



# THE FOAM RANGERS Newsletter Urquell

All the Brews That's Print to Fit!

April 2003 - Volume 23 - Issue 4

## In this Issue:

The Minutes!	2
Beer of the Month	3
Competition Corner	11
Calendar	4
Recipe of the Month	4
This Month in Foam Ranger History	9
Pretty Pictures	6-7
Really Hot Pics	10
Join a Mail List!	2
AHA Regionals!	8

**April  
Meeting:  
Friday,  
April 18  
8:00 p.m.  
at DeFalco's**

## Foam Rangers On the Front Lines!

By Steve "Scoop" Moore &  
Bev "Skirt Boy" Blackwood

At the recent Bluebonnet Brew-off, a new and disturbing force emerged to challenge the might of the Foam Rangers. Led by a blue-faced man of great power and influence, the so-called Tarrant County United Brew Clubs threatened the peace of the entire region, which until recently had been a polite stand-off between brewing superpowers, The Foam Rangers and the North Texas Homebrewers Association. Citing the danger that the Tarrant County United Brew Clubs may soon possess weapons of mass consumption, Foam  
(Continued on Page 10)



Two divisions of Foam Rangers spearhead the liberation of Tarrant County from the dreaded Tarrant County United.

## Out of the Wazoo



By  
Kuyler Doyle,  
Grand Wazoo

Well, second place ain't bad! We put up a good fight to keep that big hunk of painted clay in Houston, but it wasn't to be this year. A group of us moseyed up to Dallas for the

Bluebonnet event and had a great time. At the Friday room crawl, the Foam Rangers suite looked very festive all decked out in Hawaiian décor thanks to Carolyn and Jim Youngmeyer. Everyone who entered the room got lei'd and we spent our time talking up the Dixie Cup. On Saturday, we helped the organizer's judge the 2<sup>nd</sup> round flights after hearing Chris White give a good

talk. At the awards ceremony, Houston homebrewers gave a great showing. Of the Foamies, Bob and Kathy Orahod, Joe Perjak, newbie Terry Alsdorf, Competition Drill Sergeant Joe Lindsey, Secondary Mike Heniff, Was Waz Jimmy Paige, and myself all took home some awards for the club. The big news was that Jimmy Paige won the award for Homebrew of the Year! Way to go Was Waz! Great job on all the entries we sent their way. If you entered and didn't win, don't be discouraged! The Bluebonnet is one of the largest competitions out there (2<sup>nd</sup> largest to be exact!) and they award only BJCP categories, which makes for fewer awards. We had a great effort and I'm sure we can get that trophy here again soon.

Not to be discouraged, there are competitions left to be won! Thanks for all the entries that went out at the last meeting for the Crescent City Competition. Coming up still in the Gulf Coast circuit is

(Continued on Page 8)

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

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Don't cross us or we'll get all G.W. Bush on your ass.

Any resemblance to persons living or dead is purely intentional. If you don't like it, you can lump it. Besides, any homebrewer should be able to take a little abuse.

Hell, YOU try being called "skirt boy" and being elected Houston's best drag queen and see how the hell YOU like it, so just back off asshole!

Any and all submissions are welcome, just be sure you have them in by the deadline, which is two weeks before the monthly meeting.

# Meeting Minutes



By David  
 Capolarello,  
 Scrivener

Aaaahh, it's that time again, your April Brewsletter arriving just in time to whet the appetite for this month's meeting.

So, you say to yourself, what the hell happened at the

last meeting? Well, that is why we have me doing this extremely informative column! So I can tell you about that very thing.

Actually, I suppose this column is probably for those unfortunate buggers who missed the March meeting - but who cares about them, eh? First up is the subject of food.

People, you don't know what you are missing here, it gets better every month.

The spread is like a bloody banquet. Thanks again to the Wests and Mark M., who will hopefully stay out of any little fights, err...

discussions about the war between now and April 18th so he can continue to smoke more meat! Amongst the wartime fanfare, our omnipotent Waz stood up on the podium to deliver his address. Apparently we are still having "dues paying" problems.

