

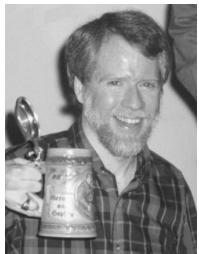


The Brewsletter Urquell

The Brewsletter of Houston's Foam Rangers

Out of the Wazoo

Bev Blackwood, Grand Wazoo



IT'S just BEER... It's just beer... It's just beer... Oh Hi! I have a new mantra: "It's just beer." Can you tell? Hangover-Mut spoke to me in a headache one Sunday morning that it really didn't matter, that it was

just beer, but my head still hurt every bit as much. Thing is, the night before, Drunk-Ra was slapping me on the shoulder and recommending I try that third barleywine and was saying the *exact same thing!*

And it makes sense. If you miss the deadline for a few brew contests, well ... it's just beer. If a few entries get broken en route, well ... it's just beer. (As long as they either judge what's left or send you a refund ... *then* it's just money, which is a whole different game.) If your local brewpub goes out of business? Well ... you tell me. Is it just beer? Is it losing a choice? I agree it's not *your* fault, but don't these guys count on us for some of their sales? If we don't get 700-plus entries for the Dixie Cup, well ... that's money. If we don't win the Dixie Cup *back* ... *that's* just beer. See how it works? It's a question we should ask ourselves whenever we get bent out of shape on a topic. If it's just beer, then let it go. Don't waste any of your life energy worrying about it. That's what I intend to do.

One thing that's *not* just beer... I had the pleasure of attending the American Homebrewers Association's National Convention in Los Angeles where our own Bozo Head of Special Events, Scott Birdwell, was given the Board of Advisor's Recognition Award. It is not undeserved. For those of you late to the game, as I once was, here's the summary. Scott has been a high profile member of both the trade and the homebrewing community for over 20 years and he has been a past president of the

Home Wine and Beer Trade Association. He was also the very first BJCP judge to be given Master standing and still serves as the Competition Director for the BJCP. He served on the AHA Board of Advisors and has written on beer for any number of publications (most recently the *Houston Chronicle* and *Southwest Brewing News*.) He has been the guiding light of the Foam Rangers, The Dixie Cup, and the Houston homebrewing community in general. He conducts tasting dinners and homebrewing courses as a means to further educate the local community on beer and homebrewing. Many current professional brewers can trace their first steps back to Scott's doorstep. We are fortunate to have him as our ultimate leader.

I also owe a public apology to the Sly Bastards. They worked hard for the Foam Rangers once and recently reasserted their brewing prowess at the Big Batch Brew Bash, winning second and third places. (Thank God Kari and Kuyler thwarted them winning the whole thing *yet again!* We need to spread it around a bit!) They still care about the Rangers, and if I suggested otherwise, I am sorry. We'll spot them the occasional stolen strong beer, as long as everyone *else* gets some! They come a long way to participate in our meetings and I am grateful for that. Not everyone works actively for the club, and in my drive to make our club the *best* anywhere, I failed to recognize that every now and then, even the best of us need to take a few years off to rest, recharge and recommit to driving the club forward. One thing I have found heartening is seeing some of the old members of the Rangers reappearing at the monthly meetings. Thanks for coming out, and please don't be strangers! Everyone can make a difference, but it doesn't have to be this year. Just help make sure the club moves forward and that all our bases are covered before taking a year off!

I also want to

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August Brewsletter

Articles are due Friday, August 3

July Meeting

Friday, July 20
8 P.M.
DeFalco's

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June Meeting Minutes

Kari & Kuyler Doyle, Scriveners

HEY! Where the heck are we? Toto, I don't think we're in DeFalco's anymore! The meeting was called to order poolside at 9:09 P.M. in Craig DellaCorte's backyard. Hot dogs, homebrew, a pool, and a bucket o' wheat beers—it must be summer in Houston!

Bev took charge and reported that the Sunshine Challenge was a great time! The poor lad had to dash a little early from the event to make it to the airport to head for Scotland next. Fortunately, he made it back safely to retake the reigns of the club to lead us onward.

Closer to home, Tom Witanek was the only Foam Ranger who attended the Jennings event. He reported that he and his family filled up on all the great crawfish and beer and had a grand ole' time. Tom is the only person who has attended *every* Jennings event! Atta boy, Tom!

Scott announced that in two weeks, on June 28, [*Yep, you missed it unless you've found a time machine. —Ed.*] at Ashiana restaurant there would be an Indian food and beer pairing dinner with seven courses! (Good beer, good curry, Good Ghandi, let's hurry!) The cost was to be on the high end at \$47 a person, but those who attended the last one made it sound as if it was worth it.

