



# LIVIN' THE BREWS



The Newsletter of the North Texas Home Brewers Association, Inc.

Volume XVI, Issue 4

April, 2001

## April Meeting

**TUESDAY, April 10, 2001 - 7:00 PM**

**Location: The Bavarian Grill  
221 W. Parker Blvd.  
Plano, TX 75023  
(972) 881-0705**

**The Bavarian Grill is currently featuring their  
yearly special spring menu.**

## The Prez Sez

by Steve Hacker

March was a busy month for most of us. I didn't brew the batches I had planned on, partly due to the rain (I brew outside) and partly because I was busy with Bluebonnet Brew-Off activities. At least the latter had to do with beer. Speaking of which, I drank some really good beer during the Bluebonnet judging and at the event. I hope everyone that wanted to experience the Bluebonnet Brew-Off got to and had a good time. If you did, come to the April club meeting and tell everyone what you thought of it. Oh, and if you didn't know already, WE WON !!!

Our meeting this month will be at the Bavarian Grill in Plano. It's one of our favorite places to meet according to the survey on our Intranet site. We will not have a Brewer Royale contest this month but you can bring your homebrew to the meeting (if you'll share). Other upcoming events and activities include the Crescent City Competition and Crawfish Boil in New Orleans on April 21<sup>st</sup>. See the article elsewhere in this newsletter. I've been to it and plan to go again this year. It's a great time and you should go if you could.

Our next club activity is the

## Competition Corner

By Russ Bee

### ALL ABOARD FOR THE SUNSHINE EXPRESS

If you haven't turned in your entries yet for the Crescent City competition, you missed the boat. If you missed the boat you should have plenty-o-beers to enter into the Sunshine Challenge coming up in May. Gather up your entries and bring them to the packing party at Homebrew Headquarters for the club shipping.

If anyone wants to go to the New Orleans event with myself and Tom Garner let me know. We plan to rent a car and drive down. The New Orleans boys supported or event, it is time to return the favor and "Party With the Pros".

Now for Florida... Every year a group of us heads down a few days early and spend a few days at my brother Val's house

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## Secretary's Minutes

By Don Trotter

Well, the Bluebonnet was a big success again this year. I wish that I could have been out more. I missed it all except the award ceremony. That was a blast. We won again, and retain the trophies. The Bluebonnet Trophy is pictured on page 3. It is currently at Homebrew Headquarters. Stop in and see it in person.

Thank heavens, because the Florida clubs came armed and ready for our trophy. They took quite a few awards. I'm not just talking about the Central Florida Home Brewers. That new club, Brewing Anonymously Throughout Florida (BATF) took 27 points. That's just two behind the NTHBA. We've got to keep entering beers to keep the lead. Good luck to all in the upcoming competitions.

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BREWER ROYALE 2001 COMPETITION		
Style of the Month		
Jan.	Dunkel & Swarzbier	Cat. 13
Mar.	Stout	Cat. 12C, & 16
May.	Bockanalia	Cat. 14
Jul.	Witbier	Cat. 19B
Sep.	California Common	Cat. 6C
Nov.	Mild Ale	Cat. 10A
STANDINGS		POINTS
Tom Henderson		5
Steve Hacker		3
Randall Woodman		2
Kelly Harris		1

## Brewer Royale Update

By Doug Nett

The stout competition was a good one. We had quite a few entries. The beers were really good. The judges had their work cut out for them. After a long deliberation, we found that we had to honor more than three brewers. Again, this attests to the quality of entries we had to judge. Okay, here are the winners.

First place goes to Steve Hacker for his Oatmeal Stout. Great beer Steve. Steve's beer will be entered into the AHA Nationals free of charge, if he wishes to enter it.

Second place goes to Randall Woodman. Third place goes to Kelly Harris, and a very close fourth place goes to Jim Layton.

Great job guys.

Here's the winning recipe for Steve's Oatmeal Stout.

### Oatmeal Stout

– 5 gallon batch

#### SPECIALTY GRAINS:

1 lb crystal 80°  
1 lb Munich malt  
.5 lb wheat malt  
1.5 lbs oatmeal (regular ol' grocery store kind)

#### MALT INGREDIENTS:

8 lbs British 2 row pale malt

#### HOPS:

BITTERING - 1.0 oz  
Northdown 8.7% AA - 60 min  
FLAVOR - 1.0 oz Fuggles  
5.0% AA - 13 min.

