



# THE FOAM RANGERS Newsletter Urquell

Houston's Leading Brews Source

January 2003 - Volume 23 - Issue 1

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**January Meeting:  
Friday,  
January  
17th  
8:00 p.m.**

Editor's note:  
I appreciate your patience as I get adjusted to both the production schedule and the production software.  
Pardon the errors, I'll get it straight soon!  
-Bev

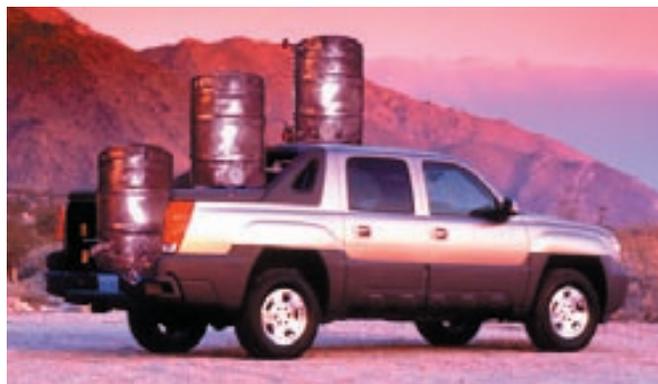
## GM Introduces World's First Sports Utility Brewery

General Motors introduced the Grand Brewara, the first Sport Utility Brewery at this year's North American International Auto Show. The top-of-the-line Grand Brewara XLT features a 315 horsepower Vortec™ 6000 V8 engine, full-time all-wheel-drive and a 15.5-gallon recirculating infusion mash system. The XLT Model retails for \$51,195. Also available is the entry-level Grand Brewara SLE with a 275 horsepower Vortec™ 4800 V8, rear-wheel drive and a 10-gallon 3-tier gravity feed system for \$39,650. All Brewara models have an innovative duel overhead mash tun system.

GM chairman John F. Smith Jr. stated "What America wants is a top-quality vehicle with room for a large family, off-road performance

and the ability to produce a half-barrel of delicious ale and lager. GM is proud to lead the way in SUBs." Not everyone shares Smith's enthusiasm about the incipient category. Keith

**(Continued on Page 2)**



**2003 GM Grand Brewara SLE Sport Utility Brewery, which made its debut at the Detroit Auto Show.**

## Out of the Wazoo



**By Kuyler Doyle, Grand Wazoo**

It's good to be king...er, Wazoo. As the first act of my Wazoo-ness, I flexed my authoritative muscle in true Charlie Papazian style and took an all expense paid visit on the Foam Rangers bank account to beer Mecca – Chico, California. That's right, to give inspiration to the new leader of our fine club, I sacrificed some of my holiday vacation time to visit the Sierra Nevada taproom to be able to bring write some words of encouragement about that magical place. These words are being delivered to you to give you high aspirations of what you and your beer can be...  
When you enter the taproom of

beer Mecca, you pass by a glass door that has huge bins with fresh hop pockets sitting neatly in their individually labeled sections. Plenty of Cascades of course. No pellets here. Unfortunately, the door was locked so I couldn't sneak any back for good brewing luck. You next pass by a huge window with two large copper kettles inside. These are the kettles used in the creation of several beers served only in the pub – the microbrewery section is in another building.

As partakers of quality beers, we are all familiar with Sierra Nevada's bottled varieties – Pale Ale, Celebration, Bigfoot, Porter, Stout, Wheat, and Summerfest. When you enter the taproom and look at the beer menu, you see that there are 15 different beers on tap at a time. This did not include the Summerfest since it was December. What they did have was three forms of the Pale Ale – one that you can only find at the brewery and matches the flavor found in bottles (unfiltered),  
**(Continued on Page 8)**

**The Brewsletter Urquell**  
**Official Organ of the Foam**  
**Rangers Homebrew Club.**

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All submissions are welcome!

