



The Brewsletter Urquell

June 2002

The Official Organ Of The Houston Foam Rangers Homebrew Club

Vol. 22 - Issue 6

AHA NHC Comes to Texas

Attendance Expected to Break Double Digits

Renegade Houstonian Starts New Organization

By Steve "Scoop" Moore

Boulder, CO— The American Homebrewers Association's annual convention will be held in Irving, Texas, a dry county. AHA staff and volunteers predict that this years convention, which also serves as the final round of their National Homebrew Contest may exceed 10 attendees. 2002 Conference organizer Dave Dixon noted, "The AHA board of Directors feel obligated to attend so that's good for at least four. Dean Fikar and Jim Layton won a bunch of stuff in the preliminaries and are pretty much local so there's another two and Charlie Papazian has to show up. With the usual odds and ends, I could see us even breaking into the teens".

A contingent of Foam Rangers will be attending the event. AHA 1st round organizer Bev Blackwood and Foam Rangers Grand Wazoo James Paige have received free passes, such that they do not have to pay the \$240 (over travel and hotel expenses) that would normally be the admission fee to attend all events at the conference in Irving. Paige noted, I'll show up since they are giving me a free ride, as befits

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By Special Correspondent Bev Blackwood

Houston, CO— A local man (claiming to be a homebrewer) has formed a new national organization here in Houston. The Anti-American Homebrew Association, or AAHA, is chartered to "Obstruct the American Homebrew Association's efforts to brainwash homebrewers into following

the teachings of their demi-god, Charlie Papazian"



AAHA Founder Steve Moore Contemplates The Future

Founder Steve Moore predicts legions of disgruntled homebrewers will flock to his cause. "I'm the Anti-Charlie" He proudly commented over a beer at a local

pub. "I'm not hairy like he is, I don't make beer like he does and if I did, at least I'd know how much gypsum to condition my water with." Between sips of his beer, Moore related the club's

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Out Of The Wazoo

By Jimmy Paige, Grand Wazoo



May was fun as several Rangers got to wear their mash tuns on their heads. However, lots of beer was made on Homebrew day so we should have quite a few beers to share at meetings and to enter in local

homebrew contests, like the Mashtronaut's Lunar Rendezbrew on July 21st.

On to June. June, June, the month of the "w's", weddings and wheat beers. Yes, this month we drink those banana, clovey and cloudy German beverages. You either love them or hate them. I'm sure someone will have a few brews with

some American hops to wash everything down.

I'm sorry about missing the last meeting. Anyone who has been through a kidney stone ordeal knows what I mean. It looks like Kuyler will have to impeach me again this month since I'll be attending the AHA conference in Dallas with Scott and Bev. The meeting on the 21st will be held at Defalcos unless other arrangements are made.

Good news, the club BADGES are in and they look great. Same price as last year, \$10. Get them before they disappear. Buy several for your beer drinking friends. Speaking of friends, get them to join our club. If you have any brewing buddies or significant others invite them to one of our meetings or other events like the first

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**May Meeting
Friday,
the 21st
8 P.M**

The Houston Foam Rangers Homebrew Club

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If you are desperate enough to want to see your words printed in this rag, articles should be submitted in plain-text format to one or all of the Brewsletter Staff at the email addresses above. Hardcopy submissions can be sent to 8715 Stella Link, Houston, TX 77025

Meeting Minutes

By Eric Wooten, Scrivener



HOUSTON: The evening of May 17th proved to be a critical one for

Secondary Fermenter Kuyler Doyle. It was the night continuing scandals that have beset

the fez in recent months finally came to a tassel-topped head and toppled the man teetering at the top of the Foam Rangers. The long awaited movement for impeachment shook the Rangers to their core, or would have had not sweet Ziegenbock been available in quantity to assuage even the darkest of doubts in the dubious future of The Club when displayed in the harsh light of disgrace.

