



# THE FOAM RANGERS Newsletter Urquell

Summer Edition - dripping hot!

Volume 23, Number 6 - June 2004

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June meeting  
is  
**June 18th**  
**8pm**  
at DeFalco's

### Great Beer Quote:

"A quart of ale is  
dish for a king."

Source:  
W. Shakespeare,  
*-A Winter's Tale*

## Out (of) the Wazoo



By  
**Mike Heniff,**  
**Grand Wazoo**

We have a few interesting months coming up: lots of cool activities, a lull in the competition schedule, anticipation for Dixie Cup (not to mention the tremendous planning efforts that go into it!).

Mark your calendar for this year's Dixie Cup Warm-up Pub Crawl: Saturday, August 28th, from 9 AM to 10+ PM. One new catch this year, the destination is San Antonio. Good beer in San Antonio, home to Pearl and Lone Star??? Actually, there are a few good spots. It's nothing like Austin, where you can do a pub crawl ... literally crawling! Definite stops on the list are two of Texas' best brew pubs: Dodging Duck Brauhaus in Boerne and Blue Star Brewing, both past supporters of Dixie Cup. Also, there is a Flying Saucer and a small handful of good beer bars as well. More details are to come soon.

Also, in August, for the First Sunday Pub Visit we will be mixing it up a little bit. We will do a pub crawl of our own in Houston using Houston's newest form of transportation: the METRO light rail. There are some great beer bars along the light rail including Flying Saucer and Brewery Tap and a number of good hang-outs such. Once again the details will follow soon.

More beer events ... three all in the same weekend: Lunar Rendezbrew (in Clear Lake area), Master Championships of Amateur Brewing (MCAB)/Michigan Brewers Guild Beerfest (Detroit - actually

Warren and Ypsilanti), and Oregon Brewers Fest (Portland). Locally, Lunar Rendezbrew (the party/competition held by the Bay Area Mashtronauts) is a really great time, lots of beer fun and NO judging on the event day, just a real good party. For those wanting to travel, the OBF is legendary. Also, MCAB is a good opportunity to judge, mingle with a lot of people important in the hobby, and support an effort originally started by the Foam Rangers six years ago (and hopefully the Foam Rangers will walk away with quite a few medals).

In July, we will keep up the tradition of holding a meeting as a pool party. Colby and Gloria Sheridan have graciously volunteered their pad and pool for the meeting. A map and address will be available at the meeting and over the news list. If you don't already subscribe to the news list (if you get email that has [Foam Rangers] in square brackets, look at the Foam Ranger website ([www.foamrangers.com](http://www.foamrangers.com)) under "Club Events" and "Email Lists" for more info (or just email me to get on the list!).

Finally, we are in first place for the Gulf Coast Circuit after a second place finish at the Sunshine Challenge. Great job by all! Next up is our own event: Dixie Cup! In order to keep our Cup at the shop as well as the Gulf Coast Cup, we will need entries - A TON OF ENTRIES! Now is a good time to start brewing those lagers and big beers, brew the lighter more delicate and hoppy ales closer to the competition. Start saving beers that you already have for Dixie Cup - stash 4 away in the fridge - three for the contest and one to see how well it stored!

# The Brewsletter Urquell

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Foam Rangers Homebrew Club.

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## Notice:

Calling all potential judges. Let's make sure there is lots of support for a BJCP class this year. You could be one of the Dixie Cup judges come October and contribute to the greatest Homebrew contest known to man. Oh and drink lots of good beer for free!!!



