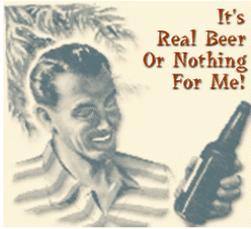


LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION



Prez Sez

By James Dorman

Well, I hope everyone has had a chance to try a few of the Oktoberfest beers brought to the area in the last few weeks. If not, we will give you at least two more chances. We will have a keg of Oktoberfest beer at our club party and the October meeting will be at Bavarian Grill. I wanted to have the meeting at Jorg's, but he has changed his hours and is no longer open uesdays. It would have been nice to have had a meeting there when the weather was actually nice outside as opposed to being a blast furnace, but I

guess that won't happen.

The Dixie Cup will soon be on us and hopefully a few from the NTHBA will make their way down to Houston to enjoy the festivities. I'm still waffling as to whether I will go. Anyone interested should discuss it on the chat forum or at the meeting.

On a more serious note, officer elections are coming up next month. If you are interested in running, contact one of the current officers in the next few weeks. We will need a little blurb about you put on the ballot. One or two sentences will suffice. We have had a good group of officers over

the last few years and I hope to see a great group next year.

I do have one item to bring up about the Bluebonnet. The location and date for the event have been set. The dates are March 23rd & 24th and the location will be at the Holiday Inn DFW South. This is the location it was at a few years back when Dave Dixon wore the muumuu (or whatever the heck that was) and blue latex paint (yuck!!!).

Cheers,

James Dorman

Announcements

- Oct. 7 Oktoberfest Party at the Hodges'
- Oct. 10 October Meeting at Bavarian Grill
- Oct. 14 Cigar and Beer tasting at Two Brother's Cigar Shop
- Oct. 28 Brewday at the Beyers'
- Dec. 9 Christmas Party at the Thornton's at 6:00

What's Brewin?

By Fred David

It sure seems like this year flew by! Here it is October already. I've just checked the weather forecast for this coming Saturday, October 7 and it looks like perfect weather for a party, an Oktoberfest party at Pam and Walter Hodges', to be exact.

Right now they are calling for low 70s with light winds for this special evening. Coupled with this great forecast comes great food, great beer at a house that was just made for parties. Walter and Pam have gone all out over the past few years to make

our club's Oktoberfest party a real treat. This year, as in the past, the food theme will be German sausage, sauerkraut, potato salad and red cabbage. Walter will be providing the main meat dish and it's up to us to bring the side dishes, dessert, and, of course, beer. This year the club will be providing a keg of Spaten Oktoberfest to make our celebration even more enticing. We really do need to have Oktoberfest at our Oktoberfest party! We are hoping that everyone will consider making a small



donation to defray the cost of the keg. This year the Iron Mash bunch intends
(Continued on page 2)

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tionally scheduled their party so as to not conflict with our party so I hope everyone will plan to attend.

Next up is the Christmas party! This year it will be on Saturday, December 9th and it will be, of all places, at Robin and Bo Turton's house. Robin and Bo have hosted the Christmas party for the last few years and they have a great place to party also! Does this sound like a broken record? Oktoberfest party - Pam & Walter's, Christmas party - Robin and Bo's, Oktoberfest party - Pam & Walter's, Christmas party - Robin and Bo's! It really is a great broken record though. At this juncture I do not know what the main dish will be so I will not recommend side dishes at this time. There will be more on that next month. Don't forget the White Elephant gift exchange though. Start thinking of ideas for your white elephant gift now and we can make the exchange really fun. Beer is always a good gift but I think goofy gifts make it more fun. Also, there will be the end of year drawing for the big Mohunker. For those of you new to the club since last year, this is a drawing for \$300 towards either a freezer or a gift certificate to Homebrew Headquarters. The tickets for the drawing come from all of the "dead soldiers" from this year's door prize drawings. Start making your favorite holiday or winter beer now so that it will be ready to share at the party. I look forward to seeing all of you!

