



THE FOAM RANGERS Brewsletter Urquell

Post Dixie Cup Special Issue

Volume 23, Number 10 - Nov 2004

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November meeting
is
Nov. 19th
at DeFalco's

November is Official
"Wear a Mashtun on
Your Head Month"

*(at least that's
what Waz said in
the email I read)*

- Editor

Out (of) the Wazoo



By
Mike Heniff,
Grand Wazoo

We did it! We kept the Dixie Cup and we certainly made our effort well known. We had a spectacular push by our membership with over 400 entries (a larger amount than most homebrew competitions) and won 44 medals totaling 78 points (doubling the next nearest club). Quite a few winners were first time medalers: Congrats! The Templeton award stayed in the club for the second year in a row as well.

We were the largest in the world again with an official count of 1138 entries, up from our record 1013 from last year. We were an average sized competition higher than the next competition, the Bluebonnet Brew-off in Dallas with 990 entries.

The Foam Rangers also culminated the year sweeping the Gulf Coast Awards with us winning the Gulf Coast Homebrew Club of the Year, Gulf Coast Homebrewer of the Year (Me!), and Gulf Coast Homebrew Team of the Year (Jeff Reilly and

Jimmy Paige). These are all things to be very proud of as a club - we have made our mark over the last few years that we are the best homebrewers in the country!

But, all of this Heavy Medal wasn't free. It took a tremendous amount of effort once again to pull this Dixie Cup off. Special thanks go out to Ed Moore for pulling all of this together. Ed Moore will be thanking everyone involved in his article; thanks to everyone and sorry if anyone gets missed. Thanks for all of the brewing, sorting, judging and stewarding, and giving some brute-force hard work. The Dixie Cup once again remains as the BEST beer festival in the country.

After all of the great effort that we have put forth, I am just really speechless (or actually type-less). It is amazing what we have done as a club and I am extremely honored to be part of the club, much less as the top officer. But, don't be too quick to rest on your laurels, Bluebonnet is just a few months away and Dixie Cup 22 will be upon us before we know it (I already hear planning for it already!).

Congrats once more!

The Brewsletter Urquell

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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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Notice: English beer lovers take note... you gotta check out this webpage.

<http://www.realbeer.com/edu/uk/index.php>

There is some good articles to read and waste some valuable drinking time. - Ed



Ramblings

By
George
"Stu" West,
Scrivener

With no meeting to write about, I am once again presented with an opportunity to pen something more interesting than a blow by boring blow account of what happened amid the swilling of beer. This time I decided to take up the white space by proving some commentary on the state of beer in Toronto, the largest city in the step-sister of a country to our north, Canada. You might recall I wrote about Toronto's gay French cousin of a city to the East, Montreal a few months ago. Whereas the Franco leaning people in Montreal appreciate Belgian varieties (with some notable exceptions), Toronto's beer scene, although in slight disrepair, seems to favor British ales. I use the term disrepair because on this trip I noted a number of good bars were no longer in business, even though they do have one exceptional new addition to the scene. Among the fallen include Denison's, that once produced its own German varietals at a location on Victoria street (now a contract brewer produces kegs of Denison's Weiss that is distributed around town). the old Denison's location is now owned by the Amsterdam Brewing company and renamed The Strand. Although the brewing equipment is still there, it sits idle and The Strand only serves the lackluster Amsterdam varieties that include a brown, lager and wheat (which they call a "Pale Ale"). Beer Street, a downtown Danforth area outlet for the Granite Brewery also closed (although Granite remains open up north, it remains a little out of the way).

But on to the good news, some quality brewpubs still exist in Toronto. Off of Front Street in the theatre District is C'est What, a cozy brewpub and nightspot in a large basement that should not be missed. Usual offerings include a wide variety of their own brews including a interesting stuff like a coffee porter, hemp ale, and chocolate stout. The pub also serves a large array of microbrews found nowhere else but in Ontario on draft, handpump and in bottle. They have three to four cask ales going all the time. The only other remaining brewpub is Granite on Eglinton in the far north (but reachable with a 5-10 minute subway ride). The Granite uses Ringwood yeast for all their beers and features bitters and pales,

although they also make a stout and barleywine. The owner is usually there and always willing to talk beer. If you want to taste more mainstream local fare head to the Amsterdam Brewing company bar out west on King Street, which has a cool location under the brewing equipment (even if the beer isn't spectacular). Another new microbrewery that is reportedly open for tastings and makes a mean coffee porter is Mill Street opened up in a renovated warehouse area.

