



# THE FOAM RANGERS Newsletter Urquell

Brews News You Can Use!

March 2005 - Volume 25 Pints - Issue 3

## A Club No Longer: Foam

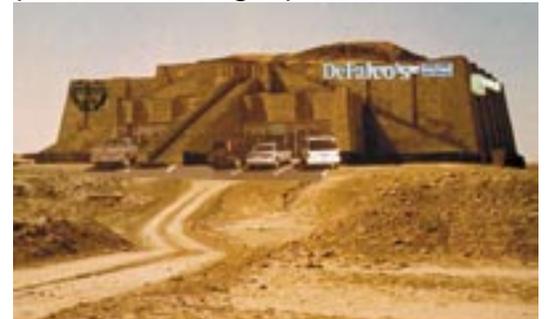
## Rangers Become A Religion

By "Titanic" Bob Daugherty

At the conclusion of last month's barleywine meeting Grand Wazoo Ed Moore announced to those startled club members that were still standing or not yet throwing up that he and all Foam Rangers officers were now converts of the ancient Sumerian religion. Though members were initially somewhat confused by this declaration, an explanation by new Purser Stephanie Kolacny convinced many of the membership to also adopt the "new but old" religion or at the very least to understand the reasons for the officer's controversial decision.

Many speculated that the Ranger Officers conversion was influenced by the decision of many Hollywood celebrities such as Madonna to convert to the ancient religion

of Kabbalah. "You're just following the most recent fad—a trend. Y'all are no better than frickin' lemmings!" yelled a disgusted Steve  
(Continued on Page 7)



Proposed new design for DeFalco's "temple" based on Sumerian religious practices

### In this Issue:

The Minutes!	2
<b>BREW WARS:</b> Episode XV	3
Competition Corner	4
First Sunday At BJ's Northwest	5
Foam Ranger Photos	6-7
Best of Show in Chicago	10
Dixie Cup XXII Theme Choice	13
Drinkin' With Adam Avery	14

**March  
Meeting:  
Friday,  
March 11  
8:00 p.m.  
at DeFalco's**

## Out (of) the Wazoo



By Ed  
Moore,  
Grand Wazoo

After all the Barleywines and holiday ales, I doubt too many people went away disappointed. Again, Rob the secondary did a fantastic job finding and supplying rare and wondrous examples of barleywines

and holiday ales. Both commercial and homebrew examples were sampled. In addition, Emil and the Waz brought kegs for your enjoyment. We had a many renewals and we had new members join our club. They are Peter Weinheber, Jason Hildebrand, Steve Maxwell, Bob Cham, and John Gonzales. Welcome and be sure to let

us sample your beer. Please let me know if I missed anybody in the credits. The Belgians are coming on March 11<sup>th</sup> at DeFalco's. I am sure Rob will have copious examples of the many different Belgian styles.

The Bluebonnet Brewoff will be history after March 19<sup>th</sup> and we should be able to hoist the trophy after Mike trucked all of our 200+ entries up to Dallas – Ft. Worth. Way to go Mike! His van was full of our entries for the Bluebonnet and Mike's TLC probably got the entries up to Dallas in pristine shape.

The Sunshine Challenge is the next leg of the Gulf Coast Circuit. So, please continue to brew for the Florida competition. It stacks up to be a monumental challenge to wrestle the cup from the Florida club, but we will try anyway. Entries will be due for Pack and Ship around April 21<sup>st</sup> with the competition starting May 22<sup>nd</sup>.

AHA Southern regional will be coming up in April. Entries are due by April 15<sup>th</sup>. You can drop them off at DeFalco's, Brew Stop,  
(Continued on Page 13)

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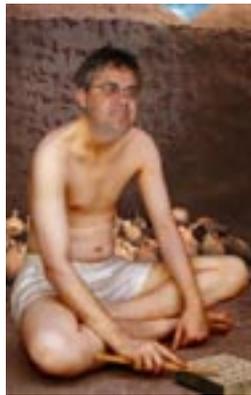
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 out permission, provided proper  
 credit is given to both the author  
 and the Foam Rangers and a case  
 of really good homebrew is sent  
 in tribute.

I'll apologize now for the tardiness  
 of this issue. However, I am sure  
 you'll agree it was well worth the  
 wait. Not only did we have a short  
 month to work with, I had a major  
 business trip to contend with. Still,  
 there are worse places to work on  
 the Brewsletter than Hawaii!

I can't begin to express my grati-  
 tude to Bob, Rob and Jimmy Paige  
 (who has articles in the wings) for  
 making my job one of trying to fit  
 things in instead of having to make  
 up stuff to fill space. I also appreci-  
 ate Emil shooting extra photos  
 every month, even if they aren't  
 ever straight! See you in April!

# Billions And Billions Of Brain Cells Lost At Barleywine (And Holiday Ale) Meeting....



**By**  
**Bob "Titanic-Bob"**  
**Daugherty**

*Any barleywine  
 meeting you can  
 walk from (you  
 would think) mustn't  
 have been that  
 great a meeting.  
 However, I was  
 determined after  
 imbibing way too  
 much last year to*

*not repeat that error again this year. I made  
 sure to eat plenty, drink plenty of pre-beer  
 (water) and bring a smaller glass to sample  
 the many barleywines I tried in smaller  
 amounts than I did last year. As a result, I  
 actually remember many of the things that  
 occurred, left with all the items I brought and  
 remembered where I put my meeting notes.  
 It went something like this...*

When I arrived, there were plenty of folks  
 already gathered outside. As I walked  
 across the street towards them I could  
 hear the chant "Barleywine, barleywine,  
 BARLEYWINE!" The meeting got off to  
 a late start because many members had  
 heeded the words of Competition Co-  
 ordinator Mike Heniff and brought over  
 two hundred Bluebonnet Brew-off entries.  
 I had my share but only have hope for  
 a couple of them. Barleywine meetings  
 always attract some interesting folks and  
 that was definitely the case this time.  
 We began consuming holiday beers (which  
 were second banana at the meeting).  
 There was the usual Sierra Nevada CEL-  
 E-BRA-TION (Come-on!) and Anchor's Our  
 Special Ale. The first, as always, was great.  
 The latter seemed less sprucey than in had  
 in recent years. We also had *Sweetwater*  
 from Festive Ale in Atlanta, Georgia. I will  
 definitely have to get more of that stuff next  
 time I'm in Georgia. Unfortunately it's not  
 available in the Atlanta airport! Also shared  
 was Cleveland's Great Lakes' Christmas  
 Ale. We concluded with Rogue's *Santa's*  
*Private Reserve* and Avery's *Old Jubilation*  
 provided by the Waz as well as St. Arnold's  
*Christmas Ale* donated by Bev "Skirtboy"  
 Blackwood.

English barleywines were not as well  
 represented at the meeting as some of

us would have liked. There was Young's  
*Old Nick* which did not taste as "wimpy" as  
 I remembered it. We also had Anchor's  
*Old Foghorn*. The stuff has become so  
 expensive that barleywine night and the  
 Dixie Cup is the only time I get to have it  
 but man is it good. I found the empties of  
 J.W. Lee's *Vintage Harvest Ale* but did not  
 get to enjoy this beer my self (guess I will  
 have to dig into my own stash at home!)  
 The difference between English barleywine  
 and Old Ale can be a blurry one and I know  
 we will get to enjoy more at the Old Ales  
 meeting in a couple of months.

