



The Brewsletter Urquell

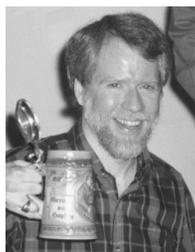
September 2001

Volume 21
Number 9

The Brewsletter of Houston's Foam Rangers

Out of the Wazoo

Bev Blackwood, Grand Wazoo



IT'S SEPTEMBER and there can be only one topic for this month's column—Dixie Cup. So brew, enter and volunteer! Jimmy has been working his tail off to make this happen, so let's not let him down!

Damn, that was quick. I am sure you'll all get an earful at this month's meeting about making this year's Dixie Cup the biggest and best ever, so I'll lay off the "rah-rah's" and save it for then. October 19–20 are the dates, you know where to be.

So for the remainder of this column I want to encourage people to step up and learn to judge. I agree it's a lot of responsibility, but, after all, people who enter Dixie Cup expect us to not only pick the winners but to tell them accurately how they can improve their beers. We're at an interesting point in our club's life, with a fairly large number of new brewers who are more concerned with stepping up to all-grain or just brewing to style rather than learning to evaluate the efforts of their fellow brewers. Thus, we have a lot of stewards and not as many judges. The "old guard" with their certification can make it seem intimidating, with tales of their own exams, the difficulty of spooling out all the beer knowledge they had in three short hours. However, judging makes the Dixie Cup fun. I should know.

My first Dixie Cup was one I documented for *The Malt Show*. My "date" for the event was a video camera and I didn't judge a drop of beer. It was boring. When the highlight of the event is the milli-conference (I learned a hell of a lot that morning) you know you've got the wrong priorities. A year later, I was back, still armed with a camcorder, but this time

with a few entries in the competition. I had never judged a drop of beer in my life, apart from having drunk good beer for some sixteen years. Imagine my surprise when that qualified me for "Experienced, but not in BJCP" status! All I really needed was to be hooked up with an experienced judge, one who I could bounce my opinions off of. That person was none other than Scott Birdwell.

It was a revelation. Not only did judging make Dixie Cup an entirely different experience, I learned more about beer and brewing in three hours than I had by brewing four to five batches. Making beer well is its own reward, but tasting the ways it can go wrong is an education. To put it bluntly, I was hooked. Judging makes the time fly by and it also gives you a sense of accomplishment. Stewarding, while useful, is nothing by comparison, although it's a good way for the "novice" to learn about the judging process without the pressure of providing feedback.

When I look around our membership, I see everyone as a potential judge. We are (for the most part) all brewers, we have all enjoyed beer tastings of the highest caliber at our meetings, and we've all loved and appreciated beer for years, if not decades. Whether you've ever written down your impressions or not, you are most likely qualified to judge at Dixie Cup. I never thought I was qualified until someone took a moment to ask me what my "qualifications" were. I brewed, therefore I understood the process. I had sampled the "classics" of nearly every style of beer we were judging, therefore I understood the differences between styles and how to identify them. Lastly, I was interested in learning more. It turns out my qualifications were extensive, despite the fact I thought I had very little to offer.

The next year, I took the test, so now I'm "official." Being *Continued on page 4*

In This Issue

Out of the Wazoo	1
August Meeting Minutes	2
Beer of the Month	3
Competition Corner	4
Calling all Cooks	4
Watch This Space	5
A Brief History of the Dixie Cup	6

October Brewsletter

Articles are due
Friday, October 5

September Meeting

Friday, September 21
8 P.M.
DeFalco's

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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.

August Meeting Minutes

Kari & Kuyler Doyle, Scriveners

THE BIDNESS PORTION of the meeting began at 9:25 P.M. (the drinking portion started well before then!). Bev announced that the Ale-ian's Cactus Challenge is coming up in Lubbock on September 21 and that there will be pack and ship at DeFalco's on August 30. It has been reported to be a good time at this competition, so help support them with entries or attendance!

Bev announced that all of the tickets for the "Brewers at the Brewers" Astros baseball game had been sold. All proceeds were to go to a fund for David Slamen's family. Kudos to all those who are going to this fun Rangers event and supporting a good cause!

Time out in the minutes for this short dramatization:

Mac Hey Jack, did you know that the Dixie Cup is only a month away on October 19–20 and will be the Tex-Mex theme of "La Copa Dixie?"

