

40th ANNUAL

20



26

BLUEBONNET

BREW - OFF



DIRECTOR'S WELCOME



As we gather for the 40th Annual Bluebonnet Brew-Off, I'm struck by what an extraordinary milestone this represents—not just for our competition, but for the entire homebrewing community across Texas and beyond. Four decades ago, a small group of passionate brewers set out to create a space where creativity, craftsmanship, and camaraderie could thrive. Today, that spark has grown into one of the largest and most respected homebrew competitions in the country.

This year's Bluebonnet is more than an anniversary; it's a celebration of the people who built this tradition. The volunteers who give their time and energy, the judges and stewards who uphold our standards, the clubs who bring their spirit and friendly rivalry, and of course the brewers—whose curiosity, skill, and dedication continue to push our craft forward. Every entry tells a story, and every brewer contributes to the legacy we honor this year.

Reaching our 40th year gives us a moment to reflect, but it also challenges us to look ahead. Homebrewing has evolved dramatically since our first competition, and the Bluebonnet has evolved with it. We remain committed to fostering education, encouraging innovation, and creating a welcoming environment where brewers of all backgrounds can grow and connect. Whether you're entering your first beer or your fiftieth, you are part of what makes this event special.

Thank you to everyone who helped bring the 2026 Bluebonnet Brew-Off to life. Your passion is the reason this competition continues to thrive. Here's to honoring our past, celebrating our present, and brewing an even brighter future. Raise a glass to 40 years of great beers—and to the many more ahead.

Jarrett Long 2026 Bluebonnet Brew-Off Director

KEYNOTE SPEAKER



Mitch Steele has been brewing beer professionally for over 37 years, studying brewing science at the University of California Davis and home brewing prior to becoming a professional brewer. Mitch spent 14 years with Anheuser-Busch, including 4 years as a new product manager. Mitch then followed up with 10 years at Stone Brewing in San Diego County, where he managed all brewing operations as Stone Brewing grew from a 35,000 bbl operation to one of the top 10 largest craft brewers in the country, operating 4 separate breweries in 2 countries. In 2012, Mitch authored the Brewers Publications book *IPA: Brewing Techniques, Recipes and the Evolution of India Pale Ale* and in 2014, the Brewers Association awarded Mitch with the prestigious Russell Schehrer Award for innovation in craft brewing. In 2016, Mitch partnered with 2 other industry veterans to establish New Realm Brewing Co., which operates 6 brewery taprooms in the Southeast. Mitch currently co-chairs the Brewers Association Technical Committee and sits on the Board of Directors for Brewers Association.

CONFERENCE SCHEDULE



Friday March 20, 2026

4:00p-6:30p	Registration Desk Open	Prefunction Area
4-11p	Big Thirsty Hospitality Suite	Sundance B
5:30p	Beer & Food Pairing bus departs	Hotel Parking Lot
6:00p	Trivia, Hop ID Challenge, Karaoke	Prefunction Area
6:30p	Denton Pub Crawl departs	Hotel Parking Lot
7:00-11:00p	Trivia at Big Thirsty	Sundance B

Saturday March 2, 2026

11:00a-2:00p	Registration Desk Open	Prefunction Area
11:00a-5:00p	Big Thirsty Hospitality Suite	Sundance B
12:00p-1:30p	VIP Reception and Exotic Beer Tasting	Sundance A
1:30-1:50p	Tech Talk: HB Club Roundtable	Sundance C
1:00p-4:00p	Cigar Clinic	Rear Patio
2:00p-2:50p	Tech Talk: Carlos Herra/Mead	Sundance C
3:30-3:50p	Tech Talk: Mitch Steele/IPAs	Sundance C
4:00p-6:00p	Late Registration	Prefunction Area
4:00p-5:00p	Director's Welcome/Keynote	Sundance C
5:00p-6:00p	Pizza Buffet	Prefunction Area
6:00p	Stein Holding Competition	Prefunction Area
7:00p-8:30p	Awards and Door Prize Drawing	Sundance Ball Room
8:30p-12:00a	Homebrew Club Showcase	Sundance Ball Room
8:00p-10:00p	People's Choice Voting	Sundance Ball Room

Technical Talks

Homebrew club round table and progression of competitive homebrewing

Mead Making with Carlos Herra from Texas Longhouse Meadery

IPA's with Mitch Steele, our Keynote Speaker

Stein Holding Competition



Thank you Steve Ballantyne for emceeding this fierce competition! Prost!

