



LIVIN' THE BREWS



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

Volume XV, Issue 8

August, 2000

August Meeting

TUESDAY, August 8, 2000 - 7:00 PM

Location: **The Flying Saucer**
14999 Montfort Dr.
Dallas, TX 75240

August Brewer Royale Style is **Pale Ale**
Bring your homebrew

Great Brews in the Adirondacks

By Tom Garner

The air is clear and cool this time of year in the mountains of Vermont and upper New York State and that's precisely why the Garner clan chose to take up Greg Noonan's invitation to visit his Vermont Pub and Brewing Co. Sitting on the front porch which faces a very collegiate and bicycle friendly downtown Burlington, Greg treated us to the local favorite Scotch Ale. The ESB was my favorite and the IPA was brewed as subtly as the keg he brought to Orlando in May. We walked away with a considerable attitude adjustment and a growler each of the Scotch Ale and ESB (my cousin was driving)!

Two days later and thirsty again, we sought our the Great

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The Holy Ale

By Jim Snow

My wife and I had the opportunity to visit the UK in July and spent a week in Nottingham and London. I was well prepared for the trip with my copy of CAMRA's "Good Beer Guide" packed in my luggage. My wife was looking forward to having some ales, since we had spent the previous week in Quebec City and Vermont consuming the Belgian-styled beers from Unibroue. She much prefers the hoppiness and bitterness of pale ales to the residual sweetness of many Belgian brews. Nottingham is, of course, home to Sherwood Forest and Robin Hood. We never made it out to the forest (I was actually there for a conference), but we did visit probably the oldest inn in

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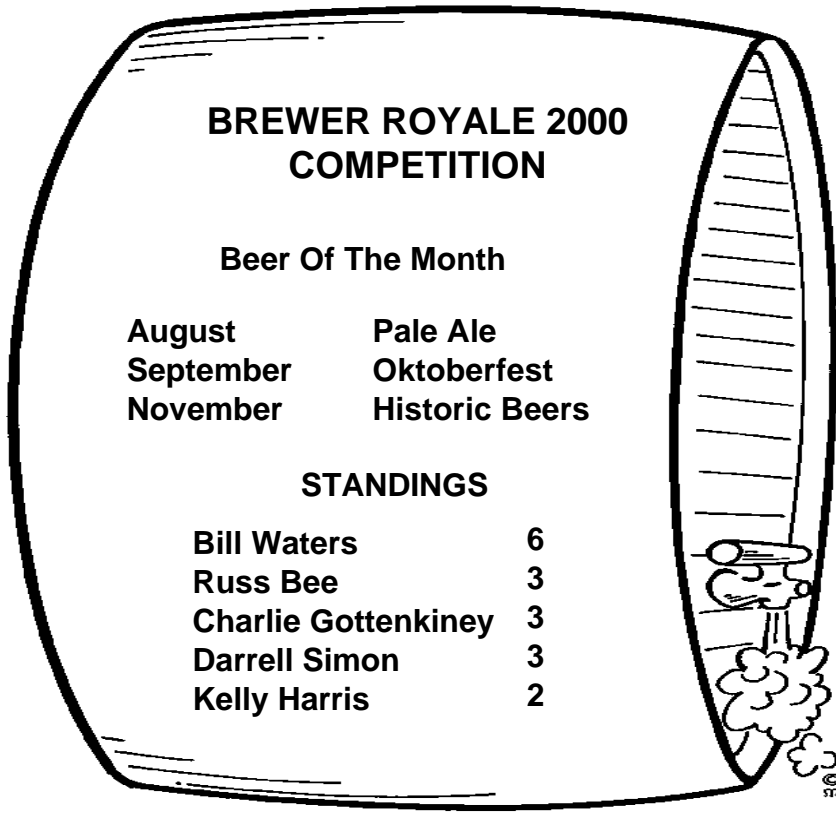
Lettrz from the Prez

The Austin trip is firm. We are going. As promised in the previous newsletter, here are the details.

