



THE FOAM RANGERS Newsletter Urquell

The Monthly World Brews

May 2003 - Volume 23 - Issue 5

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May Meeting:
Friday,
May 16
8:00 p.m.
at DeFalco's

Bat Boy Joins Foam Rangers

By Steve "Scoop" Moore

The Foam Rangers newest member is a half human "Bat Boy." The creature, whose adventures have been chronicled in the *Weekly World News*, has enormous amber eyes, razor sharp teeth and oversized pointed ears that are believed to be part of an echolocation system. The Bat Boy eats live insects and possesses an intelligence rivaling that of a chimpanzee. Scientists have speculated that the creature may be a human who was raised by bats or a member of a separate species.

The Bat Boy was discovered by Zoologist Ron Dillon and his research team while
(Continued on Page 10)



The Rangers newest member, Bat Boy, enjoys a few beers at the April meeting

Out of the Wazoo

By
Kuyler Doyle,
Grand Wazoo



It's a good time to be a Foam Ranger! We sent in an impressive number of entries to the Crescent City competition and ended up with a trophy made out of a brass brassiere! That trophy is looking mighty interesting in the DeFalco's window among the others. They

sure like Bev's beer down there in N'awlins! Bev swept up and came in a close second behind Richard Dobson for the most points.

The awards were handed out at the meeting for all the Foam Ranger winners who allowed us to bring the trophy to Houston for the first time. Great job! Thanks also goes out to Leroy Gibbins who represented us at the competition with wife Nancy. With our placement at the Bluebonnet and the win at Crescent City, we're on track to be the Gulf Coast Club of the Year again. Of course that will require a good portion of those 70 or so beers that went to Florida to place well AND for us to defend our very own Dixie Cup. So keep those fermenters going! Also new at the last meeting was the unveiling of the new Foam Rangers apparel. We have new spiffy looking polo shirts, caps, and fishing hats. Very hip indeed! Time to go forth and tell the world you're a Foam Ranger! If you did not pre-order your shirt or hat, let me know soon and I'll see if we have some leftovers.

Was Waz Jimmy Paige did a great job

(Continued on Page 8)

The Brewsletter Urquell
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Meeting Seconds



**By David
 Capolarello,
 Scrivener**

April was a month fraught full of prior commitments - from family visits to work obligations, friends' birthday parties and flying acrobats (ask me about it later), the lunacy of my schedule kept me from our beloved monthly meeting. Yes - in case you didn't notice - I wasn't mingling with all you inebriated masses at the April meeting at DeFlaco's. I therefore have no idea what Waz said at the podium, how Jim Youngmeyer managed to convince nubile young girls to follow him down the corridors of the hotel at the C Cup, (look at the April issue) whether or not Bev wore his skirt and most importantly, how tasty our monthly libations of Brown & Old ales were! I'm still grieving my loss. In my absence, the monthly minutes come courtesy of Eric Wooten (ex-scrivener). Many thanks to Eric for picking up the ol' quill and helping out a fellow Ranger in need. And now - for the "Minutes According To Eric."

Lots of competition stuff to report. The

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:

subscribe LISTNAME

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

majordomo@crunchyfrog.net

You should receive a reply that looks like the following:

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

Bluebonnet was wrestled away from the Foamrangers, but we did manage a 2nd place. Looks like the Crescent City C - Cup was won though with a laundry list of 'Rangers taking medals. Mention was made of the National Homebrew Day on May 5th. The Big Batch Brew Bash and the Lunar Rendezbrew in June and July respectively. Then Mike, the Secondary took the podium to talk up the Dixie (D) Cup. A new location has been chosen, Holiday Inn on 59 South will be the new venue on October 17-19th. The theme is Hawaiian style, and the D-cup gets lei'ed. Three speakers are already signed up and Mike is still looking for a Head Steward (mmm.. suppose I could even do that since Eric did it last year!). Head Judge will be the irrepressible Mr. Sean Lamb. Also, now that I mention judges, something is scribbled here about BJCP classes on the 2nd Thursday evening of each month 'til October, possibly starting in May. Wow, it's cheap too - only \$15 - that must be a misprint surely. Ask Mike quickly and hold him to that price!! Lastly Eric's notes appear to mention the long awaited new Foamrangers shirts and hats are done or almost done, on sale for the unbelievably low price of hats \$10 and shirts \$25. Right then, that's about it for the minutes, hopefully I interpreted the ex-scrivener notes with some degree of accuracy, fat chance eh! See you all at the May meeting.

