



LIVIN' THE BREWS



Prez Sez

By Richard Harris

I've been sitting here wondering what to write about. It's not that easy when there are no big events going on, so for once, my article will be short.

We are a third of the way into 2003 and spring is here, good weather, longer days, and easy brewing. We have the Spring Party coming up at Don Trotter's home (see page 4 for details). This will give Don a chance to get rid of some of that home brew he has been hoarding all year and free up some kegs. Remember to bring a side dish to help feed the mob.

The Sunshine Challenge will take place soon and I hope you

May Meeting
Tuesday, May 13, 7 PM

Humperdink's
Big Horn Brewery
3820 Belt Line Road
Addison, TX 75244
(972) 484-3051

all got your entries packed and shipped off. We have many great brewers in our club, which gives us a good chance to bring the Sunshine Cup home to Texas. So, let's cross those fingers.

Our May meeting will be held at Humperdink's in Addison. Remember that Tuesdays are 99-cent pint night. How convenient! Brewer David Huls has a lot of great beers on tap for us. In addition to his regular lineup of Big Horn beers (Light, Blonde, Hefeweizen, IPA, Amber, and Porter) and a few seasonals ("Uber" and Mai-bock), Dave has promised to break out a keg of either his "Sexual Chocolate" or his "Smoked Porter." Before he became a pro, David was a member of our club, so come on out and show your support.

Last, but certainly not least, I hope all you members that promised to brew beer for Bo to take to the AHA national conference in Chicago did so. We want to give a good repre-

sentation of southern home brewing and the Texas spirit. Bo is really going all out, as he normally does, and deserves our support. Thanks Bo.

Well, that's it from me. See you at Humperdink's. Happy Brewing!

2003 Brewer Royale

By Joe Scivicque

What a Brewer Royale competition we have going this year! The points were really tight and the competitors had some excellent beers in our April contest. We had 10 entries in the English and Scottish Strong Ale category. A big thank you to the judges: Rett Blankenship, Scott Evans, and Ron Armer. With the quality of the entries, these guys had a tough job picking the winners.

The winners in the English and Scottish Strong Ale competition are: First Place – Jim Layton, Old Ale; Second Place – Steve Atkinson, Strong Scotch Ale; Third Place – Steve Haney, Strong Scotch Ale; Honorable Mentions – Bill Dubas, Strong Scotch Ale; Doug Nett, Strong Scotch Ale.

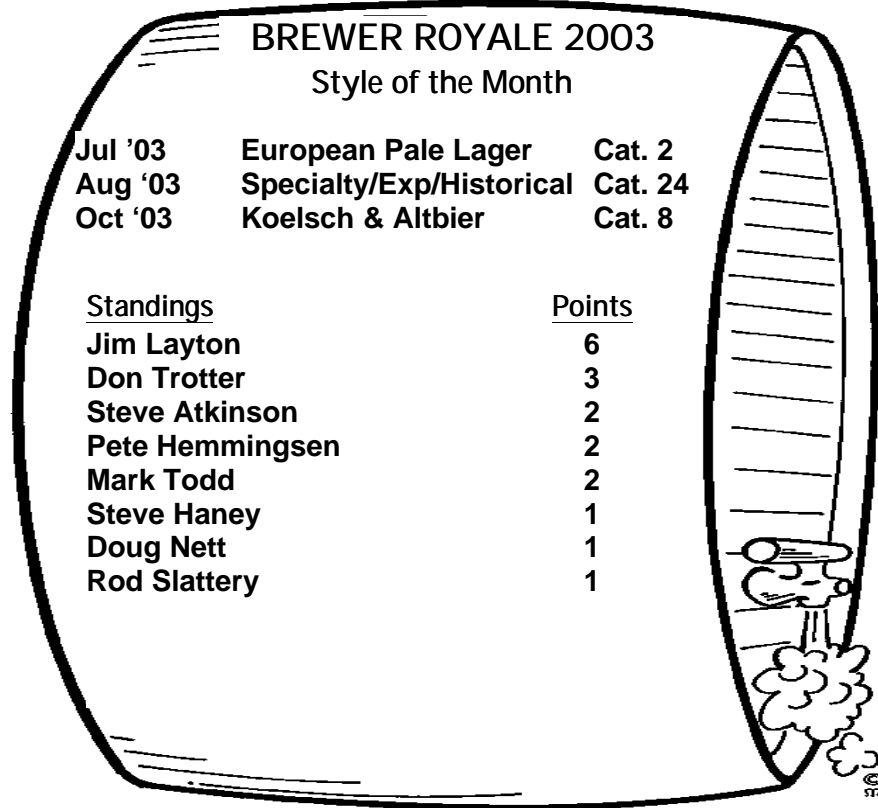
With three judges the stats are: Total Possible Score 150 pts; Average Score 119.8; Standard Deviation 12.9.