By  
**George  
"Stu" West,  
Scrivener**

First off my apologies to Dave for being late getting this in once again (it's all part of a diabolical plan to avoid being chosen to do things...remember the roaches in the food I used to bring...no...never mind). I suspect I am in good company when it comes to this month's tardiness, it seems like summer always makes me a little more lethargic. So without any more ranting, let me get to the point and hope Dave has some filler. May was Bock month at the meeting and everyone gathered round to quaff the malty brews as well as a few "left overs" held to the end of the meeting. Is it just me or did the end come earlier than usual. Something to do with longer days and being tilted towards the sun right? The meeting was punctuated by gobs of good news and festivities. First we all learned it was Mr. Excitement's birthday. Then

we heard of a new baby boy joining the Sheridan clan...someone remember to warn him about his uncle? The usual people got up and talked about the usual stuff while everyone eyed the counter for more beer (for some reason there was no keg at the meeting this time). According to our illustrious leaders, National Homebrew Day was reportedly a damp affair. Someone discussed the upcoming June wheat beer meeting and the preceding brew-in at the shop by the Widgers. We were again reminded of the June first Sunday (actually second Sunday) at the Red Lion and the Big Batch Brew Bash hosted at St. Arnolds by the KGB on June 6th. Looking further ahead, our leaders proposed inviting other clubs to join us for the August Pale Ale meeting following the success of the warm reception at the KGB steak out party last month. Also on the calendar is next months July pool party meeting and the July 25th Lunar Rendebrew in Clear Lake hosted by the Mashtronauts.



## Beers of the Month: Wheat Beers

By Donald Rumsfeld

**Editors Note:** *Secondary Fermenter Moore has submitted yet another BOM column by one of his imaginary friends. I'm afraid he may have switched to something stronger than Barleywine.*

Rumsfeld: Good morning. I have just attended a meeting with the president and the cabinet and I can categorically state that we are 100 % committed to the availability of tasty summertime drinks. Although the president no longer consumes alcoholic beverages, he realizes the importance of Wheat Beer during

the warm months. Others my prefer Pilsner or Koelsch and that is their right as American citizens.

Q: Is it true that a variety of wheat beer originated in the United States?

Rumsfeld: Heavens yes. I believe this type of beer was originated by the great American Fritz Maytag at his Anchor Brewery in San Francisco. He combined a grain bill containing wheat and American ale yeast to produce wheat ale without the spicy or sour flavors that are

**...cont from p2**

characteristic of European wheat beers. These American Wheat ales have moderate strength with bitterness that ranges from 10 to 30 International Bitterness Units. Some people say these beers are bland and uninteresting compared to European varieties, but these people hate America and we are working to bring them to justice.

**Q:** What about German wheat beers? Isn't it true that the Germans have developed several varieties?

**Rumsfeld:** Goodness yes. Germany is a trusted ally in the war against global terror and a valued partner in commerce. In the north, they have Berliner Weiss which is low in alcoholic strength and is partially fermented with an acid-producing bacteria resulting in a very sour beer. It is frequently served with the addition or syrup made from raspberries or woodruff (a green plant).

In Bavaria, oh my, there is an entire family of weizens which date as far back as the 15th century. The standard bearer for this type of beer is the Schneider brewery. Up until the late 18th century, production of this type of beer was con-

trolled by the Duke of Bavaria until George Schneider managed to get the law changed such that private breweries could make wheat beer.

Hefeweizens are ordinary strength beers with clove, banana and perhaps even bubblegum flavors and aromas that are the product of particular strains of ale yeast. These beers are usually cloudy with suspended yeast. There is also a clear, filtered version known as kristall weizen and a dark version, known as dunkel weizen. Dunkel weizens these tend to be maltier than hefe weizens and perhaps slightly roasty. Weizenbocks are also dark in color but stronger with original gravities of at least 1.066. Due to the greater strength, these beers also have more intense clove and banana characteristics. There are even weizen doppelbocks, such as Schneider's Adventinus which are stronger still.

*Thanks you.*



**Beer of the Month Calendar**

January 16th, 2004  
Porter & Stout

February 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



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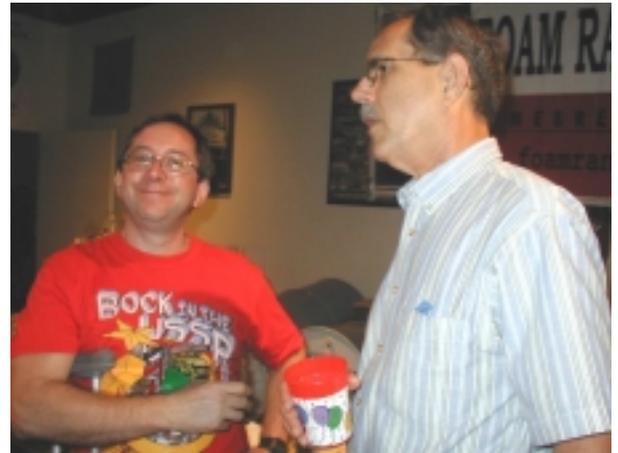
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# May Meeting Pix



"Hey - he got one of the brownies left over from last night's Grateful Dead party. They told me there were none left!!"



