

# LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION  
VOLUME XXV ISSUE 11

## Prez Sez

By Leroy Gharis

Wow! I can't believe November is here and it is time to vote for the 2011 club officers. Be sure to read the bios from your prospective officers in this issue. Also, there is information regarding the Christmas Party that you absolutely need to know.

## November Brew day

The next brew day will be Saturday, Nov. 6<sup>th</sup> at Jim Lavin's house in Lewisville. In addition to watching him brew we will be able to see the walk-in cooler he is building in his garage. I am sure there will be a lot of oohs and ahhs as well as critiques. Brewdays start at about 9am and go until about 3-4 pm. Here is your chance to bring homebrew samples for others to taste and critique. As usual, lunch will be provided by the club.



## November club meeting at Humperdinks

We are returning the Dallas Humperdinks on Northwest Highway between I-35 and Loop 12 on Tuesday Nov. 9<sup>th</sup>. We will do the voting around 7:45-8:00. Coty Bell and his crew did such a good job of hosting our last meeting there I decided to meet there again. He has some really good brews on tap. I can tell you that his Octoberfest is very nice. Good malt flavor with a nice balance of hop bitterness. For those more adventurous they just

tapped their Humpin Pumpkin Ale. I like that name but the mental picture it presents is not so pretty. If they bottled it I wonder what the label would look like. Oh well, this is going downhill fast so I will move on to more important topics.

## Christmas Party

There are a few things that need to be mentioned about the Christmas Party. There will NOT be another newsletter before the meeting so this is it.

Date and Time – Saturday, December 4<sup>th</sup> 6pm until you leave or Walter and Pam kick your butt out.

Location – Pam and Walter Hodges' house. See the front page of the club web site for the address and a map.

What to bring - homebrew (the club kegerator will be setup), special (or not special) commercial beers, a side dish, snack or dessert, a canned food donation and a white elephant gift.

If you have friends or family in town you can bring them along as long as they promise to uphold the "integrity" of the club. We do have scruples. I'm not sure what or where they are but I know we have them stored somewhere. Food – The club will be catering the meats (no turkey) for the party. You are encouraged to bring a side dish or snack of your choice. There will be too many people bringing food to coordinate it so this is truly a pot luck deal. You'll be lucky to get something you like. Just kidding, I am sure we will have some excellent food and no one will go home hungry.

Can Food drive – We will be taking donations of canned food for a local food bank. Your

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participation is optional but appreciated.

Gift Exchange – During the party we do a white elephant gift exchange. The gift can be anything you like. The cost should be no more than about \$10. You are encouraged to be creative and bring something other than beer. That being said, a nice “forty” ounce bottle has been known to show up with a cool glass. This will occur immediately after the Big Mohunker raffle and introduction of your 2011 officers.

Big Mohunker Raffle – The raffle for the Big Mohunker award will be sometime around 8 pm. We will be picking a “winner” from all of the monthly club meeting “loser” raffle tickets. I know some of you have more entries in this than others because you haven’t won anything but you MUST be present to win. The grand prize is \$300 gift certificate. We will also be giving away other prizes also.

## Brewer of the Year

I would like to congratulate Scott Townson on winning the NTHBA BOTY award by garnering the most Lone Star Circuit points (40) of anyone or any team in the club. The Cougar brewers took second and I believe there is a tie for third between Wayne Yandell and the team of William Bens and Trevor

Pulver. Is there a third member of that team? His or her name never gets listed if there is. Congratulations to everyone who participated and placed in any of the Lone Star competitions. Thank you for supporting your club. The Brewer Royale winner is yet to be determined as there is one more COC with entries due on November 12<sup>th</sup>.

## Saucer News

The October meeting at The Saucer at the Lake was a lot of fun. The weather was great for sitting on the patio overlooking the Lake Ray Hubbard. I know it is a little bit of a drive but there are alternatives to driving on LBJ. I drove Belt Line Rd. from near Central Expressway in Richardson. There are a lot of signal lights but it is probably just as fast as LBJ and a lot less stressful.

