



**THE
NEWSLETTER
OF
THE
KUYKENDAHL
GRAN
BREWERS**

Volume 10, No. 10

Houston, Texas

October 2003

Dixie Cup XX
 ———
 Holiday Inn Select—
 Greenway Plaza
 ———
 Friday, Oct. 17—
 Saturday, Oct. 18

More info at <http://www.crunchyfrog.net/t/dixiecup/>

(See map on page 8)

Edicts From The Czar

by Donald Sajda (Czar@TheKGB.org)

Here it is, Monday, the day after our last BJCP study guide class. I am slightly hung over and am wondering what to write. For the final class/celebration forever known as “The Belgian Blowout” we really wanted to max out. Our goal was clear, to go where no brewer has gone before, to exceed the Foam Ranger record of 56 Belgian beer samples in one sitting! From what I remember, this final session exceeded all expectations and Comrades, what a blow out it was! Our two beloved class leaders, Comrade John Donaldson and Comrade Jimmy Paige, designed one of the greatest KGB functions ever on record. When Comrade Jimmy sent out his beer list with well over 40 Belgian beers, I sent out a second email to the members of the class requesting that they make a contribution of their favorite Belgian Beer. “Going for the gold,” they responded to the challenge. “Almost breaking the record” emails went flying as each member notified the group what they would add. Before we knew it, between Comrade Jimmy and the rest of the class, we had a sampling of 63, yes 63 different Belgian Dubbels, Tripels, Strong Golden, Strong Dark and Specialty Beers. I am happy to report that the Czar was in heaven with all of these wonderful selections. With all of these tempting beers, your Czar must proudly admit he managed to get wasted. Each member went that extra mile, made the sacrifice, and gave it their all to the end of the tasting. Remember September 28th, 2003, as a day that will live in infamy in the hearts of the KGB BJCP study lass.

Our hosts, Comrade Scott Teeter and his wife Darlene, provided a relaxed atmosphere for our group. With the Houston weather finally breaking, we were able
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Late Breaking News From The Imperial Palace

Last night, the Czar and his Executive Committee met into the wee hours of the evening in an attempt to develop a strategy for the upcoming Big Batch Brew Bash. After hours of intense planning and debate, a proclamation by the Czar and the Executive Committee has been made. Sunday, October 26th has been deemed as the First Official Big Batch Brew Bash Brew-In. The style for next year’s BBBB is Category 18; Strong Belgian Ale. In order for the KGB to defend its Heavy Hitters Award, we must start early brewing these complex and exotic Belgian beers. The Czar plans to fire up his brew kettle at 8:00 am. Feel free to start anytime after that. As part of the Belgian theme, Ruble Collector Ed Condon plans on cooking homemade Belgian Waffles for breakfast for the brewers. Of course, there will be plenty of food and beverages provided during the Brew-In. The Czar even promises to turn that pool heater on in the event some one wishes to partake in some swimming. Of course, if you decide to brew something besides a Strong Belgian we shall still allow you to join us at the Imperial Palace of the Czar. Our goal is to brew as many batches as we can that day. This should prove to be both a fun and productive day for all. See you then.



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Edicts From The Czar

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to enjoy their back yard along with some wonderful breezes. Being good sports, the Teeters grilled up some mighty fine burgers and brats with all the fixins to revive their sagging comrades. It was a tough choice deciding which dessert to choose; rich gooey chocolate cake or silky key lime pie. Some of us just took the easy way out and did both! To further compliment this wonderful spread, Comrade Jamie MacKeen used us as official taste testers for a possible version of the cheesecake for the Fred Tasting. Many of our designated drivers arrived just in time for some fabulous food as well. From the looks of the fallen comrades draped over lawn furniture the afternoon clearly turned into a food and beer orgy.

As far as I am concerned, the BJCP study group may have been one of the most important endeavors that the KGB has ever embarked on. The primary objectives of the class consisted of commercial beer tasting, the sharing of knowledge, the identification of beer defects, and history of brewing and style guidelines. One outcome that was not an "official" objective was that the nineteen members that finished the class developed a strong and special bond. We were all part of a team that was focused on our quest. I am extremely proud of being a member of this unique group. Sink or swim, we were all in this together! My thanks go to the following KGB members for making this commitment to the club. Carly Brown, Tony Brown, Ed Condon, John Donaldson, Brian Finger, Jonathan Goudy, Don Hang, Eric Hoiyer, Lief Hoiyer, Al Jurica, Richard MacKeen, Jimmy Paige, Chad "Red Dog" Palmquist, Wes Powell, Jeff Quintero, Jeff Scheerhorn, Scott Teeter and Tim White. It is hard to imagine that a class like this could ever be duplicated. The energy levels were high and the chemistry was

just right.