Wow! That was one of the best brownies I ever ate! I can't stop smiling.



"I don't care if you see seven fingers, just keep pouring - and quit eating those brownies!"



"Where's *our* brownies, man?"



"Hey, you wanna piece of us, come on! We're not giving up our brownies to anyone."



"Didn't I see him on America's Most Wanted last week? He was eating a brownie."

# Competition Corner *By Ed Moore*

**Dixie Cup comes of age and as a right of passage, Dixie Cup goes Las Vegas. Glitter, glamour, and gluttony. Here is the low down on the Las Vegas Dixie Cup:**

- Reception at the Orange Show (Defalco's if it rains) on Thursday October 14th.
- Judging will be both Friday and Saturday. Potluck, Raffle, and Fred Tasting will be on Friday. A new event will be the Barley Wine tasting 8:30 AM on Saturday morning Milliconference, pub crawl, raffle, and awards will be on Saturday.
- The new BCJP guidelines will be used to categorize the beer styles and should be finalized soon.
- Early entries are due by Friday October 1st, Late entries by Friday October 8th
- Preliminary Judging - Sunday October 10th and Tuesday October 12th

**We have a hotel:** Comfort Suite & Inn - 4020 Southwest Freeway (Near 59 and Wesleyan) Phone: 713-623-4720

**We have speakers:** Dr. Charles Bamforth - University of California Davis Professor of Malting and Brewing Sciences

Byron Burch - Proprietor of The Beverage People Homebrew Shop Multiple time AHA Homebrewer/Meadmaker of the Year Author of Brewing Quality Beers Homebrewing Pioneer

Chip McElroy - Owner/Head Brewer of Live Oak Brewing, Austin, Texas

Randy Thiel - Head Brewer Brewery Ommegang

**We have brew:** Ian Larson of Two Rows will do a batch of the BOS.

**We have Fred:** and the Mastronauts doing the Fabulous Fred Tasting

## Our special category beer is 2 for 1

Blackjack... It's the ultimate winning hand, but it takes two cards to get there... This year's Dixie Cup is playing a slightly different form of the game. We've long been known for our unique annual "style" but this year, you gotta have two to win! Take your favorite TWO Dixie Cup styles... Breakfast Cereal beer, Big & Stupid, Malt Liquor, Imperial Beers, The Beer That Burns Twice, The Monster Mash or The Beer That Gets You Lei'd and make them one, and make them a winner! Examples might include a Habanero Hershey Bar Imperial Stout, Corn Pops Malt Liquor, Imperial Cherry Belgian Strong Golden or the Classic 24 Carrot Imperial India Pale Ale. Of course the requirements of both categories will apply. If you've forgotten what past style guidelines are, they're included below for your consideration. Deal yourself in, pick a pair, and hit us! (And if you feel an urge to Eis-Anything... You're at the wrong competition!)

2003 - The Beer That Gets You Lei'd - You know the one. The one that's deceptively strong, but is oh so smooth. We have pet names for it: "Inhibition Relaxer," "Liquid Underwear Remover," "Viagra Venom." It opens with a hiss and ends in ecstasy. This beer should have strength -- a minimum original gravity of 1.080. It may have adjuncts, which must be specified on the entry form. The base style isn't important, but panache and effect is. It should glide over the palate like lies off a politician's tongue. Alcohol should not be evident, but should be abundant. As usual, you need to include the base style of the beer as well as any adjuncts used in the brew.

