
LIVIN' THE BREWS

THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION
VOLUME XXVI ISSUE VII



PINTS OF INTEREST

- ELECTION RESULTS ARE IN
 - DON'T MISS JIM'S TRAVEL LOG SECTION - GREAT PICTURES
 - BREW DAY DECEMBER 18TH AT KIM RHEA'S HOUSE
-

Prez Sez

By Wayne Yandell

It has been a great year and a great pleasure being president of our club. This time of year is always a season of reflection for me. As 2011 comes to a close I think back to all the meetings, parties, brew days and competitions, and I'm thankful that we have such a wonderful club! I'm most thankful for brewing beer. Without this passion for beer and brewing, I would not have the life I have now. Brewing has turned from a hobby, to a passion and obsession, and finally to a life long pursuit and career. Best of all, it has surrounded me with the finest circle of friends anyone could hope for. I could not ask for anything better.

I want to thank all of the current officers for their service and dedication to the club. I look forward to a new year of brewing and service to the club as past president. My role is changing but I intend to stay very active and have dedicated myself to organizing several brew days in 2012 on my Big50 brew system. Anyone who is interested in helping is welcome to contact me. Look to the club forum to keep track of our progress on each brew. I will start a new thread for each brew day and document as we go. Our inaugural brew was a 45 gallon batch of Belgian Pale Ale. We had 9 shares of 5 gallons each distributed and hopefully some of those batches will find their way to some club events!

I hope each and every one of our club members had a great Thanksgiving and want to wish you a Merry Christmas and Happy Holidays. Hope to see you at the Christmas party!



What's Brewin'?

By Kim Rhea

Our final Brew Day for 2011 is scheduled for Sunday, December 18, from 9:00am to 4:00pm at my home. We will not have any discussion or class (just brewing and/or hanging out).

Lunch will be provided, but if you would like to bring something to share feel free.

My Address:
3108 Jomar Drive
Plano, TX 75075

Jason Starnes hosted our November Brew Day. Seven people/teams brewed; together they brewed 100 gallons of beer. Great job everyone. Wayne also broke out the new brew system. Thank you Jason everyone had a great time.

Thanks to Anthony Perea too. He had a demo and discussion on how to smoke malt.

Be sure to keep an eye on the NTHBA calendar located on our website, nthba.org, and our Monthly Newsletter for upcoming parties, brew days, classes/demos offered, maps to locations and general information.

We are starting a new year and will need people to host Brew Days or Parties. If you are interested or have questions please contact me at socials@nthba.org.

Kim
"Woo Girl"

Education Evolution

By Chuck Homola

It's hard to believe that yet another year has come and gone – we are now in the midst of the holiday season and our attention turns to other priorities for the moment. With all the festive planning going on we see evidence of the continuing evolution of our club. I have been so very proud to be part of this organization for the past few years and truly look forward to even bigger and better things for all us. I am going to really miss being the Education Guy – but trust me – it is being left in very capable hands. I can't imagine not being involved in our educational programs at some level as it is something I am truly passionate about – but it is time for someone else to put their stamp on where it goes from here – and I will be ready to support

the new Minister in any way possible.

I think we are all looking forward to the big Christmas Party once again – last year was my first time to attend and what a great time that was! I hope to see as many of you all there as possible – and beware of the gift I bring – it could prove to be most interesting.....hmmmmm – wonder where last year's gift is lurking – hope it didn't give its owner too many nightmares!

I am also really looking forward to see what the new gang of officers and appointed position holders will be able to pull off this next year – there seems to be a lot of creative ideas coming together and a renewed desire to see our club shine amidst all the other ones. I also want to say thanks to the outgoing crew as it was truly an honor and a lot of fun to serve with them – I know I learned a lot and hope I can put it to good use going forward.

