



LIVIN' THE BREWS



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

Volume XIV, Issue 6

June, 1999

June Club Meeting

Tuesday, June 8, 1999, 7:30 PM

Location: The Gingerman

2718 Boll St.

Dallas, TX 75204

(214) 754-8771

**BOD Meeting
@ 7PM**



Portland Hops!

by Jim Snow

Dan Hall is right; Portland is the best beer town in the United States. I was totally blown away by the sheer number of good beer establishments in a beautiful city. I came home convinced that I needed to return for a longer visit in the very near future. Now to the details of my recent visit.

I traveled to Portland on business with Dave, a Scotsman who recently relocated to Dallas from Edinburgh. We only had one customer visit at 9:00AM, which left the rest of the day open for beer exploration. We got started right after the sales call. Once again I had thoroughly researched the locale to maximize my limited time. The local salesperson asked if we had any requests for lunch, so I suggested Alameda Brewhouse, which was suggested to me by a member of the Oregon Brewers Guild (<http://www.oregonbeer.org>) as the place to go if you only have time to visit one place. He was right.

The head brewer is very innovative and formerly

North Texas Homebrewers Score BIG at Nationals

by Russ Bee.

The N.T.H.B.A. scored an amazing 16 ribbons totaling 33 points at the first round of the nationals in Denver! This is the best we've done in recent memory and puts us in excellent position to bring home some trophies as all 16 of those beers will move on to the second round. Charlie Gottenkenny and Russ Bee each has 5 beers advancing to second round followed by Whoop-Ass Feder with 4 and Steve Wall with 2. Our club actually swept the American Lager category with Bee taking 1st and 3rd and Steve Wall taking 2nd. Congrats to all and good luck at the finals

Musical Brewers

by McKee Smith

Brewers are everywhere. OK, we've all known this for quite a while. Still, it needs reinforcing once in a while. Over the Memorial Day weekend, I was working with the bands playing at ArtFest in Fair Park. I went to pick up Jennifer Page and her band on Friday night wearing a "South Padre Island Brewing Company" T-shirt. Her percussionist asked about the shirt and I told him I was a home brewer. It turned out, he was as well!

It seems that homebrewing is a very popular hobby with Los Angeles musicians. They

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BREWER ROYALE '99 COMPETITION

BEER OF THE MONTH

July	Traditional Mead and Braggot, Fruit and Vegetable Mead, and Herb and Spice Mead (Cat. 25, 26 & 27)
September	Porter (Cat. 9)
November	English & Scottish Style Strong Ale (Cat. 10)

STANDINGS

Jim Layton	9
Darel Simon	6
Charlie Feder	3
Steve Wall	3
Paul Doxey	2
Paul Kensler	1

Competition Corner

by Russ Bee, Competition Coordinator

I Never Knew Me a Better Time
(and I guess I never will)

I've said this before and I'll say it again; the Sunshine Challenge is a 3 day party. Palm trees swaying in the gentle breezes, the Florida sun warming your skin as an endless supply of micro brewed beer flows from the taps 24 hours a day, live music and buffet dinners at poolside, lots of ladies wiggling around in bikinis, dancing barefoot to the tunes of the C.F.H.B. band "Barleywine" playing Crocodile Rock (they really did learn it!), These are just a few of the things that make the Sunshine Challenge the best competition on the Gulf Coast circuit. (Trust me, you haven't lived until you've witnessed Rodney Smith doing the Navasota Slide to Crocodile Rock!) I even got a glimpse of our Bluebonnet trophy, chained and padlocked, prominently displayed throughout the event.

This years Challenge drew entries from no less than 30 different homebrew clubs. There were even a couple of "Sly Bastards" from the Foam Rangers who showed up Saturday nite and took back a few medals to Houston on Sunday. Sad to say, Greg Noonan had to go all the way back to Vermont without any of Barb Covingtons undergarments. Just one question, Barb. Why did you lock Les out of the room Friday

Brew Day @ Bo's - June 12th

by Bo Turton

At the May club meeting, I spoke about hosting a brew day at my house in The Colony, Tx.

With the Dixie Cup and the Cactus Challenge coming soon, now is the time to fire up the kettles! We need more entries in the Brewer Royale club competition too.

