



LIVIN' THE BREWS



Prez Sez

By Richard Harris

Hey Gang! I have a few topics to cover in this article. Some I will cover in detail and some I'll touch on and let other articles in the newsletter elaborate on.

First is the "Big Ticket" raffle. . . . you remember. . . . the pre-owned refrigerator donated by Don Trotter. We will run this raffle for three meetings and have the drawing at the club Oktoberfest Party. You must be present to win so buy many tickets and come to the party. It is raffles like this that help the club bring you more events and parties.

Second, the T-shirts we have

July Meeting Tuesday, July 8, 7 PM

The Flying Saucer
14999 Montfort Dr.
Dallas, TX 75240-7519
(972) 934-2537
COC: European Pale Lager

all been waiting for are here and will be handed out at the July meeting. They look sharp! The T-shirt is a khaki color and really looks good with the red-white-&-blue logo that we selected (see below). On the back is a beer quote. Have your membership card and see Bill Lawrence & Walter Hodges to get the correct size you ordered. If you forgot to order one, don't worry. We will also be selling the T-shirts at future club meetings until we run out.

Third, the summer party will be on Aug 2nd at Ernest Paul's home. We are asking our members to bring as much

homebrew and side dishes as possible. After all, this is a homebrew club. Also, I've tasted many a side dish at the parties and ya'll sure can cook. So get into that kitchen and rattle those pots and pans. Let Bo or myself know what you intend to bring so it can be added to the list. Address and directions are in the newsletter so be sure and read it please. I sure hope you all are enjoying these parties.

Fourth is the Bluebonnet for 2004. Our club is heading it up for 2004 and we want to be ready and on the ball. We had the first formal planning meeting on June 22nd at the Big Buck Brewery. We worked on forming the Planning Committee and deciding who would handle the different tasks. The Bluebonnet is a large event and more hands are needed than just the committee members. Many volunteers are needed each year to make the Bluebonnet a success. There are many small jobs to do and the event cannot be completed without these helping hands. I'm not talking about a huge laborious job like painting someone's house or even worse, helping someone move across town, but just helping with the small things and assisting with the different tasks. The next meeting will be on Sunday, July 13, 1:00 PM at the Big Buck Brewery. If you would

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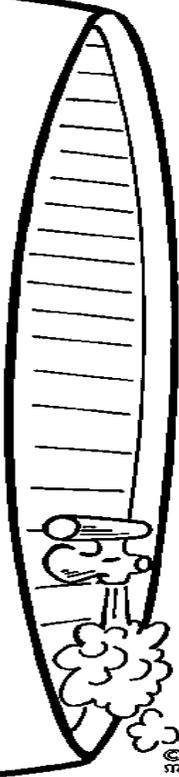


BREWER ROYALE 2003

Style of the Month

Jul '03	European Pale Lager	Cat. 2
Aug '03	Specialty/Exp/Historical	Cat. 24
Oct '03	Koelsch & Altbier	Cat. 8

<u>Standings</u>	<u>Points</u>
Jim Layton	6
Don Trotter	3
Steve Atkinson	2
Pete Hemmingsen	2
Mark Todd	2
Steve Haney	1
Doug Nett	1
Rod Slattery	1



Brewer Royale Update

By Joe Scivicque

We have a good race in the Brewer Royale. Three competitions are left and the points are spread thin enough for anyone to come in and press for the lead. This month, the category is European Pale Lager.

I'm sure most of you are aware that the birth place of the European Pale Lager is Bohemia. The pale lager is a mere baby compared to the history of brewing. In the 1840's, the Bohemians were beginning the work on the great new brewing trend. They were an agrarian society growing the now famous Moravian barleys and Zatec Red or Saaz hops. The Grand Dukes of Bohemia jealously guarded the wonderful hops with the use of mandatory death penalties for anyone caught smuggling the rhizomes out of the country. Lucky for us, those Grand Dukes are all dead now.

