



**THE  
NEWSLETTER  
OF  
THE  
KUYKENDAHL  
GRAN  
BREWERS**

Volume 10, No. 5

Houston, Texas

May 2003

May Meeting  
—  
3rd Annual KGB  
Steakout  
—  
The Brew Stop  
*(see page 7)*  
—  
May 18  
High Noon



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## Edicts From The Czar

*by Donald Sajda (Czar@TheKGB.org)*

Once again, the KGB proved to be alive and well this month. We started the month with a fine showing of support at the BBBB Brown Ale Brew-In, held in front of the Brew Stop Saturday, March 29th. Seven brewers managed to brew sixty gallons of beer that day. Those brewers were Andy Dyer, Ken Rich, Ed Condon (with his new fancy brew stand), Wes Powell, Mark Rogerson, John Homrighausen, and I, the Czar. All in attendance had a great time [*The Czar's invention of the Italian Imperial Brown sub-style was definitely a highlight for me—MOP*]. General Secretary Jeff Quintero videotaped this wild brew-in. I guess Jeff figures he can use this tape to blackmail us at a future time. Events like these not only promote the craft and develop comradeship, but help to bring in customers to The Brew Stop. From my observation, Ken did landmark business that day.

April showers bring May flowers, and a visit to Carl Scott's home for the 7<sup>th</sup> Annual KGB Crawfish Festival. In my opinion, Garrett Martin must have been a Five Star Chef in his other life. This man knows how to properly prepare and cook those yummy mud puppies. Best of all, Carl stated that, "as long as the KGB brings

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## Notes From The General Secretary

*by Jeff Quintero (GeneralSecretary@TheKGB.org)*

Hello, comrades! Once again, April held good food, good drinks, and good times for all. The crawfish boil at Carl Scott's home saw Garrett Martin cooking up his usual awesome crawfish and fixins while Czar Don and Commissar Brewski Eric went about setting up tables (a much welcomed new addition) and buckets for the feed. This year's boil seemed to be much more relaxing and better organized. As usual, our club just gets better every year! Many thanks to all who helped put this one together again. Superb!

After all was cleaned up and a few of us remained, three of our club members produced guitars and entertained us with their "pickin' and grinnin'" abilities [*Carl Scott, Brian Ellis, and myself—MOP*]. I, for one, was very impressed and think this should be made a regular part of meetings.

Our annual Austin Pub Crawl was also this month. We started at The Brew Stop, where we were picked up by commercial bus and first rode to the Brenham Brewery. There we found new entertainment facilities and courtyard which James Hudec, the Master Brewer and owner, had recently completed. The courtyard area held a barbeque pit, which we utilized to cook up some hotdogs for our by then hungry crew, and James generously provided his Brenham Lager, Black Lager, and Bock for our enjoyment. We need to salute James and send him many, many thanks for his hospitality. As usual, we have Jamie MacKeen to thank for making sure we

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## Edicts From The Czar

*(Continued from page 1)*

crawfish,” the April meeting would be at his home. Our thanks go to these fine members that have given such great support to our club. For our meeting, the KGB had two guests present. Our first guest was Foam Ranger, Bev Blackwood. Bev talked to our group about a special membership discount available to those interested in joining the AHA. In addition Bev reminded us that the Foam Rangers were responsible for this year’s Regional AHA Contest and asked the KGB for assistance with the judging April 26-27. Our second guest, Jay Porter and his wife, owners of the Empty Stein Homebrew Shop, drove all the way from Katy to join us. Jay is planning to start a homebrew club in his area. Jay wanted to check out and experience a cool homebrew club like the KGB. Some lucky KGB member will be shopping with the gift certificate Jay donated to the raffle that night. Best of luck to his new homebrew supply store in Katy.

