



THE FOAM RANGERS Newsletter Urquell

If it's not Belgian, it's Flemish!

March 2006 - Volume 26 Pints - Issue 3

Boulder Burns As Enraged Rangers Protest "Freditorial" Cartoon

By "Titanic" Bob Daugherty

Homebrewer protests took a violent turn yesterday when the Houston Foam Rangers torched the headquarters of the AHA (American Homebrewing Association) in Boulder, Colorado. The protests, inspired by a cartoon depiction of a founding homebrewer/author in the AHA magazine *Zymurgy* began months ago but only recently turned to violence. Both sides have offered explanations for their actions but currently no solution is in sight despite repeated calls for peace.

Six months ago (according to the date on the magazine) the AHA magazine *Zymurgy* published an "unflattering" cartoon of Portland based homebrewer and author Fred Eckhardt. The cartoon depicted



Lookit what them
Texas boys got me!

the mustached beer guru holding Zima. Since the depiction appeared towards the magazine's back (with all the ads) not
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EARLY March Meeting:

Friday,
March 10th
8:00 p.m.
at DeFalco's

Out (of) The Wazoo

By Rob Kolacny,
Grand Wazoo



Ah March! What does it mean to you? To me, March means time has just about run out for those delinquent on their dues. March means we've survived the barleywine meeting, and are ready to move on to the Belgians! Full steam

ahead! It also means bluebonnets, as in the Bluebonnet Brewoff in Dallas/Ft. Worth. And it means camping: The 1st Annual Beer in the Backwoods Homebrew Festival. Wow! Five weekends in March and three of them are beer weekends! That ain't bad. Membership, as the old saying goes, has its privileges. To those of you who have paid your dues, THANK YOU!!! You have

helped secure beer and food for the monthly meetings. That's right, the meetings are run on the proceeds of the rrrrrrraffle and your dues. Without your dues, the club would have to dig deeper into the Dixie Cup funds, which are there to supplement club activities and to seed the next year's Dixie Cup. So, it is very important that you pay your dues. As of the end of the March meeting, the status of those Foam Rangers who have not paid their dues will go from "lapsed" to "inactive" in the membership database. They will no longer receive the benefits of membership, which include: a monthly copy of the 'Brewsletter Urquell' – arguably the best newsletter of any home brew club in the country; admission to Dixie Cup w/o registration fees at the door; admission to the monthly meetings where they can sample some of the best commercial and homebrewed beer in the world, the 5% discount at DeFalco's Home Wine and Beer Supplies and more!
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Official Organ of the
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So... the SMART thing to do is not try to brew when you're on deadline. What I did was make two lagers and a strong golden ale (Batch 100!) when I should have been cramming text and photos onto these hallowed pages. But... it's here, isn't it? I'm sore and in a foul mood.. hopefully it doesn't show. Well, except maybe here... and hopefully not much. Thanks be to the gods of barleywine and technology.. Drunk-Ra and um, Chip-Ra, I guess. I think he's Drunk-ra's little brother or something, that's the whole panoply of Gods thing, ya know. In case you haven't noticed, there are just two 2005 Foam Ranger DVD's left and I'm not anticipating making any more. Buy at the meeting or forever hold your peace!

Rifts in the Barleywine Continuum



By
Sean Lamb,
Scrivener

Minutes of the February Foam Ranger Officer's meeting:

The meeting was held at the BJ's Brew house located Willowbrook Mall in Houston on Sunday

February 13th. Present were Grand Wazoo Rob Kolacny, Secondary Fermenter Bob Daugherty, Scrivener Sean Lamb and Purser Jim Youngmeyer. Topics discussed were preparations for the Bluebonnet Brew-off room crawl, the upcoming brewers' campout, and the sale of Foam Ranger merchandise. As always, if you want more details of the discussions, feel free to contact any of the club's officers.

Minutes of the February Foam Ranger General Membership Meeting:

Officially, the meeting was held at DeFalco's on Stella Link on February 17th, 2006. Grand Wazoo Rob Kolacny, Secondary Fermenter Bob Daugherty, Purser Jim Youngmeyer and Scrivener Sean Lamb and Competition Coordinator/Dixie Cup Dork Scott DeWalt were all in attendance. Unofficially, this was an experiment to see if allowing the Foam Rangers to sample the 73 different Barley Wines that had been gathered for the Beer of the Month tasting would cause any distortion in the local space-time continuum.

Rob started the business part of the meeting by announcing that Bev's beer run to Dallas to drop off the Bluebonnet entries was put off a week. Next item was encouraging all to donate to all Foam Rangers who are riding in the MS 150. [I haven't seen any money, have you? - Ed.] Rob next asked for a volunteer for the March brew-in the day after the meeting on March 12th. I asked to be penciled in. George "Stuey Baby" West pimped the camp-out the weekend of the March 31/April 1st. Bev pimped the 2005 Foam Ranger DVD "Yearbook" that he compiled. His only production run was 15 copies, they cost \$10 each, there are 2 left. Mike Heniff pimped the new Lone Star Brewing Circuit. It is

