

**THE
NEWSLETTER
OF
THE
KUYKENDAHL
GRAN
BREWERS**

Double Agent Brew-Off Judging/Pizza

—

John Donaldson's House

—

**Saturday, Sept. 20
7:00 pm (Judging starts at 6:30 pm)**

(See map on page 7)



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Edicts From The Czar

by Donald Sajda (Czar@TheKGB.org)

It's hard for me to imagine that we have just finished hosting the Annual KGB Salsa Contest. Special thanks go to Comrade Pam Wall for once again hosting and organizing this important event and for preparing a wonderful collection of Mexican dishes to compliment the Salsa theme. In addition, thanks go to my wife, Roberta, and soon to return to active status, Nadine Krebs, for their teamwork creating a festive Mexican rice dish served with giant tortillas. Nadine is rapidly recovering from major surgery and plans to be back as soon as possible. Once again the salsa contest proved to be a major event for the membership of the KGB.

The 20th Annual Dixie Cup is just around the corner. The all-important information can be found at <http://www.crunchyfrog.net/dixiecup/>. Beer registration can again be done online. You may drop off your entries by the close of business Friday, October 2 at The Brew Stop, Defalco's, or The Empty Stein. If you miss one of these drop off points, entries must be brought to St. Arnold on Saturday October 3. Late entries can be brought to St. Arnold Saturday October 10. The entry fee is \$6 per entry until Saturday October 3. Late entries will be accepted until Saturday October 10, but the entry fee will cost you \$10 (ouch!) per entry. Get those entries in early, avoid the rush, and save some money. Absolutely no entries will be ac-

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Notes From The General Secretary

by Jeff Quintero (GeneralSecretary@TheKGB.org)

Hello again, comrades! Once again, it is I who am holding up your newsletter by being exceedingly late with this entry. My apologies to all of you, but writing is not my forte, and I seem to keep putting it off until it is much too late. I endeavor to do much better for the rest of my time as your General Secretary.

Enough said on that, I am supposed to write about the Salsa Competition which was held at our last KGB Meeting at the home of Pam Wall. Once again, this grand competition was made even more so by the gracious hostess who ramrods this event annually. Pam even volunteered to hostess it again for us next year. My hat is off to you, Pam. This has become one of the much talked about and highly attended events of the KGB. We owe that all to you!

This year, the competition was expanded to allow more variety and more winners. We had three categories in which to compete. The first is the usual, much renowned Traditional Texas, as it was called which truly were the belly burner salsas. The first place winner of that category was Ken Rich (no surprise) with Matt Feinberg taking second. I have taken a sample of the winning salsa of this competition to a lab for analysis and have been offered a contract by the government, who wants to use this for a secret weapon in Iraq. It seems that they feel this could be used on the enemies as a weapon of ass destruction *[I want to be the first to compli-*

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Edicts From The Czar

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cepted after October 10!

This year, the KGB has volunteered once again to be in charge of the legendary “Fred Tasting.” We are extremely proud that member Jamie MacKeen is in charge of this important undertaking. In the past, this event has been the highlight of the Dixie Cup and we all know that under Jamie’s leadership and with KGB support, she will set the bar for which future Fred Tasting crews to strive. At the September meeting, we will have a sign-up list to assist Jamie. It is imperative that we provide Jamie helpers in serving, preparation and anything else she may need us to do. Roberta and I will be the first to pledge our help with this important endeavor. Way to go, Jamie!

Saturday, August 16, the Czar hosted another KGB Brew-In and Swim Party at the Imperial Palace. Comrade Mark Rogerson and I vowed to brew 25 gallons that day. In my brew rig, we brewed a 10 gallon batch of Irish Stout. In Mark’s brew rig, a 10 gallon batch of a Triple Karmillett clone, and finally, I figured out how to set up a few more pieces of equipment to do a five gallon batch of Imperial Stout.