A touch of sadness was felt when we all realized that it was time to move on with the conclusion of this class. One thing is certain. In the future, we shall have a reunion of the members that made up this remarkable group. Good luck on the BJCP test, comrades!

Our September KGB meeting was held at the home of Comrade John Donaldson. We want to thank Comrade John and his gracious wife for hosting the meeting. The following excellent beers highlighted the meeting. A keg of Hacker-Pschor Oktoberfest, which was purchased with the savings from the KGB switching to the electronic newsletter and a keg of the rare St. Arnold Cask Conditioned Stout, which was the prize for the KGB winning the Heavy Hitters Award at the past Big Batch Brew Bash. Members also shared some of their newest efforts, Comrade John Donaldson treated us to his Pilsner and Bock, and Commsar Brewski Eric Hendrix's great assortment of Oktoberfest beers rounded out the evening. To soak up this entire line up of fine brews, we ordered 25 pizzas. No one should have gone home hungry.

Of course, this was the night for a pair of KGB members to be recognized as this year's "Double Agent APA Champions." The KGB had a total of 12 teams of experienced and novice brewers teamed up for this event. The competition was close, but when the dust settled, we found that the team of Mark Rogerson and Alex Terronez were the top Hop Heads for this year. Congratulations also go to the second place team of Jimmy Paige and Scott Teeter. Third place went to the team of Brian Ellis and Tim White. Thanks to all brewers that participated in this event.

It's that time, comrades! The 20th Annual Dixie Cup is almost here. It is imperative that we, the KGB, do all we can to assist in helping the Foam Rangers make this the best Dixie Cup ever. We can do our part by:

Providing plenty of judges and stewards - The Dixie Cup has been the largest single site contest in the western hemisphere.

We need you help judge or steward at these times:

- St. Arnold - Sunday, October 12 from 10:00 am - 2:00 pm and 5:30 pm - 9:00 pm
- St. Arnold - Tuesday, October 14 from

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Ruble Collector's Report

by Ed Condon (RubleCollector@TheKGB.org)

Let me tell you, the KGB has to rank right up there or possibly be #1 for the quality meetings that we have. At the last meeting, there was a keg of cask conditioned St. Arnold Stout, a keg of Hacker-Pschorr Oktoberfest, and a very fine assortment of other Oktoberfest beers for the BOM provided by Commissar Brewski Eric. Plus, there was actually some good business taken care of in the midst of all of this. Just imagine, this was probably just a good warm up for our grand finale November meeting, the Smörgåsbeerd, at the home of our Czar. Hail to the Czar! Of course, that is the big night for the election of new officers and the annual label competition; not to mention more beer than the average homebrewer can imagine. By the way, thanks to Brock and the Brew Crew at St. Arnold for the keg of stout. It was the KGB's Heavy Hitters Award for advancing the most beers to the second round of the BBBB way back in June.

I hope everyone got their Dixie Cup entries in on time. I am going to make it to the Dixie Cup for the first time this year and am looking forward to it. The KGB is in charge of the Fred Tasting this year, which is one of the main events of the Dixie Cup. This event is where Fred Eckhardt, the renowned author and expert of the world of beers, matches different foods with a certain style of beer. Jamie MacKeen is leading this effort for the KGB. Judging from some of the delicacies she has brought our meetings in the past, this year should be the best ever for the Dixie Cup. If possible, show up to help out with this effort Friday evening October 17. I'm sure it will be a lot of fun and I bet there will be plenty of beer around if you get thirsty.

I'm sure it will be mentioned in other places in the newsletter, but if not, make sure and ask someone that was in the BJCP study class about the last class. I'm sure they will tell you they were all proud to receive their diploma, what a great job John Donaldson did teaching the class, and what a good job Jimmy Page did supplying the commercial beers for the class. What I would like you to hear about is how we managed to taste 61 (I actually think there were a few more) different Belgian style beers. Enough said; you have to hear about it in person. I seriously have to thank John and Jimmy for the effort they put into the class over the past nine months. We all got a lot out of it and hopefully we will better brewers.