If you really want this action to be taken, please send the following commands (exactly as shown) back to "majordomo@crunchyfrog.net":
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Once your subscription is confirmed, you will receive a reply with the guidelines for the list you subscribed to, including instructions for unsubscribing in the future.

Beer of the Month - Bocks, Bocks & Bocks



**By Mike Heniff,
Secondary Fermenter**

Thanks to Bob and Kathy Orahood and Jeff Reilly for bringing a ton of homebrew to the meetings.

Remember if you are going to be out of town and can bring beer back, let me know – that's how we get to have so much

great beer at each meeting. Also, if you come across that great bottle opener, buy it and add it to the chain of command. Ten have been added so far and my back hasn't gone out yet!

Bock is a family of malty German lagers of medium to high strength. Urban legend has it that bock is made when the brewers clean out the fermenters (of course this couldn't be farther from the truth). Regardless, the origin of the bock style has been widely debated. Most frequently, the origin of bock is attributed to the city of Einbeck located in Northern Germany.

Beer was brewed in Einbeck as early as the 13th century. In Einbeck, brewing was based on private house breweries (over 600 breweries in the 14th century) where the citizens would brew beer using ingredients and processes controlled by the city. The citizens would sell their beer back to the city where it was blended and sold. Being located near the North Sea and Baltic Sea, a group of strong brewing cities, of which Einbeck was one, developed a strong distribution network throughout Europe called the Hanseatic League. The formation of the Hanseatic League allowed bock to develop a great following throughout Central and Northern Europe and even as far away as London.

This Einbeck beer was highly regarded in Bavaria (which is now Southern Germany), specifically Munich. In an effort to successfully produce the style, the brewmaster of Einbeck was persuaded to come to Munich in the early 17th century. Shortly thereafter, the famous Hofbrauhaus was built and Einbeck beer was being made there. The Einbeck beer made in Munich was called "Ainpoeckische", a German

reference to Einbeck, of which some believe was shortened to "Poeck" which sounds similar to "Bock" in German.

The origin of the doppelbock style is much clearer. St. Francis of Paula was a brewing monastery where the monks would fast for long period during lent. In order to sustain themselves during their fast, they needed a strong nourishing beer to drink, "a liquid bread". The beer that they brewed was a higher gravity bock style which would eventually be sold commercially as a doppelbock. This doppelbock was named Salvator and the monastery eventually became the commercial brewery Paulaner. Along the lines of tradition, almost all doppelbocks carry the suffix "-ator".

Today, the bock style has been for the most part unchanged over the last hundred years in Germany. This is likely due to the Reinheitsgebot Beer Purity Law and other legal restrictions that state that bocks must have a starting gravity higher than 1.066 and doppelbocks must have a starting gravity higher than 1.074. In the US, there have been a number of bocks of increasing popularity that are not traditional German bocks but still carry the name "bock" (Shiner Bock, Ziegenbock, Michelob Amber Bock).

The BJCP separates the bock category into four styles: traditional bock, maibock/helles bock, doppelbock, and eisbock. All of the bocks are strongly malty in style, particularly Munich malt and a strong melanoidin character. Both the traditional bock and maibock are of similar gravity and bitterness (OG from 1.064-1.072 and 20-35 IBU) but the maibock is lighter in color with a hint of hops while the traditional bock is darker, maltier, with little or no hops. The doppelbock style is maltier, darker, and stronger than both the maibock and traditional bock, and again with little or no hops (OG from 1.073-1.120 and 20-40 IBU). The eisbock can be even stronger and is usually produced by being partially frozen during the secondary fermentation (the water freezes before the alcohol) with the ice removed to concentrate the alcohol and maltiness.

