



The Brewsletter Urquell

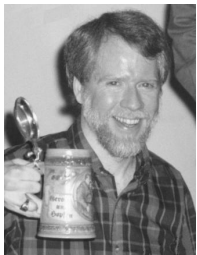
March 2001

Volume 21
Number 3

The Brewsletter of Houston's Foam Rangers

Out of the Wazoo

Bev Blackwood, Grand Wazoo



LET me first thank the great spirit of Drunk-Ra for his protection over our happy gathering of 32 barleywines last month. As near as my alcohol soaked brain could tell, none of us was overly inebriated, despite the strength and quantity of

the beers provided. It should be noted that for the foreseeable future there will *always* be a 4 year vertical tasting of Bigfoot, as we will complete our club "library" of Bigfoot with the purchase of the 2002 case, giving us 1999, 2000, 2001, and 2002 editions for comparison. I'd also like to thank those club members who are going beer shopping when they travel. This month's tasting is a testament to that type of dedication as Titanic Bob and Flygirl (Bob Daughtery and Nannette Pikkarainen) paid the ultimate price—lugging 3 cases of beer back from a weekend trip to Belgium. Now *that* is dedication people! Similar kudos to our scribes, Kari and Kyuler, who contributed heavily to the past two tastings. Their regular jaunts out to the West Coast are a boon to us all. When you travel, keep the Foam Rangers in mind!

It was gratifying to see how my powers have grown! Truly, the participation of so many in the Bluebonnet, Reggale and Dreadhop, and World Cup of Beer contests will reap great rewards when the venerable Dixie Cup is again contested this October. My gratitude to all who entered and shame to those of you who didn't! I would like to encourage everyone to try and attend what will hopefully be the *second* largest homebrew competition in Texas, The Bluebonnet Brew-off. It's just a 5 hour drive north, and if you're a flying kind of person, the hotel is within a stone's throw of DFW, which makes it even quicker. We're

sponsoring a suite on the "Room crawl" and with enough Foamers there, we should be able to give them no excuse to not show up for the Dixie Cup in October! If we show support, *they* show support, it's that simple. On a personal note, I'm very pleased there's no longer any animosity between the respective Texas clubs, just a healthy rivalry. This is beer, not world peace we're dealing with. Our second Gulf Coast circuit event, the Crescent City Competition and Crawfish Boil is coming up at the end of the month, so let's have some great beers to send out!

Lastly, this column finds me in the uncomfortable middle ground of not knowing if the next meeting will be at *old* DeFalco's or *new* DeFalco's. We will almost certainly know by the time you get this, but there are no guarantees. Please call to check. This is going to be a hard time for Scott. Many people will assume that Scott has closed for good when they pull up to 2415 Robinhood and see some yuppie, new age, aroma-therapy laden, feng-shui arranged, earth-mother boutique where the funky, grungy and malt laden shop we all know and love once resided. We have two duties to Scott. First, brew a bit [*hell, brew a lot* —Ed] so he sees a steady income to pay for the new digs. His rent is going *up* and he needs the money. Second, tell your homebrewing friends he has moved! There's no easier way to let them know where the new shop is than by giving them one of our Foam Ranger handouts with the handy map on the back! If you need some, see me or Scott at the meeting and we'll get you some. You never know, we may even get a new member or two as well!

I've heard rumblings that a lot of you are expecting membership cards or something for your twenty bucks. Jeez, what a bunch of crybabies! Fine writing like this don't come cheap you know...it takes a lot of beer to write this good. I'll do my *Continued on page 7*

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April Brewsletter

Articles are due
Friday, April 6

March Meeting

Friday, March 16
8 PM
DeFalco's

Watch your email or call the shop ahead of time to find out if the meeting is at the old or new location.

