



The Brewsletter Urquell

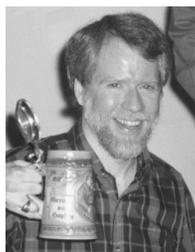
May 2001

Volume 21
Number 5

The Brewsletter of Houston's Foam Rangers

Out of the Wazoo

Bev Blackwood, Grand Wazoo



FIRST AND FOREMOST, let me hand down an edict. All Foam Ranger raffle tickets sold during the remainder of my administration will follow the following pricing structure: 1-4 tickets are \$1 each; 6 tickets for \$5

every increment thereafter. Never again (at least not while I'm watching) will there be a one to one correspondence in raffle tickets beyond the five dollar point! (Pause for cheers and adulation.)

Having said that, I'm not *going* to be watching this month, since I'll be busy representing our club in Orlando at the Sunshine Challenge. I leave it to my faithful (and presumably obedient) subordinates to see this edict is followed!

I had the distinct pleasure of attending the Crescent City Challenge in New Orleans a few weeks back and have to report that it's a lot of fun! The venue, the Deutsches Haus, is a charming old building with a distinctly Bavarian feel to it and is entirely given over to the event for the whole day. Between judging flights there's good Acadian beer, and after you're done judging, the incredible crawfish dinner, which was both plentiful and very tasty. I was happy to pick up medals for several local brewers, including two Foam Rangers. Sadly, the "C-Cup" (which is a bronzed bra, amusingly enough) was captured by the North Texas Homebrewers, which means they will be going for a *sweep* of the Gulf Coast Competitions in Orlando. I give them a good chance of pulling it off.

How do they do it? One simple answer dear friends: *volume, volume, volume!* First, the North Texas Homebrewers are a much larger club than the Foam Rangers, easily twice as big. Second, they produce very large amounts

of beer. (Honestly, if I had to live in Dallas, I would drink heavily as well.) Third, they enter. Not just one or two beers a contest, but 10, 15, or more. So I asked myself, "Myself, how do *we* get back to that level?" Recruitment is a good place to start. Anytime I meet someone who likes my homebrew, I make sure they know that: (1) they can make just as good beer themselves; (2) we have a club where they are welcome to come and learn how to make it; (3) they don't have to brew beer to come to meetings; (4) they are invited to the next meeting; and (5) it's free! If you don't have a handy supply of the little handouts detailing the club's meeting dates, pick up a few on your way out of DeFalco's next time you're in. They are one of the best ways to get people to attend meetings.

So, we get a few new members. How do we ramp up our production? Simple. Brewing demonstration day at DeFalco's shouldn't be a one-person affair—it should be a club brew day with many people getting together to knock out 10-30 gallons of beer between them. All that extra beer can be entered or brought to club meetings. Since when is *more* beer a bad thing? One thing the Foam Rangers have had trouble with is having homebrew to share at every meeting. Let's work to change that *and* take what's left and bottle it up for entries!

Finally, the number of entries. This one is tougher, since it involves more of your money. Often we make good beers that actually fit more than one BJCP guideline. I recently bottled up a nice Imperial Stout, except everyone at the pack and ship thought it was a good Sweet Stout. The result? Two entries! Here's a judging table secret that a lot of judges don't acknowledge: it's hard to taste your starting and finishing gravity in the final product unless it's *way* out of style. Often the keys to winning are being

Continued on page 2

In This Issue

Out of the Wazoo	1
April Meeting Minutes	2
This Month in Foam Ranger History	2
Beer of the Month	3
Competition Corner	4
Watch This Space	5
Odds & Sods	6

June Brewsletter

Articles are due
Friday, June 1

May Meeting

Friday, May 18
8 P.M.
DeFalco's

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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.

April Meeting Minutes

Drunk-Ra

THANKS FOR THE MINUTES. They were delicious ... burp!

Could someone please remember to offer

Drunk-Ra the requisite sacrifice of Doppelbock at this month's meeting so he doesn't scarf down any more articles? —Ed. ♦

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.

5 Years Ago

The May meeting was held at the “new” DeFalco’s on Robinhood. Scott Birdwell poured bitter from his beer engine. The Littlewoods brought the big mug from the Bank Draft, and mad Wes Woods, the Grand Wazoo, drink it all up. The May Brewsletter had a picture of the Dixie Cup being crushed by a truck, from a post card from the Central Florida Homebrewers. The Foam Rangers web site went up at www.foamrangers.com.

