



The Brewsletter Urquell

July 2000

Volume 19
Number 7

The Brewsletter of Houston's Foam Rangers

Out of the Wazoo

Dave Cato, Grand Wazoo

Summertime in Houston ... a challenging stime for a homebrewer (how the hell do I chill my wort with 90° tap water?) as well as a time of anticipation as the Dixie Cup draws near. We've had a lot going on earlier this year, but we're in the doldrums between the Jennings trip in June and the Dixie Cup in October, with only the Lunar Rendezbrew to offer us a break from the summer heat.

That doesn't mean we can sit back comfortably in our air-conditioned houses and slack off until the first weekend of October. There's lots of stuff to do as we approach the Dixie Cup. First, and foremost, we must brew beer. Secondly, and nearly as important, is to volunteer to help organize and run the Dixie Cup. Several people have already volunteered their time and effort for various Dixie Cup activities, but we need everyone to help out. It takes a lot of effort to put on one of the largest homebrew competitions in the country, but the results are well worth it. See Bev to find out where he needs help, and plan to attend the next Dixie Cup organizational meeting, conveniently held at the Timberwolf Pub where you can enjoy a refreshing pint (or two, or three, or ...) during the meeting. Unlike some organizations that withhold refreshments until after the business is taken care of, we don't operate that way (and would revolt if someone attempted to do so).

By now, you've probably heard quite a bit about our mostly annual trip to Jennings to indulge in crawfish and beer. If you were there, you know how much fun it was. Cory Littleton, of the Bradley's fan club, even got his picture on the front page of the Jennings paper — gives you an idea of just how big Jennings is. We had more clubs participating that we've probably had in the past. We even saw the Cor-

pus Christi club at Jennings. Unfortunately, there weren't many representatives from the other Houston clubs in attendance. I would really like to see a broader participation from the Houston clubs next year.

If you brewed a keg of beer for the Lunar Rendezbrew keg competition, remember to bring it to the meeting. We'll begin judging the entries about 8:30, and the winner will represent the Foam Rangers at the Lunar Rendezbrew on the 23rd. The non winners (aka, the losers) will be drunk at the meeting. Plan to join the fun at the Rendezbrew on Sunday afternoon and help us have a fighting chance to win the keg competition. You can buy tickets for the Lunar Rendezbrew at DeFalco's or from one of the Mashtronauts — they'll probably have some on Tuesday and Wednesday evenings during the first round judging at Bradley's. Let's make sure that we support the Rendezbrew with both entries and participation.



As many of you know, our "official" brewsletter editor is vacationing in Bali, and as such is not able to do a newsletter for July. In a fit of stupidity, I volunteered at the June meeting to put something together so that we would have a brewsletter for July. For better or worse, you're reading it now.

On the bright side, I got to learn a lot about putting something like this together. As expected, the hardest part was getting the layout defined (not only do I not have a copy of the software that is normally used for the brewsletter, it won't run on my system anyway). After the layout was done, it was just a matter of pulling the articles in and generating the copy
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Brewsletter

Articles are due
Friday, August 4

Meeting

Friday, July 21
8 pm
DeFalco's

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June Meeting Minutes

Kehn Bacon, Scrivener

Wow!! I kneel at the temple of 1960s technology! Like I was in California drinking great indigenous beer and I still have an ear witness blow by suck account of the June meeting thanks to my reliable cassette recorder. (Now if I could only figure out how to drink that fabulous California beer at the Meetings!) Thank gawd someone remembered to press the record button so that I'd have some idea of what transpired on the night of June 16th (Thanks to Scott and Dave!!)! What the...?! At first I thought the tape was blank and somebody had pressed play instead of record because initially there was nothing but a slight hiss. But soon the Waz's voice came through forcefully and clear, but without the usual din that characterizes our meetings; and thus began one of the more subdued Foam Ranger meetings of the past couple of years. It certainly lacked the chaotic character of recent times. No Wazus interruptus!