I am writing this from a hotel room in Little Rock. I am here to attend what is called Short Track Nationals which is a three day event for 360 CI winged dirt track sprint cars. There are over 125 sprint car teams here vying for \$15,000

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## The Wine Makers Toy Store & Dallas Home Brew

**Saturday November 20th 1pm -3 pm**

**The Wine Makers Toy Store & Dallas Home Brew will be  
Hosting a kegging, bottling and counter pressure filling demonstration.  
You can see how to replace seals on kegs, learn how to set up a kegging system,  
Try out the different cappers and see how counter pressure bottling works.  
As always, NTHBA members receive a 10% discount.**

**1300 N I-35E, Suite 106 Carrollton, TX 75006 972-323-7921**  
**Check out or redesigned website at [Fine Vine Wines](#)**

to win the main even on Saturday night. It is a dirt track racing fan's dream come true even if you do have to sit through 40 degree weather. So what does have to do with beer you ask? Well, there is a lot of BMC beer being consumed in the parking lot and me with my homebrew.

Also, when I got to town on Thursday I took a short trip downtown to the Flying Saucer. If you think parking at the Addison Saucer is a pain, think again. But on Thursday you are rewarded because they have American Craft Beer night with 5 beers on the fire sale list. I had a Goose Island Honkers Ale and a North Coast Red Seal. The Honkers Ale is a very nice English bitter while the Red Seal is listed by BJCP as the top example of an American Amber.

I was talking to the Addison Saucer manager this week about their plans to redo the Pub of Love. He said they will be removing the sofas and chairs. They will be replaced by bar chairs and tables all along the wall with tables in the center. He is hoping that we will hold some of our meetings there. That will be up to the next president but it sounds promising. I hope we can work something out with them.

## BJCP Test News

The members that took their test in February finally got their results back. I would like to congratulate Chuck Homola and Don Trotter on achieving the rank of Certified Beer Judge. This means they scored between 70 and 80 on the test. Also, congratulations to Melinda Beyer and Scott Townson on their Recognized Beer Judge certification. If I left anyone off please let me know and I will recognize them in my next and last Prez Sez article.

I will be part of a group taking the test on Saturday, Nov. 13<sup>th</sup>. We should have some new certified BJCP judges next year. I am hoping to improve on my score of 64 from taking the test in Nov. 2008.

Did you ever want to be part of an elite group? Take the BJCP test and you will become one of the chosen few. Less than 6000 people nationwide have taken the test since 1985. There are currently about 3500 active judges in the program. With a national population of over 300 million you would be one of just .001 percent of Americans who are certified by the BJCP. Just participating in the study group will improve your beer knowledge immensely and you can become a recognized beer knurd like many others. Well, it is time for me to get ready to go to the track. I will be tailgating while studying for the BJCP test.



BEER YE! BEER YE!

Hello fellow North Texas Homebrewers! Come check out some exciting new items at Homebrew Headquarters!

NEW ARRIVALS:

"Yeast-The Practical Guide to Beer Fermentation." By White & Zainasheff,  
 MaltEurop 2-Row Domestic Pale Malt: \$.82/lb \$39.99/50lb bag, Cheese Making Kits, Belgian Candi Syrup, Watermelon, Chocolate and Ginger extracts, American, French, and Hungarian Oak Cubes, with three different toast levels, "Clone Brews" 2nd Edition, by Tess and Mark Szamatulski, "The Barley Crusher" Malt Mill, Refractometers, (Specific gravity instead of Brix!), Quick disconnects for your brewery, Breathable airlock stoppers , Belgian bottles, corks, and cages, Auto-Siphon Clips

Soon to Arrive:

Weyermann® Abbey and Cara Belge malts, Phoenix Hop Pellets, French Strisselspalt Hop Pellets

Let's brew strong for the Bluebonnet! Kelly

## November Brewday Workshop

By Clay Mahone, Minister of Education

This will be our last "Education Workshop" for the year. We covered a lot of practical hands-on topics this year and I hope most of the new and old(er) club members have enjoyed the education workshops as much as I have. I've really enjoyed helping out this year and I really appreciate all those who volunteered their time and knowledge to make our workshops useful for our beginner and veteran brewers.

