



THE FOAM RANGERS Newsletter Urquell

Best Read With Lots of Homebrew

June 2003 - Volume 23 - Issue 6

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June Meeting:

Friday,

June 20

8:00 p.m.

NOT at DeFalco's!

Brewsletter "Jumps the Shark!"

By Jayson Blair

According to the popular website, jumptheshark.com, the term refers to "A defining moment when you know that your favorite television program has reached its peak. That instant that you know from now on...it's all downhill." The reference comes from the ignominious Happy Days episode in which Fonzie jumps over a shark on water skis. Jumping the shark has entered the popular vernacular and has been used by such pundits as Maureen Dowd and William Safire and Steve Moore.

Critics, drunks and opinionated Internet users have determined that the Foam Rangers Brewsletter has "jumped the shark" (Continued on Page 10)



The Rangers newest member, Shark Boy, expresses his opinion on the Brewsletter.

Out of the Wazoo

By Kuyler Doyle, Grand Wazoo

is 8655 Jones Rd. Apt. 1721, but make sure you take a look at the map in this issue of the Brewsletter for more explicit directions.



Holy crap it's hot. It's the beginning of June and feeling like August. What's a homebrewer to do in the summer to cool off? How about attend to the June homebrew meeting and pool party and drink a bunch of wheat beer! Rangers Scott and Rebecca

Weitzenhoffer have bravely volunteered their apartment complex for a location to have our outdoor wheat fest. The address

As Waz sometimes I have to be forced to go on out and put on the fez and a happy face and represent the club. It was a tough job on May 20th when the Wazette and myself went to St. Arnold Brewing Company to help celebrate the brand spankin' new RO system they had installed. About half of the approximately \$12,000 price tag was covered by donations. As I mentioned at the beginning of the year, the club pitched in \$500 for this effort. For the festive mood, a cask of amber was tapped to pair with the fine fixins' of Treebeards. RO vs. non-RO water was on hand for testing, both in unfermented and fermented forms. The softer RO amber does not have quite the sharp bitter character of the original. The recipe has already been tweaked to add more hops to try to compensate. Go pick

(Continued on Page 8)

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The Brewsletter Urquell is published every month by the Foam Rangers Homebrew Club, 8715 Stella Link, Houston, Texas 77025

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

Any resemblance to persons living, dead or eaten by sharks is purely coincidental, except for Karel. All images used and abused without permission. Space will be filled, without exception, by drivel. It is, after all, the final frontier. The Brewsletter's 12 month mission is to seek out new beers, new inebriations, to boldly piss off where no Brewsletter... aw heck, nobody reads this crap anyway. Never Mind.

Meeting Minutes



*By David
 Capolarello,
 Scrivener*

It all started when I saw that there was sushi at a Foamranger meeting. What has happened to our club? Have we become stylish and trendy? Jeez, soon the Waz will be

coming to meetings dressed in one of those tight, ribbed, stretchy t shirts that the guys wear in the Blowfish restaurant. However there was ample red meat and sausage to satisfy the Bubbas present! Not only that but Jeff Riley brought three, yes 3, kegs of beer to wet our collective whistle with. On to the Meeting proper and it was the Waz stepping up to deliver announcements about past and present competition info, including introducing Czar Don of the KGB (I think) who told us about the upcoming 8th Annual Big Batch Brew Bash on June 8th and how wonderful it would be if a few people showed up to steward and/or judge from the Foamrangers. Waz also said that the first Sunday pub visit for June would be at the Onion Creek Coffee House in the Heights. Sounds like a bloody weird place to stage a "pub" visit, but what does a poor English country bumpkin like me know about naming pubs.

Then the Waz told us the new Foamrangers logo shirts and hats were not in fact ready yet and tough titties, we'll all have to wait a bit longer. Mike Heniff then stood up shakily after a quick slug of a Bocky beverage to tell all about the BJCP training class. Of course I can't remember exactly what he said about the class, but I am sure it was relevant and very interesting anyway. Then a voice yelled

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*. 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

from the crowd... it was Birdwell heckling the Waz, well actually announcing the fact that The Stag's Head (now that's a pub name) is going to do a beer tasting night soon - where you get 8 samples, choice of a pint etc. for some nominal fee. But, it's gone by the time you read this, so too late now. Then it was raffle time, unfortunately for the club coffers though Kari Doyle pinched half my raffle ticket money for her sponsored bike ride (not that I'm complaining, as it was for a good cause).