As I suspected, Jennings was first on the Waz's agenda. We had a decent turnout on June 3rd and by all reports Jennings LATEX was a grand success. If you passed it up, well ya just have to put it on your calendar for 2001. Hopefully, next year we can get greater participation from some of the other local clubs. (This is an event that should serve to draw us closer together as a homebrewing community!) A hearty thanks to Deja Brew for making the trip! And there were clubs from Corpus Christi and Beaumont. There was no shortage of beer thanks to phabulous Phil Endacott, who really pulled out all the bungs providing us with seven half barrel kegs of our preferred beverage. There was plenty of beer on the bus on the way over and Tito's vodka and bloody mary mix on the return trip. The bus accommodations were excellent and the bus driver was a nice tolerant guy. On our arrival we were greeted warmly by the Louisiana homebrewers, some of whom offered their backsides. We quickly set up the taps and were soon dining on 600 pounds of crawfish. The Beer Olympics was next on the program and included such events as keg tossing and beer chugging. Our club didn't fare too well in these events but we observed how we might improve our chances for next year. Then it was on to the hotel (the center of cultural life in Jennings) for more partying by the pool. I wimped out early Saturday evening, but I heard there was quite a little party in the hospitality room where we were literally forced to move to because of the swarms of mosquitoes that, thankfully, stayed

away during the event at the park (ask Phil and Bev about the mosquitocide in the hospitality room). I awoke early Sunday morning sans even the slightest hangover and, as my buddy Ron Solis (who awoke with a Hopzilla Hangover) and I walked over to breakfast, who do we see lounging by the pool sipping from a nitrous can of Guinness but Sean Lamb.

Next was the announcement of the winners at the Sunshine Challenge and the Big Batch Brew Bash. The results were published in the last Brewsletter so I won't repeat them here. The next competition is The Bay Area Mashtronaut's Lunar Rendezbrew on Sunday, July 23rd. The event will run from noon till 6:00 at the Seabrook Community Center which is located at the convergence of NASA Road One and Hwy 146. The entry deadline is Saturday, July 15th. (Hey, isn't that when Joe Lindsey returns to the States?) The Mashtronauts will be logging in entries at the main drop off point — Bradley's — from noon to 5:00. Entries can be dropped off at DeFalco's or The Brew Stop before 1:00 on the 15th. First round judging will commence on Tuesday, July 18th at 6:30 at Bradley's. Mead and cider judging will take place on the 19th at the same time and place, and second round judging is Saturday the 22nd at Phil's, you know ... Bradley's from noon to 6:00. Everyone is encouraged to come and judge on these dates!! Tickets for the Lunar Rendezbrew are \$10 when purchased before the event and \$13 on the 23rd. Tickets can be purchased at DeFalco's and from the Mashtronauts (I'm sure Jim Johnson has some!). For more info contact Commander Iain Ross at ross5@flash.net. Let's give the Rendezbrew our maximum support — what goes around... (Don't forget we'll be judging the kegged beer at the July meeting to determine which keg goes to the Lunar Rendezbrew Challenge.)

And speaking indirectly of the Dixie Cup ... Bev is calling for volunteers who have expertise in soliciting sponsorship for our 17th annual homebrew competition. The idea is to seek out money and/or goods in kind reflecting this year's theme, *The Dixie Cup Sells Out*. We're offering each sponsor loads of exposure and promotional opportunities from putting their logo on our official T-shirt to printing their ads in our program and other promotional materials. Think what you can do for your Dixie Cup!! See *Continued on page 4*.

Beer of the Month

Bev Blackwood, Secondary Fermenter

Pilsen and Köln, Pilsen and Köln. Two cities with beers they can call their own. Few beers are so distinctive that they take the name of the city of their origin, but Pilsner and Kölsch, summer favorites all over the world, can make that claim. Hailing from Pilsen in the Czech Republic and Cologne (Köln), Germany respectively, the two beers have a great many similarities, not the least of which is their refreshing flavor and light character.