But in spite of Pilsen's great knowledge of agriculture and apparent ability to make excellent pale malts, they continued to make lackluster beers. So in the early 1840's, the town folk of Pilsen began a project to build a new brewery to improve their beers. A fellow named Groll (first name lost in time) was hired to run the project. But, without the contribution of a traveling Bavarian monk, this brewery managed by Groll would simply have been another ale house. This monk smuggled a jar of bottom fermenting yeast from Bavaria. The final result was the grandfather of what we now call Pilsener Urquell. Let us pay the

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like to help your club make this the best Bluebonnet ever, please attend the meeting and see what area you would enjoy helping in.

Last year was the first year Deb and I got involved. We helped with the Room Crawl and the Pub Crawl and we had a blast. Last year's Bluebonnet has more memories for us than all the others combined because we were behind the scenes. We made many new friends, learned things about the Bluebonnet we never knew, and just had a great time working with the many different people throughout the different sponsoring clubs. Your help is needed and I am asking you to come to the meeting on July 13 to support the Bluebonnet, the North Texas Home Brewers Association, and the other sponsoring clubs who get together and make the Bluebonnet what it is; the biggest, the

best, and the most respected homebrew competition in the USA. Please come. The meeting is always held in the upstairs bar area.

Last, but not least, I would like to point out a couple of things that I feel have really improved in our club. Our newsletter is really looking top notch. Bill Dubas is doing a wonderful job with the new format. I have been in other clubs, but we have the best-looking newsletter I've ever seen. Hell, I take it to work to show it off.. And have you been checking out our web site? Bo Turton has put a great deal of work into it and we now have a site to be proud of. It contains a wealth of information for the home brewer and is the perfect media for communicating within the club. Thanks Bill and Bo for the hard work and extra effort you have put in to these projects for the club and its members. Happy Brewing!

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monk homage.
Hommmmmmm!

Urquell is a German word meaning “original spring.” The first barrel of delectable liquid was tapped November 11, 1842 according to Zastrow, “History of Brewing” (second hand, Daniels, “Designing Great Beers”).

As you know, this is not the end of our story. The revelation of Pilsen sparked a revolution in Europe. The Germans, in particular, loved those pale beers. But, the Germans had to adapt to their local conditions. The Pilsen Bohemians are doubly blest with wonderfully soft water (50 ppm hardness). The Germans had to lower their hop rates to counter their harder water.

The Dortmunder style dates to the late 19th century. Some texts describe it as very light and not more than 8 Lovibond. The earliest textual reference cited by Ray Daniels is 1907 claiming it to be “very pale; brewed from low kilned malt; strongly hopped; and highly fermented.” DeClerck described the Dortmunder beer as “pale beer like Pilsener, but with a less bitter and a finer, mellow palate. Germination is longer on the floor, but kilning is carried out as for the pilsener... The mashing liquor is highly charged with carbonates and calcium chloride. The two-mash decoction process is used. The hop rate is intermediate between that of Munich and Pilsener beer.”

The Munich brewers all but capitulated around 1894. They apparently declared that no

pale lager would ever be brewed in Munich. But, apparently some hard heads persisted, and Spaten claims to have brewed the first light lager in Munich around that same year. Records indicate that the Helles (or Hell, Heller, i.e., light-colored or clear; quick; what do you get if you cross a white rhino with an elephant?) style of beer was fully developed in Munich after WWI.

If you would like more on this great beer, check out: “Designing Great Beers,” Ray Daniels; “Classic Beer Style Series No. 2, Continental Pilsener,” David Miller; and of course Michael Jackson’s “Beer Companion”. Here’s the style info. And, by the way, regards the question above. Hellephino! Good luck.

2. EUROPEAN PALE LAGER

2A. Bohemian Pilsner

Aroma: Rich with a complex malt and a spicy, floral, Saaz hop bouquet. Moderate diacetyl acceptable.

Appearance: Light gold to deep copper-gold, clear, with a dense, creamy white head.

Flavor: Rich, complex maltiness combined with pronounced soft, rounded bitterness and flavor from Saaz hops. Moderate diacetyl acceptable. Bitterness is prominent but never harsh, and does not linger: The aftertaste is balanced between malt and hops. Clean, no fruitiness or esters.

