



THE FOAM RANGERS Newsletter Urquell

Houston's Leading Brews Source

February 2003 - Volume 23 - Issue 2

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February

Meeting:

Friday,

February 21

8:00 p.m.

at DeFalco's

Must-Pee TV: This Fall's Homebrewing Hits on the Small Screen!

By Steve "Scoop" Moore

Our BT cameras have gone behind the closed doors of the Hollywood studios to bring you this sneak prevue of all the shows homebrewers want to see! Let's take a look at these exciting new programs that will be making there way to the small screen in your living room!

Joe Homebrewer: Fox will premier this new reality show with a twist! Twenty beautiful women pursue a man they believe has a big-rig RIMS system when in fact all he has is a Mr. Beer kit from Bed Bath and Beyond!

FR: Special Brewers Unit: When sober people threaten world peace, the president

recruits an elite force of homebrewers to parachute in and liquor 'em up! CBS presents this new weekly drama that is as timely as today's headlines! In the premier episode, the unit travels to the Gaza strip to get Yassir Arafat and Ariel Sharon to do the Chicken Dance!

Extreme Beer Makeover: ABC launches a new entry in the competitive reality show sweepstakes! Ordinary people are selected to join the Foam Rangers and experience the extreme homebrew lifestyle! Viewers get to see the before and the after!

The Birdwells: MTV offers this new reality
(Continued on Page 2)

Out of the Wazoo

By
Kuyler Doyle,
Grand Wazoo



It is indeed a most celebrated and anticipated time in the annual rituals of a Foam Ranger – IT'S BARLEYWINE TIME! As the old saying goes, "the Foam Rangers – we drink more

barleywine by 9:00 a.m. than most people drink all day!" (You will be able to proudly wear that saying on a T-shirt in a couple of months.) Of course, I'm not encouraging you all to take the slogan seriously on work days. The Foam Ranger treasury can't handle any litigations for helping you get canned from your jobs. So just show up on Friday evening ready to imbibe on

your fair share of barleywines and holiday beers brought to you by Secondary Mike Heniff. Please follow Dixie Cup speaker Lee Janson's advice and take your ibuprofen before this meeting. I still have not-so-fond memories of my headache after the barleywine meeting last year.

Well, we're off to a fine start for the 2003 Foam Ranger year. The January meeting was a good time – we had a great turnout from both old members who hadn't been around a while as well as new faces (ah, fresh victims to turn into hop zombies). The general membership of the club brought in plenty of extra porters and stouts that made the tasting amazing. Keep bringing in more beers of the month from your out of town travels!! I did the brew-in at DeFalco's in January and had a great time hanging out with Cliff Peery and Scott Weitzenhoffer as well as several other Rangers who stopped by. Cliff even promised me that he's going

(Continued on Page 8)

The Brewletter Urquell
Official Organ of the
Foam Rangers Homebrew Club.

Grand Wazoo:
 Kuyler Doyle
 wazoo@foamrangers.com

Secondary Fermenter:
 Mike Heniff
 secondary@foamrangers.com

Scrivener:
 David Capolarello
 scrivener@foamrangers.com

Purser:
 Bill Widger
 purser@foamrangers.com

Competition Coordinator:
 Joe Lindsey
 competitions@foamrangers.com

Bozo Head of Special Events:
 Scott Birdwell
 stupidtoad@foamrangers.com

Was Waz:
 Jimmy "Play Stairway" Paige
 waswaz@foamrangers.com

**Brewletter Staff and
 Other Slaves:**

Editor and General Asshole:
 Bev "Skirt Boy" Blackwood
 editor@foamrangers.com

Ill-Mannered Reporter:
 Steve "Scoop" Moore
 swm@houston.rr.com

Webmaster:
 Beto Zuniga
 webmaster@foamrangers.com

Mail Guru and Unix Geek:
 David Cato
 dcato@crunchyfrog.net

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Any resemblance to persons living or dead is purely intentional but it's satire, so what can you do? Nyah-nyah-na-nyah-na!

Any and all submissions are welcome, just be sure you have them in by the deadline, which is TWO FUCKING WEEKS STEVE before the monthly meeting. Anything received after that deadline is subject to ridicule and unauthorized alteration at the indiscretion of the Brewletter staff.