(Continued on page 4)

Overheard In The War Room

by Wes Powell (MinisterOfWar@TheKGB.org)

Aloha, comrades! There will be no meeting this month, so everybody be sure to show up for the Fred Tasting Friday at the Dixie Cup, Oct 17th. The Dixie Cup has moved to a new location, the Holiday Inn Select, located just off Highway 59. If you're heading westbound, exit Kirby and you're there. It's that simple. This may cause some difficulty and confusion for longtime attendees that migrate like clockwork for their yearly fix of suds, camaraderie and insightful technical topics. But don't be confused. This is a new and better venue, so mark your calendars and recalibrate your directions. For more information, you can access the Dixie Cup site via our site (<http://www.thekgb.org>) [From the Events page—MOP] or Foam Rangers site at <http://www.crunchyfrog.net/dixiecup/events.phtml>.

BJCP testing and judging are a big part of the Dixie Cup and there are plenty of chances to steward and judge starting at 10:00 am on Sunday, October 12. There will be an intermission at 2:00 pm, followed by a continuation of judging around 5:30 pm. More judging will be held on Tuesday, October 14 at 6:00 pm if needed. Both will be held at the award winning St. Arnold Brewing Co. headquarters (At the GABF, they took the Silver in the Munchner Helles category with their Summer Pilsner and the Bronze in the English Brown Ale category with their Brown Ale. A big round of applause for Brock and his team!). Then comes the reception festivities held at DeFalco's on Thursday, October 16 at 7:00 pm, but with a twist. Usually this is BJCP exam testing night. In the past,

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Edicts From The Czar

(Continued from page 2)

6:00 – 9:00 pm

- Holiday Inn - Friday, October 17 from noon – 8:00 pm
- Holiday Inn - Saturday, October 18 from noon till 4:30 pm

Volunteer to assist with the Fred Tasting - Email Jamie MacKeen (mackeen@pdq.net) ASAP. On Friday night, October 17, we need plenty of members to help serve and prepare food for the tasting, which is the one of the highlights of the Dixie Cup.

The Brew Stop will have a visit from Fred Eckhardt on Thursday, October 16 from 2:30 – 6:00 pm. Bring your homebrew and have Fred give you an expert evaluation. You won't want miss Fred's fantastic stories.

Attend the Dixie Cup Awards Ceremony Saturday night, October 18. There are a host of other fun and informative activities to attend that week. See <http://www.crunchyfrog.net/dixiecup> for a full run down of the Dixie Cup details and activities.

Due to our heavy participation in the Dixie Cup, there is not a KGB meeting in October. Our next meeting will take place November 16 at the Imperial Palace of the Czar. This is a very important meeting for a number of reasons. First and foremost, we will be electing a core of officers for the following year. The success of any club or organization starts with the energy and enthusiasm that comes from these leaders. For our club to grow, it is essential for new and inspiring goals to be generated. Our club boasts a membership of 120 plus members. We need a few members to make the one year commitment to take the KGB to the next level. Just think, if no one wanted to hold an office, would we still have a club? I have received much personal satisfaction and have developed some strong friendships while holding the office of Czar. For the past year, I put my heart and soul into the KGB activities and I feel that my leadership has had a positive impact on the club. It wasn't always a smooth road to travel, but our officers always worked for the common goal of making this a great club. I am grateful for everyone's support, enthusiasm, and hard work.

Getting back to the November meeting; for the past three years Comrade Mark Rogerson has been the defending titleholder in the KGB Label Design Contest. It is time to take away his title! So, comrades, fire up your paint programs and create a great label.

As you know, brewpubs in the Houston area are few and far between. BJ's Brewpub is located in Clear Lake some 56 miles from my house. Monthly, they offer a Beer Appreciation Night hosted by brewmaster Mark Duchow.

Being a big fan of Belgians myself, I plan to be there Tuesday, November 4 when they offer Belgian Beer Appreciation Night. The cost will be \$16 and this includes beer samples, handouts, and souvenirs. Call BJ's for reservations and more info at (281) 316-3037.

If you are interested, we plan to car pool from a central location, The Brew Stop, and partake in the festivities. Luckily for us, BJ's will be opening a Brewpub right by Willowbrook Mall sometime this winter; hence our excursions out will be greatly shortened. A recent hot tip shows that they also have purchased property at 1310 W. Sam Houston Parkway.

Well, comrades, that's it for now. The Belgians have taken their toll on the Czar and it's time to rest. I sincerely hope to see you at the Dixie Cup. Let's make a great showing at this year's

event and show the Houston brewing community what the KGB is capable of achieving.



