



LIVIN' THE BREWS



October Meeting
Tuesday, Oct. 8, 7:00 PM

The Bavarian Grill
221 W. Parker Rd.
Plano, TX 75023
(972) 881-0705

This includes Gulf Coast homebrew competitions and our own bi-monthly Club Only Competitions. This position offers a great opportunity to sample entries from the club competitions.

Second Vice President a.k.a. Party Boy: Responsible for organizing club parties and brew days. This position is probably one of the most important jobs on the board.

Secretary: The secretary is responsible for getting us off of our butts and writing articles each month, and then taking our incoherent ramblings and organizing them into a newsletter. The secretary is also responsible for taking minutes at the monthly board meetings.

Treasurer: Primarily responsible for collecting and distributing club funds. The treasurer is also responsible for recording club membership, and keeping these re-

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Prez Sez

By Walter Hodges

ASK NOT WHAT YOUR BEER CLUB CAN DO FOR YOU, BUT WHAT YOU CAN DO FOR YOUR BEER CLUB!

I hope everyone got his or her beers off to the Dixie Cup. With a little luck, in about two weeks we'll have the Dixie Cup in our possession.

As the competition year winds down, so does the end of the 2002 term for the club's board of directors. I've spoken at the last two meetings about the need for board nominees. If you have never been on the

board, now is your chance. No job on the board is particularly difficult or time consuming. Below, I have listed the board positions and their responsibility:

President: Responsible for scheduling board and club meetings and setting agendas. The board meetings are really just a reason for officers to get together, have a few beers, and plan upcoming events. The president is also responsible for contacting various drinking establishments and making reservations for the club meetings. You will also have to stand up at the club meetings and talk while no one listens. I know some of you do listen, or at least try to.

First Vice President: Primarily responsible for coordinating club participation in homebrew competitions.

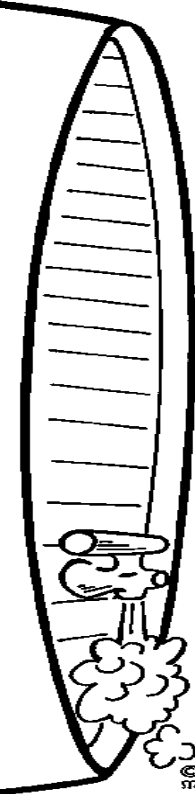
November Meeting
Tuesday, Nov. 12, 7:00 PM
Location: The Flying Saucer

Don't Forget !!!!
Club Oktoberfest Party
Saturday, October 5
Location: Doug Nett's Home
(See last month's newsletter for details and a map.)

BREWER ROYALE 2002
Style of the Month

Nov '02	Fruits & Veggies	Cat. 21/22
Jan '03	Bitter & Eng Pale Ale	Cat. 4
Feb '03	Brown Ale	Cat. 10
May '03	Eng & Scot. Strong	Cat. 11
Jul '03	European Pale Lager	Cat. 2

<u>Standings</u>	<u>Points</u>
Jim Layton	11
Russ Bee	4
Steve Haney	4
Paul Doxey	3
Rod Slattery	3
Kelly Harris	2
Mark Diehl	1
Richard Harris	1



Over the course of the year, new, and not so new, club members have approached me and asked how they can get a club t-shirt. The green t-shirts with the orange logo are about four years old. There are still a few available and we'll be bringing them to the club meetings and selling them for \$7.00 each. However, when they are gone, that's it. So, we decided it was time to hold a competition for a new t-shirt design. If you have any artistic ability and are willing to design a new t-shirt, we are looking for a few good entries. All we ask is that your entry not be crude and that it be original. All entries are due by the club Christmas party. Please turn your entries in to Walter Hodges or e-mail them to [wnp.hodges@verizon.net](mailto:hodges@verizon.net). A vote will then be held to determine the new design.

Brewer Royale Update

By Kelly Harris

WOW!!! What a great competition! Belgian Strong Ales were on the docket, and boy, what wonderful entries there were. The judges had only good things to say about all of the beers, and they wished that they could have given awards to all. So, from our judges, "Great Job" to all.

Each entry was given a score from each of the five

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records up to date in the club's membership database. This is a low profile, but very important job.

Member at Large: The responsibilities of this board position are varied. The member at large is there to help the other board members whenever they need it. If a board member gets called out of town on business, is ill, or just goes on a family vacation, then the member at large can pitch in to keep the club running smoothly.

Past President: The past president is not an elected position, but I'll mention it anyway because it is a board position. The previous year's president stays on for an additional year as

an advisor to the current year's board of directors.

Nominees do not run for a specific office, but are elected to the board. The elected officers, as a group, then decide amongst themselves who will hold each position.