Thank you Amoretti for donating many wonderful flavors of extracts and syrups to inspire new creative beers and meads!



PLANNING COMMITTEE CLUBS



HORSEMEN



THE **Cap AND Hare** homebrew club

F O R T W O R T H , T E X A S



BENEFACTOR DONOR



Shoutout to NTHBS for again sponsoring the event's tasting glasses, and for providing swag bags for door prize collections!

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 – Mead – Cider – Kombucha – Wine – Sake - Seltzer

Experiment with new styles, ingredients, and equipment

Discover new skills

Help grow the community

Learn the Science. Love the Art.

North Texas Homebrew Supply
17811 Davenport Rd #11, Dallas TX 75252
469-206-6227 Online at nthbs.com and
[@northtexashomebrew](https://twitter.com/northtexashomebrew)



Many thanks to NTHBS for allowing local brewers to drop off their entries. Many cases of entries were accepted and cared for!





PLANNING COMMITTEE/BOARD

Bluebonnet Board of Directors

Chairman Matt Morriss , Directors: Steve Brown , Walter Hodges, Jimmy Orkin, Travis Pillan

Director	Jarrett Long
Assistant Director	Terry Olinger
Treasurer	Jimmy Orkin
Secretary	Vicki Brown
Quartermaster	Mark McCurdy
Head Judge	Mark McCurdy
Head Steward	Barry Forrest
TABC Liaison	Steve Westrom
Data Management / BCOEM	Jimmy Orkin
Big Thirsty Coordinator	Steve Littel
Beer Wranglers	Steve Littel
Stein Holding Competition	Steve Ballantyne
Donation Coordinator	Chris Bart
Beer Pairing Dinner	Collin Zreet/ Chef Roger Evaristo
Hotel Liaison	Matt Morriss
Pub Crawl Coordinator	Walter Hodge
Event Registration	Reni Morriss & Susie Ballantyne
Event Photographer	Walter Hodge, Chris Simmons
Program Publisher	Vicki Brown
VIP Coordinator	Reni Morriss
Tasting Glasses	Jarrett Long & North Texas Homebrew
AV Coordinators	Amy Patton
Door Prize Coordinator	Suzie and Steve Ballantyne
Awards Coordinators	Steve Westrom, James Lallande
Awards Delivery, Post Event Coordinator	Terry Olinger
Homebrew Showcase Coordinator	Jarrett Long
Website Maintenance	Matt Morriss, Jimmy Orkin
Social Media	Brian Street

BEER LOGIN AND JUDGES



Many thanks to TBI/
 Probrew Supply. Bluebonnet
 2026 used their warehouse
 to check in beer entries.



Thank you to our Bluebonnet 2026 Judges! This event could not have happened without Head Judge Mark McCurdy, Jarrett Long, North Texas Homebrew Supply, and Matt Morris who hosted judging sessions.

