



LIVIN' THE BREWS



Prez Sez

By Richard Harris

The 2003 Bluebonnet is behind us now, and what an event it was. I hope everyone who attended had a wonderful time and gained many new experiences and friends.

The North Texas Home Brewers Association really cleaned up this year. We won the Bluebonnet Cup, the Mueller-Browne Club Quality Award, and our clubroom took second place. I thought it should have won first place, but considering the quality of the other rooms, second place cannot be argued with. Thanks to all the people that helped Deb decorate our room and those who loaned items for decoration: Kim Rhea, Doug Nett, Bill Dubas, Steve Haney, Phil Faulconer, Bo & Robin Turton, Deb's sister Gwenda, Kelly Harris, The Down Under Bar & Grill, Paul Doxey, Scott Evans, Carolyn & Steve

April Meeting
Tuesday, April 8, 7 PM

The Flying Saucer
14999 Montfort Dr.
Dallas, TX 75254
(972) 934-2537

COC: Eng. & Scottish Strong Ales

Hacker, Walter Hodges, Ernest Paul & Myra Dewitt, and Rett Blankenship. You did a very good job. If I have over-looked anyone I apologize. I also want to compliment Ernest for a wonderful job on the Bar-B-Q; it just melted in your mouth. Also, I want to thank all the members who had entries in the competition because without your efforts and high brewing standards we would not have accomplished what we did. Even the entries that did not place contributed to winning the Mueller-Browne Club Quality Award. This award is given to the club that accumulates the most points over-all for the Bluebonnet. So, from all of us, thank you very much.

Later in the newsletter you will find all the medal winners listed. I would like to honor one member in particular; brother Steve Haney. Steve not only won a first-place ribbon for his Belgian Strong, but he also took home the Best-of-Show ribbon. Steve will get to brew his recipe at the Big Buck Brewery as a 15-barrel batch. What an honor! I will speak to Howard (the brewer) to find out when Steve's beer will be ready so that we can all have a chance to taste it. Way to go Steve! Enjoy your 15 barrels of fame!

The Room Crawl was a big hit, as usual, and I noticed that there were several attendees from outside the homebrewing circle. I hope we influenced them to take up the craft. They at least left with a better understanding and appreciation of good beer.

I enjoyed the Pub Crawl this year from a different perspective. Deb and I monitored the Green Bus (Green Bus Rules!) and it was actually fun. I had my doubts at first but once we got moving it was a blast. It was a bit difficult to perform a head-count with everyone else counting at the same time. Thanks guys.

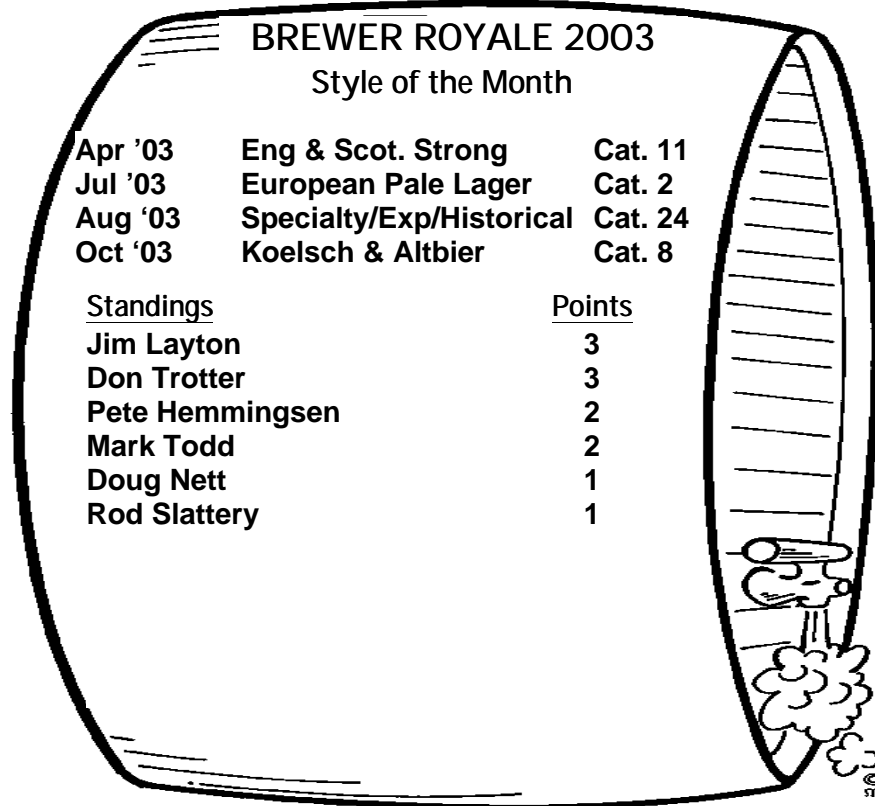
I didn't get to attend the "Gadget and Gizmo" display, but I did hear a few comments about it, all good. This room was set up to give those that did not attend the Pub Crawl something to see and do. It was a very good idea and shows the consideration of the Bluebonnet committee.

