



LIVIN' THE BREWS



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

Volume XVII, Issue 4

April, 2002

The
**GINGER
MAN**



April Meeting
Tuesday, Apr 9, 7:00 PM

The Ginger Man
2718 Boll St.
Dallas, TX 75204
(214) 754-8771

too soon. In fact, I missed the technical talks. Maybe those shouldn't start at 8:30 AM, or maybe I should not have stayed up so late. Final judging followed the technical sessions and wrapped up around noon. Unfortunately, I had to miss the pub-crawl and awards ceremony, due to other commitments. Oh well, there's always next year.

Speaking of next year. That's what we're going to have to say about the Bluebonnet. If you have not heard, we tied with the Foam Rangers in points for the Bluebonnet Cup. Congratulations to those guys. However, we need to get busy brewing, if we are to have any chance at taking the Sunshine Challenge and Dixie Cups. If you don't

(Continued on page 2)

Prez Sez

By Walter Hodges

Well, that was my first time to attend the Bluebonnet Brew-off and all I can say is, "WOW!" From the commercial beer tasting to the room crawl to the final judging round, I had a great time.

Friday started it all. There was

the keg of Imperial Stout from Two Rows. Then, dinner with Ralph Olsen, President of Master Brewers Association of the Americas, District Northwest, and Paul Gatza, Director of the AHA. After dinner, it was on to the commercial beer tasting. Finally, came the room crawl.

For those who missed the room crawl, we had a great room with great decorations (thanks Steve and Carolyn), an English phone box and really cool bar (thanks Doug and Bo) and 13 beers on tap (thanks everyone who brought a keg). We didn't win the room-decorating contest, but we definitely had the most popular room. Thanks to everyone who helped, especially everyone who helped clean up.

Saturday morning came way



Keynote Speaker Ralph Olsen

May Meeting
Tuesday, May 14, 7:00 PM
Location: The Flying Saucer



AHA Director Paul Gatza

(Continued from page 1)
 already have your entries, there's just enough time to brew a beer for the Sunshine Challenge (May 6 is the entry deadline). And while we may seem to have a lot of time until the Dixie Cup (October), let's not sit back and wait until the last minute to start brewing. Let's go to Houston and take the Dixie Cup!



British Phone Booth in NTHBA Club Room

Bluebonnet Update!

By Steve Wesstrom
 Director, 2002 Bluebonnet

The Bluebonnet Committee has been reviewing the results of the Bluebonnet club totals from the event, and has determined that there is a tie between the NTHBA (30 points) and the Foam Rangers (30 points).

The rules of the Bluebonnet state that the points, not place, determine the winner. I can't find any rules regarding tie breaking. Therefore, as the di-

rector of the 2002 Bluebonnet, I declare that there are co-winners this year!

Congratulations to the Foam Rangers and the North Texas Homebrewers Association!

I wish to thank Jimmy Paige, the Grand Wazoo of the Foam Rangers, for bringing the clerical error to our attention. We all want the Bluebonnet scores to be absolutely correct. Anyone that has been involved with a competition of this size can attest to the difficulty and painstaking efforts of all involved. After a complete review, we are pleased with the database integrity. It appears that a simple data entry error was committed.

I wish to thank all of the participants and the members of the 2 winning clubs for their participation, and their patience, while we ran through all of the numbers. In addition, I will request that the committee have a second stein presented to the NTHBA for the "keeper" trophy and that the engraving show both clubs on the stein base as winners. I would like



Lots O' Kegs

to see the Foam Rangers keep the travelling stein this year. All of us would like to see it returned to the event, and be placed on the rostrum, during the Friday nite welcoming ceremony in 2003.



Lots O' Taps

NOTICE

The single raffle prize for the April club meeting will be a set of Fullers vintage ales. We raffled off an identical set in the NTHBA room during the Bluebonnet room crawl. Don't miss your chance to win this raffle prize! The proceeds of these raffles fund additional club activities and social events.

