

# THE FOAM RANGERS' BREWSLETTER

(for the lack of a better name suggested by you!)

A Publication of the Foam Rangers'  
Homebrew Club



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**GRAND WAZOOS TO BE PLACED ON  
ENDANGERED SPECIES LIST**

The great white hunter, also known as the Houston economy has bagged yet another trophy to hang over its mantle. As you all remember, our last Wazoo, Andy Bradley was forced to move to the Bryan College Station area to start a Sonic Burger with his girlfriend and partner Sue Smith. Just when we all thought Wazoo season was over, yet another victim was claimed. This time it was none other than Jaques Lord. Jaques is an employed geologist (also rare animal) for a local Houston firm. They decided his services could be better utilized just outside of Knoxville, Tennessee (kind of like waking up in the Twilight Zone, eh?). Jaques had plenty of ideas and contributions for the Foam Rangers Club and Newsletter. He had plans for charity fund raising events such as a softball game against another homebrew club and a blood drive. His Overprimed and Gushing column and his wit and enthusiasm at club functions will be sorely missed. We wish him luck in his new location and hope he will carry on brewing and doing good things.

Due to the above, we will be holding a special election at this month's meeting, to determine who our new President will be. For obvious reasons it is recommended that superstitious persons and those whose jobs may require relocation not apply.

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The Grand Wazoo

????????????????

The Secondary Fermenter

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The **Foam Rangers' Newsletter** is a monthly publication of the Foam Rangers Homebrew Club. Subscription rates are \$12.00 for one year (\$10.00 for students). The opinions expressed herein are those of the editor and staff and do not necessarily reflect those of the Foam Rangers. **MOVING OR CHANGING ADDRESS? Please let us know in writing.**

We welcome letters, opinions, suggestions, articles, etc. from our readers. Correspondence and inquires should be sent to **The Foam Rangers' Newsletter**, c/o DeFalco's Home Wine & Beer Supplies, 5611 Morningside Dr. Houston, Tx, 77005 or call (713) 523-8154. Or contact Steve Daniel at 2304 Wichita #47, Pasadena, Tx. 77502, phone: (713) 920-2810.

## PUB CRAWL V

The Foam Rangers will sponsor the Fifth Annual Pub Crawl on Saturday, May 9, beginning at approximately 6 pm. The theme for this year's crawl is:

### THE FOAM RANGERS PRESENT: PUB CRAWL V THE QUEST FOR THE WHOLLY ALE\*

Your illustrious leaders are currently working on an appropriate t-shirt logo. But, let's cut the shuck and jive and get down to the nitty-gritty. First, let's talk dollars and cents. The price of the bus ride (six hours), a snazzy-looking t-shirt, and whatever homebrew there is to drink on the bus(es) will be \$25 per person. But wait, we have a proposition for you: to encourage as many people to fork over the bucks as soon as possible, we are offering a \$5 discount before May 1st! After May 1st, the price goes up to the aforementioned \$25. Also, we are offering ~~dues-paid~~ Foam Rangers members a 10% discount, making your net price \$18 and \$22.50 for members and \$20 and \$25 for non-members.

As in past years, we are not certain as to how many of you there will be. We must have at least 50 people signed up and paid in order to rent a second bus. The point I'm trying to make, is that the early bird gets the worm (er, bus seat). If you folks insist on procrastinating about reserving spaces, there may not be a second bus! The t-shirts have to be ordered this week and the buses must be reserved very soon, as well. (We're talking about peak high school class trip season here, folks!) Smart people will reserve their spaces at this month's meeting on Friday night.

The tentative schedule for the (first?) bus is:

<u>PUB</u>	<u>ARRIVE</u>	<u>DEPART</u>
GINGERMAN	ca. 5:30	6:15
THE RED LION	6:30	7:30
THE ALE HOUSE	7:45	8:45
THE PIG & WHISTLE	8:50	9:50
KENNEALLY'S	10:00	10:55
KING BISCUIT DRIVE-THRU*	11:15	11:45

If there is a second bus, it will run approximately 15 minutes after the first bus.

