

# The Foam Rangers' Newsletter!

(got a better suggestion?)

A Publication of the Foam Rangers' Homebrew Club



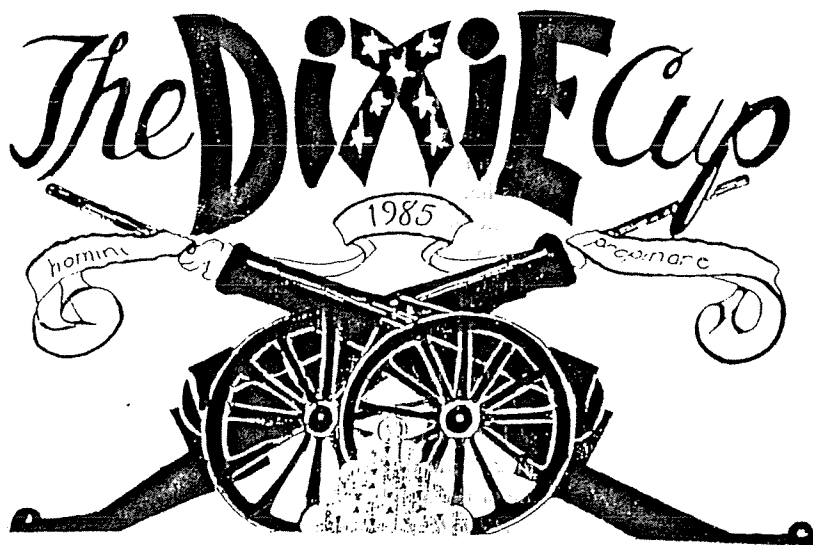
Volume III, Number 8  
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SPONSORED BY:

THE FOAM RANGERS HOMEBREW CLUB  
DEFALCO'S HOME WINE & BEER SUPPLIES  
T. Y. ROVERS PUB  
"HOME FERMENTER'S DIGEST"

1985

# home beer competition



SATURDAY, OCTOBER 12th, 1pm  
TV ROVERS (HIWAY 6 @ WESTHEIMER)

**DeFalco's**

5611 MORNINGSIDE  
HOUSTON, TEXAS 7700  
(713) 523-8154

## DIXIE CUP SITE AND DATE SET!!

Time's running out, folks! Time to fire up those brewing kettles and prepare for the **SECOND ANNUAL DIXIE CUP HOMEBREW COMPETITION**. Last year's contest was an outrageous success . . . The Orange Show was a real eye opener for the uninitiated! This year's extravaganza promises to be even more fun. With new homebrew clubs in San Antonio and Dallas, plus the usual mountain of entries from Houston and Bryan-College Station, we should easily surpass last year's staggering 115 total entries. The date is Saturday, October 12 at 1 pm. T.V. Rovers is the place. Those of you that pub-crawled last May will recall this place. The proprietor, Jack, had no less than 7 (count'em!) imported beers on draught and over 200 bottled beers for us. Obviously we are in no danger of repeating last's dilemma of running out of beer! Last year, our 25 gallons of draft homebrew went in two hours. That means that this year we need to have **MORE HOMEBREW** on hand! Last September, we had a "brew-in" at DeFalco's in which we brewed up the 25 gallons of draught homebrew. This was well received by the attendees (too well received!). There have been requests for "Son of Brew-In," so here we go! Bob Precious from Gingerman's has offered the use of his patio for a Bar-B-Que to be held in conjunction with the Brew-In. OWF (Oh, what fun!)! Now the question remains, "When should we hold this madness?" We can't mess around too much as time is of the essence. As I look at the calendar, I see the following possibilities:

- (1) Friday, August 23, 7 pm til ?
- (2) Sunday, August 25, 2 pm til ?
- (3) Friday, August 30, 7 pm til ?
- (4) Sunday, September 1, 2 pm til ?
- (5) Monday, September 2, 2 pm til ? LABOR DAY

Personally, I would prefer one of the Sundays (or even better, Labor Day), but, shucks, I'm flexible. *WHAT DO YOU THINK???* Give the matter some thought and tell us how you feel about this at this month's meeting.