## Meeting Minutes



By David  
 Capolarello,  
 Scrivener

Happy New Year one and all. I hope everyone had as good a Christmas as I did in Vegas but that's a story for

another time. Of course there was no meeting proper in December so this will be just a short diatribe (hey, I heard that 'Phew, thank God!') mostly regaling the events of the Foam Ranger Christmas bash. It seemed to me that everyone had a good time. There was plenty of excellent grub, thanks to all who contributed to the potluck table. I spotted no less than three kegs of homebrew (all brought by Foam Rangers, I hear. Good show lads, keep that up and we may shame those other Houston clubs into oblivion). There were several

### Sport Utility Brewery (from Page 1)

Bradsher, New York Times Detroit correspondent and author of *High and Mighty: SUVs--The World's Most Dangerous Vehicles and How They Got That Way* stated, "As with their precursors, the SUVs, SUBs are unresponsive and prone to rollovers. In addition, I cannot overstate the risk introduced by boiling 10 or more barrels of hot sticky liquid on a hurtling juggernaut at highway speeds." The SUBs have also drawn fire from environmentalists. Sierra Club president Jennifer Ferenstein noted, "Not only are they (SUBs) unsafe, but they only produce 1 gallon of wort for every 10 miles". SUBs are expected to be the most hotly contested vehicle category this model year. Upcoming entrants

members of the KGB in attendance I noticed, possibly members of other clubs too, but I didn't know whom they all belonged to. The beer was flowing from St Arnold's excellent private stash and unfortunately I was too hung over from the parties I went to the night prior to take full advantage. One day I'll learn, yeah right! A big thanks to Brock and the boys for their continued support of Houston homebrew clubs. The only real meeting type function was the annual passing of the Fez (sounds painful) to our illustrious new leader, Kuyler Doyle. I also spotted new Secondary, Mike Heniff, labouriously plodding around under the vast weight of his Chain of Command. Or did he just go to a good party Saturday night too? Come on out to the January meeting and say or do something really noteworthy so I will have plenty of stuff to write about in the next issue!

into the market include the Isuzu Hopium, Hyundai Aleantra, Nissan Stouterra, Mercury Maltaneer, Ford Foam Ranger, Subaru Lageranza and the Beerhoe from GM's Chevrolet division.

## Correction:

The last issue of the Brewsletter Urquell mistakenly reported that Karel Chaloupka was hospitalized for removal of a gerbil, Lemmi-winks, from his colon. The Brewsletter sincerely regrets the error.

# Beer of the Month



By Mike Heniff,  
Secondary  
Fermenter

Porter originated in England in the early 18<sup>th</sup> century. Porter was originally a

blended beer, a compromise between a hoppy pale ale and a sweet brown ale, and sometimes with a soured old ale (a blend of these three beers would have been called “three threads”). Eventually, the practice of blending was phased out as brewers were able to brew a porter in a single vessel; this became to be known as “Entire” or “Entire Butt”. The name porter eventually became used for this beer due to its strong following by the working class, such as porters. Although brewed with mostly brown malt at this time (and was probably more amber in color), modernization of malting techniques led to this beer being made using pale malts (more extract potential) and colored with black malts, resulting in its deep amber or black color of today’s porter. The popularity of porter declined over the years due to the rise in popularity of pale ales (and the beginning of the general public’s never-ending desire for lighter beers) and at one time in the 1970’s was all but extinct in England.

Porter, in general, is a dark ale, with chocolate, coffee, and/or burnt malt flavors, medium bodied with a moderate hoppiness. The BJCP recognizes two styles of porter: robust porter and brown porter. A robust porter is noted for its strong chocolate and coffee malt aromas and flavors with an occasional

occurrence of roasted malt (but heavily roasted examples are better reserved for the stout styles). The hop level and balance can vary quite a bit in this style. Brown porter is the smaller of the two styles, less hoppy with less character from the dark malts and a softer balance.