Arguably the most brewed style in the world, Pilsner has been the staple of world brewing for decades. However, in its “standard” bastardized, adjunct riddled form, the name fails to conjure the rich malt, fresh hops and sparkling carbonation that a true pilsner brings to the table. The hallmarks of pilsner are its golden color and beautiful clarity, features that made the beer distinctive at its introduction, a characteristic that caused many brewers to consider the appearance of their beer in addition to the flavor for the first time. The distinctive aroma of “noble” hops, like Saaz and Tettnanger give Pilsners a distinctive aroma and flavor. Noted examples of European pilsners are often decocted with Pilsner Urquell undergoing three, while Bitburger Pils is only decocted twice. PU is also boiled for a startling 2½ hours, surprising given its fairly light color. Hops are exclusively Saaz, with full flowers being used. These two beers represent the tradition of the style, from which all other modern variations derive.

Kölsch is a good match to Pilsner, a light ale with subtle fruit notes from its yeast but still retaining a crisp and refreshing character with a solid malt background. Kölsch was once one of the best controlled appellations in the world, since only breweries in and around Cologne made the beer. However, with the craftbrewing revolution, American brewers have begun to make the style available in the United States, referring to it by the traditional name. In Germany, the beer is often brewed and conditioned on premise, with the individual kegs being tapped in the cellars of the establishment. The beer is poured directly into cylindrical glasses on trays to be lifted into the pub and distributed among the thirsty patrons. It’s one of the most interesting session beers made and the convivial atmosphere where it is served adds to the mystique of the style.

While we are convivial, our beer has to arrive by bottle, so we lack the style of our European counterparts. At this month’s meeting, we’ll be sampling a variety of both styles, largely focusing on American examples. Tire Biter Kölsch-style ale is clearly a poke at the lame amber of Fat Tire. Coming to us from Flying Dog brewpub, the beer is actually brewed by Broadway Brewing company. Be sure to thank Fly Girl next time you see her for bringing us this example. Widmer also produces a Kölsch-style ale, which they call Summerbrau, brought to us by new members Kuyler and Kerry from a recent trip to Seattle. Closer to home, Shiner Summer Stock is one of their best beers, with a soft fruity palate and a surprising amount of malt to back it up.

Realizing I risk my reputation by including the occasional macro, I hesitantly offer up the “classic” pilsner, Budweiser. Widely abused for its workman-like quality, this beer does have a few things to note and appreciate. First is the fact that beer this light, made on this scale, worldwide and with such consistency is no mean feat. However, from there things go downhill. Production of Bud is nothing more than a quest for uniformity, leading to blends of hops, mixes of malts and uniformly bland yeast. The much touted “Beechwood aging” is little more than a “torpedo” of beechwood chips that give the yeast a surface to flocculate on. Thus, we’ll move (very quickly I suspect) to Houston’s other Pilsner, The Beer Formerly Known as Summerfest, St. Arnold Summer Pils. This year’s version is, if anything, less aggressive than the 1999 variety, but it is still crisp and refreshing. We’ll follow that with the pushiest beer West of the Rockies, the now uniquely named Sierra Nevada Summerfest. It should make a good contrast to the St. Arnold product, with a more aggressive hop profile, as befits the home of hop monsters. Another California product is Sudwerk’s Pils from Davis, brought to us from Seattle again by Kerry and Kuyler. Kehn Bacon brought us a pair of Pilsners from a recent trip out west, the aggressive Lagunitas Pils from the brewing company of the same name and Gordon Biersch’s Pilsner. Steve Moore secured an East coast hop monster for us, the Prima Pils from Victory brewing. With any luck, we’ll see a few more interesting beers of both varieties, but bring your hop appetite, because we’ll be feasting on them at this month’s meeting!

