



LIVIN' THE BREWS



June Meeting

Tuesday, June 14

7:00 PM

Humperdinks

2208 W. Northwest Hwy

Dallas, TX 75220

(214) 358-4159



Prez Sez

By Jacque Keller

Thank you to all who entered beers in the Sunshine Challenge, where NTHBA was the 2nd Runner Up. **Congratulations to winners Don Trotter, Jim Layton, Doug Nett, Steve Arnold, Val Bee, Bruce Fabijonas, and Kelly Harris!** For more details, please see our Medallist list in this newsletter. Kelly was also 2nd Runner Up for Best of Show Mead and Cider for HER Perry, as they said. Now, Kelly – someone needs to be set straight. Is it them or us??

Congratulations also to Jim Layton and Pete Hemmingsen, who qualified for the AHA finals. In the Southern Regional Competition, Pete placed 1st and Jim placed 3rd in Light Amber Hybrid Beers and Jim placed 2nd in Pilsners. Their beers will go on to the

National AHA Competition to be held this month in Baltimore.

Anyone want to learn more about tasting and judging beer? Richard Harris is organizing a **study group for the BJCP exam**. I was part of the last



study group and we not only learned a great deal about beer styles, we had a lot of fun! I encourage each of you to think about participating. Email Rich at Louis.Harris@northstar.net. If you're thinking about learning more about tasting beer, you may want to find out if you're a super-taster. Some

people have more taste buds than others and are therefore able to detect flavors to a higher degree than the average person. There's a test you can do to find out if you're a super-taster. If you blue food coloring on the front of your tongue, you'll be able to see your taste buds. Put a piece of paper with a ¼ inch hole over your tongue and count the taste buds you can see through the hole. Super-tasters have more than 35 taste buds in that small area. I did this test and I promise you your tongue will not stay blue for long – well, not too long anyway.

Not a super-taster? Fear not! You can still be an excellent beer judge. Sensory research studies indicate that eighty to ninety percent of what is perceived as taste is actually smell. Close to 90% of the Meilgaard Beer Flavor Wheel, the stan-

(Continued on page 2)

(Continued from page 1)

dard for flavor analysis, refers to aroma while only about 35% refers to taste.

Other opportunities to learn about beer are coming up in June. The Brewing Network,



an online radio station and audio/visual based website dedicated to brewing, makes its debut on June 5th. They'll be giving away prizes throughout June.

www.thebrewingnetwork.com

And don't forget our own Dallas-based radio show, The Beer Show at 5:00 pm on Saturdays at 990AM.

If you have not yet renewed your membership, please re-up and pay your dues!

Don't forget to come to the **brew day on June 7th**. It's going to be fun and educational! We'll have a private room at our **meeting on June 14 at Humperdinks** on Northwest Highway. It's \$2 pint night, so come thirsty!

Salud!
Jacque

What's Brew'n

By Fred David

Time is flying by!! The last thirty plus days were a blur but some great things happened! First we had our spring party at Bill and Julie Dubas' house on the 30th of April. The spring party, as those of you who attended can attest, was a great time. To start off, Bill and Julie decorated their back patio in the fashion of a Fiesta to include the music. Julie Dubas was able to find us some wonderful homemade tamales and enchiladas. Others brought Mole, Chili Con Queso, Guacamole, various salsas and Mexican Deserts. Thanks to everyone's kind donations we had plenty of very good homebrew to wash down the great food.

The following weekend gave way to the AHA National Brewday at Big Buck Brewery on May the 7th. We had a pretty good turnout from both our club and the Cap & Hare.



Between the two clubs we had six brewers with everything from extract brewers to all grain. At noon we all got together and gave a toast to homebrewers everywhere. There were several curious

onlookers and only one not so welcome guest: the 25-30 mph wind. We had great service from the wait staff and a lot of help in getting set up with water and electricity from their brew master, Raymond. This will definitely happen again next year and I hope we will have twice the number of brewers!

