

LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION



Prez Sez

By James Dorman

As my term as NTHBA president starts I wonder to myself, "What did I get into this year?" Hopefully the new year will go by smoothly and we will all have a good time, but that will only happen with your help. As we all know the officers plan many events to get the club members together on a regular basis. I hope that this year many of the newer members will show up at a few of these events.

One event coming up is the Bluebonnet Brew-off. Mike Grover and I will be asking for your participation. I have been on the planning committee for the last three years and

What's Brewin?

By Fred David

Here we are in the beginning of 2006, and I still haven't made my Christmas beer! Fortunately (or unfortunately depending on your perspective) my friends say that they will be patient. I appreciate the opportunity to be your social chairman again. I will be responsible for organiz-

can tell you that the event does not happen its own. Many people are working hard behind the scenes. Look more information on how to help in upcoming newsletters and at club meetings.



Annual gift exchange at Bo and Robin's

I would like to thank Bo and Robin Turton for hosting a wonderful Christmas party yet again. I know I had a

ing all of the club's social activities except the monthly meeting. These activities include the following:

Club Parties

For the last three years the club has had four parties: spring, summer, Oktoberfest, and Christmas. This format has had great success and won't

great time, and I hope you did too. The "Best Sport of the Evening" award has to go to Tom Garner who had his white elephant gift stolen so many times that if you saw him with a

bottle of beer in his hand, you expected it to be gone by the time he sat down. I hope you have a great month and enjoy lots

of great beer!

Cin cin,

James

change this year. The club will provide the main dish, and members will provide beer, side dishes, beer, dessert, beer, a host location, and beer. Please bring a designated driver. I will be organizing these parties, with help from volunteers. I'll form a party committee this year of three or four people willing to help.

(Continued on page 3)

Announcements

- January Meeting at Uncle Vinnie's (see pg 2)
- January COC: Big, Beautiful Belgians
- January 14 brew day at Walter Hodges' house
- Bluebonnet Brew-off March 17-18; Start brewing now!

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No beer served at January meeting location

BYOB Italian restaurant a first for club
 By Steve Jones

This month we're not meeting at a beer joint. In fact, Uncle Vinnie's, a family-run Italian cafe in Farmer's Branch, serves no beer at all, so we'll be depending on our own home brews (and wine, too), to wash down the great Italian fare.

All food at Uncle Vinnie's is made on premise to order. We'll have plenty of time to socialize and share the homemade or commercial craft beer you bring at corking fee. The menu ranges from antipasti such as fried calamari and focaccia bruschetta to design-your-own pizzas and excellent pastas, chicken, seafood, and veal dishes. Prices begin at \$5.95 for a ten-inch cheese pizza. Pasta entrees are between \$8 and \$10 and include a crisp green

salad and Italian bread. Chicken, seafood or veal entrees include grilled vegetable and range from \$11 to \$15.

Uncle Vinnie's is located at 12895 Josey Lane in Farmers Branch, less than one mile from I35 and 635. For easy access, go North on Josey from I635 or East on Valley View from I35. Next door is Turner's Hardware, worth the visit itself. The

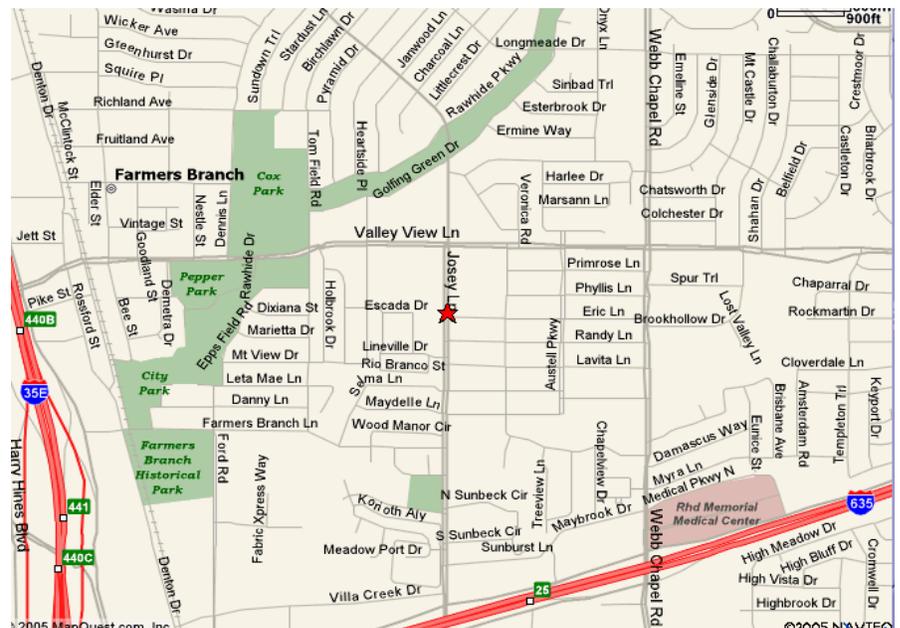


Start the year off right

- ◆ Great homemade Italian food
- ◆ Your great beer
- ◆ January 10 at 7 pm
- ◆ Convenient Farmers Branch:
 12895 Josey Lane, Suite 128
 Farmers Branch, 75234
- ◆ Club Only Competition judging:
 Big Belgians

