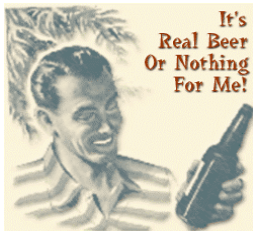


# LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION



## Prez Sez

By James Dorman

Well, here I am again, sitting at the Gingerman typing my monthly article and reminiscing about Bluebonnet weekend. I had a great time running all over the place doing whatever was needed to ensure everyone else had a great time as well. I would like to congratulate Paul Doxey, Steve Haney, Jim Layton, Tony Flores, Richard Harris, and Lane Kleinpeter on winning medals and steins at this year's event. Even with their hard work, we are

trailing in the points in the Lone Star Circuit. The deficit can be made up, but it will take some serious brewing on all our parts to get back in the running. I know as president, I will have to start brewing to build up a stock to enter.

I did talk with Mike Heniff from the Foam Rangers (yes, even though we are in different clubs, we do speak to each other) and let him know about the competition we plan to hold this summer. He seemed interested and hoped that we would con-

sider joining the circuit next year.

I'm hoping many from our club will help out the planning committees for both our competition and the Bluebonnet. With quite a bit of work to do for planning it helps to spread the work around. I know we should start our planning committee meetings soon, and we appreciate any help.

Cheers,  
James Dorman

## Announcements

- No meeting this month. Party instead!
- April 22 party at Bryan Byer's house. See p. 2
- April COC at spring party: Extract brews
- Big Batch entries due May 26
- Club hosts session beer competition in late August

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## What's Brewin'?

By Fred David

There is no joy in Mudville tonight—the mighty NTHBA struck out. The Foam Rangers got us again, but not without a fight from a few of us. Richard Harris won a silver medal, Jim Layton and Paul Doxey won a stein each, and Steve Haney won three steins on only three entries. There was also an unexpected change in the room crawl award for the best room. There wasn't one!!! Everyone needs to thank Walter Hodges, though, for what was most definitely the best room at the Crawl!



From left: Bluebonnet winners Steve Haney, Paul Doxey, Richard Harris, and Jim Layton

The 20<sup>th</sup> annual Bluebonnet really was a great time. It ran very smoothly, and Randy Mosher was a great guest speaker. I hope everyone had a great time and

that next year we get our trophy back. Check out my brewday article for some ideas on how we'll do it.

# Annual budget and dues renewal reminder

By Bill Lawrence

Well, it's that time of year again, our annual membership renewal. In years past, it was possible to renew for multiple years however a few years ago, the board



**Bill Lawrence, treasurer**

discontinued this practice. We currently have only a few members who are paid up until 2007 so what this means to you is that most likely to keep current, **you need to renew your membership this May.**

The club is again very busy this year and we on the board are committed to try and give you the best possible value for the price of membership. Below is the current years' budget. I present this so that you can get an idea what the club is doing with your money as well as to point out how important the dues are to the continued operation of the club at the current level.

So far this year, we are more or less on budget. Last year, we missed our budget for dues income by a fair amount. It is crucial that everyone renew their memberships this year to maintain the current level of club activity. Again, a quick review of the numbers should tell you

that a successful dues renewal program is the key to having another successful year of programs for the club.

Although I could pontificate *ad nauseam* about the benefits of club membership (both tangible and

spiritual), I will spare you that this year. Just consider the discount that you receive at Homebrew Headquarters. Quick arithmetic should tell you that the purchase of a mere \$200 worth of brewing equipment or supplies will effectively finance your membership for the entire year. Of course, Kelly is subsidizing the club activities by offering this generous discount and I would hope that each member will remember to thank him by patronizing his fine establishment.

This newsletter will have a membership form attached. Additionally, there is a membership form on the club website. Finally, I will have blank forms with me at the next club meeting. When completing the form this year it

is important to write legibly. We use these forms to update the club database which allows us to send you club information and the newsletter.

**“I could pontificate *ad nauseam* about the [tangible and spiritual] benefits of membership.”**

I would be pleased to collect your membership and payment in either cash or check at the next club meeting. You may also leave your membership and payment at Homebrew Headquarters (while purchasing large quantities of equipment or supplies). I will then send you your new membership card through the mail. Should you have additional comments or questions, please let me know.—see page 8 for a blank membership renewal form.