replacing the old Gulf Circuit that used to be composed of the Bluebonnet Brewoff, the Crescent City Competition, the Sunshine Challenge and the Dixie Cup. The competitions on the Lone Star Circuit will be the Bluebonnet Brewoff, The Celtic Brewoff, the Big Batch Brew Bash, the Lunar Rendezbrew, the Cactus Challenge and the Dixie Cup. The scoring will be 3-2-1 for all but the Big Batch, which will use the firing order of a small block Chevy V8. There will be a "big and shiny" club trophy, a brewer trophy and a brew team trophy. After the club business was the business of tasting barley wine. Secondary Fermenter Titanic Bob has posted the list of beer to the club email list, if you are looking for a copy, let him know. Complimenting the amazing selections of beer was a decent display of food, including the Stilton and Candied Pecan spread and the Bread Pudding with caramel sauce created by Chef Emil. The groovy strains of cool jazz that wafting from the DeFalco's sound system conjured up another appearance by old timer Andy Thomas and the recently departed Colby Sheridan came to town to make sure all of the barley wines were disposed of properly. There were some new faces, and the regulars were there too. The power of the barley wine wasn't enough to keep T-Bob from shoving off early, complaining of some overwhelming malaise. Now, to address the theory about the effects of the combination of the Foam Rangers and 73 barleywines, all I have to offer is these two pieces of evidence. The first is this personal observation: I recall it being approximately 11:00 PM at the meeting, the raffle had been completed, the membership was in a great mood and all seemed to be well. Suddenly, I found myself talking to Doak Procter, some strong beer in my glass and it was 3:00 AM on the wall clock. Where did the hours go? Nobody knows. My second piece of information is from the voice recorder that I brought to make a record of the meeting - I should take notes but I'm too lazy. I arrived at the meeting in the Beer Taxi at around 8:00 PM with Titanic Bob. I left DeFalco's after Scott kicked me, Doak, Bev and a few other folks out at 4:00 AM. I turned off my recorder before I left. When I copied the files off the voice recorder in preparing this article, the total time on the files is 10 hours. Undeniable evidence that the space and time were warped that night.

Titanic Bob Does Belgium



By
"Titanic Bob"
Daugherty
Secondary Fermenter

Sorry I was not able to make it through the entire Barleywine meeting with y'all but I know you had fun (and probably paid for it the next day.) Belgian night promises to be no different. Due to the

Bluebonnet (and you WILL be there WON'T YOU?) this month's Belgian BOM meeting will be the second Friday (March 10th) not the third Friday!

Belgians! Yummmm! Since introduced to its many styles, I have been fortunate to visit Belgium and it has only made me love them more. Hell, even Joe "I Add Hop Pellets to Make Belgians Tolerable" Lindsey recently came back a convert! (I even owe my wife Nannette to Belgian beers in a manner of speaking, but that's another story). There are so many styles and breweries in this small country that you could drink a different one each day of the year and never repeat it! If you want to know more than I can fit into this article, read Michael Jackson's *Great Beers of Belgium* for a starter and then read the recent three book series from the Brewers Association entitled: *Wild Brews* (by Jeff Sparrow), *Farmhouse Ales* (by Phil Markowski) and *Brew Like a Monk* (by Stan Hieronymus). If you travel there the books: *CAMRA Good Beer Guide to Belgium* and Tim Webb's *Lambicland* will help you find the best cafes and breweries.

Common characteristics: Besides malts, Belgian beers derive much of their aroma/flavors from their unusual yeasts and often warm fermentations. All kinds of spices (coriander, curacao, etc...) are also used for effect. Belgians tend to use hops sparingly (more as a preservative than for flavor, aroma or bitterness). Many of the styles (and that is a loose term with Belgians) originated with monks who brewed to supplement their diets or to tide them over during fasts (the original liquid diet!) Today only those brewed in the six or so recognized Cistercian monasteries can legally be called Trappist ales (and can display the Trappist mark). Monks still make the beers, but most use very modern facilities these days. Many commercial companies both in Belgium and here in the States now copy

these styles. Most examples are bottle conditioned. Belgians often use what is called "candi sugar" to add alcoholic kick to their beers without adding the body and color additional malt would add. Though homebrew shop owners won't admit it, most writers agree that this is really a caramelized liquid sugar or even corn sugar, or beet/cane sugar rather than expensive "rock candy." I like to make invert sugar using table sugar and citric acid for my Belgians. (I don't know if it helps but my Belgians that have won awards have all used it and besides invert sugar sounds so mysterious!) The use of the sugar can contribute a high dense head that leaves white lace-like remnants around the glass. Impress your non homebrew friends by calling this "Belgian lace." Belgian beers are also usually quite strong (and pleasing to the ladies!) and expensive (so if we pass around a hat for extra money because your writer bought too many please help us out if you want to have any good beers next month!)

Though we would normally start with Belgian Wits, but we will be saving those to make our June wheat beer meeting more interesting. So instead we will begin with **Belgian Pales**. These have a toasty, biscuity, malty aroma/taste sometimes with orange/pear fruitiness and floral or spicy hop aroma. Some peppery, spicy phenols may also be present. Hop flavor/bitterness is medium to low. Color is amber to copper. Little candi sugar is used since they are weak by Belgian standards. At press time I could not find the standard bearer of the style, De Koninck, so if you have a bottle bring it! Instead we will have Ommegang's Rare Vos (no longer available here) donated by my wife (it was gift to her from Randy Thiel—the head brewer at Ommegang and I'm still suspicious!)