If the prospect of only a handful of brewpubs seems depressing, there are a large number of beer oriented bars that serve a good assortment of beers all over the city, including many that feature local brews on handpumps. Some recommended ones include Smokeless Joes in the Entertainment District with an oyster bar and many local beers as well as a huge bottle menu (and a handpump that is sometimes working). Up the main drag Yonge Street, there are several good bars with local beer and cask ales including Volo off Yonge on Dundonald, and Local 4 next door. Farther north off Yonge at Rosedale is Rebel House, another great beer bar. Way up north off Yonge (by the way you cannot walk between these - take the subway), is the Bow and Arrow, a very authentic British pub with lots of beer and cellared local cask ale kept by people that know what they are doing. This place has great sessions on Sundays. Although there are many other places to visit if in search of great beer in Toronto, one last new addition deserves special mention. Located off king Street in the heart of downtown is Stephen Beaumont's new restaurant Beer Bistro. Apparently Beaumont lives around the corner and pops in occasionally, but even if he doesn't, this place should be the first and or final stop while in town. The draft and bottle list is extensive, but the paring and food offerings made with beer are outstanding. Mussels made with Belgian white ale, pizza with dough made from oatmeal stout, Maudite Beef stew, and how about Dragon Stout and Skor Bar Ice Cream or Maredsous creme Brulee for dessert? All dishes are listed with suggested beer to pair it with. A great concept and a great place! I could ramble on about Beer Bistro and Toronto for some time, but I suspect others need the space. Suffice it to say, although the city could use a few more brewpubs, those in search of good beer usually don't have far to venture while visiting our neighbor to the north.

Scientists tap into whether beer bubbles defy gravity

After careful scientific testing and measurements that spanned three continents and took years to complete, the results have finally come in: When a beer pours into a glass, the bubbles sometimes float to the bottom, not the top.

"Bubbles are lighter than beer, so they're supposed to rise upward," said Richard N. Zare, the Marguerite Blake Wilbur Professor in Natural Sciences at Stanford University. "But countless drinkers have claimed that the bubbles actually go down the side of the glass."

To add to the intrigue and mystique of the issue, Australian researchers in 1999 said they created a computer model showing it was theoretically possible for beer bubbles to flow downward. The Australians based their simulation on the motion of bubbles in a glass of Guinness draught a brew they

said contains nitrogen and carbon dioxide gas.

But skeptics that they are, Zare and former Stanford postdoctoral fellow Andrew J. Alexander decided to put it to the test by analyzing several liters of brew. After some inconclusive experiments, Alexander came up with a camera that takes 750 frames a second and recorded video clips of what was happening.

A careful analysis of the video confirmed the Australian team's findings: Beer bubbles can and do sink to the bottom of a glass. The reason the bubbles sink to the bottom is simple, Zare said, "it's based on the idea of what goes up has to come down. In this case, the bubbles go up more easily in the center of the beer glass than on the sides because of drag from the walls. As they go up, they raise the beer, and the beer has to spill back, and it does. It runs down the sides of the glass carrying the bubbles particularly little bubbles with it, downward. After a while it stops, but it's really quite dramatic and it's easy to demonstrate."

The phenomenon also occurred in other beers that did not contain nitrogen, said Alexander, a professor at the University of Edinburgh in Scotland. "The bubbles are small enough to be pushed down by the liquid," he said. "We've shown you can do this with any liquid, really water with a fizzing tablet in it, for example."

Confirmation of the sinking-bubble phenomenon has relevance beyond settling barroom bets, according to the researchers. "There's a certain aspect of bubbles that always make you think it's kid's play and relaxation, but it's serious stuff, too," Zare said, pointing to ongoing research on fluidized bedsthe mixing of solid particles with liquids and gases which have industrial and engineering applications.




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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

Homebrewer Sells Soul to Win Dixie Cup

by Titanic "Satanic" Bob

Houston (AP)-- Rookie homebrewer David B. Elzebug shocked reporters Tuesday when he admitted he had sold his soul to win the Templeton Award at the 21st Annual Dixie Cup held last month. The confession finally explained how a first year homebrewer had managed to place first and second in nearly every category in the nation's largest homebrew competition (held at a single location). The confession confirmed what some homebrewers had been speculating for weeks among themselves. Dixie Cup Coordinator Ed Moore stated, "We knew something was up. Grand Wazoo Mike Heniff did no better than a third place or honorable mention in any category-even the Belgian ones! That don't happen!"

Elzebug explained his decision to part with immortal soul: "It was like I had no choice! I mean I was busting my butt every weekend brewing beer. I wrecked my marriage, lost my job, spent every dime I had. Scott [owner of Defalco's Home Wine and Beer Supplies] was able to re-open his previous two shops in the village with the money I spent at his shop! No matter what I did my beer still sucked. I gave it to my neighbors, who always acted like they liked it, until I caught them using it to catch slugs in their

backyards! I had read every book that had the word 'beer' or 'homebrew' in the title and it still did not help. I had more refrigerators than Maytag! "One night after watching The Omen and Rosemary's Baby it came to me! Why not sell my soul to make my beer better? After all I had already given up my liver for beer!"

"I called for Satan using every name ever given to a Strong Belgian Golden and at last he appeared. Initially, I simply asked for first place in smoked beer, but if I was selling my soul why shouldn't I ask for the whole enchilada-the Templeton Award? [given to the homebrewer who wins the most points at the Dixie Cup] Satan said he would make sure that I would win in every category except for the meads. The Prince of Friggin' Darkness admitted even he could not beat Richard Dobson's meads and ciders! "Over the next few weeks everything clicked when I brewed. IBUs and OGs and FGs were right on target. No more stuck fermentations, no more blow off hoses, no more bottle grenades going off in guest bedrooms!"