I received mixed reports on the tasting event. Some people thought it was a bit crowded with fewer beers, while others said it was easier to move about and better beers.

I did not attend the conference with Dr White of White Labs. However, everyone I spoke with told me that it was very well done and that they learned something they did not know about yeast and its use in the brewing industry. I'm sorry I missed it.

The second round judging went well. I did participate in this.

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BREWER ROYALE 2003
Style of the Month

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>
Jim Layton	3
Don Trotter	3
Pete Hemmingsen	2
Mark Todd	2
Doug Nett	1
Rod Slattery	1

2003 Brewer Royale

By Joe Scivicque

Two of six Brewer Royale Competitions are past, with four remaining for the year. No need to discuss leads because the points are spread six ways and there is plenty of time for someone with no points today to take the lead.

The April competition is for Category 11, English and Scottish Strong Ale. Bring your beers to the meeting. And remember, if you win first place, the club pays to send your entry to the AHA Club Only Competition. Entries are due May 12 – 22. See <http://www.aob.org/homebrewing/schedule.html> for more details.

In researching beers for these articles, I often reach for my copy of "Designing Great Beers" by Ray Daniels. Turning to Chapter 21, Old Ale, I skipped down to the section titled *The Origins of Old Ale*. The first sentence reads, "One could plumb the history of English Brewing for many years before developing a complete understanding of the terms "old ale," "strong ale," and "stock ale." Wonderful! I need a fast understanding and I'd have to spend a lifetime in a week figuring this out. But, luckily I have just read the Classic Beer Styles Series, "Pale Ale" by Terry Foster, and when combined with Ray Daniels text, everything becomes clearer.

While the "Pale Ale" reference doesn't specifically discuss Old Ale as a style, it indicates most beers during the early days of pale ales were of what we currently consider Old Ale strength. Foster suggests that a running beer (i.e., a freshly brewed beer that would be shipped quickly to market) might have been mixed with a vatted beer in order to quickly provide the characteristic of an aged beer. There is corroborating information in text cited by Daniels that the aged winter brews were combined

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Judging is something all home brewers should participate in. Judging allows you to improve your brewing skills through the knowledge you gain about the different beer styles. Also, it is a lot of fun and some day you may decide to seek the BJCP certification. If you are interested in gaining the BJCP certification, Kelly Harris is thinking of forming a BJCP study group if enough members are interested.

And last but not least, the awards ceremony was great fun. Seeing fellow brewers, and especially our club members and friends, accept their awards has always been very exciting for me. There were a lot of happy faces that night. I did not place with any of my entries this year, but I did get to accept the awards for the club. I felt like every one of you should have been up there with me. Please stop by the Home Brew Headquarters and see YOUR awards on display. They are very cool.

In summary, I want to thank every-

one who volunteered and helped out at the 2003 Bluebonnet. Also, to everyone who attended, including those who will not receive this newsletter to read its praise, the Bluebonnet 2003 was a success due to you being there.

Now, on another issue, the AHA competition will be held in May. Brother Bo will be attending and would like to have as many beers as possible to take with him to represent our club. If you need fermentation room, Steve Hacker and I are offering the use of our fermenting cooler. We each have room for eight kegs. Oh yeah, Phil Faulconer has a freezer chest too, doesn't he?

The club needs members to host brew days. If you would like to host a club brew day please contact Bo or myself at any club meeting. We will also have four parties this year instead of our normal two. We have volunteers to host spring, summer, and Oktoberfest parties and will inform you of the dates and times as soon as we have them. Happy brewing!

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with summer beers and sold immediately as “stock ales.” Any remaining vatted ale that was not consumed would be aged for up to a year. Due to less than ideal conditions, infections of creatures like *Brettanomyces* likely occurred, and with time, patrons acquired a taste for beers with the resulting acidic flavors.