Belgian Blond(e) Ales: No blond(e) jokes please! These have an earthy or spicy hop nose with some sweetness. Besides citrusy esters they can also have perfumy/honey alcohol flavor/aroma esters. Candi sugar can be detectable as it is used to make them stronger. As the name suggests, they are lighter in color than the pales. Blonds start sweet but finish dry. Joe Lindsey will be donating some hard-to-find Rochefort 6, Achel

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Beer of the Month

Calendar



January 19th, 2007

Porter & Stout



February 16th, 2007

Barleywine & Holiday Beer



March 10th

Belgian Ales & Lambics



April 21st

Brown, Old, Scotch & Irish



May 19th

Bocks, Dark Lagers, Dunkel



June 16th

Wheat, Wit, Fruit & Rye



July 21st

Light Lagers & Ales



August 18th

Pale Ale, Bitter & Steam



September 15th

Oktoberfest & Smoked



October 19th - 21st

Dixie Cup XXIII



November 17th

I.P.A. & Ambers



December 10th

Homebrewer's Xmas Party

Foam Ranger Events**March**

March 10
March Meeting
DeFalco's

March 11
Brew-in by Sean Lamb
and Rob Kolacny
DeFalco's

March 17-18
Bluebonnet Brew-Off
Irving, TX

March 31
Backwoods Beerfest
Warda, TX

April

April 1
Backwoods Beerfest
Warda, TX

April 8
Brew-in by Scott DeWalt
DeFalco's

April 9
DC/Officer's Mtg (3:00)
First Sunday (4:00)
Bull & Bear

April 14
AHA Entries Due
DeFalco's

April 21
April Meeting
DeFalco's

April 22-23
AHA South Regionals
Saint Arnold Brewery

May

May 7
DC/Officer's Mtg (3:00)
First Sunday (4:00)
Stag's Head



**By Scott DeWalt,
Competition
Coordinator**

Last month was busy for the Foam Rangers. We had an enormous Pack & Ship on the Thursday before the barleywine meeting during which

we packed for four competitions. These competitions are just now happening so next month there should be quite a few awards to list.

Traditionally we have packed for the Bluebonnet competition during our February meetings; however, inclement weather made us change our plans and we held an impromptu pack & ship the following Thursday. Thank you to all of people who came to DeFalco's to enter their beer and help pack Bev's vehicle. And a big THANKS to Bev for volunteering to take all our entries to that small competition to the north. *[You're very welcome - Ed.]*

Once again the Foam Rangers brewed for the Bluebonnet in a major way. Out of the 1187 total entries for Bluebonnet '06, the Foam Rangers topped the club list with an amazing 202 entries! Let's bring back some steins!

Here is the break-down by club:

202 - Foam Rangers

- 191 - The Cap and Hare Homebrew Club
- 154 - N. Texas Homebrewers Association
- 83 - Knights of the Brown Bottle
- 62 - Bay Area Mashtronauts
- 57 - High Plains Draughters
- 39 - Austin Zealots
- 37 - Kuykendahl Gran Brewers
- 27 - Ale-ians Society
- 23 - Red River Brewers

This year's Kansas City competition was not all that great for the Foam Rangers this year with no awards or ribbons won; however, Boston was a different story.

From the Boston Homebrew Competition:
<http://www.wort.org/bhc/winners2006.shtml>

Rob "Waz Is A Four-Letter Word" Kolacny:
1st Place Light Lager
3rd Place Light Lager

Competition Corner

Scott "One Beer" DeWalt
3rd Place Belgian/French Ale
3rd Place Spice/Herb/Vegetable
(with Jeff Reilly)

Upcoming Competitions

We've some competitions coming up soon and need entries and help! The AHA South Regional, lead by our very own Was-Waz, Ed Moore, will be held April 22nd at Saint Arnolds Brewery. Coming as soon as it does after the major push for Bluebonnet, we can expect quite a few entries from the Foam Rangers. Please be sure and mark your calendar to help steward or judge for the event. Contact Ed Moore if you have any questions and would like to get involved. The KGB's Big Batch Brew Bash is in June and there is still time to whip up an Imperial IPA for the competition. The winner this (so, does anyone really read all this crap?) year will not only be able to brew at Saint Arnolds, but will brew their beer as part of the Devine Reserve line of specialty beers. The first Devine Reserve was, I'm told, a barleywine.

The Lone Star Circuit

You may have seen and heard talk about the new Lone Star Circuit. This is a new concept with a goal to "actively promote and support the homebrew clubs, contests, and homebrewers of Texas."

The Lone Star Circuit is comprised of Texas homebrew clubs with our very own Mike Heniff as President. It will serve as a replacement for the now defunct Gulf Coast homebrewing circuit and may continue well past this initial year.

Awards in the circuit will be given for the Homebrewer of the Year, Homebrew Club of the Year and Homebrew Team of the year. Points are awarded for each medal (3,2,1) with exceptions of specialty categories (like the Dixie Cup's theme-based special entry) which do not count. The KGB's Big Batch Brew Bash awards up to 8 points and slides to 1 point for 2nd Honorable Mention. This special score scale will remain for as long as the Big Batch Brew Bash is a single-category competition.





This Month in Foam Ranger History

By Sean Lamb, Club
Historian (Sorta)

15 Years Ago:

In the Brewsletter:

Grand Wazoo Lou Carrannante declares “the first Foam Ranger Darts night a minor success”. John Donaldson gives an hour-by-hour travelogue of his “Trip to Cowtown” for the Bluebonnet Brew-off. “9:30-10:15 PM (Saturday) Try to maintain my composure while we packed up full box of steins and ribbons. Reluctantly agree to buy a T-shirt.”