Mouthfeel: Medium-bodied, medium carbonation.

Overall Impression: Crisp, complex and well-rounded yet refreshing.

History: First brewed in 1842, this style was the original clear,

light-colored beer.

Comments: Uses Moravian malted barley and a decoction mash for rich, malt character. Saaz hops and low sulfate, low carbonate water provide a distinctively soft, rounded hop profile.

Ingredients: Low sulfate and low carbonate water, Saaz hops, Moravian malted barley.

Vital Statistics:

OG: 1.044-1.056

IBUs: 35-45 FG: 1.013-1.017

SRM: 3-5 ABV: 4-5.3%

Commercial Examples: Pilsner Urquell, Gambrinus Pilsner, Budweiser Budvar, Staropramen.

2B. Northern German Pilsner

Aroma: May feature grain and distinctive, flowery, noble hops. Clean, no fruitiness or esters.

Appearance: Straw to medium gold, clear, with a creamy white head.

Flavor: Crisp, dry and bitter. Maltiness is low, although some grainy flavors and slight sweetness are acceptable. Hop bitterness dominates taste and continues through the finish and lingers into the aftertaste. Hop flavor can range from low to high but should only be derived from German noble hops. Clean, no fruitiness or esters.

Mouthfeel: Light to medium body, medium to high carbonation.

Overall Impression: Crisp, clean, refreshing beer that prominently features noble German hop bitterness accentuated by sulfates in the water.

History: A copy of Bohemian Pilsner adapted to brewing conditions in Northern and Central Germany.

Comments: Drier than Bohemian Pilsner with a bitterness

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PILSNER · HELLES · BITTER · PALE ALE · CALIFORNIA COMMON · SCOTTISH · KOELSCH · ALTBIER · OKTOBERFEST · VIENNA · BROWN · BARLEYWINE · IMPERIAL STOUT · SCHWARZBIER · BOCK

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that tends to linger more in the aftertaste due to higher attenuation and higher-sulfate water.

Ingredients: Pilsner malt, German hop varieties (especially noble varieties for taste and aroma), medium sulfate water.

Vital Statistics:

OG: 1.044-1.050

IBUs: 25-45 FG: 1.008-1.013

SRM: 2-4 ABV: 4.4-5.2%

Commercial Examples: Bitburger, Kulmbacher Moenchshof Pils, Jever Pils, Holsten Pils, Paulaner Premium Lager.

2C. Dortmunder Export

Aroma: Low to medium German or Czech hop aroma. Malt aroma is moderate.

Appearance: Light gold to medium gold, clear with a noticeable white head.

Flavor: Neither malt nor hops are distinctive, but both are in good balance with a touch of sweetness, providing a smooth yet crisply refreshing beer. Balance continues through the finish and the hop bitterness lingers in aftertaste. Clean, no fruitiness or esters.

Mouthfeel: Medium body, medium carbonation.

Overall Impression: Balance is the hallmark of this style.

History: A style indigenous to the Dortmund industrial region, Export has been on the decline in Germany in recent years.

Comments: Brewed to a slightly higher starting gravity than other light lagers, providing a firm malty body and underlying maltiness to complement the sulfate-accentuated hop bitterness.

Ingredients: High sulfate water, German or Czech hops, Pilsner malt.

Vital Statistics:

OG: 1.048-1.060

IBUs: 23-30 FG: 1.010-1.015

SRM: 4-6 ABV: 4.8-6.0%

Commercial Examples: DAB Export, Dortmunder Union Export, Kronen Export, Saratoga Lager.

2D. Muenchner Helles

Aroma: Grain and malt aromas predominate. May also have a very light hop aroma.

Appearance: Medium to deep gold, clear, with a creamy white head.

Flavor: Slightly sweet, malty profile. Grain and malt flavors predominate, with just enough hop bitterness to balance. Very slight hop flavor acceptable. Finish and aftertaste remain malty. Clean, no fruitiness or esters.