Finally our Grand Wazoo E Mo formally  
 began the meeting. He began with the  
 announcement, startling to only those not in  
 the loop, that all Foam Ranger officers had  
 converted to the ancient Sumerian religion.  
 I know this may be controversial but be sure  
 to read the full story on the front page and  
 I'm sure you will agree that it is for the best  
 reasons. Look at my picture above. I'm  
 saving a fortune on clothes!

Ed then thanked, Gilgamash, er Mike  
 Heniff, in advance for giving up much of the  
 evening's enjoyment so he could drive our  
 entries to Bluebonnet. Club members had  
 answered the call and quite a few of us are  
 heading to the competition and organizer  
 Richard "He Makes Better Cider Than  
 Anyone" Dobson told me they are expecting  
 over a thousand entries! Wow!

To keep the Dixie Cup in October we will  
 need many, many more of us to brew so  
 start brewing...NOW! HEAR ME!? E Mo  
 also sought volunteers for the March brew-  
 in. Colby Sheridan kindly answered the  
 call and will brew in front of DeFalco's on  
 March 12<sup>th</sup> beginning at 10 AM. Come by  
 and support our Dixie Cup organizer! Who  
 knows when he will find time to brew again?  
 Now if some of what I report is somewhat  
 confusing blame not the barleywine but  
 the Sly Bastards. Yes, by this time the  
 Bastardly Duo (It's amazing who shows up  
 for barleywine night!) had arrived! As E Mo  
 talked, I was reminded of the scene from  
 Month Python's *Life of Brian*. You know  
 where Jesus is giving the Sermon on the  
 Mount and no one can quite hear them.  
 "Blessed are the cheese makers...etc..."  
 Well that's what it was like as the Bastards  
 translated E Mo's remarks for me like

**(Continued on Page 12)**

A long time ago, in a galaxy far, far away...

# BREW WARS

**-REDD KNECK VERSION**

By Rob Kolacny, Secondary Fermenter

## Episode XV: ENTER THE DEATH TUN

ALL THE HARD WORK OF BREWING IS OVER, AND THE FIRST ROUND OF JUDGING HAS BEGUN - THE BLUEBONNET BREW OFF IS IN FULL SWING. IN THEIR LATEST MOVE TO RE-CAPTURE THEIR OWN CUP THE NORTH TEXAS HOME BREW FEDERATION HAS ALLIED THEMSELVES WITH THE EVIL EMPIRE OF AB. IN RETURN FOR UNDYING LOYALTY TO AB AND THEIR FIZZY, YELLOW MEGA-SWILL THE FEDERATION HAS BEEN GRANTED ACCESS TO ALL OF AB'S BREWING TECHNOLOGY, INCLUDING THE NEW, FULLY OPERATIONAL 'DEATH TUN'. NOT ONLY WILL THE LARGEST MASHTUN IN THE GALAXY MAKE THE FEDERATION AN UNBEATABLE HOMEBREWING FORCE, IT COULD SOLIDIFY AB'S POSITION AS 'KING OF BEER'. IT MUST BE DESTROYED AT ALL COSTS...

This segment begins where we left off previously: The Foam Rangers have arrived in the North Texas System, park the S.U.B. and enter the Holiday Inn Select. "The Bluebonnet Brew-off," stated Obi-Wan Stairway. "You will never find a more wretched hive of scum & villainy. We must be cautious." They enter and proceed to the registration table. "Watch yourself," warned Stairway. "This place can be a little rough."

"I am ready for anything," said Redd Kneck Skywalker.

The Federation representative at the registration table greets the Foam Rangers. The brew droid, BDB-3PYO, offers his hand and says "Hello, allow me to introduce myself. I am BDB-3PYO and this is my counter part, Carboy-D-2. I am a BJCP Certified judge and am fluent in all 28 styles of beer...". The Federation representative angrily cuts him off and shouts, "Hey, what is this, we don't allow their kind in here". Stairway passes his hand in front of the representative and says "He is Ok, he won't be any trouble. You can allow him in." The representative allows all to enter, but cautions them about the droids.

As they make their way across the room, two hooded figures motion the Foam Rangers over to their judging table. They are the bounty hunters/Foam Ranger spies, Boba

Putz and T-Bob-Fet. They are secret agents with Foam Ranger Intelligence. Stairway tells the rest of the Foam Rangers

to continue on and find some flights to judge, while he and RK find out what the spies have discovered.

"Have you discovered anything about the Federation's plan to re-capture the Bluebonnet Cup?" asked Stairway.

"Yes, we have," answered Boba Putz. "The Federation has sold themselves out to the evil AB Empire. We have it from good sources that the Federation has been brewing all of their Bluebonnet entries on-premise in the St. Louis System at the AB breweries. They are using AB's equipment and resources to brew thousands of batches of homebrew. The AB tasters sift through them to find the best entries. Then, the Federation enters them in competitions as their own. Sometimes the same beer is entered multiple times by different members to better their odds."

"This is definitely a problem," said Stairway.

"Not only are they saturating the categories with their high tech entries," explained T-Bob-Fet, "but they will easily surpass the number of entries we had at Dixie Cup to make their competition the largest in the Universe".

"I see how the Federation is benefiting from this arrangement, but what is in it for AB?" asked RK.

"AB now has the undying loyalty of one of the largest group of homebrewers in the galaxy," said Boba Putz. "They have pledged to promote the inferior, fizzy, yellow swill produced by AB and try to turn as many homebrewers as they can. Since homebrewers purchase and consume most of the craft brew produced, you can see how the conversion of so many could undermine the whole craft brew rebellion."

"How are they able to produce so



## Beer of the Month Calendar



January 20th, 2006

Porter & Stout



February 17th, 2006

Barleywine & Holiday



March 11th

Belgian & Fruit Beers



April 15th

Brown, Old & Scotch



May 20th

Bock



June 17th

Wheat Beers



July 15th

Pilsner & Kolsch



August 19th

Pale Ale & Bitter



September 16th

Oktoberfest / Marzen



October 20th - 22nd

Dixie Cup XXII



November 18th

India Pale Ale



December 11th

Homebrewer's Xmas Party

(Continued on Page 6)

**Foam Ranger Events****March**

**March 10**  
Pack & Ship (Unpaid)  
World Cup of Beer  
DeFalco's

**March 11**  
March Meeting  
DeFalco's

**March 12**  
Brew-in  
by Colby Sheridan  
DeFalco's

**March 18 - 19**  
Bluebonnet Brew-off  
Irving, Texas

**April**

**April 3**  
Dixie Cup Meeting &  
First Sunday  
Flying Saucer

**April 9**  
Brew-in by Scott DeWalt  
DeFalco's

**April 15**  
April Meeting &  
AHA Regional Entry  
Drop-off  
DeFalco's

**April 21**  
Pack & Ship (Club Paid)  
Sunshine Challenge  
DeFalco's

**April 30**  
AHA Southern Regional  
Saint Arnold

**May**

**May 1**  
AHA Southern Regional  
Saint Arnold



*By Mike Heniff,*  
**Competition  
Coordinator**

**Competition  
Results**

The results are in for both the Boston Homebrew Competition and Kansas City Bier Meisters Competition. Congrats to the winners!