If you have never run for or been elected to the board this is your chance to throw your name into the ring. Being on the board is a great way to give back to your club and meet new people. If you have ideas on how to make the club better, this is your opportunity. Election ballots will be included in the November newsletter and voting will occur at the November meeting.

CALLING ALL ARTISTS.

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judges and these five scores were then averaged. We had eleven entries and the final average score was 38.6 points. Only 7.6 points separated first place from ninth!

Special thanks to our judges; Carter Cathey, Jason English, Tom Garner (BJCP certified), Bill Lawrence and Mark Todd. Although they had a difficult time deciding award winners, they got to sample some of the best beers in the house.

Our award winners were a Strong Dark from Pete Hemmington (HM), Jim Layton (3rd) with a Strong Golden, Steve Haney (2nd) with a Strong Dark, and in first place, Paul Doxey's beautiful Tripple. Great job Paul!

Now for Paul's winning recipe for "Tripple Trubble":

Recipe Targets:

O.G. = 1.093
F.G. = 1.023
% ALC = 9
IBU = 20
SRM = 4

Ingredients for 12.5 gallons:

24 lbs Pilsner 2-row
4 lbs Wheat Malt
1 lbs Cara-Pils Dextrine
5 lbs 3 oz. Corn Sugar

2.5 oz Perle 8.4% AA boil 90 minutes
0.5 oz Saaz 3.3% AA boil 1 minute

Irish moss

Split batch, with a reconstituted Westmalle yeast for one half batch and a combination of 1388 Belgian Strong and 3787 Belgian Trappist for the other half

Boil Time: 90 minutes

Mashing Procedure:

First rest at 125 F for 30 min.

Added boiling water to raise temp to 145 F.

Then raised temp to 160 F for 15 min

Raised temp to 167 F for mash off.

Sparge to yield 12.50 gallons to primary

Oxygenated and pitched yeast at 74 F. Ferment at 63 F.

Survey Says!

By Bill Dubas

Some of you may remember being asked to fill out an NTHBA member survey a few months ago. The purpose of this survey was to provide information to the officers of the club so that we could better serve you, the members. In addition to confirming some premonitions that we already had, the survey results provided some interesting ideas that we'd like to try out in the coming months. Here is a summary of what you told us that you want from a homebrewing club.

It probably comes as no surprise that most of you joined this club for two main reasons: To learn how to brew great beer, and to socialize with people that have similar interests. What may not be so obvious, however, is that members of all experience levels repeated these same two answers. It seems that no matter how much we learn, we always want to learn more, and no matter how many brewers we meet, we always want to meet more.

For example, many members expressed a desire for "informative" beer events such as brewery tours and tastings, in addition to "social" beer events such as pub-crawls and road trips. You also said that you are interested in attending brewing sessions that are educational in nature, as well as social. Fortunately, many of the experienced club members indicated that they would enjoy teaching less experienced club members how to brew, so it's just a matter of getting these two groups together.

We've attempted to get things rolling in this area by holding monthly club-sponsored "brew days" and starting a "big brew-der" program. While the big brew-der program has encountered rather lackluster interest, the club brew days have become quite popular over the last few months (even in

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the dog days of summer!). The August brew day boasted an attendance of 20 or so brewers of various experience levels. Our next step is to add technical sessions to these brew days covering topics such as ingredients, processes, equipment, etc. so stay tuned for details on this in upcoming newsletters and email notices.

While we're on the subject of information dissemination, the club newsletter, web page, and email seem to be the preferred method for getting information out to the members. However, we have some improvements that could be made here. For instance, you want to see more of a variety of articles in the newsletter, including club events, beer style/history information, technical articles, winning recipes, and trip reports. You also would like to see the club web site(s) updated more frequently. Some of you would like to see a membership list published in the newsletter, or on the web-site, but others have concerns regarding how this information will be kept private. Hopefully we can think of a compromise that will please both sides of the camp.

When asked about parties, you seemed to like the current format of the club providing the main course, and members bringing a side

dish and home-brew for other club members to sample. The "peoples' choice" awards, where members vote on their favorite home-brew of the party, are also popular. One person suggested that it would be fun to have the winner say a few words about his or her home-brew, the recipe, and how it was brewed. Maybe we can try this at the Oktoberfest party or Christmas party this year. The club currently sponsors two parties per year, but many of you expressed a desire for more parties, with the most common answer being once per quarter. Fortunately, when asked if you would consider having a club sponsored party at your home, about half of the respondents indicated that they would be willing to host such an event. I encourage those of you that said "Yes" to this question to come forward and volunteer so that we can possibly schedule something for next spring and/or summer.

And finally, when asked about favorite beer styles, we received answers that covered the entire spectrum. The most common answer was English beer styles, followed by German and Belgian beer styles. Bitters, IPAs, and Hefeweizens topped the list, followed closely by Pale Ales, Porters, and Stouts.