The Lunar Rendezbrew will be on Sunday, August 5, at the Seabrook Community Center off of Nasa Road 1. You can drop beer off at DeFalco's on July 28 by 1:00 P.M. or at Bradley's by 5:00 P.M.. The keg competition this year is freestyle. Anything goes! Be sure to bring a keg to the July meeting so we can pick the Foam Rangers entry for the competition!

Joe announced winners of the Big Batch Brew Bash—the Foam Rangers swept the top three spots! Chuck Stevens won both second and third prizes! Wait a minute! I don't see no Chuck Stevens in the FR directory! Those sly bastards! Your very faithful Scriveners, Kuyler and Kari Doyle, took first place in

the BBBB and won the opportunity to help Pete over at St. Arnold's brew a big-ass batch of Amber Ale (and clean out the mash tun)!

The only upcoming competitions until La Copa Dixie include the Clear Lake Lunar Rendezbrew in August and the Cactus Challenge way out west in Lubbock in September.

Speaking of the Dixie cup, the Dixie cup speakers for this year are set. This years speakers include Ray Daniels, Chris White of White Labs, Eric Warner from Flying Dog, and of course, Fred!

Kehn announced that we have some new members—Greg and Elaine Anderson. Welcome! The secret blindfolded initiation ritual will take place at the next meeting in July, so be prepared! Just kidding. Maybe.

Titanic Bob and Flygirl thanked the club for the fancy kegerator that we pitched in some contributions for as their wedding gift. We expect an invite to try it out very soon.

In response to Kehn Bacon's article "Flatus Facts" that appeared in the last brewsletter, Jimmy thought he'd give Kehn a lot more information on the subject and presented Kehn with a book on the history of farting. I'm sure they'll both be expanding on the subject at some late night drinking session.

The meeting at the Chez DellaCorte backyard was a festive time! All the officers of the club, with the exception of Kehn Bacon, were forcibly refreshed in the pool at some point during the night. Kudos again go out to those who brought kegged homebrew—Bev brought an IPA, Tom brought Hopzilla, Kari and Kuyler brought a brown ale, and some unidentified homebrewer brought a Kölsch. All that beer helped cleanse the palate between wheat sessions. Good job!

Be sure to join us next time at DeFalco's on Friday, July 20, when our beer styles of the month are Pilsner and Kölsch! Mmmm. Good drinkin'! Until then, zivel! ♦

Beer of the Month

Jimmy Paige, Secondary Fermenter

THE MONTH OF JULY brings us to Pilsner lagers and its closely related cousin, Kölsch style ale. Pils has become synonymous with "lager" and is perhaps the most widely recognized and consumed style in the world. Kölsch, designated only by being made in the Cologne (Köln), Germany, area is made with almost the same ingredients as pilsner except that it is fermented with ale yeast at lower temperatures and then cold lagered. The BJCP style guidelines group Bohemian Pilsner and its drier Northern German counterpart under "European Pale Lagers" while Kölsch-style ale falls under "Koelsch and Altbier."

Pils has been recognized for about 160 years and originated in Plzeň, Czech Republic. Many of us have seen the decorative green bottles of Pilsner Urquell. *Urquell*, a term made famous by the Foam Ranger brewsletter, means "original" in Czech. Excellent raw materials in the Czech Republic included Bohemian and Moravian malts, Žatec Red or Saaz hops, and very soft water to yield a superior Pils. In 1842, lager yeast was smuggled out of Germany and into Bohemia and the Pils revolution was launched. Technological advances including single cell yeast cell isolation, refrigeration, steam fired brew kettles and clear glass drinking containers made the bright golden elixir of pilsner even more popular throughout the world.

Today's Bohemian Pils (Pilsner Urquell, Staropramen, Crystal) is a rich malty brew with plenty of Saaz hops for bitterness, flavor and aroma. The Northern German Pils (Bitburger, Warsteiner, Paulaner) is typically lighter in color and body, but has a more pronounced bitterness from greater attenuation and water chemistry. German "noble" hops such as Hallertauer and Tettnanger are usually employed in the German versions. Other pils type beers (American domestics, Canadian, Dutch, etc.) may use adjuncts and lower hopping rates. These beers now fall into the Light/Standard/Premium category of "American Lagers." For anyone wanting more detailed information on Pils, check out Dave Miller's *Continental Pilsener*, #2 in the Classic Beer Styles Series.

Kölsch has evolved in Cologne over time. Strict quality control by local brewers there has solidified their market share and has defended their style against the pils invasion. Kölsch seems to be a style gaining recognition and popularity with its light fruitiness, crisp, hoppy flavor and malt background. Just look in our own

backyard and we will find an excellent example in Saint Arnold's Fancy Lawnmower beer. This beer is historically served in smaller cylindrical glasses.

