



THE FOAM RANGERS Newsletter Urquell

Special Bumper Winter Issue!

February 2004 - Volume 23, Number 2

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February meeting
is
February 20th
at DeFalco's

**Don't Forget
No Dues,
Means No
Newsletter
in April!**

DIXIE CUP COMPETITION MOVED TO MEXICO! Club Plans to Create a Dixie Cupadoria Many Lay-offs Expected as Outsourcing Occurs!

Roberto Daughertez reports-

Houston (AP)-- Houston area Foam Rangers were shocked last month when new Dixie Cup Coordinator Ed Moore announced that the 2004 Dixie Cup will be moved to the Mexican border town of Matamoros. Moore stated, "The relocation of the Dixie Cup merely follows the lead of other companies and American institutions that have 'outsourced' to cut

expenses, increase profits and stock prices." Moore then went on to provide additional details about the decision, which he called "a brilliant, strategic move whose time had come." Moore declared that many



Out (of) the Wazoo



By
Mike Heniff,
Grand Wazoo

Wow! It's been a full month of being "The Most Powerful Man in Homebrewing" and it is still sinking in. This is the second article where I get to write about anything I feel like, where I get to communicate direction of the club, etc. My first article took me by surprise right after the holidays and this one is being written just before I fly up to Chicago to go to a funeral, so please give me the benefit of the doubt since I can't say that I'm really focused.

The last few months have been quite exciting in the brew-pub realm in the Houston area. Side Street Brewery opened in late October and BJ's at

Willowbrook (they won't actually be brewing yet, from what I understand) opened up last month. Be sure to show them your support. Drop by for a few pints every once in a while and tell everyone you know about them. Our brew-pubs are usually very supportive of us at Dixie Cup time and they can be a gateway for new homebrewers (or at least good beer drinkers). Don't forget about our other locals: Saint Arnold Brewing Company, TwoRow's, and BJ's in Clear Lake.

It's time to start thinking about Dixie Cup again! I know Dixie Cup isn't until October but it takes almost a full year of planning to pull off such a monumental event. The officers had our first meeting to get the groundwork going for the event. I'm sure Ed Moore will organize another meeting soon to get your input and, especially, your HELP! Along those

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Notice: Hey, all you closet writers out there! How about writing an article for your very own Brewsletter Urquell? See your name in print and brag to people about how you have just been published!



By
George
"Stu" West,
Scrivener

A plethora of porters and a shit-load of stouts! What a great meeting! I know my liver is evil and it must be punished...but this was unprecedented...a sadistic pleasure and pain experience that set a new standard. Kudos to Steve Moore for bringing together such huge collection of fine brews. Amid the festivities a few important messages were imparted by the great ones which I guess I have to reiterate for the benefit of all the other inebriated members, so here goes. First off, we were all reminded to "pay your f**ckin dues" - I love it when Mike talks dirty. The Waz also noted he would be brewing at

Dixie Copa.....cont from page 1

former Foam Ranger Officer and Dixie Cup responsibilities will be either eliminated or combined. Many members will find their positions replaced by cheaper and more grateful Mexican workers. At this point in the meeting, Moore introduced Pedro "Gonzo" Gonzales who will combine the jobs of head Judge and Head Stewart. The excited Gonzales then shouted with a large smile to the assembled and stunned members, <<¡No sé mucho de cerveza sino sé que ellos me dan cinco dolares cada día!>>*

Dixie Cup Coordinator Moore then enumerated the advantages the outsourced Dixie Cup will provide participants: "Lower labor costs will mean that entry fees will drop to three pesos (about twenty-eight cents) which should more than cover the additional shipping costs. Finding a hotel to host the event will be a no-brainer. Remember how many Houston hotels expressed concern

DeFalcos in February and put out the call for much needed volunteers for future brew-ins. On a lighter note we were also reminded to get down to Two Rows before the Best of Show beer runs out. We were also reminded not to show up to the first Sunday meeting at BJ's until the second Sunday because it would be swarming with out of town Superbowl freaks. After the Waz left the podium Bev updated everyone on Bluebonnet happenings...something about missing a giant phallic symbol and needing between 250 to 300 Foamranger entries to get it back. I think the words "Bev" and "giant phallic symbol" then led me to tune out and search for more stout. I am pretty sure there was more rambling, but by this point most people were back to drinking and my handwriting starts to look like Sanskrit.

about drunk attendees who might trash rooms and restrooms, tumble from balconies, and steal towels? Well, Mexican hotels are used to this behavior from the American Spring Break kids. Dozens are already fighting to host to Dixie Cup!"