We started at 6:30 am that morning. Everything appeared to be going well. Then, the dastardly Ruble Collector himself, Ed Condon, showed up. Now, I cannot provide any evidence that is beyond a shadow of a doubt, but as Comrade Mark attempted to sparge, all we got was a trickle of liquid to run down thru the tubing. What should have taken 75 minutes turned into a six hour effort. Later that day, as I was adding our yeast starter to the batch of the world famous “Buffalo Chip Imperial Stout,” I noticed coriander and orange peel residue around and in my carboy. Next, I discovered an empty bag of Belgian rock candy on the ground.

While checking the starting gravity of the wort, I discovered that it had risen about the same reading you would get had you added a pound of Belgian rock candy to it. Something felt wrong! I added the yeast starter to the carboy, and the starter container didn’t feel like the same container I had the day before. Returning to the kitchen sink, what did I find, but an empty White Labs vial of Belgian Trappist Ale yeast and another empty container that I recognized as the one I began my starter in. I couldn’t believe it! It appears that someone had succeeded in altering this brew into a batch of Belgian Imperial Stout. When questioned, all a grinning RC Ed would say was, “Czar Don, are you familiar with any commercial beers that match that style?” Yeah right!

All in all, we had a nice turnout of members. After the

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Notes From The General Secretary

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ment GS Jeff on this particular witticism—MOP]. Oops, I mean gas... No, I mean mass destruction by burning them from the inside out. Unfortunately, Ken seems unwilling to allow his concoction to be used in this fashion. Seems he’s afraid the world just is not ready for it yet and might use it irresponsibly and cause unspeakable pain worldwide if it were unleashed.

The second and largest of the categories was the “New York City” style of salsa, which allowed those who prided themselves in flavor rather than just heat to compete with each other. The first place winner was John Donaldson with Kathy Quintero taking second.

The third and final category was the Non-Traditional/Experimental Salsa which allowed a wide array of flavors

and types of salsas. Jimmy Paige alone entered, I think five (maybe more) unusual salsas and walked away with first and second place trophies. This competition had a wide array of salsas from pineapple to mango to corn, all designed to accompany different foods and dishes. Though not the traditional chip dipping salsa, this category was a lot of fun and was very interesting.

All together, there were 26 salsas entered, and all were wonderful! The judging was difficult with so many to taste and rate from 1 to 5 in appeal

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Ruble Collector's Report

by Ed Condon (RubleCollector@TheKGB.org)

Another month has passed and with it, another meeting that I had to miss. Thanks once again to GS Jeff for filling in as Ruble Collector. I promise, Jeff, it won't happen again. I know I missed some good beer and what sounds like excellent salsa at the August meeting at Comrade Pam's house I did, however, on my trip to the race in Michigan, stumble across some very good microbrewed beers to make up for missing it. When I say stumble across, I mean it quite literally. No, not because of drinking too much, but because I got caught in the middle of the blackout that hit out east.

It hit when I was in Ann Arbor Michigan and I'll be damned if I was about a mile from a brew pub called Leopold Brothers. Traffic was already bad, so not knowing how long it would last, I made the judgment call to get out of traffic and go to the brew pub. There were, of course, no lights but that didn't stop the beer from flowing. If you ever get to Ann Arbor near the University of Michigan, I can attest that the schwarzbier (5.1% ABV), the red lager (6.1% ABV), the hefeweizen (5.5% ABV) and the dunkelweizen (5.5% ABV) are all excellent beers. I wasn't able to get a tour of the place, as the brewmaster heard they may not have electricity for a few days and they were scrambling to find ways to save their brew. At this point, I realized I only had a couple of hours before I was to meet some others near the race track. It was only a 30 minute drive but traffic was inching along by then (no traffic lights makes that happen for some reason). By getting completely lost on residential streets, I somehow found my way out of town in no time at all and began my quest for more microbrews. That is where I had to stumble through dark stores looking for some beers that Jimmy Page and the Czar suggested to me.

In one store, they knew they had the Three Floyds Alpha King but it was in the back walk in cooler. They gave me a flashlight and told me good luck. I never did find that one [*Too bad, it's a damn good beer. But you can order it online at <http://www.beergeek.biz>.—MOP*], but walked out with several others. Anyway, I got a good supply of microbrew for the weekend and had a good time. The bottom line is I'm still sorry I missed the meeting.