So, this survey turned out to be very helpful. I'd like to

thank Bo Turton for taking the time to come up with the list of questions, and handing them out at the meetings. We hope that this survey becomes a valuable tool for future officers, and that it becomes a regular part of the yearly membership renewal process.

Alex, I'll take "Belgian Brewing Terms" for \$100.

By Bill Dubas

I'm not a computer guy. I'm a beer guy. Computers are a tool to me – sometimes an exasperating tool, but a tool nonetheless. I've spent my career writing engineering design specifications on computers since I got my first job out of college in 1985. Before that, it was term papers on an electric typewriter that I got as a high school graduation gift from my parents. My parents insisted that I take typing in the 10th grade. At the time, I wasn't too keen on the idea; boys that are trying desperately to be cool just don't take typing. Now I'm glad they insisted, because it made the transition to computers that much easier. When it comes to my job, my computer is a very efficient and necessary tool. But playing with a computer as a hobby? Naaah. I'll stick to brewing beer.

Of course, many computer guys think of think of beer the same way I think of computers: a means to an end

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rather than the end itself. However, computers – especially the Internet aspects of computer mania – can be really useful to beer enthusiasts. There is an incredible amount of information out there once you find it. And fortunately for us beer people, there are many beer web sites and message boards, mostly run by folks that are both computer savvy and beer savvy alike. Over the past few years, I've discovered dozens and dozens of beer web sites and message boards that cater to beer lovers. The "worldwide" in World Wide Web means I can visit beer sites in Germany, Great Britain, Belgium, and Australia just as easily as our own NTHBA site.

A good place to start is the Real Beer Page (www.realbeer.com). This beer portal contains so many links that I've spent hours at a time just exploring its many nooks and crannies. Also popular is the Homebrew Digest (www.hbd.org). This message board provides a way for you to submit posts, which are subsequently mailed out the following morning to all subscribers. Got a beer-related question? Post it on the Homebrew Digest, then just sit back and wait for the "advice" to start rolling in.

So what have I learned from the Internet about beer lately? Well, I'll tell you.

Just last weekend my wife and I were enjoying a fine malt beverage at the Big Buck brewery over by Grapevine Mills mall. When I asked the lovely and efficient waitress what the seasonal beer was for the month, she replied "I think it's the heffer-why-zen." Now I'll have to admit that I felt rather smug at that moment. After all, even I know Hefeweizen is pronounced "HAYF-eh-VITE-sen."

But then I got to thinking. There have been many times that I've been at a bar, a club meeting, or at the homebrew shop, and have attempted to pronounce a beer-related word that I was unsure of. How do you pronounce kraeusen, or Hoegaarden, or lambic, or Saaz? Even for those of us who do know the proper way to pronounce the various terms, it can be extremely difficult to explain how to pronounce them with textual descriptions, especially since some of the sounds that exist in those languages do not exist in English. Wouldn't it be nice if you had a German friend (or a Belgian friend) who you could call? Well I found the next best thing.

Just recently, I stumbled across three web pages that contain a glossary of common brewing terms. One page is devoted to German words (<http://www.bodensatz.com/staticpages/>

[index.php?page=20020410072601767](http://www.bodensatz.com/staticpages/index.php?page=20020410072601767)), one page is devoted to Belgian words (<http://belgianstyle.com/mmguides/pronounce/speak.html>), and one page is a general-purpose page with a little of everything (<http://hbd.org/pronunciation/>). The best part is that each brewing term on these pages has an associated WAV file so that you can actually hear the words as they are spoken. Click on "Hoegaarden" and you hear a Belgian say "WHO-garden." Click on "Saaz" and you hear a German say "ZAHTS."

Thanks to the wonders of the computer and Internet, this 'ol dog learned a couple of new tricks. Now I can stride confidently up to the bar at the Old Monk and say, "I'll have a mare-ed-SUE and a DEW-vel please!"

As Part of Our Never-Ending Quest to Bring You Valuable Information . . .

Scientists in Scotland have found proof of the so-called "beer goggles" effect. They discovered that men and women who have consumed a moderate amount of alcohol find the faces of the opposite sex 25% more attractive than their sober counterparts.

And the study revealed that there was no difference in the beer goggles effect be-

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tween men and women. Students at Glasgow University were shown color photographs of 120 male and female St. Andrews University students aged 18 to 26.

Participants were asked to rate their aesthetic properties on a scale of between one -- highly unattractive -- to seven -- highly attractive.

Half of the students had drunk up to four units of alcohol, equivalent to two

pints of beer or two-and-a-half glasses of wine. The 40 who had been drinking rated the people in the photographs as broadly more attractive than those not drinking.