2002 - The Monster Mash - In order to brew a Monster Mash beer, the beer must begin with an original gravity of at least 1.070 (a monster wouldn't want it any other way). The next step is to add your favorite Halloween candy to the beer. That's right, I said Halloween candy. It doesn't matter if you put it in at the beginning of the boil, the end of the boil, or the fermenter. Whatever you want. The candy must be a recognizable part of the flavor component and must complement the beer. As usual, you need to include the base style of the beer as well as your candy of choice and quantity used in the brew.

2001 - La Cerveza Que Quema Dos Veces - Starting with enough alcohol to warm any palate, beers entered in this category should have an original gravity of not less than 1.070. Add to that a healthy dose of chili peppers, enough to make the eyes water but remain in balance, and you have the fabled Beer That Burns Twice. If it burns three times, we don't want to be around for it. The base beer style must be noted and the beers will be judged for overall balance and burn. Drinkability is encouraged, but not mandatory.

## Foam Ranger Events



## June

**June 13**

SECOND Sunday  
Red Lion 4pm

**June 17-19**

AHA National  
Homebrew Comp.  
Las Vegas, NV

**June 18**

Monthly Meeting  
DeFalco's 7pm



## July

**July 8**

Pack & ship  
MCAB  
Detroit, MI

**July 10**

Brew-in  
Rob Kolacny  
DeFalco's 10am

**July 11**

SECOND Sunday  
Hops House 4pm

**July 16**

July Meeting  
Colby Sheridan's house  
7pm

**July 17**

Lunar Rendezbrew  
Judging -  
Outpost Tavern

**July 23-24**

MCAB VI  
Detroit, MI

**July 23-25**

Oregon Brewers Fest  
Portland, OR



*by Sean  
Lamb,  
Closet  
Historian*

**5 Years Ago..**

In the Brewsletter - Grand Wazoo Wayne Smith does a literary victory dance celebrating the results of the Big Batch Brew Bash. Secondary Charles Vallhonrat muses on whether there's beer in the Star Wars Universe, and even squeezes half a graph about Pale Ale in. Bev's "Watch This Space" takes up two pages.

At the Club Meeting – Held at DeFalco's on Robinhood. Rick Lloyd (Ph.d) joined the club, and Randy Veazy shared the last few bottles from the yeast experiment.

Other events - Kehn Bacon takes 3rd place and David Cato wins the Big Batch Brew Bash. Joe Lindsey wins the Steam Beer category and the Bastards take 3rd in Barley Wine and Herb&Spice at the Sunshine Challenge. The Bastards win a 1st for Barley Wine, and Steam Beer, a 3rd for Louisiana Swamp Ale, and Jimmy Paige wins 1st in American Amber and David Cato 3rd in German/Helles Bock at the Crescent City competition. The AHA adopts the BJCP style guidelines. The club wins a keg of St. Arnold Amber at the Big Batch.

**10 Years Ago..**

In the Brewsletter Editor Ken Baker babbles a lot. Grand Wazoo Autumn Moore laments the club losses at the games in Jennings. Norm Malone actually writes minutes. Unknown Author David Welling muses on the best movies to drink beer by, and a

decent interview with Brock Wagner fills out the issue.

At the Club Meeting – Held at The Oddfellows Lodge in the Heights. Louis Bonham touted the upcoming Fix/Farnsworth brewing seminar. Beer of The Month was Pale Ales with McGuires Irish Ale, Molson Export, Bass, Whitbread, Royal Oak, Pikes Place, Rikenjaks American Ale and St. Arnold Amber filling the bill.

Other events - None noted.

**15 Years Ago..**

In the Brewsletter- Grand Wazoo Brad Kraus berates the membership for not attending the Memorial Day brew-in. Page 9 is a strange collection of rat recipes.

At the Club Meeting – Held at J.D.'s trailer in Chappel Hill. The Krauses, Rogans, LeRoy, John Adams and Dana, Harold and Judy Doty and Chris Todd showed up.

Other events – A 30-beer "Doctor Beer" seminar was held. Steve Daniel, Brad Kraus and Chris Todd advance to the 2nd round of the AHA National Competition.