Elzebug's beers did prove to be unbeatable at the homebrew competition where he won a record 66 medals. "I would have won more," he

stated, "If I had known you could enter two beers in a category but the rules were kind of confusing for Ol' Scratch and I to figure out. "When asked if his sacrifice was worthwhile, Elzebug revealed, "Hell yeh! Just for the satisfaction of hearing "the Putz" [Foam Ranger Secondary Fermenter Steve Moore who announced the winners] repeatedly saying 'ditto, ditto' every time he announced I had won another medal! Hell, it was worth it just to win Best of Show with my WWSD (What Would Satan Drink?) Strong Belgian Golden which was entry number 666 I should add! People even loved my pepper and smoked beers. No one else but Satan could get people to do that! When asked if he felt bad about the chilling effect he might have on other brewers who might not no longer enter competitions, Elzebug responded, "Screw 'em! If the want to beat me they can sell their souls! My only regret is that I did not sell my soul earlier in the year so I could win the Gulf Coast Homebrewer of the Year Award." Assistant Competitor Coordinator Bev Blackwood confessed that he was not uncomfortable about a brewer selling his soul to win the Templeton Award "As long as he stays a member of the Rangers I have no problem with it!"

Dixie Cup Round Up

Dixie Cup 21 is now history. We had 1138 entries, which is around 3300 bottles of beer, which are almost 40,000 oz of beer. We had a plethora of beer to drink. Here is the low down on the Dixie Cup:

John Donaldson did a bang up job organizing the judging

by Ed Moore,
Dixie Cup Coordinator

Russ Ferrill kept the data flowing smoothly through out the Dixie Cup

Rob Kolacny did a masterful keeping the entries coming and keeping the Stewards straight

Rob, Tom Witanek, Scott DeWalt, and Carl Hlavinka did an amazing job keeping the entries straight at the beer trailer and Rob and Carl hauled the trailers around as needed

Scott Storey provided the key ingredients for the Fred Tasting (Along with John Schmaltz)

Joe Lindsey, Colby Sheridan, Rob Kolacny, Stuart West, Sean Lamb, Jeff Reilly, Mike Heniff, and Carl Hlavinka for providing great homebrew for the Dixie Cup.

Special Thanks to Jeff Reilly for the Texas Brown ale for the give away beer.

Thanks to Scott Birdwell and the Orange show for the great opening reception

D Cup Round Up cont from P4...

Benny Dacres, Tony, and Carly Brown for the very entertaining and informative program (I still want to know when the Fred toss will happen)

Joe Lindsey for running the registration desk with the help of Bob Daugherety, Stuart West, John Sweigart, and Janet Widger.

Bev Blackwood for his art work for the program, T shirts, medals, BOS awards, give away beer, and glassware as well as the organizing the pub crawl with little interference from me.

Colby Seridan for organizing and getting the glasses for the Dixie Cup

Jimmy Paige for the Templeton Award and Rick Kelley from BASH for donating the antique capper on the Templeton award.

Rob Kolacny, Bev Blackwood, and Andrew Sheridan for securing the bodacious raffle prizes

Bob Daugherty and Kuyler Doyle for hosting the speakers.

Andrew Sheridan for doing a bang up job on the BOS awards

Brock Wagner and the whole St. Arnold's crew for storing entries, letting us sort beers, letting us judge beers, and putting up with all this craziness

St. Arnold's, Real Ale, B J, Two Rows, Blue Star, Dodging Duck, Anchor, Avery, Sierra Nevada for supporting the Dixie Cup

Scott Birdwell and the Defalco's crew for receiving entries as well as Ken Rich at the Brew Stop

Dave Cato for website, mailer, on-line registration.

Beto Zuniga the web master designer. Those who brought pot luck dishes especially Mark Muckelroy, Emil Campos, Jimmy Paige, Bill Widger, and Andrew Sheridan and barleywine for Saturday morning - we salute you.

We could not have pulled off the Dixie Cup without the many members of all the Houston area clubs KGB, Mashtronauts, CIA, Brew Bayou and other out of town clubs to enter beers and meads, helping to sort, judge, and steward

Finally, I would like to thank Mike Heniff for his advise and reminding me about all the small details about the Dixie Cup and filling in the cracks when I was tied up with Dixie Cup duties.

I may have forgotten some people that helped out a lot, but I do appreciate everyone helping to make the Dixie Cup a successful events. **AND YES I AM WORKING ON SORTING THE SCORESHEETS!!!!**

The not the Competition Corner column!

by Bev Blackwood

The Dixie Cup doesn't just happen. Any rational member of the Foam Rangers knows that. 1138 entries don't just show up unbidden. What's that you say? Tell you something you don't know? MCAB championships, national awards, recognition from coast to coast as one of the country's best homebrewing clubs... these things are the result of vision. Not one person's vision, many people's vision. We see the Foam Rangers as one of the best homebrew clubs in the nation. Why do we care? Shouldn't being the Foam Rangers be enough? Well... In a sense it is.

However, what makes a great homebrew club?