A Timeline for Impeachment:

Nov/Dec 2001: The AHA announces its plans to hold its National Convention June 20-21, 2002 in Texas with the assistance of then-Waz Bev Blackwood. Soon after, Blackwood uses his influence to position his Secondary and right hand man, James Paige, under the Fez for 2001-2002. This assures there will be no unnecessary AHA unpleasantness in the upcoming meetings. Despite Blackwood's belief that he has wrapped up any possibility of dissent, the new Waz immediately steps up funding for "Club Pacification" leading to constant entreaties to "brew more" under the guise of Dixie Cup preparation. Secretly funded at this time were "vintage" Dixie Cup 2001 shirts, each dyed with a chemical toxin intended to render its victims extremely suggestible. These shirts are still available at the bargain price of \$15 and in limited quantities at DeFalco's. Further attempts to "distract the club at large" include a planned July Pub-Crawl in Austin and continued organization of the Dixie Cup on Sundays at 4pm (after the Friday meeting), held at Timberwolf.

Paige, at the behest of Blackwood, also steadily increased funding for a secret project known as "Brew Thunder." While the existence of this weapon has been neither confirmed nor denied by Paige, it apparently consists of a highly mobile brewing platform controlled by teams of heavily drugged operators (believed to be clones of Paige and Blackwood) that interface with the device through high-tech mashtuns worn about the head and neck. Extensive investigations into this project on the part of Steve Moore have failed to

turn up hard evidence beyond one picture of unknown origin. Sadly, the investigation has been frequently stymied by mysterious and untimely deaths, most notably the recent loss of beloved DeFalco's owner and Rangers father figure, Lars Kovar. This tragic turn of events has predictably returned control of this strategic location to the shadowy Blackwood associate known only as "The Bird."

Jan-May 2002:

Apparently sensing the house of cards beneath them, Blackwood attempts to prop up the Paige administration by delivering a crisis: the supposed statements on the part of Phil Endicott that caused a disruption in the formerly warming relations between the Rangers and the People's Homebrew Reclub of North Texas, which is known to control the Bluebonnet. While the Foam Rangers eventually won the event, the mobilization left families asunder and the club's resources all but exhausted. The eventual winning score itself was marred by numerous book-keeping irregularities. These issues were dismissed by Blackwood and Paige as "more of that old North Texas hoo-ha" when, in fact, several Knights of the Brown Bottle were seen driving new Ferraris, two with vanity plates reading "FM RNGR1" and "THNX-BEV." While Blackwood dismissed this as "merely coincidence," in light of later revelations it takes on a frightening resonance.

May-June 2002:

Events came to a head in late spring as the long-delayed Foam Ranger badges arrived. Secret documents leaked to this paper by unnamed sources within the Paige administration revealed that the reason for the long delay was a fundamental redesign of the badge to include a small microchip of unknown function within the metal. It should be noted that the badges are now available at DeFalco's for the extremely reasonable price of \$10.

By this time, significant resistance had begun to foment quietly within the club. The Sly Bastards (conveniently and secretly nicknamed as such by Blackwood to defuse their influence) arrived at

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ERRATUM-In The May Brewsletter incorrectly reported that longtime Foam Ranger Karel Chaloupka had all of his body hair waxed off by two Nubian eunuchs. The Brewsletter Staff regrets the error.

Visit the Club Web Site—It's Fun And Educational!
www.foamrangers.com

Beer Of The Month



By Kuyler Doyle,

Secondary Fermenter

The Houston summer has started to emerge and now that the Big Batch Brew Bash is over, it's time to put away that barleywine and reach for something a bit more refreshing.

Okay, I'm not fooling anyone...don't put away the barleywine. We all know it makes a glorious breakfast beer! We also know that when it is warm and we want a beer to quench our thirst, we can always reach for a wheat beer. Of course, not everyone agrees with this line of thinking and it seems that wheat beers finish second on some people's list of least desirable beer categories – right after Belgians.

The addition of wheat to the grain bill has been around for hundreds of years. The wheat adds a grainy character and a thirst-quenching tartness that is not present in other beer styles. Of course brewing with wheat has its drawbacks – it has no husk of its own to create a filter bed in the mash and thus can lead to stuck mashes. This is why there are no beers made entirely of wheat and the percentage is usually no more than 50% of the grain bill. The high protein content in wheat frequently leaves a haze in the beer unless this is filtered out. Historically in Europe, a beer that was meant to be consumed soon after brewing and not stored was referred to as a "white" beer. Wheat beers are traditionally brewed with quickly with ale yeast in contrast to the standard lagers brewed and stored in some of these countries. Because of this, the "white" nomenclature has been retained and wheat beers are called "Weisse" or "Weissbier" in Germany or "Wit" or "Biere blanche" in Belgium, all meaning white. The name also refers to the paler color derived from the partial use of wheat and the big thick, creamy head from the high carbonation usually found in these beers.

