



LIVIN' THE BREWS



December Meeting & NTHBA Club Christmas Party Saturday, Dec 7, 6:00 PM

Bo & Robin Turton's Home
3747 Vancouver Dr. Dallas, TX

Prez Sez

By Walter Hodges

December is here, and with it my term as President is coming to an end. I want to thank the board members, Bill Dubas, Kelly Harris, Doug Nett, Bo Turton, Tom Garner and Steve Hacker. These guys worked their backsides off and did a great job for your homebrew club this year.

Last January I wrote a column asking everyone to come up with a set of resolutions for the New Year. These were the ones I listed:

- Brew at least one beer I've never made before.
- Enter into at least two more beer competitions.
- Introduce at least two people to home brewing.
- Conduct a "how-to" home brew session (i.e. begin-

ning extract, all grain).

Looking over my list, I did not do a great job. I did brew an ESB, a style that I never tried before. I did enter into four competitions. However, I did not complete my last two resolutions. I guess I will have to add these to next year's list. How did you do with your homebrew resolutions?

Continuing to look back at 2002, I think we had a pretty good year as a club. There were a few competition disappointments along the way, but overall, we consistently showed that we have a bunch of excellent brewers in the club. With the club sponsored brew days occurring just about every month, we will be sure continue and improve on our success. We conducted a club survey and will be sure to include your suggestions in next

year's activities. Our club only competitions always had a good number of entries, also showing that we have members who are interested in competition or at the least wanting to improve their beers.

With the end of my term as president comes the end of the term for the other members. During the November meeting, you voted for the 2003 board members. Here are the winners, in no particular order:

- Bill Lawrence
- Joe Scivicque
- Richard Harris
- Kelley Harris
- Bo Turton
- Bill Dubas

Thanks to everyone who ran. The current board will meet with the members of next year's board in the next few days to determine roles for 2003. The board members will be introduced at the Christmas party on December 7th. I hope that you take a few minutes during the party to thank the outgoing board members and welcome the new board.

Thank you all for a great year, I know that 2003 will be even better!

BREWER ROYALE 2002

Style of the Month

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
Brian Beyer	3
Paul Doxey	3
Rod Slattery	3
Kelly Harris	2
Don Trotter	2
Mark Diehl	1
Richard Harris	1
Bill Dubas	1



4.0 lbs. US Wheat malt
 0.5 lbs. French CaraPilsner (Interesting)

Hops:
 0.7 oz. Willamette (pellets) 4.8% 60 min.
 0.4 oz. Willamette (whole) 4.8% 30 min.

Extras:
 55 ozs. of Raspberry Puree (Secondary)

Yeast::
 Wyeast #3068 Weihenstephan Weizen

Mash Schedule:
 Single step
 1.2 qts./lb.

Sacc. Rest Temp- 150 for 60 min.
 Mash-Out- 168 for 10 min.

2002 Brewer Royal Final Results

As you can see from the point totals above, our 2002 Brewer Royal Champion is none other than..... JIM LAYTON!!!!!!! Great job, wonderful brews, and congratulations!

There was a mad scramble for second and third place. When the dust settled, second place was a tie between Russ Bee, with a late charge, and Steve Haney, whom was in the hunt for points each Competition. Congratulations to you gentlemen.

See you winners at the X-Mas party!

Brewer Royale Update

By Kelly Harris

This year's final competition included two categories: #21 Fruit Beers and #22 Spiced/Herb/Vegetable beers.

There was a nice turn-out for the competition, surprisingly, but not surprising was the quality of the beers. We had 11 entries of all kinds; lagers & ales, from Milds to a Triple, pumpkin, raspberry and strawberry to name a few. The judges' job was cut out for them!.....and speaking of the judges, a special thanks to Scott Evans, Chris Jacek and Jim Layton (BJCP National), for scoring probably two of the tougher, if not THE toughest categories.....And now the awarded entries!

3rd Place: Bill Dubas' Raspberry Saison (I love saying "Saison"). Very nice Bill!

2nd Place: Don Trotter's delicious and scrumptious Pumpkin Cream Ale. Welcome to the score board.

1st Place: Brian Beyer's Raspberry Hefeweizen..... MMMMMM!!!!!!! Welcome to the NTHBA and GREAT job!