Dues Income	\$2,350
Raffle Income	1,100
Other Misc. Income	<u>30</u>
	\$3,480
Monthly Newsletter	350
Brewdays	220
Bluebonnet Expenses	400
Packing Parties	400
Club Parties	600
Raffle Prize Expense	900
Club Competition Expenses	100
Big Mohunker Prize	300
Misc. Supplies	100
Misc. Expenses	<u>110</u>
Total Expenses	\$3,480
Net Income	<u>\$ 0</u>
	=====

# Brewdays

By Fred David

By the time this news letter is out, the April Fools brewday at my house will have come and gone. The next brewday is the AHA National Brewday on May 6, 2006. The AHA hosts a "big brew" day on the first Saturday in May with various locations around the USA signing up to host a brewday. I have reserved the patio at Big Buck Brewery starting at around 8 am. Every year a different style of beer is announced as the style for the brewday and this year there are two: an old ale and a summer kolsch. There are recipes for both of these beers at <http://www.beertown.org/events/bigbrew/recipes.html>. It is not

necessary that you brew either of these styles but it is beer for thought. I have contacted the other clubs in the area and hope we will have a great turnout. Last year we had 6 brewers and I think this year's number may double. It's a great time to get to know other brewers in our community beyond our own club. I hope everyone will consider loading up their vehicle with their equipment and come on out to brew.

Rangers hold their club meetings at only one place, DeFalco's. DeFalco's is a homebrew shop and, as such, has no problems with bringing beer, either homebrew or commercial, to their meetings. This gives those who want to improve their brewing a venue to do comparisons and to get feedback from their best brewers. We, unfortunately, do not have such a space. We have become more of a social / party club over the years and I have no problems with that but I would like to make a proposal that would help us on the competition side. We are currently having a brewday almost every month. I suggest that we use these brewdays in the same way that The Foam Rangers uses DeFalco's. Please let me know what you think! In order to do this I will need a lot of help from not only our newer brewers who may care about winning in competition but also our best brewers to help steer us in the right direction.

## Competition Strategy

By Fred David

Another thing that I wanted to write about is how we go about winning more in competition. I had the pleasure of sitting down and speaking with Jim Layton of our club and Bev Blackwood of the Foam Rangers about this. It is apparent after our discussion what it is that they are doing right and we are not. The Foam



## 2006 Brewer Royale

By Mike Grover

Our second club-only competition is complete and the results are in: Lane Kleinpeter took first with an American Amber Ale, Bill Lawrence took second with an American Brown, and Bruce Fabijonas took third with an American Amber. An Honorable Mention was given to Walter Hodges for his American Pale Ale. Thanks to all who entered! With his third place finish Bruce Fabijonas has now taken the lead in the overall standings followed by Lane Kleinpeter. Check out the beer barrel for complete standings.

Next month our competition features extract beers. This is open to all beer styles so long as at least 50% of the fermentables are extract. This competition will be held at the Spring Party on April 22<sup>nd</sup> at Brian Beyer's house. Remember to bring a bottle of your best extract beer to the party for the contest. If you are an all-grain brewer and have nothing to enter, please consider judging.



### BREWER ROYALE 2006

Style of the Month

April	Extract Beer	Cat. 1-23
May	Mead	Cat. 24-26
Sept	Stout	Cat. 13
November	Light Hybrid Beers	Cat. 6

2006 Brewer Royale Standings

Brewer	Points
Bruce Fabijonas	4
Lane Kleinpeter	3
Bill Dubas	2
Bill Lawrence	2
Steve Haney	1



### Bluebonnet news

Bluebonnet XX is in the history books now. NTHBA was unable to wrestle the Club of the Year award away from the Foam Rangers, but we had a good showing nonetheless. Our own Steve Haney placed second in Best of Show with his Belgian strong dark ale. Congratulations to all of our winners:

**Steve Haney** – THREE first place awards!!! (Pushkin Porter, Saison du Grosse Chat, and Rockport 10 Belgian strong dark ale)

**Paul Doxey** – First Place (Bluebonator doppelbock)

**Jim Layton** – First Place (Full Cry Golden Ale)

**Richard Harris** – Second Place (Old Hefer hefeweizen)

**Tony Flores** – Third Place (Ye Olde #9 dry stout)

**Lane Kleinpeter** – Third Place (Barley 5.0 barleywine)

I hope you all had a chance to stop by O'Blivion's and enjoy a few pints. Our club had some excellent selections on tap – eleven at once until some of the kegs started floatin'. The room looked fantastic and although they weren't judged this year, WE know whose was best. O'Blivion's was by far the best decorated room and our beer was pretty darned good too judging by the crowd. Please give a huge salute to everyone who helped with the room and a special note to Walter Hodges for organizing it and for the use of his garage and extensive woodworking skills.