The van leaves Capps Van & Car Rental at 9:00 am Saturday, August 19. Capps is located at north of DFW Airport on Highway 114 between Esters Blvd. and Freeport Parkway. There is plenty of parking. We'll arrive at St. Patrick's around 12:30, check out the store, and have a beer. Next stop will be the Celis Brewery at 2:00 for a tour of the brewery and a beer in their hospitality room. After Celis, we'll stop paying so much attention to the clock. Right now, I'm thinking we'll hit The Draught House, Waterloo, Bitter End, and Lovejoy's. I'm still open for suggestions on other spots. Austin has a lot of great brew pubs and bars, we can't make all of them in one night, but I'll keep things moving so that we hit quite a few.

I'll be your designated driver unless someone else volunteers, so no worries in that regard. We'll eat when we get hungry. We'll call it a night when we're ready. We'll head back home at 10:00 Sunday morning. If we stop for lunch along the way,

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Beer and Music Fest 2000

By Bill Dubas

How many of you have attended one of those beer and music festivals that we have here in the metroplex every year? You know the ones . . . they are usually held downtown somewhere, amidst the concrete and steel jungle of skyscrapers and parking garages. In Fort Worth, they like to corral off a parking lot in Sundance Square. If it is being held in Dallas, a portion of one of the streets in Deep Ellum is usually barricaded. There will typically be 5-10 local microbreweries preset with their wares, and upon paying your entry fee, you are issued a souvenir tasting glass with which you may freely sample these wares to your hearts content. There is also usually some form of musical entertainment, in case sampling beer for a few hours isn't entertaining enough for you on its own.

My wife and I recently attended a beer and music festival that was one of the best I have ever been to. Picture this. . . . Instead of sitting on a folding metal chair on a slab of molten asphalt you are lounging on a blanket set on cool green grass. Instead of being surrounded by man-made skyscrapers you are surrounded by natural ones; tall pine trees. Finally, instead of being in North Texas you are nestled 6,000 feet above sea level in the heart of the Sierra Mountains. Sounds good, doesn't it?

The event that I am referring to is the "Beer and Music Fest 2000" held at the Northstar-at-Tahoe ski resort in Lake Tahoe. My wife and I escaped to Lake Tahoe back in early July for a weekend of relaxation and cooler temperatures. Upon arriving, we discovered that the beer festival was being held on the same weekend, so we purchased tickets right away. The \$20 ticket price included admission, a tasting mug, musical entertainment (2 great

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Great Brews

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Adirondack Brewing Company on the lake road in Lake Placid, New York about 60 miles from the Canadian border . Their "90 Pilsner" was one of the most refreshing I have ever sampled thanks to the torrified wheat, fresh Saaz hops and a bit of rye.

A microbrew in Vermont also bottles a double Alt that was my personal favorite. It was an inspirational trip and a refreshing respite to the July heat. Let's get brewing for Houston in October!

2001 Bluebonnet Brew-Off

The next planning meeting for the 15th Annual Bluebonnet Brew-Off will be held at 1:00 PM Saturday, August 26th at the Flying Saucer in Arlington.


Are Your Competition Beers Ready?

The 3rd Annual Cactus Challenge will be September 23, 2000 in Lubbock. Early entry deadline is September 8th

The Dixie Cup is coming soon October 20-21 and the early entry deadline is October 7th.



Which carboy has the most yeast activity?

Sign-up Sheet for the 2000 Austin Road Trip		August 19-20
Name(s)	Number of Seats (\$45 deposit per)	Daytime Phone
How many hotel rooms? If sharing a room, please make sure that roommates are listed in the block above. By reserving early, we will get a lower room rate. (You will pay for hotel upon arrival.)		Evening Phone
Send deposits (checks, please) to Jim Layton 567 Celtic Rd. Howe, TX 75459 Deposits will be refunded if requested by Aug. 8, 2000		

Sign-Up for the Austin Road Trip

Fill out the above form and bring to the August club meeting with your \$45 deposit check
 Reservations and deposit must be received by August 8th (at our club meeting)

Here is your chance to make the trip to Austin, shop at St Patrick's brewers supply, tour Celis Brewery and visit several renowned bars. You can travel with your brewing friends and you don't even have to drive! See the Lettrz article on page 1 for more info.

