



LIVIN' THE BREWS



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

Volume XIV, Issue 12

December, 1999

December Christmas Party & Meeting

Saturday, December 11, 1999

3:30 PM til 9:00 PM

Location: Bill Waters Home
5708 Willow Lane
Dallas, TX
(972) 233-4323

****See Map on Page 5



Christmas Party '99

by Bill Waters

You guys know the drill on this one: the club buys the meat & beer and the members bring the side dishes. We are dependent on everyone to bring a side dish to make this thing work out right, so please do. We'll have two kegs. At least one will be something nice and wintry.

This ones at my house too. (See map pg. 5 if you didn't make the Oktoberfest Party.) Let's hope for a cold day. I've got a big fireplace in the house and one outback too. Hope we get to use them. I'll have the Stars/Blues game on the 70" too.

Now here's this years twist. (And I wouldn't mind seeing it become a tradition, given it works out ok.) We are going to have a "white elephant" party too. It's simple and fun. Just

continued on page 3, column 1

Out With The Old And in With the New

Well, the votes have been counted and the six officers who were elected to lead our club into the new millennium won by a landslide. Of course there were only six people on the ballot along with a couple of write ins, but that is beside the point. These folks in the coming months will be working hard to better the club, but they cannot do it all themselves. They need the support of club members like yourself to get involved with the activities that make up our calendar.

Club officers are always looking for suggestions and fresh ideas from club members to guide them in their decision making and planning. They want to give you the opportunity to voice your opinion in what your looking for in a homebrew club. Please take that

continued on page 2, column 1

Beer & Loathing In Seattle

by Jim Snow

When my colleague at Texas Instruments opted to present our paper at a conference in Seattle rather than San Jose, who was I to refuse? After all with previous trips to Portland, Oregon and Belgium, I figured it was a good way to end the year. Fortunately for us, the WTO wasn't meeting for a few more weeks. The conference was held at the downtown convention center with no less than four good brewpubs within easy walking distance.

The first lunchtime visit was to the infamous Pike Pub & Brewery located at the waterfront adjacent to the Pike Place Market. During two visits to this brewpub, I sampled their Pike Kiltlifter Scotch Ale, the 10-year Anniversary Pike Street XXXXX Stout and both the bottled and cask-conditioned IPA. This is Pike's 10-year anniversary and their stout was a great present to the patrons. The beer had a nice coffee aroma. The initial taste had some pronounced hop bitterness, which was followed by the flavor of coffee and roasted barley. The finish

