





Welcome to the 38th annual Bluebonnet Brew-off!

The dedication to homebrewing continues strong from last year, evident in the exceptional quality of entries this time around.I'm thrilled about our keynote speaker, Carvin Wilson. He's the mastermind behind the Mazer Cup, the world's premier mead competition, and a true heavyweight in the mead universe. Big shoutout to all the volunteers who've poured endless hours into making this year's Bluebonnet a success. Our board tirelessly works year-round to elevate this event into one of the planet's top-tier homebrew competitions. Massive thanks to our committee members for tackling all the crucial tasks with gusto. We've had generous folks opening their homes and businesses for distributed judging, and over 85 enthusiasts lending a hand with the judging process. And of course, a heartfelt thank you to all you HOMEBREWERS out there. Your unwavering support for homebrew shops and your passion for competition keep our hobby thriving. Nate Newcomb, 2024 Bluebonnet Director Cheers!

#### **KEYNOTE SPEAKER**



Carvin is a mead advocate, winning over 100 awards and competing in mead competitions. He travels across the country speaking about mead-making techniques, honey, and how to enjoy mead. Carvin organizes the Mazer Cup, the largest mead competition in the United States. He is also a beekeeper! He is a BJCP-certified beer and mead judge and has attended numerous mead-making courses at UC Davis. He served in the Marines and resides in Mesa, AZ, with his lovely wife Robin, four kids, five grandkids, and two dogs!

#### CONFERENCE SCHEDULE



| March 22 4-9p<br>March 22 7-8:30p | Big Thirsty Hospitality Suite<br>Trivia at Big Thirsty | Prefunction area   |
|-----------------------------------|--|--------------------|
| March 22 4:30p-6:30p              | Registration Desk Open                                 | Hotel Lobby        |
| March 22 5:30p                    | Beer & Food Pairing bus departs                        |                    |
| March 22 5:45p                    | Fort Worth Pub Crawl departs                           | Hotel Parking Lot  |
| March 22 6:30p                    | Denton Pub Crawl departs                               | Hotel Parking Lot  |
| March 23 11:00a-2:00p             | Registration Desk Open                                 | Prefunction area   |
| March 23 11:00a-5:00p             | Big Thirsty Hospitality Suite                          | Prefunction area   |
| March 23 12:00p-1:30p             | VIP reception and exotic beer tas                      | sting Sundance A   |
| March 23 1:00p-4:00p              | Cigar Clinic   | Rear Patio         |
| March 23 2:00p-3:00p              | Technical talk: Meadmaking with                        | n Carvin Wilson    |
|                                   | Sundance B & C   |                    |
| March 23 4:00p-6:00p              | Late Registration                                      | Prefunction area   |
| March 23 4:00p-5:00p              | Director's Welcome and Keynote                         | Speaker            |
|                                   | Sundance B & C   |                    |
| March 23 5:00p-6:00p              | Pizza Buffet   | Prefunction Area   |
| March 23 6:00p                    | Steinholding Competition                               | Sundance Ball Room |
| March 23 6:30p-8:30p              | Awards and Door Prize Drawing                          | Sundance Ball Room |
| March 23 8:30p-12:00a             | Homebrew Club Showcase                                 | Sundance Ball Room |
| March 23 8:30p-10:00p             | People's Choice Voting                                 | Sundance Ball Room |
|                                   |  |                    |

#### Technical Talk

We are excited to have Carvin Wilson. Carvin organizes the Mazer Cup, the premiere national mead competition. He has also been named Meadmaker of the Year at National Homebrew Competition several times. Carvin will share his hard earned lessons on crafting, caring for, and showcasing a wide variety of meads. He has lots of opinions about mead judging. Ask him how many honeys he has. Stein Holding Competition

Many thanks to Hop and Sting Brewery (Grapevine TX) for filling the beer steins for the steinholding competition.