Send rumors, innuendo and incriminating evidence directly to the editor, along with your demands. 60-40 split, no exceptions.

Meeting Minutes

By David
 Capolarello,
 Scrivener



Tw was a cold night in Houston for the year's first meeting of 2003, luckily we had plenty of full-bodied porters and stouts to help out in the fight to keep warm. And I mean

plenty, about 30 commercial and several homebrews sprinkled in wherever Mike the secondary decided to spice things up a bit. And in his brief dialogue during the meeting itself, Mike thanked everyone who brought the dark stuff from all over the country (and beyond). I especially loved the Flag Porter from Northern England and a new one to me called Snake River Zonker Stout out of Wyoming. Recently, I saw that this beer could be shipped to us here in Texas, albeit for a princely sum due to shipping charges. In spite of the brisk weather there appeared to be a strong turnout and special thanks to George and Sandy West, providers of the vittles for this year's meetings and a luscious brisket or two from Mark Muckleroy, all were fed well too. Worthy of mention was "Beerbo" the beer hobbit who was decked out in a hop cone hat and kilt (yeah, in 40 degree temperatures!). It did not go unnoticed that he stole Skirt boy's thunder, who wasn't killed this night.

The actual meeting got under way with the new Waz in the pulpit, well on that little shaky ladder behind the DeFalco's counter, expounding how wise it would be to get your name on the email list. This was backed up by Bev Blackwood telling

Must-Pee TV (from Page 1)



**Eccentric Brewer
 Birdwell**

show which follows the adventures of the addled but lovable homebrew shop owner Scott Birdwell, his wife Alison and kids, Colin, Mojo and E.S.B! Alllisssonnn!!!

Judging Brewski:

When a newly divorced mother and BJCP Master Judge moves in with her mother, an opinionated frequent homebrew contest entrant, the

everyone about the Brewletter Urquell now having an electronic version (previously only seen on the website). Now you can enjoy this learned periodical e-mailed to your own home. How cool is that, eh! So if you still need extra toilet paper, I suppose you'll have to print it. The Waz also mentioned the opening of the new brewpub, BJ's in Webster and a First Sunday visit to same in February. Joe Lindsey's turn brought forth Competition info, especially the quest to snatch the Sunshine trophy for a Foam Ranger sweep of the Southern U.S. big contest circuit. Plus good ol' Bev will be once again driving the Bluebonnet entries and himself to that event. New secondary, Mike Heniff, then thanked people who brought beer from all over the country for us to sample. Lastly, Was Waz, Jimmy Paige, asked for volunteer judging help to put on an AHA National like we did last year. While the Waz was finishing up the announcements, Steve Capo motioned that Kuyler be known as "Dr. Waz" due to the fact that he just earned his Ph.D. Congrats Kuyler (does that mean you're a Pilsner Hefeweizen Dunkel expert now?)

Well, that's about it for the official stuff. I must say thanks to the raffle gods for the pukka, long-sleeved Beeriodic Table T-shirt I won. And more thanks to the Houston Rockets for serving up an excellent game against the Lakers, winning in overtime, in case you were living in that proverbial cave! Now after writing this stuff I can't wait for the February meeting and all those lovely holiday beers and barleywines, not that I ever drink those muscle-bound, pumped up paeans to Drunk-Ra anyhow. Yeah, I know you all gonna throw that one back at me when I'm rolling around in a stupor on the floor of Defalco's on February 21st. See ya there!!

sparks fly!

My Big Fat Beer Geek Wedding: CBS brings the sleeper hit movie to TV as a weekly sitcom! Cultures collide when the daughter of a family of homebrewers marries a Miller Lite drinker!

Beer Factor: In this NBC game show, contestants compete by performing horrifying stunts such as consuming Anheuser-Busch products!

Beer of the Month - Barleywine & Holiday Beers



**By Mike Heniff,
Secondary Fermenter**

Thanks to Joe Lindsey for providing a recipe for last months article.

Also thanks go out to those that shared their homebrew at the meeting and to Ed Moore, Jimmy Paige, Bev Blackwood, and Bob Kochman for bringing some great commercial beers to

share. Also, thanks to Bob Kochman and Joe Lindsey for adding to the chain of command.

