



LIVIN' THE BREWS



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

Volume XVI, Issue 3

March, 2001

March Meeting

TUESDAY, March 13, 2001 - 7:00 PM

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

The Brewer Royale Style this month is Stout
Bring your beers!

Party Central

by Bo Turton

**The big homebrew party is
just weeks away!**

See Page 7
for Schedule of Events.

Pub Crawl on Saturday 3/24

Our club's Bus Monitors are
Russ Bee and Val Bee.

Does everyone know Val?
1st, he's Russ' brother that
lives in Florida (that makes
sense).

2nd, He's a member of
NTHBA and he lives in the
backyard of the Central
Florida Home Brewers. (Hey,
we've got a spy!)

This is Val's 1st trip to the
Bluebonnet Brew-Off so lets
give him a big Texas "Howdy"
at the event. The theme is
Country & Western !!!

Room Crawl Preparation –
There will a "Peoples Choice"
Ribbon awarded to the club
with the best Hospitality

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President's Brewday

By Steve Hacker

February 18th worked out to
be the perfect day to get
those ol' guys together.
Great weather, good turnout
and plenty to drink. Seven of
our club past presidents
mustered during the day.
Four of which brewed a vari-
ety of beers. We had all
grain, double decoction and
extract brewing going on.
Tom Henderson had his
brew trailer in action. Great
setup. Steve Wall, McKee
Smith and Jim Latyon were
the other past presidents
brewing. I didn't get the
chance to quiz them on what
style they were brewing so
ask 'em at the next club
meeting.

It was great to have Steve
Wall brewing with us. We
haven't seen much of him
lately. It probably was the
last time he will because

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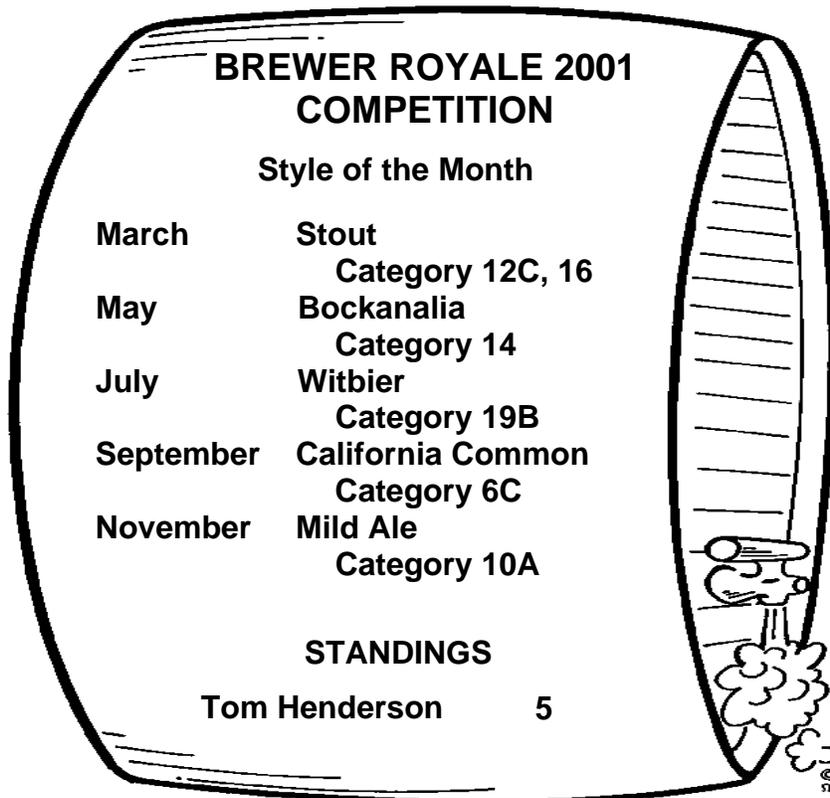
The Prez Sez

by Steve Hacker

So February is now history. It
was a fun month for our
homebrew club. We had a good
turnout at the meeting at
Hoffbrau (even if I did screw-up
the address in the newsletter).
The President's Brewday was
more fun than normally allowed.
See the article about it elsewhere
in this newsletter. I hope
everyone brewed at least one
batch.

