

Volume 2, Number 9 September, 1984

REVIEW of the AUGUST MEETING

The August 16 meeting of the Foam Rangers featured the testing (tasting) of several brews from a category called "Home Brew Grab Bag". This sounds (to me, at least) like this was the meeting of the year for this infamous group. What a disappointment that I was again personally unable to attend! I can nearly taste the fabulous brews of which I was unable to enjoy!

SIGH!!!

There was a significant turnout for this meeting, partially aided by the attendance of several new individuals. Hopefully, now that these people have learned the advantages that home brewing has to offer, these individuals will continue to attend future meetings. In all likelihood, they have merely learned of the fantastic "Foam Rangers' Newsletter", and are hoping to meet the publisher!

The main business aspect of the August meeting was the continued discussion and planning for the upcoming "Dixie Cup" competition. As you will soon see, this issue is just packed with information on that subject. Everyone had best be getting ready!

The current choice of locations for the competition is the "Orange Show", as discussed in the previous issue. I am looking forward to just seeing this interesting establishment. The number of expected entries just keeps climbing and climbing, as more and more clubs within the area make plans to attend and send entries. This will undoubtedly be one of the most important events of the year, second only to the Pub Crawl, of course!

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PREVIEW of the SEPTEMBER MEETING

The theme beer for the September 20 meeting of the Foam Rangers will be "Brown Brews", including Brown Ales, Dark Lager, and Continental Dark Lager. What do you know? More HOME BREW!!! It seems to me that our meetings are getting better constantly!

Another item of great importance to be discussed at the September meeting will be the continuing planning for the regional home brewing competition. Elsewhere in this issue is a report of the recommendations from the steering committee. Unless you want them to ramrod their views down our throats, you had better plan on attending!

This is getting to be an old story by now, but I (naturally) do not know at this moment whether or not I will be able to attend. Unlike previous months, however, I think I have a pretty good chance! I hope to see you there!

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SNEAK PREVIEW of the OCTOBER MEETING

The beer for the month of October will be Wheat Beers! These things are kind of strange, I know, but I do not have any say in the selection. Actually, wheat beers have a very interesting and unique quality that you just cannot describe - you just gotta' try it! I assume that everyone will want to whip up a batch for this meeting. If not (but why not), there will be a few home brewed wheat beers I bet, and there are some (yuk!) commercially available.

Now that I think of it, what would be wrong with having "Oktoberfest" as a theme beer for the Oktober meeting? Too original? If you just cannot come up with a wheat beer that you want to share with the club (cough), you could bring along some of this! Some of my favorite Oktober beers are Samuel Smith's Old Brewery Pale Ale, Pilsner Urquell, and Belhaven. (So who says you have to bring a real Oktoberfest brew?)

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The WORLD of HOME BREW

Did you know that home brewing is recognized world wide as a bonafide art form? Did you know that there is world wide interest in this art? Did you know that everyone in the entire world would like to sample your wares?

I can hear the skeptics now... "If there is so much world attention to home brewing, how come there is no home brewing pavilion at the World's Fair?" Well, home brew fans, hold on to your seats, but we can go better than a reasly pavilion!

Announcing "Home Brew Day" at the New Orleans World's Fair on Sunday, September 23! That's right! The Crescent City Home Brew Club is sponsoring an all day salute to our favorite art form. If you did not already have a good enough reason to go to New Orleans, you have one now!

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The Sixth Annual AHA Beer Conference

--- by Mike and Dorothy Bartol

Having attended the fifth and sixth annual AHA conference I would like to inform you beer lovers what took place on May 29 - June 2, 1984. The conference, competition, and festival is centered around beer, people who drink beer, make beer, and sell beer. This year's conference was very well done. There were several speakers who provided interesting information on beer. Presentations catered to home brewers, micro-brewers, and retailers.

Last year's program was fantastic and I was looking forward to the sixth annual conference. I came to Denver with too high an expectation and found a few disappointments.

The conference and competition were held at the Fairmont Hotel, an expensive hotel located in downtown Denver. It was impressive but I felt AHA spent too much money hosting it at this hotel. Most of we home brewers do not have company sponsors to pay our way, so anyone staying there had to have several roommates, or stay elsewhere to keep costs down. AHA was very professional about the conference, but it was a bit expensive for my budget.

The competition was very well organized, with over 500 entries present, and judging went very smoothly. The competition sessions were closed to judges and stewards only.

