



# LIVIN' THE BREWS



**July Meeting**  
**Tuesday, August 9**  
**7:00 PM**  
**The Gingerman**  
2718 Boll St.  
Dallas, TX 75204  
(214) 754-8771

The  
**GINGER  
MAN**



## Prez Sez

By Jacque Keller

Do you like to relax with a nice cigar and a good beer? Then on Saturday, August 20<sup>th</sup>, you'll want to be at the **cigar/homebrew afternoon** organized by Richard Harris, with homebrew provided by some of our fine NTHBA brewers. It's from 1:00 to 5:00 at Two Brothers Cigars at 1424 Avenue K in Plano. The beer is donated – the cigars you buy. I've heard what some of the homebrew is going to be and it sounds great! So come and light up and drink up!

At the next couple of meetings we're having a **special raffle for a pre-owned chest freezer**, kindly donated by Bill Dubas. Thanks Bill! The freezer is about 20 cubic feet and holds fourteen 5-gallon kegs plus two 3-gallon kegs. The winning ticket will be drawn at the Ok-

toberfest party. Photos are in this newsletter and on the web site. <http://groups.msn.com/NorthTexasHomeBrewAssociationHomePage/chestfreezerforraffle.msnw>



Speaking of photos on the web site, please post your pictures of club events or pictures that would be of interest to your fellow brewers. Got a new brew system? Visit an interesting brewery? Got photos of a

club party? Put them up on the web site. <http://groups.msn.com/NorthTexasHomeBrewAssociationHomePage/whatsnew.msnw>.

Mark your calendar for the club's **summer party at Bill James' on August 13<sup>th</sup>**. It's a luau, so get out your Hawaiian shirts and your grass skirts! Also, plan to be at **Bruce Fabijonas' for the August 27<sup>th</sup> brew day**. The last brew day at Bruce's had one of the largest turnouts I've seen. This should be just as well attended and just as much fun. This is a good opportunity to **brew some winning beers for the Dixie Cup**. But even if you're not brewing, come and watch and drink.

We had a big Iron Mash contingent brewing out in the hot July sun a couple of weeks ago –

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seven teams and twenty brewers. That's quite a showing for NTHBA. Thank you to all of you for representing the club so well.

Do you need one of our club T-shirts with the cowboy on the front? You can **buy an NTHBA T-shirt** at the monthly meetings. We have a limited amount, so grab them while you can.

Our August meeting will be upstairs at the Gingerman on August 9<sup>th</sup>. Remember you can **bring your homebrew to the Gingerman** for your fellow brewers to sample. If you have a beer you want to enter in competition but don't quite know which category it fits, club members will taste it and give you their opinions. We're also having the hotly contested club only competition. This should be a fun meeting and I hope you can come!

Cheers!  
Jacque

## What's Brew'n

By Fred David

It was hot! Actually it was damned hot!! But it sure was fun!!! Mark Wedge from the Cap & Hare did a great job with this year's Iron Mash competition at Rahr & Sons Brewery in Fort Worth. This year there were 24 teams participating in the competition, seven of which were from

NTHBA. We started at 9 AM with instructions from Mark and then it was off to create a recipe for the day. Rahr & Sons was kind enough to do-



nate all the base malt we needed so it was up to us do the rest using the bag of goodies we were given as part of the competition and the yeasts we brought to create the award winning beer. Rahr & Sons is not lacking for tour interest on Saturdays so there were plenty of curious onlookers to and to the atmosphere. The brewing setups were a sight to be seen. There was everything from the simplest to the most elaborate you could possibly imagine. A great barbecue lunch was provided and everyone brought side dishes. The Cap & Hare provided a keg of Rahr Blond to wash things down. At the end of the day everyone one cooled down their wort, pitched



their yeast of choice and took their entry home to ferment. In about 8 weeks we all will bottle a six pack of our brew and supply it to a great team of judges that will decide who the Iron Mash 2005 Champion is. Fol-

lowing the judging by about a week there will be the 2005 Iron Mash party where everyone will be able to sample everyone's entry and the awards will be announced. For those of you that missed this event it is an absolute must for the future!

