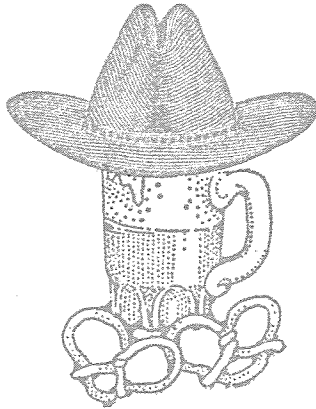


# The Foam Rangers' Brewsletter!

(got a better suggestion?)

A Publication of the Foam Rangers' Homebrew Club



Volume III, Number 9  
SEPTEMBER, 1985

## SECOND ANNUAL DIXIE CUP OCTOBER 12

This is your final notice, brewers and brewsters: **The Second Annual Dixie Cup Homebrew Competition** is at hand. The "big day" is Saturday, October 12, 1985. The festivities are scheduled to begin at 1 pm. We are hoping for 125-150 entries from several states and are still recruiting more judges (more on this later). In addition, we should have specially made Dixie Cup T-shirts, live music, dart boards available, plenty of homebrew samples, and obviously, lots of commercial brews from which to select. Jack has finished the outdoor deck at T.V. Rovers, so we should be really set to have a good time. Furthermore, we will make an attempt to publish a program for the event. This, however, will require some help from you guys. If you have some ideas or just simply want to lend a hand, please drop by the store and help us out.

As usual, the entries are slowly trickling in. If this contest follows the pattern of others, we will receive the bulk of entries in the last week.

**Remember: the entry deadline is 8 pm. Thursday, October 10th.**

The categories are the same as they were for the nationals last March. Entry packets are available at DeFalco's and T.V. Rovers in Houston, as well as other homebrew supply outlets in other Dixie cities. If you're smart, you'll bring in your entries early, so they will have an opportunity to settle out well before the contest. We'll need the usual three bottles per entry with the entry fee the same as last year: \$3 per entry. **PLEASE BRING SOME HOMEBREW TO SHARE WITH OTHERS.** As many of you will recall, our 25 gallons of freebies last year went really fast! This year we have brewed 30 gallons for the event (see related article) plus the anticipated donations of kegged and bottled brews. Bill Owens, the proprietor of Buffalo Bill's Brewpub in Hayward CA and publisher of *The Home Fermenter's Digest* (one of our sponsors), has offered to send us a pony keg of his own micro-beer. Of course, Jack will have lots of quality commercial beer to supplement the homebrew stockpiles.

As we mentioned in last month's newsletter ("brewsletter?"), 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.** As if there wasn't already enough incentive to enter The Dixie Cup, now there is plenty more! 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.). To achieve this end, we have set up a **JUDGE'S TRAINING SESSION** for Friday, September 27, starting at 7:30. The site for this session will be Mr. Dunderbaks in Greenspoint Mall (Surely you pub crawlers will remember this tavern . . . O.K., so what if it was the fifth and last stop on the crawl?! Surely you remember?!) If you are interested in judging and/or stewarding at the Dixie Cup, we highly recommend that you show up for this training session. By the way, for those of you who are not familiar with Mr. Dunderbaks, it is located in Greenspoint Mall next to Montgomery Wards. It might be worthwhile to show up early and take advantage of their delicious food. If you like German food, this is the place for you. The prices are reasonable, too.

## POSITION AVAILABLE! (APPEAL #2)

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!

## THE HOMEBREW BABY SHOWER LIVES

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, see enclosed map). Everybody is requested to bring munchies (and homebrew, of course). "If you don't have a baby, get one! You'll love doing business with the Cistern Company" Uh, never mind! If you have questions, please call Don and Mary for the gory details: 921-4609.

## MICHAEL JACKSON COMES TO LONE STAR STATE

"Billie Jean's got my brew . . ." Wrong! Not that Michael Jackson: I mean **the** Michael Jackson. You know, the author of **The World Guide to Beer**.