The 2<sup>nd</sup> Annual Austin Pub Crawl was a winner! With great relief, I am able to report that I managed to live through this event and actually remember most of what transpired that night. A group of twenty-eight brave souls left Houston at 10:00 am that day and proceeded to our first stop, a visit with James Hudec, owner of the Brenham Brewery. Once again, James made our group feel right at home. He treated us with a nice selection of four beers on tap. The first was a real rare beer that I had not run across before. It was an authentic German style cask-conditioned ale. However, my personal favorite for the day was his Dark Lager. James handcrafted this incredible beer, which was extremely

complex and full of flavor. I could drink it all day! The KGB supplied plenty of hot dogs, pickles and chips to put some food in everyone’s stomach for this long haul ahead of us. Special thanks goes to Jamie MacKeen for bringing the food, and of course her delicious nut bread. Best of all, James donated a coveted Brenham Brewery tap handle to my ever-growing tap handle collection. Our thanks go to you, James, for getting the pub-crawl off to a great start. At this point, the beer was a flowing as the bus continued on to our next destination, the Draught House in Austin. As we arrived there, we had the pleasure of meeting Josh Wilson, the brewer at the Draught House. In terms of size, this may be the smallest brewery I haven’t ever visited. Besides Josh, there was only room for about four other people. But within

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## Notes From The General Secretary

*(Continued from page 1)*

were all well fed.

The first stop in Austin was The Draught House, where we enjoyed some terrific Vanilla Porter, as well as other styles. Our bartender was most gracious and efficient as he had not been made aware that some 35 thirsty beer swigging homebrewers were going to invade this quiet little pub the second he unlocked the doors. He handled us all with a smile, we had all we wanted to drink, and were given a tour of the little brewhouse where the brewer was happy to explain how to arrive at some of his unique flavors.

The bulk of the crawl was in downtown Austin, beginning at The Bitter End and ending at Lovejoy’s. Other pubs included The Gingerman and The Copper Tank. Here, we

were all free to roam at will and met at Lovejoy’s for the ride home. I would like to thank Chad for taking it upon himself to keep all of us awake and entertained on the ride home. I am certain that it is thanks to him that our driver stayed fully alert. Whoo-Hoo! Thanks a lot, Chad!

I hope more members decide to go next year. It is a great experience and very much worth participating in.

Well, I have no more to say, comrades. Until next meeting...



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## From The Brewski Cellars

by Eric Hendrix (CommissarBrewski@TheKGB.org)

**T**he beer of the month for May is "Bock". Bock is German for "billy goat." Why in the name of all the Noble Hops would anyone name their beer after a billy goat? The answer to that question is not exactly clear. It is generally accepted that the style originated in northern Germany, probably in Einbeck, the use of the term "bock" is slightly less clear.

Theories range from the beer being produced only under the sign of the Capricorn to dialectic variants of Einbeck to Ainpoeckische to Poeckische Pier (in the Reinheitsgebot the word beer is spelled Pier) to Poeckpier (Bock Beer).

Another, more colorful explanation, is one that comes with a warning about drinking to excess. This story is taken from *One Hundred Years of Brewing, H.S. Rich and Sons, 1903*.

"There is probably no fact, in connection with the history of brewing, about which more has been written and a greater number of explanations offered that as to the origin of Bock-beer. One of the latest and best gives the honor to a medieval knight of Brunswick (Comrade John of Copperfield), who, having cast aspersions upon the beer offered him by Duke Christoph of Bavaria (Czar Donald of Lodonderry) was challenged by the enraged brew master (The Duke) to a formal drinking bout. Upon the day of the contest, the castle of the Bavarian lord was beautifully decorated and the ladies of the court were present in great numbers to witness the outcome, Suddenly the band, which had been discoursing martial airs, stopped, and a keg of Brunswick beer (style unknown) and one of Bavaria were placed side by side. The brew master drank from the Brunswick keg and the Brunswick knight from that of Bavaria, two immense vessels, holding more than two gallons each, being the bumpers. Each drained his gigantic cup, the gentleman from Brunswick still making sarcastic remarks about the strength of the court beer of Munich."

