



# LIVIN' THE BREWS



**January Meeting**  
Tuesday, Jan 14, 7:00 PM

**The Flying Saucer**  
14999 Montfort Dr.  
Dallas, TX 75240-7519  
(972) 934-2537  
COC: Bitter and English Pale Ale

## Prez Sez

By Richard Harris

Well, this has been a pretty good year for our club and we all need to thank the club officers for the hard work and dedication they have given throughout the past year. Also, the new board members have determined their roles for 2003. They are: 1<sup>st</sup> Vice President Joe Scivicque, 2<sup>nd</sup> Vice President Bo Turton, Member At Large Kelly Harris, Treasurer Bill Lawrence, Secretary Bill Dubas, and President will be myself, Richard Harris.

Some officers are new and some could not get enough punishment and stayed on for another round. Wish us luck. As your new president (thank you, thank you very much), I have some big shoes to fill (great job Walter). In thinking of this, and the New Year rolling in, I have been wondering what we, as a club, should do with this New Year.

Looking back there have been some very good plans put into action over the last year or so. Number one is brew day. This is a

great opportunity for all of us to get together and do the second best thing we love most. I now have my brew system more mobile so I will be able to get out there as well.

Also, we have been working hard to send more entries to competitions. I particularly like the chart Kelly Harris keeps for everyone to pledge his or her entries on (great idea). If we keep this up, it will surely pay off most of the time. So let's all have those beers ready for the Bluebonnet and kick some butt.

The Club Brewmeisters Group is another great idea that new brewers and experienced brewers alike should take advantage of. These guys are not just a bunch of pretty faces; they know their stuff. Remember, if you have a question, get out that newsletter, find their numbers, and give one of them a call.

As a club we have several events, which keep us active and motivated throughout the year. 1) There are the different legs of the Gulf Coast Competition. 2) The Club Only Competitions which we hold every other month. 3) Then there are the great parties that

take place throughout the year, Yahoo! And last but certainly not least are the monthly meetings. I have always tried very hard not to miss any of them and I encourage all members to attend as many meetings as possible, not only for the benefit of the club but for you as well. It is great fun to get together, talk beer, try a friend's brew, or just shoot the bull. When people see our group together having fun you know they are curious as to what is going on. This curiosity can be helpful in promoting our beloved hobby, Home Brewing.

With the above being said, what are we going to do with this New Year?

Something I would like to see is more interaction between the different brew clubs in our area. I'm not just talking about competitions, but also events like picnics. Everyone bring food, soft drinks for the kiddies and of course beer for the big kids. No competition pressure, just fun and games. We all have the same interests so why not get together and celebrate.

And another thing, what about you ladies? I would like to see more brews from the women members of the club. Historically, women were the first brewers, so ladies step up and show us what you can do. You know in the Bluebonnet I was beaten out of first place by "The Infected Angel" (a woman).

All-in-all I guess there are actually two main ideas we need to work towards, 1) enjoy our hobby and improve our brewing skills, and 2) promote home brewing. Imagine

*(Continued on page 2)*

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this scenario: It is hard to find supplies and you know of no one to brew with. I don't know about you but that paints a very bleak picture to me. For the next year, let's all try to promote home brewing not only to keep it alive but also to make it grow. Like Walter said, introduce people to the wonderful world of home brewing. Do any of you have ideas on events or things you would like to see our club work at (anything at all)? If so, get them to us (your board members) and we'll run them up the flagpole and see what the other members think.

So, for this New Year, let's continue to enjoy our hobby and each other's company as we have in the past, but also try a bit more to promote homebrewing. Bring a friend to a meeting. Heck, drag someone in off the street.

Happy Brewing!

## Christmas Party Re-cap

By Walter Hodges

We wrapped the year up with our always-popular Christmas party. A ton of thanks and appreciation go to Robin and Bo for hosting the party. It takes some special people to open their home up to a bunch like us.