So as the evening progressed I went back to the "Bock dispensing counter" numerous times, but could not understand the lack of inebriation effect. What was going on, were the bocks watered down, was my glass being under filled. Naaaah! Perhaps the bocks were too light for my superhuman tolerance level. Then the last few examples on the list started coming online. Whoa! It was all different now, I think the last three beers were totally over the top, designed to be in the Guinness Book of Records, rather than actually taste good. Do people really like these (yeah Benny, I know you do, but you have an excuse...). In my opinion the best was the Bajuvator, then it was all downhill from there. At this point I had to visit the smoking section outside where a couple of car-nuts had set up camp to trap me into saying good things about old British iron and other heinous crimes of auto enthusiasm. However we did have a pretty good round of "What car your parents owned would you like to have now?" started by Scott Birdwell. Unfortunately the only one my Dad owned was an old Jaguar, which jump-started the Old Brit Car argument again. Time to leave now, I thought and headed inside for the rounds of goodbyes and "See yer next month" salutations. Which is a good segue for me to say see you all at the June meeting where you might want to bring a change of clothes. Read the Meeting location blurb for more on this developing story!

You should receive a reply which will describe the process for completing the subscription, by sending another message to: majordomo@crunchyfrog.net with the single line: "auth deadbeef subscribe LISTNAME [userid@example.net](mailto:user@example.net)" 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 - Wheat Beers



**By Mike Heniff,
Secondary Fermenter**

A big thanks goes out to Ed Moore who brought back the Moretti La Rossa and Kulmbacher ECU 28 from Lafayette, Louisiana for last month's meeting. And once again, thanks go out to Jeff Reilly who brought a ton of great homebrew as well.

Wheat has been used to make fermented beverages for thousands of years. But no region is better known for their wheat beers than Bavaria (southern Germany). Bavarian wheat beers (also known as weizens or weisse) have been traced back as early as the 15th and 16th centuries where the right to brew weizens was held exclusively by royalty. Weizens were very popular in the 17th and 18th century where there were dozens of breweries producing weizens with the permission of royalty. In the 18th century, weizen popularity declined due to the growth in popularity of bock beer.

In the late 18th century, George Schneider (as in Schneider Weisse and Aventinus) was responsible for securing the right of the public domain to brew weizens by giving up his lease at a weizen brewery adjacent to a royalty-owned lager brewery so that bock beers could be made there. After this key event, weizens began to grow in popularity once again, especially in regions outside of Bavaria. But, shortly thereafter, weizens popularity began to decline due to the development of golden lager brewing. Weizen production modestly survived until the post World War II period to where it grew to be widely produced throughout Germany (especially in southern Germany which includes Munich). Today, weizen and other versions of wheat beers are produced in other areas of the world, most notably Belgium (Belgian Wit) and the United States (all traditional varieties in addition to the American Wheat style).

The BJCP recognizes 6 styles of wheat beers. One, Belgian Wit, was discussed in February's Beer of the Month article. Three are different variations of the traditional Bavarian specialty: hefeweizen, dunkel weizen, and weizenbock. Berliner weisse is another version of German

wheat beers not closely related to the Bavarian weizen family. The last variation is the American wheat. (In Germany, there is also a style of light hefeweizen called Leichtes Weizen which is just a watered down hefeweizen – damn this trend!)

Bavarian hefeweizens are normal gravity beers (OG 1.040 – 1.056) that are golden in color and are usually cloudy from wheat protein and suspended yeast (“hefe” means yeast in German; a similar version, kristall weizen, is filtered to be clear). Hefeweizens are noted for their pronounced clove-phenolic and banana-bubblegum ester aromas and flavors. The mouthfeel is usually soft and creamy with an occasional touch of citrus tartness. The hop flavor and bitterness are extremely low (IBU 10 – 20). Dunkel weizens are similar in bitterness and gravity as well as the trademark clove-ester aromas and flavors. Dunkel weizens are dark in color (SRM 10 – 23, hence the term “dunkel” meaning dark in German) with a more malty appeal including toasted flavors from Munich and Vienna malts and a slight roasted flavor from roasted wheat.

