



LIVIN' THE BREWS



The Newsletter of the North Texas Home Brewers Association, Inc.

Volume XVI, Issue 7

July, 2001



July Meeting

TUESDAY, July 10, 2001, 7:00 PM

**The Flying Saucer Draught
Emporium**

**14999 Montfort Drive
Addison, TX 75240**

Club Only Competition: Witbier

The Prez Sez

by Steve Hacker

Well I hope y'all had a fun packed 4th of July! Fireworks, food and beer, that's the American way. I did my patriotic duty way back in the 60's and early 70's and I still love to raise a beer and toast our great country and the men and women that have made it all work for over 225 years. We must always remember the heritage & history and insure its passage to our kids. I salute you USA – if George could see us now!

On the brewing side, I've created my rendition of an English Mild and a Belgian Wit so I'm ready for a couple of Brewer Royale contests. Maybe they will become entries for the Cactus Challenge and the Dixie Cup this fall. Our July Brewer Royale style is Witbier so bring yours to the meeting and we'll see what the judges think of them all. The July club meeting will be at the Flying Saucer in Addison so bring your homebrew.

Next Saturday, July 14th, we will have our Home Brewers Bar-B-Q and Play Day. It will be a day full of good food, great brews and fellowship. This event will take place at Rock Creek Bar-B-Que Club in

Cider House Routes

By Bill Dubas

Motoring west out of London on the M40 offers travelers a variety of diversions, no matter where your interests may lie. For literary types there is Oxford, home to one of the great universities in the world. From Oxford, you can continue following the M40 northwest to Stratford-upon-Avon, birthplace of William Shakespeare and one of the great meccas for writers, readers, and play-goers from around the world. However, following the road less traveled can be rewarding as well. The A40, a smaller 2-lane road, splits off the M40 near Oxford and continues west through the Cotswolds. The pastoral Cotswolds occupy a stretch of grassy limestone hills, deep ravines, and barren plateaus known as "wolds" – Old English for "God's high open land". You will pass by

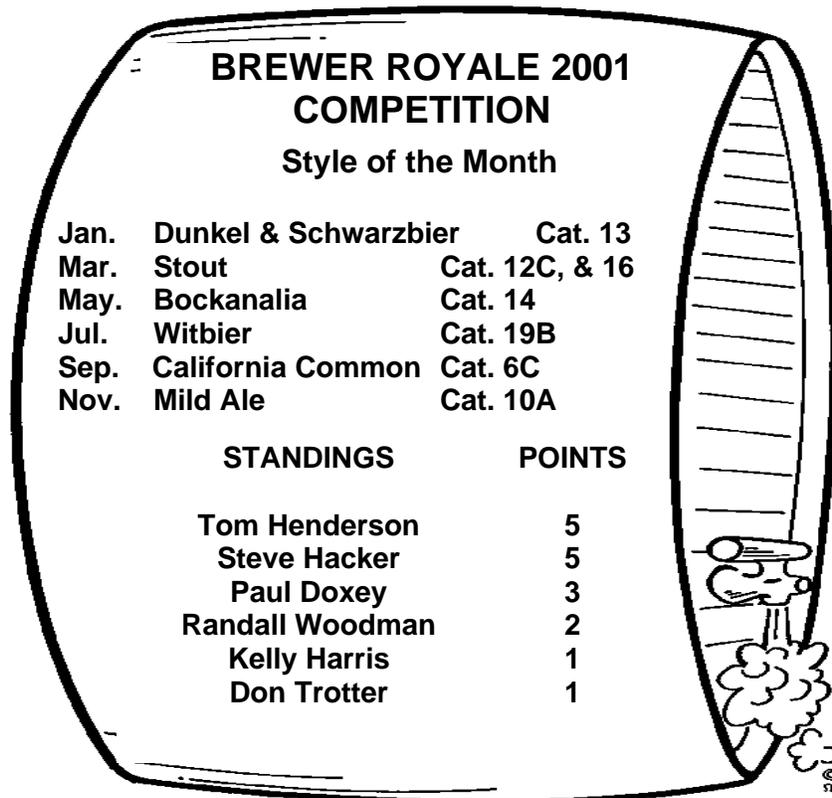
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Brewer Royale Update

By Doug Nett

HEY BREWER BUDDY; I'M SURE YOU KNOW THIS BY NOW, BUT IN CASE THIS SLIPPED BY YOU, THER IS A WHOLE PAGE IN THE JULY/AUGUST ISSUE OF ZYMURGY ABOUT THIS YEARS BLUEBONNET, WRITTEN BY GARY GLASS, AHA. IT IS A VERY GOOD POSITIVE ARTICLE ABOUT OUR LOCAL CLUBS AND THE HOSPITALITY WE PROVIDED. I THOUGHT HE COVERED THE ENTIRE EVENT VERY WELL. HE EVEN MENTIONED ABOUT GIVING HIS HAT TO TOM HENDERSON! MAYBE, IF IT'S NOT TOO LATE, JUST MENTION TO ALL READERS TO PLEASE READ PAGE 10 OF ZYMURGY AND GET A CHUCKLE OR TWO! CHEERS!