A third porter that is not recognized by the BJCP (although one could always be entered in the Experimental/Historical or even into the Imperial Stout category) is the Baltic Porter. Baltic porters are to robust porters as imperial stouts are to dry stouts. Baltic porters are mainly brewed in northeastern Europe. The OG can range from the top end of the robust porter spectrum up towards the 1.090’s. Baltic porters are often fermented with lager yeasts leading to a smooth, clean body. The examples of the style vary quite a bit and none are available in the Houston area. The “Clone Brews” book by the Szamatulski’s has good recipes for five different Baltic Porters.

Stouts originated as a style of porter. The strong porters were called “stout porters”; eventually “porter” was dropped from the name. Although, stouts were originated in England, the most innovative and most export-minded stout producer was Guinness in Ireland. Some of the advances in stout production can be attributed to Guinness such as the practice of using unmalted roasted barley (beers were taxed on the amount of malt, since the roasted barley was not malted it was not taxed) and

## Beer of the Month Calendar

### January

Porter and Stout

### February

Barleywine & Holiday beers

### March

Belgian & Fruit Beer

### April

Brown, Old & Scotch Ales

### May

Bock

### June

Wheat Beer

### July

Pilsner & Kolsch

### August

Pale Ales & Bitter

### September

Oktoberfest

### October

Dixie Cup

### November

India Pale Ale

### December

Homebrewer’s Christmas Party

**Beer of the Month (from Page 3)**

development of the foreign extra stout (in the same manner of which the IPA was born; higher alcohol and more hops were used to allow stouts to survive the long sea journeys without refrigeration). Imperial stouts were developed in the same manner, by English brewers, and exported to Eastern Europe and Russia.

Stouts are black in color and most often opaque, and are noted for their strong roasted malt flavors. The BJCP recognizes five styles of stout: dry, sweet, oatmeal, foreign extra, and imperial. Dry stouts have a strong roasted character with a medium body and a well-bittered, dry finish. Sweet stouts have a strong roasted character, are quite sweeter with some using lactose (not fermentable by yeast) to provide balance to the roastedness, with a full and creamy body. Oatmeal stouts are an offshoot of sweet stouts with a silky body, and sometimes a bit oily, from the addition of oatmeal in the mash. Foreign extra stouts are stronger than the dry stout, still with roasted malt dominating, can be dry to sweet, full bodied, sometimes with some alcohol warmth. Imperial stouts are even stronger than the foreign extra, they are intensely malty, strong alcohol flavors and warmth, and very full bodied.

Some of the beers that we will be trying:

Brown Porters: Samuel Smith's

Taddy Porter, Fuller's London Porter, Flag Porter  
Robust Porters: Sierra Nevada Porter, Anchor Porter  
Dry Stouts: Guinness Draught Stout, Beamish Irish Stout, North Coast Old No. 38 Stout  
Sweet Stouts: Mackeson Cream Stout, Saint Arnold Winter Stout  
Foreign Extra Stout: Guinness Extra Stout, Cooper's Best Extra Stout, Rogue Shakespeare Stout  
Oatmeal Stout: Young's Oatmeal Stout, Samuel Smith's Oatmeal Stout  
Imperial Stouts: North Coast Old Rasputin Imperial Stout, Samuel Smith's Imperial Stout  
Flavored Stouts: Young's Double Chocolate Stout, Rogue Chocolate Stout

Here are some tips for brewing porters and stouts:

Don't overuse the dark grains, they can provide a very strong astringency and solvent-like character. Avoid using too much roasted barley in a porter unless you plan to straddle the line between the porter and stout categories.