\* This is our token "non-stop" on the pub crawl. As most of you know, we were not able to have our monthly meeting here in February because of problems with "on premise" consumption of beer (this is the Heights, remember?). However, this is a "drive-thru" and they can sell beer for "off-premise" consumption. We are currently making arrangements to have a keg of some good brew or several selected cases of equally good stuff available for quaffing off premises (never mind where, that's a surprise!).

## SNEAK REVIEW OF THE MARCH MEETING

The Foam Rangers met Friday, March 20 at the Gingerman to sample the BOM, Stout. An unusually light crowd of about thirty had gathered by the time the meeting was called to order at 9:00 p.m. The date and location of the Dixie Cup were discussed and it was decided to hold it October 17 in DeFalco's parking lot. Scott will begin checking into the details for renting a tent, procuring food, and hiring an oompah band. Our ability to get these things will depend largely on whether our treasury fund holds out.

The business portion of the meeting was held to a minimum so we could begin the beer tasting. First to be sampled was Guinness Extra Stout on draught. Though it has a relatively low starting gravity of around 1.047, it was very thick and full bodied. This is largely due to the implementation of a 13 hour mash cycle and nitrogen conditioning to give it what is unquestionably the creamiest head of any beer IN THE WORLD.

Next on hand was Tooth Sheaf Stout. It was a sweeter fuller bodied beer than the Guinness but somehow not quite as satisfying.

The last beer sampled was Sierra Nevada Stout. It had a rich roasty flavor and seemed to be better liked than the Tooth Sheaf.

I really don't have much else to say other than the small crowd made for an unusually subdued meeting. We even had a small problem getting rid of some of the commercial beers available for tasting. A real first for one of our get togethers! I guess the news of yet another extinct Wazoo was enough to dampen even the heartiest of spirits.

## PREVIEW OF THE APRIL MEETING

The Foam Rangers will meet Friday, April 17, at the Gingerman. The meeting is scheduled to start at 8 p.m. and will feature Continental Dark as the BOM. Among the beers we should have available are Heineken, Beck's, St. Pauli Girl, and whatever else Bob has on hand. The availability of Continental Dark and Dark Bock is somewhat limited by the fact that American importers feel that we prefer light colored beer over the dark style.

We will be holding a special election to determine who will replace Jaques as our club President. He has written us a letter that I'm sure you will find amusing. We'll be sure to read it to you at this month's meeting. All members are encouraged to attend this meeting to vote for the candidate of your choice.

We will also be going over the details of the fifth annual pub-crawl. Interested parties will be encouraged to sign up for this ultimate blow-out as soon as possible, as it will be on a first come first serve basis.

The Beer that Made Idaho Famous  
or  
How I Mash Potatoes

by Cary Jensen

Often I am accused of being just a little mad when I introduce a beer like Meister Potato Brau. Comments like "what possessed you do ruin good beer by making it with potatoes" are reliable when I talk to the uninitiated. However, these detractors are typically silenced with one (sometimes two) quaffs of this 'Nectar of Idaho'.

I know, I know, comedian Chevy Chase once extolled the virtues of beer made from this unglamorous tuber by proclaiming "I drink Spud, and I pour it on my suit". Remember though, the drink "for people who can't taste the difference" only lived in the imaginations of drug addled comedy writers for that particularly novel late night television program.

Charlie Papazian writes in The Complete Joy of Home Brewing that "Fermentables produced from potato starch do not contribute significantly to the character or flavor of beer, other than providing fermentables to be converted to alcohol" [pp. 226]. He further writes that "[the] use [of potatoes as an adjunct] is discouraged by beer drinkers justifiably or unjustifiably prejudiced against "potato beer" .

Well, it's just this kind of negative thinking which gets me started. All I need is for one person to say "yuck! what a disgusting idea" and there I go, getting out the ol' brewing pot and grating up some potatoes.

As you may have guessed, if your still with me, is that potato beer is not for novices or the weak of heart. It does require that you prepare a mash. On the lighter side, though, the starch in potatoes is easily gelatinized, so working with this unusual adjunct is less hassle than you might imagine.

When I prepare a 5 gallon batch of potato beer, I usually only use between 2 and 3 pounds of potatoes. These I prepare by slicing thin like potatoes chips, or grating, using either a food processor or a cheese grater. I have not peeled these potatoes in practice, but only because I am terminally lazy. You may want to try peeling your potatoes and see if there is any noticeable difference in taste.