Ruble Collector's Report

(Continued from page 3)

I would like to welcome the new members that joined the KGB in September. Welcome Mark Reinke, Larry Curtis, Debbie Carraber, Rene Gaudet, and Jamie Migliano. I hope to see you at the Dixie Cup. If not, make sure and come to the November Smörgåsbeerd meeting at Czar Don's house on November 15 at 7:00 pm.



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Secret judging reveals the Czar has the winning Vanilla Porter. Announcing the newest category of BJCP Judges... small enough to fit in a KGB Tasting Glass!

Overheard In The War Room

(Continued from page 3)

this meant that while everyone else was eating, drinking, and socializing, a few brave souls labored over the exam in the back storeroom for three agonizing hours. This year, Scott Birdwell has agreed to administer the exam Wednesday, October 8 at 7:30 pm. This means those taking the exam a week earlier will be free to enjoy the party along with the rest of the group. Thanks to the outstanding efforts of KGB Comrade John Donaldson, who, with the help of Jimmy Paige, have provided a once in a lifetime experience to our membership by teaching a full, in-depth BJCP study course. Again, thanks comrades, gracious meeting hosts, and all of you who worked hard to make the KGB's BJCP course happen.

Technical and knowledgeable guest hosts also play a big role at the Dixie Cup, and this year is no exception. This year's milli-conference features Brad Farbstein of Real Ale Brewery in Blanco, Texas (makers of two of my favorite beers - Full Moon Rye and Sisyphus Barleywine). Also there will be Greg Koch (Arrogant Bastard - not Greg his beer) from Stone Brewing Co., Ron Ryan currently with Cargill Malting North America and formerly with Widmer Brothers Brewing Co. in Portland Oregon, and Master BJCP

Judge Gregg Smith who has written numerous books/articles about beer as well. The sessions begin 9:00 am sharp Saturday morning so grab some coffee and Ibuprofen to replenish your tired brain cells (from the Fred Tasting) and soak in some really important beer-related information. To gather such an elite cast of guests demonstrates the respect and attention the Dixie Cup garners from all across the country. Thanks go to the Foam Rangers and the Dixie Cup planning committee for all their hard work, time, and effort.

The Dixie Cup concludes this year's competitions, so instead of reflecting back over the past year, we look forward to next year. It's never too early to start planning your brewing agenda. The Belgian Big Batch Brew Bash bounds blissfully before us and now is a great time to brew a Belgian. Remember, the style is BJCP category 18 (Strong Belgian Ales). That includes category 18A (Dubbel). Commercial examples we sampled in BJCP Class IX were Steenbrugge Dubbel (wonderfully complex & malty), a spicy Val-Dieu Brown, a musty Maredsous 8, and St. Bernardus Prior 8. In category 18B (Tripel), my favorite is Tripel Karmeliet. It has a beautiful balance and finish. St. Bernardus Tripel

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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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Overheard In The War Room

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and Val-Dieu Tripel both worth trying and readily available for calibration. In category 18C (Belgian Strong Golden Ale), names that stand out may offer insight as to their affect on those who partake of them (it was noted during class shortly after consuming these devilish intoxicants that certain unsuspecting comrades sprouted pairs of wings, turned red, and disappeared into the night). These include Duvel, Lucifer, and Maudite. In category 18D (Belgian Strong Dark), Kwak is sensuous and silky smooth, but my new favorite is St. Bernardus 12. It's a deep, dark brown, the clarity is excellent; and passionate malts collide to overwhelm the senses with enough spice, fruit, and Belgian Candi sugar to numb you senseless. The Czar has put together an excellent recipe for the Brew Challenge kit. You can use this as a basis to begin your recipe and add your own personal touches. So, come June, each member should have at least one entry for the BBBB (you're allowed to enter one in each category).

Speaking of recipes, Comrade Mark Rogerson and Comrade Alex Terronez won the Double Agent Brew-Off. Congratulations! What is going to be the style for next year?

Maybe a nice hoppy Belgian Golden Ale like North Coast Brewing's PranQster with or an Imperial IPA? Speaking of hoppy IPAs, has anyone tried Sierra Nevada IPA? Holy Hop Head! Congratulations also go to the second place team of Jimmy Paige and Scott Teeter, and third place BooTee Brew Brothers Brian Ellis and Tim White. Comrades, everyone who participated in the Double Agent Brew-Off is to be commended. Even if your team did not place, it shows a lot of courage, sharing and commitment. I was hoping to have the score sheets back from the Cactus Challenge to compare notes with our KGB judging. I'll soon have that information as we shift our focus to judging and exerting a greater influence both in and out of the area at competitions. By the way, the Ale-ians are awaiting! Plan to visit them and help judge beers. You'll receive lots of admiration and appreciation if you do. Plus, it's an "out of this world" experience.