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BREWER ROYALE 2003
Style of the Month

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	6
Don Trotter	3
Steve Atkinson	2
Pete Hemmingsen	2
Mark Todd	2
Steve Haney	1
Doug Nett	1
Rod Slattery	1



(Continued from page 1)

Special congratulations are in order for Steve Atkinson. This was his first entry in a Brewer Royale Competition. Way to go Steve.

With three more competitions this year, there's still lots of time to contend for the overall points, so get those European Pale Lagers ready for July.

Jim Layton's winning recipe is detailed below along with some of his comments and history on his beer.

"Old Tucker" is named for the best coonhound I ever had. She's gone now but this beer helps keep her memory alive.

I've brewed this recipe twice. The first beer racked up an impressive record, placing in three competitions including 1st place and Best of Show at the 2000 Bluebonnet. It's pretty

close to an English-style Barleywine, but I think it works better as an Old Ale. Crank up the hops if you want a barleywine.

Some judges say that it tastes just like a Thomas Hardy and I agree that it is similar to that fine beer. The Centennial hops seem out of place in an English ale but the long boil doesn't leave much of their flavor. You'll probably want a substitute for the yeast, Brewer's Resource sold it on slants but I understand that they are no longer in business. Use a fruity English yeast that leaves lots of malt flavor.

Target:

- 5.5 gallons
- OG 1.100, FG 1.029

Malt:

- 21 lbs pale ale malt
- 0.75 lbs 95-110L crystal malt
- 2 oz roasted barley

Hops:

- 1.5 oz whole Centennial hops, 10.3%, 90 minute boil
- 1.5 oz Fuggle pellets, 4.5%, 5 minute boil
- 0.85 oz whole Fuggles, 15 minute steep after KO

Yeast:

- BrewTek CL-160 yeast, big slurry from a batch of brown ale

Mash grains at 150F for 90 minutes. Sparge, collect 8 gallons. Check gravity before the boil starts and several times during the boil so that you nail the target gravity. I started with 1.071 X 8 gallons and boiled ~2.5 hours to finish with 1.101 X 5.6 gallons. Chill to 66F, pitch yeast and aerate. Ferment at 68F.

Thanks Jim for the recipe.

Good luck to all of you in the coming rounds of the Brewer Royale.

Texas Scottish Festival & Highland Games

By Bill Dubas

The 17th annual Texas Scottish Festival & Highland Games are scheduled for June 6-7-8, 2003, at Maverick Stadium at the University of Texas at Arlington (see maps).

Renowned for its outstanding entertainment, the festival features some of the top Scottish performers in the world. Scheduled events include professional & amateur athletic competitions, Scottish dance competitions, bagpiping and drumming contests, a kilted

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17, so you still have a week to send in your entries. For the past six years, the Knights have also held several brewing demonstrations throughout the festival weekend to promote interest in homebrewing and their club. So, show your support for some fellow North Texas homebrewers by entering their competition and visiting them at the festival. For more information related to the Celtic Brew-Off, see the Knights' website at <http://hbd.org/kobb/celtic7.htm>.