Coming up next is party time! It's August and it is time for our summer party. This year it is on August 13<sup>th</sup> at Bill James's house In Plano, Texas. Ernest Paul's Rear of the Steer



Barbeque will provide pulled pork and sausage as the main course. Please make sure to bring a side dish along with your favorite homebrew to share. Also, Bill has a great backyard with a pool so think about bringing along your bathing suit. This will be a great time to get together and enjoy See our hobby and have a good time. I look forward to seeing each and every one of you there!! Festivities will start at 7 PM. For a map to Bill's house check page 3.

Until then,

Prosit!!!

## Brew Day Update

By Fred David

July's brew day was at the Cap & Hare's annual Iron Mash and took place at Rahr & Sons Brewery. This was a truly educational and entertaining time. Those of you who were there were able to watch 24 teams put together numerous recipes from the ingredients they were given. It was also very interesting to see everything from the simplest to the deluxe setups of brewing equipment. It is also comforting to know that in our hobby it is not necessarily how much you put into your equipment but how much care that you put into your brewing that makes the most difference in the final product.

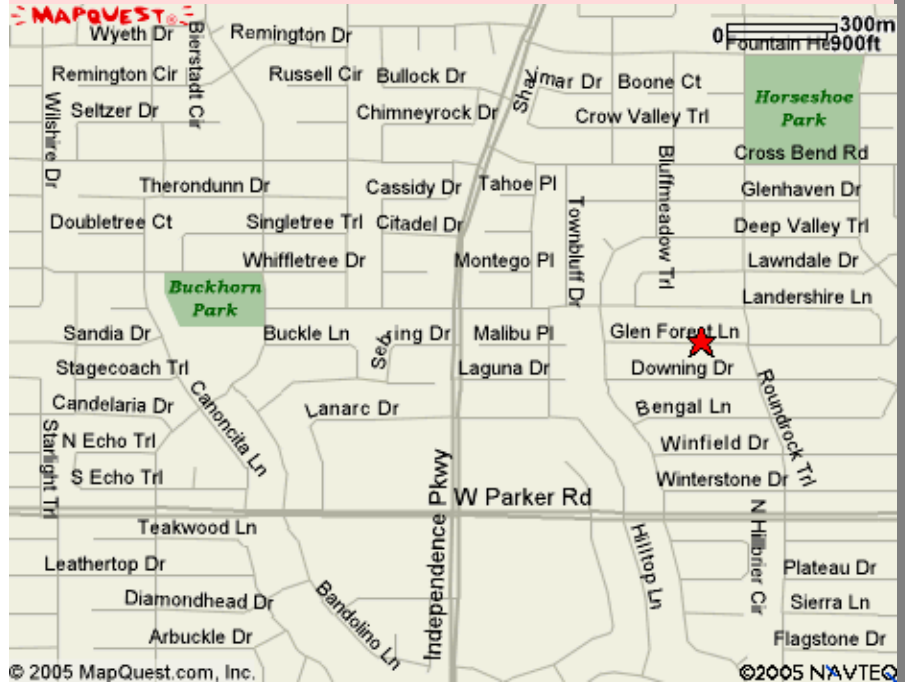
August's brews day will be at Bruce Fabijonas's house on Saturday, August 27<sup>th</sup>. Everything will start at around 9 AM and will go until its over. Again we will have a beer judging class that will start at noon. This time we will be exploring the Pilsner and Helles style of beer. These beers, although similar in style, have differences that everyone should be able to discern. The map to Bruce's house is to the right. If you wish to read up a little on the styles we will be discussing, go to <http://www.bjcp.org/styles04>. Munich Helles is under category 1 while the Pilsners are in category 2.