**The Pocket Guide to Beer**, contributing editor to *Zymurgy* and *What's Brewing*, is coming to Texas. That's the good news. The bad news is that he is **not** coming to Houston. He will be in Austin on Tuesday, October 8th at Maggie Mae's (325 East Sixth St.) and in Dallas on Thursday, October 10th at The Bluebonnet Natural Foods Grocery (2106 Lower Greenville Ave.). Also on Mr. Jackson's agenda are the Spoetzl Brewery and the new Reinheitsgebot Brewing Co. in Plano. These appearances are being sponsored by Manneken-Brussel Imports, Inc., the folks who bring in Chimay, Hoegaarden White, Duvel Ale, and other Belgian brews. Why they, in their infinite wisdom, chose to ignore the state's largest city (read "beer market") is beyond me. They gave me some song-and-dance routine about how their sales in Houston are not up to Austin and Dallas levels. Seems to me this is an even better reason to bring Jackson to Houston and promote their products in an allegedly "soft" market. Having just returned from a trip to Dallas, myself, you cannot convince me that Dallas has a better quality beer market than Houston. But I don't make those decisions, and if you are interested in hearing what The Brew Guru has to say, speak up at this month's meeting. There's talk of a caravan to Austin to pay homage.

## **LABOR DAY BREW-IN/BAR-B-QUE RECAP**

Twenty to thirty homebrewers showed up for the "brew-in/bar-b-que" on Labor Day Monday, September 2. The ostensive reason for the occasion was to brew up some sample beers to give out as "freebies" at the upcoming **Dixie Cup**. In reality, this was a party. Surprise! Surprise! Somehow, in the midst of all this madness, 30 gallons of homebrew was made at DeFalco's, while the the bar-b-que was smoking next door at **Gingermans**. There was plenty of homebrew (assorted bottles from everyone and Scott B's "Obligatory Monday Dark Wheat Beer" on draft), not to mention an abundance of commercial suds at Bob's. The "loaves and fishes" miracle was repeated as the food somehow stretched just enough to take care of everyone. The following batches were produced for the competition (also listed are the head brewers for each batch):

**Dixie De-Lite** (mostly grain light beer with Hallertauer hops-Scott B)

**Erotic Eroica Pale Ale** (light dried malt, grains, with Eroica & Cascades hops-Keith Laird)

**Atomic Oktoberfest** (Ireks Bavarian malt with Hallertauer & Tettnanger hops - Mervin "Brad" Kraus)

**Thunder Thighs Brown Ale** (Geordie Bitter, grains and British Blend hops - Andy Bradley)

**Labor Brau Continental Dark** (Laaglander Dark Dried Malt with Hallertauer, Fuggles, and Saaz hops - J.R. Wasson)

**Five O'clock Shadow Porter** (M&F dark, grains, with Northern Brewer & Fuggles hops - Bob Capshew)

Overall, this was a tremendous success, especially considering it was on a holiday and publicized primarily by word-of-mouth. The date, unfortunately, was not decided on until after last month's brewletter. We'll have to do this again next year and set the date well in advance! Thanks to all of you who helped pull this off (especially Don & Mary Wilson for the loan of the Smoker and brisket and Mervin "Brad" Kraus and Page Callaway for administering the Clean-up Detail.)

## **SNEAK PREVIEW OF THE SEPTEMBER MEETING**

The September meeting of the Foam Rangers Homebrew will be on Thursday, September 19th at the **Gingerman's Ale Garden**. Folks, this promises to be a really outstanding meeting. The Beer of the Month is American Micro-Beers (REAL AMERICAN BEERS!) We need to be a little more organized for this meeting because of the vast numbers of micro-beers from which to choose. For example:

**Riley's Red Lion**

**Collin County Pure Gold (see accompanying article)**

**Sierra Nevada Pale Ale, Porter, & Stout**

**Anchor Steam Beer, Christmas Ale, Old Foghorn**

**(Foghead?) Barleywine, and (maybe) Liberty Ale or Porter**

**New Amsterdam Amber Beer**

**Manhattan Brewing Co. Porter**

**Buffalo Bill Light and Bock**

**Frankenmuth Light and Dark**

And maybe more . . . so be there or be square. This promises to be the best selection of micro-beers this side of the Great American Beer Festival. All this and homebrew, too! Your patience will be needed and appreciated to help pull this off. We promise there will be no grapes to crush and de-stem this month. Pray for good weather, again.