Until then,

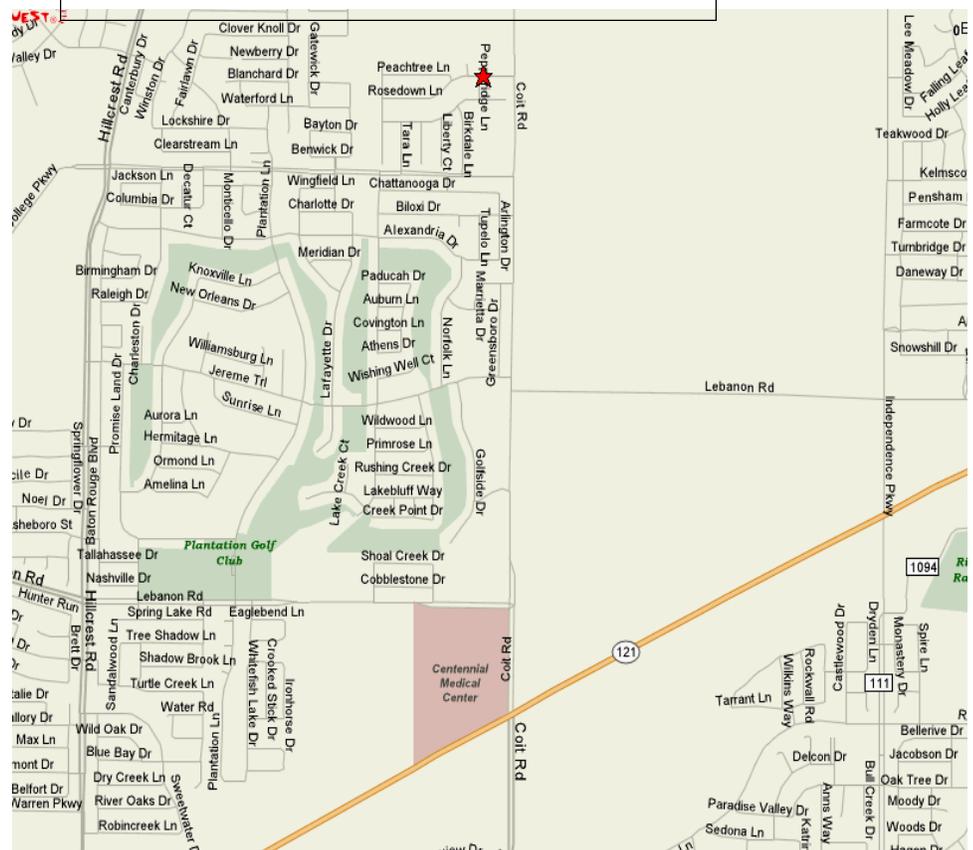
Prosit!!!

Brewdays By Fred David

The brewday at Marylinda and Steve Jones' house came off without a hitch as we ushered in our first fall brewday of 2006 but it sure felt like summer as temperatures rose to 95 degrees with 60 % humidity. Only Steve brewed this day but it was a big batch of robust porter that Steve split with James Dorman. Among the attendees were the usual suspects: the likes of Debbie and Richard Harris, Mike Grover, Curtis Martin, and Ken Woodson. Kelly Harris showed up late in the afternoon.

Lunch was barbecue supplied by our very own Ernest Paul Pewitt. A good time was had by all and things finally wrapped up at about 5 pm. The next brewday will be held at Melinda and Brian Beyer's house on October 28. We have had both brewdays and parties at their house it is always a good time. Come on out and start brewing for the Bluebonnet. There are only four months of brewing time left before it's time to get your entries ready. I hope to see you there.

Bill and Melinda live at 12406 Rosedown Ln, Frisco, TX 75035. (214) 705-0515.



2006 Brewer Royale

By Mike Grover

There are only two more competitions for the 2006 Brewer Royale: Stouts in September and Light Hybrids (cream ale, blonde ale, Kölsch, and American wheat or rye) in October.

The second-to-last club only competition was held in September. A total of 11 stouts were entered – a great showing! Most of the folks at our September club meeting entered beers this time around, so we did the judging off-site. Thanks to James Dorman and Walter Hodges for donating a Saturday afternoon to judge the beers. Now, on to the results!

- First Place – Bill Dubbas (oatmeal stout – his last bottle of Texas homebrew!)
- Second Place – Richard Harris (sweet stout)
- Third Place – Kelly Harris (foreign/export stout)
- Honorable Mention – Bill James (sweet stout)

As you can see in the beer barrel, the standing remain very tight! Our final club only competition for 2006 will be this month and the category is Light Hybrids (cream ale, blonde ale, Kölsch, and American wheat or rye). I know we had a lot of these in the Limbo Challenge. Did you drink all of yours yet? We are meeting at the Bavarian Grill, so we should be able to conduct the judging at the meeting. If you won't be able to make the meeting at Bavarian Grill, I will also be collecting entries at the Oktoberfest party on the 7th!