The first style of wheat beer that we will investi-

gate, American wheat, is really more of a blond ale that utilizes an average of 50% wheat in the grain bill to give it a unique malt character. This concept of brewing a wheat beer with a standard ale yeast was pioneered by the Pyramid brewery in Seattle. The concept has since spread over the country and this is one style that the British seem to have learned from us. The American wheat is typified with a flavor and aroma which includes a light grainy character. The fruity esters found in other wheat beers are entirely inappropriate for this style. The hop bitterness is low to medium and the hop flavor can range. Overall, it's a light fizzy beer that balances hop and malt well but exhibits a unique grainy character that adds more complexity to a simple blond ale. As examples of this style, we will sample Anderson Valley High Roller Wheat, St. Arnold Kristall Weizen, La Conner Wheat beer, North Coast Blue Star, and St. Peter's Wheat Ale (England).

Off to Germany where we find the most famous of the wheat beers. The first Bavarian style of wheat beer we will sample originates in the South of the country and is the Weizen beer. "Weizen" translates as wheat and this style of beer usually uses about 50% wheat as well. This style of beer has been brewed for hundreds of years and the German monarchy signed into law in the 1400's that only government could decide which breweries made wheat beers. In the 1600's it was the Royal Court Breweries that held a monopoly of this style. It wasn't until the 1850's and the style had lost favor in which the Schneider family was granted permission to start brewing the style independently. In this land of lagers, the unique aromas and flavors of this style come from the use of an ale yeast that produces some interesting clove-like phenols and banana-like esters as by-products of fermentation. These characters emerge in both the aroma and flavor of this beer. The hop content of this style is quite low and is

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BOTM Calendar	
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 Kolsch
August	Pale Ale and Bitter
September	Oktoberfest
October	Dixie Cup
November	Amber Ale and IPA
December	Homebrewers' X-mas Party

The Business Of Beer

Boston Beer Company Releases New Sam Adams Ultimate Unobtainium Ale

BOSTON—The Boston Beer Company has introduced its new exclusive "Ultimate Unobtainium" ale. Almost two whole cases of the beer will be produced. The estimated cost per bottle is \$1000. The beer is expected to finish at approximately 95 percent alcohol by volume. When asked about the new beer, company president Jim Koch replied "This will be the most flavorful, strongest, expensive and exclusive beverage ever produced by the Boston Beer Company. It will be the most sought after brew we have ever made." The beer will be distributed to people who have been able to secure a "personal beverage license" or "PBL" from the company. The licenses will give the holder the right to beg to buy the special beer. The licenses will be cost \$100 and will be issued via a lottery system. It is rumored that Foam Ranger Tom Witaneck has already obtained several of the PBL's.

Foam Rangers
Calendar

June

- 2 Big Batch Brew Bash at St. Arnold Brewing
- 9 1st Sunday Pub Visit at Rudyard's
- 15 Brew-In at Brenham Brewery
- 20-22 AHA National Homebrew Conference, Irving TX (www.beertown.org)
- 21 Club Meeting

July

- 7 1st Sunday Pub Visit
- 13 Brew-In at DeFalco's With Robert Orahood
- 19 Club Meeting
- 21 Lunar Rendezbrew sponsored by the Bay Area Mashtronauts, Seabrook TX

August

- 4 1st Sunday Pub Visit
- 10 Brew-In at DeFalco's
- 16 Club Meeting

October

- 17-19 Dixie Cup

Please send items that you want listed on the Foam Rangers calendar to:

editor@foamrangers.com

Or the brewsletter office address!