Bev "Skirtboy" Blackwood, though, spoke for many Rangers when he inquired about the additional cost relocating the Dixie Cup would entail for Houston based attendees. Moore answered this concern with, "Most of the businesses that Rangers work for are probably based in Mexico now anyway. Members could probably write-off the whole trip as a business expense! Besides, a little additional cost and trouble for a few folks is a small price to pay for my comfort. Man... you should the place they have built for me down there! I have a gardener, cook, maid and masseuse. All for five dollars a day! I never could have afforded that back home!"**Cont on P10**



Beer of the Month:
Barleywine and Holiday Beer, By Gollum

Editors Note: Because Secondary Fermenter Steve Moore can never make a deadline, we are using guest writers for the BOM article until we think of something better to do.

Strong it iss. Barleywine. Maybe the strongest of all the Alesss. The firstest were from England. They have Original Gravitieses from 1.080 to 1.120. English ones have fruity essters. Sweet and malty and caramel too. They may take yearsss to mature. Bitternesss may be just enough for bal-anssse to intense. Hopses is English varietieses like East Kent Goldings or Fuggles. Or newer varietieses like the Target or Northdown.

The thieves! The thieves! The filthy little thieves! Where is it? Where isss it? They stole it from us. My preciousss. Curse them! We hates them! It's ours, it is... and we wantssss it!

Tricksssy Americans brew their own variation on the Barleywine. Just as ssstrong, but with intense hoppy flavor and bitternesss. Similar gravitieses to the English onesss. Hopses is floral American varieties like the Cascadeses

or Centennialsss. The first was the Sssierra Nevada Bigfoot.

Alcohol by volume of both varieties isss from 8 to 12 persscent or more. Ssso strong!. We will give Barleywine to the new master. Yesss. The hobbitses will drink the Barleywine. And then we takes the preciousss once they're drunk. We wants it. We needs it. Must have the precioussss. They stole it from us. Sneaky little hobbitsesss. Wicked, trickssssy, falssse!

There'sss no one kind of Holiday beer. Sometimesss they are called Winter Warmersss. Sometimesss they are the ssstrongest beer that the brewery makes. Sssome like Anchor's are brewed with spicess. Like the beers of old.

Some are Old Alesss like the Young'sss Winter Warmer or Sssaint Arnold Christmasss.

Sssierra Nevada makes the Celebration Ale. Ssstrong and very hoppy. You might call it an American IPA. It has has 6.8 persscent alcohol by volume and isss hopped with Chinookses and Cascadeses. The





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**Beer of the Month
Calendar**

January 16th, 2004
Porter & Stout

Febrewary 20th, 2004
Barleywine & Holiday

March 12th, 2004
Belgian & Fruit Beers

April 16th, 2004
Brown, Old & Scotch

May 21st, 2004
Bock

June 18th, 2004
Wheat Beers

July 16th, 2004
Pilsner & Kolsch

August 20th, 2004
Pale Ale & Bitter

September 17th, 2004
Oktoberfest / Marzen

**October 15th - 16th,
2004**
Dixie Cup XXI

November 19th, 2004
India Pale Ale

December 14th
Homebrewer's Xmas Party

The Brewpubs of Montreal

by, 'Storge' West

Montreal is a great place to enjoy French sophistication and chic fashion (my wife made me say that), but more importantly it can also be an outstanding place to find a good beer. People might speak French in Montreal, but given the relatively good nature of the populace and the number of quality brewpubs centered around downtown, a visit to this city is far removed from any deservedly maligned large French metropolis. Like many travelers to foreign soil, my first thoughts once I touch down tend to center on finding good beer. This is especially true now given that cheap airlines are no longer handing out free booze on many international flights. I usually try to prepare with some Internet searches and often find bits and pieces of what I need in order to plan my assault on the unsuspecting brewpubs and beer bars. After returning from this most recent trip to Montreal it occurred to me that I should jot down a few of my notes for others in case they to someday head to the city and want to visit some worthwhile places. My hope is of course that others will follow suit and share similar beer guides in the future. All of the following brewpubs are unique in a franco, "I thumb my nose in your general direction" way, but don't take my word for it, visit them yourself and let me know what you think.

