



# LIVIN' THE BREWS



**February Meeting**  
Tuesday, Feb 11, 7 PM

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

## Prez Sez

By Richard Harris

Hey Gang,

I have a few items to touch on for this month's column.

**Meeting places:** Are you tired of the same pubs month after month, meeting after meeting? Well, your board members have decided to remedy that for you by checking out some new places to hold our monthly meetings. We are not going to abandon the places we have visited in the past. We are just going to work in a few new places from time-to-time and see what you all think of them. There are a few things we look for in a new establishment before choosing it. First, it must have a good beer selection (Hey, we are all spoiled when it comes to beer). Second, there must be an area to accommodate us so that we can hold our meeting and not be interrupted (or disturb others as well). Third, it must be have a good menu and an efficient, friendly wait staff. And finally, it must be located in an area of the city that is convenient for a majority of the members to get to. So, don't be surprised when a new meeting place appears on the 2003 calendar. And speaking of the 2003 calendar, you will find a club calendar on the last page of this newsletter. Many

dates and places are still TBD, but we hope to fill those in within the next few months. Contact one of the officers if you'd like to volunteer to host a club event.

### **Club participation in competi-**

**tions:** I've noticed that the same few members seem to be submitting most of the entries for competitions, with a few new members participating every now and then. I realize that this is bound to happen for one reason or another. Many people have no interest in competing and just want to enjoy the social aspects of the club. Many people, especially new members, may feel that their beer is not "competition quality" and are hesitant to send in an entry. Whatever the case, I would like to encourage every member to enter at least one competition this year. The regulars who enter every competition will keep doing so, but more participation from other club members will greatly help increase our club's chances of bringing home the gold. Think of it this way, just three bottles of beer per year to help your club.

**Club T-shirt:** Back in October, we announced that we were going to print new club T-shirts. Since the current shirt (orange logo on the green T-shirt) is at least 4 years old, we decided a new design was in order and asked you, the club members and T-shirt wearers, to come up with new ideas. Since then, we have been in-

undated with only two designs. Both of the design are good and are worthy of us wearing them on our chests', but we would like to have a few more designs to choose from before we make a final decision that may land us on someone's "best dressed" list. We have decided to wait until the March club meeting to decide on a new design. You don't have to be a professional graphic artist to submit an entry. We can accept hand drawings. Please e-mail your ideas to Walter Hodges, or hand-deliver them to any of the club officers at the February or March club meetings.

**Bluebonnet:** The Bluebonnet homebrew competition will be held at the Holiday Inn in Irving this year instead of the Wilson World hotel as in the past few years. When reserving your hotel room, please call Holiday Inn at 1-800-360-2242 and ask for the Bluebonnet rate (\$67 per night). The hotel's management has asked for us to please remember to have all alcoholic beverages in a colored plastic cup (i. e., no bottles, glasses, or cans) when moving around the hotel lobby areas. It also goes without saying that there is to be no glass of any kind around the pool area. There is a new entry category this year for new competitors. If you have never entered the Bluebonnet before, this will give you the opportunity to compete only against other beginners like yourself. And while I'm on the subject of entries, please register for the Bluebonnet using the new Bluebonnet web page (<http://www.bluebonnetbrewoff.com/>). These forms are linked into electronic databases and using them will save the entry processing committee a lot of work. There are many other links on the Bluebonnet web

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## February Brew Day

Saturday, Feb 15, 2003  
Bo & Robin Turton's Home  
3747 Vancouver Dr, Dallas



**BREWER ROYALE 2003**  
Style of the Month

Feb '03	Brown Ale	Cat. 10
Apr '03	Eng & Scot. Strong	Cat. 11
Jul '03	European Pale Lager	Cat. 2
Aug '03	Specialty/Exp/Historical	Cat. 24
Oct '03	Koelsch & Altbier	Cat. 8

<u>Standings</u>	<u>Points</u>
Don Trotter	3
Pete Hemmingsen	2
Doug Nett	1

Bitter (Ordinary seems an inappropriate term for a 3<sup>rd</sup> place, doesn't it?).

**2nd Place:** Pete Hemmingsen, Special Bitter (Certainly "special" is a term deserving 2nd place).

**1<sup>st</sup> Place:** Don Trotter, Best Bitter (Well of course it was or it wouldn't have been first place).

Here's Don's first place recipe:

Beer Name: Donniestyle SLA  
 Category: 04B Best Bitter  
 Batch Size: 11.0 gallons  
 OG: 1.044  
 TG: 1.011  
 SRM: 14.2  
 IBU: 40

**Ingredients:**

1.0 lb Flaked corn  
 13.5 lb Hugh Baird Pale Ale  
 0.5 lb Paul's crystal 55-65L  
 0.5 lb Hugh Baird Crystal 95-115L  
 0.5 lb Hugh Baird Light Carastan  
 1.0 lb DWC Belgian aromatic  
 2.8 oz Kent Goldings 5.9% 60 min  
 1.0 oz Kent Goldings 5.9% 20 min  
 1.0 oz Kent Goldings 5.9% 2 min  
 2.0 qt Wyeast 1275 starter  
 2 pc Whirlflock tablets.