Competition Corner

By *Bev Blackwood*



You're 5 batches from Dixie Cup! You may think I'm kidding or that can't be right, but if you have any ambition to brew between now and Dixie Cup, I'm betting 5 batches is most people's limit. How do I come up with that number? First assumption: You only have one set of brewing vessels (Primary and Secondary) Second assumption: You take 3 weeks per batch, mash-tun to bottles. Third assumption, you're not overlapping your brews. Last assumption: You're not limited even further by lagering space or temperature controlled fermentation space.

Five brews isn't much, and given how fond we are of both our beers and what a great effort we've had competitively this year, I wouldn't be surprised if we're all a bit short of brews for October at this point. When thinking of the Dixie Cup, you shouldn't be thinking of October 18-20 as when your beer needs to be ready, you really need to think more towards October 5th, the early entry deadline. Backing out 3 weeks at a pop from then, you get September 14, August 24 and 3, July 13 and June 15... woops, Did I say 5 batches? I meant 4!

So how do you multiply your efforts? First and foremost, you need to realize that quality beers win. This means attention to detail, no off flavors and good adherence to style. Brewing just to make a beer won't guarantee you a winner... you need to have a plan. The basis of any good beer is a good recipe and good ingredients. I find that Ray Daniels' book: *Designing Great Beers* is an invaluable resource for coming up with my recipe ideas. However, it will only take you so far. The next step is either putting pencil to paper to figure out gravity and IBU's or using a program like ProMash to figure out where your recipe is likely to end up. Even with that, there's no substitute for experience. When I walk in the door at DeFalco's to get my ingredients, I always have Scott, Landry or Ray give the recipe a once over to see if I've gone seriously wrong. (It's also a good idea to phone ahead when you're

planning as well, just in case there's a critical component that's out of stock.)

One major way you can multiply your effort is to brew a beer and use more than one yeast to ferment it. I have made two pilsners that were dramatically different by using White Labs Pilsner yeast in one and White Labs German Lager yeast in the other. The real key here is knowing what effect the yeast will have and what you can do to accentuate it. (In the case of the 2 Pilsners, I dry hopped one with Tettnanger and the other with Saaz to magnify the differences.)

Yeast isn't the only way to split a batch though... You can dry hop differently or drain half of the batch and then add either more hops or grain "tea" (or both) to modify the second half into something different, using the first beer as a base. (Add this to a change of yeast and look OUT!) Also there's the "small beer" strategy, where you use the first runnings of a batch for a really BIG beer and then the remainder (sometimes with some added grain for extra gravity) for a "smaller" beer. (Barleywine and Brown ale were a recent effort of mine)

Another way to increase the effect of a limited number of brews is to "Brew for the Borders." This strategy targets the borderlines of styles and where they overlap. Thus a "big" American Pale Ale can also be cross entered as an India Pale Ale. However, this strategy can backfire, as often the beers can be regarded as "too big" for one style and "too small" for the other, resulting in poor results on both sides. Overlapping is one of the easiest ways to increase your production schedule, but requires more careful planning and close attention to quality control. In this case, you plan a series of brews off the same yeast bed. Considerations are: the type of yeast (whether it lends itself to the planned series of brews) and making sure that the yeast bed remains uncontaminated and that you pull the beer off it promptly after primary fermentation is completed (and have something new to put onto it!) This is also an excellent strategy for making successively higher gravity beers, by giving you higher pitch rates as the gravity goes up. (Mild, Porter, Stout, Imperial Stout, for example) In this case, it's generally a good idea to plan the entire brew cycle as a unit, so that you don't get in a bind

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Competition Calendar			
Event	Entry Deadline	Pack 'n' Ship Date	Info
To Be Announced	To Be Announced	To Be Announced	To Be Announced

Competition Corner (Continued from page 4)

part way through the string and have to alter your plan or plan for beers that aren't well suited to follow one another...

Last and most expensively, is to simply own multiple sets of fermentation vessels. That way you can have various beers at various points in the process and really crank out the brews! While the mechanics of getting it done certainly plays a role in the process, let's also not forget that some beers are naturally best judged fresh while others need time to mature. So in planning your summer's brews, be sure to save those requiring the freshest aromas and flavors for your last few brew days before the deadline.