WANTED

The NTHBA is seeking kegs of homebrewed beer for the AHA National Conference to be held in Irving on June 20-22. It's our understanding that the plan is to have a room crawl during this event. For those that attended to Bluebonnet room crawl, we all know how much fun it was. The NTHBA room at the Bluebonnet had 14 kegs this year, all on display in the new club bar. Let's show the nation that we know how to brew beer in Texas.

16th Annual Bluebonnet Brew-Off Category and Best-Of-Show Winners

American Lager

- 1 Dean Fikar - Cowtown Cappers
- 2 Richard Dobson - Red River Brewers
- 3 James Grady - Knights of the Brown Bottle
- 4 Nancy & Wes Sampson - BATF

European Pale Lager

- 1 Bob Carbone - Shreveport Urban Diastatic Sparges
- 2 Jim Youngmeyer - Foam Rangers
- 3 Erik Nelson - Cloudy Town Brewers
- 4 Steve Vallancourt - BATF

Light Ale

- 1 James Grady - Knights of the Brown Bottle
- 2 Steve Vallancourt - BATF
- 3 Richard Dobson - Red River Brewers

Bitter and English Pale Ale

- 1 Ed Measom - Central Florida Home Brewers
- 2 Josanna Pociask - NET Hoppers
- 3 Joe Formanek - Urban Knives of Grain

Scottish Ales

- 1 Gloria Solheim - High Plains Draughters
- 2 Bev Blackwood - Foam Rangers
- 3 Doug Nett - North Texas Homebrewers Association

American Pale Ales

- 1 Jim Youngmeyer - Foam Rangers
- 2 Kuyler Doyle - Foam Rangers
- 3 Ted Luft - NET Hoppers

India Pale Ale

- 1 Jeff Oberlin - Bay Area Society of Homebrewers
- 2 Kuyler Doyle - Foam Rangers
- 3 Kuyler Doyle - Foam Rangers

Koelsch and Altbier

- 1 Kathy & Robert Orahood - Foam Rangers
- 2 Jim Layton - North Texas Homebrewers Association
- 3 Kathy & Robert Orahood - Foam Rangers

German Amber Lager

- 1 Russ Bee - North Texas Homebrewers Association
- 2 James Paige - Foam Rangers
- 3 Russ Bee - North Texas Homebrewers Association

Brown Ale

- 1 Phil Lawrence - NET Hoppers
- 2 Carl Minion - BATF
- 3 Joe Formanek - Urban Knives of Grain
- 4 James Paige - Foam Rangers

English and Scottish Strong Ale

- 1 John R. Griffiths - Fayetteville Lovers of Pure Suds
- 2 Dan Humphrey - Primetime Brewers
- 3 Jeff Nolte - North Texas Homebrewers Association

Barleywine and Imperial Stout

- 1 Joe Lindsey - Foam Rangers
- 2 Joe Lindsey - Foam Rangers
- 3 Joe Formanek - Urban Knives of Grain

European Dark Lager

- 1 Richard Dobson - Red River Brewers
- 2 Nancy & Wes Sampson - BATF
- 3 Douglas Jager - Shreveport Urban Diastatic Sparges

Bock

- 1 Brian Moorcroft - Fellowship of Oklahoma Ale Makers
- 2 Michael Porter - NET Hoppers
- 3 Russ Bee - North Texas Homebrewers Association

Porter

- 1 Joe Scivicque - North Texas Homebrewers Association
- 2 Ed Measom - Central Florida Home Brewers
- 3 Paul Solheim - High Plains Draughters

Stout

- 1 Joe Lindsey - Foam Rangers
- 2 Bev Blackwood - Foam Rangers
- 3 Randy Pierson - Brew Bobs
- 4 Joe Lindsey - Foam Rangers

Wheat Beer

- 1 Nancy & Wes Sampson - BATF
- 2 Steve Vallancourt - BATF
- 3 John Karmazin - Fellowship of Oklahoma Ale Makers