**Procedure:**

Mash in with 3.5 gallons of water to achieve a mash temperature of 150F. Mash for 60 minutes, or until full conversion is achieved. Add 2.8 gallons of boiling water for mash out temperature of 168-172F. Hold this temperature for 15 minutes. Collect 13 gallons of wort and boil for 90 minutes. Ferment at 65F.

The February Brewer Royale category is brown ale.

Brown ale's history is somewhat elusive. In the reading I did to prepare for the article, I found that there appears to be little history on brown ales as a style. Ray Daniels and Jim Parker indicate in their book, *Brown Ale*, that most ales were probably brown prior to the introduction of pale ale in the

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page with lots of information, so make sure to check it out.

Bo Turton is in charge of getting the beer set up in our NTHBA club "hospitality room" and needs people to donate kegs of beer to be served in the room. Please see Bo at the next meeting if you want to contribute. My beautiful wife, Debbie, will need assistance with decorating the club hospitality room, so if you would like to help, please see her at the next club meeting as well. There will be a film crew from a local TV station filming portions of the Bluebonnet this year, so wash behind your ears and look intelligent!

**Brew Days:** We need people to host club brew days. Bo and Robin Turton have been hosting most of them and could use some time off. Please step up and volunteer to have a hand-full of your friends over for a fun-filled day of beer making. The club will provide the ingredients for ten gallons of whatever style you want to make. You get to keep 5 gallons and the club gets 5 gallons to serve at other brew days. The club also has brewing equipment, carboys, and kegs to loan out for brew days if you need any extra stuff. What a deal! Happy Brewing!

## 2003 Brewer Royale

By Joe Scivicque

I seem to recall that I had to write a few corrections in last year's Competition Corner because I would get one thing or another not quite right.

I guess this year is off to the same start. In the January Brewer Royale column I wrote, "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." I need to apologize to Steve Haney for listing him as third. Steve and Russ actually tied for 2<sup>nd</sup> place.

The January Brewer Royale was for English Bitter and Pale Ale. There were thirteen entries. I'd like to thank judges Kristen Jacek, Chuck Patty and Bill Dubas for stepping up to the tough task for the month.

And the winners are:

**3<sup>rd</sup> Place:** Doug Nett, Ordinary

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late 17<sup>th</sup> century, and any darker ales, including porters and stouts, were noted as brown ales. Prior to and into the early 19<sup>th</sup> century, darker ales would have been brewed with some amount of brown malt. In *Designing Great Beers*, Ray Daniels quotes the 1750 edition of *The London and Country Brewer* with a reference to brown ale. The book discusses the procedure of drawing successive worts from a single mash, with the first being “Stout Beer,” the second as “Stitch or Strong Brown Ale,” and the third as “Common Brown Ale.”

As for Mild Ale, the term in an earlier time apparently had more to do with a beer's freshness than with a specific style. The *Private Brewer's Guide*, 1822, indicates that “Brown was considered heavy and glutinous; a mixture of stale, mild, and pale which was called three-threads.” This entry alludes to the practice of mixing beers to make porter as dating back to at least 1720. Ray Daniels speculates that “mild” may have been one of the beers used by the publicans in the early mixing of porters, and notes that it is distinguished from stale beer.

Daniels' quotes an entry in the *Handy-Book of Brewing*, from around 1900, stating, “The mild beers are distinguished from the stock beers by a more sweetish (mild) taste, containing more unfermented malto-dextrin and less acid. Mild ales are usually brewed of a darker color than old ales, with less original gravity and less hops.” So, to slightly contradict my earlier statement, this notes that perhaps a “mild” was a beer brewed with a specific characteristic with the anticipation that it would be sold immediately.

Brown ale really begins to get attention when we fast forward to the period after World War I. In 1924, a young brewmaster by the name of Jim Porter, and the chief

chemist of Scottish and Newcastle Breweries, began working on the formulation of a new beer. Their goal was to produce a beer for the growing bottled beer market specifically targeted at the working class. In 1927, Scottish and Newcastle began selling the dark amber beer that we know as Newcastle Brown. The following year, “Newkie Broom” won a gold medal at the International Brewers Exposition in London. As we know, the beer's popularity continues today, and in recent years, has been one of the biggest selling bottled beers in the U.K.

Here are the BJCP guideline for Brown Ales:

#### 10A. Mild

**Aroma:** Slight mild malt/brown malt aroma, with some fruitiness. No hop aroma.

**Appearance:** Medium to dark brown or mahogany color. A few light brown examples exist. May have very little head due to low carbonation.