Some people want something for nothing and are a tad late in contributing their fare share. Come on folks, you drink the beer,

## Join the Foam Ranger E-mail Lists!

By Dave Cato, List owner

In all the examples that follow, LISTNAME is one of: *foam-rangers*, *foam-rangers-announce*, or *houston-homebrewers*.

Replace LISTNAME with the actual name of the list. To subscribe to one (or more) of these lists, send the single line:

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in the body of a message, in plain text (make sure the message is not sent in HTML or RTF format) to:

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Someone (possibly you) has requested that your email address be added to or deleted from the mailing list "[LISTNAME@crunchyfrog.net](mailto:LISTNAME@crunchyfrog.net)".

If you really want this action to be taken,

eat the food and hang out at DeFlaco's - be a true member and pay up. Well enough of the grandstanding. The Waz continued to regale us with his presence and also let us know that the April pub visit is to Hans Bierhaus (just off Kirby) and June 6th brings the KGB sponsored Big Batch Brew Bash. On a more immediate note - both judges and stewards are needed for the upcoming April 26th AHA national competition and even more importantly, our very own Dixie Cup requires volunteers aplenty. Please give some serious thought to your beer-fuddled memories of past years and come join us in putting on a very special 20-year anniversary Dixie Cup. I don't remember much of the meeting after that point due to fact it was Belgian night and those darn monks etc. make some strong brews, but I think that was the end of Waz's diatribe and I don't think anyone else got up to speak - if they did my apologies to them, because I missed it! Probably wandered outside in a Belgian haze (I think Jimmy Hendrix was somewhere in there too). All things considered, the meeting did seem to go rather well. Before I knew it, 1.30am had come and gone, and I was not the last to go by a long way. Oh! how we love our meetings.. Well folks - adios, cheers and good night - till next month - when the beers of the month are brown ales and old ales. Somebody - please take pity on my liver and bring some mild ales for a change. See ya there!

please send the following commands (exactly as shown) back to "[majordomo@crunchyfrog.net](mailto:majordomo@crunchyfrog.net)":  
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## Beer of the Month - Brown, Old & Scotch Ales



**By Mike Heniff,  
Secondary Fermenter**

Thanks to everyone for a GREAT Belgian meeting. From my count there were 40 "official" commercial Belgians, at least 12 "unofficial" commercial Belgians, and 3 or 4 homebrews. It was a great night (and not so great of a next morning).

This month we are focusing on the dark ales of the British Isles: Brown, Old, and Scotch ales. Brown ales are one of the oldest styles of beer, pre-dating most written works on beer and brewing. At one point in time, all beers from England were dark ales due to the use of wood for kilning barley (some were quite smoky as well). The brown ales of today are made using modern malts, most often a blend of pale with any of the crystals and an occasional touch of a dark malt such as chocolate malt. Some more traditional brewers use brown malt as a high percentage of the grist.

Brown ales are separated into four categories by the BJCP: Mild, Northern English Brown, Southern English Brown, and American Brown. In the 1800's, mild was a medium gravity beer (with an OG in the mid 1.040's, not the low OG of 1.030's of today's milds) that was served fresh from the brewery and had a very low bitterness compared to other English beers. Today, milds are rare, even in its homeland of England. Milds are usually dark (SRM of 10-25), quite malty, low in alcohol (2.5-4.0 %), and of course, have a low bitterness (10-20 IBU).

The two English browns are both quite malty (OG 1.040-1.050), brown in color (12-35 SRM), have a moderate ester aroma characteristic of most English ales, and have English hop varieties to lightly balance the maltiness (15-30 IBU). The Northern varieties (Newcastle) are drier, more hop accentuated, and feature a nutty malt profile. (On an aside, Newcastle Brown Ale was developed by a guy named Porter.) The Southern varieties (Mann's and King and Barnes) are sweeter, have a low hoppiness, and feature a caramel malt character.

American Brown Ale originated as a version of the English brown ale that was adapted by American homebrewers by using assertive American hops (such as Cascade) and a higher starting gravity. Homebrewers in California and Texas (specifically the Foam Rangers) can take credit for popularizing this style. American browns are bigger (OG 1.040-1.060) and hoppier (25-60 IBU) than their English cousins. One of the original commercial examples of this style was Pete's Wicked Brown, but this example has had its hoppiness reduced over the years to a more commercially appealing level.