"The brewmaster, however, was confident that his opponent would finally succumb, despite his bold front, and, as he handed him the second cup, said: 'Now we will empty another to your health, and, in half an hour (think about drinking two gallons of

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## Ruble Collector's Report

by Ed Condon (RubleCollector@TheKGB.org)

**B**JCP class, Crawfish Boil, Austin Pub Crawl, and now preparing for the National Homebrew Day brew-in at Saint Arnold. This KGB stuff can keep a person busy.

We sure had some great crawfish at the April meeting. We owe Garrett Martin a big thank you for once again cooking up some great crawfish. Getting all the ingredients together and cooking up 145 pounds of crawfish is no easy task. Thanks, Garrett!

And how about the Austin Pub Crawl? James at the Brenham Brewery welcomed us there with an excellent selection of brews. My two favorites were the Black Lager and the Bock. Let me tell you with such good beers it is hard to pace yourself for a long day of pub crawling. If you weren't on the pub crawl and you see these selections in your local watering hole, I would strongly recommend them. In Austin there were also a good variety beers to choose from. I did what I could to try them all, but failed. I did get some good rest on the bus on the way home though.

Now for a little business. The club has a bank balance of about \$780. We have to thank our General Secretary Jeff Quintero for coming up with a good chunk of that. Jeff's boss at Apollo Paint and Body and one of their suppliers, Ultimate Body Parts, sponsored 6 seats and 4 seats respectively for the Austin Pub Crawl for a total of \$250. Let's remember Apollo if we ever need that type of service for our vehicles.

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## Edicts From The Czar

(Continued from page 2)

this small space, Josh crafts some amazing beers. My wife, Czarina Roberta assigned me the job of finding out the secret behind Josh's Vanilla Porter. It was neat to be able to talk with the brewer and Josh was more than happy to share all of his knowledge to help me formulate a home brew version of the tasty treat, which was a big favorite with our crew.

We reboarded our bus and headed to The Bitter End. My choice was obvious. On the menu I saw that the legendary "Prescott's Wee Heavy" was available that night and I proceeded to indulge like there was no tomorrow. The Czar decided to stay here while a good-sized group moved on to The Gingerman. The next day, I found out what I missed when I saw an email from Comrade Mark Rogerson who asked me if I managed to try the Triple Karmeliet that they had on tap. Gosh, I cannot believe I missed trying that. This is one of my favorite Belgian beers. Instead, the Czarina and I stopped at "Lots of Noodles" for a delicious, filling dinner. Then we made a slow walk over to Lovejoy's to finish out the evening and meet everyone for a last beer or two before we departed. Comrade Chad Palmquist somehow managed to purchase from Lovejoy's four growlers full of beer, but I can assure you that they all didn't make it back to Houston. On our return trip down traveling down 290, most of us decided to let our driver do the navigating for us and we all enjoyed a well-deserved nap. At some point, we were awakened by repeated "whooh-hoos!" from the back of the bus [And don't forget Chad's now famous quote: "I'm fuggin' rrripped!!!"—MOP]. An excited Comrade Chad chanted offers to buy the first round at Frank's and his desire to run for "Wannabe Czar" next year. Luckily for us, the driver drove fast and managed to get us back to the Brew Stop by 11:45 pm that night.