I was able to judge in this year's competition and found it to be a learning experience. After tasting several beers (some good and some awful), none were found outstanding in my category. I strongly feel that judging should be done by certified judges to keep the competition fair; this year's competition was very subjective in my opinion. AHA is in the process of starting a certification program for judges.

One comment on competitions, if you enter one: Remember that you are the one who feels it is good, and if it does not win, so what? You liked it, your friends liked it, and that is what really counts. You can at least get someone else's opinion and maybe some helpful hints in improvement. So, as Charlie Papazian says, "Don't worry! Have a home brew!"

The best of show at this year's competition was a Wheat Beer. I missed the awards banquet this year, so I cannot go into details. Look for the winners in a future issue of "Zymurgy".

The Great American Beer Festival was a disappointment compared to the one in 1983. This one was held in a huge exhibition hall in downtown Denver, complete with concrete walls, concrete ceiling and floor, lots of open area, no crowds, and plenty of police. The festival was held over two days, but you had to pay for each day plus buy the mug from which you drank the beer. I found the price of the festival excessive compared to last year's.

You were not able to enjoy yourself in a party atmosphere. It was sort of a sterile environment, one not suited for beer tasting and drinking. Samples of beer were limited to a couple of swallows each serving, which was all right if you planned to drink all sixty-four in one night. There were supposed to be seventy-five different beers, but there were some "no shows", and several beers ran out early. I did find many beers of superb taste and went back for several refills.

The top five chosen by the festival attendees were:

- (1) Russian Imperial Stout - Yakima Brewing Co.
- (2) Grants Scottish Ale - Yakima Brewing Co.
- (3) New Amsterdam Amber - Old N.Y. Brewing Co.
- (4) Anchor Christmas Ale - Anchor Brewing Co.
- (5) Albany Amber Ale - Newman Brewing Co.

My favorites were (1) and (4) above, plus Black Hawk Stout and Red Tail Ale (Mendocino Brewing Co.), Point Bock (Stevens Point Brewery), and Genesee Twelve Horse Ale.

I was amazed at the variety and taste of "domestic" beers in this country, particularly those of the up and coming micro-breweries. Maybe next year's festival will be better. Among the highlights of the conference was a tour of historic Denver pubs and a VIP tour of the Coors Brewery with a beer tasting session.

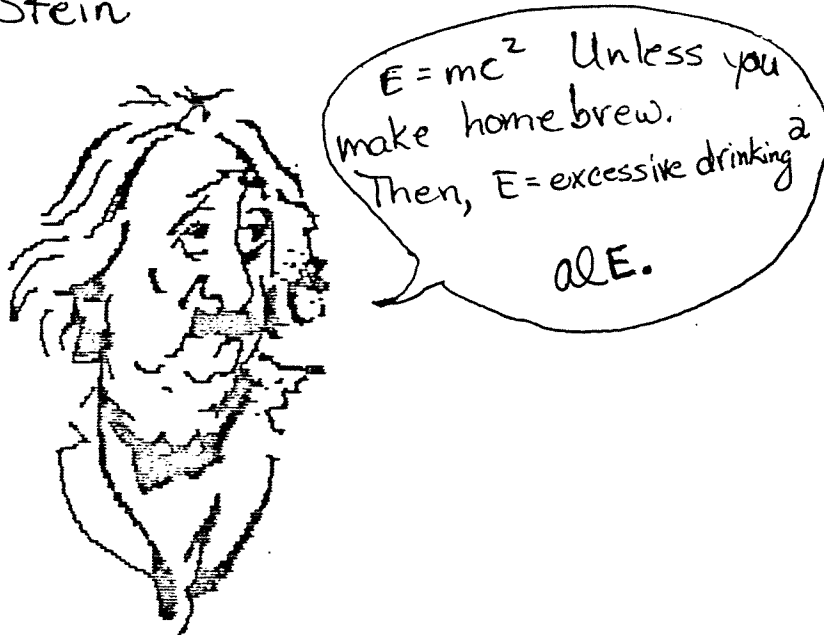
Overall, the whole affair was worth it. Meeting other home brewers, micro-brewers, suppliers, and brew masters was quite an experience. There was a lot of learning, drinking, and partying over the five day event. I consumed mass quantities of beer and it took a while to get the "bod" back to normal. I recommend all home brewers to attend this great experience if you can afford it.

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HOT FLASH!

