



THE FOAM RANGERS Newsletter Urquell

Houston's Leading Brews Source

March 2003 - Volume 23 - Issue 3

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March Meeting:
Friday,
March 14
8:00 p.m.
at DeFalco's

National Beer Supply Threatened by Terrorism!

By Steve "Scoop" Moore

Secretary of Foamland Security Tom Fridge has declared an Amber Ale alert, indicating a high risk of beer terrorism. The Department of Foamland Security (DFS) has developed a system of 5 color-coded beer threat levels. The beer threat level is elevated based on tips from unreliable sources or whenever it is politically expedient. Fridge is charged with guarding the safety of the nation's beer supply and has the discretion to open the National Malt and Hop Reserves.

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Foamland Defense Secretary Tom Fridge drinks up while declaring an Amber Alert.

Out of the Wazoo

By **Kuyler Doyle,**
Grand Wazoo



Well it's already March here in H-town which means that in a span of one month we've moved from tasting our winter warming beers to beers that remind us

more of spring-like weather. Secondary Fermenter Mike Heniff did a fantastic job of pickling our livers with his huge selection of barleywines and holiday beers. I hope you all were not hurting too bad on Saturday morning. Thanks also to all the members who brought back beer from out of town excursions. Don't forget the Foam Rangers when you are buying that elusive beer that

you found on your travels!

We turn now from our annual Barleywine Blowout to our own version of "March Madness" in our Belgian beer month. The club has hosted some legendary Belgian beer tastings and upon speaking with Mike, this year will be no exception. I know that there are many of you who claim you don't like Belgian beers. Well, you should still come to the meeting anyway and give these a try. Those crazy Belgians make so many different kinds of beer that you're bound to find something you like. Bill hosted a brew-in at DeFalco's in February and will be sharing his keg of Tripel with us at the meeting. Thanks, Bill! (By the way, there are still a couple of dates open for shop brew-ins for those interested!) One major difference with this meeting is that it will be held on the 2nd Friday of the month (March 14th) rather than the 3rd so that we can all attend the Bluebonnet Brew-off up in Dallas.

(Continued on Page 8)

The Brewsletter Urquell
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Any resemblance to persons living or dead is purely intentional especially if it's Karel, since he gets so torqued about it.

Any and all submissions are welcome, just be sure you have them in by the deadline, which is two weeks before the monthly meeting. Unless Kuyler changes the meeting date without telling us, in which case the deadline is whenever the hell I want it to be!

Be nice, or you may end up in these pages and we shall be forced to taunt you again!
 I fart in your general direction!

Meeting Minutes



*By David
 Capolarello,
 Scrivener*

Well folks, here we are again, I can't believe how fast the month passes. The February meeting at DeFlako's started off on a cold note, temperatures only in the 40's and my

car with the seat heaters in the bloody shop - doggone it! I arrived to see a fairly good number of Rangers supping up some decent homebrews including a nice brew from the Waz.

The featured styles for this month were Holiday ale and Barleywines. Always the favourite amongst several of our membership, the strong brews flowed freely, although, come to think of it - I don't seem to remember any of them really (surprise, surprise). But you all know what a wussie I am when it comes to the strong stuff! Give me a Mild or Bitter any day. But that's another month isn't it. What I do remember is, as I looked around the crowd while the Waz took up position for the big announcements of the night, was how utterly boring our meeting attire was. Come on people, next meeting, more flash please.

Now on to the actual meeting. First up was the sticky problem of unpaid dues. Come on lads and lasses you know \$20 bucks is an absolute steal for all the great benefits of our club, so break out those wallets and hand Mr. Widger the cash. Waz then told us about the great Foamranger directory, a veritable ocean of club info. Please let the appropriate officer have your credentials for the directory. Next up was

Join the Foam Ranger E-mail Lists!

By Dave Cato, List owner

In the example that follows, LISTNAME should be one of these mailing list names: **foam-rangers**, **foam-rangers-announce**, or **houston-homebrewers**. Replace LISTNAME with the *actual name* of the list when subscribing!