## **NOT SO SNEAKY REVIEW OF THE AUGUST MEETING**

The August meeting of the Foam Rangers' Homebrew Club was at **Gingerman's Ale Garden** at 8 pm on Thursday, August 15th. The Beer of the Month was (Groan!) American Light Lager. Did anybody actually bring or drink the **BOM?** Shucks, folks, August is a **hot** month! . . . what better time to sample light lagers?! Oh, well, some lucky few actually got to help Mike and Scott crush and de-stem the last of 3000 lbs. of Ruby Cabernet grapes that had arrived earlier in the day from West Texas. Oh, what fun! The usual 30-40 folks braved a potential hurricane and showed up to avoid American Light

Lagers and drink homebrew. Whew! That was a close call! At least the weather co-operated (the hurricane ravaged Louisiana, instead) and a good time was generally had by all (despite some rather nasty homebrew "left-overs" that were unleashed on the masses). The date for the "Brew-In/Bar-B-Que" was set, and enough people assured us that they would be in town for Labor Day to hold the picnic.

## RANTINGS AND RAVINGS

1. The Beer of the Month 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.). BOM for Christmas will be festive beers and beverages (e.g. Noche Buena, Navidad, Sierra Nevada Celebration Ale, Anchor Christmas Ale, barley wines and other strong beers, spiced hot ciders, Wassails, etc. Last year this was borderline crazy, so be prepared.
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.

## PRIZE-WINNING RECIPES FROM THE HWBTA NATIONAL COMPETITION

This month's recipe is the first place Dry Stout brewed by Rob Enrico from Greensburg, Pennsylvania. This one is a little more advanced recipe, incorporating some mashing.

### **Rob Enrico's Skyjuice Stout #11 (Recipe for 5 gallons)**

Mash the following grains 3 step - 122°, 150°, 158°

2 lbs. 6-Rowed Pale malt

1/2 lb. 6-Rowed Pale malt toasted 10 minutes at 350°F

1/2 lb. Crystal Malt

1/2 lb. Black Patent Malt

1/2 lb. Roast Unmalted Barley

Sparge with 1 1/2 gallons water at 170°F. Boil 1 hour with the following:

2 cans (7#) Edme Stout

2 oz. Bullion hop pellets

3 tsp. gypsum

1/2 tsp. irish moss for last 10 minutes

Finish with 1 oz. Fresh (Loose) Cascades hops.

Ferment for 10 days at 63°F with Edme Ale yeast.

Fermentation was done in single stage glass carboy with a blow-out tube.

Bottled with 3/4 cup corn sugar.

O.G. 1.065

T.G. 1.026

## **BEER NUT NEEDED!**

Don & Mary Thompson of the Reinheitsgebot Brewing Co. are currently looking for a hard-core beer enthusiast to work at the micro-brewery in Plano. The pay ain't great, but then again, it's not bad, either. Plus you get the opportunity to work at a real quality brewery with good folks. Interested? Please contact them at:

Reinheitsgebot Brewing Co.

1107 Summit #2

Plano TX 75074

(214) 423-5484

## Beer and Loathing in Plano, Texas

by Brad Kraus

We were somewhere around Hemstead when the beer began to take hold. I remember saying something like "Maybe we should get something to eat." And suddenly there was a huge yellow sign shaped like a banana looming ahead of us. And a voice was screaming: "Holy Jesus! What is that giant banana?"

