



LIVIN' THE BREWS



Prez Sez

By Richard Harris

Hello Mashkateers,

Not much more to go for this year. This month's meeting will be held at the Gingerman location downtown. You will be asked to exercise your right to vote for new board members. We have nine volunteers who have stepped forward to guide our club through the coming year. For the new members who have not participated in a club election before, feel free to consult any board member with any questions you might have. It's actually very simple. You will be given a ballot and you can vote for up to six

November Meeting

Tuesday, Nov. 11, 7 PM

The Gingerman

2718 Boll Street
Dallas, TX 75204
(214) 754-8771

COC: Barleywine &
Imperial Stout

of the nine volunteers to fill the empty positions on the board. So...you are voting for the six members that you would like to represent you. It won't hurt a bit. There is no campaigning, flag-waving, baby kissing, empty promises, or mud slinging. Instead, you will find a paragraph on each of the volunteers within this newsletter. The volunteers themselves wrote these short bios. Please read them and make your decision for who you want to cast your valued votes for. We always have a great time at the November meeting so be sure to come and exercise your American homebrewer's right to vote for the homebrewer of your choice.

Also, on the back of the ballot you will find a short survey. We know, last year's was a little out of hand at 4 pages long, but we got some good info from that survey. This

year's survey only has a few questions, so please fill it out and turn it in when you hand in your ballot. If you can't make it to the meeting, send your completed survey to one of the club officers. Our email addresses are in the back of the newsletter.

Last note, the Christmas party is just around the corner so have that homebrew ready and those side dishes all planned. Also, remember those losing raffle tickets from the last year's worth of club meetings can become winners on the night of the Christmas Party. I should know. It happened to me and I've seen it happen to others. So beware, it could happen to you.

Really, THIS is the last note. The Bluebonnet is not far off and we will need entries to make a good showing at our own event. We can't let the out-of-towners kick our butts. Let's get it on and show what we can do. We also need beer for the room crawl and we would like to have beer for pure drinking pleasure for the judges and speakers to supplement the commercial beer.

Ok gang, see you at the meeting.

Happy Brewing.

BREWER ROYALE 2003		
Style of the Month		
Nov '03	Barleywine & Imp. Stout	Cat. 12
March '04	Mead	Cat. 25
April '04	Extract Brews	N/A
TBD	Wheat Beer	Cat. 17
TBD	Smoked Beer	Cat. 23
TBD	IPA	Cat. 7
<u>FINAL Standings</u>		<u>Points</u>
Jim Layton		8
Kelly Harris		6
Steve Atkinson		3
Russ Bee		3
Steve Haney		3
Pete Hemmingsen		3
Don Trotter		3
Bill Dubas		2
Doug Nett		2
Mark Todd		2
-Rod Slattery		1

Brewer Royale Update

By Joe Scivicque

There was a big competition in October with lots of folks trying to pull into the lead for the title. The judges worked through 18 beers and stood up to the challenge, picking the top 3 and an honorable mention. Thank you goes to the judges: Fred David, James Dorman, Tom Garner, and Bill Lawrence. I want to personally thank Bill Dubas and Kelly Harris for picking up my slack in October and managing the competition since I had a business conflict with the meeting.

The winners in October for Koelsch and Altbier are:

Honorable Mention:

Jim Layton, Dueseldorf Alt

Third Place:

Pete Hemmingson, Koelsch

Second Place:

Jim Layton, North German Alt

First Place:

Kelly Harris, Koelsch.

We've wrapped up the 2003 Brewer Royale competition. The competition this year was very strong and we have a big list of folks with points. The decision was open until this last round which keeps things exciting.

So here are the final places in the North Texas Home Brewer's Association 2003 Brewer Royale:

Third Place:

We have a big contention for 3rd place this year with 5 tied: Steve Atkinson, Russ Bee, Steve Haney, Pete Hemmingson, and Don Trotter.

You guys get to split the \$25 Homebrew HQ gift certificate and I'll have the 3rd place award

certificate sliced in equal portions for you at the Christmas party.

Second Place:

Second place this year goes to Kelly Harris with 6 points.