Enough from me – I hope to talk with as many folks as possible at the party – I can't tell you all enough what a treat and honor it is to be part of such a great organization – it's amazing what you all have accomplished over the years, and to think this is all purely volunteer work and passion for the hobby and craft.

Happy holidays and best of New Years to everyone!

Chuck Homola

Election Results

Here are the results of the club elections and your officers for 2012:

President: Chuck Homola
Treasurer: David Lee
Secretary: Barrett Tillman
Competitions: Einar Jonsson
Social: Jason Starnes

Appointed Positions:

Education: Aaron Wolin
IT: Jimmy Orkin

Competition Corner

By Jim Lavin

Another year of competition comes to an end and although we may not have been as successful as the club has been in years past, our members put up a great showing in both the Blue Bonnet Brew Off and our own Limbo Competition.

We even saw new members step up to the call during our monthly Club Only Competitions and even though we had some older members win, we also saw several new members win as well.

The key is to brew often, get plenty of feedback from your fellow club members, hoard the beer you plan to enter and enter every competition you can. Who knows, you could be next year's winners.

Brewer of the Year Winners

Each year we award the Brewer of the Year trophy to the club brewer who has scored the most points in the year's Lone Star Circuit competitions. Below are this year's winners and the rankings of the club members overall:

1st Place - Orlando Guerra

2nd Place - Doug Nett

3rd Place - William Lawrence

NTHBA 2011 Brewer of the Year

	Blue Bonnet	Alamo City	BBBB	Celtic	Lunar	Limbo	Cactus	Dixie Cup	Total
Orlando Guerra	7					9			16
Doug Nett						5	3		8
William Lawrence	1					5			6
Scott Townson	5								5
Walter Hodges	3	1							4
Barrett Tillman						4			4
Kent McBride	3								3
Richard Harris	3								3
Charlie Gottenkieny	3								3
William James & Tim McGrath						3			3
Bart Askew	2								2
David Ireland	2								2
Leroy Gharis				2					2
Don Trotter & Kelly Harris	2								2
Orlando Guerra & Damon Lewis	2								2
Anthony Perea	1								1
Don Trotter	1								1
Marcus Sturm						1			1
Adam Klaff & Tony Rivera								1	1
Barrett Tillman								1	1

Brewer Royale Winners

Each year we award the Brewer Royale trophy to the club member who has scored the most points in the year's Club Only Competitions.

1st Place - Orlando Guerra

Continued on next page.....

NTHBA 2011 Club Only Competition/Brewer Royal

	Jan/Feb '10 COC English Pale Ales (BJCP style 8)	March/April COC Bock (BJCP Style 5)	May COC Wood-Aged Beer	August COC Mead BJCP categories 24, 25, and 26	Sept/Oct COC Specialty/Experimental/Hi- storical Beers BJCP Category 23	Nov/Dec COC Hefew eizen BJCP categories 15A, 15B, 15C, and 15D	Total
Orlando Guerra		5		4	1		10
Jesse Thoresen	2		3	2		2	9
Randy Friese	3	1					4
Jim Lavin	1				3		4
Jason Starnes					2		2
Barret Tillman						1	1
Michael Hood & Mike Senkel						3	3
							0
							0
							0

Upcoming Club Only Competitions

We still have several Club Only Competitions that will help to get us ready for next year's competition season. All entries can be dropped off at either Home Brew Headquarters or The Wine Maker's Toy Store.

The January/February COC is Dark Lagers. The club deadline is January 27th.

The March/April COC is Stouts. The club deadline is March 9th.

The May COC is Scottish and Irish Ale. The club deadline will be April 20th.

Brew Haul 2011



I was raised on yearly cross country pilgrimages to visit distant relatives, see the World's Fair, spend the week at Disney Land, you probably know how it was growing up, we couldn't get enough of the Lewis and Clark trek to adventure. Although my family's excursions were always like a nightmarish version of National Lampoon's Vacation, I learned a lot from my days of being exiled to the back of the station wagon with five of my cousins as we drove for hours on end to see the world's largest ball of twine.