At the Meeting:

Held at the “Palace of the Grand Wazoo” Lou Carrannante. The meeting included a tour of the Muck and Meier Brewery. The Beer of the Month was Bock, with Monkshoff’s Klofterbock, Eku Edelbock, North Coast Brewing Traditional Bock, Einbecker Ur Bock, and, of course Shiner Bock

Other Events:

Darts Night was held at Cecil’s Saturday March 23.

10 Years Ago:

In the Brewsletter:

Grand Wazoo Wes Woods explains that “if you see me out in public don’t be afraid to buy me a beer, I’m a nice guy.” He continues with one word – “JENNINGS” exhorting the troops to “get the ball rolling” and announcing the Steve Moore is “the Big Kahuna” for planning the event. He also extols the virtues of brew-ins, reminding new and wanna-be brewers that they are a good source for learning the craft. Scrivener Andy Thomas covers the February meeting held at Steve Moore’s house. “it appears that the Mookie fella was kind of amorous that night and (Grand Wazoo) Wes’ leg seemed just to his liking.” Secondary Karel Chaloupka was too lazy to write an article, so a few pages on beer glassware written by Graham Lees were reprinted from some un-credited source.

At the Meeting:

Held at Buck Wyckoff’s house. Grand Wazoo Wes Woods got the business end of things started early. Beer of the Month was Belgian and fruit beers, but no list of the offerings

remains.

Other Events:

DeFalco’s Moves from Morningside to Robinhood.

5 Years Ago:

In the Brewsletter:

In The Brewsletter Urquell, Grand Wazoo Bev Blackwood notes “Let me first thank the great spirit of Drunk-Ra for his protection over our happy gathering of 32 barleywines last month.” The scriveners Doyle (Kyle and Kari sharing the byline) remark “Bev took the helm at 9:04 and immediately was interrupted again by the ringing of his cell phone. Since this has occurred during both of his first two meetings conveniently while he’s on the podium discussing club business, I’ve reached the conclusion that it’s an arrangement he has with his wife to make him appear important by phoning during this time. Sorry Bev, we’re not fooled!”

From the Foam Ranger Northwest office, professor David Cato chimes in: “Outside it was cold and damp, but inside it was nice and warm with plenty of beer taps to choose from.... And just who was that strange fellow with the German hat making his way to the podium? Yes, it was Fred, and we had gathered together to participate in the 13th Annual Beer and Chocolate Extravaganza— a fitting combination a few days before Valentine’s Day.” Sean Lamb debuts the “This Month in Foam Ranger History” column (happy 5th anniversary!)

At the Meeting:

The March 2001 meeting was the last meeting held at the DeFalco’s location on Robinhood. Plans for the Jennings trip and new t-shirts are discussed. Beer of the Month was a bounty of Belgian and fruit beers. Some of the items served were Cantillon Gueuze 1997, Kriek , Iris, Rose de Gambrinus and Grand Cru Bruocsella 1900, Boon Gueuze and Framboise, St. Louis Framboise, Gueuze and Cassis, Mort Subite Gueuze, Bellevue Kriek, Lindemans Framboise, Faro and Cassis, Liefmans Frambozenbier and Goudenband, Vielle Oud Beersel Oude Kriek and Oude Gueuze, Poperings Hommelbier, La Duchesse de Bourgogne, Bush, Timmerman’s Bourgogne des Flandres, Chimay Grande Reserve, Westmalle Dubbel and Tripel, Westvleteren 12, Trappist Rochefort 10, De Verboden

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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)
281.723.6357 (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



...and so it begins, with an ice chest full of Bigfoot,

Talk about your "full service" meeting... barleywine AND a shine!



Got DVD? (Only 2 left!)



Scott gets "Beer power!"



"Touch my barleywine, I'll scratch your eyes out!"



"Somebody took my barleywine!"



Moments later, they were consumed by the quantum black hole mounted on Sandy's ring.

FOAM RANGER



"Scott, we smoke for real out here. Pretenders get their asses kicked."



Andrew describes his "barleywine boogie"



A Tale of Two 'Beccas - Part 1: "Nice" Becca (Sean isn't so sure)





"I swear, ONE MORE bad photo of me and I will kick your ass..."

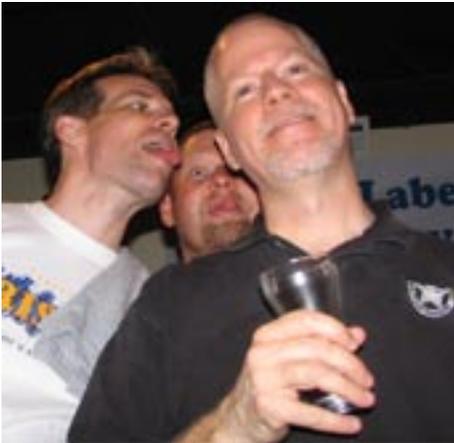
Steve and Scott have known each other a long time... But we didn't know HOW well... until now.



Apparently barleywine still can't help Scott's "batting average."



"Watch the cheese, it smells like Bennie"



Licking the Editor is ONE way to get your picture in the Brewsletter...



Who wants barleywine? I do! I do!

FOTO PAGES



"I want what DeWalt's having!"



Sandy has a new friend!



A Tale of Two 'Beccas - Part 2: "Crazy" Becca (Hazel is oblivious)



...and so it ends, with a trash can of empties.