10 Years Ago

The May meeting was held at the house of David and Susan Diehl in Champions Forest. Keith Florian Klemp gave a presentation on yeast culturing. The “annual” Pub Crawl was held, with stops at the Crown and Serpent, Mucky Duck, Munchies, and the Black Forest. Darts night was held at the Mucky Duck. In the Brewsletter: “Guerilla Brewing: Strategy and Tactics for Homebrew Competitions” by Eric McClary of the Washoe Zephyr Zymurgists, and reviews of Maggie Mae’s and Elvia’s Cantina were included in Sean Markham’s “Gallopings Suds Sucker” column. ♦

Out of the Wazoo

Continued from page 1

close to style, close to gravity, close to color, and above all, clean. Beers with flaws are easy to dismiss, but well made beers can bend the guidelines sometimes and get themselves medals.

Look no further than Jim Youngmeyer’s first place winnings in New Orleans if you want a clear example of how that works. He won in both IPA and American Pale Ale. The IPA was faulted for being a bit on the “American” side in best of show judging (and there was a minor off aroma) but the APA made it to within 4 beers of Best of Show. The actual beer? One big batch (15 gallons) of 1.066 wort, fermented to 1.014 and split three ways and dry hopped with three different varieties. While this is a bit of an extreme example of how you can make one beer perform different duties, it just goes to show that there’s a bit of “give” at the judging table that may allow a beer to excel in more than

one category. Clearly, 1.066 is out of range for an APA, but the bigger beer clearly won the day. It all boils down (pardon the expression) to the judging table, where your mistakes, intentions, and skill level are unknown. What matters there is which is the best beer on the table. The personal prejudices and skills (or lack thereof) of the judges determines what that definition is, and if you’re a clever entrant you can take advantage of that and come out on top!

How do you play this particular game? Bring twice as much of a beer you have questions about but want to enter, and also bring one chilled bottle, to pack and ship. Conduct an informal judging and tasting on the spot and see where people think the beer belongs. Then enter accordingly. It’s fun, and will often prevent you from entering a beer that won’t do well, as I discovered at the last pack and ship. So let’s see more entries, more brewing, and more recruitment, and as always, more power to “The Most Powerful Man in Homebrewing” ... *me!* ♦

Beer of the Month

Jimmy Paige, Secondary Fermenter

“The secret to a great Bock beer is that the drinker shouldn’t notice its strength until he gets up from the table.”

— A Bavarian Brewmaster

THIS MONTH we cover Bock beer. For anyone who thinks this style of beer is made from the dregs of cleaning a fermentation vessel, you have been made the victim of an urban legend. On my first visit to Germany in 1986, a good friend did what all good friends do—provided good “free” beer. This beer was unlike anything I had shotgunned before in college—this beer was Doppelbock. His explanation of it being a special beer made when the brewers cleaned out the vats sounded good then, and the buzz I got from drinking several only reinforced his theory. That was then, this is now.

Since that first sip of Doppelbock I have learned the truth. The truth was out there, just ask Scully and Mulder. After drinking a multitude of “free” and not so free traditional Bocks, Hellesbocks/Maibocks, and Doppelbocks, an education had been founded. That elusive Eisbock has still escaped my tasting glass. Still, we must persevere and set some goals. A word of caution, try to stay away from Bock beers advertising cold filtered, beechwood aging and born on dating, or others made with Rocky Mountain spring water. I know what you are thinking, after reading the style samples below, I have already contradicted myself with the Michelob, but only for the cause of beer education.

As stated in Darryl Richman’s *Bock* from the Classic Beer Style Series books, several theories surround Bock beer. One states that Bock beer was only produced under the sign of Capricorn the goat, Bock being the word for billy-goat. Another links an old German word, *pogkmedt*, meaning mead, to Bock beer that rivaled the mead, and through mispronunciation the old word was distorted. A humorous tale along the goat line is the one of two rival brewers who had a drinking contest with each others beers. Whoever could thread a needle at the end won, but when one brewer fell down he blamed a nearby goat for making him lose his balance. The winning brewer boasted that the Bock that threw his rival down was brewed by him. A more commonly accepted belief is that the Einbeck city name was shortened or pronounced wrong in Bavaria over time to become Einbock, then just Bock. Einbeck, since the 1200s, was fortunate to be located near a hop cultivation area and its beer fame spread across Europe so that

there were over 600 breweries there in 1385! Not to be outdone, the southern German brethren in Munich began to copy the beers of the north.