Old ale is a class of beers that historically has been known as stock ale, strong ale, or simply old ale. In the 18<sup>th</sup> and 19<sup>th</sup> century, old ales were brewed strong, fermented with a low attenuation, and aged for up to one year in oak casks. This aging would impart a sour character from the resident micro-flora of the casks, probably balancing the sweetness of the beer. This beer would often be used to blend with fresh, weaker beer.

The old ales of today cover a tremendous range of beers from Theakston Old Peculiar (OG 1.057) to Thomas Hardy's Ale (OG 1.125). Although many argue that Hardy's is a barleywine (including myself), Michael Jackson firmly insists that Hardy's is an old ale. The BJCP guidelines have an OG range of 1.060 to 1.090+ and an IBU range of 30-60. This wide range essentially covers all malty English ales between the English IPA and overlapping with the English barleywine. Old ales are generally sweeter and less bitter than either the IPA or barleywine and often have sherry notes from a moderate period of aging.

Another set of styles with quite a long history are the ales of Scotland. There is evidence that Scots have been fermenting beverages as far back as 6500 BC and evidence that barley has been fermented since the first century. The Scots are well known for their strong, malty beers. There are two

**(Continued on Page 5)**

## Beer of the Month

### Calendar



January 16th, 2004

**Porter & Stout**



February 20th, 2004

**Barleywine & Holiday**



March 19th, 2004 - Maybe

**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****April**

**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

**May 10**  
Brew-in by Scrivener  
David Capolorello  
DeFalco's

**May 16**  
May Meeting  
DeFalco's

**May 16-18**  
Sunshine Challenge  
Orlando, FL

**May 30**  
Big Batch Entry D/L  
DeFalco's

**June**

**June 8**  
Big Batch Brew Bash  
Saint Arnold

**Brewing Brown, Old & Scotch Ales**

by Mike Heniff, Secondary Fermenter

When brewing English brown ales, malt quality is critical. Use a premium pale malt as a base, preferable Maris Otter. For a Southern English Brown, use crystal malts (especially medium and dark) with a small amount of chocolate malt. For a Northern English Brown, avoid using a lot of crystal and substitute Munich, biscuit, or brown malt to add more of a toasted flavor instead of a caramel flavor. An alternative to commercial toasted malts is home toasted pale malt. To home toast malt, use a high quality malt, place the malt in a deep cookie sheet, and toast at 230-300 F for 1 to 2 hours depending on the desired toastiness. When selecting yeasts for the English Browns, select a low attenuating English ale yeast for the sweeter Southern English Brown (such as White Labs 002 or Wyeast 1318 or 1968) and a medium to high attenuating English ale yeast for the drier Northern English Brown (such as White Labs 005 or 007 or Wyeast 1098 or 1028).

The Scottish ale category is very wide in respect to gravity and color. Therefore, there is a lot of room in regards to malt bill, keep in mind that the malt is the most important aspect of this style. High quality pale malt, such as Maris Otter, is a necessity. Many brewers do not use crystal malt but instead rely on caramelization in the kettle from a long boil in the kettle (some as high as three hours). Those brewers that do not have the time, nor wish to change their normal brewing procedures, should add some crystal malt. Some homebrewing books suggest taking a small portion of the boil and boiling in a small pot to a concentrated extract-like form, though without scorching, in order to provide a caramelized flavor. Also, a small amount of roasted malt or even peat kilned malt can be added to provide support to the maltiness. Be cautious in adding roasted malt so as not to make a stout (add less than a few ounces per 5 gallons). Also, peat smoked malt is VERY strong and is not a necessity for Scottish ales; use this malt very judiciously (a few ounces at most). Most Scottish ale mashes are in the 154-158 F range to provide a sweeter, less fermentable wort.

When fermenting a Scottish ale, a Scottish yeast is a must (White Labs 028 or

Wyeast 1728). Ferment these ales at a lower temperature than your normal ale, in the range of 60-66 F to minimize ester production. Keep in mind that this may necessitate a longer primary fermentation in order to completely ferment.