**Flavor:** Malty, though not roasty, with a lightly nutty character. Flavors may include: vinous, licorice, plum or raisin, or chocolate. Usually fairly well balanced, though some are sweetly malt-oriented.

**Mouthfeel:** Light to medium body. Low carbonation and relatively high residual sweetness contribute to a full mouthfeel relative to the gravity.

**Overall Impression:** A light-flavored, malt-accented beer that is readily suited to drinking in quantity. Refreshing, yet flavorful.

**History:** May have evolved as one of the elements of early porters. In modern terms, the name “mild” refers to the relative lack of hop bitterness. Originally, the “mildness” may have referred to the fact that this beer was young and did not yet have the moderate sourness that aged batches had.

**Ingredients:** English mild/brown malt, or a combination of English pale and darker malts should comprise the grist. English hop varieties would be most suitable,

though their character is muted.

#### **Vital Statistics:**

OG: 1.030-1.038

IBUs: 10-20

FG: 1.008-1.013

SRM: 10-25

ABV: 2.5-4.0%

**Commercial Examples:** Brain's Dark, Highgate Mild, Fuller's Hock.

#### 10B. Northern Eng. Brown Ale

**Aroma:** Restrained fruitiness; little to no hop aroma. May have caramel aspect to the malt character.

**Appearance:** Dark golden to light brown color.

**Flavor:** Gentle to moderate sweetness, with a nutty character. Balance is nearly even, with hop flavor low to none. Some fruity esters should be present; low diacetyl is acceptable.

**Mouthfeel:** medium-light to medium body, with a dry finish.

**Overall Impression:** Drier and more hop-oriented than southern English brown ale, with a nutty character rather than caramel.

**History/Comments:** English brown ales are generally split into sub-styles along geographic lines.

**Ingredients:** English mild ale or pale ale malt base with caramel malts. May also have scant amounts darker malts. English hop varieties are most authentic. Moderate carbonate water.

#### **Vital Statistics:**

OG: 1.040-1.050

IBUs: 15-30

FG: 1.010-1.013

SRM: 12-30

ABV: 4-5.0%

**Commercial Examples:** Newcastle Brown Ale, Samuel Smith Nut Brown Ale.

#### 10C. Southern English Brown

**Aroma:** Malty and moderately fruity, with some mild malt, brown malt character common.

**Appearance:** Dark brown, almost opaque.

**Flavor:** Gentle, moderate sweetness. Malt dominates the balance, but hop bitterness is sufficient to prevent an overly sweet impres-

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sion. Hop flavor is low to non-existent. Malt flavor will be present, but sharp or roasty flavors are inappropriate.

**Mouthfeel:** Low to medium body, with a caramel impression.

**Overall Impression:** A malt-oriented version of brown ale, with a caramel, dark fruit complexity of malt flavor.

**History:** English brown ales are generally split into sub-styles along geographic lines.

**Comments:** Increasingly rare.

**Ingredients:** English pale ale malt as a base with a healthy proportion of caramel malts and often some darker malts. Moderate to high carbonate water would appropriately balance the dark malt acidity. English hop varieties are most authentic, though with low flavor and bitterness almost any type could be used.

**Vital Statistics:**

OG: 1.040-1.050

IBUs: 15-24

FG: 1.011-1.014

SRM: 20-35

ABV: 3.5-5.0%

**Commercial Examples:** Mann's Brown Ale, Oregon Nut Brown Ale.

### 10D. American Brown Ale

**Aroma:** Hop aroma, often citrusy, is mild to strong. Esters and dark malt aspects are mild to moderate.

**Appearance:** Dark amber to dark brown color.

**Flavor:** Hop bitterness and flavor dominate the malty richness that is a characteristic of brown ales. Slightly drier than English versions, with assertive hop presence (bitterness, flavor, and aroma). Although malt flavor plays a supporting role, some toasty malt character (or even restrained roastiness) should be evident.

**Mouthfeel:** Medium body, with a dry, resinous impression contributed by the high hop bitterness.

**Overall Impression:** A bigger, hoppier, dryer version of brown ale, typically including the citrus-accented hop presence that is characteristic of American varie-

ties.

**History/Comments:** A strongly flavored, hoppy brown beer, originated by American home brewers.

**Ingredients:** Well-modified pale malt, either American or Continental, plus crystal and darker malts should complete the malt bill. American hops should be used in generous quantity. Moderate to high carbonate water would appropriately balance the dark malt acidity.

**Vital Statistics:**

OG: 1.040-1.060

IBUs: 25-60

FG: 1.010-1.017

SRM: 15-22

ABV: 4-6.0%

**Commercial Examples:** Pete's Wicked Ale, Brooklyn Brown Ale.

Remember to bring your brown ales to the February club meeting. The winning entry is due at the AHA Club Only Competition on April 4.

