



The Official Newsletter  
of the  
Kuykendahl Gran Brewers  
Homebrew Club

Volume 13 — Issue 12

December 2007

## Hoppy Holidays

Homebrewer's  
Christmas Party  
Sunday, December 9

Saint Arnold Brewery  
2522 Fairway Park Dr.  
Noon—4pm

### Election Results

#### Czar

Bill King

#### General Secretary

Chris Landis

#### Commissar Brewski

Jeff Scheerhorn

#### Ruble Collector

"Both"

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### Edicts From The Czar

Ed Moore — Czar@TheKGB.org

**R**elections: The cold weather has really put me in the mood for the Christmas Spiced Stout Chris Landis and I made last year. Wow, does the aging help this fine ale! Maybe the cold weather, Christmas lights, Christmas music does put you in the mood to break out a “fabulous” tasting Ale for the season. This is the real cheer in the Ho Ho Ho at this time of year.

It was a wet and wild Smörgåsbeerd and election on November 17<sup>th</sup> at the Minister of War Don's house. We made a good dent in the Imperial cellars but they have survived the heavy hit. The Saint Arnold's Christmas Ale went well with all the “real style” and variety of German culinary delights. Thanks to everyone who attended, cooked and brought great tasty treats.

Imperial Culinary Notes: If you want to make real “Cajun/German Sauerkraut” here are the tips: Take the cans and drain the kraut. Then take the can juice and put the following: Pickling Spices (secret grind them in a coffee grinder), Zatarains Cajun Seasoning, Brown Sugar and add some real cheap white Chablis (maybe you can sip a little for that quality control). Heat the mixture, and then pour on the kraut and mix. Put everything in a slow cooker and heat to 150°F. Keep heated and put lots on your “Brat.” This was at the Smörgåsbeerd and will be available at the BBBB. Don put some sliced granny apples/beer in with the purple cabbage—what a fantastic taste addition. Let's share our culinary secrets!

What is going to be on Tap? We must all remember to schedule time on Sunday December 9<sup>th</sup> from 12:00 to 4:00 pm to be at St. Arnold. Remember, bring a toy or monies for our Houston Area Brew Clubs give away to Charity. [I know what you're hoping, but sorry...Charity is not a lap dancer.—MOT] This is a potluck so bring something to share with our fellow Brewers. The KGB is bringing “Brats”, plates, tableware and napkins.



**Czar Bill King** (or is it King Bill Czar?) conducts his first club business during the Smörgåsbeerd.

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### Ruble Collector's Report

Phillip Kaufman—RubleCollector@TheKGB.org

**C**omrades—Another wonderful meeting was held at MOW (Minister of War for the new members and those who forgot) Don Sadja house. And thanks goes out to his lovely wife Roberta! As always, everyone is made to feel welcome; even the dogs greet the Comrades at the fence with a wag of the tail and a cold nose!

My fellow Comrades, as I write this overdue article, I am suffering from the 12 hour flight to the “Capital of Beers” Brussels, Belgium. It about 4 PM here, which is about 7 hours ahead of Central time, I have just awoken from a three hour nap to pursue to Belgian beer. It is Sunday so I may be limited. I have done my homework and am staying at the Radisson Royal Hotel in the heart of Brussels. I see from the brochure there is beer museum within walking distance but it is not open Sunday or Monday. I will try to get there Tuesday or Wednesday before I have to leave to USA. Comrades, with the dollar being weak, this is not the place to be without an expense account (i.e. the company is paying for the \$250/night room and the \$75, 20 minute taxi ride from the airport to the hotel! I will though sacrifice and pay for all the Belgian beer I can safely pack in my bubble wrap to pack in my luggage. Fear not, this is a personal expense and the club will not pay one cent for my generosity!

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## Ruble Collector's Report

(Continued from page 1)

As the 2007 year ends, financially we are in the black and have been for the year. And we do have a cushion thanks to the officers spending wisely and those members donating time, raffle items and beer! I would say starting the 2008 year we look pretty good and do not see a significant increase in cost, and the membership fees shall stay the same at \$20 per year and \$35 per family or for two years. Here's what you get: Joining gets you an email copy of our newsletter, The KGB Files, each month and access to members-only content on this web site. You'll also enjoy a 5% discount on brewing equipment and a 10% discount on ingredients at area homebrew shops. Bargain right?

