



LIVIN' THE BREWS



Prez Sez

By Richard Harris

Ladies, Germs, and Beer Crafters Extraordinaire,

This is the last newsletter of the year. The holidays are upon us and the year is coming to a close. We have already been visited by the Grand Turkey, and soon Santa will be clamoring about on our rooftops. I know you have all been good boys and girls and I hope you all receive whatever your hearts desire this Christmas season.

To kick the season off and get us all into the sprit of things, the annual Christmas party will

December Meeting Saturday, Dec. 13, 6 PM

The December club meeting will be held in conjunction with the club's annual Christmas party. See page 3 for details and a map.

be held at Walter Hodges' home on the 13th of December starting shortly after 6:00 PM. Directions are within this newsletter along with a map.

Each year we have loads of fun and excitement with all our friends and fellow brewers. There is an abundance of great food and drink as well as festivities and games.

We always have the food drive in conjunction with the North Texas Food Bank to help those less fortunate than ourselves. Please bring a non-perishable food item to place in the collection. Canned food is the usual.

We also have the White Elephant gift give-a-way. If you are unfamiliar with this, each person in turn is given the opportunity to select a gift from under the tree, or to steal a gift from someone that has already selected a gift. This is always a load of fun, so remember to bring a beer or brewing-themed White Elephant gift of some sort to place under the tree.

Next, I believe our host may have a special something to raffle off. I'll let this remain a surprise until that night.

We also present the awards for the winners of the COC (Club Only Competition/Brewer Royale). These awards are given to honor the members who have accumulated the most points throughout the year at our COC events.

We will also have a bit of a competition for the Peoples Choice Awards. This is where we all vote for the homebrew we like best at the party. So, remember to bring some of your wonderful home-made brew for everyone to enjoy.

Last, but certainly not least, is the BIG MOHUNKER drawing. You remember all those losing raffle tickets you signed and threw back into the bucket at the end of each meeting. Well one of those tickets will become the biggest winner of all. The BIG MOHUNKER is a brand new chest freezer, which can be used as a first class fermenter. I won it a couple of years ago and it can happen to you but you must be present to win so be there for God's sake.

Also please bring a side dish or two to accompany the main dish, which will be provided by Ernest Paul Pewitt (you remember, the man with the

(Continued on page 2)

BREWER ROYALE 2004		
Style of the Month		
Nov '03	Barleywine & Imp. Stout	Cat. 12
March '04	Mead	Cat. 25
April '04	Extract Brews	N/A
TBD	Wheat Beer	Cat. 17
TBD	Smoked Beer	Cat. 23
TBD	IPA	Cat. 7
<u>FINAL Standings</u>		<u>Points</u>
Jim Layton		4
Bill Dubas		2



part of the 2004 Brewer Royale.

Best of luck to you in the 2004 competition. Here are the upcoming styles so you can prepare: Mead, April 2004; Extract Brews, May 2004; Wheat Beer, August 2004; Smoked Beer, August/September 2004; IPA, November/December, 2004. These dates are for the AHA Competition. The NTHBA Brewer Royale/Club Only Competitions will be held 1 to 2 months prior to the AHA date and will be determined by the 2004 Competition Coordinator

Thank you judges for stepping up and getting things kicking.

The winners in November for Barleywine and Imperial Stout are:

Third Place: Jim Layton, English Barleywine

Second Place: Bill Dubas, Imperial Stout

First Place: Jim Layton, American Barleywine.

Jim's winning recipe is printed below. Also, due to some technical difficulties, we were not able to get Kelly Harris' winning recipe from the Koelsch and Alt Bier competition last month, so it appears below as well.

Jim's #183 American Barleywine:

Recipe for 5.5 gallons. Lots of malt! lots of hops!

Malt Bill:
21.5 pounds Am. 2-row malt
0.5 pounds 75L crystal malt

(Continued on page 3)

(Continued from page 1)

whole hog at the summer party). I never miss the Christmas Party and I suggest that you mark this on your calendar. It is a lot of fun and the biggest party of the year.

The Christmas Party also is our last meeting of the year. We don't do much business but there is one very important issue. We will announce the members of the board for the next year. As we call their names they will stand up and you may heckle them to your hearts content. Hey, it's a party, make the most of it. These are the names of the members who will represent you through the coming year: Steven Atkinson, Pat Kruger, Bill Dubas, Walter Hodges, Bo Turton, Bill Lawrence, and myself.

I hope to see you all at the party so take care and come join the fun. Happy brewing!

