



# LIVIN' THE BREWS



The Newsletter of the North Texas Home Brewers Association, Inc.

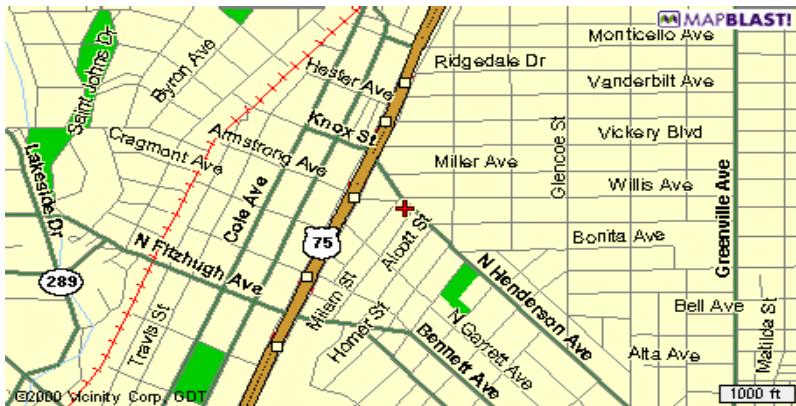
Volume XV, Issue 6

June, 2000

## June Meeting

**TUESDAY, June 13, 2000 - 7:00 PM**

Location: **The Old Monk**  
**2847 N. Henderson Ave.**  
**Dallas, TX 75206**



## Club Birthday Party 2000/Homebrew Day

By Tom Garner

It will be written in the annals of history, that on May 6<sup>th</sup>, 2000 there was a mass migration on the north Texas plains. The innate instinct for exploration forced them to abandon their protected domiciles and embark on a journey to the great plain (Grand Prairie). Who knows what hormonal urge as basic as Babinski's reflex broke them from their routine existence and moved them to battle nature's elements? Some say it was the anticipation of Presidential barbecued pork loin, while others say it was the lure of the open road. I believe that it was simply the urge of one species to gather with those of its kind – to revel in their sameness while appreciating their differences (sip, sip).

So it began on that windy Spring day that the North Texas Homebrewers together with spouses, daughters and wannabe brewers made the dawn journey to Elmer's Rock Creek BBQ Club. The clanking of pots and pans like the prairie schooners of old could be heard by the street people of Beltline Road as they solemnly passed, men and women of purpose bent against the wind. With global momentum they moved onward to celebrate a club birthday and, more than anything, a worldwide happening – Homebrew Day (sip, sip)!

Unbeknownst to that dedicated band of homebrewers, Ieros, the Greek

continued on page 3 column 1

## Membership Renewal Time

Boy does the time fly when we're having fun !!! It's that time of year again. The primary source of funding for our organization is club membership dues. Membership renewals are available for 1, 2 and 3 years. A copy of the form is located on page 9. Please fill it out and mail with the appropriate amount to:

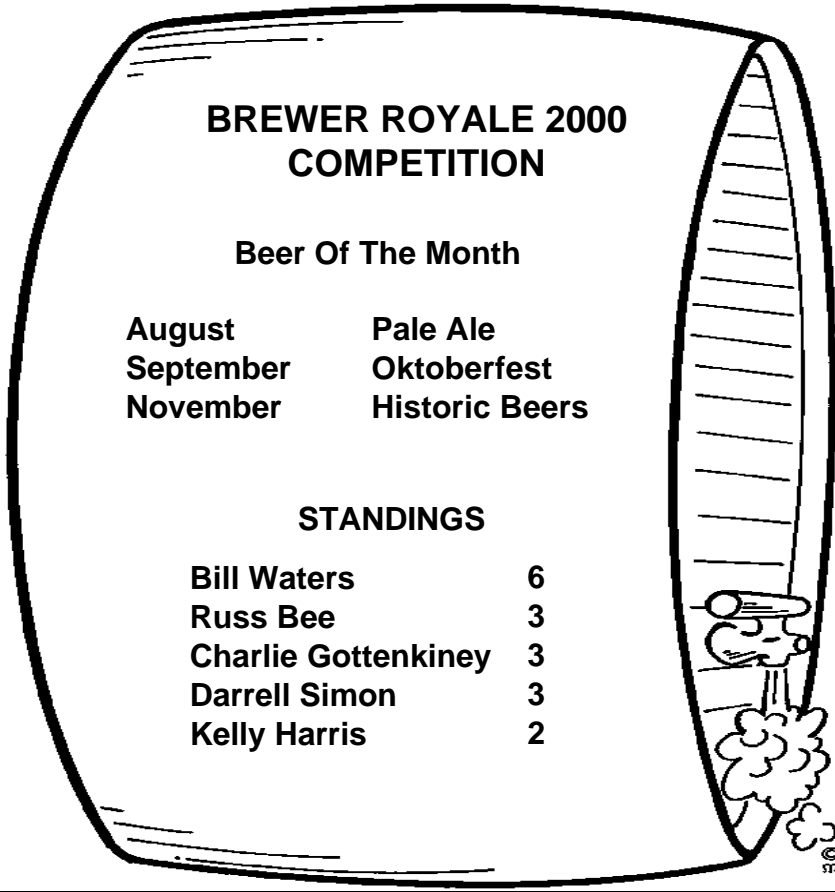
NTHBA  
PO Box 168274  
Irving, TX 75016