Strong Belgian Ale

- 1 Robert Wietor - Central Florida Home Brewers
- 2 Richard Graham - Knights of the Brown Bottle
- 3 Paul N. Doxey - North Texas Homebrewers Association

Belgian and French Ale

- 1 Russ Bee - North Texas Homebrewers Association
- 2 Robert Gulley - Fellowship of Oklahoma Ale Makers
- 3 Shawn Scott - Fellowship of Oklahoma Ale Makers

Lambic and Belgian Sour Ale

- 1 Robert Wietor - Central Florida Home Brewers
- 2 Robert Wietor - Central Florida Home Brewers
- 3 Kuyler Doyle - Foam Rangers

Fruit Beer

- 1 Val Bee - North Texas Homebrewers Association
- 2 Jeffrey Swearingin - Fellowship of Oklahoma Ale Makers
- 3 Dan Humphrey - Primetime Brewers

Spice/Herb/Vegetable Beer

- 1 Dean Fikar - Cowtown Cappers
- 2 Barbara Theall - Red River Brewers
- 3 Kenneth Seal - Ale-ians Society

Smoke-Flavored Beer

- 1 Steve Hacker - North Texas Homebrewers Association
- 2 Dennis Evans - NET Hoppers
- 3 Richard Dobson - Red River Brewers

Specialty/Experimental/Historical

- 1 Infected Angels - Red River Brewers
- 2 Richard Harris - North Texas Homebrewers Association
- 3 Val Bee - North Texas Homebrewers Association

Traditional Mead & Braggot

- 1 Ray Wilson Jr. - Fellowship of Oklahoma Ale Makers
- 2 Darrell Simon - North Texas Homebrewers Association
- 3 Guy Munster - Foam Rangers

Fruit & Vegetable Mead

- 1 Burt M Renard - High Plains Draughters
- 2 Burt M Renard - High Plains Draughters
- 3 Preston C. Hoover - Central Florida Home Brewers

Herb & Spice Mead

- 1 Rett Blankenship - North Texas Homebrewers Association
- 2 Steve Vallancourt - BATF
- 3 Bob Rescinito - High Plains Draughters
- 4 Don Lake - Central Florida Home Brewers

Cider

- 1 Donald Sajda - Kuykendahl Grand Brewers
- 2 Richard Dobson - Red River Brewers
- 3 Richard Dobson - Red River Brewers

Best of Show

- 1 Bob Carbone 2B European Pale Lager Northern German Pilsner Shreveport Urban Diastatic Sparges
- 2 Steve Hacker 23B Smoke-Flavored Beer Other Smoked Beer North Texas Homebrewers Association
- 3 Joe Lindsey 12B Barleywine and Imperial American-Style Foam Rangers Barleywine



Brewer Royale Update

By Kelly Harris

Ten entries (2 Brown and 8 Robust) came to do battle in the Porter competition. When the dust finally settled, there was MORE than three standing. Our judges had a tough time in this heated competition, but did a stellar job! Many thanks go to Brian Martin, Dirk Carvajal, and Bill Dubas (BJCP Certified) for judging. Congratulations go to Tom Henderson (Honorable Mention), Russ Bee (3rd place), and Kelly Harris (2nd place).

Jim Layton had no qualms about giving up his delicious, winning recipe, and it's no coincidence that it's called "I'm A Winner!" Robust Porter.... and here's the recipe. Good Job, Jim!

All grain recipe for 6.5 gallons
OG: 1.060
FG: 1.019

9.5 lb Hugh Baird pale ale malt
1.0 lb American chocolate malt
0.25 lb black patent
1.0 lb 75L crystal
1.0 lb flaked barley
10 oz Breiss special roast malt
10 oz DWC special B malt

1.1 oz Centennial pellets, 9.4% AA, 60 minute boil
1.5 oz Fuggle pellets, 4.5% AA, 10 minute boil

Wyeast 1728 Scottish Ale yeast, about a cup of thick slurry from a previous brew.