Someone asked me last meeting how many bottle openers were on the chain of command. The answer: 79. The latest weight is just under 7 pounds.

Holiday beers, when looking at the BJCP guidelines, are impossible to find. Can the guidelines be missing this style? Well, yes and no. Holiday beer, also known as "winter warmer", "wassail", or any other reference to the winter season, is not just one style, it encompasses many styles. Any style that is good to drink in the cooler winter weather is the norm, usually full-bodied, high alcohol beers. Some examples are based upon historical times when spices were used for balance and preservation instead of hops. Some of these holiday styles include barleywine, old ale, India pale ale, spiced beers, and Belgian strong ales.

The most popular spiced holiday beer is Anchor Our Special Ale. This beer has been brewed since 1975. The spices and balance vary each year with most of the recent versions being a strong spice character in a dark, rich beer. Over the years, the spices have included nutmeg, allspice, cinnamon, juniper, and spruce; although, Anchor is very secretive about their ingredients. The label on Our Special Ale displays a different tree each year.

Another popular holiday beer is Sierra Nevada's Celebration Ale. It is widely regarded as one of the finest examples of an American IPA. It is 6.8% alcohol (by volume) and displays a strong hoppiness with Chinook

(bittering), Cascade (finishing and dry hop), and Centennial (dry hop) with some sweet caramel malt to balance. The starting gravity is 1.064 with 65 IBUs of bitterness.

Finally, a great local example is Saint Arnold's Christmas Ale. The Christmas Ale is an old ale by style and displays a sweet maltiness and an decent alcohol content (7.0 % abv). Five varieties of malt are used as well as Pacific Northwest hops and the Saint Arnold house yeast strain. The starting gravity is 1.067 with 35 IBUs of bitterness. The brewery also offers a very-limited cask conditioned version that is absolutely spectacular. We'll be trying this one in April with the old ales.

The strongest beer of many breweries, most often brewed specifically for the winter season, is the barleywine (although any Foam Ranger knows that barleywine is great year-round, even before breakfast). Barleywines have been brewed for hundreds of years in Great Britain. These strong beers were traditionally matured in oak casks where the beer would mature and the resident micro-flora would impart a lactic or sometimes "winy" flavor, hence the designation "wine". Today many examples are brewed in Great Britain and the United States, although it is unfortunate that some of the classics (Eldridge Pope's Thomas Hardy Ale) are no longer produced or produced only in very small batches (Bass No. 1 Barleywine is brewed only at the Coor's Bass Museum Brewery), while others (e.g. Young's Old Nick) are declining in strength due to taxes and consumer preference.

The BJCP categorizes barleywines into English and American styles. Both styles are intensely malty, often sweet, displaying a strong flavor of pale and caramel malts with a strong hoppiness (especially bitterness) to balance the beer. A strong alcohol flavor is apparent, sherry and sometimes winy flavors are common. The main difference in the two categories is the hops. The

(Continued on Page ?)

Beer of the Month

Calendar



January 16th, 2004

Porter & Stout



Febrewary 21st

Barleywine & Holiday



March 21st

Belgian & Fruit Beers



April 18th

Brown, Old & Scotch



May 16th

Bock



June 20th

Wheat Beers



July 18th

Pilsner & Kolsch



August 15th

Pale Ale & Bitter



September 19th

Oktoberfest / Marzen



October 17th - 19th

Dixie Cup XX



November 21st

India Pale Ale



December 14th

Homebrewer's Xmas Party

Foam Ranger Events**March****March 2**

First Sunday
Rudyard's Pub

March 8

Pack & Ship
World Cup of Beer
Drunk Monk
DeFalco's

March 15

Pack & Ship
Crescent City
DeFalco's

March 21

March Meeting
DeFalco's

March 21-22

Bluebonnet Brew-off
Irving, TX

April**April 5**

Crescent City Comp
New Orleans, LA

April 6

First Sunday
Hans' Biergarten

April 18

April Meeting
DeFalco's

April 19

Entry Deadline
AHA Nationals
DeFalco's

April 25-27

Southern Regional
Qualifier, AHA Nationals
Saint Arnold Brewery

**Got an Event?
Send it to the
Brewsletter Editor!**

Beer of the Month (from Page 3)

American barleywine displays assertive American hop varieties which balance the strong maltiness. The English versions utilize more subtle English varieties of hops and focus on the malt flavors. Both have a starting gravity range of 1.080 to 1.120+ and a bitterness range of 50-100 IBUs. Classic examples are Sierra Nevada Bigfoot Barleywine and Anchor Old Foghorn Barleywine for the American and English styles, respectively.