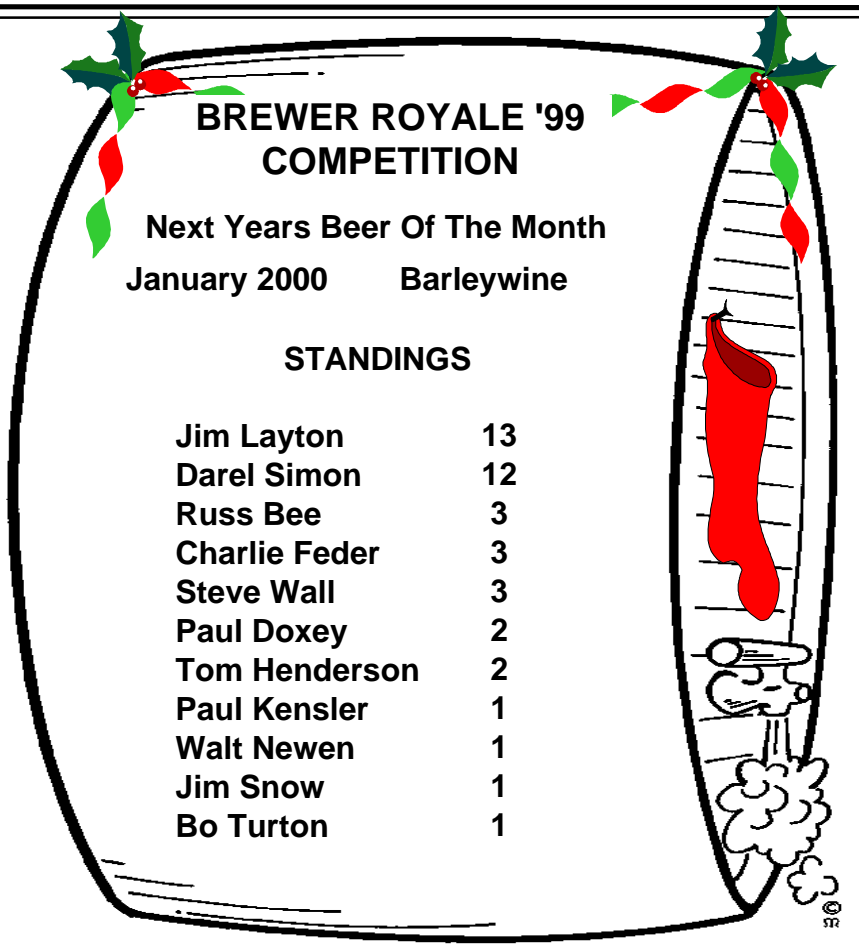
continued on page 2, column 3

**BREWER ROYALE '99
COMPETITION**

Next Years Beer Of The Month
January 2000 Barleywine

STANDINGS

Jim Layton	13
Darel Simon	12
Russ Bee	3
Charlie Feder	3
Steve Wall	3
Paul Doxey	2
Tom Henderson	2
Paul Kensler	1
Walt Newen	1
Jim Snow	1
Bo Turton	1



Beer & Loathing

continued from page 1

was nicely bitter from both the hops and barley. The cask IPA had a creamy head and slight haze. There was a wonderful, delicate hop flavor, which was nicely balanced with the malt and it had a lingering bitter finish. The food is good also with some tasty seafood dishes. I picked up a copy of



"A Field Guide to Seattle Area Brewpubs & Tasting Rooms" at their gift shop to help me navigate the rest of my stay. Also located in the

downtown area are a couple of brewpub chain stores, Gordon Biersch and a Rock Bottom. I didn't visit the GB, but did stop by Rock Bottom one day for lunch and was pleasantly surprised by their Raccoon Red on cask. The beer had a huge rocky head that persisted until the end. There was a nice hop aroma and the flavor was smooth with hop bitterness throughout. You need to get there early for lunch though, because they fill up quickly.

Across the street from the convention center is a Gameworks video arcade with a smaller 4-barrel Elysian Brewing on premise. What an awesome concept; lots of cool video games and freshly

continued on page 3, column 2

Out With The Old

continued from page 1

opportunity by filling out a suggestion form, talking to them at a meeting, or just giving them a call some time. I know these guys and I promise they don't bite. Well, maybe one of them does, but is more like a Labrador mouthing a duck. Please support your new officers in the coming year and I know the North Texas Homebrewers will continue to be a successful organization.

It has been an honor to have been your president over the past year. I set out at the beginning of the year with some specific goals in mind. With the help of the other officers we accomplished most, but not all of our

objectives. Rome was not built in a day. The incoming officers may want to complete some of our unfinished business or start with a new set of ideas of their own. Regardless, I am behind them 100% in all of their endeavors. Thanks again for allowing me the opportunity to serve you. I hope to see you all at the Christmas party where I will be able to finally dump all this stuff I have been hauling around for 12 months. Do not forget, you must be present at the party to win the BIG MOHUNKER PRIZE instituted this year.

All The Best To You,
Rett Blankenship

Retired And Waiting For The
Construction Of My New Library
On The Campus Of SMU

Christmas Party

continued from page 1

bring some wacky/funny beer-related item (a beer T-shirt, some odd brew equipment, etc...) You name it, just make it beer related. The funnier the better! Humor is what makes this thing, not expense or even usefulness. Be sure you wrap your "gift". So, after we have all eaten we'll draw numbers and start the "white elephant". We'll go in order and once your number is called you have a 1/2 minute (we WILL time it to keep the thing moving). When you are up you have the choice of taking an unopened gift or a gift that someone before you already has. A gift can only be "stolen" twice though. It's simple. Don't worry if this is confusing. It will become clear at the party. Just be sure to bring a gift!

Looks like the beers will be Young's Winter Warmer and Fuller's Old Winter Ale. Personally, I think this is the best selection we have had in my time at the club. I'll have samples of my XXXmas Ale on tap for those that need spiced ale and I am sure that others will bring holiday brews too. Homebrew is more than welcome at the party. I do ask that if you bring kegged beer, please bring your own tapping equipment (CO2, regulator, tap, cooler w/ ice, etc.). If you bring bottled beer, please bring a small cooler to keep it cold in.
See you Saturday!

Beer & Loathing

continued from page 2

brewed beer. They offer five regulars and one seasonal. I opted for the Bifrost Ale, their unfiltered, heavily hopped IPA seasonal. This is the Pacific Northwest after all, so there is rarely a shortage of hops in pale ales. This ale had an amazing hop aroma, and I could actually taste the hops even before my lips touched the beer. The balance had just a shade enough malt so it didn't seem like you were chewing on hop cones. The alcohol content was 5.5%.

