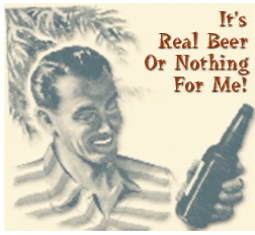


# LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION



## Prez Sez

By James Dorman

I really wish I was able to say I was sitting at my computer and drinking a beer while writing this article, but I can't since I am on my lunch hour. I have been fairly busy with the daily grind, and am running a little late getting my article together. That said, I have just a few items I would like to bring to the forefront.

The first thing I would like to do is thank Brian and Melinda Beyer for hosting our spring party. If you were unable to attend, you really

missed a great time. There were some new faces at the party, and it was a blast talking to them as well as the seasoned veterans. We had about nine or ten great beers on tap as well as quite a few bottles being passed around. If you have never been to one of our four yearly parties, I strongly encourage you to attend.

The next thing I need to bring up is a request for volunteers. As we announced two months back, we are planning on holding a homebrew competition this year. The awards ceremony will be held at Big Buck. Volunteers are

needed to help work on a few of the committees and try to get this event as organized as possible. With enough help, it should be a smooth event and hopefully we will consider making the event part of the Lone Star Circuit in future years.

I received an e-mail from Mark Wedge recently asking me to get our teams formed and registered for the Iron Mash. This event is a blast, and I'm hoping to hop on a team again this year. You'll find more Iron Mash details on page 3.

## Announcements

- May 6 brewday at Big Buck
- May 9 meeting at Jorg's in Plano
- July COC: Mead
- Big Batch entries due May 26
- Lunar Rendez-Brew entries due July 5
- Club hosts session beer competition in late August

## In this issue

May meeting	2
Your letters	2
Brewday	3
Club-only comp.	4
Session beers comp	4
Other competitions	5
News from Florida	5
Beer Talk	6
Member application	7
Classifieds	8

## What's Brewin'?

By Fred David

May 22<sup>nd</sup>, 2006 is definitely a day to be remembered. This year we had awesome weather for a very well attended spring party and club meeting. I counted approximately forty people over the course of the evening. Before I go any further I hope that everyone will thank Brian and Melinda Beyer for being such great at hosts. They have a great house for a party and I hope they will volunteer its use again in the future. Brian got a new smoker and prepared pulled pork and smoked sausage for dinner while everyone else provided



lots of sides and, of course, homebrew.

The biggest discussion at the meeting was about our new competition set for later this summer. Mike Grover is really working hard to get this set up and he really needs the club's

help in pulling it off. The meeting lasted about an hour and a half and then the party continued. I left at about midnight and there were still a handful of people engaged in good conversation. I hope that all of our parties will be successful in the future.

## May Meeting at Jorg's Café Vienna

Our meeting this month will be on May 9<sup>th</sup> at Jorg's Café Vienna. If you have never been to Jorg's, you are really missing out on a great little Austrian restaurant. The beer is excellent and the food is even better. They treat us well and I always enjoy going there. We will be meeting out in the beirgarten in the back of the restaurant. Just a reminder, Jorg does sell hard liquor so we can't bring homebrew to this meeting.



Jorg at his bar.

## Mailbag

### Your comments and letters from last month

*Several of you responded to last month's editorial on strong beers. Showing deft understanding of the Hobbsian impetus to "over-awe all," NTHBA member Coty Bell offers this response:*

It seems like it may be up to the judges to step up and say, hey this is too hoppy, malty, spicy etc. The problem I see, though I agree with you, is that I still want to win. That mentality will surely take over. Most are going to have a hard time restraining from upping the flavor profile, which could give them the edge needed to pick up a medal. I think it will be up to the judges to enforce it. Anyway, just wanted to let you know I enjoyed the article.—Coty Bell

*And officer Bill Lawrence comments from both a judge's and a competitor's perspective:*

Nice job on your article concerning big beers vs. nuanced offerings. I can just tell you from experience that trying to compete in competitions tends to drive this trend, as most restrained brews get passed up when the judges'

palates get overwhelmed by a hop bomb or very high gravity offering. I have actually messed around with beers that I thought tasted great as they were just to try and do better in competitions, to the detriment of the drinkability (in my humble opinion). The other thing about big beers is that of course you end up compromised very quickly at which point subtle tastes and well crafted beers go unnoticed as the veil of alcoholic stupor descends upon the drinker.

