



LIVIN' THE BREWS



November Meeting Tuesday, Nov 12, 7:00 PM

The Flying Saucer
14999 Montfort Dr.
Dallas, TX 75240-7519
(972) 934-2537
COC: Fruit/Spice/Herb/Veggie

O'Fest Party Report

By Doug Nett

Hey fellow brewers! We just wanted to take a minute and thank all of you who attended the Oktoberfest party held at our house last month. Hope all of you had a great time! We sure did!

For those of you who could not make it, we had a lot of food; so much that even the late comers had plenty to munch on. Ernest, our caterer and club member, did an excellent job on the meat. We had brisket, smoked chicken, and bratwurst that was some of the best my taste buds had ever experienced! The side dishes that everyone brought were also very delicious.

The beer was also, as usual, outstanding! We had about 8 korny kegs and the 15 gallon Spaten commercial keg that were all contained inside Bo's stainless steel commercial fridge and keg holder. It worked like a charm! (We almost floated the Spaten by the end of the evening!)

For those of you who are a little afraid to host a club party, it can be a good experience. The club and members provide all of the food and beer, which is usually the most difficult aspect of hosting a party. Please take the opportunity to volunteer next year to host and you won't be disappointed! It also helps out Bo from having to host so many, including all the brew days held at his place.

Thanks again gang, and maybe we'll host another one at our place
(Continued on page 2)

Prez Sez

By Walter Hodges

I just completed compiling the biographies of 8 volunteers who aspire to lead the North Texas Homebrewers Association into 2003. (See next page).

A big thank you goes out to the guys who volunteered to run. We have a good mix of new and old members. We have several who have never served on the board. There is also our usual mix of guys who just never seem to get enough abuse and keep things going year to year.

I hope that everyone has had a chance to meet and talk with each of this year's board nominees. If you have not, then your chance is at this month's club meeting. We will introduce each nominee before the election (Candidates: please show up on time). Please use the opportunity to meet your potential new board members. You will be given ample time to interrogate them regarding their positions on such important election issues as hot side aeration, plastic vs. glass, first wort hop-

ping, etc. All I ask, is that there be no mud slinging. I think we've all had enough of that with our state's governor race.

Ballots will be provided at the meeting for you to place your vote. There are 6 board positions available, so please select 6 names from this list. Once 6 officers are chosen, they will decide amongst themselves who will assume each of the 6 board positions.

Nominees, I want to wish you good luck. I know that no matter who wins, we will have an energetic dedicated board that will lead us through 2003.

Don't forget, designs for the new t-shirts are due to me before the club Christmas party on December 7th. We also still have the some of the old t-shirts for sale at the club meetings (\$7 each).

Don't Forget !!!!

**NTHBA Christmas Party
Saturday, December 7**

**Location: Bo Turton's Home
(See page 6 for details and a map.)**

The NTHBA Christmas Party is also the December club meeting.

(Continued from page 1)

soon. Oh, and thanks to whoever left the half full two liter jug of that awesome dark lager! It was extremely tasty and was almost consumed by our 7 year old who thought it was a weird tasting Dr. Pepper!

Jason Courtney Named Brewmaster Of The Year

Jason F. Courtney took home 4 medals at this year's Great American Brew Festival. A stunning achievement and a fitting reward for 2002's best brewer. Years of hard work and an uncanny ability to nail temperatures, formulate recipes and maintain the highest standards lead to this honor. As a reflection of the support and trust his employer has given Jason and Sarah, Hub City Brewery was named Brew Pub of the Year. Ladies and Gentlemen that is 6 awards, an amazing accomplishment.

Here are the winning entries:

Category: 15 Münchner-Style Helles - 25 Entries
Gold : Helles in a Handbasket

Category: 21 Vienna-Style Lager - 29 Entries
Gold : Dos Czechies

Category: 39 Irish-Style Red Ale - 29 Entries
Bronze : Irish Red

Category: 41 American-Style Brown Ale - 31 Entries
Silver : Bailey's American Brown

Small Brewpub of the Year: Hub City Brewing

Small Brewpub Brewmaster of the Year: Jason Courtney

Please raise a toast to Mr. Courtney and to his future success!

