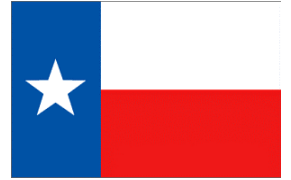


KNIGHTS OF THE BROWN BOTTLE



HOMEBREW CLUB



ARLINGTON, TEXAS

FEBRUARY 2005 YOUR MONTHLY NEWSLETTER VOLUME 9, ISSUE 2

monthly meetings always on second Wednesday each month

NEXT MEETING - FEBRUARY 9, 7:30 PM @DR. JECKYL'S
LABORATORY



Club officers for the Knights are:

President: Larro Land

Vice-President: Brad Berven

Competition Chairman: Mike Porter

Treasurer: JustDave Girard

Secretary: Richard Turner

Newsletter Editor: Larro Land

Webmaster: Joel Henderson

Librarian: Phillip Deal

Sergeant at Arms: Gene Wheelbarger

YOUR PRESIDENT SPEAKS!

WASSAIL FELLOW KNIGHTS- -

The new year is here, and with it, our new calendar.

Your Celtic Committee has been meeting behind the scenes to insure a successful Celtic Brew-off for 2005.

I hope that you have planned and selected your Bluebonnet entries, as that deadline is rapidly approaching.

In our last meeting, we discussed the new club logo. We are hoping that we can get this idea to a voting point very soon. Many good ideas have been submitted, and perhaps that is the reason we have had difficulty in making a decision... most of the submissions have been very good; heck- I like them all! BUT, only one can lead the way! We should try to get this to a vote soon.

Right now is prime brewing weather, competitions aside. It is still cool outside to slow fermentation to a reasonable level, and complement most ale styles. The brew you do today will be your "lawnmower" brew when it starts warming up! (by that, I mean your "session" brew... you know, the house standard) It is important to really concentrate on pumping out enough now, so as to span the long hot summer months of high temperatures.

On a different note, there has been discussion about the good Doctor moving his establishment in the near future. I have heard that plans are under way to move across the parking lot, two buildings over. In this new location, Pat will try to secure a license for sale of finer ales, lagers, and wines. (no word on "wet horse blanket" varieties at this date!!! ;-)) IF this deal materializes, it will be a huge deal for the Doc... he has worked very hard and deserves a step forward. However, this change will create a new challenge for our club: we may have to choose a different location for our monthly meetings... a location that is not subject to TABC regulation; i.e.-open containers and consumption. So, keep your eyes open for a neat place to meet monthly; we may need it. Hopefully, sometime this year, our monthly meeting size should surpass 20 people.

Think about That!



NEAT BEER OF THE MONTH!



Harvey's

Old Ale 'Exhibition Brown'

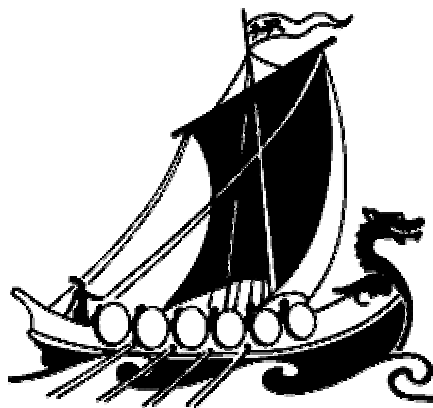
ABV 3.6% • Vol 275 ml • bottle • UK • • Flavour 7

Other beers from [Harvey's](#)

Other beers from [UK](#)

Part of a boxed gift set of Harvey's beers, this seasonal beer is available from October to May. This bottled version is weaker than draught Harvey's Old Ale (xxxx), which is also available over the same period but has 4.3 ABV. The bottled version was originally called 'No. 1 Brown Ale', but apparently it was renamed after receiving several successive awards since 1952. This information was gleaned from a leaflet that came with the boxed set - the label is much less informative, though it displays a nice picture of the brewery as it must have been in the 19th century.