Speaking of meetings, we have a good one coming up on Saturday September 20 at 7:00 pm at Comrade John Donaldson's

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Overheard In The War Room

by Wes Powell (MinisterOfWar@TheKGB.org)

Comrades, as we wrap up the summer we fall right into Dixie Cup, the crown jewel of the Gulf Coast Brewing circuit. Check out details via the KGB events page online or go to <http://crunchyfrog.net/dixiecup> for more information. Early entries are due no later than October 2 at 6:00 pm. Drop your entries off at The Brew Stop by noon Friday October 3 so I can double check entries and get them to Defalco's. If you miss the pick-up, it will be up to you to get them to Defalco's. First round judging begins at noon on Sunday October 12 at Saint Arnold, and will finish if they have enough stewards and judges on Tuesday October 14 at 6:00 pm. Second round judging begins at the hotel, the Holiday Inn Select Greenway Plaza, Friday October 17 at noon. Please try and make at least one if not all of these judging opportunities. Let's impact the results in our favor for a change.

The BJCP class recently wrapped up class seven with close to double digit paid registration for testing on October 8 at 7:00 pm. What a tremendous class this one was. Thanks to John for his presentation, the use of his house, and the chili dogs. Thanks to Jimmy Paige for supplying another outstanding selection of beers, several of which I had never sampled (now I know what a Swartzbier tastes like). But wait, there was more. It seems that John's brother in-law, Dr. Carlos Garcia is a biochemist, and he put together a PowerPoint presentation that was as riveting as anything even the most experienced in attendance had ever seen. The Czar in fact proclaimed Dr. Carlos would be

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Edicts From The Czar

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brewing, we indulged in munchies which included plenty of boiled shrimp, and sampled many a homebrew and exotic commercial beer.

Recently, the officers received a shocking email from MOP Andy requesting that we the officers "liven" up their newsletter articles. I'm not exactly sure what the MOP has in mind, but I always thought my articles have been very entertaining and enlightening [*In my defense, I'll clarify. I asked for more beer related articles. A certain officer has been neglecting his civic duty to educate the membership about beer. While he has his reasons, I'm still gonna give him a hard time about it...—MOP*]. Hell, I'm the Czar! If anyone fails to find that my articles are not worthy of Pulitzer Prize status, those subjects shall be found in contempt and will be sucking on an abundance of light struck, doctored up Red Dog! I am sure that Comrade John Donaldson would be more than happy to donate some from the BJCP class. Now this decree may make the likes of Comrade Chad happy, but I believe that the rest of you would do anything to avoid this punishment. Talking about the BJCP class, I must say again that this may be one of the greatest accomplishments of the KGB. Comrades John Donaldson and Jimmy Paige have teamed their areas of expertise and have formulated one incredible BJCP class. Our thanks go to these two dedicated members.

We are close to the end of our term as officers and some of the officers (myself?) may be assuming the "lame duck," "pork barrel," or fearless position. These officers know it's just too late to be impeached. Comrades, in all honesty, we are coming up to a very important time for the KGB. At the October meeting, we shall make nominations for those individuals that we feel will lead the KGB in a positive direction. When I became an officer a few years ago, I ran with many other newbies as part of the "New Blood Party." The goal was quite simple, interject new ideas and bring forth an enthusiasm to help develop the KGB into greatest homebrew club in the world. When we were young, we had no party loyalties to anyone. We were radical and our beliefs were to advance the KGB. Sadly, we are now part of the "old regime" and it may be time to clean house.

I guess it's time to spill my guts. During my reign as Czar, I have skimmed off enough KGB rubles to buy a new Hummer with 12 micro taps built in, a vacation home in Jackson Hole Wyoming overlooking the Tetons, numerous excursions with Michael Jackson, and a lifetime supply of Salvator! Being Czar has been a rewarding experience that I really love! It may be time for a peaceful revolution and you, the membership, can make it happen with your vote. If not, the current core of officers may continue to enjoy this lifestyle fit for the rich and famous.