We continue to have an excellent year at competitions. At the Sunshine Challenge, Joe Lindsey was second place runner up in best of show (again!) with his amazing barley-wine, while Bob and Cathy Orahoad took a first place and a third place, for their Brown Ale and I.P.A. respectively. Their brown was also the 4th best beer at the Sunshine challenge, enduring to the final 4 of Best of Show! Jimmy Paige scored a pair of second place medals for his Oatmeal Stout and Herb/Spice and Vegetable beer! Kuyler Doyle won a second place medal for his American Pale Ale!

June 2nd was also a big day for the club, with Kuyler Doyle besting all comers at the KGB's Big Batch Brew Bash. Sadly, the KGB took the rest of the awards. At the Buzz-off in Philadelphia, Bob and Cathy Orahoad won another 1st place award (and MCAB qualifier) for their Scottish Ale! Bev Blackwood also scored two second place ribbons (for I.P.A. and American Brown) and a pair of thirds (Belgian Strong Golden and Scotch Ale). Finally, way up in Edmonton, Mike Heniff took 2nd place in Belgian Strong Ales and Bev scored a first place (and an MCAB nod) with his Scotch Ale.

While Summer is really a low-key time for us, let's not forget that Lunar Rendezbrew will be upon us before we know it. We'd really like to keep that spiffy Shuttle trophy we've had at DeFalco's this past year, so let's be sure we have plenty of good kegs on hand for the competition. We'll judge the best among them at the July meeting.

Also keep in mind that we'll be entering the Ale-ian Cactus Challenge in September. B.O.S. there is a spectacular silver belt buckle! The Cactus Challenge is a great "tune up" for Dixie Cup. I've already heard rumblings of the Dallas area clubs seeking to avenge the loss of the Bluebonnet Cup. So expect an onslaught in October!

Brew early, brew often....

Minutes (Continued from page 2)

the June meeting wearing shirts openly defying the power of Blackwood and decrying his long regime of terror. Apparently tipped to this chain of events, Blackwood and Paige were mysteriously missing from the meeting. They are widely believed to be heading to Rio, having been last seen with large bags of precious old Dixie Cup medals under each arm. Seizing the opportunity to free themselves from the tyrannical reign of these men, the Foam Rangers

quickly maneuvered a vote for impeachment, which carried resoundingly. Kuyler Doyle was promptly installed as Grand Wazoo in a patchwork but dignified ceremony aboard Waz-1.

While Rangers authorities insist that the unpleasantness is behind the club, this reporter must note that new member Debbie Hrcirik has a surprising lack of vowels in her name, and may in fact have been installed to facilitate the return to power of the Blackwood faction. It would be wise to keep our eyes on this Hrcirik, if that is her real name.

This Month In Foam Ranger History



By Sean Lamb

10 Years Ago...

In The Brewsletter— Andy Thomas puts in the first installment of a trip report on his travels to Pennsylvania and New Jersey. Andy visited 9 breweries, including Dock Street, Ed Stoudt's original brewery, Samuel Smith's The Lion and Vernon Valley. The fun at the Bayou Rendezvous in May was put down for posterity. The tale of Six-fingered Norm Malone was sorted out.

The Club Meeting—Hosted by Dean and Kelly Doba. The beer of the month was Vienna lagers, with Dos Equis, Dinkel-Acker, Dortmunder Union Dark, Weinhard's Dark and Augustinerbrau Muenchen Dark being proffered by Secondary Fermenter Sean Markham

Other Events— A full-fledged Pub Crawl was held on June 20th. Two busses started at the Gingerman, wne to Levaau's, Munchies, the Mucky Duck, The boat Yard (including entertainment by house band People With Hands), and the Ales House.

5 Years Ago...

In The Brewsletter— Grand Wazoo Steve Moore begins the "Starship Enterprise" series of the "Out of the Wazoo" columns...The Let's Sponsor "Little Jimmy" effort to sponsor Jim Johnson's membership in the KGB is begun....

The Club Meeting—The meeting was held at Larry Mayhew's tin shed. The beer of the month was Pale Ales of all varieties, including incredibly skunked Samuel Smith's.

Other Events— Tom Irven won the second Big Batch Brew Bash. His English Bitter bested the other 40-odd entries.