We had, of course, great beer, and Ernest's fantastic BBQ with everyone's great side dishes. The White-Elephant exchange was fun and I am looking forward to sipping on the Maredsous and Delirium Noel. Sorry Russ! Phil hung around long enough to win the Big-Mohonker and we presented awards for the 2001 and 2002 Club Only Competition. There was a raffle for a beer gift set.

And finally, we took up a collection for the Salvation Army Angel Tree. Thanks to your generosity, we collected \$122.19. The club matched

that amount dollar-for-dollar and we were able to buy gifts for two children, Rudy age 4 and Maria age 3. The donations were enough to buy the clothing needs and a few toys for these two kids. Thanks again to everyone who donated.



I want to take a last chance to thank all of you for a great 2002 and wish all of you a happy 2003. Serving on the board was a load of fun and I look forward to continuing on in my new role during the New Year.

Prost!



Salvation Army Angle Tree Gifts Donated by NTHBA

# NTHBA CHRISTMAS PIGS 2002



PILSNER · HELLES · BITTER · PALE ALE · CALIFORNIA COMMON · SCOTTISH · KOELSCH · ALTBIER · OKTOBERFEST · VIENNA · BROWN · BARLEYWINE · IMPERIAL STOUT · SCHWARZBIER · BOCK

## Party Central

By Bo "Party Boy" Turton

We had a little over 80 people at this year's Christmas party. A lot of new members attended this year. Ernest and his wife catered the event and provided smoked turkey, deep-fried turkey, sausage and brisket. The food was outstanding, and with all the side dishes provided by attending members, there was more food than we could all eat. My side dish was 60 peppers, stuffed with chicken and cheese, which Ernest smoked for two hours prior to the party. They were outstanding! There were 9 kegs of homebrew that club members provided for the party, and the club provided one full keg of Young's. There was no shortage of brew, but then again, there never is at our club parties.

I would like to thank those members that provided the homebrew. We are all looking forward to our next get-together in 2003. We have a new staff, and I hope this up-coming year will be full of new educational ideas that will inspire new and old members alike. At the party, I spoke with many of the new club members. Many mentioned that the brew days inspired them to join the club, and the hands on approach was a great form of education. Brew days will be a big part of 2003, and we hope that everyone will get involved in club events this up-coming year.

As "party boy," I coordinate club activities, which includes the up-coming brew days. I use the club MSN group site to communicate future club activities. The club has two MSN groups, and there are links between the two groups. To date we have 84 club members that have joined the MSN groups. I post the up-coming brew events on the two MSN group sites and e-mail all members. So. . . . PLEASE JOIN THE GROUP so that you will be e-mailed regarding

up-coming events.

The club is seeking volunteers that would like to host a brew day at their home. Please e-mail me, Bo Turton, at bo3769s@hotmail.com if you would like to host a brew day in 2003.

## Why Girls Should Brew

By Kathy Williams

Making your own beer is like finding the perfect pair of shoes. There are so many different kinds of shoes that you need for different occasions and different outfits. The shoes are a reflection of you, become part of you and make a difference in how you feel about yourself when you wear them.

Homebrewed beer is like that too. You pick the recipe; you have control over what you make. It's a creative process, like creating your own look and style. There are hundreds of different styles of beer with their own unique tastes and characteristics. Don't be fooled into thinking beer just runs the gamut from Coors to Guinness. Beer has been made all over the world for hundreds of years. Beer drinking is a cultural experience. What brings people together is food and drink-it's the same all over the world.

I had a beer epiphany when some friends and I went to a Belgian beer tasting last year. I had never tasted a Belgian beer before, but I thought what the heck – it sounds like fun even if it is beer. We had a couple of Chimay beers, plus some other Trappist ales and triples not sold in the U.S. The beers were paired with excellent food like grilled salmon, seafood salad, fried cheese balls, creamy soup and ice cream. Each Belgian beer was served in a specially shaped glass unique to each beer. The tasting opened me up to the possibility that beer can actually be complex and full of flavor, beer can be paired with good food and not just hamburgers and hot-

dogs, and finally, you can express some style by drinking out of cool glasses.