I hope to see a big KGB turnout for the Dixie Cup on October 16 at the welcoming party; on the 17th for the judging, pot luck dinner, and Fred Tasting; and on the 18th at the milli-conference, judging, pub crawl, and awards ceremony. As a reminder, there is no KGB meeting in October because we'll all meet at the Dixie Cup. Hail to the Czar!



The Rookie

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

The results from the Double Agent Brew Challenge are in. The judges found two beers to be superior to the American Pale Ale (APA) submitted by Comrade Brian Ellis and I. Congratulations to the winners and the other contestants. The beer we entered in this competition was the third batch of APA that we brewed together and I want to thank Comrade Brian for his tutelage and mentoring. We named our beer while we were both slightly "Hazed And Infused" (which, by the way, is a wonderful APA produced by Boulder Brewing) by taking our names and the style of the beer and jamming it all together. We call it "BooTee ZAPPA" beer. The Czar, in his infinite wisdom, announced our third-place award at the Double Agent award ceremony as "Team Poon Tang." What we know for certain is that the BooTee name has no resemblance to the taste of the beer. However, if you imbibe sufficient quantities you might get some! Just wait to see our entry in the November label contest!

Here is what I've learned about recipe tweaking (and this is written with experience only in brewing all-grain recipes) broken into three areas of discussion.

The documentation component:

- Write down the recipe that you are planning inclusive of the grains, hops, and yeast, including the specifics of the yeast starter before you go to The Brew Stop. There are programs commercially available (try a free download of ProMash at www.promash.com); but I've observed that successful, award-winning brewers use pencil and paper, too.
- Document the ingredients that you actually buy after going to The Brew Stop. Ken is wonderful at making "or equal" suggestions based on what he has available in stock.
- Document perhaps the most important component (ask Brock at St. Arnold if you have any question on this): the water and hardness additives.
- What's the original gravity? What's the tempera-

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The Rookie

(Continued from page 6)

ture of the wort at the time of testing? Write it down!

- I know you're going to take a sip when you rack over into the secondary, so test the gravity of the beer (yes, write that down, too).
- Document the amount of sugar added if you bottle condition/carbonate the beer. For this I suggest that volume be used for the liquid components and weight be used for dry components. Use the Weight Watcher's scale in the back of the kitchen cabinet, nobody will miss it.

The timing component:

- Take your time when you raise the temperature of the mash to the target temperature. The result will be consistency throughout the mash tun as well as improved efficiency in gravity yield.
- If 60 minutes is good, is 70 better? Not necessarily. Watch the clock, follow the recipe, and use an alarm clock/timer that you can hear. With age and the propane burner rocking, it's hard to hear the alarm on a sport wrist watch, especially if it has the same pitch as your wife!
- Allow the primary fermentation to finish completely. Why be in a hurry only to end up with a bad beer? Be patient instead and produce an outstanding batch.
- Allow ample time for secondary fermentation. Don't hurry, be hoppy! Pay special attention when you are adding hops in the secondary, especially if you are going to make a hop tea versus the addition of dry hops.
- Watch the sparge time and adjust it if the results are inconsistent with the intended recipe design (more on this another time).

The environmental control component:

- First and foremost for environmental control is sanitation. I've been told that if you know a brewer who is more sanitary than you, you are not sanitary enough.
- Chill the wort to the desired temperature as rapidly as possible before discontinuing the chilling process.
- Control the temperature of fermentation and conditioning.

In summary, if you have a particular style of beer that you enjoy making and drinking on a frequent basis, take the time and effort necessary to attend to the three key areas detailed above. You will be rewarded with a beer that will be consistent with your expectations as well as one that is consistently improving towards your nirvana.



The 4th Annual KGB Label Design Contest

Ok, you may think that you have the greatest tasting brew in the world, but how are you going to entice the novice shopper to try your product? Why, of course, design a classy, well-crafted beer label. It's a proven fact that most people are impulse buyers. They are drawn to cool looking advertising.

So, here is your chance. Welcome to the Fourth annual KGB Label Design Contest. The rules are quite simple. Your task is to design an actual size beer label that would be placed on a 12 or 22 oz. bottle. You can do it freehand, or use computer graphics or any other media. The key here is to be creative.