Foam Ranger Picture Page



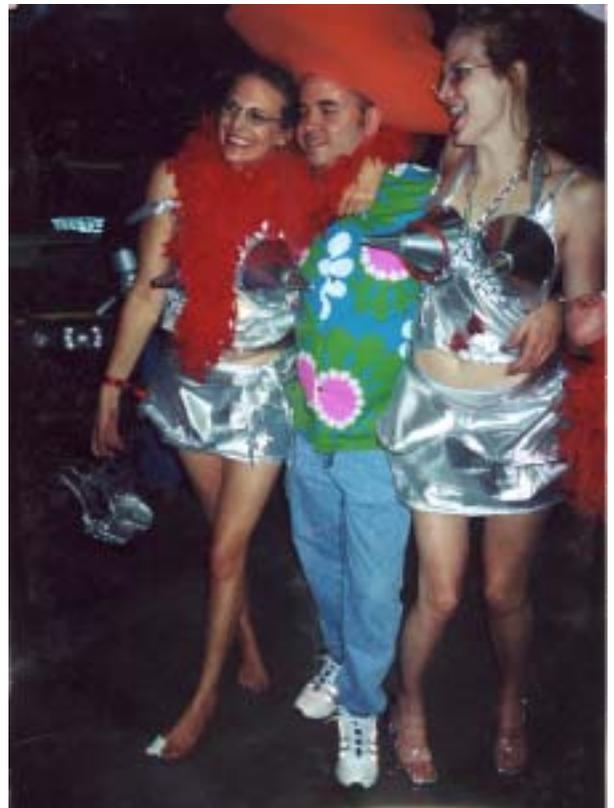
Bastards for Bev!



Why do people keep asking me about hamsters?



Steve wonders why he isn't getting anywhere with the women..



Steve has the second happiest moment of his life

Foam Ranger Picture Page



Herr Ingle in Nurmberg, brewmaster and teacher of James Hudec This is in the caves under his brewery, this is some of his distilled product



A great Bohemia Pilsner



Now that's what I call a beer!



Scott attempts to channel the spirit of Lars Kovar



Joe does his "Papa Hemingway gets the beer for lunch" routine

Zesty Lifestyles

DVD Review "Harry Palmer And The Goblet Of Ale"

Harry Palmer is the star of a series of best selling children's books and a hit movie which spawned this new DVD release. Created by author J. K. Putzing, who wrote the first book on the bottoms of 6 pack holders between stupors and 40s of malt liquor while he was living under an overpass on the 610 loop, the movie was the salvation of the financially ailing TimeWarnerAOLExxonMobilSolomon-SmithKlineBarneytheDinosaur corporation. The character has clearly struck a chord with the children of the world. The crux of his appeal seems to be that his adventures vicariously fulfill every child's wish for an extraordinary future.

Harry was a foundling, forced to live in a cupboard under the stairs in his aunt and uncle's suburban home. At age 11, however, he receives a mysterious letter that reveals that he and his late parents were secretly brewers, specially gifted with the ability to make beer. The letter invites him to attend Hoppedwort Academy, a sort of magical Oxford for brewing students. Soon he has left behind his mundane suburban existence for such activities as shoveling

out mash tuns and recirculating caustic soda.

Harry's sense of self-worth grows as he leaves behind the ordinary and goes shopping for hydrometers and waterproof hip boots. During his first day at Hoppedwort he is assigned to one of the schools 6 "houses", the Ale House, which is the arch rival to the sleazy American Light Lager House. The conflict between the two houses will provide much of the movie's conflict. At the Ale House, Harry will meet his two closest companions, the enthusiastic Ron Weasley and Hermione Granger-Catalog, who is such a bookworm that she has read "Principles of Brewing Science" twice.

The movie's most exciting action sequence (and its most elaborate special effects) involves Harry's participation in a game that is unique to the students of Hoppedwort called chugging. It is a sort of relay race in which, rather than running, the competitors each drink a mug of beer as fast as possible and then invert the mug and slam it to the table.

We also catch brief glimpses of Voldewort, the evil brewer who is responsible for the death of Harry's parents. This subplot will surely be fodder for the inevitable sequels.

