



The Brewsletter Urquell

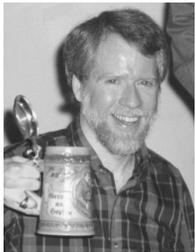
June 2001

Volume 21
Number 6

The Brewsletter of Houston's Foam Rangers

Out of the Wazoo

Bev Blackwood, Grand Wazoo



EXPECTATIONS. Everyone has them. Some folks expect the Foam Rangers to be nothing more than a lighthearted romp with some really good beer tossed in. Others expect the club to be a battle-tough competitive

machine that marches to victory every time we enter a competition. Leading a group as diverse as ours is certainly a challenge and my wife has accurately noted that leading a volunteer driven organization is one of the most thankless jobs you can ask for, since the leader pretty much only hears from those who are unhappy.

It's little wonder that pretty much every Wazoo we've ever had has been Waz only once. (I hear there have only been two Wazoos to withstand the punishment.) It takes time, energy, and a pretty thick skin. Thankfully, I'm blessed with all three. I choose to lead by example. I enter contests, I socialize at the meetings and events, I brew for the club, and I work toward making the Dixie Cup the crown jewel of homebrew competitions. I can't do that without the help of my dedicated members. Bob Daugherty and Nannette Pikkarainen set a new standard by their effort in bringing the club three cases of Belgian ales. Jimmy has been working very hard to both gather new beers and apply the monthly tastings we hold to our judging expertise. Thomas Bates not only enters his beers, but he has great suggestions for improving the club's gatherings and exposure. Kari and Kuyler have put forth considerable effort to supply us with accurate minutes and food at every meeting. Bruce Wolitarsky wants to publish the winning recipes from the Dixie Cup. Kehn Bacon keeps us solvent. Stacey Smith is waiting for us to give her the membership data to do a directory (again,

Thomas Bates' idea). Joe works hard to ship everything we send out, and the Brewsletter has never looked better than under David's hand.

Still, we have our failings. I recently heard from members disappointed we weren't more friendly to new members. They felt excluded, and consequently don't come to meetings anymore. Some members wish we were more high-profile, getting our club's name out in public. Others want us to socialize more, getting together as a club, while some think we overdo the club activity thing. Others miss the lighthearted tone that comes with the fact this club is centered on a hobby and that we focus so much on initiatives that aren't central to that, such as visiting local brewpubs and focusing on competitions. And where the hell are all those lesbians that used to infest this column so regularly?

I readily admit we cannot be all things to all people. The fact of the matter is, we have in place a group of leaders that take their jobs seriously. This translates into some pretty dry stuff, to be honest, and our guiding light, Drunk-Ra, has a very hard time coping with it. It seems that the anti Drunk-Ra, Hangover-Mut, inhabits those who take the club too seriously.

Hangover-Mut is the spirit of consequences. The eternal balance of levity and reality are made up of Hangover-Mut's being the bad guy to Drunk-Ra's party animal nature.

We need disciples of both to get by as a club. As I've noted many times, there's a reason Houston has five homebrew clubs around and it's not all about geography. As we approach the mid-point of my term as Waz, the officers and I will be looking at how to better harmonize Drunk-Ra's and Hangover-Mut's influences within our club and how to best meet the needs of our membership. I hope everyone will let a little of

Continued on page 4

In This Issue

Out of the Wazoo	1
May Meeting Minutes	2
Beer of the Month	3
Competition Corner	4
National Homebrew Day	5
This Month in Foam Ranger History	5
Flatus Facts	6
Watch This Space	7
April Meeting Minutes	8

July Brewsletter

Articles are due Friday, July 6

June Meeting

Friday, June 15
8 P.M.
Chateau DellaCorte
608 E. 13th St.

Refer to the map on page 8 for directions.

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Brewsletter submissions should be submitted in $\text{T}_{\text{E}}\text{X}/\text{L}^{\text{A}}\text{T}_{\text{E}}\text{X}$ 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.