Nowadays, when I drive cross country, I work hard to always make sure I plan a drive that is not only going to be full of wonderful sites and beautiful vistas but I make sure that every night, I stop somewhere there is a Brew Pub to visit and enjoy. This serves two purposes, first I get to indulge in my lust for good craft beer and second it is a great way to wind down after 10 to 12 hours of driving cross country.

This year my yearly pilgrimage was to Portland, Oregon for my daughter's 21st Birthday. My job was to not only show up and pay for the entire weekend of celebrating, but to bring 5 cases of beer that we had brewed especially for her birthday.

So as I looked at my destination, I did what every good descendant of Lewis and Clark would do, I consulted the book of knowledge, (Google), and found three really good sites that you can use to plan a Beer pilgrimage:

The Beer Mapping Project at <http://www.beermapping.com>

PubQuest at <http://www.pubquest.com>

Brewpub Finder at <http://pubsbrew.com>

Now these are not the only sites out there, but they are pretty helpful when you are planning a cross country trip.

First I figured out how far I wanted to drive each day, since I had roughly a 30 hour drive I planned each day as close to 10 hours as I could.

Once I decided where I was going to stay each night, I consulted the web sites to find where the best brew pubs or tap houses were and based on where I wanted to unwind for the night, I found a hotel nearby within my price range and booked it.

I always try to find places that are within walking distance, since my first rule of thumb is if you want to enjoy yourself and really unwind, don't plan on driving. My second rule of thumb is if the nearest hotel is out my price range, then its probably better off that I skip the brew pub, because I'm not about to ruin a trip with a little police action on the side.



My first night out I made it to Albuquerque, NM and planned on stopping by the ABQ Brew Pub off of Interstate 40. Now I wasn't too impressed because the place turned out to be a Sports Bar posing as a tap house. However, once I saw the tap list, I was pleased to find a nice assortment of Stone's finest on tap which made up for the bait and switch.

The next morning I headed north through the Indian reservations, across a small bit of Colorado and into Utah. I will have to say, this part of the trip was so strange for me, I spent most of the day on little two lane roads, winding through plains, hills and mountains as I started the ascent into the Rocky Mountains.



That night I made it to Salt Lake City, Utah and ended up staying a couple of blocks away from the Bohemian Brewery in Midvale, Utah. The quaint log cabin is nestled among a series of strip malls and provides a relaxing atmosphere to enjoy a pint or two as you watch a game, chat with friends or want to unwind from a grueling day.



The Bohemian Brewery brews by the German Purity Law (Reinheitsgebot) and only brews lagered beer. They have four year round beers on tap with seasonals available throughout the year and with several of their beers available in cans, you can enjoy them just about anywhere.



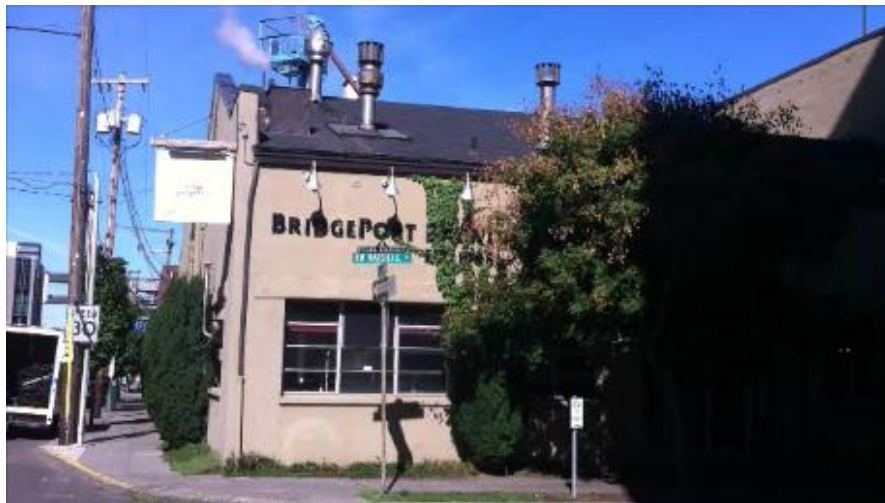
The menu is a mix between classic pub food and traditional German classics sprinkled with little tidbits of garlic innovation. Yes, you heard me right garlic innovation. The chef has several dishes and sides that feature garlic, you can find it in dishes like the Roasted Garlic Bulbs and the Garlic Burger. You might even be surprised to find it sprinkled in you fresh veggies as well.