If you attend the June meeting you can save a postage stamp. Membership forms will be available there.

## 2001 Bluebonnet Brew-Off Planning Session

The first planning meeting for the 2001 Bluebonnet Brew-Off will be held at 1:00 PM Saturday, June 17<sup>th</sup> at the Flying Saucer in Arlington. Help is needed from all four DFW area major homebrew clubs to ensure our great event comes together smoothly. If you are interested in participating, just show up.

Dave Dixon, President of the NET Hoppers is the Director for 2001 and is eager to start the planning. We all know how great the beer selection is at the Saucer and a Saturday afternoon is ideal for trying a new brew. See ya there !!!



## Bluebonnet Brew-Off Scoresheets

Most of our club members that entered their brews in this years Bluebonnet have picked up their entry scoresheets at a recent club meeting. A few sheets still have not been claimed.

The following people can pickup their scoresheets at our June club meeting.

- Rett Blankenship
- Lev Desmarais
- Ray Dupuy
- Phil Faulconer
- Charlie Gottenkieny
- Jess Haupt
- David Hines
- Steve Holle
- John Kessel
- Jarvis Moore
- Jeff Nolte
- Gene Parejko
- Joe Scivicque
- Chirs Simon
- Darrell Simon
- Bo Turton
- Steve Wall

## Sunshine Challenge 2000

by Tom Garner

The first thing that comes to mind among many many experiences in Florida May 17<sup>th</sup> -22<sup>nd</sup> was the need for Vitamin B and aspirin! Now you did not have to imbibe Val Bee's (Russ' brother) IPA or Vienna lager on tap while waiting for the frog parade on his deck overlooking the intracoastal in Jacksonville. No one twisted your arm to sample some thirty microbrews from Florida brewers present on Friday night nor the never-ending flow at the beer trailer in the hotel parking lot. Now judging a second round flight of thirteen Russian Imperial Stouts and Barleywines on Saturday morning was a different animal!

Russ, Dave Dixon (President of the Net Hoppers) and I

descended on Jacksonville Wednesday, and Val took us to several brewpubs downtown on the St. Johns River (thanks to the water taxi, we dared not drive).

Thursday we were thankful to Dave Dixon for the Vitamin B before bedtime as we rolled out for the beach at noon after a Mideastern platter at a local deli. Back at Val's, Russ and I explored the marsh and canals via canoe that afternoon after a jacuzzi and nap in the swing. It was low tide upon our return and we encountered a suspicious neighbor who turned on his sprinkler system to block our disembarkation upon returning via his dock and yard. We invited Ralph (who turned out to be a homebrewer) to Val's for some IPA and all was well. The spit smoked spicy concocted sauce

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If you are unable to attend the June club meeting and would like to have your scoresheets, please contact Pat



**Elmer (our gracious host) supervising Russ Bee's brewing process at Rock Creek**

## Birthday Party

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god of the wind was angry that day with Bacchus and they just hung on for the ride. Packing for such a journey was like assembling hardware for a life long camp out with seven children, and more than one of us had neglected to pack such crucial items as a brewpot, Russ. The engineers amongst us fashioned a windbreak from upright picnic tables and tarpolines lashed to classic car bumpers, but more than one unattended burner reeked with the odor of unignited propane that day. There must have been eight or more medicine men with a cook's mixture of approaches to their goal from RIM to "whatever was under the kitchen stove that day" systems. For once there was not a fire which had plagued previous journeys, Steve, Bo... But on they pressed, a brotherhood of fermenters, sharing what the other lacked (together with award winning homebrew and vittles even Granny would envy).