May Meeting Minutes

Kari & Kuyler Doyle, Scriveners

THERE WAS A SERIOUS SHORTAGE of key officers for the May meeting. The Waz was out working on his tan and his tolerance at the Sunshine Challenge in Florida, and Jimmy was MIA for the first part of the meeting, so the obvious third along the chain of command was our Treasurer, Kehn Bacon. Kehn took control and started the meeting at 9:09 P.M. by trying to get people to buy more badges. Those sneaky Treasurers are always trying to pad the purse!

Kehn announced recent recipients of homebrew competition awards from the Crescent City Competition. Jim “Mr. Excitement” Youngmeyer took first place in both the APA and IPA categories with the same beer! We Scriveners brought home the silver for our “Hairy Porter.” For all the latest results, see “Competition Corner.”

It was announced that Bev has a new email address. Should you need to get in touch with the Waz, it’s bdb2@bdb2.com.

Pack and Ship had been rescheduled for the Edmonton Aurora Brewing Challenge and those who brought beer had it shipped off from the meeting. The only other upcoming competition was the Philadelphia area Buzz Off—pack and ship for it took place on May 26. That is the end of the Gulf Coast regional and MCAB qualifying events before our very own Dixie Cup.

Kehn announced that the annual trip to Jennings was the day after the meeting and apparently only Tom and family would be attending this year. The rest of us decided to sit around on our own and drink homebrew while plotting to form an Apathy Club whenever we got around to it.

The KGB-sponsored Big Batch Brew Bash is scheduled for Sunday, June 3 at Saint Arnold’s. The deadline for entries was extended to the Saturday after the meeting in case it had slipped anyone’s mind. We need to help support this event, so everyone was encouraged to attend.

We had four new members enlist in the Foam Rangers this meeting! Welcome to newbies Russell Atwood, David Hendrickson, Cameron Steinmetz, and Clay Witherspoon. Membership cards are available to those who

haven’t picked them up yet.

Sean Lamb announced that he is going to Wisconsin soon so if you need a fix of New Glarus bring ten buckaroos per bottle to the next meeting.

Kehn announced that Swamper is donating a Best of Show prize to the Dixie Cup—a chance to brew your own recipe at Bradley’s! Unfortunately, you will not receive a cut of the profits from this, but you can swell your head by bringing your buddies to Bradley’s to drink your beer.

The Dixie Cup piñatas were unveiled at the meeting. We were also reminded to brew like crazy so we can bring the Dixie Cup back to H-town. The special category this year will be Beers that Burn Twice—once with alcohol, OG should be above 1.070, twice with spice, by adding your favorite chile! Olé!

We were reminded to keep in mind that the Mashtronauts’ Lunar Rendezbrew is coming up. The keg competition is free style this year. Plan on brewing a keg of your best to bring to the July meeting so we can pick the finest one to represent our club.

Speaking of kegs, kudos to those people who brought kegs of homebrew to the May meeting. We had *three* corny kegs—Mark Muckelroy brought his Scotch ale, Troy Sterns brought a bock, and Kehn Bacon brought his Maibock. Keep it flowing!

Tom Bates announced that he regularly has \$1 tickets to Astros games. They typically have a cookout and homebrew before the game, and then sneak into the best available seats. If you are interested, let him know.

There was talk about having the next meeting as a pool party at Craig DellaCorte’s house. This will be his last meeting before he defects to the Northwest.