President's Comments

I hope to see many of you at our January meeting at Uncle Vinnie's, a BYOB Italian restaurant. Feel free to bring a few bottles of homebrewed beer or wine to share with the other members. If you have a "Big Belgian" beer, please bring a bottle and enter it in the Club Only Competition. As Steve Haney will attest, those early points will greatly help you win the Brewer Royale.



Uncle Vinnie's is near the corner of Josey and Valley View Ln. on the west side of the road

Vice president's letter from pg 1
Brew Days

Brew days serve two purposes: they are a great way to help teach new members how to brew and a great way to socialize and learn more about the art of brewing. I hope the club will hold at least six this year. Education guru Steve Jones will present a brewing topic at each one.

January through May have been scheduled at this writing. If you are interested in hosting a brew day in 2006, please see me at a club meeting or email me.

Bluebonnet Brew-off

The Bluebonnet Brew-off is the biggest social event of the year for our club. The Bluebonnet committee is responsible for most of the planning, but each club is responsible for decorating its own room for the room crawl. A team of volunteers from each club generally shares this responsibility. If any of you have a good idea or want to help out, please let me know.

Other Events

I am also responsible for organizing other events such as our involvement as a club in the Cap & Hare's Iron Mash competition and the AHA National Homebrew day each May. We can also arrange brewery tours and pub crawls, and members have expressed interest in events like a trip to Belgium. Your input is always welcome!

Until next month,

Prosit!!

What is a brew day?

By Fred David

New members may wonder what a brew day is. Brew days offer a chance to brew while socializing with your fellow club members and prospective members. This is a great way to learn from each other and from our resident "brew guru" Minister of Education Steve Jones. Steve will be presenting a different topic on brewing at each of our brew days throughout the year.

The brew day host volunteers his backyard, driveway, or garage brewery for a day of communal brewing. In return, the club will pay for the host's ingredients for a five- or ten-gallon batch of beer. We ask

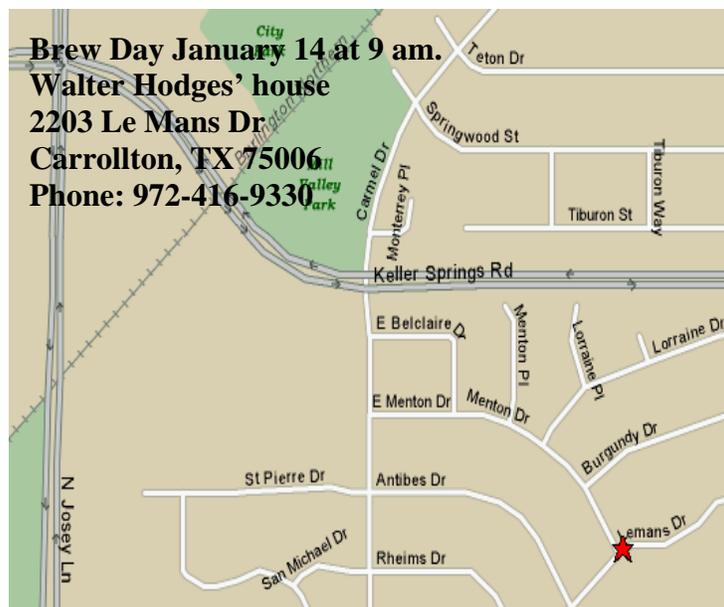
that half of a ten-gallon batch be donated back to the club for a future brew day or other social event.

Everyone who wishes to brew at a brew day needs to bring brewing equipment and ingredients. Even if you don't intend to brew please come by and visit for a while.

The club will make its best effort to supply a five-gallon keg of homebrew for each brew days. Lunch will be everyone's own expense, but people generally want to contribute to have pizza or something similar delivered.

The first brew day of the 2006 season will be Saturday, January 14 at 9 am at Walter Hodges' house. I hope to see you there.

Walter's address and a map are found below.