After finding a street map and referencing the various comments downloaded on the Internet I set out for a very long mission, to visit all of the brewpubs in the city (OK I missed one, but you try to find it - read on). My first stop was Brewtopia on trendy Crescent Street, the most central for downtown visitors. The traditional English style pub makes eight beers, including a blonde, raspberry, brown, honey blonde, an IPA on hand pump, and hosts a number of other locals including a hemp ale. The brewer uses an English ale yeast for all varieties and the beer was generally good, although nothing stood out. After a quick couple of pints I was ready to begin walking east to St. Denis Street off of which most of the other brewpubs are located. Be advised it is a long walk east to St. Denis and you might want to catch a cab there or look for a subway.

Walking north on St. Denis, the first brewpub that greets you should not be taken as an indication of what awaits you further up the road. A new brewpub trying to capture that Bennigan-esque ambiance so many places like Two Rows back home seems to have perfected, is the 3 Brasseurs on St. Denis south of Ontario Street. This overly commercial looking brewpub, which appears to focus on food rather than beer, carries a blonde, amber, brown, and blanche, all of which must use the same Belgian yeast strain. If you go crawling don't end on this one (unless you love Belgian everything). Just try the samples first before committing to a full pint.

Farther north off St. Denis you come across Le Cheval Blanc, Montreal's first brewpub opened in 1987, located in a funky neighborhood that at first seems a little seedy. The interior of the bar is just as funky as the hood it's in. Adorned with green marble Formica walls and red diner booths dimly lit by 60's era Chinese lanterns, the place is a must see for anyone visiting the city. Adding to the other-world like atmosphere are two stainless fermentation vessels protruding through the floor into Plexiglas spheres from the basement below. Alas, the beer was not what I had hoped. If you love Belgian ales you might like the place because the brewer uses the same Belgian strain for all his ales, including stouts (I didn't have time to try the lagers, but supposedly he uses a different yeast). Beers on tap included a stout, bitter, blonde, blanche (no surprise there), piment (a chili lager), and a Vienna lager.

A few more blocks back on St. Denis, L'Amere a Boire is a three level café/brewpub with a cozy beer garden that serves some very good pints and carries a few less mainstream styles. After drinking a number of Belgian inspired creations at my two previous stops, I was by now ready to drink any decent non-Belgian beer I could find, luckily this place had quite a few. Among the offerings were a Czech pilsner, a cask Baltic porter, schwartzbier, blanche, English porter, vollbier, red ale, and a cask pale. All beers are a CAN \$1 off before 8pm, and they also serve pitchers that range between CAN \$12 to 15. The bar is also a full service café with munchies like french fries and mayonnaise for only CAN \$3.25! Yum! The fairly popular hangout is located at 2049 St Denis (on a section of the road that seems a little like the Heights area).

Marching onwards and upwards on a parallel running street, La Sargent Recruteur is a traditional looking English-style pub and brewpub located at 4650 St. Laurent. I walked from Cheval and Amere, but to save about 30 minutes take a cab which will get you there in a few minutes for about US \$5. A small cozy place, La Sargent wins hands down for atmosphere and the beer isn't bad either. The interior is decorated with lots of beer bottles, which reminded me a little of the Gingerman, but unlike our hometown beer mecca, La Sargent doesn't sell any bottled beer (is this an example of French humor I wondered?). Who cares they had good draft beer and some cask ale. On tap they had a stout, blanche, red ale, ginger helles, blonde ale, cream ale, and a cask bitter (in my humble opinion better than the cask at Amere a Boire). They also had a few visitor taps including some St. Amboise varieties. Pints before 8pm were CAN \$4.25, thereafter they pick one tap to put on special. Within walking distance from Sargent is Deiu du Ciel, considered the most innovated, and seemingly the most popular, brewpub in the city. The eleven house offerings included an imperial scotch ale at 9% ABV, abbey ales, brown, IPA etc., and a very impressive vanilla and cocoa infused stout called Aphrodesiac (probably the "best" I had the entire trip, but not really good as a session beer). The only real drawback

continued on P8

Dunedin Or Bust(ed)!