Weizenbock is a dark weizen brewed to the strength of a bock. German law states that a weizenbock must be brewed to a starting gravity of at least 1.066 (BJCP states 1.066 to 1.080+). Lightly darker than the dunkel weizen (SRM 15 – 30), the focus of this style is a strong complex maltiness with the trademark weizen clove/ester aromas and flavors. Alcohol can be apparent in the aroma, body, and/or warming in the finish. Again, as is typical of the weizen family, the hoppiness is low throughout (IBU 15 – 30). Aventinus, brewed by Schneider, is the prototype of the style.

Berliner Weisse is another wheat beer brewed in Germany but is quite different from that of Berlin's southern neighbors. At one time, Berliner Weisse was the most popular wheat beer in Germany but now is relegated to just a few breweries in the world. Berliner Weisses are quite small (OG from 1.026 – 1.036, German law dictates an OG of 1.028 – 1.032) and are noted for their very strong sourness. This sourness is created by

(Continued on Page 8)

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 21st, 2004

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**June****June 20**

May Meeting
 Weitzenhoffer's
 Pool Party

June 19 - 21

AHA Nationals
 Chicago, IL

July**July 6**

First Sunday
 Kelvin Arms

July 5

Lunar Rendezbrew
 Entry deadline
 DeFalco's

July 12

Brew-in by Eric Wooten
 DeFalco's

July 18

July Meeting
 DeFalco's

July 20

Lunar Rendezbrew X
 Seabrook, TX

August**August 3**

First Sunday
 Two Rows

August 9

Brew-in by
 Mad Man Sean Lamb
 DeFalco's

August 15

August Meeting
 DeFalco's

August 23

F.R. Pub Crawl

Brewing Wheat Beers

by Mike Heniff, Secondary Fermenter

When formulating recipes for German weizens, the general rule is to use either 50/50 or 60/40 ratio of wheat to barley. Mashing a wheat beer is no simple task. Wheat contains a lot of gums and proteins that will cause the mash to become quite viscous. Also, wheat has no husk – therefore there are not as many husks as in a typical mash to help filter during the lautering process. Adding rice hulls (I use one pound of rice hulls for a 5 gallon batch with a 50% wheat mash) to the last 10 minutes of the mash helps with the run-off (be sure to rinse the hulls in warm water and stir them into the mash well!). Hops in this style are very low (10-20 IBU). Use a noble variety (Hallertauer Hershbrucker or German Spalt work well) and avoid any additions after 15 minutes before the end of the boil.

Yeast in a Bavarian weizen is responsible for the clove phenolic and banana/bubblegum ester aromas and flavors. There are generally two styles of yeast available for fermenting weizens: Weihenstephan yeast (Wyeast 3068 Weihenstephan Weizen or White Labs WLP830 Hefeweizen IV) provides a strong clove phenolic character with low esters and Bavarian weizen yeast (Wyeast 3333 German Wheat, Wyeast 3638 Bavarian Wheat, and White Labs WLP300 Hefeweizen Ale) that provides a more balanced clove/ester character. When fermenting with these yeasts, keep in mind that the cooler the fermentation temperature is the more clove phenolics that will be produced (64 – 68 F). At the higher temperatures, more banana and bubblegum esters will be dominant (68 – 74 F).

For brewing a Berliner Weisse keep the malt bill simple, use about 30% German malted wheat and the remaining malt as German Pilsner. The hop level is extremely low (IBU 3-8), use as low of alpha hops as possible with no aroma or flavor additions (German Spalt, Czech Saaz, and Ultra are good varieties). Historically, Berliner Weisse brewers utilize a very short boil or do not boil the wort at all. At pitching, add a neutral ale yeast (German Ale yeasts such as Wyeast 1007 German Ale, White Labs WLP011 European Ale, or White Labs 029 German Ale/Kolsch, or