Comrade John Donaldson will host the September 20 meeting, which features the Double Agent APA judging. Which team will claim this year's bragging rights as the top KGB Double Agent APA brewers? Brewers need to deliver six bottles of their APA to The Brew Stop before Friday

September 19, 6:00 pm or deliver your six bottles to Comrade John Donaldson's house before 6:30 pm Saturday September 20. This time is 30 minutes earlier than we normally meet for the KGB meeting, but we need this extra time to get the entries online and the judging set up. So please get your entries to John Donaldson's before 6:30 pm so that the contest can run smoothly. I believe that we will have some outstanding APAs entered. But, I will have to state that when I bottled up the batch that my brew partner, Steve Sanfilippo, and I brewed it had the most wonderful hop aroma that I have ever experienced. It appears that we have a first place winner right here [*Haven't we heard this before??—MOP*]. So, good luck to you other brewers for second and third place.

In closing, I hope that I have fulfilled the MOP's request. I thought by exposing various scandalous events, the membership's interest in reading and rereading this publication would skyrocket. Remember, it's all about beer. See you at Comrade John Donaldson's Saturday September 20. Look for me arriving there in style. See you then.



Ruble Collector's Report

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home. This meeting will feature the Double Agent Brew-Off Judging, pizza and lots of Oktoberfest for the BOM. That sounds good to me. We tasted a few Oktoberfest beers at our last BJCP study class (amongst about five or six other styles, or about 20 different beers. Way to go, Jimmy!) and I'm looking forward to sampling a few more. There is no doubt going to be some good APAs competing in the Double Agent Brew-Off. About half of the teams that signed up entered their brews in the Cactus Challenge coming up the week before our meeting. It would be nice if the KGB could have a clean sweep in the APA category. It will be very interesting to compare their judging to KGB judging at our meeting. My guess is our KGB judges like more hops. Who knows?

I think in August we only had one new member to welcome. I would like to welcome C.J. Taylor to the KGB. I hope to meet C.J. and see everyone else at the



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Overheard In The War Room

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known here forth as Comrade Dr. Carlos with honorary membership. Some of the technical topics included enzyme structure and their co-factors, pH levels and their effect, off flavors from acids and yeast behaviorism, and manipulation. It was extremely informative and educational.

When your MOP distributes this Newsletter your MOW will be attending the Cactus Challenge. I'll be munching down brisket with Hub City American Brown Ale at the Friday night welcoming party, judging beers Saturday morning to declare the winners of their respective categories, and on the pub crawl through the Depot district of Lubbock, finishing at the number one rated brew pub in the United States. You can find a menu at <http://interoz.com/Lubbock/brew.htm>. Enjoy... I hope to see some of my fellow comrades there.

We were able to get nearly half of the KGB Double Agent teams to submit an APA entry, so good luck to all who participated and thank you for sharing your labor of love. At the September meeting (once again thanks to John Donaldson, you know his name just keeps popping up over and over again), Double Agent judging will take place, so all those who did not brew please plan to attend. Sit and judge

our beers pleeeeeeze! Brewers, bring your entries early for check in by 6:30 pm. If for some reason a conflict arises and you can't make it, just drop off your entries at The Brew Stop by 5:00 pm so they can be collected and transported to Mr. Donaldson's. It seems the Czar is already the early favorite going into the event and like good little subjects, we should all just bow down in submission and allow our imperial leader the satisfaction of another first place finish like the washer competition this past July in Seabrook! Right RC?

September 25-27 is the Great American Beer Festival in Denver Colorado check out their site at <http://www.beertown.org> Notice there is a discount for being a member of the AHA. Also that AHA includes six issues of Zymurgy and membership discounts for entries into AHA competitions. They also facilitate National Homebrew Day. Coming up November 1 is Teach A Friend To Homebrew Day. Bev Blackwood is the point of contact at bdb2@bdb2.com. He is more than happy to assist you with any questions, signing up, or with any shipping & packing issues for competitions. Seriously, AHA is a great deal if you can take advantage of the programs offered.

