



The Foam Rangers Newsletter Urquell

All the beer that's fit to drink

March- Volume 27 Pints- Issue 3

WAZOO CALLS FOR SURGE TO WIN BLUEBONNET BUT IS IT ESCALATION?

In This Issue:

Wazoo	2
Secondary-Belgian Beer	3
Tipsy Kitchen	4
Scrivener -Birth of Cool	5
Competition Corner	6
Burp & Farts	7
Lonestar Circuit Update	8-9
Art Forum	11
Random Stuff	13

March Meeting:

Friday

March 16th

8:00 p.m.



By "Titanic" Bob Daugherty

Grand Wazoo Bob "One Term" Daugherty called on the Foam Rangers to support what he termed "a surge" to win the upcoming Bluebonnet Brew-Off. Opponents say the plan is just another word for escalation that allowed previous Wazoos to win and hold on to the phallic shaped trophy. Even more controversial is the plan to draft Rangers and recall some from retirement for Ranger service. Unfortunately, debate on the issue stalled at the recent barleywine meeting and it may be too late for the action required to keep the trophy in town. In the meantime many are suspicious that this is

just the first step more serious competition escalation.

At the barleywine / holiday beer meeting last month the Grand Wazoo announced the following: "I believe that recent events leave me no choice but to demand a surge in Foam Ranger brewing and Bluebonnet entries. I know that many have demanded that we actually cut back and let another club win this trophy. However, I do not intend to be the first Wazoo (in several years) to lose the Bluebonnet!" Daugherty's announcement was immediately greeted with

(Continued on page 10)

The Brewsletter Urquell

The Official Foam Rangers
Zine

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We need one!

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This month was a rush so forgive
any typos or misprints. See ya
next month.

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lished by the Foam Rangers
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Out (of) The Wazoo



By Grand Wazoo

"Titanic
Beer me"
Bob
Daugherty

Unfortunately a tragic event has shaken up the Houston homebrewing area since our last meeting. Ken Rich, a longtime DeFalco's employee, Foam Ranger and KGB supporter passed away. Ken was the owner and operator of the Brew Stop homebrew shop and could always be seen at homebrew events. Many of us had talked to him at the AHA Rally just a few days before his death. I know Ken's family appreciated the notes, donations to MS, and our attendance at his funeral. We will miss Ken and to honor him we are having special category at this year's Dixie Cup named after Ken's tag line, "It's Just Beer!." Details of how that style will be judges will be found later in this article.

Holy Inebriation Batman! What a fan-friggin'-tastic barleywine and holiday meeting we had last month! I could not believe some of the great beers that members brought to complement our Secondary's Scott DeWalt's already outstanding line-up. I can't remember you all but special thanks for **Philip Verdieck** for Old Horizontal and Cliff Peery for the New Glarus barleywine! **Rebecca Weitzenhoffer** did an incredible job with the food and both **Storge West** and **Charles** "Where's the Other Bastard?" **Vallhonrat** saved my bacon by procuring raffle tickets!

The **Bluebonnet Brew-off** will soon be upon us. I hope many fellow Rangers will be joining Was Waz Rob, "Beeriac"

Heniff, Treasurer Eric Glaves, Thomas Chaka, and several others of us by attending this great event. Even more important I want to thank all of you that sent your precious homebrew (and money) to help the Rangers try to keep the Bluebonnet trophy in Houston. It will be a challenge this year but with your help I hope we can. Be sure to thank our Was Waz Rob Kolacny and Thomas Chaka for getting our beers, meads, and ciders to the competition safely! We will need kegged homebrew for our room-crawl so if you have any you can spare please let me know and we can arrange to pick it up. I hope you can help.