even a clean American ale yeast such as Wyeast 1056 American ale or White Labs WLP001 California ale) in conjunction with a lactobacillus delbrueckii bacteria culture (Wyeast 4335 – be sure to special order this culture since many homebrew stores probably don't stock it). The best way to control the quality of the Berliner Weisse is to conduct two separate fermentations and blend to taste. A simple method (but probably not true to style) is to brew a neutral wheat beer (using the German ale yeasts above) and adding food grade lactic acid to taste; Warner in his German Wheat Beer book states that Berliner Weisses contain about 0.8% lactic acid and are at a pH of approximately 3.0 (I would assume that that pH is taken after carbonation), Daniels in Designing Great Beers suggests using 90 milliliters per 7 gallons. Beware - take great caution to sanitize your equipment that has come in contact with lactobacillus bacteria.

To brew an American wheat, use a grain bill and mash procedure similar to a Bavarian Weizen. For hops, use either European noble hops or a more delicate American hop; regardless, keep the hops to a minimum. For the yeast selection, select a neutral American yeast such as Wyeast 1056 American ale or White Labs WLP001 California ale. This style is also a very common base style for fruit beers, especially raspberry. Refer to February's BOM article for adding fruit to beer.

Weizenbock (by Mike Heniff)

Volume: 5.75 gallons

OG: 1.075

IBU: 23

Malts (mash at 154 F for 60 minutes):

6.25 pounds of Belgian Pilsner

3.0 pounds of German Light Munich

5.0 pounds of German Wheat

3.25 pounds of Belgian Roasted Wheat

0.38 pounds of German Melanoidin Malt

0.63 pounds of British Medium Crystal

0.25 pounds of Belgian CaraPils

1 ounce of British Chocolate Malt

Add 1 pound of rice hulls 10 minutes before lautering

Hops:

At 60 minutes add 1 oz German Perle and

0.4 oz. Hallertauer Hershbrucker

(Continued on Page 8)

Big Batch Brew Bash!



You're right Steve, that one certainly does suck.



Jesse gets served with a paternity suit.



Sean explains why he's always been more popular than the Sly Bastards.



The Don Chico Brewery scores an honorable mention.



The Big Batch Brew Bash: The thrill of victory and the agony of raffle defeat.



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.

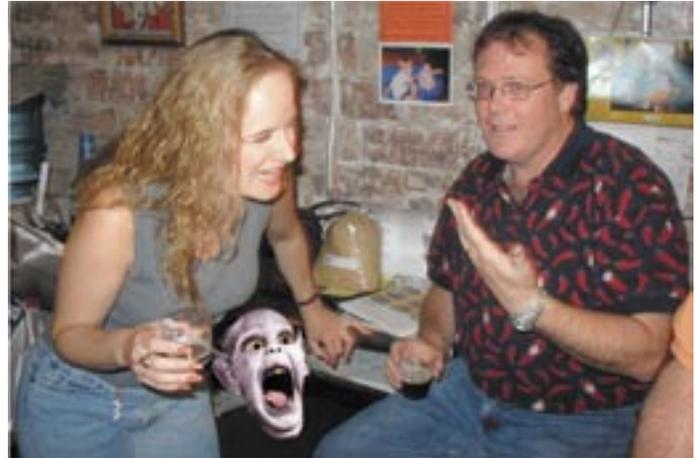
Please respect their stated time preferences when calling!

DeFalco's
713.668.9440
Business Hours only

Foam Ranger Photo Pages



Was that me?



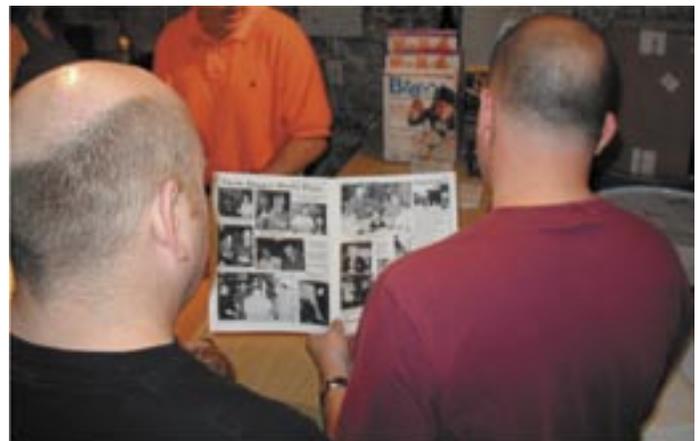
Steve's indecent proposition is met with the usual response.