World Beer Games To Premier

TORONTO, May 29, 2002 – Many nations have claimed "beer supremacy" from within the safety of their own borders. But now, for the first time ever, teams representing 16 nations from around the world will come together in camaraderie and for their love of beer to compete for the title of "Best Beer Nation" at the inaugural World Beer Games 2002.

World Beer Games (WBG), created by World Beer Games Inc., is a one-hour TV sports/comedy special to air on Citytv in Toronto and CKVU13 in Vancouver on June 12 at 8:00 p.m. ET/PT. Information about WBG is available at www.worldbeergames.org.

Teams consist of five members representing 16 countries: Barbados, Belgium, Canada, Dominican Republic, England (United Kingdom), Greece, Guyana, Ireland, Italy, Jamaica, Philippines, Poland, Portugal, South Korea, Trinidad & Tobago and USA.

Participants will compete in individual and team events and have an opportunity to set official world records in six classic beer games: Beer Trivia, Pint Curl, Quarters, Empty Can Toss, Pint Chug and Boat Race. After much research, these games were selected for WBG because they are familiar to most beer lovers around the world, require skill or precision and can be accurately measured.

"Getting together and having some fun over a few beers

has a long, rich tradition in nearly every country in the world. From ancient taverns to today's cottages and suburban basements, beer games have always been part of enjoying good times with good buddies while competing for bragging rights," said Aidan Tracey, president, World Beer Games Inc. "World Beer Games was established to embrace and advance this tradition in an official yet enjoyable and responsible forum."

Lead by Honourary Master of Ceremonies, Diedrich Bader, who plays Oswald on ABC's comedy "The Drew Carey Show", hosts for WBG will provide viewers with top-notch sports coverage and hilarious perspectives on the competition. WBG Sports Analyst Bob Golic, a National Football League (Oakland Raiders) and Sports Broadcaster veteran is paired with Show Host Scott Lasky, an experienced sports commentator and entertainment host (CBS Sports/E! Entertainment). Wacky roving field reporter Chris Wyld, whose late night talk show "The Chris Wyld Show Starring Chris Wyld" airs on Comedy Central, rounds out the crew of talent.

TEAMS:

- Team members are a minimum of 21 years of age, have provided government issued identification authenticating their age and their country of birth or citizenship.
- Team members participated in WBG trials/events to qualify to represent their nation.

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Beer of the Month (Continued from page 3)

not part of the profile. The wheat adds a soft creamy texture to the mouthfeel which is also unique. There are two varieties of the Bavarian Weizen, the Hefe-Weizen which retains a cloudy appearance with the inclusion of "hefe" or yeast, and the Krystall Weizen which has been filtered and is thus clear. As examples of this style, we will try Weißenstephaner Kristall Weizen, Paulaner Hefe-Weizen, Franziskaner Hefe-Weiss Hell, Shiner Hefe-Weizen, and Sudwerk Hefe-Weizen.

The next style in line is quite similar to the Weizen with the addition of some different malts. The Bavarian Dunkelweizen uses the same Weizen yeast strain to give similar characteristics but adds complexity to the grain bill with the addition of either Munich or Vienna malts making the beer more "dunkel" or dark. Thus, the malty caramel character of the Munich or Vienna malts comes through in the aroma and flavor of these beers. This adds a sense of fullness to the richness and tends to diminish some of the tartness from the wheat. As examples of this style, we will sample Julius Echter Hefe-Weiss-Dunkel, Hacker Pschorr Weisse Dark, and Brau Union Österreich Edelweiss Dunkel.

You Belgian beer haters aren't going to like this either – I'm bringing back another Belgian beer. That's right. Encore performance. The Belgian Witbier uses about 50% unmalted wheat in its grain bill and adds bitter orange peel and coriander to add to the complexity of this beer. The wheat adds a grainy character to the mix. Although we tried this style before, the original revivalist of the style Hoegaarden was temporarily not being sold in Texas at the time and thus this is a great time to bring it back. Look back at the March Brewsletter if you want to read up more on the style.

