



THE FOAM RANGERS Newsletter Urquell

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July 2006 - Volume 26 Pints - Issue 7

AHA National Homebrew

Competiton Outsourced to Dubai

By "Titanic" Bob Daugherty
and Bev "Skirt Boy" Blackwood &

The American Homebrewers Association (AHA) has announced last week its decision to hire a Middle Eastern firm, Dubai Ports World, to host the nation's largest homebrew competition, the AHA National Homebrew Competition, for 2007. The Dubai decision has rocked and divided the homebrewing community. For the first time, a private firm will host the beer competition and not depend on volunteers. Many homebrewers argue that the decision endangers not only the security of the competition but its very spirit and have demanded its reversal. Some members have even threatened to resign from the AHA unless President Gary Glass

(Continued on Page 11)



Dubai Ports officials demonstrate their cold sorting procedures at the Dubai Ski Dome

In this Issue:

Run For The Border!	2
The Credits!	2
Run To The Light!	3
Competition Corner!	4
Off-Color Satire	5
F.R. Fotos	6-7
Ads-N-Words	8-9
The Map!	10
Life In The Carboy	10
Pay Your Dues!	12

Out (of) The Wazoo

By Rob Kolacny,
Grand Wazoo



It's July and to the Foam Rangers, July means the pool party and Pilsners!! That's right, this month's meeting is the traditional pool party! With the untimely Colby Sheridan/Barleywine (and a brewer to be named later) trade last year,

the pool party lost its home of two years. We needed someone to step up and offer us a new venue and George and Sandy West did just that! The Wests have graciously opened their home to the club for the July Pool Party!!! Thanks George and Sandy!!! The address is 17402 Apache Hills, Tomball TX 77377, and the party starts at 8 PM, on July 21, 2006. The style of the month, as I said,

will be pilsners.

There will be no raaaaafffffflllle this month (glassware and bare feet don't mix...), but lots of great beer! I know pilsners aren't the club's favorite, but T-Bob is putting together a "best of" type tasting to help combat tastebud boredom. He's skipping the swill and average stuff and focusing only on the higher quality and hoppier ones. With this said, many of you may still be disappointed, so please, by all means, add some flavor to the beer of the month and bring your homebrew to share with the group! Your tastebuds will thank you!!!

Speaking of Colby, I hooked up with him in Orlando last month at the AHA Nationals – he sends his best! Bev, Mike Heniff and Ed Moore were also there. Bev gave his "You Say Whisky, I say Whiskey" talk again this year, but Ed Moore, Colby and I mistakenly chose to attend the "Judging Meads: Are they more like beer or wine? How do you give the meadmaker the best possible

(Continued on Page 9)

July Meeting:

Friday,

July 21st

8:00 p.m.

at West residence

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I have no idea why the Sly Bastards started calling me "Doc-tor Love," but maybe they were listening to Kiss on the way to the meeting in May. (I picture Capo as Gene Simmons and Vallhonorat as Peter Criss.) But I finally had enough pictures of myself at a meeting to at least suggest I was living up to the moniker. However, as you know, you're not allowed to actually LIKE your Foam Ranger nickname, so I fully expect to be back to Skirt Boy in no time. Hope to see everyone at the pool party, should be a fun evening and the source of many fun photos!

90-Minute Men Protect U.S. Brewers

By
 "Titanic Bob" Daugherty

Milton, DE. (AP) Sam Calagione, owner of Dogfish Head Brewery, announced that his company has sent their 90 Minute Men to help seal our borders against an unprecedented wave of illegal alien brewers. The majority of these "undocumented" brewers come from Eastern Europe. A spokesperson for the Craft Brewers Association (CBA) predicted results of this mass influx: job loss for native-born American brewers and a decrease in the wages and salaries of those brewers lucky enough to keep their jobs. A journalist even voiced a greater fear: American dependence on these foreign brewers will result in Americans losing the knowledge to brew their own beer. Representatives of major American breweries, however, soon tried to calm these fears by claiming these brewers would help keep beer costs down for American consumers and simultaneously make more money for their stockholders. CBA officials believe the crisis began with the turbulent events occurring in Eastern Europe in the late 1980s and early 1990s. Paul Gatz explained, "Gorbachev's repudiation of the Brezhnev Doctrine, which justified the invasion of fellow communist states in danger of abandoning communism, allowed many Iron Curtain states to replace their economic systems with capitalism. Later communism collapsed in the USSR itself and the nation split into at least fifteen countries. These fledging capitalist states now labeled 'traditional' breweries as 'inefficient'. Those breweries were closed and their talented brewers laid off. The few breweries remaining open were soon acquired by multi-national beer conglomerates such as Interbrew and put to work making 'swill' beers for export to North America.