Beers For July

A special thank you to Joe Lindsey for procuring some exotic lagers from the far east and Puerto Rico.

Here is what you can expect this month:

Saint Arnold Fancy Lawnmower and Summer Pils, Sierra Nevada Summerfest, Sam Adams Golden Pilsner, New Belgium Blue Paddle Pilsner, Shiner Summer Stock Kölsch Bier, Labatt's Blue, Moretti, Sapporo Reserve, Grolsch, Saigon Beer Company 333 Export, Fosters Tien Giang Viet Nam "BGI," Cristal (Chile), Pilsner Escudo (Chile), Medalla Light (Puerto Rico), Presidente Tipo Pilsner (Dominican Republic), Warsteiner, Bitburger, Paulaner Premium Pils, Crystal, Staropramen, and Pilsner Urquell. Joe Lindsey will offer up some of his homebrewed, kegged, kick-ass, Kölsch-style ale.

Recipes

If you want the easy way, do the infusion method for mashing, but be aware that you'll need to use fully modified malts to get good extract conversion. If you want a little more malt richness, use the decoction method.

Bohemian Pils (for 5 gallons)

9.5 lb. Pale German Pils Malt
0.5 lb. Light German Crystal Malt
0.25 lb. Belgian Aromatic Malt
2.0 oz. German Light Munich Malt

Use 1.0 oz. Czech Saaz hops for 60 minutes, 0.5 oz. Saaz for 20 minutes, 1.0 oz. Saaz for 15 minutes, 0.5 oz. Saaz for 5 minutes, and 1.0 oz. Saaz for 1 minute.. Use Wyeast 2124 or White Labs WLP 800 or WLP 802. OG around 1.050.

For an extract batch, substitute 7.5 lb. extra light malt extract for the Pils malt and steep the remaining grains.

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

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Upcoming Brew-ins at DeFalco's

July 15
Bev Blackwood

August 11
Kehn Bacon

September 8
Kari & Kuyler
Doyle and Bill
Widger

October 13
Open

November 10
Jimmy Paige

December 8
Open

Upcoming Pub Visits

August 12
Gingerman

September 2
Bradley's

October 7
Brenham Brewery

November 4
Two Rows

December 2
Flying Saucer

Competition Corner

Event	Entry Deadline	Pack 'n' Ship Date	Contact Info
Lunar Rendezbrew August 5	July 28	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

Foam Rangers Sweep BBBB

The KGB's sixth annual Big Batch Brew Bash was held at St. Arnold's on Sunday, June 3. In a reversal of last year's Big Batch which was swept by the KGB, the Foam Rangers captured first, second, and third place.

Kuyler and Kari Doyle took top honors while a mystery brewer, Chuck Stevens, took both second and third place. The big prize for Kari and Kuyler is brewing a big batch of beer with the St. Arnold crew. ♦



Beer Heaven: Belgium in Two Unforgettable Days

Bob Daugherty

Part two of a three part series

WHEN I LEFT YOU PATIENT READERS, my then-fiancée, Nannette and I had just left Brussels and were headed for West Flanders. We had purchased enough Belgian beers to fill four boxes from the Beer Temple. The boxes were taped to a metal cart which was beginning to show some wear as it was dragged over cobblestones....

The train seats were very comfortable. I thought it a shame that we did not have such transportation left in America (or at least one that gets to its destination in one piece). Suddenly the train conductress came by to check our tickets. Mon dieu! We were in the wrong seats. Unceremoniously we were moved to second class! For the remaining part of the trip the lady kept a suspicious eye on Nannette and me. As we passed through Belgian villages, I tried to imagine what it must have been like for British Empire and German First World War soldiers as they too were carried by train to the hell that was the Ypres battlefield. After about an hour and a half, I spotted the distinctive spires of the Cloth Hall and knew Ypres was near. During the war, German artillerists had used the seventeenth century building as a target to place the six million shells they fired into the Ypres area. Eventually it had been reduced to ruins.