Jack Ay Caramba, Mac! I better get my entries ready and whip up some pico de gallo for the potluck!

A Dixie Cup Brew-In was announced to be at Jim "Mr. Excitement" Youngmeyer's house the following Sunday, August 19, at 9 A.M. The goal was to get many participants to brew a batch of beer for the upcoming Dixie Cup. Of course, I didn't attend so I don't know how the attendance was. But I did brew at home for the Dixie Cup. Did you?

Bev announced awards from the Lunar Re-dezbrew. There were many Foam Rangers who took home ribbons from this event. Congratulations! The Foam Rangers also finally won the keg competition with your Scriveners' keg of good ole' fashioned hoppy beer so we get to keep the crazy shuttle trophy around DeFalco's for the next year! Now if we could only bring back the Dixie Cup!

Dixie Cup, October 19–20

Jimmy Paige talked about the Dixie Cup and how it is rapidly approaching. He said that the web site was up and running now, so check it out! We will need many volunteers for this to work—some to help with

check in on October 7 and 14, many to judge on the Sunday and Tuesday before the Dixie Cup, and also volunteers to help out with cleanup—especially after the potluck. Again, the goal is for everyone to help out with the Dixie Cup in some way.

Dixie Cup, October 19–20

Mac Did you see that?

Jack See what?

Mac Something about the Dixie Cup.

Jack I dunno, maybe. I hear it's October 19–20.

There is still a block of rooms reserved at the Courtyard Houston Near the Galleria, at Loop 610 and Richmond, if you wish to stay overnight. You can also get the same price at the Galleria Marriott, if you prefer more upscale accommodations. The room charge is a bargain at \$59 a night—much more affordable than paying court and attorney fees after receiving a DWI, so *get a room!*

Dixie Cup, October 19–20

There will again be a potluck on Friday night of the Dixie Cup on October 19. To go along with the Tex-Mex theme, the Foam Rangers will be providing the fajitas for all, but we need much more food to supplement the fajitas. Thus, a sign up sheet was passed around for any or all to bring a dish—anything from chips and salsa to enchiladas to desserts are needed and welcome. If you would like to bring something, you can email one of your Scriveners or sign up at the September meeting.

Dixie Cup, October 19–20

We did have two new dues paying members show up at the August meeting. Please put your hands together and welcome Paul Gruhn and Eric Wooten. I'm sure they will be helping out with the Dixie Cup!

Join us next month on Friday, September 21 at 8 P.M. at DeFalco's when we say *Wilkommen* to the fall with some good malty lagers since our beer of the month will be Oktoberfests! Until then, *kan pai*. ♦

Beer of the Month

Jimmy Paige, Secondary Fermenter

THIS MONTH we delve into the German Amber Lager category with Oktoberfest/Märzen and Vienna lagers just in time for our October celebration at Dixie Cup. If you take away anything about Vienna and Oktoberfest beers, besides their wonderful malty toasty spicy flavor, it is the history of the two famous brewers who made these styles possible—Anton Dreher in Vienna, Austria and Gabriel Sedlmayr in Munich, Germany.

The Dreher family made huge contributions to European brewing, having started around 1630. Anton Dreher carried on this tradition in the nineteenth century. Both Dreher and Sedlmayr are credited with finding the “secret” lager yeast from a Bavarian monastery. In 1841, Dreher introduced the lager yeast to Austria while Sedlmayr did the same in Germany. About a year later, this same new lager yeast made its way to Plzeň and launched the pilsner revolution in what is now the Czech Republic.

Dreher perfected his brewing of the Märzen/Oktoberfest style where the beer was produced in spring and stored in cold cellars during the summer. Brewers had no artificial refrigeration so March was usually the last month they could brew, then lay the beer down for extended lagering where the beer matured and softened. Dreher’s Vienna malts yielded lighter colored beers than his German counterpart’s that were darker due to less acidic malts and more alkaline water supplies.

Märzen (German for “March”) beers were always associated with the beer festival held annually in Munich to celebrate for sixteen days and nights in late September and early October. The celebration originated with the wedding of Bavarian heir Prince Ludwig to Princess Theresa in 1810. Today’s Oktoberfest beers have a lightly toasted malt aroma, with amber color. Balance is toward the rich malt profile and smooth creamy texture. The Vienna lagers typically have a lighter body and drier finish. OGs around 1046–1064, alcohol 4.5%–6.5%, IBUs 18–30.