To enhance the prestige and quality of its national competition, the Home Wine and Beer Trade Association (HWBTA) has decided to begin recognizing established regional competitions that meet its criteria. What this means is that the **brewers of the top five beers in the competition will receive free entry into the HWBTA nationals in St. Louis next spring**. Part of being recognized involves using as many qualified and **certified** judges as possible. This means that we do need to do some training of Dixie Cup judges and stewards, not just walk in cold turkey! People who judge or steward at recognized regionals or AHA or HWBTA nationals receive "experience points" toward Certification levels (Recognized Judge, Certified Judge, National Judge, Master Judge, etc.). In other words, some of you already have points for judging or stewarding in last March's HWBTA

nationals here in Houston. Now it's just a matter of passing the appropriate certification tests. What this means, is that we need to set up a least one evening for judges' training before the competition. If any of you are interested in helping administer this new system, please speak up at the meeting or drop by DeFalco's and I'll show you Pat Baker's letter with regard to this.

We're going to need as much help as possible on this competition, so please take a look at the tasks at hand and volunteer!

- 1) Logo design and T-Shirts - J.R. Wasson
- 2) Promotion and Publicity - Kathy Schott
- 3) Refreshments (Munchies, soft drinks, etc.) - ????????
- 4) Entries and Categories - Scott & Mike at DeFalco's
- 5) Co-ordination of Judges and Stewards - ??????
- 6) Entertainment (Randy Brown's Bluegrass Band???) - ??????
- 7) Clean-up Detail - ??????????

**HELP! WE NEED YOU!**

## LATE FLASH!!!

Bill Owens, proprietor of Buffalo Bill's Brewpub in Hayward, California and editor of *HOME FERMENTER'S DIGEST* has agreed to help sponsor the **Dixie Cup**. In a fit of enthusiasm, he has also agreed to **ship us a pony keg of his micro-brew for the competition**. This, plus all the kegs of homebrew, should make for a real culinary experience! I can hardly wait!!

## POSITION AVAILABLE!

The hours are bad, but at least the pay is poor . . . Once again we are looking for an editor for this much maligned (and deservedly so) publication. Our most recent "almost editor", John Adams, has retired to devote his time and energies to the upcoming mayorial election. So, we're back to square one, again. If you can type, and/or have a personal computer and would like to become world-famous as the **FOAM RANGER NEWSLETTER EDITOR** (think of the riches, the fame, the drugs, the women[or men], the blood, the sweat, the beers), contact me at the shop and I'll show you just how fast you can become editor. Failing that, we are still happy to receive your article contributions. To those of you that have submitted articles recently (including Ed "Accidental" Watts, Bob Capshew, and Brad Kraus), "*muchas gracias!*" Keep those cards and letters (and articles) coming in!

## SNEAK PREVIEW OF THE AUGUST MEETING

The August meeting of the Foam Rangers' Homebrew Club will be at **Gingerman's Ale Garden** at 8 pm on Thursday, August 15th. The Beer of the Month is (Groan!) American Light Lager. Oh, boy! I know this really excites you guys, but we have to serve our time. Besides, Steve Daniels, our resident ALL expert, promises to have some **real** (read: **homemade**) American Light Lager. Shucks, folks, it's August, it's **hot** . . . what better time to sample light lagers?! Maybe we'll have to order a pizza or something. Any homebrew is most welcome, of course. Help save us from the onslaught of American Schludwiller, **bring homebrew**. Also, it's time to finalize plans for the upcoming **DIXIE CUP**. Give some thought as to how **you** can help. By the way, those of you that have not been to the Ginger man's in the last few weeks won't recognize the place. There has been a lot of renovation going on and the import beer selection continues to expand. Hopefully the weather will be a little more cooperative this month. Maybe . . .