Here's Brian's winning recipe for "Raspberry Heffa."

5 gallon recipe
 OG: 1.057
 SRM: 5.0
 IBU: 20.2
 Efficiency: 75%
 Boil time: 60 min.

Grain:
 5.5 lbs. UK Pale Malt (2-Row)

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Beer Road Trips

Part 2: The Blue Ridge Parkway By Bill Dubas

In last month's newsletter, I wrote about a late fall road trip that I had recently taken. That trip took me along the Natchez Trace Parkway, from the southern border of Tennessee all the way up to Nashville, 125 miles north. Once in Nashville, I made a pilgrimage to the Blackstone Restaurant and Brewery, where Dave Miller serves as the head brewer.

After leaving Nashville, there were many other scenic roads that I could have continued to explore in Tennessee, and probably just as many brew-pubs, but I decided that the neighboring state of North Carolina would be my next destination. I was headed for the Blue Ridge Parkway.

The Blue Ridge Parkway is a 469 mile recreational road that follows the Appalachian Mountain chain and provides seemingly endless views of many nearby mountain ranges. From



An Early Pioneer Church and Cemetery

Shenandoah National Park in Virginia, the Parkway follows the Blue Ridge Mountains, eastern rampart of the Appalachians, for 355 miles. Then, for the remaining 114 miles, it skirts the southern end of the massive Black Mountains, weaves through the Craggies, the Pisgahs, and the Balsams, and ends in the Great Smokies.

I joined the Blue Ridge Park-

way at mile marker 290, near the little town of Boone, North Carolina, and drove the last 170 miles, all the way down to Asheville, North Carolina, near the entrance of the Great Smoky Mountains National Park. The fall colors were spectacular. The dogwoods and maples had turned a deep red. Hickories were a bright yellow and sassafras a vivid orange. The deep green background of evergreen trees, like spruce and fir, provided a nice contrast. I stopped at so many scenic overlooks that my average speed was barely over 30 mph.

Once in Asheville, I checked into my hotel room, grabbed the yellow pages, and thumbed through to my favorite heading. . . . "BEER". I was pleased to find that there was a micro-brewery in town; Highland Brewing Company. Business hours were over for the day, so I would have to wait until the next day to pay them a visit. However, as I was checking the restaurant listings for a place to have dinner, I noticed

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Driving a Section of the Blue Ridge Parkway

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that there was a restaurant near the brewery with a promising name: Barley's Taproom and Pizzeria. It looked like I would get my beer fix for the day afterall.

Barley's is located on Biltmore Avenue, in the heart of the arts and entertainment district, and occupies a renovated 8000 square foot 1920's appliance store. The lower floor houses the restaurant and main bar, complete with 24 taps. Upstairs is a billiard room with 4 slate billiard tables and 5 dart lanes. The upper floor also has a bar with an additional 19 taps. The interior of the building has a lot of character, complete with wood floors and warehouse-height ceilings. I was pleased to find that a number of the beers on the menu were locally brewed in North Carolina or the neighboring states. Their featured brewery of the month was the Weeping Radish Brewery of Manteo, North Carolina. After a great dinner featuring a Jamaican jerk chicken pizza and a pint of Weeping Radish's Oktoberfest beer, I headed back to my hotel for the night.



I spent the morning of the next day touring the Biltmore Estate, then I set out to find Highland Brewing Company. Since the address indicated that the brewery was in the same neighborhood as Barley's Pizzeria, I stopped at the restau-



Barley's Taproom & Pizzeria in Asheville, North Carolina

rant to see if anyone could give me directions. Imagine my surprise when I learned that the brewery was in the basement! I was told to go around the alley to the back of the restaurant, where I would surely find somebody available to show me around. Luckily for me, they were right. I was greeted by Jon Hazinski, the cellar manager and brewing assistant. Jon poured me a fresh beer from a nearby fridge and proceeded to give me the highlights of Highland.