These pix were taken in Dunedin, FL at a barleywine festival, '02 I think. - Ed



Hannibal who?



Wanna come back to my place, baby?



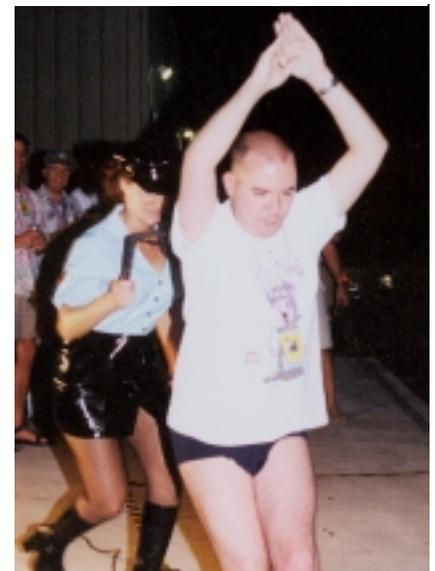
This is not how i remember 'Ring around the roses'



OK, that's enough of the HORNY jokes!



Dude, that guy at the end looks BAD!



It's fun to go to the Y...M...C...A

Foam Rangers foto pages!



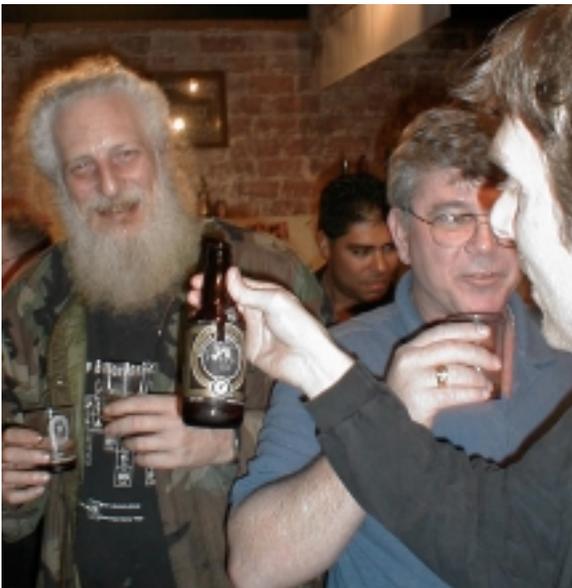
Overwhelmed by the Heniff pit odor, Cliff seeks solace in his beer.



"And God said 'Scott look under that burning bush' and I found this cool tablet."



Battle of the t-shirts.



Bloody hell Benny! this Rasputin bloke looks just like you.



Well I met her on the net and she told me I'd never have to work again - so - I'm going!



Could be your last look at this smiling mug for a while. Good luck, Eric



Supposedly if you drink enough barley wine and work on your computer long enough - you can pick up signals from outer space.



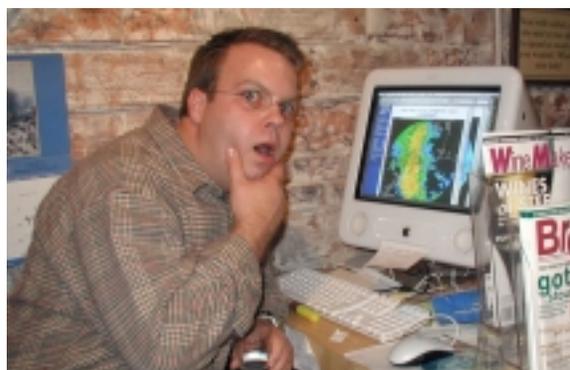
Even Fido looks good after 51 porters and stouts!



Look man, that glass carboy took off nearly all my fingers when i dropped it!



Foam Rangers battle rain, sleet and hail to get to Defalco's. Oops - that's not rain I spilled beer on the camera lens



I'm picking up the Mars Explorer through my fillings - and it kind of feels good!



**by Sean
Lamb,
Closet
Historian**

20 Years ago

In The Brewsletter - Confirmation of Charlie Papzian's visit to Houston on April 1, including an outline of his presentation. The January meeting that included a Mexican Beer tasting is reviewed, including the scores given the 9 beers, based on a 20-point scale. Bohemia won with an average of 14.7. Recipes for an Ale Mead and a Brown Ale, by Larry Bristol and Mike Bartol respectively, are printed.