For waters with a low alkalinity (low carbonate or temporary hardness), add calcium carbonate to the mash water or steeping water. Dark grains drop the pH of the mash or steep and can make the beer overly sharp or acidic if the water is not buffered with carbonate. The calcium carbonate will help to buffer the acidity of the dark grains and make them less harsh. Avoid using too much gypsum

(calcium sulfate) in the mash water, especially for a dry stout. The dryness of the sulfate and the astringency from the dark grains can lead to an overly dry harshness. (It's no surprise that both London and Dublin have waters with low sulfate levels and moderate carbonate levels.)

Stouts and porters are great styles to brew if you don't do all-grain. Crystal, roasted, chocolate, and black patent malts are the only specialty grains used in most recipes and all of these malts do not need to be mashed.

Some new methods of using dark grain include steeping the dark grains in cold water (70 F for 24 hours) or mixing the dark grains into the mash just before the sparge. Both of these methods are supposed to produce a smoother, less harsh dark malt flavor. Alternatively, Weyermann Malting produces a huskless roasted malt called Carafa. This malt is usually used in dark German lagers such as Dunkels and Schwarzbiers but can be an alternative if you would like to reduce the harshness from malts such as chocolate or black patent.

Oats should be used in all-grain batches only. Use flaked or rolled oats (or store bought "quick oats"). To add complexity from the oats, toast them in the oven on a cookie sheet at 300 F for 1 hour, turning them every 15 minutes.

Coffee and chocolate are  
**(Continued on page 5)**

**Beer of the Month (from Page 4)**

excellent flavorings for any of the five stouts. Coffee can be added as brewed coffee or espresso to the primary or secondary. Coffee beans can be added whole or ground to the mash (probably best just before sparging). Although, coffee can add a lot of oils to the beer which can damage head retention. An alternate method, and reportedly the method that Redhook uses to make their Double Black Stout, is to use a coffee extract. The extract is a bit expensive, but it supposedly does not damage head retention and can be added at bottling to taste. Chocolate can be added in many forms, but the more cocoa butter that exists in the chocolate, the more that the head retention will be compromised. Once again, a chocolate extract is available and it is what Young's adds to their Double Chocolate Stout.

Born on the Bayou Sweet Stout (by Joe Lindsey)

OG: 1.074  
 IBU: 24  
 Volume: 5.5 gallons

Malts  
 British Two-row Pale 8.5 lbs.  
 British Cara-Pils 2.0 lbs.  
 British Dark Crystal 2.0 lbs.  
 Chocolate Malt 1.0 lbs.  
 Carafa Malt 0.75 lbs.  
 Domestic Wheat 0.13 lbs.

Hops  
 1 oz. Fuggle at 60 minutes  
 1 oz. Fuggle at 25 minutes  
 0.5 oz. Fuggle at 5 minutes

Yeast  
 White Labs WLP004 Irish Stout

For extract with grain recipes, substitute the Two-row Pale with 5.8 pounds of light DME or 6.9 pounds light LME. Steep grains in a grain bag at 150 F for 30 minutes and lightly sparge.

Flag Porter Clone (from CloneBrews, Smatulski)

OG: 1.052  
 IBU: 28  
 Volume: 5 gallons

Malts (mash at 150 F)  
 British Two-row Pale 8.75 lbs.  
 British Medium Crystal 0.5 lbs.  
 British Brown Malt 0.38 lbs.  
 British Chocolate Malt 0.31 lbs.

Hops  
 1.4 oz. English Kent Goldings at 60 min  
 0.5 oz. English Kent Goldings at 15 min

Yeast (ferment at 70 F)  
 Wyeast 1084 Irish Ale

For extract with grain recipes, substitute the Two-row Pale with 6 pounds of light DME or 7.1 pounds light LME. Steep grains in a grain bag at 150 F for 30 minutes and lightly sparge.

# This Month in Foam Ranger History



By Sean Lamb

**15 Years ago...**

**In The Brewsletter**

Buck Wyckoff takes over as editor. Dr. Strangebrew answers a question about using the new Wyeast yeast packs. The National Homebrewers alliance announced its second conference will be held in Kansas City on May 5-7. The Foam Rangers "Club Only" Homebrew Competition was hyped for February 7, along with elections that were to be held at the January meeting. An article from "The Beverage Companion" provides the details on the sale of a brewing system by Cask Brewing Systems to the Ellum Brewing Co. of Dallas.