With the Dixie Cup coming up  
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## Summer Party (August 13th)

Bill James

2801 Glen Forest Lane  
Plano, TX 75023  
(214) 755-4273

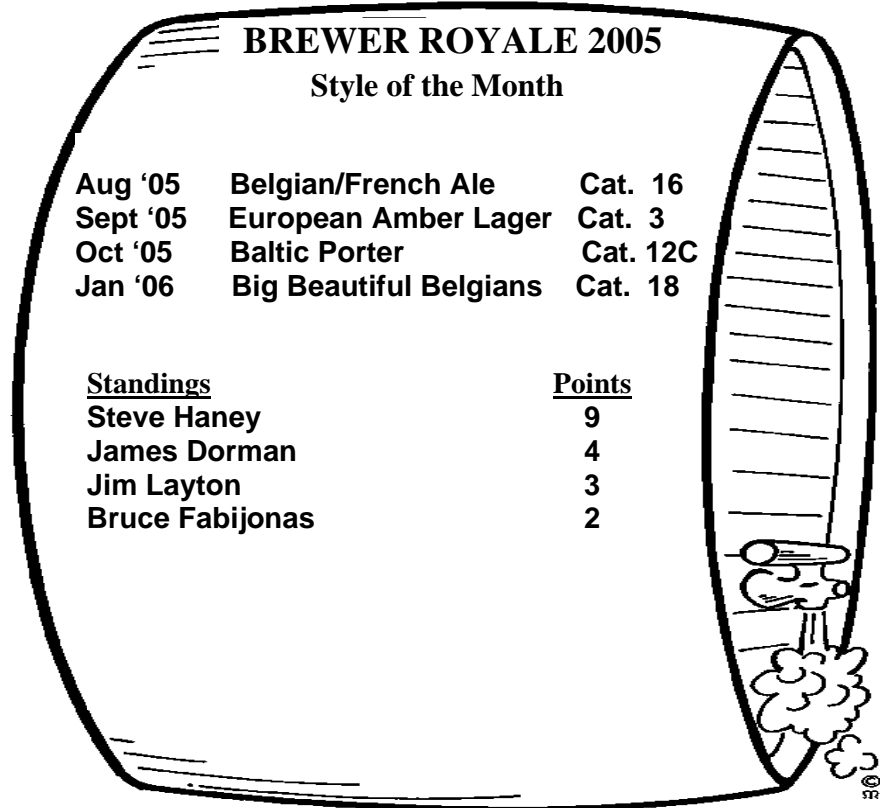


## August Brew Day (August 27th)

Bruce Fabijonas' house

9502 Timberleaf  
Dallas, TX 75243  
(469) 223-3889





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on so quickly I hope everyone already has something brewing so that they will be able to enter and help us take The Foam Rangers Trophy away from them. I look forward to seeing everyone at our August meeting and hopefully at Bruce's house on the 27<sup>th</sup>.

**Prosit!!**

## 2005 Brewer Royale

By Bill James

Well it's finally time for the next Brewer Royale. After three months of no tasting, it is finally going to start up again during the August meeting at the Gingerman. So bring your fine Belgian and French ales!! Just a reminder, we will be having club only competitions the

next three months. Check above for the style(s) of the month. Of course I will need judges, so if you are not entering and would like free beer, contact me. If you haven't judged and don't feel qualified, don't worry, we always have at least one qualified judge and they are always happy to guide you along.

On the other contest front, The Cactus Challenge has posted the time table for their event. August 22 they start accepting entries and September 2 is the entry deadline. The Challenge will be held in Lubbock on September 16 and 17 if you would like to go. Check out <http://www.ale-iansociety.org> for more information.

I know we have all been getting ready for the Dixie Cup which is going to be held on October

20-22. The early deadline is October 7 and the late deadline is October 14. So therefore we will be having a packing party probably in the first part of October to get our entries in. We will announce the exact date and time at the September newsletter. Check out their home page at <http://www.crunchyfrog.net/dixiecup/> for more information on the Clone wars. It is quite humorous.