Foam Rangers Officers

Grand Wazoo

Bev Blackwood
blackwod@rice.edu

Secondary Fermenter

Jimmy Paige
hop5@gateway.net

Scriveners

Kari & Kuyler Doyle
cd691013@bcm.tmc.edu

Treasurer

Kehn Bacon
kehr@flash.net

Bozo Head of Special Events

Scott Birdwell
defalcos@insync.net

Brewsletter Editor

Dave Cato
tbu@crunchyfrog.net

Competition Coordinator

Joe Lindsey
jbld11@aol.com

Webmaster

Beto Zuniga
bzuniga@insync.net

Was Waz

Dave Cato
dcato@crunchyfrog.net

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Brewsletter submissions should be submitted in \TeX / \LaTeX or plain-text formats (HTML and RTF formats are also acceptable, though not preferred) to the editor at the email address above. Hardcopy submissions may be sent to *The Brewsletter Urquell*, 8840 NW Cornell Rd., Portland, OR 97229.

February Meeting Minutes

Kari & Kuyler Doyle, Scriveners

BEV took the helm 9:04 and immediately was interrupted again by the ringing of his cell phone. Since this has occurred during both of his first two meeting conveniently while he's on the podium discussing club business, I've reached the conclusion that it's an arrangement he has with his wife to make him appear important by phoning during this time. Sorry Bev, we're not fooled!

First order of business was the need for people to sign up for remaining time slots to do brew-ins at DeFalco's. As always, the style corresponds to a following beer of the month, the ingredients are supplied by DeFalco's, and the beer will be consumed by the Foam Rangers at a subsequent meeting. A sign up sheet was passed around with available dates. If you missed it and want to sign up, contact Bev.

Yet another clipboard that was passed around was that to sign up to be included in the "Brewer's Assistance" section of upcoming brewsletters. This will include the name and phone numbers of experienced brewers so that those that are still learning can call them for brewing advice after the shop has already closed.

Bev again brought up that Jennings will be taking place on May 19—the same weekend as the Sunshine Challenge. He took a show of hand on who was planning to attend the Sunshine Challenge rather than Jennings. It seems most people are opting for Jennings rather than Orlando.

The first First Sunday pub visit took place at Two Rows. Bev mentioned that attendance was low for the first pub visit and encouraged more to come out for the next pub visit on Sunday, March 4. We will be meeting at Kelvin Arms in the Rice Village at 4:00 p.m. St. Arnold's beer will be emphasized at the event.

Bev mentioned that if you received a blue dot next to your name when you received your brewsletter, that means *you haven't paid your dues!* See Kehn Bacon to get current on your dues. Also, those membership cards we were promised by the meeting weren't done—you'll have to wait until next meeting!

Bev brought up that the Bluebonnet Brew-Off was coming up and took a show of hands of who would be attending. He emphasized that we need to support them in their competition so that they will reciprocate for the Dixie Cup. Bev will not be driving and thus

needs a volunteer who is driving to bring kegs for the Foam Rangers hospitality room. Thus, if you plan on going and are driving, let Bev know so that all Foam Rangers are assured good beer! A keg in the car also always makes for a more interesting road trip!

There are many competition pack and ships coming up for this spring, so watch "Watch This Space" for all the dates and make sure you're on the email list to receive reminders and updates.

Ron Solis climbed the stairs and announced that the KGB Big Batch Brew Bash would be taking place in May and that the style will be India Pale Ale. Entries are free again and there will be a raffle as always. Thus, keep this in mind while brewing the next couple of months.

There will be another Dixie Cup organization meeting on Sunday, March 18 at the Timberwolf Pub at 4:00 p.m. Mark your calendars to come help out with the big event this year so you can be guilt free and won't feel like just a big leech who just pays the 20 bucks a year to get a load of free beer once a month!

Scott announced that the DeFalco's move has been postponed to Saturday, March 10. [However, it has been subsequently revealed to me that this date is still not going to work since the building permit will not be issued by then. Perhaps it is time for the Birdman to invest in Dionne Warwick's Psychic Hotline so that we can publish a real date.] Everything will be loaded up after closing time at 5:00 p.m. and moved to the new location so that the shop can be opened for bidness on Sunday. Thus, come on down to the shop to help our gracious host move!! I don't know for sure, but I'm willing to bet some store-brewed libations will be provided. Hopefully Landry whipped up a special "Moving Day Brew."