The beer pours a deep mahogany brown, with a thin but lasting, fine-bubbled head. Nose is light, yeasty and grainy. On the palate it is smooth (partly due to a low level of carbonation), sweetish and malty, with gentle nutty, creamy flavours, plus a touch of jammy fruit. Despite these flavours, it is very light indeed, in keeping with its strength, though not thin. Finish is of sweetish malt, lingering into a slightly cloying malty aftertaste. Rather than an old ale, this seems more akin to a mild - as such, it is very enjoyable and worth seeking out, though perhaps it is a little sweet for some palates.



Below are all the details for the Bluebonnet that were stolen solely from it's website, exclusively for your information!



"Red Necks, White Socks, & Bluebonnet Beer"

Welcome to the 19th Bluebonnet Brew-off.

As director of Bluebonnet Brew-off 2005, my goal has been very focused - exceed expectations.

With that in mind, this year's committee made some exciting changes and additions. For our guests it means more events, more awards, and more fun.

New for 2005 - "Bluebonnet Bill's Big Thirsty" - hospitality suite for our guests. Have a pint on us, renew friendships, and crack some salted peanuts. It will be open both Friday and Saturday afternoons. Don't hang out in your room - come to the "Big Thirsty." But don't forget your bib overalls, cause "if you aint' Red Neck...you aint'drinkin."

Also new for 2005 - More Bluebonnet steins to win - Due to overwhelming numbers, we have split many categories. There will be 2nd round judging sessions both Friday and Saturday to accommodate the extra categories. End result for y'all....38 handmade Bluebonnet steins to win - more than ever before.

Mueller-Browne Quality Award - This unique award, complete with traveling trophy, is now open to all clubs. Each club's entry scores are averaged from 1st round judging to calculate a club "Quality Score". Any club with 25 or more entries is eligible to win.

Exciting keynote speaker - Geoff Larson, founder & President of Alaskan Brewing Company, is flying in from Juneau, Alaska, and will speak Friday night at the banquet dinner, and also at the Saturday morning tech conference. Come listen to him....he's gonna be great. "And if Geoff aint' Red Neck, he will be when he leaves."

"Deliverance Pub Crawl" - We've added a new Ft. Worth route to the pub crawl event for 2005. Climb aboard and we'll deliver you to the good stuff. But don't forget your corn cob pipe, cause "If you aint' Red Neck....you aint' ridin."

"Red Neck Room Crawl" - We have some new clubs committed to crawl rooms for 2005. The competition's going to be stiff this year as more clubs vie for top honors. Expect great beer, great decor, and loads of fun. And there's a prize awaiting the winning club - if they're Red Neck enough to win it! Come check it out, but don't forget - "If you aint' Red Neck...you aint' crawlin."

"LongNeck Bottle Label Contest" - Reinvigorated label contest for 2005. We're going to mainstream this event, and great prizes await the winners this year, so fire up the talent in your club and bring it on. Honest judging by hand picked panel.
I welcome all participants to Bluebonnet Brew-off 2005, and hope to see y'all there in full adornment as the Bluebonnet goes "Red Neck."

Richard Dobson
Bluebonnet Brew-off Director 2005
Red River Brewers

Bluebonnet Brew-off Event Schedule

February 10-18, 2005

- Accepting Early Entries - Cost \$7 per Entry

February 19-25, 2005

- Accepting Late Entries – Cost \$9 per Entry

March 5 & 6, 2005

- First Round Judging

March 12 & 13, 2005

- First Round Judging

Friday, March 18, 2005

- 1:00 pm Banquet check-in/reception
- 1:30 pm - 6:00 pm "Bluebonnet Bill's Big Thirsty" open
- 1:30 pm - 5:30 pm Second Round Judging - 1st Session
- 6:30 pm - 8:00 pm Banquet and Keynote Speaker
- 8:15 pm - 9:30 Commercial Beer Tasting
- 9:30 pm - ??? "Red Neck Room Crawl"

Saturday, March 20, 2004

- 8:00 am Participant Registration and Judging Check-in
- 8:30 am - 10:15 am Technical Conference - Geoff Larson
- 10:30 am - 2:00 pm Second Round Judging - 2nd Session
- 1:30 pm - 6:30 pm "Bluebonnet Bill's Big Thirsty" open
- 2:30 pm - 7:30 pm PUB CRAWL!
- 8:00 pm - 12:00 am Awards Ceremony





by Mike Porter

I would just like to say thanks to the members for entering and

participating in the club's first quarterly intra-club competition.