Daniels references “A History of Brewing” by H.S. Corran as describing a couple of recipes for “Old Ale”. XXX Old Ale with a starting gravity of 1.086 and a similar recipe for Dorset XXX Old Ale, both using high mash temperatures both with an apparent attenuation of 58%. The first explicitly indicates aging for a year while the latter refers to transferring the beer to a “vat” after fermentation which would also indicate aging.

Michael Jackson describes old ales as not always strong, but often having high gravities and giving the impression of strength. Jackson confirms Daniels text that old ales are not fully fermented: “the aim is to leave some of the sweetness, flavor and body of the malt sugars in the beer.” Jackson describes old ales as “to varying extents dark, rich and sweet, and typically with suggestions of soft, curranty fruitiness and blackstrap molasses.

In reading these texts, I have come to the conclusion that the Old Ales we experience today are likely only cousins to the aged ales experienced in the 17th and 18th centuries. Our beers are likely much more elegant with only shadows of the infectious nature of the ancestors.

Scotch Ales were a bit simpler to research. The Classic Beer Style Series provides “Scotch Ale” by Gregory Noonan. Barley based Scottish Ales apparently hail back to the days before the Roman Empire invaded Britain in the 1st cen-

tury A.D. These early brews would have been prepared with various herbs and spices such as bog myrtle, ginger, and spruce. Even as England converted to the use of hops, the Scots resisted but began to accept their use in the 1700s. Their hop use was still low by comparison and only enough to balance the sweet malt.

The Scots had access to various types of brewing water that allowed the development of various beer styles. The areas of Edinburgh and Alloa lie near a fault line that provides aquifers of varying content. While during the growth of the India Pale Ale trade, the Scots apparently brewed similar beers in order to compete with Allsop and Bass of Burton.

However, luckily for us, the use of the soft water found in the area lead to the earlier development of the wonderful full bodied, malty Scottish style ales we more generally associate with this region. And, with the cooler temperatures of Scotland, the Scottish brewers (at least in the early 19th century) developed techniques more akin to the lager brewing practices of continental Europe. Lower temperature fermentation (50 to 60 F) and long cellaring periods have apparently long been used in the production of Scottish Ales.

According to Michael Jackson, Scottish brewers tend to attenuate their beers less than fully to maintain some of the malty character.

Scotch ales per Noonan with 6 to 10 percent alcohol are full bodied and sweet with original gravities between 1.070 and 1.130. The low fermentation temperature leaves the beers clean with no fruity esters. The flavor and aroma of a Scotch Ale should be reminiscent of a fine scotch whiskey with a kinder gentler warming nature of alcohol.

Here are the BJCP guidelines for these two ales.

11A. Old Ale

Aroma: Malty, with complex fruity esters. Some oxidative notes are acceptable, akin to those found in port or sherry. Hop aromas not usually present, due to extended age.

Appearance: Medium amber to very dark red-amber color.

Flavor: Malty and usually sweet, with abundant fruity esters. The nutty malt sweetness yields to a finish that may vary from dry to somewhat sweet. Extended aging may contribute oxidative flavors similar to a fine old port or Madeira wine. Alcoholic strength should be evident, though not overwhelming.

Mouthfeel: Medium to full body; alcohol should contribute some warmth.

Overall Impression: An ale of significant alcoholic strength, though usually not as strong or rich as barleywine. Usually tilted toward a sweeter, more malty balance.

History/Comments: Often regarded as winter warmers, and often released as seasonal beers.

Ingredients: Generous quantities of well-modified pale malt (generally English in origin, though not necessarily so), along with judicious quantities of caramel malts. Some darker examples suggest that dark malts may be appropriate, though sparingly so as to avoid roast character. Adjuncts (such as molasses or dark sugar) may also be utilized. Hop variety is not as important, as the relative balance and aging process negate much of the varietal character.

Vital Statistics:

OG: 1.060-1.090+

IBUs: 30-60

FG: 1.015-1.022+

SRM: 12-16

ABV: 6-9+%

Commercial Examples: Theakston Old Peculier, Young's Winter Warmer, Marston Owd Roger.

11B. Strong Scotch Ale (Wee Heavy)

Aroma: Deeply malty, with cara-

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mel apparent. Roasty or even smoky secondary aromas may also be present, adding complexity. Moderate diacetyl character is also acceptable.

Appearance: Dark amber to dark brown color, often with ruby highlights.

Flavor: Intensely malty with kettle caramelization apparent. Hint of roasted malt or smoky flavor may be present, as may some buttery diacetyl or nutty character. Hop flavors are low, so malt impression should be dominant.