Beer of the Month

January
Porter and Stout

February
Barleywine and
Holiday Beer

March
Belgian and
Fruit Beer

April
Brown, Old, and
Scotch Ale

May
Bock

June
Wheat Beer

July
Pilsner and
Kölsch

August
Pale Ale and
Bitter

September
Oktoberfest

October
Dixie Cup

November
Amber Ale and
IPA

December
*Homebrewer’s
X-mas Party*

**Upcoming
Brew-ins at
DeFalco's**

July 8

Bruce Ross

August 12

Kehn Bacon

September 10

Bev Blackwood

October 14

Leroy Gibbins

November 11

Jimmy Paige

December 9

Gardner Biggs

**Upcoming
Pub Visits**

August 6

The Mercantile

September 3

Galveston
Brewery

October 1

The Gingerman

November 5

Sneed Wheeler's
Texas Road
House

December 3

Open

Competition Corner

Joe Lindsey, Competition Coordinator

Event/Date	Entry Deadline	Pack 'N' Ship	Contact Info
Lunar Rendezbrew 23 July 2000	15 July 2000	N/A	www.masstronauts.org
Dixie Cup 20-21 October 2000	7 October 2000 (early) 13 October 2000 (late)	N/A	www.foamrangers.com

The results are in for the following competitions:

The Aurora 2000 Brewing Challenge
Edmonton, Alberta, Canada

Joe Lindsey	1st	Munich Dunkel
Kehn Bacon	2nd	Dortmunder Export
Jimmy Paige	2nd	Düsseldorf Altbier
Jimmy Paige	2nd	American Style Barleywine
Bev Blackwood	3rd	Robust Porter

6th Annual BUZZ Boneyard Brew-off
Champaign, Illinois

Joe Lindsey	1st	Light Ale
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Congratulations to all the winners.

Out of the Wazoo

Continued from page 1

to take to the printer. I didn't even need to beat on the writers to get their articles in on time.

If you dislike the style of this month's brewsletter, please show your disapproval by not nominating, much less voting for, me for next year's brewsletter editor in November.

June Meeting Minutes

Continued from page 2

Bev if you've got any ideas for sponsors. Oh, and by the way, the event will be held again this year

at the Courtyard Houston (They like us . . . they really like us!!) Near the Big, Glitzy Mall, and you can already reserve your room for the 20th and 21st of October by calling 713-961-1640.

If you are not on the club (majordomo) e-mail list, please give the Waz your e-mail address and he'll tell ya how to get on. Instructions on how to subscribe are also detailed on the Club Info & Events page of our web site at www.foamrangers.com. [You can also find detailed instructions on page 6. - Ed.]

See you at the July meeting on the 21st! The BOM is Pilsner!

RRRRRRRRRAAAFFFFLLLLLE!!!!!!!

Watch This Space

Bev Blackwood

Who is the last new person you brought into homebrewing? How did you do it? I'll be brewing the long 4th of July weekend as well as bottling up my first "official" Dixie Cup entry, my Imperial Oktoberfest. However, I won't be doing it by myself. On brew day, I'll have at least 2 amateur brewers in attendance, eager to learn and see what I do that they can apply to their own brewing. I "got religion" so to speak from the local branch of the Foamin' Alcoholic church, St. Arnold Brewing. Our local microbrewery survives on good word-of-mouth advertising. They can't afford big ad campaigns on TV and radio or in print. They grow their business by bringing people into the brewery and letting them taste the beer. Then they count on those people to go forth and spread the word. It's a risky proposition, one they back up with their e-mail, art car, bratwurst and new bumper sticker campaigns. Brock calls it "guerilla advertising" and rightly so, since it's the sneaky way of getting the company's name and identity in front of the drinking public.