I still have some ID cards that have not been picked up. These ID cards are for discounts at local vendors. See the table in the right column for complete listings and discounts. These cards are free to current members in good standing... meaning you have paid your dues! Send me an e-mail at Kaufman\_phillip@yahoo.com requesting a card and I will give it to you at a meeting.

Let's not forget parties during the holidays. I know there are a lot of office parties. And they can be dry and boring...so why not have some fun the St. Arnold area homebrewers

## Edicts From The Czar

(Continued from page 1)

Remember to mark your calendars also for the January 19<sup>th</sup> Spudfest at Southern Star Brewery in Conroe. More details in the January KGB files. Lets all try to bring a friend or two to show them the brewery and promote the KGB. There will be plenty of Spuds and toppings for all.

We will put planning in high gear soon for the May 18<sup>th</sup>, 2008 Big Batch Brew Bash at St. Arnold. It is now time to try the Weizenbock batches that have been bottled or make one so we can get our heavy hitter keg.

Imperial Thanks: Many, Many and Many Thanks to Ed Moore for all he did this year as Czar. He really went the extra miles to have a fantastic year of great events, meetings and activities. Hail to the HBCzar Ed in Denver from all the KGB!

Final Thoughts: We have a fabulous place to hang our banner at "Brew it Yourself" and it is time to expand our territories in all directions north, south, east and west We will be putting plans forward to increase our ranks from 70 brewing comrades to 100 fellow KGB brewers. I have been at the local food stores holiday food shopping and all the distributors know how to solve the hops shortfall. Drink more watered down "tasteless" light beer!!!!!!



party at the brewery? When: Sunday Dec 9 at noon. Hope to see ya there.

As always, let's have some fun, come to the Homebrewers meeting at St Arnold, bring a friend or two, bring some beer for us to judge, and RRRRRrrrrraaaaffffille! Be safe during the holidays.



## KGB Membership Benefits

- **Tomball Welding**—Show your KGB ID and exchanging your CO2 tanks for a price of \$7.00 for a 5 lb. bottle. (tax included) Located on Hwy 249 across from Hughes Propane.
- **Hughes Propane**—Show your KGB ID and pay per gallon price not per tank. At this time 20 pound tank costs \$11 per gallon that is about \$9.00 at the per gallon rate. (Hughes Propane in Decker Prairie only)
- **Joe Blows**—Show your KGB ID and get case prices for import and micro brewed beer.
- **BJ's at Willowbrook**—Show your KGB ID and get Happy Hour Prices on all of BJ's Brewhouse beers any time of the day or night.

**NOTE:** To receive a membership card, see the Ruble Collector at any meeting or event.

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*Home of the KGB!*  
*Barley Coherent, too!*

Comrades—To begin with I would like to recognize our MOT **Mark Rogerson** for his devotion to our club. As you know our November Smörgåsbeerd meeting was a huge success. One of the reasons for this was that Mark showed up 3 hours early to help chop onions, cut up potatoes and performed other thankless cooking jobs. I could not have cooked all the food without his help. A big thank you goes to you Comrade Mark for your assistance with cooking one heck of a meal! *[Right back atcha for being the consummate host!—MOT] [Oh, and by the way, I did not write the above paragraph.—MOT]*

We have some very good news. There is a new brewery opening in the Conroe area this January and we, your trusted KGB Officers invaded and annexed it on Tuesday October 30th. The two partners involved in this worthy endeavor are Dave Fougeron, long time brewer at Saint Arnold, and one time Brew Stop employee Brian Hutchins. The brewery will be known as **The Southern Star Brewery**. At our private tour we enjoyed some very generous samples of their Dortmunder Export style beer. A very malty and tasty beverage I must say.

During our conversations Dave stated that they would like to brew a 1.100 OG Rauch Barley Wine as one of their specialty brews. Well, Brian figured for sure that yours truly may have already tried that, but I hadn't. To make a long story short Dave handed me a bag of Rauch malt and gave me a recipe that he wanted me to try, so the following Sunday myself and HBC Ed Condon brewed up an experimental batch of beer for the brewery. Is that cool or what?

Here's our interview with Dave,  
Enjoy.  
MOW Don

**KGB** — What is your brewing experience? Home brewing?

Commercial?

**DF** — Home Brew first touched my lips in 1988. A buddy of mine had come back from college with two bottles of beer that he had made. I remember really liking one of them.