If you want to get a jump on the "Hot Flash" of the year (good grief), then you should take a look at a new offering from Avon Publishers by the title of The Complete Joy of Home Brewing, by (you guessed it) Charlie Papazian, to be released shortly (probably in late September) for \$8.95. A pre-release copy will be reviewed in this very (uh) "Newaletter" next month.

Ein Stein



D.J.B.

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SHINER BREWERY SOLD TO GROUP

--- by Judith Crown (Houston Chronicle)

A group of four investors have purchased the Spoetzl Brewery in Shiner, Texas, and may double production of its Shiner beer.

The investors are Jules Silvers, chairman of the newly formed Great Texas Brewery Co.; George Korkmas, its president; and Roland Smith, vice president. A fourth partner is Lasker Meyer, chairman of Foley's, who helped finance the purchase but won't be involved in the brewery's day-to-day operations.

The purchase price was more than \$1 million, according to Aubrey Calvin, the investors' attorney.

Spoetzl produces Shiner, a standard lager beer, a darker beer, and Mickey Gilley beer, which is sold at the well-known Pasadena nightclub. It has maintained a loyal following among beer drinkers in Central Texas.

But Meyer and Calvin noted the brewer has operated at about half capacity and did not promote and sell aggressively.

"We think we can do a better job of marketing," Meyer said. "While we won't double output overnight, there's a good opportunity to increase productivity."

Calvin said the firm plans to move into specialty beer and do some importing.

It also wants to capitalize on the popularity of beers produced by small local "boutique" breweries, such as Anchor Steam of San Francisco.

"We won't go head-to-head with Budweiser," Calvin said. "We'll compete with those who bought Coors 10 years ago." Spoetzl markets in Texas and won't expand outside the state, Meyer added.

The company had sales of about \$3.2 million in 1983. Its production was about 38,000 barrels, although the firm had anticipated expansion to 42,000 to 48,000 barrels a year.

Korkmas and Smith were formerly beer distributors and Silvers was associated with his family's liquor stores, Jack & Jill. The beer producer was purchased from Shiner Brewer Investment Corp., a holding company.

The historic brewery is only one of about 32 remaining in the United States, down from about 750 in the early 1930s and about 2,700 shortly before the company was founded in 1909.

The brewery was started by farmers and businessmen and sold in 1914 to Kosmos Spoetzl, a German brewer who moved to South Texas for his health after a career in Cairo, Egypt, and Saskatchewan, Canada.

During Prohibition, the business survived by producing ice and "near beer", which couldn't contain more than .12 percent alcohol.

Meyer noted the brewery is somewhat of a landmark and draws sightseers.

Calvin said of the venture, "There's a lot of romance to it."

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FLASH: PUB CRAWLS WITH HOME BREWERS

--- by Mike and Dorothy Bartol
[Ed. note: I asked for it!]



This reporter recently undertook an interesting expedition, the Second Annual Foam Rangers Home Brew Club Pub Crawl. An expedition that was bravely led through the streets of Houston by Scott Birdwell, the "Home Brew Guru". On this drizzly spring evening in May, home brewers flocked to Munchies, the first stop on the crawl, and quickly downed imported beers in eager anticipation of the adventure about to begin. Several obvious beer fans were sought out for their opinions and reflections of the evening of revelry (and drunkenness).

Above the din of guzzling and slurps:

REPORTER: Sir, what kind of beer is that you're drinking?
MR. ALE: Guinness. Hey, are you a reporter or somethin'? Where's the camera guy? Ya gonna take pictures? Make sure ya get me in one! Last year they took some real good ones. What paper ya from? Last year we had a stupid yellin school bus. 'Supposed to get a red double decker. This year, too. This is gonna be great. Hey! What's that?? That's not a #&* damn red double decker! What the #&*@!#!...

With heavy hearts but brave countenance the group of disappointed home brewers and friends boarded the Blue Bird Special. On through downtown to The Park. The Elephant and Castle was our destination.

REPORTER: Miss, are you enjoying yourself so far?
MS. LAGER: Enjoying? Where's the bathroom? Damn! That was a long ride. I didn't think I had that much back at Crunchies, was that the name of the place? Hey, someone order me a beer! I gotta go!
(later): What's with this place? I don't have a beer yet and we gotta go back to the bus. What did you say your name was? I guess if it wasn't for those three games of darts...

Through a welcome veil of falling darkness, the bus load of screaming adults (?) was making its way to a good Irish pub, Kenealley's.