So the brew day is set for June 12th. We can start brewing between 8-9 in the morning. Bring your brewing equipment and your swimsuit - I have a

pool so if it gets hot you can go for a swim. Some people mentioned bring a side dish and having a pool side party at lunch. I think it's a great Idea but don't let a side dish keep you from coming to the brew. If your family is more interested in a swim than brewing, bring them along too (or they can come in the afternoon).

Our address is 7125 Northpointe Dr The Colony, Tx 75056. 972-625-0419.

My backyard is known as Lucky's Bar and Grill (Lucky is my bird).

My email at work, which I

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Homebrewed Gadgets

By Doug Nett

Hot Summers Days are just around the corner. Here is a device that will keep your corny keg cool and those party animals happy.

Hey brew gang!

I've got a cheap & easy way to keep your 5 gal. keg of homebrew cold for your next outdoor outing or party! Go to your nearest friendly neighborhood convenience store and purchase (2) of those cheap styrofoam rectangular ice chest. (mine have the Budweiser frogs on the side!) You'll also need a can of spray foam insulation sold at any hardware store. Cut out the bottom of one of the chests and spray the foam insulation on that bottom rim and the top rim of the other ice chest (not the lid). Combine the two and spray more foam if needed to create a good air-tight seal. Spray all inside corners and the bottom to strengthen the entire container. I try and keep around 3 inches of space between the walls and where the keg will be located. This makes just enough room for cubed ice to do its work! If you want to get real co-efficient, you can buy a third ice chest and notch out where the hoses will enter and exit. Be careful and allow room for the arched hoses and fittings. The last time I used my creation, I just wrapped a large beach towel around and over the top, after

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Competition Corner

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nite ?

The highlight of the event for me was watching my little brother, Val, pick up his first gold medal for a spiced strong Belgian Christmas ale, and a Bee brothers sweep of the fruit beer category (don't ask me how they decided to award a first and third but no second !!??).

Although the N.T.H.B.A. could not muster enough entries to avenge our Bluebonnet loss, we did ourselves proud by walking away with 9 gold medals, 2 silver, 5 bronze, honorable mention best of show, and 2nd runner-up best of show. Overall we finished up a strong second place, never really threatening the Central Florida lead.

And so the first 3 Gulf Coast contests for '99 are in the history books. Our next, and last, shot at taking a Gulf Coast trophy this year comes in October at the Dixie Cup. We'll have to awaken from this competitive slumber we seem to be in this year to pull off a victory there, but we can do it ! Anyone planning to enter should be brewing for it now, and while you're at it, set aside a few entries for the Cactus Challenge.

North Texas Sunshine Winners:

Charlie Gottenkenny - 1st place Lambic, Honorable Mention Best of Show.
Darrel Simon - 1st place

Bock, 1st place Herb & Spice Mead.

Whoop-Ass Feder - 3rd place Bock.

Tom Henderson - 2nd place Fruit & Veg. Mead.

Russ Bee - 1st place Schwarzbier, 1st place Fruit & Veg. beer, 3rd place English Pale Ale, 2nd runner-up Best of Show.

Val Bee - 1st place Herb & Spice Beer, 3rd place Fruit Beer.

Brewing team Feder/Bee - 3rd place Strong Scotch Ale.

Jim Layton - 1st place Scottish Ale.

Rett "cider boy "

Blankenship - 1st AND 2nd place Cider.

George Fix - 1st place Classic Pilsener, 3rd place German Ale.

Congratulations to all winners

June Activities of Interest

June 5 Scottish Festival (Celtic Brew-Off Awards Presentation)
UTA Maverick Stadium,
Arlington, TX

June 8 NTHBA Club Meeting @
The GingerMan, Dallas, TX 7:30PM

June 12 Club Brew Day @ Bo
Turtens home, The Colony, TX

June 14 Pale Ale Tasting led by
McKee Smith at The GingerMan,
Dallas, TX 8PM (\$15)

June 21 Wine Tasting @ The
GingerMan, Dallas, TX 8PM (\$15)

June 24 AHA's Blues, Brews, and
BBQ in Kansas City, KS
thru 26

Portland Hops!

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worked at Bridgeport Brewing. For my appetizer beer, I began with a pint of Juniper Porter, spiced not just with juniper berries but the whole bough. This medium-bodied ale had a nice roasted character with a clean bitter finish from the juniper. For lunch I had a grilled salmon gyro which was excellent. A 12-oz glass of the seasonal, Spring Rose Dopplebock, served as my dessert. This beer is dry-hopped with two pounds of organically grown rose petals. While a rose character was not obvious to me, this malty beer served as an excellent way to finish a good meal.