**American Brown Ale** (by Kuyler Doyle)

**Volume:** 5 gallons  
**OG:** 1.054  
**IBU:** 40

**Grains**

8.5 Pale  
1.0 Medium crystal  
0.5 Dark crystal  
0.25 Chocolate  
0.25 Special B  
0.25 Belgian Aromatic

**Hops**

1.5 oz. Cascades at 60 min  
1.0 oz. Cascades at 15 min  
1.5 oz. Cascades at 0 min  
2.0 oz. Cascades dry hopped

**Late** (Old Ale by Bev Blackwood)

**Volume:** 5 gallons  
**OG:** 1.095 - 1.100  
**IBU:** No estimate

**Grains** (mash at 158 F):

24# Maris Otter (U.K.)  
1# Aromatic (Belgian)  
1# Dark Crystal (U.K.)  
1# Special B (Belgian)  
0.75# Light Crystal (German)  
0.25# Caravienne (Belgian)

**Hops:**

1 oz. U.S. Magnum (First Wort)  
2 oz. U.K. First Gold (10 min)  
1 oz. U.K. Kent Goldings (0 min)  
1 oz. U.K. Kent Goldings (Dry)

## White Labs English Ale Yeast (WLP002)

Mash can range in length from 1 to 3 hours as desired. Sparge just enough to get final volume plus boil-off and hop/trub loss. To make a small beer from second runnings (brown ale suggested), add 2# Maris Otter and 1# Special B. Add water sufficient to re-float the mash, and let stand for at least 1 hour. After 1 hour (or anytime that is

**Continued on next page**

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

principal reasons for this development. First, hops do not grow well in the cooler climate of Scotland and were very expensive to import. Second, the waters of Scotland are very soft, thus a strongly hopped beer would have been perceived to have a harsh bitterness. (Although, there were a few wells in Edinburgh that produce hard waters; these wells were once thought as cursed but were later heavily used to brew India Pale Ales for the trade with the East.)

Scottish beers historically been designated by strength using the now defunct schilling currency (based upon the price of a barrel in the 19<sup>th</sup> century). The BJCP recognizes

four types of Scottish ales in increasing gravity: Light (60 schilling, OG 1.030-1.034), Heavy (70 schilling, 1.034-1.040), Export (80 schilling, 1.040-1.050), and Strong Scotch (Wee Heavy, from 90 to 160 shillings, 1.072-1.088+). All four styles have the following in common: all are malt accentuated, have a very low hop flavor and bitterness, and have very low fruity esters due to the low fermentation temperatures. They may also have a faint smokiness from the addition of a small proportion of peat smoked malt or from a light smokey, phenolic character generated by some strains of Scottish yeast.

## Foam Rangers to Fondle C-Cup!

**By Bev Blackwood  
Brewsletter Editor**

Who needs that big 'ol hunk of porcelain when you can have a bronzed C-Cup bra? The Foam Rangers continued their strong showing in National contests with a resounding victory in the Crescent City Cup on April 5th. This year's C-Cup featured only 235 entries, of which the Foam Rangers had an overwhelming 58. The hosting Crescent City Homebrewing Club had only 23 entries, while the North Texas Homebrewers had 34 and the Central Florida Homebrewers 31.

Foam Rangers contributing to the cause were: Bev Blackwood, who took a 3rd in Classic

American Pils, 2nd in I.P.A., 1st in Altbier, 2nd in Imperial Stout, 3rd in Robust porter, 1st in Dry Stout (with a Robust Porter!), 2nd in Belgian Strong Golden and a 3rd in Experimental for a total of 15 points. The Experimental beer was a reprise by Bev's Monster Mash entry, which took a 3rd at Dixie Cup as well. Competition coordinator Joe Lindsey tied for 1st in American Barleywine with his classic Ooby Dooby and also scored a 1st in Munich Dunkel. Waz Waz Jimmy Paige took a 1st in American Brown and a 2nd in Foreign Export Stout. Bob & Cathy Orahood scored a 1st in Scotch Ale, while Dr. Waz placed 2nd in American Pale Ale. Secondary Mike Heniff took a 2nd in Saison while Jim "Mr. Excitement" Youngmeyer excitedly took a 3rd in I.P.A. Andrew Sheridan raked in a 3rd in Herb/Spice/Vegetable. When the points were totaled, the Foam Rangers dominated with 35 points overall, while the North Texas Homebrewers had 23 and Tarrant County United had 21. In the race for the Gulf Coast Homebrew Club of the year, this places the Foam Rangers in a solid first place, after scoring just 6 points shy of winning the Bluebonnet Brew-off.