REPORTER: Sir, this has been an interesting evening so far. Are you a home brewer, and if so, how does this compare to your own beer?
MR. STOUT: Yea, I'm a home brewer. I'm into the lighter beers, though. This Guinness is good but it can't compare to my ales. What kind of music is that? Strange kind of thing for a bar, don't cha think? I guess it's Irish though. [CRASH] I swear, that bar stool just collapsed under me. I'm not drunk. I can out drink...

Aboard the bus again, and we have a long ride in front of us. A little time to recoup. But wait, what's that? Home brew for the ride? Fill mine up! Relax! Don't worry! Have a home brew! Arriving at Mr. Dunderbak's at Greenspoint Mall, we pour ourselves out of the bus for the last stop on the tour.

REPORTER: Miss, I've been watching you all night and ... Oh, never mind. Are you her boyfriend? Anyway, have you enjoyed the evening?
MISS FULL-BODIED: Immensely [HIC]. I just can't remember how many I've had. Look at all those beers. I didn't know there were so many. Oh, give me one of those sausages. Those look good! Give me another beer. If I wasn't so drunk I'd...

As we drag the last numb soul onto the bus and head back to our cars (you mean we're going to try to drive after this???) some of the gallant beer connoisseurs are succumbing to the effects of excessive imbibing. However, in the slurred tones from exhausted drinkers come the cries, "Until next time!"

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REGIONAL COMPETITION

Plans for the "Dixie Cup", a regional home brew competition among home brewers from the States of Texas, Louisiana, Oklahoma, and Arkansas, are well underway.

The "Dixie Cup" will tentatively occur on November 10, at 2:00. The current favorite site is a wondrous place called "The Orange Show" near Gulfgate Center; from what I hear, a visit to this establishment is worth the time, even without the regional competition!

The so-called "Steering Committee" has come up with the following regulations concerning entries into the "Dixie Cup":

- (1) The competition is open to all non-commercial home brewed beers.
- (2) Each entry shall consist of three bottles (preferably 11-16 oz.). All commercial labels must be removed; this is a classy competition!
- (3) Please limit yourself to a maximum of two entries per sub-category. There is no limit, however, to the number of categories a contestant may enter.
- (4) The entry fee is \$3.00 per beer entered. The proceeds will be used to defray the costs of cups, ribbons, prizes, and so forth.
- (5) An entry label must be attached to each bottle, with all information on the label completed. [A copy of the entry bottle labels is printed elsewhere within this Newsletter.] Please use transparent tape or a rubber band (not glue) to affix labels.
- (6) A completed recipe form [printed elsewhere within this Newsletter] must accompany each beer entered. Please fill out the form as completely as possible, to help ensure that your beer is placed into the appropriate category. [Winning recipes will be published in this Newsletter.]
- (7) Entries must be submitted to DeFalco's Wine Cellars, 5611 Morningside, Houston, Texas no later than 8:00 p.m. Thursday, November 8, 1984. Out of town contestants may submit entries in person up to noon Saturday, November 10; an additional \$1.00 entry fee will be charged for late entries, however, to defray the cost of chaos.
- (8) Ribbons will be awarded to the three best entries in each category. In addition, a "Best of Show" ribbon will be awarded.

Also of interest are the following notes suggested by Scott Birdwell of DeFalco's, involving the submission of entries from out of town participants:

- (1) Entry fees may be paid in cash or checks (please make payable to DeFalco's so we may cash them instantly... see you in Mexico!).
- (2) Out of town contestants are encouraged to wrap each bottle in a section of newspaper. Place one entry (three bottles) in a cardboard malt case or similar sized box, separate bottles, and fill extra spaces with newspaper or styrofoam packing material. Line a large cardboard box with a plastic trash bag and place smaller boxes and plenty of packing material inside bag. Make sure to fill the box completely! Tie the bag and seal box securely.
- (3) We suggest shipment by UPS (regular rate for best price or second day service if you are pushing the deadline). You may ship via Greyhound, but it is somewhat expensive, and a big pain on this end!

(4) Submit your entries as early as possible. This will make planning much easier for the competition committee, and (most importantly) will give your brew time to settle. Remember: clarity counts!

Fellow Home Brew Clubs: We need more qualified judges and stewards, and really encourage your participation. It will give credibility to the "regional" nature of this competition.



O. J. B.

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From the Editor

Seven down and five to go!!! And this one is actually early??? What is going on here?