The next morning rolled around a little too quickly for me. After downing a quick cup of strong coffee and taking a cold shower, I proceeded to Saint Arnold to assist with the Regional AHA judging sponsored by the Foam Rangers. I received many odd looks of amazement that I survived the Pub Crawl. Of course my head was hurting and my stomach ached. An evil grin came across organizer Jimmy Paige's face when I checked in. Jimmy asked, "you want to judge meads with Leroy?" The thought nearly caused me to lose my cookies right then, but I just gritted my teeth and said "sure, no problem." I don't need to tell you that it took every ounce of strength I had to endure that flight of high octane and extremely sweet beverages. I am proud to say that we had two other Pub Crawl survivors that made it in that day. My hat goes off to Al Jurica and Richard MacKeen for coming out and helping with the judging. It sure would have been easier to stay home in bed but these

two rose to the challenge. Luckily for me, I was only needed for one more flight of ten Dopplebocks. To start, I wish I were in better shape that day to really enjoy these entries. As we moved to number seven we hadn't come across a bad one, but my focus was on judging and not on drinking massive amounts. Then out of the corner of my eye, I saw John Donaldson, who had just appeared to assist with another style. Next year, we plan to schedule the Austin Pub Crawl at a different time from the Regional AHA judging. That way, we may be able to provide greater assistance, be less hung over, and increase participation.

Our next meeting is Sunday, May 18<sup>th</sup> at Noon at The Brew Stop. To lead off the festivities, long time KGB member, Mark Rogerson, will give a technical presentation on the fine art of sparging. I'm sure Mark will enlighten all of us on this process. Remember, this is the KGB Steak Out Meeting, so bring your hunk of dead cow, chicken, lamb, or tofu for CB Eric to cook up to your liking. The KGB will provide salad, plates and eating utensils and we hope that all of you will bring a delicious side dish for everyone to enjoy. This meeting is one of the best for member turnouts so don't be left out in the cold [Or sweltering heat—MOP]. The Keg of the month will be a commercial 15.5-gallon keg. So there will be plenty to wet your whistle.

We have a number of important items that will be discussed at the May meeting. First, and most importantly, the 8<sup>th</sup> Annual Big Batch Brew Bash will take place June the 8<sup>th</sup>. This is our contest and we will need volunteers to help with both judging and stewarding at the Saint Arnold Brewery starting at 10:00 am. We are anticipating the biggest turnout ever, so it is critical that we have enough help to make this contest run smoothly. This one event can launch the KGB into the annals of homebrewing history. With a collective effort, we can achieve this goal. Do not be bashful; this is the time to pitch in. Join The Party!

The Lunar Rendezbrew is around the corner. This will take place July 20<sup>th</sup> at the Seabrook Community Center.

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## From The Brewski Cellars

(Continued from page 3)

beer in half an hour), the one who can thread a needle while standing on one foot, shall be declared the winner.”

“When the vessels had been again emptied, a maid was sent for needles and thread and, returning, carelessly left open the gate of the court-yard. At the very moment that each contestant was preparing to stand on one leg and attempt his task, a pet goat frisked into the yard. The Bavarian brewmaster succeeded in threading his needle, while the Brunswick knight dropped his three times and concluded by falling and rolling on the pavement, claiming that the ‘Bock’ had thrown him. Duke Christoph and his court were convulsed with laughter, remarking, ‘The Bock that threw you over was brewed by me.’”

Dopplebock, on the other hand, is a style that was developed by followers of St. Francis of Paula, who came to Munich from Italy to help maintain Catholicism in Bavaria. Twice annually, the Paulaners fast for extended periods. During these periods, they were not allowed solid food, though no such restriction was applied to liquid nourishment. The Paulaners worked hard to brew the most nutritious beer they could. The beer they produced has come down to us through the years as *Salvator*, now made in the

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## Edicts From The Czar

(Continued from page 4)

This is a good opportunity for the KGB to compete. There is still time to brew for this event. In addition, we will need a volunteer to brew a keg for the club keg contest that day. It would be great if we, the KGB, could walk out of the award ceremony with a box full of ribbons.

Sometime in June, there will be a “Brewing Liberation” event at the Brenham Brewery. James will provide more information as we get closer to June. The intent is to have beer lovers come out to Brenham and pay a flat cover charge so that they could sample beers from the Brenham Brewery and other brew houses. Sort of along the lines of a real Texas Brewer’s Festival without the money hungry middle men.