(Continued from Page 1)

many noticed it at first. However, matters took a different turn when the Houston based Foam Rangers Homebrew Club discovered the cartoon. The long time Head Bozo of Special Events Scott Birdwell picks up the story from there: "I saw this article after going through my old unsold copies of *Zymurgy* (I read magazines from the back for some reason.) I could not believe it! I've known Fred longer than either of my wives and this really hit him (and me) below the "Milwaukee Tumor!" [*the large belly that many homebrewers acquire due to excessive enjoyment of their hobby's products - Ed.*] Showing Fred with even a Budwesier, much less a Zima, strikes at the very nature of his being. It was because of Fred that many of us saw the light and began to demand more from our national beers. Many of us began to homebrew because of him. Hell, I bought DeFalco's [Birdwell's store] because of Fred! By attacking Fred, you are attacking ALL homebrewers! Challenging their basic *raison d'être!* [*No, not the Dogfish Head raisin beer, but the French words meaning "reason to be." - Ed.*] I had to do something to express my feelings!" Slowly through homebrew digests, Brewsletters, phonecalls, semaphore and word of mouth, news of the offensive depiction began to spread among the Foam Rangers and other Houston clubs. Initially the other homebrew clubs viewed the cartoon with simple disgust and took little action besides cursing the AHA, canceling memberships, refusing to get AHA discounts at participating restaurants and pubs, and withholding entries from the AHA Regional competition scheduled for April. These actions however, proved

not to be sufficient for the more fundamental Homebrewers, like the Foam Rangers. Birdwell demanded action. This demand culminated in yesterday's sacking and burning of the AHA headquarters.

Long-suffering Ambasador to the AHA, Steve Moore, apparently aided the Rangers access by getting a copy of a key or letting the club in. After drinking any non-American lager beer they could find, Rangers used the leftover eisbock entries to make what they called "Fred Cocktails" setting them on fire throughout the Boulder based building. The high alcohol beverage had the building engulfed in minutes. Thankfully, no members of the organization were present to be burned.

Since the firebombing, questions have begun to surface, not about the violent action of the Foam Rangers, but about the judgment of the AHA in publishing an image that might anger the frequently incendiary Foam Rangers. However, *Zymurgy* editor Jim Parker defended the decision: "It was a joke! Get over it!" He then continued, "OK maybe it was in poor taste, but we had heard about the Dixie Cup held in October each year in Houston and how it always has Fred as a guest of honor and usually has a Fred based theme. We thought it might be funny to poke a little fun at Fred ourselves. Maybe we were pushing the envelope but we were also testing homebrewing journalistic freedom. If we refrain from publishing something just because it might tick off a beer club in Houston, Texas the homebrew community as a whole loses. There would be what we call a 'chill hazing effect' and we would be on a slippery slope. I can't imagine a beer Fred would hate to drink more than Zima so that's what I

had him drinking. What could be more offensive than the FOAM RANGERS depicting Fred as Pancho Villa, Darth Vader, an alien, on money as a 'FREDeral Reserve Note, or even worse, in an S & M bondage leather outfit? They've done that! I didn't see anyone but Fred complaining then! Why must we be held to a different standard?"

Foam Ranger Grand Wazoo Rob Kolacny responded, "I wasn't here for the S & M thing, but I've seen the shirt and as family we can laugh because Fred IS family. You know how family members can gossip and criticize family as much as they want and it's okay? BUT if anyone OUTSIDE of the family criticizes a family member you beat the HELL out of 'em? Well that's what it's like for us about Fred."

Eckhardt himself, when reached for comment was teaching swimming lessons and was shocked by all had been done is his name. "Those crazy Foam Rangers! What will they do next to piss me off, make me the mayor in a Monopoly® based Dixie Cup?" In a joint statement with AHA President Charlie Papazian today he urged cooler heads to prevail: "Why...can't...we...all...just...brew along?" to which Papazian responded, "Yeah, relax and have a homebrew!"

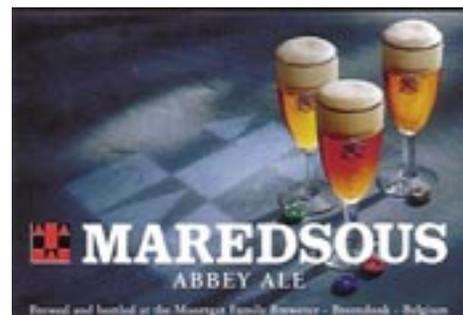
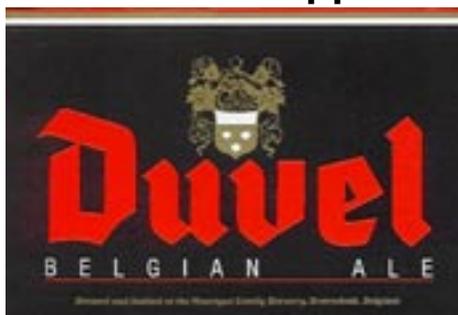
(Continued from page 5)

Vrucht (Forbidden Fruit), De Dolle Brouwers Ara Bier, Oer Bier, Bos Kuen and Stille Nacht (Silent Night), St. Bernardus Abbey 12 and Tripel, Duinen Dubbel and Tripel, Duvel, Delirium Tremens Nocturnum, Fantome Black Ghost, Pauwel Kwak, Maudite, La Fin Du Monde, and Celis Grand Cru.

Other Events

The first First Sunday visit was at Two Rows on February 4th.