Mouthfeel: Medium body, medium carbonation, smooth maltiness with no trace of astringency.

Overall Impression: Characterized by rounded maltiness without heaviness.

History: Created in Munich in 1895 at the Spaten brewery by Gabriel Sedlmayr to compete with Pilsner-style beers.

Comments: Unlike Pilsner but like its cousin, Munchner Dunkel, Helles is a malt-accentuated beer that is not overly sweet, but rather focuses on malt flavor with underlying hop bitterness in a supporting role.

Ingredients: Moderate carbonate and sulfate water, Pilsner malt, German hop varieties.

Vital Statistics:

OG: 1.044-1.055

IBUs: 18-25 FG: 1.012-1.017

SRM: 3-5 ABV: 4.5-5.5%

Commercial Examples: Hacker Pschorr Munich Edelhell, Spaten Premium Lager.

**NTHBA Spring Party
Wrap-up**

By DonnieStyle

Well, I know I shoulda wrote this article for the last newsletter, but I was still recovering from the NTHBA Spring Party! I know - no excuse. Sorry everyone. But alas, here is something to wet your whistle.

The party started for me at 9:00. It wasn't even O-beer-thirty, but I had to get the eats prepared for y'all. The Texas sun was out full blast, so I was sweatin' to the Zydeco oldies right away. I got the grill and burner set up to start the cooking, and it was already time for some early guests to arrive. I thought I said 2:00!?? We had some early birds show up around noon. Sorry folks, I've gotta tend the fire.

Well, I had to get the SNPA and a corny keg of my last Wit hooked right up then, ya know. And, it is now O-beer-thirty, so what the heck, Aaayyyyyeee! After a frosty glass of Sierra Nevada foam, I got back to the fire. Oh man, time for some water. I spiced up the meat, and got it on the grill - hiiiiiiiiiiiiiiiiiiii. I love it that sound. I started getting all the mud bugs cleaned up, and then, what, no, not more guests!?! Okay.

All of a sudden I felt a panic. It's like when it's six-oclock on your anniversary, ya know what I mean? Of course there is no food ready, I'm busy entertaining all the guests (naw, I was snubbing everyone). No, not really. I just wanted to make sure everyone was get-

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PILSNER · HELLES · BITTER · PALE ALE · CALIFORNIA COMMON · SCOTTISH · KOELSCH · ALTBIER · OKTOBERFEST · VIENNA · BROWN · BARLEYWINE · IMPERIAL STOUT · SCHWARZBIER · BOCK

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ting what they came for, so I kept working at the grill and burner to get all the food ready. I really missed partying with you all.

A lot of club members came and went, while I was preparing all the meat, potatoes, corn, and crawfish, and I heard good things from all. I hope everyone had the good time that I heard they did, and I'm really sorry I didn't get the enjoy their company. Is there an echo in here?

I finally wrapped up the cooking at about 6:00, and not a moment too early. There were about 25 to 30 people still partying, and there was still a lot of crawdads to be had. They were pretty good, and we also had 10 pounds of shrimp that David Spurrell brought over. David is a friend of mine, and he got us the great deal on the crawdads. He also got us the glassware that you can buy at Homebrew Headquarters now. There is a Texas flag on one side, and a U. S. flag on the other. Don't forget to get you a pair before they're all gone.

Where was I? Oh yea, the shrimp. By no means were they shrimpy. These bad boys were at least two bites each. I tried to eat one whole, but it was biting back. I was sure to cook them last, as I knew that they wouldn't be hanging around for long.

Well, I did finally get time to sit down, and now it's time to celebrate. Hey, look who just walked in. Hi Kelly! You're not a moment too soon.