Mash-in with 17 quarts water to hit 152F, hold for 90 minutes. Sparge. Boil 90 minutes. Chill to 65F, aerate, and pitch yeast. Ferment at 65F.

Jim says that the next time he brews this beer he might:

- 1) Use a yeast strain that isn't quite so clean; maybe Wyeast 1028 London Ale, or the EDME Ale.
- 2) Reduce mash temperature to get a lower FG

Attention 1st place winners!

Send your winning beer to the AHA COC nationals!

www.beertown.org/aha/clubs/clubonly_comp.htm

Competition Corner

by Joe Scivicque

Another Bluebonnet Brew-Off has come and gone. This year NTHBA left without sole possession of the coveted Bluebonnet Homebrew Club of the Year trophy. So, our egos are bruised a bit, but we turn our focus to the next rounds of the Gulf Coast competition. By the time this article is printed, the deadlines for the Crescent City Competition will have come and gone. So we will now begin looking to the Sunshine Challenge.

You might ask, "Why should I compete? Competing takes up large amounts of my time. It costs money. And it's a hassle packing up boxes, attaching bottle labels and filling out entry forms."

So why do we compete? Well, there are a few reasons that come to my mind. The first thing that comes to mind is the thrill of competition. There's excitement and anticipation that your beer may place, or even be crowned best in category, or

maybe even best of show. And having the opportunity to be at a competition when your name is announced is a real adrenaline rush.

And then there is that strong egocentric feeling of being a winner. Maybe you refer to it as competitive fervor. If your beer is good enough, or sometimes you are lucky enough to place, it really boosts your drive to brew more beer. At least, that's my experience. Although we don't like to admit it, this is probably a very big factor in our decisions to compete.

You probably easily recognize both of these reasons when "competition" is mentioned. But have you pondered what competition can do for your brewing skills and knowledge? At the 2001 Bluebonnet, this point of competition was strongly emphasized by the late Dr. George Fix. He expressed his concern that we too often ignore the learning experience that competition provides in deference to our desire to win.

"How," you ask, "can competition improve my brewing skills?" You can improve by simply taking the time to study your score sheets. Consider what the judges have written and whether you agree with their assessments or not. Even though you may disagree with the judges in many cases, you may also find that they actually validate your own opinions. The judges may point out shortcomings that you already recognized were there, but weren't

quite certain about.

I often look for similarity in different judges comments. If multiple judges are saying the same thing about my beer, then I can have a higher level of confidence that this particular area may need a tweak.

"But I don't need to compete because I get lots of good comments on my beers at the club meetings." Yes, this is true. We often get lots of comments about how good our beer is. And, there are some folks in the club who will not hesitate to provide very constructive criticism in person. But, I have a suspicion that a lot of us are apprehensive about telling someone in person that their beer doesn't live fully up to standards and describing where the shortcomings lie. In competitions, even though the judges' names are on the score sheets, the judges are probably much more likely to provide direct and pointed opinions on where a beer can improve. Although I personally like the chance to win a ribbon, the little bit of education from the score sheets is perceptibly the greater benefit to us as home brewers.

And of last note, there is the camaraderie of homebrew competitions. For me, personally, I began feeling more at ease with the club members and began to feel like a full partner in the club when I started competing. Particularly for NTHBA, that camaraderie comes in supporting the club in the Gulf Coast Competitions. If every member of the club submitted 2 entries

in every competition, the club would have over 250 entries. Then add to that those entries from brewers in the club that enter 5-10 entries each, and we could truly have formidable presence in every Gulf Coast event.

I would like to close by encouraging every member to enter the Sunshine Challenge this year. The entry deadlines will be coming up in the next month. Do you realize that the Sunshine Challenge club trophy has never left Florida? We need to get out there and kick Central Florida's !!!!

Okay, so the ego thing has taken over again. Go NTHBA!