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Prez Sez

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Grand Prairie (near Lone Start Park). This site is centrally located for all participants. All area homebrew clubs are invited so this will be an opportunity to visit with home brewers we don't get to see very often. We will open the gate at 11:30 AM. There will be games and activities like horseshoe pitching and bottle cap tossing. If you have a favorite yard game, bring it along too. It's summer so wear shorts and your favorite beer T-shirt. The BBQ meal will be prepared by the Rock Creek Bar-B-Que Club and will consist of 4 meats (brisket, chicken, sausage and ribs), beans, coleslaw & bread with lemonade or iced tea. Serving will begin at 1:00 PM. Cost is \$10 per adult, \$5 for kids 9-14

continued in next column

years old and under 9 eat free. So bring your family, BBQ eating & beer loving friends and your home brew for a fun filled afternoon.

As you probably know, our club Intranet site is gone but the MSN Communities site is filling many of the needs. Bo Turton and I have worked to get as many of the features setup on it as possible. Go to www.communities.msn.com/NorthTexasHomeBrewAssociationHomePage to get the latest information about our club. There are limitations with this site so we will form a Website Development Team to create a new, more useful site for www.nthba.org I will discuss the plans at the July meeting. See you there.

Cheers, Steve Hacker

Note: Map/directions on page 7

Cider House Routes

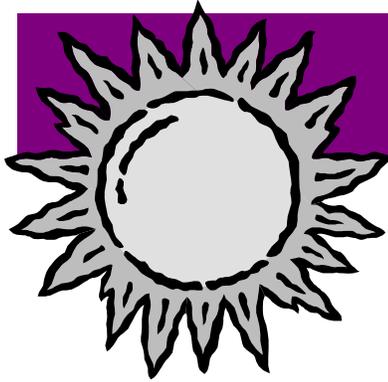
By Bill Dubas

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cottages built of honey-brown stone with thatched roofs, rolling farmland dotted with hundreds of sheep, and ancient villages with names like Stow-on-the-Wold, Upper and Lower Slaughter, and Burton-on-the-Water. Continue even farther west on the A40 and you will arrive in the county of Herefordshire, an area of England virtually untouched by tourism. Here you will find an incredible 9,500 acres of apple orchards, growing by more than 600 acres per year. And where there are apples. . . . there's cider!

Approximately 63 million gallons of cider, well over half the cider produced in the UK, are produced in Herefordshire each year. There are thought to be as many as 500 small cider producers in this county. A good way to explore this area, and its ciders, is to follow the "Herefordshire Cider Route". This circular drive around the county passes by seven cider producers, ranging from farmhouse cider makers to the largest producer in the UK. An excellent starting point for the Cider Route is the Cider Museum, in the city of Hereford, where you can first learn about the history and development of cider production. After which, you can head out into the Herefordshire countryside to visit the cider producers and taste their products. Traveling counter-clockwise from Hereford, the first stop is HP Bulmer Limited. Bulmers,

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Date: July 14, 2001

Gate opens at 11:30 AM & Bar-B-Que served at 1:00 PM

- Bring the family, friends and your homebrew !

Open to Home Brewers, their family and friends

Adults \$10 - Kids 9-14 \$5 - under 9 eat free

- Ribs, chicken, brisket & sausage with coleslaw, beans, & lemonade or iced tea - A summertime feast!

Games & Activities

- Bottle Cap Pitching - Horseshoes - & more
- Bring your favorite yard game to play

Location: Rock Creek Bar-B-Que Club
501 Wildlife Parkway
Grand Prairie, TX
(Near Lone Star Park)

For more
information:
Call 972-234-4411

Cider House Routes

By Bill Dubas

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founded in 1887, has become the world's leading producer of cider. Bulmer products include Strongbow and Woodpecker, which can be found in almost every English pub. If modern, highly automated cider production is not what you prefer, then the remaining six producers may be more to your liking. Broome Farm, Lyne Down Farm, Weston's Cider, Knights Cider, Franklins Cider, and Dunkerton's Cider Mill, all employ traditional methods to make their cider.