For further reading, the Classic Beer Style Series has a great book on Barleywine by Fal Allen and Dick Cantwell.

Iraqis Protest "Cruel and Unusual" U.S. Attack

Baghdad (AP)

Iraqi citizens took to the streets to protest the "unholy alliance" that the United States appears to have established between Iraqi dictator Saddam Hussein and homebrewer Karel Chaloupka.

Pentagon sources deny sending Chaloupka into Iraq, stating: "He's an asshole, nobody can tell him what to do. If you tried, he'd just tell you to go fuck yourself." When asked to speculate what other reason the homebrewer might have for being there, no rationale was offered, except "They deserve each other, you figure it out."

Iraqi spokesmen refuse to divulge any information about the pair, citing reasons of national security. However they do admit to Chaloupka demanding a "decent beer" and reportedly having truckloads of Czech pils smuggled into the alcohol deprived country. He and the Iraqi dictator Hussein have been seen on Iraqi television urinating on crowds of well-wishers bussed in for the event and shooting various semi-automatic weapons at low flying Iraqi Air Force jets for fun. No casualties were reported.

Congratulations Foam Ranger Marathoners!

If you ever needed proof these people are crazy... However, exercise is a perfectly good way to work off all that extra beer, so get moving! Congrats to Charles (L), Titanic Bob (C) and Nannette (R) Good luck to all Foam Rangers in the MS150!

Some of the beers that we will be trying:

Holiday beer: Delirium Noel (Belgian Strong Dark), Affligem Noel (Belgian Strong Dark), Sierra Nevada Celebration 2002 (India Pale Ale), Abita Christmas (American Amber), North Coast Wintertime Ale (Belgian Golden), Anchor Our Special Ale (spiced).

American Barleywine: Sierra Nevada Bigfoot Barleywine (a vertical tasting from 2000 to 2003), Avery Hog Heaven Barleywine, Victory Old Horizontal

English Barleywine: Lee's Harvest Ale 1998, Anchor Old Foghorn 2002, North Coast Old Stock Ale 2002



Protesters express outrage at a beauty contest organized by Chaloupka to find a "Decent looking piece of ass in this shithole."

Brewing Tips for Barleywines and Holiday Beers

by Mike Heniff, Secondary Fermenter

Treat your yeast right. Make a starter, even if you are using a pitchable White Labs or Wyeast tube. A half gallon starter is suggested (one gallon jug, ½ pound DME, ½ gallon of water, and a lot of careful sanitation). Also, using the yeast cake from a previous batch works very well. Be sure to aerate the cold wort well; aerating the cold wort with pure oxygen works best for big beers. Be sure to control the fermentation temperature below 70 F; the fermentation creates heat, especially with a big beer like a barleywine. High fermentation temperatures can produce a lot of esters and strongly flavored higher alcohols.

When selecting a yeast strain, be sure to select one with a high alcohol tolerance (Wyeast 1056 and White Labs WLP001 are both good selections for alcohol tolerance and neutral flavors). Rouse the fermenting beer regularly (pick up the fermenter and swirl a few times) to be sure the beer fully attenuates. Fresh yeast may need to be added at bottling in order to properly carbonate.

When brewing a barleywine, be sure to add plenty of hops. A lot of flavoring, aroma, and dry hops will be needed to provide flavor and aroma through the strong maltiness. Also, the hop utilization is greatly decreased in a high gravity boil. For a full wort boil of a gravity of 1.100, the hop utilization we be 25% less than standard wort (OG of 1.050). This means you need to add 25% more bittering hops to get the same level of bitterness for a big barleywine as you would a pale ale.

Be patient. The best barleywines mature over a few years. At least six months are suggested to properly age a barleywine.

