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# LIVIN' THE BREWS

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THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION

## Prez Sez

By Jimmy Orkin

The big club project this month was hosting the Limbo Challenge. This years Limbo was the fourth Limbo event. Thanks to all that helped make this year's Limbo a success. Some of the special folks that worked the Limbo this year were: Fred David as Director, Don Trotter as Head Judge, Melinda and Brian Beyer hosting the judging location and stewarding, James Dorman for IT and Damon Lewis for website and finding a much better location for the awards ceremony.

We completed all the judging except the Best of Show on Saturday, August 8. The weather provided a good, hot summer day for the Lawn Mower beer judging. The Lawn Mower beer category is for beers that quench your thirst on a hot summer day. We had six judges that raced the heat to judge the beers before they got to warm. This judging session was fun to judge and watch.

We had help from the other area brew clubs that was a big help for us.

The Limbo awards ceremony was held at BJ's Restaurant in Addison on August 22.

We had a great turn out. BJ's service was good and we had the separate room.

We received results from the Alamo City Cerveza Fest. Read about it in Orlando's article.

The current standings on the Lonestar Circuit are still very far behind. It is hard to know were our club stands but I believe we are fairly close to the Bay Area Mashtronauts.

We are starting to plan the Bluebonnet Brewoff to be held next March. We can always use more help planning the Bluebonnet. NTHBA will host the 2011 event. Our club needs to fill the Assistant Director and Head Steward for the 2010 event. The next Bluebonnet planning meeting is September 20th at Uncle Bucks in Grapevine. The meeting starts at 2:00. We meet updates in the bar at about 1:00 for a beer or two before the meeting. Please come join us at the next meeting.

We have two more competitions left this year, the Cactus Challenge and the Dixie Cup. The entry deadline for the Cactus has past. The early and late entry dates for the Dixie Cup are September 18 and 25 respectively.

It is time to start planning for the club officers for next year. We will publish Bios for the candidates in the October newsletter and vote at the November club meeting. This is a great way to get involved in the club and make a difference for all the club members. If you think you may be interested, please attend one of the officers meeting to see how your officers steer the club. We always meet on the first Tuesday of the month. Just email me or any of the officers for the location that month. I try to announce the location of the next meeting at the club meeting.

The September club meeting will be at Lockrann's Eatery and Irish Pub in Frisco on September 8 at 7:00 PM.

Remember to watch the club webpage, calendar and forum to get the most current happenings in the club.

That's it for this month.

Brew Strong Everybody!

## Boulevard Brewery

By Leroy Gharris

My wife, Rachel, and I visited the Kansas City area the last weekend of August to attend matriculation activities for our youngest daughter, Monica. I wanted to tour the Boulevard Brewery. You are supposed to make a reservation for brewery tours. I had checked the web site a month earlier and they were already booked for the month of August. While heading out of town on I-35 we saw the brewery from the highway. Rachel talked me in to at least stopping to check it out. After exiting and making a wrong turn we finally arrived at the brewery. The sign outside says to come back another time if you don't have a reservation. We're 550 miles from home, so we decided to go in and at least look in the gift shop. There was a tour starting in two minutes. The guide said she would let us join in even though we did not have a reservation. It's my lucky day! Once again Rachel is right. The funny part is that she doesn't even like beer.

As is true about many craft breweries Boulevard was started by a homebrewer. While visiting Belgium in the early 1980's, John McDonald stopped in a pub with that offered over two hundreds beers he had never seen. The beer he picked out wasn't clear like the beers back home. It had some color. It had aroma! And it had flavor! He returned home and starting looking for beers like what he had tasted. He soon discovered that if he wanted something with color, aroma and flavor he would have to brew it himself.

John was a cabinet maker by trade. He noticed no one came to his cabinet shop to watch when he made cabinets but they were very interested when he was making beer. He eventually opened the brewery and started delivering beer with his pickup truck to local establishments. Boulevard Wheat is their biggest seller comprising about seventy percent of their sales. The Pale Ale is their flagship beer. In recent years they have begun marketing a Smoke-stack series which is sold in 750 ml bottles. If you see their Double Wide IPA, Sixth Glass(Quad), Long Strange Tripel, or Saison be sure to pick one up.