Although the production of cider has been modernized over the years, the basic methods remain the same. Production can be divided into three stages: harvesting, milling and pressing, and fermentation. Harvesting takes place from September through Christmas. Smaller growers may harvest their apples by knocking them from the trees with poles, then collecting them by hand from the ground. Larger producers use tractor-mounted tree shakers. The apples are then mechanically blown away from the tree and swept up into a trailer. The apples are then stored in mounds until they become slightly over-ripe. Milling starts with the apples being crushed, using a traditional stone mill or a mechanical crusher. The pulp must then be pressed to extract the juice. Traditionally this is done by building a "cheese", which looks like a stack of burlap sacks filled with apple pulp, which is then pressed up

against a large metal plate. Once pressed, the apple juice is placed into large casks, traditionally holding between 60 and 120 gallons. Here the yeast in the apples begins to do its work. Once the initial fermentation is over, each cask has a wooden bung hammered in, sealing the barrel to keep out the air. The cider then matures for several months until it is ready to drink.

On a recent trip to England, my wife and I visited Dunkerton's Cider Mill, near the town of Pembridge. Roger Protz describes Dunkerton's as "one of the most determinedly traditional yet far-sighted of England's small band of cider and perry makers". Ivor and Susie Dunkerton, the owners, first came to Herefordshire on their honeymoon. Some years later they returned, purchasing a 17th century cottage, eighteen acres of farmland, and an abandoned cider mill. After doing research into old cider apple varieties, they planted eleven acres of orchards. The trees planted include Kingston Black, White Norman, Sheep's Nose, Break wells Seedling, Court Royal and Bloody Turk. They have also planted an avenue of pears, 32 trees in all, of Moorcroft and Thorne. Future apple plantings will include Foxwhelp and Frederick. Dunkerton's ciders are essentially sophisticated farmhouse ciders, combining the best of cider making tradition with an understanding of the needs of today's market. No chemical spray touches the fruit they press, and no colorings or flavorings are

added. The Soil Association Symbol was awarded to Dunkerton's in 1988, making it the first organic cider maker in Herefordshire.

Searching for interesting ciders has led Dunkerton's to produce three single-apple varieties of cider: Break wells Seedling, Court Royal, and Kingston Black. However, their main production is individually blended ciders. These ciders are fermented separately and then blended throughout the year into 1200-gallon vats. Of course, cider can be made from any sort of apple, but Dunkerton's believe that quality ciders with depth of character and flavor are made only from exceptional quality, organically grown cider apples. They were winners of the CAMRA Gold Medal for their perry in 1998 and won Best Cider at the first CAMRA Cider Festival in Hereford, beating 40 other makers.

During our visit, my wife and I sampled a variety of their ciders. The first two that we tried were blended apple ciders. One was sweet and one was dry. We then mixed the two and created a medium sweet version that we liked best. Next on the agenda was the Kingston Black cider. This is an old-fashioned, dry, single variety cider, which Dunkerton's is very proud of. The now rare Kingston Black apple is considered by some to be the greatest of all cider apples. My wife did not care for the taste

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Next Meeting
Ask the Prez



The Brewing Equipment Trading Post

15 gallon corny keg w/SS carbonating stone, new cond. Could be modified to be an awesome homebrew unitank! Only 1 of 2 that I know about in DFW area. \$150/BO. Double headed brass tap tower, used, \$50/BO. Contact Rick Calley, metro 817-430-2141.

PLACE YOUR AD HERE

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 about your items).

You can give the information to Don Trotter at our club meeting or email it to djtrotter@yahoo.com.

Your items) will be listed in the next issue of the newsletter. There is **no charge** for this service if you are a club member. Non club members may post here for a modest fee.

North Texas Home Brewers Association, Inc. Board of Directors

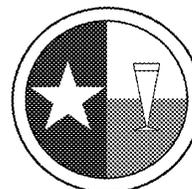
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Club Brewmeisters

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 -----	(972) 771-9489
Charlie Feder -----	(972) 223-8771
Darrell Simon -----	(972) 475-7571
McKee Smith -----	(972) 393-3569

North Texas Home Brewers Association, Inc.



The North Texas Home Brewers Association 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. Deadlines for ads and articles are the last Monday of each month for publication the following month.