The grains I prepare by submitting them to a protein rest at about 122° for 45 minutes. During this time I boil the shredded potatoes in a second pot. This boiling serves to gelatinize the starches in the potatoes, making them easily converted to sugars by the activate enzymes in the barely grains. As I noted above, potato starch is easily gelatinized; it is not necessary to boil the potatoes prior to adding them to the mash. However, by

adding the boiling potato soup (this is what your kitchen will smell like at first) to the mash, you will conveniently raise the temperature of you mash to 155°, an ideal temperature for converting the starches to sugars.

Maintain the temperature of the mash using whatever methods you currently used until all of the starches have been converted to sugars. Lately, this has taken me between 30 and 45 minutes. Use the iodine test to determine when this conversion is complete.

Sparge as you would do with any other all grain beer, discarding the spent potatoes, no matter how strong an urge for cooked, shredded potato you developed during this mashing procedure.

The recipe I have included below, for those who are ready to take the plunge, requires the use of malt extract in addition to grains. If you wish to make 'Spud' from scratch, replace the 3 pounds of extract with 4-5 pounds of additional pale malted grains.  
**Meister potato Brau**

Ingredients:

5 pounds domestic 6-row pale malted barley (cracked)  
2 1/2 pounds grade A Idaho potatoes (grated)  
3 pounds Munton & Fison pale unmalted malt extract  
1/3 oz. Burton's water salts  
1 tsp. Irish moss  
1 1/4 oz. Hallertauer hops (loose)  
1 oz. Cascades hops (loose)  
1 pkg. Muntona Ale yeast  
sugar, or whatever, for priming

Mash the grains and potatoes as described above, adding the Burton's water salts to the grains in the first step of the two-step mash. Sparge with hot, (145°) water. Bring the collected liquor to a boil and remove from heat. Add extract (if used), then return to the stove. Once boiling resumes add the Hallertauer hops. Boil for a half hour then add half of the Cascades hops and the Irish moss. Boil for an additional half hour, add the remaining Cascades hops, and remove from heat. Let the wort set for a couple minutes to let the finishing hops steep.

If you have the means, achieve cold break (quick reduction of wort temperature) with your favorite method. This is fairly important for a clear potato beer since a good deal of protein are present in the wort.

Pitch your yeast when the wort is brought down below 90°. I suggest a two-stage fermentation since the aforementioned proteins will produce a sizable amount of sediment at the bottom of your primary fermenter. Rack into a secondary fermenter after three days or when the active fermentation subsides. Bottle after another 4 to 12 days, adding your priming material at this time. Wait a couple of week, then enjoy!

One or two caveats are in order here. First, contrary to Charlie Papazian's description, beer made from potatoes does have a unique character. Although this may derive from the fact that I do not peel the little spuds before I shred them, I seriously doubt it. After having made 3 batches of the stuff over a several year period, I have come to notice a distinctly 'potato' aroma and taste. I'm not implying that this sensation is unpleasant, just that it exists.

Secondly, when serving your end result to the unsuspecting, do not, I repeat, DO NOT tell them what is in it until they say 'Gosh, this is great!'. Only then is it safe to reveal your dark secret.

If they say "bleak, what is this sh\_\_", tell them that you found the recipe in Uncle Bubba's old work jeans after he passed away and that you promise never to make it again. Tell them anything but the truth. Average people tend to fly into a violent rage if they think that you have given them 'spoiled' potato beer.

In fact, though, I think that you will be pleasantly surprised by your beers made with potatoes. I have, and so have others. My first potato beer, Meister potato Brau, was awarded a bronze certificate in the AHA Nationals in the Pilsner category in 1985 and a 3rd place in the 1986 Dixie Cup in the Novelty Beer Category (even though it was, gulp, 18 months old). My most recent attempt, Spud, took 2nd place in the Specialty Beer Category of the Foams Rangers 1987 Club Competition.

So try it, you'll like it. In fact, take it one step further and make a Potato Stout or a Sweet Potato Stout for that matter. Try a Green Potato Beer for St. Patrick's Day (use green food coloring, not green potatoes). Why not try adding dried potato flakes to your already steeping mash\*.