Emily	Allen	Caroline	Forster	Jarrett	Long	Jerry	Richard
Harry	Anderson	Amanda	Garland	Amanda	Long	Douglas	Robinson
Steve	Ballantyne	Keith	Green	Mike	MacCrory	Jonathan	Rollins
C.J.	Barley	Clayson	Greene	Dave Jonathan	Maxon	Steve	Russell
John	Bates	Mike	Grover	Mark	McCurdy	Brian	Schoolcraft
Jason	Batten	Bill	Hamilton	Brandon	Melton	Mark	Schuler
Huggy	Bear	Joshua	Hayes	Tim	Mercer	Charlie	Scudder
David	Bierschenk	Carlos	Herrera	Kevin	Meyer	John	Shank
Kevin	Brooker	Craig	Hewitt	Max	Milan	Tony	Silveira
Steve	Brown	Douglas	Hicks	Brandon	Montgomery	John	Skelton
Marqus	Burleson	Walter	Hodges	Eric	Morgan	Greg	Smith
Joseph	Cromeans	Don	Huether	Matthew	Morriss	James	Smith
Nigel	Curtis	David	Johnson	Reni	Morriss	Brian	Street
Kat	Desquitado	Jerry	Keeney	John	Mosher	John	Sutton
James	Duke	Karl	King	Michael	Moss	Alf	Syftestad
JD	Duke	James	Klee	Stacy	Myers	Mike	Treadway
Taryn	Dunn	Tierney	Klee	Terry	Olinger	Kim	Truesdell
Michael	Dwyer	Loring	Knutson	Matt	Parulis	Sean	Vreeland
Brian	English	Nancy	Knutson	Nicole	Pena	Aaron	Wagner
Scott	Eppelman	James	Lallande	Travis	Pollan	Mark	Wedge
Terry-Lynn	Faught	Kyle	LaPointe	Michael	Porter	Steve	Wesstrom
Marcio	Fazzani	William	Lawrence	Randy	Rancier	Matt	Wilson
Barry	Forrest	Steve	Littel	Josh	Rawls	Collin	Zreet

Planning Committee



Best of Show

Judges:

Matt Morriss
 Collin Zreet
 Brandon Martin
 Kyle LaPointe
 Seth Morgan
 Carlos Herrera





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 four pallets of beer in case boxes!



BLUEBONNET AWARD HISTORY

Homebrewer of the Year

- 1999 Tim Nagode
- 2000 Wes & Nancy Sampson, Mark 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
- 2024 Eric Heinz, Kyle Autry
- 2025 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 Treadway
- 2023 Damon Lacey and Jason Joy
- 2024 Eric Heinz and Kyle Autry
- 2025 Jarret Long, John Bates

Club of the Year /Bluebonnet Award

- 2010 North Texas Homebrewers Association
- 2011 Austin Zealots
- 2012 North Texas Homebrewers Association
- 2013 North Texas Homebrewers Association
- 2014 North Texas Homebrewers Association
- 2015 Cap and Hare
- 2016 Cap and Hare
- 2017 Bay Area Mashtronauts
- 2018 Cane Island Alers
- 2019 Ninja Homebrewers
- 2020 North Texas Homebrewers Association
- 2021 North Texas Homebrewers Association
- 2022 North Texas Homebrewers Association
- 2023 North Texas Homebrewers Association
- 2024 Ninja Homebrewers
- 2025 Ninja Homebrewers



BLUEBONNET AWARD HISTORY



Best of Show

1999 Robert Wiector
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 Lyon
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
2024 Mead Cindy Oberlin
2025 Beer Randy Daily
2024 Mead Dan Acheson
2025 Beer Jeff Case
2025 Mead Bill Boyer

Lifetime Achievement Award

2011 “Just Dave” Girard, Steve Wesstrom
2012 Steve Hacker, Kelly Harris
2013 Brian Schoolcraft, Rob Stenson, Mark Wedge
2014 Richard & Jane Dobson, Sue David, 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
2024 Matt Morriss
2025 Jim Grady

Pro-Am Brews

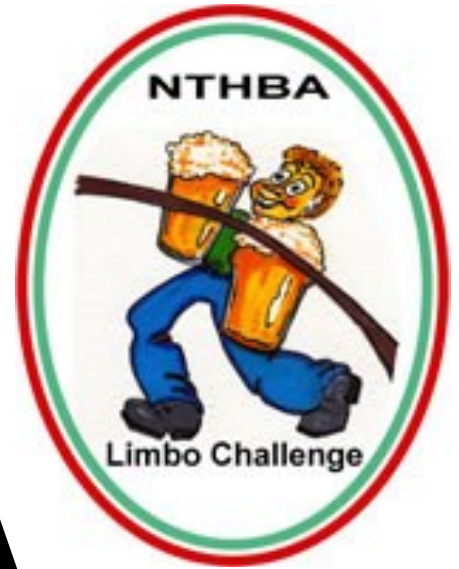
2015 David Toups American Amber “ProAm(ber)
with Pro Rabbit Hole
2016 Brian Schoolcraft Eisbock “School of Bock”
with Pro Rabbit Hole Brewing
Robert Brown Schwarzbier “Skroob’s Black Lager”
with Pro Rabbit Hole Brewing
2018 Justin Holman “Comrade Snark” Russian Imperial Stout
with Pro Rabbit Hole Brewing
2019 Phillip Verdiek “Gose Encounters” with Pro Rabbit Hole
2020 Gary Bruns “Black Forest II” Schwarzbier
with Pro Hop Fusion
2021 Douglas Hicks with a Biere de Garde (pro Hop Fusion)
Robert Brown - American Porter (Cowtown Brewing)
2025 Anthony Cortez “Gin Fizz” with Three Wide Brewing