"These unemployed brewers soon began selling their mash paddles, hydrometers, even refractometers to hire 'coyotes' [people who help smuggle illegals for exorbitant charges]. These coyotes usually use Heineken and Amstel shipments from Rotterdam to ferry the brewers to Mexico or Canada. The brewers use what has been called an 'underground beer line' to enter the US and seek employment." In areas of town known only to these undocumented brewers and to the megabreweries, they

can be seen waiting for daily brewing jobs. One brewer, who insisted that his identity not be given revealed: "I usually get hired for about \$5 a day. Sometimes I am just used as a swamper. Some days I actually get to brew the beer." These talented brewers have no input on the recipes whatsoever: "I just mash what they tell me to mash! Rice, corn...all kinds of god-awful things you Americans put into your beers! In Estonia I used to make a Baltic Porter almost as good as your own Mike Heniff. In your country I make some sort of swill called Genuine Light Draft when I am lucky. Other times I have to make some abomination called Non-Alcoholic beer! But you do what you have to do to feed your family!"

The results of these undocumented brewer's efforts have been mixed. Some have not followed the mandated strict recipes resulting in interesting beers with some flavor. An effort by Anheuser Busch to brew a decent India Pale Ale failed after the company imported East Indian workers in the mistaken belief that IPA was actually made in India rather than for export TO India for British colonial troops in the 19th Century. One embarrassed company official confessed, "It ended up tasting like a hopped up Kingfisher Lager!" Legislation in Congress has stalled amidst acrimonious partisan bickering. Democrats hope that these illegal brewers will become potential voters. Republicans enjoy the economic benefits. As result civilian groups, such Dogfish Head's 90 Minute Men, have stepped in to fill the vacuum. Its organizer, Sam Calagione, stated: "We are here to do the job our elected officials have refused to do. We already have a hard enough time competing against the megabreweries' economies of scale. They will price us out of business and soon we will be down to three breweries. If it continues I could be forced to hire homebrewers to stay in business!" President Bush has demanded Congress pass what he calls "a path to citizenship" for what he calls "documentally challenged brewers." The president remarked, "I...don't drink...anymore. So, I, the Decider, don't stand to benefit. These folks only want their share of the American dream. They are here to do the thankless jobs American's aren't doing, or rather are not currently doing at ridiculous low wages and for no benefits. Right, Dick?" [Vice-President Cheney - Ed.] Critics such as Cable News Network's Lou
(Continued on page 5)

T-Bob Sheds Light on Light Lagers



By
"Titanic Bob"
Daugherty
Secondary Fermenter

I'll be honest here. I'm not a fan of Light Lagers and don't enjoy Pilsner beers that much either but I'm going to do my duty and write about them. The two major redeeming factors about this

month's Beer O' the Month are that they will be served at a pool party at George and the lovely Sandy West's home and that we will feature several hard to find beers.

We will get the ugliness over first and serve American Lite Lager. Commonly known as "swill" by beer snobs, it is probably the most popular beer in North America because of its low calories and alcohol. Your kidneys (or credit card) will usually fail before you get drunk drinking it. The style prompted one of Monty Python's most famous jokes:

Bruce [Eric Idle]: I find your American beer like making love in a canoe.

Michael Palin: Why's that, Bruce?

Bruce: 'Cause it's f*cking close to water! Anyway, almost any aroma or flavor of hops or malt is considered a flaw in this style. However, the common use of adjuncts like corn, rice, and sugar (as high as 40%!) can give it a sweet corn flavor and aroma. Green apple and DMS aromas from fermentation are common but otherwise it is clean of things like DMS and other fruity esters. Not only is it light in alcohol (can you say less than water?) it is very light in color. Though it has a high carbonation (which gives it a bit of bite) it can't keep its head without Viagra. Mercifully, we will serve only one or two examples of the style. Coor's Light or Amstel Light seem to be the least evil. However, if you have a homebrewed version I would love to try it, so please bring some examples as I intend to make one for my step-son's eighteenth birthday and need some pointers!

We will follow it up with the slightly more interesting Standard American Lager. It's basically identical to the Lite except it can be a bit stronger, darker and more bitter. It should also have a bit more mouthfeel. Rather than contribute to the evil BudMilloors I'll provide some Molson Golden (take off, eh!) and Japan's Kirin Lager. (If someone wants to bring some Corona Extra, you have my permission!)

We will follow it up with Premium American Lager. Though similar to the previous two styles, these actually offer some malt and hop aroma and flavor (and alcohol!) Not as many adjuncts are usually used in these beers and as a result they "taste better" and are "more filling." We will serve Grolsch (and not because of the cool bottle), Singha (my wife got me to like it following her visit to Thailand), and also the Lone Star of Belgium: STELLLLLLLLLLLLLLLLLLA* Artois.