Blame it on the wind, blame it on the over indulgence in comradery, blame it on the excellent spirits that more than one target time or addition was missed. But never you mind, with horses and horsepower in their blood they all accomplished their mission in time to view the Kentucky Derby on the Big Screen (sip, sip).

The ruts in the mud their wagons had made in the morning reflected the azure afternoon sky in puddles from brew kettle washing as, one by one, they climbed into various conveyances and took the reins for home (sniff, sniff).

Why did they embark on such an auspicious journey? More than one of us will attest that "Beauty is in the eye of the beerholder" as some of those hard earned adult beverages are about ready for sampling as you read this! Come join us on the next group brew day!



Some brewers at our club Birthday Party and May Meeting at Rock

## Kaltenberg Castle Royal Bavarian Brewhouse

By Steve Holle

### Bavaria in the Colorado Rockies Part III

#### The Restaurant

The quality of the equipment in the brewery is matched by the decor and finishes in the restaurant. It is apparent that Prinz Luitpold wanted to not only recreate his famous beers in Vail, but also a traditional Bavarian setting in which to enjoy them. To design the beer hall, Luitpold retained Atilla Csikos, an internationally known architect who for 8 years was the chief designer for the Wagner Festival in Bayreuth, Germany, and imported the furnishings from Europe. Csikos used his familiarity with castles and the traditional architecture of Bavaria to design the decor that is reminiscent of the interior of the Musicians Hall in Neuschwanstein. The Kaltenberg Castle Royal Bavarian Brewhouse has the largest seating capacity of any restaurant in Vail and can accommodate up to 500 patrons. The formal dining room, known as the Hunt Room, holds about 75 diners, the outside terrace overlooking the ski slopes seats about 120, and the large beer hall holding the remainder. The high ceilings and exquisite dark wood paneling are as authentic and beautiful as I've seen in Munich. The restaurant and beer hall are furnished with dark wood furniture. The walls and ceiling are also adorned with hand painted trim and original paintings depicting historic figures and scenes from Bavaria. It's quite an impressive transition for a building that previously housed the Eagle Bahn Gondola until it was relocated a few hundred feet away.

The traditional décor and beers are well suited to accompany a concise but complete offering of traditional Bavarian cuisine for lunch and

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### Brewers Calendar

#### June

**13 June Club Meeting - 7:00 PM**

Location: The Old Monk  
2847 N. Henderson

Ave.

Dallas, TX 75206

**17 Bluebonnet Brew-Off Meeting**

(First meeting for 2001 event)  
Location: The Flying Saucer  
Arlington, TX

**22-24 AHA Convention**

Location: Livonia, MI

**25 Rock Creek BBQ Club "Homebrew Day"**

Bring your keg for the  
BBQ boys to try  
Location: Rock Creek BBQ Club

#### July

**11 July Club Meeting - 7:00 PM**

Location: Coppertank



## The Brewing Equipment Trading Post

Our fellow club member Palmore Baxter quit drinking for medical reasons over a year ago and has decided it's time to free up some room in his house. All brewing equipment including 15.5 gal (converted keg) kettle, beer fridge and kegging system with co2 tank. A complete list is available on request.

**"winner takes all" for \$300**

Contact Palmore via email at palmore@ticnet.com or at home 972 233-6316

**To list your equipment, include the following information -**

- 1 - Description of item(s)
- 2 - Whether it is "For Sale", "Will Trade For \_?\_" or "Free, Come & Get It"
- 3 - Your name
- 4 - How and when to contact you about your item(s).

You can give the information to Steve Hacker at a club meeting or email it to [steve4beer@aol.com](mailto:steve4beer@aol.com).