**Boston Homebrew Competition**

Rob Kolacny, 3rd place, IPA  
Scott DeWalt, 2nd place, Saison  
Rob Kolacny, 1st place, Spice Herb Vegetable

**Kansas City Bier Meisters Competition**

Scott DeWalt, 3rd place, Saison

**Upcoming Competitions****Competition**

Pack and Ship Date      Club Paid Shipping

**AHA South Regional (Houston)**

4/15/05      Drop off at DeFalco's  
<http://www.beertown.org/events/nhc/index.html>

**Sunshine Challenge (Orlando)**

4/21/05      Yes  
<http://www.cfhb.org/> (MCAB QE, Gulf Coast)

**Heart of the Valley (Portland)**

4/21/05      No  
<http://www.hotv.org/> (MCAB Qualifier)

**Gulf Coast Circuit****By Dave Cato, List owner**

In the example that follows, LISTNAME should be one of these mailing list names: **foam-rangers**, **foam-rangers-announce**, or **houston-homebrewers**. Replace LISTNAME with the *actual name* of the list when subscribing!

To subscribe to one (or more) of these lists, send the single line:

**subscribe LISTNAME**

in the body of an e-mail message, in *plain text* (make sure the message is not sent in

# Competition Corner

The entry deadline for the Bluebonnet Brew Off has passed and we shipped a huge approximately 200 entries for the Foam Rangers. Great job! It is awesome the effort that we put forth to show that we are the best club in the nation. Cross your fingers and watch for the results (or better yet attend!). The next Gulf Coast Competition (and the last until the Dixie Cup in October) is the Sunshine Challenge in Orlando. Start setting your entries aside and planning your brewing sessions; the pack and ship will be on April 21<sup>st</sup>. The Foam Rangers will pay for the shipping to Orlando. A number of us are planning on going to this one for the first time in years so make your travel plans soon.

**MCAB - Masters Championship of Amateur Brewing**

For those that have qualified during last year, MCAB has been delayed until the late summer or fall. Although, this is all subject to change; I will keep you all posted. Keep on entering those MCAB qualifying competitions this year to qualify for the Master Championships of Amateur Brewing next year! Good Luck!

**AHA National Homebrewing Competition**

The Foam Rangers are scheduled to host the South regional for the AHA Homebrewing Competition. The dates set aside for judging at Saint Arnold Brewing are in late April (watch here for more info). The qualifiers from our region will entitle them to compete in the 2<sup>nd</sup> round held in Baltimore. In addition to the competition, the conference is pretty cool with a number of lecture sessions and plenty of great beer events and tastings. A few of us will venture northeast this year, be sure to put it on your drunk schedule! <http://www.beertown.org/events/nhc/index.html>

## Join the Foam Ranger E-mail Lists!

HTML or RTF format) to:

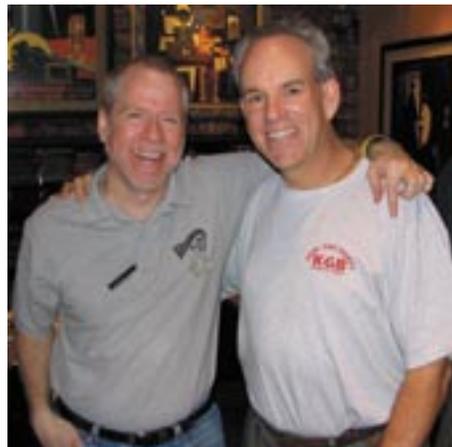
[majordomo@crunchyfrog.net](mailto:majordomo@crunchyfrog.net)

You should receive a reply from the server requesting that you complete the subscription, by sending another message back to [majordomo@crunchyfrog.net](mailto:majordomo@crunchyfrog.net).

Once your subscription is confirmed, you will receive a reply with the guidelines for the list you subscribed to, including instructions for unsubscribing in the future.

# First Sunday at BJ's Northwest

O  
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M  
  
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S



## 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.*

**Mike Heniff**  
281.204.4617 (W)  
281.630.6711 (C)  
*Before 9:00 p.m.*

**Rob Kolacny**  
979.532.8056 (H)  
979.532.1932 (W)  
979.533.1173 (C)  
*Before 10:00 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**  
281.799.8427 (C)  
*Before 9:30 p.m.*

Please respect their stated time preferences when calling!

**DeFalco's**  
713.668.9440  
*Business Hours only*

&  
  
K  
G  
B

**(Continued from Page 3)**

many entries in such a short amount of time?" asked RK.

"The Empire and the Federation have been secretly working on a joint project for years," answered T-Bob-Fet. "They now have the galaxy's largest, fully operational mashtun, code named the 'Death Tun'! Not only is it the largest mashtun, it's also the most technologically advanced mashtun. With hundreds of "smart chambers" and thousands of sensors, pumps, and valves, the grist is automatically separated into the "smart chambers" where different worts are produced for each programmed style. This allows them to produce hundreds of beers from one mash!"

"Holy Crap!" shouted Stairway. "How can we stop them?" Everyone in the room looks up from their judging to inspect the outburst and just as quickly ignore it as nothing.

"FRI analysis has revealed a weakness," replied Boba Putz. "The number one enemy of any brew session is the dreaded STUCK MASH. If we can introduce enough gluten into the 'Death Tun', we can force a stuck mash so bad, they will have to dump the whole grist. That kind of waste can break any brewery – they simply cannot afford to lose a batch."

"How can we accomplish this task?" asked RK.

"FRI operatives have discovered an old construction shaft that was never demolished," answered T-Bob-Fet. "It leads to directly beneath the false bottom section of the tun where the lautering takes place. That is where we attack! Their laziness will be their undoing!"

"Sounds like a plan," said Stairway. "But where can we find a

ship that can do the job? And where will we find a pilot to fly it? He will have to fly the ship through some pretty dangerous Imperial controlled space, very quickly without regard for himself or anyone else – he will have to fly like a bat out of hell- that guy! Who will we find?"

Just then, Drew Solo & Chew Bennie pull up to the Holiday Inn Select. They are flying a ship that Solo "borrowed" from his girlfriend. It would be perfect!

"I will go tell Solo the plan," said Stairway. "You go blend in and judge a few rounds, so as not to look suspicious. Practice what I have taught you."

"Yes master," replied RK. "Are there any beers in particular that you want me to judge?"

"Belgians," answered Stairway. "Belgium is an amazing country. What wine is to France, beer is to Belgium, it is their national drink. Belgium has French speaking regions and Flemish(Dutch speaking) areas. This has led to a diverse beer market with more than 600 different brands. It should be quite interesting."

RK makes his way to the head judge's table. "Hi, I am Redd Kneck Skywalker and I am here to judge."

"Are you BJCP, boy?" asked the head judge in a gruff tone.

"Just barely," answered RK.

"Well, don't waste my time.

What can you do?" asked the judge, who for no apparent reason, seemed annoyed.

"My Master wishes me to judge Belgians", replied RK

"Belgians?" inquired the judge.

"What do you know about witbier?"

"According to the BJCP style guidelines," touted RK. "Witbier is a 400-year-old beer style that died out

in the 1950s; it was later revived by Pierre Celis at Hoegaarden, and has grown steadily in popularity over time."

"What about Belgian Pale Ales?" tested the judge.

"The BJCP style guideline," replied RK "says they are most commonly found in the Flemish provinces of Antwerp and Brabant. Considered "everyday" beers (Category I). Compared to their higher alcohol Category S cousins, they are Belgian "session beers" for ease of drinking. Nothing should be too pronounced or dominant; balance is the key."

"And what are the vital statistics of a Saison?" quizzed the judge.