Now it's March – Spring is
almost here – Bluebonnets will
be blooming soon. Speaking of
Bluebonnets, our Bluebonnet
Brew-Off IS in full bloom.
Actually, First Round Judging
will take place before our March
club meeting. I hope everyone
can make it to one of the 2
judging sites on Saturday March
10th and take part in our biggest
local homebrew event. See page
7 of this newsletter for more
details on all the activities. The
First Round judging is the
prelude to the main event on
March 23rd and 24th. Also, you
are invited to the Kick-Off
Dinner Party on Thursday night
March 22nd at Big Buck Brewery
in Grapevine. If you made the
Brewery Tour we had in January
then you know how good their
beer and food is. Come join in
the fun. March is our busiest
month of homebrew activities.

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Yellow Dent

By Jim Layton

Classic American Pilsner, Yellow Dent (that's a type of corn for you city boys!)

Here is a recipe for my 1st place American Pilsner at the 2000 Dixie Cup. It was a fine brew in my opinion. Great clarity, dense head, nice bitterness, spicy hop aroma, and clean as a whistle.

OG 1.053
FG 1.015
5.5 gallons

6.75 pounds pils malt, Weyermann
2.25 pounds flaked corn

Crystal hops were whole flowers, all other hops were pellets in a bag.

0.4 oz. Sterling + 0.5 oz. Liberty +
0.4 oz. Crystal, 60 minute boil
0.4 oz. Sterling + 0.4 oz. Liberty +
0.4 oz. Crystal, 20 min. boil
0.6 oz. Crystal at end of boil, 15
minute steep

Estimated 35 IBUs

Step infusion mash. Mash in with
12 quarts to hit target of 135F.
Immediately boost temp to 144F,
hold 45 minutes. Boost temp to
158F, hold 30 minutes. Boost
temp to 170F, hold 10 minutes.
Lauter, collect 7 gallons. Boil 90
minutes. Chill to 50F. Pitch a big

Brewer Royale Update

By Doug Nett

March is Stout month for the club only competition. The winner will have the opportunity to represent our club by sending their beer to the AHA Club Only Competition.

This months competition covers two categories. Imperial Stout from category 12 is added to the Stout category 16. Here are the style guidelines.

12C. Russian Imperial Stout

Aroma: Fruity esters, reminiscent of dark fruit, merged with intense roastiness and maltiness. Hop aroma is usually also present.

Appearance: Very dark reddish-black color; opaque.

Flavor: Intensely fruity and malty, backed up by balancing

roastiness and prominent hop bitterness and flavor. A "burnt currant" character may be present, along with a suggestion of cocoa or strong coffee. Alcoholic strength should be evident, along with a deep, complex malt flavor. The finish can vary from relatively dry to moderately sweet, usually with some lingering roastiness and warming character.

Mouthfeel: Very full-bodied and rich, with intense flavors and perceptible alcohol presence. Carbonation is relatively low.

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It's Here !!

Our biggest local homebrew event of the year.
Don't miss it ! March 22nd and 23rd

Check the official Bluebonnet Brew-Off website at
www.welcome.to/bluebonnet for the latest information.

President's

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Steve and Meneese will be moving to Santa Fe, New Mexico soon. We hate to lose them as local friends and club members. But soon we'll have people in Santa Fe we can visit and they can direct us to places in the area with good beer! Good luck out west Steve!

McKee's brew kettle had a high evaporation rate going on. He ended up with about a 1.5 gallon batch size. His counterflow wort chiller plugged up too and caused him some problems. We learned that using a CO2 cylinder works great clearing those hop-clogs. Some days things just won't go right but I bet McKee's "Mini Batch" turns out to be a great beer that won't last long....

Other past presidents attending but not brewing were Joe Mellon, Darrell Simon and Rett Blankenship. They came to party.... Many club members enjoyed watching the brewing, visiting and sampling all the goodies. Some people came for the day and others only stayed awhile. Everyone enjoyed the brew-day and maybe learned something in the process.

I was hoping a couple of other ol' timers would show up. I had contacted Mike Leonard and Bob Hauptert, 2 other past presidents that still live in the area, but they couldn't make the gig.

