



Volume 2, Number 4 April, 1984

REVIEW of the MARCH MEETING

The Ides of March was truly a date on which to be wary. It was the date of the Foam Rangers' monthly gathering, an event which makes the blood run cold in the bravest of men, and causes lesser mortals to quiver mindlessly. The March meeting was no exception, as this was the date of the competition among our membership. Once all women and children were off the street (which was no small feat in itself, particularly when getting the women off the street around the Astrodome), the Foam Rangers engaged in a bloodless combat to see who had concocted the best beers within some seven categories. And wouldn't you like to know who won?

So would I. Unfortunately, I have no idea. Actually, I have a very good idea, and as I recall there was one combatant who nearly swept away the entire field. Considering the quality of home brewed beers made by the Foam Rangers in general, this was no small feat indeed!

In fairness to all of the fine entries in this competition, and since any thing less than a complete list of the winners would not be fair, the list of competition winners will have to wait for the May Newsletter. My apologies to all who were eagerly (anxiously?) waiting to see their name published in this outstanding literary masterpiece. Fear not! Your names will be published in the next episode in the continuing saga of Foam Rangers! Or should that read, "You must continue to live in fear for another month; now that we have you it is our intention to make you suffer as long as possible!"

One final note. The flatulence exhibited by the judges after this competition was truly remarkable!

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PREVIEW of the APRIL MEETING

By the time you read this, the Ides of April will have passed and it will be time to celebrate the fact that we have once again managed to complete our obligations to our rich uncle, or to cry in our beers and lick our wounds. Either way, the April meeting of the Foam Rangers promises to be another outstanding event. Don't miss it if you can!

At the April 19 meeting of the Foam Rangers, the theme beers will be "British ales"! Since these beers are noted for their high oligosaccharide content (refer "How Sweet It ... Is?" later in this issue), this meeting promises to possess an atmosphere that will go down in history.

And who do we get to thank (blame?) for this event? Consider the following list of individuals who have promised to provide certain quantities of some of the more outstanding British brews:

| | |
|------------------|-------------------------------------|
| Chad Alexander - | Samuel Smith's Old Brewery Pale Ale |
| Lucien Cullen - | Bass (draught???) |
| Dave Bensey - | Fuller's London Pride |
| John Stone - | Belchaven [sic] |
| Ted Grover - | Bleeding Watney's Red Barrel |
| John Adams - | Bombadier Ale |
| Tom Bakewell - | Old Peculiar [sic] (get it?) |
| Bill Watts - | McEwan's Export |
| Malcolm Davies - | Newcastle Brown Ale |

This leaves a few notable brews for which no one has (hmmm...) volunteered. It would be nice if someone would pick up a few cases of Whitbread, Cheshire English Pub, and Watney's Stingo! There are, of course, several other beers that would be worth sampling, so fill in the gaps and bring all you can afford (three or four cases is sufficient). Don't worry about bringing too much - the excess will be donated to a needy family in Sugar Land.

There is also an event planned for the April meeting which will undoubtedly be the most talked about spectacle since the premier of "The Attack of the Killer Tomatoes"! Hold onto your seats, beer lovers, because the Foam Rangers are going to make a BUS BEER for the upcoming Pub Crawl! Not only can you see the actual home brewing process demonstrated by experts (so that you can quit faking it), but this particular beer is going to be quite extraordinary. Image, if you can, a BUS BEER! I cannot wait to see how you wash an entire bus!

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SNEAK PREVIEW of the MAY MEETING

The theme beer for the May 17 meeting of the Foam Rangers will be German light lagers. We are at this very moment making up the list of volunteers for who will bring what beers. We will let you know what you have been volunteered to bring in the next issue.

And please, please, please do not forget that the May 17 meeting is the LAST CHANCE you have to get into practice for the Pub Crawl. Shirley you know by now that this event will occur on Saturday, May 19! (Yes, I know. And stop calling me "Shirley"!)

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HOW SWEET IT . . . IS?

--- by Mike and Dorothy Bartol

Flatulence. It's something with which beer lovers have had to learn to live since the art of brewing began. Beer contains certain oligosaccharides - chains of two to ten sugars. Because our bodies lack enzymes needed to break these sugar chains into forms that can be metabolized, these sugars pass on to the lower intestinal tract where anaerobic bacteria feast away on them. And as they do, these bacteria produce a gas with a distinctive odor.

In the mashing process enzymes present in the barley break down starch from the grains, producing mostly glucose, maltose, and other oligo- and polysaccharides such as sucrose, sacchryose, verbascose, and raffinose. After the resulting wort is hopped and yeast is added, the smaller saccharides are fermented to produce alcohol. In general, saccharides larger than a three chain sugar are not fermentable. However, they will contribute to the caloric value as well as to the overall flavor of the beer, its ability to form a head, and, ultimately, flatulence.

An experiment using radiation was found to reduce the percent of longer chain molecules of sugars by forming weak points in the chain, thus making them easier to decompose when digested.

Who knows, the next beer craze may be: FART FREE BEER!!!