After nearly a year of planning, development and construction, Highland Brewing rolled out its first barrels of beer in December, 1994. With few exceptions, Highland's brewery was built of used dairy equipment, retrofitted with brand-new mechanical and electronic control systems. This was evident during my tour. Their mash tun was cylindrical, as are most mash tuns, but instead of being upright, it was laid on its side. Jon explained that their extraction efficiency is not the best it could be, and they feel that the odd shape of the mash tun is partly to blame. Also,

the ceilings of the basement were very low, compared to most purpose built breweries that I have visited. Jon added that the dampness of working in the basement makes it rather uncomfortable at times. Despite these limitations, Highland has capacity to produce 6500 barrels of beer a year, and is currently supplying both the Carolinas and Eastern Tennessee with 5 regular beers and one seasonal offering.

The first beer is Gaelic Ale. Contrary to what the name may imply, this beer is a deep amber colored American ale. Chinook hops are used for bitterness (32 IBU), but Cascade and Willamette hops are used to provide hop flavor and aroma. The alcohol content is 5.8% by volume.



The second beer is an Oatmeal Porter. I've heard of Oatmeal Stouts, but never an Oatmeal Porter. This unique, robust beer is black in color, with hints of chocolate-roasted malt. As with Gaelic Ale, Chinook hops are used for bitterness (32 IBU), but Cascade and Willamette hops are used for hop flavor and aroma. The alcohol content is again 5.8% by volume.

The beer that Jon had given
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me to sample during the tour was called St Terese's Pale Ale. This golden pale ale has a slightly malty body balanced by 24 IBUs worth of Liberty hops. As an added bonus, the beer is dry hopped with Cascade hops.

Moving up the bitterness scale is Kashmir IPA. This is wonderful, dry pale ale with an aggressive hop character (60 IBUs) provided by liberal additions of Stryian Goldings, Mt. Hood, and Liberty hops. Although the hop levels are typical of an IPA, the alcohol content is only 5.6% by volume.

The last regular beer was called Black Mocha Stout. This is Highland's most robust beer, having a big, roasted chocolate flavor. It is black in color with a moderate hop character provided by Chinook and Liberty hops (25 IBU).

And finally, Cold Mountain Winter Ale is Highland's ever-changing spiced winter seasonal beer. This tasty brew is lightly hopped and rounded out with spices that vary from year to year.

I was really glad to have stumbled upon this small, yet interesting microbrewery. I hope that Highland continues to succeed with their sales and are someday able to move into more a purpose-built facility. But I have my concerns. As I was leaving, Jon told me that the brewery had recently entered into a distribution agreement with Miller Brewing to expand their market. Watch out Highland! Talk to Piere Celis before you sign any more contracts with Miller!

Christmas Party Update

By Bill Dubas

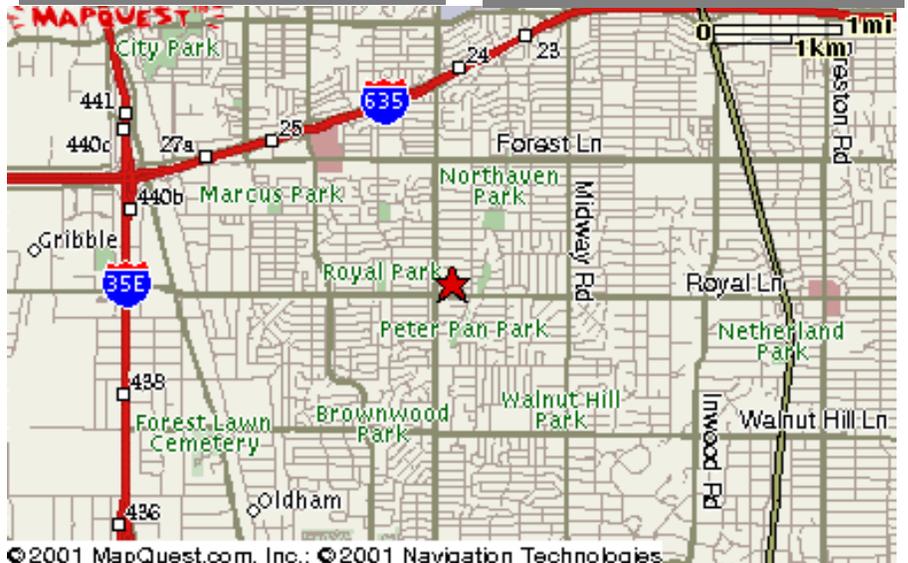
This year's Christmas party will be at Bo and Robin Turton's home (see maps below).