YEAST – Wyeast 1084 Irish  
(1/2 gal starter)

PITCHED @ APROX. 65°

#### OTHER INGREDIENTS:

1 tsp Irish moss

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## Competition Corner

By Russ Bee

continued from page 1, column 1

in Jacksonville. Some of you met Val here at the Bluebonnet. Here is the plan. We fly to Jacksonville on Wed. May 16 in the early afternoon and land in time to do some pub crawling along the Saint Johns River via a water taxi. It is a great way to navigate the waterways around J-ville while soaking up the sun and sampling the local micros (and beats the hell out of working!). Then we make our way to the pubs along the beach before heading back to Val's house and the Intracoastal Inn. That's what he has named his second story bar he built on to the back of his house because it has a commanding view of the Intracoastal Waterway. And he has 2 tap handles dispensing fresh homebrew till the last NTHBer cries "uncle".

Day 2 we usually stumble out of bed mid morning and take coffee and vitamin B pills on the deck, then head down to the ocean for an afternoon of surf and sun. Suppertime finds us at a little hole in the wall by the fishing docks where you'll get fresh seafood, crab, lobster, as the boats pull in with the days catch. Along about dusk is time to catch the frog parade back at Val's.

Friday morning we head south towards Orlando and spend the afternoon floating down a spring fed, crystal clear river that meanders past all type of tropical flora and fauna. By the time we pull in to Orlando at around 6 PM the kegs are being tapped by the pool for the

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## The Prez Sez

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first Saturday in May. It'll be here before we know it. That's our Mayfest Party / Club Birthday Party / National Homebrew Day brew-in. Now that's a party! It will be at Bo Turton's home May 5<sup>th</sup>. Details will be discussed at the April club meeting and I will post information on the Intranet site as well. Plan to bring the family and spend the day.

So keep those brew kettles hot and I'll see you at the club meeting.

Cheers,  
The Prez



**The Coveted Bluebonnet Trophy is now on display at Homebrew Headquarters**

## Bluebonnet Brew-Off Concludes

By Steve Hacker

The Bluebonnet Committee did a great job putting everything together. The effort of members in our four area clubs is what it takes to bring about such an event. This year the NET Hoppers had the honors of being the lead club. Dave Dixon, President of the NET Hoppers brought a high level of enthusiasm to the Directors position along with most of the members of their club. The NET Hoppers is the youngest club in our area and its members love to compete. Due to the large scale of this event, it really takes the joint efforts from all four clubs to get it done. The Cowtown Cappers of Ft. Worth, the Knights of the Brown Bottle in Arlington and the North Texas Home Brewers Association brought many talented individuals to the consortium. If you went to the event then you saw it first hand. It was a lot of work, well done and highly appreciated. Officially, there were 873 entries this year.

Our club did a GREAT JOB !!!

### **The Bluebonnet Trophy:**

Awarded to the club whose members accumulate the most points. It was a close race but we pulled it out. Here are the top three club scores:

North Texas Home Brewers Association 29  
Brewing Anonymously Throughout Florida (BATF) 27

continued in next column

## Brewer Royale Update

continued from page 2, column 2

### **WATER CONDITIONING:**

RO water with 1 tablespoon gypsum added

**BOILING TIME** – 60 min.

### **NOTES:**

Mashed oatmeal with 1.5 lbs of the combined grains in RO water (enough to cover it 1") at 132° for 30 minutes

Placed balance of grains in mash tun then placed oatmeal/grain mix on top. Dough in to 155° and mashed for 60 minutes. Sparged with 170° water until runoff was 1.020

Primary fermentation in glass 11 days

Secondary fermentation in glass 30 days

S.G. 1.060

F.G. 1.012

Primed with 1 cup corn sugar

### **Bluebonnet Brew-Off Concludes**

Red River Brewers 13

Of course, we would not have won the Bluebonnet trophy without the individual brewers in our club placing and winning with their entries.

Our Individual Winners with categories are:

1. American Lager  
2<sup>nd</sup> Place – Russ Bee

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# The Brewers Calendar 2001

Revised January 2001 - NOTE All activities marked with \*\* are tentative at this time

## April

- \*\* 10 April Club Meeting - 7:00 PM**  
Location: Bavarian Grill  
Plano, TX 75023
- 20-21 Crescent City Competition & Crawfish Boil**  
Location: New Orleans, LA

## May

- 5 MayFest Party and Brew Day**  
Location: Bo Turton's  
Dallas, TX
- 7 Entry Deadline for Sunshine Challenge**
- 8 May Club Meeting - 7:00 PM**  
Location: The Flying Saucer  
Addison, TX 75240
- Brewer Royale Competition – Bockanalia  
Category 14. Bock**
- 18-20 Sunshine Challenge 2001**  
Location: Delta Resort, Orlando, FL