Next month’s meeting will take place on Friday, June 15 at Craig DellaCorte’s place. [A map to the meeting can be found on page 8.] The beer of the month is wheat beers. All serious hopheads are encouraged to bring your favorite hoppy homebrew to drink between all those sweetie wheaties! Until then, cin-cin! ♦

Beer of the Month

Jimmy Paige, Secondary Fermenter

THE MONTH OF JUNE always reminds me of weddings. I have lost track of how many free drinks and beers I have had at June wedding receptions over the years. Speaking of weddings, congratulations to Nannette and Bob (Flygirl and T-Bob, our Belgian beer importers) on making it official—they are now eligible for the family membership. As Alan Eames points out in his *Secret Life Of Beer*, during the Middle Ages, the word *ale* came to mean a feast, or party, beer drinking to excess. Beer was used to celebrate weddings, with *bride ale*. The term bride derives from the Germanic *bruths* and the old English *bryd*, both thought to come from the root word *bru*, meaning to brew or cook. In those days, brewing was performed by women. Usually the groom's mother-in-law sold the *bride-ale*, or *bridal*, as it was known. Anyone not an invited guest would pay a fixed price for some bridal. Guests would pay a far more generous amount for their share. The proceeds of the bridal would go to the married couple. Soon bridals began showing up with a fictitious bride and groom hired by some enterprising alewife. Laws were soon passed against these acts.

After bride ales came *groaning ales*. When the time of the first child's birth was known, the local alewife or mother-in-law would brew a special high test beer for the *time of groaning*, or childbirth. These beers were usually stored away for 7 to 9 months before the birth to mature like a fine barley wine and then the cask was not tapped until birth day. During labor, the mother-in-law and midwives would all swig from the ale pot to lend extra strength for the ordeal. Old records tell of washing the newborn baby with groaning ale, as it was pure and germ free, unlike some water supplies of the time.

What does all of this have to do with wheat beers you say? Nothing really, just some beer trivia for all who may not like German wheat beers in particular (Joe Lindsey and others). The term German comes from the Celtic word *Germani* and means screamers or shouters—a term inspired by the Germanic tribal battle cries. Anyone who saw *Gladiator* knows of the Germanic warriors screaming just before their slaughter by Maximus and his crew.

Wheat beers are divided into Bavarian Weizens, Bavarian Dunkelweizens, Berliner Weisse, Weizenbocks and the American Wheat, although it is found in the BJCP light ale category. For those who have tried wheat beers and have not appreciated their flavor, you must try again. I know it took me awhile to learn

to enjoy their vanilla and clove phenols and fruity banana esters. Try an Aventinus, a nice Weizenbock. You will not be disappointed. If for anything, drink a wheat beer for your health. These brews yield excellent nutritional benefits good for your skin.

Weizen literally means wheat, but is commonly a word for wheat beer or Weissbier. Weissbier means white beer, but these beers are more golden in color, although much paler than dark beers popular in Bavaria in early times. Hefe Weissbier or Hefe Weizen refers to any Weissbier that has yeast in it or is bottle conditioned. Kristall Weizen is any wheat beer that is filtered. Berliner Weisse, by German law can only be labeled as such if it was brewed in Berlin. Berliner Weisse is a much lower gravity and lactic sour wheat beer, a German version of a lambic of sorts. If you have neighbors who always want free beer from you, give them some Berliner Weisse and tell them it is your favorite and will be the only beer you make from now on. Your moochers will disappear. For all you dark (dunkel) side fans (young Skywalker, Obi Wan has taught you well, but you are not a Jedi yet!), Dunkelweizen is common in Bavaria and is made with dark barley or dark wheat malts. Weizenbock is a wheat beer that is brewed to bock strength, at least 1.064 OG. It is usually dark, but pale versions are found. One other German wheat beer, not listed by the BJCP, is Leichtes Weissbier, a light wheat beer, somewhat diluted. American wheat beers do not have the German wheat beer cloviness and banana aroma. They may be more highly hopped and tend to use American ingredients and yeasts. For more info on wheat beers please read the BJCP style guidelines or the Classic Beer Style Series book *German Wheat Beer* by Eric Warner.