Next on the Gulf Coast Circuit is the Sunshine Challenge in Orlando. Pack and Ship for the event will be April 24th at DeFalco's Homebrew Supply.

### Brewing Tips (From Previous Page)

is convenient afterwards), run off and sparge to make a beer of about 1.050 starting gravity. Hops are at the brewer's discretion, Bev has been using Amarillos and Cascades for an American Brown.

Be sure that all the malt can fit in your mash tun! Light DME can be substituted for the Maris Otter at a rate of 0.5 lb DME per pound of Maris Otter (although, the more extract that is substituted, the lower the gravity of the small beer will be). To make an extract with steeping grains, substitute the Maris Otter for 11.5 lb DME and steep the remaining grains in 156 F water for 20 minutes and lightly sparge with 1 gallon of water.

## Erratum:

Last month's Brewsletter mistakenly reported that Karel Chaloupka "did" the Dixie Chicks. The Brewsletter regrets the error. So did the Dixie Chicks.

# 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

# Bluebonnet Photo Page



**Bluebonnet Winners!**



**It all started innocently enough with a little barleywine...**



**Bev gets in DEEP trouble...**



**but then things got kinky on the Blue Bus, and the rest is history.**



**Joe documents the women he has lei'd.**





**Sandy's body part of the month.**



**Jeff gets caught shorthanded**

**Did you ever LOOK at malt extract before? I mean REALLY look at it?**



**Always two there are, the Master and the Apprentice...**



**Homebrew lends a whole new meaning to "Classical Gas"**



**Sean Lamb, The Bashful Ranger.**



**On Belgian night, it is a good idea to read the fine print before consuming anything.**



**Bill gets enthused about dues-paying members.**



# Foam Ranger Photo Page

**Out of the Wazoo (from Page 1)**

the Sunshine Challenge. We really wanted to make a statement to them Florida boys and girls this year, so get those entries ready. Also, the Houston area Big Batch Brew Bash is coming up in early June. The style is American Brown Ale (Texas Brown), a style that the Dixie Cup invented. Thus, we can't lose this one so get your recipes ready.

But that's not all, the AHA National Competition is coming up! If you have a special beer you want to compete with on the national level, go for it! You only need one bottle for the first round, too. Speaking of the first round, Waz Was Jimmy Paige is heading up our regional first round judging for this event. Make sure you mark your calendars for this – getting through the first round judging is not a problem as long as we have plenty of people to help judge and steward. It's a great opportunity to get some judging experience before Dixie cup if you're new to it, or if you're in the BJCP you'll get some points. Jimmy has taken on the responsibility of organizing the event, so let's ALL help him out by showing up to help judge and steward on April 26<sup>th</sup> and 27<sup>th</sup>.

This club is not just about that hard-core competition stuff. We've got

some more drinkin' to do! I hope everyone escaped the mammoth Belgian tasting with only a minor headache the next day. I brewed the next day with Was Scrivener Eric Wooten and lucky lotto newbie Scott Winter the next day, and let me tell you, not a drop of fermented beer was consumed while brewing! This month, secondary Mike Heniff will be highlighting the U.K. beer scene with Scottish, Scotch, and Old Ales.

In case you missed it, I was passing out the fancy new Membership Cards at the March meeting. If you're a dues paying member and haven't claimed your card, see me in April. If you haven't paid your dues, quit being cheap and see Money Man Bill Widger (or Money Woman Janet Widger).