But most of all, remember; potato beer is good for whatever ales you.

\* I have indeed considered this interesting twist. Obviously, though, you would not add 2 pounds of flakes since that would be enough to make mashed potatoes for the entire Houston Astros Baseball team-including seconds. Try a couple cups and see where that gets you. Be aware, though, that some consider this suggestion blasphemy; your already treading on thin ice using fresh potatoes.

## ASK DR. STRANGEBREW

We spoke to the illustrious "Wizard of Wort," Dr. Strangebrew himself shortly after his daring escape: the first known break out of the Intercept De-Tox Program (you know, "Call me . . ."). Let's make this quick, because the guard dogs have picked up his scent.



Dear Dr. Strangebrew,

O. J. B.

I have been brewing beer for a few months now, and I am becoming confused with the brewing jargon used in several "how-to home brew" books. Some authors refer to "boiling hops," some to "flavoring hops," others to "bittering hops." Also the terms "finishing hops" and "aromatic hops" are often used. Boiling times vary from less than a minute to three hours. Does it matter whether the hops are in loose or pelletized form? Please enlighten me with true hopping knowledge, Oh Inebriated One.

Signed,

Hops On Hold

*Dear Hops On Hold,*

*Boy, you sure ask a bunch of questions! Hops influence beer flavor in at least three ways: 1) They impart the characteristic "bite" found in beer, 2) They can add "flavor" (not just bitterness) to the brew, and 3) They enhance the fragrant, herbal aroma you smell when you pour a beer into a glass and take a whiff. How a given hop variety adds these characteristics depends greatly on how they are added to the boiling pot. Boiling times of over 45 minutes tend to extract primarily just bitterness from hops. Therefore, hops that are high in bitterness (alpha acids) tend to be added at the beginning stages of the boil*



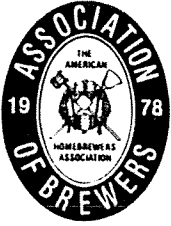
*to take advantage of their high bitterness. Obviously, you can use less of a very bitter hop to achieve your desired level of bitterness. Also, hops that are getting old (not stale or "cheese-y!") can be used at the beginning of the boil. They will impart bitterness, without contributing much to aroma. Hops used at the beginning of the boil are called "boiling hops," "bittering hops," and sometimes (somewhat erroneously) "flavoring hops." By adding hops to the final 5-15 minutes of the boil, they will impart "hop flavor" to the beer. This is, more or less, a combination of tartness and hop bouquet, and is unique to each individual variety of hops. Hops used thusly I refer to as "flavoring hops." Boiling times over 5 minutes or so drive off hop aroma or bouquet (essential oils). For this reason, a portion of your freshest, most delicate and aromatic hops are added during the last 5 minutes (or less) of the boil. Personally, I prefer to wait until after I have turned off the heat and then immediately add these "aromatic" (or "finishing") hops. This will sterilize the hops with heat, but also keep the aroma loss to a minimum by not boiling them. You may also "dry hop" your beer by adding aromatic hops (unboiled) to the primary, secondary, or keg.*

*The point that I'm trying to make is that all hops have bitterness, flavor, and aroma. All varieties can be used at any stage of the hopping cycle. So, no variety is strictly a boiling hop and none are strictly aromatic hops. However, some varieties, such as Bullion, are relatively bitter and yet have a somewhat unpleasant "grassy" aroma. This variety is best used as a bittering hop and not as an aromatic hop. Conversely, other varieties, such as Saaz, are low in bitterness and yet are very "spicy delicate" in their finish. These would be somewhat wasted as boiling hops, because you would have to use large quantities of them to achieve the desired bitterness.*

*As to the form of the hops, no, it does not matter whether your hops are in loose or pelletized form. I have seen stale hops in both pellet and raw cone ("loose") form, and conversely I have seen very fresh hops in both forms. Pellets do tend to store better, in much less space than raw cone hops, and they do eliminate the necessity of straining them out. Some brewers prefer the raw cone hops because their lupulin glands have not been ruptured by the pelletizing process and still others like to use the spent hops as a filter bed to strain out solids in the finished wort. To each, their own, I guess.*