The tour started in the old brewery which was the primary brewery until 2006 when they opened a new building next door. The old brewery uses a 35 barrel system. At the time they designed the new brewery, the old brewery was in use 24 hours a day, seven days a week. The brewers were not happy people. They would

brew solid for three weeks, shut down for a couple of days for a thorough cleaning, then start brewing again. With the new brewery online they have a capacity of brewing 600,000 barrels per year. They are currently brewing 150,000 barrels per year. We went through a room with several wooden barrels where they were aging some of their imperial stout and bourbon barrel quadruple (BBQ). The BBQ should be released around the holidays. It is a limited release. So if you are in KC around Thanksgiving or Christmas you can look for it at a KC area beer store. They choose not to sell their beer at the brewery so that they do not compete with their commercial outlets.

The new brewery is built to withstand a category 5 tornado and an earthquake. After all they are on or near the New Madrid fault line. It also has east facing windows to allow in enough light so that artificial lighting is not required in

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the brewery during the daytime. They grow sedum on the roof of the new brewery. This serves several purposes. Mostly the sedum keeps the building cooler. The floor in the reception area is 3 inch by 4 inch crosscut pieces of pine. It was expected to take about a month to lay the floor down but it took them 4 months. The guys who laid the floor are allowed to come in whenever they want for free beers. Maybe they gave them too many free beers when they were working.

They had 9 beers available for tasting. Rachel had a some of the Zon which is a witbier and is offered during the summer. It is a good example of a wit with some good citrusy notes. My first taster was a Lunar which is a darker wheat bear. It is mostly wheat with a touch of caramel for color and fermented with a Belgian yeast strain. My second taster was Saison Tank 7. This is a very nice saison. I would have loved to sit and drink more beer but we

had a long trip ahead so I finished Rachel's Zon taster before heading to the gift shop. I purchased a t-shirt and a nice Smokestack goblet both of which will be included in the raffle at the next club meeting.

## **NHC 2009 - Day 2**

### **By Leroy Gharris**

On the second day of our trip to the Bay Area we started the day going to the City Beer Store in San Francisco. This is a very small beer store on a major street in SF. One could easily drive right past this store if you are not looking for it. Once inside, there is a small two door cooler containing beers and a few shelves of beer on two of the walls. The best part is that there was no space wasted on BMC beers. It is all local craft beers and a nice selection of European beers. After purchasing our beers we were on our way to 21st Amendment brewpub. Upon returning to our car we discovered we had put

quarters in the wrong meter. The meter for the spot we parked in was broken and we had a parking ticket.

We found a parking spot in front of 21A. We made sure we put money in the correct meter this time. 21A was very busy. We ordered a beer and waited for a table. Someone had to go put more quarters in the meter. We finally got a table so we could order our food. Two guys from Florida who we had met at Lagunitas joined us for lunch. We also saw a couple of distributors we met at Lagunitas who were talking to Shawn, the head brewer and co-owner of 21A. After a very good meal and some more good beers Shawn gave a tour of the brewery. We had 21A Kolsch, Alt Rathskeller, Rustic ESB, Tasty IPA and Primus Belgian Pale.

It's a very small brewery. He described how he used to cut up watermelons in there for adding to their watermelon wheat. We sent Megan to go put more quarters in the meter. In addition to purchasing their 21A IPA and Watermelon Wheat at the brewpub, it can be purchased locally in six pack cans. He gave us a taste of a couple other beers including some Maui Coconut Porter from cans. One his employee's was working on some beer "cocktails" of which we were allowed to sample. A couple of them were rather tasty. It was an interesting experience.



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It was time to leave and get to our next stop. We had been told we should not miss going to the Tornado. I would best describe it as a hole in the wall biker bar. We had a hand pumped Porter, Racer 5 on tap and a Consecration. While the beer selection is pretty good by Texas standards, we had seen better beers and more appealing atmosphere for our tastes.

One beer and we were off to Magnolia. Magnolia is a Brewpub near Haight-Ashbury. At Magnolia we found a free parking spot. Finally, we could sit and relax! And the beers at Magnolia made it very easy to sit, relax and enjoy a few pints. They had several cask ales on tap, including some Firestone Walker Double Barrel Pale Ale which was very good. We also had Proving Ground IPA, Highwayman Ale and Wit Rabbit among others. All of the beers at Magnolia were very good. They also had some interesting appetizers including picholine olives and an assortment of pickled sea beans, tur-

nips, carrots and cucumbers.