These beers are paired well with spicier foods such as pizza, chili, Mexican foods, noodles, and others. We will see these types of beers used next month in the Dixie Cup Friday night “Fred Tasting,” presented by the KGB homebrew club on October 19. Mexican foods will be matched with all types of great commercial beers. The Friday night activities are free of charge for all

dues paying Foam Rangers. Come on out and help us with judging, stewarding, drinking lots of beers, eating tons of gourmet foods, and helping host the best homebrew contest in the world.

Beers For September

Here is what you can expect this month:

Saint Arnold Oktoberfest, Pete’s Wicked Oktoberfest, Dos Equis Amber, Negra Modelo, Moretti La Rossa, Hacker-Pschorr Original Oktoberfest, Spaten Ur-Märzen, Paulaner Oktoberfest Märzen.

Additionally, the following non-style of the month lagers will be making an appearance:

Schell Maifest, Niagara Falls Eisbock (imported by K&K’s Kari) and others to be appearing for your drinking pleasure.

Recipes

Lloyd’s Best Oktoberfest (for 5 gallons) *courtesy of Rick Lloyd*

- 5.0 lb. Durst Pils Malt
- 2.0 lb. Vienna Malt
- 0.5 lb. Munich Malt
- 0.5 lb. Crystal Malt (30°L)
- 0.5 lb. Crystal Malt (90°L)

Mash in with 12 quarts of 136°F water for a strike temperature of 131°F and hold for a 30 minute protein rest. Raise the mash temperature to 152°F for starch conversion and hold for 90 minutes. Sparge with 6 gallons of 165°F water. Boil for 90 minutes.

Use 1.0 oz. of 3.8% Tettnanger hops for 60 minutes and 1.0 oz. of 4.5% Hallertau hops for 30 minutes. Ferment with Wyeast 2206 Bavarian Lager yeast.

Primary fermentation should last 10 days at 45–50°F. When complete, rack to secondary and let stand until clear, 2–4 weeks. Bottle with $\frac{3}{4}$ cup corn sugar.

OG of 1.061; FG of 1.013.

This beer won first place Best of Fest 1994 Club-Only Competition and third place Best of Fest 1994 AHA National Competition.

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

Continued on page 4

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

October 13
David Hendrickson

November 10
Jimmy Paige

December 8
David Capolarello

**Upcoming Pub
Visits**

October 7
Brenham Brewery

November 4
Two Rows

December 2
Flying Saucer

e-mail Lists

The Foam Rangers have two electronic mailing lists to allow you to keep up with late-breaking club information. The `foam-rangers` list is a discussion list, while the `foam-rangers-announce` list is a read-only list that carries "important" announcements from the Waz.

To subscribe to the discussion list, send a message with the line

`subscribe foam-rangers`

in the message body to `majordomo@crunchyfrog.net` and follow the instructions you receive to confirm your subscription.

To subscribe to the announcement list, change `foam-rangers` to `foam-rangers-announce`.

Competition Corner

Event	Entry Deadline	Pack 'n' Ship Date	Contact Info
Dixie Cup October 19-20	October 6	N/A	www.foamrangers.com
Happy Holidays Homebrew Competition December	TBA	TBA	www.stlbrews.org

Calling all Cooks

Kari Doyle

WE NEED YOUR HELP with cooking up some Tex-Mex grub for the Dixie Cup Potluck Dinner. The club will be supplying stuff for fajitas and some chili, but we still need other side dishes and desserts. Some of you have already signed up to bring some tasty food and

we really appreciate that.



Please contact Kari and Kuyler Doyle at 713-523-8379 or kh691971@bcm.tmc.edu if you are able to bring a dish. We will also have another sign up list at this month's meeting. ♦

Out of the Wazoo

Continued from page 1

official has its own set of rewards. I have been on a few best of show panels, which is a whole different level of fun and challenge at judging. It lets me be the "senior" judge to "novices" who are every bit as qualified as I am when it comes down to it. Lastly, it lends my opinion credibility. My recognized status gives me

the confidence to stand my ground against the opinion of a fellow judge that I feel is in error ... as if I needed any more confidence.