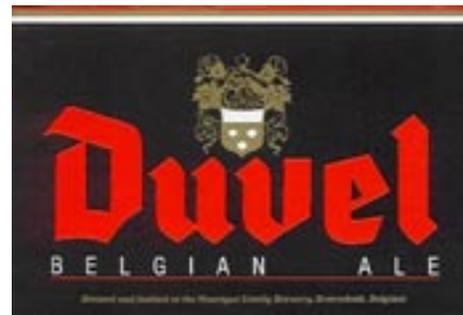
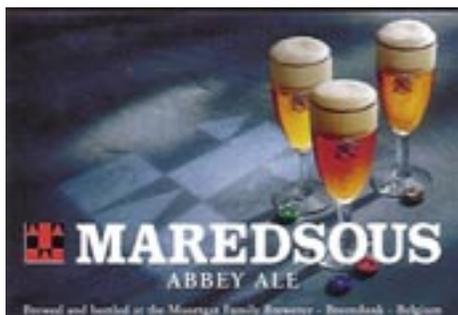
"OG: 1.048 – 1.080, IBUs: 25 – 45, FG: 1.010 – 1.016, SRM: 5 – 12, & ABV: 5 – 8.5%," answered RK.

"You seem to know the BJCP style guidelines well enough," grumbled the judge. "Find a steward and you can judge a flight of Belgian Golden Strong Ale. RK, Floby Solo and Lando Cal-DeWalt sit down and judge the flight. They push three brews to the second round that taste suspiciously alike and are a dead ringer for Duvel. Just as they finish the round, Stairway appears and motions them over.

"Man, I have been judging some serious Lambics!" he smiles. "I feel like I've lost all the enamel on my teeth." He leaned in conspiratorially and whispered: "We have our pilot. Soon, it will be on, but I need you three to run a backup mission, on the inside"

"Whatever you say, Master Stairway" murmurs RK, Impressed at Stairway's mastery of judging the complex world of lambics, where all the normal rules no longer apply.

**Thank you, C.R. Goodman for supporting the Foam Rangers and these great beers!**



(Continued from Page 2)

“the Putz” Moore. E Mo quickly rose to defend his officers and himself. “You’ve got it all wrong! The Sumerian religion is relevant to brewers and drinkers and alike! All I ask is for you to embrace, as we officers have, the Goddess Ninkasi, who borne of sparkling fresh water, gave us our first homebrew recipe. Goddess of beer, she satisfies desire and sates the heart! All we are saying is...give Ninkasi a chance!”

Ed Moore then introduced the club’s most recent Purser, Stephanie Kolacny who stated, “I know that profound change scares people profoundly. If so, you should perhaps read *Who Moved My Barleywine?* But from crisis comes opportunity. In fact the word ‘crisis’ means ‘opportunity’ in some language I think. Anyway, Rumor is the child of Ignorance and to dispel them before they can be sired I shall now inform you all of the few modest changes the club will be making:

1. Our meeting place shall still be called DeFalco’s but it shall become a temple and we shall modify its structure slightly to become a ziggurat. Its interior shall be called--the cella.
2. Meetings shall be now be called festivals and shall begin with a sacrifice of Budweiser, Miller beer or similar unclean mega-swill.
3. Grand Wazoo Ed shall now be called Larrcurlyandmo or Lord Mo and shall be selected not by a ‘sham election’ as in the past but by signs from the gods. Our Chaldean astrologists shall divine Heaven’s choice by examining the suspended yeast in a hefeweizen.
4. Other club officer’s titles and names shall likewise change. Our Secondary Fermenter and my consort Rob [Kolacny] shall be known as Sparge the Magician, ‘Titanic Bob’ [Daugherty] the scrivener shall be renamed Vorlauf the Scribe of Recirculation, Bev Blackwood shall be Neverwears pants the Earth Mother, Colby Sheridan shall be addressed as Messimasher and Was Waz Mike Heniff has been deified as Gilgamesh -- King of Wort. I shall be called Mashtun -- the Grain Goddess.
5. The Brewsletter Urquell shall be renamed the Brewstabet Urquell and since it shall be written in wet clay

and then heated into brick, it shall no longer be available electronically. In addition we shall all have to learn to read cuneiform, starting next month. 6. The club bylaws, if they can ever be found, shall be renamed the Me or Holy Decrees as shall all decisions made by our wise and divinely guided officers.

7. Former Wazii will be deified as we have already deified Gilgamesh, he who once as a mortal was called Mike Heniff.

8. Members of more than a year shall henceforth be known as the Aleannabi and rookie members shall be called acolytes

9. Our calendar shall have twelve lunar months of twenty-eight days each. To keep it correct vis a vis the seasons we shall have a ‘leap month’ every three years. It shall be used to plan for the Dixie Cup Which shall now be known as the Festival of Ninkasi

10. Hammurabi’s Code that provides, among other things, the death penalty for any brewer who waters down his beer, shall govern our daily existence.

11. Music played at festivals shall no longer be recorded but shall be provided by a live choir of castrates. By the way we are currently seeking but finding few volunteers for these performers. Please sign up!

12. Club dues will be replaced with a tithe of 10% of each member’s or aleannabi’s income after taxes

13. The Rangers symbol shall be replaced with the symbol shown below



Lord Mo then queried the members, “Now that these changes have been revealed do we have any Rangers wishing to join us”? Several Rangers rushed to the altar-bar to be converted by the priestess-treasurer Mashtun. One of the first was Joe Lindsey. He was renamed Enlil, God of Breaking Winds, Kar-el became Asag, the Demon Spawn of An and Ki. Jimmy Paige was dubbed Doesntwastetimesparging and his brewing buddy Jeff Reilly renamed Largistmashtun. Sandy West took the title Ianna Goddess of love and war.

However, one member, Steve Moore, continued to be skeptical of the officer’s decision, “What the hell were they thinking? Hell, Scientology’s more believable than this crap! Are we going to change official club song to ‘Are You Drinkin’ with Me Ninkasi?’”



**Mashtun tries on her new ceremonial headress**

The former E Mo also dismissed fears by some that a conversion from their Christian monotheistic religion to a pagan polytheistic cult would endanger the newly converted’s immortal soul to eternal hellfire damnation with “the Sumerian

religion is, by most accounts, the ancestor of much of Judaism and Christianity. Everyone knows our religion anticipated the Biblical story of Creation, the fall of Adam, the Great Flood and, yes, even that of the Messiah Jesus!”

The former Rob Kolacny closed the meeting by having members recite the “Hymn to Ninkasi” and then offered a warning, “Remember we are but playthings fashioned from clay for the god’s amusement. Those who convert can have everlasting life in the paradise Dilmun where barleywine will flow constantly from Hops Transducers! Those making the wrong choice will be condemned pathetic wisps within a house of dust, sad ghosts that will fade into nothing and have only light beer to drink! The choice is obvious!”

Following the meeting, Festival of Ninkasi Organizer Colby Sheridan dismissed claims that the mass Foam Ranger officer conversion was not genuine: “Let me make this perfectly clear! There is not an ounce of truth that this conversion is just a sham to get the club a non-profit status so it will not have to pay any taxes. The fact that as a religious entity all donations will become tax deductible had no bearing in our decision to convert! Seriously folks, doing something this stupid has to be sincere!”