## NOT SO SNEAKY REVIEW OF THE JULY MEETING

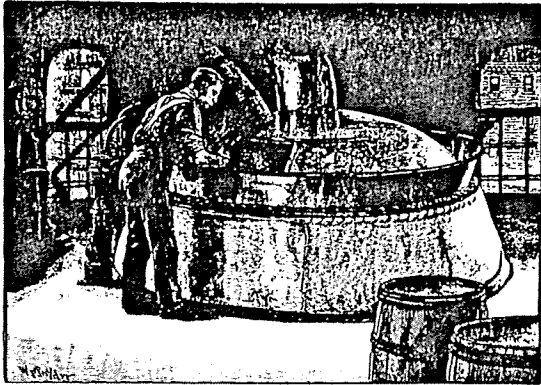
The July meeting of the Foam Rangers Homebrew Club took place on Thursday, July 18th. The usual 30-40 hardy souls braved the threatening weather to show up and sample the July Beer of the Month: the **Beers of Belgium**. The Belgians produce undoubtedly the widest selection of beer styles in the world. We started with a continental light, Stella Artois, then went to Duvel (Devil)Ale, then Hoegaarden White (a wheat beer with corriander and citric flavors), next we tried Belle-Vue La Gueuze and their Kriek cherry beer (both wheat beers fermented with wild yeasts), and we finished with Chimay Red Label and Grand Reserve. This was truly an epicurean experience. Unfortunately, as soon as the first commercial bottle was popped, the skies opened up and began to rain cats and dogs. The rain escalated until yours truly had to practically shout to avoid being drowned out by the sound of the rain beating down on the patio roof. People kept asking me, "Are you sure you want to hold this tasting outdoors?" "No problem!" I kept assuring them. Amazingly enough, even at the peak of the downpour the patio roof managed to hold, and only a small leak or two developed. As soon as all the commercial brews were sniffed and sampled, and the **real beer** (read: homebrew) was brought out, the rain ceased. People were beginning to comment as to how cool it was for July. Do you think that someone is trying to tell us something? Pray for better weather this month, F/R's, Bob has torn down the patio roof in a fit of re-modeling zeal, and the new roof has not yet materialized.

## WHAT'S IN THIS STUFF, ANYWAY?

There's been a population explosion in the Foam Rangers lately. I don't just mean that we are attracting new members (that, too!), but look around . . . we're *making* new brewers. Not long ago we were 15 or 20 guys, mostly single, getting together once a month and having some fun. Now, look out! We have Don and Mary Wilson's newest addition, Graham, Bob and Maureen Capshew's Claire, and Steve and Tina Daniels just had a baby last month (Heather). In addition, Jacques and Mary Lynn Foster are expecting, as are Bob and Marian Precious from Gingerman's, not to mention Scott and Janet's imminent arrival (let's not mention it). **In light of this explosion, we have been requested to begin substituting saltpeter for gypsum in our brewing salts.** That ought to calm things down a bit!

## HOMEBREW BABY SHOWER

Speaking of babies, Don and Mary Wilson have graciously agreed to host a homebrew baby shower for Scott and Janet. The date is Saturday, September 21st, beginning at 7 pm. The Wilsons live at 6739 Fairfield (southeastern part of the city). Everybody bring munchies (and homebrew, of course). Call them for the gory details: 921-4609.



## Bring Homebrew!

Gingerman's Ale Garden is at 5607 Morningside, next door to DeFalco's Home Wine & Beer Supplies in the Rice Village. Gingerman's is generous enough to let us bring in homebrew. Lots of imported beers are available, so please bring homebrew and buy your commercial brew at Gingerman's.

## RANTINGS AND RAVINGS

1. The Beer of the Month for August is American Light Lager ("Bring out your best . . ."). See "*Sneak Previews*" for information. BOM for September is American Micro-Beer (that's from little breweries, not Little Kings). This is going to be tough. Currently the only micro-beers available in Houston are Sierra Nevada Pale Ale, Porter, and Stout, and Anchor Steam Beer. If any of you are going out of the state for vacation this summer, please look for suitable micro-beers (Anchor Porter, Old Foghorn Barleywine, Wheat Beer, any of Boulder Brewing Co. products, Montana's Kessler Beer, Chesbay's Lager and Gold, New Amsterdam Amber, etc.). Anything unusual and American is what we're looking for (How about some more of that Collin County Gold, Andy?). Keep your eyes peeled, folks, (even just a bottle or two), and we should have a rewarding meeting. BOM for October is Oktoberfest, of course! BOM for November is Porter (Commercial equivalents are: Sierra Nevada, Samuel Smith's, Anchor, etc.)
2. The annual dues for this irregular publication are now \$8.00 per year. Check the expiration date on your mailing label. If your subscription has expired, please send us the bucks ASAP, otherwise you might be deprived (depraved?) of this monthly joy. Use the form on the inside back cover to renew.
3. If you did not get this newsletter in the mail and should have, or got it after extensive forwarding, send us the form on the inside back cover with your correct address. Some of our addresses are not too current.
4. We need contributions to the **Newsletter!** Anything . . . we need cartoons, short stories, technical articles, drawings, etc. **REMEMBER, THIS IS YOUR NEWSLETTER!** Submit your contributions to us at DeFalco's. Contributions on a Macintosh disk are especially welcome.
5. Do you remember what happened on the night of the **PUB CRAWL**? (Gee, I wish I did). Well, how come you haven't submitted your Opus Magnus to the **NEWSLETTER?** Hey, this is Pulitzer material here, folks! Get those cards and letters (and articles) coming in folks!
6. Bob from Gingerman's has left some of those wonderful 5 gallon soda cannisters at DeFalco's and would be happy to accept the \$6.00 deposit each in return. If you're interested, you should act now.