One evening I also participated in the "Brew Trek" in the Freemont section of the city. By visiting the three brewpubs located there, McMenamins Dad Watsons, Redhook Trolleyman Pub and Hale's Ales Brewery, and getting a stamp from each on my passport, I was able to collect a free Brew Trek logo pint glass from the last stop, in my case the Trolleyman Pub. Hale's Ales brews some wonderful beers and I started my brew trek at their location. All their beer, both kegged and bottled, is brewed on premise

in their 30-barrel, gravity fed system. The open-topped fermenters are located behind 15' glass panes to allow the customers to view the rocky head that develops during fermentation. Their current production is 20,000 barrels/year. I started off with their seasonal O'Brien's Harvest Ale. This amber-colored ale had little hop aroma, but had a pronounced hop bitterness throughout which was well balanced with the malt. I also tried their Cream Ale served on nitro. The beer had a wonderful creamy head and was slightly sweet with a nice bitter finish.

Of course everyone is familiar with Redhook and it is now often lumped into the mega beer category. But Seattle is where it all started and the Trolleyman Pub has a lot of history behind it. Beer is no longer brewed at the adjacent brewery but the pub has been kept open and still serves the regulars with beer brewed at the Woodinville brewery. I thoroughly enjoyed my ESB on cask while I relaxed in a big, comfy chair in

continued on page 6, column 2



Welcome our New and Rejoining Members

Leonard G Bell
 David Bishop
 Bruce Bryson
 Todd Burley
 Jack A Clymer
 Benjamin Frey
 Thomas Graf
 Keith Hileman
 Tim Hinrichs
 Daniel Murphy
 Harold L Russell
 Morgan L Scott
 Kevin T Smith
 Robert Williams



The Brewing Equipment Trading Post

Commercial stainless steel fridge, approx. 3' x 4' x 2.5' on casters. Can be used for lagering or as a keg (5-gal size) cooler. Could hold about 8 kegs or 4 carboys comfortably. \$80/offer.

Call Rick @ metro 817-430-2141 or 214-209-3276 (voice mail)



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 email it to steve4beer@aol.com.

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. Non club members may post here for a modest fee.

North Texas Home Brewers Association, Inc. Board of Directors

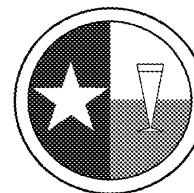
President -----	Rett Blankenship -----	(972) 353-3116 firebrew20@aol.com
1st Vice President -----	Kyle Newman -----	(214) 824-7802 knewman@airmail.net
2nd Vice President -----	Bill Waters -----	(972) 233-4323 waters@ti.com
Secretary -----	Steven Hacker -----	M (817) 540-1210 steve4beer@aol.com
Treasurer -----	Jim Layton -----	(903) 546-6989 j-layton@raytheon.com
Member-at-Large -----	Eric Schoville -----	(972) 874-8128 eschovil@us.oracle.com
Past President -----	McKee Smith -----	(972) 393-3569 mcksmith@iadfw.net