**Thanks to C.R. Goodman for their support of the Foam Rangers!
Please support their brands!**



Once you pay your dues, your status will return to "active" and you will be given a username and temporary password to the new Foam Ranger Online Database. Check it out: <http://www.crunchyfrog.net/foamrangers/>. Dave Cato (and Bev helped) has really out-done himself this time! Hopefully the new database will help with our past membership problems i.e. "I DID pay my dues." "I AM a Foam Ranger." "Where is my f%#&ing Dixie Cup badge you a-holes?", etc. and with our brewsletter issues i.e. "Why am I not receiving my brewsletter?" "I want my brewsletter e-mailed to me." "Why doesn't my e-brewsletter ever reach me?", etc.

Please logon and update your information. The database can only be as good as the information you keep in it, so please use it and keep it up-to-date. After you log-on for the first time w/your temp password, you will be required to change it. Then you will be able to make the updates and set your preferences. Don't want anyone (other than the Waz, Purser & Brewsletter Editor) to know your email address, etc.? Just make sure the 'Protected' box is checked (default selection) and they won't be able to see it. If you don't mind the other members seeing your information, then please check the 'Public' box so this can be a place for us to go when we need to contact other members.

There is also a place in the database for your picture! We are ready to start adding them, so email me one and I'll add it next to your other info. That way we will all be able to put the names to the faces! Bev may already have some pictures of you, so I'll check with him to see what he has. Maybe, if he gets some time at the meetings, he'll snap a shot or two of you. I hope you use the new database and keep your info current. I know the officers would really appreciate that.

Speaking of names to faces, we are trying to re-implement the name badges. They can be a pain, I know, but I think everyone enjoys being able to learn the names of the members they don't yet know,

especially the new guys. I'll send T-Bob the list of "active" members, so he can produce some badges for us. Please remember to drop them in the nametag box on the way out when you leave.

Enough with the business. Let's drink some Belgian beers! I can't wait to see which ones T-Bob was lined up for us! Belgian beers aren't my favorites, but I know there will be some I like. Take Joe Lindsey for example. Have you ever met someone who just really did not like Belgian beer? Well, Joe took a trip to Europe last year and spent some time in Belgium. Now Joe wasn't too fond of Belgian beers and wasn't afraid to let you know about it, but he made a promise to some folks that he would bring as many back as he could. In fact, Joe brought back a boatload of beer from Belgium and since he was there, he decided to try some. To his surprise he didn't just find one or two that he liked, but instead, he found quite a few. So, what started out as a chore, turned out to be a wonderful experience that opened up a whole new world of beer. His name is Joe, and he's just trying to be a better beer drinker...

Well, Joe I can't wait to see what all you brought back for us! Thanks, man! Besides the beers Joe promised us, T-Bob has been scouring the Houston beer stores in search of other great Belgian beer. Between him and Beeriac, they have found some real winners! So make sure you come out to Defalco's Friday night at 8 PM and give them a try. You won't be sorry you did! But remember, it's this Friday, March 10, a whole week early because many of us will be in Dallas/Ft. Worth for the Bluebonnet Brewoff

on the regular 17th meeting date. If you haven't heard about the Bluebonnet Brewoff, where have you been? We were supposed to give our Bluebonnet entries to Bev Blackwood at the February meeting, but his trip north was delayed by a week because of bad weather. He got it done and the Foam Rangers had over 200 entries, 202 to be exact! That's a lot to judge. They will need our help. If you are planning on attending, make sure you sit for a few flights and do your part. If you are not planning on attending, then you are going to miss a great time! It's as much fun as Dixie Cup, but without the work!

Have you registered for the 1st Annual, Beer in the Backwoods Homebrew Festival, yet? www.chemicalintelligence.com/backwoodsbeerfest The Campout, as it's otherwise known, will be at the Bluff Creek Ranch in Warda, TX on the last weekend of March. While Storge West IS a Foam Ranger, he is trying to make this campout a successful part of the Texas homebrew calendar. As part of that commitment, he has rented out this whole private campground so we won't have any trouble with the neighbors! Come out and show your support so this event can grow. The more, the merrier!! One lucky early registrant will win a bottle of barleywine and an Upmann Corona Major cigar smuggled back from parts unknown and made on an Island somewhere off the coast of Florida!

Bring the family, bring your dog, bring your homebrew rig, or bring your mountain bike b/c all are welcome. We are going to have a great time! Wow! I am already tired and the fun hasn't even started yet!!!



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Trappist for you to sample.

Saison and its cousin, **Biere de garde**, were brewed in cooler months and aged to be available to field workers during the summer. Saisons are usually lighter in color (pale orange is the classic desired color), much spicier, and not nearly as malty as **Biere de garde**. Saisons also tend to be hoppier and more carbonated. Saisons often use a wine like yeast that requires very high fermentation temperatures (80° or more) to attenuate properly whereas **Bieres de garde** ferment at cooler temperatures and many actually use a lager yeast. The result is that these “garded” (stored) beers are very smooth. Both probably used to be more sour and less strong than they are today. Workers would not get much done drinking the “super-saisons” brewed today! **Saison DuPont** offers the classic version that we will try as well as **Rogue’s Festive Ale**, **Moinette**, Mike “He Almost Wrote the Book on Saison” Heniff’s homebrewed **saison**, **Avery 12** and whatever version of **Fantome Colby** can get for us. I will also bring my very young **Spectre** and **Phantom Saisons**. I have bottle of **Jenlain Bruin Saison** and hope to have a bottle or two of **Castellain**. Both of these are very, very rare. I’ll also try to bring my **Voie Sacree Biere de garde** (it has not been “garded” very long!). We will also sample a lighter and somewhat confusing style known as **Biere de Mars**. These beers were made in March (Mars get it?) to be enjoyed promptly and could be very either malty or very hoppy. New Belgium makes a version we will try and we will see how my attempt came out. Next we take you to land of wild yeasts. We will go easy on you (at first) with **Flanders** (Okely Dokely!) **Reds** and **Browns (or Oud Bruins)**. Unfortunately these are not available here but thanks to Colby Sheridan (and your dues and raffle tickets), Scott DeWalt and me, you will sample **Rodenbach Grand Cru**, **Duchesse de Bourgogne**, **Liefman’s Oud Bruin** and **De Ranke Kriek**. These are brewed in the western part of Belgium (the site of much slaughter in World War I.) **Red** and **Browns** share many characteristics such as cherry or plum aromas/flavors and some sourness. **Reds** can also have a red currant, orange, vanilla or chocolate flavor/aroma while **Browns** can have fig, raisiny or date like flavor/aroma. Both offer sour flavor/ aroma which increases with time but the **Brown** is maltier (and usually stronger) and less acetic. The **Red** can be quite tannic and wine like. Don’t look for much hop flavor in either of these! Though various yeasts are used, the **Red** picks up additional sourness from wild yeasts in the ancient oak barrels in which they