A Parti-gyle mashing process can be used to make a smaller beer after the barleywine mash is ran off. After collecting the wort for the barleywine, continue sparging and running off the wort to a make a beer such as a Scottish 60 or 70 shilling, English Mild, English Bitter, or American Blonde. Anchor Brewing uses this method to produce their Small Beer from the same mash as Old Foghorn Barleywine.

For holiday beers other than barleywines, a variety of spices can be added to beer such as nutmeg, allspice, cinnamon, cloves, ginger, black pepper, coriander, and grains of paradise. Adding spices may take some experimentation in which combination of spices

to use, the addition method, and how much of each spice to use (I generally use one of the many homebrew recipe books to point me in the right direction).

These spices can be added in a variety of methods such as to the boil (can be added in multiple additions like hops) and/or secondary, steeped in vodka and strained (add just the vodka at bottling), or made into a tea using a coffee pot and filter (adding the tea at bottling). There are also some spice extracts available. Good base styles to use include Blonde Ale, ESB, and Brown Porter. There is a 500+ page book on brewing spice and herb beers called Sacred and Herbal Healing Beers by Stephen Buhner for further reference.

Ooby Dooby Barleywine (by Joe Lindsey)

Volume: 5.5 gallons
Original Gravity: 1.127
Bitterness: 104 IBU

Malts (mash rest at 154 F):
Light Liquid Malt Extract 12.75 lbs.
Domestic Two-row Pale 3.0 lbs.
British CaraPils 2.5 lbs.
British Medium Crystal 1.5 lbs.
Belgian Biscuit 1.0 lbs.
Belgian Special B 1.0 lbs.
Flaked Barley 1.0 lbs.
Domestic Wheat 0.25 lbs.

Hops:
2.25 oz. Chinook at first wort
2.25 oz. Willamette at 30 min
2.50 oz. Cascade at 10 min
1.38 oz. Cascade dry hop

Yeast:
Wyeast 1056 American Ale or White Labs WLP001 California Ale

For an extract recipe with steeping grains, substitute 2.1 pounds of light DME or 2.4 pounds light LME for the Pale malt. Also, add an additional 0.6 pounds of CaraPils in place of the Flaked Barley. Steep the grains in a grain bag at 150 F for 30 minutes and lightly sparge with 160 F water.

Brewers Assistance Program

Need help brewing?

Contact one of the following Foam Ranger members:

Bev Blackwood
713.432.1248 (H)
713.927.4832 (M)
Before 11:00 p.m.

Joe Lindsey
409.925.4664 (H)
409.763.2366 (W)
Joe Never Sleeps

Steve Moore
713.923.2412 (H)
Before 11:00 p.m.

Jimmy Paige
281.894.0307 (H)
713.603.2512 (P)
Before 10:00 p.m.

Ron Solis
281.324.7157 (H)
Before 9:30 p.m.

Jim Youngmeyer
713.667.0455 (H)
713.267.5108 (W)
Before 9:30 p.m.

Please respect their stated time preferences when calling!

DeFalco's
713.668.9440
Business Hours only

Want to Volunteer?
Contact
Bev Blackwood
bdb2@bdb2.com

Foam Ranger Photo Page



Berbo "the billboard" catches a cold breeze up his Utilikilt.



You can pick your leaders and you can pick your nose, But you can't pick your leader's nose



The bigger the trophy, the smaller the...



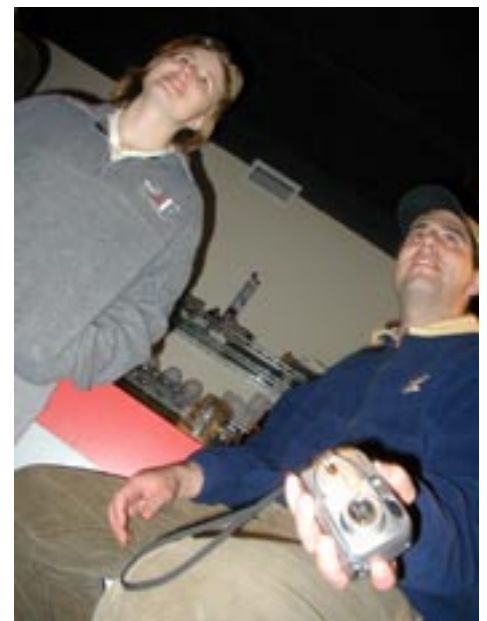
The Wazette makes Emil an offer he can't refuse.



