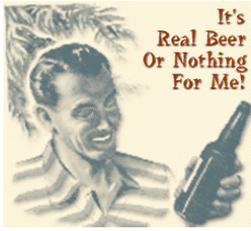


# LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION



## Prez Sez

By James Dorman

I would like to thank all of the people who showed up at the last meeting despite the heat. We all had a great time at Jorg's and as usual, the food and beer were great. The next meeting will be June 13 at The Londoner. If you have never been to this wonderful little watering hole in Addison, you have missed a great place for beer and food.

Next, I'd like to thank those who submitted entries to the Celtic Challenge. The guys in Arlington always put on a good contest and they had a

record number of entries this year. Bill Dubas, Kelly Harris, and I showed up on May 20 to help them judge flights. I wish more could have made the trip over since we will have to have ask them for reciprocal help when our competition comes around. The awards ceremony for the Celtic Challenge is at the Scottish Festival over in Arlington on June 3 at noon and I hope to have seen a few of our members floating around that day. The Knights set up a tent and poured samples of the homebrew entries that were submitted from the second and third bottles. If you ever wondered why they ask for 3 bottles for such a small competition, now you know. I helped them last

year and had a great time drinking and talking with those who had questions.

There is one other event that will be over by the time we meet and I hope to see many of you at this event too. That event is the Iron Mash in Ft. Worth. I've competed the last two years and had a great time and I'm looking forward to this upcoming years' event. If you did not sign up for a team but wish to come over and see what the event is all about, feel free to drive over to the Rahr Brewery.

Ooogy Wawa

James Dorman

### Announcements

- Iron Mash—July 10
- Club Meeting—  
July 13
- Brewday—July 24
- July COC: Mead
- Lunar Rendez-  
Brew entries due  
July 5
- Limbo Challenge  
entries due Aug. 16
- Cactus Challenge  
entries due Aug. 25

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## What's Brewin'?

By Fred David

Did you ever order your favorite beer when you were out for the evening and could swear that someone put a skunk in it? Have you ever had a beer that that was so buttery that it would either be better put to use as spread for your toast or to put on you popcorn? If you would like the answers to those sorts of things as well as learning how make better beer and judge beer more accurately than the Beer Judge Certification Program

*(Continued on page 3)*



## June meeting at The Londoner

The next meeting will be June 13 at 7 pm at The Londoner. If you have never been to this wonderful watering hole in Addison, you've missed a great place for beer and food. They have about eight English beers on tap, a full menu of British food, and a great pub atmosphere thanks to dark woods, brick walls, and plank floors.



## New NTHBA Website

By James Dorman

I'd like to mention that we are in the process of creating a new website. The MSN groups website is OK, but if you look at other clubs websites, ours really pales in comparison. As many of you know, we have had the domain <http://www.nthba.org> for a little over 15 months and have done little with it. Bruce Fabijonas (with help from a few others) has volunteered his time and energy to get a website together. Please feel free to visit it and give us any suggestions you might have. The discussion board is a work in progress and when we do finally completely migrate over, you will need to sign up for this site as well, (don't worry, we won't sell your info to anyone). Also check out the Limbo Challenge website, now up at [www.nthba.org/limbo/](http://www.nthba.org/limbo/).

## Celtic Brew-off Results

Congratulations to our medal winners in the Celtic Brew-Off which was held on June 3rd at the Texas Scottish Festival and Highland Games.

Steve Haney - First Place in the Other Cider category with "Cherry Tart," a fruit cider. Steve also took second place in the Porter category with his Baltic "Pushkin Porter."

Coty Bell - Third Place in the English Brown Ale category with "Brown Eyed Girl," a Northern English Brown Ale.

Great work guys!

## BJCP Study Class

(Continued from page 1)



(BJCP) may just be your ticket.

Several of us in the NTHBA have started a series of classes that will educate us with the end goal of taking the BJCP exam in late fall of this year. The purpose of becoming BJCP certified is twofold: first to certify more people in the art of beer judging with the hope that more truly good beers will be awarded their due in contest by having better judges in the judging pool and second to educate about styles and their characteristics as well as teach what flaws to look for in any style. The first BJCP study class was an administrative meeting May 21 where we discussed how we will proceed with the actual classes.