Beer of the Month

Calendar



January 16th, 2004

Porter & Stout



February 20th, 2004

Barleywine & Holiday



March 19th, 2004

Belgian & Fruit Beers



April 16th, 2004

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**May**

May 16
May Meeting
DeFalco's

May 16-18
Sunshine Challenge
Orlando, FL

May 22
Pack & Ship - BUZZ &
Aurora Challenge
DeFalco's

May 30
Big Batch Entry D/L
DeFalco's

June

June 1
First Sunday (3 p.m.) &
Dixie Cup Mtg. (2 p.m.)
Onion Creek

June 8
Big Batch Brew Bash
Saint Arnold

June 14
Brew-in by
Bev Blackwood
DeFalco's

June 19-21
AHA Nationals
Chicago, IL

June 20
June Meeting
DeFalco's

July

July 8
Lunar Rendezbrew
Entry Deadline
DeFalco's

Brewing Bocks (without the Barrel)

by Mike Heniff, Secondary Fermenter

The focus of the bock style is the malt. Typically the malt bill is Munich malt with Pilsner malt. Many brewers have problems converting an all Munich malt mash since the enzymes are at the very low end of the scale for base malts. Pilsner malt (a good German variety) should be used as at least 10-30% of the grain bill in order to provide enough enzymes to avoid a troublesome mash.

The traditional method to get the extremely strong and complex maltiness of a bock is to perform a double or triple decoction mash. The high heat in the mash will cause sugars and amino acids to combine to form the trademark melanoidin character of the bock. "New Brewing Lager Beer" by Gregory Noonan describes the process on how to best perform decoction mashes (Dave Cato gives some good insight as well in his recipe below). For those lazy brewers that don't like to decoct (such as myself), melanoidin malt is available to provide some of the flavor that you typically get from decoction mashing. Belgian aromatic malt is a decent substitution as well.

Hop levels in a bock should be at a minimum. The IBUs are quite low considering the gravity, the goal is to focus on an intense maltiness. Choose a quality continental hop for bittering such as German Perle or Hallertauer Tradition. For flavoring, avoid adding hops after 15 min (left to boil). At this point, stick with noble hops such as Hallertauer Hersbrucker or Tettnanger.

Since bock is a lager style, a lager yeast and cold fermentation schedule is a necessity. The Wyeast 2206 Bavarian Lager yeast is the standard for brewing clean German lagers; the bock style is no exception. White Labs WLP830 German Lager yeast is a good substitute (it is probably the same yeast!). A new yeast is available from White Labs: German Bock Lager WLP833 which is reportedly from Ayinger (this may be a Platinum series yeast with seasonal availability).

To properly ferment a lager, the lager yeast should be pitched at 70 F. (Lager yeast can be pitched at fermentation temperature but the lag time will be quite a bit longer.

According to Dr. Chris White of White Labs, ester production will not be high at the beginning of fermentation so there is little risk of pitching at the higher temperature.) At the first sign of fermentation, begin lowering the temperature 1 F per hour to 50 – 55 F. Ferment in the primary for two weeks. Some lager yeasts do not require a diacetyl rest. If you need to conduct a diacetyl rest (I would suggest to do so, regardless), raise the temperature for the last two days of the primary fermentation to 70 F. For the secondary fermentation, lower the temperature 2 – 4 F per day until in the 32 – 38 F range and hold for 1 – 2 weeks. Bottle or keg, either naturally or force carbonate (preferable force carbonate since there will be very little yeast left after the secondary fermentation – add some yeast at bottling if you are going to naturally carbonate). After the beer is carbonated, store at refrigerator temperature for a few weeks to a few months before serving.

Traditional Bock (5 gallons) by Dave Cato

OG: 1.066
FG: 1.015
IBU: 25

11.0 lb. Light Munich
2.0 lb. Pils
0.5 lb. Dark Crystal
0.5 lb. Light Crystal

0.75 oz. Tettnanger (4.3%) for 60 min.
1.5 oz. Hersbrucker (3.2%) for 60 min.
0.5 oz. Hersbrucker (3.2%) for 30 min.

Wyeast 2206 Bavarian Lager yeast

Note: All malts and hops are German (this is a German beer after all) and you will decoct!

Mash in with 4.5 gal. hot liquor for a strike temp of 104F. Rest 30 min. before pulling 30% of the mash for the first decoction. Heat the decoction to 149F and rest 30 min. then raise to 160F and rest another 30 min. or until conversion is complete; then boil for 10 min. Return the decoction to the rest mash which should bring the temp to 131F; rest 10 min. before pulling 30% of the mash for the second decoction. Repeat the first decoction schedule. Return the decoction to the rest mash which should bring the temp to 149F; rest 10 min. before pulling 40% of the mash
(Continued on Page 8)

National Homebrew Day!



149.5
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Vince Mandeville**
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Somebody here call
for a banner?



Everyone Recirculate!