Did everyone enjoy the Iron Mash, I certainly did. It was quite enjoyable and I didn't think it was very hot at all. Hahaha. Well at least it wasn't in The James Gang tent. I think every one had a good time, and beside the problem of getting our wort cooled down, I think it went pretty good. I am looking forward to next years. I do expect we will be seeing quite a few more water mist-ers.

I am hoping that everyone is planning to be at my house on August 13 for the summer party. It starts at 7pm and will be going on till whenever. The theme is Hawaiian, so I hope to see lots of colorful shirts. The great Ernest will be catering, with pulled pork and sausages. I know that everyone that comes will be bringing some tasty side dish or desert and Of course we will have lots of fine beers, because all good members will be bringing kegs for other member to enjoy. If it gets too hot, everyone is welcome to use both the pool and the hot tub, I am sure I will get in for at least a

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few mins. Nothing better than enjoying a fine beer floating in the pool.

## What is Chicha?

By Bill Dubas

When traveling to another city, whether in the USA or a foreign country, I always like to sample the local beer. My wife and I traveled to Peru this spring, so I knew that I had to try some "chicha". Chicha, a beer made from corn, has been a popular drink in South America since pre-historic times.



You won't find chicha on tap or in a bottle at some fancy bar in the city. Chicha is home-brewed by farmers out in the country, mainly women, and the process for making it is rather primitive.

Kernels of yellow corn are soaked overnight, then placed out in the sun under a plastic tarp for up to a week to induce germination. This malted corn is called "jora". Once the corn has been malted, the production of the chicha drink takes 3 days.

On the first day, the jora is ground up and boiled with wa-

ter in large pots. The liquid is then poured into a woven basket lined with straw to provide a fine mesh or filter bed. The basket sits atop a large ceramic pot or "raki". During the night, the corn liquid called "upi" drips into the pot.

The following day, yeast is added to the upi to start fermentation. The yeast is passed from neighbor to neighbor as they brew their chicha. Remember that this beverage is made on farms by people who live in very primitive conditions, so to say that these yeast starters contain a cornucopia of micro-flora is being conservative. The spent corn kernels which have not passed through the filter bed are re-boiled and filtered a second time. This second running produces a liquid called "seque". Sugar and flour are added to the seque and it is boiled a third time. Remember that while the seque is being produced on the second day, the upi produced on the first day has been fermenting.

On the third day the seque and upi are mixed to produce chicha, a corn beer with an alcohol content of about 3 percent. Chicha is best if drunk within a few days of brewing it. The residue is called "sutuchi" and is used as animal feed.

So how do you get an opportunity to taste chicha? Well, first of all you have to get out of the city and into the countryside to visit some farmers. We left Lima, the capital of Peru, and traveled out into the fertile valleys near Cusco, a city which

was once the center of the far-reaching Inca empire. Next we had to figure out which farmers were willing to give us a sample of their chicha. This turned out to be easier than we expected. Since chicha is such a popular drink, nearly every farmer's wife makes it, and some even sell it at roadside stands, just like kids selling lemonade. As you drive down the road, you have to look for long poles, probably 15-20 ft long, hanging out over the edge



of the road. The pole will have a wad of red cloth or plastic wrapped around the end. This is the signal that chicha is brewed at that farm and is available for sale.

So what does chicha taste like? It has a pale straw color and a slightly milky appearance as you can see in the photo. It can be drunk when it is young and sweet, or after it has aged a little bit and become drier and stronger. In either case, it also

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has a slightly sour aftertaste, as you could expect from the yeast used and the poor sanitation practices. I'll have to admit that it is an acquired taste. I'll stick to Cusquena, the local light lager.