Brewer Royale Update

By Joe Scivicque

One more round of congratulations to the 2003 Brewer Royale winners. We finished the 2003 competition at the October meeting and here are the places:

Third Place: There is a 5-way tie for Third Place with Steve Atkinson, Russ Bee, Steve Haney, Pete Hemmingson, and Don Trotter.

Second Place: Second place this year goes to Kelly Harris with 6 points.

First Place: First place goes to Jim Layton with 8 points.

The 2004 Brewer Royale is in swing after an early start at the November '03 club meeting. I encourage the club members to join this friendly battle. There will be 5 more competitions as

PILSNER · HELLES · BITTER · PALE ALE · CALIFORNIA COMMON · SCOTTISH · KOELSCH · ALTBIER · OKTOBERFEST · VIENNA · BROWN · BARLEYWINE · IMPERIAL STOUT · SCHWARZBIER · BOCK

(Continued from page 2)

Hop Schedule:

1.4 oz. Chinook whole, 14.7%,
60 minute boil
0.8 oz. Magnum pellets,
16.0%, 60 minute boil
1.25 oz. Centennial whole,
10.1%, 60 minute boil
1.0 oz. Cascade pellets,
5.3%, 1 minute boil
0.7 oz. Cascade pellets, dry
hop 2 weeks
1.0 oz. Centennial pellets, dry
hop 2 weeks

Wyeast 1056

Mash at 150F for 60 minutes.
Sparge and collect 8 gallons.
Boil ~2.5 hours as required to
hit target gravity (1.100).

Pitch a lot of healthy yeast,
aerate well, and keep the fer-
mentation temperature around
68F.

OG 1.095 (close enough)
FG 1.024

Kelly's Killer Koelsch:

12 gallon batch made 5/10/03

OG: 1.048
FG: 1.011
SRM: 3.2
IBU: 24.5
Water: Filtered Plano water

Efficiency: 80%
Single Infusion
Mashed @ 147 F for 60 min.
Mash-out @ 168 F for 10 min.

Malt Bill:
13 lbs. Weyermann Pilsner
2.5 lbs. Weyermann Light
Wheat
3.5 lbs. Weyermann Vienna

Hop Schedule:
2.25 oz. German Spalt pellets,
5.3% AA for 60 min.

Boil time: 60 min.

WYeast 2565 Koelsch

This beer was fermented @ 68
F for about two weeks. It
should have been fermented a
little cooler, but I ran out of
cooler space. This beer was
very cloudy for the duration of
fermentation. After fermenta-
tion I lagered for about 4 weeks
before it cleared up crystal
clear.

I have brewed variations of this
recipe many times. Each time I
seem to lower the amount of
Wheat malt used. The original
had a ratio of 30% wheat. I
have talked to several brewers
who have made a better Koel-
sches than mine and I have no-
ticed that some are going to
100% Pilsner malt. The next
time I brew this style I am go-
ing to try using no wheat.

NTHBA Annual Christmas Party

The North Texas Homebrewers Association will hold their annual
Christmas Party at the home of Walter and Pam Hodges. The
Hodges' house is located at:

**2203 Le Mans Drive
Carrollton, Texas, 75006**

This is between Beltline Road and Keller Springs, just off of Kelly
Blvd. The party will start at about 6:00 pm. If anyone needs to
drop kegs or food off early, please do so between 4:00 and 6:00,
but call Walter on his cell first (214-244-2144).



PILSNER · HELLES · BITTER · PALE ALE · CALIFORNIA COMMON · SCOTTISH · KOELSCH · ALTBIER · OKTOBERFEST · VIENNA · BROWN · BARLEYWINE · IMPERIAL STOUT · SCHWARZBIER · BOCK

Beer Gets Invited to Serious Tables

By James Ricci
Reprinted from LA Times

Some of L.A.'s best chefs are having a great time with good brews. They're serving them up -- in bottles and in dishes.

Most of us have long thought of beer as the ideal companion to pizza, burgers, barbecue and ethnic cuisines considered difficult to match with wine. Indian food? We go for the Kingfisher. Thai? Bring on the Singha. Chinese seafood? Tsing Tao, of course.

But with the growth of the craft brewery movement and the availability of spectacular beers from around the world comes what may sound like a radical idea: Beer is a superb accompaniment to serious food.

The idea has been catching on with a growing number of Los Angeles chefs. At the LAX Four Points Sheraton's Palm Grill, beer dinners have become such popular events that the Sheraton is known to local beer aficionados as "the beer hotel."