## BJCP Exam, the Final Word

By Jim Layton

Last month's BJCP exam was a big success!

Fourteen judges took the exam for the first time and two BJCP certified judges took it for the second time with the hope of improving their previous scores. There were exam-takers from the Knights of the Brown Bottle, Net Hoppers, Cowtown Cappers, and Red River Brewers. In fact, there were exam-takers from all but one of the local clubs. Hmmm.

Anyway, I had a great time doctoring the exam beers and administering the test. Many thanks go to Mark Wedge for sponsoring the exam, and to Bill Dubas and Larry Wilson for serving as my exam proctors. Most importantly, thanks go to all of the guys that took the exam, demonstrating their commitment to beer judging and home brewing. Everyone who enters a

beer in the Bluebonnet this year will benefit from their efforts, as the pool of local BJCP Recognized/Certified judging talent just got a little bit bigger.

It takes a minimum of five participants to make a BJCP exam happen. Most folks find that a series of organized study sessions can help them prepare. Others study by themselves and do just fine. I'd be more than happy to assist anyone in our club that would like to schedule an exam or organize study sessions.

## Brewpub Review:

BJ's Restaurant & Brewhouse

By Bill Dubas

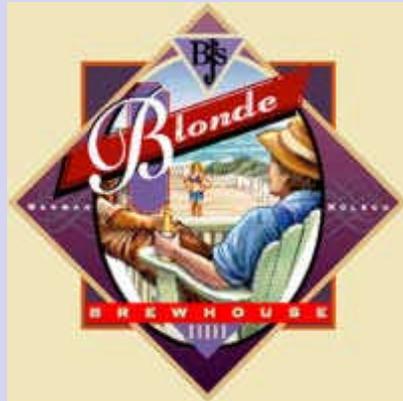
In a recent article in "Southwest Brewing News," Rick Calley stating that a new California-based brewpub chain, BJ's Restaurant and Brewhouse, was coming to Lewisville soon, so I decided to stop by the next time I was in the neighborhood to see how the construction was coming along. I found the restaurant a little bit south of Vista Ridge Mall on the southbound access road of I-35E. As it turns out, construction was coming along nicely. . . . they were already open!. . . so I dragged my wife back there for dinner that night.

As is typical in Lewisville, the restaurant was packed by 6PM. We were given the now-familiar "buzzer-on-a-stick" paging device and told that our wait would be approximately 20 minutes. Just enough time to go to the bar and have a beer. . . . or so I thought. There are times when I wonder how the great state of Texas could have such archaic liquor laws, and this would be one of those times.

I approached the bar and asked for two beers, a hefeweizen for my wife and a kolsch for me. The bartender asked me for ID. Normally I would be flattered that

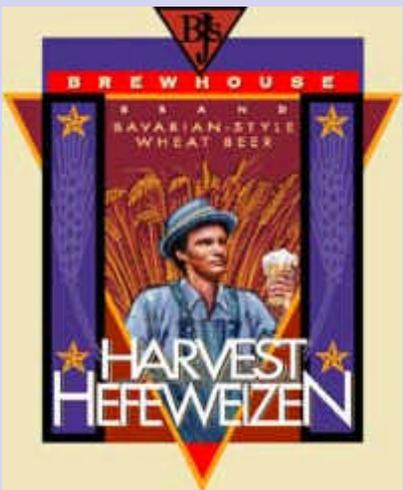
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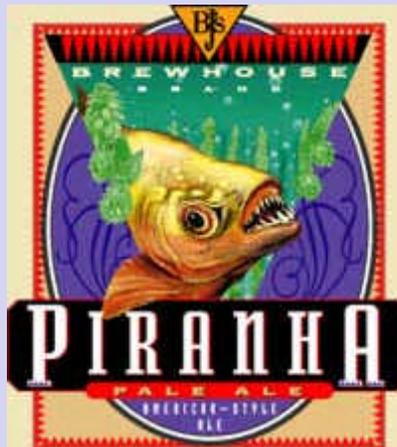
someone would mistake my 40-year-old face for that of a 20-year-old, but tonight I had done something stupid that I would soon regret. My wife offered to drive her car to the restaurant, so I had left my wallet, and ID, at home. The bartender would not serve me. My wife had to order a beer for herself, show her ID, go through the simple, yet ridiculous process of filling out a UNI-CARD, and then we had to sneak off and hide behind one of the potted plants to share the beer.