To subscribe to one (or more) of these lists, send the single line:

subscribe LISTNAME

in the body of an e-mail message, in *plain text* (make sure the message is not sent in

the subject of pub visits. March's Sunday pub visit (don't know which Sunday) is to Ruddyard's Pub on Waugh in the Montrose area - one of our longstanding good beer bars, with April's visit to Hans Bier Haus in the Kirby area. Now what about May you say. Get a load of this. We're off to the Brenham Brewery and have been invited to a brew-in there too. [Ed. - *This has been changed due to the National Homebrew Day event at Saint Arnold*] You can even sleepover at Larry Mayhew's estate. He is even offering his grounds for free to anyone who wishes to stay the night. Well, free if you can satiate his prodigious thirst for excellent brews that is. The following announcement pertained to the March meeting. It is being moved forward a week because the Bluebonnet competition in Dallas clashes with our usual 3rd Friday of the month Foam Ranger meeting spot. So remember March 14th will be our next meeting date. Finally, Kuyler mentioned our pick for the 2003 Dixie Cup theme. That's right folks, our favorite annual festival turns 20 this year and the Dixie Cup gets Lei'd - Hawaiian style. So bring out the most horrendous Hawaiian shirt you can find and spill lots of beer on it! I am already hearing some of the speakers that will be there are gonna knock your socks off. Be there or be boring and sober!

Despite the cold evening (for Texas anyway), all who attended proceeded to have a good ol' Barleywine time. I must thank Mark and his smoker again for the excellent meat fest, I can't wait to see if he brings a whole roast pig wrapped in banana leaves or something to the Dcup. I suppose that's about it for this month's diatribe, I'll see ya in March for the early meeting, that's if we're allowed out during the super heightened, red alert status our illustrious government will probably have us under by then. Cheers!

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Beer of the Month - Belgian and Fruit Beers



**By Mike Heniff,
Secondary Fermenter**

Thanks to Joe Lindsey for providing a recipe for last month's article and a few examples at the meeting. Also thanks go out to those that shared their homebrew at the meeting and to Ed Moore, Jimmy Paige, Cliff Peery and for bringing some great

commercial beers to share.

I want to start off by apologizing for the small portion quantity for the upcoming March meeting. I hope to make up for it by quality, quantity (more beers than most months), and alcohol content. Along those lines, we will be drinking quite a few high alcohol beers – be sure not to drive if you are drunk – I already have my designated driver secured.

Belgium is a small European country (about 25 % of the size of Louisiana) located on the North Sea nestled between France and Germany, just south of the Netherlands. Belgium is split into two regions: the north is Flanders and is Flemish speaking (a Dutch dialect) and the south is Wallonia and is French speaking. (For those potential travelers to Belgium, most everyone speaks a third language as well: English.)

Although being a small country, Belgium has over 100 breweries and over 400 different beers. Belgium is also a land of dozens of unique styles, many brewed using hundred year old recipes and equipment. To use the phrase "Belgian Style" is almost an oxymoron; each beer is not like the next one. Unfortunately, approximately 70% of the country's population is pilsner drinkers (usually Belgian pilsners such as Stella Artois, Maes, Jupiler, and Primus). Today, many Belgium style beers are brewed in countries such as the Netherlands, Canada, and the United States. Some great examples in the US include New Glarus (WI), New Belgium (CO), Ommegang (NY), and Allagash (ME).

Beers from Belgium, in general, are higher in alcohol content than most beers, some contain

fruits or spices, and many have flavors or balances that are dry, tart, phenolic, spicy, fruity, and alcoholic. These styles include the lambics (with and without fruit), Abbey beers (Dubbels and Tripels), wheat beers (saisons and wits), sour beers (Flemish red and brown), and a myriad of other beers with Belgian characteristics (golden, strong golden, strong dark, Trappists, etc.).

Belgium is famous for its Trappist breweries. There are seven breweries that are allowed to be called "Trappist" and are brewed by monks of the Cisterian order: Orval, Chimay, Rochefort, Westmalle, Westvleteren, and Achel (which has just started brewing again in the last few years), and another just across the border in the Netherlands, Schaapskooi (aka La Trappe). Chimay is the most widely distributed line of Trappist beers. They offer a rich, malty dubbel (Premiere), a fruity, strong tripel (Cinq Cents), and a wonderful strong, rich Trappist (Grande Reserve). Orval produces only one beer which is named for the Abbey. When fresh in Belgium, it has a strong citrus hoppiness from Styrian Goldings and has a subtle tartness, not so much unlike a strong Anchor Liberty. Most examples of Orval in the US are quite a bit more acidic from the development of lactobacter bacteria but they are still quite an enjoyable experience. La Trappe has a Dubbel, Tripel, and a Trappist Quadrupel; all are great beers but can be quite expensive. Rochefort and Westmalle are available in the US but are not available locally (but I assure you, they are definitely worth trying). If you visit Belgium, the Westvleteren beers are spectacular and are worth the trip, especially the 12 degree Yellow (or Gele in Flemish) but the Westvleteren can even be hard to find there. There is not a specific BJCP style for Trappist; these beers are brewed among many styles, most often dubbel or tripel but some examples are a style all of their own.