Not only was brewing going

on, we had some great tastings as well. Darrell Simon had some '94 Thomas Harding barley wine that was as smooth as glass. There were meads, porters and "Tom's Special". I don't know if it should be called as a spice beer, pepper beer, or herb beer because it had all three in the bottle and oh was it good. We have some good wine makers among us too. There were 2 bottles of a nice Cabernet and Tom's Tomato(e) Wine. All very nice. The tasting also included Spaten Optimator and Sierra Nevada Celebration Ale. From malty sweetness to max-hops, we enjoyed it all.

So if you couldn't make the President's Brewday, do your best to make the next one. It's always a good time!

One final note:

Tom's recipe for his Tomato(e) Wine will be posted on the club Intranet soon.

Party Central

continued from page 1

Suite. We need people with creative ideas interested in decorating, preparing foods, and staffing OUR room. You won't stay in there all night but a little of your time will really help.

We also need more brew for our room. Tom Henderson, Don Trotter and Steve Hacker have signed up. I will make Custom Tap Handles (like I did for the Christmas Party) if you provide a keg and the artwork for your handle. I need your artwork by March 15th.

Special Raffle for BIG Beer

We have a new Big Beer to present to the lucky winner this year. It's a Corsendonk Monk Pale Ale. See what it looks like on page 4.

So get your party duds ready and your boots shined up – We're gonna have a great time!!!



Some Party Animals – Jim (left) and Darrell (right)

Prez Sez

continued from page 1

We will have a Packing Party on Thursday, March 29th at Homebrew Headquarters from 6-8 PM. Our club will provide the entry forms and packing materials for your use in sending your beer entries to New Orleans. The club will also pay the shipping cost. If you pre-pack your entries, you can drop them off at Homebrew Headquarters anytime before March 30th. The Crescent City Competition is April 21st. Some of us will be going to the event (as we did last year). Those Louisiana boys really enjoy a good party too. If you are interested in attending, contact Bo Turton or myself for details.

We'll keep your kettles hot and your fermenters full and we will soon be enjoying those summertime brews!

Cheers!

From your Prez



The Big Beer –

Corsendonk Monk Pale Ale is the special door prize for our Hospitality Room at the Bluebonnet Brew-Off. Get your tickets at the March club meeting. The winning ticket will be drawn on March 24th and the winner announced during the awards presentation Saturday night. You DO NOT have to be present to win.



McKee following Joe's advice (Remember, they've been drinking)

The **Crescent City Homebrewers** invite all interested homebrewers along with their family and friends to the **10th Annual Crescent City Competition and Crawfish Boil** on **April 21, 2001** at the Deutsches Haus in New Orleans. It will be a fun day of homebrew, beer, wine, soft drinks, and a traditional Crawfish Boil.

Entry Deadline

Entries will be received beginning March 22nd and all entries, paper work **MUST BE RECEIVED BEFORE 5:00PM FRIDAY, April 6, 2001.**

Entry Fees

The entry fee is \$6.00 per entry. Please make checks payable to **CRESCENT CITY HOMEBREWERS**. Please include the total entries submitted.

See details at:

http://members.nbc.com/wacjr/competition_2001.htm

We will have a **Packing Party** at Homebrew Headquarters on Thursday March 29th from 6:00 to 8:00 PM. The club will provide required forms and packing materials for you to pack your entries. NTHBA will also pay the shipping cost. You can drop-off you pre-packed entries at Homebrew Headquarters anytime prior to 3/29 to be included in the clubs shipment. Good Luck and Good Brewing!

Brewers Calendar

March

- 10-11 Bluebonnet Brew-Off**
1st Round Judging 9:00 AM
 Location: see article on page ?
- 13 March Club Meeting** - 7:00 PM
 Location: The Flying Saucer - Addison, TX
- 22 Bluebonnet Brew-Off**
Kick-Off Party
 Location: Big Buck Brewery
- 23 BJCP Examination** 3:00PM
 Location: Wilson World Hotel Irving, TX
- 23 15th Annual Bluebonnet Brew-Off**
Registration and Sign-in
 Location: Wilson World Hotel Irving, TX
- 24 Bluebonnet Brew-Off**
 Continues 9:00 AM until 11:59 PM
- 29 Packing Party for Crescent City Competition** 6-8 PM
 Location: Homebrew Headquarters
 See related article on page 4



The Brewing Equipment Trading Post

Trade: Approx 20 cu ft chest freezer for approx 14 cu.ft. chest freezer. Contact Gene Parejko, after 5pm 972-578-0205 or email gnparejko@xo.com