As you can imagine, this strict enforcement of TABC laws was creating mayhem at the bar for other patrons as well. Three young girls to my right were busy filling out UNI-CARDS. A middle-aged man to my left found that he could not order a round of drinks for the rest of his party unless they all came up to the bar and showed their UNI-CARDS to the bartender as well. I recount this story not be-



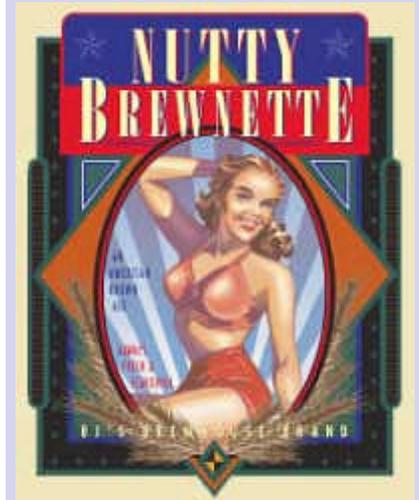
cause I am disappointed in the service that I received, the bartenders were just doing their job, but I want to warn you so that you are prepared for the inconvenience.

Once we got past that initial bit of unpleasantness, we had no problems. The service was attentive and our dinners were very good. The same could be said about the beers that we tried. It turns out that Lewisville's zoning laws do not permit brewpubs, so BJ's has its beers contract brewed and trucked to the Lewisville restaurant. BJ's had seven beers to choose from, and we sampled all of them.



The first beer that we tried was a kolsch named BJ's Blonde. This was a light and refreshing pale beer - slightly fruity with delicate hopping to balance. The base malt is a 2-row pale malt, with some wheat and Vienna malt thrown in as well. Perle and Yakima Hallertau hops are used to achieve a bitterness of 20 IBUs. The original gravity is 1.044 and the resulting alcohol content is 4.5% ABV.

Second on our list was Harvest Hefeweizen. Not just another wheat beer, BJ's hefeweizen is fermented with an authentic Bavarian weizen yeast to produce the required flavor profile - fruity, spicy and refreshing. The ingredients for this beer are similar to the kolsch. Both 2-row pale malt and wheat malt make up the majority



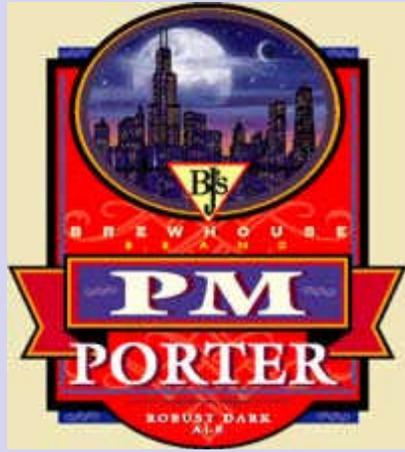
of the grain bill. A bit of Munich malt is also added. Perle and Yakima Hallertau hops are again used, but this time the bitterness target is 15 IBUs. The original gravity is 1.048 and the resulting alcohol content is 4.8% ABV. Hefeweizens are definitely one of the world's most uniquely delicious beer styles, and one of my wife's favorites.

Piranha Pale Ale was sampled next. This hoppy, American-style pale ale is made with Yakima Valley's best hops. It is bittered to the tune of 40 IBUs with Chinook, then dry-hopped with Cascade. English crystal and wheat malts are used to supplement the 2-row pale malt used for the base. The original gravity is 1.057, resulting in an alcohol content of 5.5% ABV. For hopheads only!

With the pale beers out of the

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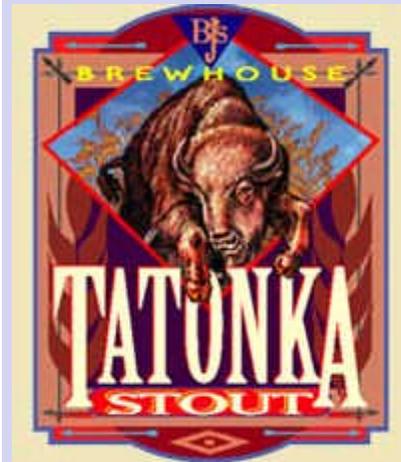
way, we moved up the SRM scale to an American-style brown ale called Nutty Brewnette. This beer is brewed with 2-row pale malt and a blend of four different dark malts (English crystal, victory, special roast, and chocolate) to produce a flavor profile that is sweet with “nutty” notes. A healthy dose of Bullion, Kent Goldings, Willamette, and UK Fuggles hops makes this beer hoppier than most English brown ales, with a resulting bitterness of 35 IBUs. An alcohol content of 5.4% ABV is achieved by starting with a 1.060 gravity.

The next beer sampled was an English strong ale named Jeremiah Red. BJ's describes this beer as “an Irish-style red ale with the strength of an English strong ale.” I'm not quite sure what that means, but Jeremiah was definitely full-bodied, malty, and alcoholic (7.1% ABV). Relatively low hopping rates (35 IBUs of Northern Brewer) allowed the malt flavor and fruity aroma to be more noticeable. The beer's ruby red color was certainly attractive. BJ's uses 2-row pale malt, Munich, Belgian crystal, and chocolate malts to achieve an original gravity of 1.072.