National Homebrew Day is taking place on Saturday, May 5th at St. Arnold's brewery. Mark your calendars and plan on attending that annual event.

Next month's meeting is on Friday, March 16th and will *possibly* be the final Foam Ranger meeting at the DeFalco's Robinhood location. The beer style of the month is Belgian beers, so make sure you exercise your taste buds to get prepared for the tart and sweet extremes! Until then, Salud! ♦

Beer of the Month

Jimmy Paige, Secondary Fermenter

"From man's sweat and God's love, beer came into the world."

— Saint Arnold, patron saint of Belgian brewers

THIS month we cover Belgian and fruit beers. I know what some of you are thinking, "Belgians! Those funny tasting things!" while others are restless and losing sleep in anticipation of the beer nirvana this month. If you are unfamiliar with Belgians, I guarantee after this month's meeting you will not think the same way about these incredible beers again. You must submit yourself to the tasting, try everything at least once, don't be shy. Try the Beer. Smell it, look at its color, its carbonation, taste it, and repeat it all over again.

Belgium is an amazing country. What wine is to France, beer is to Belgium, it is their national drink. Belgium's passion for beer is reflected in its ability to overcome great brewing setbacks. During the French Revolution, religious monasteries were looted and destroyed. After World War I, many breweries did not return to operation until the 1930s. Further setbacks occurred during World War II. Trappist beers gained popularity in the years that followed and soon other brewers were quick to jump on the bandwagon. Legal status for Trappist beers was granted in 1962 when only beers brewed under control of Trappist monks could be called Trappist beers. The only five remaining Trappist breweries in Belgium are Orval, St. Sixtus-Westvleteren, Chimay, Rochefort, and Westmalle. (A sixth Trappist brewery, Schaapskooi, is just over the border in The Netherlands, and a seventh Trappist brewery, Achel, has recently resumed brewing for the first time since "The Great War.") After this law, several monasteries turned over their names to commercial brewers and Abbey beers were born.

Today, Belgium has French speaking regions and Flemish (Dutch speaking) areas. This has led to a diverse beer market with more than 600 different brands. Although pilsner type beers are most popular with about 70% of the market, other specialty brands are gaining market share especially in exports. As noted in the BJCP guidelines, we have the strong Belgian ales consisting of dubbels such as Westvleteren and Affligem, and tripels like Westmalle. Next the Belgian strong golden and dark ales like Duvel and Gouden Carolus. Belgian and French ales consist of Belgian pale ales (Ginder ale), Witbier (Celis White, Hoegaarden Wit), Biere de Garde (Jenlain), Saison (Dupont, Pipaix) and Belgian

specialty ale (Arabier, Oerbier). Finally there are the Lambic (Cantillon, Boon) and Belgian sour ales with straight Lambic, Gueuze, fruit Lambics, Oud Bruin (Old Brown such as Liefmans Goudenband) and Flanders Red ale (Rodenbach, Petrus). Belgian brewing is highly regulated. Brewers must obtain approval for each batch and pay, in advance, the excise tax on the beer. Every effort is made to have no wasted wort.

Most interesting are the spontaneously fermented lambic beers, made from at least 30% unmalted wheat, with the remainder usually pale pilsner malt and 4 year old hops. Lambics are examples of the very first beer style 5000 years ago. All wines and beers used to be fermented in this same manner. Lambics are left to cool overnight where they come in contact with whatever local microflora may be present. The next day they are placed into oak casks where they undergo fermentation over a period of several months. Lambics are then blended before bottling to provide bottle conditioning. There are straight lambics, gueuze lambics (a blend of old and younger lambics), faros (lambics mixed with candi sugar), and the now obsolete mars (lower gravity lambics). Fruit lambics have fresh fruit added to the oak casks. These examples are krik (cherry), framboise or frambozen (raspberry), cassis (black currants), peche (peach) and muscat (grapes). Lambics may taste dry and sour and have a leathery, sweaty, or horse blanket aroma.