**The Club Meeting**

The meeting was held at the Gingerman pub. Elections resulted in Don Wilson being re-elected to Grand Wazoo, Mike Seidensicker took over 2ndary Fermenter responsibilities from Scott Birdwell, Buck Wyckoff took over the combined office of Purser/Scrivener from Norm Malone. BOTM was Belgians - Hoegaarden Grand Cru and White, Chimay White and Gold, Sezoens and Belle-vue Kreik were served. Buck also provided some beers that he brought back from a trip to Germany- Rauchbier, Maisel's Dampfbier Kulmbacher Eisbock and Palm breu Schwarzer. Steve Roberts offered an excellent Continental Light Lager.

(Continued on page 9)

# Foam Ranger Picture Pages



Drunky the Snowman was a very f\*\*cked up soul with his barleywine and a drunkard's nose and his eyes blood-shot and closed.

Drunky the Snowman is a barroom tale they say He was made of snow but the barflies know how he drank them dry one day.

There must have been some magic in the brewery that day For when they gave him barleywine he began to stagger and sway

Drunky the Snowman was as sloshed as he could be And we all could see he could puke and pee Just the same as you and me.

Drunky the Snowman knew the taps would close that day so he said: "Let's chug!" as he slammed a mug, "Now before I melt away!"

In to the cooler With an opener in his hand, Opening every case just to have a taste Saying: "Beer me, if you can!"

He drank them down round after round right to the final drop and he only paused a moment when he belched a final thought

Drunky the Snowman had to hurry on his way you could hear him hurl all around the world but he'll be back again someday.