Your item(s) will be listed in the next issue of the newsletter. There is **no charge** for this service if you are a club member. Non club members may post here for a modest fee.

### North Texas Home Brewers Association, Inc. Board of Directors

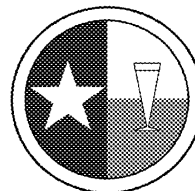
President -----	Jim Layton	-----	(903) 546-6989
			<a href="mailto:j-layton@raytheon.com">j-layton@raytheon.com</a>
1st Vice President -----	Jim Snow	-----	(972) 529-3535
			<a href="mailto:homebrewer@home.com">homebrewer@home.com</a>
2nd Vice President -----	Bo Turton	-----	(214) 435-3367
			<a href="mailto:bo3769s@hotmail.com">bo3769s@hotmail.com</a>
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			<a href="mailto:steve4beer@aol.com">steve4beer@aol.com</a>
Treasurer -----	Kelly Harris	-----	(972) 234-4411
			<a href="mailto:killet@dhc.net">killet@dhc.net</a>
Member-at-Large -----	Don Trotter	-----	(972) 874-8128
			<a href="mailto:djtrotter@yahoo.com">djtrotter@yahoo.com</a>
Past President -----	Rett Blankenship	-----	(972) 353-3116
			<a href="mailto:firebrew20@aol.com">firebrew20@aol.com</a>

### Club Brewmeisters

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

Russ Bee -----	(972) 771-9489
Charlie Feder -----	(972) 223-8771
Ken Haycook -----	(214) 381-3770
Darrell Simon -----	(972) 475-7571
McKee Smith -----	(972) 393-3569

### North Texas Home Brewers Association, Inc.



The North Texas Home Brewers Association 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. Deadlines for ads and articles are the last Monday of each month for publication the following month.

Visit the NTHBA WEB Site at <http://hbd.org/nthba>

## Kaltenberg Castle

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dinner developed by the Austrian chef, Alexander Sattlegger. The Sattlegger Family runs the famous Castle restaurant in Leutstetten where Prinz Luitpold's parents live. The food side of the house is taken as seriously as the beer, and this is reflected in the fact that 50% of all sales in the beer hall/restaurant is food. The menu includes Bavarian favorites such as smoked pork chops with mashed potatoes and sauerkraut; beef goulash with sour cream and bread dumpling; roast pork in dark beer sauce with red cabbage and bread dumpling; schweinshax'n with sauerkraut and bread dumpling; wienerschnitzel with potato salad; and a variety of sausage platters.

The menu also offers a variety of less recognizable German dishes such as pan sautéed trout in lemon butter sauce with parsley potatoes; half duck in orange and apple sauce; handmade cheese spaetzle (noodles); mushrooms a la creme with bread dumpling; and pan roasted vegetables with rice and chicken. To accompany the main dishes are a selection of soups, salads, and appetizers including, Bavarian pretzels, smoked salmon in dill honey mustard sauce with potato cakes, sliced tomato and mozzarella in balsamic vinegar and olive oil, and potato, cream of garlic, or goulash soup. For the less adventuresome, American favorites are available including chicken wings with carrots and celery; hamburgers with french fries, and caesar salad.

Unfortunately, I did not have time or the gastronomic capacity to try all the dishes on the menu, but I did try the roast pork with bread dumpling and found it be quite delicious. The pretzels were the typical hearty sort found in German beer halls, and the potato soup was creamy and well seasoned. The restaurant manager, Michael Feather, said that the menu appeals to a broad cross section of patrons including families and the numerous Europeans visiting or living in the Vail valley. The large seating capacity also makes it popular for banquets and receptions. Not surprisingly due to Kaltenberg's international marketing efforts, including sponsorship of the German ski team and designation as official beer provider to the Austrian ski team, Kaltenberg Castle Royal Bavarian Brewhouse became a favorite meeting place during the World Ski Championships held in Vail in 1999, including visits from more than 300 media representatives during the event.