Now, using your best Billy Dee Williams accent say: "MAAAUUULLLT Lick-her" That's right! We will serve the forgotten beer style: Malt Liquor. It used to be part of the BJCP guidelines but, sadly, was removed in 1999. Malt Liquor uses large amounts of sugar to boost the alcohol and tends to be served in large 32 or 40 ounce bottles. These are usually stronger than other American light lagers (and sometimes as high as bocks!) Alcohol is usually evident in flavor and aroma as is some residual sweetness. It also has a tradition of being marketed to poorer Americans and can be frequently be seen (or rather not seen) being served from brown paper bags by the homeless. And that's how we intend to serve an example or two! In tribute to the now famous Dixie Cup during which Malt Liquor was the Specialty category (entries had to be in 40 oz. bottles out of brown paper bags and were judged next to a dumpster) we will serve in brown bags! We will serve Carlsberg Elephant and Zhiguly and Steel Reserve 211 (if I can find them.) You can find more about this unappreciated style at:

<http://www.40ozmaltliquor.com/main.html> Munich Helles will restore our tastebuds. This style offers a nice malty (not corny) sweetness in aroma and taste. Like many others made with pils malt there can be some DMS. As an all malt beer, its head is creamier and more persistent. It has a medium mouthfeel. It is definitely balanced more to the malt side than a pils. We should have Hacker Pschorr Muncher Helles, Paulaner Premium, Hofbrauhaus Original Munich, and Weihenstephaner Munich. We will finish off the Light Lager category with Dortmunders. The key to this beer style is balance between malt and hops.

(Continued on page 8)

Beer of the Month

Calendar



January 19th, 2007

Porter & Stout



February 16th, 2007

Barleywine & Holiday Beer



March 9th, 2007

Belgian Ales & Lambics



April 20th, 2007

Brown, Old, Scotch & Irish



May 18th, 2007

Bocks, Dark Lagers, Dunkel



June 15th, 2007

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**July**

July 21
July Meeting
West Residence

July 29
Lunar Rendezbrew XIII
Seabrook Comm. Ctr.

August

August 5
National Mead Day
Moore Residence

August 6
Officer's Meeting (3:00)
First Sunday (4:00)
Flying Saucer

August 5
Entry Deadline
Alamo City Cerveza Fest
San Antonio

August 12
Brew-in by Sean Lamb
DeFalco's

August 12
Alamo City Cerveza Fest
San Antonio

August 16
Entry Deadline
Limbo Challenge
San Antonio

August 18
August Meeting
DeFalco's

August 26
Limbo Challenge
Dallas - Ft. Worth

September

September 3
First Sunday



By Scott DeWalt,
Competition
Coordinator

We've got some winners in our midst! Congratulations to the Waz, Rob Kolacny and Jimmy Paige. These were the Foam Rangers

who took away medals from the 2006 Aurora Brewing Challenge.

Rob "Waz" Kolacny:
1st Place Vienna Lager
1st Place English Pale Ale

Jimmy "Stairway" Paige
2nd Place English Pale Ale
2nd Place American IPA

Lone Star Circuit

The results from the Bay Area Mashtronaut's Lunar Rendezbrew XIII will soon be in. There is a great expectation that the results from this important competition widen the lead for the Foam Rangers for the coveted Homebrew Club of the Year in the Lone Star Circuit.

Individual Standings:

25 Richard Dobson
Red River Brewers
18 Mark Wedge
The Cap and Hare Homebrew Club
13 Steve Haney
North Texas Homebrewers Association
12 David Majoras
Ale-ians
11 Rob Kolacny
Foam Rangers

Team Standings:

32 Jeff Reilly & Jimmy Paige
Foam Rangers
3 Kristen England & Thomas Eibner
Saint Paul Homebrewers Club
3 Dennis Evans & Joe Johnson
The Cap and Hare Homebrew Club

Club Standings:

72 Foam Rangers
40 The Cap and Hare Homebrew Club

Competition Corner

26 Red River Brewers
24 North Texas Homebrewers Assn.
23 Bay Area Mashtronauts

Full listings of the current standings and upcoming events, as well as the rules, points awarded and officer contacts can be found on the web site <http://www.lonestarcircuit.com>.

Upcoming Competitions

There are two new competitions coming soon.

The first annual Alamo City Cerveza Fest (ACCF) will be held in San Antonio on August 12, 2006. The ACCF is AHA/BJCP sanctioned. More information about the competition can be found at www.BexarBrewers.org and <http://groups.yahoo.com/group/SABeergroup/>

The North Texas Home Brewers Association presents the 2006 Limbo Challenge, to recognize the best of the refreshing low-gravity beers perfected by homebrewers across the nation. The Limbo Challenge rewards nuance and skill in brewing the beers we drink and drink and drink. You brew it - you quaff it - you love it. Now enter it! Entry categories are limited to lower alcohol beers with starting gravities of about 1.050 or below. The Limbo Challenge is an AHA sanctioned and BJCP sanctioned competition. For more information, please visit: <http://www.nthba.org/limbo/LimboWebPage.htm>

The Dixie Cup

There are only a few weeks left before entries are due for the Dixie Cup! Get those big beers ready and start thinking about the ones that will condition quickly. Now is also the time to start making your hotel reservations. Be sure and mention you want the "Dixie Cup" rate. The hotel information:

Crowne Plaza
12801 Northwest Freeway
Houston, TX 77040
(713) 462-9977

Check out the Foam Ranger's web page (<http://www.foamrangers.com>) for more details about this year's Dixie Cup!