Montreal - cont from P4

I noticed (after visiting twice two days in a row) was the space. Set in a small building located north of the downtown area on St. Laurent and Laurier with the equipment located under the bar, the seating area gets very full very quickly and crowds can form as early as 6pm, even on weekdays. I guess that's what happens when you offer some of the city's best beers. The place also offers a CAN \$3.75/pint happy hour from 3pm to 7pm. Brewmaster and owner Jean Francois Gravel, an avid homebrewer, was there each afternoon I visited and seems to be doing some good work.

A visit to each of these brewpubs is possible on foot, although you might want to catch a taxi for part of it (unless you like long walks in a drunken stupor). Brutopia is located in the center of town and should be visited first or last (they do have live bands on the weekends). A possible route for visiting the rest might begin walking up St. Denis, getting 3 Brasseurs out of the way, then continuing to Cheval Blanc (for more Belgian tasting brews), and then on to Amere a Boire. There is one more brewpub we were told just opened on Rachel Street called the Reservoir that could be visited next, but we could never find the damn place (we were told it was very hard to find and did not yet have a sign - another example of French humor perhaps?). Someone go and find it and let me know what it's like. A few Canadian brewers we met at Dieu told us they had good beer, but only just started up. After Amere catch a cab (or you will be walking for a half hour) straight up St. Denis to Le Sargent before ending at Dieu du Ciel for arguably the best beer in Montreal. In general, I would tend to argue Toronto has a better beer scene, with more variety and certainly more authentic English-style ales, but Montreal certainly holds its own, especially for those with a palate for lighter and Belgian inspired brews. But don't take my word for it, take a trip and see for yourself. Just remember to bring me back some St. Amboise Stout.

At The Meeting - Canadian beers were the "theme" beer, including Molson Ale, Molson Brador, Moosehead, Grizzly, and Trapper. Molson Ale was judged the best with an average of 13.0 points. Planning for the March Foam Ranger's only competition was accomplished.

Other Events - None noted.

15 Years ago

In The Brewsletter - Editor Buck Wyckoff goes on about imports versus microbrews in his "PreRamble". Grand Wazoo Brad Kraus thanks the club for electing him and addresses the "pent up frustration" expressed in the "bombs" printed in the last brewsletter concerning club members participation. Beer in East Africa is covered by "Bwana" Wescott. Outgoing Secondary Mike Seidensticker reminisces over his years in the club in preparation

Please go to P11 now



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Kristall Weizen
Brown Ale**

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Competition Corner

by, *Bev
Blackwood*

Every now and then, when I'm in the middle of bottling and trying to decide what category a beer would fit into, I ask myself why I'm bothering to compete at all. Seriously. I have won Best of Show at the Dixie Cup and also in New Orleans, so clearly I make good beer.

I've got a wall full of ribbons and medals and a box full of my past year's winnings that I haven't even touched yet. I have won on both coasts, and even in Canada, so what's the point? Why bother sending perfectly good beer off to strangers along with a small chunk of my hard-earned money?

The simple answer is that I do it for the club. Naturally, I enjoy winning, but that's just the icing on the cake. I have always held that if you make good, clean beers then your chances of winning are pretty darn good. Entering in volume never hurts either. Cross-entering, making sure you cover your style variations and other strategies can only improve your chances. It's rare that a single entry will win big for you. Often it's the beers you considered to be "marginal" that come home with honors. Getting the feedback is nice, but if you're on your seventh batch of Belgian Strong Golden or India Pale Ale, there's not a lot more feedback to get, unless you screw it up somehow.