## NTHBA to host session beer competition

As discussed at the March meeting, we are planning a club-sponsored competition to be held in late summer. The as-yet-unnamed competition will feature session beers, those lighter-bodied, thirst-quenching, quaffing beers that taste so good in the Texas heat. I am putting together a planning committee. If you are interested in participating, please contact me at [mikegrover@aol.com](mailto:mikegrover@aol.com) or 972-417-3057. Summer will be here before you know it, so we need to get moving fast.



## Other competition news

As mentioned in the March newsletter, the 2006 Bluebonnet was the first competition in the new Lone Star Circuit. While many of us may still be sleeping off the effects of the Room Crawl, there is no time to rest! The next competition in the circuit is the Tenth Annual Celtic Brew-Off, sponsored by Arlington's Knights of the Brown Bottle. The deadline for entries is May 11<sup>th</sup> and the competition is open to all beer styles associated with the British Isles.

More information can be found at: <http://hbd.org/kobb/celtic/celtic10.htm>. Please support NTHBA and the Lone Star Circuit by entering your English, Irish, and Scottish beers. Some of the lighter beers from these regions will also be featured in our own session beer competition, so why not brew up an English ordinary bitter or Scottish light ale this month?

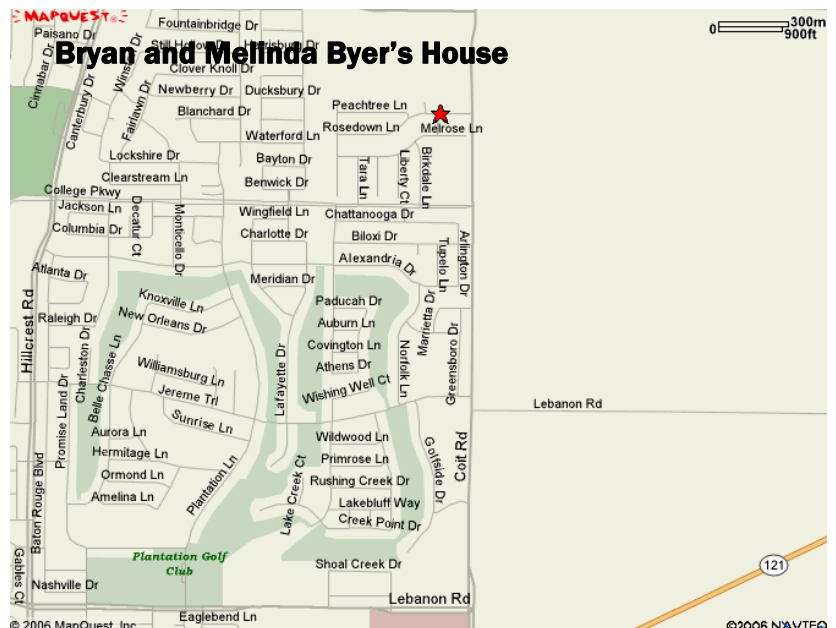
## On the Horizon

- Big Bash Brew Bash – Entries Due May 26<sup>th</sup> (<http://www.thekgb.org/>)
- Lunar Rendezbrew – Entries Due July 5 (<http://www.mashtronauts.com/>)
- Cactus Challenge – Entries Due August 25<sup>th</sup> (<http://www.ale-iansociety.org/>)
- Dixie Cup – Entries Due October 15<sup>th</sup> (<http://www.crunchyfrog.net/dixiecup/>)

## Spring Party

By Fred David

The Spring Party will be at Brian and Melinda Beyer's house in Frisco on April 22, starting at 6 pm. Brian and Melinda hosted a brewday last year, and they have a great house for a party. This is the first club party of the new year, and it will be a great time. As always, bring a side dish or dessert, and, of course, some homebrew. Also, the Club Only Competition for April will be held at the party. I hope to see you there!