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713.927.4832 (C)
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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
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713.267.5108 (W)
Before 9:30 p.m.

Please respect their
stated time preferences
when calling!

DeFalco's
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Business Hours only

**Note to self: Keep carboy
away from the Porta-potty.**

Foam Ranger Photo Page



Joe introduces Lori to the joys of Ranger-hood



Kuyler gets a double handful of C-Cup...

"Have you met this guy? He's a scream!"



Andrew admires his Crescent City winnings



"So whadda ya say big guy?

You, me, case of barleywine and a hotel room?

Think about it!"



I suppose you're wondering why I called this meeting...


Number 13:
The Leg



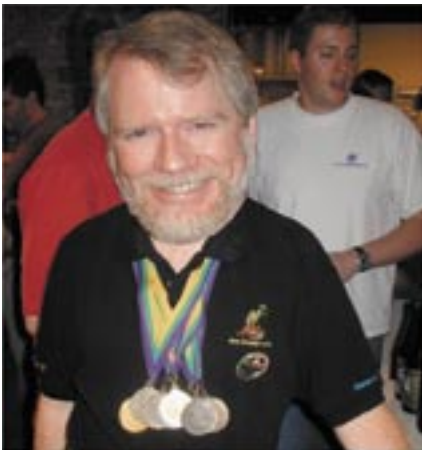


Kid's got a bigger frickin' mouth than I do...

Photo Erratum:



Last month's photo caption incorrectly identified the object being carried in the photograph as Karel Chaloupka. While there is a strong resemblance, Karel says he has never been to Japan. *The Brewsletter sincerely regrets the error.*



Gosh no... Winning doesn't affect me at all.



I'm not taking it away from it, er... him.. YOU take it away from him!



Scott warned me about the people at meetings...



Could I interest you folks in a hat or a shirt?

Foam Ranger Photo Page

Out of the Wazoo (from Page 1)

organizing the regional judging for the AHA National Homebrew Competition and all the judging was taken care at a decent time on Sunday. Thanks to all who came out to help judge and steward. I am still thinking about some of the great beers I tasted during judging. Good stuff. It's nice when you get a beer good enough that makes you think that little cup is not big enough. Congratulations go out to the Foam Rangers who placed in the AHA regional competition and whose beer will go to the National Competition – Russ Ferrill and Brad Cyprus, Bev Blackwood, Jack Farris, Jeff Reilly, and Secondary Mike Heniff. May 3rd was National Homebrew Day and we had a strong turnout of Foam Rangers who brewed at St. Arnold's for the event. Homebrew Day drew brewers from most of the area clubs (including Golden

Brewing Tips (from Page 4)

for the final decoction. Heat the decoction to 160F and rest 30 min. or until conversion is complete, then boil for 10 min. Return the decoction to the rest mash which should bring the temp to 168F. Rest 10 min. before beginning the sparge.

Triangle from Beaumont) and was great for comraderie among Texas homebrewers. I noticed that there was a whole lot of brewing of American Brown Ales for the KGB's Big Batch Brew Bash competition on June 8th. The entries for that are due at the end of May, so make sure you have those bottled up soon. The competition is going to be tough this year, but I think the Foam Rangers will prevail in this style created at our very own Dixie Cup.

Speaking of the Dixie Cup, it's not too early to start brewing for it! We typically have a lull in competitions during the summer, so it's good to brew big beers now that can mature over the summer. We can also use some help organizing the Big Kahuna event. If you're interested, let me or Secondary Mike Heniff know.

Our May meeting will be on the 16th at DeFalco's at 8:00 p.m. Secondary Mike Heniff will be giving us some tasty bock beers to sample. Well timed since Kari and I will be riding bikes to the Shiner brewery the next day. We are going to personally see how that bock compares to the stuff Mike gave us the night before. I know, it's not going to be worth the trip. We're doing it for charity and not for the beer! Hopefully Kari will wear her St. Arnold jersey! See you all for some more malty goodness in May!

Rangers History (from Next Page)

double header, April's Amber Ales and IPA's along with May's Bock beers - and plenty of each. The April selection, included: Yakima Brewing & Malting Company's Bert Grant's Amber Ale, North Coast Brewing Company's Ruedrich's Red Seal Ale, Saint Arnold's Amber Ale, Anchor Brewing Company's Liberty Ale, and Yellow Rose Brewing Company's Cactus Queen India Pale Ale. Added to those were the May bock beers which included: Saint Arnold's Spring Bock Sierra Nevada's Pale Bock, and Spoetzl Brewery's Shiner Bock. Only one selection had any leftovers ... honest guys I thought Shiner bock was one of your favorites."