Mark your calendars now. The very first Saturday in May (the 3<sup>rd</sup>) is National Homebrew Day. Anyone and everyone with a remote interest in homebrewing should come out to St. Arnold's for this event. St. Arnold's will provide hot water to mash and cold water to cool, and take your pick on yeast. St. Arnold's will provide the kolsch yeast or Bavarian lager yeast and Ian Larsen from Two Rows will provide California Ale Yeast 1056 (a good thing if you want to use it for a Texas Brown for BBBB!). Bring your friends who are interested in brewing! Last year there was a great showing of people and we all had a blast. If you've got a transportable food dish you can prepare, bring it! We had

## **AHA Regionals Are This Month!**

**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 27<sup>th</sup>. There is a short session on

an amazing feast last year that kept everyone full and able to consume more homebrew and St. Arnold's. Let's keep last year's vibe going and get an impressive amount of brewers again.

Make sure you bring a few extra bucks to the April meeting, because Foam Rangers fashion is about to hit the streets! We should have samples of the upcoming embroidered shirts and caps at the next meeting, and we will have a sign-up sheet for all interested parties who want to purchase these items.

Can you even believe it, it's already that time again. That's right, we're starting to plan for THE LARGEST SINGLE SITE HOMEBREWING COMPETITION IN THE WORLD!! The Dixie Cup is six months away, so it's time to get planning. Our first meeting will be held at the April first Sunday pub visit, which is prior to the publishing of this fine Brewsletter. However, if you are interested in helping out in some capacity (we need lots of volunteers), you can tell me or Mike Heniff at the next meeting. Again we're going with the Hawaii theme this year and it's going to be a blast as usual. Speakers for the Milli-Conference so far are brewer Brad Farbstein from Real Ale Brewing, brewer Adam Avery from Avery Brewing, and beer historian and author Gregg Smith.

That's all the club info I have right now, so I'll see you all in April when it's time to get malty!

Saturday, April 26<sup>th</sup> 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 19<sup>th</sup>, 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!



**BREW STOP**

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and  
Muntons UK Maris Otter malt

---

Foam Rangers receive a  
10% discount on ingredients

# This Month in Foam Ranger History



By Sean Lamb, Club Historian (Sorta)

## 20 Years Ago...

### In the Brewsletter:

A 12 question test designed to up "Your BBQ" (Beer Brewing Quotient) and an article on "Single Stage Fermentation With A Touch of Glass" are the monthly features.

### At the Club Meeting:

The Houston Homebrewers Guild met at DeFalco's on Morningside on April 21. The date of the 1st HHG Pub Crawl was set.

### Other Events:

None noted.

## 15 Years Ago...

### In the Brewsletter:

Features on "Homebrewing in the 18th Century" "Homebrewer Hindsight" detail brewing practices of the past. Dr. Strangbrew includes a two-page list (in very small type) of the additives that the FDA allows in beer. Info on the upcoming Texas Homebrewers Rendezvous, the 3rd Homebrewers Alliance Conference and Competition, and the AHA nationals was imparted. Grand Wazoo Don Wilson did not write an article (again).

### At the Club Meeting:

Meads and "Other Weird Beers" were the beers of the month at the Red Lion Inn on April 15th. Homebrewed Blueberry-Dewberry Ginger mead served by Brad (Krause?) fruit and spiced meads were served by Buck

Wyckoff. Belle Vue Kriek Lambic, Chimay Red, White and Gold, something scribbled in Buck's notes and Duvel served for "weird beers."

### Other Events:

The club ordered ceramic mugs with the foam mug and cowboy on a horse logo.

## 10 Years Ago...

### In the Brewsletter:

Sean Markham does "The White Issue". Weird head gear proposals for the Wazoo, info on an upcoming tour of the Anheiser-Busch brewery and a homebrew contest sponsored by the August Schell brewery, some strange screed about "Cheap Beer, Free Love" and a big 3-page article (and it was only the 1st part!) in very small print titled "DWI-What Every Client Should Know" written by J. Gary Trichter (but swiped by Gerry Rogen) filled the issue. Waz Andy Thomas rants about the upcoming trip to Jennings.