I do it for the club. Why? I mean, I've paid my dues, I go to meetings, I help make things happen, so how does my entering contests help the club any more than what I've already contributed? First and foremost, it supports the homebrewing community as a whole. We appreciate all those people who enter our contest and our entering their contest is a "thank you" to them for their support. Like anything in life, you get a better response when you go out of your way to help others. As a club we support competitions which meet certain criteria. First and foremost, we support our fellow Houston and Texas club events. The Big Batch Brew Bash and Lunar Rendezbrew are a means for us to return the support we get from the area clubs during Dixie Cup. They also give us a chance to enjoy a contest without the headaches of organizing. We support the contests of our fellow Gulf Coast circuit clubs. The Bluebonnet Brewoff (now the second largest single site competition in the world) the Sunshine Challenge and Crescent City events are major competitions that attract entries from all over, like the Dixie Cup does. Here again, we're returning the favor they do us when they enter the Dixie Cup. We also support the contests of our fellow MCAB (Masters Championship of Amateur Brewing) competitions, both to thank them for their entries and to support the MCAB format. Lastly, we support the AHA's national competition, because it once again puts the Foam Rangers name and beer on a national stage.

All this support we do comes back to us in the form of entries, admiration and reputation. We supplement that by attending events, spreading the good word, the good beer and the questionable taste of the Foam Rangers all over the country. Attendance is also a critical aspect of this process. Like good neighbors, for every time someone comes to our "house" for a visit, we should be sure someone goes to theirs as a way of repaying the compliment. While we can't hit every one (Edmonton, Alberta anyone?) We can sure make the effort to hit a few every year, especially the ones in the Gulf Coast Circuit. It's all about reciprocity. We help them succeed because we appreciate their making us a success.

We're hitting the heaviest part of the season for homebrew contests.

We have already had Pack & Ship events for Boston, Kansas City, San Diego and Reggale (Boulder, Colorado.) At this month's meeting, be sure to bring your entries and forms for Bluebonnet, as I will be hauling all our beer up to their drop-off point the next day. In the early part of March, we have Pack & Ships for Drunk Monk & World Cup of Beer, just before the judging begins for Bluebonnet. Don't forget that we have the Big Batch to brew for, the style is Belgian Strong ales (Category 18) and you can have as many as 4 entries in all, as long as you don't exceed 2 in a given sub-category.

Foam Ranger Events**February****February 20**

Febrewary Meeting &
Bluebonnet drop-off
DeFalco's

March**March 7**

First Sunday
Onion Creek, 4pm

March 12

March meeting
DeFalco's

March 13

Brew-in by Andrew
Sheridan
DeFalco's

March 19-20

Bluebonnet Brew-off
Irving, TX

March 25

Pack & Ship for
Crescent City

April**April 4**

First Sunday
Flying Saucer, 4pm

April 10

Brew-in by Russ & Brad
DeFalco's

April 16

Entry Drop-off, AHA
South Regional,
DeFalco's

April 16

April Meeting
DeFalco's

Waz...cont from page 1

lines, stop by and chat with Ed or myself and see what you can do to help out with Dixie Cup.

Along those lines, I have started searching out everyone to talk about club business during the meetings now that I'm not stuck behind the counter pouring beer. If you have some ideas about what the club should be doing different, LET ME KNOW! Two areas that I am adding to my personal agenda are beer and brewing education and getting to try more homebrew at meetings. We don't necessarily want to decrease the amount of great commercial beer at the meetings but we don't want the meetings to be focused on just commercial beer. Last meeting, we did have four kegs of homebrew and a number of people sharing bottles of great homebrew, so keep up the good work (and extra special thanks to all who brought homebrew!). Even if you're not so proud of your recent brews, bring some by and get some good input from some of the more experienced brewers.

Also, we are in the heart of the competition season. Most of the big competitions that are in the Master Championship of Amateur Brewing (MCAB) qualifiers are in the beginning of the year. Also, three of the four competitions in the Gulf Coast Circuit are in the beginning of the year (lets keep that Gulf Coast Trophy again!). Be sure to watch the schedule in the Brewsletter (and also on the Foam Rangers website). Remember, the Foam Rangers will pay for all packing material and shipping if you just bring your beer to the pack and ships.

Finally, we have two big meetings coming up: Barleywines in Febrewary and Belgians in March. I know you are all responsible adults but I definitely want you to think before you get in your car after the meeting. Don't drive if you have had too much. Even your Grand Wazoo is not too proud to hail a taxi (heck, I have a designated driver lined-up for both Febrewary and March already!).

Dixie Copa cont...

Moore went on to suggest that members could also combine the Dixie Cup trip with a family vacation. "October is off-season and there probably are some great bargains to be had!" he cheerfully spoke.

