



LIVIN' THE BREWS

September 2004



Prez Sez

By Bo Turton



When you own a NTHBA T-shirt you get more than just a great shirt to show off and wear. When I travel, I always bring the club T-shirt to wear off hours when I'm relaxing. I always get people coming up to me and asking if I'm from Texas and what type of Beer I enjoy brewing. I guess its just a given, if you are wearing the

September Meeting: Tuesday, Sept. 14th, 7PM

Two Rows, Dallas

5500 Greenville Ave Ste 1300
Dallas, TX 75206-2937
Phone: (214) 696-2739

shirt you must be a home brewer.

As you all know, I have to traveling to Canada and spending time on Prince Edward Island. I believe I mentioned in my last article that the beer on the island and in Canada just wasn't as good as being in the USA with all of its microbreweries. Well, that couldn't be further from the truth! My first weekend on the Island, I put the club T-shirt on and went for a walk. Within 30 minutes I found myself at some festival called Acadia 400. At this festival I meet two Home brewers from the island and they told me about the one and only brewery on the Island. They said, "In fact, we have two kegs here at the festival". It took me all of 3 minutes before I had a great beer in my hands and I was back talking with these two brewers. I got the name of the brewery and its location. I was determined to try every beer they had as well as tour the brewery. See the article on the history of the Gahan House on page two of this newsletter.

With a little assistance from

Mark Booth, my employer, he had arranged a private tour of the brewery. Friday night, my last day working day on the Island we visited the Gahan House. The brewery was in the basement and we had a few beers before our tour. They had six different brews to choose from and the general Manager, Craig Lawlor, even went down and pulled a few beers un-filtered directly off the vats for our sampling.

The Master Brewer wasn't there that night, but Mark, Jr. Brewer, took the time and gave us a tour and a few more samples from the vats. He even gave me the Master brewers shirt to wear for the picture but rather than the matching vest, I used the club shirt. Why not, if it wasn't for the T-shirt, I would have never had known about the brewery.

So, if you don't have a T-shirt then its time to add one to your wardrobe. You will never know when it will come in handy. I figure that shirt got me 4 free beer Friday night, that was a \$17 dollar saving.

My next trip I will be visiting the manufacture plant where they make brewing equipment seen in the photo above. Yes, the plant is right here on the Island and Mark Booth knows the manager.

Life is great, enjoy and Happy brewing.

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BREWER ROYALE 2004

Style of the Month

October **Smoked Beer**

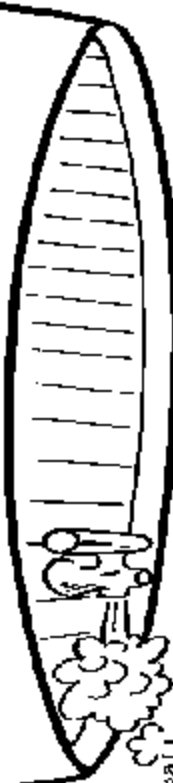
November **IPA**

Cat. 23

Cat. 7

<u>Standings</u>	<u>Points</u>
Steve Haney	10
Jim Layton	3
Darrel Simon	3
Bill Dubas	1
Joe Scivique	1

Points updated by Walter Hodges as of last competition. Any previous errors should be ignored.



In case you missed the last meeting, or could not stay around for the final results of the Club Only Competition, featuring Wheat Beer, here are the results:

Steve Haney 1st – Weizenbock
 Jim Layton 2nd – Bavarian Weizen
 Joe Scivique 3rd – Bavarian Weizen

Since we our September meeting will be at Two Rows and we cannot bring in our own beer, we have postponed the September Club Only Competition until October. Bring your Smoked beers to the October meeting.



Competition Coordination

By Walter Hodges

By the time you read this we will have sent our beers off into the sunset for the Cactus Challenge. Entry deadline is September 10 with the Cactus Challenge occurring in Lubbock, September 24th and 25th. For more information, go to: www.ale-iansociety.org.

Now it's time to focus on the Dixie Cup. The Dixie Cup is scheduled for October 14th-16th and the late entry deadline is October 8. We will have a packing party at Homebrew Headquarters on September 22nd at 6:00 PM in order to take advantage of the early entry price of \$7 if you enter on-line or \$8 if you decide to use paper forms. We will have all of the packing materials; all you need to do is bring your beer with entry labels and com-

pleted entry documentation. Be sure to bring a few extra bottles to share. Go to the Foam Rangers' web site for Dixie Cup information: www.foamrangers.com.