As you can see from the bulk of this issue, the "Foam Rangers' Newsletter" is being quite a tradition, and is growing stronger by the issue. I must again express my gratitude to each of you who have made this job so much easier by your contributions of material. The publication of this Newsletter is a difficult task when it merely involves the typing, cutting, and pasting of the various articles and cartoons. To ask a single individual to do that plus write all of the text is simply too much.

Not only do I thank those individuals who have already made contributions, I want to ask each of you to consider writing an article on a subject of interest to you! It is really very simple, since all you need do is write it by hand (legibility is appreciated) on any piece of paper that might happen to be handy at the time. No great literary skill or even a reasonable mastery of the English language is required; I will correct misspelled words (actually, my computer will), and since poor grammar, such as dangling participles, is something "up with which I shall not put" (see what I mean?) you can rest assured that you will appear as a genius. On request, however, I will print your text exactly as specified, to allow you to come up with very strange and off-beat material (such as that contributed by C.A.)!

Actually, I think you will find that writing even a short piece for the Newsletter is a whole lot of fun! I kid quite a bit about how my time of punishment will end in a few more issues, but the truth of the matter is that I have enjoyed every bit of it (except the pressure to get an issue out on time when I have 2 weeks of real work to do on the same day). Here are a few suggestions:

- (1) Have you ever served home brew to a die-hard Miller Lite drinker? What was the reaction?
- (2) What does your spouse think of your hobby, and how do you overcome any negative implications?
- (3) To what do you attribute the cause of your latest success or disaster?
- (4) How did you get started in home brewing? Do you keep brewing for the same reasons?

Just in case you have not noticed, there is nothing wrong with an illustration or two to go along with your article.

RELAX! DON'T WORRY! HAVE A HOME BREW!

Official Home Brew Competition Score Sheet

CATEGORY: _____

ENTRY NUMBER: _____

JUDGED BY: _____

SCORE: _____

		(maximum)	
APPEARANCE:	(1) clarity	(2)	_____
(0-6 points)	(2) condition	(2)	_____
	(3) head retention	(2)	_____
BOUQUET/AROMA:	(1) aroma (malt/grain)	(3)	_____
(0-6 points)	(2) bouquet (hop)	(3)	_____
TASTE IN MOUTH:	(1) balance of malt/hops	(4)	_____
(0-20 points)	(2) malt/grain flavor	(4)	_____
	(3) hop flavor	(4)	_____
	(4) body (thickness/feel)	(4)	_____
	(5) aftertaste	(4)	_____
GENERAL IMPRESSION (Memorability):		(8)	_____
TOTAL SCORE:	(40 possible points)		_____

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Additional Comments:

Alcoholic	_____	Oxidized/Stale	_____
Fruity/Estery	_____	Sour/Acidic	_____
Nutty	_____	Light Struck	_____
Husky/Grainy	_____	Sweet	_____
Sulfury	_____	Metallic	_____
Phenolic/Medicinal	_____	Diacetyl/Buttery	_____
Astringent	_____		

Flavor Definitions:

- Appealing - Good drink ability; no off flavors.
- Mild - Smooth, well-balanced, lacks harshness and lacks strong bitterness.
- Harsh - An irritation in the back of the mouth or throat, like a hanging or clinging sensation often associated with bitter taste.
- Bitter - Basic taste associated with hops; braunhefe or malt husks, like tonic water.
- Sweet - Basic taste associated with sugars originating in malt.
- Sour/Acidic - Pungent aroma, sharpness of taste. Basic taste like vinegar or lemon; tart. Typically associated with lactic or acetic acid. Can be the result of bacterial infection through contamination or the use of citric acid.
- Clean - Lacking off flavors.
- Hoppy - Characteristic odor of the essential oil of hops. Does not include hop bitterness.
- Fruity/Estery - Similar to banana, raspberry, pear, apple or strawberry flavor; may include other fruity/estery flavors, caused by Iso Amyl Acetate. Often accentuated with higher temperature fermentations and certain yeasts strains.
- Phenolic/Medicinal - A solvent, chemical flavor, resinous, listerine, iodine like, similar to the odor of a hospital. Faulty cleaning of containers.
- Bland - Absent of flavor, watery.
- Oxidized/Stale - Develops as beer ages or is exposed to high temperatures; winey, cardboard, rotten pineapple, vegetable-like odor. Often coupled with an increase in sour, harsh, and bitter. The more aeration in bottling/siphoning, the more quickly a beer will oxidize. Cool temperatures inhibit oxidation.
- Diacetyl/Buttery - Described as caramel-like, buttery.
- Astringent - Drying, puckering feeling often associated with sour. Tannin. Most often derived from boiling of grains, long mashes.
- Metallic - Caused by exposure to metal. Also described as tinny, coins, blood like. Check your brew pot and caps.
- Sulfury - Rotten eggs, rotten corn, burning matches.
- Yeasty - Sulfury flavor. Often due to strains of yeast, yeast in suspension or beer sitting on sediment too long.
- Light Struck - Having the characteristic smell of a skunk, caused by exposure to light. Some hops can have a very similar character.
- Alcoholic/Solvent - The general effect of ethanol and higher alcohols. Tastes warming.
- Solvent-like - Flavor and aromatic character of certain alcohols often due to high fermentation temperatures.
- Nutty - As in brazil nut, hazelnut, or fresh walnut; sherry-like.
- Husky/Grainy - Husk or raw grain-like flavor.