Of course a good Belgian beer is a great lead-in to our next style originating from the North side of Germany, the

Berliner Weisse. This style is a regional specialty around Berlin that has dwindled in production through the years. This style uses a smaller percentage of wheat in the grain bill as our others from the tasting but its character should still be present in the flavor. The character in this refreshing and low gravity beer comes from the use of our old friend *Lactobacillus*. This provides a sour character to the aroma and flavor of this beer. The sour tartness of this beer is offset with the serving of this beer with a syrup flavored with either raspberry or woodruff (a green herb). Our other Belgian micro-organism *Brettanomyces* may also be present in some of these beers. The hop character is very low in this style. Now you're starting to see why hopheads dread wheat month. We will sample the Kindl Weisse of this style.

Of course, even hopheads should be able to admit that among wheat beers, the king is definitely the Weizenbock. This style was first introduced in 1907 by the Schneider brewery as Aventinus. This beer is definitely like a bock in character and strength. The wheat content is again about 50% of the grain and adds a dominant wheat flavor. There is a pronounced aroma and flavor of ripe fruit typical in these beers mixed in with a malty complexity. The hop bitterness is enough to not leave these beers sweet but to allow for the flavors from the malt and yeast to come through. These beers are unique and delicious and I purposefully held them over from bock month for you non-wheat beer fans. We will be sampling the Schnieder Aventinus, Erdinger Pikantus Dunkler Weizenbock, Bamberger Mahr Weisse Bock, Allgauer Stifts Weizenbock, and Victory Moonglow Weizen bock.

Wheat beers make up another diverse category of beer styles that are perfectly refreshing beers for the summer months. And like barleywines, they make great breakfast beers!

World Beer Games (Continued from page 8)

GAMES:

- Gold, Silver or Bronze medals will be awarded to individuals in each individual event, teams in each team event and overall according to point standings. Total individual and team medal points will be accumulated per team to determine the overall team champion. The overall gold medal team will receive the WBG Brewers Keg award.
- Six official games (for complete game rules, please visit www.worldbeergames.org.)
- Beer Trivia: One "Beer Trivia" specialist from each team to answer 30 questions (multiple-choice and timed response format) on beer and beer history.
- Pint Curl: One "Pint Curl" specialist from each team has to slide three - 20 oz. Pint glasses with 16 oz. of beer down a 16 foot curling bar attempting to score the highest

cumulative points as designated by the point zone of the curling bar.

- Quarters: One "Quarters" specialist from each team attempts to bounce the most official quarters into the quarters' glass in 60 seconds.
- Empty Can Toss: Three team members (Feeder, Chucker and Wingman) work together to toss as many standard empty 12 oz. aluminum cans into a trash can in 30 seconds while fully reclined in a reclining chair. The team with the most cans in the trash can in the allotted time wins.
- Pint Chug: One "Pint Chug" specialist to be timed consuming 16 fluid ounces of beer. Individual with the fastest time wins.
- Boat Race: Four team members must each consume 8 fluid ounces of beer in succession, followed by each team member consuming a second 8 fluid ounces of beer, in succession. Team with the fastest time wins.

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Brewer Assistance Programme

Need help brewing? Contact one of the following folks. Use some common sense and please respect their stated time restrictions!

Kehn Bacon 281.420.5096 Before 11:00 PM	Bev Blackwood 713.432.1248 (H) 713.972-4832 (M) Before 11:00PM
Joe Lindsey 409.925.4664 (H) 409.763.2386 (W)	Steve Moore 713.923.2412 Before 11:00 PM
Ron Solis 281-324-7157 Before 9:30 PM	Jim Youngmeyer 713.667.0455 (H) 713.267.5108 (W) Before 9:30 PM
Jimmy Paige Phone 281-894-0307, cell phone 832-576-6191, call before taps (10pm)	DeFalco's 713.668.9440 During business hours

THE HOUSTON FOAM RANGERS H O M E B R E W C L U B

Brewsletter Office
8715 Stella Link Rd.
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May club meeting is
Friday the 21st at DeFalco's
WELCOME NEW MEMBERS!
Debbie Hrncirik
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I Want To Be Somebody!

Sign Me up To Become a Member of the Houston Foam Rangers Homebrew Club!

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Membership Fees (per year) \$20 Individual/ \$30 family

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Please make your checks payable to **The Foam Rangers**

Bring this form to the next club meeting, drop it off in person at DeFalco's, or send it to:

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