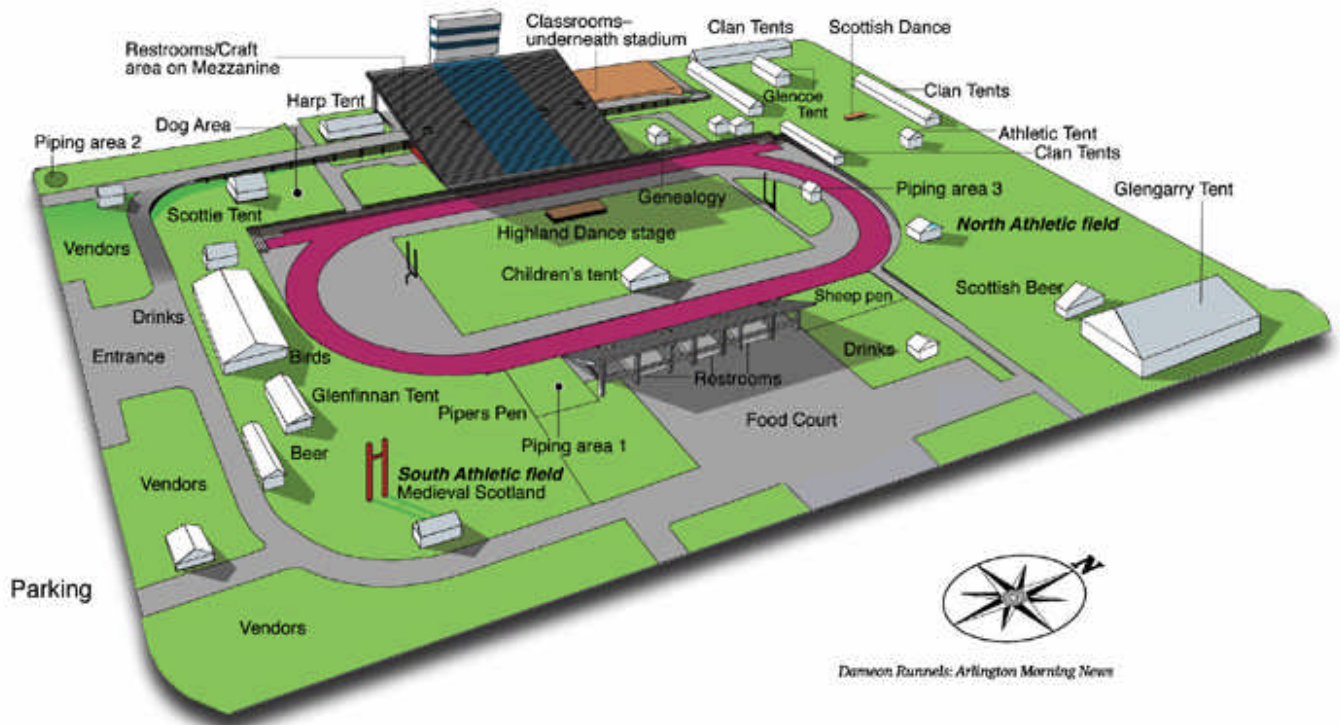


(Continued from page 2) golf tournament, children's games & activities, genealogy & history seminars, a Gaelic language seminar, a scotch whisky tasting, sheep dog demonstrations, a shortbread contest, Celtic art, falconry demonstrations, a 9000 sq. ft. pub tent serving only beers from Scotland and the UK, and best of all, the Celtic Brew-Off.

The Celtic Brew-Off is a AHA recognized homebrew competition organized and sponsored by the Knights of the Brown Bottle Homebrew Club in Arlington, Texas. The entry deadline for this contest is May



The festival and games are open to the general public and is an event for the entire family with most activities scheduled continuously for each day. Musical entertainment is continuous in several areas. For more information, including ticket prices and a schedule of events, see the festival web site at <http://www.texasscottishfestival.com>.