After the tasting, I became interested in exploring different kinds of beer and how to pair them with food. My friends and I started homebrewing, and one of the first beers that we made was a Russian Imperial Stout. My friends suggested the stout and were quite excited about it, but I just went along with them at this point. I thought the stout would be thick, dark and heavy, but to my surprise, it was quite light in body, although it was dark in color. It had a creamy head, and tasted of raisins, coffee, and chocolate. I paired the stout with a piece of chocolate mousse cake, pecan pie and chocolate Italian gelato. Eureka! The stout matched beautifully with the chocolate gelato ice cream. The gelato actually made the stout taste lighter in comparison.

Now I was definitely hooked. It was a little thrill, like finding the perfect pair of black slingbacks or strappy sandals that matches an outfit you love and feel good in. Now brewing my own beer is part of my style, and it's my own creation. I can share it with my friends and teach them how to pair good food with it. I can expand my own knowledge of the part of the world a particular beer comes from, and I can share that too. My friends ask me all the time what I'm brewing now, what am I going to brew next, and when can they have some. I love spreading the word that not only can a girl find a great beer, she can even brew it!

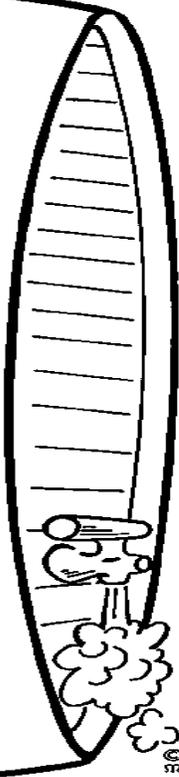
## BREWER ROYALE 2003

### Style of the Month

Jan '03	<b>Bitter &amp; Eng Pale Ale</b>	Cat. 4
Feb '03	<b>Brown Ale</b>	Cat. 10
Apr '03	<b>Eng &amp; Scot. Strong</b>	Cat. 11
Jul '03	<b>European Pale Lager</b>	Cat. 2
Aug '03	<b>Specialty/Exp/Historical</b>	Cat. 24
Oct '03	<b>Koelsch &amp; Altbier</b>	Cat. 8

Standings
Points

**Your Name Here!**



## 2003 Brewer Royale

By Joe Scivicque

Happy New Year and congratulations to the winners of the 2002 Brewer Royale, Jim Layton, Russ Bee and Steve Haney 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> respectively. Give a round of applause to all those who entered and placed during the year. Thank you to Kelly Harris for coordinating the competitions for the club.

All of that is behind us now and we're all starting on even ground. Every club member has a shot at the Brewer Royale. For those of you new to the NTHBA, the Brewer Royale is our club only competition. The competition is held at six club meetings per year and consists of one BJCP category per session. Entries consist of 1 bottle of brew for the category. The bottle should have no discernable markings on it and any markings on the cap should be black out with a permanent marker. The club awards 3 points for 1<sup>st</sup> place, 2 points for 2<sup>nd</sup> place and 1 point for 3<sup>rd</sup> place. Ribbons

are presented to each of the winners. The winner of each competition is asked to supply a recipe for publication in the subsequent newsletter.

The three members with the most cumulative points at the end of the year are awarded 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> place over all in the Brewer Royale Competition. The prizes for the Brewer Royale annual point winners are typically gift certificates to Home Brew Headquarters. In addition, each brewer that places in the final points receives an award certificate from the club. The first place brewer receives an etched beer glass to keep and holds the Brewer Royale traveling trophy for the next year.