The first weekend of June, June 3rd – June 5th, was the 19th annual Texas Scottish Festival & Highland Games. On Saturday the 4th and Sunday the 5th the Knights of the Brown Bottle held brewing demonstrations at their booth. This event, held at Maverick Stadium at UT Arlington, boasts Scottish music, dancing, games, and, of course, beer. I was there on Saturday and enjoyed a few beers with our Arlington brewing friends. Congratulations to Bruce Fabionas for winning 3 ribbons in the Celtic Brewoff held at this event. He won two 1st place ribbons and a 3rd place as well as 3rd Best in Show.

Coming up next month is the Cap & Hare's 4th annual Iron Mash competition. This will be held at Rahr & Son's Brewery in Fort Worth starting at 8 AM on July 23rd 2005. This competition is modeled after the Iron Chef cooking competition and is set up in a similar way. Teams of two or three brewers are all given exactly the same base malts, specialty malts, hops, adjuncts, and unique ingredients. Each team is allowed to bring two differ-

(Continued on page 3)

(Continued from page 2)

ent strains of yeast. After receiving the ingredients, each team is to formulate a recipe and declare a style to the judges. The yeast that each team selects to use will be pitched before the end of the brewday and each team will be on the honor system from that point forward. Any additions to the secondary fermenter must be declared during the recipe stage of the competition. Judging will occur 10-12 weeks later. Winners will be announced and the beer will be consumed at a party in October. This is a great way to get to know other brewers around the metroplex and to learn a lot about our hobby. Last year there were about sixteen teams of which NTHBA had about 4. Hopefully we can up that number this year to about 8—10 teams. You don't have to be an all grain brewer for this!! I will be bringing this up at our next meeting so if any of you would like to participate please consider either taking your equipment over there or jump on the bandwagon to form a team with someone who is. If you are interested you can find out more at the Cap & Hare website at <http://www.capandhare.net>

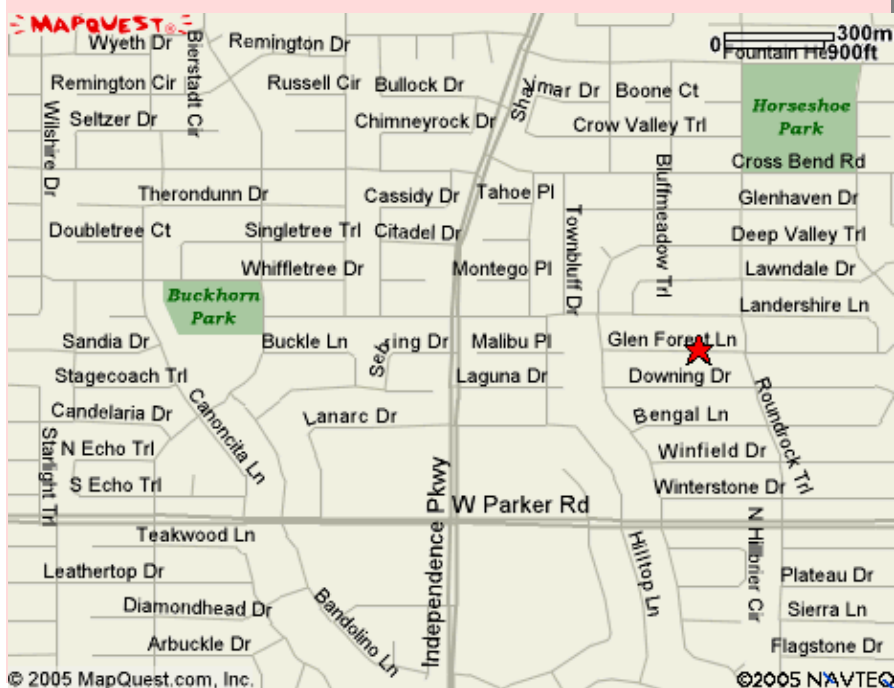
Until Next
Month,
Prosit!!!