Comrades, I am looking forward to brewing this weekend at Saint Arnold for National Homebrew Day. The deadline for newsletter articles is the same day as National Homebrew Day, which takes place Saturday May 3<sup>rd</sup>. For the real lowdown, you will need to read the June newsletter. All I can say for sure is that it will be a fun time. Well, that is it for now. We will see you at The Brew Stop, on Sunday, May 18 at Noon. Time to get back to brewing.



# Join The Party!

Sign Me Up - I want to be a member of the KGB: *(please fill in the form below as completely as possible. Be sure to indicate your preferences by checking the appropriate boxes.)*

Membership cost is \$20.00 annually, or two years for \$35.00, payable in cash or by personal check *(make payable to KGB)*. Give this completed form to a club officer along with your dues,

or mail to The KGB Homebrew Club, c/o The Brew Stop, 16460 Kuykendahl Ste. 140, Houston, TX 77068 ***(DO NOT send cash)***. Paid membership entitles you to full club benefits, including a monthly newsletter & 5% discount on most purchases at The Brew Stop.

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## From The Brewski Cellars

*(Continued from page 5)*

Paulaner brewery.

The BJCP Style guidelines indicate four categories for Bock, 14A to 14D. They are all characterized by strong to very strong malt presence; little to no hop aroma, diacetyl or esters are low to none. Color can range from a low of 4 SRM in the Maibock or Helles bock to a 50 in the Eisbock. ABV can range from 6% to 14.4%. The very strong Eisbock (14D), is made by freezing a Traditional Bock or Doppelbock and removing the water ice to concentrate the flavor and alcohol.

There are many commercial examples of these beers available. Funny thing though, Shiner Bock is not listed. Wonder why?

Thank you for your time and dedication to the craft. Good brewing and good drinking.



## Overheard In The War Room

*by Wes Powell (MinisterOfWar@TheKGB.org)*

**C**omrades, May Day means the Big Batch Brew Bash is almost upon us. The entry deadline is May 30th. The second related item (calling all BJCP classmates) is participation in BBBB. We need volunteers to help with judging and stewarding. Only a couple years ago, I sat down and formally judged for the first time at the 6th annual BBBB. The style was IPA. I was picked to judge even though I had no experience or idea what it was all about. Once we started evaluating the decidedly hoppy, moderately strong pale ales and discussing each one's merits, it all became clear: this is a very fun activity. For the 7th annual BBBB, I was nominated Head Steward. Equipped with only an inkling of the requirements and a fistful of score sheets, the process ended up being a huge success. Any trepidation melted away to a

## Overheard In The War Room

warm fuzzy feeling (or was that the Barleywine?). Thanks to all the KGB comrades who participated.

I look forward to seeing everybody at Saint Arnold. Judges and stewards assemble at 10:00 am. Judging begins promptly at 10:30 am. Doors open to the general public at 12:00 Noon on June 8th. Fresh food will be prepared on site at a reasonable cost, so please support the vendors. Also, since the KGB does not charge a fee for entries, support the raffle. This helps offset our costs and supports future endeavors as well.

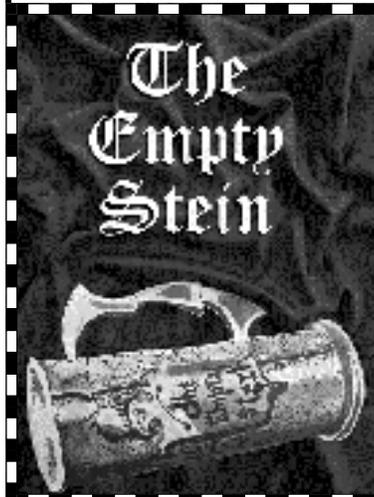
The BJCP classes have been a smash so far and seem to be the talk of the town. Thanks again to John Donaldson for all his time, effort, and valued leadership. John has repeatedly stated that the fastest, surest way to improve your own brewing is to attend competitions to steward and judge. The process is like a cross-examination and provides a measured response from highly trained, committed folks who volunteer their time to evaluate and drink your finest efforts. The road to beer improvement is through judging and familiarity with BJCP styles. Let's keep it going, comrades. Great job!