Future brew days

February 19 hosted by Bruce Fabijonas

April 1 hosted by Fred David

May 6 National Homebrew Day at Big Buck Brewery

2006 Brewer Royale

By Mike Grover

Hello fellow homebrewers. As your new competition coordinator, I'd like to say a few words about the 2006 Brewer Royale (that is, the Club Only Contests). First, though, I'd like to acknowledge last year's coordinator Bill James—nice work, Bill!



For those of you who are either new to the club or just new to the competition, Brewer Royale is a series of contests generally held at the club meetings and open only to club members. Each contest highlights a specific AHA style category. Look for the schedule in each club newsletter, in the big beer barrel marked "Brewer Royale 2006." The current standings will be posted below the styles after the first competition is completed, and the winning entry from each contest can be sent to AHA for the national competition among clubs across the country.

The January contest features Belgian Strong Ales (BJCP Category 18) and will be held at our January club meeting. I hope you have some well aged "Big Belgians" for this month, but if not, you'll have plenty of time to brew for the remaining 2006 competitions. We already have the year's complete schedule.

BREWER ROYALE 2006

Style of the Month

Jan	Big Beautiful Belgians	Cat. 18
Mar/Apr	American Ale	Cat. 10
May	Extract Beer	Cat. 1-23
August	Mead	Cat. 24-26
Sept/Oct	Stout	Cat. 13
Nov/Dec	Light Hybrid Beers	Cat. 6

2005 Brewer Royale Results

Standings	Points
Steve Haney	12
Jim Layton	11
James Dorman	5
Bruce Fabijonas	5
Noel Johnston	2
Steve Quarrella	1



Bluebonnet news

The most important competition for our club is the Bluebonnet Brew-Off, held here in the Metroplex each March. We'd like to take first place on our home turf this year this year, so we need to enter LOTS of beer and constantly improve the quality of our entries.

We should also target the less popular categories. In the 2005 Dixie Cup, the number of entries ranged from eight (American light lager and dry stout) to 58 (porter) with an average of 23 per style. Fruit mead, bock,

American IPA, Belgian and French ale, and porter each had at least 35 entries.

While it's no surprise to find American light lager at the low end (most people don't get into homebrewing to make Bud/Miller/Coors clones), several other categories are a little more surprising: dry stout, steam beer, English IPA, sweet and oatmeal Stout, American amber ale, and witbier each had thirteen or fewer entries.

So consider brewing some of these under-represented styles, but at the same time, don't shy away from entering that great porter you're so proud of. If you would like to see the spreadsheet showing the information for all categories, please email Mike Grover at MikeGGrover@aol.com.

Editor's note: A version of this spreadsheet will appear in an upcoming issue.

Presidents comments: We will be the host club for the 2008 Bluebonnet. I know that sounds like a long time off, but we will be expected to be major players on the various planning committees. Having a little experience under your belt would help in making the event happen without any glitches. If

Beer Talk With Jacque

News, Hearsay & Odd Info
by Jacque Keller

Celis in Texas—Pierre Celis may be returning to Texas soon. Yes, the famous Belgian-Texas brewer credited with reviving the witbier style at Hoegaarden in Belgium before founding the Celis Brewery in Austin is working on a deal that would bring him back from Belgium in a few months, according to Celis' daughter Christine Celis.

He'll be brewing in an already-established brewery somewhere around Austin. The beers will be called **Brussels White**, **Brussels Grand Cru**, and **Brussels Peach**. Yum!

Poor Richard's Ale—This month, over a hundred breweries in at least 35 states will brew the same recipe—Poor Richard's Ale—to commemorate Ben Franklin's would-be 300th birthday, according to a January 3 press release from the Brewer's Association.

This recipe, which contains the distinctly American ingredients corn and molasses, was formulated by brewers and historians last October. It is named after Franklin's Poor Richard's Almanak published in the mid-1700s.



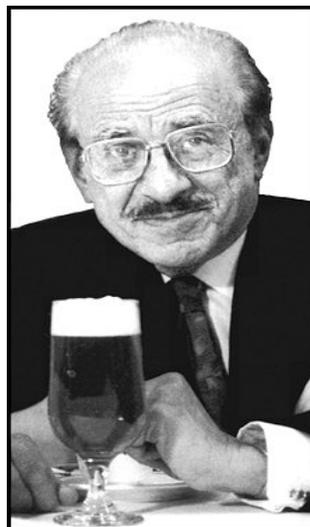
No Texas brewer is scheduled to produce the ale. For more information and a homebrew recipe, visit www.beertown.org.