The train pulled in and we took a cab to our bed and breakfast. (Even though B&Bs are sometimes more expensive than a hotel, Nannette and I always try to stay in them. You meet and talk to locals and even other guests can prove to be interesting. The rooms always have a personality, unlike standard hotels, and the food is almost always better!) This bed and breakfast, the Camolou (www.camolou.com), went beyond all our expectations! The establishment took the first two letters of its name from a castle that had stood on the site and the last five letters from the Malou family which had owned the Castle. Best of all, the place had been ... that's right, a *brewery* until the First World War! Before the "Great War," as the British still call it, believing that no war would ever surpass its horrors, every Belgian village, no matter how small, had its own brewery. However, as the Germans occupied Belgium during the first months of the war, most brewing systems were confiscated and the valuable copper and steel melted down to make shells. And Germans wonder why they have a bad reputation! Most of the breweries, such as the one at our B&B, never returned after the war's end. No telling how many wonderful beers were lost to us forever—a forgotten casualty of a terrible war

Our hostess was Annette Linhaut. Our room upstairs was known as Flanders Fields and was decorated with poppies (no not those kind!). When we came down after unpacking, Annette and her husband had a large bottle of beer and some wonderful cheeses waiting for us. She asked what we wanted to see and gave us some excellent advice at planning to make the most of the twenty-four hours we had in Ypres. Annette was also a licensed guide to Ypres. The beer we had was excellent. Though labeled as Camalou, Annette admitted

that the beer was brewed at the nearby Leroy brewery for them. Later research led me to conclude that it was in fact Leroy's Ypreman's pale ale. After finishing the bottle, Annette gave me the only bad news I was to receive during the trip—the Rodenbach brewery was closed for the season! We would not be able to tour one of the great breweries of the world! Merde! We drowned our sorrows in a second 75cl bottle of Leroy's Ypreman.

Annette then drove us into Ypres and around its city walls. In an America where anything built before the 1960s is considered old, it is hard to comprehend the age of a European city like Ypres. The walls were built by the great French military architect Vauban in the seventeenth century, but failed to keep out Napoleon and, later, the two waves of Germans in 1914 and 1939. We wanted to see the famous "Last Post" ceremony at 8 P.M. However, there was still time to visit one pub! One recommended by the CAMRA book, but not by our hostess Annette, was called the Posterie (Post Office). Annette said that the owner had recently taken ill or died, and the establishment was not as friendly as it had been. We went anyway but felt strange as we passed through a dark garden and downstairs into a beer cellar. As we entered, the feeling we got was a lot like that of a guy entering a saloon in one of those old westerns—all ten or so patrons stopped their conversations in mid sentence and turned to stare at us. We asked if this was indeed the Posterie and if we could sit down. Assured that we were not Frenchmen, the customers all sitting at the center table resumed their conversation. The owners' daughter came over and brought us the beer menu. Over 150 Belgian beers (mostly Flanders ales) were present! When we mentioned we were from Texas, the woman's disposition improved considerably and she sat down at the table. Overwhelmed by the choices, I asked her help in making my selection. She said that there was a very special gueuze lambic she had of which she thought very highly. I accepted her advice. Wow! This was one of those lambics you read about—with no label, dust and spider web covered. Unfortunately, I did not get the brewery name but it was wonderful. Not a gueuze lover, Nannette thought much less of it and I was forced to consume the entire large bottle by myself. It was a tough job, but somebody had to do it!

While doing so, I could not help but examine several Rodenbach signs in the pub. Rodenbach signs are as common in this part of Belgium as Budweiser signs in Texas. One had some interesting information. Alexander Rodenbach (which was how the beer was always referred to in Belgium) was named after a member of the Rodenbach family who was a hero in the Greek war of independence. His name is carved on a place of honor on or near Athens' Parthenon. Just another reason I thought to like the great beer! I also verified that Rodenbach had indeed stopped making the Alexander but, because of the number of protest letters and public interest, was rethinking its decision. Regular Rodenbach would continue to be made at the nearby Roeselare plant as it has

been since 1836. Let's hope to see the Alexander available again soon.

As it was almost 8 P.M., we left the Posterie and headed to the Menin Gate for the "Last Post" Ceremony. To explain the significance of the ceremony, some history is in order here, so please be patient. When World War I began in August 1914, the Germans were left facing enemies on two sides—France on the west and Russia on the east. Germany hoped to knock the French out of the war first and then throw the Fatherland's forces at Russia. To do so, Germany chose to invade France through neutral Belgium. Germany offered to treat Belgium nicely if it offered no resistance. For some reason, the Belgians did not trust "the Huns" and put up a terrific resistance which allowed time for British and French troops to come to their aid. However, before help could arrive, all of Belgium save Ypres had fallen to the Germans. The Belgian king went so far as to open the dikes (no lesbian jokes here, please) and flood much of the western part of his country. Ypres became a symbolically important town because it had not fallen. The British took what some considered irrational steps defending Ypres despite the incredible casualties. Germans occupied the areas north and south of Ypres. The town stood out like a thumb plunging into the otherwise straight German lines. As a result, it was shelled from all sides. The British Empire troops defending Ypres often left the city for the trenches through the Menin Gate (actually the "gate" was no more than a hole in the city walls). Over 250,000 of them died defending Ypres. The size of artillery shells used resulted in many of the dead never being found or identified if found. After the war, the British thought it proper to permanently record the name of the "missing." An eighty foot tall limestone structure was completed in 1927 and the names of 54,000 missing engraved inside and outside. When it opened, members of Ypres's Fire Department played the "Last Post" (Britain's version of "Taps") for the dead. The tradition has continued *every night* at 8 P.M., rain or shine, for nearly seventy-five years. This was the ceremony we wanted to witness.