Dubbel and Tripel are styles often grouped as Abbey beers. Originally, they were brewed by religious Abbeys but

(Continued on Page 4)

Beer of the Month

Calendar



January 16th, 2004

Porter & Stout



February 20th, 2004

Barleywine & Holiday



March 14th

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 13
Pack & Ship
Crescent City
DeFalco's

March 14
March Meeting
DeFalco's

March 21-22
Bluebonnet Brew-off
Irving, TX

April

April 5
Crescent City
New Orleans, LA

April 6
First Sunday
Hans' Biergarten

April 18
April Meeting
DeFalco's

April 19
Entry Deadline
AHA Nationals
DeFalco's

April 24
Pack & Ship
Sunshine Challenge
DeFalco's

April 25-27
Southern Regional
Qualifier, AHA Nationals
Saint Arnold Brewery

May

May 3
National Homebrew Day
Saint Arnold

Beer of the Month (from Page 3)

many times nowadays they are brewed by larger breweries, sometime under contract from an actual Abbey or sometimes just using the name of a historical Abbey. The origination of the terms dubbel and tripel has long been debated. In general dubbels are dark amber or brown in color, are moderate in alcohol (6 – 8 % abv), and have a rich malty aroma including fruity, plum-like, currants, and spice. Their bodies are full, rich of malt especially plum, finishing with some spiciness and alcohol warmth. Tripels are golden in color and slightly higher in alcohol (7 – 10 % abv). The aroma of a tripel is complex, showing well blended flavors of esters, malt, spice, and alcohol. The body is medium in mouthfeel but low considering the strength of the beer. Flavors are crisp with some malty sweetness, lightly spicy, with an alcohol warmth lasting well into a crisp finish.

The Belgian Strong Golden style originated within the last 30 years as an effort by the Moortgart brewery to turn their strong dark into a golden, mainly due to the trends of consumer preference. Their dark which was then known as "Duvel", Flemish for Devil, got its name from when the brewer first tried the strong beer and exclaimed that it was "a Devil of a beer", in Flemish, of course. Many strong goldens are made in Belgium nowadays, many using the traditional naming references to mischief, such as Sloeber ("joker"), Judas, Satan, and Lucifer. Strong Goldens are golden in color, often clear, and high in alcohol (7 – 10 % abv). The aroma can be estery, spicy, with alcohol but are generally less estery and malty than a tripel. The body is medium but quite thin considering the alcoholic strength. The flavor profile is spicy, alcohol warming, crisp, often times quite heavily carbonated.

Belgian Wit is a style that was revived in 1966 by Pierre Celis at the Hoegaarden Brewery. The brewery was later bought by the Belgian brewing conglomerate Interbrew in 1985 after a fire. Celis brought his recipe and brewing experience to Austin, Texas. Celis later sold a share of the operation to Miller Brewing in order to expand the brewery's distribution network. After eight years of brewing in Texas, Celis eventually sold the joint operation to Miller who finally closed the brewery down. Today, Celis White is contract brewed in Belgium (by De Smeldt) but not exported to the US. Celis White and Celis Pale Bock (a Belgian Pale

Ale) are currently being brewed by Michigan Brewing Company (who bought the Celis Brewery equipment) for keg distribution in Austin. They plan to distribute the beers more widely once their labels get approved by the TABC. Belgian Wits are based upon wheat, barley, and sometimes oats with most examples having additions of spices such as coriander and bitter orange peel. Spices such as cumin, chamomile, grains of paradise, and cardamom have been used as well. They also may have some tartness from lactic acid.