Walker Honey Farm is donating three gift certificates for a gallon of honey of choice to be awarded to the stein winners in the three Mead Categories. Many thanks!



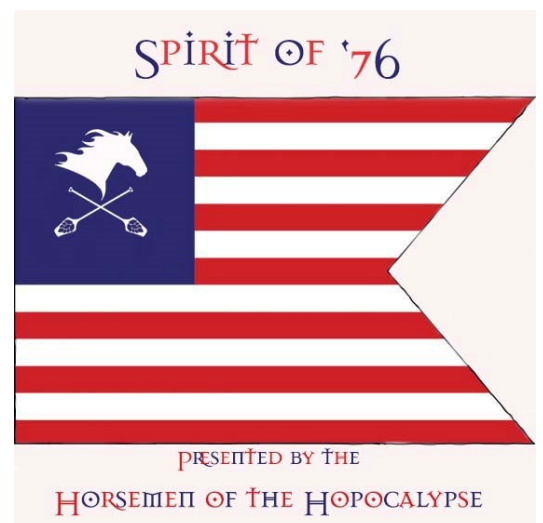
LONE STAR CIRCUIT



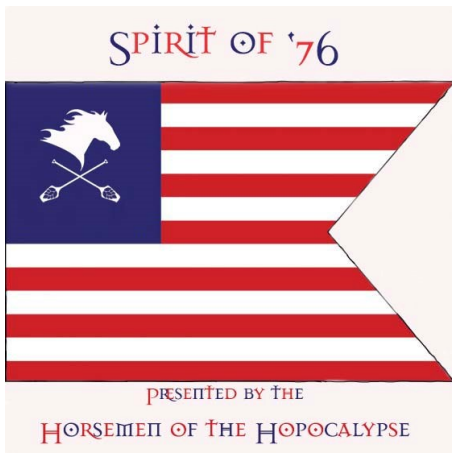
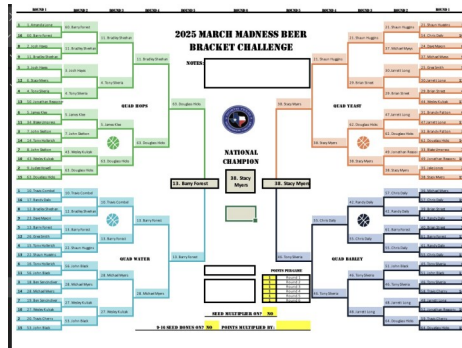
Big Batch
Brew Bash



Bay Area Mashtronauts



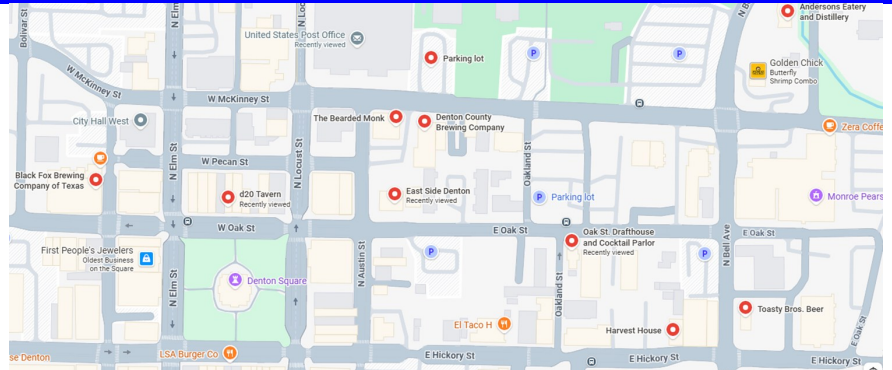
NORTH TEXAS HOMEBREW CIRCUIT





PUB CRAWL, BEER DINNER, DOOR PRIZES

Denton: Depart from lobby 6:30; Drop off at Town Square, multiple choices in walking distance. Food available multiple places. Maps will be on the bus or scan the QR code.