Dameon Runnels: Arlington Morning News

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Competition Corner

By Joe Scivicque

Two of the four Gulf Coast competitions are behind us and by the time you receive the May newsletter, the Sunshine Challenge deadlines will have past. We started off strong, but fell behind with the Crescent City Competition. The Foam Rangers took the C-Cup with a whopping 35 points giving them a total of 61 points in the big cup race. NTHBA took 23 points for second place in the Crescent City Competition giving us a total of 54 points. Tarrant County United is trailing us with 48 points.

Thank you to those who entered the competition. Congratulations to all those who placed in this year's C-Cup.

I'm still trying to get a good tally at this point, but it appears that we probably shipped about 50 to 60 beers to the Sunshine Challenge. Good luck to those that entered.

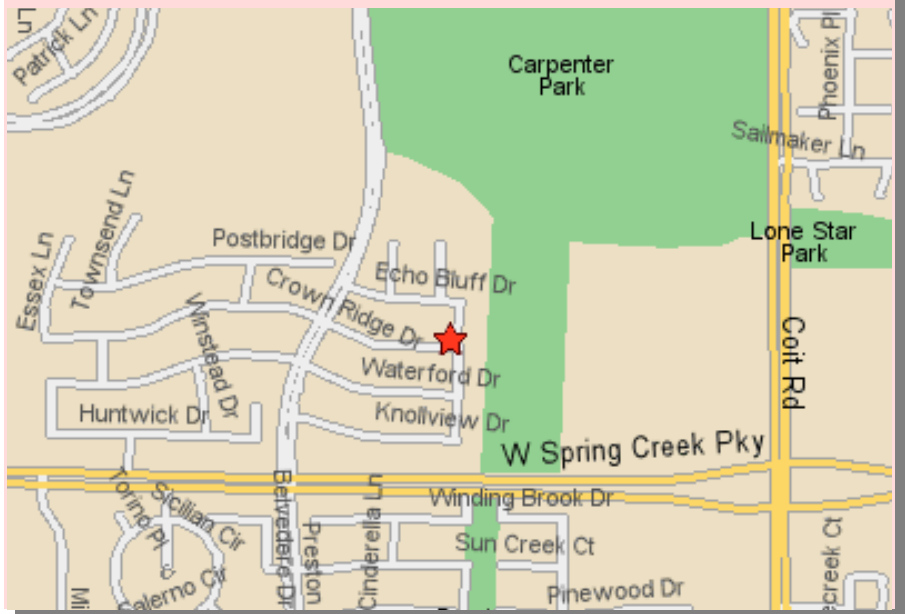
After the Sunshine Challenge, things will quiet down on the regional competition front for a little bit. The next competitions that the club generally patronizes are the Cactus Challenge and the Dixie Cup. They are in September and October. But, that doesn't mean you can rest. Now is a good time, if you have refrigeration, to start working on some lagers or some strong ales if you don't. I'll be visiting with some of you folks at the meetings to find out what you have in store for the upcoming competitions.

So, what are you waiting for?
Fire 'em up!

1st Annual NTHBA Club Spring Party

According to the results of the survey that we passed out last year, many of you wanted to have more club parties. Up until this time, the club has only had an Oktoberfest party and a Christmas party, leaving a loooooong, dry, 10 months from December to October. This year we set a goal to have a party an average of once every 3 months. The first NTHBA Spring Party will be held at Don Trotter's home on Saturday, May 24, starting at 2PM. The club will provide the main dish and members are asked to bring a side dish and some homebrew to share. A map to Don's house is given below.

4301 Crown Ridge Drive
Plano, TX 75024
972-769-7132



3-Day Hill Country Pub Crawl

By Bill Dubas

A trip to the Texas "hill country" is an enjoyable way to spend a long weekend, especially if you go in the spring, before summer's sweltering heat kicks in. Many people go to browse in the antique shops, admire the rolling countryside covered with wildflowers, or just immerse themselves in the remnants of the area's German and Czech cultures. However, I think that the hill country is a great place to visit if you want to enjoy a pint of handcrafted beer. There are so many brewpubs, breweries, and beer bars to explore that you'd need almost three days to visit them all.