So our last workshop is upon us and as usual I feel like doing something practical. November 6th, we'll be doing a workshop on... *installing a beer tap on my fridge!* Most of you had this similar thought just before you started home brewing for the first time: "*What could be better than having my own house brew, on tap, at home, in it's own dedicated beer fridge?*" That was my initial thought when first started brewing, now 5 years later I still don't have a tap on my fridge. I'm going to fix that at our Brewday. I'm taking the garage fridge's door of the hinges and lugging it to the Brewday with my tool box and my new tap handle and shank. Anyone else want to join me? Bring your fridge door and your tap shank and I'll bring the tools. I start drilling holes around 10 AM. See you there, cheers!

## What's Brewin'

By Kimberley Rhea

**Our next Brew Day is scheduled for November 6, from 9:00am to 4:00pm at the home of Jim Lavin. We will have a discussion/demo given by Clay Mahone on how to convert a refrigerator to a kegerator beginning at 10 am.**

**Jim's Address:**

561 Timber Way Drive  
Lewisville, TX 75067

Lunch will be provided.

Chuck Homola hosted our October Brew Day and led a discussion on hops. Thank you Chuck (and Titus of course) for a great time.

Be sure to put the Christmas Party on your calendar, December 4, 2010, at 6:00pm. We will have the main course catered so you just need to bring an appetizer, side dish or dessert to share. The party will be at Pam and Walter Hodges home.

Last year at the Christmas Party we had a pretty successful can drive. So we would like to do it again. Please bring a couple of cans to donate to the food bank.

I now have all of our Parties and Brew Days scheduled on the club calendar. Be sure to keep an eye on the NTHBA calendar located on our website, [nthba.org](http://nthba.org), and our Monthly Newsletter for upcoming parties, brew days, classes/demos offered, maps to locations and general information.

Please contact me at [socials@nthba.org](mailto:socials@nthba.org) if you have any questions.

Kim  
"Woo Girl"

## The Competitive Edge (Where the action is!)

By Scott Townson

The final Lone Star Circuit competition of the year is now complete now that the Dixie Cup has announced their winners. I'm sorry that you don't have your medals yet. But I must say that I expected nothing more or less from the Dixie Cup.

**Winners from the North Texas Homebrew Association include:**

Leroy Gharis with a 2<sup>nd</sup> place win for his Triple Hop Brewed American light Lager.  
 Greg Haun with a 1<sup>st</sup> place win for his American Amber Ale  
 Walter Hodges with a 1<sup>st</sup> place win for his Flanders Brown Ale  
 Scott Townson with a 2<sup>nd</sup> place win for his American Barleywine.  
 Cougar Brewers with a 1<sup>st</sup> place win for their Mango Fandango Wit

Congratulations All!

The final COC competition of the year is scheduled for the 12<sup>th</sup> of November. Please have your Strong Ale Entries at either Homebrew Headquarters or the Wine Makers Toy Store no later than Friday the 12<sup>th</sup>. Well need to judge on Saturday the 13<sup>th</sup>.

I will need judges to evaluate these entries on Saturday the 13th of November. Please let me know if you can support this event with your judging skills. Details on Judging location, please contact me at [competitions@NTHBA.org](mailto:competitions@NTHBA.org)

Only one (1) 10-14 oz. green or brown bottles are required for each entry. If you are the winner (2-3) additional bottles will be required for the AHA Club-Only Competition. No swing tops allowed. Printed crown caps must be blacked-out with a permanent marker and all labels removed to assure anonymity of all en-tries. Each entry should use an AHA/BJCP Bottle ID form: <http://www.homebrewersassociation.org/attachments/0000/0325/bottleid.pdf>

The Brewer of the Year and the Brewer Royal standings are below. Well done all!