First Place:

First place goes to Jim Layton with 8 points.

Congratulations to the overall winners and the winners of the monthly competitions this year. You all waged a hard battle.

As mentioned in the previous articles, the 2004 Brewer Royale competition will start with our November club meeting. The AHA has the next club only competition scheduled for December of this year. The category for the November competition is barleywine and imperial stout.

There seems to be no clear indication of a particular historic style called barleywine. The earliest known reference of the term is its use by Bass around 1903. Although, historically, early *strong* ales in England had gravities and other characteristics of what we now categorize as barleywine. Ales brewed in private houses would often be split between first, second, and possibly third runnings from the same mash. The first and second runnings would have had gravities in the 1.111 and 1.075 range. In these times these high gravity beers were treated much like wines and sometimes served in small liqueur-sized fine stylized glass ware with etched barley and hop motif (Pale Ale, Terry Foster, 2nd edition). We can certainly relate to the need to

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treat these beverages well.

In the late 18th century, the Burton brewers export trade to London was small. Economic pressures plus the available water transportation offered by the River Trent navigation system led them to trade with the countries around the Baltic Sea. Foster sites that the beers from exported from the area were likely strong brown beers, sweeter than porter. The Napoleonic wars and blockade in 1803 restricted English trade and the establishment of a porter brewery in St. Petersburg between 1810 and 1820 further restricted trade with the Burton Brewers. These events likely bring us into the area of the Russian imperial stout formulation.

There is no clear reference to the establishment of the term Russian imperial stout. Courage brewery makes the claim: "Originally brewed for Catherine II, Empress of all the Russias," on its imperial stout bottles. Catherine II was Empress of Russia from 1762 until 1796. Apparently the emperors or Czars of Russia had a taste for these strong ales.

Here are the style guidelines for these fine ales:

12A. English-style Barleywine

Aroma: Moderate to intense fruitiness; presence of hops (English varieties) may range from mild to assertive. A caramel-like aroma is often present.

Appearance: Color may range from rich gold to very dark amber or even brown. Often has

ruby highlights. May have low head retention.

Flavor: Fruity, with a great intensity of malt. Hop bitterness may range from just enough for balance to a firm presence; balance therefore ranges from malty to bitter. Some oxidative flavors may be present, and alcohol should be evident.

Mouthfeel: Full-bodied, with a slick, viscous texture. Gentle smooth warmth from alcohol should be present.

Overall Impression: The richest and strongest of the English Ales.

History/Comments: Usually the strongest ale offered by a brewery, and often vintage-dated. Normally aged significantly prior to release. Often associated with the winter or holiday season. Although a hoppy beer, the English Barleywine places less emphasis on hop character than the American Barleywine and features English hops.

Ingredients: Well-modified pale malt should form the backbone of the grist, with judicious amounts of caramel malts. Dark malts should be used with great restraint, if at all, as most of the color arises from a lengthy boil. English hops such as Northdown, Target, East Kent Goldings and Fuggles.

Vital Statistics:
OG: 1.080-1.120+
IBUs: 50-100
FG: 1.020-1.030+
SRM: 10-22
ABV: 8-12%+

Commercial Examples: Anchor Old Foghorn, Young's Old

Nick, Fuller's Golden Pride.

12B. American-Style Barleywine

Aroma: Moderate to intense fruitiness; presence of hops (typical American varieties) may range from moderate to dominant. A caramel-like aroma is often present.

Appearance: Color may range from rich gold to very dark amber or even brown. Often has ruby highlights. May have low head retention.

Flavor: Fruity, with a great intensity of malt. Hop bitterness may range from just enough for balance to a firm, resinous dominance; balance therefore ranges from slightly malty to intensely bitter. Some oxidative flavors maybe present, and alcohol should be evident.

Mouthfeel: Full-bodied, with a slick, viscous texture. Gentle smooth warmth from alcohol should be present.

Overall Impression: A well-hopped American interpretation of the richest and strongest of the English ales.

History/Comments: Usually the strongest ale offered by a brewery, and often vintage-dated. Normally aged significantly prior to release. Often associated with the winter or holiday season. The American version of the Barleywine tends to have a greater emphasis on hop bitterness, flavor and aroma than the English Barleywine, featuring American hop varieties.