I am guilty of all the sins mentioned in your article. As an act of contrition, I am going to try and develop a couple of lighter beverages for my kegs (as well as the new club competition and maybe the Scottish Festival coming up). Furthermore, when I judge in competitions, I am going to try and keep your article in mind when comparing the different entrants and try to give due credit to the more subdued nuances of flavor.—Bill Lawrence

*As always, we welcome your comments. Send them to [news@nthba.org](mailto:news@nthba.org).*



## Brewdays

By Fred David

The brewday at my house on April 1 was terrible. It rained all day, the turnout was light, and the food was terrible! April Fools! Everything was actually just the opposite. The morning started out a little slow at about 9 am, and the skies threatened rain for a while, but other than a couple of sprinkles the weather was great. By about 11 am we had three brewers going with a fourth (my middle son) starting an extract brew at about 1:30 pm. Ernest supplied all of the hungry people with some great pulled pork, sausage, and the side dishes to complement the meat and, of course, we had plenty of homebrew to drink. The brewers of record were Kelly Harris, Tom Garner, Earnest Pewitt, Jeff Blume, and I. We had somewhere between 20 and 25 people to wander through during the course of the day which ended at about 7 pm. Steve Jones put together a very good class on wort oxygenation that raised some interesting questions about what can happen both right and wrong during this phase of your brewing. This led to a lot of discussions on various



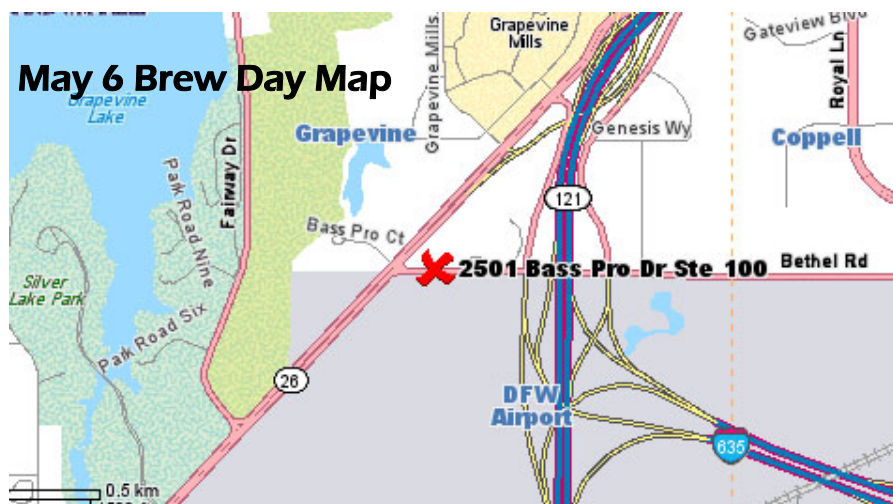
aspects of brewing that the experienced brewers on hand we had on hand were able to answer. A couple of new brewers brought some beer they had brewed looking for guidance about style and how they might be able to improve on their efforts. This, in my opinion, is what a brewday is all about. We all were able to share in good food, good drink, and great companionship while hopefully helping to educate each other on various aspects of homebrewing.