Credit for present day wheat beers must be given to Georg Schneider, originator of Schneider-Weisse. His pioneering efforts saved wheat beers from near extinction in Germany in 1855. He eventually negotiated the rights to brew Weissbier from the royal court in 1872, after a 250 year reign by the royals over wheat beers. German wheat beers derive their unique phenolic estery fruity aroma and flavor mostly from their special yeast strains. These wheat beers are very carbonated, usually one-and-a-half to two-and-a-half times that of German pilsners.

In our Texas heat, you may want a thirst quencher, perhaps a *Continued on page 6*

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**

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

December 8
Open

**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

Competition Corner
Joe Lindsey, Competition Coordinator

Event	Entry Deadline	Pack 'n' Ship Date	Contact Info
Lunar Rendezbrew August 5	TBA	N/A	www.mashtronauts.com
Cactus Challenge September 21-22	TBA	TBA	www.door.net/homebrew/ aleians.htm
Dixie Cup October 19-20	TBA	N/A	www.foamrangers.com
Happy Holidays Homebrew Competition December	TBA	TBA	www.stlbrews.org

Results from recent competitions

Spirit of Free Beer <i>Ashburn, Virginia</i>			
Joe Lindsey	2nd	Cream Ale	

Oregon Homebrew Festival <i>Corvallis, Oregon</i>			
Joe Lindsey	1st	Cream Ale	
Tom Bates	3rd	Blonde Ale	
Bev Blackwood	2nd	Belgian Strong Golden Ale	

Sunshine Challenge <i>Orlando, Florida</i>			
Sly Bastards	1st	India Pale Ale	
Sly Bastards	2nd	American Pale Ale	
Joe Lindsey	1st	American Barleywine	
Bev Blackwood	3rd	American Barleywine	

Congratulations to all the winners. ♦

Out of the Wazoo
Continued from page 1

the appropriate deity into their souls and realize that no matter what your belief system, Elvis is in fact, everywhere. Please don't hesitate to let me know if there's something about the club that's bugging you. *You* are the members and I'm here to make sure *you* enjoy being a part of the club. Certain things we can't really change, like our pushing the Dixie Cup, but pretty much everything else is open to changes. My e-mail is always open for constructive criticism at bdb2@bdb2.com.

One recent criticism I feel we can't afford to ignore is making new members feel welcome, not just at their first meeting, but until they become an integral part of the club. Next meeting, take a look around and if you see anyone standing around alone, make a point to

invite them into your group or at a minimum ask them what they've made recently. New members are our lifeblood and nobody stays an active member forever, so we need to work to keep every interested homebrewer that has made the effort to come and join our meeting.

The spirit of Drunk-Ra was certainly alive and well in Florida, as I had a great time at the Sunshine Challenge. Congratulations to everyone who won medals at this great event and my compliments to the organizers for once again setting a high standard for every event to live up to. I'd also like to thank Steve Moore for being the Foam Rangers representative during the awards ceremony. Thanks to some winning entries from Joe Lindsey, the Sly Bastards, and yours truly, he wasn't just dropping off, he was also picking up!

Next up . . . Dixie Cup! Time to start brewing those beers for October! ♦

National Homebrew Day

Bev Blackwood

I'D LIKE TO EXTEND a personal thank you to everyone who made National Homebrew Day a success!

We had 18 different batches of beer made in the Saint Arnold parking lot on Saturday, May 5.

Styles brewed included:

- IPA (4)
- Oktoberfest (3, including Pete's "Kölschtoberfest")
- American Pale Ale (2)
- California Common (Steam)
- Pre-Prohibition Lager
- Helles
- Golden Ale
- Cream Ale
- Kölsch
- Brown Ale
- Bohemian Pilsner
- Red Ale

In all we made about 135 gallons of homebrew and had a great time doing it!

I hope everyone who attended had a great time. Please take a moment to thank Pete Nordloh next time you see him

for being the person in charge on behalf of Saint Arnold. His efforts ensured we had access to power, hot and cold water, and yeast. He also devoted his Saturday to brewing with us, which I think is a great thing. Often professional brewers stop doing the "homebrew" thing, but I admire Pete for basically "doing his job" for fun as well. Thanks Pete!