June Brewday (June 11th)

Bill James

2801 Glen Forest Lane
Plano, TX 75023



Brew Day Update

By Fred David

As a reminder, the next brew day will be at Bill James' house on Saturday, June 11th. Everything will start at around 9 AM. We currently have both an extract and all grain brewer doing there thing but hope there will be more who come to brew. This will be the first in our series of monthly brew days and we will have our first judging class. I will be bringing several of my beers in the bottle with the hopes of being torn apart by a couple of BJCP certified judges in our club. I would like to have the opportunity to smell and taste what they do. That way I can learn and so can you. I would welcome more contributions of bottled beer to help this cause along with good par-

ticipation from people interested in learning about beer styles / flaws from the best. I hope to have the judging class start around noon. I also hope to convince all of you out there that are not into all grain brewing that extract brews can and do win at competitions like the Bluebonnet. These brew days will be a great opportunity to learn a lot about both brewing and judging. If anyone out there has other ideas that might make our brewing experiences better please come up and talk to me at one of our meetings or send me an e-mail. I hope to see a lot of you at Bill's.

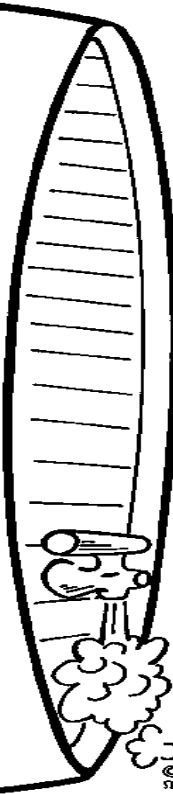
Prosit!!!



BREWER ROYALE 2005
Style of the Month

Aug '05	Belgian/French Ale	
	Cat. 16	
Sept/Oct '05	European Amber Lager	
	Cat. 3	
Nov/Dec '05	Baltic Porter	
	Cat12C	

<u>Standings</u>	<u>Points</u>
Steve Haney	8
James Dorman	4
Jim Layton	3
Bruce Fabijonas	2



San Diego Brew Notes
By Jacque Keller

Brewers often suggest that a good thing to do in an unfamiliar city is to go by the homebrew shop. You find out where to get the best beer and generally meet some nice people too. In San Diego, Ballast Point Homewbrew Supply is actually where you get the beer as well. They're licensed to sell beer and Ballast Point Brewery is right behind the store. This really is the best of both worlds! On a recent trip to San Diego, we were able to try a number of their very tasty beers and chat with George Cataulin and Ryan Glenn, pictured below. They filled us in on the brewery and on the Southern California beer scene in general. George, by the way, won the bronze for his IPA in last year's Nationals. If you're ever in San Diego, stop by and say hello. Although the brewery will be moving, the brew shop will still have the beer and the conversation.

2005 Brewer Royale
By Bill James

2005 Brewery Royale

Greeting fellow brewers, it's now summer and things have slowed down a little in the contest area. As I am writing this, the deadline for entering your Porter in the Big Batch Brew Bash is passing. The contest is next weekend June 5 at St. Arnolds Brewing in Houston. I hope everyone got their beers in. The next contest in the Gulf Coast Circuit is the Dixie Cup in October. So think about what you are going to enter, start brewing and let's see a large turnout from the club.

On the Brewery Royale front, not much has happened since the last club meeting and newsletter. As you can see from the

big barrel, the next club only contest will be in July for an August showing, and will be Belgian and French Ales. As it was explained in the last article, the different styles include Witbier, Belgian Pale Ale, Saison, Biere de Garde and Belgian Specialty Ale.

As you read in the last news letter, and hopefully in this one, this month's brew day will be at my house. I plan to have my new brewery finished, complete with two pumps, lots of valves and only a couple of hoses. So come brew by the pool, and see my new improved system.



You will also definitely want to go to the Liar's Club, recommended by the BP guys, where you will find the most complete selection of wonderful local beers, from BP, Coronado, Stone, Alpine, and other California breweries. Stone's 2005 Vertical Epic was available there and all over town. I was surprised to see people drinking it so young, but since they did, I did too. I'll wait to try it again, maybe even until 2012 as Stone suggests. Folks go to California for wine tours, but the quality of California beers makes beer

The Cap and Hare has Iron Mash. The KGB has the Big Batch Brew Bash. The Knights have the Celtic Brew Off. Does NTHBA want to try to come up with such an event? Do you have some ideas? Let the officers know. This could be a lot of fun!