Sounds like a great trip!

After doing a bit of research, my wife and I had our plan all worked out. I picked her up at her office on a Thursday afternoon and we drove down to Austin. After stopping at our first brewpub, North By Northwest, for dinner and a sampler of their beers, we checked into a centrally located hotel that could be used as a base camp.

On Friday morning, we drove west. We took our time exploring some of the scenic country roads and arrived in Fredericksburg around lunchtime. Our lunch spot was the Fredericksburg Brewery, where we had some great German food and washed it down

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North By Northwest

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with a few pints of their beer. Not only is this business a restaurant and brewery, it houses a “bed-and-brew” consisting of 12 uniquely decorated rooms. Instead of offering breakfast in the morning, you are treated to a pint of beer in the evening. After spending an hour or two walking up and down the main street to stretch our legs, we hopped back in the car and sped off to Blanco.

What’s in Blanco, you ask? How about the brewery that makes one of the best barleywines that I have ever tasted. Real Ale Brewing is a small brewery operating out of the basement of an antique shop. They brew 500 gallons twice a day, twice a week, for a total of 2000 gallons per week. Their beer lineup includes Rio Blanco Pale Ale, Full Moon Rye, Fireman’s #4,

and their barleywine, Sisyphus. We stopped in for the nickel tour, a few samples, and some great beer-talk with the brewers before heading back to Austin.

Once back to Austin, we had to decide where to spend the evening. There are so many great beer places that it was hard to make a decision. In the end, we decided to go to the Bitter End Bistro and Brewery for dinner and a beer. We then did a bit of bar hopping for the remainder of the evening. Our first stop was Lovejoys Tap Room and Brewery. This is a very interesting place with an eclectic array of art covering the walls and an eclectic mix of patrons to match. Our final stop for the evening was The Ginger Man. Like its sibling in Dallas, this location has a fantastic selection of beers and we tried a few of them before heading back to our hotel.

The next day, Saturday, we drove west. I had heard about a Texas State Park in La Grange that contained the 130-year-old remnants of a pioneer brewery and I thought that it would be fun to check it out. Boy am I glad we did! The Kreische Brewery State Historical Park takes you back in time to



Kreische Brewery Ruins

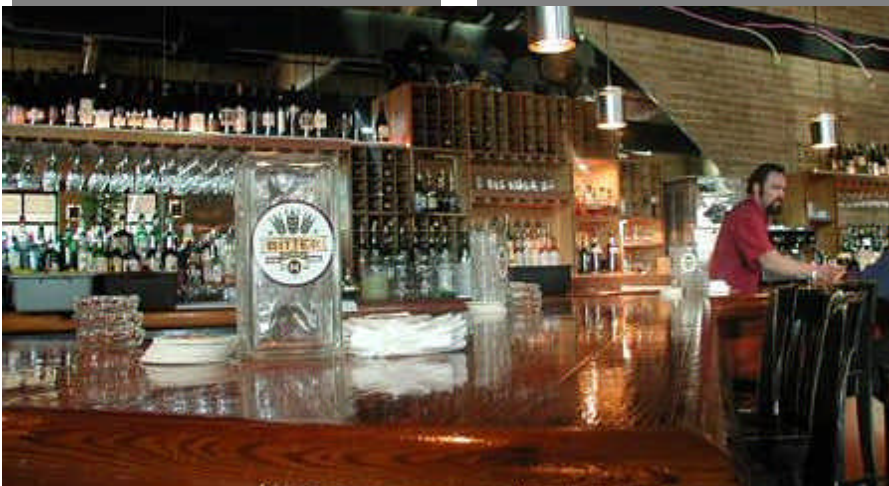
1846, only one year after Texas became a state, and tells the story of a German immigrant, Heinrich Kreische, who started one of the first commercial breweries in Texas. Your \$4 admission charge gains you access to the park and includes a guided tour of the family home, barn, smokehouse, and