Future classes will be according to the recommended study course in the

2006 interim study guide at BJCP.org. We will be using this recommended schedule but will not be following it down the line. The first class is at my house on June 4<sup>th</sup> at 6:30 pm. Mike Grover will be presenting both the beers and the technical discussion topic. The next three classes will be July 2, class 7 by Richard Harris; July 16, Class 5 by Fred David; and July 30, Class 4 by Curtis Martin. For those of you who intend to come to these classes, everyone is asked to select and prepare one of the classes not already presented to include the beer style and the technical discussion topic. The beer style and the technical discussion could be divided up between two people.

Please let me know if you intend to beer here by sending me an e-mail at [i\\_brewfer\\_2@verizon.net](mailto:i_brewfer_2@verizon.net). The cost of the class will be \$60 up front. This is \$50 dollars for the cost of the exam in late November and \$10 a piece to offset the cost of beer

for the classes. We will most likely have something such as pizza for food and we will take up a collection at the meetings. I hope to see some of you at my house in the coming weeks.

## Important BJCP Class Info

- ◆ Get certified in the art of beer brewing
- ◆ Offer much-needed help at homebrew competitions
- ◆ Hone your snobbery
- ◆ Classes July 2, 16, and 30
- ◆ Cost is \$60, which includes beer for tasting and the test itself.



## Brewdays

By Fred David

The AHA National Brewday on Saturday, May 6, was everything one could hope for and more. Big Buck Brewery supplied sustenance for all of the brewers which consisted of boiled crawfish, sausage, and corn on the cob along with some beer. They really went all out for us and I hope all of us will go out and support their business throughout the year as a way of saying thanks for their efforts. The day was mostly cloudy and we had a few sprinkles late but other than that the weather cooperated nicely. Every club in the metroplex was represented with between twelve and fourteen homebrewers on the premise actually brewing, five of which were from NTHBA.

It was a lot of fun to see the various brew systems out there and I am sure everyone came away with new ideas. One of the coolest ideas for a HERMS system came disguised as a 5 gallon corny keg. The top was cut off and copper coils were installed for wort circulation. Through the bottom was installed a 110 volt electric hot wa-

ter heater coil and through the side was installed a thermistor for temperature sensing. The closed loop system was controlled by a PID controller. On the top was added a motor and a stir paddle that ensured there were no hot spots in the water bath. After seeing this, I came away with the idea of doing the same thing with an ice cream freezer. We'll see how it works.

The big show of the day goes to Cap & Hare and their big brew system. Their mash tun, on this day, held 168 pounds of grain and yielded 90 gallons of wort. One of two 55-gallon boil kettles was ready to be put to the test as they made a Kolsch on this day. The remaining 35 gallons of wort was divided up between several other boil kettles for the rest of the boil. Mark Wedge of the Cap & Hare is currently working on the other 55 gallon boil kettle which will complete the system. Hopefully some of that beer will make its way to the Cap & Hare's Iron Mash Party later this year.

## June Brewday

Next up on the brewday scene is Bill James' house on the 24<sup>th</sup> of this month. Bill always does a great job with brewdays and he has a great backyard for brewing. This will be a great day to come out and brew a session beer for our club's new brew contest, The Limbo Challenge. Also, Bill Lawrence is going to bring his coffee roaster and apply some of the knowledge he got from Randy Moser at the Bluebonnet about brewing with coffee. I have a feeling that a coffee porter or stout is about to be born. Also, don't forget to bring your bathing suit so that you can cool down in Bill's pool after a hot day of brewing. I hope that you can come by to brew or just to watch, learn, and have a good time.

## Belgium Anyone?

Is anyone interested in doing a 7 to 9 day tour of the breweries of Belgium in 2007? I have done a little investigation and it appears that late August or early September is the best time of year. In order to do this on anything other than as an individual I will need about 20 people. An example of a land only tour can be found at [www.globalbeer.com](http://www.globalbeer.com). Either e-mail or call me if you are interested.—Fred David