I encourage everyone to take advantage of the vast amount of literature on Belgian beers. For more info on Belgian beer and Belgium check out these web sites: belgianstyle.com/mmguide/, www.visitbelgium.com, and www.belgianexperts.com.

And now all you wordsmiths, for your phonetic pleasure, the story of Stella (how many Belgian references can you find?) . . .

Stella was her name, Stella Artois, a nice blonde. She was out on this silent night with her friends Gigi and Riva at the West Malle, a popular shopping hang out. They had just seen the new movie with the FBI agent Clarysse and that guy who liked to eat food with a nice Cantillon. She ran into Charles Quint and Alexander Petrus. She had not seen Charles since college when he had mared Sous. Charles said "hey Stella, dolle, how gueuze it?" He explained he was in the tree pruning business and was director of the city's liefmans union. He had just returned from

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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**

March 10

Ben Lind

April 14

Joe Lindsey

May 12

Mike Lennox

June 9

Jim Youngmeyer

July 14

Open

August 11

Kehn Bacon

September 8

Kari & Kuyler
Doyle and Ken
Widger

**Upcoming Pub
Visits**

April 1

Sneed Wheeler's
Texas Roadhouse

May 6

Bradley's

June 3

Brenham Brewery

July 1

Two Rows

August 5

Front Porch Pub

September 2

Sneed Wheeler's
Texas Roadhouse

Brewer's Assistance Program

DUE to overwhelming demand, the Foam Rangers are instituting a Brewer's Assistance Program in which experienced Foam Rangers will be available to answer your brewing questions.

While the staff at DeFalco's is available to

answer your questions as always, the shop isn't necessarily open when you run into trouble during a brewing session.

The brewers listed below have generously volunteered their time and knowledge to help you in your time of need.

Name	Phone	Experience	Restrictions
Kehn Bacon	281-420-5096	8 years	Before 11 p.m.
Bev Blackwood	713-432-1248 (Home) 713-972-4832 (Cell)	3 years	Before 11 p.m.
Jim Johnson	281-992-3055	9 years	
Steve Moore	713-923-2412	10 years	Before 11 p.m.
Ron Solis	281-324-7157	5 years	Before 9:30 p.m.
Jim Youngmeyer	713-267-5108 (Work) 713-667-0455 (Home)	7 years	Before 9:30 p.m.
DeFalco's	713-523-8154	More than you can shake a stick at	During business hours

Please use common sense (that stuff one usually has *before* drinking a six-pack of assorted barleywines) when calling these folks, and please respect their time restrictions. If they say they don't want to, or can't, be called

after a certain time, please don't. Would you want to field a call at 2 o'clock in the morning? Neither would they.

If you would like to add your name to the list, talk to the Waz. ♦

Dues Are Due

Dave Cato, Brewsletter Editor

ARE you seeing red? If you see a red dot on your address label, I have no record, as of publication time, of your dues being paid for 2001.

In other words, you will be dropped from the membership roles with all the ceremony that a Foam Ranger would accord to a bottle of Old Milwaukee. You will also lose your very own

copy of *The Brewsletter Urquell*, recently voted best overall cage liner material by the Avian Lovers of the East Wenatchee Institute of Fez Evangelism. So cough up the cash and renew your membership today.

If you see a red dot and you have paid your dues, talk to Kehn and make sure his records are up-to-date. ♦

Watch This Space

Bev Blackwood

SOME columns are best written with a good dose of beer under your belt. This is one of them. First and foremost, I'd like to thank everyone from Houston that entered the competitions in Dallas, Denver, and the Bay Area. I'd like to encourage everyone to take advantage of the Foam Ranger offer to ship entries for free. This is a huge benefit for Houston area clubs, which increases our area's visibility on a national basis.