The popular Beer and Food Pairing banquet is back this year, to be held on Friday evening at Three Wide Brewing. This year's event features a 5-course gourmet meal crafted by Chef Roger Evaristo, with each course paired with Three Wide Brewing beers and guided by Advanced Cicerone Collin Zreet. Bus will depart the hotel at 5:30 to get to the venue, and the dinner is expected to begin at 6:15. This year's dinner menu includes:

- **Meat & Cheese Tasting** – (Paired with German Helles Lager)
- **Arugula Salad** – (Paired with Belgian Golden Strong Ale)
- **Steak and Ale Pie** – (Paired with English Pale Ale)
- **Beef Cheeks & Potatoes** – (Paired with American Brown Ale)
- **Bread Pudding** – (Paired with Dry Irish Stout)



Door Prizes– The two paths:
We are having two door prize pools: Regular fun stuff, and BIG fun stuff. Regular tix \$1 each, or buy 5 get one free; major stuff tix \$5 each



BENEFACTOR DONOR



BREW HOUND



Brody became the new BrewHound in 2025. He's become the face of the shop. What a cool guy! We are celebrating 11 years in business this May!! Thank you to all our customers.

Chris Bart

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



Many thanks to Chris Bart for BrewHound's very generous donations, for coordinating donations, and for collecting entries by local brewers!

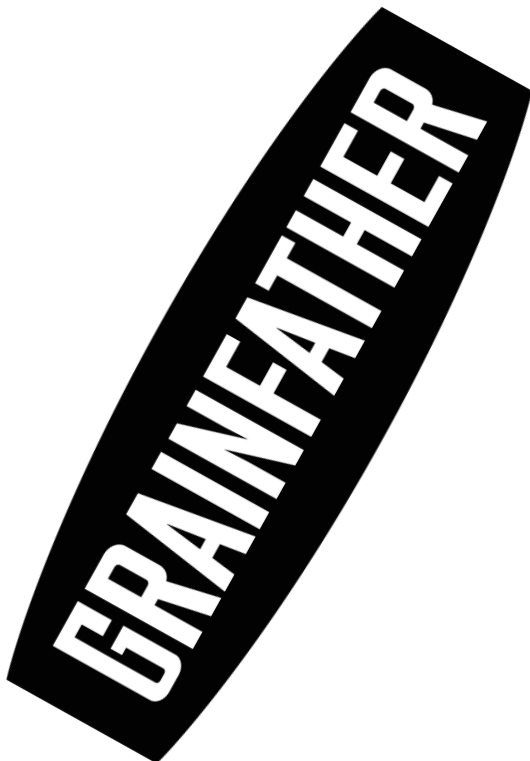


BENEFACTOR DONOR



RahrBSG

RahrBSG has been an annual major supporter of the Bluebonnet Brewoff and the homebrew community. This year their donation included a Grainfather glycol chiller!



BENEFACTOR DONOR



Where Breweries Begin.

Supporting the Brewers Who Become Breweries.

The Bluebonnet Brew-Off™ celebrates the passion, precision, and creativity that shape great beer.

At Pro Brew Supply, we know many of today's competitors will become tomorrow's brewery founders, head brewers, and industry leaders.

We're proud to support the journey — from first batch to full brewhouse.



Thank you to TBI Pro Brew Supply for again serving as a shipping location and for allowing us to stage our login in their warehouse. They have been top supporters for many years and the organizing committee is very grateful.



BENEFACTOR DONOR



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

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 .