Ingredients: Well-modified
(Continued on page 4)

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

(Continued from page 3)

pale malt should form the backbone of the grist, with judicious amounts of caramel malts. Dark malts should be used with great restraint, if at all, as most of the color arises from a lengthy boil. American hops such as Cascades and Centennial.

Vital Statistics:

OG: 1.080-1.120+
IBUs: 50-100
FG: 1.020-1.030+
SRM: 10-22
ABV: 8-12+%

Commercial Examples: Sierra Nevada Bigfoot, Rogue Old Crustacean, Victory Old Horizontal.

12C. Russian Imperial Stout

Aroma: Fruity esters, reminiscent of dark fruit, merged with intense roastiness and maltiness. Hop aroma is usually also present.

Appearance: Very dark reddish-black color; opaque.

Flavor: Intensely fruity and malty, backed up by balancing roastiness and prominent hop bitterness and flavor. A "burnt currant" character may be present, along with a suggestion of cocoa or strong coffee. Alcoholic strength should be evident, along with a deep, complex malt flavor. The finish can vary from relatively dry to moderately sweet, usually with some lingering roastiness and warming character.

Mouthfeel: Very full-bodied and rich, with intense flavors and perceptible alcohol presence. Carbonation is relatively low.

Overall Impression: An intensely flavorful beer. Roasty, fruity, and bittersweet, with a notable alcohol presence. Dark fruit melds with roasty, burnt, almost tar-like sensations.

History: Said to be popular with the Russian Imperial Court.

Comments: Brewed to high gravity and hopping level in England for export to the Baltic States and Russia.

Ingredients: Well-modified pale malt, with generous quantities of roasted grain. Flavor and aroma hops should include English varieties for authenticity. Alkaline water would balance the abundance of acidic roasted grain in the grist.

Vital Statistics:

OG: 1.075-1.095+
IBUs: 50-90+
FG: 1.018-1.030+
SRM: 20-40
ABV: 8-12+%

Commercial Examples: Samuel Smith Imperial Stout, Courage Imperial Stout, Brooklyn Black Chocolate Stout, Rogue Imperial Stout, North Coast Old Rasputin Imperial Stout, Victory Storm King.

Best of luck to you in the 2004 competition. Here are the upcoming styles so you can prepare: Mead, April 2004; Extract Brews, May 2004; Wheat Beer, August 2004; Smoked Beer, August/September 2004; IPA, November/December, 2004. The dates are for the AHA Club Only Competition. The NTHBA Brewer Royale will be held 1 to 2 months prior to the AHA date and will be determined by the 2004 Competition Coordinator.

Dixie Cup Results

By Bill Dubas

The 20th Annual Dixie Cup was held on October 16-18. A whopping 1,013 beer, mead, and cider entries were judged this year.

Best-of-Show Beer was awarded to James Johnson and John Schmalz of the Bay Area Mashtronauts for their Northern German Pilsner, while Best-of-Show Mead/Cider was awarded to Leroy Gibbins of the Foam Rangers for his Varietal Mead.

Congratulations to all of the North Texas Homebrewers that won awards at this year's Dixie Cup.

First Place Awards:

Jim Layton, Scottish Ale—Export 80/-

Jim Layton, Koelsch and Altbier—Northern German Altbier

Jim Layton, Lambic and Belgian Sour Ale—Oud Bruin

Joe Scivicque, Stout—Oatmeal Stout

Charlie Walker, Belgian Strong Ale—Dubbel

Second Place Awards:




















































Bill Dubas, American Lager—Classic American Pilsner

Richard Harris, Belgian Strong Ale—Dubbel

The club's results for the entire Gulf Coast Competition for 2003 can be found on the next page. Congratulations to all those brewers that participated this year, and lots of luck to you next year.

Here's to the Winners !!!

The 2003 Gulf Coast Circuit is complete. Here is the list of NTHBA members that entered winning brews in the four competitions. Congratulations to Jim Layton for leading the club in medals this year !!!

