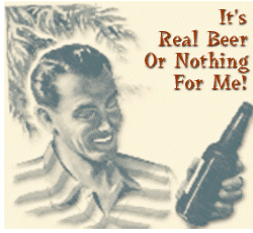


LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION



Prez Sez

By James Dorman

As I sit here writing my last article for the year I'm thinking back on how good a time I had over the last year. The job wasn't easy, but it was a pleasure being NTHBA president. I would like to thank the others who served with me on the board for all their help and input. Some of them will be returning this upcoming year, while others decided to take a break. Steve Jones, Bill Lawrence, and Jacque Keller were all great to work with and even though they decided not to continue on the board this upcoming year, I know they will stay involved with the club. We will announce the

officers for the upcoming year at the Christmas party at Bo and Robin Turton's house on December 9th.

On the Bluebonnet front, there is no meeting in December due to all the other parties and plans people have for Christmas. That being said, the meetings will start back up in January and it is only a short time until the big event occurs. I would like to remind everyone that now is a good time to start brewing so your entries will be ready to enter in March.

If you've been to the Bluebonnet the last two years, you might have stepped foot in the "Big Thirsty". Well, due to popular demand, it will be back again.

Our friends over at the Kings of the Brown bottle will be running the show and will be manning the Big Thirsty, but would also like some help. If you could spare a little bit of your time and help run the bar for an hour of so they would greatly appreciate the help. As many of you know, this is work, but you also get to talk to quite a few people in the process so the time does fly.

Thank you for all the fun this year and I hope to see you at the Christmas party.

James Dorman

Announcements

- Oct. 14 Club meeting at BJ's in Plano
- October 18 Brew-day at Fred David's house
- Dec. 9 Christmas Party at Bo and Robin Turton's at 6:00 pm.

In this issue

Brewdays	2
Competition News	3
More competitions	4
Brewdays	4
Jacque's Beer News	5
Cigar follow-up	6
Classifieds	7
Officer contacts	7

What's Brewin'?

By Fred David

This is my last "What's Brewin'?" for the year and there isn't much on the agenda except for the Christmas party! Please excuse the fact that I am repeating November's spiel about the party but here goes. 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. For those of you who know Bo and have been to Bo's house in the past it will come as no shock, but Bo has added 900 sq ft of space to his back yard. I think he annexed some of his neighbor's yard. This is, although Walter would argue, the club's biggest party of the year with both



the raffle of the "big mo-hunker" (\$300 toward a freezer or credit at Homebrew Headquarters) and the White Elephant gift exchange. As I have mentioned in previous articles,

(Continued on page 2)

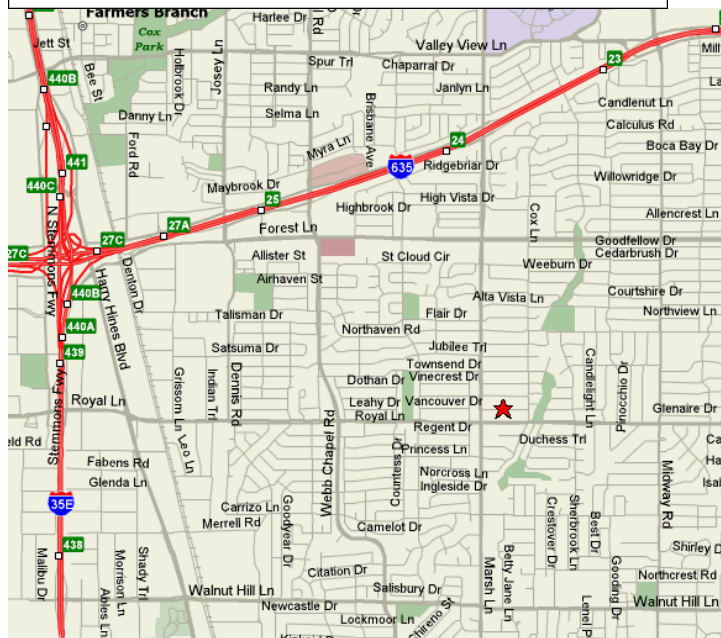
(Continued from page 1)

I hope everyone will get more into the spirit of the White Elephant exchange and come up with some very ingenious and funny brewing related gifts for this year's exchange. We all drink great beer across the year but great laughs last much longer. I hope that every one of you can and will attend the party at Bo's. If I don't see you for the rest of the year please have a very joyous and safe holiday season!

Until then,

Prosit!!!