I know that I am repeating myself from last month but the next brewday is the AHA

National Brewday on May 6, 2006. The AHA hosts a "big brew" day on the first Saturday in May with various locations around the USA signing up to host a brewday. I have reserved the patio at Big Buck Brewery starting at around 8 AM. Every year a different style of beer is announced as the style for the brewday and this year there are two: an old ale and a summer kolsch. There are recipes for both of these beers at <http://www.beertown.org/events/bigbrew/recipes.html>. It is not necessary that you brew either of

## Belgium Anyone?

Is anyone interested in doing a 7 to 9 day tour of the breweries of Belgium in 2007? I have done a little investigation and it appears that late August or early September is the best time of year. In order to do this on anything other than as an individual I will need about 20 people. An example of a land only tour can be found at [www.globalbeer.com](http://www.globalbeer.com). Either email or call me if you are interested.—Fred David

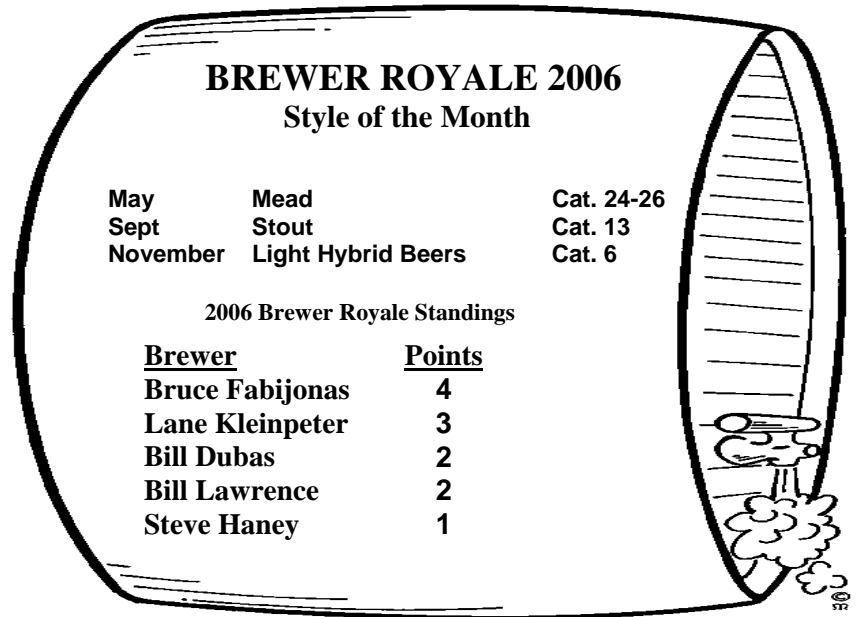


## 2006 Brewer Royale

By Mike Grover

We collected entries for the third Brewer Royale contest at the spring party. Since it was a party and we wanted to allow people plenty of time to show up with their entries, we decided not to judge the beers at the party. However, the judging will have taken place by the time you read this and we will announce the winners at our regular May club meeting. Look for updated standings in the June newsletter.

Our next club-only competition will be held at the July club meeting and this time around the featured beverage is mead (categories 24-26). Dig those prized 5-year old bottles of mead out of your cabinets and enter them!



## NTHBA Session Beer Competition

At the last officer's meeting much of our discussions were centered on our upcoming session beer competition. Several important decisions were made, not the least of which was where to have it. Fred David and I met with the brewer and General Manager at Big Buck Brewing Company in Grapevine. Big Buck has agreed to host our party and awards festival, which has been scheduled for August 26<sup>th</sup>. They are excited about hosting an event that will be attended by so many beer enthusiasts, and we are thrilled that they have agreed to host us. There are still a great many details to be hashed out, some of which will be revealed at the May meeting.

The competition is tentatively named the North Texas Session

Brew-Off, but if someone has a catchy or clever name that sticks to the session beer theme, please share! We identified some of the committees that will be needed to make this competition a reality:

- ◆ Registration/Entries
- ◆ Entry Storage/Judging Location
- ◆ Research (BJCP/AHA sanctioning, eventually joining the Lone Star Circuit)
- ◆ Awards and Prizes
- ◆ Advertising/Publicity

A number of folks have already stepped forward and indicated their desire to pitch in, but we will need more! Please consider helping out with one of these committees. We will have more information at the May meeting.