## June

- \*\* 12 June Club Meeting - 7:00 PM**  
Location: **TBA**

## July

- 10 July Club Meeting - 7:00 PM**  
Location: The Flying Saucer  
Addison, TX 75240
- Brewer Royale Competition – Wit  
Category 19B. Witbier**

## August

- \*\* 14 August Club Meeting - 7:00 PM**  
Location: Hoffbrau Brewery & Steakhouse -  
Addison, TX

## September

- 11 September Club Meeting - 7:00 PM**  
Location: The Flying Saucer  
Addison, TX 75240
- Brewer Royale Competition – California Common  
Category 6C. California Common Beer**
- 22 Cactus Challenge 2001**  
Location: Lubbock, TX
- 29 Club Oktoberfest Party**  
Location: Bo Turton's home  
Dallas, TX

## October

- 5-7 GABF**  
Location: Denver, CO
- 9 October Club Meeting - 7:00 PM**  
Location: Bavarian Grill
- 19-20 Dixie Cup 2001**  
Location: Houston, TX

## November

- 13 November Club Meeting and  
Election of club officers - 7:00 PM**  
Location: The GingerMan  
Dallas, TX 75204
- Brewer Royale Competition – Mild Ale  
Category 10A. Mild**

## December

- \*\* 15 December Meeting and Christmas Party**  
Location: Bo Turton's home  
Dallas, TX

If you know of any homebrew events and their dates that would be of interest to our club members, please forward them to Steve Hacker at PO Box 168274, Irving, TX 75016 or email them to [steve4beer@aol.com](mailto:steve4beer@aol.com).

## Club Only Competition Calendar

### Early-February 2001 (Jan COC)

Dunkel & Schwarzbier  
Hosted by Chris Kaufman and the Derby Brew Club  
**Category 13. European Dark Lager**

### Late March 2001 (Mar COC)

Stout  
Hosted by Keith Curtachio and the Niagara Association of Homebrewers  
**Category 16. Stout & Category 12C. Russian Imperial Stout**

### Late May 2001 (May COC)

Bockanalia  
Hosted by Elaine Seely and the Cincinnati Malt Infusers  
**Category 14. Bock**

### August 2001 (Jul COC)

Wit  
Hosted by Donna Bettencourt and the Gold Country Brewers Association  
**Category 19B. Witbier**

### Early October 2001 (Sep COC)

California Common  
Hosted by John Aitchison and the Maltose Falcons  
**Category 6C. California Common Beer**

### Early December 2001 (Nov COC)

Mild  
Hosted by Bruce Bennett and Brewers United for Real Potables (BURP)  
**Category 10A. Mild**



**The Bluebonnet Judges enjoying their free lunch after the completion of second round judging, compliments of the 2001 Annual Bluebonnet Brew Off**



## The Brewing Equipment Trading Post

Trade: Approx 20 cu ft chest freezer for approx 14 cu.ft. chest freezer. Contact Gene Parejko, after 5pm 972-578-0205 or email gnparejko@xo.com

Need extra cash? Homebrew Headquarters is looking for part-time weekend help. Call Kelly Harris at 972-234-4411.

**PLACE YOUR AD HERE**

**To list your equipment, include the following information -**

- 1 - Description of item(s)
- 2 - Whether it is "For Sale", "Will Trade For \_?\_" or "Free, Come & Get It"
- 3 - Your name
- 4 - How and when to contact you about your item(s).

You can give the information to Don Trotter at our club meeting or email it to [djtrotter@yahoo.com](mailto:djtrotter@yahoo.com).

Your item(s) will be listed in the next issue of the newsletter. There is **no charge** for this service if you are a club member. Non club members may post here for a modest fee.

### North Texas Home Brewers Association, Inc. Board of Directors

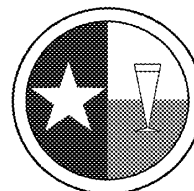
- |                          |                    |   |
|--------------------------|--------------------|---|
| President -----          | Steve Hacker ----- | M (817) 540-1210<br>steve4beer@aol.com  |
| 1st Vice President ----- | Doug Nett -----    | (972) 416-5429<br>Dnett@hodgesusa.com   |
| 2nd Vice President ----- | Bo Turton -----    | (214 ) 435-3367<br>bo3769s@hotmail.com  |
| Secretary -----          | Don Trotter -----  | (972) 867-9589<br>djtrotter@yahoo.com   |
| Treasurer -----          | Tom Garner -----   | (972) 529-6610<br>beerbest@hotmail.com  |
| Member-at-Large -----    | Kelly Harris ----- | (972) 620-0353<br>killet@dhc.net        |
| Past President -----     | Jim Layton -----   | (903) 546-6989<br>j-layton@raytheon.com |

### Club Brewmeisters

Club "Brewmeisters" are members who are experienced brewers and have volunteered to help other brewers, both new and old, who are having problems. Give them a call with your questions! Just don't call too late or too early or during Cowboy games!