Fun. We excel at fun. People enjoy being at our events; people enjoy being in our club. Even better, what happens at meetings, Dixie Cup and pub-crawls often becomes the stuff of homebrewing legend. Yet as we've seen, that fun comes through the effort of our members, sometimes at the expense of their own personal lives. That's what the Rangers inspire though: dedication, tireless effort, the pursuit of good times and good beer. Brewing. Our consistent winning record at competitions from coast to coast proves that we know how to brew. It's critical though that we carry that tradition forward, bringing along new brewers and raising the bar among ourselves to make excellence a standard to which we all aspire. It's not enough to make lots of mediocre beer, we have to be respected as much for our craft

as for our competitive volume. Knowledge. BJCP judging, brewing skills. These things serve as signposts to newer members in how to advance within the hobby and the club. Are they essential? Not really. Even so, it's important to offer the chances for people to advance their knowledge within the structure of the club's activities. We do that by offering BJCP classes and critiques of beers during meetings. Brew-ins that showcases your skills also brings along new members in advancing their abilities. Brew-ins that showcases your hardware sometimes inspires others to build their own larger, more capable systems. But brew-ins also help build camaraderie among members, as they are relaxing, social occasions where tips and tales get traded while the beer is being made. Competition. You have to give a little to get a little.

cont on p11

Dixie Cup XXI Results

Best of Show - Beer

John Donaldson
KGB

Best of Show - Mead

Richard Dobson
Red River Brewers

Templeton Award

Mike Heniff
Foam Rangers

MEDAL CATEGORY	PLACE	BEER NAME	STYLE NAME	BREWER NAME	CLUB
American Light Lager	1	Premium American Lager	Premium American Lager	John Donaldson	Kuykendahl Gran Brewers (KGB)
American Light Lager	2	Billy Beer	Light American Lager	Tim White	Kuykendahl Gran Brewers (KGB)
American Light Lager	3	Bobeleauxb	Premium American Lager	Bob Carbone	Shreveport Urban Diastatic Spargers (SUDS)
American Light Lager	4	Big Teton Lager	Standard American Lager	Harian Plagmann	Central Florida Homebrewers
Dortmunder/Helles	1	Tantrum in Northern Germany	Dortmunder Export	Andrew Sheridan Jimmy Paige	Foam Rangers
Dortmunder/Helles	2	Helles Belles	Munich Helles	Jim Maurer	Foam Rangers
Dortmunder/Helles	3	Hellova Helles	Munich Helles	J+J Brew Crew Reilly Jeff Reilly + J Paige	Foam Rangers
Pilsner	1		Classic American Pilsner	Michael Lennox	Fayetteville Lovers of Pure Suds (FLOPS)
Pilsner	2	Hog Heaven Pilsner	Classic American Pilsner	Richard Dobson	Red River Brewers
Pilsner	3	North German 1	German Pilsner	Colby Sheridan	Foam Rangers
European Amber Lager	1	Old Wien	Vienna Lager	Norman Tetlow	Brew Bayou
European Amber Lager	2	Spocktoberfest	Oktoberfest/Märzen	Bob Daugherty	Foam Rangers
European Amber Lager	3	Oktoberfest/Märzen #2	Oktoberfest/Märzen	John Donaldson	Kuykendahl Gran Brewers (KGB)
Dark Lager	1	HONEY DO DUNKEL	Munich Dunkel	ED MILES	Pint & Pummel
Dark Lager	2	beer	Dark American Lager	John Anderson Anderson, Lawson, Eades	Kuykendahl Gran Brewers (KGB)
Dark Lager	3	SB	Schwarzbier (Black Beer)	Jim Layton	North Texas Homebrewers Association (NTHBA)
Bock	1	Doppelbock	Doppelbock	John Donaldson	Kuykendahl Gran Brewers (KGB)
Bock	2	John Scott's Bock	Traditional Bock	Donn Warner	Ale-ian Society
Bock	3	Not Helles-Bock Either...	Maibock/Helles Bock	Bev Blackwood II	Foam Rangers
Light Ale	1	Craptaistic Cream Ale	Cream Ale	Curt and Kathy Stock	St. Paul Homebrewers
Light Ale	2	Honey Wheat	American Wheat	Daniel Kernek	Austin Zealots
Light Ale	3	Cream Dream	Cream Ale	Mike Riddle	Independent
Light Ale	4	Blondestar	Blonde Ale	Norman Tetlow	Brew Bayou
Kolsch	1	Kolsch #5	Kölsch	Scott Boeke	Independent
Kolsch	2	Killer Kolsch	Kölsch	Mike Riddle	Independent