*The Doctor*

## RANTINGS AND RAVINGS



1. PRAISE THE HOLY SPIRIT!!! Scott managed to meet his quota of eight million dollars worth of homebrew supply sales with time to spare. An anonymous group of winos from the fifth ward read the last newsletter and were so moved that they donated their life savings to this worthy cause. One even offered to take Scott's place if it came down to being put to death by the forced consumption of warm Bud Light, bragging that it hadn't killed him yet, so he really wasn't worried.  
**BUT WAIT THERE'S MORE!!!** Now Scott has come forward to say that eight mill is just not enough. He offers the following letter to lend credence to his new claim.

zymurgy  
National Homebrew  
Conference  
National Homebrew  
Competition  
National Beer  
Judge Certificate Program

Dear Scott,

So I read where you're trying to weasel out of the ante, I seem to remember the figure being \$10,000,000.00 worth of supplies!

Just call me God,

P.O. Box 287 • Boulder, Colorado 80306-0287 • USA • (303) 447-0816

2. The Dixie Cup has been slated for October 17. We are thinking about holding it in the parking lot at DeFalco's and having an Octoberfest celebration in conjunction with it at the Gingerman. We might rent a tent and hold the contest under it in front of the store. Also being considered is a big spread of German style food and possibly even an oompah band. This sounds like a great idea to me, since there will be no shortage of beer with Bobs great selection, and the problem of transporting and refrigerating the entries will be eliminated. We would like your input on this matter since a sight will have to be selected soon. Personally, I think the Rice Village would be a great location because of the college crowd and the unique neighborhood it provides. The date for the Dixie Cup has been set for the day after our club meeting. This is so out of towners can attend the Foam Rangers get together the night before and take a first hand look at drunken debauchery in its purest form.
3. The Foam Rangers' Dome Excursion started off with a lynch party gathering around the kegs. Scott was late and no beer could be served till he signed for it. Even the bartender was starting to sweat bullets in hopes Scott would soon show up and quell the angry mob. Someone I don't remember and probably never heard of threw out the first ball, and Scott slunk in soon after that with an armful of beer. I couldn't tell whether he shared it or not, though he must have since he was still walking at the end of nine innings.

For an opening day game it was an exciting one. Mike Scott was pitching well, Jose Cruz hit a homer, and no doves were killed. The reported two kegs of Killian's Red turned out to be Heineken and Bass Ale. These were emptied by the middle of the seventh inning. Half went in our stomachs and the other half went on poor innocent spectators. Someone then staggered down and begged for \$160.00 for a lousy keg of Coors (beat that). Needless to say some of y'all had the integrity not to lower your standards even under the pressure of his whimpering. Next year remember to bring your umbrellas (unless your on the highest row), and leave a little early. The trip to, and the wait in line for the bathroom can be murder. Last but not least, you tightwads opened up for the bartender (an undisclosed amount). It must have been enough, he went straight home and didn't have to resort to mugging the Foamers in the parking lot after the game.

4. Thought for the month, and last month, and the month before that, and so on: Why don't we consider adopting a set of simple by-laws?! We still have a copy of the Bexar Brewers' by-laws. They are a bit overly-structured for our needs, but some of their ideas might be worth considering. If you're interested, stop by DeFalco's and take a look.
5. In case you haven't noticed, the Foam Rangers' treasury fund has been looking pretty flat lately. We have under \$200 left and it is difficult to plan events without the money to back them. The pub crawl requires a sizable deposit for the bus and there are a number of things concerning the Dixie Cup which require capital in advance. We have well over \$200 in unsold T-shirts alone, so if you can afford it, buy one for you or a friend and help out the club. We will be soliciting suggestions for fund raisers at the next meeting, so put on your thinking cap and try to come up with some money making ideas.
6. Help! We need munchies!! Once upon a time we actually had food at our meetings. We're not asking for anything major, just your basic bread, cheese, chips, dips, or whatever else you have lying around the house that you don't need. Anyone who is interested in forming a munchie committee is welcome to do so. Better yet, why not make it the responsibility of one of the club officers?! Hmm... Those by-laws are sounding better and better.
7. **ATTENTION DEFALCO'S SHOPPERS!!! UNDER THE FLASHING GREEN LIGHT WE HAVE OUR SHIRTS HALF OFF! YES, FOR THE NEXT FIVE MINUTES (or till we sell out) YOU CAN OWN THIS YEARS DIXIE-CUP T-SHIRT FOR THE LOW LOW PRICE OF \$4. THIS OFFER WILL BE GOOD TILL ALL THE REMAINING SHIRTS ARE SOLD. ANYTHING THIS CHEAP WON'T LAST LONG, SO YA BETTER HURRY!!! LATE FLASH!!!**