ASK THE BEER NERD!
Do you have a technical question about brewing? What ails your pale ale? Why your stout is so thin? Just ask the Beer Nerd! This new column will start soon in the newsletter. Send your questions to TheBeerNerd@aol.com.

The 2003 Gulf Coast Circuit is off and running. Here is the list of NTHBA members that entered winning brews at the Bluebonnet. Congratulations everyone !!!

Brewer  1st Place  2nd Place  3rd Place	Bluebonnet Brew-Off	Sunshine Challenge	Dixie Cup
Kelly Harris	  		
Mike Grover	 		
Paul Doxey			
Steve Haney			
Don Trotter	  	 	
Bill Dubas			
Jim Layton			
Dimitri Lykomitros			
Doug Nett			
Steve Arnold			
Val Bee		  	
Bruce Fabijonas			
Best of Show 1st	Kelly Harris—Mead/ Cider		
Best of Show 2nd			
Best of Show 3rd		Kelly Harris— Mead/ Cider	



The Brewing Equipment Trading Post

HELP WANTED

Homebrew Headquarters is looking for a knowledgeable person in beer and wine making. Help is needed for weekends. 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.

You can give the information to James Dorman at our club meeting or email to jlmdorman@hotmail.com.

North Texas Home Brewers Association, Inc. Board of Directors

President _____	Jacque Keller _____	(214) 320-8426 NTHBAPrez@aol.com
1st Vice President _____	Bill James _____	polymath2000@yahoo.com
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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

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 14 days prior to the next club meeting.

Visit the NTHBA Website at

<http://groups.msn.com/NorthTexasHomeBrewAssociationHomePage>

Attention All Brewers! It's Membership Renewal Time

Please complete the membership renewal form below. There are two ways to complete the form:

1. Click on the first field of the form (Name) and use the Tab key to move from field to field. You can then print out the completed form.
2. Print out the blank form and complete by hand. Please print legibly if you choose this option

You can bring the completed form and your dues to the club meeting, or...

Drop them off at Homebrew Headquarters, or...

Mail them to NTHBA, c/o Homebrew Headquarters, 300 N. Coit Rd., Ste. 134, Richardson, TX 75080

If your dues are already paid in full, please fill out this form if you need to update your contact information and/or newsletter delivery preference in the club membership database.

North Texas Home Brewers Association, Inc.			Membership #
Membership Form			
Name (Please Print)			
Street Address			
City	State	Zip Code	
Home Phone	Alternate Phone		
E-mail Address (Required for e-mail delivery of club newsletter)			
<p>Membership options and dues Please sign me up for a 1 year membership with the North Texas Homebrewers Association. This membership will be valid for a period of one year (June 1 – May 31)</p> <p>I would like to receive my issue of the club newsletter, "Livin' the Brews," on a monthly basis in the following form:</p> <p style="padding-left: 40px;">Adobe PDF format file delivered via e-mail. Dues = \$20/year (Please provide e-mail address in space above)</p> <p style="padding-left: 40px;">Hard-copy delivered via US Mail. Dues = \$30/year</p>			
<p>By signing this form, I fully understand the following:</p> <p>My participation in this association is entirely voluntary. I know that participation in this association may involve the consumption of alcoholic beverages and that this may affect my perception, judgment, and reactions. I accept responsibility for my conduct, behavior, and action as well as those of my guests. I absolve and indemnify the North Texas Home Brewers Association, Inc. and its officers of any responsibility for my conduct, behavior, and/or actions as well as those of my guests.</p> <p>Signature _____ Date _____</p>			<p>Received by:</p> <p>Cash: _____</p> <p>Check: _____</p>

Livin' the Brews Newsletter
James Dorman, 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.