# Beer Talk With Jacque

News, Hearsay & Odd Info  
by Jacque Keller

## Potato, Potato

You say Corsendonk - I say Corsendonk. Hear the subtle and not so subtle differences in American, Flemish, and French pronunciation of the beer terms of Belgium. From Huyghe to gueuze to Kwak, they're all there. Yes, there are even slight enunciation differences for Kwak! Brush up on your accents at <http://belgianstyle.com/mmguide/pronounce/speak.html>

## Beer Trivia

Congratulations to Paul Mignini, Bill Dubas, and Bill Lawrence who answered last month's question correctly. The John Molsen Brewery opened in Montreal in 1786 and is the oldest brewery in North America. **This month's question:** What country has the world's largest per capita beer consumption? Hint: it's one of the three countries mentioned above. Email your answers/guesses to [Jacquelyn.Keller@gmail.com](mailto:Jacquelyn.Keller@gmail.com).

## Beer, Bath & Beyond

The greeting says "Get ready for something special" and the photo shows smiling young women bathing in beer and proffering a large mug of beer fresh from the bathside tap. Yes, it does sound like something Jimmy Kimmel would dream up. But it's actually from the web site of the Chodovar Family Brewery in the Czech Republic and promotes the world's first beer health center. The facility offers beer spa treatments, including beer massages, beer wraps, and beer baths.

The beer bath contains specially brewed dark beer, yeast, hops and curative herbs. It even has a "characteristic beer foam of caramel colour." To enhance the relaxation experience, a glass of the brewery's Rock Lager is also recommended. The owner hopes to appeal to men. Somehow, I gathered that! <http://www.chodovar.cz/real-beer-baths>



## Lush Alleges Jackbooted Discrimination

"As usual, the homeless are invisible," claimed Ben Drinken, known to passing motorists as "one of those drunks that hangs out by City Hall." "The TABC conducts their biggest raid ever and not one of my compadres was busted. It's like they don't even see us."

Last month TABC agents went under cover in North Texas to arrest bar patrons on charges of public intoxication. "If it's against the law to drink and NOT drive, we should have been at the top of the list," Drinken commented on the sweep. "I'm as good as anyone sitting in a hotel bar, and I'm as drunk too."

## When it comes to big beers, how low can we go?

By Sean Fitzpatrick

I first discovered homebrewing when, as high-schoolers, my friend and I decided to make our own root beer. We boiled a tea of burdock, dandelion, valerian, Echinacea, licorice, sarsaparilla, juniper, vanilla, and clove. We sweetened it with honey, maple syrup, white sugar, brown sugar, and nearly a full jar of blackstrap molasses. We did all this at about 1 am on a summer's night. We called it "Man's Brew."

When we opened the bottles, Man's Brew sprayed us with sticky foam. It sprayed vigorously, like a combination of a shaken bottle of soda and infected homebrew that doesn't stop gushing. It tasted like one of those acquired tastes we'd rather not acquire.

When I reflect back on my Man's Brew experiment, I feel I was being childish and naïve, obviously lacking discretion. But doesn't the philosophy of excess that misled my root beer experiment also misguide more mature homebrewers? Most homebrew styles—not just IPAs and barley wines—tend to be hopped much higher than commercial counterparts. We experiment with mash tun hopping, continuous hopping, hop "bursting," hopping in the fermentor, hopping in the keg, and hopping in the dispensing line. We blend all sorts of special-order, high-alpha hops whose names evoke images of tribal warfare.

Alcohol content, malt profile, and body seem to push the limits, too. As a group, we homebrewers have the Man's Brew Complex. We think bigger is better.

The problem with the Man's Brew Complex is that we're assaulting



our palates with excess but not necessarily taking the time to appreciate craft. It's a lot easier to dump hops into a kettle than to design tasteful, moderately hopped beer. I see no natural correlation between original gravity, IBUs, and quality.

Our penchant for overload reveals what the great food writer Mary Frances Kennedy Fisher calls "taste blindness." That is, we are "unconscious of the nuances of flavor."

Homebrewers recognize that small, restrained beers lack the bravado necessary to win competitions, and they seem always to brew to the high end—or even above—the style guidelines in

order to see competition success. Pale ale has to be more like IPA, for example. This trend skews traditional flavor profiles. Homebrewers understand the problem, but who's doing anything to fix it?