Lettrz

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we should be back at Capp's around 2:30 Sunday afternoon.

Elsewhere in this issue you will find a little form to fill out. I need this information so that I can keep everyone who wants to go informed about any late changes. I need the \$45 deposit to cover expenses. I need all of this by August 8. You can turn it in at the club meeting.

On a totally different note, the Bluebonnet 2001 committee is looking for artwork. We will use two designs. One design will go on the lapel pins, glasses, and t-shirts. The other design will go on our poster. The artwork will be chosen by the committee at our September 16th meeting, so don't delay. You can give the inputs to either me or Steve Hacker or, better yet, come to the meeting and try to influence the selection process.

More Bluebonnet stuff – we need a couple more committee volunteers. Responsibilities and time commitments are negotiable. Pay is lousy. Fun is incredible. Let me know if you want to help.

Carpe Brewski,
 Jim Layton

Brewers Calendar

August

8 August Club Meeting - 7:00 PM
 Location: The Flying Saucer
 14999 Montfort Dr.
 Dallas, TX 75240

Contest: **AHA Category, Pale Ale**

12 Breweriana Collectibles Show
 Location: Clarion Hotel
 Richardson, TX 9am to 3pm

19-20 Club Bus Trip to Austin
 See sign-up form in this
 newsletter for details

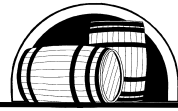
September

**8 Early Entry Deadline for
 Cactus Challenge**

12 Sept. Club Meeting - 7:00 PM
 Location: Bavarian Grill
 Contest Style: **Oktoberfest**

23 3rd Annual Cactus Challenge
 Location: Lubbock, TX

30 Club Oktoberfest Party
 Location: Bo Turton's Home



**The Brewing Equipment
 Trading Post**

If you are in need of stainless steel work, we have fellow club members that can provide the service.

Stainless Welding and Cutting
 Kegs modified.

Top cut and nipple weld - \$30.00
 Call Tom or Mike at 972 412-1972

Homebrew Headquarters is looking for a knowledgeable homebrewer that would like to work part time. If you are interested in working 4 to 30 hours per week with a very flexible schedule, contact Kelly Harris at 972 234-4411

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).

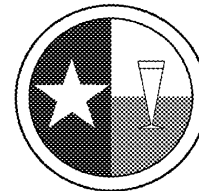
You can give the information to Steve Hacker at a club meeting or email it to steve4beer@aol.com.

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**

- | | | |
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| | | firebrew20@aol.com |

**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.

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 |

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



The Holy Ale

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England. Ye Olde Trip to Jerusalem has been in operation since 1189. This rather unusual name for an English pub comes from the days when it quenched the thirsts of knights heading off to the Crusades. It literally is carved into some of the many caves and passageways beneath Nottingham Castle. Shown in the picture is my lovely wife posing in front of the pub.

We had just arrived in London early in the morning from a flight from Boston and caught the train to Nottingham. After a quick shower, we headed out to have a pint and a bite to eat before some sightseeing. The weather was nice and we sat outside in the beer garden away from the smoke-filled rooms. The local

brew from Hardy & Hanson's was on cask, so we sampled their Best Bitter and Classic. The Best Bitter (ABV 3.9%) had a deep amber color and thin head. There was a slight hop aroma and nice fruity and hop flavor that persisted to the finish. Some slight diacetyl was detected. The Classic (ABV 4.8%) had a creamy head and again a nice hop aroma. This beer, of course, had more body than the Best Bitter and a wonderful hop flavor and bitterness that lingered in the finish.