Doppelbocks were more strong, robust Bocks. They originated with the Paulaners (monks). During their fasting periods, they were only allowed liquids. Being educated and sly homebrewers, they made up some nutritious brew to sustain them. Salvator was created and now most beers of this style take the *-ator* ending.

Original Bocks were more like strong wheat beers, like Weizenbocks (Aventinus), and were dark in color. Today’s Bock beers must be brewed from worts with an original gravity of 1.064; Doppelbocks must be at least 1.072. Most Bocks are darker in color, except Hellesbock/Maibock that are paler, and all have a rich complex maltiness and spicy hoppiness. You may see some examples as “Ur-Bock” which means first, or original, such as in the Einbecker Ur-Bock. The Eisbocks were formed originally in Kulmbach, Germany by freezing a Bock or Doppelbock and removing the ice to concentrate the flavor and alcohol. These beers can range in original gravity from 1.064 to 1.120, and their effective OG ranges from 1.092 to 1.150.

Commercial Beers For May

Thanks go out to the Waz for adding Samiclaus Bier and Saint Arnold’s to this month’s samples. Additionally, before I forget, I would like to thank Steve Moore for his contributions of Brooklyn Brown, Usher’s 1824, and another beer, to last month’s tasting. Here is what your tastebuds can expect this month:

Saint Arnold Spring Bock, Abita Bock, Sam Adams Double Bock, Shiner Bock, Michelob Amber Bock, Balcones Fault Bat’s Breath Bock, Millstream Schokolade Bock (Amana, Iowa micro), Moretti La Rossa, Tucher Bajuvator, Spaten Premium, Spaten Optimator, Ayinger Celebrator, Paulaner Salvator, Samiclaus Bier, and perhaps some other guest beers.

Recipes

Many diehard German aficionados will claim the best examples of Bock beers are made by decoction mashes. Others will tell you a simple infusion mash will get the job done. If you are pressed for time do *Continued on page 4*

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

Competition Corner

Upcoming Brew-ins at DeFalco's

May 12
Mike Lennox

June 9
Jim Youngmeyer

July 14
Open

August 11
Kehn Bacon

September 8
Kari & Kuyler
Doyle and Ken
Widger

October 13
Open

November 10
Jimmy Paige

Upcoming Pub Visits

June 10
Brenham Brewery

July 1
Two Rows

August 5
Front Porch Pub

September 2
Sneed Wheeler's
Texas Roadhouse

October 7
Bradley's

November 4
Brenham Brewery

Event	Entry Deadline	Pack 'n' Ship Date	Contact Info
2001 Aurora Brewing Challenge June 1-3	May 31	May 17	www.ehg.ca
Big Batch Brew Bash June 3	May 12	N/A	www.thekgb.org
2001 Buzz Off June 9	June 3	May 24	home.earthlink.net/ ~housemanfam/2001BuzzOff/

Results from recent competitions

Crescent City Homebrew Competition *New Orleans, Louisiana*

Jim Youngmeyer	1st	American Pale Ale
Jim Youngmeyer	1st	India Pale Ale
Kuyler & Kari Doyle	2nd	Porter
William Kilty (Mashtronauts)	2nd	Bock

Congratulations to all the winners. ◆

Beer of the Month

Continued from page 3

the infusion, but if you want to labor for a while, go with the decoction.

Doppelbock (for 5 gallons)

3.0 lb. Pils Malt
12.0 lb. Light Munich Malt
1.0 lb. Dark German Crystal
2.0 lb. German Melanoidin Malt

Use 2.0 oz. Hallertauer hops for 60 minutes and 1.0 oz. Hallertauer for 30 minutes. Use Wyeast 2308 or White Labs German Lager yeast.

For an extract batch, substitute 11 lb.

Munich blend extract for the pils and Munich malts and steep the remaining grains.

Maibock (for 5 gallons)

12.0 lb. German Pils
0.5 lb. Belgian Aromatic
0.25 lb. Light Munich
0.25 lb. German Light Crystal

Use 1.75 oz. Hallertauer Hersbrucker hops for 60 minutes and 0.5 oz. Hallertauer Hersbrucker for 15 minutes. Use Wyeast 2308 or White Labs German Lager yeast.