Oh! By the way, this year's Dixie Cup annual style is Two-Style Texas Hold 'em. Take two of the Dixie Cup's previous annual style and combine them into one. It's probably a bit late to brew one of these up, but maybe you can come up with something.



Brewday at Walter's

The Gahan House History

Pub and Brewery, Charlottetown, PEI

By Bo Turton

Brewing beer on PEI has a history that dates back 190 years. The first brewery on the Island was established back in 1827. Throughout the 18th century there were many breweries that came and went but with prohibition in the 1900 the history of PEI breweries came to an end. It wasn't until 1997 when the Murphy brewing company was established and started brewing beer, which brought the history, back to PEI. Murphy Brewing Company had a brew system with a 3 1/2 barrel capacity or 84 gal. It wasn't long before the system was too small and Trent Hayes, the master brewer was looking to increase the brewing
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capacity.

Joseph Gahan who arrived at PEI from Ireland in 1848 built the Gahan house in 1880. There is a lot of history that goes along with the Gahan house. But in 2000 the house was transformed into a brew-pub that now is the new home of the Original Murphy Brew system. It took four years of planning to re-locate the brewery to the Gahan house. The new system has a 7-barrel system that produces 168 gal of micro brewed beer in an impressive process time of only 14 days. Trent Hayes, the Master brewer, believes that the Gahan house oozes history and authenticity in the building with its heavy wooden beams and aged brick interior. "It's warm, comfortable and friendly, a great place to slow down and relax for a while".

Today, the Gahan house produces 6 different types of beers that is served throughout the Island as well as sold to the general public in 64 oz. Growlers or 3 gal and 5 gal. Kegs. They use only the freshest ingredients with no additives or preservatives. Trent says "We brew in small batches to ensure freshness, so that our beer is always served to customers when it's at its very best." Yes, Trent, I can attest to that, I enjoyed all of them!!! What I can't figure out is how you produce a Stout with such a great flavor in only 14 days?

Well this is how he does it; the grain is mixed with pre-heated water at 149-158 deg F. At this temperature the enzymes in the grain become active and convert to sugars. After 45 minutes the sweet liquid is transferred to the boiling kettle.

The brew is boiled for 90 minutes then chilled to 68 deg. F in only 15 minutes as it passes through a heat exchanger. The yeast is added and fermentation is complete in only three to four days. The beer is then transferred to the holding tanks where it is chilled and set to age for 10 days. At the end of the ten days the beer is transferred to the serving tank where we consumed all at Trent's efforts.

Trent and the Gahan house has six different micro brewed beers. There is an "Island Red" with a medium body with caramel overtones and a bitter finish. "Sidney Stout" which is a full-bodied roasted barley overtone with a dark creamy head. A "Coles Cream" which is a sweet smooth lightly hopped ale with a thick creamy head. A "Sir John A's" which is a honey wheat beer made with the finest of the PEI honey, smooth but with a crisp finish and no aftertaste. An "Ironhorse Brown" which is a medium to full bodied brown ale with a smooth roasted malt flavor and chocolate finish. And finally, a "Harvest Gold" which is a light bodied pale ale with a subtle hop finish.

So, lets wish the Gahan house and Trent Hayes our very best in their efforts in bring brewing back to the PEI and we all hope for a long future of quality beers.