Please sign up for the **Camp Out** in Warda (near LaGrange) during the weekend of March 30-31. It only costs \$25 a person. "Storge" West and "Czar Emo" Moore are heading it up. We also need some kegged beer as well as bottles (of commercial and homebrew) for this event. I am not much of a camper myself but the First Lady of Homebrewing and I had a great time last year. "Chef Emil" Campos and Nannette cooked up some great meals and the beer was naturally excellent. There's a fishing hole for the kids as well as plenty of room for them to run off their stored energy. Last year there were even several sightings of Big-foot! (I will try to not accidentally shoot Scott Weitzenhoffer again this year!) Some of us toured the ruins of one of Texas' first breweries—the Kreische. There are hook ups for those of you with campers or RVs. Some folks brought along their brewing equipment and brewed! I think it is a great opportunity to learn not just more about your fellow Rangers and their "famblies" but also members of the other clubs and their families who will attend. Contact E Mo or Storge or visit the website (given later in this Brewsletter) to find out more.

In May our rival club to the north will be hosting its Big Batch Brew Bash (BBBB. It's two "B's" better than the Bluebonnet). For those of you who have not at-

(Continued on Page 14)

Belgian Beer Anyone?



Secondary Fermenter

Scott Dewalt

There can be little doubt that the flavorful and unique brews that come from the Belgium area are among our favorites. From light to dark, session to mind-benders, these beers are as varied and interesting as one can hope for in a single style. Though they have enough commonality to lump them together (well, besides geography), they are varied with enough nuance to keep the serious beer geek interested in the style for many a session.

Yet as well understood as the styles are, there are plenty of myths out on Gore's Internets. Here are a collection of a few and my take on the best way to answer.

Myth 1: Belgians are infected beer!

Sour beers aside, the Belgian yeast that gives so many good brews their distinctive flavor is most certainly an infection. These delicious concoctions have been infected with the yeast *Saccharomyces cerevisiae*. Most dolts who proclaim this myth as true are missing the point that Belgian beers use the same genius and species of yeast as their favorite Cream Ale. Belgian beers are not infected, they just are.

Myth 2: It is hard to get rid of Belgian yeasts!

This myth implies that once you let Belgian yeast loose in your brewery you're going to have trouble going back to "regular" yeast. While this may be true with *HYPERLINK*

["http://en.wikipedia.org/wiki/Brettanomyces"](http://en.wikipedia.org/wiki/Brettanomyces) \o "*Brettanomyces*" *Brettanomyces* yeast (also used in Belgians and there are plenty of people who say this is a myth,

too), it is not true with most of the yeast one would use to make most styles of Belgian beer. Brew a Belgian and clean and sanitize with your favorite process and/or chemicals. Worry not, your next Bud Light clone will be OK if you reuse the same plastic racking cane. (Chris Colby, editor of *BYO Magazine* is a fan of the lambic style. He has told me that he uses the same plastic fermenters for his lambics and his ales. Clean and sanitize and you will be fine!)

Myth 3: Put your infected beers into a Belgian category!

Don't. Enough said? Sour beer is sour, it is not infected. If you put your rancid American Pale Ale in the sour category, you'll pay for the privilege of reading the comments on a score sheet with a very low score.

Myth 4: High temperatures are bad!

Uh, while I would not suggest fermenting your Strong Golden in your 100 degree garage, a very good Dubble and Saison can be made fermenting in the mid-80's in your den. How do I know? Just ask my wife what a nice "conversation piece" a rocking carboy in the middle of the living room makes. Don't have a fermentation fridge? Fine, make a big, bold Strong Dark or Dubble. Ferment it right in the middle of the house for all to see. Do it in August and laugh as the cement melts outside.

Myth 5: Underpitching is bad!

Most of the time I'm going to agree with this but we're talking about Belgians here. Feel free to underpitch! Do a single vial in five gallons...ten gallons. Aerate well and be prepared for a little longer lag but you can get all kinds of interesting and nice flavors from the yeast you treat so poorly.

Myth 6: Break out the spices!