Daddy, the man in the skirt scares me!



**Who wants Shiner?
I do! I do!**



Who writes this crap anyway?



Scott gets a supportive round of applause for coming out.



Excitement reigns...



Back off Mike! You'll get your turn in six months!



Sandy's feet, Barb's leg and suddenly everyone has something to show...



The Waz tries to recruit some fresh meat.



Meetings suck with no beer.



You know, I wouldn't mind joining so much if it wasn't for this whole "selling your soul" clause...



Trust me, you don't want to know..



So we've got this here flag and were thinking we'd start a new club... Want to join?

Foam Ranger Photo Pages

Out of the Wazoo (from Page 1)

up some new St. Arnold and see if you can tell the difference! Once it's all figured out, the beers at St. Arnold should be very consistent. Thanks for helping support our local microbrewery!

We had a great 1st Sunday pub visit and planning session for the Dixie Cup not long ago. The relatively new Onion Creek Café had a good sampling of some great beers on tap. Those who attended were also able to take home their designer Foam Ranger wear that was recently finished. Some were so excited about the new look they changed right there in the bar. Very special. The new apparel looks great – be sure to bring a form of payment to the meeting if you placed an order. Bev was a bit disappointed when we had not embroidered a special order Utilikilt for him. Sorry, Bev.

The results are in for the Sunshine Challenge, the third installment of the Gulf Coast Competition Circuit. Was Waz Jimmy Paige took 2nd in APA and 1st in German Amber Lager, your Wazooness took 2nd in IPA and 3rd in Brown Ales, Brewsletter Editor Bev Blackwood took 3rd in IPA, Competition Coordinator Joe Lindsey got 1st in English and Scottish Strong Ales,

and Secondary Mike Heniff won 1st in Barleywine and Imperial Stout. Looks like an officer sweep. What's up with that? The Foam Rangers came in 3rd overall, so we're still in good standing to win the Gulf Coast Club of the year. Keep brewing!

As we hold our meeting, the AHA National Competition will be taking place in Chicago. Several Foam Rangers qualified beers into the competition, including Russ Ferrill and Brad Cyprus for their 1st place in European Pale Lager, Bev Blackwood for 1st places in IPA and Spice/Herb/Vegetable, Jack Ferris for his 3rd in IPA, Jeff Reilly for a 2nd in Brown Ales, and Secondary Mike Heniff for a 2nd in Barleywine. Hopefully some Foam Rangers will bring home some metal from the National Competition! Was Waz and Regional Judging Coordinator Jimmy Paige, Bev Blackwood, and Andrew Sheridan will be representing the club at the event.

We've made it to the annual lull after the steady pace of homebrewing competitions. Next up is our local Lunar Rendezbrew in July. That's a great regional competition and we should all enter whatever beers we have. Go out and brew! We need a batch of beer for the keg competition at the Rendezbrew, so formulate your recipe now for a good beer to be consumed on a hot day and be sure to bring it to the July meeting for judging. Don't forget the Dixie Cup is a few months away now. We'd love to have you help out, so contact myself or Mike Heniff if you'd like to pitch in!

While the weather is warm and ambient temperatures are less than ideal for ale brewing, what other excuse do you need to go out and make that purchase of a fridge or chest freezer for brewing lagers! They should be ready just in time for Dixie Cup! Just tell your significant other that the Waz sent you. See you poolside!

Brewing Wheat Beer (from Page 4)

At 15 minutes add 0.6 oz Hallertauer Hershbrucker

Yeast (ferment at 66 F):
White Labs WLP300 Hefeweizen Ale

To make an extract batch with steeping grains, omit the Pilsner, Munich, and Wheat (both light and roasted); there is no need to worry about rice hulls as well. Steep the remaining grains at 155 F and lightly sparge with 1 gallon of 170 F water. Add 10.25 lb wheat liquid malt extract, 3 lb Munich blend liquid malt extract just before boil (be sure to turn off the heat and stir in well).