Science News, Vol. 125, p. 72. "Irradiation - it cuts the gas".
LC Magazine, Vol. 1, No. 8, pp. 504-507. "Ion Chromatography: A Versatile
Technique for the Analysis of Beer"

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Charlie Papazian's Talk

--- by George R. Clarkson

Those of us who showed up for Charlie Papazian's talk this past April 1 were no fools. In spite of the rather long drive to Mr. Dunderbak's in Greenspoint Mall (long for us "inner loopers" anyway), Charlie's presentation was informative, entertaining, and well worth the trip. In addition, Mr. Dunderbak's is a very worthwhile establishment.

Charlie presented an hour long talk, delivered from a podium of stacked beer cases, that covered topics ranging from types of beer ingredients, to the making of beer, to tips for consistently making good beer. It is this latter topic that I will concentrate on. Do not forget, however, Charlie's philosophy (which we all should adhere to) of "Relax! Don't worry! Have a home brew!"

Charlie's tips for making good beer focused on three themes: keep your equipment clean, use quality ingredients, and avoid undue aeration.

First, clean does not imply sterile. In fact, sterility is not practical at home and even breweries do not attempt it. Adequate cleanliness is possible, however. For cleaning equipment use 1 or 2 ounces of household bleach (sodium hypochlorite, NaOCl) in 5 gallons of water. Soak equipment in this solution for 10-15 minutes and then rinse with HOT water. Also, bottle caps should be sterilized by boiling just prior to bottling.

Secondly, use quality ingredients in making your beer. Preferably, use all malt, reserving corn sugar only for priming. If you must use sugar, use corn sugar (dextrose, d-glucose), and not cane sugar (sucrose, saccharose). In any case, do not let more than 20% of your ingredients (by weight) be sugar.

Finally, avoid aeration of your beer after the first 6-12 hours of fermentation. During the first few hours, yeast store oxygen in their cells so the wort should have plenty of dissolved oxygen in it. Thereafter, do not aerate the wort by stirring it (as some recommend). Particularly avoid aeration during bottling or kegging of the beer. Undue aeration is a major contributor to the occurrence of mediocre home brew.

Some other tips and facts:

- * All grains, except crystal malt, should be mashed to extract their true flavor and fermentables. This can be a fast and nasty mash prior to boiling with malt extract.

- * Crush all grains; all breweries crush their grains.

- * Do not boil grains in malt extract for more than a very few minutes. To do so results in a beer with a tannic flavor. Do not expose grains to temperatures in excess of 170°F for more than a few minutes.

- * Aging will reduce the tannic flavors in beers.

- * Guinness does from yeast pitching to pub in only 10 days!

- * Long aging (whether in the secondary fermenter or in bottles) will not improve most beers.

- * Long aging will cause yeast cells in the trub to break down (autolyze) and disflavor the beer.

Charlie had much more to tell us. If you missed his talk, try to see it on the video tape recording that was made, or wait for his new 450 page book due for publication this summer.

The Defenestration of Noggins II

Guess what! The hottest event of 1983 is going to be repeated in 1984! Mark this date on your calendar (May 19), and get yourself ready to celebrate the second Foam Rangers' Pub Crawl! This will be unquestionably the event of the season; last year's Pub Crawl was so (how do we phrase this) "noteworthy" that a complete review including (groan) photographs appears in the March 1983 issue of "All About Beer". I understand that the negatives are available to the highest bidder.

This Pub Crawl promises to be even more exciting. Several suggestions have been made as to our potential stops, including the always enjoyable "Munchies", the fascinating "Ale House", the new Irish pub "Kenneally's", "Mr. Dunderbak's", "Elephant and Castle", and more! And do not forget that we are likely to have a club brew available during the long bus rides, if we get busy and make one.

I understand that we will attempt to use the London bus service again. Even if the unthinkable should happen again, the substitute bus was plenty good. I reminded some of us of days long gone (some longer than others). However, it has been suggested that defenestration be kept to a minimum.

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God, help us! You know who has gotten some more of that strange infection in his latest brew. It had predictable results. And so, under great pain (some of which is attributable to flatulence) we reluctantly present...

SON OF UP YOUR BBQ !!

--- by Larry Bristol (groan)

* BBQ - Beer Brewing Quotient

1. The principle difference between home brew and imported beer is:
 - a) price.
 - b) quality.
 - c) availability.
 - d) What do you mean - Canadian imports or European imports?
 - e) flatulence.

2. The principle difference between home brew and domestic beer is:
 - a) price.
 - b) quality.
 - c) availability.
 - d) What do you mean - Bud or Miller Lite?
 - e) I don't know. I've never been drunk enough to actually try a domestic beer.