Brewer (points)  1st Place  2nd Place  3rd Place	Bluebonnet Brew-Off	Crescent City Competition	Sunshine Challenge	Dixie Cup
Jim Layton (20)			 	  
Joe Scivicque (17)		 	 	
Val Bee (11)	 		   	
Don Trotter (10)			    	
Steve Arnold (6)		  		
Bill Dubas (6)				
Russ Bee (5)				
Kelly Harris (5)	 			
Jeff Nolte (5)		 		
Rett & Donna Blankenship (4)	 			
Mark Diehl (3)				
Steve Haney (3)				
Rod Slattery (3)				
Charlie Walker (3)				
Stephen Atkinson (2)				
Ken Crissey (2)				
Richard Harris (2)				
Doug Nett (2)				
Allyson Rawcliffe (2)				
Darrell Simon (2)				
Best of Show 1st	Steve Haney			
Best of Show 3rd			Joe Scivicque	

T-shirts! Get your T-shirts!

If you renewed your membership by the June 1st deadline then you are entitled to a free club T-shirt. Richard Harris brings them to each meeting, so find him, show him your membership card, and he'll give you your shirt and check you off the list.



If you didn't make the deadline, you can purchase as many T-shirts as you would like for \$15 each. The shirts are well done and look great. The money we collect for these shirts will help pay for all the fun things we do throughout the year.

Philosophy 101

A professor stood before his philosophy class and had some items in front of him. When the class began, wordlessly, he picked up a very large and empty mayonnaise jar and proceeded to fill it with golf balls. He then asked the students if the jar was full? They agreed that it was.

So the professor then picked up a box of pebbles and poured them into the jar. He shook the jar lightly. The pebbles rolled into the open areas between the golf balls.

November

- 1 Club Brew Day/Teach a Friend to Homebrew Day**
Location: Phil Butler's home
- 9 Bluebonnet Planning Meeting—1:00 PM**
Location: Big Buck Brewery
- 11 November Club Meeting and Election of club officers - 7:00 PM**
Location: Gingerman

December

- TBD Club Brew Day**
Location: TBD
- 13 NTHBA Club Christmas Party—6:00 PM**
Location: Walter and Pam Hodges home. Details in December!!

** 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

He then asked the students again if the jar was full. They agreed it was.

The professor next picked up a box of sand and poured it into the jar. Of course, the sand filled up everything else. He asked once more if the jar was full. The students responded with an unanimous "yes."

The professor then produced two cans of beer from under the table and poured the entire contents into the jar, effectively filling the empty space between the sand. The students laughed.

"Now," said the professor, as the laughter subsided, "I want you to recognize that this jar represents your life. The golf balls are the important things -- your family, your health, your children, your job, your friends, your favorite passions -- things that if everything else was lost and only they remained, your life would still be full. The pebbles are the other things that matter like your house, your car. The sand is everything else -- the small stuff. If you put the sand into the jar first," he continued,

"there is no room for the pebbles or the golf balls. The same goes for life. If you spend all your time and energy on the small stuff, you will never have room for the things that are important to you. Pay attention to the things that are critical to your happiness. Play with your children. Take time to get medical checkups. Take your partner out to dinner. Play another 18. There will always be time to clean the house, and fix the disposal. Take care of the golf balls first, the things that really matter. Set your priorities. The rest is just sand."

One of the students raised her hand and inquired what the beer represented. The professor smiled. "I'm glad you asked. It just goes to show you that no matter how full your life may seem, there's always room for a couple of beers."



North Texas Homebrewers Association Ballot

Below you will find nine candidates that have volunteered to serve on the club's board of directors for 2004. Richard Harris returns as "Past President", but there are six other open positions that need to be filled. Please select **SIX** names from the list below. The six candidates with the most votes will serve on the board next year.