Dobbs called Bush's plan "just another name for amnesty. We must secure our borders and ports. Communist China is obviously behind this. Corporate America is continuing its war on the American Middle Class beer drinker. There is an even greater threat. Lazy and notoriously cheap American homebrewers will hire these people to do their homebrewing and soon forget how to brew their own beer!"

Officials for the megabreweries dismiss these fears: "Without these migrant brewers we will be forced to relocate or 'outsource' our megabreweries overseas. By allowing them here, we can keep these breweries, profits and jobs for Americans here! Who can complain about cheap beer?"

The brewers' plight parallels that of Eastern European nuclear scientists. As parsimonious officials shut down laboratories, many wondered if these scientists would sell their knowledge and skills to terrorist states. Thousands are believed to have fled in what was described as a "brain drain." CBA officials fear that this new "beer drain" of talented brewers constitutes a threat to the safety and well being of America.

Concerned citizens are already demanding that government's agencies do more to stop this wave. However, officials claim that the Border Patrol is already overextended guarding the Canadian border, whose inhabitants enter America to buy more palatable beer. American port officials are also too concerned about potential weapons of mass destruction being smuggled in to worry about a "few unemployed Slavic brewers" and their "weapons of swiil beer production."

Is there hope? Some believe that the recent recovery of many of the Eastern European economies will draw these brewers back to their homelands. Until then what is to be done? Foam Ranger Competition Coordinator Scott DeWalt suggests a solution: "Homebrewers should open their hearts, homes, and brewing equipment to these fellow, if foreign, brewers! Get them to join our club! Just think how many Lone Star Circuit entries we could get out of 'em."

Not Your Average White Beer

Greg Koch of San Diego based Stone Brewing Company announced the limited release of Aryan Bastard this month. Stone CEO Koch explained the need for the beer. "Aryan Bastard is intended for the 'bubba crowd.' For years microbreweries and brew pubs have found it difficult to convince many 'rednecks' to try anything other than the 'fizzy yellow beer' to which they are accustomed. This beer will change that and reach out to this neglected demographic. We brewed it with 80% rare and almost forgotten white malt (1° Lovibond) and 20% American produced white sugar. The stuff is lighter than Duvel! To please our desired new market we decided to use only pure German Tettnanger Tettnang hops. They won't have to worry about any hops mixing here! (We would have gone nearly broke if it hadn't been for the fact that this demographic doesn't need much bitterness in their beers) However, because of the controversy associated with this release, it has been limited only to places where the Civil War is still being fought"



Aryan Bastard
Aryan (ar'EE joo) n.
A supposed cousin race of non-human
Caucasians esp. having Nordic features

Aryan Bastard Ale: You ARE worthy! This is a racist beer. You will probably like it when you find out it is brewed only with the purest rare all white malt produced in Anglo-Saxon England, all American White sugar, American yeast, and naturally pure German hops. It is brewed by a small company that is owned by Americans and not foreigners like the megabreweries. Our company does not have the millions to waste on advertisements for sports increasingly dominated by non-white athletes. You might have noticed that it is bottled in red long neck twist-offs that will come in handy when someone who does not look or talk like you disagrees with you and have to re-educate him by striking his head with it and defending your unpopular point of view. Of course we are wasting our time since you probably can't read this anyway....



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 you thought the Bluebonnet Cup was only phallic!



Do I really need to caption this?



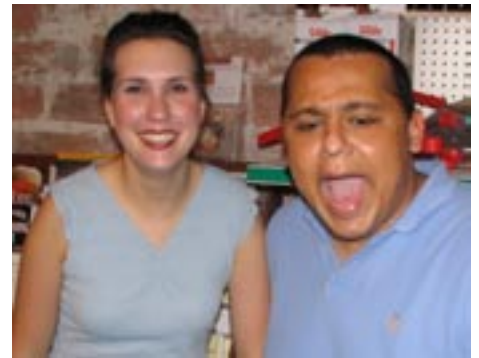
Some people just can't handle a photographer in a kilt...



Seriously, Reena.. Being raffled off is nothing to worry about!



YOU! Have you tried this? Get over here!



FOAM RANGER

We went to the Astros game! There was beer there! We had a lot!



Once again, Sandy proves a pretty woman can get pretty much anything she wants...





I don't care what the book says, you're doing it wrong.

Doak and Andrew get cut off...



Wooooooo!
I like this Beer...

They call me "Dr. Love."