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

Cider House Routes

By Bill Dubas

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too much, but I found it very refreshing and quite different from the fizzy alcoholic drinks I have tasted here in the US, made mainly from apple concentrate rather than whole fruit. We also tasted a perry, which we both enjoyed as well. In the end, we decided to purchase three 750 ml corked bottles of cider (a medium-sweet apple cider, a medium-sweet perry, and the Kingston Black) to enjoy during the remainder of our trip. Please visit the NTHBA photo page (<http://communities.msn.com/NTHBphotopage>) and check out the Dunkerton's Cider Mill photo album if you would like to see some of the pictures that my wife took while at Dunkerton's.

Mild Ale????

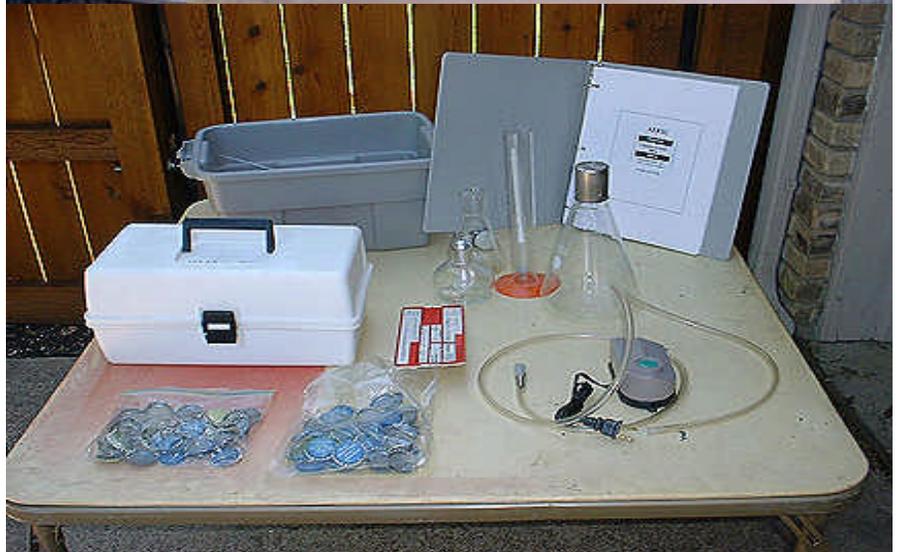
By Don Trotter

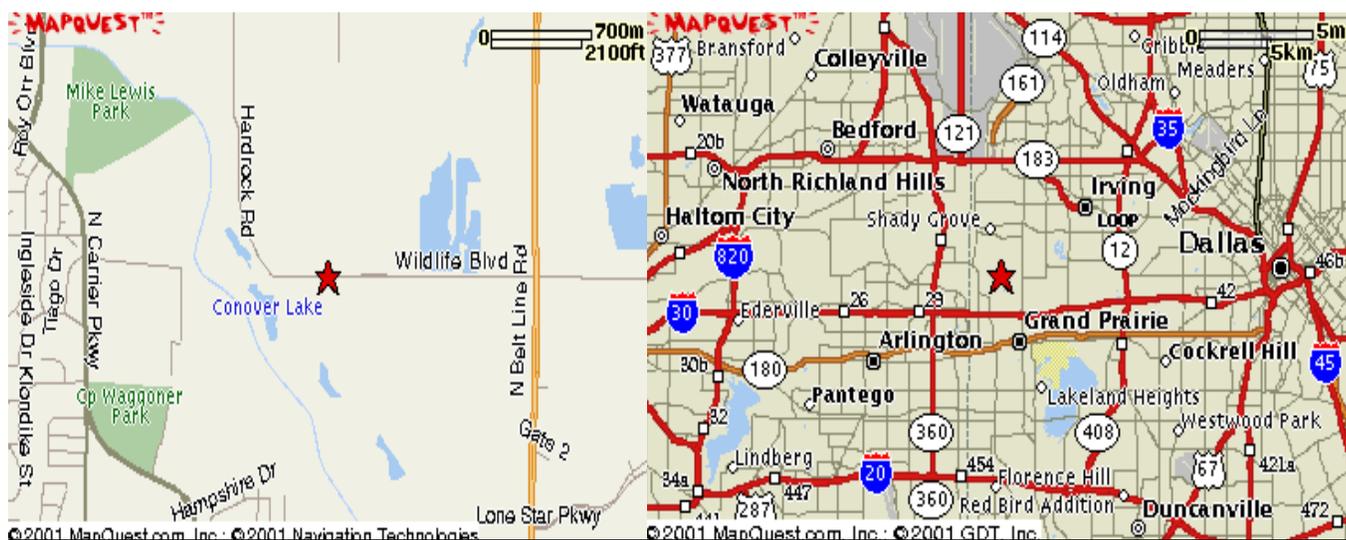
Okay. Who would want a Mild Ale anyway? I've got my hand up. I've done some searches, and like what I've found. Go on out to Yahoo, and do a regional search in the UK for breweries. I really like SA Brain's brewery in Wales. They've got a nice site. <http://www.sabrain.co.uk/> There are others. Go on out and see what you find.