- **Steve Atkinson:** Steve is in his second year with the NTHBA. A relative newcomer to the hobby, he has progressed quickly from extract kits to all-grain. Along the way he has been surprised to pick up several ribbons, including some from the Brewer Royale competition (congrats, Jim!). Being a native of Scotland, Steve's favorite beers to brew and drink are the Scottish and Scottish Strong ales. He is currently working hard with the BJCP Study Group and will take the big test on December 6th.
- **Fred David:** Fred is new to the club and has only been brewing since August of this year. His interest in good beer was first aroused while living in Germany for 5 years. His interest in better "good beer," aka homebrewing, started when he drank some of his good friend Bill Lawrence's homebrew. He has done a lot of engineering design and now wants to design beers. He started with mini-mashes and now does mostly all-grain brewing.
- **James Dorman:** James is fairly new to the NTHBA, having only joined this past year, but has been brewing for almost 3 years now. He started brewing a few years after college when he figured he might as well use his Bio-chemistry degree for something. He enjoys trying new beers and tries his best to educate others about beers that don't end in "Lite".
- **Bill Dubas:** Bill first learned of homebrewing about 11 years ago when he bought a friend a winemaking kit at the "Winemaker Shop" in Fort Worth. While he was in the shop, he picked up a copy of Papazian's "Joy of Homebrewing" for himself. The hook was set! Bill was a member of the Cowtown Cappers for 4 years, then moved to Carrollton and has been a member of the NTHBA for 7 years. Bill is an all-grain brewer and typically brews about 8-10 batches per year. Bill has been the club's newsletter editor for the past 2 years, and also writes the "North Texas Brewing Round-up" column for Southwest Brewing News.
- **Walter Hodges:** Walter has been brewing and a member of the NTHBA since 1992 after he was introduced to art of zymurgy by a work colleague. Walter was president of the club during 2002 and is currently the past president. He brews 6-10 batches a year, and has a preference for German wheat beers and ales.
- **Bill James:** Bill has been brewing for about 5 years, recently moving over to all-grain. He likes socializing with club members. He hasn't brewed any lagers yet, preferring to brew good ales. He plans to have his robot "Beerbot" serving beers at club functions.
- **Pat Kruger:** Pat Kruger is a long-time club member and Good Beer drinker. He has brewed his own beers for almost ten years now and has won a few ribbons for his efforts (not to mention many new friends who also appreciate his homebrew). Pat enjoys teaching others how to brew and has helped many people, including some fellow club members, make the leap into all-grain. He looks forward to continuing the successes of the brew-day program and would like to investigate adding a structured teaching element into it. His goal for the club is 'Fellowship in Craft, Competition Against Bad Beer'.
- **Bill Lawrence:** Bill has been brewing for the better part of 20 years. He started after reading an article in the newspaper and thought, "Hell, I can do that." Bill feels that he is now putting some of his college training to a worthwhile use (both from a production and consumption standpoint). You see, Bill earned a degree in biochemistry and was a pharmacist for a while. Bill has been doing the all-grain thing for about 6 or 7 years now, and he says that his beer has definitely improved. He has been in the club for about 7 years and says he enjoys tasting other member's efforts. He says it lets him know how far he still has to go in the hobby.
- **Bo Turton:** Bo has been a member of the NTHBA for 6 years and has been an active board member for the past 4 years. As "Party Boy", Bo has tried his best to get club members together in various activities that help to establish relationships outside of the club's regular meetings. Bo has coordinated brew days and has bent a few arms to get home brewed beer at our club parties. He hopes this tradition continues for a long time. Bo feels that we all enjoy meeting new people, learning from others, and sampling what other brewers have to offer. With 2004 approaching, the club is seeking a new group of officers. Bo would like to be considered for a fifth term. Bo is busy with his family and has fewer hours in the day, but still feels he has something to offer the club.

North Texas Homebrewers Association Questionnaire

The purpose of this questionnaire is to gather information that will allow the NTHBA club officers to better support the club members. Please take a minute to answer the questions and return the questionnaire to any club officer.

1. How many years have you been a member of the NTHBA?

Less than 1 year

1 – 5 years

More than 5 years

2. What prompted you to join the NTHBA? Check all that apply.

I wanted to learn more about appreciating fine beer

I wanted to learn more about brewing my own beer

I enjoy meeting and socializing with other homebrewers and sampling their beers

Other _____

3. How often would you like to attend club-sponsored parties where the club provides the main dish and club members bring side dishes and their own homebrew for others to sample?