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

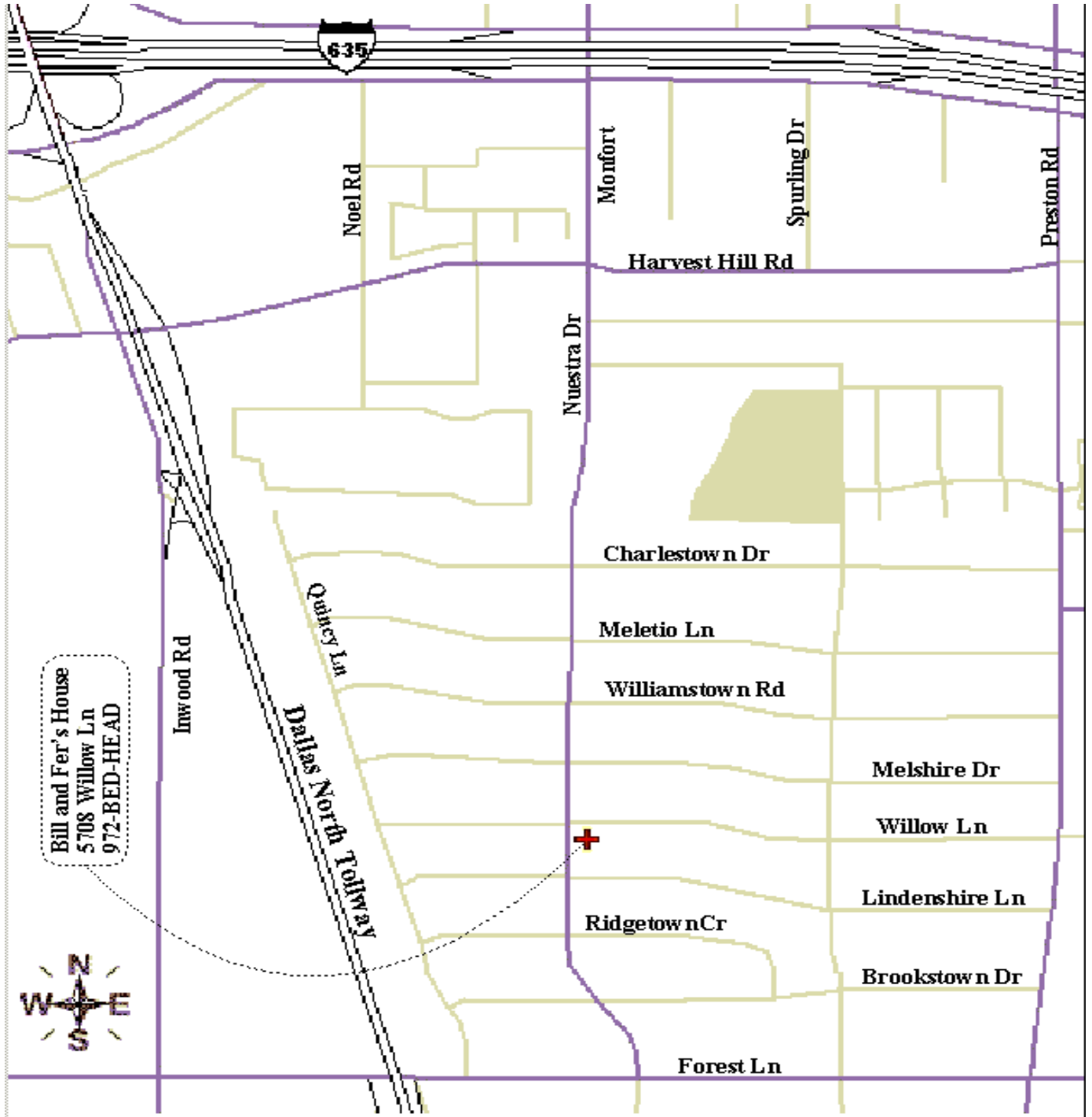
North Texas Home Brewers Association, Inc.



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.

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



The Map to Bill and Fer's Home
5708 Willow Lane - Dallas 972 233-4323
Club Christmas Party
Saturday December 11, 1999
3 PM til 9 PM



OK, Get Ready !!!

OK everyone, the New Year is less than one month away and we are all prepared (I hope). Now after we survive New Years Eve, it's time to make the **"WE SURVIVED!! - The Y2Keg Party"**.

The Date is Saturday, January 15, 2000 at

3179 Jubilee Trail
Dallas TX 75229.

(A map will be in the January newsletter.)

I just brewed another 20 gal. for the party. So Bo-T Brewery has really been cookin' and will providing the following:

- 2 Kegs Smooth Stout - age 4 weeks
- 2 Kegs English Bitter - age 4 weeks
- 1 Keg IPA "Lots HOPS" - age 3 months
- 1 Keg Scottish Ale - age 12 months
- 1 case Imperial Stout - age 13 months

I will provide CO2, beer listed above and some side dishes. And YES, bottled beer will be allowed if you don't have a keg. This is an opportunity for all club members to get together and taste each others brew. Lets start the New Year off with a party!!

Please E-mail me and let me know if you plan to attend.

Happy New Year !!!!!

Beer & Loathing

continued from page 3

the living room atmosphere of the pub.

I am now thoroughly convinced that a return trip to the Pacific Northwest in the near future is in order. An initial stop in Portland to coincide with the Oregon Brewers Festival would be followed by a visit to Seattle. The scenery in this part of the country is beautiful and the beer is plentiful and wonderful.

Holiday Beer Tasting at the The GingerMan

Monday night December 13th is your chance to enjoy several of the seasonal beers available this year. Between 8 and 12 beers will be presented. Our own McKee Smith will be guiding the tasting. The GingerMan is located at 2718 Boll St. in Dallas. This annual event is very popular so arrive early. Start time is 8:00 PM and the cost is \$20.00 per person. After the tasting, all attendees will receive Happy Hour prices at the main bar downstairs.



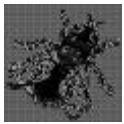
Hungry ? or Need bottles ?

There is a great little pub called The Cock and Bull on Gaston in Lakewood. The owner has CASES of Grolsch bottles he would like to give to some home brewers. Do you know any brewers who could use bottles?