Also be sure to thank Rob Jowers of Bradley's and Ian Larson of Two Rows for supplying us with yeast and for coming by during the brew day. Lastly, thank Brock and the Saint Arnold crew for putting up with us during their Saturday tour.

It was great seeing the Golden Triangle Homebrewers there as well, I hope we see them more often!

I still have applications to join the AHA which correspond to our Big Brew Day 2001 site number. If you want to join the AHA under this offer, you get a copy of either *101 Fun Homebrew Tips* by Ray Daniels or *101 Homebrew Tricks and Gadgets* for joining (\$33.00 annual membership). Thanks to those of you who joined at St. Arnold's!

If you want to download a form and send it in on your own, we're site number 84 and the form can be found at www.aob.org/AHA/BIGBREW/PDF/membership.pdf (Adobe Acrobat is required).

Thanks again for your participation and see everyone again next year! ♦

This Month in Foam Ranger History

Sean Lamb

5 Years Ago

In *The Brewsletter Urquell* Grand Wazoo Wes Woods laments the loss of club members Karel Chaloupka (Secondary Fermenter) and Beto Zuniga (Brewsletter Editor) to Denver and Oregon, respectively. Members with a lot of vowels in their names were actively sought to replace them. "Yeast, Lies and Videotape," an article on yeast selection and types, by Steve Moore was the featured article.

Club Meeting The regular meeting at the Odd Fellows hall was postponed a week due to a wedding reception, but Secondary Larry Mayhew brought the beer of the month (Pale Ales) anyway, and he and seven other members consumed it on the ground floor of the lodge. A week later the "regular" meeting was held at the Odd Fellows with most everyone but Andy Thomas in attendance. Andy showed up the next week all by himself.

10 Years Ago

In *The Brewsletter Urquell* The June *Brewsletter Urquell* was a special 32-page feature-packed edition. In memorial to the killing of yet another brewpub bill in Texas,

Grand Wazoo Lou Carannante gave the particulars of the bill in his "Out of the Wazoo" column and the business commentary column by Jim Barlow from the May 26, 1991 *Houston Chronicle* was reprinted. In honor of the 10th anniversary of the Foam Rangers and the 20th anniversary of DeFalco's, Lee Anthony contributed part one of what was supposed to be a two-part series on the history of both establishments (in typical Foam Ranger style, the second part never materialized). Sean Markham wrote about Maggie's on the North Freeway in his "Galloping Suds Sucker" column and Andy Thomas wrote a travelogue on the brewpubs of Chicago. A history of the Samuel Smith brewery at Tadcaster, England, a review of the 9th annual club pub crawl, notes on the upcoming Foam Ranger intra-club competition, and a detailed article on homebrew keggings equipment were also in the brewsletter.

Club Meeting The meeting was a combined 10th anniversary of the Foam Rangers and 20th anniversary of DeFalco's party held at the Orange Show. The technical presentation was "all you can drink," loosely based on the ales of Belgium. Live entertainment, including The Men of Houston Morris Dancers/Hadrian's Wall Celtic Band and other live entertainment that I can't remember because of that Bigfoot stuff. ♦

Flatus Facts

Kehn Bacon

THE TECHNICAL TERM for a fart is *flatus*, the root of flatulence. Flatus is produced as a result of bacterial activity in the large intestine. Bacteria essentially ferment undigested food releasing nitrogen, carbon dioxide, oxygen, methane, and hydrogen sulfide gases. It is the hydrogen sulfide that causes the olfactory embarrassment. The nitrogen accounts for some of the auditory bang which is also a function of the volume of gas, the force with which it is expelled, and anatomical features such as hemorrhoids that can increase resonance creating high drama flatus.