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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,

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Notes From The General Secretary

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and taste. Pam then brought out her calculator and carefully tabulated all the results to arrive at the winners. The difference in scores between first and fifth place in each category was probably no more than a matter of tenths of a point, so the competition and scoring was fierce.

Pam also delighted us with her delicious enchiladas. Roberta Sajda and Nadine Krebs provided beans and huge, wonderful tortillas which they slaved over all day. Roberta almost didn't make it to Pam's home in time! (Actually, they had so much fun visiting that Roberta almost forgot entirely. She and Nadine did a bang up job of putting it together in time, but don't tell the Czar!) Other contributions to the meal were guacamole and of course a variety of salsas to heat it all up.

I also want to express my thanks to Commissar Eric's wife for finding and painting the wonderful salsa dishes, which were our trophies this year. It seems that Eric has been so busy of late that he forgot to order any trophies and his wonderful better half came through in the pinch again; locating the salsa bowls and quickly turning them into awards with her artistic expertise. Thank you so very much! They are great prizes.

Well, that is all I have to say for this month. Farewell, fellow comrades!



Overheard In The War Room

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Next year's conference is in Las Vegas. A one year membership is \$38.00. Can you dig it?

Ray Daniels is one of the finest beer people you will ever meet. The first time I sat down to judge at the Dixie Cup he was sitting across the table and in his own words summed up the contest saying, "a successful homebrew conference is less about big names than it is about homebrewers sharing their beers." I was thinking more about the big names at that time and the beer was secondary. But as judging went along, it really was all about the homebrew. He continued "When brewers pour their pride and joy and people say 'Wow, that's good! Who made it?' Then you have a good homebrew conference." Since that first time, I've met a number of people I've felt privileged to have known, like Richard Dobson of the Red River Brewers, Bob Carbone of the Urban Diastatic Spargers, Jason Courtney Brewmaster of Hub City, and Steve Hacker of the North Texas Hombrewers, just to name a few. I just met another such person, my Double Agent Brew partner, Glen Martin, who suddenly passed away shortly after we brewed for the Double Agent of an aneurysm. Our prayers and condolences go out to his wife Charlene, sons TJ (5) and nine week old Ryan Martin. Anchors up!

R.I.P. GLEN MARTIN 1969-2003



The Dodging Duck Brewhaus

by Jimmy Paige (hop5@ewarp.net)

After reading the February/March 2003 issue of the Southwest Brew News, featuring an article on The Dodging Duck Brewhaus by our fun brewer, cross dressing Skirt Boy, Bev Blackwood, I knew I had to try the place out. So naturally, I called Bev for info and directions.

With his help, we arrived at the pub with no problems, except for a longer than expected drive. The pub is located in Boerne, Texas, about 45 miles west of New Braunfels. However, it was well worth the trip. The newer surfaced roads roll through the Texas hill country and are well marked. From New Braunfels, just take Highway 46 and the pub is right on Highway 46 at 402 River Road, Boerne, TX 78006. Their phone number is 830-248-DUCK, and their web site is <http://www.dodgingduck.com> if you should need to reach them.

We met pub owner Keith Moore and his wife

and spent the afternoon with brewer Ray Mittedorf trying all his beers and touring the brewery. You may remember Ray from the old Houston Brewery, or have seen him at a Dixie Cup.

The brewery uses a copper steam jacketed 10 barrel system with stainless steel fermenters and stainless horizontal serving tanks. Ray claims he can squeeze out almost every ounce of beer from the serving tanks with hardly any loss. While we were there, we tried all of the house beers.