The Cock and Bull is at 6330 Gaston Ave. next to the Papa John's pizza, near Abrams. The phone number is 214 841-9111. Have dinner. The food rocks! If you like duck, go for it. It's the best !

January Brewer Royale Style is
Barleywine





New Flying Saucer Opened in Arlington

By Steven Hacker

We all know the Flying Saucer has a terrific selection of beers. Both the Fort Worth and the Addison locations have provided an oasis of fine beers for us and have welcomed home brewers by providing a reserved area for club meetings and special events. The newest location is in Arlington and is located at 770 Road To Six Flags (south of I-30 and west of Collins). It opened on Friday, December 3rd at 5:00 PM. featuring Tennent's Lager draft for \$2.50 a pint!!! That keg barely made it through the night.

This Flying Saucer, has 93 taps and 118 different bottled beers. It is easy to get to and provides a private meeting room that will be the perfect location for group or club get

together. I talked with Keith Schlabs who was kind enough to show me the "Tap Room". Very impressive, with tubing for 93 kegs, it was well planned out. The gas mixing system allows the Saucer to ensure the proper CO2 and nitrogen mix is present for the appropriate beer (i.e. better quality control of their beers).

Here is the "Specials":

Happy Hour 50¢ off any draft beer weekdays Monday - Thursday 4-7 PM and Friday 4-8 PM

Monday Nite is 2.50 draft night - ANY draft beer is \$2.50 a pint

Wednesday Nite is Brewery night - buy the beer and keep the glass (a different brewery is featured weekly)

Sunday Nite is Texas Pint

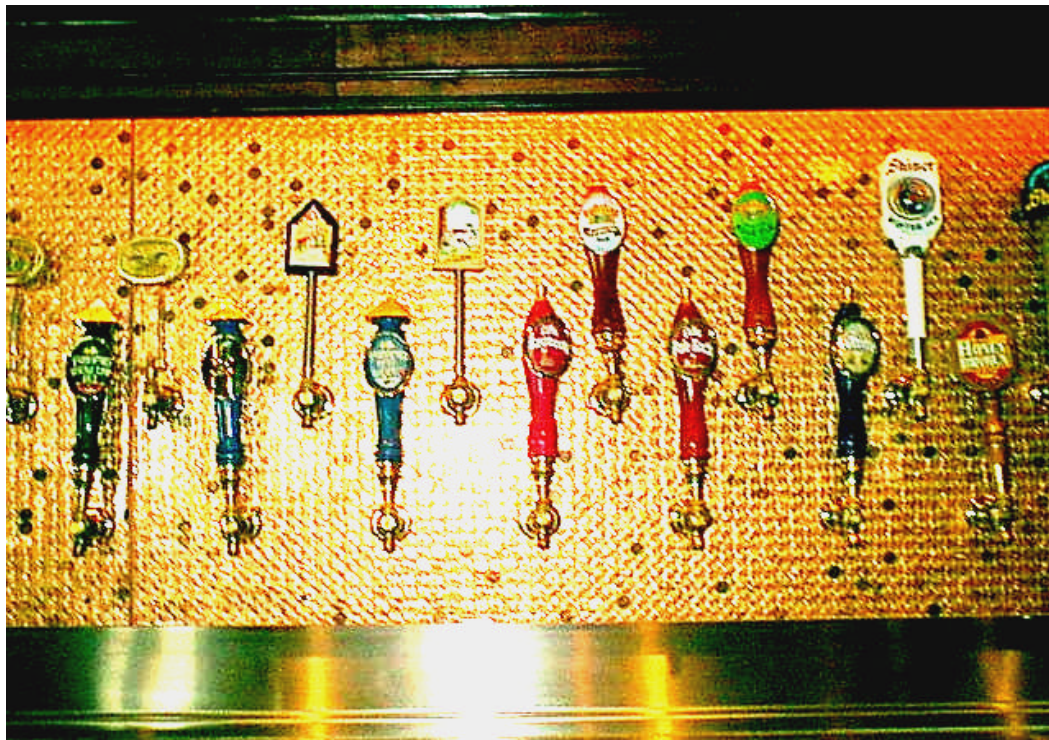
night - any Texas brewed draft beer is \$2.50 a pint and the big one is everyday - **Fire Sale** one draft beer is featured (different each day) for \$2.50 a pint

If you want a break from the holiday shopping rush, stop by and enjoy a beer or two. Check out the tap wall and all the "saucer plates" on the walls. There's even a computer available for patrons to lookup information on different beers.

Keith told me the next Flying Saucer will open in Raleigh, NC.

By the way, the December Bluebonnet meeting will be on the 19th at 1:00 PM at this location.

Happy Holidays to all!



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.