**Bev and Tom compare notes on how it's hanging.**



**Jim clearly has bigger problems than his camera not working.**



**Scott's favorite E.S.B.**

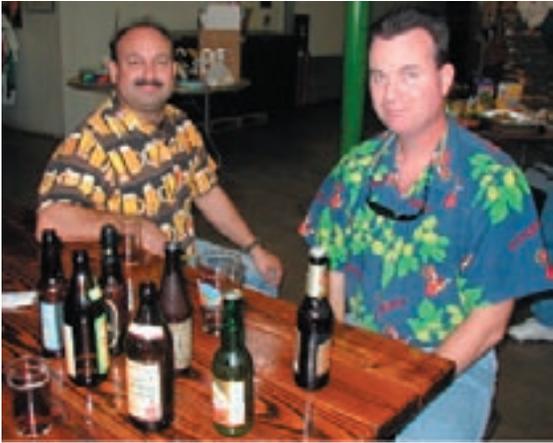


**Note to future Homebrewer Party Planners: Keep the KGB away from Karaoke machines.**



**What do you get the egomaniac who has everything?**

# Foam Ranger Picture Pages



**"We're just watching these beers. They aren't ours, really"**



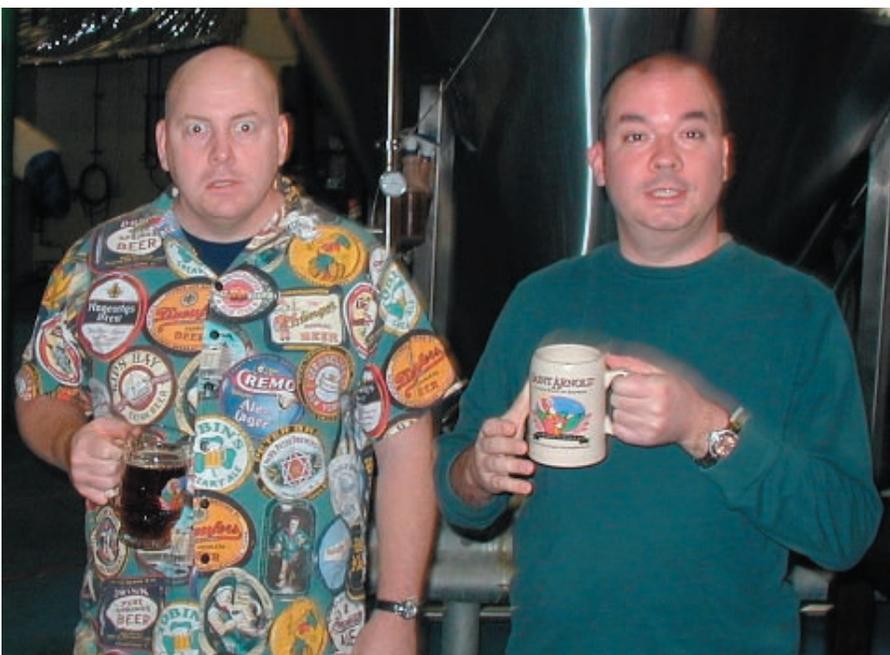
**Jimmy offers Kuyler advice on how to avoid the embarrassment of "Fez Head."**



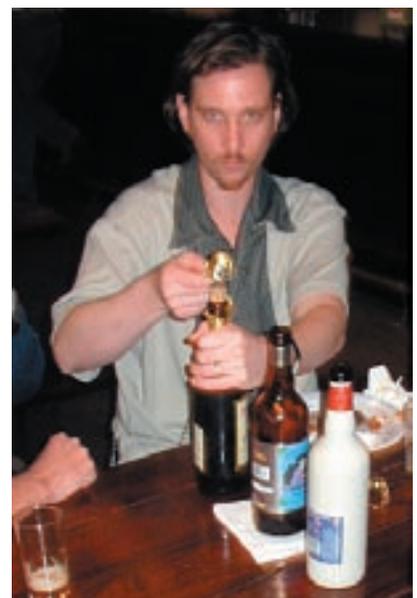
**It's official, Kuyler and Mike are going steady.**



**Jimmy's heartfelt rendition of "Always and Forever" fails to impress Czar Eric, whose showstopping "Tits and Ass" from *A Chorus Line* had brought down the house moments before.**



**After an entire year of hearing the same jokes, Sean finally snaps.**



**You just THOUGHT Kuyler was a nice guy, but ask him for some beer...**

one that is a slightly less strong and filtered "draft style" that is what you find in pubs across the country, and one called "Extra Special Pale" that is the pale ale plus dry hopping. Yum! They had the standard porter, stout, and wheat beers found in bottles, but also had a filtered "Crystal Wheat" which was nothing too dramatic. The taproom also serves a lighter blonde ale which is pretty tasty for this lighter style and a Pilsner which used German-style hops (American Hallertau and Spalt) but also had a strong diacetyl flavor. For British ale fans, they have a Best Bitter Ale used with all imported malt and hops, an India Pale Ale (which has made appearances in some local pubs over the last year), and a Brown Ale. The latest buzz at the brewery is that they are about to start bottling this Brown. You'll have to try it to form your

own opinion, but I much prefer a good 'ole Texas Brown with plenty of them American hops to this soft British style. Of course they had the Celebration and Bigfoot on tap. What can be better than the freshest of fresh Celebration Ale on tap? Harvest Ale on tap! Harvest ale is a special seasonal that they make from copious amounts of hops the day after they are harvested. Most hops are processed in kilns after harvest. Not so with the hops in this fine ale. The beer tastes like a even more hopped up version of Celebration. Amazing.