Robin and Bo Thorton's house at 3747 Vancouver Dr, Dallas, TX 75229. 214-538-9178

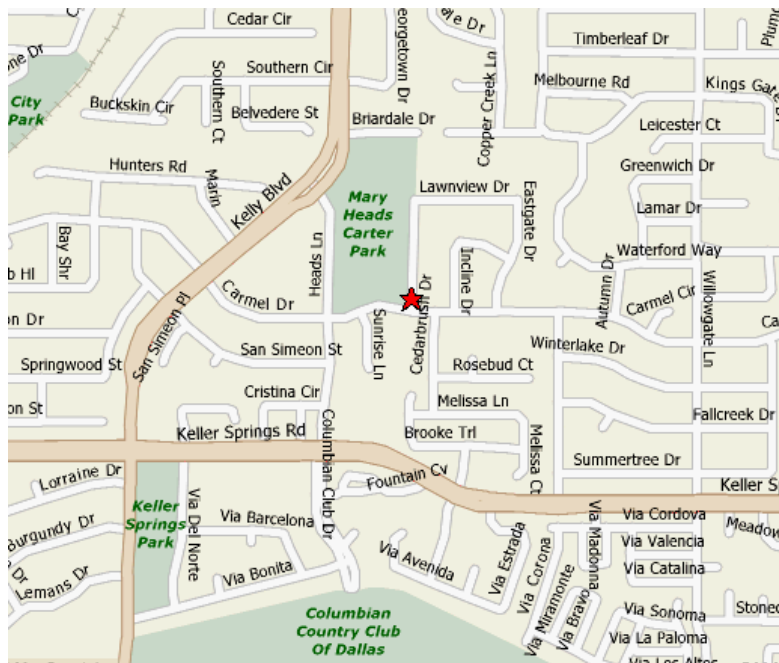


Brewdays

By Fred David

With the last month of the year upon us I would like to thank everyone who has either held or participated in the brewdays we held this year. Including the AHA National Brewday at Big Buck Brewery in May, we as a club hosted 9 brewdays. Some of these only had one brewer while others had 3 or 4. Attendance was very good and there were some great educational presentations given by Steve Jones. A great amount of brewing knowledge was available to all who attended and I believe that we have some better brewers in our club because of these gatherings. I hope that next year other people will step up and volunteer their backyards, patios or driveways for brewdays so that we can keep up the momentum toward the brewing of great homebrew. We have lost a great place for the President's Brewday with the departure of Bruce Fabijonas. Fortunately for

The January 13 Brewday will be at Mike Grover's house at 2312 Westwind Dr, Carrollton, 75006. 972-417-3057.



him, he has found employment other than as a full time homebrewer. Unfortunately for us it is in Philadelphia, PA and he will be departing in early January of 2007. Bruce has been an always present force at the brewdays I have either hosted or attended and it is evident of the knowledge he has

gained during these times gauged from the awards he has won. I wish all the best for Bruce and hope we will see and hear from him on occasion. Things must go on and with that comes the announcement of the

first brewday of next year. This will be held at Mike Grover's house on Saturday, January 13th starting at around 9 AM. This is a great way to start out the new year of homebrewing and I hope to see some of you there!

2006 Brewer Royale

By Mike Grover

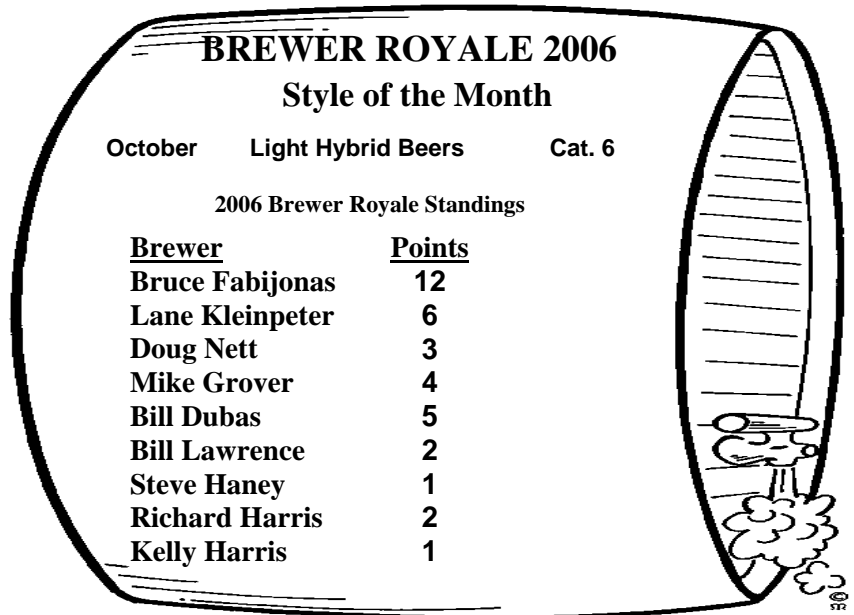
Club only competition awards will be presented at the NTHBA Christmas party on December 9th. Congratulations to Bruce Fabijonas – the 2006 Brewer Royale! Our first and second runners up were Lane Kleinpeter and Bill Dubas. All three will receive gift certificates from Homebrew Headquarters (Hey Bill – Good thing Kelly has a mail order option!).