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NTHBA Summer Party

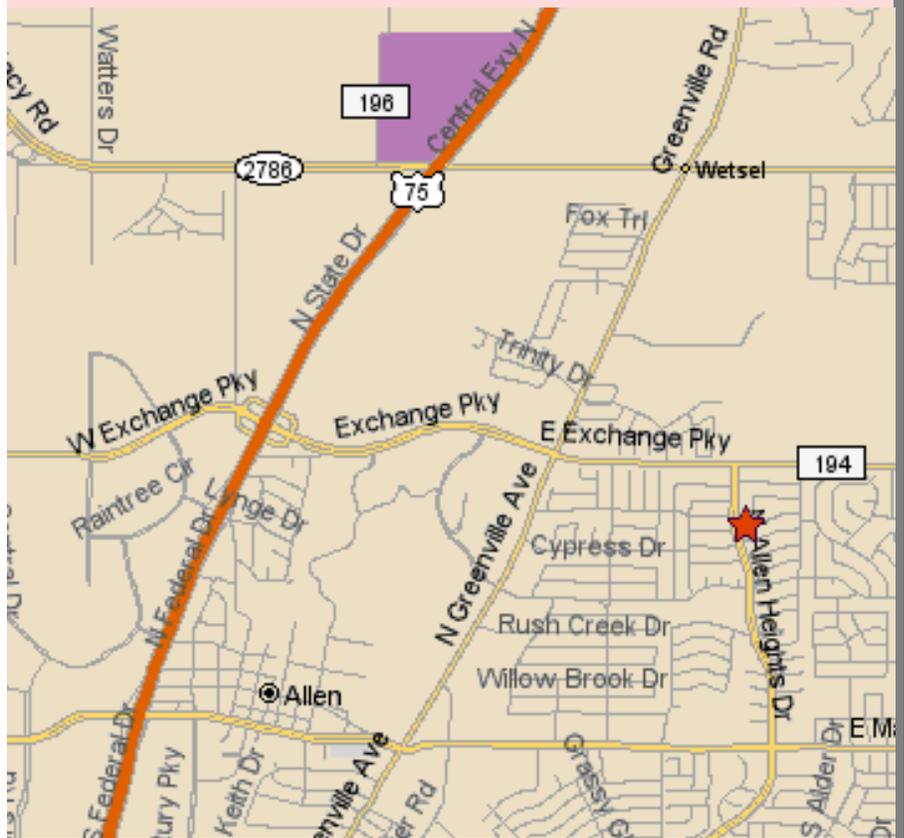
By Bo Turton

Per all of your requests, the club has added two additional parties per year to our calendar of events. For those of you that attended the Spring Party at Don Trotter's home last month, I hope you all enjoyed yourselves.

Ernest and Myra Pewitt will host the first annual NTHBA Summer Party on August 2nd. Plan on attending and please bring a side dish and any homebrew that you would like to share. The party starts at 4 PM and will go on until 10 PM. Their address and phone number, as well as a map to their neighborhood, are shown below:

The club bought a keg of commercial beer for the spring party, but for the summer party we would like ALL HOMEBREW. I will bring my refrigerator that will hold 13 kegs, so show your support and bring a keg or bottles of homebrew to the party. We presently have 4 kegs committed for this event and we would love to have more. Remember that you can bring a keg and then take it home when you leave. The more beer we have then the wider the selection is for everyone to sample. And we all like to try everyone else's brew. ALL beer is welcome, EXCEPT maybe Bud and Bud Light. See you there!

Ernest and Myra Pewitt
1315 Mistywood Ln
Allen TX 75002
972-727-8566.



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Celebrate what you ask? Well, how about sweeping category 2 in the Sunshine Challenge? I did break out the last of the Northern German Pilsener. It was the last keg that had any of the winning European Pale Lagers in it. We finished it off pretty quick. I think everyone got a taste, before Kelly filled his glass! Then I decided to fill the pitcher with the 1st place European Dark Lager - DonnieStyle Schwarzbier. I was able to get the pitcher about 2/3 filled, before it was sputtering.

After that, I decided to break into the "bottled for competition" beers, but just enough for a taste. We enjoyed 2 bottles each of the other 2 European Pale Lager winners - Munich Helles, and Dortmunder Export. Oh yea - hey Kelly, leave some for the rest of us!!

Well, I had fun. I sure hope y'all did. If you could not make it, you missed out, but don't worry, there's always next time.