Bo Turton

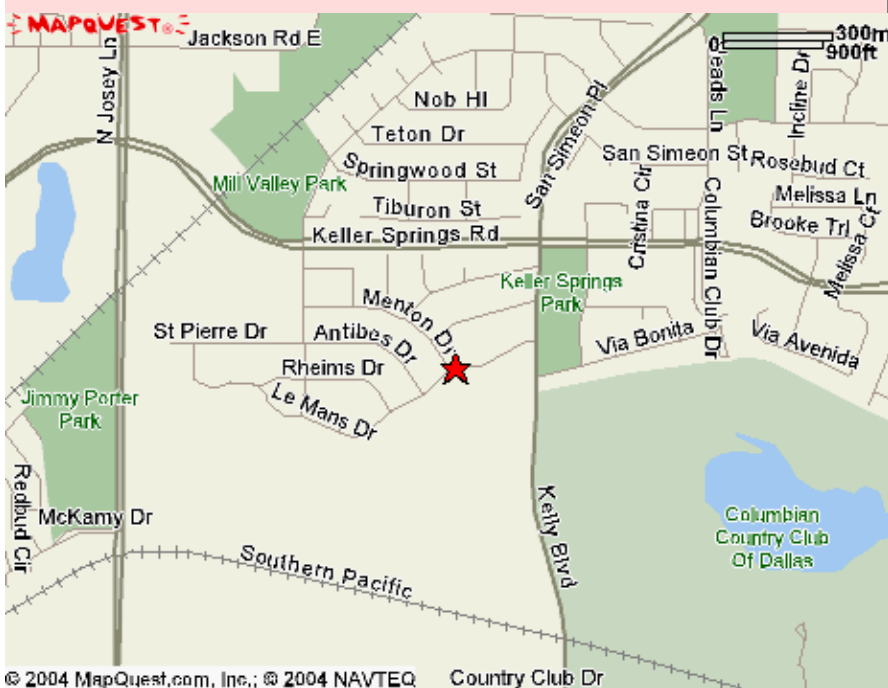


Octoberfest Party

Walter Hodges

2203 Le Mans Dr

Carrollton, TX 75006-4334,





Brewer's Travels: Seven Days in Flanders

By Bill Dubas

Belgium is one of the smallest European countries. The maximum time it would take you to travel across the country by car is about 2 hours. Therefore, with three weeks to explore Belgium, my wife and I had plenty of time to see everything that we wanted. But what if you had only one week? What part of the country would you concentrate on and what beer-related sights would you see?

If you really want to maximize your beer touring AND see some of the most popular cities in Belgium, my recommendation is to tour the Flanders region. The Flanders region of Belgium is north of Brussels and is in the Flemish-speaking (a Dutch dialect) portion of the country. There are so many breweries to tour that you can probably visit two per day with no trouble. Here is a suggested itinerary, based on advice we received from the helpful folks at The Global Beer Network (www.globalbeer.com). Remember to call or email the breweries in advance to schedule tours because many are very small and only offer tours by appointment. Also, remember that you will not be able to enter into any of the monastery breweries. These breweries are closed to visitors, but there is always an adjoining café, which serves the monastery's beer.

Day 1: You'll probably arrive in Brussels early in the morning after having been on an airplane all night. Begin by going to the Grand Place and touring

the Brewers' Guild Hall, along with the other tourist sights in the area. The Brewers' Guild Hall contains a small museum devoted to the Belgian brewing industry and the entrance fee includes a free beer served at the adjoining bar. You should also make plans to tour the Cantillon lambic brewery in the southern part of the city. See my article in the June issue of our club newsletter for details on Cantillon. Spend the night sampling beers at the Beer-Circus pub.

Day 2: It would be too difficult to do this tour without a car, so begin today by renting a car in Brussels and traveling north towards Antwerp. Stop in Breenonk, along the way, to tour the Moortgat brewery where Duvel and Maredsous are brewed. Tour the city of Antwerp. If you have time, make a side trip to the Westmalle trappist abbey, which is a short drive north-east of the city. Spend the night sampling beers at the Kulminator pub in Antwerp.

Day 3: Drive west to Gent. Tour the city all day, and then drive west to Brugge. You can stop in Ertvelde, which is only 10 miles from Gent, and tour the Van Steenberge brewery.

Day 4: Tour the city of Brugge. This is really a beautiful city, so take your time and stay here all day. Tour the Straffe Hendrik brewery and have dinner at Den Dyver.

Day 5: Drive west again. You will now be in the West Flanders region of Belgium. Stop in Poperinge to see the National Hop Museum. From there you are only about 5 miles away from the Westvleteren trappist

abbey, so you need to stop there. Other breweries worth seeing in this region are De Dolle Brouwers (The Mad Brewers) in Esen and the Van Eecke brewery in Watou. Plan to have dinner at the Hommelhof restaurant in Watou.



Hop Museum in Poperinge



Sampling Westvleteren 12



The Mad Brewers of Esen

Day 6: Continue your tour of the West Flanders region by touring the Bavik Brewery in Bavikhove, on the outskirts of
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the city of Kortrijk. This brewery is one of the only surviving breweries that still brews the style of beer known as Flanders Brown or "Old Brown". The tour will take you to the aging room filled with huge wooden casks of aging beer. Next visit the Brewery Silly, named after the town of Silly in which it is located.