As Nannette and I walked to the gate, we figured since it was a Saturday night and people had other things to do with their time there would be all of three people there—the bugler and us. We were shocked! Over three hundred people were present. At precisely eight o'clock, traffic through the gate was stopped and, without words, the buglers played the "Last Post." Holding back my own tears, I examined the crowd, many of which were unable to hold back their own. I was impressed to see so many young people. To the British, Ypres is holy soil. As the poet Rupert Brooke wrote, their spilled blood here had made this corner "forever England." It was unlikely that the grandparents of the young people we saw here were even alive during the First World War and yet they came here to remember them! I had been as moved by our own remarkable Vietnam Wall but that war was in our memorable past. It's total dead was only a fifth as many as the British had lost in this one area of the front. Would Americans fifty years from now be visiting the Wall and be so moved? The ceremony ended and the crowd dispersed. Nannette and I examined the names. Names were listed by unit

and then alphabetically. Often brothers were found together. One family lost three sons within three days! British units were raised and organized geographically. Though no doubt it helped morale, the decision had a great cost. When a unit was decimated, as was often the case in the war, nearly all of the men aged 18–30 in a town were killed or wounded. After several minutes Nannette and I headed back into Ypres to a restaurant that our hostess, Annette, had recommended.

The service was very slow, but the meal was one of the best I have ever experienced. Though the beer list was considerably smaller than the previously visited Posterie, there were some wonderful choices. I first tried a bottle of St. Bernardus Blue Abt. This beer tops the scale at 10.4% abv! The Abt 12 was very smooth despite its high barleywine-like alcohol content. St. Bernardus has an interesting but confusing history. After the Second World War, the company that became Saint Bernardus was given permission to make and distribute the beers based on old trappist recipes for the nearby monastery of St. Sixtus in Westvleteren. The monks decided to take back their license in the early 1990s when they modernized their old brewing system. They again began producing and selling their own excellent beer called, alternatively, St. Sixtus or Westvleteren. The former licensee, however, kept producing its product but labeling it now as St. Bernardus. Needless to say, the folks at St. Sixtus were unhappy with this and Bernardus has been prosecuted for the beer-holding monk on its labels.

Belgian rules for what can and cannot be legally called a Trappist beer are quite stringent. Most of the monasteries were shut down following the French revolution in the late 1700s. However, many were re-established in the 1830s. Trappist beer was generally available only at the monasteries and raised some extra money to keep the abbeys going. However, after the Second World War many began to sell some of their product in stores. Trappist beer was acclaimed for its bottle conditioning, great taste, and of course high alcohol content, and by 1962 there were dozens of "trappist" beers on the market. Many companies simply bought the rights to an abbey's name (or even the ruins of an abbey) and called their product a "trappist" beer. In 1962, the Belgian Trade and Commerce Tribunal in Ghent put a stop to the out-of-hand practice by ruling that only beer brewed "under strict and absolute control of the monks of the Cistercian Order" can be labeled as Trappist beers. Five were permitted and exist to this day in Belgium: Westmalle, Rochefort, Chimay, Orval and Westvleteren. All others are usually referred to as Abbey beers.

Properly fortified, our meal finally arrived. One of the many great things about Belgium is that you receive all the advantages of French cuisine without any of the snobbery associated with the French! Nannette had two wonderful quails and I had a rabbit. To help wash dinner down, we concentrated on the local St. Louis lambics. As far as I can tell, St. Louis, made by the Van Honsebrouck Company, is the only Belgian lambic maker not found in the Brussels or Payottenland area. The company's reputation was not very good until 1993 when it abandoned its "fake lambics." It also markets a wild cherry kriek lambic, a Rodenbach imi-

tation called Bacchus, and a *very* strong barleywine called Kasteelbier. We found the kriek, framboise, and cassis to be good but not outstanding.

