

LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION



Prez Sez

By James Dorman

As I sit at the Gingerman typing away and updating the website a little, I am starting to see how busy the next two months will be. As everyone knows the Bluebonnet is nearing and there is still much work to do. I hope to see some of you at the login and even more at first round judging. Without the help from local members, this event could never run as smoothly as it does.

If you have never made it to a login, it really is a lot of hard work but is also

quite fun. The login will be February 18th and 25th at Richard Dobson's house.

Judging will be the two weeks following login, so get your taste buds ready. We will need all the help we can get for

weekend of judging held at both Andrews in Dallas and Coors in Ft. Worth. The second weekend of judging is at Coors in Ft. Worth.

We'll have more information about login and Judging at this month's meeting.



Bluebonnet 2005 winners

The Bluebonnet might be the largest competition in Texas, but it's not the only one. We're excited to have a new Texas Circuit consisting of six competitions. See

the article on page 5 for more information.

Cheers,
James Dorman

Announcements

- **MEETING DATE CHANGED THIS MONTH.** This month only, we'll meet on Thursday. See pg. 2 for more details.
- February 19 brew day at Bruce Fabijonas' house
- Bluebonnet Brew-off March 17-18; Get your entries together now!

In this issue

Monthly meeting	2
Brew Day	3
COC, Bluebonnet	4
Lone Star Circuit	5
Beer news	6
Valentine's Recipe	6
Classifieds	7
Officer contacts	7

What's Brewin?

By Fred David

I can't believe it is already the end of January. Our first club meeting has come and gone, along with our first brewday. Our second meeting of the year will be on sweetheart's day so make sure to bring your sweetheart along. After all you wouldn't want to miss the

these weekends. As far as I know, the format will be same as prior

years with the first

meeting would you?

The most important topic at this meeting will be the biggest party of the year, the Bluebonnet. The Bluebonnet, the largest AHA regional brew competition of the year, was, until two years ago, the bragging rights for our club because we almost always won the

competition. But the members of NTHBA angered the beer gods for their laziness in entering the competition. So they allowed a brew club from a swamp in south Texas run by a guy named Bev to take away our trophy. This is the year that we need to take it back!

But seriously, the Blue-
(Continued on page 3)

“...get your taste buds ready.”

February Meeting Thursday the 16th

Club meets at brewpub's Northwest Highway location

This month we'll meet at Humperdink's, one of Dallas' few brewpubs. Exceptionally, we'll meet on Thursday instead of Tuesday. Our meeting was scheduled for Tuesday February 14 but was changed due to a scheduling error at the restaurant.

We'll share big pitchers of their brewhouse selection: Juan Moore low-carb lite, Buttface Amber, Hefeweizen, Texas Blonde, Big Red IPA, Total Disorder Porter, and their current seasonals, Maple Brown and Macho Carbito Bock.

The brown ale is made with grade "A" maple syrup, and the Macho Carbito, if the name

holds true, is a malty (high carb) German bock. Humperdink's has won several awards at the Great American Beer Festival for beers not currently available.

They also have a full food menu with some interesting "Texas" food, such as Armadillo Eggs and the one-pound Extreme Dallas Burger. Its bacon strips, cheddar cheese slices, sautéed mushrooms, onions, lettuce, mayonnaise, and a full pound of beef should satisfy even the most gluttonous Dallasite. To celebrate Mardi Gras, they've added several Cajun selections, such as a Louisiana Seafood Platter, Meatloaf New Orleans, and

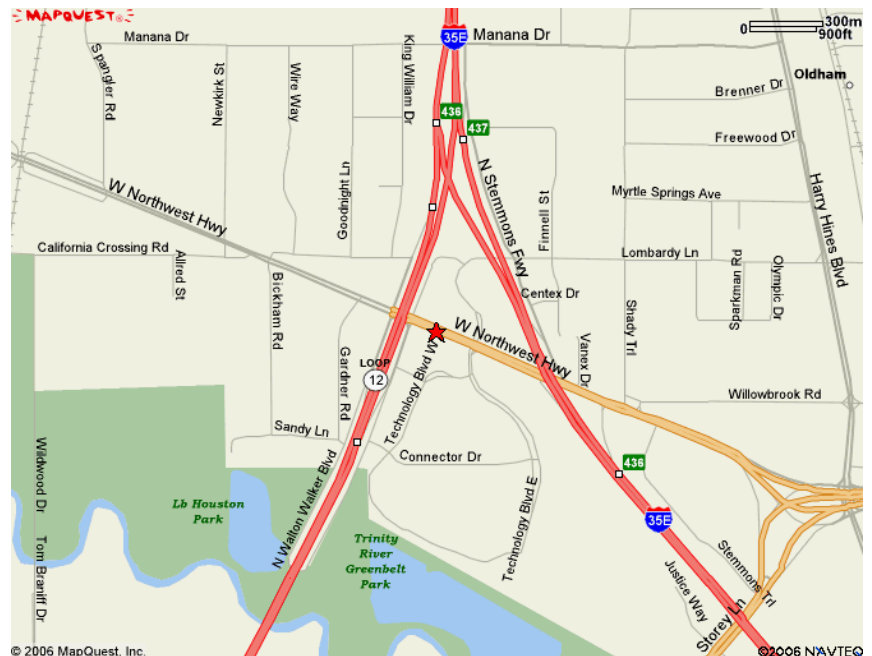
Cajun Swordfish Hollandaise. Most items on the menu range from \$8-18.