Mouthfeel: Full-bodied, with a thick, chewy viscosity. Alcoholic warmth should also be present.

Overall Impression: Rich and malty, reminiscent of a dessert. Complex secondary malt flavors prevent a one-dimensional impression.

History/Comments: Fermented at cooler temperatures than most ales, and with lower hopping rates, resulting in clean, intense malt flavors. Well suited to the region of origin, with abundant malt and cool fermentation and aging temperature. Hops, which are not native to Scotland and formerly expensive to import, were kept to a minimum.

Ingredients: Well-modified pale malt, with some crystal and perhaps a dash of darker malt or even roasted barley. A small proportion of smoked malt may add depth, though smoky character may also originate from the yeast. Hop presence is minimal, although English varieties are most authentic. Low-to-medium sulfate and medium carbonate/bicarbonate water is most appropriate.

Vital Statistics:

OG: 1.072-1.088+

IBUs: 20-40

FG: 1.019-1.025+

SRM: 10-47

ABV: 6.9-8.5+

Commercial Examples: Traquair House, MacAndrew's Scotch Ale, McEwan's Scotch Ale, Belhaven Wee Heavy, Scotch du Silly, Vermont Pub and Brewery Wee Heavy.

Competition Corner

By Joe Scivicque

Congratulations to all you North Texas Homebrewers that competed and to those who placed in the Bluebonnet (See page 7 for a list of winners!). The North Texas Homebrewers' Association could not have taken the Bluebonnet Trophy without all of your efforts.

Now that the Bluebonnet is past (and the Crescent City Challenge will be over by the time you get the April newsletter) we need to focus on the Sunshine Challenge.

The entry due date for the Sunshine Challenge is May 4. We need to have every able-bodied brewer entering beers into the competition. Did I mention that Central Florida is the only club to ever win the Sunshine Challenge? Well maybe this is the first time I mentioned it this month.

No excuses. If you have 3 bottles of beer you've been saving for a special occasion, this is it. We have a packing party scheduled for Wednesday, April 23, 6:00 pm at Homebrew Headquarters. Kelly Harris, once again, is offering the use of the store for a couple of hours to get our beers off. And, as usual, the club will pick up the shipping costs if you get your beers to HBHQ on time. Please make sure you have all of your entry forms completed before you get to the store to help things run more smoothly. If you need more information on the Sunshine Challenge, go to <http://cfhb.org>. The competition is May 16 – 18. There are usually a few club members that go down to Florida for the weekend, so if you're interested in attending in person, I'm sure we can find someone for you to hook up with.

If you get things going quickly, you'll have just enough time to get an ale ready to ship. In any case, your club needs you. Fire up those kettles!

Party Update

By Bo Turton

Brew day! Brew day! When is the next brew day? As you all know, each month the NTHBA has a brew day somewhere in the Dallas area. The next brew day will be April 12 at Pat Kruger's home in Flower Mound. Pat hosted a great brew day last year and he will do the same this year. The club will provide food and beer for this event. If possible, please bring a side dish and some home brew to share. All of the club kegs were emptied at the Bluebonnet, but there is more brew coming. I have a stout and Joe Scivicque has an oktoberfest. Both are still aging, but will be ready soon.

Please join the NTHBA MSN Group site for the latest club information (<http://groups.msn.com/NorthTexasHomeBrewAssociationHomePage>). I email all members with up-coming events and their location. The site is a one-stop beer shop on the internet. If you want to learn about beer this is where you need to start. Please let me know if you have a link that you want to add to the club web page. I will make it happen for you.

This year's Bluebonnet room crawl was another great success. Even though we didn't win first place in the club room contest, we all know that our room was the best. There was a line to get into our room all night. We had live music, a bar with twelve running beer taps, and some of the best pulled-pork BBQ that I have ever had. We had a total of 16 kegs. Some had just a few gallons and went real fast, but we managed to keep all the taps flowing all night long.

I'd like to thank everyone that worked so hard to make this year's room crawl the best ever. I remember when there were just a few kegs of beer in each room

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and no one had a REAL BAR. As I remember it, our club was the first room to have some type of a bar. It might not have had real taps but it had a great look to it.

I recently modified my beer fridge so that it has a new header and can accommodate 12 real taps with tap handles. This beer fridge was used at the Bluebonnet and I hope to have it at future club events, including the AHA National Conference this June. There is one more thing that I'd like to add to the bar; a backdrop of Charlie Gottenkieny's "Beer Man" cartoons and other items associated with our club and other Texas clubs.