I later inherited that brewing system (a few plastic buckets, a spoon, a hydrometer and a glass carboy) because that friend moved into a one-bedroom apartment in Virginia and didn't have room for it. I still use components of that system, and the friend who gave it to me is now our web designer. I brewed my first batch in 1994 after finding that I really didn't care too much for the domestic mass-market beer that was readily available in College Station. I remember my first beers being really nasty. Luckily, I persisted and won some medals in some local beer competitions (local being College Station) in 1996 and 1997. I graduated from college in 1997 armed with a degree in Wildlife and Fisheries Sciences and began to look for work. I applied with Saint Arnold on a whim, thinking that there was no way I would get the job. One day I got a call from the Game Warden Association of Nevada inviting me to attend game warden school. About 45 minutes later, Brock Wagner called me and offered me a job at the brewery. That decision was a hard one for me to make, because I knew that it would dictate which way my life went. I opted for beer.

I worked at Saint Arnold under Pete Nordloh. Pete has a PHD in microbiology. He made a great mentor, as his knowl-

edge was extensive, to say the least. It was under him that I learned the nuances of brewing. I worked there until November 1998, when my living conditions here in Houston took a turn for the worse and I opted to leave the business and move back to College Station for a spell. I got a job at an environmental testing laboratory and worked as a lab tech for a year. That work experience turned out to be invaluable to my brewing career, as now I know my way around a lab. I moved back to the Houston area in the summer of 2000, and in the summer of 2001, returned to Saint Arnold as their Head

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The Southern Star Brewing Company are **Dave Fougeron**, left, and **Brian Hutchins**.

Comrades—Good tidings! It was awesome living large at last month’s Smörgåsbeerd hosted by our beloved Don and Roberta. The comidas and bebidas were excelente! Sure it rained as the night progressed but that just made it more memorable to me and some of the others; we found out what the down-pour protection threshold was for those seeking shelter under a palm tree or under a patio umbrella. The beer of the month, all big beers, were kept safe in a cooler loaded onto a marine-amphibian vehicle (horizontal dolly) powered by strong pushes or strokes of Don’s mash-tun paddle. Suffice is to say, us serious beer aficionados were not going to be denied by the weather! On a side note, not much interest was generated in our all-guys impromptu wet tee-shirt exhibition.

This month (on the 9<sup>th</sup> at noon) we’re off to St. Arnold for the Houston area homebrewer’s Christmas gala. As always, it’s another opportunity for great beer, food, and KGB camaraderie. Further, you’ll see who’s who with the local area clubs and then get back to your whatever-floats-your-boat people watching; you know you want to. I can’t guarantee you there will be “I’ve had too much to drink” spectacles, but I do believe they are a likelihood. So, if you’re like me, then I’m not alone any more..... Ummm, what I meant to say is that I’m sure we can all see that this will be a fine time well worth our while. Now let’s pinky promise to make it there.

You voted and, by a narrow margin, reelected me as your Commissar Brewski. I thank you and think enough of you that I really want the best for you; as such, I am pleased to announce that Comrade Stuart West will join the CB team and together, with our combined maniacal talents, we will rule your KGB brew world like no others (disclaimer - this statement does not necessarily or at all reflect the views of the KGB as a whole; in fact, it’s every bit as twisted and “out there” as we have come to expect from this CB and we are even more troubled by this CB alliance as it appears this CB rises to power through assimilation and it may take all our combined energies to undue this treachery. But, if all else fails and we cannot beat this CB onslaught, we will join them...for a great beer that is).

All my best during the holidays,  
CB Jeff Scheerhorn



Also seen at the Smörgåsbeerd; Rhonda applauds after the KGB Barber Shop Quartet completes an awe-inspiring rendition of 99 Bottles of Beer on the Wall.



The Southern Star Brewery was in the latter stages of getting everything set up when we visited.

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Brewer. During my tenure there, the company experienced massive growth and turned into the powerhouse of Texas Micro-brewing that it is today. I was also fortunate enough to win several medals for various beers in both the Great American Beer Festival and the World Beer Cup. I also had the pleasure of designing and revamping several beers, as well as working with the new Divine Reserve line. I left Saint Arnold in May 2007 to open Southern Star Brewing.

**KGB** – What inspired you to open Southern Star Brewing?

**DF** – The bottom line is that I wanted to work for myself and to have something that I could call my own. I also wanted the new challenges that come with starting a new brewery and to be able to express my art in new products.

**KGB** – What styles of brews do you have planned?

**DF** – As of right now, we have an American Pale Ale, and a Dortmund-style lager. We were working on a Brown Ale, but have pretty much scrapped that for now. We also have a rauchbeir in the works.