Beer of the Month (from Page 3)

the purposeful addition of lactobacillus delbrückii bacteria to create the lactic acid in the beer. This style is often flavored by raspberry or woodruff (a green syrup made from the woodruff plant) syrup to balance the strong acidity of the beer.

F.R. History (from PreviousPage)

Antonio, Pale Ale From Colorado: Bolder Brewing Company's Extra Pale Ale and H. C. Berger Brewing Company's, Fort Collins, CO, Indego Pale Ale From Chico, California: Sierra Nevada Brewing Company's Pale Ale From jolly old England: Bass & Co's Pale Ale, Burton-on-Trent, and Greene King Abbot Ale, Bury St. Edmunds, Suffolk In addition there was a keg of Panhandle Pale Ale brewed by Steve Newton.!

Other Events:

Steve Capo and Charles Vallhonrat win the Old Ale competition at the Big Batch Brew Batch held by the KGB on June 14th. Scott and Alison Birdwell are married at St. Arnold brewery.

Erratum:

Last month's Brewsletter mistakenly reported that Hillary Rodham Clinton wrote about her discovery of Karel Chaloupka's affair with then president Bill Clinton in her new book, *Living History*. The Brewsletter regrets the error.



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This Month in Foam Ranger History



By Sean Lamb, Club Historian (Sorta)

20 Years Ago...

In the Brewsletter:

The Newsletter of the newly renamed Houston Foam Rangers included an article celebrating the passage of legislation legalizing homebrewing in Texas. The original bill that was written for the legalization did not make it out of committee, but the bill was attached as a rider to another bill in the Texas Senate. George R. Clarkson starts a "Brewer's Techniques" column, with an article about mashing with an Igloo cooler.

At the Club Meeting:

Held at DeFalco's on Morningside on June 16th.

Other Events:

A pub Crawl was held on June 11th. The itinerary included the Ale House, Richmond Arms, La Carafe and the Bavarian Gardens.

15 Years Ago...

In the Brewsletter:

Grand Wazoo Don Wilson once again refuses to write a column. Results of the AHA National Competition are posted. Ask Dr. Strangebrew delves into dark beers that are too dark and too dry. Award winning recipes from the Dixie Cup are provided for your brewing pleasure.

At the Club Meeting:

The meeting was held at the Red Lion Inn 7315 S. Main St. Two carboy

handles and a "promo malt producers watch" were the prizes at the raffle. Wazoo Don Wilson proposed that a conference be add to the Dixie Cup agenda. Spaten Munich, Paulaner 1634, Dinkel Acker Dark, Wurzbürger Hofbrau Bavarian Dark, and Dortmunder Union Dark were served as BOTM.

Other Events:

Pub Crawl T Shirts were totally screwed up by the vendor and needed to be reprinted. Scott Birdwell, Steve Daniel, Leroy "Gimpy" Gibbins, Chris Todd and Buck Wyckoff attend the AHA National Conference. Mr. Daniel places 1st in Alt Biers and 3rd in Pilsners. New club beer mugs are available to the masses for \$8.00.

10 Years Ago...

In the Brewsletter:

Grand Wazoo Andy Thomas is trying to get people to help with the Dixie Cup. Sean Lamb writes the first of his "storyline" beer of the month articles. Mr. Lamb also contributes a "from the Net" article covering beer info from the internet. A reprint of an article entitled "Making Beer" from the Journal of Self-sufficiency is provided for the members amusement. The infamous "READ THIS YOU DUMB F**KS" article from the wall of the Valhalla bar at Rice is printed by editor Sean Markham.

At the Club Meeting:

Held at Tim and Donna Cases'. A whole little pig is served, along with lots of other good food. The BOTM was Pilsner, with Pilsner Urquell, Gambinus Pils, Bitburger Pils, Warsteiner Pils, August Schell Pils and Sierra Nevada Summerfest served as examples of the style. It

was reported that the club cash box at DeFalcos had \$320 in it.

Other Events:

The Texas brewpub bill was signed on June 3rd. A Pub Crawl was held on June 26th, with stops at the Gingerman, Mucky Duck, Ale House, Munchies, La Veau's and The Brewery Tap.