## PRIZE-WINNING RECIPES FROM THE HWBTA NATIONAL COMPETITION

This month's winning recipe is from our own Bill Watts' **Super Barley Wine**.

7 lbs. DMS malt extract	1/2 tsp. epsom salts
1 lb. Edme Crystal malt	1 tsp. citric acid
4 oz. Edme black patent malt	1 oz. Bullion hops
1 lb. flaked barley	1 oz. Northern Brewer hops
4 lbs. M & F bulk light malt extract	3 oz. Cascades hops
2.5 lbs. light brown sugar	2 oz. Tettnanger hops
1 tsp. gypsum	1 pkg. champagne yeast

Mashed DMS, crystal malt, black patent, and flaked barley nearly 2 hrs. at 60-68° C, generally above 65°C. Added salts and M&F malt and brought to boil. Boiled about 15 min., then added Bullions and Northern Brewers. Boiled 30 min., then added 1.5 oz. Cascades. Also added about 2 qts. water, since volume had dropped. Brought back to boil and boiled about 15 min., then added 1 oz. Tettnangers and citric acid. Scooped out some of the hot wort to use as a yeast starter. Set this aside to cool. Boiled wort about 10 min, stirred in sugar, and set covered pot outside to cool overnight. Cooled yeast starter with ice, then stirred in yeast. The next morning, strained into primary fermenter and rinsed hops and grains. Added enough water to bring to 5 gal, then pitched and roused. The starting gravity was 1092.

Skimmed and roused after the first and second days. Racked into the secondary fermenter after 5 days, at which time the gravity had fallen to 1030. Reracked into the secondary after 13 days (gravity was 1026) and dry hopped with 1 oz Tettnangers and 1.5 oz Cascades. Bottled after 67 days, priming with 1 cup corn sugar. The final gravity was 1022.

This beer takes time to mature. It was very harsh after 6 months in the bottle, but by 9 months had become at least drinkable. at 13 months, the time of writing, it is quite good. However, to my taste, it is still a little harsh. It is also a little sweet. The harshness should disappear with another year or so in the bottle, at which time I think it will be at its peak. I hope some of the sweetness goes away as well, but will be surprised if it does.

It is a second degree felony in the state of Texas to serve this beer chilled, or at least it should be. The ideal serving temperature seems to be about 65 deg. F

Also, the temperature outdoors should not be above 50 deg F, and preferable there should be a north wind blowing with at least a light drizzle. Only in unusual circumstances should it be served before 9:00 pm, as it has been known to induce drowsiness.



## I Left My Heart In Anchor Brewery

by Brad Kraus

While on vacation in the Bay Area this past July, I took the opportunity to visit the Anchor Brewing Company. The brewery is located at 1705 Mariposa Street, San Francisco, California 94107 (415) 863-8350. There is a guided tour for which it is requested that you make reservations. The building itself formerly housed a coffee roasting plant and is situated on the side of a hill. The main entrance is located on the uphill side and a stairway leads up to the reception area. Behind the reception area are the brewing room on the left and the tasting room on the right, both visible through the large glass windows.

The tour starts in the tasting room, which is filled with old brewing equipment and is decorated with signs from breweries that once existed in California. Displayed on the bar are jars of the ingredients that go into making their products, pale malt, caramel malt, a dark malt (most likely chocolate malt - our guide didn't seem to know), and hops. We could hardly contain ourselves when our guide mentioned that they used no adjuncts in the brewing of their beer. The tour then proceeded to the brewing room which houses the three gleaming copper vessels. These vessels were bought by Mr. Maytag from a brewery in West Germany. Two are used for mashing and one for the boil. Here was my first encounter with a 55 gal. container of loose hops, but exercising great restraint, I managed to refrain from burying my face in them and revealing what a hophead I am.