I would like to encourage everyone in the club to judge at least one round at this year's Dixie Cup, whether you're "official" or not. I agree it's not for everyone, but it is something everyone should try. Besides, it's a perfect excuse to drink more beer! ♦

Beer of the Month

Continued from page 3

Mysterious Mystical Chupacabra Lager (for 5 gallons)

courtesy of Kehn Bacon

5.5 lb. Vienna Malt
3.5 lb. Pilsner Malt
0.5 lb. Munich Malt
0.25 lb. Crystal Malt (75°L)

Perform a step mash with an initial 140°F rest for 30 minutes. Raise the mash temperature

to 154°F and hold for 45 minutes then raise to 160°F and hold for 15 minutes.

First-wort hop with 0.5 oz. Tettnanger hops. During the boil, use 0.5 oz. Tettnanger hops for 60 minutes, 0.5 oz. Hallertau Mittelfruh for 30 minutes, and 0.25 oz. Czech Saaz for 15 minutes. Ferment with White Labs WLP 830 German Lager Yeast.

OG of 1.048; FG of 1.012.

Apply special Chupacabra bottle labels designed by Jeff Reilly and distribute to fellow homebrewers during the year's biggest homebrew fiesta. ♦

Watch This Space

Bev Blackwood

SEPTEMBER IS THE MONTH when we start hoping for cooler days and the brewing weather starts to come around. It's also a very busy time as the Foam Rangers, along with nearly every other club in the city, starts to gear up for October's big event, the Dixie Cup.

I'd like to encourage everyone to take part, either by entering, judging, stewarding, or simply attending the Dixie Cup. It's one of the few events around where the focus is on brewing at the state and national level. It's a chance to interact with brewers from all around the state, hear from brewing "superstars" such as Ray Daniels, Fred Eckhardt, Eric Warner, and Chris White, and enjoy the fruits of many a homebrewer's labors.

I love the spirit of community these events create and it's always a great feeling to see your friends from other clubs all over the nation.

Recently we've seen turbulence in the local professional brewing community. Gary Heyne is back brewing at Bradley's and there's been a change of brewers at St. Arnold as well. It just serves to underscore the tenuous nature of the business here in Houston. People aren't getting rich making beer, and every brewery in town is always at risk of going out of business. Just because we support our local brewers doesn't guarantee their success. One need only look as far as the failure of Bank Draft to know that's the case. However, without the support of homebrewers many a brewer can feel as if they are fighting a losing battle, so take a moment to thank your local professional brewer for all their hard work.

If you've ever given consideration to becoming a credentialled beer judge, here's your chance! The Foam Rangers, in conjunction with the Dixie Cup and BJCP are holding a BJCP exam on Thursday, October 18 at 7:00 P.M. If you're taking it for the first time, the cost is \$50 and if you're re-taking, it's \$30. It takes three hours for ten essay questions and four beer samples. Contact Bev Blackwood at bdb2@bdb2.com for further information.

September/October Events

September 16 — 4th Annual Deja Brew Golf Tournament, Glenbrook Golf Course, 7:30 A.M.

October 6 — Early entry deadline for Dixie Cup

October 7 — First Sunday Homebrewer's meeting, Brenham Brewery (probably), 3:00 P.M.

October 12 — Late entry deadline for Dixie Cup

October 13 — Brew-in at DeFalco's

October 14 — First round Dixie Cup judging at St. Arnold Brewing Company, Noon

October 16 — First round Dixie Cup judging at St. Arnold

Brewing Company, 6:00 P.M.

October 18 — BJCP exam at DeFalco's, 7:00 P.M.

October 18 — Dixie Cup Welcome Reception at DeFalco's, 7:00 P.M.

October 19–20 — Dixie Cup at the Courtyard Houston near the Galleria (Loop 610 & Richmond)

Club Meetings and News

Bay Area Mashtronauts

Next meeting: 7:00 P.M., October 2, at the Italian Café. (*This is a guess.*)

Brew Bayou

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

Deja Brew

Next meeting: October 4, at DeFalco's

Foam Rangers

Next meeting: 8:00 P.M., September 21, at DeFalco's. Beer of the Month for September is Oktoberfest/Vienna Lager.

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, September 23, at The Brew Stop. Beer of the month is Belgian Strong Ales.