Casks of Petrus Old Brown



Brewery Silly

Day 7: Drive back to Brussels and catch your return flight to Dallas.

This is a really enjoyable trip in a beautiful country. The people are very friendly and traveling by car is easy. Just remember to rent the smallest car you can possibly find because streets are narrow, parking is scarce, and gas is about \$5 per gallon. There are plenty of quality fam-

ily-owned B&Bs and inns to choose from, so don't be afraid to steer clear of the Hyatts and Best Westerns. If planning your own trip sounds a little too complicated, I'd suggest giving the folks at the Global Beer Network a call. They offer guided trips to Belgium each fall. The trips are about a week to ten days in length and are led by a Belgian beer expert.



What's on Tap?
By Bill Dubas

I'm happy. It looks like we have volunteers to host club social activities, one per month, for the remainder of the year. That takes a load off my shoulders.

In September, we have the club's annual Oktoberfest party. This will be held on September 18th at Walter and Pam Hodges' home in Carrollton. A map was provided in last month's newsletter. Please remember to bring homebrew and/or a side dish to share. You know the drill. At the summer party we had at least a dozen kegs. Let's try to top that.

In October and November, we have brew days. The first is on Saturday, October 2nd at Fred David's home. Please see the map in this issue so that you can locate Fred's abode OK. The November brew day is on Saturday, November 6th, at Bill Hensley's home in Rowlett. This date coincides with the AHA's "Teach a Friend to Homebrew" day, so bring a buddy who is interested in learning how to brew. Bill has a really cool 10-gallon, 3-tier

setup from St Pat's that you gotta see. A map to Bill's home will be provided in the October newsletter.

Bo and Robin Turton have volunteered to host this year's Christmas party. It's still a little early to be talking about that, so stay tuned.



The main thing that I want to talk about this month is the Bluebonnet. Now I know that



Get your T-shirts!

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.

(Continued from page 5)

many of you are probably saying "Jeez Bill, it's freakin' 6 months from now!" Yes, that is correct, but we've learned that our planning for the NTHBA club room for the room crawl should be started MUCH earlier than we have been doing. I think that the only reason we did so well last year is because of the Herculean efforts of Bo Turton at the last minute. We really need to form a small committee now to start working out the details. If you think I'm crazy, you should know that our neighbors to the west, the Cap and Hare homebrew club, have already started discussing their plans. You may also remember that they came in first last year. See the correlation?

What I'd like to propose is that we have a small group of people start to think up ideas. I'll

volunteer to be the coordinator for now, unless someone else decides that they'd like to take that task over. Perhaps we could meet once a month, starting in September, at a local pub or bar (Hey! Another excuse to get out of the house and drink beer!). We could report our progress back to the club at each meeting. I want to refrain from discussing our ideas in the newsletter or on our website. There may be spies listening! I'm looking for people with ideas, people handy with simple construction/fabrication, and people who have a lot of energy and a desire to create a great club room.

If you can help out, please contact me at bill_dubas@hotmail.com.



Walter's Setup

**Welcome
New Members!**
Russell Blink
Mario Giacchino

Important Dates

September

18th

Octoberfest Party at Walter & Pam Hodges.