## North Texas Homebrewers Association - Brewer Royal -

Brewer / Team	January / February	March / April	April / May	July / August	Sept / Oct	Nov / Dec	Yearly Total
Randy Friese	3			2	2		7
Wayne Yandell		2		4			6
Jesse Thoresen		1	3				4
Melinda Beyer & Kim Rhea					3		3
Scott Townson		3					3
Doug Nett			2				2
Orlando Guerra	2						2
Dave Werner	1						1
Leroy Gharis			1				1

## North Texas Homebrewers Association - 2010 Homebrewer of the Year -

Brewer / Team	Bluebonnet Brew-Off	Alamo City Cerveza Fest	Big Batch Brew Bash	Celtic	Lunar	Limbo	Cactus Chal- lenge	Dixie Cup	Yearly Total
Scott Townson	10	15		4	3	3	3	2	40
Cougar Brewing		3			5	2		3	13
Wayne Yandell	5			6					11
William Bens, Trevor Pulver	6					5			11
Leroy Gharis		3		2	3			2	10
Kelly Harris & Don Trotter	3			3		1			7
Cody Gray	1	1		3					5
Sage Anderson						2	3		5
Fred David	1					3			4
Jimmy Orkin						3	1		4
Orlando Guerra and Da- mon Lewis	2					2			4
Adam Klaff & Tony Rivera						3			3
Bill Lawrence	2					1			3
Cameron Mathews				3					3
Doug Nett	2						1		3
Greg Haun								3	3
Jesse Thoresen	3								3
Walter G Hodges								3	3
Charlie Gottenkieny	2								2
David Ireland	2								2
Jim Lavin						2			2
Chris Mewhinney	1								1
Jason Christian						1			1
Steve Hacker							1		1
<b>Club Total</b>	<b>40</b>	<b>22</b>	<b>0</b>	<b>21</b>	<b>11</b>	<b>28</b>	<b>9</b>	<b>13</b>	<b>144</b>



*Get a grip, gird you loins, stiffen those upper lips, and dig for victory!*

**Scott Townson**

1<sup>st</sup> VP / Competition Coordinator

**Your 2011 Officer Candidates:**

## Wayne Yandell

I turned 40 this year and had a lot of time to reflect and celebrate my life in 2010.

My brewing career started in 2004. I was unemployed at the time and an oft repeated story if you have been around me for about 5 minutes or 5 beers is that my wife told me I needed to make friends and get a hobby, so I did both and took up home brewing. I have to say of all the decisions in my life, this has been one of the more intelligent and rewarding things I've done. I'm sure Jennifer has had moments of regrets for encouraging me!

My brewing adventure started at Homebrew Headquarters. I started with extract batches and jumped into all grain within a few brews. I did all grain brewing in the tiny kitchen in a 2 room apartment. When we finally bought a house I slowly but surely took over the garage.

Over the years I've built and brewed with many different brew rigs. The first few years of my brewing was a mess of different styles and experiments.

In the last 3 years I heavily competed and found some needed discipline for brewing. In the last year my hobby business has led me to another adventure in my life. I officially started Bargainfittings.com in October of 2009 when my job went away. With all the good times, and fine fellowship in this great club, I decided to throw my hat in for officer candidate and give back to the club.

## Kim Rhea

I have been a member of the NTHBA for about 5 years. Richard and Debbie Harris had a lot to do with that. Debbie was always inviting me to brew days, parties and of course the Bluebonnet. How I love the Bluebonnet. I look forward to it every year.

In August 2008, the Cougar Team formed with Melinda Beyer, Leigh Grover and me. We started brewing with extracts and have now moved quite successfully to all grain. Our team has entered many competitions. My favorite beers to brew are the Cougar Wit, Chocolate Stout and our Lambic.