Other Events:

Wayne Smith "and a number of Foam Rangers" won ribbons at the Crescent City Competition. Steve "Where's the Putz?" Moore became regional representative on BJCP board.

[Sean] "Down South" Pub Crawl with stops at The Bay Brewery Brew Pub to enjoy Phil Endacott's fine beers in a green rocking chair on the porch, Boondoggles Brewery to have a pints of Steve Roberts' "Ruby's Red Ale", and Bradley's Brewery to have some beer that tastes like (brewer Gary) Heyne (made it).



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AHA Regionals Wrap-up

By Jimmy Paige, Was-Waz

The 2003 AHA South Regional Qualifier is now officially behind us. With only 283 entries, it was a warm up for things to come in October with the Dixie Cup.

I want to thank the 12 stewards and 33 judges who helped wipe out the flights with ease. We did not even get chance to tell Steve Moore how smoothly it all went, but then again, he was busy telling the AHA to kiss his hairy white ass.

The mini pub crawl on Saturday was alot of fun and several participants won t-shirts at the Brewery Tap. Mike, they definitely want us back for the Dixie Cup Pub Crawl.

I want to express my gratitude to Scott, Landry, and Ray at DeFalco's for handling the entry boxes. Special thanks to Brock Wagner and Jesse Torres at Saint Arnolds for the cold box and judging facilities. Many kudos to Bev Blackwood, Joe Lindsey, and Jeff Reilly for assistance with entries, food, and set up. And to Andrew Sheridan for helping out with every facet of the contest. Thank God we did not have more entries or else he would have drank all my beer at the house during data check-in.

We will be hosting the regional next year as well, as our Grand Wazoo has stepped up to the plate to assume the Coordinator position for next year. See y'all then. If you have any questions contact me at hop5@ewarp.net

This Month in Foam Ranger History



By Sean Lamb, Club Historian (Sorta)

20 Years Ago...

In the Brewsletter:

The Newsletter of the Houston Homebrewer's

Guild included a test to "Up Your BBQ (Beer Brewing Quotient) and a treatise on bubbles in beer was presented by editor George Clarkson.

At the Club Meeting:

Held at DeFalco's on Morningside on May 19th.

Other Events:

The Houston Homebrewer's Guild changes its name to the Houston Foam Rangers Homebrew Club.

15 Years Ago...

In the Brewsletter:

Grand Wazoo Don Wilson once again refuses to write a column. Plans for the pub crawl on May 21st. Dr. Strangbrew address the question "Is bock beer made from the bootom of the vat"? Various news stories and cartoons stolen from real publications. Bock beer recipes from the 4th Dixie Cup in support of the BOTM.

At the Club Meeting:

The meeting was held at the Red Lion Inn 7315 S. Main St. A single bottle washer wash given at the raffle. Scott Birdwell put forth the idea that the entry fee for the Dixie Cup be raised by 50 cents so that a "beer celebrity" could be brought to the event. The "Free Fred Eckhardt" fund was established. Wurzburger Hofbrau Maibock, Ayinger Celebrator were

served along with Shiner Bock, and Franziskus Heller bock were served as BOTM.

Other Events:

Pub Crawl to The Gingerman, The Red Lion, Darby's Glass Hat, The Ale House, The Brewery Tap and La Carafe was held on May 17th. (Quiz time, name the places that are still open in 10 seconds - GO!). Ranger Steve Daniel takes 1st place in the Alt and 3rd place in the Pilsner categories of the AHA national competition. Brad Kraus went to the Homebrewer's Alliance national convention.

10 Years Ago...

In the Brewsletter:

Grand Wazoo Andy Thomas wants everyone to go to the Jennings thing, go on a pub crawl in June, and enter the August Schell brewing company homebrewing contest. To celebrate the BOTM of Pale Ale Andy Thomas' "Broken Carboy" Pale Ale recipe is published. Part two of the series on "DWI What Every Client Should Know" by J.Gary Trichter is stolen once again from some real journal. An article on malting barley was also lifted from somewhere else. Sean Lamb wrote a column about the homebrewing resources on the internet and Chris Todd wrote up he Foam Ranger's visit to the Anheuser Busch plant in April.