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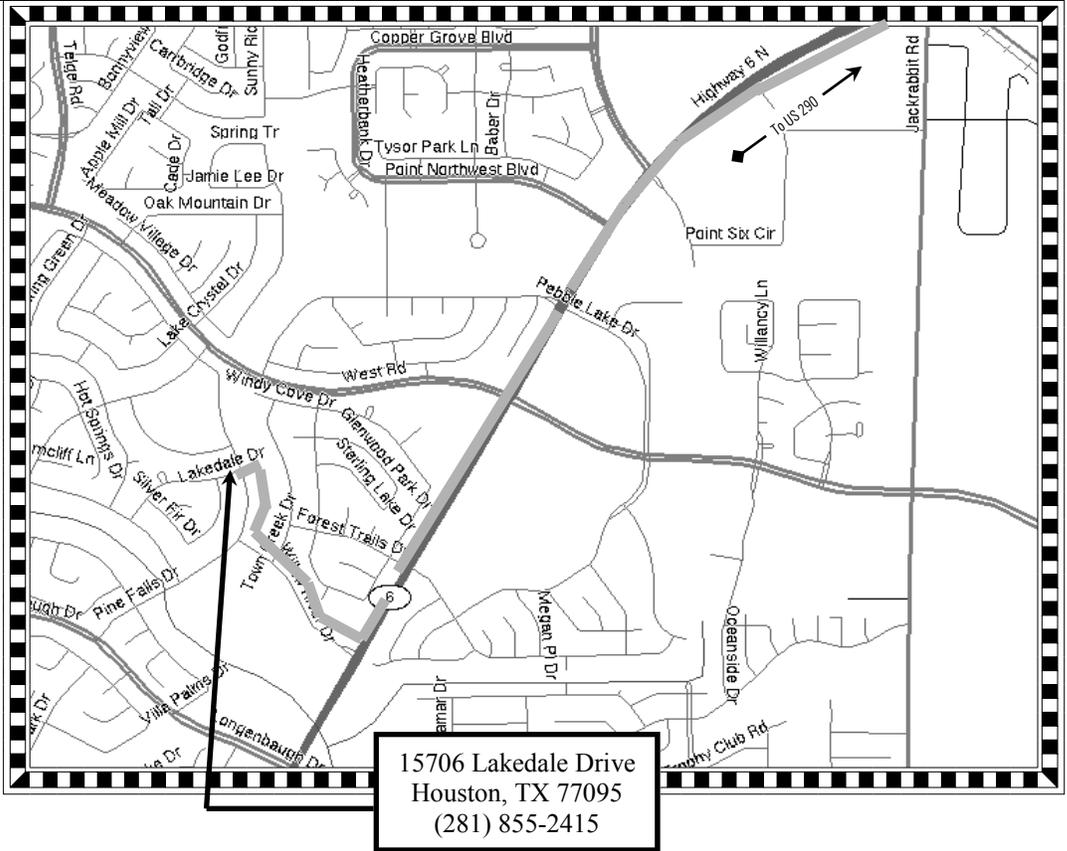
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Directions To John Donaldson's House

From The Brew Stop, get on FM 1960 and drive west toward Willowbrook Mall. Pass right on by and keep going until you've driven under US 290. Now you're on SH 6 and, according to the signs, you're going south. Continue on past West Road and turn right on Willow River Drive (I think it's the second signal after West Rd., but don't quote me on that). At the end of the street, turn right on Pine Falls Dr. Take a left on Lakedale Drive and you'll see Comrade John's house on the left where all those people seem to be having too much fun.



The KGB's 2003 Schedule of Events (subject to revision)

(Last Revised: September 2003)

Next meeting!

Meeting (Article Due Date) †	Location	Event	BOM	KOM Brewer
		Technical Presentation		
September 20 (September 5)	John Donaldson's 7 pm	Pizza & Double Agent Judging	Oktoberfest/ Marzen	
October 17-18 (October 3)	Holiday Inn Se- lect—Greenway Plaza	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		

The Rookie's Report

by Tim White (Tim.White@WestonSolutions.com)

You may be reading this article and thinking one of two things. Comrade Tim has written an article, he sure hasn't brewed any beer for me to taste; so maybe he has some wit and wisdom that I can enjoy. Or, you may be a KGB voyeur. You know the kind, they're the ones who are at work and decide to take a break from their instant messaging program (yeah, like that's even a remote possibility) to surf the internet (another worthwhile endeavor with immense company benefit). They've been here before, but they're not sure if they really want to join the party and be a "comrade." What they really want is to get great recipes, like Comrade John's Steam or Comrade Brian's Dixie Cup award-winning "Nut and Honey Brown Ale" (Okay, that's a shameless tribute to my Double Agent comrade who has started teaching me the craft of homebrewing). Either way, you're in luck. This article is for you.