**KGB** – What is your personal favorite style?

**DF** – It's hard for me to pick a favorite style of beer. It really depends on the weather and what I'm in the mood for. I am very intrigued by Belgian sour beers, from lambics to Flanders red. I also, after a trip to Bamberg, have fallen I love with rauchbeir. I would have to say (and this won't make me very popular) that the beer that I consume the most of is Euro-lager. I love all beers German.

**KGB** – We hear you plan to go with cans for you product? Tell us why.

**DF** – I think that cans are the cutting edge in microbreweries, and this is Texas, after all. What Texan can resist the occasional tall-boy? Cans are also the Earth-smart choice. They are easy to recycle, and they are lightweight. I can get way more cans per truckload than bottles, thus reducing fuel consumption in shipping. They are also cheaper than bottles. I don't have to have a label machine or buy six pack carriers. The last reason is that cans are great for outdoor activities. There are so many places where bottles are prohibited (fishing, golfing, spectator sports) but where cans are no problem. Having said all that, my beers are really intended (like most of the beers you guys drink) to be poured out into a glass.

**KGB** – Will you also keg beer?

**DF** – You bet, although with the price of kegs as high as they are right now, they will, at first, be available on a limited basis. I have 48 kegs right now, and I am way too small to get an account with Microstar.

**KGB** – What if somebody wanted a corny keg filled?

**DF** – Until the law gets changed, I believe that it is illegal to fill a corny keg.

**KGB** – What was the biggest "surprise" you ran into on your effort to open a brewery?

**DF** – By far the biggest surprise has been the red tape. We have been trying to install our drains now for about three months, and are just now getting ready to pour concrete back.



Doing the Hokey Pokey in the back of the brewery, **MOW Don** puts his right hand in a little too early. Points were deducted.

Most of that was my own stupidity, as I should have gotten the local permit ball rolling way sooner.

**KGB** – When will you officially open?

**DF** – We hope to officially open by the first of 2008. There will be a party.

**KGB** – Will there be seasonal brews (e.g., Christmas beers, Oktoberfest, etc.)

**DF** – Not at first. We will have to build up some revenue to purchase packaging to release seasonals. Later on there will be seasonal beers for sure. I have a great recipe for a helles bock, as well as for a true German-style Oktoberfest. Later in the future, I plan on releasing some larger beers and am contemplating getting a small Maheen filler to fill large bottles to be sold individually.

**KGB** – What's your brewing capacity? Any plans to expand? In other words, can you, at your current facility?

**DF** – I would put our brewing capacity with the equipment on hand at around 2500 bbls a year. I do have room to expand, and will hopefully reach 5000 bbls a year, although I doubt

(Continued on page 6)

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**Czar Bill** read the foam in the bottom of **Dave's** glass and predicted a bright future for Southern Star Brewing. Dave wants to believe but knows that, true or false, it's the beer talking.

*(Continued from page 5)*

that will happen anytime soon.

**KGB** — Are you going to use volunteers for some labor intensive jobs like canning the beer like Rahr currently does and Sierra Nevada in their early days?

**DF** — Yes, for sure. I am still working on the legal issues, though. Although once you see how I'm going to have to can my beer, I might have a lack of volunteers...

**KGB** — Distribution: Any contracts with local bars or stores as yet.

**DF** — We haven't interviewed any distributors as of yet, but do have a few that have shown interest. We want to wait until we have a fully working facility for that. As far as bars go, we will have to see what distributor services who, but there has been strong interest in our product on this side of town, and in Conroe. Ditto for stores.

