



Volume 2, Number 5 May, 1984

REVIEW of the APRIL MEETING

Everyone get their taxes done in time? Whether you did or not, the April 19 meeting of Foam Rangers was a good time to celebrate or cry in the pretzels. There was also a little bit of good beer to wash down those pretzels, and the FR's did their usual fine job of seeing to it that none of it went to waste. In addition to our own crew of locals, there was Ed Busch from New Jersey (now there is an interesting name for a home brewer), and a guest from the "San Andreas Malts".

Due to the late start of the meeting, it was impractical to attempt to make a bus beer for the upcoming Pub Crawl (see article later in this issue). There is no need to fear, however, as there will be beer available on the bus, especially if you bring some!

The highlight of the evening was the opportunity for the FR's to rate several British style ales. There were 11 beers to compare, including nine commercial import beers, a commercial domestic beer, and one home brewed beer. Now this was a rare opportunity to consume some of the greatest beer made anywhere in the world! You have to realize, of course, that I am extremely prejudice when it comes to British ales. This is the land of my fore fathers, after all. In addition to these, we have what is probably the finest (commercial) beer brewed in this country, and a beer brewed by one of the Foam Rangers' finest. This was probably the greatest exhibition of ...

Sorry. I seem to be getting carried away. At any rate, this looks like a unique opportunity and I understand it was a good time; I wish I could have been there.

And now, here are the ball scores:

<u>Beer</u>	<u>Average score</u>
Anchor Steam	37.50
Fullers	37.38
Bombardier	36.29
Old Peculiar	36.15
Belhaven	36.08
Bass Imported Pale Ale	36.00
Newcastle Brown Ale	35.80
Samual Smith's Pale Ale	33.86
Watney's (bleeding) Red Barrel	33.59
Whitbread	32.59
Bill Watts	30.64

Interesting? Indeed! Anchor Steam rates higher than all of these fine imported beers? That's right, beer lovers - one of the best beers in the world is brewed right here in the colonies! Incidentally, all of these beers rated extremely well, including Bill's home brewed beer which scored at the bottom! What happened, Bill?

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PREVIEW of the MAY MEETING

The theme beer for the May 17 meeting of the Foam Rangers is German Light Lager. This should also prove to be a monumental occasion. If you do not like British ales (and even if you do), you cannot help but like these! Since there are so many possibilities available in this theme, the FR's decided to be very exclusive. We are going to sample only German lagers this month; note that other continental light lagers will be the theme for a later month.

By the time you read this, you will probably have been contacted about what beer you should bring to the meeting. If not, simply pick out your own favorite and bring it on in. If, however, your favorite happens to be Beck's, pick something else! This is not to imply that Beck's is not a good beer, but only that we do not want 12 six packs of Beck's!

DO NOT FORGET - the May meeting will be your last chance to get into shape for the second annual Foam Ranger's PUB CRAWL!!! (see article later in this issue)

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SNEAK PREVIEW of the JUNE MEETING

The theme beer for the June 21 meeting of the Foam Rangers will be non-Germanic continental 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.

This is another huge category of beers, and should prove to be a fabulous time! We would love to have at least one beer from every European country. Incidentally, British lagers will be included even though they are not strictly "continental".

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SUBSCRIPTION REMINDER

Are you aware that most subscriptions to the Foam Rangers' Newsletter will expire with this issue? That is right, and you are urged to renew your subscription as soon as possible. You do so by sending a mere \$5.00 to Scott. Note that this is also your membership dues for the Foam Rangers; no tickee, no shirtee! Could you live without this monthly reminder of the highlight of your life? Could you bear to be the only kid on your block without it? How would you cope with yourself if you never got the answers to "Son of Up Your BBQ"?

Take a look at the mailing label on this issue. If you see an ominous big dot, your subscription and membership to the Foam Rangers is expired! Do not delay your resubscription.

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Charlie Papazian's Talk

Charlie Papazian's talk of April 1, 1984 was video taped and is available to anyone who would like to see and hear this significant event. The tapes are available at DeFalco's (on both VHS and Beta format), and may be rented for \$3.00 a day (FR's only - \$2.50/day). If you missed it live, this is a good chance to see and hear this important presentation.

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. Do not forget, Charlie's philosophy (which we all should adhere to) of "Relax! Don't worry! Have a home brew!"

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UPCOMING EVENTS

May 19 - The second annual Foam Ranger's Pub Crawl!

May 23 - Elephant and Castle will be hosting a Bass and Guinness party in honor of the arrival (at the port of Houston) of the H.M.S. Bristol. Bass and Guinness will be served for \$2.00 an Imperial pint.

May 24 - The deadline for submitting entries to the American Homebrew Association National competition. Entries should be shipped no later than Friday, May 18 in order to arrive on time!

Appearing soon in this Newsletter:

The Answers to "Son of UP YOUR BBQ"!

"BEER - THE FINAL FRONTIER" (or "BREWERS OF THE LOST WORT")

"ASK DR. WORT"

...and many interesting furry animals

...like the majestic moose

...a moose once bit my sister

...42 Mexican Whooping Llamas

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Results of the March HB Competition

Surely you remember ("Yes, and quit calling me Shirley!") that at the March meeting of the Foam Rangers, we held a competition for home brewed beer. There were 42 wonderful entries in 9 categories. As promised in the last newsletter, here are the complete results of that competition.