The club is providing the main dish, which will be turkey and brisket, catered by "Rear of the Steer Bar-B-Que." The club is also providing a keg of Young's Winter Warmer. Please bring a side dish and some of your homebrew to share.

Other highlights of the party will be a gift exchange (bring a wrapped beer-related gift if you want to participate), the traditional raffle for the "Big Mohunker" prize (a chest freezer), and the "Peoples' Choice" award for best homebrew.

We will also be collecting canned goods for a North Texas food bank, and donations for the "Forgotten Angel Tree", so please help those less fortunate than ourselves.

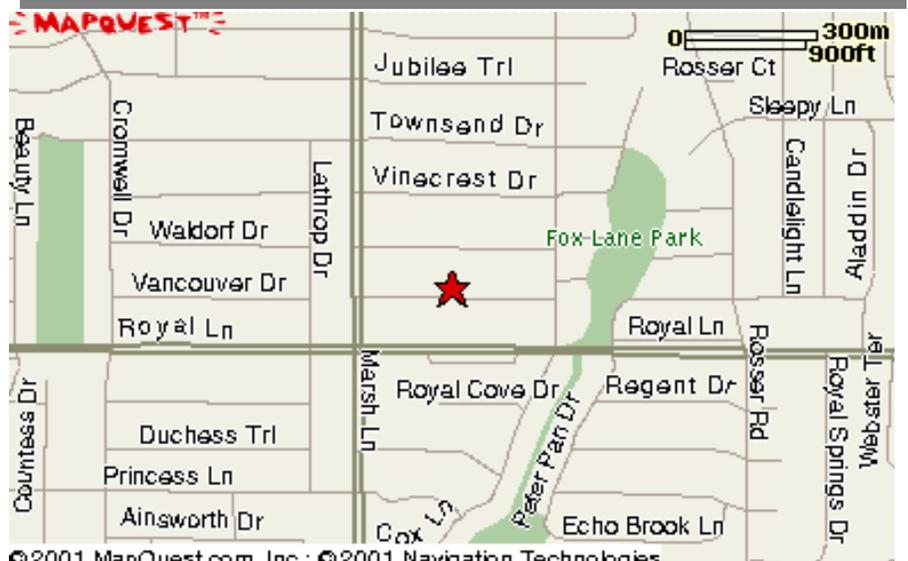
Hope to see you there!



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NTHBA 2002 Christmas Party Location

Bo and Robin Turton's Home
3747 Vancouver Dr. Dallas, TX

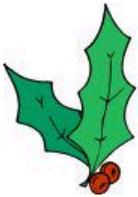


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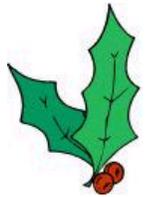
Holiday Meats

Rear of the Steer Bar-B-Que

To order: call 972/727-8566 or e-mail
 mlpewitt@coldwellbanker.com



Smoked Turkey (20 lbs.) \$40.00

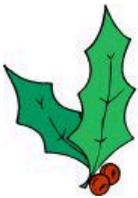


Fried Turkey (12-14 lb./1 wk notice) \$35.00



Ham (Bone-In - 10 lbs.) \$35.00

(Boneless 10 lbs.) \$40.00



Pork Ribs (Per lb./5 lb. Min.) \$7.50



Sausage (Per lb./5 lb. Min.) \$7.00

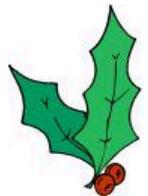


Brisket (12 lbs./with Sauce) \$40.00



Ernest Paul & Myra Pewitt

972/727-8566



Etc., Etc., Etc.

Do you love brewing? Do you have a desire to help other brewers, both novice and experienced, with their beer and brewing-related questions? Have you considered becoming a club "Brewmeister?" We're looking for a few good men and women to add to our list of NTHBA Club Brewmeisters (see bottom of this page). Please contact Bill Dubas for details.

"Alcohol is the anesthesia by which we endure the operation of life." — George Bernard Shaw (1856-1950)



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

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

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.

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

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c/o Bill Dubas, Editor
P.O. Box 168274
Irving, Texas 75016-8274

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.