Bill Lawrence – Bill has been brewing for the better part of 20 years. He started after reading an article in the newspaper and thought, "Hell, I can do that." Bill feels that he is now putting some of his college training to a worthwhile use (both from a production and consumption standpoint). You see, Bill earned a degree in biochemistry and was a pharmacist for a while. Bill has been doing the all-grain thing for about 5 or 6 years now, and he says that his beer has definitely improved. He has been in the club for about 6 years and says he enjoys tasting other member's efforts. He says it lets him know how far he still has to go in the hobby.

Kelly Harris – Kelly has been brewing for over 8 years now and has been a member of the NTHBA for more than 6 years. He enjoys brewing most any style of beer. Kelly is currently the club's Member-at-Large.

Bo Turton - Bo has been a member of the NTHBA for 5 years and has been an active board member for the past 3 years. As "Party Boy", Bo has tried his best to get club members together in various activities that help to establish relationships outside of the club's regular meetings. Bo has coordinated brew days on a monthly basis and has bent a few arms to get home brewed beer at our club parties. He hopes this tradition continues for a long time. Bo feels that we all enjoy meeting new people, learning from others, and sampling what other brewers have to offer. With 2003 approaching, the club is seeking a new group of officers. Bo would like to be considered for a fourth term. Bo has a new son and fewer hours in the day, but still feels he has something to offer the club.

Richard Harris - Richard has been a club member for 3 years. He began making wine with his Aunt when he was 12 and continued off and on until about 7 years ago when he got very serious and into fine wines. Richard did not like beer at first because he had never had a "real beer." When he would go to the brew supply store, he would see all of the guys getting supplies to make beer, but he could not see the attraction. Well, one day Richard bought a beer kit for his wife, Debbie (a beer nut), and the rest is history. He says, "That beer tasted so good." Richard has been brewing beer now for about three and a half years. He's an all-grain brewer with all the gadgets and says that there is no room in the garage for Deb's car.

Phil Faulkner – Phil has been brewing for over 5 years and has been a member of the club for more than 4 years. Phil's favorite beer style is American Pale Ale.

Joe Scivicque – Joe has been brewing for 4 years and has been a member of the NTHBA for 3.5 years. He brews 6 to 10 batches of beer a year. A majority of his brewing is all-grain. Joe's most successful competition beers have been porters. He has been most active in the club the past year writing several articles for the newsletter and working with Kelly Harris, rallying the troops as Competition Coordinator.

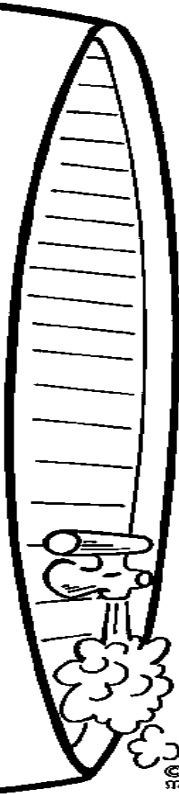
Mike Grover – Mike is new to the club and home brewing. Mike started brewing within the last two years and joined the club this summer. Mike met his wife at a party when he noticed that she brought doppel bock.

Bill Dubas – Bill first learned of homebrewing about 10 years ago, when he bought a friend a winemaking kit at the "Winemaker Shop" in Fort Worth. While he was in the shop, he picked up a copy of Papazian's "Joy of Homebrewing" for himself. The hook was set. Bill was a member of the Cowtown Cappers for 4 years, then moved to Carrollton and joined the NTHBA. Bill is an all-grain brewer and typically brews about 8-10 batches per year. Bill has been a member of the NTHBA for 6 years, and is currently the club's secretary and newsletter editor.

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



Brewer Royale Update

By Kelly Harris

Fruit Beer: (This category does not include fruit lambics, the Belgian-style beers).

What fruit to use? A better question is what fruit do you have access to? I haven't met a berry that hasn't been tried with mixed results, but that's what a hobby is all about and why people homebrew. The key here is to experiment—there are few styles that allow one such creative license because it is a relatively new style and not highly defined.