Jimmy "Stairway" Page expressed fear that if many Rangers were unable to make the trip to Mexico that there might be a shortage of qualified judges to evaluate properly the one thousand plus entries expected for the 2004 Dixie Cup. Moore replied with, "I have anticipated such a problem. Outsource Unlimited, a firm we have consulted with, has prepared a Mexican-English Beer Dictionary as well as fifteen minute beer judge certification program. The brief "Diccionario de Cerveza" will provide a list of twenty-five adjectives translated from English to Spanish that Mexican judges can use to evaluate the beer. The beers selected for Best of Show judging will be judged by Mexicans equipped with Spanish translations of Charlie Papazian's chapter on evaluating beer from The Complete Joy of Homebrewing." "After all," he mused, "it couldn't be much worse than some of the judging at other competitions I've been to!"

** Sr. Gonzales's translator stated that this means "I don't know much about beer but I know they give me five dollars a day!"*



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**History Lesson,
cont from P8**

for his move to El Paso. Dr. Strangebrew addresses the finer points of removing bottle labels with TSP and bleach. New Secondary Fermenter gives the run down on Porters and Stouts. Editor Buck reports that the club has averted financial disaster.

At The Meeting - Held at Harold and Judy Doty's place near Clay Rd. and Highway 6 (this is the 1st of many meetings to be held at members' houses). J.D. Gonzales wins a Gordie homebrew kit and Jerry Rogan wins a John Bull homebrew kit during the raffle. Dragon Stout, Anchor Porter, Samuel Smith's Imperial Stout and Taddy Porter, Yuengling Porter and Guinness Extra Stout are served as the beers of the month.

Other Events - None noted.

10 Years ago

In The Brewsletter - New Grand Wazoo Sean Lamb lays out his agenda for the year. Secondary Autumn Woods-Moore covers strong beers.

Gollum, cont from page 3

ssstarting gravities is 1.064 and it has 65 IBUs.

Wicked men. Servants of Sauron. They are called to Mordor. The Dark One is gathering all armies to him. It won't be long now. He will soon be ready. To make his war. The last war that will cover all the world in shadow. There will be no Celebration then.

Steve Moore interviews outgoing Waz Andy Thomas, and editor Ken Baker stuff the issue with clippings from the beer news of the world.

At The Meeting - Held at the home of Lou Carannate in Jersey Village. Beers of the Month were Samuel Smith's Imperial Stout, Theakston's Old Peculiar, Old Nick, Duvel, EKU28, and Mickey's Big Mouth Malt Liquor. Brad Kraus sent some beer to the meeting from his new venture, Rio Bravo Brewing in Aluquerque, NM. Andy Thomas mysteriously showed up late in the meeting with a t-shirt from Caligula XXI with lipstick all over it.

Other Events - None noted.

5 Years ago

In The Brewsletter - Grand Wazoo Wayne Smith touts the 1st MCAB, laments the passing of the Jennings homebrewers rendezvous. Scrivener Jimmy Paige recaps the January meeting, Secondary Charles Vallhonrat rambles on about commitment and Pilsners. Randy Veazy documents "The Yeast Experiment" and Bev Blackwood's "Watch This Space" column covers beer and brewing events for February and march.

At The Meeting - Held at DeFalcos on Robinhood. Foam Ranger winners at the MCAB were congratulated. Voting on the quote for the upcoming club t-shirt were voted on.

Other Events - None noted.

**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

The Foam Rangers Homebrew Club Houston, Texas

Brewsletter office
8715 Stella Link
Houston, Texas 77025



Monthly Meeting
Febrewary 20th
@ DeFalco's

BRING YOUR BEER!!!!

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

Name _____
Address _____
City/State/Zip _____
Home Phone _____
E-mail Address _____

Email my brewsletter



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

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

Paid between January 1 & March 31 \$20.00 / \$30.00

Paid between April 1 & June 30 \$17.50 / \$26.25

Paid between July 1 & September 30 \$15.00 / \$22.50

Paid between October 1 & November 30 \$20.00 / \$30.00 (Includes the next year!)

Please make checks payable to: The Foam Rangers

Bring this form (and your payment) to the next club meeting, drop it off at DeFalco's or send it to:
The Foam Rangers, 8715 Stella Link, Houston, Texas 77025-3401