## 2006 Brewer Royale

By Mike Grover

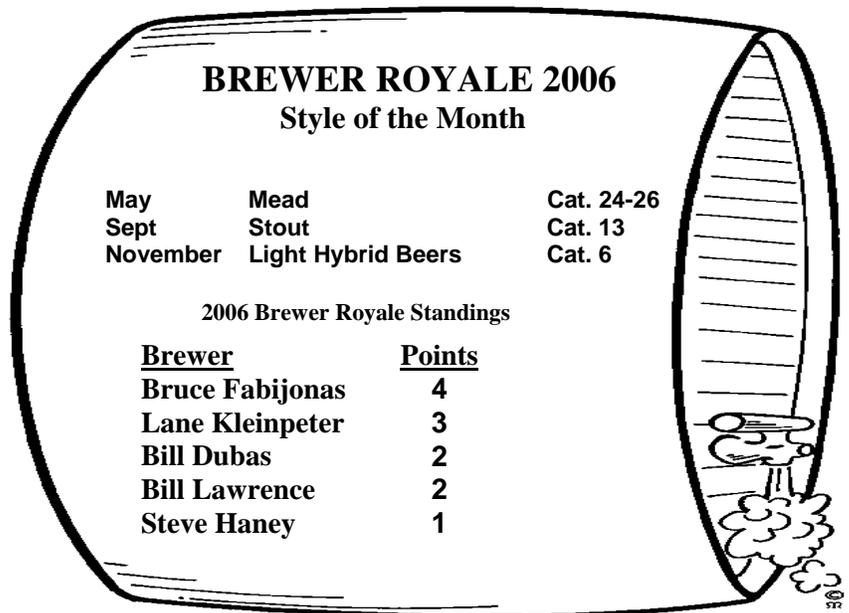
Round Three of the Brewer Royale is in the bag, and we have two new names in the standing. Third place went to Doug Nett for his Biere de Garde. Second place went to—*déjà vu?*—Doug Nett for his Hailey's Strong Scotch. Yours truly took first this time with a Düsseldorf Altbier. Thanks to everyone who entered an extract beer, and to our judges who sacrificed a Friday night in the name of drinking beer!

The Brewer Royale standings are now extremely tight. Bruce Fabijonas holds on to a one point lead, but three different brewers are close behind with three points each. With three competitions remaining before year's end, the contest is wide open and could easily be won even by someone with no points to date.

Our next club-only competition features mead (categories 24-26) and is at the July club meeting (there is no competition in June). If you are an experienced mead judge or mead maker, and you will not be entering the July competition, please contact me about judging. The remaining two competitions are in September (Stouts) and November (Light Hybrid Beers – Cream Ale, Blonde Ale, Kölsch, and American Wheat or Rye Beer). Though it might not be what you crave in the 100-degree July weather, brew a tasty stout for the September competition, anyway.

### On the Horizon

- ◆ Lunar Rendezbrew – Entries Due July 5 [www.mashtronauts.com/](http://www.mashtronauts.com/)
- ◆ Cactus Challenge – Entries Due August 25<sup>th</sup> [www.ale-iansociety.org/](http://www.ale-iansociety.org/)
- ◆ Dixie Cup – Entries Due October 15<sup>th</sup> [www.crunchyfrog.net/dixiecup/](http://www.crunchyfrog.net/dixiecup/)



## NTHBA Session Beer Competition

We continue to hammer out the details for the Limbo Challenge – NTHBA's session brew competition. Following are some of the vital statistics:

- ◆ Entries will be accepted between **August 4 and 16**
- ◆ Judging will take place on August 19 and 20
- ◆ The competition will be BJCP/AHA sanctioned
- ◆ The Awards ceremony will be held on the evening of **August 26 at Big Buck**
- ◆ The competition will have ten medal categories and is open to the following BJCP styles, reflecting beers which typically have a starting gravity below 1.050 (see list at right)
- ◆ There will be a Best of Show award, and possibly special session brew-themed awards.

### Limbo Challenge Competition Categories

- ◆ Light Lagers 1A, 1B, 1D
- ◆ Pilsners 2A, 2B, 2C
- ◆ Vienna Lager 3A and American Dark Lager 4A
- ◆ Light Hybrid Beers 6A, 6B, 6C, 6D
- ◆ Amber Hybrid Beers 7A, 7B, 7C
- ◆ English Pale Ales 8A, 8B
- ◆ Scottish Ales 9A, 9B
- ◆ English Brown Ales 11A, 11B, 11C
- ◆ Weizen/Weissbier 15A, Witbier 16A, and Berliner Weisse 17A
- ◆ Fruit Beer 20 (must be based on one of the above styles)
- ◆ Spice/Herb/Vegetable Beer 21A (must be based on one of the above styles)

## Farewell to Les Covington

By Russ Bee

In last month's newsletter I brought you sad news of Les Covington's cancer illness. The newsletter had barely even been mailed before Les passed on.