**"I'm serious.  
It's Homer Simpson  
calling you a Bastard."**



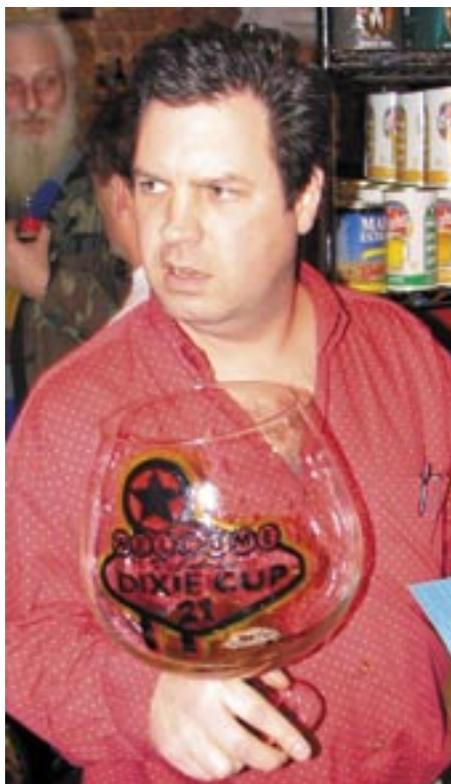
**As the Barleywine starts  
to kick in, Scott starts  
his ballet recital.**



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Opening a little plastic  
bag of guacamole:  
Impossible.**



**"Rob, let me help you serve, you've had a long night"  
"Back off Flow-bee, April's MINE!"  
"Boys, boys... There's plenty of me to go around!"**



**"Sonofabitch Secondary  
Rob won't fill my glass  
for some reason..."**

# **FOAM RANGER PHOTO PAGES**

**One for Me...  
One for the Bluebonnet...  
One for Me...**



**Whoa! Hops!**



**Artists or Idiots?**



**Homeless homebrew lover, Joe Momma\* drops in to see if T-Bob has any more bad homebrew and to check out the ladies.**

**\* [See January Brewsletter, Ed.]**



**“Rob, do you remember which of these bottles I spit in?”**

**A little known side effect of Barleywine...  
Inappropriate headgear.**



**“It’s Alive! It’s Alive!”**

# A Birthday to Remember: Best of Show in Chicago!

By Rob Kolacny

How did you celebrate the King's birthday? I will never forget my wedding anniversary because it is the same day as Elvis's birthday, January 8th. Last year Stephanie and I started a new tradition. We traveled to New Orleans for our anniversary. This year we spent time in Chicagoland: great food, great beer, great sights, and perfect winter weather (the first snow of the year, no wind and temps just low enough to keep the snow around). With airfare at \$160 each and the Hyatt Regency in downtown Chicago for \$50 a night, we would have been crazy not to go.

Former Chicagoans, Mike Heniff and Colby Sheridan, both gave me the same great advice about food, beer, shopping, and sites and they were right! Thanks guys! We found Chicago to be, as Colby put it, a "real beer town" with loads of great beer and food too. On Mike and Colby's advice, we headed straight to Gino's and had their famous Chicago-style deep dish pizza for lunch. That night we taxied to Goose Island's Clybourn Brew Pub for dinner.

As we waited on our table, I had a cask conditioned IPA called 'Midway IPA'. Nothing like starting out with a winner! This was a beer! Brewed with generous amounts of Amarillo and Palisade hops, the gravity falls in between a regular IPA and an Imperial IPA, thus the name, 'Midway IPA'. I could have stuck with this one all night. The aroma was dominated

by the citrusy hops and backed up by a solid malt base. It had a clean fermentation with an appropriate amount of fruitiness. Because this one was cask conditioned, it was very cloudy. I was surprised that it had such a long lasting, frothy head. Served at room temperature, the warming alcohol sensation was felt throughout. The best part of this beer was it tasted exactly like it smelled, hoppy with a balanced malt backbone with hop flavor and bitterness the whole way. Even though this beer finished a little dry, it still had a decent mouthfeel. Overall, I would say that this was a very nice, hoppy, balanced beer, but I prefer mine with a little more residual sweetness, but that didn't stop me from having another 'Midway' with dinner.

The bar offers a "sampler" of three for around \$5, so I tried the team of 'Pivo', 'Sahti', and 'Demolition 1800 Ale'. 'Pivo' is the Czech word for beer. They call this beer a "Pilsner-inspired ale", and that is exactly how it tastes. A little fruity, but very clean otherwise as expected. With



**"Rob's Beer's"  
Fermenter in  
Chicago**

The Brewsletter Urquell - Volume 25, Number 3 - March 2005

a name like 'Pivo', I had hoped for a Bohemian Pils, but was disappointed. This beer was lightly hopped, with no malt background, very dry. More of a German pils like Bitberger. The mouthfeel was thin and dry because it was highly attenuated and there was very little head retention. Color was very, very light and the appearance was hazy. Over all, I was not impressed with this beer. I wanted to clean my palate and start the "sampler" light and I did just that. I have never tried Sahti before, and wasn't sure what to expect. Here is what the brewery has to say about it: "A very unique and authentic beer of Finnish and Estorian origin, Sahti is traditionally prepared for the Holiday season. Made using a large percentage of rye malt along with pale malt and oats that are filtered through juniper boughs then highly spiced with juniper "berries" to add a distinct fruity flavor." I don't know about you, but that sounds like it might be a decent beer to me, but not so... I thought it was very "Belgian". The nose was sweaty, like a locker room, with some sourness and musty, earthy tones. The flavor was salty/sweaty and lingered. There was a strange warming sensation that filled the sinuses and coated the throat. I thought I did taste some rye in the forefront, but it was quickly overpowered by the players in the locker room. The small head left early and the mouthfeel was thin and dry – almost vermouth like. Overall, well, I didn't finish this one.

The final beer I sampled was 'Demolition 1800 Ale'. An 8% APV beer they describe as a Golden Strong Ale brewed with 30 lbs of Saaz and

Styrian Goldings. Now that could be impressive if they told you how big that batch was, but anyway... The aroma was dominated by the caramel malt and backed up by the hops – I recall its aroma to be very much like a barleywine (brewed with noble hops). After smelling this beer, I couldn't wait to taste it. I was disappointed again. It was over attenuated and too dry, with no residual sweetness, the  
(Continued on Next Page)



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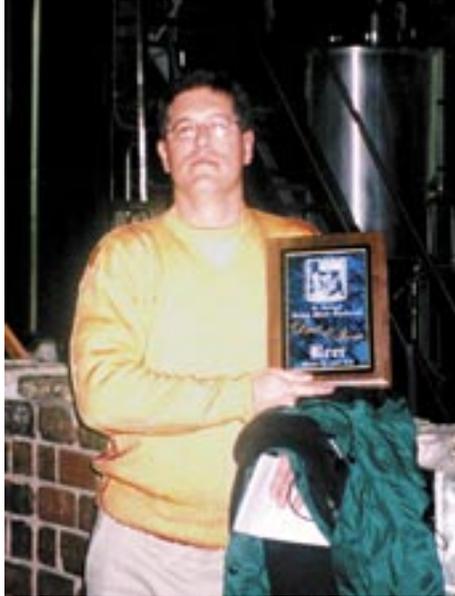
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**(Continued from Previous Page)**

hops were too strong and astringent and there was an unpleasant alcohol burn on the back of the throat. The mouthfeel was thin and sherry-like. Overall, this beer was a clean, clear and bright maibock with a thin mouthfeel and a good head. Noble

hops were the signature with some malt in the very back. No trip to Goose Island would be complete without a visit to Sam's Wines & Spirits across the street. Sam's is similar to Spec's except it has more of a warehouse look and feel. There are wines and liquors stacked to the ceiling everywhere and a



**Rob and his Best of Show Plaque in Chicago**

discount area that greets you at the door. They have a pretty good beer selection too. Since bocks are so hard to find come May, I loaded up on what they had. I also found a few Belgians you all may enjoy and few personal favorites (all hoppy) too. The beer guy informed me that Sam's ships to Texas – I may have to take him up on that. After loading the beer in to case boxes for me, they even got us a cab – the guy went a few blocks over, got us a cab and had the driver pick us up in front of the liquor store!