Another fine thing about the taproom – the beer won't set you back much. A pitcher of the Harvest Ale only set me back \$7.50. The sampler of the 15 beers (2.5 oz. each) was \$8.00. Quite affordable! The microbrewery is definitely worth touring also. It's refreshing to see a microbrewery that



**The Fez is stoked to be in Beer Mecca!**

The Brewsletter Urquell - Volume 22, Number 1 - January 2003 is making large quantities of great products but still keeping the locals happy with plenty of diversity. Want further proof that this is Beer Mecca? The bathroom tiles have artistic depictions of malt and hops! Nice touch, huh? By the way, I hope you all didn't seriously think I was draining the club coffers for my trip to Chico! I was in California for the holidays and did bring the fez, but didn't use any club funds.

I look forward to another great year for the Foam Rangers and serving the club as best I can. I want to thank Mike Heniff for taking over as Secondary Fermenter. They say the Waz is "the most powerful man (or woman in past years) in home-brewing," but I think the Secondary is the hardest working person in home-brewing! It was hard resisting the desire to load up my shopping

cart with loads of beer from the liquor stores in California, but unfortunately for Mike a member of the family works at a vineyard in Sonoma and loaded us up with free wine and we ran out of suitcase space!

I also thank Joe Lindsey for taking on the role of Competition Coordinator. Joe had held this position previously and will certainly do another fine job of getting us to brew often and enter those beers. We had an amazing year in 2002 as far as competitions are concerned, but Joe will be continuing to build on that for 2003. I've already heard the battle plan and it sounds like a good one!

Bill Widger will take over as head money man and will keep a close watch on those of us trying to spend the club's money. Dave Capolarello is taking over the role of Scrivener. After last year's minutes, I'm waiting to

see how Dave will contort my words. This here Brewsletter Urquell is being put together by the fine team of Bev Blackwood and Steve "Scoop" Moore. Let's keep up the irregularity!

As usual, we are grateful for Scott Birdwell holding the office of Head Bozo of Special Events and hosting our meetings. Special thanks go out to George and Sandy West for agreeing to feed a bunch of drunks at our meetings. Jimmy Paige will hold the office of Was Waz. I look forward to his continued mentorship in this role.

Lastly, I hope for plenty of input from the rest of the Foam Rangers. If there is something you want done for the club, let us know. If you have an article you want to write for the Brewsletter, write it! If you want to bring back good beer from out of town, excellent! Get involved! Make sure you are subscribed to the Foam Ranger email list to stay connected and give us current address info for an upcoming directory update.

Let us now toast to the upcoming year in beer of 2003! Cheers!



**Fez abuse was once considered an impeachable offense!**

**Foam Ranger History (from Page 5)**

**Other Events**

Richard Malloy of the Bryan/College Station Malthoppers arranged a tour of the Shiner Brewery. Buck Wyckoff and one other Ranger attended.

**10 Years Ago**

**In The Brewsletter**

Grand Wazoo Lou Carannante writes about basic recipe formulation. Editor Sean Markham reviewed the episode of the TV show COPS that showed a homebrewer being busted for growing cannabis plants. The mans wort chiller and Charlie Papazian's *Joy Of Homebrewing* book were showcased.

**At the Meeting**

Was held at the house of Steve and Tina Daniel in League City. Steve was elected Grand Wazoo but expressed misgivings about it. Sean Lamb was elected 2ndary Fermenter, David Diehl Purser/Scrivener. BOTM was Stouts and Porters, Dragon, Guinness and Sheaf stouts and Santa Fe, Anchor, Sierra Nevada and Sam Smith's porters were served. A judging of Pale Ales was held for the AHA club only competition entry, with Ron Kline/ Lou Carannante's "Muck and Meyer Brewery" winning.

**5 Years Ago**

**In the Brewsletter**

There was one, but it wasn't nearly as interesting as this one.

**At the Meeting**

The meeting was held at DeFalcos at 2415 Robinhood. Elections were held - Steve Capo was elected Grand Wazoo, Wayne Smith 2ndary Fermenter, Jim Youngmeyer Purser, and Steve Newton Scrivener. BOTM was Barleywine. Young's Old Nick, and Anchor Old Foghorn were offered as examples, with Sierra Nevada Celebration Ale and St. Arnold Winter Stout also being served.