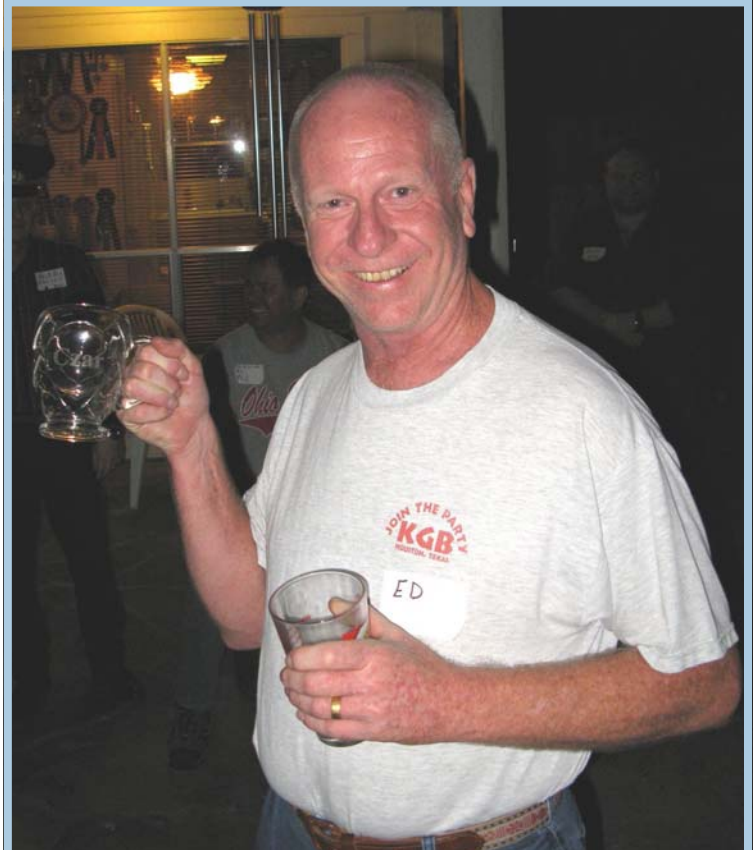
**KGB** — Tour schedule thoughts, if any?

**DF** — Probably once a week, and probably on Saturday. Seems the trend, but it also seems to be the most convenient time.

**KGB** — Is your entourage complete, or do you still have slots available for brewing groupies and like-minded hangers-on?

**DF** — Our entourage is complete for the moment, only because I have maxed out on people I can find that will work for free ☺. For the time being, the only other employee (and working partner) of Southern Star Brewing is Brian Hutchins. He has been working diligently for almost a year now on this effort. As of right now, he has dedicated way more time than I have, and I will probably have a hard time catching up with him.

We will have to hire a third person when we get up and running. After that, it just depends on the company growth. As I said earlier, we will utilize volunteers if people are willing to dedicate the time.



**Has-been Czar Ed Condon** finally got his hop mug. Rumors that he dropped it down the storm drain as he left the Smörgåsbeerd are completely unfounded.



**Brewdog Tasha** is unable to sit still, knowing that in that pot there are bratwursts boiling in Saint Arnold Christmas Ale.

# KGB Calendar

(Updated 4-Dec-2007)

Event	Date <small>(Article due date)</small>	Location	Style or Region of the Month	KOM
Houston Area Homebrewers' <b>Christmas Party</b>	Sun Dec 9, Noon-4	St Arnold Brewery 2522 Fairway Park Dr.	It's the holidays, genius. Use your imagination.	Saintly Stuff
<b>January Meeting</b> Spudfest	Sat Jan 19 Noon <small>(Jan 4)</small>	Southern Star Brewery Conroe, TX	TBA	TBA
<b>February Meeting</b> Fish Fry	Sat Feb 16 7PM <small>(Feb 1)</small>	Ed Condon's?	TBA	TBA
<b>March Meeting</b> Chili Cook Off	Sat Mar 15 7PM <small>(Feb 29 - Leap Day!)</small>	Jeff Scheerhorn's?	TBA	TBA
<b>April Meeting</b> Crawfish Festival	Sat Apr 19 7PM <small>(Apr 4)</small>	Carl Scott's?	TBA	TBA
<b>Big Batch Brew Bash</b>	Sun May 18 <small>(May 2)</small>	St Arnold Brewery 2522 Fairway Park Dr.	NA	NA
<b>June Meeting</b> Steak-Out	Sat June 21 <small>(Jun 6)</small>	Jaime Knapick's?	TBA	TBA

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in the

# KGB

Single one year KGB Membership \$20 – Family \$35

Single two year KGB Membership \$35 – Family \$60

Payable in cash or personal check (made payable to KGB). Give completed form to a club officer along with your dues. Paid membership entitles you to full club benefits, including a monthly newsletter, discounts on equipment and supplies at the local homebrew shops, as well as other local establishments, and much more.

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Fine Print

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Czar	Ed Moore
General Secretary	Bill King
Ruble Collector	Phillip Kaufman/Herb Baker
Commissar Brewski	Jeff Scheerhorn
Minister of Propaganda	Andy Dyer
Minister of Tabloid	Mark Rogerson
Minister of War	Donald Sajda
Newsletter Editor	Mark Rogerson

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