Competitions

September 21–22, 2001 — Lubbock, TX — Cactus Challenge. Entries due September 14. Entry fee: \$7 per entry on or before September 7; \$9 per entry after September 7. 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!) Entries due October 12. Entry fee: \$6 per entry on or before October 6; \$10 per entry after October 6. Contact: Jimmy Paige, 713-668-9440 or 713-603-2512; E-mail: hop5@gateway.net; Web: www.crunchyfrog.net/dixiecup/ ◆

**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.

A Brief History of the Dixie Cup

WHEN HOMEBREWING WAS LEGALIZED in Texas in 1983, the Foam Rangers celebrated by “organizing” their first pub crawl in June and decided to “come out of the closet” and host a public homebrew competition. We had been hosting “in-house” competitions since our inception in 1981, but with our new-found legal status, we decided to have one open to the public—even publicize it. The owners of Munchies volunteered to host the competition, so in November 1983, the First Annual All-Houston Homebrew Competition was held. With around 80 entries—some even from out-of-town—we had a lot more than we expected.

The next fall, 1984, we decided to drop the “All-Houston” nature of the contest and go for a legitimate regional competition. The Orange Show, which was a great place for the event, if not a great place for a homebrew competition, was chosen as the venue. On November 3, 1984, we held the First Annual Dixie Cup Homebrew Competition with 112 entries. The Foam Rangers beat the Malthoppers of Bryan-College Station, but it was close.

The Dixie Cup grew quickly, and in 1986 we had nearly 400 entries, making the Dixie Cup the largest regional competition in the country at the time. We also sold t-shirts and gave a BJCP exam at the event for the first time in 1986.

In 1987, the Dixie Cup was held “under the big top” in front of DeFalco’s. Fred Eckhardt made his inaugural visit to the Dixie Cup that year, showing a slide show of *Brew Kettles of the Pacific Northwest*.

The Dixie Cup was first held at a hotel in 1988, and involved a run-in with the TABC (Texas Alcoholic Beverage Commission) when they “re-interpreted” the Code and decreed that homemade wine and beer could only be consumed in the producer’s home, and could not even be transported—despite the fact that we had written permission from the TABC to hold a contest before the first event at the Orange Show in 1984. A bottle of the infamous Brain Death Barleywine (with the “special hops”) made an appearance and took out four brave tasters.

Thanks to the encounter with the TABC, we had to lobby the state legislature in 1989 to legalize home beer and wine competitions, even though they were legal anyway and

the home winemakers had been holding wine competitions for at least 15 years before—including competitions at the State Fair.

Continuing with a string of firsts, the 1989 Dixie Cup marked the first Fred Tasting—Beer and Chocolate, while the 1990 Dixie Cup brought the first Dixie Cup commemorative beer—Old Fred (an unhopped, strong Trappist-style ale) to go with the theme (“A Renaissance of Brewing”).

In 1996, we settled into our present location at the Courtyard Houston Near the Galleria and had the task of judging 982 entries from 299 brewers. The Kings of Tasteless Music and Flatulence (aka, Crescent City Homebrewers) showed up with truly tasteless aprons which sported a very erect penis when raised. This was done to “one up” the Boston Wort Processors who had arrived the previous year with anatomically correct inflatable sheep. The Crescent City crowd got many chances to raise their aprons each time one of them won a ribbon. In fact, the Foam Rangers got trounced that year, losing the Dixie Cup to Central Florida for the second year in a row. Crescent City was in a close second, followed by North Texas in third. The Foam Rangers were left in the dust and were subjected, again, to monthly postcards from Florida showing the Dixie Cup being abused in various locations around Florida.

With a determination not to allow the Dixie Cup to be abused for a third year in Florida, the Foam Rangers were able to recapture the Dixie Cup in 1997, although it was a very close contest. North Texas recaptured the Dixie Cup in 2000, setting the stage for a fierce struggle by the Foam Rangers to recapture it in 2001.

Throughout the years, we have continued to host a Dixie Cup that offers quality judging, good speakers, good beer, good food, and lots of fun. Our guest speakers have included such luminaries as Pierre Celis, George Fix, John Maier, Dave Miller, and Fritz Maytag, just to name a few. Fred Eckhardt continues to honor us with his visits and his beer and food seminars, not to mention his generosity in allowing us to (ab)use his image on the t-shirts. ♦

Special thanks to Scott Birdwell for providing most of the information for this article.



Amber Ale
 Kristall Weizen
 Brown Ale

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

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1 Issue	\$35	1 Issue \$50	1 Issue \$75
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