Lambics are a family of beers based on unmalted wheat and malted barley, usually of lower alcohol, oftentimes with fruit, and are noted for their sourness (from light to extremely sour) and occasional "sweaty horse" flavors. Lambics are produced only in a small region around Brussels (in the Senne valley) and are fermented using the naturally airborne yeast. Because of this ancient process, lambics are our link to how beer may have tasted before the discovery (and culturing) of yeast hundreds of years ago. Lambics can be subdivided as follows: straight lambic (unblended), gueuze (blended), fero (sweetened lambic), kriel (sour Belgian cherry), frambozen or framboise (raspberry), peche (peach), cassis (black currant). Lambics can be reproduced outside of this region using ale yeast with cultured *Brettanomyces* and *Lactobacillus*.

There are many other "styles" that there is just not enough space to write about, although we will try many of these at the meeting including Belgian Pale Ale, Belgian Golden, Flemish Brown and Red, Belgian Strong Dark, Saison, the French Biere de Garde, and a myriad of regional specialties.

Michael Jackson has a great Belgian beer book appropriately titled *Great Beers of Belgium*. Also *The Classics Beers of Belgium* by Deglas is very good. If you're traveling to Belgium, the CAMRA book by Tim Webb, *The Good Beer Guide to Belgium and Holland* is indispensable.

Erratum:

Last month's Brewsletter mistakenly reported that Karel Chaloupka was arrested while attempting to break into the Anheuser-Busch brewery stark naked, screaming: "Pilsner? What the fuck do you people know about fucking pilsner? I'm fucking Czech! I have fucking been there! I got your fucking pilsner right here!" The Brewsletter regrets the error.

Brewing Belgian & Fruit Beers

by Mike Heniff, Secondary Fermenter

The essential ingredient for brewing a Belgian style beer is the yeast. It is the yeast that gives the Belgian beer most of its character. If you take any Belgian recipe and use most other yeasts, you'll get a beer that clearly is not a Belgian. There are a lot of different Belgian yeasts available from both Wyeast and White Labs. Pick the yeast for the character that you want in your beer based on the flavor descriptions.

Most Belgian styles are high in alcohol. Therefore see my comments in last month's BOM article on treating your yeast right. Oxygenation of the cool wort is particularly important; the more oxygen that you use the healthier your fermentation will be and the more that higher alcohols, phenolics, and esters will be in control. Fermentation temperature is very important as well. At higher fermentation temperatures, more esters and fusel alcohols will be produced. At lower temperatures, alcohol and esters will be more subdued and the spicy phenolics will become more apparent. Some brewing books suggest fermentation temperatures in the upper 70's F and even as high as 86 F! I disagree and recommend keeping the temperature between 66 F and 70 F.

Candy sugar is made from beets and is similar to rock candy; it tastes great and works even better in beer. Candy sugar is an essential ingredient for the big Belgians (Dubbel, Tripel, and Belgian Strong Dark and Golden). Adding candy sugar will reduce the mouthfeel and add spicy, alcohol warmth to the beer. Candy sugar can make that 1.085 strong golden drink like a 1.055 pilsner.

Almost any fruit can be added to beer – picking the right fruit for the style is critical. Some fruits do not go well with some styles of beers (how about a pear stout). Randy Mosher suggests thinking of dark malts as chocolates and crystal malts as caramel. Fruits that go well with chocolates will be good in dark beers and fruits that go well with caramel will go well in amber beers.

Fruit can be added as a puree, fresh, frozen, or even in the extract form (Defalco's has a good selection). You can add the fruit to the boil, to the wort after being cooled, or to the secondary fermenter; the extract can even be added at bottling. Adding fruit to the boil will sanitize

the fruit but it will cause a pectin haze and may drive off much of the precious fruit aroma. Fruit that is added to the cool wort must be pasteurized at 150 F for 20 minutes to sanitize the fruit. This will reduce the haze formed since the fruit is not boiled but again, the precious aroma can be scrubbed out by the CO₂ given off by the yeast during fermentation. Fruit that is added to the secondary fermentation may not need to be pasteurized since the alcohol in the beer will sanitize any weak microorganisms, but depending on your paranoia about sanitation you may still want to pasteurize the fruit anyways.