Brewing for the NTHBA Summer Party

By DonnieStyle

Hey everyone. What have you brewed lately? Ask me now, and I can say "California Common."

Heck, I haven't brewed for months, and I still have lots of beer. If you were over to the party, you seen my brewery (AKA garage). There's 3 freezers and one refrigerator, all containing beer. Okay, you're all jealous now.

Back to brewing the Donni-

eStyle Steamer for the Summer Party. Heck, it's not too long before it will be too late to brew even the lightest of ales for this party, so I better get the lead out.

Since I've got a lot of grains lying around, and I'm not sure they are usable any more, I thought I'd brew a batch and see if it is time to add the grains to the compost. What's the worst that can happen? If it turns out any good, I'll brew up the rest in a mega mash and we'll have beer for the rest of the NTHBA parties in 2003. Here's my recipe and plan.

DonnieStyle Steamer

Category: 06C Calif. Common

Method	: Full Mash
Starting Gravity	: 1.044
Ending Gravity	: 1.011
Alcohol content	: 4.3%
Recipe Makes	: 11.0 gallons
Total Grain	: 18.00 lbs.
Color (SRM)	: 13.6
Efficiency	: 75%
Hop IBUs	: 32.5

Malts/Sugars:

5.50	lb.	Pilsener
1.50	lb.	Caramunich 1
5.50	lb.	Munich Dark
5.50	lb.	Vienna

Hops:

All Cascade pellets 6.0% AA
 2 oz. @ 60 min
 1 oz. @ 20 min
 1 oz. @ 5 min

Boil temperature of water: 211F
 Grain Starting Temp: 75F
 Grain/Water Ratio: 0.8 qts/lb
 Strike Water: 3.60 gal @ 168F
 First Mash Temp: 148F
 Second Mash Temp: 176F
 Boiling Water to add: 3.69 gal

Notes:

All the grain in this beer is 2 years old. This beer is a test batch to see if the grain is worthy of using, and if not, the rest (about 100 pounds) will end up in the compost. All the hops have been in my freezer for varying lengths of time, but they are still smelling good (I tossed the ones that smelled like cheese).

Since I'm working with ingredients of questionable quality, I thought that I'd try using an inferior yeast, so the winner is, Superior Dry Lager Yeast. What the heck, it's cheap, and why waste good yeast on a beer that may get poured in the compost anyway.

Here's the plan. Mash 18 pounds of grain. See what comes out. If it smells and tastes bad, dump it. If not, boil, and ferment it. If it turns out good, it will premier at the NTHBA summer party. Also, if it turns out good, we'll brew with the rest of the grain at one time - a monster mash - and it will see all of the NTHBA parties in 2003. So, that means an Oktoberfest version, and a Christmas version (spices optional).

Just Wondering...

By Richard Harris

I know there has to be many gadget nerds in our club. Please tell me I am not the only one. You can tell a gadget nerd right away. They'll be the ones working hard on some type of apparatus which has all kinds of whistles and bells (or is that bells and whistles) designed to complete a simple task that could have

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been accomplished with a button and a string. But wait, there is more to it than merely building this grand creation to get something done. It is knowing that you, with your own hands, and the power of your concealed genius, created this child of complication and wizardry. Not to mention, the damn thing works!

Example: I usually climb up on a four-foot step ladder to stir the mash on my two-tier system, which has dual burners and electric pump that can handle a 12 ft. head and withstand 250 degrees of boiling hot wort from the gods. Sorry, back to the point. I was at my mother's home and Deb and I were cleaning out Pop's large work shop (soon to be known as the Hardscrabble Brewery and Vineyard) when we came across an old chair, which has a lift to raise a person up to a level to easily stand. Well everyone said "Rich, I guess you want to pitch it on the fire as well". Little did any of them know (except for Deb) that they were about to be blessed with a brainstorm that could come from nowhere else but the mind of a brew gadget nerd. That old chair was a gold mine!