Need extra cash? Homebrew Headquarters is looking for part-time weekend help. Call 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 Don Trotter at our club meeting or email it to djtrotter@yahoo.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

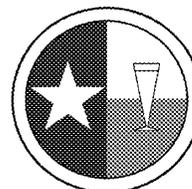
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Member-at-Large -----	Kelly Harris -----	(972) 620-0353 killet@dhc.net
Past President -----	Jim Layton -----	(903) 546-6989 j-layton@raytheon.com

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
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 Website at <http://www.nthba.org>

Brewer Royale Update

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Overall Impression: An intensely flavorful beer. Roasty, fruity, and bittersweet, with a notable alcohol presence. Dark fruit melds with roasty, burnt, almost tar-like sensations.

History: Said to be popular with the Russian Imperial Court.

Comments: Brewed to high gravity and hopping level in England for export to the Baltic States and Russia.

Ingredients: Well-modified pale malt, with generous quantities of roasted grain. Flavor and aroma hops should include English varieties for authenticity. Alkaline water would balance the abundance of acidic roasted grain in the grist.

Vital Statistics:

OG: 1.075-1.095+

IBUs: 50-90+

FG: 1.018-1.030+

SRM: 20-40

ABV: 8-12+%

Commercial Examples:

Samuel Smith Imperial Stout, Courage Imperial Stout, Brooklyn Black Chocolate Stout, Rogue Imperial Stout, North Coast Old Rasputin Imperial Stout, Victory Storm King.

16. STOUT

16A. Dry Stout

Aroma: Coffee-like roasted barley and roasted malt aromas are prominent. Esters low to medium. Diacetyl moderate to none. Hop aroma low to none.

Appearance: Deep garnet to



Five of our club Past Presidents (L to R) Jim Layton, Rett Blankenship, Steve Wall, McKee Smith and our host Tom Henderson (& Chase)

black in color. Clarity is irrelevant in such a dark beer. A thick, creamy, long-lasting head is characteristic.

Flavor: Moderate acidity/sourness and sharpness from roasted grains, and medium to high hop bitterness, provide a dry finish. Balancing factors may include some creaminess, moderate to low fruitiness, and medium to no diacetyl.

Mouthfeel: Medium-light to medium body, with a creamy character. Low to moderate carbonation.

Overall Impression: A very dark, roasty, bitter, creamy ale.

History: The style evolved from attempts to capitalize on the success of London porters, but originally reflected a fuller, creamier, more "stout" body. Modern versions are brewed from a lower OG and no longer reflect a fuller body than porters.

Comments: This is the draught version of what is otherwise known as Irish stout. Bottled

versions are typically brewed from a significantly higher OG and may be considered foreign extra stouts.

Ingredients: The dryness comes from the use of roasted unmalted barley in addition to pale malt, moderate to high hop bitterness, and good attenuation. Flaked unmalted barley may also be used to add a creaminess. A small percentage of soured beer is sometimes added for complexity. Water should have high carbonate hardness.

Vital Statistics:

OG: 1.035-1.050

IBUs: 30-50

FG: 1.007-1.011

SRM: 35+

ABV: 3.2-5.5%

Commercial Examples:

Guinness Draught Stout (also canned), Murphy's Stout, Beamish Stout.

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Lets Party !

Entry login processing is complete. Unofficially, there were 867 entries from 42 different homebrew clubs and independent brewers. The next step is First Round judging of all the entries. We need as many judges and stewards as possible.

Here's the Schedule:

Saturday March 10th - 1st Round Judging

At 9:00 AM, judging will begin at the following locations:

Dallas - Location

Willow Distributing
2601 Cockrell Ave
Dallas, TX 75215-2510

Fort Worth - Location

Coors Distributing
2550 McMillian Parkway
Ft. Worth, TX 76137-5001

See the Bluebonnet web site for a map to the locations.
<http://hbd.org/bluebonnet/bluebonnet/firstjudge.htm>

If you don't want to judge, you can be a big help by stewarding. Each judging table needs a person that can assist the judges by presenting the beers, tabulate scores (check the judges math) and observe the judging. The observation will help the steward learn more about the style being judged and the judging process. Come join the fun and learn more about your hobby.