## On the Horizon

- ◆ Big Batch Brew Bash – Entries Due May 26<sup>th</sup> ( <http://www.thekgb.org/> )
- ◆ Lunar Rendezbrew – Entries Due July 5 ( <http://www.mashtronauts.com/> )
- ◆ Cactus Challenge – Entries Due August 25<sup>th</sup> ( <http://www.aleiansociety.org/> )
- ◆ Dixie Cup – Entries Due October 15<sup>th</sup> ( <http://www.crunchyfrog.net/dixiecup/> )

## Other competition news

### Celtic Brew-off

The Tenth Annual Celtic Brew-Off, sponsored by Arlington's Knights of the Brown Bottle, is almost here. The deadline for entries is **May 11<sup>th</sup>** and the competition is open to all beer styles associated with the British Isles. More information can be found at: <http://hbd.org/kobb/celtic/celtic10.htm>. Please support NTHBA and the Lone Star Circuit by entering your English, Irish, and Scottish beers! The other Lone Star Circuit competitions such as the Celtic are run by the same clubs whose support we will need to make our competition a success. The awards ceremony for this competition will be held at noon on June 3<sup>rd</sup> at the Scottish Festival and Highland Games at UT Arlington's football stadium. Come for the beer – stay for the hairy guys in kilts!



It's only 5 months until the entry deadline for the Dixie Cup. Get started on any big beers that will require significant conditioning or lagering time so that

they will be at their peak in Oktober. The Rendezbrew deadline is only two months away – why not brew a nice American pale ale or a porter?

**Iron Mash**—The 2006 Iron Mash competition will be at the Rahr & Sons Brewery in Fort Worth on Saturday, June 10. The competition mimics the Iron Chef show, so brewing teams will not know what ingredients they are provided with until the morning of the competition. Each team is given its ingredients which include base malt (or extract), specialty grains, hops, and special ingredients. The teams decide what style they intend to brew using only the ingredients provided. Each team may bring two different yeast strains to the competition and must use one of these two strains for fermentation.



**REGISTRATIONS ARE DUE ON JUNE 2nd.** Register online or download the registration packet from <http://www.capandhare.net/>. Iron Mash teams consist of 2-3 brewers, so partner up with someone and get registered. Let's have a good showing and help break last year's record for number of teams!

## New from the Central Florida Homebrew Club

By Russ Bee

With much sorrow, I write with some sad news from Florida. Les Covington, a member of the Central Florida Homebrewers has been diagnosed with terminal cancer. Many of you have traveled with me to the Florida Sunshine Challenge over the years, and anyone who has been to the Challenge has met Les and swilled a few beers with him and his wife, Barb. Or you may have met them when they were in town a few years ago for the Bluebonnet. In any case, there are lots of us here in North Texas who consider him a friend.

Les is one of those fellows you'd be just as likely to catch out at the beer truck at 8 P.M. as you would at 8 A.M. His illness came on rather suddenly, and he was just diagnosed a week or 2 ago. I called him recently just to say howdy. It was his birthday and he was in the hospital. When I wished him happy birthday he said " Yeah, this is great. I've got some Jell-o here, and I think this is lasagna... it has cheese in it." It made me laugh and I thought here I am calling to cheer him up and he is making *me* laugh! But that is Les; he likes to laugh and have fun, much like all those Florida boys and gals.



Les and Barb Covington

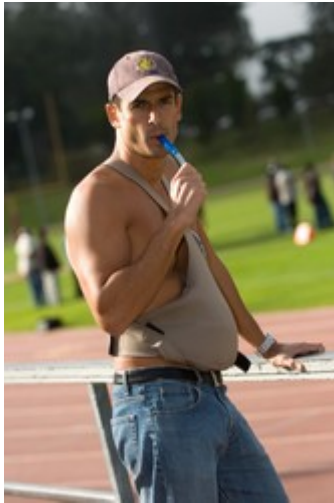


# Beer Talk With Jacque

News, Hearsay & Odd Info  
by Jacque Keller

## Strap-On

Ever been to a sporting event where the beer selection was abysmal? Ever wished you could take your homebrew with you everywhere? The Beerbelly - a hidden strap-on beer holder that looks like a beer belly - may be for you. It's a sling that holds a bladder which can contain 80 ounces of your favorite beverage. A tube can dispense out your shirt, your sleeve, or even your zipper. The contented quaffer pictured below only needs to add an over shirt to make that



bulge of beer look like a bulge from beer.