So here's one to get me in trouble with Storge...



This picture's going to get me in trouble at home...

FOTO PAGES



Please tell me he's not taking a picture of my ass...



And these?
These are just trouble no matter HOW you take it...



This is fun, but I really need to be going...



(Continued from page 3)

Think of it as offering the best malt qualities of a Helles with the best hop qualities of a Pilsner. Aroma is somewhat malty and hoppy with some DMS permissible. It is usually stronger than other light lagers. The water in Dortmund is quite sulfury and this accentuates the hops and can give it a minerally taste. These beers are hard to find. I'll be bringing Sapporo Reserve and Ed Moore will be bringing a homebrewed example.

Here's the BJCP stats:

Lite	Standard	Premium
Malt Liquor	Helles	Dortmunder
OG		
1.030-1.040	1.040-1.050	1.046-1.056
1.050-1.060	1.045-1.051	1.048-1.056
FG		
0.998-1.008	1.004-1.011	1.008-1.012
1.004-1.010	1.008-1.012	1.010-1.015
IBUs		
8-12	8-15	15-25
12-23	16-22	23-30
SRM		
2-3	2-4	2-6
2-5	3-5	4-6
ABV		

3.2-4.2%	4.2-5.1%	4.7-6%
6.25-7.5%	4.7-5.4%	4.8-6%

Following light lagers we move on to the light hybrids (quasi-ale, quasi lager) beers. Cream Ales used be stronger and hoppier before the Depression and World War II. Cream and sugar can make up almost 40% of the "grain" bill, giving this beer a sweet "creamy corn" like aroma (with some DMS) but no malt or hops. Hops are low to medium in bitterness and flavor. Cream ales are very, very clear and can be made with either attenuative ale or lager yeasts and soft water. Joe Lindsey is bringing a homebrewed cream ale and we will have some of the famous Genesee Cream ale. Who doesn't love a Blonde? Made with more malt (although some use as much as 25% wheat and sugar), these have a maltier aroma and flavor than cream ales. English or Kolsch yeasts frequently result in fruity flavor and aroma esters. Low to medium hop flavor and aroma is present. We will have Flying Dog Tire Biter and Alamo Golden (made by Real Ale) Next we move on to Kolsch Bier.

and are usually filtered. They are usually well attenuated and can finish tangy or dry. Once again use an attenuative yeast and very soft water when making a Kolsch. A great summertime beer, I can't wait to go to Koln and have some served by the waiters in the traditional funny small glasses. (I hear they keep track of your bar tab on the beer mats!) You readers can make that dream possible. Just PayPal your donation to my e-mail! Last month I brought back some bottles of Reissdorf Kolsch from Lost Wages. We will also have American style examples such as Steamwork's Colorado Kolsche and Schlafly's Kolsch (thanks George and Sandy West for both) as well as Saint Arnold's Fancy Lawnmower (thanks Bev Blackwood!) and Pyramid Curveball. Joe Lindsey will be bringing a homebrewed example. Finally its time for Pilsners! Bohemian Pilsners have a strong malty aroma and flavor and are characterized by prominent spicy Saaz hops. When poured, they have a creamy long lasting head. Moravian malt is used. When undermodified malt is used, a decoction mash is recommended. However, most Moravian malt today is modified sufficiently. Water in Pilsner is damn near closed to distilled, so use soft water when brewing and an authentic Czech yeast. Naturally, we will serve the originator of the style, Pilsner Urquell, as well Czechvar (the original Budweiser) and Saint Arnold Summer Pils (thanks Bev!) [BTW, *The Summer Pils has won in the Munich Helles category at the GABF. - Ed.*] German Pilsners tend to be lighter in color, drier (and more carbonated) and hoppier than their Czech cousins. This tendency gets stronger as you travel north from Bavaria. The hoppiness and dryness is helped by the high sulfate water used in brewing. German pils malt can also lead to some DMS. We will serve Poland's Perla Pilsner, Rogue's Uber Pilsner, Pinkus Ur Pilsner (thanks George and Sandy), Bitburger, Warsteiner, Paulaner Pils, Spaten Pils and my favorite, Victory's Prima Pils. The evening will conclude with Classic American Pilsners. Commonly called Pre-Prohibition Lagers, they were

These beers are definitely thirst quenching! Real Kolsch is made only in Cologne (Koln in Deutsche). The volk there zealously protect the name and authentic Kolsch is next to impossible to get here. They traditionally have less malt aroma and taste than Blondes but can have a slight sulphury aroma. Frequently a subtle fruit ester is detectable. German versions are as clear as Cream ales

(Continued on page 10)



**Thanks to all
the Foam Rangers
for your support!**

Amber Ale, Brown Ale, Texas Wheat
Fancy Lawnmower Beer, Elissa I.P.A.
&
Winter Stout, Spring Bock, Summer Pils,
Oktoberfest, Christmas Ale

Come tour the brewery!
Saturdays at 1:00 PM

<http://www.saintarnold.com>

2522 FAIRWAY PARK DRIVE
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HOUSTON'S FIRST MICROBREWERY

judging experience and feedback?" instead.