For an extract batch, substitute 9 lb. light malt extract for the pils malt and steep the remaining grains. ◆

Watch This Space

Bev Blackwood

I'D LIKE TO THANK EVERYONE who came out and brewed at National Homebrew Day at Saint Arnold. I'd also like to thank everyone who was there in spirit, but brewing in a more convenient location. However, if you didn't make beer (or at least help someone else) on Saturday, May 5th or Sunday the 6th . . . shame on you! You call yourself a homebrewer? National Homebrew Day was created by the U.S. Congress in 1988 and it's the one day a year when all brewers celebrate the legalization of homebrewing and the hobby we all love so well. Locally, it's been an event that's taken on a life of its own since it moved to Saint Arnold, where we benefit from their gracious hospitality as well as the hot and cold running brewing water! It's great to see members of all the Houston area clubs brewing together and having a great time. This year we made over 135 gallons of homebrew with 18 different brewers at work and had attendance of well over 30 other members of the brewing community as well as the tour crowd from Saint Arnold. The Golden Triangle Homebrew club from Beaumont also put in an appearance and spent some time chatting with our local brewers. It was great seeing them there.

If you always brew alone, then you're depriving yourself of both the enjoyment of seeing your fellow brewers, and the opportunity to learn from their experiences. I recall the first time I brewed in the presence of Scott Birdwell. It was an education, to say the least. . . . Checking gravities mid-boil, saving leftover runoff from the grain in case I was short of volume, avoiding hot side aeration—I learned a lot about these things in the course of a single session. I've also been a teacher on more than one occasion, meeting new brewers who learn that all grain brewing isn't as hard as it looks and certainly isn't the sole province of "grim brewers."

Last I checked, homebrewing is what we're about as a community and getting together with your friends is a part of that process. Now, I admit to brewing more than a few beers "solo," but many of them have been at the monthly demo outside of DeFalco's or at events like National Homebrew Day, and having your fellow brewers there is a great thing. It's especially handy if you're like me and you regularly forget pieces of brewing equipment! The fact we have so many clubs locally attests to the fact that we *do* enjoy hanging out with our fellow brewers. So next time you're planning to brew, call a friend and gain a "swamper!"

In addition, we need to be bringing our friends to brew days, meetings, and contests. If you have a friend that likes your beer, then you need to be encouraging them to brew their own! Similarly, if you meet brewers who brew alone, encourage them come by your club's meeting or the club in their area. I never cease to be amazed at the number of brewers I meet at DeFalco's who don't know there are clubs in Houston! My first question is nearly always, "Where do you live?" and then I refer them to the nearest club and give them the time and date of the next meeting, or at least where to get the information. One persistent need in our clubs is finding new brewers and new people willing to take on the roles that others have fulfilled in past years as they move on

to other challenges. The only way to keep a club alive and vital is through new members and group events where they can find their place in the club's structure.

Speaking of "new blood," congratulations to the KGB on another successful purge of the old order. New KGB officers for 2001 are: Czar, Eric Hendrix; General Secretary, Jose Rodriguez; Ruble Collector, Al Jurica; Commisar Brewski, Donald Sajda; Minister of Propaganda, Mark Rogerson; Minister of War, Adrian "A.C." Cornelius. Good luck gentlemen!

May/June Events

May 12 — Brew-in at DeFalco's

May 12 — Entry deadline for the KGB Big Batch Brew Bash

May 19 — LA-TEX Rendezvous — Jennings, Louisiana.

June 3 — Big Batch Brew Bash, St. Arnold Brewery, 11 A.M.–4 P.M.

June 9 — Brew-in at DeFalco's

June 10 — "First" Sunday Homebrewer's meeting, Brenham Brewery, Brenham, 3:00 P.M.

Club Meetings and News

Bay Area Mashtronauts

Next meeting: 6:30 P.M., May 8, at Bradley's in Webster.

Brew Bayou

Next meeting: 7:00 P.M., May 16, at Smithhart's Country Grill in Clute.

Deja Brew

Next meeting: 7:00 P.M., June 6, location TBA.

Foam Rangers

Next meeting: 8:00 P.M., May 18, at DeFalco's. Beer of the Month for May is Bock.

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: Noon, May 27, at The Brew Stop.

Continued on page 6

**Brewer
Assistance
Program
Volunteers**

Kehn Bacon

281-420-5096

Before 11:00 P.M.

Bev Blackwood

713-432-1248 (H)

713-972-4832 (C)

Before 11:00 P.M.

Jim Johnson

281-992-3055

Steve Moore

713-923-2412

Before 11:00 P.M.

Ron Solis

281-324-7157

Before 9:30 P.M.

Jim Youngmeyer

713-667-0455 (H)

713-267-5108 (W)

Before 9:30 P.M.

DeFalco's

713-668-9440

Business hours

Use common sense when calling these folks, and please respect their time restrictions.