Incidentally, the methane and oxygen in flatus make it quite flammable and so it is very possible to ignite your farts (something crazy college students have been known to engage

in), but be aware before you engage in such competition that it is those who produce more methane that are the winners. Also the injuries that can result are very painful, as well as embarrassing to explain when admitted to the emergency room.

Note: A low carbohydrate diet will turn down the flatus volume, but that would mean consuming small quantities of lite beer.

Send a fart to a friend! MP3.com has a classical, gassical assortment of fart music greetings sure to delight your friends and loved ones. Go to www.mp3.com and click on "Send A Free Music Greeting." Then click on "Send A Fart" under "Comedy." ♦

Beer of the Month

Continued from page 3

wheat beer, so refreshing the Germans drink it for breakfast. Or if you have just cut the grass you may want a Fancy Lawnmower ale, oh sorry, I have to save that for next month's article. Forget the weak stuff, I want alcohol and flavor, the barley wine of wheat beers, Aventinus. OK, all you stubborn anti-wheat hold-outs can have some Bigfoot too! *Prost!*

Note: This month's meeting is at Craig DellaCorte's house in the Heights. *[In case you missed the other notices about the change of venue, here's another one. Remember, go to Craig's house—do not go to DeFalco's. —Ed.]*

Commercial Beers For June

Here is what you can expect this month:

Saint Arnold Kristall Weizen, Sierra Nevada Wheat, Pyramid Hefeweizen, New Belgium Sunshine Wheat, Tucher Helles Hefeweizen, Tucher Dunkles Hefeweizen, Weihenstephaner Kristall Weissbier, Franziskaner Dunkel Hefeweizen, Julius Echter Hefe-Weiss, Julius Echter Hefe-Weiss-Dunkel, Paulaner Hefe-Weizen, Ayinger Brau Weisse, Schneider Weisse Hefe-Weizen, Aventinus. Maybe Steve Moore will bring some of his fantasy bridal homebrewed ale.

Recipes

Many diehard German wheat beer brewers, like WasWaz, Dave Cato, will tell you go with decoction mashing, single or double. I tend to be a lazy brewer and want the easy single

infusion method. But my beer, unlike Dave's, did not win Best of Show at the Boston Homebrew Competition.

German Weizen (for 5 gallons)

5.25 lb. Pale Wheat Malt
2.5 lb. Pale Malt

Use 0.75 oz. Hallertauer hops for 60 minutes. Use Wyeast 3068 or White Labs WLP 300 Hefeweizen yeast. OG around 1.050.

For an extract batch, use 4.25 lb. wheat malt extract and 2 lb. pale malt extract.

Weizenbock (for 5 gallons)

9.0 lb. German Wheat Malt
2.0 lb. German Pils Malt
3.5 lb. German Dark Munich
0.5 lb. German Dark Crystal
1.0 oz. Carafa

The initial rest should be at 111°F for about 30 minutes to develop the ferulic acid which is the precursor to the phenolics found in Weizens. Infuse with boiling water to bring the mash temperature to 131°F. Continue with a typical double decoction program (the first decoction should boost the mash temp to 149°F and the second decoction should boost the mash temp to 158°F).

Use 6 grams of 4.9% Tettnanger and 6 grams of 7.0% Hallertauer hops for 90 minutes, 6 grams of 7.0% Hallertauer hops for 60 minutes, and 4 grams of 7.0% Hallertauer hops for 15 minutes. Use your favorite German Weizen yeast. OG of 1.072. ♦

Watch This Space

Bev Blackwood

COME TO SING THE PRAISES of 80 shilling ale, Lawnmower beer, and Guinness. They are all beers whose alcohol levels are low enough to spend enjoyable hours with friends without departing the realm of sobriety. I recently returned from a very enjoyable trip to Scotland and was once again delighted with the re-discovery of so-called “session beers” which abound in the U.K. My favorite this trip was Caledonian’s 80 shilling ale, which saw me through several nights in the pub, playing darts, shooting pool, and socializing. While it *is* possible to get smashed on a 4.0 (or less) ABV beer, it’s not something you can do without working pretty hard at it.