are aged. (**Browns** are aged in stainless steel). Both are often blended with younger ones for financial reasons, consistency (and complexity) and often use adjuncts like corn. And the **Brown** is, duh, darker than the **Red**! Don’t miss these! I made a version when I first started brewing that I called **Passion D’Ale** that I will bring as well.

People usually love or hate the spontaneously fermented ales known as **Lambics**. Beer made hundreds of years ago probably tasted very similar to this ancient and endangered style. Made in the **Senne Valley**, the name probably comes from the city of **Lembeek** where many were made. Only beers from this area can legally be called **lambics**. After boiling, brewers leave their wort in exposed, high “cool ships” for the night. Various wild yeasts that scientists are still identifying find the wort. During fermentation and conditioning other wild beasties from barrels, spider webs, etc...add their distinct flavors and aromas. While I would never spontaneously ferment a beer in **Houston’s** air, homebrewers can approximate **Lambics** with products from **Wyeast** and **White labs**. **[Danger Will Robinson!** If you brew **lambics** (or **Flanders ales** for that matter) have completely separate plastic equipment (buckets, hose, airlocks, stoppers, etc...) unless you want all of your later brewing efforts going **lambic** after about six months! The wild yeasts are darn near impossible to kill! This happened to me!] **Lambics** are distinguished by their sour, barnyard, earthy, horse blanket aromas (but not crappy or enteric) and flavors. The wild yeasts will eat anything even resembling sugar (some use **saccharin** to sweeten. I used **Splenda™** once and they even ate that stuff, if I recall!) Very old hops are used so virtually no hop aroma or flavor should be present. As much as 40% unmalted wheat is used with **pilsner malt** to make these beers. Though the ones most popular in **America** are over sweetened, authentic versions are quite tart. There are several kinds of **lambics**. **Straight** is usually young (six months—the minimum time for the wild yeast to do their work) and are unblended and uncarbonated unlike **guezes** (pronounced kind of like the word “cursor”) which are made of one, two, and three year old **lambics** and carbonated to effervescent levels in the bottle (can you say bottle grenades?) **Guezes** are also more balanced, less sour and barnyard like. I am donating the only commercially available **straight lambic**: **Cantillon Grand Cru**. In addition we will be having as **Guezes** **Lindeman’s Cuvee Rene**, and either **Girardin**, **Hanssen’s** or **Drie Fontenein Gueuze** (depending on what Colby can get us!)

Various types of **fruits** are often added to young **lambics**. Obviously this can change the color, flavor and strength of the **lambic**. The **fruits** traditionally used are **cherries (kriek)**, **raspberries (framboise)** and recently **black currants (cassis)** and **peaches (peche)**. Some use **apricots**, **strawberries**, and even **bananas**. Sometimes the wild yeasts on the skins of the **fruits** add more complexity. Be careful about how long you leave fruit with skins as these can contribute a lot of **tannins** (six weeks is about the maximum). We will be having the sweet but popular “date rape drug” **Lindeman’s** versions, **Bellevue Kriek** and **Framboise** (donated by **Mike Heniff** and **Jimmy Paige**) as well as some drier **Boon Kriek**, We will also have **Jeff Reilly’s** multi award winning **Imperial Pineapple** and some examples of my **Enron Lambic-Style Series** (**Ken Lay Key Lime**, **Fastow Framboise**, **Michael Kopper Kriek**, **Rick Causey Cassis**, etc...) **Nannette** and I are also donating two of our last bottles of **New Glarus (Wisconsin) Cherry** and **Raspberry Tart Ales**.

The last group of beers (and there are many of each!) we will sample are collectively called **Belgian Strong Ales**. **Dubbels** are the least strong. **Maltiness** characterizes these brews. Some **chocolate** and **toasty, caramelly** flavors/aromas are often present as well as some **banana/clove** presence (from the yeast, not spice additions) in **aroma/flavor**. **Dark “candi sugar”** is usually used and gives it the **dried fruit** flavor also typical of the style. We will sample **Westmalle**, **Chimay Red**, **Affligem**, and my homebrewed **Limbourg Brothers**.