After our wonderful meal (which came to only about \$50 thanks to the great exchange rate between the Belgian franc and US dollar) we headed back to the center of town. All of the area we saw had been rebuilt following the end of the First World War. Many people such as Winston Churchill believed that the town should be permanently left in ruins as a memorial to the war. However, its former inhabitants soon began moving back. At first, their homes were only surplus army tents, but soon permanent structures were erected. Ypres was fortunate that a photographer, Alexander of Ypres, had carefully documented the town on film before the war. The people made an effort to rebuild it as closely as possible as it was before the war (narrow cobblestone streets included). The massive Cloth Hall which had been used to store the cloth that made Ypres then one of Europe's largest cities, took over forty years to rebuild and was not completed until 1967. Today it houses the museum "In Flanders Fields" and many restaurants and offices. We walked around it and examined it closely until our Annette arrived to take us back to the Camolou.

Our bed and breakfast was located in what had once been a great hop growing area and some hop poles were still evident. Belgium is said to have introduced hops to Britain, growing them since the ninth century. In 1986, there was apparently a bumper crop for hops and prices tumbled. Many of the Belgian hop growers lost money and shut down. The

ones left in our area grew Northern Brewer and Brewer's Gold hops. Challenger, Hersbrucker and Target hops also were being raised.

However, despite the drop in overall hops growing, hops are still remembered proudly in the region. There is actually a National Hops Museum in Poperinge (what a country!) and every three years there is a Hop Festival complete with floats. When in season, hops are often served with food much as we might serve asparagus. Unfortunately for us, the season had passed. As most of you know, Belgium's use of hops is much different from the rest of the world's. Belgian hops are aged as long as two years. The bitterness all but disappears but the preservative qualities that hops provide are left. This is the role that hops perform in most Belgian beers.

After a wonderful night's sleep we came downstairs to a fine breakfast. Annette had ordered a fresh pineapple (she joked that it had probably arrived on the same plane as we had). An incredible assortment of Belgian and French cheeses, meats and breads were served. We then headed into town to join a van tour of the Ypres's many battlefields and cemeteries. After the war many Brits wanted to return and bring their loved ones to show where they served and many of their friends had died. Tourism became and remains a big part of Ypres's economy. ♦

[This was originally planned as a two-part series. However, our roving historian and beer hunter wrote more than can fit in this month's brewsletter. Part three will be featured in the August brewsletter. —Ed.]

This Month in Foam Ranger History

Sean Lamb

5 Years Ago

In *The Brewsletter Urquell* Waz Wes Woods and Secondary Scrivener David Odom recounted the three meetings held in the month of June (see last month's "This Month in Foam Ranger History" column for the full story). Heather Villasana defined her 4-point "Chick Challenge" for men: (1) invite your female SO to brew with you; (2) host a home-brew dinner party; (3) educate the woman of your choice about beer and brewing; and (4) spread the word about a series of "all women's beer tastings" that Heather and Laurie Littlewood of the Bank Draft were setting up at the Village Brewery and the Bank Draft.

Club Meeting Beer of the month was Wheat(ies) in all of its variations. Charles Vallhonrat showed pictures from his trip to the Anchor Brewery a few days before the meeting. Denise Livingston, "Mission Commander" of the Bay Area Mashtronauts, invited everyone to attend the Lunar Rendezbrew in August. Andy Thomas set up a program that he eloquently called "new guys brew with old guys" which he touted as a mentoring program but was really just a ruse to get the new guys to buy him beer.

Other Events Charles Vallhonrat and Steve Capo had their first baby. It is not known who carried the green scaly thing to term. It is suspected that they transferred it from one to the other on a monthly basis. It and the fathers are doing nicely.

10 Years Ago

In *The Brewsletter Urquell* Waz Lou Carannante wrote effusively about his admiration of the new fez presented to him in June. Chris Todd laid out the rules and categories for the Foam Rangers in-house competition that was planned for August. Gerald "Jerry" Rogen was profiled (for those of you haven't been keeping up, Gerald is now practicing law in Corpus Christi (cclawyer.com) and was in the national media last month for his taking up the cause of the convicted sex offenders who are getting the "scarlet letter" treatment). Gerald's favorite beer: Belgian Ales or Goebels light lager; Style of brewing: extract. Gerald also expounded on eliminating beer ads from TV and what to do if you get stopped for DWI. Elvia's Cantina and the (first)

Velvet Elvis were reviewed. A short article described the Frankenmuth brewery in Michigan.

Club Meeting The meeting was held at Brad Evan's bar-to-be, Dunlavy's Tavern, at 2604 Dunlavy (the bar never opened—it opened as a coffee house and is now a bar called Brasil). Scott Birdwell gave a presentation on beer judging, including walking through scoring using the AHA score sheet. The TABC came by and hassled everyone because they thought that the bar was licensed, but it wasn't yet.