Every month

4 times a year

2 times a year

4. Do you like having homebrew made by club members available at club events/parties?

Yes

No, I'd rather have kegs of commercially made beer at club events/parties.

5. Do you have any recommendations to improve the club-sponsored parties (activities, themes, etc.)?

6. Do you have any interest in attending additional social beer events such as pub crawls, road trips to other beer related festivals, competitions, etc.?

Yes

No

7. If "Yes," please provide ideas for additional social beer events that you would be interested in attending:

8. Do you have any interest in visiting other club member's home breweries to brew beer and/or learn to brew?

Yes

No

9. Do you have any interest in attending additional educational beer events (e.g., beer tastings, brewery tours)?

Yes

No

10. If "Yes," please provide ideas for additional educational beer events that you would be interested in attending:

11. How would you like your club newsletter delivered to you

I'd like a hard-copy of the newsletter delivered via the U.S. mail, even if it costs me a few extra bucks

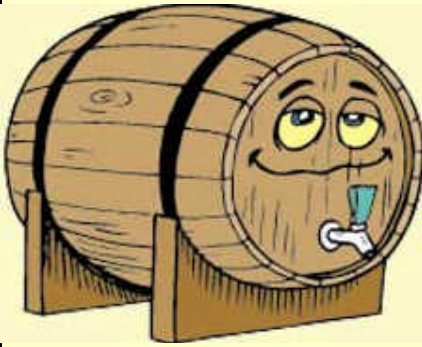
I'd like a soft-copy delivered via E-mail

I'd like to download a copy of the newsletter off of the club web page

12. Do you have any other suggestions that you would like to provide to the club officers?

FOR SALE

3-kettle-brew system stainless on wheels w/recirculation pump, hot liquor tank has temperature gauge, mash-tun is extremely well insulated. Made by Jack Morgan
 Two propane tanks
 4 carboys
 2.5lb CO2 cylinder (green)
 2.5lb CO2 cylinder (gray/stainless)
 10 lb CO2 w/ gauges (red)
 Hydrometer & flask
 Three fermentation locks
 Blow off tubes, bubblers
 Wort chiller
 3 hop bags
 Clamps, for racking cane /siphon hose
 Floating thermometer



The Brewing Equipment Trading Post

Jet bottle washer
 Bottle drying rack
 Lever style Bottle capper
 Wine bottle capper
 Wine filter kit
 Wine-foil caps
 Caps
 4 Soda kegs w/ hoses and connections
 Two uncut stainless steel kegs
 12 oz bottles, 22 oz bombers, EZ cap bottles
 Wire bale bottles
 Racking cane
 Nylon stirring spoon
 Racking cane soaking tub
 Phil chill one way siphon cane
 Plastic tub for soaking siphon canes
 Hop scale (small plastic)
 1 step cleaning solution
 lagering thermostat for refrigerator/ freezer holds ideal temp for fermenting.

The New Complete Joy of HB
 Charlie Papazian
The HomeBrew companion
 Charlie Papazian
Home brewers Gold Charlie Papazian
Great Beer from Kits- Joe & Dennis Fisher
Pale Ale –Terry Foster
Porter- Terry Foster
Homebrewers Recipe Guide
 Patrick Higgins, Maura Kate Kilgore, etc.
More Homebrew Favorites 260 new Brews, Karl F. Lutzen & Mark Stevens
Clone Brews- Tess & Mark Szamatulski
Beer Captured Tess & Mark
 Lots of **Brew Your Own** magazines
 Approx.(\$150.00in books) like new.
Call Walt Newell 972-962-7127

North Texas Home Brewers Association, Inc. Board of Directors

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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.

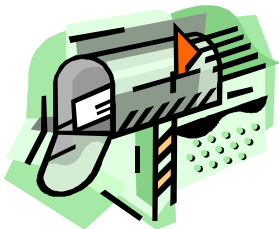
Club Brewmeisters

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/>

Livin' the Brews Newsletter
Bill Dubas, Editor
c/o Homebrew Headquarters
300 N. Coit Rd, Suite 134
Richardson, Texas 75080



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.