New Club Web Page

Jam Layton has launched a new website for our club, with easy access to newsletters and locations of upcoming meetings. There are a few other goodies there as well. He's still adding content and will overhaul the appearance as soon as he gets caught up with his brewing ... well, maybe sooner than that. Anyway, please check out <http://hbd.org/nthba/>

Deep Thoughts, by Jack Handey

"Sometimes, when I reflect back on all the beer I drink, I feel ashamed. Then I look into the glass and think about the workers in the brewery and all of their hopes and dreams. If I didn't drink this beer, they might be out of work and their dreams would be shattered. Then I say to myself, "It is better that I drink this beer and let their dreams come true than be selfish and worry about my liver."

The Brewers Calendar 2002

Revised April 2002

April		August
5	Crescent City Competition & Crawfish Boil Entry Deadline	13 August Club Meeting - 7:00 PM ** Location: The Londoner, Addison, TX
12	AHA National Home Brew Conference Entry Deadline	September
9	April Club Meeting - 7:00 PM Location: The GingerMan, Dallas, TX	10 September Club Meeting - 7:00 PM Location: The Flying Saucer, Dallas, TX Brewer Royale Competition - Category 18 Strong Belgian Ale
12-13	Crescent City Competition & Crawfish Boil Location: New Orleans, LA	?? Cactus Challenge Location: Lubbock, TX
26-27	AHA National Home Brew Conference First Round Judging Location: Houston, TX	October
27	NTHBA Club Brew Day Location: Patrick Kruger's home Address: 2625 Huntly Lane in Flower Mound	5 NTHBA Club Oktoberfest Party Location: Bo & Robin Turton's home
May		5-7 Great American Beer Festival Location: Denver, CO
4	AHA Big Brew Day, Club Birthday Party, and NTHBA Club Brew Day Location: Bo and Robin Turton's home Address: 3747 Vancouver Drive in Dallas 8AM till we're done	8 October Club Meeting - 7:00 PM ** Location: Bavarian Grill, Plano, TX
6	Sunshine Challenge Entry Deadline	18-19 Dixie Cup 2002 Location: Houston, TX
14	May Club Meeting - 7:00 PM Location: The Flying Saucer, Dallas, TX Brewer Royale Competition - Category 7 India Pale Ale	November
17-19	Sunshine Challenge Location: Orlando, FL	12 November Club Meeting and Election of club officers - 7:00 PM Location: The Flying Saucer, Dallas, TX Brewer Royale Competition - Category 21 & 22 Fruit Beer and Spice/Herb/Vegetable Beer
June		December
11	June Club Meeting - 7:00 PM ** Location: The Old Monk, Dallas, TX	7 Christmas Party Location: Bo & Robin Turton's home
20-22	AHA National Home Brew Conference Location: Wilson World Hotel, Irving, TX	
July		
9	July Club Meeting - 7:00 PM Location: The Flying Saucer, Dallas, TX Brewer Royale Competition - Category 1 American Lager	

If you know of any homebrew events and their dates that would be of interest to our club members, please email them to Bill Dubas at bill.dubas@hotmail.com Thanks

** Tentative meeting location (unconfirmed at this time)

Party Central

By Bo "Party Boy" Turton

Over the past few years, the club has provided opportunities for club members to brew together. These "brew days" have been an opportunity for all members to learn how to brew beer. In the past, however, most people attending brew-days have been long time brewers. We hope to change all that by encouraging novice and beginning brewers to participate also. Since these brew days will benefit all brewers, we hope that this program will catch on and continue to grow.

This year, I would like to have one brew day each month. These brew days will be scheduled in advance, and I hope that all members will take part by providing different locations to conduct these brew days. The NTHBA will support brew days by providing the ingredients to make one 10-gallon batch of an all grain beer. The person that sponsors the brew day at their home will have the opportunity to go to Homebrew Headquarters, Kelly Harris' store in Richardson (972-234-4411), and receive the ingredients. There is a catch, however. The club would like 4-5 gallons of that beer to be kegged so that it can be provided to club members attending future brew days and club parties. A keg can be provided if you do not have one of your own.