**20 Years Ago..**

In the Brewsletter Another round of Up Your Beer Brewing Quotient, and a recipe for "CCU Brown Ale" fill the issue

At the Club Meeting –Held at DeFalcos on Morningside. Beer of the Month was Continental Light Lagers, with Heineken, Grolsch, Giraffe, Elephant, Carlsberg, Pilsner Urquell, Amstel, Rignes, LaBelle Starasbourgeois and Stella Artois filled the bill.

Other events – None noted.

**...cont from p5**

2000 - Imperial Beers - Any beer style may be brewed, but it must meet the Czar's standards. Specifically, the beer must exceed the maximum original gravity specified by the BJCP style guidelines by no less than 20 gravity points. Imperial Beers will be judged based on how well the increased gravity is handled while still conforming to the style guidelines of the base beer.

1999 - Big & Stupid - This year's special Dixie Cup category is dedicated to those big (original gravity must be at least 1.070) and stupid beers that only a homebrewer could hope to love. A strange combination of styles (a Cascade-laced rauch-weizenbock, perhaps) or a combination that just doesn't fit anywhere else, even the novelty beer categories (maybe a chocolate-buckwheat barleywine, or a jelly doughnut IPA). Use your imagination, but it must be drinkable. The brewer should specify the reasons why the beer should be considered stupid.

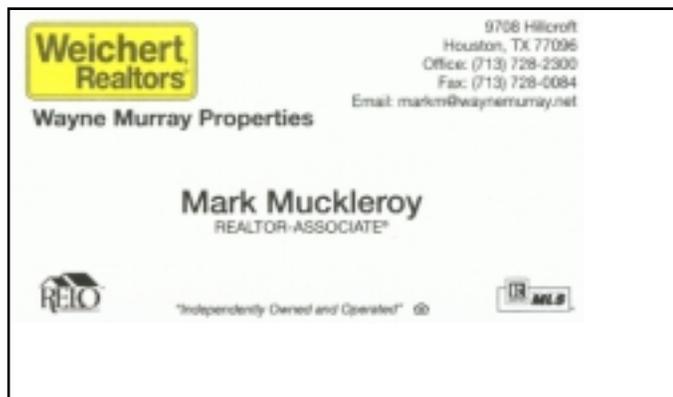
1997 - Malt Liquor - High in starting gravity and alcoholic strength, this style is somewhat diverse. Some American malt liquors are just slightly stronger than American lagers, while others approach bock strength. Some residual sweetness is perceived. Hop rates are very low, contributing little bitterness and virtually no hop aroma or flavor. Perception of sweet-fruity esters and complex alcohols (though not solvent-like) are acceptable at low levels. Chill haze and diacetyl should not be perceived. Original Gravity (°Plato): 1.050-1.060 (12.5-15 °Plato) Apparent Extract/Final Gravity (°Plato): 1.004-1.010 (1-2.5 °Plato) Alcohol by Weight (Volume): 5-6% (6.25-7.5%) Bitterness (IBU): 12-23 Color SRM (EBC): 2-5 (4-10 EBC)

1996 (?) - Breakfast Cereal beer - Any classic style may be brewed, but you must add an Entire box of your favorite Breakfast Cereal to the beer. It doesn't matter if you put it in the mash, at the beginning of the boil, the end of the boil, or the fermenter. Whatever you want. The cereal must be a recognizable part of the flavor component and must complement the beer. As usual, you need to include the base style of the beer as well as your breakfast cereal of choice and number of boxes used in the brew.

**We have lots of things but we need volunteers:**

Head Judge, Head Steward, Data Master, Fred Tasting, Program, Pot Luck, Beer give away - Jeff Reilly and Jimmy Paige's Brew, Pub Crawl (Aug) Pub Crawl (Dixie Cup) Reception Raffle Registration...

**No experience necessary!**



# 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!

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# The Foam Rangers Homebrew Club Houston, Texas

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**Monthly Meeting**  
**June 18th**  
**@ DeFalco's**

## **BRING WHEATY BEER!**

I want to be somebody!  
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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:  
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