Besides a descent Schwarzbier, my favorite part of the visit was the fact that they sold their beer in cans that were just begging to be brought back to Texas. Which I promptly picked up a mixed case to share with all the folks back home.



My next day had me driving through the mountains into Idaho and finally into Oregon. This was some of the most beautiful country with nice rolling mountain roads that wound down along the river for miles and miles. I finally made it into Portland around 8PM and after having to lug all of the beer and my bags up two flights of stairs, I figured it was time to get some rest so I could spend the next day checking out the local Portland Beer scene.

And what a day it was! I found out that Bridgeport Brewing, was just a couple blocks from my daughter's college and quickly became my home base while I waited for her to get out of class.



This was the first brewery that I have found by the ways of smell. After I left my daughter after lunch, the smell wafting from the brewery as the wort was boiling stopped me in my tracks and took me no time to sniff my way down the block to find the brewery peeking out from behind some trees and I entered the brewery I wiped the drool from my chin and quickly ordered myself a nice taster round.



The next couple of days I spent checking out the local breweries in downtown Portland. Later in the week I met up with a fellow beer lover from the local area and he took around to some of his favorite hang outs. Instead of boring you with more of my rambling I'll leave you with shots of some of the places I made it to and a little commentary for each:



Migration Brewing open for just a year had one hell of a great porter leading a nice stable of beers!



The Green Dragon Bistro and Brewpub home to Buckman Brewery who brews a mean Black Saison.



Cascade Brewing and Barrel House, home of the best sour beers I know of.



Hair of the Dog, You have to stop in and grab a glass of their Fred or Adam beers!



Better yet, Get a taster then you'll get to experience everything!



As always there a couple of places you can stay away from. Tugboat Brewing Company is nestled in an alleyway that you would probably be better off staying out of, Oh, and their beer tastes like they feremented it in the kitchen sink...



What better way to end a beer trip than with an old staple, Deschutes Brewery!

- 2011 Competition Schedule -

Competition/Style	Entry Deadline	Competition Awards
Limbo Challenge Beers w/ SG @ 1.050 or below	August 5th	August 27
Cactus Challenge All BJCP Beers, Meads & Ciders	August 5th	September
August COC Mead	August 5th (Club) August 20th (AHA)	August 27th
September/October COC Specialty/Experimental/Historical Beers	October 8th (Club) October 15th (AHA)	October 29th
Dixie Cup All BJCP Beers, Meads & Ciders	September 30 th	October 20th
November/December COC Hefeweizen	November 9th (Club) November 25th (AHA)	December 3rd (AHA)
January/February 2012 Dark Lagers	TBD	TBD
March/April 2012 COC Stout	TBD	TBD
May 2012 COC Scottish and Irish Ale	April 20th (Club) April 27th (AHA)	May 5th

NTHBA Officers

President

Chuck Homola
president@nthba.org

1st vice president

Einar Jonsson
competitions@nthba.org

2nd vice president

Jason Starnes
socials@nthba.org

Treasurer

David Lee
treasurer@nthba.org

Minister of education

Aaron Wolin
education@nthba.org

Secretary

Barrett Tillman
secretary@nthba.org

Past President

Wayne Yandell
pastpres@nthba.org

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