THE FOAM RANGER CLUB T SHIRT IN THE LADIES STYLE HAS ALSO BEEN LOWERED TO \$4. GET EM WHILE THEY LAST!!! We still have a good supply of club t-shirts for \$8. These are the best looking Foam Ranger shirt ever produced, and no wardrobe will be complete without one. They're going fast so you'd better hurry! We also have a few pub crawl t-shirts left in any size you want, as long as it's large.

8. Beer of the Month schedule for the rest of the year:

April - Continental Dark  
May - Bock and Dopplebock  
June - Steam Beer  
July - Wheat Beer  
August - Light Lager  
September - Third Annual Houston Microbrewery Tasting Night  
October - Oktoberfest Beer  
November - Wierd Beer (fruit, spice, etc.)  
December - Holiday Beer and Strong Beer

9. Please note, the annual dues for this irregular are now \$12 per year (\$10 for students). This includes membership to the Foam Rangers and special perks which are made available to members from time to time. Please check the mailing address on your mailing label. If your subscription has expired **PLEASE** send us some bucks **ASAP**, otherwise you will be deprived (depraved?) of this epic tome. Use the form on the inside back cover to renew.
10. **MORE THREATS!** We have a number of folks that have allowed their subscriptions to expire (accidentally, I'M SURE...). While I realize that this is probably just an oversight on your part, these things cost about 75 cents each to print and mail. If you want to continue to receive this rag, you'd better fork over quick buddy! **Check the expiration date on your mailing label. If it has been highlighted in yellow this will be your LAST issue of the Brewsletter unless you do fork over.** If you did not get this letter in the mail and should have, or got it after extensive forwarding, send us the form on the inside back cover with your corrected address.
11. If you really like our club t-shirts, think about the possibility of having the logo put on our very own German beer steins. We have just been offered a number of authentic German half liter steins with the Paulaner logo on one side for only \$2.50 each! We could take these and have our own Foam Ranger logo silk screened on the other side for about an extra \$2. This will be considerably less expensive than the \$6-\$8 previously mentioned.

12. We're looking to make you a star! Got a feature story or news item you want printed in the Browsable? Type it, or print it neatly, (have it tattooed on your fanny if it pleases you) and drop it off at DeFalco's or mail it to the shop. We would prefer to receive the material by the first of the month in order for it to be printed in that month's Browsable. (after all we have a deadline to miss!!)
13. We are still collecting a \$5 fee for those of you that would like to use the new grain crusher. This is a one-time fee to help us recoup our sizable investment. Otherwise there will be a five cent per pound charge to crush grains for an indefinite period of time.
14. CANISTERS (10-15)  
 1 - \$15    2 - \$25    3 - \$30  
 20 lb. CO2 bottles - 5 @ \$20 each  
 Tom Hanbury 498-4004
15. Refrigerators for sale  
 1. Whirlpool side by side \$75.00  
 2. regular type - modified thermostat \$50.00, YOU PICK 'M UP  
 Art Newman - 665-6838 (7 p.m. - 11 a.m.)  
 524-9825 (1 - 6 p.m.)
16. LOST: Feb. 15 - CANNON AE-1 CAMERA AND FLASH  
 LOCATION: Gingerman's back patio  
 TIME: Sunday, February 15, late afternoon  
**REWARD FOR RETURN!!!**  
 CONTACT: Don (S.T.) Wilson, 921-4609

THE NEW YORK TIMES, TUESDAY, MARCH 24, 1987

# Does Civilization Owe a Debt to Beer?

holar asserts early  
 w was the reason  
 setting down.