We had eight entries in Strong Ale categories.

First Place: Larry Land for an English-style Barleywine Ale

Second Place: Larry Land for a Strong Scotch Ale

Third Place: Jamie Kirsmer for a Flanders Red

Great job to my judges: Chris Owen, Brad Berven, and Aaron Thomas.

The next club comp. will be during the April meeting. The categories will be Bitter/ Pale Ale (not IPA), Scottish Ales, Bocks, Porter, Stout, and Meads. This will be the perfect precursor to the Celtic Brew-off, if you want valuable feedback before entering in the Celtic.

The summer comp. will be in July and categories will be: light lager and ales, Pilsners, Wheat beers, Kolsch/Alt, Brown Ales, Lambics, and Fruit beers

Fall comp. will be held during the October meeting. Oktoberfest, IPA, Amer. Pale Ale, Dark Lagers, and Smoked beers will be the categories. Points will be awarded for these competitions and other brewing events and go toward the Master Brewer Award, which will be presented during the club's Christmas Party. The break-down of points can be found in the club's By-laws; Article VII

So, our own prez. Larro is in the lead for the 2005 Master Brewer Award with 22 points...next are Brad Berven with 12, Jim Grady and Jamie Kirsmer both have 11, Chris Owen: 7, Rich T., Gene W., Aaron T. all with 2 and with one pt. each are Philip D., Just Dave, Kurt B., Richard G., Steve W., Pat, Nathan W., and Mike H..

Hosting meetings and presenting topics carry a lot of weight, so get involved. Also, we are on the honor system so let me know who competitions/ entries you have, i.e. entering in the Bluebonnet.

Cheers, M.P.

Meeting notes 1-12-05



We had 16 members show up this meeting
Mike Porter handed out awards for inter club competition
Congrats Chris, Larry, Jaime and Brad

Pat awarded Jamie and Brad with a gift certificate for winning at the iron mash

with a extract beer.

We decided finally on a logo concept

Keep your eyes open for the new logo its coming soon

Blue Bonnet is around the corner and fast approaching get your beers ready

Dave handed out the current Tres Report

We collected 200 buck for dues and 60 from the raffel

Then we had a auction to help pay for the room decorations at the blue bonnet

Mike Porter did the strong ale judging

...also from Richard:

YUENGLING PORTER



Brewed in Pottsville, Pennsylvania

The malty, coffeelike aroma of this bold and sturdy, coppery-brown porter blends easily with the creamy chocolate and coffee mouthfeel. A fleeting sweetness suggests licorice on its way down the throat. A subdued bitter roastedness lingers in the aftertaste after each swallow. Warm, mellow notes join a balancing dry quality around mid-bottle and stay to the end.

Yuengling's Porter is a solid and tastefully crafted treat.

LABEL LORE

Founded in 1829 by David G. Yuengling, and still family-owned today, Yuengling is the oldest brewery in America.

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Massive Manure Fire Burns Into Third Month

MILFORD, Neb. (AP) _ Urban dwellers who enjoy dining on filet mignon at five-star restaurants would probably just as soon not know about David Dickinson's dilemma. Bad for the appetite, you know. But Dickinson, who makes his living in the cattle business, has an environmental problem on his hands that is vexing state officials: a 2,000-ton pile of burning cow manure. Dickinson owns and manages Midwest Feeding Co. about 20 miles west of Lincoln, which takes in as many as 12,000 cows at a time from farmers and ranchers and fattens them for market.



Sir James Grady SPEAKS!

Waco, Texas - Greetings Fellow the opportunity to return to weekend. Ostensibly my mission to visit with my two kids who relocated to Austin from pursue their further education. current work base in Waco is to Austin so I just may make a with my kids over the next two the same length time as my sentence...I mean...assignment in this beer forsaken province.



Knights. I had Austin this past on this trip was recently Chicago to You know my located halfway habit of visiting years. That's current

You may recall I spent some quality time there in Austin this past summer and wrote about some nice brewpubs. So naturally on my return visit I made a special point to follow-up on my previous brew tour and went back to the Bitter End Bistro to see what was on tap this time.