### At the Club Meeting:

Held at Waz Andy's house. Andy gave a technical presentation on his brewery - the old-school German grain mill, the cooler mash-tun, covered keg kettle, and most importantly the aluminum-wafered decoction pot. Winning raffle ticket numbers were 404, 437, 411, 434, 349, 406, 362, 436, 427, 417, 455, 384. Secondary Sean Lamb served Steendonk, Celis White, Corsendonk, Chimay Red, Castle Bier, and Celis Grand Cru for the beers of the month.

### Other Events:

None noted.

## 5 Years Ago...

### In the Brewsletter:

Grand Wazoo Steve Capo recounts the wonders of the Brothers Bastard brewing while drinking and listening to disco tunes, and spiralling downward into strange beer rituals. Secondary Wayne Smith details the wonders of Belgian and fruit beers, and competition coordinator David Cato regaled the troops to enter the Sunshine Challenge in Florida and the BURP Spirit of Free Beer in Virginia.

### At the Club Meeting:

The meeting was held at DeFalco's on Robinhood on April 17th. April Beer Of The Month, IPA's and Amber Ale, wasn't served due to a family emergency on the part of 2ndary Wayne Smith. Jim Youngmeyre brought an IPA and Scott Birdwell shared a Bitter to fill the void.

### Other Events:

None noted.

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T.C.U. Must Die... (From Page 1)

Rangers Grand Wazoo Kuyler Doyle has launched an invasion of Tarrant County.

In his 2003 State of the Rangers address, Doyle remarked: "The Cowtown Cappers and NETHoppers are an Axis of Homebrewing Evil, which will surely lead Texas brewers into unholy alliances with the AHA, adding too much gypsum to your water and the return of the dreaded Charlie Papazian." The Foam Rangers had hoped to obtain a Beer Judge Certification Program Sanction for the invasion, but lacking the votes, Wazoo Doyle decided to mount the invasion with a "Coalition of the Swilling" consisting of the Foam Rangers, Palau, Micronesia and a group of drunken Australian lifeguards.

The Foam Rangers have deployed two heavy ale divisions to Tarrant County. The Imperial Stout Division, commanded by Secondary Fermenter Mike Heniff, will approach from the Southeast along I-45. Forced to cross several dry counties, they expect to battle through to the southern Dallas suburbs. Refueling with some Saint Arnold beers at the Dallas Gingerman,

they will renew their advance, capturing Grapevine and then drinking the Big Buck Brewpub dry, especially if the Belgian Trippel is on tap. They will then proceed to liberate DFW airport and install a provisional administration that will sell only St. Arnold Beers in the terminals. Spirits were high as the Imperial Stout Division massed on I-45. Heniff noted, "Our boys are drinking and ready to go." The troops, hauling corny kegs of homebrew into their S.U.B.'s for the trip north were upbeat as well. "Our Waz has given us an objective" says an unidentified sodier, whose callsign is "Bastard," "We'll drain that city dry and leave nothing but the yeast on the bottom of their bottles" he smiled as he tossed back the last of his Imperial Stout.

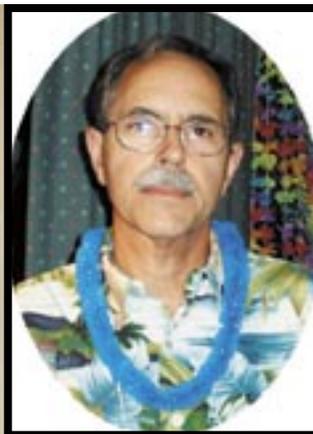
The Barleywine Division, commanded by Competition Coordinator Joe Lindsey, will deploy along the far more challenging Highway 6 and I-35 corridor. Refueling at the Brenham Brewery before leading a lightning assault through the Bud Light wasteland of College Station, they face a major challenge in the religious stronghold of Waco. Lindsay scoffed

at the resistance of the vaunted Baptist legions, asserting: "We will throw Barleywine at them until they are bombed back to the Stone Age, or at least are so hung over they can't keep up." Once past Waco, the plan of assault includes destruction of the Miller plant on the south side of Ft. Worth before a refueling stop at the Flying Saucer in downtown Fort Worth. Grand Wazoo Doyle is confident of victory and the righteousness of the cause, stating that that, "The people of Tarrant County will, for the first time in a generation, be able to live and drink in peace without the threat of seeing Dave Dixon in his underwear."