My visit in late June occurred during the slowest period of the year - after the end of the ski season and before the onset of the peak summer tourist season beginning July 4th. Upon my arrival in Vail, I was able to spend a leisurely afternoon and early evening enjoying the fine beers and cuisine over friendly conversation with Ralph and Michael and a group of

American brewers. Although the beer hall and outdoor terrace were sparsely filled that afternoon, it was easy to visualize a winter afternoon with hordes of tired and thirsty skiers filling the beer hall after a last run down the slopes. But the mixture of pleasant temperatures, clean air, and warm afternoon sunshine provided a relaxed atmosphere that reminded me of a German beer garden in summer, and why Germans refer to the summer months as "Biergartenzeit", or beer garden season.

I looked forward for many months to my visit to Vail and the Kaltenberg Castle Royal Bavarian Brewhouse, and I was not disappointed. I've spent a fair amount of time in Germany and Bavaria and have a fondness for German culture and a respect for German brewing traditions, skill, and commitment to quality. Although the growth in small breweries in the US provides opportunity to enjoy a variety of fresh beers, the availability of authentic German styles is still quite limited. German's are largely lager brewers, and the American brewing renaissance has focused mainly on ales, perhaps as a revolt against the bland American mega-lager breweries, the creative restrictions imposed by the Reinheitsgebot, or the difficulty and cost to produce German style beers and manage multiple yeast strains. Pils and Weissbier are two of my favorite styles, and authentic micro-brewed examples of each are hard to find in the US. I'm fortunate that I can enjoy authentic Weissbier at the Routh Street Brewery in Dallas where I live, but I don't think I've tasted a domestic Pils as true to style as that brewed in Vail.

Prinz Luitpold is obviously proud of his family's and country's culture and brewing traditions and has made a commitment to demonstrate that the quality of the beer and cuisine of his homeland can be replicated in America. Anyone who appreciates Bavarian food and beer would enjoy a visit to Vail and the Kaltenberg Castle Royal Bavarian Brewhouse. Prost!!!



Don and Doug at Rock Creek



## SUNSHINE CHALLENGE Y2K

May 21,2000

The Central Florida Homebrewers has decided to recognize a special person as one of the major reasons the Sunshine Challenge has become the largest homebrew competition in the eastern United States.

If you look at the past records of the Sunshine Challenge you will find one name constantly popping up. Gold, Silver, Bronze, Heavy Metal, Best of Show and lots of them! Because of this record, we have been kept on our toes, striving to do our best and to keep the Sunshine Bowl in our possession.

Over the years he has been considered the man to beat, the person that can take this prize away from us. There were many conversations worrying about what he will win and how will we keep the cup?

He has been a driving reason for the success of the Sunshine Challenge, yet many of us count him as a good friend. For all you have made us do to succeed, this award is for you.

It is my honor to present this award on behalf of the entire membership of the Central Florida Homebrewers.

We Love You Russ Bee.

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### **A Very Special Award**

Russ Bee was presented this award at the Florida Sunshine Challenge. Very special indeed !! The next time you see Russ, shake his hand and buy him a beer !

Congratulations Russ Bee

Rightly deserved and very well done !!!

# Here's to the Winners !!!

This years Gulf Coast Circuit is three-fourths completed. Here is the list of North Texas Home Brewers that entered some winning brews. Congratulations everyone !!!  
Can we add more names for the Dixie Cup column ???

Brewer	Bluebonnet Brew-Off ★1 <sup>st</sup> Place ☆2 <sup>nd</sup> Place ⊕3 <sup>rd</sup> Place	Crescent City Competition ★1 <sup>st</sup> Place ☆2 <sup>nd</sup> Place ⊕3 <sup>rd</sup> Place	Florida Sunshine Challenge ★1 <sup>st</sup> Place ☆2 <sup>nd</sup> Place ⊕3 <sup>rd</sup> Place	Houston Dixie Cup ★1 <sup>st</sup> Place ☆2 <sup>nd</sup> Place ⊕3 <sup>rd</sup> Place
TOM GARNER	★	★ ☆ ⊕⊕	★ ☆ ⊕⊕	
STEVE WALL	☆☆			
JIM LAYTON	★ ⊕	★ ☆☆ ⊕	⊕	
RUSS BEE	☆☆ ⊕	★★ ☆☆ ⊕⊕	☆	
PAUL KENSLE	★			
CHAS. GOTTENKIENY	★ ⊕			
RICK CALLEY	☆			
BILL DUBAS	★		★ *	
JOE SCIVICQUE	★ ⊕			
DARRELL SIMON	☆ ⊕			
TOM HENDERSON	☆		☆	
VAL BEE	⊕		☆	
STEVE HACKER	⊕		★ ⊕	
ROBERT WHITE		☆ ⊕	★ ⊕	
RODNEY SMITH			☆	
<b>BEST OF SHOW 1st</b>	JIM LAYTON	RUSS BEE		
<b>BEST OF SHOW 2nd</b>	CHARLIE GOTTENKIENY			
<b>BEST OF SHOW 3rd</b>	TOM GARNER			