Just as I reported last time, I find the brewer there is rather fearless in his pursuit of splendid Belgian styles. Not to be disappointed on this visit there was a very fine Belgian Ale on the menu again. This time it was superb amber ale with great body, a fine yeasty overtone and a substantial note of spicy alcohol. Reminiscent of DeKonnick Grand Cru. I had a couple pints with my dinner as I caught up with my kiddos. My son Patrick had two pints of their mainstream American Pale Ale and Maureen had a couple pints of the house Porter. Both of them seemed to appreciate the quality of these fresh brewed-on-premises ales. During the meal we had the usual small talk, Dad inquiring into their personal lives and my offspring delicately evading my pointed inquiries. I'm still not sure what they are majoring in. I must admit, all the while we chatted I was rather distracted, because through it all there was the promise of a Barleywine lurking at the bottom of the seasonal specialty menu.

As if on cue we decided to take a night cap and I jumped at the chance to order the "Dirty's" Barleywine. It was served in a brandy snifter and was an authentic English style version. It had wonderful fruitiness, a full palate, exhibited good legs with a smooth if prominent alcohol presence. Another real gem!

As we were departing I briefly popped my head into the small smoky side bar called the "B-side". This is the local homage to the politically correct Austinite's who have legislated a no smoking ban for all restaurants. Fortunately for Bitter End they had enough space and moolah to cordon off a small alcove and make a smoking den / bar that does not qualify as a big food business and thus is exempt from the lawmaker's wrath. The interesting thing about the B-side compared with the main bar is that they always have a special cask conditioned release on the beer engine that is available only in the B-side. Not sure why this is because it's a kind of twisted reward for those brave enough to cut the thick atmosphere to sample the specialty. This time it was a Wee Heavy of all things. Dang it, and I had my kids in tow. Had to set a good example though, and we walked on down the street satisfied to be breathing pure air. Maybe I'll sneak back soon and see if that Wee Heavy survived long enough to be sampled again.

Cheerio

Jim Grady

Man peed way out of avalanche

A Slovak man trapped in his car under an avalanche freed himself by drinking 60 bottles of beer and urinating on the snow to melt it.

Rescue teams found Richard Kral drunk and staggering along a mountain path four days after his Audi car was buried in the Slovak Tatra mountains.

He told them that after the avalanche, he had opened his car window and tried to dig his way out.

But as he dug with his hands, he realised the snow would fill his car before he managed to break through.

He had 60 half-litre bottles of beer in his car as he was going on holiday, and after cracking one open to think about the problem he realised he could urinate on the snow to melt it, local media reported.

He said: "I was scooping the snow from above me and packing it down below the window, and then I peed on it to melt it. It was hard and now my kidneys and liver hurt. But I'm glad the beer I took on holiday turned out to be useful and I managed to get out of there."

Parts of Europe have this week been hit by the heaviest snowfalls since 1941, with some places registering more than ten feet of snow in 24 hours.

The Beers from Brazil



By Chris Owen

There's an old Irish saying that goes something like this... "There's no bad beers...some are just better than others." This is the philosophy with which I formed my preconceived notions about Brazilian beer. It's a warm, tropical, South American country...so it'll have a similar product as Mexico, I figured. In some way's I was correct...as light, continental style pilsners and lagers dominate, and are quite thirst quenching beneath the rays of the tropical sun. But, just as many

off my other expectations were blown away by this amazing and varied country (geographically as big as the United States), so to were some of my zymurgical ones.

First, just as have many African nations of similar climes, Brazil has embraced a variety of sweet, stout like beers that are surprisingly refreshing. But unlike its tectonic twin, this South American nation seems to prefer to brew its own dark ales.

Finally, in addition to the lagers and stouts, there are a few small pockets of European influence that produce some rather diverse and tasty styles. These are hard to find outside of their hometowns, other than in some of the specialty stores in the larger cities, such as Rio de Janeiro, or Sao Paulo-and these can often be well past their 'born on' dates. I discovered such problems in some of the examples I found in Rio, thus I wasn't able to taste them at their best. But, as I've fallen head over heels for almost all other aspects of Brazil...I'm sure I'll get a chance to taste them again on future journeys thence.