I'd like to encourage everyone to enter the New Orleans competition, as it is one of the key events on the Gulf Coast Circuit. As always, the Foam Rangers will be doing the packing and shipping for all area club members who wish to enter.

The next big local competition is the Big Batch Brew Bash. For those of you who don't know what the Big Batch *is*, allow me to enlighten you. The Big Batch is: (A) Free. This is significant. To enter pretty much *any* competition anywhere, it requires a minimum fee of five dollars. (B) It's one style. The one style this year is (American) India Pale Ale, next year it is American Barleywine. The beauty of this is that you can brew today for this year *or* next year. (C) It's a local competition, so your beers are as fresh as you want them to be, no shipping, no compromising. As far as I am concerned, the only reason *not* to enter is because you don't like the style(s). *If* you brew beer in Houston, you should enter Big Batch *every* year, if only for the quality feedback you get on your brewing.

The KGB makes a huge effort to put this event on for the Houston homebrewing community. It represents a significant output of time and energy on the part of the KGB and it really does nothing more than elevate their local profile. They do not get recognition nationally for it, they don't get much in the way of publicity, they just *do it*. We should be grateful they do. The KGB has taken the road less traveled; they didn't try to compete with the Dixie Cup, they complimented it. They have made it a local effort, in a particular style, with the cooperation of Saint Arnold, and the contest has produced beers of exceptional quality, some of which may be brewed by St. Arnold. If you have the recipe that wins this year, you *might* have a distant claim on a beer St. Arnold brews someday. What happens at the homebrew level, no matter how similar the professional-brew result, has little bearing on the final product. Don't kid yourselves. What the pro brewers do has little relation to what we, as homebrewers, do in 5 gallon or even 10 gallon batches. However, some of the best micro ideas come from homebrewed efforts. I'm still waiting for another incarnation of Pete Nordloh's "Texas Wit," a smoked wit bier that rocked.

The bottom line is that you need to be thinking ahead. Be it Big Batch, Crescent City or any other competition. Enter.

February/March Events

March 10 — Brew-in at DeFalco's — Brown Ale

March 31–April 1 — Texas Brewer's Festival — Garden in the Heights

April 1 — First Sunday Homebrewer's meeting — Sneed Wheeler's Texas Roadhouse, Huntsville, TX

April 14 — Brew-in at DeFalco's *new* location, 8715 Stella Link

Club Meetings and News

Bay Area Mashtronauts

Next meeting: 6:30 p.m. March 13, at Bradley's in Webster.

Brew Bayou

Next meeting: 7:00 p.m. March 21, at Smithhart's Country Grill in Clute.

Deja Brew

Next meeting: April 5, Location TBA.

Foam Rangers

Next meeting: 8:00 p.m. March 16, at DeFalco's (call 713-523-8154 for location). Beer of the Month for March is Belgian beers.

Golden Triangle Homebrew Club

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: 7:00 p.m. March 17, at Eric Hendrix's house. Beer and Chili competition—bring your Roloids!

Competitions

March 23–24, 2001 — Irving, TX — 15th Bluebonnet Brew-Off. Entries due February 10 – March 2. Entry fee: \$7 per entry. First round judging held March 10–11. Final judging and awards ceremony will take place March 23–24. Contact: Dave Dixon, 817-318-1495 or 817-931-1768; E-mail: ddreaded@home.com; Web: welcome.to/bluebonnet

March 24, 2001 — Warrenville, IL — The Drunk Monk Challenge Y2K+1. Entries due March 5–17. Entry fee: \$6 for the first entry, \$4 for each additional entry. Contact: Joe Formanek, 630-378-4694; E-mail: jformanek@griffithlabs.com; Web: www.sgu.net/ukg/dmc/; Pack 'n' Ship: Thursday, March 8 at DeFalco's.