Each Brewer Royale session corresponds with the American Homebrewer Association's Club-Only-Competition for the coming month. Each club is allowed to ship one entry of two bottles to the AHA COC. The first place winner of the month's Brewer Royale gets to enter that month's AHA COC. The shipping cost and entry fee is provided by the club. The Brewer

Royale categories and the month for the NTHBA competitions are listed in the inset for competition categories through August 2003. If you would like more information on the rules for the AHA COC, see the following link: <http://www.beertown.org/AHA/Clubs/clubcomp.htm>.

I encourage each of you to enter the competitions to learn about your beers from the judges and to prepare your beers for the Gulf Coast Competitions.

We will hold our first 2003 Brewer Royale competition at the January club meeting. The entry is due to AHA judging location January 20, 2003, so we will not have any time to waste getting the first entry off.

The style for the January 2003 Brewer Royale competition is Bitter and English Pale Ale. Where would we be without Pale Ales? We would literally still be in the dark ages. Today's Pale Ales owe some early evolution to the precursors of the industrial revolution. The early period of the 18<sup>th</sup> century brought the ready availability of coke as a fuel. Coke allowed the maltster better control of the malting fires than the traditional use of wood or other fuels. It also allowed the reduction and eventual elimination of the smoky flavors introduced from wood fires.

Earliest ancestors of Pale Ales were probably brewed primarily in "Private Houses" or those owned by the large land owners of the late 17<sup>th</sup> and early 18<sup>th</sup> century England. However, we traditionally associate the most favored part of the evolution of our beloved hoppy ales to the breweries founded in Burton upon Trent in England. The water of the Trent River has a uniquely high sulfate, calcium, and bicarbonate content which, as we now know, supports healthy extraction of the bitterness compounds in hop flowers.

The very early Pale Ales were

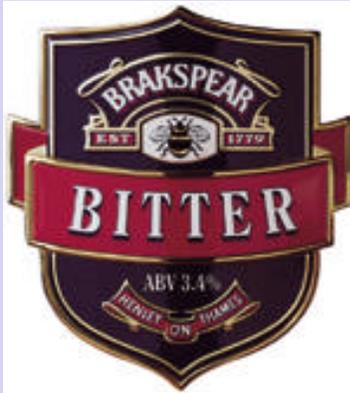
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*(Continued from page 5)*

highly hopped, high gravity beers. We probably typically think of IPAs when discussing the Burton beers, but they appear to be the predecessors to our modern Bitter and English Pale brews. The actual split into different substyles, Bitter and Pale Ale, seems a bit fuzzy from the material I have read.

The more recent evolution to the current styles began in the 19<sup>th</sup> century. The desire to maximize profits (as with most products) led to some consolidation of the brewing industry, and reduction in quality ingredients.



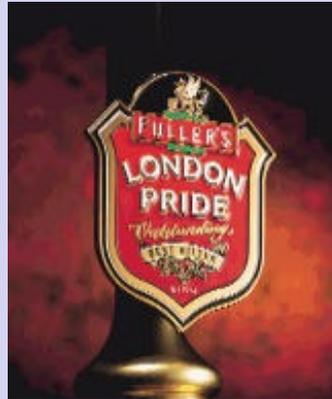
Then in 1880 the Free Mash Tun act was introduced in England which eliminated the taxes on ingredients and replaced them with a single tax on the original gravity of the wort. Since the tax was the same regardless of ingredients, the English brewers began introducing less expensive adjuncts such as sugar into their products. And since home brewers faced the same taxation, home brewing was effectively wiped out. WW I and WW II were catalyst for the continued gravity reduction trend. The wars brought with them increasing taxes and ingredients shortages.

In 1963, the Free Mash Tun act was repealed and home brewing flourished again in England and, as we know, more favorable laws in the U.S. and desire for beers with flavor fledged the growth of home brewing. As a result of

these and other changes gravities began to recover.

Many other factors have influenced the changes over the last century or so. I can only mention a few high lights on this subject for which many chapters can and have been written on the history and characteristics of this style. For some additional info, here are a couple places to look: [Pale Ale](#) by Terry Foster, [Beer Companion](#) by Michael Jackson, and [Designing Great Beers](#) by Ray Daniels.