What base beer should be used? I would lean toward the lighter beers so the character of the fruit (that you just spent good money for) comes forward. Darker beers, although they sound great, can be a waste of fruit. It's hard to overcome the roasted malts. Under-hop your normal beers if you're using them as a base, because you want the fruit to come through and make a statement without conflict.

When to add the fruit is another good topic. If added to the hot, or boiling, wort you will sterilize the fruit but run the risk of cloudy beer from the pectin it releases and of losing fruit character to the atmosphere. Clean fruit can be added to the fermenter if a vigorous yeast is used, although some of the fruit character will remain with the yeast. Adding to the beer during aging is tricky unless you are positive about freshness and sterility, which is next to impossible with fruit.

Whether making an ale or a lager, use a vigorous yeast. With fruit the risk of infection always is present, so you want an alcohol/CO₂ environment as soon as possible. When adding fruit directly to the fermenter you may want to wait until fermentation is apparent.

To prepare the fruit, pit and crush it whenever possible. If not easily pitted, be sure the pits remain intact, not cut or nicked because these are usually bitter and may change the flavor of the finished product.

Commercial Examples: Emery Pub Raspberry Wheat Ale, Lakefront Klisch Cherry Beer, Marin Raspberry Trail Ale, Rouge Brewing Roguenberry Fruit Ale, San Andreas Apricot Ale, Zeld Lemon Dry

Vital Statistics: OG, FG, IBU's, SRM and ABV will vary depending on the underlying base beer. (see AHA guidelines)

Spice/Herb/Vegetable Beer:

Herb or spiced beers have been around since the discovery of beer because humans have always played with "additives" to make a better product. Hops did not make an entry into beer making until some time in the 1400s. Both Henry VI and Henry VIII (a lover of spiced beer) outlawed the use of hops in England because they were seen as an adulterant, and the "wicked weed" not only "spoil" the taste of the drink but endangered the lives of people.

Bayberries, ivy berries, ground ivy, customary, strawberry leaves, borage, sweet marjoram, violets, agrimony, coriander, caraway seed, ginger, cinnamon, cloves, ling, mace, sweetbriar leaves, thyme, rosemary and heath all were added at one point or another to make a better and longer-lasting product. In Brunswick there existed a drink called "mum," a strong ale brewed from wheat malt and flavored with fir, birch, burnet, betony, marjoram, avens, pennyroyal, wild thyme, elder flowers, cardamom seed and barberries. "Wes hall," or "Be hale!," or more loosely, "Health be to you!" was the origin of wassail, which became a style of beer, a spiced beer. "Here we go a wassailing," that line from the Christmas carol, evolved from the custom of filling the wassail bowl with spiced ale and carrying it from house to house by young women. After singing appropriate songs outside the house, the master would come

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out and help him- self to a mug of wassail and give the women a small gratuity.

Current herb beers usually contain one or all of the following: ginger, cinnamon, cloves, cardamom, orange peel, allspice, anise and nutmeg. All herbs should be ground or chopped. The beer should be under-hopped to let the character of the spices come through. The spices will be more noticeable in a lighter beer than dark, where they will fight with the dark grains for attention. I also suggest using mild versus stronger hops: Cascade, Willamette, Tettnanger or Hallertauer (depending on if you're making ale or lager).

The amount of herbs to use depends on when they are added, the potency of the herbs and the character of the "base" beer. If added to the boil, some flavor will be boiled away. If there is any "oil" character to the spice then it shouldn't be added at aging because the oils will diminish the head in the **final** product. If added during fermentation some of the character will be left behind with the yeast, although an oily spice at this point will not influence the head of the final product because the oil will adhere to and flocculate with the yeast.

Perhaps a medium could be struck by throwing part of the herbs at the end of the boil and part into the fermenter. Check the beer and use more upon aging if necessary. If making a lager, use softer water and a good yeast that will take off well; likewise with an ale, although a hard water is beneficial. Ferment at the appropriate temperature for that yeast as the herbs and spices rarely are strong enough to mask warm ferment "off- flavor." I would keep alcohol content lower (1.040 to 1.050 OG) because you don't want the herbs to compete with an alcoholic nose; leave these for the barley wines.