BENEFACTOR DONOR

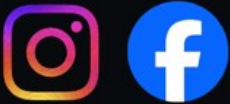


THREEWIDE Tap BREWING CO & Room

SAVE WATER

Drink Beer

LIVE WIDE Open



@3WIDEBREWINGTX



3WIDEBREWING.COM



Brewmaster

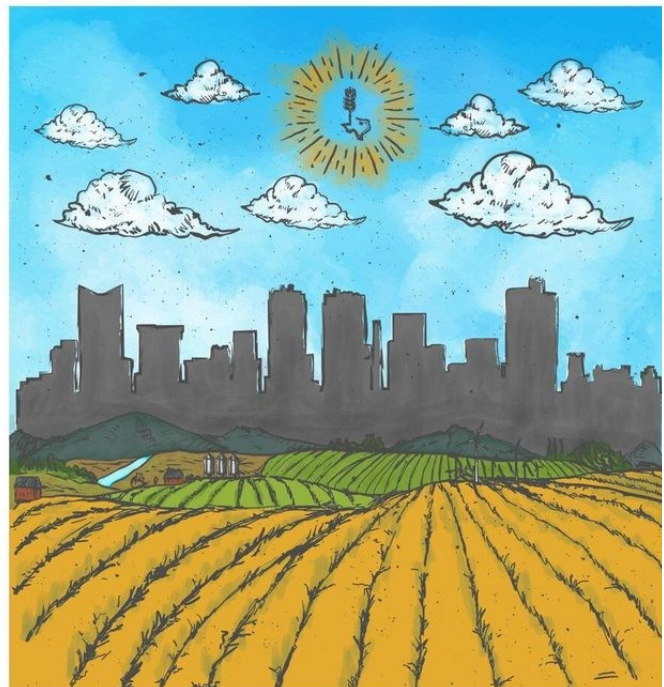


Our international reputation as a leading supplier of quality hops has been achieved by consistently satisfying customer needs. With more than 170+ years of hop growing expertise, Hopsteiner understands that quality starts in the hop yards. Our products include a wide range of hop varieties from around 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.

BENEFACTOR DONOR



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.



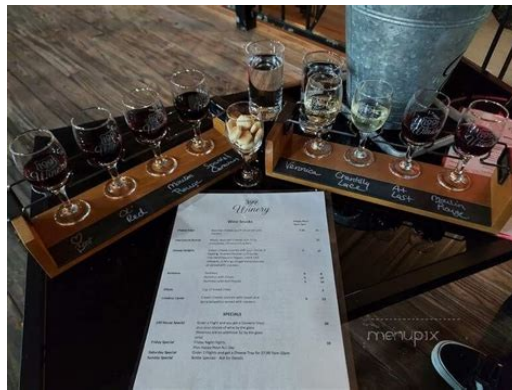
TEXMALT
TEXAS FARMS. TEXAS MALT.



PATRON DONORS



147 Main Street,
Azle, Texas
76020
682-305-6305



ROLLERTOWN MANIFESTO



We are not ones to sit by and let life happen to us. We are not here to be passive recipients or to live in someone else's vision of the world.

We believe the world is what you make of it. We believe that with imagination and hard work anything is possible. We believe in ourselves.

So we decided to make our own version of reality. To risk it all in order to have the life we want. To take a leap of faith. To believe.

We go where the opportunity is no matter how difficult or painful it may be. Enduring, working, surviving, thriving. It isn't easy and it shouldn't be. It is earned. But holy SH*\$ is it worth it.

Opportunity is on the horizon. And that life you want is right over there.

Let's roll.

Rollertown Beerworks 6450 Main Street Frisco, TX 75033 Phone: (888) 703-4369
OUR HOURS: Mondays (Jan+Feb only): CLOSED Tuesday-Thursday: 11a-10p
Friday-Saturday: 11a-12a Sunday: 11a-9p



PATRON DONORS



The taproom is open daily, 12–10pm.

We sell \$20 wristbands (good for four beers) on Thursdays from 4–9pm and Saturdays from 12–5pm.