Over the next week we enjoyed some other nice ales served by CAMRA-recommended pubs. English ales drawn by hand from the cask are wonderfully creamy without the excess carbonation found in many American beers. The stillness of the beer actually helps in enjoying the subtle

flavors, and the lower levels of alcohol helps you enjoy many different pints without getting drunk. The beers may not scream hops like some of the APA's, but the subtleties actually helps in the complexity, in my opinion. So with my palate still calibrated, I look forward to this month's club-only Pale Ale competition. Summer is the month for thirst-quenching beers and I love to quench my thirst with the bitterness of a pale ale. I'm expecting some good entries of English and American pale ales from our club members and will, of course, need the assistance of some willing and thirsty people to help me judge.

Cheers!

Beer and Music

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Cajun/Zydeco bands), and unlimited samples of beers from nearly 20 (yes, 20!) regional microbreweries. Proceeds from the festival benefited "Arts for the Schools", which is a non-profit organization providing fine arts programs in the local schools as well as musical and theatrical performances for the community. It felt good knowing that my appreciation for a finely crafted beer was making it possible for some young tyke to learn about Mozart, Shakespeare, and Picasso.

Before I talk about the beer, let me enlighten you with some trivia that I learned about Lake Tahoe while I was there. Lake Tahoe is located in the Sierra Nevada mountain range and straddles California's eastern and Nevada's western stateline. It is the largest alpine lake in North America and the second deepest lake in the U.S.. The average depth is nearly 1000 feet, with a deepest point of 1,645 feet. The lake is so clear that a dinner plate can be seen at a depth of over 250 yards! Lake Tahoe's surface elevation is about 6,000 feet above sea level. OK. . . now on to the beer!

As I said earlier, there were representatives from nearly 20 microbreweries and distributors present at the festival. Each microbrewery brought somewhere between 2 and 5 of their beers for the festival-goers to sample. That's a lot of beer! My wife and I decided right away that we were never going to be able to sample all of the beers from all of the micros. It would have been fun, but I doubt that we would have found our way back to our lodge at the end of the evening. We therefore decided to concentrate on breweries and beers that we had never tried before. Once the foam cleared, we succeeded in sampling 22 different beers from 11 breweries. Here are some of the highlights.

BUTTE CREEK BREWING CO (www.organicale.com) - Chico, CA:

Organic Ale: Made with a blend of organically grown imported and domestic malts. Also use only whole cone hops from certified organic farms.

Roland Red: A rendition of a traditional English ale. This beer is dry-hopped to add to its aroma.

DESCHUTES BREWERY (www.deschutesbrewery.com) - Bend, OR:

Cascade Ale: Nice and refreshing. Tettnang and Saaz hops are used. OG 1.044. Alc. by Vol. 4.6%

Black Butte Porter: Dark, rich and smooth. Definitely made to the brown porter style characteristics, rather than robust. This beer has earned medals in the 1996 and 1998 Great American Beer Festival. OG 1.057. Alc. by Vol. 5.0%

EL TORO BREWING CO - Morgan Hill, CA:

This brewery was my hands-down favorite but I have been unable to find a company web site to learn more about their beers. We tried their Amber Ale, India Pale

Ale, and Oatmeal Stout. All 3 were fresh, flavorful and full of aroma.

GREAT BASIN BREWING CO

(www.greatbasinbrewingco.com) - Sparks, NV:

Ichthyosaur IPA: This beer is named after Nevada's official state fossil. (Now I've heard everything. . . . an official state fossil?). Cascade hops are used in the finish.

Cervesa Chilebeso: This, surprisingly, was another favorite of mine. It is brewed in the pilsner style, light in body, crisp and fresh, with just a kiss (beso) of Jalapeño. It received gold medals at the 1994 and 1997 Great American Beer Festival.

LAGUNITAS BREWING CO (www.lagunitas.com) - Petaluma, CA:

Pilsner: Brewed in the Czech style. Saaz hopped.