For those of you that went to the AHA show this past year in Dallas, you all know that the Chicago club came down with 17 kegs of beer and plenty of smoked fish and ribs. They gave away T-shirts and other beer related items each hour that they hosted the hostility room. They put on a great show, but it is nothing compared to what the Texas clubs can, and will do at this year's conference.

I will be going to the AHA National

Conference this June. I intend to bring my new bar setup and some of that great Texas Barbeque. I would like to bring 20-30 kegs of beer and really show people how we do things down here. I'm looking for support from other clubs to provide beer and food for this event. I'm also looking for other people that plan to attend the conference. This is our opportunity to show what we can do.

I know there are plenty of club members that plan to enter beers into the AHA National Competition, but there is so much more to do at the convention as well. Please plan on attending and show your club support. Last year there was a club party night that is similar in concept to the Bluebonnet room crawl. Each club provided food and beer. There is also a hospitality room, which goes on non-stop throughout the entire conference.

If you want to provide a keg of beer, or make a batch of beer for this event, please contact Bo Turton at Bo3769s@hotmail.com. The NTHBA is planning a brew day to make beer for this event. Check the NTHBA web site for additional information.



NTHBA Member and Best-of-Show Winner Steve Haney Tending Bar in the NTHBA Club Room

Welcome New Members!

- Kevin Paulsen
- John Catalano
- Mike Neveu
- Scott Simmons
- Jeff Abramovich
- Bruce Burns
- Don Williams
- Matt Greggains
- Fred David

NTHBA T-Shirt Status

Many of you remember that we voted on club T-shirt designs during the February meeting at the Flying Saucer. A silk-screening company has been hired and is currently working with us to print a batch of new club T-shirts.

The NTHBA Officers have decided that each paid member will receive a free T-shirt as part of renewing their yearly club membership. See the Membership Renewal form on page 9 of this issue.



Dr. Chris White of White Labs with a Bevy of Bluebonnet Beauties.

NTHBA
Club Treasury Report
 By Bill Lawrence

Cash at 1/31/03	\$5,025.98
+ Feb raffle income	120.00
+ dues collected Feb	112.00
+ interest earned	0.86
- competition supplies	23.23
- AHA show expenses	305.29
- club door prizes	187.72
Total	\$4,742.60
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Cash at 2/28/03	\$4,742.60
+ March raffle income	119.00
+ dues collected	20.00
+ interest earned	0.77
- brewday supplies	378.35
- x-mas party catering	300.00
Cash at 3/31/03	\$4,204.02



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

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

President	Richard Harris	(972) 394-8166 L.r.harris@att.net
1st Vice President	Joe Scivicque	(972) 412-6722 Joseph.scivicque@gte.net
2nd Vice President	Bo Turton	(214) 538-9178 Bo3769s@hotmail.com
Secretary	Bill Dubas	(972) 862-8518 Bill_dubas@hotmail.com
Treasurer	Bill Lawrence	(972) 644-8878 Lawrencefam@attbi.com
Member-at-Large	Kelly Harris	(972) 769-0958 Killet@dhc.net
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.

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

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

The Brewers Calendar 2003

Revised April 2003

April

- 5** **Crescent City Homebrew Competition**
Location: New Orleans, LA
- 8** **April Club Meeting - 7:00 PM**
Location: *The Flying Saucer*
Brewer Royale Competition - Category 11
English & Scottish Strong Ale
- 9-18** **National Homebrew Competition**
First Round Entries Due
- 12** **Club Brew Day**
Location: *Pat Kruger's home*
625 Huntly Ln, Flower Mound, TX
- 23** **6PM—Packing Party for
Sunshine Challenge Homebrew Comp.**
Location: *Homebrew Headquarters*

May

- TBD** **NTHBA Club Spring Party**
Location: TBD
- 3** **Club Brew Day/National Homebrew
Day/AHA Big Brew**
Location: TBD
- 4** **Entry deadline for**
Sunshine Challenge Homebrew Competition
- 13** **May Club Meeting - 7:00 PM**
Location: *Humperdinks Addison*
- 16-18** **Sunshine Challenge Homebrew Comp.**
Location: Orlando, FL

June

- TBD** **Club Brew Day**
Location: TBD
- 9-13** **National Homebrew Competition**
Second Round Entries Due
- 10** **June Club Meeting - 7:00 PM**
Location: TBD
- 19-21** **AHA National Homebrewers Conference**
Location: Chicago, IL