## Sunshine

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drenched chicken was the second entrée that night after Claire Bee's wonderful salmon. What were YOU doing that Thursday?

Friday found us at Ichetucknee Springs State Park for a two hour float (we did it twice it was so peaceful). Then to Orlando and a warp drive phase shift from the company of four to one hundred and fifty! Remember what I said about Dave Dixon's fine example of taking Vitamin B before bedtime? Well, the Vitamin B ran out Friday and so did Dave's sanguine advice. Like, you remember your mother asking you "Just because Dave stuck his hand in the fire, does that mean you should too?" Well, the first thing that made me question his mentoring ability was the relation he struck with the winning team of Wes and Nancy Sampson of Central Florida Homebrewers at dinner by the pool Friday night. My suspicions were confirmed when he and Nancy jumped into the pool, clothes and all, at dinner Saturday night. He had his cell phone glued to his ear trying to reach Josie as he left body divots in the flowerbeds. Everyone loves Dave because he abides by the Hippocratic oath, "Do no harm"!

Cudos to the Central Florida Homebrewers' very professional band, "Barleywine" for some grovin' 60's and 70's music. Crocodile Rock you ... was a Texas favorite and was danced to madly, twice! For us technogeeks in attendance, Ray Daniels and Greg Noonan held us spellbound on Saturday morning. Thanks for judging our beers (and the complimentary

complementary IPA, Greg) and entertaining us after hours – you walk the walk. Ron Bach was the competition Organizer and led with such fever that I was confused whether to shout "Heil Bach" or slap my forehead when he entered the room. Seriously, the Sunshine Challenge was run with Disneyesque precision and just for fun!

Sunday morning, Oh Sunday morning (Mamas and the Papas) was ringing in my ears as pizza by the pool precluded the awards ceremony. Again, against what my momma had taught me, I sat down at the awards ceremony with Dave Dixon and Wes and Nancy Sampson of CFHB. Noticeably absent was Dave Pappas of CFHB who felt compelled to manage his party store but showed up after closing at midnight Friday and Saturday. In all fairness Russ, Val, Ron ? (an ex NTHBer now residing in Orlando); Warren, Bert (Al) and Ernie from Crescent City were at that table also. For the few trips NTHB took to the front, Russ DJ'ed the Bonanza theme song and we all waved Texas flags with visions of bluebonnets dancing in our heads. But my hands got tired of clapping half heartedly for the many trips by the Sampsons! Finally, I was relegated to the conclusion that Wes and Nancy brew some really great beers along with their President – Ed Measom (three firsts) and Jeff Gladdish who also took three firsts and best in show. Many of the CFHBers are BJCP recognized or above and many enter competitions – they are still fired up!

The highlight of the evening was an award to Russ Bee as "The

Man to Beat". This will be an annual "Russ Bee Award" to the person to beat each year by the Sunshine Challenge. "Russ, we love you, man!"

Congratulations to all of you who placed in the Sunshine and many thanks to all who made the effort to enter you hopefuls. We know some really great beers were passed by (Dave Dixon had four beers going to the second round of the AHA Nationals that didn't place in the Sunshine). As competition coordinator Russ feels as I that the Sunshine Challenge and the competitive but "all in good fun" guys with the CFHB just inspired us to brew better beer and enter at least ten entries each in Houston (the FOAM Rangers took seven medals at the Sunshine). Attending competition (and winning) feeds a need in our lives. If twenty brewers (come on guys and gals, we know you are out there) from our club could commit to ten entries each in Houston and look forward to brewing ten competitive beers this Fall for the 2001 season, surely North Texas Homebrewers could sweep the Gulf States Challenge. Invite a friend to brew your favorite beer next time and let's "grow" future winners!