Draught House

ruins of the brewery that Kreische hand-built over a span of about 20 years. The three-story brewery is built on the side of a hill and takes advantage of a spring-fed stream to provide water for the brewery. He also allowed the water to flow under the floor of the lagering cellar, thereby cooling the air as it evaporated and maintaining a steady temperature of 52 degrees. All that walking made us thirsty, so we headed back to Austin. There were still many more places that we wanted to visit before the weekend was over, but we only

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The Bitter End

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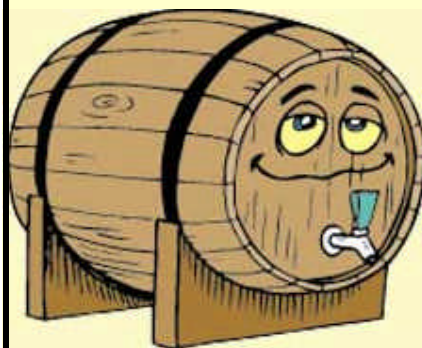
had one more night left. We narrowed our choices down to the Draught House Pub and Brewery. The Draught House turned out to be my favorite pub of the weekend, so we made the right choice. Located on a quiet street in the hospital district, away from the craziness of 6th Street, this place felt like a true English pub. There was dark-stained wood everywhere, there was no loud music, the taps were all lined up on the bar instead of the wall behind the bar, and the windows were all open to let in fresh air. It was a great place to relax after a long day.

Our final tally for the weekend was 5 brewpubs, 2 breweries (1 operating and 1 in ruin) and 1 tap house. Not bad, but there were still places that we did not visit. We could have also gone to Live Oak Brewing Co. and The Copper Tank in Austin. Maybe we'll save those two for our next visit.



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 found another cache of used flip-top bottles in his attic. If you are interested in purchasing them you can contact Jeff via email 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**

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/>

Here's to the Winners !!!

The 2003 Gulf Coast Circuit is half-way done.
Here is the list of NTHBA members that entered winning brews at the Bluebonnet Brew-Off and the Crescent City Competition. Congratulations everyone !!!

Brewer ★ 1st Place ✧ 2nd Place ✱ 3rd Place	Bluebonnet Brew-Off	Crescent City Competition	Sunshine Challenge	Dixie Cup
Joe Scivicque	★	★✧		
Steve Arnold		★✧✱		
Kelly Harris	★✧			
Jim Layton	★	✧		
Jeff Nolte		★✧		
Rett & Donna Blankenship	★✱			
Bill Dubas	✱	★		
Val Bee	✧ ✱			
Mark Diehl	★			
Steve Haney	★			
Rod Slattery	★			
Russ Bee	✧			
Ken Crissey	✧			
Doug Nett		✧		
Allyson Rawcliffe	✧			
Best of Show 1st	Steve Haney			
Best of Show 2nd				
Best of Show 3rd				

The Brewers Calendar 2003

Revised May 2003

May

- 3 Club Brew Day/National Homebrew Day/AHA Big Brew**
Location: Bo Turton's home
- 4 Entry deadline for**
Sunshine Challenge Homebrew Competition
- 13 May Club Meeting - 7:00 PM**
Location: Humperdink's Addison
- 16-18 Sunshine Challenge Homebrew Comp.**
Location: Orlando, FL
- 24 NTHBA Club Spring Party**
Location: *Don Trotter's home*

June

- TBD Club Brew Day**
Location: TBD
- 9-13 National Homebrew Competition**
Second Round Entries Due
- 10 June Club Meeting - 7:00 PM**
Location: *Big Buck Brewery*
- 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: *BJ's Brewhouse Lewisville*
- 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: *Bavarian Grill*
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 _____	

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.