American Light Lager

#1 - Dave Bensey	27
#2 - Tom Bakewell	22

Full Bodied Light Lagers

#1 - Tom Bakewell	38.5
#2 - Chad Alexander	22
#3 - Tom Bakewell	13.5
#4 - Chad Alexander	5

Pale Ales and Amber Beers

#1 - Malcolm Davies	44
#2 - Oscar Gomez	37.5
#3 - Tom Bakewell	37
#4 - Cliff Burdge	35
#5 - John French	27.5
#6 - Chad Alexander	20.5
#7 - Mitch Wilkens	17.5
tie - Mitch Peterson	17.5
#9 - Mitch Peterson	16
#10 - Dave Bensey	14

Brown Ales

#1 - Chad Alexander	49.5
#2 - Cliff Burdge	43
#3 - Mitch Wilkens	41.5
tie - Jessie & Brett Hatley	41.5
#5 - Chad Alexander	40
#6 - Tom and Tina Carsten	37
#7 - Mitch Wilkens	34.5

Dark Lagers

#1 - Chad Alexander	51
#2 - George Clarkson	48.5
#3 - Mike and Dorothy Bartol	43.5
#4 - Steve Liston	23

Novelty Beers

#1 - Bill Watts	44
#2 - George Clarkson	38.5
#3 - Jacques and Mary Lynn Foster	38

Strong Beers

#1 - Bill Watts	56
#2 - Lucien Cullen	55
#3 - Tom Bakewell	46.5
#4 - Dave Bensey	20

Porters and Sweet Stouts

#1 - Tom Bakewell	39
#2 - Steve Liston	29
#3 - Mike and Dorothy Bartol	23.5

Dry Stouts

#1 - Bill Watts	39
#2 - Tom Bakewell	35
#3 - Tom Bakewell	30
#4 - John Adams	27
#5 - Malcolm Davies	26

The winning entries in each category were entered into the Fifth Annual Home Wine and Beer Trade Association National Competition in Wyandotte, Michigan on March 30 and 31. Take notice of this, beer fans!

Tom Bakewell - First place (best of class) in Dry Stouts
- Third place in Strong Brews

Bill Watts - Second place in Strong Brews

Chad Alexander - Second place in Brown Beers & Porters

Congratulations to all of the individuals who participated in these events. As you can see, the competition at the local level is of high quality, and even the lower rated beers have nothing to be ashamed.

Special congratulations to those who entered the first place entries in the Foam Rangers' March competition.

Super special congratulations to Tom, Bill, and Chad!

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From the Editor

Only nine more to go!!!

The contributions to this month's newsletter were somewhat slim. Where are you? I need your help. I 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!

My apologies to you that I was unable to attend the April meeting. Unfortunately, I also will not be able to attend the May meeting, as I will be off to Boston, trying to learn how to handle my new job. I WILL SEE YOU ON THE PUB CRAWL!!!

PUB CRAWL!!!

Are you ready? The Foam Rangers will be holding the second annual PUB CRAWL on May 19. This is not an event to miss! Those of us who survived the first Pub Crawl last year will attest to the fact that this is absolutely the most enjoyable and significant event of the year!

We will begin the evening at 6:00 p.m. meeting at "Munchies Classic Cafe" (2349 Bissonet, at Morningside, 528-3545). This is an interesting establishment with good food and a significant beer selection. The London double decker bus, which will provide round trip transportation for the evening, will leave Munchies at 6:45 for our next stop.

At 7:00 we will arrive at "Elephant and Castle" (in "The Park", downtown, 650-8300). This particular establishment will be new for me, but I have heard outstanding words about it, and I look forward to visiting it with great anticipation!

Our next stop for the evening, arriving at 8:00, is "Kenneally's Irish Pub" (2111 S. Shepard, 630-0486). This place has been given excellent reviews, and I can vouch personally that this is a fun establishment. Get ready for the best draught Guinness in town!

The next stop on our tour is the "Ale House" (2425 W. Alabama, 521-2333), arriving at 9:00. This is a repeat stop of one of last year's pubs. They have a wonderful atmosphere, and a fabulous beer selection.

The longest bus ride of the night will follow, in which we will proceed to "Mr. Dunderbak's Old World Deli and Cafe" (622 Greenspoint Mall near Wards, 445-2812), arriving at approximately 10:15. Those who attended Charlie Papazian's talk in April will attest that this is an outstanding establishment, with well over a hundred (count them) beer selections.

The next bus ride will return us to Munchie's at 11:45. We will be back at our cars, but that does not mean that the evening is over. After the original enjoyment of Munchie's, most of us will want to stay for a while before that long and painful drive home.

How can you participate in this outstanding event? Very simply. Just make a reservation at DeFalco's and attach the modest fee of \$15.00 per person, which covers the cost of the transportation and a personalized T-shirt as a memento. Last year's shirts (I understand they are no longer available) have already become quite a collector's item.

DO NOT DELAY! There is limited space available on the bus, and all reservations will be handled on a first come, first serve basis. Surely you would not want to miss out on this!

MOTHER STEINBERG'S GENUINE SECRET
KOSHER RECIPE FOR PICKLED EGGS

Recent scientific tests and ancient folklore has indicated that the only thing better than a homebrew is another one. Now, Mother Steinberg, infamous for her beer bread, shows us that a well lagered egg served in conjunction with your own ale is ner-
vanah.

Nothing goes with oligosaccharides like H₂S.

Boil 3 dozen large eggs. Cool and peel.

Cut:

2 large onions

8 or 10 cloves garlic

as many chile peppers as you like (one jar is suggested)

bay leaves

Heat vinegar (a little over a quart) with pickling spice (1 tbsp.) and 1/4 cup sugar.

Put eggs, onion, garlic, bay leaves, and peppers in a gallon jar. Pour vinegar mixture over the full jar and seal.

Age approximately 2 weeks, or as long as possible.

The Foam Ransers
c/o Defalco's Wine Cellars
5611 Morninsside
Houston, TX 77005