Humperdink's recently stopped brewing at its Addison location, a controversial decision among beer lovers, but they still brew in Dallas. In addition to pints and mugs in house, they offer growlers and quarter- and half-barrel kegs to go. Buying kegs from Humperdink's is a great way to support local brewing when your homebrew kegs run dry. Kegs cost around \$40 for 7.75 gallons and \$80 for 15.5 gallons.

Humperdink's is located at 2208 W. NW Hwy, Dallas, 75220. 214-358-4159.

February Meeting

- ◆ \$15 big pitchers
- ◆ Full food menu
- ◆ Thursday February 16, 7 pm
- ◆ Easy access from anywhere in the Metroplex
- ◆ No club-only competition this month; start thinking about April's competition



Humperdink's is located at Loop 12 and I 35E

Vice president's letter from pg 1
bonnet is a great competition and party and this year it starts on the best party day of the year, St. Patrick's Day! This year we will meet and March 17th and 18th at the Holiday Inn at 4441 Hwy 114 at Esters Blvd, in Irving TX. On Friday evening things kick off with the opening banquet with guest speaker, Randy Mosher, followed by the commercial beer tasting that lasts until about 10 PM.

That's when the real party begins with the room crawl. For those of you who have never been to the Bluebonnet, this is a sight to behold. Every year the room crawl takes up an entire corridor of rooms that are converted into bars and pubs of all sorts, a competition in itself as each club decorates its room with hopes of winning the "Best Room Crawl Room" award.

The room crawl starts at 10:30 pm. You'll meet some of the best people and drink some of the best homebrew around. Each club provides beer for its room, and we will be asking for volunteers to bring a keg of homebrew for ours.

On Saturday things start off with second round judging and a seminar presented by Randy Mosher. In the afternoon, there will be a pub crawl. It is well organized and a lot of fun. We get back from the pub crawl just before the awards ceremony. This year I hope everyone will enter at least one beer into this competition and help us bring our trophy back to where it belongs!!

Until next time,
Prosit!!!

Brewdays

By Fred David

Has anyone seen winter? I'm beginning to believe it doesn't exist anymore!

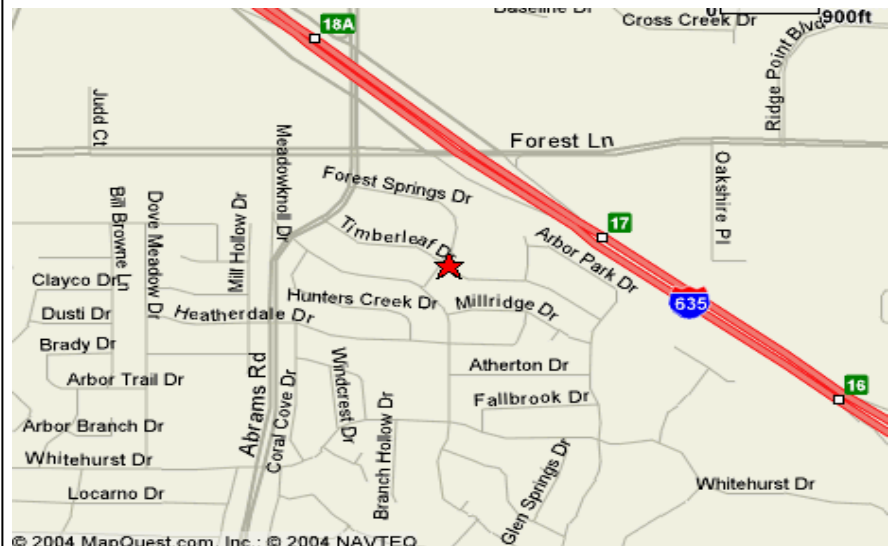
Hasn't the weather been great for the last month? I can't remember when we have had so many great days for brewing at this time of year. This was the case for our first brewday of the year at Walter Hodges' house. Things started around 9 am, and for a while I thought no one was going to show. When I got there only Walter and Paul Mignini were to be found. Walter was in the middle of mashing grain to brew a Porter on his RIMS system. Shortly after Mike Grover and Bill Lawrence arrived. A while later Bruce Fabijonas showed up with his equipment