Jason and Abby Christian joined Jimmy, Damon, Megan and I later. We stayed for a while enjoying the brews, appetizers and friends. It was also the last day of their New Orleans boiled crawfish. Jimmy and I ordered a pound of mudbugs. I have eaten boiled crawfish but this was my first time for whole ones and sucking their heads. Now don't get any ideas because I will NOT suck any other head other than the one on my beer.



One more stop before we call it a night. We go back across the bay to Oakland to The Trappist which was closed on Monday. This is even smaller than Tornado but is very nice inside with the best selection of Belgian beers you have ever seen in the US. I don't remember all of the beers we had but I do know Damon had a St. Bernardus Abt 12 on tap. This bar is only about a block from the NHC hotel. After a while it got so packed they opened up the bar in back room that is normally behind a locked door. Damon, Jimmy and I spent the rest of the evening tasting beers with many homebrewers. Our most fun time was discussing brewing and other topics with Jamil Z, Gordon Strong, Curt Stock, Justin from The Brewing Network and several others. We finally decided we should leave as we have to be at the hotel in the morning for the bus tour sponsored by The Brewing Network.

## What's Brewin'

By Brian Beyer

September has arrived and so has the cooler weather. There are two clubs event this month. The brew day will be at Doug Nett's on Saturday September 12<sup>th</sup>, starting at 9am. Doug's address is 5505 Lomita Circle, Plano TX 75023. The second is the Oktoberfest party on Saturday September 26<sup>th</sup>. The party will be at Brian and Melinda Beyer's house. Our address is 2117 Rheims Dr. Carrollton TX 75006, and the party will begin at 6pm. We will be providing the main course, so please bring a side dish to share. The clubs kegerator will be on hand, so be sure to bring your home brew. The club will be also purchasing a keg of commercial Oktoberfest. In the past we have not finished the keg in one party, so if you have a growler bring it and fill it with Oktoberfest before you leave. We will have tape to seal the cap, but it is probably a good idea to transport it in the trunk. Also if you have a boot to drink out of bring it.

Since the end of the year is getting closer, so I thought I would provide the dates for club events for the remainder of the year. The October brew day will be on the Saturday October 17<sup>th</sup> at Walter Hodges, the November brew day will be on the 14<sup>th</sup> at Steve Jones and the Christmas party will be Saturday December 5<sup>th</sup> at Walter and Pam Hodges. More details will be in the news letter and on the club website.

Party On  
Brian

## Tech Corner

By Ken Woodson

Greetings from Memphis Tennessee, the next beer basics class will be held at the September brew day, September 12th. We'll start around 12:30 p.m. and we will discuss water treatment in brewing. So, if you get a chance, come out and join us at the brew day, I'll be there via webcast, live from Memphis.

What can we say about the influence of brewing water on classic beer styles? Well, brewing water has had a profound influence on traditional beer styles. For example, the water in Plzen is very soft with very few minerals. The low mineral content gives Bohemian Pilseners a soft, rounded hop bitterness. To experience this first hand, sample a Bohemian Pilsener next to a German Pilsner. Each sub style has a prominent hop presents, however, the hop bitterness is smoother in the Bohemian Pilsener.

If you want to match the water profile of Plzen you can use RO water or you can brew with mostly distilled water. Avoid using 100% distilled water because this will eliminate all minerals and you need certain trace minerals for yeast nutrition.

Also, decoction mashing is common in Plzen, in part due to soft water. The decoction process allows enzymes to work even though the calcium levels are very low. Recall that calcium is an important ion in brewing because it helps lower mash pH to an appropriate level and assists with protein coagulation during the hot

and cold breaks.

Another example of the influence of brewing water on beer styles can be found in London, Dublin, and Munich. Historically, these famous brewing centers developed porters, stouts, and bocks, respectively, because the water contained high levels of bicarbonates which balanced the acidic character of the dark malts used in these sub styles. This balance helped achieve the proper pH during mashing. Bicarbonates buffer the pH while the dark grains are acidic and help reduce the pH of the mash. The bicarbonate level in these regions historically was around 125-150 parts per million (ppm). To achieve this level of bicarbonate, you can add calcium carbonate (chalk) to your brewing water. Of course, the proper amount to add depends on the current level of bicarbonates in your brewing water. Moreover, adding this mineral will increase the calcium level as well, which may not be appropriate depending on the current calcium level in your water supply.