Kolsch	3	Koelschmir	Kölsch	Kelly Harris	North Texas Homebrewers Association (NTHBA)
Altbier	1		Düsseldorf Altbier	Milton Pyron	Foam Rangers
Altbier	2	Bootleg	Northern German Altbier	Carl Hlavinka	Foam Rangers
Altbier	3	Coonhunter's Alt	Düsseldorf Altbier	Jim Layton	North Texas Homebrewers Association (NTHBA)
Steam Beer	1	Club Steam	California Common Beer	Paul Doxey	North Texas Homebrewers Association (NTHBA)
Steam Beer	2	Out of Steam	California Common Beer	Simon Spiller	Kuykendahl Gran Brewers (KGB)
Steam Beer	3	Sweet San-Fran	California Common Beer	Bill Tobler	Brew Bayou
Bitters	1	English Pale Ale	Standard/Ordinary Bitter	Wesley McDaniel	Plato Republic
Bitters	2	Foreman's Pale Ale 1768	Special/Best/Premium Bitter	Stephanie Kolacny	Foam Rangers
Bitters	3	Furious Monkey ESB	Special/Best/Premium Bitter	Scott Teeter Simon Spiller	Kuykendahl Gran Brewers (KGB)
ESB/English Pale Ale	1	Bitter for Evermore	Extra Special/Strong Bitter	Kelly Harris	North Texas Homebrewers Association (NTHBA)
ESB/English Pale Ale	2	Clear Fork ESB	Extra Special/Strong Bitter	Dennis Evans	Cap N Hare
ESB/English Pale Ale	3	Foreman's Pale Ale 026	Extra Special/Strong Bitter	Rob Kolacny	Foam Rangers
Scottish & Irish Ales	1	80 shilling	Scottish Export 80/-	Kerry Martin	Austin Zealots
Scottish & Irish Ales	2	White Lightning	Scottish Light 60/-	Tim White	Kuykendahl Gran Brewers (KGB)
Scottish & Irish Ales	3	Redd Kneck 80/-	Scottish Export 80/-	Rob Kolacny	Foam Rangers
Strong Scotch Ale	1	Skirt Splitter Wee Heavy	Scotch Ale	Mark Williams	Central Florida Homebrewers
Strong Scotch Ale	2	Out of Hand Brewing Wee Heavy	Strong Scotch Ale	Shawn Hand Michael Noble	Independent
Strong Scotch Ale	3	Old Kiltsplitter	Strong Scotch Ale	George Hebert Joe Kubenka	Golden Triangle Homebrew Club
American Pale Ale	1	89 APA	American Pale Ale	Michael Heniff	Foam Rangers
American Pale Ale	2	Hell Freezes Over Pale Ale	American Pale Ale	Dan & Joelle Dewberry	Austin Zealots
American Pale Ale	3	Redd Kneck Pale Ale	American Pale Ale	Rob Kolacny	Foam Rangers
American Amber	1	Amber waves of grain	American Amber Ale	Bruce Fabijonas	North Texas Homebrewers Association (NTHBA)
American Amber	2	Lost Texans Diablo Rojo	American Amber Ale	Michael Urban Van Rommel	Central Florida Homebrewers
American Amber	3		American Amber Ale	Fred Cole	Independent
American Brown Ale	1	Norm's ABA	American Brown Ale	Norman Tetlow	Brew Bayou
American Brown Ale	2	88 Brown	American Brown Ale	Michael Heniff	Foam Rangers
American Brown Ale	3	Spider Monkey Brown	American Brown Ale	Scott Teeter	Kuykendahl Gran Brewers (KGB)
English Brown Ale	1	DOMEC'S ENGLISH BROWN ALE	Mild	Dean Domec Bill Dawson	Golden Triangle Homebrew Club
English Brown Ale	2		Southern English Brown Ale	Michael Lennox	Fayetteville Lovers of Pure Suds (FLOPS)
English Brown Ale	3	DOMEC'S ENGLISH BROWN ALE	Mild	Dean Domec	Golden Triangle Homebrew Club
Porter	1		Brown Porter	Walter Hodges	North Texas Homebrewers Association (NTHBA)
Porter	2	Lost Texans Junipero Porter	Robust Porter	Van Rommel Michael Urban	Central Florida Homebrewers
Porter	3	Baltic Poter	Baltic Porter	Ed Moore	Foam Rangers
Dry Stout	1	R. P. McMurphy Stout	Dry Stout	James P. Grady	Knights of the Brown Bottle
Dry Stout	2	Pissing In A Drawer	Dry Stout	J & J Brew Crew Paige & Reilly	Foam Rangers
Dry Stout	3	Calastoga Stout	Dry Stout	Fred David	North Texas Homebrewers Association (NTHBA)
Sweet and Oatmeal Stout	1	Billy Wigglestick Stout	Oatmeal Stout	Thomas Crawford	North Florida Brewers League
Sweet and Oatmeal Stout	2	Any Abstinence in a Storm	Sweet Stout	Bev Blackwood II	Foam Rangers
Sweet and Oatmeal Stout	3	BORN ON THE BAYOU	Sweet Stout	JOE LINDSEY	Foam Rangers
Foreign and American Stout	1	83 Stout	Foreign Extra Stout	Michael Heniff	Foam Rangers
Foreign and American Stout	2	83 Stout	American Stout	Michael Heniff	Foam Rangers
Foreign and American Stout	3	Felder Stout	Foreign Extra Stout	Joseph Scivicque	North Texas Homebrewers Association (NTHBA)