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

Odds & Sods

Top Shelf Budweiser

According to *Business Week*, Anheuser-Busch is set to roll out a "more robust, slightly more bitter [does that mean it will have 10 IBUs instead of 8?] version" of Budweiser. It will be known as Red Label Budweiser and is aimed at Heineken and other imported industrial lagers.

No Bud for Germany

FRANKFURT (AP) — You'd like a beer or, as they say here, *ein bier*. So you order *ein Bud*, but you get a Bit.

Getting a bit confused? A court thinks drinkers might, so it dealt U.S. brewer Anheuser-Busch a setback on April 27 in an effort to bring the Bud brand name to Germany. It said "Bud" is too much like "Bit," the diminutive of the popular German beer Bitburger.

"It's very difficult, Bud, Bit, Bit, or Bud," said Wolfgang Krueger, spokesman for the Federal Court of Justice, which ruled on St. Louis-based Anheuser-Busch's request to market its Budweiser beer under the new brand names.

The court said it struck down the proposed name "American Bud" and deferred judgment on "Anheuser-Busch Bud" because using them in Germany would likely water down the name Bit.

Under an agreement with a rival Czech brewery that also uses the name Budweiser, Anheuser-Busch does not market its beer under the Budweiser brand name in several Eu-

ropean countries, including Germany.

Talks aimed at a global settlement of the trademark dispute ended in failure in 1994, and the two competitors are embroiled in about 60 lawsuits across Europe.

In the meantime, Anheuser-Busch gets around the problem by marketing the beverage as simply "Bud" in 15 countries, "American Bud" in Hungary, and "Anheuser-Busch B" in Germany, Switzerland, and Austria.

Anheuser-Busch had sought to bring a better recognized Budweiser name to Germany under the newly proposed names.

But the German court ruled against "American Bud," saying that it would definitely cause confusion with Bitburger, which uses the slogan, "*Bitte ein Bit*," or "A Bit, please."

What's in a Name?

"Czechvar is what you think it is!" So says World of Wine Ltd. who is importing the new beer which is brewed in České Budějovice by the "Brewery B.B.N.P."

Figured it out yet? Yes, it is indeed Budweiser Budvar. Now you won't have to travel to Europe to find the real thing.

However, there's a catch. The marketing droids at Budweiser Budvar appear to be from the same school as their counterparts at Pilsner Urquell, so we get the beer in green 12 oz. bottles. Luckily, they aren't entirely brain-dead because they are also supplying proper, European standard, half-liter brown bottles.

You don't need me to remind you which bottles to buy, do you? I didn't think so. ♦

Watch This Space

Continued from page 6

Competitions

June 1-3, 2001 — Edmonton, AB — 2001 Aurora Brewing Challenge. Entries due May 31. Entry fee: \$6 for first 3 entries, \$5 for each additional entry. Contact: Kevin Zaychuk, 780-436-8822; E-mail: zaychuk@edmc.net; Web: www.ehg.ca. Pack 'n' Ship: Thursday, May 17 at DeFalco's

June 9, 2001 — Lafayette Hills, PA —

2001 Buzz Off. Entries due June 3. Entry fee: \$6 for first entry, \$5 for each additional entry. Contact: David Houseman, 610-458-0743; E-mail: dhousema@cccabi.org; Web: home.earthlink.net/~housemanfam/2001Buzz0ff/; Pack 'n' Ship: Thursday, May 24 at DeFalco's

June 21-23, 2001 — Los Angeles, CA — AHA National Homebrewers Conference — 2001: A Beer Odyssey. Contact: Paul Gatzka, 303-447-0816 ext. 122, or 888-U-CAN-BREW; E-mail: paul@aob.org; Web: www.beerodyssey.com. ♦



Amber Ale
 Kristall Weizen
 Brown Ale

**Thanks to all
 the Foam Rangers
 for your support!**

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3 Issues	\$70	3 Issues \$100	3 Issues \$150
12 Issues	\$150	12 Issues \$200	12 Issues \$300

Contact the Brewsletter Editor for more information.

FOAM RANGERS HOMEBREW CLUB

Brewsletter Office
8840 NW Cornell Rd.
Portland, OR 97229-6439



Foam Rangers Membership Form

Name _____

Address _____

City/State/Zip _____

Home Phone _____ Work Phone _____

E-mail Address _____ BJCP Level _____

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, drop it off in person at DeFalco's, or send it to:

The Foam Rangers
8715 Stella Link Rd.
Houston, TX 77025-3401