On the way back to our hotel, I had our local salesperson drop me off at The Horse Brass Pub (<http://www.horsebrass.com>) for an after-lunch snack, i.e. pint. This stop served two purposes since next door was located Belmont Station, an excellent place to bring home some local beer souvenirs. The interior of The Horse Brass Pub is very reminiscent of a typical English-style pub complete with Scotch eggs on the menu and numerous cask-conditioned ales. In all some 46 beers were on tap with the Pacific NW's finest well represented.

Once again I followed the advice of the Oregon Brewers Guild and ordered an IPA from Hair of the Dog Brewing Co, which they said that anything they brew is worth trying. The

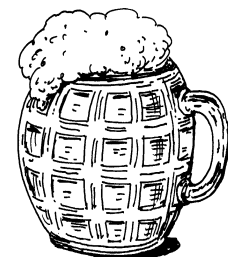
initially smooth maltiness of this beer gave way to an eruption of hops, which lingered well into the finish. A very good example of the hop levels preferred by people in this part of the country and myself. This was probably the best beer I had on the trip. I purposely limited myself to one pint, since the day was young and I was on a mission to make it by several more establishments.

I walked next door to Belmont Station, where you can actually mail order beer if you need that Oregon fix (http://www.horsebrass.com/belmont_station). I settled for a six-pack of Alaskan Brewing's Smoked Porter (which I had always wanted to try and comes in a righteous 16-oz bottle), a sixer of Deschutes Mirror Pond Pale Ale (which Dan had highly recommended), three bottles of North Coast Brewing's Old Rasputin Russian Imperial Stout (OK so it's brewed in CA), three bottles of Mad River's John Barleycorn barleywine, one magnum (a very proper size) of Hair of the Dog Fred (named in honor of Fred Eckhardt and 11.5% alcohol!) and another magnum of Hair of the Dog Adam (a 10% alcohol old ale). Fortunately one half of my suitcase was packed with bubble wrap just for such emergencies.

After returning to the hotel and getting my bottles wrapped and packed, I headed out with Dave to have a beer. We

caught a cab to Full Sail's Pilsner Room, located at the River Place Marina adjacent to the Willamette River. The cask-conditioned pale ale was delicious and I also tried the well-regarded Deschutes Black Butte porter. It's fun travelling with Dave, since people hear his accent and we instantly have bar companions. After a few more beers, we caught a ride across the river and visited a sister pub to the Horse Brass, The Rose and Raindrop. I began with Widmer's Hop Jack pale ale. From the name I was expecting a lot more hops, especially after having had the IPA earlier in the day. I also had Mirror Pond on cask, and would have to agree with Dan that it is a wonderful beer.

The next day we caught an early flight back to Dallas. My suitcase weighed in at 73 pounds; three pounds over the legal limit but the clerk let it go. For the flight home I had a window seat on the port side of the plane, which proved quite advantageous. The pilot got permission from the control tower to give us a view of the surrounding mountains. The pinnacle of the flight was flying



Homebrewed Gadget

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pouring ice down the sides. This cooler works very well and doesn't take much ice either! On a warm day you may only use 2 or 3 small bags of ice. This is a lot cheaper than a large garbage can full of ice. I've used mine now for (4) separate outings and it has not cracked or busted yet (knock on styrofoam). Thanks for your time and enjoy your summer!

The Brewing Equipment Trading Post



Nothing to offer this month.....

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).

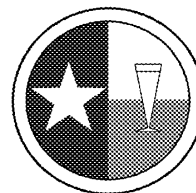
You can give the information to Steve Hacker at a club meeting or send it as described at the bottom of the Brewers Calendar (in this newsletter).

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.

North Texas Home Brewers Association, Inc. Board of Directors

President -----	Rett Blankenship -----	(972) 412-0540 firebrew20@aol.com
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Past President -----	McKee Smith -----	(972) 393-3569 mcksmith@iadfw.net

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.

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
Ken Haycook -----	(214) 381-3770
Darrell Simon -----	(972) 475-7571
McKee Smith -----	(972) 393-3569

Visit the NTHBA WEB Site at
<http://hbd.org/users/nthba>

Brew Day @ Bo's

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check every morning is

Robert.Turton@
BBAPROJECTS.COM

You can email me (or call) if you plan to join us so I can get some idea of people interested.