Dixie Cup XXI Results

MEDAL CATEGORY	PLACE	BEER NAME	STYLE NAME	BREWER NAME	CLUB
Imperial Stout	1	73 Imperial Stout	Russian Imperial Stout	Michael Heniff	Foam Rangers
Imperial Stout	2	65 Imperial Stout	Russian Imperial Stout	Michael Heniff	Foam Rangers
Imperial Stout	3	Czar Ivan's Stout	Russian Imperial Stout	Mike Riddle	Independent
English IPA	1	Punjab Ale	English IPA	Steve Haney	North Texas Homebrewers Association (NTHBA)
English IPA	2	English IPA	English IPA	Ed Moore	Foam Rangers
English IPA	3	Fuggles King	English IPA	Rob Kolacny	Foam Rangers
American IPA	1	Summer Lightning Pale Ale	American IPA	Richard Dobson	Red River Brewers
American IPA	2	89 IPA	American IPA	Michael Heniff	Foam Rangers
American IPA	3	87 I2PA	Imperial IPA	Michael Heniff	Foam Rangers
German Wheat and Rye Beer	1	Bavarian Weizen	Weizen/Weissbier	Jim Maurer	Foam Rangers
German Wheat and Rye Beer	2	Weizenheimer	Weizen/Weissbier	Mike Riddle	Independent
German Wheat and Rye Beer	3		Dunkelweizen	RON ARMER	Bay Area Mashtronauts
Witbier	1	Belgian Style Witbier	Witbier	Michael Robinson	Independent
Witbier	2	Double O Wit	Witbier	Jim Layton	North Texas Homebrewers Association (NTHBA)
Witbier	3	Witte'	Witbier	Paul Holder	Bay Area Society of Homebrewers (BASH)
Belgian and French Ale	1	Dirty Dog Pale	Belgian Pale Ale	James P. Grady	Knights of the Brown Bottle
Belgian and French Ale	2	Holding down the fort	Bière de Garde	Bruce Fabjonas	North Texas Homebrewers Association (NTHBA)
Belgian and French Ale	3	Complications Grand Cru	Belgian Specialty Ale	Bev Blackwood II	Foam Rangers
Belgian and French Ale	4		Saison	Kuyler Doyle	Foam Rangers
Sour Ale	1	Bubbles II	Berliner Weisse	Zombie Brewer	Foam Rangers
Sour Ale	2	IT'S GUEUZE TO BE THE KING " LAMBIIC"	Gueuze	Robert Wietor	Central Florida Homebrewers
Sour Ale	3	Suez Frambois	Fruit Lambic	Susan Reilly	Foam Rangers
Belgian Strong Light Ale	1	Ambrosia	Tripel	Val Bee	North Texas Homebrewers Association (NTHBA)
Belgian Strong Light Ale	2		Tripel	Kuyler Doyle	Foam Rangers
Belgian Strong Light Ale	3		Belgian Golden Strong Ale	Donald Hang	Foam Rangers
Belgian Strong Dark Ale	1	Clear Fork Dubbel	Dubbel	Dennis Evans	Cap N Hare
Belgian Strong Dark Ale	2	Les Deus Soeurs	Belgian Dark Strong Ale	Ed Howell Joe Neal	Kuykendahl Gran Brewers (KGB)
Belgian Strong Dark Ale	3	Bayou Grand Reserve	Belgian Dark Strong Ale	Norman Tetlow	Brew Bayou
Old Ale	1	Hardly Thomas	Old Ale	Norman Tetlow	Brew Bayou
Old Ale	2	Old Codger Ale	Old Ale	Russ Ferrill Brad Cyprus	Foam Rangers
Old Ale	3		Old Ale	Milton Pyron	Foam Rangers
English Barleywine	1	Old Dickens	English Barleywine	Norman Tetlow	Brew Bayou
English Barleywine	2	Bradford's Bodacious Barleywine	English Barleywine	Dean Doba	Kuykendahl Gran Brewers (KGB)
English Barleywine	3	English Barleywine #1	English Barleywine	John Donaldson	Kuykendahl Gran Brewers (KGB)
American Barleywine	1		American Barleywine	cliff peery	Foam Rangers
American Barleywine	2	72 American Barleywine	American Barleywine	Michael Heniff	Foam Rangers
American Barleywine	3	61 American Barleywine	American Barleywine	Michael Heniff	Foam Rangers
Fruit Beer	1	Power House	Fruit Beer	J+J Brew Crew Reilly Jeff Reilly + J Paige	Foam Rangers
Fruit Beer	2	beer	Fruit Beer	John Anderson Anderson, Lawson, Eades	Kuykendahl Gran Brewers (KGB)
Fruit Beer	3	Fruits of Labor	Fruit Beer	Val Bee Claire Bee	North Texas Homebrewers Association (NTHBA)
Spice/Herb/Vegetable Beer	1	Old Ginger Ale	Spice / Herb / Vegetable	Ed Condon	Kuykendahl Gran Brewers (KGB)
Spice/Herb/Vegetable Beer	2	83C Coffee Foreign Extra Stout	Spice / Herb / Vegetable	Michael Heniff	Foam Rangers
Spice/Herb/Vegetable Beer	3	Santa's Reward	Xmas/Winter Specialty Spiced Beer	Val Bee	North Texas Homebrewers Association (NTHBA)
Smoked and Wood-Aged Beer	1	Bound By Bourbon	Wood-Aged Beer	Curt and Kathy Stock	St. Paul Homebrewers
Smoked and Wood-Aged Beer	2	Donniestyle Rauchbier II	Classic Rauchbier	Don Trotter	North Texas Homebrewers Association (NTHBA)
Smoked and Wood-Aged Beer	3	Scotch Porter	Other Smoked Beer	Donald Sajda Wes Powell, Bill King	Kuykendahl Gran Brewers (KGB)
Specialty Beer	1	SG 1.172	Specialty Beer	Donald Sajda	Kuykendahl Gran Brewers (KGB)
Specialty Beer	2	Bee's Knees Honey Porter	Specialty Beer	Val Bee	North Texas Homebrewers Association (NTHBA)
Specialty Beer	3	Roasted Oat Stout	Specialty Beer	Ed Condon	Kuykendahl Gran Brewers (KGB)
Traditional Mead	1	Bronzedragon Sweet Mead	Sweet Mead	Russ Clayton	Mystic Krewe of Brew
Traditional Mead	2	Orange Blossum/Fireweed mead	Semi-sweet Mead	Ed Moore	Foam Rangers
Traditional Mead	3	McCollum Mead	Semi-sweet Mead	Howard Curran	Central Florida Homebrewers
Melomel	1	Berry Mead	Other Fruit Melomel	Ed Moore	Foam Rangers
Melomel	2	Panty Slayer	Pyment (Grape Melomel)	Lurlene Sprayberry	Knights of the Brown Bottle
Melomel	3	Winter Eve	Cyser (Apple Melomel)	Craig Della Corte	Foam Rangers
Melomel	4	Nature's Screwdriver	Other Fruit Melomel	John DeLapp	Bay Area Mashtronauts
Other Mead	1	Pride of the Hive	Metheglin	Val Bee	North Texas Homebrewers Association (NTHBA)
Other Mead	2	E2	Metheglin	Glenn & Dani Exline	SAAZ (FL)
Other Mead	3	The Great Pumkin	Open Category Mead	Club Mead Preston Hoover & Howard Curran	Central Florida Homebrewers
Standard Cider/Perry	1	Perfect Pear	Common Perry	Richard Dobson	Red River Brewers
Standard Cider/Perry	2	Along Came a Cider	Common Cider	Richard Dobson	Red River Brewers
Standard Cider/Perry	3	Bristol Ridge Cider	Common Cider	Jeff Carlson	PrimeTime Brewers
Specialty Cider/Perry	1	Orchard Spice	Other Specialty Cider/Perry	Richard Dobson	Red River Brewers
Specialty Cider/Perry	2	Strawberry Cider	Fruit Cider	John Jurgensen	Bay Area Mashtronauts
Specialty Cider/Perry	3	Tart Cherry Apple Cider	Fruit Cider	Richard Dobson	Red River Brewers
Two-Style Texas Hold 'em	1	85 Jalepeno WHeatwine	Two-Style Texas Hold 'em	Michael Heniff	Foam Rangers
Two-Style Texas Hold 'em	2	John Wayne Gacey Fruit Loop Wheat	Two-Style Texas Hold 'em	Bob Daugherty Nannette Daugherty	Foam Rangers
Two-Style Texas Hold 'em	3	Black Gold	Two-Style Texas Hold 'em	Chris Mittel	Cane Island Alers
First Time Entrant	1	Fire In the Hole	First-time Entrant	Mark A. Smith	Fayetteville Lovers of Pure Suds (FLOPS)
First Time Entrant	2	Ky's Amber Lager	First-time Entrant	Ky Jurgensen	Bay Area Mashtronauts
First Time Entrant	3	Ky's Irish Red Ale	First-time Entrant	Ky Jurgensen	Bay Area Mashtronauts