The cancer took him rather swiftly, which in a way is merciful. He died peacefully at home on May 2, with his wife Barb at his side. Please keep Barb in your prayers as she makes some difficult adjustments.

The photo is that of the urn he had made to hold his ashes and speaks a lot about the kind of guy Les was. He had a zest for life, enjoyed a good joke, and was passionate about his hobbies. One of which was motorcycles, hence the design of his urn. If

you can read the inscription on the urn, it says "Celebrate your vices". Not bad advice. R.I.P.



Above: Les and Barb Covington

Below: Les' urn, which reads "celebrate your vices"

## Other Competition News

It's only **four** months until the entry deadline for the Dixie Cup. Last chance for "big" beers! It's a perfect time to brew a lager or a "medium" strength ale that could benefit from a couple of months of aging. How about an altbier or a California common?

The Lunar Rendezbrew is sneaking up on us fast. Did you participate in "big brew" on May 6<sup>th</sup>? Why not enter the beer you brewed in this competition? If there is enough interest, we can set up a packing party for this event.



# Beer Talk With Jacque

News, Hearsay & Odd Info  
by Jacque Keller

## The Borg Beer

Anheuser-Busch is close to purchasing a stake in Goose Island Beer Company, according to rumors and to the Chicago Tribune. Last month, A-B purchased the Rolling Rock beer brand and recipes from Latrobe Brewing. This is in addition to A-B's ownership of 33.7% of Redhook, 39.5% of Widmer Brothers, 50% of Grupo Modelo, and a 27% of Tsingtao.

Resistance is futile – you will be assimilated!

Ingredients: Replicated Malts and Grain,  
Holographic Hops, Water beamed in from  
the Rockies, and Yeast released at Warp Speed.



You will be assimilated when you taste this  
80 Schilling Scotch Ale brewed and bottled  
by J&S Homebrew.

Resistance is FUTILE

## Beer Money

NTHB has won a \$250 gift certificate from Humperdinks! During their recent competition, we referred the most new MVP memberships for the Northwest Highway location. The gift certificate will be used for the benefit of the club later this year. Thanks to all members who signed up with Humperdinks! This was a last minute effort announced at the May meeting, so it's really great that folks made the effort and we won

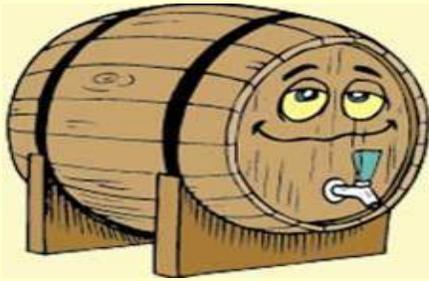
## Your Tax Won at Work

A subdivision of South Korea's National Tax Service has developed a beer made from rice. "We have applied for a patent for rice beer," a spokesperson said. "We just happened to develop the beer while studying the composition of other liquors." It also just happened to take more than a year to perfect the brew. I don't know how something like this comes about, but it's good to see someone's tax money at work!

## Beer Trivia

Congratulations to **Don Trotter** who had the only correct answer to last month's trivia question. Good for you, Don – you know about drinkers! The Czech Republic has the world's largest per capita beer consumption. **This month's question:** Anheuser-Busch attempted to strike a deal last year to purchase a stake in a Missouri brewing company. Which Kansas City brewery was not assimilated into The Borg? Or is that The Beerg? Email your answers/guesses to [Jacquelyn.Keller@gmail.com](mailto:Jacquelyn.Keller@gmail.com). (Hat tip to Mike Grover for the resistance is futile reference to A-B!)

# 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  
[MikeGGrover@aol.com](mailto:MikeGGrover@aol.com)  
972-417-3057

### **2nd vice president**

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

### **Treasurer**

Bill Lawrence  
[Lawrencefam@attbi.com](mailto:Lawrencefam@attbi.com)  
972-644-8878

### **Minister of education**

Steve Jones  
[sjones@netbelay.com](mailto:sjones@netbelay.com)  
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>

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