by WILLIAM K. STEVENS

PHILADELPHIA, March 23—Why, 10,000 years or so ago, did people first settle down and go to all the trouble of cultivating and reaping? The question has long tantalized anthropologists and archeologists because once its answer is clear, it will show what sparked the long formation of humans from wandering hunters into literate city dwellers. It argues an anthropologist at the University of Pennsylvania that "primed the pump," leading to this new hypothesis, was accidental discovery by prehistoric humans that wild wheat and soaked in water to make gruel, out in the open air, did rot spoil, natural yeast in the air con- to a dark, foaming brew that whoever drank it feel good. On that, the brew made people ro- at the time, it was second only mal protein as a nutritional

This combination of mood-altering and nutritional properties would have been incentive enough to cause neolithic hunter-gatherers in the Near East to begin cultivating the grains. Dr. Solomon H. Katz contends in an article published this month in Expedition, the journal of the Museum of Archeology/Anthropology at the University of Pennsylvania.

"My argument," Dr. Katz said in an interview, "is that the initial discovery of a stable way to produce alcohol provided enormous motivation for continuing to go out and collect better." The argument is buttressed, Dr. Katz wrote in his article, by the fact that "almost invariably, individuals and societies appear to invest enormous amounts of effort and even risks in the pursuit of mind altering foods and beverages.

Strong motivation would have been required to break away from the hunting-gathering way of life, according to one view among archeologists, because—contrary to myth—hunting and gathering provided a higher and more reliable standard of living, with less work, than the onerous and often thankless pursuit of agriculture.

Over the last two decades, specialists on the neolithic world have generally favored environmental and ecological explanations for the birth of agriculture. For instance, it has been commonly held that population increases forced neolithic peoples to search for ways to expand the food supply. But now, some scholars are

beginning to doubt this explanation and are giving more weight to cultural factors. Dr. Katz's specialty is the study of the development of cuisine, broadly defined, as one such cultural factor.

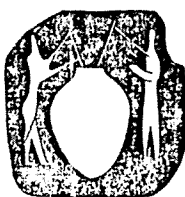
While Dr. Katz's beer hypothesis is likely to attract interest, skepticism is already being expressed. "I would say it's an ingredient in the mix of causal factors," said Dr. Marvin Harris, an anthropologist at the University of Florida who is a theorist on cultural evolution, "but I wouldn't want to put a kind of prime-mover status" on it.

What might have happened, said Dr. Harris, is that after the game animals of the late Pleistocene disappeared and deprived humans of their major source of food, people began combing the environment for anything that would sustain life. "So what do you do with several tons of wild seeds you've just harvested?" he asked. "You settle down in a village and process it. Meanwhile, the animals are coming closer to the stands of grain, and then there's a gradual life first appeared, the need to solve this problem could well have accounted for the transition from hunting and gathering, he said.

The discovery of brewing could have happened quite easily, according to the anthropologist. First, he says, wheat and barley were soaked in water to make gruel. Some of the grains accidentally sprouted, and when tasted, were found to be sweet. For this reason they were saved, and eventually natural yeast in the air mixed with the watery gruel to produce a solution with perhaps 3 to 5 percent alcohol.

"There are plenty of plausible alternatives," he said. The process probably had its "alcoholic aspect," he said, but "the whole thing is a package."

Dr. Katz argues that grain-derived alcohol was the critical element in many cultures, he says, the use of alcohol has been made an essential to social and religious practice that any



Earliest evidence of beer drinking in Mesopotamia, circa 4000 B.C., was found on a stamp seal, at Teppe Gawra, in northern Iraq.

The archeological record so far provides no direct evidence that beer-making prompted the cultivation of grain, Dr. Katz said. But, he wrote in his article, the beer hypothesis is compatible with one aspect of the record that has puzzled archeologists. At early neolithic village sites where stone tools used for cultivation were found, very few carbonized grain seeds were in evidence. Had they been more plentiful, it would have indicated that grain was used in the baking of bread, as is commonly believed. Since beer making does not require exposing grains to fire, he writes, "it could be an everyday activity and yet produce not a single carbonized seed."

Moreover, he said, narrow-necked storage vessels of the kind needed to promote carbonation have been found dating back to the beginnings of neolithic times. "This vessel is so common through the world that it's incredible," he said. "Every time you have one of these narrow necks, you know you've got something that's keeping the air and the oxygen outside and the carbon dioxide inside."