When formulating your fruit beer recipe, keep in mind that the fruit can dry out the beer and decrease the acidity of the beer. Therefore, make the beer slightly sweeter than you would as if you were not adding fruit. Some brewers add lactose to provide an unfermentable sweetness to balance the fruit. Also, if this beer will be entered into a competition, the BJCP guidelines say that the fruit must complement the original beer style – not overwhelm it.

One last word of caution: avoid adding or crushing the seeds and pits with the fruit. Many fruit seeds and pits contain cyanide precursors and can cause death if ingested in large quantities. Although, death from fruit in homebrew is unlikely; it is better to be safe than sorry.

Belgian Strong Golden (similar to Duvel)
– by Mike Heniff

Volume: 5 gallons
Original Gravity: 1.082
Bitterness: 35 IBU

Malts (mash rest at 152 F)
Belgian Pils Malt 14.25 pounds
Belgian CaraPils 0.75 pounds
Light Candi Sugar 1 pound

Hops
1.25 oz German Perle at 60 min
0.75 oz Czech Saaz at 10 min
0.50 oz Czech Saaz at 0 min

Yeast (fermentation at 68 F):
(Continued on Page 10)

Brewers Assistance Program

Need help brewing?

Contact one of the following Foam Ranger members:

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

Kuyler Doyle
713.523.8379 (H)
832.566.1197 (C)
Before 10:00 p.m.

Mike Heniff
281.489.3762 (H)
281.474.1537 (W)
Before 9:00 p.m.

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

Jimmy Paige
281.894.0307 (H)
832.576.6191 (C)
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

Foam Ranger Photo Page



Barleywine.. Make... Strong!



It's official, Hell has frozen over...



Taken at about O-drunk-thirty.



**Who wants barleywine?
I do! I do!**



**And now you know...
the REST of the story!**



**Nickname of the moment:
Lucky Bastard**

**Barleywine
has differing
effects on
people...**



Stupid Homebrewer Tricks



Kari, NO! I swear, she was just my lab assistant, it meant nothing! Just don't....

Agggggghhhh!



Ooooooh! That's a lot better down there...

You know Kuyler, when Joe said he wanted a deposit on the glove, I don't think that's what he had in mind...



Joe gets the "deposit" back...



Yes Ed, but what do you REALLY think?



Serving Technique #34: The Backhand



Andrew, you're supposed to compare them one at a time!

Foam Ranger Photo Page

Out of the Wazoo (from Page 1)

Speaking of the Bluebonnet, it looks like we have another great entry year for that competition. If you didn't see it at the February meeting, Bev's car was packed full of entries. Huge thanks go out to him for getting up early the day after the barleywine meeting and driving to Dallas and beyond so that our entries there in the best condition possible. Let's hope we have another great showing and we can hang on to that ceramic stein that has been collecting dust at DeFalco's for the last year. I encourage everyone to journey up to Dallas for this year's event. The more Foam Rangers attend and participate, the cooler it is when we win and the more attendees it brings from North Texas to the Dixie Cup.

We have officially kicked off the heavy homebrew competition season. Congratulations go out to the Foam Rangers who have won awards in recent competitions, including A.C. Spraggins, Joe Lindsey, Bev Blackwood, and Bob and Kathy Orahoad at the MCAB and Mike Heniff in the Kansas City Competition. The Crescent City Homebrew Competition and the Sunshine Challenge are close on the heels of the Bluebonnet, so don't take a break from brewing



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now! We want to have a really strong showing in all of the Gulf Coast circuit competitions and to take home as many trophies as possible this year! Also coming up in the beginning of June is the KGB sponsored Big Bash Brew Bash that is a competition of a single style selected each year. The winner is awarded the chance to brew a big batch of beer with the brewers over at St. Arnold's. This year's style is American Brown Ale, so be working on your recipes now!

The officers of the club have already been brainstorming and working on the plans for our very own competition, the Dixie Cup that will take place in October. For a brief preview, the theme will have a Hawaiian motif and apparently Fred Eckhardt will get lei'd. The speaker lineup is coming together as Adam Avery of Avery Brewing, beer writer Gregg Smith, and of course Fred Eckhardt have given their pledge to attend this year's event. Also, Brad from Real Ale Brewing is almost positive that he can attend as well. We're holding out for one more speaker, but it's already looking like it will be an incredible lineup.

I presume that if you are reading this Brewsletter prior to the March meeting then you have done your duty and paid your dues for the year. If so, thanks! You will also be receiving your official membership cards very soon that entitles you to a discount on your ingredients from the

AHA Regionals Are Coming Up!