BREWERY ROYALE 2006		
Style of the Month		
October	Light Hybrid Beers	Cat. 6
2006 Brewer Royale Standings		
Brewer	Points	
Bruce Fabijonas	7	
Lane Kleinpeter	6	
Doug Nett	3	
Mike Grover	3	
Bill Dubas	5	
Bill Lawrence	2	
Steve Haney	1	
Richard Harris	2	
Kelly Harris	1	

Iron Mash Awards Party

By Mike Grover



The Iron Mash awards party was held on Saturday, September 9th at Rahr & Sons Brewing in Fort Worth. Rahr had

three of their beers on tap to refresh the crowd: Rahr Red, Ugly Pug, and Bucking Bock. Outside on the loading dock were a couple dozen Iron Mash beers for sampling. A people's choice award was given out for the best Iron Mash beer. There was a ton of delicious food, and plenty of brew to wash it down with. Thanks to Rahr & Sons and the Cap & Hare for putting together another great event! Unfortunately none of the NTHBA teams won this year, though sev-

eral of our folks did win prizes during the raffle. Nonetheless it was fun, and we all learned at least a couple of valuable lessons: with a little cinnamon and vanilla you can brew a beer that tastes like apple pie! And, never, ever, ever under any circumstances should you put stare anise in your beer!

Current Lone Star Circuit Standings

1. Foam Rangers	223
2. Mashtronauts	77
3. Red River Brewers	63
4. NTHBA	46
5. Cap & Hare	40
6. KGB	34

Cactus Challenge Results

By Mike Grover



The Cactus Challenge, presented by Lubbock's Ale-ian Society, was held in September. NTHBA had a great showing this year, taking a total of nine medals including three first place finishes. The medals were spread amongst six different club members, so this was truly a team effort:

Bruce Fabijonas:

- 1st Place–Belgian Strong Ale (Too F'n Hot in Texas Win-

ter Ale)

- 2nd Place–Belgian Strong Ale (I like Blondes)
- 2nd Place–Cream Ale/American Wheat (Summer Cream)

Steve Sauerwein:

- 1st Place–English Pale Ale (Ol' Geezer)
- 2nd Place–Spice/Herb/Vegetable (Chili Cerveza)

Tom Garner:

- 1st Place–Blonde Ale and Kolsch (Such a Kolsch)

Fred David:

- 3rd Place–Blonde Ale and Kolsch (Dagwood's Blonde Ale)
-

Steve Haney:

- 3rd Place–Scottish and Irish Ale (Two Pound Ale)

Mike Grover:

- 3rd Place–Cream Ale/American Wheat (Couldn't

Stand the Weather Wheat)

That's another 1-2 finish for NTHBA in the Belgian Strong Ale category – this time all Bruce! Note that the club did well in several of the categories that were part of the Limbo Challenge. Also noteworthy:

- o Jim Layton took first place in Belgian and French Ale and third in Best of Show with his witbier. Unfortunately his evil alter-ego (think Mr. Spock with a goatee) entered the beers as a Red River Brewer!
- o Rob Kolacny of the Foam Rangers took 2nd in Best of Show with his Redd Kneck Lager. This beer won the Lawnmower Beer category in the Limbo Challenge.

Dixie Cup

By Mike Grover

As you read this, the final entry deadline for the Dixie Cup (October 6) may have already passed! We had a pretty good showing at the packing party at Homebrew Headquarters, but we were hoping for more entries. We had extra boxes and bubble wrap, so hopefully some late stragglers came by later in the week. Maybe some of you were slackers like me and hadn't registered your entries yet. As you know, this is the last major competition of 2006 and the last leg of the inaugural

Lone Star Circuit. Let's hope for a great showing this year! Our 18 point showing in the Cactus Challenge moved us from a tie for 5th place into 4th place in the circuit standings. This puts us ahead of Cap & Hare and the KGB, but still a ways behind the Red River Brewers and the Mashtronauts. The Foam Rangers continue to distance themselves from the rest of the pack. It will take a great showing in the Dixie Cup for us to move into second or third, but it can be done!

Dixie Cup Dates

- Late entry deadline: Oct 6
- Event: October 19-21 in Houston

Judges are always needed. If you are available to judge and can make it to Houston, why not lend a hand, drink free beer, and earn some BJCP points (did I mention drink free beer?). Check out <http://www.crunchyfrog.net/dixiecup/> for the judging schedule.

Beer Talk With Jacque

News, Hearsay & Odd Info

by Jacque Keller

BEER PERFORMANCE ART

In 1970 artist Tom Marioni debuted his performance piece "The Act of Drinking Beer With Friends Is the Highest Form of Art," represented here. Shortly thereafter, Marioni created an ongoing social sculpture that consists of his friends getting together every Wednesday night at his studio to drink beer, converse, and create the "highest form of art." A memoir by the artist is titled Beer, Art and Philosophy. You gotta like this guy's perspective!



BEER POETRY

Beer Haiku Daily serves up a new beer haiku every day of the year. Go to www.beerhaikudaily.com to find "a simple poem each day to celebrate one of life's simple pleasures," such as the haiku called The Art of Beer. "From Shakespeare to Hank/Artists sing praises of beer/Who can find the best?"