Commercial Examples: Anchor Our Special Ale (on occasional years), Grant's Spiced Ale, Hale's Christmas Ale

Vital Statistics: OG, FG, IBU's, SRM and ABV will vary depending on the underlying base beer. (see AHA guidelines)

Competition Corner

By Joe Scivicque

Well Brewers, we had a fare showing at the Dixie Cup, but the Foam Rangers ran off with the trophy. I'd like to offer a big thank-you to all the members who entered beers in the competition. Congratulations to those brewers from North Texas Home Brewers Association that placed. Here's the list:

- **Richard Harris:** 3rd place American Lager, 3rd place Steam Beer/American Amber
- **Gail Kindstrom:** 3rd place Dortmunder/Helles;
- **Charlie Walker:** 2nd place Bitters;
- **Tom Garner:** 1st place Scottish Ales, 1st place Other Stouts (not Dry);
- **Jim Layton:** 2nd place IPA, 1st place German Amber Lager, 3rd place Porter;
- **Walter Hodges:** 1st place Kolsch, 3rd place German Wheat Beers;
- **Jeff Nolte:** 3rd place Old Ale;
- **Joe Scivicque:** 2nd place Porter;
- **Steve Haney:** 2nd place Dubbel;
- **Val Bee:** 2nd place Specialty/Experimental/ Historical;
- **Steve Hacker:** 2nd place Monster Mash.

The final Gulf Coast point totals for NTHBA members can be found on page 8.

The Foam Rangers had a whopping 68 points. Unfortunately, we came in third behind those Brewing A-somethings Throughout Florida.

The Gulf Coast Competition is over now and based on the data I found on the web, it looks like the Foam Rangers have the most points on the circuit.

So Brewers, we have to get riled up. The 2003 competitions are coming up on us fast. We need every brewer out there carrying part of the team's load. We should set two main competition objectives for 2003.

OBJECTIVE 1: North Texas Home Brewers Association will take the Sunshine Challenge. No one but Central Florida has ever won the trophy and it's time some other club did and it's going to be North Texas. The way we do it is by every brewer in the club submitting their best beers. We have a new "Board 'O Commitment" that will be at every meeting between now and the packing party for the Sunshine Challenge. Please sign up for the categories you plan to enter. The club needs everyone to make those commitments. And the beauty of preparing for those Sunshine Challenge commitments is you can prepare for the Bluebonnet and Crescent City at the same time.

We are well on our way with 10 members so far committing to 45 entries. Here are the

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names on the board: Kelly Harris, Jeff Nolte, Jim Layton, Tom Garner, Rod Slattery, Tom Grotkopf, Mark Todd, Walter Hodges, Richard Harris, and Joe Scivicque.

OBJECTIVE 2: North Texas Home Brewers Association will take the points in the Gulf Coast Competition. If we hammer hard meet Objective 1, we are in perfect strategic position to meet Objective 2.

We have lots of great brewers in our club and we should be able to easily meet both objectives.

So come on troops. Get fired up and keep the kettles boiling.

Beer Road Trips

Part 1: The Natchez Trace Parkway
By Bill Dubas

I enjoy driving. Not rush-hour-commute-on-LBJ-type driving, but sunny-day-scenic-highway-type driving. In my dreams, I drive a sexy piece of Italian eye candy, preferably a convertible, complete with a big-bore V-8 capable of peeling the national-park stickers clean off a Winnebago. Unfortunately, until I win the lottery, I'll have to settle for my simple family sedan. Once the day's drive is over, I like to have the opportunity to visit a local brew-pub or micro-brewery, preferably a place that brews quality beer, not just something to please the marketing guys and bean-counters back at the corporate office.

Living in the great state of Texas, I don't have the opportunity to do this very often. Sure, the Hill Country is very colorful in the spring with all of the wildflowers blooming, but I've done that itinerary a few times before. Sometimes I've finished with a visit to



Driving a Section of the "Old Natchez Trace"

Austin. Sometimes I've finished in Fredericksburg. But this time I was in the mood for something a little different and had two weeks of vacation to burn. Since moving to Texas 17 years ago, I've missed the change of seasons that I experienced as a kid growing up in Pennsylvania. A late October road trip to Tennessee and North Carolina during "leaf season" would be just what the doctor ordered.