At Belmont Brewing Co. in Long Beach, chef Freddy Alvarez recently matched orangy-tart Petrus Triple Ale from Belgium with lobster and snow crab soup and complex, bitter 7th Anniversary Ale from Stone Brewing Co. of San Marcos with buffalo short ribs and wild mushroom ragout in puff pastry.

Beer in its various guises, from light pilseners to fruity ales to rich porters and stouts, brings a wide spectrum of flavors to the table. You can also cook with

beer, just as you can with wine; it's a terrific way to build bridges between the flavors of the food and the flavors of what's in the glass.

Sang Yoon, formerly the executive chef at Michael's, is one who recognizes the potential. Yoon left Michael's in 2000 to buy Father's Office, one of L.A.'s premier beer bars. Although Father's Office's signature dish is a hamburger (albeit a much-lauded one), Yoon also loves to serve beer with duck breast with porcini mushrooms and huckleberry reduction or pork daube braised in oatmeal stout.

"It's not more difficult to pair good beer with food than it is wine," says Yoon. "When you learn to evaluate wine, you consider such things as fruitiness, balance, aromatics, finish — and it's the same with beer." Hops provide the "bite," much as tannins do in wine, while malt imparts mouth-filling fruitiness.

Groundbreaking as it sounds, the carefully considered pairing of beers with cuisine is a centuries-old practice in Belgium, for example, where wild pheasant can hardly be imagined without a soft, spicy Antwerp ale beside it.



A scholarly and readable book, "The Brewmaster's Table" by Garrett Oliver, beer maker at Brooklyn Brewery in New York, was released this year to the acclaim of beer aficionados. It seeks to codify which beers go well with which foods — spicy ales, for instance, with anything chilled, gingered or curried; powerful barley wines (a type of beer) with lamb, venison and wild boar.

Typically, a dinner at Belmont Brewing Co. in Long Beach features a guest speaker and offers a range of beers from the same craft brewer or numerous examples from a brewing tradition, such as Belgian ales.

A recent beer dinner at the LAX Four Points Sheraton's Palm Grill honored the New Belgium Brewing Co. of Colorado. It featured a curried lemongrass-crust swordfish salad matched with New Belgium's hoppy, fruity Porch Swing Single Ale and a sorbet of the company's Frambozen Raspberry Brown Ale as a palate cleanser between courses. (The New Belgium beers are available in the Bay Area but not yet in the L.A. region).

The challenge

To explore the affinity of beer with ambitious cuisine, the L.A. Times asked three esteemed local chefs to collaborate in preparing a multi-course meal and selecting two brews to complement each course.

Yoon, chef at Father's Office; Hans Röckenwagner, chef at Röckenwagner; and Dahlia Solomon, pastry chef at Cam-
(Continued on page 5)

PILSNER · HELLES · BITTER · PALE ALE · CALIFORNIA COMMON · SCOTTISH · KOELSCH · ALTBIER · OKTOBERFEST · VIENNA · BROWN · BARLEYWINE · IMPERIAL STOUT · SCHWARZBIER · BOCK

(Continued from page 4)

panile took to the task with gusto.

Röckenwagner marinated black cod in beer and miso, choosing a Franziskaner Hefe-Weisse to accompany it. The beer is a prime example of a Bavarian hefeweizen: It's a soft, delicate brew with an aroma of cloves, a hint of banana in the aftertaste and a tart finish. (This is the same beer he used to marinate the fish.)

With its sprinkling of bonito flakes, the cod dish possesses a slight smokiness, "which, with the yeasty, slight sourness of the beer is a great combination," Röckenwagner says. "This beer has almost a creamy consistency, the carbonation is so fine. You get the same thing with really good Champagnes."

Another good choice with the dish is Hoegaarden Witbier, a spritzy, light-bodied Belgian wheat beer. It has a fetching aroma of citrus and coriander and a brisk, dry finish that nicely pierces the slight oiliness of the fish.

Yoon's pork daube, braised in a combination of oatmeal stout, Russian imperial stout and brown veal stock and studded with large chunks of apple-wood-smoked bacon, is about as dense and savory a meat stew as you're likely to encounter.

Yoon points out that one of the differences between cooking with wine and cooking with beer is that beer is not acidic, and thus a dish prepared with it typically needs a jolt of vinegar to provide acidic brightness. In the daube recipe, Yoon includes



four table-
spoons of bal-
samic or
Sherry vine-
gar.

The dessert
quaff

To drink with the daube, Yoon loves Trois Pistoles, a powerful (9% alcohol) dark ale from Quebec brewer Unibroue. The beer has a pronounced aroma of ripe dark fruits and chocolate. "Heartier dishes," Yoon says, "require maltiness in a beer," and Trois Pistoles is deeply malty yet carries an effervescence that dances on the tongue.