Sunday was spent touring the sights of downtown Chicago via 'Chicago Trolley and Double Decker Co.'. The trolleys make the rounds and ticket holders can "Hop on and Hop off" at any of the stops, all day long. At first it seemed kind of corny, but the drivers were very knowledgeable and it proved to be a good way to learn downtown.

That night we drove the rental car to Aurora, IL, a suburb of Chicago, about 20 miles West of downtown. Our destination was Walter Payton's Roundhouse America's Brew Pub. In 1995, Was Waz, Mike Heniff's hero, Walter Payton and his partners acquired a deteriorating roundhouse

and developed it into Walter Payton's Roundhouse Complex. It houses, among other things, the 'Walter Payton Museum' and 'America's Brewpub', It officially opened on March 21, 1996, celebrating the 140th year of the roundhouse (the oldest existing limestone roundhouse in the nation).

The 'Roundhouse' was easy to find - just follow the railroad tracks! It's the last stop on the line between Chicago and Aurora. Walking in the front door, the brewery is to the left and the restaurant is to the right. The hostess seated us near an enormous limestone fireplace. The dining room was a huge open space with 20 + ft. ceilings. It looked like something that should be overlooking the slopes in Aspen.

A server brought us the menus and as I opened it, I noticed an additional piece of paper inside. It was the menu of their latest offerings. I chose the 'Brewmaster's Special' (Peppercorn crusted prime rib with Cognac cream sauce & twice baked potato) and an American Pale Ale. The APA was based on the recipe of the best of show winner from the 6<sup>th</sup> annual 'Drunk Monk Challenge' originally brewed by one Rob Kolacny of the Foam Rangers.

Yes, the truth comes out. I took my wife on a get away to Chicago for our anniversary so I could try my B.O.S. beer! She already refers to our trips as the "beer and fill in the blank" tours, so I don't think it bothered her – she got the trip! Last March, while Jimmy, Andrew, Bev, Mike and others went to Dallas

and brought home the 'Blue Bonnet Cup', along with several steins for Bev, and 'Homebrewer of the Year' and 'Best of Show' for Mike, I stayed at home and worked around the house. Jimmy called me with the good news and to inform me that even though I had all those entries, I didn't win squat. I was disappointed, but got over it real quick when I checked the results of the DMC and found I had won B.O.S. there!

Anyway, the food at the 'Roundhouse' was great. A little expensive, but very much worth it. The APA was just as I had remembered it. The aroma was filled with malt and hops and the flavor had the residual sweetness and mouthfeel I like. As big and hoppy as this beer was, I don't know why it did better as an APA than as an IPA. I thought it was even better than the 'Midway', but I *may* be biased. I had three with my meal and bought a growler of it to bring home. I was going to let you all have it at the January meeting, but it didn't store well and got infected – the bartender just washed the growler, he didn't sanitize it. The bacteria took the final gravity down too much and made it over attenuated and slightly soured – damn waste of a good beer, I should have had it that same night!

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HOUSTON'S FIRST MICROBREWERY

**(Continued from Page 2)**

something about E Mo pointing out his new members...

E Mo announced that our neighbours to the North (the KGB) were helping to sponsor our First Sunday Pub visit at the BJ's at Willowbrook Mall on Sunday February 20<sup>th</sup>. The meeting was quite a drive, but as usual we had our Dixie Cup planning meeting an hour beforehand. We selected our theme (Sparge Wars: Return of the Fredi), our giveaway beer (imperial Stormtrooper Stout) and our special category (Clone Wars). A longer description is provided on page 13 of this *Brewsletter*. The KGB kindly provided plentiful "horse ovaries" or something sounding like that. Most of the beer was even free! Thanks guys! We look forward to working on our shared room for the room crawl with them at the Bluebonnet in mid March. The next First Sunday was actually on the First Sunday this time (March 6<sup>th</sup>) at the Onion Creek on White Oak in the Heights at 4 PM. We also will have our next Dixie Cup planning meeting an hour before at the same place. Please attend. We need your help!

To the derisive humming of "The Imperial March" from *The Empire Strikes Back* from some members, Ed announced that that the Evil Empire, er, the American Homebrewers Association, would have a membership drive on Sunday February 27<sup>th</sup>. The Rangers sponsored a recruiting table. AHA membership rates were discounted by five dollars to \$33 and offered some door prizes. I always wanted a door! The Foam Rangers are hosting the (hum music again, Steve) AHA's Southern Regional Competition in late April and needs judges and stewards. Rob Kolacny is our organizer this year so see him for more info. Also May 7<sup>th</sup> will be National Homebrew Day and will be hosted again at St. Arnold's. Come use large amounts of yeast, R/O water, etc...

The club is still seeking more volunteers to help serve beer for St. Arnold's constantly growing Saturday tours. To do so, you must have a TABC (the real evil Empire!) certificate. It only takes a few hours to get and is available on-line. Just think, you can

say, "One for me and one for you" as you serve beer. See the Waz for more details.

The Waz also hosted a Brew-in at his house on Saturday February 26<sup>th</sup> making an Imperial Stout and a mead. Several of the members have still not paid their friggin' dues. We will soon be having membership badges at meetings and if you wanna be served (or be considered "just visiting") you need to pay your dues in full to get one!

Milton Proctor will continue the great job of providing wonderful and plentiful food for the meetings.

Next we had Steve "The Putz" Moore's favorite-- Rogue's *Old Crustacean*. (If that could ever be sold in Houston I would have to get a night job just to be able to keep enough at home) Also served was the wonderfully named *Druid Fluid* from Middle Ages brewing. I had not had any of their products since the Real Ale Festival in Chee-cog-oh a few years back and it was just as good as I kinda, sorta remember. The company has other great names for their products including *Impaled Ale* and *Wailing Wench* to name but two.

We also had *Cyclops* from Elysian Brewing that Cliff had donated. The beer was recently purchased but was quite oxidized (and not in the good way that barleywines can be if you know what I mean). This was unfortunate because the brewery has such a great reputation. We will have to try it again next year. Speaking of Cliff, the highlight for me was getting to taste again his first place Dixie Cup American barleywine. I was invited by judges during the Dixie Cup to try it and I can say it on of the three best I have EVER tasted. Naturally Cliff's not sure about what he did with his recipe. (Isn't that they way it always is?) Cliff also contributed Mendocino's *Talon* and Bridgeport's *Old Knucklehead*.

There was also the usual vertical tasting of Sierra Nevada's *Bigfoot* tasting from the years 2002-2005. Garrett Oliver's Brooklyn *Monster* was shared as well. Monster is always kind of...different but nevertheless a treat! Blanco, Texas' own Real Ale *Sisyphus* SIS-EE-FUS, SIS -EE-FUS!) was provided by Colby along with

Avery's *Hog Heaven* and Lagunitas' *Hairy Eyeball*.