A third example can be found at Burton upon Trent where the water is very hard and the sulfate levels are extremely high. The high sulfate levels accentuate the bitterness in English Bitters and Pale ales. To replicate Burton water, you should aim for a sulfate level around 450 ppm. To reach this amount of sulfates you can add Calcium Sulfate (Gypsum) to your brewing water. The proper amount of Gypsum to add to your brewing water depends on your current water hard-

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ness and sulfate levels.

Finally, the Dortmunder region in Germany is known for the Dortmunder Export beer style. Here is what the BJCP style guidelines say about this style, "Some mineral character might be noted from the water, although it usually does not come across as an overt mineral flavor". Furthermore, the BJCP guidelines mention that the traditional water used to brew this style contains high levels of sulfates, carbonates and chlorides.

If you would like to read more about water and brewing styles, here are two good resources:

New Brewing Lager Beer, by Gregory J. Noonan

BJCP 2008 Style Guidelines, [www.bjcp.org](http://www.bjcp.org)

## Oct 2009, European Amber Lagers

By Orlando Guerra

The September/October 2009, "European Amber Lagers" will be open to BJCP Category 3. European Amber Lagers, including 3A. Vienna Lager, and 3B. Oktoberfest/Marzen.

Only one (1) 10-14 oz. green or brown bottles are required for each entry. If you are the winner (2-3) additional bottles will be required for the AHA Club-Only Competition. No swing tops allowed.

**Printed crown caps must be blacked-out with a permanent marker and all labels removed to assure anonymity of all entries. Each entry should use a AHA/BJCP Bottle ID form:**

[http://www.bjcp.org/BJCP\\_BottleID.pdf](http://www.bjcp.org/BJCP_BottleID.pdf)

Entries are tentatively due Friday September 25<sup>th</sup> by 1pm at Homebrew Headquarters. Each member may enter up to 3 entries per COC, however only 1 entry per sub-category (no double entries).

As always, I am looking for Judges and Stewarts, so if you want some judging practice please contact me.

See the web site and the discussion board for additional information.



## 2009 ACCF, NTHBA Results

<b>Place</b>	<b>Brewers</b>	<b>Categories</b>	<b>Entry Name</b>
3rd	Chris Mewhinney	G. Wheat/Rye	Ram's Knuckle
3rd	Cody Gray	Strong Ale	Brewer's Jolly
3rd	Don Trotter/ Kelly Harris	IPA	Sun Dog IPA #3
1st	Jason Christian	Light Hybrid	ThunderChicken Kolsch
2nd	Jason Christian	Strong Ale	Thunder Chicken Old Tom Barleywine
2nd	Jason Christian	Fruit	ThunderChicken Strawberry Dort
2nd	Orlando Guerra/ Damon Lewis	Light Lager	Helles Highway
2nd	Orlando Guerra/ Damon Lewis	Amber/Dark Lager	Oktoberfestivus
2nd	Orlando Guerra/ Damon Lewis	Light Hybrid	Better Than Ethanol
3rd	Orlando Guerra/ Damon Lewis	Light Hybrid	Mines Better
3rd	Orlando Guerra/ Damon Lewis	Scottish/Irish	If it Ani't Shilling its Crap
3rd	Orlando Guerra/ Damon Lewis	English Brown	Wrong Side of the Tracks
2nd	Orlando Guerra/ Damon Lewis	Spice/Herb/Veg	Thanks Leroy