The website offers tips, including what to say to officials who discover your ruse. The creators suggest other times to use the Beerbelly, such as when you are kayaking, sitting on a plane, or snowboarding. They may produce a similar device aimed at women - a dual bladder to be worn higher on the body - called the Wine Rack.

[www.thebeerbelly.com](http://www.thebeerbelly.com)

## Celis to Brew Blanco at White - er, White at Blanco

Last January, the NTHBA newsletter was among the first to report that Pierre Celis was working on a deal to come back to brew in Texas. As the Belgians say, "The bullet is now through the church" and Celis has signed on to oversee production of Brussels White and Brussels Grand Cru at Real Ale in Blanco. The White will also be the base for three ales made with Fredericksburg peaches, Wisconsin cherries and European raspberries.

Celis' renowned Hoegarden won the gold in the category of Belgian-Style White/Belgian-Style Wheat at the World Beer Cup in Seattle last month. We can expect to try his latest efforts in mid-summer when Real Ale hopes to have their new beers available. Celis celebrated his 81st birthday in March, proof that brewers live not only better but also longer!

## National Homebrewers Conference

Join more than 800 homebrewers from around

the world at the National Homebrewers Conference, to be held June 22-24 in Orlando. Greg Koch, chairman and CEO of Stone Brewing, will be the keynote speaker. Awards will be presented to the winners of the National Homebrew Competition. Register before May 15 to save on conference registration packages. For more info, see [www.beertown.org](http://www.beertown.org)



## Beer Trivia

A paragraph containing a clue for the trivia question was inadvertently left out of last month's column. So we'll have a do-over on the question this month. What country has the world's largest per capita beer consumption? A) Belgium B) the Czech Republic C) America. Email your answers/guesses to [Jacquelyn.Keller@gmail.com](mailto:Jacquelyn.Keller@gmail.com).

# The Brewing Equipment Trading Post



## HELP WANTED

Homebrew Headquarters is looking for a knowledgeable person in beer and wine making. Help is needed for full or part time. OK money, excellent employee discounts. Contact Kelly Harris @ 972-234-4411 or [brewmaster@homebrewhq.com](mailto: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.

Email Sean at [news@nthba.org](mailto:news@nthba.org)

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972-417-3057

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Fred David  
[i\\_brewfer\\_2@verizon.net](mailto:i_brewfer_2@verizon.net)  
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### **Treasurer**

Bill Lawrence  
[Lawrencefam@attbi.com](mailto:Lawrencefam@attbi.com)  
972-644-8878

### **Minister of education**

Steve Jones  
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214-536-3243

### **Secretary**

Sean Fitzpatrick  
[news@nthba.org](mailto:news@nthba.org)  
940-594-8538

### **Past President**

Jacque Keller  
[Jacquelyn.keller@gmail.com](mailto:Jacquelyn.keller@gmail.com)  
214-320-8426

## **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 Cow-boy games!

Russ Bee  
[Russmbee@aol.com](mailto:Russmbee@aol.com)  
(972) 771-9489

Darrell Simon  
(972) 675-5562

McKee Smith  
(972) 393-3569

Jim Layton  
[Blutick@juno.com](mailto:Blutick@juno.com)  
(903) 546-6989

Homebrew Headquarters  
(972) 234-4411  
[brewmaster@homebrewhq.com](mailto:brewmaster@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  
<http://groups.msn.com/NorthTexasHomeBrewAssociationHomePage>

# Attention All Brewers! It's Membership Renewal Time

Please complete the membership renewal form below.

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.

<b>North Texas Home Brewers Association, Inc. Membership Form</b>			<b>Membership #</b>
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><b>Membership options and dues</b>                      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>