**By Bev Blackwood
Brewsletter Editor &
AHA Evang-ale-ist**

This year's Southern regional qualifier for the AHA National Homebrew Competition will be held April 25 through 27, at the Saint Arnold brewery.

Jimmy Paige has volunteered to coordinate this year's judging and will need help from as many judges and stewards as he can get. The bulk of the judging will be held on Sunday, April 27th. There is a short session on

Houston area homebrew shops. You will also receive a Membership Directory of all Foam Rangers so that you can figure out how to contact other Foamies by email or phone.

Other items on the calendar that are important to keep in mind are the first Sunday pub visits each month. We will be visiting Hans' Bierhaus on the first Sunday in April. I'm hoping the weather will be nice enough by then to enjoy some beer in the garden. The first weekend in May will be this year's National Homebrew Day where all area homebrewers will brew on site at St. Arnold's. This event has been a great time the last couple years with great turnouts, so be sure to mark your calendars now.

We will also have new Foam Ranger attire available soon for those who are interested. We will be doing another Foam Ranger T-shirt with a new quote on back as well as offering polo-style shirts and caps with an etched F.R. logo. We have to make sure we look professional on the trip to the podium to accept our awards at all the upcoming competitions!

Well, that's pretty much the goings on for the club right now. Again, we want to encourage everyone to brew for and attend the Gulf Coast regional events coming up, starting with the Bluebonnet. We'll see you all for another huge sampling of Belgian beer on March 14th and then up in Dallas the following weekend!

Saturday, April 26th before the regular Saint Arnold tour, from 9:00 a.m. until Noon. He will also need help with check-in the weekend of April 19th, when all entries are due.

AHA members get a discount on entries at \$8.00 each, while non-members pay \$12.00 per entry.

Qualifiers at this regional competition go on to compete at the AHA Nationals in Chicago. Other states in our qualifying area are: Florida, Alabama, Mississippi, Louisiana, Arkansas, New Mexico and Arizona. Jimmy expects over 400 entries, so let's all pitch in to give him a hand!

This Month in Foam Ranger History



By Sean Lamb, Club Historian (Sorta)

20 Years Ago...

In the Brewsletter:
A legislative alert on the Homebrewing Bill that would

make beer brewing legal in Texas was posted. An article on making "Ale Mead" was contributed was contributed by Larry Bristol. Scott Birdwell contributed a review of the Home Wine and Beer Trade Association national homebrew competition held in Memphis, TN in February.

At the Club Meeting:

The Houston Homebrewers Guild meeting was held at DeFalco's on Morningside on March 17th. Beers of the Month were "green beers" and Stouts.

Other Events

None noted.

15 Years Ago...

In the Brewsletter:

The details of upcoming Homebrew competitions are covered - 3rd Annual Texas Homebrewers Rendezvous, 3rd Annual Homebrewers Alliance Conference and Competition, and the 4th St. Patrick's Day Okie-Irish Homebrew Competition. A review of the market breakdown of beer sales, including in imported beer sales by brand decries the lack of beer information provided to the beer-buying public. Dr. Strangebrew explains the use of adjuncts. Results from the 1988 Bluebonnet Brew-off are posted. Pale ale recipes are included as part of the Beer Of The Month review.

At the Club Meeting:

Held at the Red Lion Inn on Friday the 18th. The decision to have ceramic steins made with the club cowboy logo was announced. BOTM was

pale ales and brown ales, with Newcastle Brown Ale, Sam Smith's Nut Brown Ale, Draft Bass, Draft Anchor Liberty Ale, Draft Sierra Nevada Pale Ale, Draft Young's Special London Ale, and Belhaven Scottish ale were served.

Other Events:

John Stevens and Bruce Joe join the club.

10 Years Ago...

In the Brewsletter:

The "Roman Holiday" issue has an Out of the Wazoo article by Andy Thomas recounting the "great time" that was had that Bluebonnet Brewoff in Dallas. Secondary Sean Lamb recounts the virtues of Bocks. A letter from Mike Siedensicker (2ndary fermenter in 1988) and president of the Boderline Brewers in El Paso providing "constructive criticism" of the 1992 Dixie Cup is run, with a rebuttal by an unnamed contributor (editor Sean Markham?) Sean Lamb includes a column about info on homebrewing available from the internet. Jerry Rogen contributes an article on joining the Beer Drinkers of America lobbying group. The 1993 Bayou Rendezvous plans are revealed.