Sunday March 11th -

Continuation of 1st Round Judging at both locations. The start time will be announced on Saturday afternoon.

Additional judging might be needed the weekend of March 17th.

Friday March 23rd - When it all comes together.

BJCP Exam 3:00-6:00 PM

Registration Check-In and Reception 5:00-7:00 PM

Banquet Dinner 7:00-8:15 PM

Keynote Speaker – Dr. George Fix

Commercial Tasting 8:15 – 10:00 PM

The 2nd Annual Room Crawl 10:00 PM until.....

Saturday March 24th – The Main Event

Registration and judging check-in 8:00-8:30 AM.

Technical Session Presentations 8:30 – 10:30 AM

2nd Round Judging will begin at 10:30 AM.

Kegging Technical Session 2:00 – 3:00 PM

The Official “Back of the Bus Sucks” Pub Crawl. 3:00 PM

Yes, the “Blue Bus Rules” group from last year is looking to commandeer the front of one of the 3 buses and again be the rowdiest bunch on the pub-crawl circuit. Great fun for all participants. The busses return before 8:00 PM.

Awards Presentation 8:00 – 11:59 PM

Dave Dixon, Director of this years Bluebonnet Brew-Off and President of the NET Hoppers homebrew club, will lead the Awards Presentation. Three commercial kegs will be available to contain your thirst during the presentation.

Brewer Royale Update

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16B. Sweet Stout

Aroma: Mild roasted grain aromas. Fruitiness can be low to high. Diacetyl medium to none. Hop aroma low to none.

Appearance: Very dark amber to black in color, which makes clarity essentially unimportant. Creamy head.

Flavor: Dark roasted grains and malts dominate the flavor as in dry stout, though there is medium to high sweetness. Hopping is moderate and tends to be lower than in dry stout, emphasizing the malt sweetness.

Mouthfeel: Full-bodied and creamy. Carbonation low to moderate.

Overall Impression: A very dark, sweet, full-bodied, slightly roasty ale.

History: An English style of stout.

Comments: Gravities are low in England, higher in the exported product.

Ingredients: Lactose is sometimes added to provide additional residual sweetness. High carbonate water is all but essential.

Vital Statistics:

OG: 1.035-1.066

IBUs: 20-40

FG: 1.010-1.022

SRM: 35+

ABV: 3-5.6%

Commercial Examples:

Mackeson's XXX Stout, Watney's Cream Stout, Samuel Adams Cream Stout, Tennent's Milk Stout.

16C. Oatmeal Stout

Aroma: Mild roasted grain

aromas. Fruitiness should be low to medium. Diacetyl medium to none. Hop aroma low to none.

Appearance: Black in color. Thick creamy head. Dark color will likely obscure any clarity.

Flavor: Medium sweet to medium dry, with the complexity of dark roasted grains prominent. Medium hop bitterness with the balance toward malt.

Diacetyl low to medium. May have a slight nuttiness.

Mouthfeel: Full bodied, smooth, silky, with an oily or even mealy texture from the oatmeal.

Overall Impression: A very dark, full-bodied, roasty, malty ale.

History: A variation of sweet stout that is usually less sweet than the original.

Comments: Between sweet and dry stouts in sweetness.

Ingredients: Pale, caramel and dark roasted malts and grains. Oatmeal used to enhance fullness of body and complexity of flavor. Hops for bitterness only. Ale yeast. Water source should have some carbonate hardness.

Vital Statistics:

OG: 1.035-1.060

IBUs: 20-50

FG: 1.010-1.018

SRM: 35+

ABV: 3.3-6.0%

Commercial Examples: Samuel Smith Oatmeal Stout, Young's Oatmeal Stout, Brew Moon Eclipse.

16D. Foreign Extra Stout

Aroma: Roasted grain aromas prominent. Fruitiness medium to high. Diacetyl low to medium. Hop aroma low to none. Occasionally has the aroma of alcohol.

Appearance: Very deep brown to black in color. Clarity usually obscured by deep color.

Flavor: Can range from sweet to dry, with roasted grain character obvious but not sharp. Fruitiness can be low to high, diacetyl medium to none. Hop bitterness can be medium to high.

Mouthfeel: Medium full body, creamy character. May give a warming impression.

Overall Impression: A very dark, moderately sweet, strong, roasty ale.