Then it was quiet again. My jeweler was pouring a beer into a Spec's styrofoam cup. "What the hell are you yelling about?" he muttered as he took a sip of beer. "Never mind," I said. "I found a place to eat." I hit the brakes and aimed the Great White Shark toward the driveway. No use mentioning the banana, I thought. The poor guy will see it soon enough.

It was almost seven, and we still had more than two hundred miles to go. They would be tough miles. Very soon we would both be completely twisted. But there was no going back, and no time to rest. We would have to ride it out. Our only chance at seeing the Reinheitsgebot Brewery was tomorrow and we had to get to Ft. Worth to claim our room. My sister had taken care of giving us a place to stay, along with this white Dodge four-door we'd just gassed up on 290... and I was, after all, an amateur journalist; so I had an obligation to cover the story, for good or ill.

My teller machine had given me \$50 in cash, most of which was already spent on extremely delicious beer. The trunk of the car looked like a mobile import beer bar. We had a bottle of Chimay Red, four bottles of Bellvue Kreik, and a whole galaxy of homebrews: brown ales, porters, bocks...and also a bottle of Chandon champagne.

All this had been rounded up this afternoon, in a frenzy of high-speed buying all over Spec's Liquor Warehouse, we picked up everything we could get our hands on. Not that we needed all that for the trip, but once you get locked into a serious beer collection, the tendency is to push it as far as you can.

Ft. Worth was just up ahead. I could see the stainless steel aging tanks looming up ahead in the moonlight: The Miller Brewery, the landmark, the epitome of Cowntown--a cluster of gleaming cylinders in the distance, rising out of the low, rolling hills. We looked at each other with an expression of mutual disgust.

You see, about a month before this we were sitting in the Gingerman--in the beer garden, of course--and we were just sitting there at a homebrew meeting when I thought, "I've been to one microbrewery last month and wouldn't it be great to go to another one this month." That's when I turned to my jeweler and said, "How about a trip to Plano? We could bring back some Collin County Pure Gold for the next meeting and take some pictures to boot. Maybe I could write a story for the newsletter." He told me just to let him know when.



But what was the story? Nobody had bothered to say. So we would have to dream it up on our own. Free Enterprise. The American Homebrewer's Dream. An American beer that didn't taste like grain-flavored carbonated water, in other words, No Bubba Beer.

We started out from Ft. Worth about noon Friday so that we might get there a little after one. The only reason being to give Don Thompson time to get the Feds out of the way. Can you imagine the type of inspection the Bureau of Alcohol, Tobacco, and Firearms would give if two crazed homebrewers showed up while they were there? I pointed the Great White Shark out on to Interstate 30 and headed for Dallas.

When one sees Big D for real, instead of the TV image, it's a bit of a letdown--just another big city. We plunged onto the traffic-clogged Central Expressway and headed North. Dallas just oozes into Plano much the way Houston does into many of the small communities around it. Lots of malls and strip centers here.

As I slewed the Great White Shark off at the first exit, I said to my jeweler, "We've got to find out where the hell this place is."

"And get some film, too."

I looked around for a reasonable place to make such a purchase, but there was only a Mall. Ever been Malled? Some people seem to enjoy it. I dreaded it. After Sears failed us, we tried looking in the Mall Directory. No sign of a camera store; it looked bad. We could end up wandering around here for hours looking for a store that had what we wanted, slide film. I finally spotted a camera store, and for some reason the cashier just couldn't understand our elation at finding Ektachrome.

I headed the Shark out of the Great Asphalt Sea and found a suitable place to gas up. "You get a map and I'll fill the car," I barked. After perusing the map, we found that we were but a few blocks from our destination. I punched "D" for drive and lurched into traffic. We found ourselves in an office-warehouse park, the only thing setting the brewery apart from the rest was a large galvanized grain silo out front. We were greeted by David Guillebeau, who then proceeded to show us around. They had constructed a building within the building, so to speak, which was divided into the office, the brew room, the cold room, the pressure vessel room, and the fermentation room.