Notes from the Northwest

Dave Cato

OUTSIDE it was cold and damp, but inside it was nice and warm with plenty of beer taps to choose from. By the time I arrived, the crowd had already settled into place, taking over a good part of the Dublin Pub. For anyone who wasn't clued in to what was about to take place, there was much consternation as to why the crowd was so big at such an early hour. And just who was that strange fellow with the German hat making his way to the podium?

Yes, it was Fred, and we had gathered together to participate in the 13th Annual Beer and Chocolate Extravaganza—a fitting combination a few days before Valentine's Day. Unlike the Dixie Cup, this was a more formal, but not much less raucous, occasion where we were served by the staff at the pub, so no pitchers of beer and piles of chocolate set in the middle of the table. Without rooms upstairs to stumble back to when it was all done, and probably not wanting to risk their liquor license or a lawsuit, the staff served everyone their own small tastes of the various beers. Considering the beers we were about to drink—this is February after all—this only made sense.

Please excuse the lack of detail in the following description, but I didn't take very detailed notes. Preferring to enjoy the evening instead of playing the role of beer judge/reporter, I easily avoided overusing my pen.

Let the tasting begin . . .

First up, we have Lindemans Framboise paired with a Raspberry Chocolate Truffle Cake. This was a nice pairing despite the overly sweet character of the Lindemans beers. Personally, I prefer a more assertive character in my lambics—Boon and Cantillon spring to mind—but that might have been out-of-place in this pairing.

With the lightweight out of the way we move on to much more substantial beers. Full Sail's Imperial Porter was paired with White Chocolate Macadamia Espresso Cookies. This is a very wonderful beer—well balanced Porter character despite the added gravity and alcohol—that would be easy to drink all night long. Just be sure you aren't driving, and you probably won't want to go to work in the morning either. This is what we needed at last year's Dixie Cup as a commercial example of an Imperial Beer.

Next up was Pike Kilt Lifter, a strong Scotch ale, paired with a Chocolate Fudge Cookie. Rogue's Shakespeare Stout was next, and with it was a Chocolate Chip Cookie—another very nice combination.

Detouring to an improbable location for beer, we next find Moretti's Doppiomalto in front of us along with the only commercial chocolate of the evening, Hershey's Symphony Almond & Toffee Chips. The Moretti is a very rich, malty, doppelbock. Hardly what you might expect of an Italian beer, but perhaps not as surprising when you learn that the area used to be part of the Austro-Hungarian empire and the Germanic influences have certainly stayed with this beer.

After a brief intermission, we resumed with another doppelbock, Widmer Doppelbock, paired with Brownies with Chocolate Fudge Frosting. Yes, we're quickly on our way to chocolate overload here. Unfortunately, I didn't think this was a very good beer, and certainly not a doppelbock. I've had several Widmer beers and all of them have been very good. The doppelbock, however, was not up to the usual standards of the brewery. Perhaps it was an old or bad keg.

Another detour out of the region takes us to Colorado where we find the New Belgium Tripel paired with a Hershey Bar Cake. Despite the bad rap New Belgium has gotten from Fat Tire, the Tripel is a good beer and this pairing was another good combination.

The next beer is one that everyone knows well, even if you can't just pop down to the local Spec's and pick up a six pack or magnum. Yes, we've found some Hair of the Dog. In this case, it's Fred, and it's paired with some Pepper Fudge. I suspect jalapeños, but I wasn't able to find out for sure. I found the fudge to have a nice spiciness in the finish, but my companions at the table found it to be too much so I got extra fudge. Unfortunately, I couldn't convince them that the Fred should also be handed over.

Fred apologized for the next beer because he usually avoids having more than one beer from the same brewery in a tasting. In this case, we can forgive him because it was the 1999 vintage of Old Boardhead from Full Sail. Along with it was something called Chocolate Sin Cake. By this time, I was beyond recording anything of any importance about the beers and chocolate, so I can't even tell you what a Chocolate Sin Cake is beyond something that has a lot of chocolate in it.