P.M. Porter marked the point where I was on my own. My wife dislikes any beer containing black or roasted malt in it, claiming that they all “. . . taste like tree bark.” That was fine with me because

this robust, dark ale was surprisingly smooth and drinkable. Caramel, molasses and chocolate flavors give it a sweet start, but then a roasted dry finish balances out the flavor. The 2-row pale malt used as the base is supplemented by “tree bark” malts such as dark caramel, chocolate, and black malt. Cluster and Willamette hops are used to achieve a bitterness of 25 IBUs, not much when you consider the 1.060 original gravity.

And finally, lucky number 7, BJ's biggest, no-holds-barred beer is Tatonka Imperial Stout. BJ's brewers didn't wuss out when they developed this beer. They threw just about everything but the kitchen sink into the brew kettle, including 2-row pale malt, crystal, chocolate, black malt, roasted barley, oats, brown sugar, and molasses. Centennial and Fuggles are used sparingly to give 20 IBUs, which all the more exaggerates the 1.086 original gravity (8% ABV).



I'll have to admit that I was pleasantly surprised with BJ's. My expectations were rather low because I had already been to a BJ's in Lahaina, on the Hawaiian island of Maui, that was rather disappointing. But it turns out that the Maui location is run by a different company, and merely licenses the BJ's name. I can enthusiastically recommend the Lewisville location. BJ's promise of good beer is not just “lip service.” (You knew I had to slip that joke in somewhere!)

## Future BJ's Location in Addison

According to their corporate website, a second BJ's restaurant, this one in Addison, is scheduled to open in early 2003.

The website further specifies that the Addison restaurant will be located at 4901 Beltline Road. (Advertisements in “Southwest Brewing News” claim that the address is actually 4803 Beltline Road.) This is the site of the old Payless Cashways home improvement store that was next to the Container Store and across the street from the Addison Improv.

The last time I drove past that site (January 4) I noticed that construction had started and the slab was ready to be poured. Since Addison zoning laws allow brewpubs, it will be interesting to see if this location has brewing equipment on the premises.

## GABF 2002 Awards for BJ's

BJ's took home quite an impressive selection of medals at the 2002 Great American Beer Festival. Among them were:

- *Gold Medal Winner for Magnolia's Peach*
- *Gold Medal Winner for BJ's Rauchbier*
- *Silver Medal Winner for Juniper Rye*
- *Silver Medal Winner for Piranha Pale Ale*
- *Silver Medal Winner for Millennium Grand Cru*
- *Large Brewpub of The Year*
- *Large Brewpub Brewmaster of The Year.*

## Competition Corner

By Joe Scivicque

February is here, in case you haven't noticed, and that means the Bluebonnet entry deadlines are upon us. The entry window is February 14 through February 22, with a late entry deadline of March 1. The entry fee jumps from \$7 to \$9 after February 22 so try to get those entries in early. You can drop your entries off at Home Brew Headquarters. The Bluebonnet Kick Off is on March 20, and the party doesn't stop until after the awards ceremony is over in the early morning hours of March 23. See the details at <http://welcome.to/bluebonnet>.

I'll remind you that the Foam Rangers forced us to accept a tie last year. We don't want a repeat, so we need every club member pitching in and entering those beers. And, the Foam Rangers will not be the only club gunning for our trophy. You can bet plenty of our Gulf Coast rivals will be doing their best to walk home with the Bluebonnet Home Brew Club of the Year honors.

I also encourage each of you to make it out and judge at least one flight of beer in the first round. It's good experience and good fun. You'll have a chance to taste some really good beers . . . . . and chances are you'll taste a couple of not so good beers too. You will also be enlightened about the quality of your own beers. There are rarely enough judges that show up and the area clubs need our support with this activity. The first round judging is March 8 and 9, and then again on the following weekend on March 15 and 16, so please mark those dates on your calendars.

We can't stop with the Bluebonnet. You still have lots of time to get entries going for the Crescent City competition and the Sunshine Challenge. If we keep the entries going, we have an exceptional

chance at winning the Gulf Coast points total with all the good brewers in the club. The entry deadline for the Crescent City Brew Off appears to be March 21. Watch for the details on a packing party in the March issue of Livin' The Brews.

We still have the Board O' Commitment with plenty of space left on it for Sunshine Challenge en-

tries. It will be available at the meetings for you to make your entry commitments in writing. I'm going to keep reminding you that no one but Central Florida has ever won the trophy. So get some entries ready and let's give them a run this year.

Keep the fires burning and the wort boiling!