In the brew room there were the mash tun, the whirlpool separator, a plate cooler, and, of course, a boiling vessel. Beer was brewed in ten barrel batches, three of which are blended before bottling to insure a consistent product. The beer itself is brewed using an infusion mash of Klages 2-row malt only. It is hopped in the boil with Cascades and dry hopped with Hallertauer, both being pellets.

The beer is fermented then held in pressure vessels in a refrigerated room kept at a temperature of 35 degrees F..

After bottling the beer is kept in the cold room at about 45 degrees F. until it is distributed because it is an unpasteurized beer. The bottling line is actually the first thing you see when you walk into the brewery. It was purchased from Spoetzel Brewery in Shiner, Texas for the tune of \$8,000. There was also a roller mill capable of cracking 70 pounds of grain a minute! After poking our heads around here and there and my jeweler taking pictures, we went to the office and purchased some T-shirts, then were given a gift of low-filled bottles that couldn't be sold. Free beer! Hot damn! We inquired as to where their product was sold since we knew that we would most likely want more, it being a nice full-bodied European style lager with good hop character. Don Thompson, the proprietor, told us it was sold in Plano and three places in Dallas, because he delivers it himself in an aging VW microbus.

We loaded our booty in the Shark and roared off down the road. My jeweler looked at me and said, "Was the flash on while I was taking pictures?" "Hell, I don't know, but I didn't notice it flashing." I quickly pulled into the nearest Seven-Eleven, rushed in and bought a roll of Kodachrome. We squealed back into the brewery and hiding our embarrassment, asked to take a few more pictures. Don and David were trying to get the labels to stick on the cold, wet bottles and told us to go ahead. When we finished, they asked us to try some experimental beer, supposedly destined to become a dark beer for market this fall. Talk about body, this stuff didn't flow but rolled off your tongue. We gave our thanks and roared off in search of some more of the American Homebrewer's Dream.

The woman behind the sandwich counter looked puzzled when I asked where the nearest liquor store was. "There aren't any in Plano," she said. "Well, where can I buy some beer, then." She thought a moment and said, "Oh, beer. Try one of the beer and wine shops on the Parkway." Seems I had forgotten I was in the heart of the Bible Belt, Electric Bubbaland.

I headed the Shark in the direction of the nearest beer store. It was Friday afternoon and all the Bubbas were getting off work in their pickup trucks. I could hardly find a place to park. While I saw cases of Bud and Miller head out the door, we searched for the Collin County Pure Gold. Aha! There it is, and what's this? Lo and behold, they had Edme homebrew kits. There may be hope for these people yet.

We iced down the beer and slid onto a back road to avoid the gridlock in Dallas. The windscream took over again as we hurtled west. What the hell if its a hundred degrees out there and I'm sweating through my shirt, just give me another Gold.

Note: My apologies to fellow homebrewer, Hunter S. Thompson for the blatant plagiarism of his work. For his recollection on the consequences of drinking flat, underaged beer, please read The Great Shark Hunt.

## 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.

### CALENDAR OF EVENTS!

- Thu, Sept 19th, 8 PM F/R September Meeting (BOM - American micro-beer) Gingerman's
- Sat. Sept. 21 7pm Birdwell's Homebrew Baby Shower- The Wilson's
- Fri. Sept 27 7:30pm Judges' Training Session-Mr. Dunderbaks  
Greenspoint Mall
- Sat, October 12 1pm SECOND ANNUAL DIXIE CUP HOMEBREW COMPETITION-TV 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
- Thu. Dec. 19th 8 pm F/R December meeting (BOM-Festive Beers)
- Sat. May ??? Fourth Annual Foam Rangers Pub Crawl**

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

### I WANNA BE A FOAM RANGER!

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

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

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

Phones: Home: \_\_\_\_\_ Office: \_\_\_\_\_

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**5611 MORNINGSIDE DR.**  
**HOUSTON, TEXAS 77005**  
**(713) 523-8154**

**TO:**