For a quick rundown of these beers, we selected a variety of styles and performed a taste test in the very scientific manner of sitting on our balcony overlooking Ipanima beach, cracking 'em open and serving.

The lagers are all very similar...light, refreshing, but cleaner than Mexican examples, with slightly more hops as well. They are served almost everywhere in either a 12 oz or 600 milliliter bottle. Draft beer is very rare, but if it is available, the word for it is 'Chopp,' pronounced like 'Shoff,' in Portuguese. When both bottle sizes are available, the word 'Chopp' will get you a 12 oz, while the word 'Cerveja' (pronounced just like it's spelled) will get you the 600 ml job...usually served with an insulated plastic 'coosy' to keep the beer cold, and a small glass. The usual practice is to pour yourself a few ounces, polish it off, and then reload your glass with more cool beer. And, cool is the right word...it's never served as cold as beer in America...but, as it has a bit more flavor, it is fine at these temperatures.

Starting off our tasting is the absolute lightest of the bunch, called Antarctica. (Pronounced in Portuguese 'Ant-okt-chee-kah') It is very light in color, almost like a Michilob ultra, and had a very unassuming flavor...perhaps the Coors light of Brazilian beers.

It is very popular as a thirst quenching beach beer, however. If you're looking to try this one, keep in mind that the company makes several non-alcoholic juice drinks that also have the Antarctica name, so make sure you look for the word 'Chopp' or 'Cerveja,' on the label.

Other lagers included Skol...by far the most common throughout the country, perhaps because it is brewed in Sao Paulo, the commercial center and largest city of Brazil (We could even get Skol from battery powered coolers from some of the natives along the Amazon) It is much better than the Antarctica lager, with a hint of woodiness in it's hop profile reminiscent of Northern Brewer. (Where do Brazilians get there hops? No word at this point)

Other lagers tried include Kaiser, Brahma, and Itaipava, all decently drinkable and similar to the Skol, but the best by far was called Bohemia. Not to be confused with the Mexican beer of the same name, this beer is made in the unique Brazilian city of Blumenau. This city is almost entirely populated by the descendants of German immigrants from the mid 1800s, much like our own Texas hill country. The city, however, has retained much of its German flare, and resembles a 'mini Munich,' complete with lots of Bavarian Architecture, and many people in traditional costumes. I'd planned a stop in this town, but due to airline delays, that night had to be cancelled. But, as Blumenau hosts the largest Oktoberfest in the Southern Hemisphere, I think I'll have a good reason to attempt another visit.

The Bohemia beers were quite a delight, when I could find them...the lagers were much more traditional German examples, with noble hops to boot. Blumenau also was the source of the most varied styles of beer we found...including a dunkel and a pale ale. These were purchased from a supermarket in Rio, and sadly, were well past their prime. But, behind the oxidation and skunkiness, I could tell that these had once been excellent tasting beers. That trip to Blumenau will definitely be in order in the future.

Of the stout like beers tried, the most common seemed to be Xingu, a rather thin, syrupy dark that reminded me more of a poor example of a swartzbier, rather than a stout. Like most other Brazilian darks, it had a hint of dextrin sweetness to it. The other two tried were Brahma's Maltbeer, which was similar to the Xingu, and Caracu's *cerveja forte escura*, which roughly translates to strong dark beer. This was my favorite of the darks...with a nice, sweet creamy taste up front, a slight raisin quality from the higher alcohol, and a slight roasty finish. It was a delightful beer, and one I'd have been glad to try again.

So, as the deadline for this article is fast approaching, I'll close by stating that while Brazil may not be worth visiting for the beer alone, the discriminating beer enthusiast won't go thirsty either. And if you're willing to cross over to the vine side of things, there are some wonderful Chilean and Argentinian wines available at very cheap prices. Additionally, Brazil is an amazing place in its own right...it really blew away my expectations. I liked it better than many European countries I've been to, including Spain and Portugal. For your tourist dollar, it's perhaps even cheaper than Mexico...but ten times nicer. All it all, it was a very clean, modern and friendly country to visit. I was also a bit concerned about safety, as this always seemed to be what came to people's lips when I mentioned where I was going. But this proved rather unfounded as well. Brazil does have a high crime rate, but the average is skewed by the slums in the large cities. The tourist areas, even in Rio, were very safe, with special tourist police in plain sight all around. Unlike Europe, the hotels are all very nice and up to American standards, and for you single lads, or those just looking at the scenery, the women some of the most beautiful in the world. Perhaps that, as much as anything else, can make that unassuming lager on the beach taste all the better.