Lee Anthony won the very last Hacker Pschorr banner in the raffle.

Other Events Darts night was held at the Crown and Serpent bar (The Big Easy now occupies the same place). Steven Daniel won 3 first place ribbons at the AHA national homebrew competition. Club member Norm "I've fallen and I can't reach my beer" Malone took a nasty spill on his euro-bike on I-10 and was laid up. ♦

Watch This Space

Bev Blackwood

I HAD A TOPIC FOR THIS COLUMN around here somewhere ... honest! Maybe this was it: The Lunar Rendezbrew is what I think everyone expects a homebrew contest to be. Not too large, not too pretentious, a creation of the community that it comes from (in this case the NASA area) and a fun event for all concerned.

I enjoy entering the Rendezbrew because it's small enough that I stand a good chance of winning. I enjoy judging there because it's not the overwhelming task that I'll be facing at Dixie Cup in October. I also enjoy judging my friends' beers. It makes it more personal and allows me to later compare notes with the brewers after the fact. The event itself is nothing more exotic than a big homebrew party. No judging load, good music (although I usually think it's too loud), fun games and a quick bite to eat. Fine beers to drink, all my good friends to chat with and, if I'm lucky, one of those spiffy steins they hand out.

Last year I was proud to completely fail at the "Bubba" beer contest, not getting a single one right. Honestly, if you can tell (or even care about) the difference between Keystone Light and Miller Lite, then you've drunk way too many bad beers.

The Bay Area Mashtronauts are to be commended for taking on the task of having an annual contest of this scale. It's a great warm-up for the Dixie Cup in October but is a great party in its own right. Hope to see all the area clubs there!

Speaking of contests, there's going to be a big one here in Texas next June. The AHA Nationals will be held in Dallas (well, Irving) next year. The decision was announced at this year's convention in Los Angeles. Dave Dixon, who put on a great show at this year's Bluebonnet, will once again be at the helm for the nationals and he is committed to making it a showplace for Texas clubs and Texas homebrew. During the course of the next year, I'll be pushing you to enter the AHA nationals, so that when the awards ceremony begins next year, there's a constant parade of Texas brewers stepping up to the podium. Dave also wants us to have a presence in the hospitality room, serving our clubs homebrews between sessions and at the club night event, where there's also a chance to theme your booth for the enjoyment of all. The convention itself is very informative, with topical presentations ranging from yeast character, to brewing his-

tory to style sessions where you learn how to create award winning beers from the pros. It'll be a great event and a great chance for us to fly the Houston area colors for some national exposure. I'll fill you in on the details as they develop!

July/August Events

July 15 — Brew-in at DeFalco's

July 28 — Entry deadline for Lunar Rendezbrew 8, 1:00 P.M.

August 5 — Lunar Rendezbrew, Seabrook Community Center, Noon–6 P.M.

August 11 — Brew-in at DeFalco's

August 12 — "First" Sunday Homebrewer's meeting, Bradley's, 3:00 P.M.

Club Meetings and News

Bay Area Mashtronauts

Next meeting: 6:30 P.M., August 7, at Bradley's in Webster.

Brew Bayou

Next meeting: 7:00 P.M., July 19, at Smithhart's Country Grill in Clute.

Deja Brew

Next meeting: July 12, at DeFalco's

Foam Rangers

Next meeting: 8:00 P.M., July 20, at DeFalco's. Beer of the Month for July is Pilsner and Kölsch.

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, July 21, at The Brew Stop. Brew-in! All members are invited to bring their equipment and brew.

Competitions

August 5, 2001 — Seabrook, TX — Lunar Rendezbrew 8. Entries due 1 P.M. July 28. Entry fee: \$6 each for 4 or fewer entries, \$5 each for 5 or more. Contact: Guy Munster; E-mail: guymuster@earthlink.net; Web: www.mashtronauts.com

August 4–18, 2001 — Tulsa, OK — Wild Brew Three, Sponsored by the Fellowship of Oklahoma Ale Makers (F.O.A.M.). Entries due July 27. Entry fee: \$6 per entry. Contact: Jeffrey S. Swearengin, 918-250-2661; E-mail: tswearengin@TAASCFORCE.com; Web: frontpage.home.net/alemakers

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

October 19–20, 2001 — Houston, TX — The 18th Annual Dixie Cup (La Copa Dixie!) Contact: Jimmy Paige, 713-668-9440 or 713-603-2512; E-mail: hop5@gateway.net; Web: www.crunchyfrog.net/dixiecup/

Club Mailing Lists

THE FOAM RANGERS have their own electronic mailing lists. If you have not yet subscribed to one of them, you could be missing out on important club announcements or beer-related excursions that don't have enough lead time to make it into the newsletter.