I am proud of my "religious affiliation" and do my utmost to see to it that others hear about St. Arnold and more specifically, the weekly tour. I keep a few St. Arnold tour cards handy at all times, just in case I meet someone who I can "convert." I take the same approach to homebrewing. We cannot, and should not, remain a static group of homebrewers. People come into and out of the hobby every month, but it's critically important to the survival of our clubs that we gain more than we lose! I am sure everyone knows a friend who doesn't brew anymore. Maybe it's time, maybe it's kids, maybe it's a lack of success at contests — it could be any of a host of reasons. Sadly, once someone slows down or stops brewing, we can't really change the situation, because often the reasons aren't under our control. So we need to be ready to recruit new brewers whenever someone expresses an interest. It's not just enough to recruit though, we also need to be ready to help them get on their feet and most importantly, get a few good batches under their belt. I do this by inviting friends over when I brew to see how it works. I had the pleasure of getting to watch my friends brew many times before I took on the challenge myself and it made a huge difference in my first few batches. For friends just starting out, I'm also ready to help — lend advice by phone, advise them on recipes, and share equipment they may not yet have, like immersion chillers. My favorite phrase I use when "recruiting" is, "If you can boil water, you can make beer." Truer words were never spoken and I am always amused at how surprised people are when I relate how easy the process is. The simplicity of the hobby is one of its greatest selling points. You have to think like Brock, always thinking of new ways to add new people to the St. Arnold "army." Our hobby (and by extension, our clubs) needs new people and every homebrewer should commit to finding them, educating them, and bringing them into the fold. Our weapons should be our good beer, our commitment to the hobby, and above all, a warm smile and hearty welcome.

Club meetings and news

Bay Area Mashtronauts

It's July and time for Lunar Rendezbrew 7, July 23rd from 12–6 p.m. at the Seabrook Community Center, 1210 Anders, (same as last year). Despite problems with their website, they are determined to get the information out to the brewing community. Entry forms are available on the web, but the dates shown on the website are wrong! The entry deadline is Saturday, July 15th from Noon to 5 p.m. at Bradley's, with drop off points at DeFalco's and The Brew Stop accepting entries until 1 p.m. Be safe and be early if you're dropping off at either of the stores! First round beer judging is taking place on Tuesday, July 18, 6:30 p.m. at Bradley's; meads and Ciders will be judged Wednesday, July 19, 6:30 p.m. at Bradley's; and Second round judging will be on Saturday, July 22, from Noon to 6 p.m. again at Bradley's. Judges and stewards are needed, so plan ahead and come down for the early rounds. Tickets for the main event are \$10 in advance and \$13 at the door and can be purchased at DeFalco's. Further information can be had from Mission Commander Iain Ross at ross5@flash.net.

Brew Bayou

Next meeting: 7:00 p.m. July 20th, at Smithhart's Country Grill in Clute.

Deja Brew

The Home-Brew Goof Tournament will be September 17, 2000 at 7:30 a.m. Green fees will be \$60 per golfer. Interested golfers should e-mail stubrew@ev1.net to get on the list. They need a lot of brewers to pull this off — 72 golfers are the minimum to have a shotgun start so that the course is fully utilized. The golf course is located near Hobby Airport. Lunch will also be provided and there will be tons of prizes to win... With enough beer, anyone can play like Tiger Woods, or at least think they're that good.

Foam Rangers

Next meeting: 8:00 p.m. July 21st, at DeFalco's. Beers of the Month for July are Pilsners and Kölsch. Awards keep rolling in from around the world for Foam Ranger beers. Congrats to all Foamers who won in Canada, Illinois and Virginia this last month. The next Dixie Cup organizational meeting will be Sunday, July 30th at 4:00 p.m. at the Timberwolf Pub. Bev is also looking for interested Houston area brewers for outreach to clubs in surrounding Texas cities, which would involve trips to their meetings to promote Houston brewing events. Contact Bev at bdb2@bdb2.com if you're interested.

Golden Triangle Homebrew Club

Next meeting: Thursday, July 13th. Anyone interested in Golden Triangle events can call Joe Kubenka at (409) 721-9810 nights or (409) 575-1581 days for locations and times.

KGB

Next meeting: 12:00 Noon, July 16th, at The Brew Stop. Their beer of the month is also Pilsners, but apparently they're all too busy planning ahead for the August Salsa competition to come up with a meeting theme.

M*A*S*H

Next meeting: 7:00 p.m. July 8th, at Angel's Homebrew Supply.

Competitions

July 15, 2000 — Melbourne, FL — 6th Annual Commander SAAZ Interplanetary Homebrew Blast Off. Entry deadline: July 12, 2000. Entry fee: \$6.00 per entry. Contact: William "Billy" Kendrick (321) 639-7022; E-mail: commandersaaz@cfl.rr.com.