- |                     |                |
|---------------------|----------------|
| Russ Bee -----      | (972) 771-9489 |
| Charlie Feder ----- | (972) 223-8771 |
| Darrell Simon ----- | (972) 475-7571 |
| McKee Smith -----   | (972) 393-3569 |

### North Texas Home Brewers Association, Inc.



The North Texas Home Brewers Association 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. Deadlines for ads and articles are the last Monday of each month for publication the following month.

Visit the NTHBA Website at <http://www.nthba.org>



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2. European Pale Lager
  - 1<sup>st</sup> Place – Kelly Harris
  - 3<sup>rd</sup> Place – Kelly Harris
9. German Amber Lager
  - 2<sup>nd</sup> Place – Jim Layton
10. Brown Ale
  - 2<sup>nd</sup> Place – Jim Layton
14. Bock
  - 3<sup>rd</sup> Place – Don Trotter
19. Belgian & French Ale
  - 1<sup>st</sup> Place – Russ Bee
  - 2<sup>nd</sup> Place – Jim Layton
20. Lambic & Belgian Sour Ale
  - 2<sup>nd</sup> Place – Charlie Gottenkieny
21. Fruit Beer
  - 1<sup>st</sup> Place – Val Bee
  - 2<sup>nd</sup> Place – Russ Bee
  - 3<sup>rd</sup> Place – Tom Garner
22. Spice/Herb/Vegetable Beer
  - 2<sup>nd</sup> Place – Val Bee
  - 3<sup>rd</sup> Place – Don Trotter
25. Traditional Mead & Braggot
  - 2<sup>nd</sup> Place – Chris Simon

We also won the **Glen Mueller-Frank Brown Quality Award**. This award is presented to one of the four sponsoring clubs. An average is taken of the top ten highest average scores from the first round of judging for each club.

The award goes to the club with the highest overall average. What that means is this award belongs to every member of our club that had an entry. It's for brewing some high quality/high scoring brews.

Congratulations to everyone!

Now you need to go by Homebrew Headquarters and gaze at the trophies. Take a picture of them if you want to. They're OURS for

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this year! Next year might be different.

Our room placed 3<sup>rd</sup> in a field of 10 for the **Room Crawl Peoples Award**.

1<sup>st</sup> Ale-ian Society – Lubbock, TX

2<sup>nd</sup> Red River Brewers – Gainesville, TX

3<sup>rd</sup> NTHBA

The room looked great! A big THANK YOU goes out to Pat Layton, Shirley White and Carolyn Hacker for putting the decorating ideas together, to Rett Blankenship for cooking up the best grub in the house, to Tom Garner for providing the saddle (I know of only one person that fell off of it), to Bo Turton for making the custom tap handles and setting up the Tap System, and to all the brewers that provided a keg of their personal homebrew for our room.

The Bluebonnet Brew-Off is the first of four events that will produce this years Gulf Coast Homebrewer of the Year. The points awarded for First, Second and Third place winning entries accumulate to provide the final tally. Here are the standings after the first event.

### 15th Annual Bluebonnet Home Brewer of the Year

Weston Sampson—Brewing Anonymous Throughout Florida (BATF) 13

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## Competition Corner

By Russ Bee

continued from page 2, column 3

welcoming ceremonies that officially kick off the weekends festivities at the Sunshine Challenge.

If all this sounds like it is more fun than you can stand you need not reply. If, on the other hand, you want in and you think your liver can stand it, see me at the meeting or e-mail me RussMBee@aol.com. As Val's wife Claire told me "Bring the whole club".

See you at the meeting. Russ

## Club Membership Dues

By Steve Hacker

It's almost that time of year. Club membership dues become payable in May, our club's birthday. Some people paid their dues for multiple years in the past and therefore do not have to pay this year. Check your mailing label on the front of this newsletter to see if you are in this group. If you are not, you can pay your dues at the April or May club meeting or mail it to the club PO Box address. Another option is to pay it at Homebrew Headquarters when you go by to get more brewing ingredients.