Jimmy "Stairway" Paige contributed his "Stairway" barleywine. Jeff Reilly shared his last bottles of really excellent Weizenbock and "Storge" West brought along a brilliantly clear Pale Ale aged in oak. While a bit dark, it was quite potent! BJ's offered the barleywine brewed by our southern neighbours the Mashtronauts. It had been aged (perhaps a bit too long by my standards) in oak and I like oak and Colby shared some of his very nice 2004 Flobeywine. I stopped drinking after offering my last four bottles of Victory's *Old Horizontal*. I was sober enough that I even took notes during the R-R-R-R-R-R-R-A-F-F-L-E! I know money's tight for some of us but those who can afford please purchase more tickets. The Bastards did their part for diversity by offering red, white and blue tickets! We did well at the meeting but we need everyone to buy more. I usually win at least two items but was not doing so well at this one. There were two lovely ladies who seemed like they were winning everything. Obviously, THE BASTARDS LOVE THE LADIES! I asked them (the ladies, not the Bastards!) to rub me for good luck, and then rub me some more, and more.... Anyway IT WORKED. I won three of the next five prizes (including the extract mash and the all grain BARLEYWINE kits Scott offered) Putting both together I could have made a pretty big barleywine but one must share the wealth. I returned the all grain kit and kept the extract. (I will go into a 10 gallon batch I plan to make during my spring vacation.) I was glad to see that my Pearland neighbour Stuart and wife Gina won the all-grain kit so I'll get to enjoy some of it after all!

I was pleased to see that our Canadian member, Geoff Lyon, won the copy of *Strange Brew*. One of my all-time favorite movies, Even so, he re-donated it as he already had a copy. WHAT? Don't you need one for the office, the car, the RV, or even the washroom (as they say in the Great White North, eh?)?

One of the odder events of the meeting occurred when a homeless  
**(Continued on Next Page)**

# Dixie Cup XXII Theme & Special Beer Category Selected

By "Titanic" Bob Daugherty

In an amazing display of energy and accomplishment, the Foam Ranger Officers have already selected the theme, giveaway beer and special beer category for the 22<sup>nd</sup> Dixie Cup in October! To take advantage of the release of the sixth (or third depending on how you count!) Star Wars film, the club has decided that this year's theme is Sparge Wars Episode XXII: The Return of the Fredi. Our master t-shirt designer, Bev Blackwood, is already hard at work on a shirt worthy of the theme.

In addition the officers have selected the giveaway beer, Imperial Stormtrooper Stout. They have also decided on our special beer category. Whereas past categories have included The Beer That Burns Twice, Malt Liquor (served in a brown paper bag), Imperial Beers, and Breakfast Cereal Beer, this year's special

category is:

## THE CLONE WARS

You know you all have done it! You've said: "I'm going to make an exact copy of (*insert beer brand name here*). Well this year's Dixie Cup special category will give you a chance to that very thing! Your mission is to **duplicate**, as closely as possible, **one of the following five classic beers available throughout the United States** (in finer liquor shops of course):

- 1) **Aventinus Weizenbock**
- 2) **North Coast Old Rasputin Imperial Russian Stout**
- 3) **Chimay (She Never Does!) Grand Reserve or Blue (the one in the Grand Cru corked bottle to be exact)**
- 4) **Anchor Old Foghorn Barleywine**
- 5) **Paulaner Salvator Doppelbock**

Your clone will be judged according to

*how well it matches the cloned beer in aroma, appearance, flavor, mouthfeel, and overall impression. Judges will have examples of the real beer on hand with which to compare your clone. Though it should be obvious, **indicate on your entry form (under special ingredients/brewing style), the beer you are cloning!***

*Remember Dark Lager's Evil Empire has destroyed all decent beer in the Universe! Only you can duplicate those classic beers brewed a long, long time ago in a galaxy far, far away! We hope that is category will be well entered. Remember most of these beers will take some significant laying down time so you'll probably want to get started on them right away!*

If you are interested in helping to make this Dixie Cup the best ever, remember we always meet an hour before the First Sunday Pub visit, or simply contact Colby Sheridan.

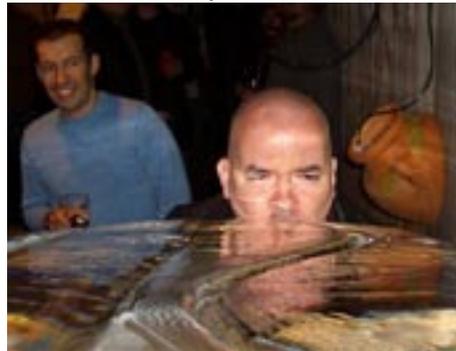


(Continued from Previous Page) man crashed the meeting. The man was quite intoxicated (even compared to us!) but Bev "Bouncer" Blackwood handled the situation with dignity. When the man returned later that night, we offered him a bottle of Olde English Malt Liquor to leave. He left quite happy, and was not seen again that night. It is a wonder that this does not occur more often but we should keep more swill on hand just in case it does!

Finally like all good things, this meeting had to come to an end. We even had some great beers left over that we can save for next year or for brew-ins. Next month's beers will be from Beer Heaven (i.e. Belgium)! If you got some Belgian homebrews at home or even commercial Belgian beers or Belgian styled beers that you are willing to part with, bring 'em!

## Party On!

Somebody had a kick-ass 40th birthday, I forget who... Dave Odom was there as were Scott and Alison and Kar-el. I was sorry I missed it.



**Steve discovers that ice sculpting goes a lot slower using your tongue, but does get you noticed by the "boys"**



(Continued from Page 1)

and Brew Your Own. Only one bottle is needed for this first stage of the competition. If you have an entry that goes to the second round, you will need 3 more bottles for the AHA Nationals competition in Baltimore, Maryland. Regional judging will be on April 30<sup>th</sup> and May 1<sup>st</sup> at Saint Arnold. So, come on by and judge and/or steward. It is a great way to sample different styles of beer and an excellent way to see how to properly judge and appreciate a well crafted beer.

Dixie Cup is starting to roll and we have an exciting agenda for this year's Dixie Cup. Be sure to get with Colby Sheridan and see what you can do to help make this the best Dixie Cup ever!!!!

Please remember to pay your dues. The Brewsletter will not be sent to non-dues paying members. The great selection of beer and food (Thanks Milton) are there for your enjoyment. The beer and food are complimentary, so be sure to pay your dues and for the many that have paid, thank you for supporting your club.

**One has to wonder exactly where Alison's right hand is...**

# A NIGHT IN "HOG HEAVEN"

By "Titanic" Bob Daugherty

Several Foam rangers and KGBers were given a real treat last month. Adam Avery of Colorado's Avery Brewing offered a tasting of his beers at the Flying Saucer. Avery's motto is "Small Brewery, Big Beers" and his company sure lives up to it. Nine beers were served (including a vertical tasting of four years of barleywine) and many of the beers were around 10% or more in alcohol. Avery shared a great deal of information about his recipes and was genial and patient with his soon intoxicated guests.

Our table was made up of Sean Lamb, Steve Moore, Grand Wazoo Ed Moore, Tom Witanek and Andrew Sheridan. Rob Kolacny, Kar-el and Colby Sheridan also showed up but were too late to sit with us. We grabbed the table closest to Adam by arriving early. (Naturally, we had first made a stop at Spec's Downtown to buy up all but a six pack of the 2005 Bigfoot). Adam began by discussing his early homebrewer



experience which, he admitted, was how most microbrewers began. However, he also revealed a picture his mother had taken of him in 1967 (when he was about two) that showed him drinking one of his father's beers! He then cautioned us about the strength and amount of the beers and declaring that he would be "in charge of our buzz" began to offer all but one of his company's beers. [The exception is an Imperial (what else would it be from Avery?) Oktoberfest called The Kaiser. Apparently the big lager was labeled as "beer" and the "nightmare" that is our TABC would not let it be sold in Texas. I'm sure glad our tax dollars pay those guys to protect us from big beers!