## Bluebonnet First Round Judging Locations

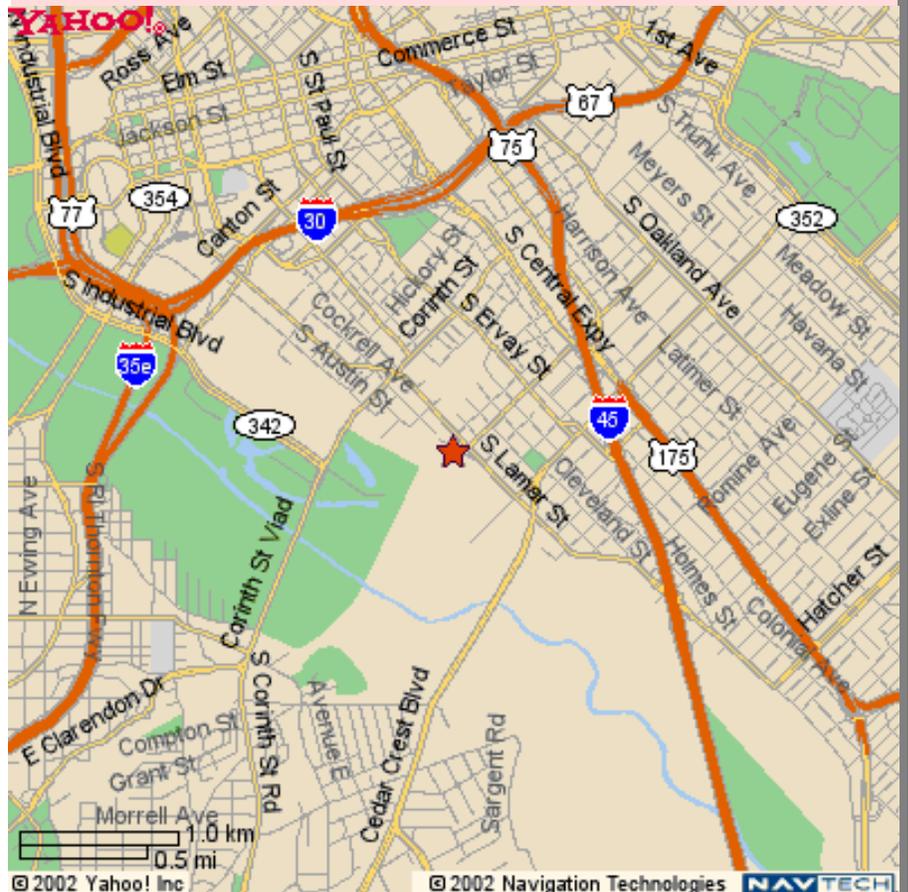
Come out and join us for a weekend of beer tasting! Lunch will be provided for all judges and volunteers!

**Beginners:** We need your help! You will be paired with an experienced judge so that you can learn to evaluate beer in an informal setting.  
**Experienced Judges:** We need your help! Build up those BJCP points, or just enjoy the fruits of other brewers' labor.

**First Weekend:** Saturday & Sunday: March 8 & 9, 2003. 9AM—5PM

**Dallas Location:**  
 Willow Distributing  
 2601 Cockrell Ave.  
 Dallas, TX 75215-2510  
 (See map below)

**Fort Worth Location:**  
 Coors Distribution Center  
 2550 McMillian Parkway  
 Fort Worth, TX 76137-5001



**Welcome New Members!**

Jeff Kiely of Garland  
 Mike Marolda of Dallas  
 Ron Arlmer of Lewisville  
 William Hensley of Rowlett  
 Chip Rodgers of Richardson  
 Shawn Brooks of Plano  
 Wes Sheffield of Decatur  
 John Husted of Plano  
 David Espenlaub of Dallas  
 Jerry and Dorcas Kassebaum of  
 Duncanville  
 Stephen Atkinson of Dallas  
 Stephen Arnold of Fort Smith  
 Jerry Husted of Plano

**I think I'm gonna be sick!**

Check out this crazy web-site discovered by Jason English. Jason says "I couldn't believe it when I saw it. Anyway, I thought this may get somebody in the club thinking of local brewable fauna. Egads!"

<http://www.armywormwine.com/welcome.htm>



**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](mailto: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](mailto:bill_dubas@hotmail.com).