Club Mailing Lists

D. P. Gumby

Did you know that the Foam Rangers have their own electronic mailing lists? Have you subscribed to one of them yet? Do you want to and don't know how? Listen up as I attempt to explain how you can get signed up.

The `foam-rangers` list allows you to participate in discussions about the club while the `foam-rangers-announce` list will keep you informed with "important" announcements from the Waz. You don't need to subscribe to both, as all announcements sent to the announcement list are also sent to the discussion list.

To subscribe to the discussion list, send the command

```
subscribe foam-rangers
```

in the body of a message (in plain text format — no HTML, RTF, French, or any other odd format or the server won't understand what you're saying) to majordomo@crunchyfrog.net; to subscribe to the announcement list, send the following command instead:

```
subscribe foam-rangers-announce
```

You will receive a reply from the server with instructions for confirming your subscription. The server's reply contains something like the following:

July 23, 2000 — Seabrook, TX — Lunar Rendezbrew VII. Entry deadline: July 15, 2000. Entry fee: \$6.00 per entry for first 3 entries, \$5.00 for entries 4 and up. E-mail: ross5@flash.net; Web: www.mashtronauts.org.

August 5–19, 2000 — Tulsa, OK — Wild Brew Two, Sponsored by the Fellowship of Oklahoma Ale Makers (F.O.A.M.). Entry deadline: July 31, 2000. Entry fee: \$5.00 per entry for AHA club members, \$8.00 per entry for non-members. Contact: Jeff Swarengin (918) 268-8395; E-mail: tswarengin@TAASCFORCE.com; Web: frontpage.webzone.net/dcm/foam.htm.

August 18–20, 2000 — Albuquerque, NM — 12th New Mexico State Fair ProAm Beer, Mead & Cider Competition. Entry deadline: August 5, 2000. Entry fee: \$5.00 per entry. Contact: Guy Ruth (505) 294-0302; E-mail: guyruth@abq.com; Web: www.angelfire.com/nm/DukesofAle/NMSFProAm.html.

September 23, 2000 — Lubbock, TX — Cactus Challenge. Entry Deadline: September 8, 2000; Late entry deadline: September 15th, 2000. Entry fee: \$7.00 per entry, late entry fee: \$9.00 per entry. Contact: Larry Pyeatt (806) 763-0577 or (806) 742-3527; E-mail: lary.pyeatt@ttu.edu; Web: www.door.net/homebrew.

If you really want this action to be taken, please send the following commands (exactly as shown) back to "majordomo@crunchyfrog.net":

```
auth deadbeef subscribe foam-rangers \  
DP Gumby <gumby@mybrainhurts.org>
```

To complete your subscription, compose another message to majordomo@crunchyfrog.net — you can reply to the reply, but don't include the original text or the server won't understand you (it only has a very limited vocabulary), your subscription will fail, and you won't get a confirmation from the server — with the single command

```
auth deadbeef subscribe foam-rangers \  
DP Gumby <gumby@mybrainhurts.org>
```

Once your subscription is confirmed, you will receive a reply with the guidelines for the list you just subscribed to, including instructions for unsubscribing in the future.

If you have trouble getting subscribed, and you have verified that you are sending your commands in plain text, you can ask the list owner for help at owner-foam-rangers@crunchyfrog.net.

SAINT ARNOLD



Amber Ale
Kristall Weizen
Brown Ale

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the Foam Rangers
for your support!**

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Foam Rangers Membership Form

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Amount Paid _____ New Membership Renewal Change of Address

Membership fees (per year) — \$20 individual / \$30 family

Paid before January 1 \$18.00 / \$27.00 (Save \$2.00 / \$3.00)
Paid between January 1 and March 31 \$20.00 / \$30.00
Paid between April 1 and June 30 \$17.50 / \$26.25
Paid between July 1 and September 30 \$15.00 / \$22.50
Paid between October 1 and November 30 \$20.00 / \$30.00 (includes the next year)

Make checks payable to **The Foam Rangers**.

Bring this form to the next meeting, send it to the address above, or drop it off in person at DeFalco's.