I have enjoyed serving as the 2<sup>nd</sup>-VP Socials this year for the NTHBA. I will be working with our other club members in March 2011 at the Bluebonnet.

I have two wonderful children, Sarah who is 23 and attends TWU majoring in Nursing, and Hayden, 19, attends Collin College and would like to work in the IT field.

I have had so much fun meeting everyone, selling tickets at the club meetings and learning about "good" beer.

## Larry Papkin

I have been a home brewer since 1995. I started brewing with extract kits and now brew all grain with a new system that I hope to have finally brewed on by the time you read this. I joined my first homebrew club when I lived in Santa Barbara, CA and was secretary of that club for two or three years (the beer is clouding my memory, must be a hefe). When I moved to Cedar Rapids, Iowa in 2000 I was one of the founding members of the Beer Nuts homebrew club there and was president of that club for three years. While in Cedar Rapids, I taught a friend how to brew and we brewed together for about nine years,

forming Slappy Brewing. Together, we won several club competitions, some regional awards and got Best in Show for our Scotch Ale one year at a regional competition. Once I get back to brewing again (as I said, hopefully very soon) I hope to see how I do in competitions again, this time on my own. Of course, anything that turns out to be good I'll certainly share with the club members. Remember, a vote for me is a vote for me. Hope to have a beer with you soon.

### Bill Lawrence

My name is Bill Lawrence and I am volunteering to serve on the board in 2010. I have been active in the club for more years than I can remember (perhaps because I was too active at times). I have been home brewing since the dark days when we slipped into dank warehouses on the bad side of town and slinked away with doggy looking cans of malt extract of dubious origin. In those days, yeast came in unmarked envelopes and if I remember correctly, the hops were already mixed in with the malt. Oh yeah, we added a hell of a lot of sugar to each batch in those days for what reason I couldn't tell you. I still remember my first batch, it tasted lousy but it was efficacious (maybe it was the sugar?).

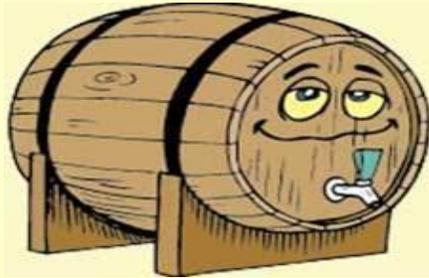
Of course, none of that qualifies me for high office. If elected, I promise not to go hiking and not be heard from for days. My wife forbids me to go wenching in South America so the risk to the treasury is minimal. Finally, I promise not to try and socialize brewing although it might be a good idea to cap increases in ingredient costs. In the interest of full disclosure and although I don't have the "slutty stewardess" thing going, if a book publisher offers me money for my life storey, I'm out of here. Naturally, every campaign has a slogan and of course mine is:

**PAY YOUR DAMN DUES !**

So as the saying of the season goes. **Get out there and Vote!**



# The Brewing Equipment Trading Post



## 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 Damon at [news@nthba.org](mailto:news@nthba.org)

## NTHBA Officers

### President

Leroy Gharis  
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 214-460-5697

### 1st vice president

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 817-271-2307

### 2nd vice president

Kim Rhea  
[socials@nthba.org](mailto:socials@nthba.org)  
 214-546-2133

### Treasurer

Bill Lawrence  
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 214-885-3531

### Minister of education

Clay Mahone  
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 214-263-4455

### Secretary

Melinda Beyer  
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 972-951-5515

### Past President

Jimmy Orkin  
[pastpres@nthba.org](mailto:pastpres@nthba.org)  
 214-864-8516

## 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!

Homebrew Headquarters  
 (972) 234-4411

The Wine Makers' Toy Store  
 (866)417-1114

## 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  
[www.nthba.org](http://www.nthba.org)