History: Originally high-gravity stouts brewed for tropical markets. Some bottled export versions of dry or sweet stout may also fit this profile.

Comments: These beers possess a stronger alcohol content than other stouts except the Imperial Stout.

Ingredients: Pale and dark roasted malts and grains. Hops for bitterness. Ale yeast.

Vital Statistics:

OG: 1.050-1.075

IBUs: 35-70

FG: 1.010-1.017

SRM: 35+

ABV: 5-7.5%

Commercial Examples:

ABC Stout, Guinness Foreign Extra Stout (bottled).



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slug of yeast slurry (Wyeast 2124) from a previous batch and aerate. Primary ferment at 50F. Rack to secondary when fermentation is pretty well finished (SG 1.017 at racking on this batch), gradually reduce temp in secondary to 34F. Lager at 34F for 6 weeks or so before bottling or tapping the keg.

Notes: I bet that a single temp mash at 150F for 60 minutes would work just fine but I have to do things the hard way! You may be thinking that I'm just making up the names of these hops. No way. They are all fairly new American varieties and may be hard to find, but they are nice hops. Tettnanger, Saaz, or Hallertau would be good substitutions. Lagers demand a lot from the brewer (time and temperature control during fermentation are the keys), but the payoff can be awesome.

Enjoy!
Jim Layton

Secretary's Minutes

By Don Trotter

It looks like I've relegated myself to the last page. I'll rectify that in the next issue. Seeing this is the first issue that I've really published, I left my stuff out until last. Big thanks goes to Steve Hacker for keeping the newsletter going for the past two months, along with his presidential duties. Steve's been helping me out.

The meeting last month was a blast. We had \$2 pints at Hoffbrau Steaks in Addison.

That alone made the meeting for me. Our Prez outlined Presidents Brew Day at Tom Hendersons. I didn't get out for the festivities, but according to the article in this newsletter, fun was had by all. Sorry I missed it.

Steve commented on the planned Miller Brewery Tour. The plan is to set the date for June, so we can involve some of the other area clubs. The information is supposed to be posted on the intranet web site. Check back to get the details.

If you have a keg of beer that you wish to donate to the NTHBA suite for the 2nd Annual Bluebonnet Room Crawl, please sign up at the March club meeting. See Bo Turton or Steve Hacker. I'm gonna donate a 5 gallon keg of Traditional Bock. C'mon by and try some.

Don't forget that there is still time to get a room in NOLA. Contact Steve Hacker or Bo Turton for more information. Rooms will be going fast; don't wait too long.

For the site of the month, I really haven't got anything really interesting, so I'll just throw this one out. Do you like cool screensavers? No, well how about cool beer screensavers? If so, check out this site. There are all kinds of beer related screensavers available: <http://www.needapub.com/funstuff/screensaver/beer.html>.

The NTHBA intranet sight is generating some interest. We're up to 77 members, and have tallied 534 visits since December. This past month we had 12 new signups.

The Brewers Calendar 2001

NOTE All activities marked with ** are tentative at this time

April

****10 April Club Meeting 7:00 PM**

Location: Bavarian Grill
Plano, TX 75023

20-21 Crescent City Competition & Crawfish Boil

Location: New Orleans, LA

May

5 MayFest Party and Brew Day

Location: Bo Turton's
Dallas, TX

7 Entry Deadline for Sunshine Challenge

8 May Club Meeting 7:00 PM

Location: The Flying Saucer
Addison, TX 75240

**Brewer Royale Competition
Category 14. Bock**

18-20 Sunshine Challenge 2001

Location: Delta Resort, Orlando, FL
There's still time to brew ales.

June

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

Location: **TBA**

July

10 July Club Meeting - 7:00 PM

Location: The Flying Saucer
Addison, TX 75240

**Brewer Royale Competition
Category 19B. Witbier**

August

****14 August Club Meeting 7:00 PM**

Location: Hoffbrau Brewery & Steakhouse - Addison, TX

September

11 September Club Meeting 7:00 PM

Location: The Flying Saucer
Addison, TX 75240

**Brewer Royale Competition
Category 6C. California Common**

22 Cactus Challenge 2001

Location: Lubbock, TX

29 Club Oktoberfest Party

Location: Bo Turton's home
Dallas, TX



The Flying Saucer Brewery Importation

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