The mead seminar was one of the new, much discussed, highly hyped, BJCP continuing education program seminars. We were supposed to be able to earn 0.5 non-judging points for attending the program and then judging a mead and turning-in scoresheets... Well, we listened to the guy's sermon and sampled some great meads, but the only thing Colby and I got out of it was: beer judges don't know how to judge mead! i.e. meads are NOT beer, SO beer judges have no business judging mead, AND meads need their own, specialized judges. I agree, but get off your soapbox, quit preaching, and educate me!

Let's face it. The BJCP exam has exactly zero questions about mead on it! I agree that it is high time they test judges on their knowledge (or lack, thereof) of meads! In fact, the BJCP has been discussing this topic for a while, and have started to develop a whole new division, devoted to mead judging. In the future, you might actually see two different types of BJCP judges: i.e. BJCP Beer Judge and BJCP Mead Judge! And I think that is great!

The family accompanied me to Nationals this year. Stephanie and the kids did Disney, while I did beer. This limited my drinking, but I did manage to make and enjoy all of the evening events and a couple other daytime seminars: Randy Mosher's "Beer & Food: Finding the Perfect Pair", which was like a Fred Tasting where everyone listened and Todd Ashman's "Barrel Aged: A Look at the Use of Wood in Brewing", which had more beer going around the room than the Friday keynote lunch with Greg Koch from Stone Brewing! Everything from barrel aged fruit lambics and Flanders reds to whiskey barrel aged imperial stouts and barleywines! I never really cared about wood aged beers before, but want to try to brew some now!

The main problem with the BJCP's new continuing education program exams

was that the test taker had to come into the seminar knowing much more about the topic than was presented, if he was going to have a chance at passing the quiz and receiving his non-judging BJCP points. We are discussing the registering of our Dixie Cup milli-conference as a BJCP continuing education program. The AHA was really the beta test of this new concept, so we will try not to make their mistakes with our event... Speaking of Dixie Cup... Have you been brewing? We've moved the entry due dates up a week this year to allow us to have an extra weekend of judging - which should relieve some of the pressure... ...Can you imagine? The pubcrawl bus leaving on time! That means late entries are due Friday, October 6, 2006! We'll finish sorting them the next day and start judging the next!

That's only 2 1/2 months left to brew! Plenty of time for session ales, but if you're gonna brew something big or a lager, you'd better get on it! Jeff Reilly's been brewing! He brewed the giveaway beer for this year's Dixie Cup last week - a dubbel with an O.G. of around 1.080! - more like a tripel. What a brewer this guy is! He's been working offshore in Africa all month. He gets off a 12 hour flight, drives home and then brews 20 gallons of giveaway beer! I can barely function after a flight like that - all I want to do when I get home is sleep! But this guy brews beer all day!

Another great guy that we need to acknowledge more often is Scott Birdwell! We tend to take Scott and the guys at DeFalco's for granted because they have always been there for us and have always done so much for the

Foam Rangers and Dixie Cup! Among other things, DeFalco's Home Wine and Beer Supplies has donated all of the ingredients that went into the 20 gallons of 1.080 giveaway beer! We offered to pay for it, but he refused to let us! Thanks Scott!!!

Now, that's how we can afford to keep Dixie Cup the value it is!

A look into our short-term future reveals many beer events and few free weekends! Some are old traditions that we've all come to anticipate; some are new ones that we all hope are successful and will continue...

We've got the Lunar Rendezbrew XIII, held on Saturday, July 29th, from 4PM to 10PM, at the Bay Area Community Center, 5001 NASA Rd 1, Seabrook, TX. Then there's the Alamo City Cerveza Fest, on Saturday, August 12th, at Blue Star Brewing Company, on S. Alamo Street, San Antonio, TX. Also in August, is the 2006 Limbo Challenge, presented by the North Texas Home Brewers Association, held August 26th at Big Buck's Brewery & Steakhouse, in Grapevine, TX.

We will have the Austin Pub Crawl again this year! A long-time Foam Ranger tradition continues! This event is usually held on the last Saturday of August, but that date was not available this year. After much searching and schedule checking, the Austin Pub Crawl will be September 23, 2006. It's not the best date for everyone, I know, but it's the best we could find... We will depart from St. Arnold's Brewery at 9 AM, travel to Austin, spend the day visiting many pubs, leaving Austin at 8 PM to return to St. Arnold's.

That's all for now! See you at the Pool Party!!