At the Club Meeting:

Held at Buck Wyckoff's house. Buck made a technical presentation on mead making assisted by his CAD workstation. The Dixie Cup, the Jennings Bayou Rendezvous, the wheat beer kit competition, a club checking account, club brew-ins, and a pub crawl were covered in the meeting. Ron Klein and Lou Carannante were presented with their Gulf Coast Homebrewer of the Year plaque. BOTM was bocks, with Sierra Nevada Pale Bock (1992), Spaten Premium Bock, Wurzburger Mai Bock, Sam Adams Double Bock, Paulaner Salvator, and Eku 28.

Other Events

None Noted

5 Years Ago...

In the Brewsletter:

Grand Wazoo Steve Capo reports on the new site for the March meeting - the "clubhouse" on the top floor parking lot of the Village Brewery. He also mulls over some planned changes for the club. Dave Cato kicks up the competition coverage, Wayne Smith covers Belgian and Fruit beers in the BOTM article. Part two of the Brock Wagner interview is printed.

At the Club Meeting:

New club membership cards were handed out. BOTM were Lindeman's Framboise Lambic, Lindeman's Peche Lambic, Hoegaarden White, North Coast Prangster Belgium Style Golden Ale, Celis Dubbel, Liefman's Goudenband, Chimay Premiere, Belle-Vue Gueuze, Jen Lair Biere de Garde, and Duvel.

Other Events:

None noted.

[Ed. - Congratulations Sean for giving us a sense of the long history of the Foam Rangers. Thanks to Fred Eckhardt for bringing us some of the oldest Brewsletters known to man.]

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Houston's First Micro Brewery

Brewing Belgian (From Page 5)

White Labs WLP550 Belgian Ale or Wyeast 1388 Belgian Strong Ale yeast

For an extract recipe with steeping grains, substitute 8.5 pounds of light DME or 9.4 pounds light LME for the pilsner malt. Steep the grains in a grain bag at 150 F for 30 minutes and lightly sparge with 160 F water. The color of an extract Golden may be too dark for style but should still make a great beer.

Belgian Saison by Mike Heniff

Volume: 5.75 gallons
Original Gravity: 1.070
Bitterness: 33 IBU

Malts (mash rest at 154 F)	
German Pilsner	12.5 pounds
Belgian CaraPils	1.25 pounds
German Vienna	3.0 pounds
German Light Crystal	0.33 pounds
German Malted Wheat	2.0 pounds

Hops
1.5 oz German Perle at 60 min
0.75 oz Czech Saaz at 10 min
0.50 oz Czech Saaz at 0 min

Spices
2/3 tsp crushed coriander and 2/3 tsp of crushed sweet orange peel at 10 min
1/2 tsp crushed coriander and 1/2 tsp of crushed sweet orange peel at 0 min
1/2 tsp crushed coriander steeped in vodka in secondary

Yeast (fermentation at 68 F):
White Labs WLP565 Belgian Saison Ale yeast

For an extract recipe with steeping grains, substitute 6.75 pounds of light DME or 7.5 pounds light LME for the pilsner malt and substitute 2.0 pounds of wheat DME or 2.25 pounds of wheat LME for the wheat. Steep the grains in a grain bag at 150 F for 30 minutes and lightly sparge with 160 F water.

Foamland Security (From Page 1)

Foam Rangers are urged to wrap their beer in plastic sheeting and create an airtight seal with duct tape. Beer may also be stored in sealed containers such as bottles and kegs. Additionally the DFS recommends turning your Sport Utility Brewery into an escape pod by wrapping it in several layers of duct tape.

Brewers should keep a 3-brew supply of water, malt, hops and yeast on hand as a precaution against contamination. Additionally, they should stockpile propane to fire their kettles. Brewers with RIMS systems should also make provisions to independently power their recirculating pumps.

Fridge recommends brewing or purchasing strong beer so as to maximize storage space. In a

statement to the press he advised: "Sierra Nevada's Bigfoot Barleywine is now in season or you might buy year-round favorites such as Anchor Old Foghorn, Avery Hog Heaven. If you can't afford to buy or brew Barleywine, you could just break into Beerbo's or Joe Lindsey's house."