**Stout month:
The Battle of the Widgets**



"Back in my day, we didn't have no fancy brew kettles, we had to brew in a sheep's stomach hung over a fire. That was REAL beer you little whipper-snappers, it didn't taste like this candy-assed stuff you kids drink. It was a brewer's drink, yep, yep.."



The hour gets late, the photos get weird.



Mark offers Jimmy advice on handling his meat.



The Sly Bastards - Kings of Internet porn and tasteless websites.



Sandy is easily amused.

"No, I'm serious! See how if you stroke it, it gets bigger?"

"I want to drink your stout!" Steve attempts to impress the ladies with his beer vampire impression.



"Bev, you are SO full of shit..."



Foam Ranger Photo Page

This Month in Foam Ranger History



By Sean Lamb, Club Historian (Sorta)

15 Years Ago

In the Brewsletter: Results of the Foam Ranger "In-house" competition

held on February 9 at the Red Lion are posted. Of the 51 entries that were judged Best of Show was awarded to Jim Johnson (???) with Mike Templeton and Chris Todd taking 2nd and 3rd place. Dr. Strangebrew covers recipe formulation.

At the Club Meeting:

The Febrewary 1988 meeting was held at the Red Lion Inn (7315 South Main) in a large apartment on the third floor. This afforded much more privacy than the Gingerman, and the club was actually able to get some business done. The first club raffle was held, garnering \$24 for the club. A "True-Blue all Malt Porter" kit was won by Larry Bartos. Beer of the Month was Stouts. Guinness, Tooth Sheaf, Boulder and Sierra Nevada were served.

Other Events:

Nothing recalled.

10 Years Ago

In the Brewsletter:

Ex Grand Wazoo Lou Carannante gets his last licks in, having been unable to submit his column the last couple of months due to injury. 2ndary fermenter Sean Lamb begins his string of "stupid story" Beer of the Month Articles with Strong Ales. Articles submitted: Beers from Beer Across America by Tom Witaneck, Beer recipe formulation part 2 by Lou Carannante, and a review of the book Real Beer and Good Eats by Brewsletter editor Sean Markham. An article on "Homebrewing Club Versus

Drinking Club" was submitted by editor Markham setting and agenda for club meetings in hopes of reducing the chaos.

At the Club Meeting:

The meeting was held at Lou Carannante's house. Lou gave a technical presentation in his 3-vessel brewing system. Due to some goof-ups and goof-offs at the January meeting, a new Grand Wazoo needed to be elected. Andy Thomas was duly elected to the job. The club voted to open a club checking account. It was announced that the "Muck and Meyer" brewing team of Foam Rangers Lou Carannante and Ron Kline won the Gulf Coast Homebrewer of the year award in 1992, tied with John Manczuk of the Cowtown Cappers. Beer of the Month was Strong Ales, with 2ndary Sean Lamb serving Duvel, Chimay Grand Reserve, Sam Smith's Imperial Stout, Samiclaus, and 1993 Bigfoot Barleywine from Sierra Nevada.

Other Events:

None recalled.

5 Years Ago

In the Brewsletter:

New Grand Wazoo Steve Capo pledges to make changes to improve the club, including moving meetings back to the 3rd Friday of the month and at a location more central than the Odd Fellows Lodge in the Heights. Wayne Smith starts his tenure as 2ndary Fermenter with a column on Pilsners. Brewsletter Editor Charles Vallhonrat publishes the first part of a multi-part interview with Brock Wagner of the St. Arnold Brewing Co.

At the Club Meeting:


The meeting was held at DeFalcos on Robinhood in the north end of the Rice Village. 2ndary Fermenter

Wayne Smith covers for Grand Wazoo Steve Capo. Mr. Capo was impeached, but not relieved of any of his duties. A contest for a new club logo was announced. David Cato took over as competition coordinator. Beers of the Month: Bitburger Premium Pils, Paulener Premium Pils, Pete's Wicked Bohemian Pilsner, Peter's Brand Dutch Pilsner, Pilsner Urquell, Samuel Adams Golden Pilsner.