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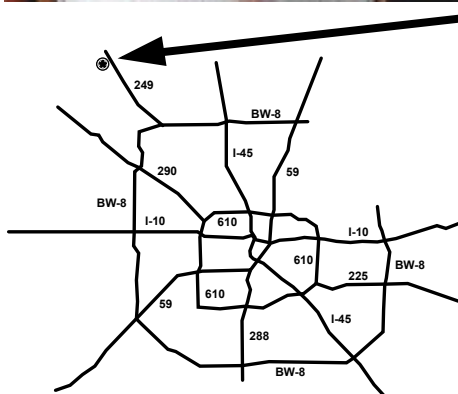
(Continued from Page 8)

originally made by immigrant Germans using American ingredients. After the fifteen year national tragedy known as Prohibition, the style largely died out (or, if they were still made, they were wussier versions). American homebrewers resurrected it in the Eighties and Nineties. Because they are made with as much as 20% rice or corn, they can have sweeter aroma and flavor than continental pilsners. If rice is used, they can also be quite dry. We will offer Sierra Blanco Pilsner from New Mexico, (thanks George and Sandy!), North Coast Scrimshaw Pilsner, Sierra Nevada Summerfest, New Belgium Blue Paddle, and Rogue Imperial Pilsner (thanks again George and Sandy!)

I've never been to a Pilsner meeting but I hear bringing non-BOM beers is quite common. Make sure you keep that tradition and bring your homebrewed examples of any style! If you get a chance, drop me a line what you're bringing so I can add it to the list. Remember... Only YOU can keep us from drinking light hybrids, lagers and pilsners all night!

*Free beer to anyone who can identify this allusion!

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



Yeast upon reaching final gravity...

Well, nothing left for me to do here. Time to go settle down.

Mild Ale.

© 2006 John Burrow

OH GOD! THAT'S IT I'M DONE. NO MORE. NO MORE! I QUIT. BLEHHHH!

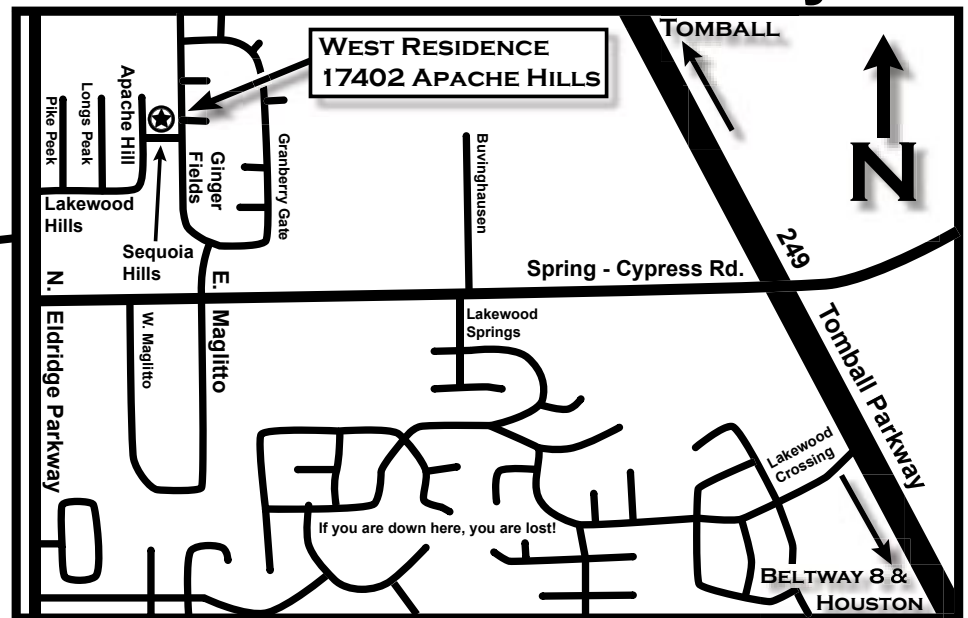
Barleywine.

Here's the Hybrid/Pilsner BJCP Stats:

Cream G. Pils OG	Blonde Bohemian	Kolsch American	
1.042-1.055	1.038-1.054	1.044-1.050	
1.044-1.050	1.044-1.056	1.044-1.060	
FG	1.006-1.012	1.008-1.013	1.007-1.011
1.008-1.013	1.013-1.017	1.010-1.015	
IBUs	15-20+	15-28	20-30
25-45	35-45	25-40	
SRM	2.5-5	3-6	3.5-5
2-5	3.5-6	3-6	
ABV	4.2-5.6%	3.8%-5.5%	4.4-5.2%
4.4-5.2%	4.2-5.4%	4.5-6%	

Lost: Club Scrivener & Club Historian. Last seen at June Foam Ranger meeting attempting to unsuccessfully break plastic cup on head. Answers to "Uncle Fester." Should be approached with extreme caution due to unpredictable behavior. If found, contact Brewsletter Editor - Editor@foamrangers.com

Where's the Pool Party?



resigns or reverses what they see as a tragic error.