We will be holding the first club only competition of 2007 in January and the category is low gravity or “session” beers. Entries must have an original gravity of 1.045 or less. The next two categories are as follows:

o Scottish Ales (Category 9A, B, and C) – March 2007

Extract Beers (Extract >50% of fermentables – Categories 1-23) – April 2007

The extract competition is open to any BJCP beer style – the only requirement is that 50 percent or more of the fermentable sugars are derived from malt extract. We schedule the club only competitions to coincide with the American Homebrewers Association (AHA) national club only competition schedule. This allows our club the opportunity to send the winning entry off to the AHA competition where it will compete against entries from other homebrew clubs from around the country. More information on the AHA club only competition can be found at www.beertown.org. As the AHA announces additional categories and dates for the competition, we will let our members know.



Lone Star Standings

By Mike Grover

Now it's official:

Final 2006 Lone Star Circuit Club Standings

1. Foam Rangers	287
2. Mashtronauts	90
3. KGB	83
4. Red River Brewers	74
5. NTHBA	57

The individual standings are also out. Richard Dobson of the Red River Brewers finished first with a whopping 67 points, followed by a bunch of guys from Houston. Several of our own folks did nicely as well:

Individual Lone Star Circuit Points – NTHBA Members

1. Steve Haney	15
2. Bruce Fabijonas	14

3. Jim Layton	12
4. Steve Sauerwein	5

In addition, Paul Doxy, Tom Garner, and Fred David scored three points each. Complete 2006 results can be found at www.lonestarcircuit.com.

Bluebonnet and Beyond

By Mike Grover

This year has gone by fast, as I'm sure it has for all of you. I will continue to serve as a club officer in 2007, but in a different capacity. So...you will have a new competition coordinator beginning in January. The only part about this position that is tough is rounding up folks to judge the beer at the club only competitions. Please make life easy on your next coordinator by volunteering to judge! We have a lot of club members, and generally great attendance at our monthly meetings, yet there is a small group of members who wind up doing almost all of the judging. I plan on doing my part, especially since I've re-

cently taken the Beer Judge Certification Program exam and am looking forward to the opportunity to sharpen my skills. Why not make it your NTHBA New Year's pledge? **Say it now "I will help judge at least one club only competition in 2007."**

The Bluebonnet Brew Off is closer than you think – just over three months away. Remember to stash away a few bottles of each batch of homebrew so you'll have lots of entries by the time March rolls around. 2007 should be a great competition year for us, especially with the anticipated addition of the Limbo Challenge to the Lone Star Circuit. A good showing



Beer Talk With Jacque

News, Hearsay & Odd Info
by Jacque Keller

BEERY CHRISTMAS!

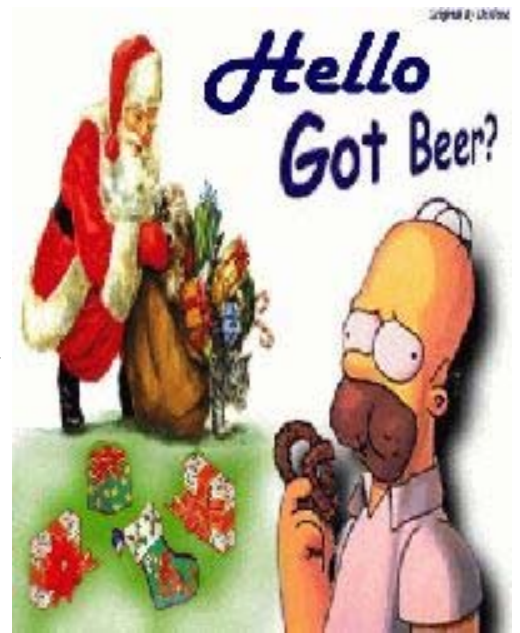
In the past, Christmas and New Year's and Twelfth Night were traditionally celebrated with hot spiced beer-based drinks. Some of these drinks sound similar to seasonal beers brewed now—except for that whole heat it up thing. To fill you in on the history of beer at Christmas, here's an excerpt from *Mulled Beer* by Gregg Smith at RealBeer.com.