At the last brew day, Pat and I brewed a Porter that I kegged 3 weeks ago. I hope it's good because I will serve that beer on the 12th. Its my first keg so I hope it's not over carbonated.

You will find a map to our place in this newsletter. Hope you can attend, I will be spending next weekend making ready for the 12th.

Happy Brewing

Musical Brewers

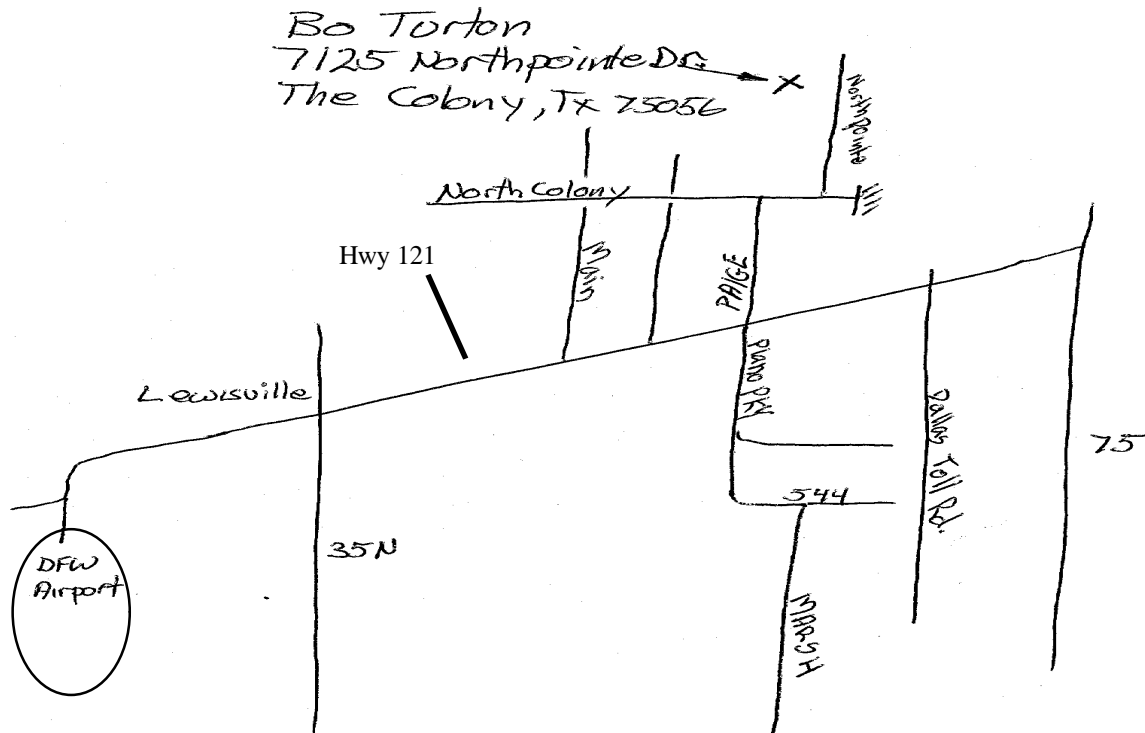
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can do it in their apartments and leave the carboys alone while they're out on tour. As long as the water in the airlock didn't evaporate, everything would be fine. Josh had the airlock go dry before and his beer got contaminated, but usually everything was fine. It's rarely very hot in LA, so it's not a huge cost to keep the air conditioning down to 69 degrees.

When Josh told me that he had done a Wit in February, I suggested he try Celis White while he was in Texas. He'd had quite a bit of it, he said. His brother was in a band that operated a lot out of Austin.

This brother played an upright bass - not the little electric thing, but a full sized bass! Every so often, the brother would take the case it came in and fill it with several cases of Celis, then ship it back to LA. Shipping companies are very carefully with expensive "musical instruments," so he never has had a bottle break. Oh, the things we'll do for our beer!

The Map to Brew Day @ Bo's - June 12th



Bavarian Grill

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



Food ★★★
Service ★★★
Atmosphere ★★★

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

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 Steven Hacker
P.O. Box 168274
Irving, Texas 75016-8274

If you received this with a yellow post office forwarding sticker,
please give Jim Layton a call at (972) 952-3718 and give him your new address.