As this program grows, we would like to take it up a notch by providing different styles of beer that will be brewed during

various months. To start this program, I would like to collect the e-mail addresses of everyone that has an interest in attending future brew events. I will then coordinate the different locations and assist in informing everyone when these brew days will take place. I will also try to ensure that any kegged beer collected will be on tap for these events. These brew days are open to ANYONE that has interest in brewing beer.

Just think. . . . you will get to brew beer, learn from others, and drink some great beers. So, let's kick in and give it a try! With good club member involvement, this could become an everlasting event. Make it a point to check the calendar in the newsletter, or our web sites, to see where the next brew day will be taking place. Listed below are the upcoming brew days for April and May:

April 27: Patrick Kruger's home in Flower Mound. Address: 2625 Huntly Lane

May 4: Bo and Robin Turton's home in Dallas. Address: 3747 Vancouver Dr. {coincides with National Homebrew Day and NTHBA Club Birthday}

First Time, First Round Judge

By Joe Scivicque

After careful schedule planning and execution, I made the trip to south Dallas for the first round Bluebonnet Brew-Off judging this year. I was a bit apprehensive on the drive

down, not really knowing what to expect. I wasn't turning back. I missed last year's, to my regret, and I didn't want some club member (Rett Blankenship) talking about the fact that a dangling part of my anatomy didn't show up and assist in judging. Besides, I really wanted the life experience.

When I walked into Willow Distributing, I was surprised to see a dozen or so judges in the company's hospitality room. And it was apparently a successful group making good progress. Pat Layton was helping with the paper work and she gave me the obligatory release forms for signature. Bill Dubas was busy acting as chief steward, pulling flights from the walk-in cooler and preparing tables for each round of judging. Jim Layton, Steve Hacker, Charlie Walker, and Charlie Gottenkieny were hanging around the bar, snacking on various fare provided for the event. Several other people were at tables judging flights of beer. I sat patiently and chatted with Pat while waiting for an experienced judge to team up with on a flight.

I had the fortune of pairing up with Larry Wilson to judge Scottish Ales. I was nervous preparing for the first tasting.

Would I totally goof and look like an idiot? Would my score sheets be way out of line with Larry's?

We busily took care of administrative issues, putting names

and experience (novice for me) on score sheets, checking the bottle numbers against the inventory sheet to ensure we had the correct flight. Then we reviewed the BJCP style guide for Scottish Ales: 60 shilling, 70 shilling, and 80 shilling. We discussed various aspects of flavor, carbonation, hop levels, and mouth feel. Then came the test.

We held the first bottle of 60 shilling up to the light. It looked clear with no apparent signs of contamination and it was properly filled. Check on the score sheet. I popped the top. Pfsst. A slight bit of gassing in the headspace. Larry poured 1 ½" of beer in each cup. We looked at the beer. Not much head. We smelled it. Slight aroma of malt and fruitiness. We tasted it. A bit malty, but not an exceptional flavor.

Larry asked, "What do you think?"

I listed my observations and ended with, "I like the beer and don't perceive any fault. But, it's not really what I would expect from a Scottish Ale. It's kind of thin bodied and not a lot of malt coming through."

Larry responded, "I agree with you."

Great! I got confirmation on my comments.

I scored the beer and then we compared scores. The total score I assigned was two points lower than Larry's score. Wow! That was close enough

to break the tension for me. Larry warned me at that point of the pitfall of scoring the first beer too harshly. You can always score a later beer higher if it's a better beer.

We continued to chat during the scoring, discussing characteristics of each beer. Various conversations were going on around the room. Rod Slattery was on my left, judging a flight of American Pale Ales with Ken Woodson, another first time judge and fledgling homebrewer. Joe Mellon was trying to con everybody in the room into trying an obviously contaminated German Lager. I believe he called it an "Oktoberfest-Gueuze".