I, like many other brewers, am always bragging on the “big” beers I’ve made. My first 1.104 barleywine, a Thomas Hardy clone in every way, comes to mind: rich, sweet and big enough to knock you out after two 12 ounce bottles. This is really the antithesis of what we should be looking for in beers to share with friends . . . unless they’re sleeping over. After all, when in the company of brewers, it’s fun to catch that buzz and loosen the mental gears made stiff by a week of corporate drudgery. It’s part of what makes beer a fun pastime for us, cutting loose a bit and not having anything to worry about other than who’s on for the next round.

You just can’t do that with a big beer though. You either have to watch how fast you drink or simply slide off the edge of moderately sober discourse into the dangerous land of drunken hilarity. I’ve always been proud though of how many homebrewers know their limits and are pro-active in their efforts to not leave bars or gatherings in a dangerous condition. Awareness is a key to keeping yourself from becoming a statistic.

But back to the beer. . . I’ve found it’s really not the easiest thing in the world to make beers that meet this criteria. Light enough to drink in volume, flavorful enough to keep you wanting more and rich enough to satisfy the beer lover in you. Lighter beers reveal their flaws more easily: diacetyl, infections, sanitizers, any misstep will make itself known thanks to the more delicate nature of the brew. If you want a challenge, forget the barleywine, make me a Mild or an Ordinary Bitter and impress me. I’m still not quite brave enough to do it myself!

We’ve reached the summertime lull in homebrew competitions, now that the fabulous Big Batch Brew Bash has come and gone. Next up is the hometown Lunar Rendezbrew, set for Sunday, August 5 at the Seabrook Community Center.

June/July Events

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.

July 1 — First Sunday Homebrewer’s meeting, Two Rows.

July 14 — Brew-in at DeFalco’s

Club Meetings and News

Bay Area Mashtronauts

Next meeting: 6:30 P.M., June 12, at Bradley’s in Webster.

Brew Bayou

Next meeting: 7:00 P.M., June 20, at Smithhart’s Country Grill in Clute.

Deja Brew

Next meeting: 7:00 P.M., July 5, DeFalco’s (call to confirm).

Foam Rangers

Next meeting: 8:00 P.M., June 15, at Craig DellaCorte’s house. Beer of the Month for May is Wheat beers. Contact DeFalco’s for directions.

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: 9:00 A.M., July 21, at The Brew Stop.

Competitions

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

August 5, 2001 — Seabrook, TX — Lunar Rendezbrew 8. Contact: Guy Munster or Jim Johnson; E-mail: guymuster@earthlink.net, guy.h.munster@exxonmobil.com, or jimj82@aol.com; Web: www.mashtronauts.com

September 21–22, 2001 — Lubbock, TX — Cactus Challenge. Contact: Larry D. Pyeatt, 806-763-0577 or 806-742-3527; E-mail: pyeatt@cs.ttu.edu; Web: www.door.net/homebrew/aleians.htm ◆

**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

Joe Lindsey

409-925-4664 (H)

409-763-2386 (W)

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.

April Meeting Minutes

Kari & Kuyler Doyle, Scriveners

The April minutes were scarfed down by Drunk-Ra and were not available for last month's brewsletter. They have since been recovered and are finally seeing the light of day this month. —Ed.

THE MEETING ACTUALLY STARTED a little early this month at 8:59 P.M. Bev began with a warm welcome to the new DeFalco's crib. He also thanked everyone who helped to move the store. Bev talked about his the image he captured of everyone helping to move the hop fridge in which looked like the raising of the flag at Iwo Jima. Getting it to the new store in functional state was certainly a victory for us hopheads!