#### SPONSORING CLUBS



North Texas Home Brewers Assoc. Dallas





Knights of the Brown Bottle Arlington/Grand Prairie

Horsemen of the Hopocalypse Northwest Fort Worth

Cap and Hare Fort Worth/Mid Cities



BENEFACTOR



# FOR SMART HOME LIVING



Inkbird has been incredibly generous, donating 50 brewing related accessories. We are grateful for the recognition that our homebrewers are important customers for this homebrew partner!









#### PLANNING COMMITTEE/BOARD

#### Bluebonnet Board of Directors

Chairman Matt Morriss, Directors: Steve Brown, Walter Hodges, Jimmy Orkin, James Lallande

| Director                                | Nate Newcomb                              |
|---|---|
| Assistant Director                      | Travis Pollan                             |
| Director Emeritus                       | Walter Hodges                             |
| Treasurer                               | Mark McCurdy                              |
| Secretary                               | Vicki Brown                               |
| Quartermaster                           | Mark McCurdy                              |
| Head Judge                              | James Lallande                            |
| TABC Liaison                            | Steve Wesstrom                            |
| Data Management / BCOEM                 | Jimmy Orkin                               |
| Big Thirsty Coordinator                 | Steve Russell                             |
| Beer Wranglers                          | Steve Littel & Steve Russell              |
| Stein Holding Competition               | Brian Beyer                               |
| Donation Coordinator                    | Michael Myers                             |
| Beer Pairing Dinner                     | Chris Bradley and Chef Roger Evaristo     |
| Hotel Liaison                           | Matt Morriss                              |
| Pub Crawl Coordinator                   | Jamison Kirmser                           |
| Event Registration                      | Reni Morriss & Susie Ballantyne           |
| Event Photographer                      | Chris Simmons                             |
| Program Publisher                       | Vicki Brown and Nick McCoy/FBS Printing   |
| VIP Coordinator                         | Reni Morriss                              |
| Tasting Glasses                         | Matt Morriss, North Texas Homebrew Supply |
| AV Coordinators                         | Brandon Martin                            |
| Raffle Coordinator                      | Susan Ballantyne                          |
| Awards Coordinators                     | Steve Wesstrom, James Lallande            |
| Awards Delivery, Post Event Coordinator | Travis Pollan                             |
| Homebrew Showcase Coordinator           | Jarrett Long                              |
| Website Maintenance                     | Matt Morriss                              |
| Marketing/ Branding advisors            | Caliber Creative Communication            |

#### BEER LOGIN AND JUDGES



#### LOG IN LOCATION

Many thanks to James Lallande and Peace Lutheran Church for generously letting Bluebonnet 2024 use the Fellowship Hall to check in beer entries.



Thank you to our Bluebonnet 2024 Judges! This event could not have happened without Head Judge James Lallande, Mark McCurdy, Jarrett Long, North Texas Homebrew Supply, who hosted judging sessions.

Harry F Anderson Steve Ballantyne Jonathan Barrows John Bates Evan Brady Rachel Brasnovan Kevin Brooker Steven Brown Vicki Brown Jody Cromeans Nigel Curtis Bryce DeShazo James Duke Dianne Duke Michael Dwyer Sylvia Eyster Marcio Fazzani Nathan Fenster Barry Forrest Christopher Galletto Amanda Garland Erich Gens

Mike Grover Joshua Hayes Jorge Hernandez Carlos Herrera Douglas Hicks Walter Hodges Brett Johnson Tina Kanaby Karl King Jamison Kirmser Tiernev Klee James Klee James Lallande Mark Lane William Lawrence Steve Littel Dave Littleton Amanda Long Jarrett Long Keith Marius Brandon Martin

Mark McCurdy Brandon Melton Tim Mercer Kevin Meyer Max Milan Brandon Montgomery Eric Morgan Matthew Morriss Reni Morriss John Mosher Michael Moss Scott Mullis Stacy Myers Nate Newcomb Terry Olinger Jimmy Orkin Nicole Pena Travis Pollan Randy Rancier Jerry Richard Jonathan Rollins