The presence of carbon dioxide helped keep the brew acidic, in turn protecting it from the development of toxic qualities that can otherwise occur.

By the time the neolithic village culture of the Near East had evolved into the city-states of Sumeria some 5,000 years ago, he said, beer-drinking had been raised to a high status. The world's oldest recipe, written on Sumerian tablets, is for beer. Another tablet contains a hymn to the beer goddess, Ninkasi.

## PRIZE WINNING RECIPES FROM THE THIRD ANNUAL DIXIE CUP COMPETITION

This month's award winning recipe comes to us from J. A. Morris of the Malthoppers. He took a first place using this formula for Continental Dark.

### MIDNIGHT # 3 (Recipe for 5 gallons)

3.5 lbs. crystal malt (type not specified)  
3.5 lbs. 6 row domestic lager malt  
2.5 lbs. Klages 2 row pale malt  
1.5 lbs. Munton & Fison lager malt  
1.0 lbs. flaked barley  
2.0 oz. Northern Brewer whole hops  
1.5 oz. Hallertauer whole hops  
1.0 oz. Hallertauer pellets  
2.5 tsp. Calcium Carbonate  
1.25 c. corn sugar (priming)  
Carlsberg lager yeast starter



There were no details given on how the grains were mashed. I would recommend the following procedure. Dissolve the calcium carbonate in 2.5 to 3 gallons of water and stir in all the grain. Heat to 122° F. and hold for 30 minutes. Heat to 145° F. and hold for 15 minutes. Heat to 152° to 154° F. and hold for 45 minutes. Heat to 168° F. and hold for 10 minutes. Sparge to 5 gallons with 168° F. water.

Bring the wort to a boil and add the Northern Brewer hops. Boil for 45 minutes and add the whole Hallertauer hops. Boil for 15 more minutes. Use the Hallertauer pellets to dry hop the beer in the secondary.

The beer started at a 1.040 s.g. and had a 1.009 t.g. A two stage fermentation was used. The beer spent one month in the primary and five months in the secondary at a temperature of 40° F. It was two and one half months in the bottle at the time of judging.

### LOCAL WINNERS OF HWBTA NATIONALS

First Place Continental Dark - Keith and Cathy Laird  
Second Place Pale Ale - Harry Portwood  
Second Place American Light - Roy Cross  
Third Place Brown Ale - Jim Johnson

CONGRATULATIONS!!!

THE FOAM RANGER'S BREWSLETTER

APRIL 1987

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Gingerman's Ale Garden is at 5607 Morningside, next door to DeFalco's in the Rice Village. Gingerman's is generous enough to let us bring in homebrew. Lots of imported and quality domestic beers are available, so please bring a six-pack of homebrew and buy your commercial brew at Gingerman's. Thanks!

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**FOAM RANGER CALENDAR OF EVENTS**

Fri. April 17, 8pm F/R April meeting (BOM Cont. Dark)  
April 22-25 Eastern Homebrewers Alliance Conference  
Sat. May 9 5th Annual Foam Rangers' Pub Crawl  
Fri. May 15, 8pm F/R May meeting (BOM Bocks and Dopplebocks)  
Fri. June 19, 8pm F/R June meeting (BOM Steam Beer)

**BEER COMPETITION CALENDAR**

April 22-25 2nd Annual E.H.A. Homebrew Competition  
Thu. April 30 Lake Charles Beer Contest (see Scott)  
May 23-24 Escambia Bay Brewers Comp. (Pensacola, FL)  
late May-early June A.H.A. National Competition  
Sat. October 17th 4th Annual Dixie Cup Competition

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

**I WANNA BE A FOAM RANGER!**

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

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

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

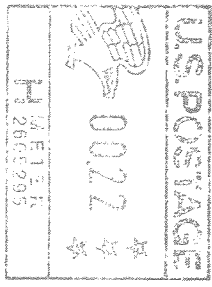
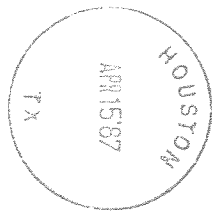
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Send this form with a check (payable to DeFalco's) for \$12.00 (\$10.00 for students) to:

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**THE FOAM RANGERS HOMEBREW CLUB**  
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**HOUSTON, TEXAS 77005**  
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