At the Club Meeting:

Held at Diana Anthony's way up north. A wheat beer kit contest came to a head with the judging of the brews. Neil Sargent, Leo Erhart, Chris Todd, Norm Malone, Steve Bates, Lee Anthony, Scott Birdwell, and Grand Wazoo Andy Thomas participated. Blind judging was done by all of

the participants with fingers given for each entry. 0-2 for clarity and aroma, 0-3 for flavor, and 0-5 for overall. Andy, Norm, and Neil's beers were judged the best, in that order.

Other Events:

None noted.

5 Years Ago...


In the Brewsletter:

Grand Wazoo Steve Capo fills the club in on the Bastard's trip to New Orleans: "We knew our main objective was to bring home all of Wayne Smith's awards, but we also knew we would be forced to drink too much beer, eat crawfish, get thrown out of a bar, try to wait on tables at Cafe du Monde and drink more beer. I am proud to say we did not let any of you down!"

At the Club Meeting:

The meeting was held in the "Ice House" on the roof parking lot of the Village Brewery on the 15th. BOTM was recounted by Wayne Smith in the Brewsletter: "May's meeting was a

Continued on previous page



**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>

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Houston's First Microbrewery

studying subterranean life-forms in a cave near Seneca Rocks in the Shenandoah Mountains. He was subdued by a tranquilizer dart, but subsequently escaped captivity. He was previously observed in Austin, TX where he stalked presidential daughter Jenna Bush until he was "dissuaded" by the Secret Service,

Bat boy was first sighted in Houston by DeFalco's Home Wine and Beer Supplies employee Landry Hassell, who found him suspended from the ceiling in DeFalco's malt room. Hassell reported the incident to DeFalco's proprietor Scott Birdwell who noted, "As far as people who hang around the shop and don't buy anything, I've seen weirder."

Several Rangers took up a collection and purchased a membership for the bat boy during the April meeting. Secondary Fermenter Mike Heniff observed that "A Rangers meeting is one place where the bat boy can get treated as an equal, even though he's a hideous disgusting mutant." Jimmy Paige, who organized the recent AHA nationals speculated that the bat boy's preternatural sense of smell, which enabled him to stalk Jenna Bush from Washington D.C. to the University of Texas, might enable him to become a superior beer judge. "We're hoping to get him to come to the BJCP study group." says Paige, "Good beer judges are hard to find."

Grand Wazoo Kuyler Doyle noted, "This just goes to show you that the club welcomes people of all races and sexual orientations, even if they are grotesque sub-humans. I mean, we already put up with Steve and Karel." The Waz also considers Bat Boy's membership a positive professionally. "As a scientist, I'm hoping to have the opportunity to dissect him at some point." smiled the Waz.

The Bat Boy appeared to have a good time at the meeting, consuming an entire corny keg by puncturing it with his fangs and then severely mauling Andrew Sheridan much to the amusement of all present.



By Emil Campos
F.R. West Coast Correspondant

When one goes to a country such as a Belize with beautiful jungles and magnificent

beaches most tourists forget the all important local beers. It was in the small island community of San Pedro in the Ambergris Caye (pronounced 'key') that I discovered the national malt and hop flavors of Belize. Now let me throw out the disclaimer that these beers like most of the Central and South American beers share a few qualities. First they are breweries started by German ex-patriots, are not the highest quality and are quaffed by a mass population of indiscriminate palette.

With that said, I found that I could enjoy these beers for two reasons. One because their light, malty, hop skunkiness made for good drinkin' in hot and humid climates. Second when you are on vacation and you are living a Corona commercial; you know the ones with the beach lapping up, with profiles of beer bottles and the backs of peoples chairs as they throw their beepers into the sea. I find it very hard to hate anything let alone a countries beer.