Here are the BJCP Style Guidelines for Bitter and Pale Ale.



#### 4A. Ordinary Bitter

**Aroma:** Hop aroma can range from moderate to none. Diacetyl and caramel aromas also moderate to none. Should have mild to moderate fruitiness. The best examples have some malt aroma.

**Appearance:** Medium gold to medium copper-brown. May have very little head due to low carbonation.

**Flavor:** Medium to high bitterness. May or may not have hop flavor, diacetyl and fruitiness. Crystal malt flavor very common. Balance varies from even to decidedly bitter, although the bitterness should not completely overpower the malt flavor.

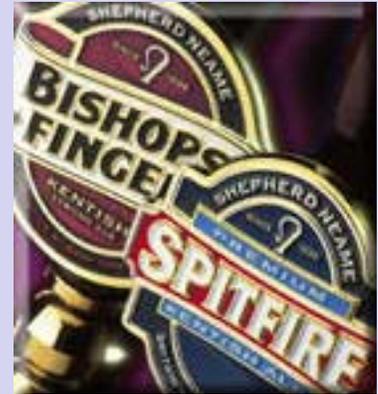
**Mouthfeel:** Light to medium-light body. Carbonation low, although bottled examples can have moder-

ate carbonation.

**Overall Impression:** Low gravity, low alcohol levels and low carbonation make this an easy-drinking beer.

**History:** Originally a draught ale served very fresh under no pressure (gravity or hand pump only) at cellar temperatures. Note that recently some British brewers have been using American hops (e.g., Cascade), but beers made like this fit better into the American pale ale guideline.

**Comments:** The lightest of the bitters.



**Ingredients:** Pale ale malt, crystal malts, English hops, often medium sulfate water are used.

**Vital Statistics:** OG: 1.030-1.038  
IBUs: 20-40 FG: 1.008-1.013  
SRM: 6-14 ABV: 3-3.8%

**Commercial Examples:** Henley's Brakspear Bitter, Boddington's Pub Draught, Thomas Hardy Country Bitter, Young's Bitter.

#### 4B. Special or Best Bitter

**Aroma:** Hop aroma can range from high to none. Diacetyl and caramel aroma moderate to none. Moderate fruitiness. The best examples have some malt aroma.

**Appearance:** Medium gold to medium copper-brown. May have very little head due to low carbonation.

*(Continued on page 7)*

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(Continued from page 6)

**Flavor:** Diacetyl and fruitiness moderate to none. Malt flavor apparent. Medium to high bitterness. Some crystal malt flavor and a moderate amount of hop flavor are common. Balance varies from even to decidedly bitter, although the bitterness should not completely overpower the malt flavor.

**Mouthfeel:** Medium-light to medium body. Carbonation low, although bottled examples can have moderate carbonation.

**Overall Impression:** A flavorful, yet refreshing, session beer.

**History:** Originally a draught ale served very fresh under no pressure (gravity or hand pump only) at cellar temperatures. Note that recently some British brewers have been using American hops (e.g., Cascade), but beers made like this fit better into the American pale ale guideline.

**Comments:** More evident malt flavor than in an ordinary bitter.

**Ingredients:** Pale ale malt, crystal malt, English hops, often medium sulfate water is used.

**Vital Statistics:** OG: 1.039-1.045  
IBUs: 20-45 FG: 1.009-1.014  
SRM: 6-14 ABV: 3.7-4.8%

**Commercial Examples:** Young's Ramrod, Fuller's London Pride, Timothy Taylor Landlord, Goose Island Honkers Ale, Spanish Peaks Black Dog Ale.

#### 4C. Strong Bitter/Eng. Pale Ale

**Aroma:** Hop aroma high to none. Diacetyl and caramel aroma moderate to none. Moderate fruitiness. Malt aroma apparent.