BEER PAINTING TRIVIA

Last month's question: It is illegal in Texas to take more than three sips of beer while standing. Congrats to Kim Rhea, who sent in the first correct answer.

This month's two-part question (answer either or both parts):

1. What Spanish cubist created the 1913 painting to the right?
2. This most resembles the beer of which of your fellow brewers?

Email your answers/guesses to Jacquelyn.Keller@gmail.com.

BEER SCULPTURE

Two art students designed, fabricated and installed a sculptural entrance for the walk-in cooler known as "The Beer Cave" at a convenience store in Asheville, North Carolina. The artists are pictured here with their sculpture. The intent of the piece was to draw people

into the cave, but it strangely had exactly the opposite effect. Go figure.



Free Beer

By Sean Fitzpatrick

Computer geeks have long described “free” open-source software like this: it’s free as in “free speech,” not as in “free beer.” Well, it seems like now the geeks will have to invent a new analogy.

A team of college students from Denmark were exploring ways to expand open-source ideology beyond the software world, where its purveyors give end users access to the source code so that they can modify the software themselves. What the Danes came up with is the world’s first publicized open-source beer project. They brewed a batch of beer, marketed it, and published the recipe on their blog at www.freebeer.org. Since the first recipe was released, others have brewed it and chimed in with improvements to the beer, which is now in its third edition, Free Beer 3.0.

The beer is a fairly simple am-



From www.freebeer.org

ber-colored ale, with one distinguishing ingredient: guaraná, a stimulant and dietary supplement available at most organic co-ops. Since its inception, the recipe has been improved by contributors, and the current recipe is noticeably more Anglo-American friendly than the first edition, which used ingredients that American brewers would have a hard time locating.

Similar non-software open-source projects exist, such as Open Cola, but it seems that the brewing industry is prime testing grounds for exploring the effects of open-source ideology. Imagine trying to talk with Bill Gates about his source code for the Office suite. Now imagine having a beer with Fritz Rahr—as many of us have done—and discussing his recipes. Every brewer I’ve met has been happy to talk shop, exchange ideas, sample products straight out of the fermentor, and even give away ingredients. This friendly, open business model may be a great example for the software industry to follow.

Proponents of open-source software claim that democratized collaboration can lead to new ideas and creative problem solving that



closed design models would otherwise miss. Those in opposition to the open-source ideology, however, claim that open-source development is bad for the software market because producers give up control of their product.

But the open mindset in brewing—and homebrewers' penchant for reverse-engineering their favorite commercial examples—doesn't seem to harm the market; savvy homebrewers, to a small degree at least, challenge commercial brewers to keep improving their products. And homebrewers—no matter how good they are at what they do—never stop paying for beer.

As much as the brewing industry might inform open-source ideology, new developments in open-source, democratic contribution on the internet may play an important role in the homebrew world, too. Let's face it, most homebrew recipe sites and forums are old and not well maintained. Further, because most such sites are not attached to corporate bodies or

homebrew publishing companies, it's hard to know whether to trust the authority of the recipes. Have they been tested? Do they hit style guidelines spot-on, or do they waver from the norms? Why does one Sierra Nevada Pale Ale clone recipe use a half-pound of crystal 40, and another a full pound of crystal 75? An interactive homebrew recipe wiki, or even a blog where any reader could easily give comments about recipes, would help fix some of these problems. The best sites would emerge as such through tagging matrices such as de.licio.us (pronounced "delicious,"

as in beer). Then we could keep track of what's going on over the on the brewing web with RSS feeds. It's my feeling that not enough homebrewers utilize these web resources, but such a model would be something like having a brewday and inviting every brewer in the world to attend.

The open-source beer project is exciting to say the least. It opens up possibilities for both the software world and the world of brewing. I, for one, plan to brew a batch of Free Beer this fall, and I hope to see this idea catch on among area



From www.freebeer.org

homebrewers. And, by the way, under the Creative Commons License, any professional brewer can make the beer and sell it for a profit. So the beer is "free" as in "free speech," not as in... well, you get the idea.



From www.freebeer.org

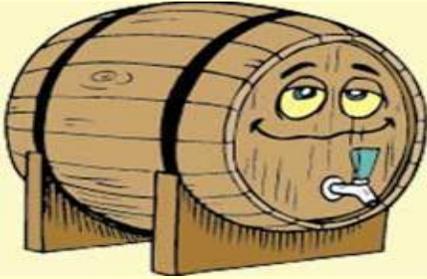
Resources mentioned in this article:

- www.freebeer.org
- www.wikipedia.org
- de.licio.us
- www.voresoel.dk

Beer blogs and RSS:

- appellationbeer.com/blog/
- www.brewlikeamonk.com/
- <http://www.beerinator.com/beerfeeds/>

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

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

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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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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
www.nthba.org

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.