The next competition is the Lunar Rendezbrew. Did you know that the KGB has won Best of Show two years running? Who will step forward this year and continue the streak? Strong front runners include Chuck Coleman, Ed Condon, Richard MacKeen, Brian Hutchins and Al Jurica. Maybe one of the young guns (we've had some incredible new talent join the KGB recently) — Chris Landis, Chris Jerez, Fred Swain, John Homrighausen and Mike McKim. Possibly a grizzled veteran like Tom Bickell, Jose Rodriguez, Dean Doba, Ed Howell or Mark Rogerson will rise up from the hop ashes. Which ever, the talent just mentioned is only a small cross-section of what the KGB brings to any event in which it competes.

Speaking of brewing, the Double Agent Brew-Off begins at the May meeting when we announce the pairings

a f t e r r a n -  
domly pulling names  
from the Czar's  
hat. Plans can be  
consummated im-  
mediately thereafter.  
Supplies can be pur-  
chased at The Brew  
Stop.

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dynamic member-  
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## Ruble Collector's Report

(Continued from page 3)

I would like to welcome the newest members to the KGB: Mark Phillips, Marc Martin, Seth Roshto, Cary Gotcher, Dominic Cammarata, and Charwick Hahn. Hope to see all of you at the May meeting at The Brew Stop on Sunday, May 18 at Noon. Bring a steak and our Commissar Brewski Eric will cook it to your liking and then you can wash it down with some good Bocks. See you there.

Well I have to cut this short, have to get to The Brew Stop to get supplies for my National Homebrew Day brew. I don't know what it is going to be yet, but I will bring some to the July meeting.



### Ad Rates

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¼ page	1 issue	\$ 15
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¼ page	12 issues	\$ 120
½ page	1 issue	\$ 25
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## The KGB's 2003 Schedule of Events (subject to revision)

(last revised 7 March. 2003)

Next meeting!

Meeting (Article Due Date) †	Location	Event	BOM	KOM Brewer
		Technical Presentation		
May 18 (May 2)	Brew Stop Noon	Steak Out	Bocks	
		Sparging — Mark Rogerson		
June 8 (May 23)	Saint Arnold Brewery	Big Batch Brew Bash		
July 13 (June 27)	Brew Stop Noon	Big Ass Brew In & Pot Luck	Fruit/Specialty Beers	
August 16 (August 1)	Pam Wall's 7 pm	Mexican Fest & Salsa Competition	Pilsners	John Donaldson
September 20 (September 5)	John Donaldson's 7 pm	Pizza & Double Agent Judging	Oktoberfest/ Marzen	
October 17-18 (October 3)	Courtyard by Marriott	Dixie Cup		
November 15 (October 31)	Donald Sajda's 7 pm	Label Contest & Smörgåsbeerd	Barley Wines & Imperial Beers	
December ? (November 28)	Saint Arnold Brewery	Homebrewer's Christmas Party		

# 8th Annual Big Batch Brew Bash



**Homebrewers everywhere are called upon to take the challenge!**

**Brew an American Brown Ale**

**Submit it for judging by a select panel of local beer experts. If your beer is chosen as the best, Saint Arnold will offer you the opportunity to brew a REALLY BIG BATCH of BEER!**

## Style: American Brown Ale

This year's style will be American Brown Ale—a style most of us are very familiar with. Don't skimp on the hops!

**Aroma:** Hop aroma, often citrusy, is mild to strong. Esters and dark malt aspects are mild to moderate.

**Appearance:** Dark amber to dark brown color.

**Flavor:** Hop bitterness and flavor dominate the malty richness that is a characteristic of brown ales. Slightly drier than English versions, with assertive hop presence (bitterness, flavor, and aroma). Although malt flavor plays a supporting role, some toasty malt character (or even restrained roastiness) should be evident.