So far, my brew partner and I have got two mild ales in the fermenters. One is a Moorhouse Black Cat clone. Check out what Roget Protz has to say. <http://www.protzonbeer.com/documents/27660-001321>.

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FOR SALE: Burner, Kettle with Phil's Eeasymash and spigot, Phil's Chiller, Carboys, Kegs, CO2, Yeast Kit, Capper, Bottles, Miller, Papazian, and Zymurgy literature. All or nothing. \$450. Firm. Marc Jaco, 972-877-5583





Rock Creek Barbecue Club, 501 Wildlife Parkway, Grand Prairie, TX

Located near Lone Star Park, take North Belt Line Road to Wildlife Parkway traffic light. Turn west-bound and travel approximately ½ mile. When you approach the median in the road, Rock Creek Bar-B-Que Club will be on your right.

Mild Ale????

By Don Trotter

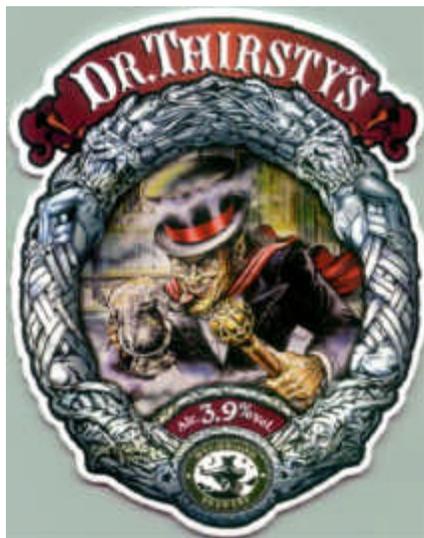
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The second is supposed to be a historical mild, however, I didn't fire up the coal to kiln the malt. I decided to use that suspicious mild ale malt. Anyway, it should turn out pretty well, barring any mishaps.

Roger has got another mild article available on the net. <http://www.allaboutbeer.com/features/mild.html>

So, are you still not convinced that Mild Ales are good beers? Let's consider that Lawn Mower beer that you didn't brew yet. It's summer already, and there's plenty of time to whip out a few milds. They fit the bill. They are light, full of flavor, and best drank fresh. You could have one brewed and pouring into a glass within 2 or 3 weeks. There's nothing like a good mild to quench your summer thirst. Go on, let the



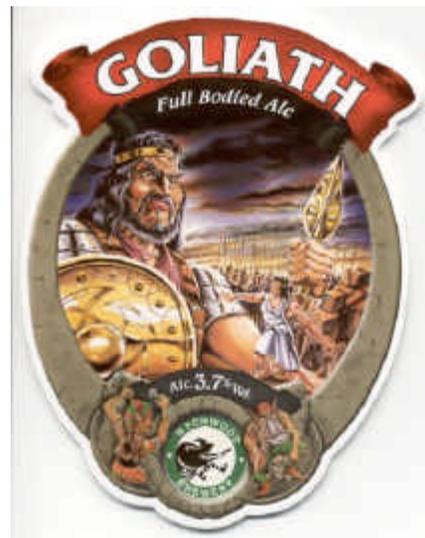
Wychwood Brewery Dr. Thirsty's clip from the brewery's web site.

doctor quench your thirst!

While you're out there, I hope you find the Wychwood Brewery web site. It's pretty entertaining. They've got some really good art work. That would be one site I'd like to visit, if I ever get over to the UK.

I also found that the Shepard's Neame web site is pretty cool. See if you can find that one too.

Okay, maybe I'm making it a



Wychwood Brewery Goliath clip from the brewery's web site.

little difficult by not supplying the URL. They say that half of the fun is in the journey. I'd hate to deprive any of you.

So, have I sparked any interest in Mild Ale? Don't forget that there is a Club Only Competition for mild at our November club meeting. You could brew a half dozen different mild ales between now and then.

Cheers, Don



The Living Sinner Brought Comfort

Livin' the Brews Newsletter
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If you received this with a yellow post office forwarding sticker,
please give Tom Garner a call at (972) 234-4411 and give him your new address.