Next we moved just down the hall to the fermenting room, which we could not enter lest someone try to dive in. I took a moment, however to peer into the lab across the hall and watch quality control at work. Seems this involves a bit of tasting as well as testing, since there were several wine glasses of beer in front of the technician. I wonder how one goes about getting that job? Anyway, on to the trub separator and then the aging room. The aging room is not refrigerated but cooled by San Francisco's own inherent coolness. They just open the big doors on building and let the air flow through. Again, a large container of hops called for me to cover my head with their fragrant flowers, but with a superhuman effort I managed to follow the group to the flash pasteurizer.

The main difference between flash pasteurization and the more commonly used tunnel pasteurization is that the beer is subjected to the heat for much less time with the former, resulting in less loss of flavor. With the flash pasteurizer the beer is passed through many small tubes which can be heated to the necessary temperature faster then is passed through a device similar to a large radiator which cools the beer back down by using the cool beer headed to the pasteurizer. The next stop was the bottling line. Here it was explained that the main reason their Old Foghorn

Barleywine was brewed only once in a blue moon was that the fellows on the bottling line didn't like setting up for the small bottles. This drew disapproving looks from several workers in the room at the time. Adjacent to the bottling room was the kegging room. Here we were told how the kegs were cleaned and meticulously inspected. One thing of interest was the keg washer which was used to wash off the outside of the kegs. It seems this has been in use since the days of wooden kegs!

Finally the stop we've all been waiting for, the tasting room! We were allowed to try the products in this order: the Steam Beer, the Liberty Ale, the Porter, and the Old Foghorn Barleywine. The Steam Beer and the Porter were on tap from the beautiful, large wooden beer cooler behind the bar and the other two were poured from bottles. The tasting room is the only place in the known universe where one may taste Anchor Porter on tap. I became a fan of it very quickly. The Steam Beer and Liberty Ale were quite delightful, of course, the former with its rich body and Northern Brewer hoppiness and the latter which is hopped exclusively with Cascades. It was unfortunate, though, we couldn't taste their newest product, a wheat beer made from 40% wheat and hopped with Hallertauer hops, since it wouldn't be ready for another two weeks. I will admit, however, that my favorite was the Old Foghorn, a sipping beer if I ever did taste one. Its smoothness and balance of malt and hop convinced me that I had to have some of my very own. The guide decided that no second tastes were to be allowed, so that she might get on with the business of handling our purchases of beer and Anchor paraphernalia. My group patiently waited for crowd to subside, and I asked about the Christmas Ale. Seeing that all the others had left, she pulled a couple of bottles of the 1983 Christmas Ale and gave us a taste. It seems that the brewery sold all of the 1984 vintage but still had a bit of the 1983 left. It was a nicely aged ale, having benefitted by losing some of the great hop bitterness, since the Christmas Ales are massively hopped with Cascades. We gave great thanks and proudly left with our booty. I did my bit to support Anchor at every opportunity, from drinking bottled Porter at a punk bar in the Haight to drinking pints of Steam on tap at Vesuvio Cafe, a well known Bohemian bar in the North Beach quarter.

## CALENDAR OF EVENTS I

- Tue, Aug 13th ??PM North Texas Homebrewers Association meets at the Apple Tree Restaurant in the Olla Podrida (Dallas).
- Thu, Aug 15th 8 PM F/R August Meeting (BOM - American Light Lagers) - Gingerman's Ale Garden.
- Fri. or Sun. late Aug or early Sept. Brew-In/Bar-B-Que DeFalco's/Gingerman's
- Thu, Sept 19th, 8 PM F/R September Meeting (BOM - American micro-beer) Gingerman's
- Sat. Sept. 21 7pm Birdwell's Homebrew Baby Shower (See Don or Mary Wilson 921-4609)
- Fri. or Sun. late Sept. Judges' Training Session Site -????
- Sat, October 12 1pm SECOND ANNUAL DIXIE CUP HOMEBREW COMPETITION - T.V. ROVERS (HIWAY 6 & WESTHEIMER)**
- Thu, Oct 17th, 8 PM F/R October Meeting (BOM - Oktoberfest, of course, but any homebrew will do) - Gingerman's
- Thu., Nov. 21st 8 pm F/R November meeting (BOM - Porter) - Gingerman's

----- chop chop here -----

### I WANNA BE A FOAM RANGER!

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_

State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phones: \_\_\_\_\_

Home: \_\_\_\_\_

Office: \_\_\_\_\_

new membership  address change  sample (once only, please)

Send this form with a check (payable to DeFalco's) for \$8.00 to:

**THE FOAM RANGERS**

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