Kehn and Scott are in charge of organizing the Jennings trip which will be on Saturday, May 19. The cost to ride in the van will set each person back a mere \$25. In addition, you will be responsible for your food and lodging. The scenic Holiday Inn Jennings (337-824-5280) is offering a \$56 rate for the event. You also need to prepay \$20 for the crawfish dinner and \$6 for the Boudin King dinner. If you are interested in the trip and these good eats call Kehn for more information *now!*

Competitions galore! Pack and ship for Sunshine Challenge was held on April 26. The Spirit of Free Beer and the Oregon Homebrew Festival pack and ship day will be on Thursday, May 3. The Philadelphia Buzz-Off and the Edmonton Homebrew Competition are also coming up soon.

Bev announced winners of the last few competitions—see "Competition Corner" to see all the latest results! Congratulations go out to all those who have won. There has been a trend that the officers of the club have been the majority of people entering (and winning) at these competitions. Bev encouraged more people to enter in the upcoming competitions. If you are not sure what category your beer should be in, all you need to do is bring some to the meeting or to pack and ship and let others in the club help you out.

Dixie Cup organizational meeting was announced to be at the Timberwolf Pub on Sunday, April 29 at 4:00 P.M. Everyone is encouraged to help out! It is also really important that everyone is brewing and planning to enter the Dixie Cup if we are going to take back the Cup.

May 5 is National Homebrew Day at St. Arnold. Yeast will be provided by Bradley's

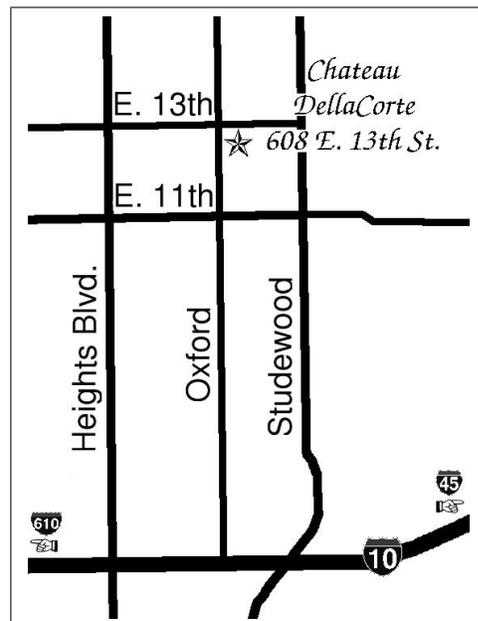
(Wyeast 2308, Munich Lager yeast and 1272, American Ale yeast II) and Two Rows (Wyeast 1056, American Ale yeast). The doors will open at 9 A.M.. If you are planning on brewing an all-grain beer, you need to mash-in at least by 11:30 A.M.. We do not want to keep the St. Arnold crew there all night! Big rigs are welcome too!

Bev announced that Sunday, May 6, everyone is invited to meet at Bradley's at 3:00 P.M. for the monthly pub visit. We need to support Rob down there! Rob "Swamper" Jowers also apologized for not being at the Texas Brewers Festival. There was a mix up with acquiring the proper license from TABC. Swamper was upset about the screwup, so he brought us a corny keg of make-up beer. Thanks Rob!

The next meeting will be at 8:00 P.M. on Friday, May 18. Don't forget we will be meeting at the *new* DeFalco's on Stella Link (for the next 5 or 10 years)! The beer of the month is bocks! Sorry, no live goats will be admitted. Until then, slàinte! ♦

June Meeting Location

The June meeting will be held at Craig DellaCorte's house, 608 E. 13th St., in the Heights. Old-timers should be careful to avoid a state of déjà vu—do not go to the Odd Fellows lodge instead.





Amber Ale
 Kristall Weizen
 Brown Ale

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

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Contact the Brewsletter Editor for more information.

FOAM RANGERS HOMEBREW CLUB

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

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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.
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