My first destination was the Natchez Trace Parkway. The Natchez Trace Parkway was established in 1938 and originally followed an historic Indian trace, or trail, between Nashville, Tennessee and Natchez, Mississippi. Of the 444 miles of Parkway, 423 are completed. The Parkway preserves significant historical sites such as Indian ceremonial mounds, plantation sites, pioneer stands/inns, archeological sites/villages, pioneer and slave cemeteries and an historic housing site, part of the resettlement program of Franklin D. Roosevelt's New Deal.

The Trace tells the story of great leaders, such as Meriwether Lewis (of the Lewis and Clark expedition) and Andrew Jackson, as

well as outlaws, such as John Murrell and Samuel Mason. Designated as part of the National Scenic Byways Program, the Natchez Trace Parkway was named an "All American Road" in 1995 to commemorate its beauty, landscape features, historic and intrinsic qualities.

After a quick stopover in Memphis Tennessee, and a mandatory visit to Graceland, I joined the Natchez Trace Parkway at mile marker 320, Buzzard Roost Springs. I then spent the entire afternoon driving the remaining 125 miles of the parkway to Nashville Tennessee. The scenery and weather couldn't have been better.

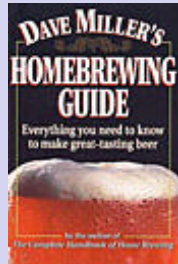
Once in Nashville, I made a pilgrimage to the Blackstone Restaurant and Brewery. The Blackstone is on West End Avenue, directly across the street from the Kissam Quadrangle dormitory complex of Vanderbilt University. (My grades in college were bad enough as it was. I can't image what they'd have been like if my dormitory were across the street from a brew-pub!).

You may ask what is so special about the Blackstone to warrant

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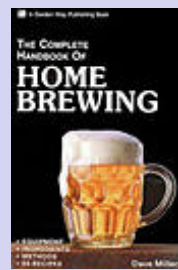
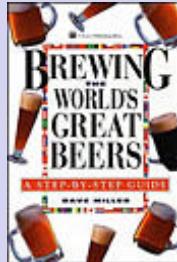
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my attention. Well, the brewmaster is none other than Dave Miller, author of 3 homebrewing books that are in my brewing library. Dave also wrote a regular column on troubleshooting for *Brewing Techniques* magazine, when it was still in business.



The Blackstone had six beers on tap during my visit. The first was called "Chaser Pale." Contrary to what the name implies, this beer is

actually a German Kolsch, and a good one at that. This beer earned the brewpub a gold medal in the 1998 World Beer



Cup. Next on the menu was a classic British nut brown ale called, appropriately, "Nut Brown Ale." This beer has earned numerous awards, including two silver

medals (1997 and 2001) at the Great American Beer Festival, and bronze (1998) and gold medals (2000) at the World Beer Cup. The next two beers that I tried were seasonal beers. One was an Oktoberfest called "Oktoberfest," and the other was a Pilsner called "Pilsner" (Hey, I never said that this guy was good at creating clever names, I just said that he's a great brewer!). Getting back to the brew-pub's regular offerings, I tried "Red Springs Ale," which is billed as an American style amber. And finally, to wrap up my visit, I sampled Blackstone's "St. Charles Porter," a British style brown porter. As with Blackstone's other beers, this porter has earned numerous awards, including two bronze medals (1996 and 1999) at the Great American Beer Festival, and a gold medal (1996) at the World Beer Cup.

My final recommendation? I can safely say that Dave didn't let me down. All of his beers were excellent, the restaurant was comfortable but classy, and the food was good too. I wouldn't hesitate to recommend it to anyone that appreciates a well-made beer.

Next month: The Blue Ridge Parkway in North Carolina.

Christmas Party Update

By Bo Turton

For all you home-brewers, we only have two months left in 2002. What this means for the club is that it's time for officer elections and the annual NTHBA Christmas party. I'm here to talk about the Christmas party, which is our last get-together for the year as it also doubles as the December club meeting.