## 2009 Limbo , NTHBA Results

Place	Brewer(s)	Sub-Category	Entry Name
<b>Light Lager (9 Entries)</b>			
1st	Orlando Guerra & Damon Lewis	1D Munich Helles	Helles Highway
2nd	Wayne Yandell	1A Light American	Wish there was more.
3rd	Tim Champagne	1D Munich Helles	Hellesmania
<b>European Amber Lager &amp; Dark Lager (5 Entries)</b>			
1st	Bill Lawrence	3A Vienna Lager	Willy's Vienna Lager
2nd	Wayne Yandell	3A Vienna Lager	My Vienna
<b>Light Hybrid Beer (25 Entries)</b>			
1st	Orlando Guerra & Damon Lewis	6C Koelsch	Mines Better
2nd	Orlando Guerra & Damon Lewis	6A Cream Ale	Better Than Ethanol
<b>Amber Hybrid (13 Entries)</b>			
1st	Walter Hodges	7C Dusseldorf Altbier	Alt Man in the Sea
<b>English Pale Ale (14 Entries)</b>			
1st	Doug Nett	8B Special/Best/ Premium Bitter	Hailey's Very Special Bitter
2nd	Orlando Guerra & Damon Lewis	8A Ordinary Bitter	Bitter Party of One!
3rd	Bill Lawrence	8A Ordinary Bitter	Willy's Pride of Richardson
<b>Scottish and Irish Ale (11 Entries)</b>			
1st	Orlando Guerra & Damon Lewis	9A Scottish 60/-	C.W. Schilling
<b>English Brown Ale (14 Entries)</b>			
1st	Orlando Guerra & Damon Lewis	11A Mild	Better than Mild
2nd	Bill Lawrence	11A Mild	Willy's Mild
3rd	Mark Sutton	11A Mild	Mild Nieghbor
<b>Brown Porter &amp; Dry Stout (8 Entries)</b>			
2nd	Orlando Guerra & Damon Lewis	12A Brown Porter	Pope's Nut
3rd	Curtis Martin	13A Dry Stout	Last Dry S
<b>Wheat Beers (8 Entries)</b>			
1st	Orlando Guerra & Damon Lewis	16A Witbier	Megan's Wit
2nd	Melinda Beyer, Cougar Brewing, Kim Rhea & Leigh Grover	16A Witbier	Sophomoric Wit
<b>Fruit/HSV (12 Entries)</b>			
1st	Scott Townson	20A Fruit Beer	Peaches n Cream Hefe
2nd	Melinda Beyer, Cougar Brewing, Kim Rhea & Leigh Grover	21A SHV	Mango Fandango Wit
<b>Lawnmower (15 Entries)</b>			
1st	Orlando Guerra & Damon Lewis	29A Lawnmower	BCS Lawn Service
3rd	Wayne Yandell	29A Lawnmower	Liquid Shade
<b>BEST OF SHOW</b>			
1st	Orlando Guerra & Damon Lewis	6C Koelsch	Mines Better
2nd	Orlando Guerra & Damon Lewis	16A Witbier	Megan's Wit
3rd	Scott Townson	20A Fruit Beer	Peaches n Cream Hefe



# Dixie Cup

Early Entries due 9/18 (\$7/Online Entry)

Late Entries Due 9/25 (\$10/Online Entry)

The entry due date for the Dixie Cup is less than 6-weeks away. The Dixie Cup is open to all BJCP Beers, Meads & Ciders using the 2008 BJCP Guidelines. Early Entries are due 9/18 at a cost of \$7/Online Entry and Late Entries are due 9/25 at a cost of \$10/Online Entry. The event is scheduled for October 15<sup>th</sup> – 17<sup>th</sup>.

This year, the Dixie Cup is featuring a special hybrid beer style we call Frankenbier. Your brewing task is to take a classic German beer style and give it “American” parts to create a highly quaffable beer with both German and American characteristics

The Dixie Cup is the last Lone Star Competition of 2009. We need a strong finish this year.

**We will have a packing party in time for the Early Entry Date. I will be scheduling a packing party at my home Sunday or Monday September 13th or 14th. Keep visiting this post for up to date details.**