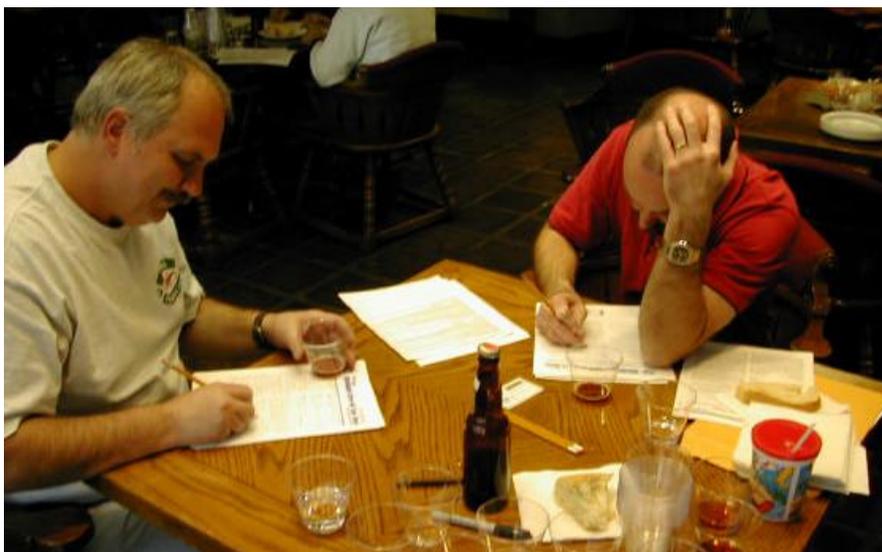
After the first beer, Larry Wilson ran out to his car to get his church key. It was one a friend of his had picked up in Vatican City and it had a picture of the Pope on it. Larry showed it off to Darrell Simon, and he joked that it was blessed by the Pope. I'm not so sure, because the top broke off of the second bottle

that I opened with it.

I was pleased that nearly every total score that I assigned was within 2 or 3 points of the scores Larry was assigning. However, they were always lower and Larry joked that I was going to develop a reputation for being a picky judge. I scored one beer really low, and Larry gave me another warning that unless it was seriously flawed, a really low score could be discouraging to the brewer. We were there as much to help people understand how to improve their beers as much as we were there to score for a competition.

We finished the flight and I had a great feeling of success and accomplishment. The only downside was that there were no exceptional beers in the flight.

In spite of the lack luster beers, the afternoon's judging made me want to go back and I did on Sunday. I had a great session the second day with Char-



Charlie and Joe Judging Strong Ales During the 1st Round

lie Walker judging English Old Ales and Strong Scottish Ales. And we definitely had a couple of really good beers on Sunday. When it was over, Paul Doxey said I could no longer mark "novice" on the score sheet.

This was another great step in the brewing hobby. It was loads of fun and I learned some things which I will bore you with in a future article. I would really encourage everyone in the club to take the opportunity to go to the judging sessions for the 2003 Bluebonnet. You'll come away with a great experience and little better feel for your own beers.



The Brewing Equipment Trading Post



HELP WANTED

Homebrew Headquarters is looking for a knowledgeable person in beer and wine making. Help is needed for weekends mostly and some weekdays. Part and full-time available. Contact Kelly Harris @ 972-234-4411

To list your equipment, include the following information -

- 1 - Description of items)
- 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 items).

You can give the information to Bill Dubas at our club meeting or email it to bill_dubas@hotmail.com.

Your items) 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

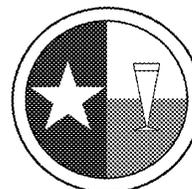
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- Treasurer ----- Tom Garner ----- (214) 551-0990
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Dnett@hodgesusa.com
- Past President ----- Steve Hacker ----- M (817) 540-1210
steve4beer@aol.com

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) 675-5562
- 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>



Livin' the Brews Newsletter
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If you received this with a yellow post office forwarding sticker,
please give Tom Garner a call at (972) 234-4411 and give him your new address.