and settled in to brew. His choice for the day was also Porter.

Unfortunately I was not able to stay around for the day but I understand that Bill Dubas and several others showed up for the festivities. I am hoping the good fortune of great weather continues for the February brewday. That is the President's brewday and will be held on Sunday, February 19th at Bruce Fabijonas' house. Bruce has held the President's brewday for the last 3 years and always does an excellent job. He has enough room for 3 or 4 people to brew.

I hope many of you will stop by either to brew or to see what's brewing. I can guarantee everyone will have a great time. Things will start at around 9 am and go until it quits going.

February 19 Brew Day Map



Bruce lives at 9502 Timberleaf, Dallas, 75243. 469-223-3889.

Future brew days

April 1 hosted by Fred David

May 6 National Homebrew Day at Big Buck Brewery

2006 Brewer Royale

By Mike Grover

The first club-only competition of 2006 is history. Congratulations to our winners! First place went to Bruce Fabijonas with a Belgian Dark Strong Ale. Second place was awarded to Bill Dubbas for his Belgian Golden Strong Ale. Steve Haney finished in third place with a Belgian Dark Strong Ale. Despite a bit of a late start, the contest went without a hitch and there were some truly outstanding "Big Beautiful Belgians" for our judges to taste.



There is no club-only competition for the month of February, but we have back-to-back contests lined up for March and April. The March competition features American Ales (category 10). This category includes American Pale Ale (10A), American Amber Ale (10B), and American Brown Ale (10C). If you hurry you can probably still brew one of these beers in time for the competition. So, get your Cascade hops, dig out your grunge records, put on your flannel shirt and get busy! The April competition is open to all extract beers. Any beer style goes so long as extract makes up more than 50% of the fermentables. If you are new to homebrewing and have never entered your beer in a competition, this is a great way to get your feet wet (well, it beats spilling your beer on them).

BREWER ROYALE 2006

Style of the Month

Jan	Big Beautiful Belgians	Cat. 18
March	American Ale	Cat. 10
April	Extract Beer	
May	Mead	Cat. 1-23
August	Stout	Cat 24-26
Sept/Oct	Light Hybrid Beers	Cat. 13
Nov/Dec		Cat. 6

2006 Brewer Royale Standings

Brewer	Points
Bruce Fabijonas	3
Bill Dubas	2
Steven Haney	1



Bluebonnet news

The whens, wheres, and whats for the Bluebonnet Brew-Off have been set. Event details, competition rules, beer entry forms, and registration materials are all available at the official Bluebonnet Brew-Off website: www.bluebonnetbrewoff.com

Be sure to clear your calendar and reserve this weekend for the Bluebonnet! Friday events include second round judging, banquet, keynote speaker, and most importantly the ROOM CRAWL!

Saturday activities include completion of judging, technical conference, pub crawl, and the awards ceremony. The event will take place at the same great location as last year, the Holiday Inn Select at DFW Airport, 4441 Hwy 114, Irving. Reach them at 972-929-8181 or 800-423-0908.

The room rate for the event is \$69.00 per night. When making your reservation, ask for the Bluebonnet Brew-Off rate.

Bluebonnet Events

- | | |
|--------------------|--|
| February 13-17 | Early Entries Accepted (\$7 per entry) |
| February 18-24 | Late Entries Accepted (\$9 per entry) |
| March 4-5 | First Round Judging Begins |
| March 11-12 | First Round Judging Completed |
| March 17-18 | 20th Annual Bluebonnet Brew-Off! |

New Lone Star Circuit Formed

An exciting reorganization of homebrew competitions this year gives Texas clubs their own circuit. Six annual competitions comprise the new Lone Star Circuit: the Bluebonnet Brewoff and Celtic in DFW; the Big Batch, Lunar Rendez-Brew, and Dixie Cup in Houston; and the Cactus Challenge in Lubbock.