Dubai Ports World, one of the world's largest port firms, won the contract when it offered the lowest (and only) competitive bid this month to host the 2007 AHA National Competition.

Rumors have been circulating that the AHA has had considerable difficulty securing a site and volunteer club(s) to host the 2007 event after refusing to allow the event to be held in Alaska. Officially, they credit the delay in naming a site to a lack of site visits and claim the selection process was proceeding normally before the radical change of direction.

Glass explained his decision: "The AHA Nationals have just gotten too large for any group of homebrew clubs to host it any longer. I mean it's a royal pain in the ass to supervise this thing. I have to be nice to people I dislike intensely, I have to beg folks to help and in the end I owe a gazillion people and clubs favors. It's hard to get judges, folks to sort and data enter the beers, to advertise and to promote the competition, to make awards, etc..."

Then when the competition finally comes we don't even get to enjoy the thing, we are so friggin' busy running around working! The idea came to me while we were visiting one of the Regional Competition in, well, I don't remember the exact place (Imperial Stout was involved!) I just know it wasn't Houston because it wasn't on a bus! The hosting club made it run like clockwork, we drank like fish and didn't have to do a damn thing! Suddenly, like a light bulb in a comic strip, I thought, "Why not contract the AHA Nationals out to a professional company! We have the cash. Or at least I think we do!"

The Dubai company has never hosted a beer competition of any kind. Chief Operating Officer Edward "Ted" H. Bilkey explained why his company chose to enter such unfamiliar ground: "Well, to be honest the company is still reeling from the fallout of the \$6.8 billion US Ports fiasco [The company withdrew its contact to control six US ports after much bi-partisan Congressional criticism]. When we saw that no one is their right mind would try to run the AHA National

Homebrew Competition, we were desperate enough to try, submitted our bid, and to our deep regret won." Though the company's specialty is port security, Glass quickly dismissed fears that its inexperience would be a problem: "We think a lot of its port skills are transferable to running a beer competition. You ever have to deal with Union Longshoremen? Drunken homebrewers will be a breeze! We can use the port cranes to lift the beer pallets. Beer storage? No problem. Dubai has kindly permitted us to use their Ski Dubai facility. We will have a twenty five story tall building that will keep our brews at 32 degrees! And they will let us ski for free! And if that fills up, we can also use the new Dubai Sunny Mountain Ski Dome that opened this year!" He then offered a long list of what the company has promised to provide and to do better:

All entry sorting, data entry, storage and judging
Medals, best of show awards and first place awards almost as cool as the Dallas Bluebonnet Steins
Hotels willing to put up with homebrewers
A t-shirt and giveaway beer that everyone likes
Raffle items and raffle hosts
Kegs of "a suitable alcoholic beverage"
Though many have expressed misgivings about the deal, long time AHA critic Steve Moore has led the opposition. "What the Hell was the AHA thinking? These guys don't even drink! Anyone ever really study Dubai? It's a monarchy that imports desperate people to do its dirty work. There are even unconfirmed reports that slavery exists there! And what's more... one or two of the 9/11 terrorist came from there and they laundered Osama Bin Laden's or Saddam's (I get them confused) money. I ask 'Do we really want those bloody hands to handle our precious homebrew?'"

Moore continued his rant, "Gee what will the food consist of...dates? I'm a fan of *Matchbous* [spicy lamb with rice] and of course *Hareis* [slow cooked lamb and wheat] is a favorite of mine but who's going to want to eat *Mehalabiya* [pudding sprinkled with pistachios and rose water]? What beer could anyone pair with that stuff?

And I guess we will replace the Bus Pub Crawl with a Camel Pub Crawl, huh? Are we gonna stop drinking and judging five times a day and pray to Mecca? And what about women? The AHA is already a 'female deprived environment' I guess they will be kept in separate rooms if allowed to come at all."

Glass called Moore's remarks racist, sexist, and xenophobic. "Dubai has been one our foremost allies in the war against terrorism and light beer. They are one of the most westernized of all Middle Eastern countries...As far as their not drinking, I guess the Putz [Moore] has never bothered to go to Dubai as I have (on Dubai Ports' nickel of course) and knocked back a few brewskis at *The Aviation Club* in the Irish Village. And don't forget that long bar at *Al Garhoud's*! Boy do I have some stories about that place! We even got a waitress to take off her *hijab* [Arabic veils women frequently wear]. Moore is way off on this one!" The argument has continued unabated. Some hope Dubai Ports will simply bow out of the deal sparing the AHA any further embarrassment. Charlie Papazian however, has threatened to use his previously unknown veto power to halt any effort to rescind the contract. "I have complete faith in Gary and his decision making. Besides if he quits what other guy could we trick into running the Nationals next year?"



Rangers at Real Ale's anniversary party

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

Brewsletter office
8715 Stella Link
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**The July club
Pool Party is:
8 p.m. Friday,
July 21st
at the
West residence
(See map inside)**



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