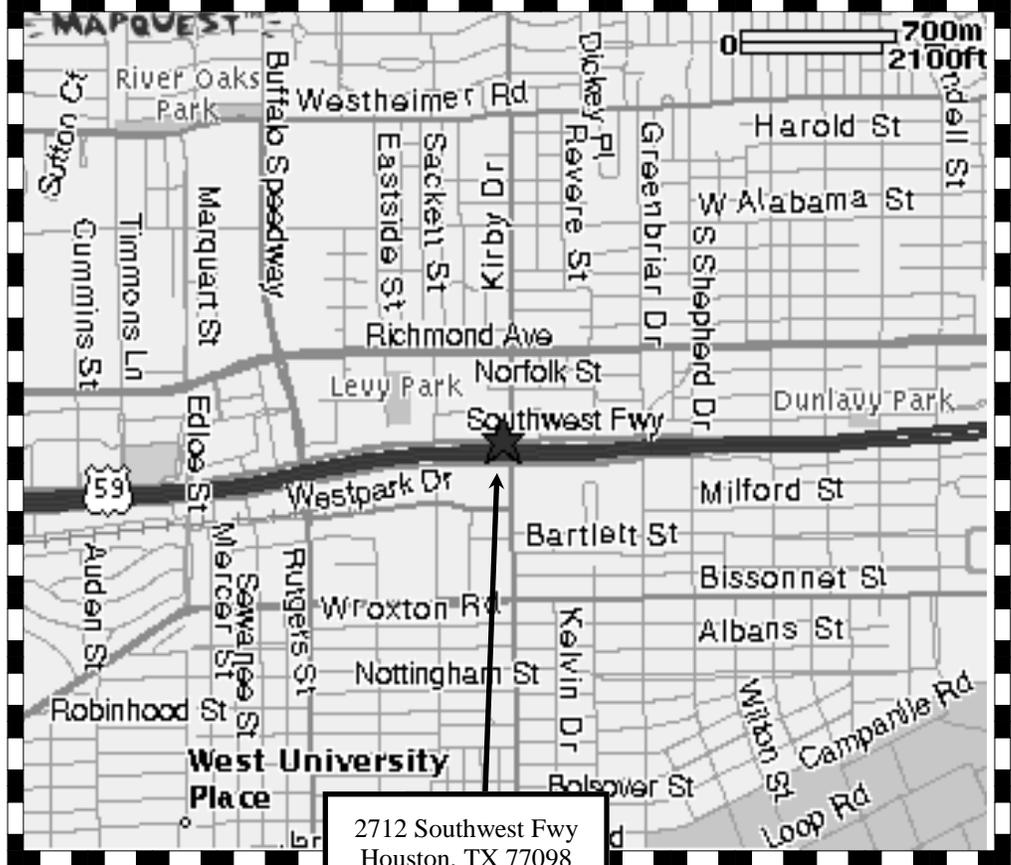
Entries are due at the November 15th KGB meeting. (Which we all now know as Smörgåsbeerd!) There is no cost to submit an entry as KGB members.

Put forth an all-out effort to earn the bragging rights. You could become the KGB label God (or Goddess) for the upcoming year. You will be the envy of all when people at work view the fine looking plaque that you will have sitting on your desk proclaiming the honor. This is your chance to dethrone the three-time winner, Mark Rogerson. As a bonus, all label design contestants can earn recognition for our club by entering that same label or a new one in the upcoming Bluebonnet Brew-Off in Dallas this March. In which, I'm proud to say that the Czarina won in 2000, and I, the Czar, won in 2002 and placed second in 2001. Best of luck to all.

Directions To Dixie Cup XX

Get on 290 East toward Downtown. After what will most likely be quite a bit of stop and go driving, merge onto 59 North (Exit 8A). Patiently continue said stopping and going until you get to the Kirby exit. Make a U-turn under the freeway and my good friend MapQuest says you should be there.

Put on your beer drinking shoes and enjoy!



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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
October 17-18 (October 3)	Holiday Inn Select—Greenway Plaza			
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		

BJCP Class IX Belgian Blowout Pictures



Left—57 Belgians down, 6 more to go (From left, Tim White, GS Jeff Quintero, John Donaldson, Jimmy Paige, Czar Don, Richard MacKeen, and Don Hang)

Right—The Czar gets comfortable with the help of General Secretary Jeff Quintero and Comrade Scott Teeter



Left—63 Belgians later, Czar Don gets an early start on his hang-over

Visit the KGB website at:
www.thekgb.org



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

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