Adam began lightly with the company's very good White Rascal, a Belgian Wit beer. Coriander and curacao are steeped in the wort for an hour and half after the boil. Ellie's Brown Ale

was next. Adam said he had intended to call it Elf Brown Ale but another company claimed to have the name



so it was changed to Ellie's Brown. It is the company's third best seller. It seemed more like a Northern English Brown Ale than an American Brown to me. We Rangers of course modestly pointed out that it was our club that basically invented "Texas" Brown Ale. Avery's IPA followed. Rather light colored, it is hoppariffic! And

is Adams's second favorite. This beer tasted incredibly fresh. Adam described the next beer, New World Porter, as a "black IPA". The beer has as much hops as the IPA and was great. Finally, the much anticipated Hog Heaven was unveiled. It was time to get our barleywine on! Adam offered four different years of this strong brew which he decided to make one day after having a Bigfoot. The 2001



was very malty and tasted like a English barleywine. My favorite was the 2002 that seemed to have the perfect balance of hops and malt. I apparently like my barleywines to be a bit older than the rest of my table who liked the new Hog Heaven more (it was only two months old!) Adam shared with us the exact amount of hops he uses in this monster of a beer: It is "a shitload." Early Hog Heaven came in puny 12 ounce bottles that Adam called "piglets." I am glad that



he switched to the big bottles. Now if could just get Anchor to part with their Foghorn in nip bottles, we would be in business! Adam described this beer as his favorite and claimed if he "could make it non-alcoholic" he "would rule the world." Steve

Moore then quipped, "A vertical tasting

**(Continued on Next Page)**

(Continued from Previous Page)

of barleywine can soon make you horizontal!" and Adam agreed. The company's two excellent Belgian ales were next. Salvation is a Strong Pale or Golden Ale at 9% alcohol while the Reverend is "quadrappel" at 10%. Both use Wyeast's 3787 Trappist High Gravity yeast which is supposedly from Belgium's Westmalle brewery.

Adam described how much he liked the yeast. Both beers use expensive Belgian candi sugar, as authentic Belgian breweries do, to raise the alcohol level without affecting color much or thickening the beer. Personally, I think they are, with the exception of Quebec's Unibroue or our own Mike Heniff's homebrewed concoctions, the best Belgians outside Belgium!

Next Adam said we were "moving on up: 'octane' style." The proffered beer was The Czar Imperial Stout - a whopper at 13% alcohol. Adam described his love for John Courage Imperial Stout, which he tried for the first time in 1992, and motivated him to brew his own. As a Russian history buff, I love the picture of Russia's last czar, Nicholas II, on the label. It makes a great companion to the first Imperial Stout I ever tried, North Coast's Old Rasputin. I'll have to brew a Lenin, Stalin, or Trotsky Imperial Stout some day! Needless to say, the KGBers were thrilled with The Czar.

Adam concluded with The Beast—a Grand Cru Belgian Strong Dark at an incredible 15.7% alcohol. He claimed

it was the tenth strongest beer ever brewed. My feelings are kind of mixed about this ale. I love strong beers as much as anyone (and more than most or more than I probably should) but this one burns a bit too much going down. I like the risk Avery took making it and it is fine for sipping but I can't ever imagine having a whole bottle of the stuff. I was sure that Adam had had to use some new miracle yeast but he

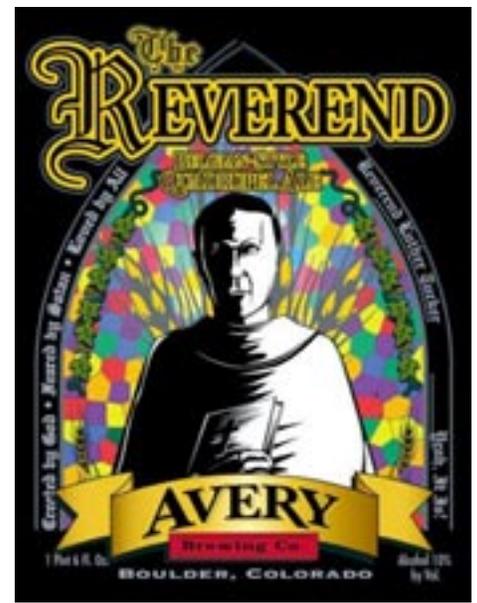
claimed "almost all" of the fermentation takes place using the same Wyeast Westmalle yeast that was used for his company's two other Belgians. During the tasting Grand Wazoo "E Mo" and I presented Adam with a Foam Ranger badge which he proudly wore (after we got the snappy thingee on the back to

work), a Dixie Cup XXI shirt (which he also put on) and a Foam Ranger tasting glass, which Adam used to drink The Beast at Ed's suggestion. If he had not, Andrew Sheridan might have been forced to use the "Remote Controlled Fart Machine Boom Box Blaster" that he brought. Really. I'm not making that part up! The Flying Saucer

for the most part kept the beer samples arriving on time though Ed had to wait quite a while to get his IPA on. The food offered (crackers, cheese and sausage) could have been more frequent and plentiful, however. I also came to the conclusion that the Saucer waitress girls look much better in kilts than Bev Blackwood or Joe Lindsey do! We were not feeling much pain by the tasting's conclusion around 9:30 and some Rangers, not be named, were even buying the discounted KGB memberships being offered by Ruble Collector White. Adam Avery was a very enjoyable speaker who is living the dream of many of us homebrewers: operating his own microbrewery and making strong and original beers just like the kind he likes to drink. He was very patient with questions and had

a great sense of humor. From what I understand, the KGBers played a big role in getting Adam to visit Houston. Thanks guys for doing this! We tried to talk him into speaking at this year's Dixie Cup but Adam will be out of the country in

October. Maybe next year!



# WITH ADAM AVERY

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

**Brewsletter office  
8715 Stella Link  
Houston, Texas 77025**

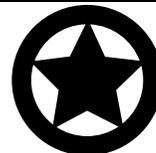


**The March club  
meeting is EARLY!  
Friday,  
March 11th  
@ DeFalco's!**



**I WANT TO BE SOMEBODY!**

**SIGN ME UP TO BECOME A MEMBER OF  
THE FOAM RANGERS HOMEBREW CLUB!**



**NAME** \_\_\_\_\_

**ADDRESS** \_\_\_\_\_

**CITY/STATE/ZIP** \_\_\_\_\_

**HOME PHONE** \_\_\_\_\_

**WORK PHONE** \_\_\_\_\_

**E-MAIL ADDRESS** \_\_\_\_\_

E-MAIL MY BREWSLETTER!

**AMOUNT PAID** \_\_\_\_\_

NEW  RENEWAL  CHANGE OF ADDRESS

**Membership Fees: (per year) \$25.00 Individual / \$35.00 Family**

Paid between December 1 and December 31	\$23.00 / \$31.00 (Pay early and save!)
<b>Paid between January 1 &amp; March 31</b>	<b>\$25.00 / \$35.00</b>
Paid between April 1 & June 30	\$22.50 / \$31.25
Paid between July 1 & September 30	\$20.00 / \$27.50
Paid between October 1 & November 30	\$25.00 / \$35.00 (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