5 Years Ago...

In the Brewsletter:

Grand Wazoo Steve Capo writes something unrelated to the club about a trip to North Carolina. To compensate he published his "Brewer's Profile" like those used for Playboy Centerfold models.

At the Club Meeting:

The meeting was held at DeFalco's on Robinhood. The BOTM was Pale Ales. From Texas: Celis Brewery's Pale Rider Ale, "Proudly brewed for Clint Eastwood by his friends at Celis Brewery, Austin, Texas" and Yellow Rose Brewing Company's, San
Continued on previous page

SAINT ARNOLD
BREWING COMPANY

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>

3822 FAIRWAY PARK DRIVE
HOUSTON, TEXAS 77062

713-681-9464
FAX 713-681-9464

Houston's First Microbrewery

although many disagree about when it occurred. Reader dogwater@pdq.net suggests that: "The newsletter lost its edge when Bev Blackwood succeeded Sean Lamb as Brewsletter editor."

Most commentators, however, place the blame on Brewsletter "humor" columnist Steve Moore. Karel Chaloupka opined. "Steve is basically just a shaved ape. I could write a computer program that would generate funnier Onion rip-off articles than the stuff he hacks out." Oregon based Foam Ranger Craig Dellacorte writes that Moore "had some success, but then blew all his profits on hookers and Barleywine." babstx99 questioned, "Did anyone proofread that Foam Rangers invade Tarrant County article? That was embarrassing."

An Internet correspondent calling him or herself , The Dark Overload, posted, ";-(lol imnsho tbu=k9p&bs eol rotfl , -)"

Editor Bev Blackwood asserts the Brewsletter is as funny as it ever was. "It's not like Steve doesn't tell you every joke that will be in the next Brewsletter at the monthly meeting anyway. He keeps nagging me about doing another 'Bastards Tribute' issue, but that's just a re-hash of last year's jokes." Ideas for increasing reader interest have included killing off a club officer or maybe having an all limerick issue. "If the writing sucks, I'll just print more pictures." the harried editor commented. "Sean has given us a great set of up-kilts."

DeFalco's proprietor and early Brewsletter editor Scott Birdwell offered a historical perspective on the publication's decline. "When I edited the Brewsletter, we didn't use none of those mimeograph machines, like these damn kids today with their long hair and their Harry Nilsson records. I copied each Brewsletter by hand with a quill pen...and we didn't use no fancy Postal Service. I delivered each Brewsletter on foot and we liked it that way!"

The Brewhouse Beat

By Notorious I.P.A.

*"Damn, they wanna label me
a menace cuz I'm sittin' here
sippin' on Guinness"*
-Tupac

Yo, yo, yo, yo, yo, bruthahs 'n' sistahs. I.P.A.-Dog here, His Stone Cold Brewness, The Original Gangsta, The Mack Daddy, The Homebrew'n Playa. Ay yo trip. When I be get'n my drink on, sometimes I be at my crib chill'n wit' ma phat homebrews. Udda times I be get'n jiggy wit' da fly-ass cootchie at da G-Spot 'n da Fly'n Sausa. I even hangs wit' da Birdman an' his shorties at da damn Stag's Head. Sometimes I gots to check it tho. Git my drop on blades and cruise. Dat be da only way to get's da 411 on da H-Town.

A shout out to ma homeys at da no diggity dope Alamo Draft House. Dis be da movie house on da wild West side at Westheima an' Highway 6 dat take it to a other level. It's laid out like dis. You jus write what you wan' on a scrappa paper and stick it on a clip an' dey bring it to you. Word is bond. Now it ain't no Ginjaman, but dey gots Guinness and da mad phat home team, St. Arnold on da draft. De s'posed to be gett'n da home team seasonals too. If you wants ta get your bottle on, de gots Sierra Nirvana and Pilsna Urquell. Shit dog, you can watch da damn Matrix Reloaded until you be loaded. You c'n get yo mills on or yo snack on too. If you wants to crawl after da show, you be just around da corner from gett'n hopped up at da Hops House.