Other Events:

Rock Bottom Brewery on Richmond closes on February 9th.

**Don't forget to pay
your dues!
Make checks
payable to:
The Foam Rangers**

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>

2822 FAIRWAY PARK DRIVE
HOUSTON, TEXAS 77062

713-681-9464
FAX 713-681-9464

Bonus Ranger Photo Page!



It must be true love,
Steve is sharing his beer.



"You DO know my husband
is here, right?"

Coming Soon to a Marathon Near you!

VALLHONRAT

5 packs of "Goo:"
\$6.00

2 pairs of
running shoes:
\$200.00

Running 26.2 miles
for a \$5 t-shirt:

Stupid.

THE RUNNING BASTARD

TAFT ENTERTAINMENT PICTURES/KEITH BARISH PRODUCTIONS Presents TRI-STAR PICTURES A LINDER/ZINNEMANN PRODUCTION
 • ARNOLD SCHWARZENEGGER IS THE RUNNING MAN MARIA CONCHITA ALONSO YAPHEE KOTTO AND RICHARD DANSON in a film Music by HAROLD FALTERMEYER
 THOMAS DEL RUTH Executive Producer KEITH BARISH AND ROB COHEN Screenplay by STEVEN E. DE SOUZA Based on the Novel "The Running Man" by RICHARD BACHMAN
 Directed by TIM ZINNEMANN AND GEORGE LINDER Produced by PAUL MICHAEL GLASER



"Steve, what the hell is up
with that hair gel you left on
my brush?"



Yeah, I was once Wazoo, you
wanna make something of it?

Foam Ranger Competition Corner



By Joe Lindsey & Bev Blackwood

Let's hear it for our MCAB Winners! The "silver bullet" award has to go to A.C. Spraggins for

his English Pale Ale. Not only did he take first place in the category the first time he entered at Dixie Cup, he walked away with the first place award at MCAB with a re-brew of the same beer! A.C. credits his brewing magic to "a small piece of gnat's eyelash that's been pickled for 6 months or more, then stored on Funk and Wagnall's front porch for a secret period of time." Whatever it is, let's hope it sticks with him through Bluebonnet, those first place points add up quick! Other MCAB winners are Joe Lindsey with a second place award for his Stout, Bob and Cathy Orahod with a third place in Brown ale and Bev Blackwood with a third place in Old Ale.

Our quest to return to MCAB in even greater numbers continues, with substantial numbers of entries to the Boston Wort Processors event and to Reggale and Dredhop in Boulder. Thanks go out to all who entered! Remember to bring your entries for Bluebonnet to the monthly meeting so that they can be carefully delivered to the Bluebonnet check-in by Bev Blackwood the following day. Upcoming MCAB contests and their Pack and ship dates are:

World Cup of Beer (CA)
Pack & Ship - March 8th

Drunk Monk (IL)
Pack and Ship - March 8th

In addition, we have several other competitions we're hoping to enter in force. The Crescent City C-Cup is easily the most exotic trophy on the

Gulf Coast Circuit. It's a bronzed bra converted to a mug... kinda. They also throw a great party with the best crawfish you will ever eat. This year's event is scheduled for April 5th.

Crescent City (LA)
Pack & Ship - March 15th

We are hosting the AHA Regionals again this year. Jimmy Paige is coordinating this year's event, which will again be held at Saint Arnold Brewery.

AHA Nationals, Southern Regional
Entries due April 19th at DeFalco's

AHA Southern Regional, Judging
Saint Arnold Brewery,
April 25-27
Times to be announced.

At this time you need to be brewing for these competi-

tions and planning ahead for the KGB's Big Batch Brew Bash. The style for this year's event is Category 10D, American Brown Ale.

If anyone is interested, upcoming AHA club-only competitions are Brown Ale (Category 10) in April and Old Ale (Category 11) in May. Let me know if you want to submit to either of these competiitons on behalf of the club. The club will cover the entry fee. If more than one person is interested in submitting, then we will judge entries on the pack and ship date. Thanks again for your entries and efforts on the club's behalf!




c.r. goodman

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

Brewsletter office
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Houston, Texas 77025



**Febrewary Club
Meeting is
Friday,
January 21st
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