This circuit materialized after Texas homebrewers observed a drop from four competitions to two in the old Gulf Coast Circuit over the past few years. New Orleans dropped its competition a few years ago, and Florida dropped its Sunshine Challenge in order to concentrate on holding the nationals this year. Florida is rumored to be organizing its own circuit, which will include the Sunshine in the future.

Jim Layton will represent the NTHBA in this circuit, and the points system will be finalized in coming weeks. Club members should support these competitions by entering beers in all of them. The club will facilitate packaging and transporting entries.



Don't find yourself on the wrong side of this water heater element.

Other Competition News

Homebrew Club of the Year QUAFF is hosting the 14th Annual America's Finest City Homebrew Competition on February 17-18, 2006 in San Diego. These guys were AHA National Champions for 2001-2005,



so the judging quality should be excellent! Entries are due by February 8. More information is available at <http://www.quaff.org/>.

Houston's Kuykendahl Gran Brewers, better known as the KGB, are hosting the 11th Annual Big Batch Brew Bash on June 4, 2006 at St. Arnold's Brewing in Houston. This unique competition is billed as "the largest single-style beer competition in the world." As the name implies, only one style of beer will be judged: Imperial IPA (category 14C). This year's winner not only gets to brew a Big Batch of Beer at St. Arnold's, but will have their beer featured as St. Arnold's Divine Reserve No. 3! Entries are due by May 26. Because these big batches require a lot of conditioning, staring brewing now.

More information is available at <http://thekgb.org/BigBatchBrewBash/tabid/52/Default.aspx>.

Beer Talk With Jacque

News, Hearsay & Odd Info
by Jacque Keller

Craft Beer Rising

It seems beer has lost more drinkers to the ever-growing Cocktail Nation. Beer sales in the U.S. last year continued a five-year decline, dropping to a 51.4 % market share from 52.9 % in 2004, according to the Distilled Spirits Council. Craft brewing is the only chunk of the brewing industry that keeps growing. Hmmm – I wonder why?

Trivia

Are you up on beer facts? The very first international trademark was given to a beer company. Which beer maker was awarded this distinction? Email your answers or guesses to Jacquelyn.Keller@gmail.com.

Valentine's Brew: Rogue Chocolate Stout Clone

Woo your lover with this great alternative to a box of chocolates. The recipe, originally printed in *Zymurgy*, September 2003, would pair well with a heart-shaped red velvet cake. —*Recipe edited and Submitted by Jacque Keller*



Nothing says "I love you" like beer breath. Try a Valentines's Day Brew next year.

Beer Compass

Road trip?!! Travel planning may never be the same again, thanks to the Beer Mapping Project at www.beermapping.com. This fascinating endeavor pinpoints the location of brewpubs and breweries across the country. The project is also creating individual city maps which include bars and stores known for their extensive or eclectic beer selections. Austin is in the works now. If you want to help, submit your favorite Austin watering hole or beer mart.



Rogue Chocolate Stout clone

5 gallons
Assumed 5.5 gallons at end of boil
70% efficiency
O.G. 1.060
IBU 69

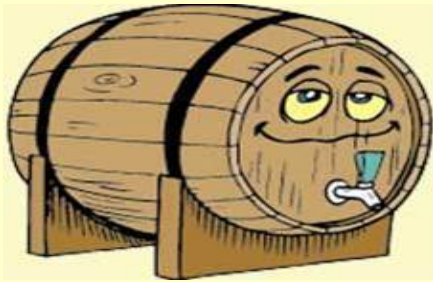
11 lbs. Great Western two row pale malt
0.5 lb. 120L crystal malt
0.5 lb. chocolate malt
0.5 lb. rolled oats
3 oz. roast barley
1.5 oz. chocolate extract (in secondary)

Mash @ 150 for 60 minutes. Sparge @ 175 to collect 6.5 gallons of wort.

1.0 oz Cascade pellet hops - 5% alpha acid - 90 minutes
1.0 oz Cascade pellet hops - 5% alpha acid - 60 minutes
1.0 oz Cascade pellet hops - 5% alpha acid - 30 minutes
1.0 oz Cascade pellet hops - 5% alpha acid - knockout
1 tsp Irish moss
Brewtek CL-50 yeast

Boil 90 minutes. Cool to 60 and pitch yeast. Ferment at 60 for one week. Rack to secondary at 50-55 onto chocolate extract. Hold until fermentation is complete. Package and condition.

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

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

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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 Cowboy games!

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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>

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If you received this with a yellow post office forwarding sticker,
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