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

To subscribe to the discussion list, send the command

subscribe foam-rangers

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

subscribe foam-rangers-announce

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

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

```
auth deadbeef subscribe foam-rangers \
RS Gumby <gumby@example.com>
```

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

```
auth deadbeef subscribe foam-rangers \
RS Gumby <gumby@example.com>
```

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

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

... um ... item in homebrewing. Screw whoever is under it! I also want everyone to know that Joe Lindsey didn't hit that pool without bleeding and that Kari will make a great treasurer someday, after very carefully emptying her pockets prior to being tossed in! That sort of attention to detail is a good asset in both finance and brewing!

Here's to a great second half of the year, and remember ... It's just beer!

Out of the Wazoo

Continued from page 1

thank Craig Della Corte for the great meeting last month. We'll be lobbying for Scott to put a pool in the DeFalco's side-yard so that we can throw people in it at every meeting! I appreciate my "loyal" officers for ensuring the Fez survived my dunking. I have decided the *fez* is the most powerful

**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.

Odds & Sods

Belgian Schoolkids to get Beer

According to an article in *The Guardian*, Belgian schoolchildren will soon be enjoying beer at lunchtime. A Belgian beer club known as De Limburgse Biervrienden (www.limburgse-biervrienden.be, but it's in Flemish with no English translation available) is promoting the idea of serving table beer (*tafelbier*), a low-alcohol beer, instead of sugary drinks like soda pop and lemonade, with school lunches.

One school has launched a pilot program in which almost 80% of the children who took part said they enjoyed having beer instead of a soft drink. None of the beers that the schoolchildren can choose from have more than 2.5% abv.

According to Rony Langenaeken, chairman of De Limburgse Biervrienden, "Beer is for the whole family." He dismisses the idea that the children will become intoxicated. "You'd have to drink five or six liters of the stuff to get drunk and these will just be 25cl or 33cl bottles. I used to drink it when I was just six years old and I still do every day."

Rewriting a Drinking Song

In 1814, Francis Scott Key wrote new words for a well-known drinking song, "To Anacreon in Heaven," to celebrate America's recent victory over the British. However, it was not until 1931 that "The Star Spangled Banner" was declared to be the national anthem of the United States.

The original song was written by two members of the Anacreontic Club of London, which was a group of wealthy men who met to celebrate music, food and drink.

The first verse of "To Anacreon in Heaven," is as follows:

Beer of the Month

Continued from page 3

Kölsch-style ale (for 5 gallons)

8.0 lb. German Pils Malt
0.25 lb. Belgian Wheat Malt
0.25 lb. Belgian Aromatic
0.25 lb. Vienna Malt

Use 0.75 oz. Hallertauer and 0.75 oz. Saaz

To Anacreon in Heav'n, where he sat
in full glee,
A few Sons of Harmony sent a peti-
tion;
That he their Inspirer and Patron
wou'd be;
When this answer arrived from the
Jolly Old Grecian;
"Voice, Fiddle, and Flute, no longer
be mute,
I'll lend you my name and inspire
you to boot,
And besides I'll instruct you like me,
to intwine,
The Myrtle of Venus with Bacchus's
Vine."

You shouldn't substitute these lyrics during the national anthem at a ball game though.

An Independent Ale

The Magic Hat Brewing Company of South Burlington, Vermont, has created an English Mild in honor of Senator Jim Jeffords. "Jeezum Jim" is an "ale inspired by a Senator. Love him or hate him, he represents one man, one vote, one small state, one great nation. We invite you to raise a glass to the courage of conviction, the power of independent thinking and the vitality of our democratic nation."

The beer label describes the beer as "a celebration of conviction, courage, and the difference one man can make."

According to Alan Newman, president of the brewery, "Jeezum" is a farmer's cuss word while Jim Jeffords said that "Jeezum" is "kind of a polite, acceptable swear word" and part of the nickname a local newspaper columnist gave him years ago. ♦

hops for 60 minutes, and 0.25 oz. Saaz for 10 minutes. Use Wyeast 2565 or White Labs WLP 029. OG around 1.047. Ferment at 60°F, if possible.

For an extract batch, substitute 6.5 lb. extra light malt extract for the Pils malt and steep the remaining grains.

There is still time to brew each of these beers before October's Dixie Cup so get your pots fired up and get busy. ♦



Amber Ale
Kristall Weizen
Brown Ale

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

Come tour the brewery!
Saturdays at 1:00 PM

<http://www.saintarnold.com/saintarnold>

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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