Many of you can probably guess, at least in general terms, the final pairing of the evening, especially if I tell you that it didn't even involve chocolate. Somewhat surprising for a beer and chocolate tasting, but nevertheless it was Grant's Imperial Stout and Vanilla Ice Cream. But where's the brownie for a proper stout float? Oh well, it was a good stout float even if it was missing one of its ingredients. ◆

This Month in Foam Ranger History

Sean Lamb

IN celebration of the 20th Anniversary of the Foam Rangers, we offer the following glimpses into the past.

10 Years Ago

The March 1991 meeting was held at “Palace of the Waz” — Lou Carannante. The Beer Of the Month was Bock. A keg of a rare Belgian Bock from the Abbey of St. Schlemeil was served. The meeting included a tour of the famous “Muck an Meyer” 3-tier brewery in Lou’s garage. John Donaldson (*Brewsletter Urquell* Editor) recounted his solo trip to the March 1 Bluebonnet Brew-off in the *Brewsletter*. The Mucky Duck paid for a quarter page ad for the full year in the *Brewsletter*. Foam Rangers took five first places, three second places and two third places at the Bluebonnet. Rumors of Rodney Morris’ RIMS article were “circulating.” Foam

Rangers darts night was held a couple of times at Cecil’s on West Gray.

5 Years Ago

The March 1996 meeting was held at Buck Wyckoff’s newly remodeled house. The Beer of the Month was Belgian ales and Fruity beers. Wazoo Wes Woods talked way too long. Steve Moore was organizing the Jennings trip. The Dixie Cup was in Florida, and the boys from Orlando sent a post card with a picture of the cup in the jaws of an alligator. John Smollen and Todd Kellenbenz won “brewer for a day” at The Bank Draft brewpub in a contest sponsored by The Bank Draft, DeFalco’s, and Samuel Adams beers. The Foam Rangers web site had been started without the foamrangers.com domain. ◆

Odds & Sods

Garage Sale

Lauri Littlewood (from the recently departed Bank Draft and Mercantile brewpubs) is offering some of their old kegs for sale.

There are 6 straight-sided 15.5 gallon Sankey kegs for \$30 each and 8 straight-sided Sankey pony kegs (7.75 gallons) for \$15 each.

If interested in relieving Lauri of any of these kegs, call her at 713-202-9904.

Want More Flavor in your Bud?

In a desperate effort to add flavor where none exists, *All About Beer* reports that Anheuser-Busch and Mott’s teamed up to promote Red Beer for Mexican Independence Day last September 16.

If you were like me, you missed the grand announcement too. So in the interest of keeping you informed of the latest stupid tricks in the brewing industry, here is how to make Red Beer: mix Budweiser and Clamato. Reportedly, this is

especially popular with Mexican-Americans and Dominicans who either make a 50/50 mix, 3/4 Bud topped with Clamato, or mostly Clamato with a dash of Bud, spices, lemon, lime, and hot sauce.

Doesn’t a Bloody Mary sound better?

MCAB 3

The MCAB 3 championships will be held at the Pyramid Brewery and Alehouse in Berkeley, CA, April 27–29. As with the previous MCAB events, there will be a technical conference in addition to the usual judging.

The Houston area had several qualifying brewers for MCAB 3: Tom Betczynski, Dave Cato, Craig DellaCorte, Joe Lindsey, Jimmy Paige, Norman Tetlow, and Ron Solis.

If you’re interested in attending MCAB 3, visit the website at hbd.org/mcab/mcab3/ for more information. Remember, you don’t have to be a qualifier to attend, and it’s a great opportunity to meet fellow homebrewers from around the country as well as luminaries in the brewing industry. ◆

Out of the Wazoo

Continued from page 1

dead-level best to see that Kehn makes a list of everyone

deserving of a card available to me, so that I can at least start thinking about it. Bribes and (attractive) women are acceptable as inducement to get yours even sooner! ◆

Beer of the Month

Continued from page 3

boon-doggle vacations to Washington where he saw President Bush and also to Egypt where he saw the tomb of the pharo.

Alexander boasted he had become famous as a pest control expert having designed a new device called the Roche fort.