**Mouthfeel:** Medium body, with a dry, resinous impression contributed by the high hop bitterness.

**Vital Statistics:** OG: 1.040-1.060 IBUs: 25-60 FG: 1.010-1.017SRM: 15-22 ABV: 4-6.0%

## Awards & Prizes

The winner will be invited to Saint Arnold as *Brewer For A Day*, to assist in brewing a BIG BATCH of one of their beers. You'll get to do hands on stuff like mashing, pouring lots of hops into the kettle, cleaning-up, and sampling.

Ribbons for 1st, 2nd, & 3rd place entries, courtesy of St. Arnold, along with corresponding Gift Certificates valued at \$40.00, \$20.00, and \$10.00, courtesy of DeFalco's and The Brew Stop.

3 Six-packs of Saint Arnold Beer (Amber Ale, Brown Ale, & Kristall Weizen) for 1st place, courtesy of Saint Arnold Brewing Co.

The Big Batch Heavy Hitters Award. A half-barrel keg of St. Arnold Amber Ale will go to the Homebrew Club with the most qualifying 2nd round entries, courtesy of St. Arnold Brewing Co.

## Entry Requirements:

**Entry Deadline is Friday, May 30, 2003** at any of three drop-off sites (see other side for more details & forms). Each entry shall consist of 3 bottles (preferably 11 - 12 oz.) along with a completed recipe form. Anyone (21 or older) is eligible to enter, however all entries must be non-commercial, home produced beer. Up to two entries per individual accepted.

## Judging, Raffle & Awards Ceremony

Judging and Awards Ceremony will be held at Saint Arnold Brewery on Sunday June 8, 2003.

Judging will begin promptly at 10:30 AM. Open to public from 12:00 PM to 4:00 PM

Followed by Raffle and Awards Ceremony approximately 3:30 PM.

Included in the festivities will be food, raffles, fun, and plenty of really good beer!

## Austin Pub Crawl Pictures



Clockwise from top left:

1. Brenham Brewery brewmaster James Hudec welcomes the KGB by dutifully filling our glasses with beer. Thanks, James!
2. Czar Donald Sajda , MOP Andy Dyer, and Chad Palmquist preparing to leave Brenham for Austin.
3. Al Jurica and Ruble Collector Ed Condon enjoying their beer in the Brenham Brewery's newly added courtyard.
4. RC Ed, Czarina Roberta Sajda, Czar Don, Chad, and a friend outside the Draught House.
5. Chad "I'm fuggin' rrripped" Palmquist slowly transforming into the party animal he would become on the bus ride home.

Visit the KGB website at:  
[www.thekgb.org](http://www.thekgb.org)



KUYKENDAHL GRAN BREWERS  
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Fine Print

Club Officers:

Czar	Donald Sajda
General Secretary	Jeff Quintero
Ruble Collector	Ed Condon
Commissar Brewski	Eric Hendrix
Minister of Propaganda	Andy Dyer
Minister of War	Wes Powell

Newsletter Staff:

Andy Dyer

Contributors:

Donald Sajda, Jeff Quintero, Ed Condon, Eric Hendrix, Wes Powell

The Kuykendahl Gran Brewers (KGB) Newsletter is a monthly publication of the Kuykendahl Gran Brewers Homebrew Club. The subscription rate is \$20.00 / yr. or \$35.00 / 2 yrs., which includes full club membership.

Correspondence and inquiries can be sent to the KGB, c/o The Brew Stop, 16460 Kuykendahl Ste. 140, Houston, TX 77068. Telephone inquiries should be made to The Brew Stop at 281.397.9411, or the Czar at 281.351.7541 (H) or 832.484.4979 (W), or the editor at 281.251.2617.

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