The daube pairs nicely, too, with Anchor Porter from San Francisco. By comparison with Trois Pistoles, the Porter is silk-

ier and has a more rounded mouth-feel. Its chocolaty aspect is more pronounced, although it finishes food-friendly dry, as does Trois Pistoles.

To some, the notion of beer with dessert may sound weird, but a wide range of sweet dishes finds apt companions in the bogglingly diverse world of beer. Solomon's spicy, spongy ginger cake with beer-marinated dried fruit compote involves complex flavors that play nicely with a number of beer styles. Solomon suggests Negro Modelo, a semi-dark, light-bodied Mexican brew she uses in the dish.

Two more flavorful beers for the dessert are Rochefort #10, an intense Belgian ale, and Dogfish Head India Brown Ale.

(Continued on page 6)

Oatmeal Stout-Braised Pork Daube

From Sang Yoon of Father's Office

Total time: 4 hours

Servings: 6

Serve with Trois Pistoles or Anchor Porter.

3 1/2pounds pork cheek meat or pork butt

Salt and black pepper

Flour

2 tablespoons olive oil, divided

2 large carrots, chopped

1/2medium brown onion, chopped

2 stalks celery, chopped

3/4 cup diced apple-wood-smoked bacon (preferably dry-cured)

1 tablespoon tomato paste

18 ounces (2 1/4 cups) Young's Oatmeal Stout

8 ounces (1 cup) North Coast Old Rasputin Imperial Stout

2 cups brown veal stock

3 bay leaves

1 sprig fresh thyme

4 tablespoons aged Sherry or balsamic vinegar

6 cloves garlic, smashed

2 tablespoons honey

4 tablespoons (1/2 stick) unsalted butter, softened

(Continued on page 6)

PILSNER · HELLES · BITTER · PALE ALE · CALIFORNIA COMMON · SCOTTISH · KOELSCH · ALTBIER · OKTOBERFEST · VIENNA · BROWN · BARLEYWINE · IMPERIAL STOUT · SCHWARZBIER · BOCK

(Continued from page 5)

The Rochefort, with its wine-level alcohol content of 11.3%, is a mouth-filling brew with aromas and flavors reminiscent of stewed prunes and plums against a background of bitter-sweet chocolate. The India Brown Ale, at 7.2% alcohol, combines a touch of bitterness from hops with smoky malt and intimations of cinnamon and clove that suit it nicely to any sort of spiced cake.

Yoon discovered his tawny Port-and-Russian imperial stout espresso during a harried moment in the kitchen when he impulsively dumped a shot of the Port into a glass of stout he was sipping between tasks. He found that the port curbs the bitterness of the stout "just enough to make the coffee element in the beer pop out. It doesn't work with any stout. It has to be a big, intense Rus-

sian imperial stout."

Many oenophiles also appreciate fine brews. But in one aspect, wine and beer differ undeniably. Whereas a bottle of Château Latour, depending on its vintage, costs at least \$150 in a wine shop and at least twice that in a restaurant, a bottle of the finest beer in the house — in the world, even — is unlikely to set a person back more than about 15 bucks.

(Continued from page 5)

1. Heat the oven to 275 degrees. Season the pork with salt and black pepper and lightly dredge in flour (if using butt, cut into 3-inch cubes). In a hot skillet, sear the pork pieces in 1 tablespoon olive oil until light brown on all sides and reserve.
 2. In a large ovenproof cast-iron casserole or saucepan, sauté the carrots, onion, celery, bacon and tomato paste in olive oil until the onions begin to turn translucent, about 4 minutes. Add both beers and bring to a boil. Add the veal stock and bring to a simmer.
 3. Remove from the heat. Add the bay leaves, thyme, vinegar and garlic. Add the pork pieces and cover loosely so that steam will escape and the liquid will reduce while cooking (one technique is to cover the pan with a piece of parchment paper with a vent cut into it). Bake for 3 hours.
 4. Remove the pork and bacon pieces and reserve (pork should be falling-apart tender). Strain the remaining liquid (there should be about 1 cup) through a fine-mesh sieve. If you have more, reduce the sauce over medium heat until you have 1 cup. Cool. Everything up to this point can be done 1 day before serving.
 5. Before serving, bring the sauce to a slow boil and reduce by one-third. Add the honey and salt and pepper to taste to the reduced sauce. The sauce should coat a spoon.
 6. Add the reserved pork and bacon pieces to the sauce and re-heat for about 7 to 8 minutes over low heat, covered.
 7. Add the butter and allow it to incorporate in the sauce by swirling the pan just before serving. Serve with wilted greens such as chard, kale, escarole or Tuscan cabbage as well as mashed potatoes or creamy polenta.
- Each serving: 751 calories; 54 grams protein; 17 grams carbohydrates; 1 gram fiber; 46 grams fat; 17 grams saturated fat; 199 mg. cholesterol; 490 mg. sodium.