If Big Beer's momentum keeps up, small, understated styles will disappear. Our session beer competition presents an exciting opportunity to begin reversing this trend, but it will be a long road. Even though we'll probably come up with a catchy slogan like "How low can you go," the winning beers will ironically and idiosyncratically be those that most assail the judges' palates. We'll probably see some *grand cru* ordinary bitters and imperial milds, and the humor won't be lost on me.

In these trying times for refined, graceful beer, let's take the session beer competition as an opportunity to see how delicate and nuanced we can be.

*If you have commentary or rebuttals about this opinion piece, please email Sean at [news@nthba.org](mailto:news@nthba.org).*



James Dorman, Coty Bell, and Richard Harris (left to right) enjoy strong beer at O'Blivion's

# The Brewing Equipment Trading Post



## HELP WANTED

Homebrew Headquarters is looking for a knowledgeable person in beer and wine making. Help is needed for full or part time. OK money, excellent employee discounts. Contact Kelly Harris @ 972-234-4411 or [brewmaster@homebrewhq.com](mailto: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 [news@nthba.org](mailto:news@nthba.org)

## **NTHBA Officers**

### **President**

James Dorman  
[jlmdorman@hotmail.com](mailto:jlmdorman@hotmail.com)  
214-320-8426

### **1st vice president**

Mike Grover  
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972-417-3057

### **2nd vice president**

Fred David  
[i\\_brewfer\\_2@earthlink.net](mailto:i_brewfer_2@earthlink.net)  
214-415-0233

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972-644-8878

### **Minister of education**

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214-536-3243

### **Secretary**

Sean Fitzpatrick  
[news@nthba.org](mailto:news@nthba.org)  
940-594-8538

### **Past President**

Jacque Keller  
[Jacquelyn.keller@gmail.com](mailto:Jacquelyn.keller@gmail.com)  
214-320-8426

## **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 Cow-boy games!

Russ Bee  
[Russmbee@aol.com](mailto:Russmbee@aol.com)  
(972) 771-9489

Darrell Simon  
(972) 675-5562

McKee Smith  
(972) 393-3569

Jim Layton  
[Blutick@juno.com](mailto:Blutick@juno.com)  
(903) 546-6989

Homebrew Headquarters  
(972) 234-4411  
[brewmaster@homebrewhq.com](mailto:brewmaster@homebrewhq.com)

## **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>



PLSNER - HELLES - BITTER - PALE ALE - CALIFORNIA COMMON - SCOTTISH - KOELSCH - ALTBIER - OKTOBERFEST - WENNA - BROWN - BARLEYWINE - IMPERIAL STOUT - SCHWAZBIER - BOCK

## Attention All Brewers! It's Membership Renewal

Please fill out the membership renewal form below.

You can bring the completed form and your dues to the club meeting, or . . .

Drop them off at Homebrew Headquarters, or . . .

Mail them to NTHBA, c/o Homebrew Headquarters, 300 N. Coit Rd., Suite 134, Richardson, TX 75080

If your dues are already paid in full, please fill out this form if you need to update your contact information and/or newsletter delivery preference in the club membership database.

**PLEASE PRINT LEGIBLY!!!**

<b>North Texas Home Brewers Association, Inc.</b>			<b>Membership #</b>
<b>Membership Form</b>			
Name (Please Print)			
Street Address			
City	State	Zip Code	
Home Phone	Alternate Phone		
Email Address (Required for email delivery of club newsletter)			
<b>Membership Options and Dues</b>			
<p>Please sign up for a 1-year membership with the North Texas Homebrewers Association. This membership will be valid for a period of one year (June 1 – May 31).</p> <p>I would like to receive a copy of the club newsletter, "Livin' the Brews," on a monthly basis in the following form:</p>			
<p><input type="checkbox"/> Adobe PDF format file delivered via email. <b>Dues = \$20/year</b> (Please provide email address in space above)</p>			
<p><input type="checkbox"/> Hard-copy delivered via US Mail. <b>Dues = \$30/year</b></p>			
<p>By signing this form I fully understand the following:</p> <p>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 actions as well as those of my guests.</p>			<p>Received by:</p> <p>Club _____</p> <p>Check _____</p>
Signature _____			Date _____

Livin' the Brews Newsletter  
Sean Fitzpatrick, editor  
C/O Homebrew Headquarters  
300 N. Coit Rd., Ste 134  
Richardson, TX 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.