Fox News correspondent Geraldo Rivera, embedded with the American Barleywine Brigade, submitted a largely unintelligible report from the front. The one part of the crazily teetering video featured Rivera riding in the hot liquor tank of an S.U.B. shouting: "Wooo-hoo! I am SO F\*cking f\*cked up! Wooooooo!"

**EDITOR'S NOTE:** *The Brewsletter's policy is to not report information that puts operational security at risk.*

# Jimbo Goes to Bluebonnet



**Jimbo, ever the charmer, makes sure we know the REST of the story!**

**Can you feel the excitement?**



**When the room crawl gets a little too literal, the scenery gets interesting! Jimbo's flash never misses a good flash!**

# Foam Ranger Competition Corner



**By Joe Lindsey**

We have done well this past month but I expect better!! At the Drunk Monk contest we, well, Bev (Skirt Boy) B l a c k w o o d

did OK by taking a 1<sup>st</sup> place, and 2<sup>nd</sup> in Best of Show, and qualifying for MCAB with his Belgian Strong Golden Ale. He also brought home a 2<sup>nd</sup> and another MCAB qualifier with his Maibock. He also brought home a 2<sup>nd</sup> with his Old Ale. Mike Heniff had to outdo him though. Mike brought home a 3<sup>rd</sup> with his Belgian Strong Dark Ale, and 1<sup>st</sup> with his IPA. (another MCAB qualifier). OH by the way, Mike also brought home BEST OF SHOW with his IPA.

At the Bluebonnet, to the best of my recollection, I was told we did very well, (I don't see the trophy anymore) congratulations go out to Terry Alsdorf for taking 1<sup>st</sup> in the new entrants category. Bob and Kathy Orahod grabbed a 3<sup>rd</sup> with their European pale lager. I brought home a second for Ooby Dooby, Mike Heniff took 3<sup>rd</sup> for his Saison and a 1<sup>st</sup> for his entry in Herb, Spice, and Vegetable. (What, no IPA) Our Grand Wazoo earned a 3<sup>rd</sup> in APA, a 3<sup>rd</sup> in IPA, and a 1<sup>st</sup> for his Smoked beer. (No Bennie, not that kind!). I have saved the best for last. Our Was Waz, Mr. Jimmy "Stairway Paige" cleaned up. He didn't have enough hands to hold on to all the rewards he earned. A 2<sup>nd</sup> in Vienna, A 1<sup>st</sup> in American Brown Ale (I judged that category and thought it was by far the best there). He also took iron for a 2<sup>nd</sup> and 1<sup>st</sup> in the Porter category. Jimmy also garnered the prestigious title of Homebrewer Of The Year. Again, congratulations to all.

Now down to the whipping. We missed bringing home the

Bluebonnet Trophy by six lousy points! We can do better. North Texas Homebrew Club and Tarrant County United are gunning for the Dixie Cup. We can't just let that happen without a fight can we? The only way we will be able to keep it will be to show them that Houston area does have the best Homebrewers in the world. If... no, WHEN you brew, enter, enter, enter. I know that some of you have brewed this year and have not entered. This is unacceptable. We have a couple of contests coming up which are listed below. You will enter or I may have to start wearing my Kilt and Coconuts to the meetings as punishment.

AHA Regionals check in is **April 19**, Check with Jimmy on details.

**April 24** will be Pack and Ship for the Sunshine

Challenge. Lets go get it!!

**April 25-27** will be AHA Regionals

**May 3** in National Homebrew Day Brew-In at St. Arnolds. Come on out and brew a competitive beer.

**May 16-18** is the Sunshine Challenge.

KGB Big Batch is **June 8**.

Lunar Rendezbrew is **July 20**

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

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Brewsletter office  
8715 Stella Link  
Houston, Texas 77025



**April Meeting:  
April 18th  
at DeFalco's**

If you're not reading this,  
you need to renew!

---

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

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Paid between December 1 and December 31	\$18.00 / \$27.00 (Pay early and save!)
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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:  
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