T-shirts! Get your T-shirts!

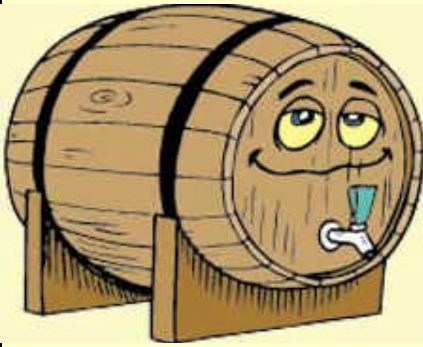


If you renewed your membership by the June 1st deadline then you are entitled to a free club T-shirt. Richard Harris brings them to each meeting, so find him, show him your membership card, and he'll give you your shirt and check you off the list.

If you didn't make the deadline, you can purchase as many T-shirts as you would like for \$15 each. The shirts are well done and look great. The money we collect for these shirts will help pay for all the fun things we do throughout the year.

FOR SALE

3-kettle-brew system stainless on wheels w/recirculation pump, hot liquor tank has temperature gauge, mash-tun is extremely well insulated. Made by Jack Morgan
 Two propane tanks
 4 carboys
 2.5lb CO2 cylinder (green)
 2.5lb CO2 cylinder (gray/stainless)
 10 lb CO2 w/ gauges (red)
 Hydrometer & flask
 Three fermentation locks
 Blow off tubes, bubblers
 Wort chiller
 3 hop bags
 Clamps, for racking cane /siphon hose
 Floating thermometer



The Brewing Equipment Trading Post

Jet bottle washer
 Bottle drying rack
 Lever style Bottle capper
 Wine bottle capper
 Wine filter kit
 Wine-foil caps
 Caps
 4 Soda kegs w/ hoses and connections
 Two uncut stainless steel kegs
 12 oz bottles, 22 oz bombers, EZ cap bottles
 Wire bale bottles
 Racking cane
 Nylon stirring spoon
 Racking cane soaking tub
 Phil chill one way siphon cane
 Plastic tub for soaking siphon canes
 Hop scale (small plastic)
 1 step cleaning solution
 lagering thermostat for refrigerator/ freezer holds ideal temp for fermenting.

The New Complete Joy of HB
 Charlie Papazian
The HomeBrew companion
 Charlie Papazian
Home brewers Gold Charlie Papazian
Great Beer from Kits- Joe & Dennis Fisher
Pale Ale –Terry Foster
Porter- Terry Foster
Homebrewers Recipe Guide
 Patrick Higgins, Maura Kate Kilgore, etc.
More Homebrew Favorites 260 new Brews, Karl F. Lutzen & Mark Stevens
Clone Brews- Tess & Mark Szamatulski
Beer Captured Tess & Mark
 Lots of **Brew Your Own** magazines Approx.(\$150.00in books) like new.
Call Walt Newell 972-962-7127

North Texas Home Brewers Association, Inc. Board of Directors

President	Richard Harris	(972) 394-8166 L.r.harris@att.net
1st Vice President	Joe Scivicque	(972) 412-6722 Joseph.scivicque@gte.net
2nd Vice President	Bo Turton	(214) 538-9178 Bo3769s@hotmail.com
Secretary	Bill Dubas	(972) 862-8518 Bill_dubas@hotmail.com
Treasurer	Bill Lawrence	(972) 644-8878 Lawrencefam@attbi.com
Member-at-Large	Kelly Harris	(972) 769-0958 Killet@dhc.net
Past President	Walter Hodges	(972) 416-9330 Wnp.hodges@verizon.net

North Texas Home Brewers Association, Inc.



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 10 days prior to the next club meeting.

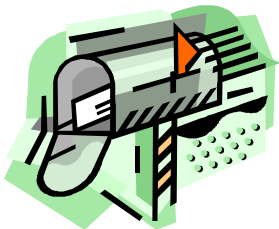
Club Brewmeisters

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	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

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

Livin' the Brews Newsletter
Bill Dubas, Editor
c/o Homebrew Headquarters
300 N. Coit Rd, Suite 134
Richardson, Texas 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.