~ Chris Owen
1/31/05

From the Editor



WASSAIL!

GREETINGS FELLOW KNIGHTS

Thanks to all who have paid their dues for 2005! We have fattened up the club's kitty, and insured that we can operate another year! If you haven't chipped in yet, please consider cutting a check at the next meeting...

And THANKS for everyone who helps out with the monthly raffle! You can help, too, by dragging up your unwanted brew things, junk, or just plain trash, to the next meeting! Just think! YOU TOO could be the proud new owner of something questionable!!! -whatever, it is in great spirit, good clean fun, and does the club good. We really appreciate your continued generosity, and strive to give the majority back to our members, in one form or another.

You better start organizing your Bluebonnet entries NOW

--->>>IF you are having a hard time deciding, bring a sample to the meeting, and our renowned judgie-wudgies will promptly assess and declare your style category!

Whilst thine waits!

...what a deal! You can't beat that- don't even try!

So, get those categories identified, and get those labels and entries printed up.

We are looking for a nice Knight presence at the Bluebonnet.

One last note.... I was out in the garage last Sunday, and I couldn't make up my mind which of my brews I wanted to play with. Should I rack this? Or, Bottle that? Oh, what the heck! Why not brew another altogether? I spied a few previously bottled samples and removed them into the warm house, and poured my self a tall cool example, and hit the couch in front of the TV, in front of the fireplace.

Then, This morning, I went out in the driveway and fired up the 'ol pickemup truck, and headed out to work. I got a few blocks away, and remembered a deal that I had time to do. I went on and voted early in the Arlington elections. It was neat, cause it was at an elementary school, and the kids were all starting to show up and start the day.

Now. What could be so special about these two events that caused me to waste all these words on, you may ask?

The answers would be very simple.

On Sunday, I had the freedom, resources, and knowledge to brew or enjoy the products of my hobby. Without any restrictions.

And the voting?

It's my right. I am an American. Many have fought and died so I can do what ever the heck I want to, when I want to. And I'm sitting here thinking, "...there will never be any way for me to even attempt to repay those that have gone before me..."

Maybe there is a way. Maybe just keep on doing what I'm doing. Maybe by not forgetting. Maybe that will help...



We now have a discussion group going.

Please go to kobb-subscribe@yahoogleroups.com and follow the instructions. This is a free deal that takes anything you send it and broadcasts it back to all of its subscribers. It's a great way to stay up to date. Between this discussion group and Joel's Hard work as our EXCELLENT WEBMASTER, you will always be up to date on ALL the latest events!

(there are now over 2,000 messages served)

JUMP ON THE BANDWAGON!!

Please don't be shy! I sure could use YOUR help in getting this newsletter out each month! And, If you have an idea-ANY idea, Please submit it. So, If you have some winners, Please forward them on. One of the reasons we are here is to promote and cultivate better brews! Please send me feedback!

Hell...send Beer!!! ----- LARRO

Mission Statement

The mission of the Knights of the Brown Bottle and this newsletter is to serve as a forum to promote public awareness and appreciation of the quality and variety of homebrewed beer through the collection and dissemination of information regarding the art and science of homebrewing, and to promote the responsible use of beer as an alcohol - containing beverage.

The club newsletter is published monthly and highlights the events and meetings of the club, local beer events and technical information that will help everyone brew better beer.

Items for publication are welcomed and encouraged.

The deadline is the last Friday of the month, for the following months newsletter.

Items should be directed to

Larro Land E-Mail : Larry.Land@merrillcorp.com

KNIGHTS OF THE BROWN BOTTLE MEMBERSHIP APPLICATION FOR 2004

NAME-----

EMAIL-----

PHONE-----

ADDRESS-----

AMOUNT PAID \$

DATE-----

Please forward information to Richard Turner, Secretary,
KOB. (don't forget to let us know if it changes)