# Final Call for Homebrew Day at Rock Creek BBQ Club

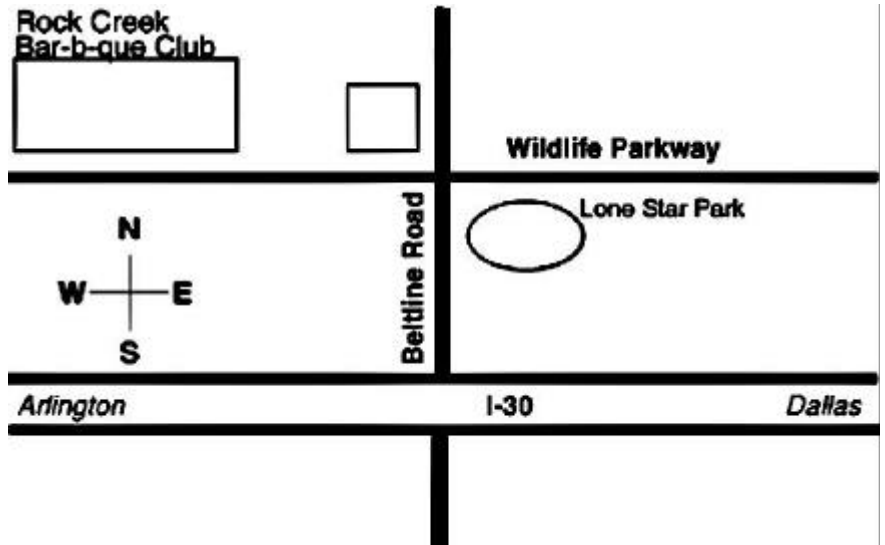
by Russ Bee

Mark your calendars! June 25th is Homebrew Day at Rock Creek Bar-b-q Club in Grand Prairie. Come on out and enjoy some of the finest brisket and ribs you'll ever have. Bring a keg of homebrew to share and you'll eat free and get a free year membership to boot. Come without beer and it'll cost you all of \$15 for a heapin' plate. Sorry gals this is a men only event (their rules).

There is still time to get a quick ale made and kegged or bring something left over from your last party. Elmer and I brewed a batch of American Premium Lager to serve. With or without homebrew, come on out about 11:30 or so, beer lines open up at 12 noon, lunch lines open at 1 P.M. Anyone planning to bring beer please call me at 972-771-9489 or e-mail me at RussMBee@aol.com



Bill Nelson preparing to brew at Rock Creek



<b>North Texas Home Brewers Association, Inc.</b> <b>Membership Form</b>			Membership # _____
Name (Please Print) _____		<b>Membership Duration</b>	
Address _____		1 Year - \$20 June 1, 2000 - May 31, 2001	<input type="checkbox"/>
City _____	State _____	Zip Code _____	2 Years - \$38 June 1, 2000 - May 31, 2002
Home Phone _____	Work Phone _____		
Email Address _____		3 Years - \$54 June 1, 2000 - May 31, 2003	<input type="checkbox"/>
<input type="checkbox"/> I want to receive my <b>Livin' the Brews</b> newsletter electronically rather than via US Mail . (email address is required)		Received by _____	Check _____ Cash _____
By signing this form I fully understand the following - My participation in this association is entirely voluntary. I know that participation in this association may involve the consumption of alcoholic beverages and that this may affect my perception, judgement and reactions. I accept responsibility for my conduct, behavior and actions as well as those of my guests. I absolve and indemnify the North Texas Home Brewers Association, Inc. and it's officers of any responsibility for my conduct, behavior and/or actions as well as that of my guests.			
Signature _____		Date _____	

# A DISTINCTIVE EUROPEAN STYLE PUB



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## THE OLD MONK

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### HOURS

Mon-Fri 4pm until 2am  
Sat & Sun 12pm until 2am

### HAPPY HOUR

Mon-Fri 4-7pm

Livin' the Brews Newsletter  
c/o Steven Hacker, Editor  
P.O. Box 168274  
Irving, Texas 75016-8274

If you received this with a yellow post office forwarding sticker,  
please give Kelly Harris a call at (972) 234-4411 and give him your new address.