Steve Russell Fritz Schanz Brian Schoolcraft Charlie Scudder John Shank Tony Silveira Anupam Singhal John Skelton Morgan Smith Neil Spake John Sutton Alf Syftestad Angi Thomas Ronnie Tiner Mark Rendon Mike Treadway Kimberly Truesdell Sean Vreeland Steve Wesstrom Matt Wilson Collin Zreet

Best of Show Judges: Matt Morriss (Three Wide Brewing), Clifton Ellis (Edgewise Eight Brewing), Kyle LaPointe (Texas Foothills Distillery/Brewery/Winery), Mike Grover, Carlos Herrera (Texas Longhouse Meadery), Vicki Brown

Jonathan Marut





#### ENTRY DROP OFF PARTNERS

Many thanks to the partners who served as shipping destination and dropoff/pickup locations. Bluebonnet Brewoff could not exist without your gracious agreement to handle what adds up to three pallets of beer in case boxes!



#### SAD FAREWELL TO NGBC



The impact my first Bluebonnet had on me years ago cannot be measured; nor can the importance of the community I found in my club, Cap and Hare, and the homebrewing world as a whole. Every detail, every trick, every creative idea; all of it culminated in opening NGBC. And although that particular dream may be ending, my passion for the art and science of brewing will never fade. Thank you all for what you have taught and continue to teach me. Stan



#### Homebrewer of the Year Winners

1999 Tim Nagode 2000 Wes & Nancy Sampson, Mark A. Wedge 2001 Wes & Nancy Sampson 2002 Richard Dobson 2003 James Paige 2004 Mike Heniff 2005 Dennis Evans 2006 Richard Dobson 2007 Richard Dobson 2008 Richard Dobson 2009 Jeff Oberlin 2010 Jeff Oberlin 2011 Jeff Oberlin 2012 Mark Shoppe 2013 David Rogers 2014 David Rogers 2015 Jeff Oberlin 2016 Jeff Oberlin 2017 Jeff Oberlin 2018 David Rogers 2019 Fred David 2020 Jeff Oberlin 2021 David Rogers 2022 Mark Rendon 2023 Mark Rendon

#### **Team Homebrewers of the Year**

- 2010 David and Michelle Darity
- 2011 Dave and Michelle Darity
- 2012 J&J Brewcrew
- 2013 Jeff Poirot & Thomas Anderson
- 2014 Sean Vreeland and Mike Treadway
- 2015 Pete Walden and Greg Etzel
- 2016 Sean Vreeland and Mike Treadway
- 2017 Mike Treadway and Sean Vreeland
- 2018 Clifton, Colten and Barney Ellis
- 2019 Jeff Poirot and Nicholas McCoy
- 2020 Sean Vreeland and Mike Treadway
- 2021 Jeff Poirot and Nicholas McCoy
- 2022- Sean Vreeland and Mike Treadway2023 Damon Lacey and Jason Jo y
- 2025 Damon Lacey and Jason Jo y

#### Lifetime Achievement Award

| 2011 | "Just Dave" | Girard,   | Steve    | Wesstrom |
|------|-------------|-----------|----------|----------|
| 2012 | Steve Hacke | er, Kelly | / Harris | 3        |

| 2013 | Brian Schoolcraft, Rob Stenson, Mark Wedge |
|------|--|
| 2014 | Richard Dobson, Sue David,                 |
|      | Jane Dobson, Carolyn Hacker                |
| 2015 | Fred David, Don Trotter,                   |
|      | Brad Berven, Jamison Kirmser               |
| 2016 | James Dorman                               |
| 2017 | Matt Wilson                                |
| 2018 | Mike Grover                                |
| 2019 | Steve Brown, Vicki Brown                   |
| 2020 | Jimmy Orkin                                |
| 2021 | James Lallande                             |
| 2022 | Danny Kocurek                              |
| 2023 | Kyle LaPointe                              |
|      |  |