Remember, if your dues aren't current, you don't get the 10% discount. Please fill out the membership form to insure proper credit and we have your current e-mail and US Mailing (AKA snail-mail) address.

Get your beer drinking/brew buddies to join too. New members bring new ideas and more beer to our group.

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Dean Fikar - Cowtown Cap-  
pers 11

Joe Formanek—Urban Knaves  
of Grain 11

Richard Dobson—Red River  
Brewers 9

Josanna Pociask—NET Hop-  
pers 8

Ed Measom—Central Florida  
Home Brewers 8

Steve Vallancourt—Brewing  
Anonymous Throughout Flor-  
ida (BATF) 8

Russ Bee—North Texas Home  
Brewers Association 7

Jim Layton—North Texas  
Home Brewers Association 6

Val Bee—North Texas Home  
Brewers Association 5

Kelly Harris—North Texas

Home Brewers Association 4

I hope everyone had as much  
fun as I did. Will you be a part  
of the 2002 Bluebonnet Brew-  
Off?

## Secretary's Minutes

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For more information on all  
the winners and Gulf Coast  
Competition standings, see the  
Bluebonnet web page at [http://  
www.hbd.org/bluebonnet/  
bluebonnet/winners.htm](http://www.hbd.org/bluebonnet/bluebonnet/winners.htm).

If you'd like to contribute an  
article, email documents to  
[djtrotter@yahoo.com](mailto:djtrotter@yahoo.com). Articles  
on any beer or club related ma-  
terials are welcome. Formating  
in Microsoft Word is pre-  
ferred. All articles are placed  
into the next newsletter, as per-  
mitting. The due date is the  
second Saturday before the  
meeting.

Cheers, Don.

## Crescent City Compe- tition & Crawfish Boil

By Steve Hacker

The Crescent City Competition  
and Crawfish Boil is coming up  
soon. New Orleans is always a  
great city for a party. Those  
Louisiana brewers put together  
a Cajun feast - Crawdads,  
beer, red beans & rice, more  
beer, jambalaya, beer, some  
wine and soda pop. It all hap-  
pens on Saturday, April 21<sup>st</sup>  
at the historic Deutsches-Haus. It  
is located at 200 South Galvez  
Street, New Orleans, LA.

Crawfish boil tickets must be  
purchased before April 7<sup>th</sup>.  
Tickets can be purchased from:  
Steve Clark, 1504 Pasadena  
Ave. Metairie, LA 70001 (504)  
834-8020. The Crawfish will  
be served at 3:00 PM for the  
price of \$30.00. This includes  
event admission, a Creole/  
Cajun lunch, beer, wine and  
soft drinks. If you decide not to  
join in the Crawfish Boil, the  
competition admission charge  
is \$5.00. This includes lunch,  
beer, wine and soft drinks.

The River Festival is the same  
weekend and some of our non-  
beer judging folks plan to  
check that out while the rest of  
us are busy with the judging.  
Last year our club was repre-  
sented at the event by Jim and  
Pat Layton, Russ Bee, Tom  
Garner, Steve and Carolyn  
Hacker, and others (sorry I  
can't recall names right now). If  
you are interested in going,  
contact Russ Bee or Tom Gar-  
ner. They plan to drive down  
on Friday April 20<sup>th</sup> and have  
room for 2 or 3 people that  
would like to share expenses.  
Call Russ at home or Tom dur-  
ing the day at Homebrew  
Headquarters.



**NTHBA President Steve Hacker, with the Mueller-Brown Award**

*Bavarian Grill*

ENJOY THE LIVE MUSIC OF  
**TOMMY LOY AND THE BAVARIAN BIER JAZZ**  
EVERY TUESDAY 7-10!



Bavarian Food & Fun in Plano.  
From Light luncheons and quick dishes to  
your favorite Schnitzel, Rouladen, and  
Sauerbraten entrees. Live music nightly.

**Food** ★★★  
**Service** ★★★  
**Atmosphere** ★★★

**221 W. Parker 881-0705**  
Facing Parker in the NW Corner at Central  
Lunch Tues.-Sat. 11-5; Dinner Tues.-Sat. 5-10

Livin' the Brews Newsletter  
c/o Don Trotter, Editor  
P.O. Box 168274  
Irving, Texas 75016-8274

If you received this with a yellow post office forwarding sticker,  
please give Tom Garner a call at (972) 234-4411 and give him your new address.