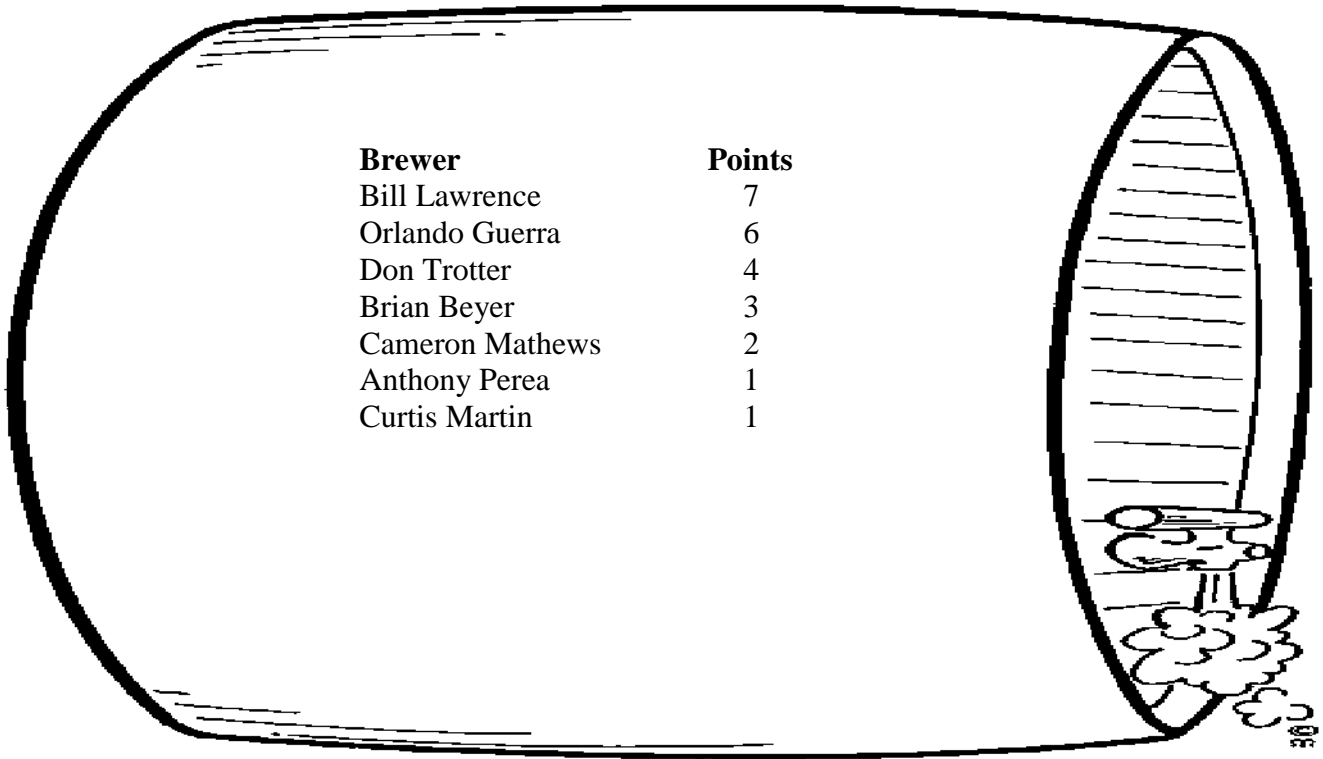
Some helpful tips for preparing your entries for shipping to competition:

1. Review “Packing Party Rules” on the discussion board.
2. Get a few of those “cool beer shipping boxes”. We will have some available at the packing party and at the June Meeting.
3. Printed crown caps must be blacked-out with a permanent marker and all labels removed to assure anonymity of all entries.
4. A completed bottle label must be attached to each bottle with a rubber band? No tape or glue.
5. Bring an envelope containing the registration form, a copy of your entries list, and payment or proof of payment, so it can be boxed with your entries. If you require multiple boxes, include this information in each box.
6. Keep copies of your registrations and entry forms for your records

# '09 NTHBA Home Brewer of the Year (Sept. '09) By Orlando Guerra

Brewer: Individual or Team	Total
Damon Lewis & Orlando Guerra	57
Wayne Yandell	15
Kelly Harris & Don Trotter	14
Bill Lawrence	11
Kimberly Rhea & Melinda Beyer	10
Don Trotter	7
Cody Gray	7
Jason Christian	7
Charlie Gottenkieny	6
Anthony Perea	5
Jimmy Orkin	4
Chris Mewhinney	4
Einar Jonsson	3
Cameron Mathews	3
Tim Champagne	3
Doug Net	3
Scott Townson	3
Walter Hodges	3
Don Tate	1
Richard Harris	1
Steve Steinheimer	1
Jared Millar	1
Curtis Martin	1
Mark Sutton	1
<b>TOTAL CLUB POINTS</b>	<b>171</b>