There is an on-site food truck: [Oh Balls!](#) Food truck hours:

- Wednesday: 5–9pm
- Thursday: 5–9pm
- Friday: 12–2:30pm and 4:30–8:30pm
- Saturday: 12–8:30pm
- Sunday: 12–5pm



220 S. Sylvania Ave.

Ft Worth, TX

76111

Manhattan Project Beer Company



2215 Sulphur Street
Dallas, Texas 75208

(469) 678-8870

Sun: 10am to 10pm
Mon – Thu: 7am to 10pm
Fri: 7am to 12am
Sat: 8am to 12am

WE MAKE WHAT WE LOVE

As with most craft beer businesses, Manhattan Project Beer Company began as a passionate hobby. Although our love for craft beer precedes the formation of Manhattan Project Beer Co, the three of us first came together in 2010 to design a ground-up beer to meet certain specifications for a significant event, Karl and my wedding. The beer was a collaboration of our favorite homebrew styles at the time, American brown ale and all things Belgian. (Keep in mind that this was over ten years ago!)

During the 8-month design period, we realized the unique synergy achieved by combining each person’s particular skill set. Our common goal was to create a beer that would be appreciated by the creators, other craft beer drinkers, and those not yet exposed to beers beyond traditional American Lagers.

The project was a success. The beer started as an American Brown Ale and evolved into a Belgian Dark. As it is called today, Inception has a well-balanced Old World flavor that went on to win multiple awards.

We formalized under the name Manhattan Project, given our creative, collaborative, experimental, and scientific approach to beer making (not to mention the plethora of cool beer names like Half-Life and Superfortress). Manhattan Project entered its first competitive festival in May of 2013, taking first place in American IPA with a light, crisp IPA called Hoppenheimer.



PATRON DONORS

Thank you to Kettle to Keg for acting as a drop off location for our entering brewers in far North Texas, and for donating a keg!



Catch us for a beer and we'll give you the long version. In short, we were craft beer fans that became home brewers. With a goal to turn more people on to the craft vibe, we opened four corners brewing in 2012.

As Dallas natives, we're proud to represent our community and extend la Buena Onda to you. ¡Salud! The Four Corners Brewing taproom is your home for good vibes and great brews. Located at 1311 s. Ervay St. in Dallas, we've transformed a historic carriage house into a welcoming space to unwind and savor our latest creations.

Make the good times last!

We welcome you to visit our taproom for special brews, amazing food and downtown views. Bring a friend or make new ones here.