**Appearance:** Copper to dark amber-brown. May have very little head.

**Flavor:** Malt flavors evident. Cryst-

tal malt flavor common. Hop flavor ranges from low to strong. Diacetyl and fruitiness moderate to none. Balance varies from even to quite bitter, although malt flavor should not be completely overpowered.

**Mouthfeel:** Medium to medium-full body. Carbonation low, although bottled pale ales tend to have moderate carbonation. Warming from alcohol may be noticeable, but should not be strong.

**Overall Impression:** A solidly flavored beer both in terms of malt and hops.

**History:** Originally a draught ale served very fresh under no pressure (gravity or hand pump only) at cellar temperatures. Note that recently some British brewers have been using American hops (e.g., Cascade), but beers made like this fit better into the American pale ale guideline.

**Comments:** More evident malt and hop flavors than in a special or best bitter. English pale ale has long been referred to as "bottled bitter."

**Ingredients:** Pale ale malt, crystal malt, English hops, often medium sulfate water is used.

**Vital Statistics:** OG: 1.046-1.065  
IBUs: 30-65 FG: 1.011-1.020  
SRM: 6-14 ABV: 4.4-6.2%

**Commercial Examples:** Fullers ESB, Young's Special London Ale), Ushers 1824 Particular Ale, Big Time ESB, Shepherd Neame Bishop's Finger, Fullers 1845, bottled Bass Ale, Whitbread.



## Cuisine à la Bière

By Bill Dubas

Beer, like any drink, is part of our gastronomic heritage. The Germans eat wursts and pretzels accompanied by a malty amber lager. The English enjoy steak and kidney pie with a hoppy bitter. We Americans prefer a crisp, light lager with a hot dog or pizza.

In recent years, however, many chefs have taken up the idea of pairing food with beer to a new level. Particular styles of beer have been selected to accompany certain dishes because their flavors either complement or contrast. In some cases, dishes have been created to highlight the use of beer as an ingredient.

Take a look at this sample menu from [Restaurant Le Bruegel](#), located near Bruges, Belgium.

*Terrine of pork with cherries marinated in kriek, served with a salad dressed in lambic and accompanied by gueuze.*

*Fillet of cod in a sabayon of abbey-style triple, served with hop shoots and accompanied by Duvel.*

*Wild rabbit, simmered in Liefmans' Goudenband, accompanied by Rodenbach Grand Cru.*

*Blue cheese marinated in Gouden Carolus, accompanied by Rochefort 10.*

*Pear poached in Hoegaarden, accompanied by faro.*

I don't know about you, but my mouth is watering.

Now, I know what you're thinking to yourself. This is the menu from some fancy-schmancy restaurant in Belgium. There CAN'T be anything like this offered in Dallas! Well, you're wrong.

(Continued on page 8)

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The Meridian Room restaurant in Dallas organizes beer dinners on occasion. A recent menu featured leek soup with basil and garlic, Gruyere and Emmentaler cheese croquettes, tomatoes stuffed with shrimp and crab, pistachio encrusted salmon with red onion confit, asparagus and Flemish potatoes, and a mousse made with Chimay Blue. Accompanying this 5-course meal were a variety of Belgian beers, some not normally available in the Dallas area.

Although not as elaborate as the menu from Restaurant Le Bruegel, this is certainly a step in the right direction and I applaud the owners and chefs of The Meridian Room for seeing that beer marries with food just as well as wine does.

If you are the stay-at-home type, or prefer to take a do-it-yourself approach, there are plenty of books and websites containing hundreds of recipes to experiment with. Experiment with your own homebrew as well. The possibilities are endless!

*Does the subject of "Cuisine à la Bière" interest you? Would you like to write a few articles for the newsletter on this topic? If so, please contact Bill Dubas at bill\_dubas@hotmail.com.*

## Homebrewery Logos and Bottle Labels

By Bill Dubas

This month we have some artwork submitted by two of the vintners in the club: Conrad Young and Kathy Williams.

