Dogfish 60-minute, Old Rasputin, St. Arnolds Lawnmower, Victory Golden Monkey and the list goes on and on... seems to me they have 30 or so taps. The place even pulls in some special beers on occasion that will impress. They also have wine and I think some liquors. They carry a fine selection of glassware to accommodate your beer style and the wait staff is reasonably knowledgeable about the beers. They will allow samples so you don't have to waste money on something you personally don't like.

The food is mostly burgers, get it... Square Burger,

but they do have more than burgers, with appetizers, salads and main plates. We sampled the wings tonight and they were great, breaded and fried I believe with a healthy coating of sauce. The burgers are gourmet style with fun toppings: bacon and aged cheddar cheese, lamb with tzatziki sauce, turkey burger, salmon and the high society burger with prosciutto di parma, fontina cheese and aged balsamic. Fries are ordered separate and you have a choice of sweet potato, regular, onion rings and more. I love the all the great flavors and the food tasted super fresh too!!! Each burger is served with a fried pickle so come hungry and don't come to Square Burger with your diet face or you are truly missing out!!! Finish everything off with an apple pie with cheddar cheese on top or some mini ice cream sammies.

The restaurant is very nice; you could definitely even get away with swinging this place as a date and scoring some good beer at the same time. Next time you're in McKinney look for this place as I definitely recommend it. Next door is The Pub, another cool spot all right there in the square. Walk around a bit and breathe in the air, its fresher in North Texas.

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Club Brewmeisters

Club Brewmeisters are members who are experienced brewers and have volunteered to help other brewers, new and old, with brewing problems. Give them a call with your questions! Just don't call too late, too early, or during Cowboy games!

Homebrew Headquarters
(972) 234-4411

The Wine Makers' Toy Store
(866) 417-1114

North Texas Home Brewers Association

The North Texas Home Brewers Assoc. is a group with an interest in beer in general and home brewing in particular. We meet once a month on the second Tuesday at various locations in the area. Visitors are welcome! "Livin' the Brews" is our newsletter and is published about once a month. We do accept advertising, although the NTHBA, its officers, assignees, and editors are not liable for losses or damages resulting from mistakes or misprints, or any other consequences of advertising in this or any other publication. Ads are \$30 for a 1/3 page and \$50 for a full page, subject to change without notice. Readers are encouraged to submit articles. The deadline for ads and articles each month is 14 days prior to the club meeting.



Visit the NTHBA Website at
www.nthba.org