I showed up at the St. Arnold Brewery one Saturday. I had been to the brewery before for some after work socials and the Saturday tour, but I had never seen the parking lot littered with tents, hoses, kegs, pumps and propane burners before. I sidled up to one of the tents and asked "What y'all doing?" I was told by a guy wearing a badge, perhaps a deputized officer of the fun police, that it was National Home Brew Day. After minimal conversation that would have only been rivaled by a blinking contest with a guard at Buckingham Palace, I went to the next tent where I met Ed Condon, the Ruble Counter. RC Ed has such an infectious passion about brewing [*And apparently about infecting others' brewing—MOP*], explained what he and the Czar had been doing earlier in the day. His attitude was contagious and I couldn't refuse his invitation to attend a steak-out meeting at The Brew Stop later that month.

So I attended my first KGB meeting. The Ruble Collector immediately made me feel at home. He took my money for the raffle drawing, then he took some more money for the BOM (I wasn't sure what that meant at the time), and then asked me if I wanted to drink a beer. Of course I did, so he sold me a pint glass! Then he told me that I should join the KGB so I could really enjoy all the money-saving benefits of membership. Sure why not, at this point I was about out of cash so when he told me the annual cost was \$40, I flinched and had to reach for my checkbook. I guess he felt bad for me since he had already taken most of my cash, so he gave me the membership for half price, \$20! In fact, he made me a one-time offer to join for two years for only \$35. I jumped at that deal! [*For any new or potential members reading this, please note that a one year membership is \$20 and a two year membership is \$35. Sneaky RC Ed must've been trying to line his pockets...—MOP*]

So they announce the BOM, the beer of the month. I soon learned it would more aptly named 30 beer shots in 30 minutes! Note to self for future meetings - bring a designated driver or the number to Topsy Taxi before partaking in the BOM!

So I am judgment impaired but having a great time. Then it's time for the raffle. You guessed it, yours truly is a

winner. Come to find out that there is a program by which you can become certified to judge homebrewed beer, it's appropriately called the Beer Judge Certification Program (BJCP) and I've won a scholarship to attend the class being taught by Comrade John Donaldson. More on this and my first batch of homebrew next month.



Traditional Texas Salsa Recipe

by Matt Feinberg (MattF@avatar-cs.net)

This is the recipe that took second place in the Traditional Texas Salsa category at last month's meeting.

Ingredients:

- 1 Tablespoon Olive Oil
- 1 Tablespoon Red Wine Vinegar
- 1 Glove Garlic
- 1 Large Yellow Onion
- 1/3 Bunch Cilantro (About 1/3 cup Compressed)
- 2 Whole Jalapeño Peppers
- 2 dried Poblano Peppers (I had to use dried Anchovies)
- 2 Sun Dried Chipotle (I had to use canned)
- 2 Oz. Balsamic Vinegar
- 1 Dozen Roman Tomatoes
- 1/4 Cup Fresh Cracked Pepper
- 1 Tablespoon Fire Water (I used Tequila)
- 1 Heap Tablespoon Salt (Salt to Taste)

Procedure:

1. In a skillet, add Olive Oil and Red Wine Vinegar. Braze Garlic and Onion until almost tender.
2. Microwave the Poblano and Chipotle peppers for 3 minutes in water.
3. Finely chop up fresh Jalapeño.
4. In a food processor, add all the brazed onion and garlic and puree'.
5. Then add the Poblano and sun dried pepper and puree with onion.
6. Add all 12 tomatoes and cilantro and puree' 1/2 way.
7. Crush fresh pepper with a rolling pin and add to salsa along with the Balsamic Vinegar, Firewater and salt to taste.
8. Add finely chopped jalapeño pepper and just hit the mix key on the food processor.

The real trick is to wash this down with an ice cold Famosa beer from Guatemala! Just ask John Donaldson or Carl Scott.