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

President	Richard Harris	(972) 394-8166 L.r.harris@att.net
1st Vice President	Joe Scivicque	(972) 412-6722 Joseph.scivicque@gte.net
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Past President	Walter Hodges	(972) 416-9330 Wnp.hodges@verizon.net

**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/>

**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

# The Brewers Calendar 2003

Revised February 2003

<b>February</b>					
11	<b>February Club Meeting - 7:00 PM</b> Location: Flying Saucer, Addison, TX Brewer Royale Competition - Category 10 Brown Ale	19-21	<b>AHA National Homebrewers Conference</b> Location: Chicago, IL		
14	<b>Start accepting entries for Bluebonnet Homebrew Competition</b>	<b>July</b>			
15	<b>Club Brew Day/Presidents' Brew Day</b> Location: Bo & Robin Turton's home 3747 Vancouver Dr. Dallas TX	TBD	<b>Club Brew Day</b> Location: TBD		
22	<b>Early entry deadline for Bluebonnet Homebrew Competition</b>	8	<b>July Club Meeting - 7:00 PM</b> Location: TBD Brewer Royale Competition - Category 2 European Pale Lager		
<b>March</b>		<b>August</b>			
TBD	<b>Packing Party for Crescent City Homebrew Competition</b> Location: Homebrew Headquarters	2	<b>Club Brew Day/Mead Day</b> Location: TBD		
1	<b>Club Brew Day</b> Location: Joe Scivicque's home 9402 Wells Rd, Wylie TX	12	<b>August Club Meeting - 7:00 PM</b> Location: TBD Brewer Royale Competition - Category 24 Specialty/Experimental/Historical Beers		
1	<b>Late entry deadline for Bluebonnet Homebrew Competition</b>	<b>September</b>			
8-9	<b>Bluebonnet Homebrew Comp. (1st round judging)</b> Location: Willow Distributing in Dallas, or Coors Distribution Center in Fort Worth.	TBD	<b>Club Brew Day</b> Location: TBD		
11	<b>March Club Meeting - 7:00 PM</b> Location: Stan's Lakeview Taphouse & Grill, The Colony	TBD	<b>Accepting entries for Cactus Challenge Homebrew Competition</b>		
15-16	<b>Bluebonnet Homebrew Comp. (1st round judging)</b> Location: Coors Distribution Center in Fort Worth	TBD	<b>Packing Party for Cactus Challenge Homebrew Competition</b> Location: Homebrew Headquarters		
21	<b>Late entry deadline for Crescent City Homebrew Competition</b>	TBD	<b>Cactus Challenge Homebrew Competition</b> Location: Lubbock, TX		
21-22	<b>Bluebonnet Homebrew Competition</b> Location: Holiday Inn, Esters Rd @ Hwy 183, Irving, TX	9	<b>September Club Meeting - 7:00 PM</b> Location: TBD		
<b>April</b>		25-27	<b>Great American Beer Festival</b> Location: Denver, Co.		
TBD	<b>Club Brew Day</b> Location: TBD	<b>October</b>			
TBD	<b>NTHBA Club Spring Party</b> Location: TBD	TBD	<b>Club Brew Day</b> Location: TBD		
5	<b>Crescent City Homebrew Competition</b> Location: New Orleans, LA	TBD	<b>NTHBA Club Oktoberfest Party</b> Location: TBD		
8	<b>April Club Meeting - 7:00 PM</b> Location: TBD Brewer Royale Competition - Category 11 English & Scottish Strong Ale	TBD	<b>Accepting entries for Dixie Cup Homebrew Competition</b>		
9-18	<b>National Homebrew Competition</b> First Round Entries Due	TBD	<b>Packing Party for Dixie Cup Homebrew Competition</b> Location: Homebrew Headquarters		
<b>May</b>		TBD	<b>Dixie Cup Homebrew Competition</b> Location: Houston, TX		
TBD	<b>Packing Party for Sunshine Challenge Homebrew Comp.</b> Location: Homebrew Headquarters	14	<b>October Club Meeting - 7:00 PM</b> Location: TBD Brewer Royale Competition - Category 8 Koelsch & Altbier		
3	<b>Club Brew Day/National Homebrew Day/AHA Big Brew</b> Location: TBD	<b>November</b>			
4	<b>Entry deadline for Sunshine Challenge Homebrew Competition</b>	1	<b>Club Brew Day/Teach a Friend to Homebrew Day</b> Location: TBD		
13	<b>May Club Meeting - 7:00 PM</b> Location: TBD	11	<b>November Club Meeting and Election of club officers - 7:00 PM</b> Location: TBD		
16-18	<b>Sunshine Challenge Homebrew Comp.</b> Location: Orlando, FL	<b>December</b>			
<b>June</b>		TBD	<b>Club Brew Day</b> Location: TBD		
TBD	<b>Club Brew Day</b> Location: TBD	TBD	<b>NTHBA Club Christmas Party</b> Location: TBD		
TBD	<b>NTHBA Club Summer Party</b> Location: TBD				
9-13	<b>National Homebrew Competition</b> Second Round Entries Due				
10	<b>June Club Meeting - 7:00 PM</b>				

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](mailto:bill.dubas@hotmail.com) Thanks

# The Living and Breath of Importation



Livin' the Brews Newsletter  
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 Bill Lawrence a call at (972) 644-8878 and give him your new address.