#### **Best of Show Winners**

1999 Robert Wietor 2000 Jim Layton 2001 Richard Dobson 2002 Bob Carbone 2003 Beer Steve Haney 2003 Mead/Cider Richard Dobson 2004 Beer Mike Heniff 2004 Mead/Cider Kurt & Kathy Stock 2005 Beer Dean Domec 2005 Mead/Cider Kelly Harris 2006 Beer Rob Kolacny 2006 Mead/Cider Mark A. Wedge 2007 Beer Jonathan Goudy 2007 Mead/Cider Chris Owen 2008 Beer Jason Lvon 2008 Mead/Cider Michael White 2009 Beer Darryl Kochaniec 2009 Mead/Cider Richard Dobson 2010 Beer Philip Rose 2010 Mead/Cider John Jurgensen 2011 Beer Tony Tielli 2011 Mead/Cider Cesar Gonzalez 2012 Beer Mike Haws 2012 Mead/Cider Mike Haws 2013 Beer Lee Friske 2013 Mead/Cider Jeff Reilly 2014 Beer Sean Vreeland/Mike Treadway 2014 Mead/Cider Jeff Oberlin 2015 Beer David Toups 2015 Mead/Cider Jeff Oberlin 2016 Beer Grant Chandler 2016 Mead Jeff Oberlin 2017 Beer Karl King 2017 Mead Cindy Oberlin 2018 Beer Janine Weber 2018 Mead Cindy Oberlin 2019 Beer Eric Heinz and Kyle Autry 2019 Mead Jeff Oberlin 2020 Beer Mark Rendon 2020 Mead Jeff Oberlin 2021 Perry Cindy Oberlin 2021 Beer Karl King 2022 Beer Keith Wright 2022 Mead Matthew Mead 2023 Beer David Rogers 4 Mead Cindy Oberlin

#### **Pro-Am Brews**

David Toups American Amber "ProAm(ber) 2015 with Pro Rabbit Hole Brian Schoolcraft Eisbock "School of Bock" 2016 with Pro Rabbit Hole Brewing Robert Brown Schwarzier "Skroob's Black Lager" with Pro Rabbit Hole Brewing Justin Holman "Comrade Snark" Russian Imperial Stout 2018 with Pro Rabbit Hole Brewing 2019 Phillip Verdiek "Gose Encounters" with Pro Rabbit Hole Gary Bruns "Black Forest II" Schwarzbier 2020 with Pro Hop Fusion 2021 Douglas Hicks with a Biere de Garde (pro Hop Fusion) Robert Brown with an American Porter (Cowtown Brewing)



#### LONE STAR CIRCUIT



#### NORTH TEXAS HOMEBREW CIRCUIT







#### PUB CRAWLS, DOOR PRIZES PATRON DONOR

Fort Worth: Depart from lobby 6:00 Drop off at Funky Picnic, multiple choices in walking distance. Food available multiple places. Denton: Depart from lobby 6:15 Drop off at Town Square, multiple choices in walking distance. Food available in multiple places.



Kettle to Keg is a 100% family-owned small business located in Sherman, Texas. Our business is based on positivity, fairness, and providing the best customer service in the business! When we say we are a family business, we mean it. Robert and Laura Veach have been married since 1999, and Tucker joined the family in 2003. Between the three of us, we take care of everything around here, especially YOU, our customers! We have everything for the aspiring homebrewer just getting started to all grain professional brewing. "Cheers to creativity" – Laura Veach



Door Prizes– The two paths: We had so many high interest high dollar donations this year, so we are having two door prize pools: Regular fun stuff, and BIG fun stuff. Regular tix \$1 each, major stuff tix \$5 each





## BrewHound



Maisie is the shop dog and PR hound. She started filling in for Clyde in December of 2016 when she showed up at the shop and we weren't able to find her home. She's here nearly every day during the week, occasionally on the weekend, and she's pretty awesome! She's the greeter and she cleans up any spilled grain for me.

Christopher Bart

8808 Camp Bowie West, #160 Ft. Worth, TX, 76116 817-615-9551





Digiboil



Brewzilla Gen 3

Many thanks to Chris Bart for BrewHound's very generous donations!