3. You walk into a neighborhood bar and order a swallow of Samuel Smith's Old Brewery Pale Ale. Which of the following best describes the conversation which ensues:
 - a) BT (bar tender): "What's that?"
You: "An English beer."
BT: "We don't serve none of that sissy foreign stuff!"
 - b) BT: "Sorry, but I just served my very last one to that truck driver at the end of the bar."
 - c) BT: "Where do you get that?"
You: "I find it in a lot of places."
BT: "Isn't that a foreign beer?"
You: "Yes. It's British."
BT: "Why would you think we would have it here?"
You: "Why not?"
BT: "This is America!"
You: "Yes, but do not the Canadian goose and the swallow fly south for the winter, and yet these are not strangers to our land?"
BT: "Are you suggesting that beer migrates?"
You: "Not at all; but it could be carried."
BT: "What? By a swallow? That's impossible!"
You: "For heaven's sake... It could grab it by the cap!"
BT: "It's not a question of how it grasps it, it a question of aerodynamics. An 8 ounce bird cannot carry a 2 pound bottle of beer!"
You: "Yes..."
BT: "Look, a swallow has to beat its wings 42 times a second in order to maintain air speed velocity. Right?"

You: "I really don't..."

BT: "AM I RIGHT?"

You: "Yes, yes. I see..."

BT: "So you see, it is aerodynamically impossible."

Cowboy at pin ball machine: "Perhaps two swallows could carry it together."

BT: "Are you kidding? How could they tie themselves together?"

Trucker at end of bar: "It could be carried by an African Swallow."

BT: "Yes, but African Swallows are non-migratory!"

Trucker: "Oh, sure, but it could do it. That's my point."

BT: "Oh, yes. I agree with that."

d) BT: "What do you mean - an African or a European swallow?"

e) BT: "Bottled or draught?"

- 4) The best example of "moxie" is:
- to walk into a truck stop bar and order a draught Guinness at room temperature.
 - to travel to London (at your own expense) so that you can order an imported American beer.
 - to soak the labels off bottles of Samuel Smith's Old Brewery Pale Ale, enter them into a home brew competition, and swear that you made it by following the directions on a can of Edme malt extract.
 - What do you mean - Oriental moxie or South Pacific moxie?
 - to soak the labels off bottles of Miller High Life, enter them into a home brew competition, and swear that you made it by following the directions on a can of Ajax.
- 5) When you see a picture of the majestic moose, it immediately makes you think about:
- taking a vacation in Sweden this year.
 - a hoppy Canadian export lager.
 - the time a moose bit your sister.
 - What do you mean - a Canadian moose or a European moose?
 - Boris and Natasha.
- 6) Renes Descartes:
- was a real pissant.
 - is famous for the quote, "I drink. Therefore, I am."
 - was the second president of the Republic of Mexico.
 - What do you mean - the politician or the philosopher?
 - was a drunken fart.
- 7) Home brewers make:
- a mess in the kitchen.
 - \$246.75 an hour.
 - better lovers.
 - What do you mean - American or European home brewers?
 - all of the above.

- 8) The Official beer of the 1984 Olympics:
- a) is bleeding Watney's Red Barrel.
 - b) is Olympia.
 - c) now costs \$1.00 more per bottle than last year.
 - d) What do you mean - the Los Angeles or Yugoslavian olympics?
 - e) tastes as good as Budwieser, but at a better price.
- 9) The best use for "light" beer is:
- a) to lower unemployment by giving former athletes lucrative commercial contracts.
 - b) to prevent unemployment increases by keeping aluminum can companies solvent.
 - c) to lower unemployment by hiring thousands of former steel workers, airplane pilots, and computer experts to pick up empty cans along the side of the road.
 - d) What do you mean - American light or European light?
 - e) flatulence.
- 10) When you've had too much home brew, and you take that long painful walk to the little house (which sits off away from the big house) to make room for more home brew, does your (hmm...) "organ" burn?
- a) I don't know. I leave the organ in the big house.
 - b) We don't have an organ, so we just throw a quilt over the piano.
 - c) Only if I've had too much "Stingo" to go along with the home brew.
 - d) What do you mean - my chord organ or my pipe organ?
 - e) I don't know. I've never been so drunk on home brew that I've actually tried to light it!

If you failed miserably the original BBQ test (as practically everyone did), you now have a chance to redeem yourself! Think about your answers carefully; the correct answers along with a scoring guide will be published in the next issue (assuming they are not confiscated by the Post Office).

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From the Editor

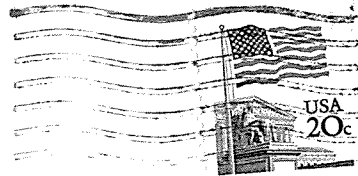
I told you that you would be sorry, and now you are beginning to see that the fruits of your sins is flatulence! You can comfort yourself by thinking about the fact that there are only 10 more issues before it is all over, and someone else gets to do this job.

My greatest appreciation to Mike, Dorothy, and George for their contributions to this month's issue. I also want to express appreciation to those of you (I have your names) who have promised, implied, or otherwise indicated that they might contribute to a future issue. Remember, those who do so and fail to deliver are guaranteed to become the next editor!

If this issue is a little late, I am sorry. My family is going through a rather difficult time right now, and I have not been a faithful to my duties as I should. By the time you are reading this, however, I plan to have all of that behind me.

Relax! Don't worry! Have a home brew!

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