After arriving in San Pedro one evening I set out the next morning to find beer for my afternoons thirst. Walking along the sandy unpaved streets in sandals, sunglasses and shorts I looked for a store that would give me a bit of a selection. Many times I was almost hit by the large golf cart traffic of the island, or one of the 10 mini-van taxis on the island, and I even had a beer cart being pulled by a golf cart. The cart having about 100-200 milk crates of the various beers. After wandering the perimeter of the city I found a store that had the libations I sought. Looking over the selection I picked my fare and fished out my Belizean money that had as many colors as the fish that surrounded the island. After paying for the beer and the deposit on the bottles

The Varied Beers of Belize

(well worn bottles with those scratch lines from the bottling machines) I went back to the hotel that I was staying and proceeded to taste the beers objectively. It should be noted that I did find Guinness Foreign Extra stout which is licensed and brewed in Belize. I had that one with my Cuban cigar. With that said this is what I found:

Belikan Lager- Green tops
284ml-Aprox. 9.6 oz 4.8% Alc. Vol
Appearance: Dark Golden very carbonated in pour. Good Head retention
Nose: Sweet malty nose very little hops present.
Taste: Although the beer is sold as a lager it as a sweet ale taste and finish to it. Some of the mouth feel can be attributed to the soft water it is made with. I most associate it with a non hoppy amber with all of the malty sweetness.

Belikan Stout- Blue Tops
284 ML- Aprox. 9.6 oz 6.5% Alc. Vol.
Appearance: Black in color to Dark opaque burnt brown. Good head retention, but a bit over carbonated,
Nose: Heavy sweet roasty smell not heavy. No hops present with the head still foaming.
Taste: Not allot of roast in finish but getting residual sweetness. Picking up some phenolic, and alcoholic flavors. While the brewer might be going for a foreign extra stout this beer is more like a sweet stout or a ultra dark brown ale in body. Needless to say I am surprised they even make the beer down here in the tropics.

Light House Lager- Green Bottle
237 ML- 8.0oz 4.2% Alc. Vol.
Appearance: Light yellow good fine head and color
Nose: Picking up the skunky flavor that is present in green bottle beers, a la Heineken and Lowenbrau.
Taste: My favorite of the Belizean lagers. Light, crisp, and dry with solid lagering. No apparent diacytel and good drinking with seafood and spices of cuisine of Belize.

Foam Ranger Competition Corner



By Joe Lindsey & Bev Blackwood

MCAB "Season" is winding to a close, with a few remaining competitions to close out

the busy part of the year. We will be doing our last big Pack & Ship for MCAB on May 22nd for The Buzz-Off in Philadelphia and for the Aurora Challenge in Edmonton. The Aurora is a personal favorite of mine as they are relatively small and also have sent beers to Dixie Cup in the past.

This weekend (May 17th, 18th) our brewers are competing at the last Gulf Coast event before Dixie Cup, The Sunshine Challenge. While we didn't break 100 entries, we had a very respectable number and should do well. Don't forget that Dixie Cup is still the last leg of the circuit and we cannot let up even if we do well in Florida! There's a lot of brewing left to be done!

Congratulations to our winners at the AHA Regionals! Russ Ferrill & Brad Cyprus took a first in European Pale Lager, Jack Farris took third in I.P.A., Jeff Reilly had a second in Brown Ales, Mike Heniff also took a second with his Imperial Stout and Bev Blackwood took a first in both India Pale Ale and the ever-popular Herb, Spice and Vegetable. The winners will compete in the AHA Nationals in Chicago this summer.

I sure hope everyone has an American Brown Ale ready to go! The entry deadline for the KGB's Big Batch Brew Bash is May 30th. That's just two short weeks from our meeting date this Friday! It's important to have both good quality entries, but quantity doesn't hurt either, as their "Heavy Hitter" award goes to the club with the MOST qualifying second round entries. We're talking a keg

of Saint Arnold here, people! So enter early and enter often. You're allowed to enter as many as two entries. Naturally they will be needing our help judging, so save Sunday, June 8th from 10:30 a.m. on to help decide the winner!

On the south side of town, the Lunar Rendezbrew gears up in July, and we have to brew both a good quality keg for the Keg competition and enter regular entries. The deadline there is July 8th with the party / awards ceremony taking place on July 19th. So just a quick recap of the club's efforts:

Pack & Ship for BUZZ-off and Aurora Challenge:

May 22nd at DeFalco's

Entry deadline for Big Batch Brew Bash:

May 8th at DeFalco's

Entry Deadline for Lunar Rendezbrew:


July 8th at DeFalco's

I know summer is a hot and difficult time to brew, but this is the time to start getting your plans together for Dixie Cup. Having entries ready is always a challenge because of when it is. I really appreciate the consistent effort the club has made so far this year.

Congratulations to all our brewers who've won this year and thanks to all who have made the effort to enter!





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May Meeting:

May 16th

at DeFalco's

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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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