We have a lot to be thankful for in 2002. This past year we had the AHA National Conference in our own back yard. It was expensive compared to the Bluebonnet, but it was a great conference. The club has supported "brew day" events by providing lunch and beer for those that attended. As a club, I believe many of us have met new friends and have learned a little more about the club members.

This year's Christmas party will be at Bo and Robin Turton's home in Dallas on December 7, which is a Saturday, starting at 6 PM. Details have not been finalized yet (check next month's newsletter for any last minute info or changes), but expect it to be similar in format to previous years. We will have the meat portion of the party provided by the club, so there will be plenty of good food. As always, please bring a side dish and kegs/bottles of your homebrew. I'm hopping for a good turnout on the homebrew front. Last year we had 19 kegs at the Christmas party and I hope to have close to that number this year.

The club will again be drawing
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Dave Miller's "Blackstone Restaurant and Brewery" in Nashville

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 for the "BIG MOHUNKER" prize. All of those old raffle tickets that didn't win in the monthly meetings will be placed in a big pot for one last drawing. The prize in previous years has been a new chest freezer, and this tradition will most likely continue for this year. What a great way to store all of the homebrew that you plan to make in 2003! Hopefully the winner will keg some of that homebrew and provide it at future club events.

We will hold our Christmas gift drawing, so bring a wrapped gift for the tree, and you will have the opportunity to pick or steal someone else's gift. It's a lot of fun, so please bring a great gift and be a part of the fun. And last, but not least, please bring canned goods for those less fortunate than us. Those items collected will be donated to a local charity.

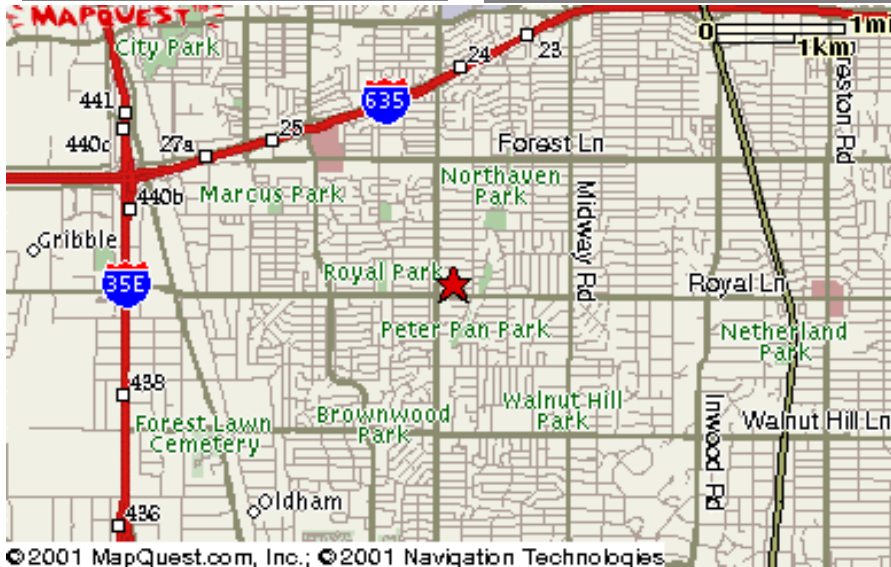
I hope to see all of you there this year. Good luck and happy brewing!

Homebrewery Logos and Bottle Labels

By Bill Dubas

A few months ago, I asked if any of you had created logos or bottle labels for your homebrewed beers. Richard Harris replied with the following:

This is the label for FrogSpit Ale. FrogSpit is a specialty ale which uses licorice and rosemary for flavoring and body. I came up with the name first and built the recipe around it. Backwards? Yes, but it has worked out OK for this one (a 1st in the Celtic Brew-off 2001 and a 2nd at the Bluebonnet 2002).