Yes, many of the Belgian types of beers we enjoy this coming meeting are going to contain spices of all types and varieties. From the bitter orange peel to star anise, Belgian brewers feel free to put

(Continued on page 10)

Beer of the Month Calendar

January
Porter & Stout

February
Barleywine & Holiday Beer

March
Belgian Ales & Lambics

April
Brown, Old, Scotch, Irish

May
Bocks, Dark Lagers, Dunkel

June
Wheat, Wit, Fruit & Rye

July
Light Lagers & Ales

August
Pale Ale, Bitter & Steam

September
Octoberfest & Smoked

October
Dixie Cup

November
I.P.A. & Ambers

December
Homebrewer's Xmas Party

Chimay (Chimay not) Carbondades of Beef



The Tipsy Kitchen

Emil Campos

Something sad about pouring a whole bottle of Chimay (Chi....may not beer) into a food recipe. Fear not just buy an extra bottle for your self. Or just see that pouring a bottle into the recipe is pouring one for your "dead hommies" Needless to say the following recipe is based loosely on a beef bourgogne, except in instead of using red wine. I use beer. Also note that Julia Child in her Seminal Work Mastering the Art of French cooking has a recipe for Beef Braised in Onions and Beer called Carbondades A La Flamande.

Ingredients:

A few pounds of a roasting meat like top round. Cut into 1 inch cubes

1 onion, diced

2 carrots, diced

3 celery stalks, diced

a Few Potatoes (optional)

4 oz salt pork cut into thin strips

2-4 Garlic cloves crushed

Bay Leaf

dozen whole Pepper corns

A few Sprigs of Fresh thyme chopped

AP Flour for dusting

Beef Stock

1 1/2 TBL of tomato paste

2 Bottles of Chimay Red (one for you and one for the dish)

1. The night before take a large zip lock bag or container and put the following: Cubed meat, Garlic, Onion, celery, car-

rot, peppercorns, bay leaf , thyme and a bottle of Chimay Red together to marinate in the fridge overnight.

2. The day of preparation strain and reserve marinating liquid, and veggies. Separate cubed beef and dry with paper towels.

3. In the meantime take salt pork and begin to cook and render the fat (in a large dutch oven) When the Salt pork pieces begin to become crispy strain them out and reserve the crispy bits leaving the grease in the dutch oven.

4. Dust meat with flour and in small batches brown meat in batches in (mmm..) pork fat oil.

5. When finished throw in reserved vegetables and tomato paste sauteing them in the leftover pork fat. Then after a couple of minutes add the leftover marinade, meat, broth and potatoes enough to cover all.

6. Simmer in an 375F oven or stove for up to 2 hours or tender. Add Crispy Salt Pork Bits in the last 20 minutes of cooking.

7. Serve with egg noodles or rice and a nice Chimay Reserve.

Voila! Enjoy!!!



First Lady Waz Nanette approves of this recipe.

Foam Ranger Calendar

March

16th

Club Meeting Belgians

23rd-24th

Bluebonnet

30th-31st

2nd annual Beer in the backwoods Camp out

April

1st

First Sunday
Officer's Meeting Bull & Bear

3rd

Waz's Birthday he likes strong beers.

14th

Brew- in Defalco's

20th

Club meeting
8 pm Defalco's
Old Ales & Scottish Ales

21st-22nd

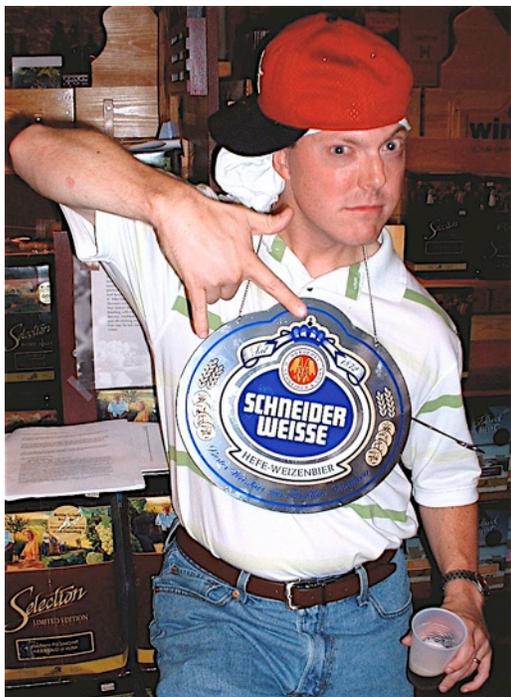
MS 150

May

6th

First Sunday
Stag's Head

I am Doak Here me roar.