These are the labels that they designed for two of their wines. The artwork is by Fernando Botero, a famous artist that was born in Mendellin, Columbia, in 1932.

The first wine that they made was a Barolo, which is a big Italian red



Kathy Williams and Conrad Young, Vintners

Barolo Autumn '01

wine that is usually very expensive to buy. Conrad and Kathy chose Botero's "Mona Lisa" for the label due to the Italian-Mona Lisa connection. This take-off mirrors the classic "Mona" pose, smile, and background, but the lady is morbidly obese in Botero's rendition.

The next wine that they made was a Symphony, which is a fruity white wine that you don't see much in the store. It was a nice summery wine, so of course they chose Botero's "Los Musicos" for the label.

Great job Conrad and Kathy!



Kathy Williams and Conrad Young, Vintners

Symphony Spring '02

## Competition Corner

By Joe Scivicque

We just turned the New Year and I'm sure you've all been bombarded with recommendations on

New Year's resolutions. As one of your newsletter columnists (amateur as I may be), I believe it would be improper for me to break with that tradition. So, here are my recommendations on resolutions for the members of NTHBA:

1. Enter at least one beer in every Gulf Coast Competition: Bluebonnet, Crescent City, Sunshine Challenge, Dixie Cup,
2. Support the club in winning the Bluebonnet,
3. Support the club in winning the Sunshine Challenge,
4. Support the club in taking the overall points in the Dixie Cup.

The start of the 2003 Gulf Coast Competition is coming up quickly, but you still have time to get an ale or two ready. The Bluebonnet entry window runs from Feb. 14 to Feb. 28. We squeaked out a tie for first in the 2002 Bluebonnet. We want an outright win this year, and we need all able brewers entering those beers. If anyone is interested in assisting with the Bluebonnet preparations, the next planning meeting is Jan. 19 at 1:00 pm at the Holiday Inn on 183 and Esters in Irving.

We also want to make this the first year that the Central Florida club loses the Sunshine Challenge. No one has ever taken the trophy from them. I want to remind you all that Central Florida has taunted our club and even desecrated a Bluebonnet trophy, and we have let them get away with it.

In preparation for the Sunshine Challenge, we have the latest Board-O-Commitment residing at Homebrew Headquarters. Check the board out and sign up for your favorite categories. More info on the Sunshine Challenge and other Gulf Coast Competitions will be in up-coming newsletters.

And, you may have heard this from me before, there is more benefit in competition than winning  
(Continued on page 9)

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trophies and ribbons. Entering competitions can help you improve your brewing. It provides a perspective on your beers that you can only get when someone is critiquing your beers in writing rather than verbally to your face.

I have noticed that I get much more detailed comments about my beers from written judging forms than I do when people comment to my face. There appears to be less concern of offending the brewer when it's in writing at a competition. Though you may not agree with all the comments, a trend in the comments may give you some ideas on improving your beers.

Did I mention that the club needs your entries? Oh yeah, I guess I did. Now fire up that kettle!

## 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

**FOR SALE**

Jeff Nolte has some flip-top bottles (Jubel and Orbedorfer—Grosch type) that he would like to sell. If you are interested, please contact him at rhbrewery@juno.com.

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.

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



### North Texas Home Brewers Association, Inc. Board of Directors

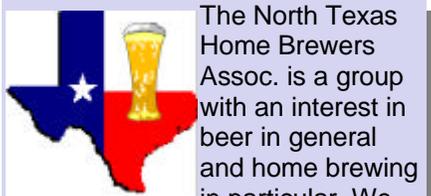
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Member-at-Large _____	Kelly Harris _____	(972) 769-0958 Killet@dhc.net
Past President _____	Walter Hodges _____	(972) 416-9330 Wnp.hodges@verizon.net

### 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
Jim Layton _____	Blutick@juno.com _____	(903) 546-6989
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/>

# The Flying Saucer Brewery Importation



Livin' the Brews Newsletter  
c/o Bill Dubas, Editor  
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