When asked why beer was so important as to merit its own cabinet level post, Fridge replied: "America was founded on beer and we're not about to let our people do without. Besides, the government has a vested interest in keeping the general public dumb and happy while we shred the Constitution in the name of safety."

Fridge tipped back the last of his beer and let forth an enormous belch, signaling the end of the press conference. "Get brewing America," he called as he grabbed the rest of the six pack and headed for the door.

The graphic features the official seal of the Executive Office of the President of the United States. Below the seal, the title "Foamland Security Advisory System" is displayed in a large, blue, serif font. The main body of the graphic is a vertical stack of five colored boxes, each representing a different beer style and its associated risk level for a "Beer Terrorist Attack". To the right of each box is a list of three specific advisory actions.

Beer Style	Risk Level	Advisory Actions
BARLEYWINE	Severe Risk of Beer Terrorist Attack	- Get a big rig and brew constantly. - Drink barleywine heavily. - Invade Iraq.
STOUT	High Risk of Beer Terrorist Attack	- Brew lots of beer. - Drink heavily. - Invade Iraq.
BROWN	Significant Risk of Beer Terrorist Attack	- Brew more beer. - Drink moderately. - Invade Iraq.
AMBER	General Risk of Beer Terrorist Attack	- Brew beer. - Drink beer. - Invade Iraq.
LIGHT LAGER	Low Risk of Beer Terrorist Attack	- Exercise caution. - Drink a beer. - Invade Iraq.

www.foamlandsecurity.gov

Foam Ranger Competition Corner



By Joe Lindsey & Bev Blackwood

Ranger winning ways continue! Mike Heniff took two second place medals (American

Pale Ale and Belgian Strong Dark) at the Kansas City competition, and the club's first MCAB qualifier of the year with a first place in India Pale Ale.

The hits just kept coming for Mike as he also scored three first place nods (I.P.A., Russian Imperial Stout and Belgian Strong Dark) at Reggale and Dredhop up in Boulder, Colorado. Add to that two second places in American Pale Ale and Saison and you have quite an event! Jim Youngmeyer scored a first place in American Pale Ale, Andrew Sherican a first in American Brown Ale and Bev Blackwood a first in Herb, Spice, Vegetable and two thirds, in Wee Heavy and India Pale Ale. Way to go Rangers!

Crescent City Pack & Ship

March 13, De Falco's

This is the busiest time of the year for us competitively, so do your best to keep the kettles boiling and the airlocks bubbling! April 5th brings the Crescent City Competition in New Orleans, which is an excellent venue to rack up club points for the Gulf Coast Club of the Year. (Which we are ALSO defending, remember?) Our pack and ship date is March 13th. (This is the day before our re-located March meeting.)

Bluebonnet Brew-off

March 21-22, Irving, TX

Naturally, the big event ahead of us is Bluebonnet, where we are in the unusual role of defending the title. Just a reminder to everyone attend-

ing the big event, winning at Bluebonnet is tough. Win or lose, we are the Foam Rangers and we have a good time no matter what the outcome!

AHA Regionals Deadline

April 19th, DeFalco's

There's still time to be brewing for the AHA Nationals! We are hosting the Southern Regional, which will bring in entries from Arizona, New Mexico, Texas, Louisiana, Arkansas, Mississippi, Alabama and Florida. The entry deadline is April 19th, with judging at Saint Arnold's the following weekend. Talk to Jimmy Paige if you want more details.

Sunshine Challenge Pack & Ship

April 24th, DeFalco's

Be planning ahead for the Sunshine Challenge as

well! We will be putting forth a major effort to add to our trophy collection! However, the competition in Florida is always fierce! We will be packing and shipping for Sunshine on April 24th, from 6-8 p.m. at DeFalco's.

Lest you forget, we also need to prep for the Big Batch Brew Bash, which is on June 8th this year. It just so happens that May 3rd is National Homebrew Day! What better time to brew an American Brown for the BBBB? With plenty of yeast and lots of conditioned brewing water, how can you lose?



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Houston, Texas**

**Brewsletter office
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Houston, Texas 77025**



March Meeting:

March 14th

at DeFalco's

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is your LAST issue!**

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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