## BREWER ROYALE 2009



## AHA Club Only Competition Schedule

By Orlando Guerra

Date	Category
Sept/Oct '09	European Amber Lagers
Nov/Dec '09	Belgian Strong Ale
Jan/Feb '10	English Brown Ales
March/April '10	American Ales
May '10	Extract Beers
Aug '10	Mead
Sept/Oct '10	Sour Ale
Nov/Dec '10	TBD

## 2009 NTHBA Competitions Lone Star Circuit & Brewer Royal

Competition	Entry Dates	Event Date
<b>Jan/Feb COC</b> Belgian & French Ales	Dec. 26th (Club) Jan. 9th (AHA)	TBD (Club) Jan 18th (AHA)
<b>Blue Bonnet Brew-Off</b> All BJCP Beers, Meads & Ciders	Jan. 1 <sup>st</sup> – Feb. 26 <sup>th</sup>	March 20 <sup>th</sup> & 21 <sup>st</sup>
<b>March/April COC</b> Beers with OG > 1.080	Feb. 27 <sup>th</sup> , by 1pm @ HBHQ March 28 <sup>th</sup> (AHA)	March 1 <sup>st</sup> April 4 <sup>th</sup> (AHA)
<b>May COC</b> Extract Beers	April 10th(Club) May 2 <sup>nd</sup> (AHA)	TBD (Club) May 9 <sup>th</sup> (AHA)
<b>Big Batch Brew Bash</b> Strong Scottish Ales	May 8th	May 17th
<b>Celtic Brew-Off</b> Fermented beverages associated with the Celtic regions of England, Scotland, Wales, Ireland, or Brittany	May 9th—15th	June 6th & 7th
<b>Lunar Rendez-Brew</b> All BJCP Beers, Meads & Ciders	July 11th	Aug 8th
<b>August COC</b> Amber Hybrid Beers	July 31st (Club) Aug. 19 <sup>th</sup> (AHA)	Aug 1st (Club) Aug. 23 <sup>rd</sup> (AHA)
<b>Limbo Challenge</b> Beers w/ SG @ 1.050 or below.	July 13th—31st	Aug. 22nd or 23rd
<b>Alamo City Cerveza Festival</b> All BJCP Beers, Meads & Ciders	July 27 <sup>th</sup> – Aug. 8 <sup>th</sup>	Aug. 28 <sup>th</sup> & 29 <sup>th</sup>
<b>Cactus Challenge</b> **see website for Categories**	Aug. 10th—21st	Sept. 18th
<b>September/October COC</b> European Amber Lagers	Sept. 25th(Club) Oct. 9th (AHA)	Sept 27th(Club) Oct 17th (AHA)
<b>Dixie Cup</b> All BJCP Beers, Meads & Ciders	Sept. 18th Early Deadline Sept 25th Late Deadline	Oct. 15th—17th
<b>November/December COC</b> Belgian Strong Ale	TBD (Club) Nov. 27th(AHA)	TBD (Club) Dec. 5th(AHA)

See NTHBA Website and discussion board for links and up to date information.

# The Brewing Equipment Trading Post



## **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 Damon at [news@nthba.org](mailto:news@nthba.org)

## **NTHBA Officers**

### **President**

Jimmy Orkin  
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972-242-1647

### **1st vice president**

Orlando Guerra  
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972-618-5144

### **2nd vice president**

Brian Beyer  
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972-417-9541

### **Treasurer**

Leroy Gharis  
[treasurer@nthba.org](mailto:treasurer@nthba.org)  
972-625-3747

### **Minister of education**

Ken Woodson  
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972-208-8606

### **Secretary**

Damon Lewis  
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214-493-1199

### **Past President**

Mike Grover  
[pastpres@nthba.org](mailto:pastpres@nthba.org)  
972-417-3057

## **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!

Homebrew Headquarters  
(972) 234-4411

### **brewmasAlamo City Cerveza Festival**

All BJCP Beers, Meads & Ciders  
July 27th—Aug 8th  
Aug 28th & 29th  
[ter@homebrewhq.com](mailto:ter@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](http://www.nthba.org)