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OFFICIAL DIXIE CUP COMPETITION
RECIPE FORM
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Entrants must complete all blanks and enclose one copy of recipe with entry.

Name of Brewer _____

Address _____

City _____ State _____ Zip _____

Telephone _____

Name of Beer _____

Category _____ Number (judges' use only) _____

INGREDIENTS:

Number of gallons brewed for this recipe _____

BRAND NAMES and amounts (pounds) of malt extract or kit used:

Type and amount (pounds) of any grains used:

Variety and amount (weight, ounces) of hops and how used:

Boiling hops (time, weight): _____

Finishing hops (time, weight): _____

Type and amount of water treatments (minerals and salts) used (if any):

Type, brand and amount of yeast used:

Type, brand and amount of yeast nutrients used (if any):

PROCEDURES and ADDITIONAL INFORMATION:

Original Specific Gravity _____

Terminal Specific Gravity _____

Duration of Fermentation _____ (Weeks)

Hold Old By November 10, 1984 _____ (since Bottling)

Boiling Time _____

Secondary Fermentation Used? _____ How Long? _____

Approximate Temperature of Fermentation _____

Please elaborate (on another sheet of paper if necessary) the details of your brewing procedures (and how you used the ingredients listed above) that you feel are important to know. If you have entered an all grain beer, please indicate time and temperature of mashing and sparging techniques:

DIXIE CUP
Houston, Texas
November 10, 1984

Name of Competitor _____
Address _____
City _____ State _____ Zip _____
Telephone _____ Name of Beer _____
Category Entered _____
Beer you attempted to match (Standard) _____
Home Brew Club _____
Unusual Ingredients (for specialty or read categories): _____
Entry Fee Enclosed \$ _____

In order to qualify your entry you MUST do ALL of the following:

- () Complete this registration form and attach a copy of the form to EACH bottle submitted.
- () Enclose a recipe with the name of beer and brewer for each category entered (Official Competition Recipe Forms are available).
- () Enclose entry fee for each category entered.
- () Be aware that three glass bottles must be submitted for each category entered.
- () Be aware that no other marks or labels may appear on glass bottles.
- () Be aware that entrant may enter all categories but may submit only two entries per category.
- () Be aware that entry fee, registration form, and recipe MUST accompany beer. Do not send under separate cover.
- () Be aware that every reasonable attempt will be made to return score sheets to each Home Brew Club submitting entries.

Number assigned by judges: _____

REGISTRATION FORM

DIXIE CUP
Houston, Texas
November 10, 1984

Name of Competitor _____
Address _____
City _____ State _____ Zip _____
Telephone _____ Name of Beer _____
Category Entered _____
Beer you attempted to match (Standard) _____
Home Brew Club _____
Unusual Ingredients (for specialty or read categories): _____
Entry Fee Enclosed \$ _____

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November 10, 1984

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November 10, 1984

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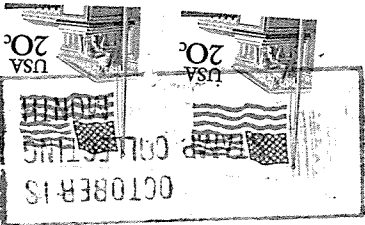
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Number assigned by judges: _____

EXPIRES: 0585
Adams, John A. S. Jr.
2368 Dunstan
Houston, TX 77005

Foam Ransers
c/o Defalco's Wine Cellar
5811 Morningside
Houston, TX 77005



0585