I immediately began describing, to this group of unfortunate yet loved relatives, the platform and frame-work that I would be building using Pop's old, mud-dauber-encrusted arc-welder. With a "deer caught in the headlights" look creeping across their faces, I describe how this sculpture would slowly but triumphantly lift me (with my stir paddle in one hand and the techno futuristic remote control in the other) to the top

of my very efficient (78%-80% extraction) brewing sculpture, where I would remove the lid to the tun and stir the mash. Cool.

If any of you gadget nerds or curious members would like to see this techno wonder of grand design, I suggest you attend the brew days for I can assure you the beast will appear when you least expect it.

A Non-Scientific Look at Protein Rests

By Mike Karnowski
(reprinted from SW Brewing News)

I'm sure there are other brewers like me that when you are reading about brewing and the writer starts talking about "proteolysis", or "peptidases", your mind starts wandering. I mean come on, if they were really important, wouldn't they have picked words you could pronounce after a couple of homebrews? I promise not to mention any scientific terms beyond the level of an average home brewer during the rest of this article. If anyone wants to actually memorize fancy words, please refer to any good homebrew text.

Protein Rests? We don't need no stinking protein rest!

What are protein rests? They are just a temperature rest that all-grain brewers use when mashing before they actually get up to the temperature where conversion takes place. Protein rests accomplish many things:

1. They improve the clarity, body and resistance to chill haze of the finished beer.
2. They help break down gummy, insufficiently modified

malt particles and improve mash run off when using less than highly modified malt.

3. When the mash lacks enzymes (i.e. lots of corn, rice, unmalted wheat, etc.), protein rests help what enzymes exist to do their job more efficiently.

4. They also help head creation and retention (on the finished beer, of course).

5. They create nutrients for the yeast.

The Two Main Protein Rests

The 1st type of protein rest is not used often by home brewers, but it does accomplish specific tasks so it is good to know. A 20 min. rest at 113-122° F will help create amino acids which are used by the yeast as nutrients. This is not necessary when using well modified malt (domestic malt) or over-modified malt (British pale malt) as these grains have plenty of nutrients to spare.

If you do the rest at the low end of the scale (113 °F), you get the added benefit of lowering the pH of the mash, thanks to lactic acid producing bacteria. This rest is beneficial when using German grains, or when you are using starchy adjuncts such as rice, corn or flaked wheat, flaked barley or oatmeal.

The second type of protein rest is the one most homebrewers use. This is the one that helps head retention, beer clarity, body and helps reduce chill haze. It is accomplished by a 20 to 45 minute rest anywhere between 122-140°F.

If you rest at the low end (122° F), then you get some added

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benefit of being at the high end of the rest discussed above (112-122°) and therefore you get some free yeast nutrients. If using an all malt grain bill of U.S. or British malt, this is not necessary and you might as well rest at the high end of the scale (135-140°F), which will maximize head retention and haze reducing properties.

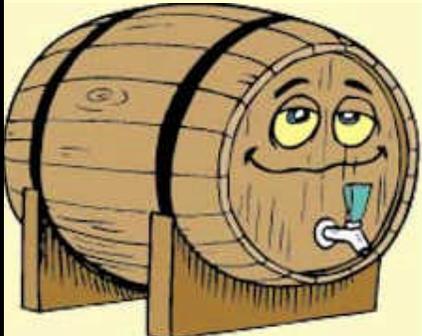
You can overdo a protein rest and actually degrade the head retention properties. Thirty minutes is plenty of time for any grain available to homebrewers in this country. In general, British malts do not need any protein rests, American, German and Belgian grains benefit from a rest at 122-140° F. German grains and mashes with 120% or higher starch adjuncts would also benefit from an additional rest at 113-122°F.

The Brewing Equipment Trading Post

FOR SALE

I am an ex-NTHBA member. Moved to KC for a few years. Now, have back injury that keeps me away from anything heavy (like wort!). Thus, I can no longer brew. My loss is someone's gain. I have the following for (cheap) sale:

- Stainless keg with top cut out and stainless valve installed - 13 gal brew pot!