"Everyone's heard of the beer goggles effect but we wanted to measure once and for all whether a moderate amount of alcohol increases the judgment of facial attractiveness," said Prof. Barry Jone of Glasgow University psychology de-

The Brewers' Calendar

Revised October 2002

October

5th: NTHBA Oktoberfest Party

Location: Doug Nett's home.

5th-7th: Great American Beer Festival

Location: Denver, CO

8th: October Club Meeting - 7PM

Location: Bavarian Grill, Plano

18th-19th: Dixie Cup 2002

Location: Houston, TX



November

12th: November Club Meeting and Election of Club Officers - 7PM

Location: The Flying Saucer
Brewer Royale Competition -
Category 21&22 Fruit/Spice/Herb/
Vegetable Beer



December

7th: NTHBA Christmas Party

Location: Bo Turton's home

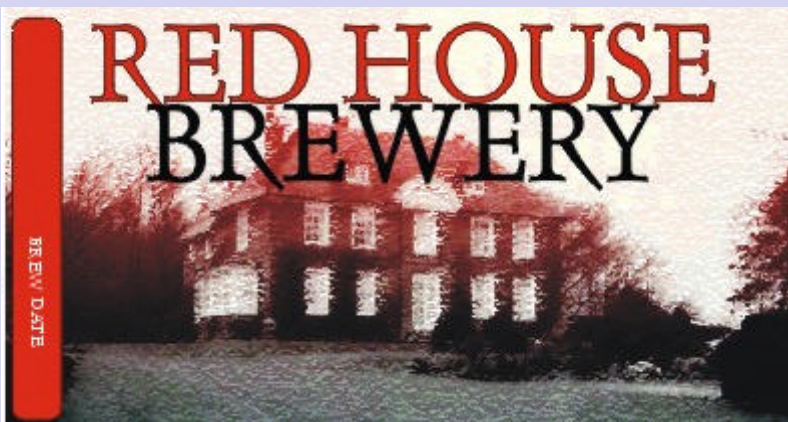
If you know of any homebrew events and their dates that would be of interest to our club members, please email them to Bill Dubas at bill_dubas@hotmail.com Thanks

Homebrewery Logos and Bottle Labels

By Bill Dubas

In the email that accompanied last month's newsletter, I asked if any of you had created logos or bottle labels for your homebrewed beers. Jeff Nolte replied with the following:

My home brewery's name is "The Red House Brewery" (see logo below). Names of my brews include: Santa's Beer Nog, Red House White, Petham Stout, Ploughman's Old Ale, Red House Biere de Garde, Harvest Moon Ale, Texas Blossom Brown Ale, Backwoods Smokehouse Porter, Bavarian Oktoberfest, Prick Me Mead, Dirty Duck Cider, and Firkin' IPA, just to name a few.



Very Nice Jeff! How about the rest of you? Please send me your homebrewery logo and/or bottle label artwork and I'll include it in an upcoming newsletter. My email address is bill_dubas@hotmail.com.

(Continued from page 6) partment.

"The increase in perceived attractiveness appeared to be the same for the ugly people as the pretty people, he said. "Attractiveness provides a very important signal of mate quality, it shows you have good genes and a healthy body."

The beer goggles phenomenon is caused by alcohol stimulating the part of the human brain which is used to determine facial attractiveness, the nucleus accumbens, he said.



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

President _____	Walter Hodges _____	(972) 416-9330 wnp.hodges@verizon.net
1st Vice President _____	Kelly Harris _____	(972) 769-0958 killet@dhc.net
2nd Vice President _____	Bo Turton _____	(214) 538-9178 bo3769s@hotmail.com
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Past President _____	Steve Hacker _____	M (817) 540-1210 steve4beer@aol.com

North Texas Home Brewers Association, Inc.



The North Texas Home Brewers Assoc. is a group with an interest in beer in general and home brewing in particular. We meet once a month on the second Tuesday at various locations in the area. Visitors are welcome! "Livin' the Brews" is our newsletter and is published about once a month. We do accept advertising, although the NTHBA, its officers, assignees and editors are not liable for losses or damages resulting from mistakes or misprints, or any other consequences of advertising in this or any other publication. Ads are \$30 for a 1/3 page and \$50 for a full page, subject to change without notice. Readers are encouraged to submit articles. The deadline for ads and articles each month is 10 days prior to the next club meeting.

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
Darrell Simon _____	(972) 675-5562
McKee Smith _____	(972) 393-3569
Homebrew Headquarters _____	(972) 234-4411

Visit the NTHBA Website at
<http://www.hbd.org/nthba/>

221 W. Parker 881-0705
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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 (214) 551-0990 and give him your new address.