Congratulations to everyone, especially the 1st Place winners!

21st Dixie Cup Pics





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



Beer of the Month

Amber Ales and IPAs by Steve Moore

As one of the tens of people who read the Brewsletter, you are probably wondering how the Secondary Fermenter can consistently (except when he completely misses the deadline) produce this column with its unique blend of occasionally amusing whimsy and perfunctory beer style information. This month, we take you behind the scenes to show you the making of a column that has contributed the Foam Rangers Brewsletter being recognized as one of the finest brewsletters produced in the Houston city limits. This is kind of like one of those DVD extras except it's in a newsletter.

About a week before the deadline, Brewsletter Editor "English" Dave Capolarello utilizes one of the Internets to send a communication known as an electronic mail or email to all the contributors asking that they submit their articles. Four or five days later Secondary Fermenter Steve Moore awakens from his drunken stupor, drags himself across the carpet (risking painful rug burns) to his computer and reads the e-mail after wading through about two dozen ads for Cialis softabs and Italian-crafted Rolexes. He then writhes around in pain and goes back to sleep. On the day after the deadline he comes up with some well known public figure or fictional character that he thinks he can satirize and attributes the column to him or her (actually, it's always been a him. Sorry ladies). Steve may come up with as many as three jokes which he will incorporate into the article.