**Other Events**

In a gross error in judgement, Bev Blackwood is allowed to homebrew, the Rangers would never be the same.

# Competition Corner



By Joe Lindsey, Competition Coordinator

The entry deadline for the Master Championship of Amateur Brewing (MCAB) is the first of February 2003. We have 14 qualifying entries out of 224. That is about 6% of the entries. We should do very well. Pack and Ship will be on Saturday, the 25<sup>th</sup> of January between 10am and 1pm. Remember

it is a free entry. The web site is: <http://burp.org/mcab5/> The following is a list of qualifying event winners and styles:

|                       |                               |
|-----------------------|-------------------------------|
| Bev Blackwood         | European Pale Lager           |
| Bev Blackwood         | Scottish Ale                  |
| Bev Blackwood         | English & Scottish Strong Ale |
| Bob and Kathy Orahood | English & Scottish Strong Ale |
| Bob and Kathy Orahood | Kolesch & Altbier             |
| Bob and Kathy Orahood | Brown Ale                     |
| Michael Heniff        | American Pale Ale             |
| Michael Heniff        | India Pale Ale                |
| Joe Lindsey           | Barleywine & Imperial Stout   |
| Joe Lindsey           | Stout                         |
| Kuyler Doyle          | American Pale Ale             |
| Jim Youngmeyer        | American Pale Ale             |
| Ron Solis             | Brown Ale                     |
| Dave Cato             | Wheat Beer                    |

If I missed someone I apologize.

The following is a list of competitions that we will be packing and shipping for:

| Competition | Date    | Deadline | Pack & Ship |
|-------------|---------|----------|-------------|
| MCAB        |         | Feb. 1   | Jan. 25     |
| Kansas City | Feb. 21 | Feb. 8   | Feb. 1      |
| Bluebonnet  | Mar. 21 | Feb. 21  | Feb. 15*    |
| Reggale     | Mar. 1  | Feb. 21  | Feb. 15     |
| World Cup   | Apr. 5  | Mar. 15  | Mar. 8      |
| Drunk Monk  | Mar. 22 | Mar. 15  | Mar. 8      |
| Boston      | Mar. 9  | ?        | ?           |

\* Note that Bev may drive our entries to Dallas on the due date. Watch for further news on the e-mail list and at meetings.

I will try to stay well ahead of the competitions so that you can plan your brewing.

**The Foam Rangers Homebrew Club  
Houston, Texas**

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Brewsletter office  
8715 Stella Link  
Houston, Texas 77025



**January Club  
Meeting is  
Friday,  
January 17th  
at DeFalco's!**

---

*I want to be somebody!  
Sign me up to become a member of the Foam Rangers*

Name \_\_\_\_\_  
Address \_\_\_\_\_  
City/State/Zip \_\_\_\_\_  
Home Phone \_\_\_\_\_ Work Phone \_\_\_\_\_  
E-mail Address \_\_\_\_\_  
Amount Paid \_\_\_\_\_  New  Renewal  Change of Address

**Membership Fees: (per year) \$20.00 Individual / \$30.00 Family**

|   |   |
|---|---|
| Paid between December 1 and December 31 | \$18.00 / \$27.00 (Pay early and save!)     |
| Paid between January 1 & March 31       | \$20.00 / \$30.00                           |
| Paid between April 1 & June 30          | \$17.50 / \$26.25                           |
| Paid between July 1 & September 30      | \$15.00 / \$22.50                           |
| Paid between October 1 & November 30    | \$20.00 / \$30.00 (Includes the next year!) |

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

Bring this form (and your payment) to the next club meeting, drop it off at DeFalco's or send it to:  
The Foam Rangers, 8715 Stella Link, Houston, Texas 77025-3401