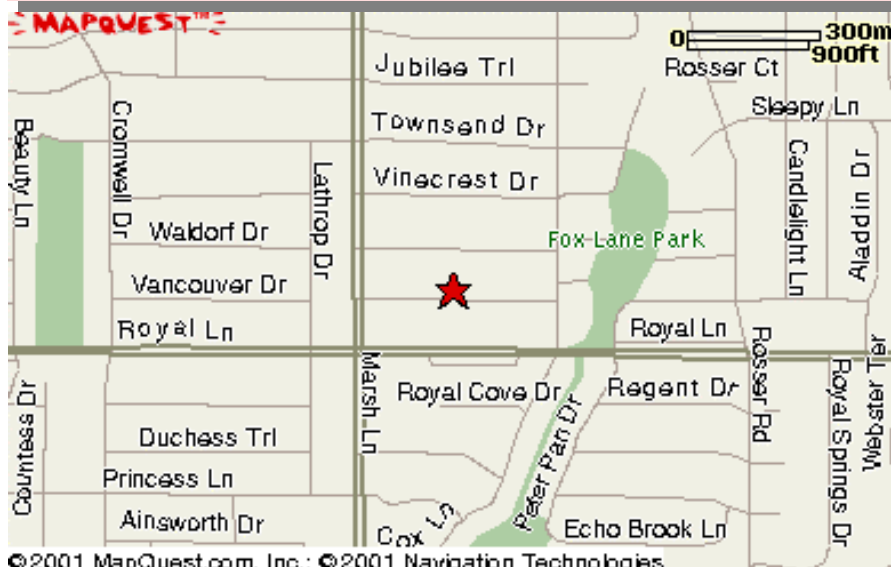


NTHBA 2002 Christmas Party Location
 Bo and Robin Turton's Home
 3747 Vancouver Dr. Dallas, TX



The label is done in CorelDraw using both photographs and free-hand artwork. I choose the Red-Eyed Tree Frog because anyone who has ever had a few beers too many has seen the ole red-eyed critter in the mirror the next morning.

Pretty creative Richard! Anybody else out there have something to contribute? 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.



Here's to the Winners !!!

The 2002 Gulf Coast Circuit is complete.
 Here is the list of North Texas Home Brewers that entered winning brews.
 Congratulations everyone !!!

Brewer ☆ 1st Place ❄️ 2nd Place ✱ 3rd Place	Bluebonnet Brew-Off	Crescent City Competition	Sunshine Challenge	Dixie Cup
Val Bee	☆✱	☆☆✱	❄️❄️❄️	❄️
Jim Layton	❄️	☆☆	❄️❄️	☆☆❄️
Russ Bee	☆☆❄️❄️		☆☆	
Steve Hacker	☆	❄️✱	☆	❄️
Joe Scivicque	☆		❄️	❄️
Tom Garner				☆☆
Jeff Nolte	✱	☆		✱
Richard Harris	❄️			❄️❄️
Walter Hodges				☆☆
Doug Nett	✱		☆	
Rett Blankenship	☆			
Bill Dubas		❄️	✱	
Steve Haney				❄️
Greg Pratt		❄️		
Darrell Simon	❄️			
Charlie Walker				❄️
Steve Arnold		✱		
Paul Doxey	✱			
Gail Kindstrom				✱
Best of Show 1st				
Best of Show 2nd	Steve Hacker	Jim Layton		
Best of Show 3rd				

Chemistry is a great science, no-one can doubt, and its advantage in brewing seems quite patent to the ordinary practical brewer; although I must confess I am not so enraptured with the science myself in respect to brewing, inasmuch as I am quite satisfied that with any pure spring water, immaterial whether it is Burton water or from any other part of England, and being supplied with the best materials in Malt, and the best East Kent Hops, for Pale Ale, I should be fully satisfied that I shall not need the aid of a chemist.

James Herbert, The Art of Brewing, 1871



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
Secretary _____	Bill Dubas _____	(972) 862-8518 bill_dubas@hotmail.com
Treasurer _____	Tom Garner _____	(214) 551-0990 tegarner@hotmail.com
Member-at-Large _____	Doug Nett _____	(972) 416-5429 Dnett@hodgesusa.com
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 _____ Russmbee@aol.com _____ (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/>

THE BEER DRINKING AND BREWING IMPORTERS



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