Maximus: This was a surprisingly flavorful beer. The brewer cautioned me that it may remove the enamel from my teeth. Not quite, but it was definitely a mouthful of hops and malt. O.G. 1.080. Alc. 7.5% by volume. I.B.U. 72.

MENDICINO BREWING CO (www.mendobrew.com) - Ukiah, CA:

Eye of the Hawk Select Ale: I had tried Mendicino's Red Tail Ale before, but never Eye of the Hawk. This was a rich flavored, smooth, high gravity ale. It was first brewed in 1984 as a Special Ale to celebrate the MBC Anniversary. Pale and Caramel malts are balanced with European Saaz, Yakima Cluster and Cascade hops.

MOYLAND BREWERY (www.moylans.com) - Novato, CA:

Pale Ale: A garden variety Pale Ale.

Old Blarney Barleywine: The most notable characteristic of this rich and heavy ale was its wonderful hop aroma. My guess was Cascade, and lots of them.

NAPA ALE WORKS - Calistoga, CA:

Wheat Ale: An American-style wheat ale with 50% wheat malt and 50% barley malt. Alc. 5.2% by volume.

Red Ale: An American-style Ale brewed with a blend of eight malts. A further blend of three hops balance the malt. Alc. 5.1% by volume.

SACRAMENTO BREWING CO - Sacramento, CA:

Pale Ale: Another garden variety Pale Ale.

Red Horse Ale: Red Horse Ale is Sacramento Brewing's signature beer, as well as their most popular. This copper-colored 1.058 OG ale is dry-hopped with Cascade hops. The beer takes its unusual name from the acronym for the owner's Air Force unit, the Rapid Engineering Deployable Heavy Operation Repair Squadron Engineering unit.

WIDMER BROTHERS (www.widmer.com) - Portland, OR:

Sweet Betty Blonde Ale: The newest addition to

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Beer and Music

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Widmer's beer line, Sweet Betty is a light, refreshing blonde ale. Not too heavy, not too sweet.
 Hefeweizen: A golden, unfiltered wheat beer. Gold Medal winner at the 1998 Great American Beer Festival.

SLO BREWING CO (www.slobrew.com) - San Luis Obispo, CA

Blueberry: This beer was one of my wife's favorites. A light golden ale with a wonderful blueberry aroma.

Highland: From what I remember, this beer was in the Scottish Ale style.

There you have it. It was a tough job but somebody had to do it. Finally, before I end this article, let me get a plug in for a website that I have found very useful for researching brew pubs and micros in cities and areas that I will be traveling to. It is called "Beer Expedition" (www.beerexpedition.com) and it is hosted by "The Real Beer Page" (www.realbeer.com). It lists over 2000 breweries and contains contact information, maps to the breweries, and comments from other people that have been to them.

Cheers



The Ale-ian Society is excited to host Cactus Challenge 2000. We would like to treat you to West Texas Hospitality in Lubbock, Texas! Our second year was a great success with over 180 entries! This year we hope to have even more. Our goal is to add a little to our Cactus Challenge every year, and make it one of the best competitions in the country. This year we are adding a surprise award. You can help by accepting our invitation to compete and/or participate in the judging.

After the judging, we will have dinner and an awards ceremony. There will also be a raffle. We will provide a map so that you can find the best local beer, wine, and food. You'll have the opportunity to meet homebrewers from Texas and New Mexico. The Cactus Challenge is a quality competition, and will adhere to all American Homebrewers Association guidelines. Above all, the Ale-ian Society wants to show you a good time and good homebrew.

See you there!

Can you identify the beer by its bottle cap?



Notice -

If you would like to create and submit artwork for the 15th Annual Bluebonnet Brew-Off logos, now is the time. The committee will be accepting entries until their September meeting when they choose the winners. Two logos will be selected from all entries. One design will go on the lapel pins, glasses, and t-shirts. The other design will go on the poster. Good luck.

The Flying Saucer Draught Emporium



Livin' the Brews Newsletter
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