The Dodging Duck Brewhaus

by Jimmy Paige (hop5@ewarp.net)

(Continued from page 6)

One great thing about this brewpub is that they serve only their own beers. They also have a long wine list to choose from if your guests are so inclined. The comfortable bar area now features framed awards the beers have received from the 2003 World Beer Championships with Gold Medals for the ESB and Espresso Stout; and Silvers for their Porter, Oktoberfest and IPA.

We started with the pilsner, and it made us soon forget about the long drive. It had a 1.050ish starting gravity, finishing around 1.014, was lagered for 8 weeks. The aroma was Saaz, with more Saaz and Hallertau hops for bittering. This beer had a great balance with layers of malt complexity and hops to back it up. It was one of my favorites.

Next came the big and malty ESB, served on nitrogen gas. Ray reported this had a 1.060 starting gravity and I had no reason to doubt him with the beer's caramel and hoppy nose, creamy chewy mouthfeel and dry finish.

The Dunkel Duck followed. The name of this beer was misleading as I compared it more to a brown porter than a German lagered dunkel. Ray confirmed it was an ale but it was oh so smooth with a malt composition consisting of two row and cara-munich, roasted barley, and caramel. It had a complex malt flavor with just the right amount of hops to balance the toasty, lightly roasty maltiness. If I had to pick a beer to drink the rest of the day, this was the one.

But we had bigger shoes to fill this afternoon. One of reasons we had made the trek here was to try the IPA Bev had been told about, the 73 IBU IPA. It was impressive, a 1.066 hop monster that utilized 4 different hop additions of Horizon for bittering and flavor with 2 more additions of Cascades later in the boil. My nephew from Austin, who had joined me for the trip, claimed he had arrived at beer nirvana with this brew. To further educate our palates on the IPA, we ended up leaving with 2 half gallon growlers for further study!

Last, we pushed the envelope even further with the barleywine. My notes indicated this beer had around a 1.098 original gravity but I might now be mistaken, as I was feeling pretty good by the time I had this brew. This one seemed to have aspects of an American style barleywine with its hoppiness but still like an English version with a slight diacetyl flavor. If you were looking for a desert beer this would fit the bill and so we enjoyed it with the huge serving of homemade tiramisu and chocolate almond toffee from the pub's kitchen. Where was Fred Eckhardt when you needed him for this pairing?

After all the great beer, we had worked up an appetite. Ah, choices, choices, choices... There were so many wonderful items to choose from off the menu. We decided on the beef tenderloin medallions with wild rice, avocado butter and delicious chimichuri sauce. This was accompanied by hill country sausages with sauerkraut, a jumbo soft pret-

zel, mustard and big hunk of cheddar cheese. Is this making you hungry right now? You'll just have to try it for yourselves.

We were totally impressed with the food and beers here. The Dodging Duck might arguably be the best brewpub in Texas right now. We will be back real soon as we still wanted to try the cedar plank grilled Norwegian salmon, among other food items, and Ray's award winning espresso stout that was not available this trip.



KGB VIP Budweiser Tour Sunday, November 9th

If you were unable to attend the August meeting, you still have time to place your winning bid by email or at the September meeting.

The current minimum bid that qualifies for a slot is \$15 The top five donations take the prize and will be attending the tour, which is a incredible behind-the-scenes look at the Budweiser plant in action.

Current high bidders are:

Chris Landis—\$50

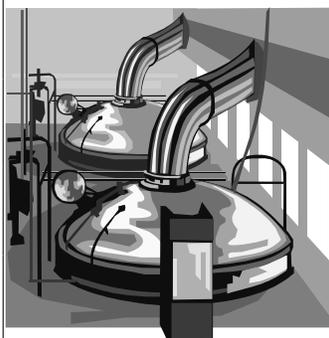
Simon Spiller—\$50

Peter Rosales—\$30

Chad Palmquist—\$25

Tim White/Jonathan Goudy - tied for \$15

Send your bid to the Czar via email at czar@thekgb.org. The Czar



decrees bidding will close at the conclusion of the KGB business meeting on Saturday, September 20th.

Visit the KGB website at:
www.thekgb.org



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