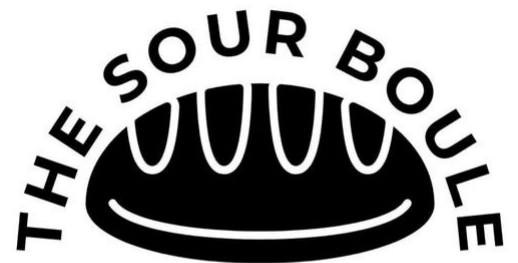
SUPPORTER DONORS



SPIKE
It's Brew Day



Baron Brew Equipment



LALLEMAND BREWING

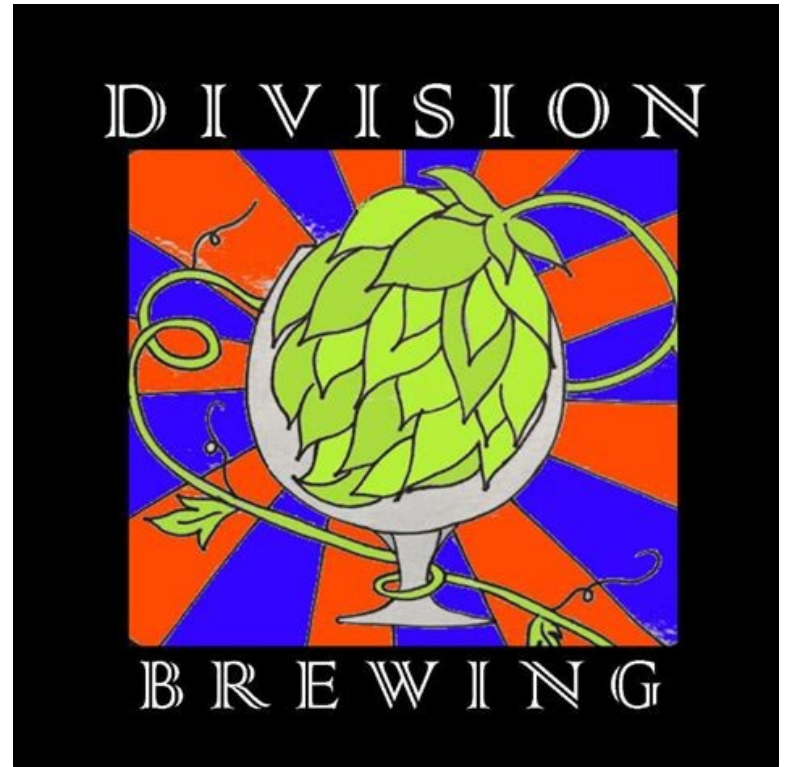
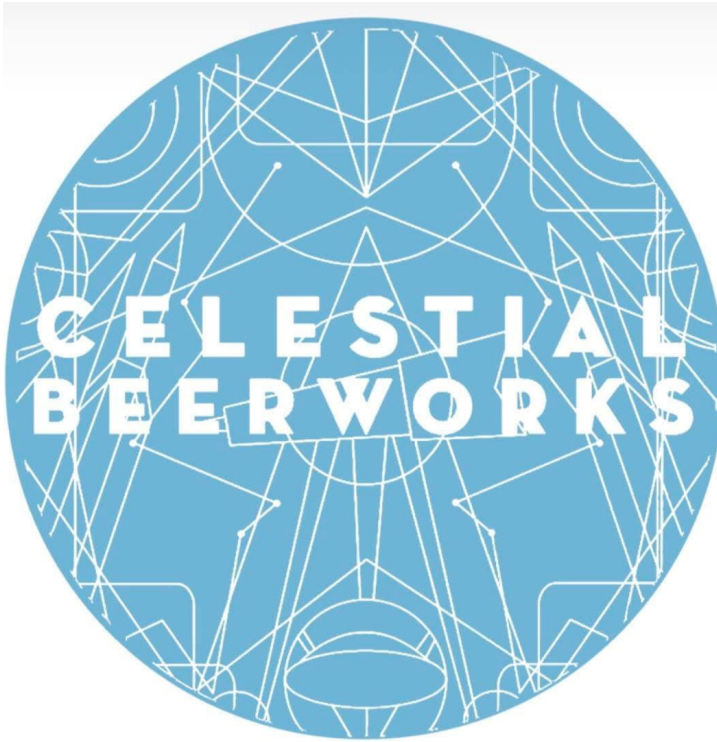


Bee & Brew





PARTNER DONORS





PARTNER DONORS



**TEXAS
LONGHOUSE
MEADERY**





BIG THIRSTY DONORS



Thank you for the tasty brews you sent for log in!

VIP EVENT DONORS





PATRON

Special thank you to Bill Binger, a customer and friend of Brewhound, for donating his 15 gallon Blichman Brew Rig! What a fabulous donation and donor!



PEOPLES CHOICE HOMEBREW AWARD

People's Choice Voting

Cast your vote for the club that brought your favorite beer, mead, or cider! There will be a 1 hour and 30-minute count-down timer started following the awards ceremony presentation. You will have this time to walk around and sample all the beverages and use the provided poker chip to cast your vote. This year there will be a 1st, 2nd, and 3rd place people's choice award along with a best club bar award. 1st place will also take the traveling trophy home with them to be returned at next year's Bluebonnet..



Big thanks to Chris @ BrewHound and Eric@NTHBS for your tireless support of the homebrewing community! Your donations and dedication to furthering the hobby is greatly appreciated.

Thank you to the Three Wide family for donating the use of a refrigerated truck and meeting space all year! Committee meetings became something to look forward to knowing they were held at Three Wide. The planning committee is very appreciative of all our partners!



THREEWIDE BREWING CO. & TAP ROOM

FIND US HERE!

16230 THREE WIDE DRIVE
FORT WORTH, TX 76177

TEXAS MOTOR SPEEDWAY

114

35W