I'as buckwilding downtown an' hit Shay McElroy's in da Rice build'n. Dis be de new place by de peeps dat got da McElroy's next to da Stag's Head an' also da State Bar in da Rice. If da place wasn't so new, it'd look like one a dem downtown Irish Bars in Shea Town. Nowadays, it be smell'n like da damn urethane. S'all good, tho. De got da Guinness and da home team. Da irony is dat it be just across Main from da straight wack Slainte. Dat be da Walt Disneyfyin Irish bar dat was



**Guest columnist
Notorious I.P.A. be stylin' in
his fly threads**

closed. De got da bunk imported from Ireland. It be janky, but de got de phat suds.

Da rumors be true. I'as kick'n it at da Raven Grill an' ran in to my old school homey, Max Miyamoto. Max used ta get his brew mack on at da Village Brewery way back when 213 was the clique. Now Max neva got his props 'cause da VB had problems 'fore he done got dere. Den he was at da Hofbrau way out at da Willowbrook Mall. De was clos'n down when de was just opened up. Now he be high-five'n it with John Schwartz from da Bay brewery b4 da bottom fell out a dat. Dey got da brewery from da Bay and dey gone be make'n da brewpub warez at Lexington and Shepard by da end a year. Dey gon have Chulo chow, too. Da tentative handle be the Cervezeria.

I.P.A.-Dog out. And to all my bruthahs and sistahs in da Foam Rangers, keep ya heads up. Peace.

Foam Ranger Competition Corner



By Oddjob

It's summertime and the living is easy, but the brewing is difficult, what with warm water to chill with and having to have refrigeration

to ferment. Still, that doesn't seem to have hindered the Foam Rangers in successfully defending at the Big Batch Brew Bash! Dr. Waz has once again won the day for us, taking first and third place honors. The Orahoods also scored an honorable mention. Too bad about that Heavy Hitters award, but you figure you have to leave something for the KGB to drown their sorrows with!

Next on the local agenda is Lunar Rendezbrew X! (That means Ten, not X-rated...) As always, we need to find the best keg of Foam Ranger beer to enter in the keg competition, so we can keep that nifty space shuttle on the shelf at DeFalco's. It goes without saying that we'd also like to take home a lot of ribbons from the event, so get your entries together! The entry deadline is July 8th at DeFalco's.

While we didn't win the Sunshine Bowl in Florida, we didn't do badly either! We finished in 3rd place overall (no matter what their website says...) with 19 points. Was Waz Jimmy Paige did the best, with a 1st in German Amber Lager and a 2nd in APA, Bev Blackwood scored a 1st and 3rd in Bock and IPA respectively, Waz Kuyler took 2nd in IPA and 3rd in Brown Ale. Joe Lindsey scored a 1st in English and Scottish Strong Ale, while Mike Heniff took a 1st in Barleywine. Good showing Rangers! Wrapping up the MCAB season, Mike Heniff took a 3rd in Stout at the Spirit of Free Beer. Bev Blackwood

took a pair of 3rd's at the Heart of the Valley event in Oregon, in Brown Ale and Wee Heavy.

The Aurora Brewing Challenge saw several winners from the Foam Rangers. A.C. Spraggins scored a 1st with his English Bitter, Bev Blackwood won two firsts and a second, with his I.P.A., Bock and Wee Heavy. Joe Lindsey nabbed a 1st in Munich Dunkel and Mike Heniff got a 2nd and 3rd in Belgian Strong Golden and Trippel. At the BUZZ-Off, Mike Heniff scored a 1st in Herb/Spice/Vegetable and a 2nd in Stout. Bev's Wee Heavy snagged another 2nd as well.

The club has racked up an impressive number of MCAB qualifiers and will likely score even more with Dixie Cup yet to come!

Summer is the time we brew for Dixie Cup. We have a tall order ahead of us, trying to get our beers

brewed in the heat, but brew we must! Don't forget the "tune up" event in September, the Cactus Challenge out in Lubbock. It's a great chance to see how your beers will stack up in October!

Reminder:

Lunar Rendezbrew entries due July 5th at DeFalco's, Judging on July 12th & 13th at The Outpost. Awards ceremony & party is July 20th at Seabrook Community center.

Go Rangers! Get brewing! The Dixie Cup deadline is only 110 days away!



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

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June Meeting:
June 20th

**NOT AT
DeFALCO's
See map inside!**

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

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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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