Beer pioneer Joseph L. Owades dies

If you've ever added a half tablet of Beano to your secondary fermentation, then raise a pint glass to Joseph L. Owades, the creator of light beer, who passed away December 16 at age 86 in his home in Sanoma.

Owades, who earned a doctorate in biochemistry from Boston Polytechnic that eventually led to a career in fermentation science, is most noted for having isolated the enzyme that allows yeast to further break down starches, creating a lighter, lower calorie beer. Homebrewers achieve the same effect with Beano and often use the flatulence remedy to rouse a stuck fermentation.

In addition to creating the formula for the light beers that



Joseph Owades

now rule the American beer scene, Owades also had a hand in the formation of the craft beer industry. "Joseph Owades revolutionized the American beer business," said Jim Koch of Boston Brewing Company, who hired Owades in the 1980s when

Koch started brewing Samuel Adams.

"Joseph helped bring back quality control and brewing techniques for smaller breweries," said Koch. "He was a brilliant scientist."

As a consultant to many small breweries since the 1970s, Owades worked with Sierra Nevada and Anchor Brewing company and helped create the formulas for Samuel Adams, Tuborg, Pete's Wicked Ale, New Amsterdam Beer, and Foggy Bottom Ale. He also taught courses called "All About Beer" and "Art and Science of Brewing" at San Francisco's Anchor Brewing Company until his death.

—Sean Fitzpatrick

Celis in Texas

(Continued from page 5)

How did this news get to us? Good story. Celis mentioned his plans in an interview with a Belgian paper. A Belgian fan of the Austin band Butthole Surfers posted the news on the band's message board. Someone who saw it there sent it to San Antonio Journalist Travis Poling, who managed to get the news article translated from Flemish and got confirmation Pierre Celis' daughter Christine. Poling posted the news on his blog and now the word is out.



Club members eat, drink, and make merriment

Microbrewed Adventures: A Lupulin-filled Journey to the Heart and Flavor of the World's Great Craft Beers

By Charlie Papazian

Review by Sean Fitzpatrick

Charlie Papazian, author of *The Complete Joy of Homebrewing*, has a new book: *Microbrewed Adventures: A Lupulin-filled Journey to the Heart and Flavor of the World's Great Craft Beers*, published by HarperCollins in December. In the book, Papazian recalls stories of all things microbrewed. His adventures, told in vignettes separated into larger chapters loosely by theme, are an insider's tales of the evolution of our microbrew era. The book, not a technical work on homebrewing, does contain about 50 recipes.

In his adventures, Papazian introduces us, not only to the big names in the industry, but also to little-known figures like

beekeeper/meadmaker Brother Adam, whose lifelong journeys in mead are shared in the book.

Perhaps Papazian's biggest strength is his smattering of beer factoids, among which the origins of the term *microbrew*: in the late '70s *Zymurgy* small brewery news editor Stuart Harris suggested that these small breweries were like the new "micro computers." A new era was born, and Papazian was there. And he'll never let us forget it.

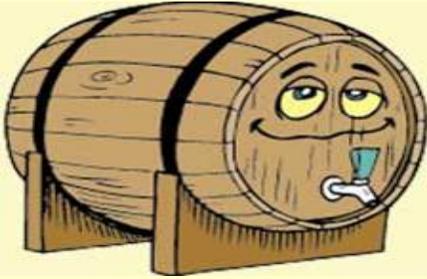
The stories, which should tell about the microbrew giants upon whose shoulders he and every other homebrewer stands, are too often tales of gloating from the author's own life of fame. He's met every big name in the industry, sure, but his name dropping is

overwhelming and lacks the universal appeal of, say, Rocky Raccoon Ale of Papazian's early career.

The vignettes often lack continuity. Even within a story, Papazian wanders from one topic to another, leaving the reader confused. One story is about a drinking session with Fritz Maytag, in which Maytag told Papazian about a violinmaker who etched "I love Susan" in a violin.

If I ever got to have a beer with Fritz Maytag, I'd probably tell everyone I knew, too. But it wouldn't necessarily be a good story. Papazian's life work is enough to land him a high throne in the annals of homebrew history, but this book will not be a jewel on his crown.

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.

OK money, excellent employee discounts. Contact Kelly Harris @ 972-234-4411 or brewmaster@homebrewhq.com

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.

Email Sean at sffitzpatrick@gmail.com

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Club Brewmeisters

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

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Darrell Simon
(972) 675-5562

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(972) 393-3569

Jim Layton
Blutick@juno.com
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Homebrew Headquarters
(972) 234-4411

North Texas Home Brewers Association

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 club meeting.



Visit the NTHBA Website at
<http://groups.msn.com/NorthTexasHomeBrewAssociationHomePage>

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