Belgian Strong Golden or **Golden Strong** originated with **Moortgat** in an effort to make a beer that would compete with the popular **light colored pilsners**. However, the beer was much stronger than its color suggested prompting a worker to call it a “**Duvel (devil) of a beer**.” There is still no better example of the beer than this meticulously crafted and conditioned version. We will sample some of the attempts to clone it such as **Weyerbacher Merry Monk**, **Avery Salvation**, **North Coast PranQster** and my own **Jornada del Muerte**. **Golden**s are often compared to the slightly darker (and usually stronger, spicier and maltier) **Tripels**. Both are very carbonated and use large amounts of “**candi sugar**” and can be initially fermented at pretty warm temperatures to develop their distinctive esters and phenols. We will be tasting the originator of the **Tripel (Westmalle)** as well as **St. Bernardus**, **Unibroue’s Fin Du Monde**, **Chimay White**, and two **triples** I made (**Edward Teller’s Dr. Strangebrew** and **Doomsday**)

(Continued on next page)

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Belgian Strong Darks can be viewed as Dubbels on steroids. They are very malty, with notes of dried fruits. More hops than usual are added to balance (partially) the malt. Joe Lindsey's is donating some very expensive (but worth it!) Rochefort 10 as well as his excellent homebrewed version. We will have Chimay Blue as well as homebrewed efforts by Mike Heniff and myself.

We will conclude the official tasting part of the night with the catch-all category of **Belgian Specialty**. These include everything that can't quite fit another category like spiced Belgian Christmas ales, Belgian barleywines, etc... We will sample Orval, Scaldis (the real Bush Beer), my own attempt to make a clone of Forbidden Fruit, several products from De Dolle, my politically correct Chriskwazakuh and many other single bottles of rare Belgians for those who stay late and help clean up! (A complete list will be sent out later this week.)

I had planned to include information on my homebrewed Saison and Biere de garde but it is late, I'm past my deadline, out of space and I'm going out of town in a few minutes!. I'll have a recipe and instructions typed up for you for at the meeting if you care to look. If you make only one meeting this year, make this one! It will be a very memorable one!

Trappists Et. Al.

Stats:	Pale	Blonde	Str. Golden
	Tripel	Dubbel	Str. Dark
OG:	1.048-.054	1.062-.075	1.070-.095
	1.075-.085	1.062-.072	1.075-.110+
FG:	1.010-.014	1.008-.016	1.010-.016
	1.010-.016	1.010-.018	1.010-.024
IBUs:	20-30	20-30	25-35
	25-38	15-25	15-25+
SRM:	8-14	4-6	4-6
	4.5-6	10-14	15-20
ABV:	4.8-5.5%	6-7%	7.5-10%
	7.5-9%	6-7.5%	8-12%

Wild Brews!

Stats:	Red	Brown	Straight
	Gueuze	Fruit	
OG:	1.046-.054	1.043-.077	1.040-.054
	1.040-.060	1.040-.060	
FG:	1.008-.016	1.012-.016	1.000-.010
	1.000-.006	1.000-.010	
IBUs:	15-25	15-25	N/A
	N/A	N/A	
SRM:	10-16	15-20	3-7
	3-7	3-7	
ABV:	5-5.5%	4-8%	5-6.5%
	5-8%	5-7%	

Worker Beers

Stats:	Saison	Biere de Garde
OG:	1.048-.080	1.060-.080
FG:	1.010-.016	1.012-.018
IBUs:	25-45	20-30
ABV:	5-8.5%	6-8%

New Lone Star Circuit Ties Texas Homebrewers Together

By Mike Heniff,
Lone Star Circuit President

Over the past number of years, our clubs have competed mightily in the "Gulf Coast Circuit". It has been a great time: tons of inter-club participation, a huge variety of individual winners, the club trophy passing hands year-after-year, and the individual and teams awards changing virtually every year. What a great circuit it has been!

But, in the past two years, the Crescent City Competition in New Orleans has not been held due to their lack of interest and funding for their competition. In addition, Hurricane Katrina has thwarted any effort that they might have had to rekindle their competition. Additionally, this year, the Central Florida Homebrewers have elected to not hold the Sunshine Challenge due to the fact that they are holding the AHA National Homebrew Competition.

Therefore, the club Presidents of the Gulf Coast Circuit

have elected to hold a new circuit this year named the "Lone Star Circuit". This circuit will include Gulf Coast Circuit holdovers Bluebonnet Brew-off and the Dixie Cup as well as longtime Texas competitions including the Cactus Challenge, the Big Batch Brew Bash, the Lunar Rendezbrew, and the Celtic Brew-off.

The circuit awards will be very similar to those of the Gulf Coast Circuit: the three end-of-year major awards will include "Homebrewer of the Year", "Homebrew Team

of the Year", and "Homebrew Club of the Year". The points will be accumulated in a similar matter to the old circuit: 3-2-1 points for 1st-2nd-3rd respectively (with the exception of an 8-6-4-2-1 for the single style KGB Big Batch event).

At this time, the fine details are being cleaned up, expected to become final any day. All of the details will be at the official "Lone Star Circuit" website soon at www.lonestarcircuit.com. Please visit the website and certainly support all of the Texas homebrew competitions. Special thanks go out to all of the officers from the participating clubs of the new Lone Star Circuit: Jim Layton (NTBHA), Richard Dobson (Red River

Brewers), Mark Wedge (Cap and Hare), Steve Westrom (Knights of the Brown Bottle), David Majoras (Ale-ian Society), Don Sadjia (KGB), John Jurgensen (Mashtronauts), John Rudzki (Bexar Brewers and SAAZ, non-voting), and Bev Blackwood (at-large)
Best of Luck to All Clubs and Competitors!



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