Petrus decided to make a move on Stella, he began to sloeber, the thought of her forbidden fruit was giving him delirium tremens. He thought, “would she, chimay, hmmm . . .” Since he was full of wit this day, he asked Stella if she wanted to perform a decoction. She responded, take your palm off me you brigand, you can go to Mars, don’t be silly unless you want to become a unic you duvel. She was not falling for his trappe. Just then, Stella’s old boyfriend Orval De Konick walked by. He fought with the two jacobins, it was nearly “mort subite” for Alex and Charles.

Stella thought Orval’s rescue was divine. She took him home to her kasteel. The next month Orval gave Stella a goudenband and they had a mariage parfait. And that is how Stella got her groove back.

Commercial Beers For March

Thanks go out to the Waz, and most especially Bob Daugherty and Nannette Pikkarainen for an awesome selection of “fresh” Belgians. This pair has literally spanned the globe in search of perfect beers when they visited Belgium last month. Bob will give a short presentation on their trip and the beer places they enjoyed. For this next meeting the following will be presented:

Cantillon Gueuze 1997, Cantillon Kriek , Cantillon Iris, Cantillon Rose de Gambrinus, Cantillon Grand Cru Bruocsella 1900, Boon Gueuze, Boon Framboise, St. Louis Framboise, St. Louis Gueuze, St. Louis Cassis, Mort Subite Gueuze, Bellevue Kriek, Lindemans Framboise, Lindemans Faro, Lindemans Cassis, Liefmans Frambozenbier, Liefmans Goudenband, Oude Kriek Vielle Oud Beersel, Oude Gueuze Vielle Oud Beersel, Poperings Hommelbier, La Duchesse de Bourgogne, Bush, Timmerman’s Bourgogne des Flandres, Chimay Grande Reserve, Westmalle

Trappist Bier Dubbel, Westmalle Trappist Bier Tripel, Westvleteren 12, Trappist Rochefort 10, De Verboden Vrucht (Forbidden Fruit), De Dolle Brouwers Ara Bier, De Dolle Brouwers Oer Bier, De Dolle Brouwers Bos Kuen, De Dolle Brouwers Stille Nacht (Silent Night), St. Bernardus Abt 12, St. Bernardus Tripel, Duinen Dubbel, Duinen Tripel, Duvel, Delirium Tremens Nocturnum, Fantome Black Ghost, Pauwel Kwak, Maudite, La Fin Du Monde, Celis Grand Cru and possibly some other “surprise” beers.

Recipes

Due to the high gravities of these beers, they will improve with age.

“Pauwel Kwak clone” — Belgian Strong Dark Ale (for 5 gallons)

11.0 lb. Belgian 2-row Pilsner
2.5 lb. German Munich
5.0 oz. Special B
1.5 lb. Belgian Clear Candi Sugar

Add the candi sugar before the boil, then use 0.75 oz. Challenger hops for 90 minutes, 1.0 oz. Styrian Goldings for 45 minutes, 0.25 oz. Challenger for 20 minutes, and 0.5 oz. Saaz for 3 minutes. Use Wyeast 1388 or White Labs Trappist ale yeast. OG around 1.083.

For a partial mash, substitute 8.5 lb. light malt extract for the pilsner malt and decrease the Munich malt to 0.5 lb.

Belgian Strong Golden Ale — Duvel type clone, complements of the Waz (for 5.5 gallons)

15.0 lb. Belgian Pilsner
0.5 lb. Belgian Cara-pils
1.25 lb. Corn Sugar

Use 2.0 oz. Styrian Goldings for 80 minutes, 1.0 oz. Czech Saaz for 10 minutes, and 1.0 oz. Czech Saaz at the end of the boil. Use Wyeast 1388. OG around 1.072.

For a partial mash, substitute 12 lb. light malt extract for the pilsner malt. ◆



Amber Ale
 Kristall Weizen
 Brown Ale

**Thanks to all
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Come tour the brewery!
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