But that's just the fun part. What about the superficial treatment of the Beer of the Month beer style or styles? Steve has developed a method of reading the Beer Judge Certification Program style guidelines and Mike Heniff's articles from last year and plagiarizing from them. This allows him to become an expert in the relevant style in about 10 minutes. Then he can produce informative paragraphs like the following (except they would normally be written in the style of Gollum or John Ashcroft or somebody):

India Pale Ales originated as a variant of British Pale Ale designed to survive the long sea voyage from Britain to its Indian colonies. Since alcohol and hops both have preservative qualities, these beers were stronger (with an O.G. of about 1.070) and more highly hopped. They were also more highly attenuated. Due to changes in British Tax laws, which penalized strong ales and changing tastes of the consumers, IPAs declined in popularity in their native land.

Much later, as the American microbrewery revolution took hold in the 1970s and '80s, hop loving brewers (many near the hop fields of the Yakima valley) revived the style using distinctively American hop varieties such as Cascades. Newport Oregon's Rogue Brewery and others cranked it up a notch to create Imperial IPAs. English, American and Imperial IPAs are now all recognized as substyles by the BJCP.

If Steve has strong feelings about a particular beer style, he may produce a screed like this one:

Relatively recently, the BJCP spun off American Amber Ales from the American Pale Ale category and I don't think this has made life better for anybody. The only appreciable difference is that American Amber Ales have a greater percentage of crystal malt resulting in a deeper color, more caramel flavor and more body. The OGs, FGs and ABVs are the same for both (1.045-1.060, 1.010-1.015, 4.5-6% respectively). The ranges of bitterness and color are different, but overlapping. IBUs are a little lower in Ambers (25-40+) than in APAs (30-45+). Ambers are a little darker (10-17 SRM) than APA's (5-14 SRM). Both can be considered amber colored beers. The term "pale" is used in an archaic sense that was relative to earlier popular beers that were very dark such as Porter.

We hope you have enjoyed this look at the making of the Secondary Fermenter's Beer of the Month Column. We think it's Infotainment at its most Infotaining.

Not Competition Corner cont from p5...

Or in our case, you have to give a lot to get a lot. Entries won't roll in to a competition from a club if none ever come to their own. Just like Dixie Cup, other clubs rely on their events to be at least self-sufficient, if not profitable. That doesn't happen without entries. Entries also serve as a reminder to them that we have a little event of our own, called Dixie Cup. Being present at other competitions, especially those of our circuits: Gulf Coast, AHA Regionals and MCAB, help to strengthen the fellowship of brewers to which we all belong. Attending national events like the AHA Nationals exposes you to new clubs, new attitudes and new ideas. Not only that, they are great fun for all concerned. Events. Once a month meetings are plenty for most folks, but what about chances to get together outside the normal meeting schedule?

Brew days, First Sunday, Pub crawls. These bring us together socially, to enjoy beer and one another's company. Attending other area club meetings and events are also crucial to building that sense of community. Have you ever stopped to consider what the events we have would be like if our clubs didn't socialize, communicate and share in one another's events? Some of my best friends in brewing are members of other clubs. I can't imagine not getting to see them regularly, or worse, feeling animosity between the organizations that made my showing up at their meeting a strain rather than a pleasure. As it is, uniqueness of every club.

Outreach. We're only as good as our next new member. Where will we be without the new and exciting blood that's re-invigorating this club every year? As a Foam Ranger every chance we have to gain an excited, new brewer is a chance to

push this club forward. New or prospective members at every meeting should be an expectation. Promote the hobby, promote the club, promote our events to anyone and everyone that shows an interest. Be proud of your membership, be proud of your accomplishments, be vocal about them to those who might want to join us.

Participation. This is critical. Imagine a meeting with no food. Imagine one with no beer. Imagine no E-mail list. Imagine no Brewsletter. Imagine no Dixie Cup. Imagine no Foam Rangers. Bleak isn't it? Everything we do depends on participation, sometimes just being there, but sometimes taking a role and the responsibility that goes with it. We have just come through a national election that galvanized voters on both sides of the political spectrum to turn out in record numbers. The results can be divisive, yes, but participation in the process, the issues, makes for a more energized electorate. Many people feel that the opposite of love is hate. I would argue that its opposite is in fact indifference. Having an active dislike for something spurs you to work to change it. Not caring at all removes your energy and attention and leaves it to wither and die. I love the Foam Rangers. I work to make a difference in the club. I am not alone in this, thankfully. Even so, you can only work so hard and so long before you start to look to others to help you out. Someone to take that desire for excellence and advance it for you while you take a breather. Ask yourself what more you can do for the Rangers. Take a role for a year and make sacrifices for the club. You may be surprised how much you care after that time, how much you want to see your energy and effort carried forward. Even better, you will be amazed at the credit you get for a job well done.

Foam Ranger Events



November

Nov 13

Brew-in
Bev Blackwood
DeFalco's 10am

Nov 19

Monthly Meeting
DeFalco's 8pm



December

Dec 5

First Sunday
Location
Alamo
Draught House
4pm

Dec 11

Brew-in
DeFalco's 10am

Dec 12

Homebrewers
Christmas Party
noon
St Arnold's Brewery



January

TBD

The Foam Rangers Homebrew Club Houston, Texas

Brewsletter office
8715 Stella Link
Houston, Texas 77025



Monthly Meeting
November 19th
@ DeFalco's

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 _____

Yes to a Directory Listing

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