RahrBSG has been an annual major supporter of the Bluebonnet Brewoff and the homebrew community. This year their donation included grain, oak spirals, many yeasts, nutrients, hops, sanitizers, and a top of the line Grainfather G40 electric brewing system.







### There's never been a better time or place to be a homebrewer.

Whether you're a seasoned pro or just getting started, **North Texas Homebrew Supply** is proud to be a part of a community that's ready to support you every step of the way.

#### Beer, Wine, Mead, Cider, Coffee, Sake, and Kombucha.

Check us out online for great deals, monthly classes, and new products.

#### Learn the Science, Love the Art!

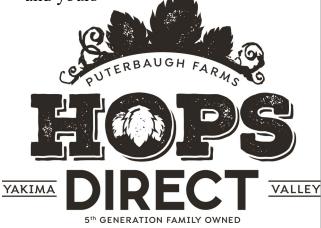
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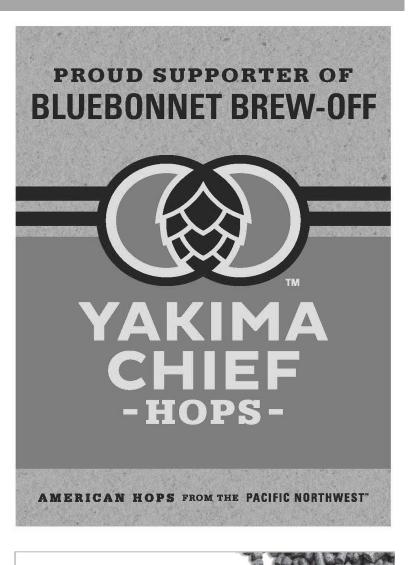


Bluebonnet Brewoff wants to give special recognition to our hops donors who have been so generous and so consistent since the beginning! Their missions:

Yakima: As a 100% grower-owned network of family hop farms, Yakima Chief Hops is uniquely positioned to establish strong relationships between the growers who supply our quality hops and the brewing customers who utilize our products in their beers.

Hops Direct : We stand behind our product and take every step necessary to ensure that our hops live up to the high standards maintained by our Puterbaugh Family. We currently grow 19 different hop varieties, but we are always expanding and looking toward the future. As growers, we provide hops that are dried at precise temperatures and handled with genuine care. Our hops are kept in cold storage year-round here on our farm until delivery direct to you. The Hops Direct stencil on your order is our guarantee that you are receiving our highest quality hops straight from our family to you and yours









The Guardian's Wood Shop

#### "Where trees come to life"

The Guardian's Woodshop, of Burleson, TX, has donated a very unusual and bespoke wooden door prizes. Interest piqued? Buy lots of door prize tickets to maximize your chances of snagging an awesome brewday accessory!













#### PATRON DONORS



Our international reputation as a leading supplier of quality hops has been achieved by consistently satisfying customer needs. With more than 170+ years of hop growing expertise, Hopsteiner understands that quality starts in the hop yards. Our products include a wide range of hop varieties from around the world. Including new experimental hop varieties, hop oils, hop extracts, downstream products, and beyond. Our most valuable resource, however, is our team whose experience, competence, and expert support are the pillars to our foundation of success. We are committed to providing the best products with the best service and we invite you to grow with us.

#### PATRON DONORS







Chase and Austin founded TexMalt in 2015 to become a part of the industry they appreciate so much. As they both often explain when asked why they started a malt house- "Texas craft beer and spirits deserve and should demand high quality, locally farmed and malted grains. Currently, the only thing local about most of these products is the water they use."

TexMalt's mission is to partner with breweries, distilleries, and farmers to produce quality malted grains. These efforts help provide the farming community with a new cash crop, as well as put the "local" in craft beer and spirits.



Caliber Creative® is an independent, full -service branding agency specializing in cultivating brand experiences from initial concept strategy through final design execution.



#### BENEFACTOR



## **Five Star Chemicals & Supply, LLC**

Thank you Five Star for donating multiple types and sizes of sanitation products we homebrewers rely on.

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#### **BIG THIRSTY DONORS**



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