- Various Carboys:
 - 2 x 5 gal (with handles)
 - 2 x 6 gal (in styrofoam containers)
 - 2 x 3 gal (in wooden containers)
- Cornelius kegs - I know of at least 4 and I think I have 6 - only one seems to not be holding pressure - They are used soda kegs, but in good shape.
- Counter-Flow wort chiller - hose and copper style
- Miscellaneous:
 - Hand taps, hoses, Fermentation locks, Hydrometer, Gaskets and corks, Caps and Capper
- Bottles - no labels - should be case of long necks and case of Amstels
- Other paraphernalia I will toss in, too.

I am asking \$150 for the whole lot. The cornies or keg/brew pot alone are probably worth that. Call Randy Meharg (817) 938-5151 Cell

North Texas Home Brewers Association, Inc. Board of Directors

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		Bill_dubas@hotmail.com
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		Wnp.hodges@verizon.net

North Texas Home Brewers Association, Inc.



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 10 days prior to the next club meeting.

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	Russmbee@aol.com	(972) 771-9489
Darrell Simon		(972) 675-5562
McKee Smith		(972) 393-3569
Jim Layton	Blutick@juno.com	(903) 546-6989
Homebrew Headquarters		(972) 234-4411

Visit the NTHBA Website at
<http://www.hbd.org/nthba/>

The Brewers Calendar 2003

Revised July 2003

July

- TBD Club Brew Day**
Location: TBD
- 8 July Club Meeting - 7:00 PM**
Location: Flying Saucer
Brewer Royale Competition - Category 2
European Pale Lager
- 13 *Bluebonnet Planning Meeting—1:00 PM***
Location: Big Buck Brewery

August

- TBD Club Brew Day**
Location: TBD
- 2 NTHBA Club Summer Party**
Location: Ernest Paul Pewitt's Home
- 2 National Mead Day**
- 10 *Bluebonnet Planning Meeting—1:00 PM***
Location: Big Buck Brewery
- 12 August Club Meeting - 7:00 PM**
Location: Flying Saucer
Brewer Royale Competition - Category 24
Specialty/Experimental/Historical Beers
- TBD Packing Party for
Cactus Challenge Homebrew Competition**
Location: Homebrew Headquarters
- 18 Accepting entries for
Cactus Challenge Homebrew Competition**
- 29 Entry Deadline for
Cactus Challenge Homebrew Competition**

September

- TBD Club Brew Day**
Location: TBD
- 9 September Club Meeting - 7:00 PM**
Location: BJ's Brewhouse Lewisville
- 12-13 Cactus Challenge Homebrew Competition**
Location: Lubbock, TX
- 14 *Bluebonnet Planning Meeting—1:00 PM***
Location: Big Buck Brewery
- 25-27 Great American Beer Festival**
Location: Denver, Co.

October

- TBD Club Brew Day**
Location: TBD
- TBD Accepting entries for
Dixie Cup Homebrew Competition**
- TBD Packing Party for
Dixie Cup Homebrew Competition**
Location: Homebrew Headquarters
- TBD Dixie Cup Homebrew Competition**
Location: Houston, TX
- 4 NTHBA Club Oktoberfest Party**
Location: Bill and Julie Dubas' home
- 12 *Bluebonnet Planning Meeting—1:00 PM***
Location: Big Buck Brewery
- 14 October Club Meeting - 7:00 PM**
Location: Bavarian Grill
Brewer Royale Competition - Category 8
Koelsch & Altbier

November

- 1 Club Brew Day/Teach a Friend
to Homebrew Day**
Location: TBD
- 9 *Bluebonnet Planning Meeting—1:00 PM***
Location: Big Buck Brewery
- 11 November Club Meeting and
Election of club officers - 7:00 PM**
Location: Gingerman

December

- TBD Club Brew Day**
Location: TBD
- TBD NTHBA Club Christmas Party**
Location: TBD

** NEW OR REVISED ITEMS HIGHLIGHTED IN
ITALICIZED FONT **

If you know of any homebrew events and their dates that would be of interest to our club members, please email them to Bill Dubas at bill.dubas@hotmail.com Thanks

The Living and Breath of Beer



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