22nd

Packing Party for Dixie Cup. 6pm at Homebrew Headquarters

October

2nd

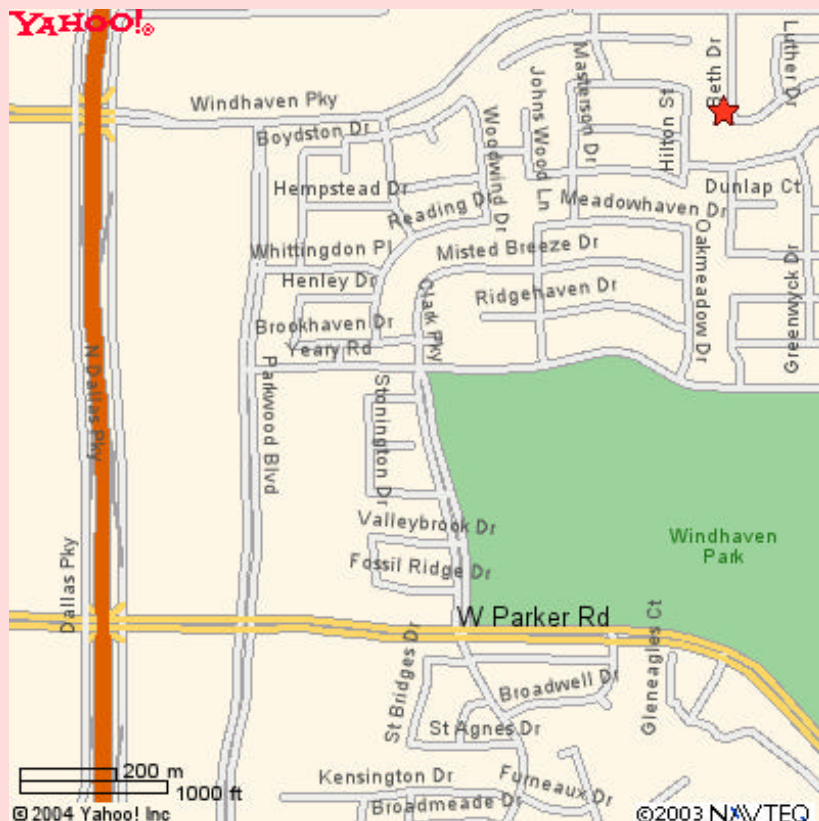
Brew Day #8: Fred David's House. AHA Teach a friend to brew day — bring a buddy!

8th

Dixie Cup late entry deadline

Brewday at Fred David's October 2nd

5905 Beth Dr
Plano, TX 75093-8576,



The Brewing Equipment Trading Post

Job Wants and Needs

“Brewer’s Dream Job”

Experienced beer and wine makers wanted for weekend work: OK money, excellent employee discounts!

contact:

Kelly Harris @
Homebrew Headquarters, Inc.
972-234-4411
Or
brewmaster@homebrewhq.com

Available for Hire

I recently lost my software engineering job at Nokia due to foreign outsourcing. I would like to ask my fellow NTHBA club members to assist me with my job networking. Do you know of any openings where you work? Do you know any friends that may have openings where they work? I would appreciate any information that leads to my eventual employment in a similar position in the north Dallas area.

I have extensive experience in full life-cycle development of embedded software systems. I specialize in C language

programming, but would also like to expand into other areas. Previous employers have included Nokia, Texas Instruments and General Dynamics.

Please contact Bill Dubas at 972-862-8518 or bill_dubas@hotmail.com.

To list Your equipment, include the following:

1. Description of item(s)
2. Whether it is “For Sale,” “Will Trade for..?,” or “Free, come and get it”
3. Your name.
4. How and when to contact you.

You can give the information to Steve Atkinson at our Club meeting or email NTHBAnews@AOL.com

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Minister of Education	Pat Kruger	(972)410-0188 p.kruger@comcast.net
Past President	Richard Harris	(972) 394-8166 L.r.harris@att.net

Club Brewmeisters

Club "Brewmeisters" are members who are experienced brewers and have volunteered to help other brewers, both new and old, who are having problems. Give them a call with your questions! Just don't call too late or too early or during Cowboy games!

Russ Bee	Russmbee@aol.com	(972) 771-9489
Darrell Simon		(972) 675-5562
McKee Smith		(972) 393-3569
Jim Layton	Blutick@juno.com	(903) 546-6989
Homebrew Headquarters		(972) 234-4411

North Texas Home Brewers Association, Inc.

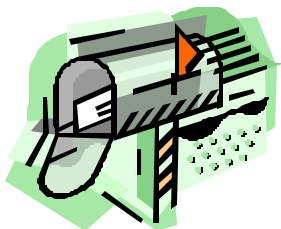


The North Texas Home Brewers Assoc. is a group with an interest in beer in general and home brewing in particular. We meet

once a month on the second Tuesday at various locations in the area. Visitors are welcome! "Livin' the Brews" is our newsletter and is published about once a month. We do accept advertising, although the NTHBA, its officers, assignees and editors are not liable for losses or damages resulting from mistakes or misprints, or any other consequences of advertising in this or any other publication. Ads are \$30 for a 1/3 page and \$50 for a full page, subject to change without notice. Readers are encouraged to submit articles. The deadline for ads and articles each month is 14 days prior to the next club meeting.

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

Livin' the Brews Newsletter
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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.