## Now How is Beer Made?

By Jacque Kellar

**Take a look at this description of how beer is made from Germany in the early 1800's!**

In 1839 the Annals of Chemistry, Volume 29, by Friedrich Woehler and Justus von Liebig, stated that "Beer yeast, when dispersed in water, breaks down into an infinite number of small spheres. If these spheres are transferred into an aqueous solution of sugar, they develop into small animals. They are endowed with a sort of suction trunk with which they gulp the sugar from the solution. Digestion is immediate and clearly recognizable because of the discharge of excrements. These animals evacuate ethyl alcohol from their bowels and carbon dioxide from their urinary organs. Thus one can observe how a specifically lighter fluid is extruded from the anus and rises vertically, whereas a stream of carbon dioxide is ejected at very short intervals from their enormously large genitals.

**Thank goodness, we know better now-a-days!**

## August

- 9 August Club Meeting - 7:00 PM @ Gingerman  
COC: Belgian and French Ale
- 13 Summer Party @ Bill James house
- 20 Beer and Cigars @ Two Brothers Cigars from 1:00—5:00
- 22– Sept 2  
Accepting entries for Cactus Challenge Homebrew Competition
- 24 Packing Party for Cactus Challenge Homebrew Competition  
Location: Homebrew Headquarters @ 6:00 PM
- 27 Club Brew Day @ Bruce Fabijonas house

## September

- TBD Club Brew Day Location: TBD  
COC: Amber Lager
- 13 Sept. Club Meeting - 7:00 PM @ Jorg's Café Vienna
- 16-17 Cactus Challenge Homebrew Competition  
Location: Lubbock, TX
- 29-Oct 1  
Great American Beer Festival Location: Denver, Co.

## October

- TBD Club Brew Day Location: TBD
- TBD NTHBA Club Oktoberfest Party  
Location: Walter Hodges
- TBD Packing Party for Dixie Cup Homebrew Competition - Homebrew Headquarters
- 7 Early Deadline for entries for Dixie Cup Homebrew Competition
- 11 October Club Meeting -7:00 PM @ Gingerman  
COC: Baltic Porter
- 14 Late Deadline for entries for Dixie Cup Homebrew Competition
- 20-22 Dixie Cup Homebrew Competition - Houston, TX

## November

- 5 Club Brew Day/Teach a Friend to Homebrew Day  
Location: TBD
- 8 November Club Meeting and Election of club officers  
7:00 PM - Location: TBD

The officers are thinking of organizing some informal beer tasting evenings. We would get together at someone's house and everybody would bring some interesting beer to share. The officers do this on a pretty regular basis and we thought others might want to join in. If this sounds like something you might want to do, email Jacque at: [NTHBAPrez@aol.com](mailto:NTHBAPrez@aol.com).

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! See the first article starting on page 2 of this newsletter. Send your questions to [TheBeerNerd@aol.com](mailto: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		☼	
<b>Best of Show 1st</b>	Kelly Harris—Mead/ Cider		
<b>Best of Show 2nd</b>			
<b>Best of Show 3rd</b>		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](mailto:jlmdorman@hotmail.com).

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

President	Jacque Keller	(214) 320-8426 <a href="mailto:NTHBAPrez@aol.com">NTHBAPrez@aol.com</a>
1st Vice President	Bill James	<a href="mailto:polymath2000@yahoo.com">polymath2000@yahoo.com</a>
2nd Vice President	Fred David	(214) 415-0233 <a href="mailto:fbdavid@earthlink.net">fbdavid@earthlink.net</a>
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Past President	Bo Turton	(214) 538-9178 <a href="mailto:Bo3769s@hotmail.com">Bo3769s@hotmail.com</a>

## 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	<a href="mailto:Russmbee@aol.com">Russmbee@aol.com</a>	(972) 771-9489
Darrell Simon		(972) 675-5562
McKee Smith		(972) 393-3569
Jim Layton	<a href="mailto:Blutick@juno.com">Blutick@juno.com</a>	(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>



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.