July

- TBD** **Club Brew Day**
Location: TBD
- TBD** **NTHBA Club Summer Party**
Location: TBD
- 8** **July Club Meeting - 7:00 PM**
Location: *Flying Saucer*
Brewer Royale Competition - Category 2
European Pale Lager

August

- 2** **Club Brew Day/Mead Day**
Location: TBD
- 12** **August Club Meeting - 7:00 PM**
Location: *Flying Saucer*
Brewer Royale Competition - Category 24
Specialty/Experimental/Historical Beers

September

- TBD** **Club Brew Day**
Location: TBD
- TBD** **Accepting entries for**
Cactus Challenge Homebrew Competition
- TBD** **Packing Party for**
Cactus Challenge Homebrew Competition
Location: Homebrew Headquarters
- TBD** **Cactus Challenge Homebrew Competition**
Location: Lubbock, TX
- 9** **September Club Meeting - 7:00 PM**
Location: *Bavarian Grill*
- 25-27** **Great American Beer Festival**
Location: Denver, Co.

October

- TBD** **Club Brew Day**
Location: TBD
- TBD** **Accepting entries for**
Dixie Cup Homebrew Competition
- TBD** **Packing Party for**
Dixie Cup Homebrew Competition
Location: Homebrew Headquarters
- TBD** **Dixie Cup Homebrew Competition**
Location: Houston, TX
- 4** **NTHBA Club Oktoberfest Party**
Location: *Bill and Julie Dubas' home*
- 14** **October Club Meeting - 7:00 PM**
Location: *Flying Saucer*
Brewer Royale Competition - Category 8
Koelsch & Altbier

November

- 1** **Club Brew Day/Teach a Friend
to Homebrew Day**
Location: TBD
- 11** **November Club Meeting and
Election of club officers - 7:00 PM**
Location: *Gingerman*

December

- TBD** **Club Brew Day**
Location: TBD
- TBD** **NTHBA Club Christmas Party**
Location: TBD

** NEW OR REVISED ITEMS HIGHLIGHTED IN ITALICIZED FONT **

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

Attention All Brewers! It's Membership Renewal Time!

Please fill out the membership renewal form below.

You can mail the completed form and your dues to NTHBA, PO Box 168274, Irving, TX 75016, or
 Bring it to the club meeting, or
 Drop it off at Homebrew Headquarters.

If you've previously selected a multi-year membership and your dues are already paid in full, please fill out the renewal form anyway. We will use the information provided to update your contact information and newsletter delivery preference in the club membership database. PLEASE PRINT LEGIBLY!!!

North Texas Home Brewers Association, Inc.			Membership #	
Membership Form				
Name (Please Print)			Membership Duration 1 year - \$20 _____ June 1, 2003 – May 31, 2004 2 year - \$38 _____ June 1, 2003 – May 31, 2005 3 year - \$54 _____ June 1, 2003 – May 31, 2006	
Street Address				
City	State	Zip Code		
Home Phone	Work Phone			
Email Address (Required for Newsletter Delivery Option 1 below)				
Newsletter Delivery Options: I would like to receive my issue of the North Texas Homebrewers Association newsletter, "Livin' the Brews," on a monthly basis in the following form (Note: Members choosing Option 1 may take a \$4/year discount on dues.): <input type="checkbox"/> 1) I want to receive the newsletter as an Adobe PDF format file attached to an email. <input type="checkbox"/> 2) I want to receive my newsletter via US Mail.				
Club T-shirt Option: Free club T-shirts will be given to NTHBA club members who renew their memberships by the June 1, 2003 deadline. Please state your T-shirt size. Small <input type="checkbox"/> Medium <input type="checkbox"/> Large <input type="checkbox"/> X Large <input type="checkbox"/> XX Large <input type="checkbox"/> XXX Large <input type="checkbox"/>				
By signing this form I fully understand the following: My participation in this association is entirely voluntary. I know that participation in this association may involve the consumption of alcoholic beverages and that this may affect my perception, judgment, and reactions. I accept responsibility for my conduct, behavior, and actions as well as those of my guests. I absolve and indemnify the North Texas Home Brewers Association, Inc. and its officers of any responsibility for my conduct, behavior, and/or actions as well as those of my guests.			Received by: Cash _____ Check _____	
Signature _____			Date _____	

The Living and Breathin' Brewin'



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.