Typical recipes for mulled beer called for first infusing the herbs and spices in hot water, cooling, straining, and then adding the 'liquor' along with sugar, and sometimes cream and beaten eggs. The entire mixture was then heated again, often with a glowing poker drawn from the hot coals of a fire.

Simplest of the mulled beers was "Aleberry" made by heating beer to boiling, then adding sugar, spices, and topping all with floating sops of bread. No one set of spices was recommended, that was left to individual taste.

Lambswool was another common drink. Popular in the 1700's, preparation began by first roasting several apples until the skins burst. Strong, old ale was heated, into which nutmeg, ginger and sugar were thoroughly blended. Finally, the apples were immersed in the heated beer immediately before serving.

Most well known of all the mulled beers was Wassail. Recipes for this holiday favorite vary, but all were based upon the same basic formula. Sugar was placed in the bottom of a bowl, one pint of warm beer was then poured in along with nutmeg, ginger and cinnamon. After all ingredients were infused the mixture was allowed to stand for several hours. When ready to serve it was heated and topped with several thin slices of toast.



WASSAIL RECIPE

- nutmeg
- ginger root
- 1 pound sugar
- 4 glasses sherry
- 3 slices lemon
- 4 slices toast
- 3 quarts warm beer

Grate a little nutmeg and some ginger root over the sugar and add one quart of the beer. Add the sherry and the lemon slices and finally the rest of the beer. Stir and serve in a large bowl and float the toast on top.

SANTA'S BUTT BANNED IN MAINE



BEER TRIVIA

Last month's question: No one correctly answered that the Mesopotamians are credited with having first brewed beer.

This month's question: What is the etymology of the phrase "to propose a toast"? Hint—this is not difficult!

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

Homebrew & Cigar Tasting

By Richard Harris

I want to thank everyone that helped to pull off another well done Homebrew & Cigar event at Two Brothers Cigar Shop in downtown Plano. It could not have happened without you. All your beers were well received; I still have people from the office commenting on how much they enjoyed it and their amazement that beer of this caliber could be made at home. Also, thanks to Two Brother's Cigars for allowing us into their store and sharing this with us. The brewers loved the free cigars.

There were some homebrewers there that did not belong to the club but who were interested in joining once they were told of all the benefits and fun. I should have had some entry forms on hand; next time gadget. I directed them to HBHQ with a strong plug for Kelly and the crew, enticing them with tails of all the wonderful toys and ingredients and the friendly service we have grown to expect. It seems that at so many club events where there are guests I hear many people asking about joining the club but there are never any forms available; something to think about people.

I am planning a smaller version at a new shop in Carrollton sometime in the near future. This shop is small but it will be fine if we keep it to a low roar.

I figure two or three beers tops. I should be able to supply the beer on my own for this one. However, I don't want anyone to feel left out so if you insist, you can donate beer. No no... you don't have to thank me.

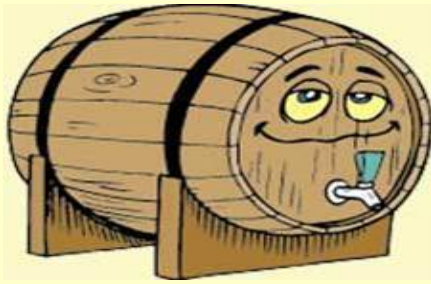
Summing it up, thanks for your help, I hope everyone enjoyed themselves and for those that did not smoke but just wanted to partake of the beer and camaraderie there was plenty of second-hand smoke to go around. Actually it was not bad at all in this new location. And let's not forget one of the main reasons for events such as this; we turned people on to fine hand-crafted beers. To me this is the main purpose for this gathering of the "Lungs and Livers" (hey that should catch on). You have to look for the opportunities where you can and I figured

that any group of people willing to roll up half a tobacco plant, stuff it in their face, set it on fire, and then suck on it for 30 to 40 minutes would be open to damn near anything. You have to admit it takes a special group of people to go along with a long-haired throw-back from Easy Rider walking into the room with a dark beer smelling of Belgian funk, horse blanket, barnyard droppings and the like declaring, "you gotta try this guys"!

Guys & Gals, thanks again,



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

NTHBA Officers

President

James Dorman
jlmdorman@hotmail.com
903-450-5554

1st vice president

Mike Grover
MikeGGrover@aol.com
972-417-3057

2nd vice president

Fred David
i_brewfer_2@verizon.net
214-415-0233

Treasurer

Bill Lawrence
Lawrencefam@attbi.com
972-644-8878

Minister of education

Steve Jones
sjones@netbelay.com
214-536-3243

Secretary

Sean Fitzpatrick
news@nthba.org
940-594-8538

Past President

Jacque Keller
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
(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
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
www.nthba.org

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.