The Scrivener

Doak Proctor

Well, folks, we made it through another B-A-R-L-E-Y-W-I-N-E meeting without any grave incident (as far as I know). Actually, I'm not so sure that's true. Saturday morning, it sure seemed like the inside of my head was bruised, something fierce, but it was all worth it. Y'know, a couple gallons of Gatorade and half a bottle of Bufferin makes just about anything a little easier.

Before we get any further, I have to note a couple things. First, the food was great. There's no more important meeting for food the February, and Rebecca came through with flying colors. There aren't too many places or times in this world when I can chase some pirogi with a little bit of sushi and some tortilla chips, but a Foam Rangers function is one of those places and times. I hope y'all liked the barbeque, too.

Next, we all need to thank Philip Verdieck, the Wests, and Ed Moore for supplying some fantastic commercial beer that we just can't get around these parts. It seems like these folks bring us something special every month, and it really is a fun to try (or recall) some of these fine beers. At the same time, I must doff my cap to the good Kris Morris for bringing us a fair measure of Two Rows' barleywine to savor. High honors also go to Da Waz and Wuz Waz for their "Stronger than Superman, Batman and Spiderman," Joe Lindsay for his "Oobie Doobie," and Benny for his superb and venerable "Roof Tar" impe-

rial stout. It's nice to remember that we're a homebrewing club. By the way, the secret to that wonderful Roof Tar is simple: 45 degrees.

As you might imagine, my memory is little foggy from that night, and my notes ain't a whole lot clearer, but I do recall that we managed to have a meeting that night. Mike Heniff kicked off the evening with a little CEP. T-Bob fulfilled his Wazerly duties by updating us on the coming campout, reminding us to pay our effin' dues, handing out some pretty slick membership cards, and exciting us with his gripping oratory. Herr Heniff also made sure we all were getting some Bluebonnet entries together, along with some other stuff. After that, I managed to take home about half of the raffle, so I can't complain.

The highlight of the night came when T-Bob helped out with some of the pouring duties. He was passing around a treat made up of some barleywine, spiked with a little absinthe. Was Waz Kolacny asked, "is it safe?" T-Bob just poured and said, "well, it's not legal." Without missing a beat, the fearless Red-Kneck nodded and drank.

The Officers' meeting and First Sunday were equally rousing affairs out at Onion Creek. Foam Rangers and KGBers came out en masse to enjoy one hell of a nice day out on the deck. Pitchers were plentiful, and we got to watch our own little episode of Cops out in the parking lot. That's not a bad way at all to spend a Sunday afternoon.

So, this month is Belgians, and it promises to be a real whopper.



**Pay
your
Dues!**



Competition Corner

Lone Star Circuit President

Mike
"Beerriac"
Heniff

quick!

<http://www.beertown.org/events/nhc/index.html>

Lone Star Circuit www.lonestarcircuit.com

The Lone Star Circuit is a group of Texas homebrew competitions with the same goal of promoting homebrewing and homebrew contests in Texas. The awards at the end of the year are some of the highest honors in homebrewing. See the above mentioned website for more info.

Attend Bluebonnet Brew Off

The Foam Rangers have around 150 entries at Bluebonnet this year. Lower than our normal output but still enough to put us in the hunt. Also, be sure to attend this grand event, what can beat two full days of beer drinking??? It occurs March 23-24 in Irving (Dallas area). A number of us are going so if you need a room or a ride, let me or the Grand Wazoo know. More info is at [HYPERLINK](http://www.bluebonnetbrewoff.com/)

<http://www.bluebonnetbrewoff.com/> .

Enter Celtic Brew Off

This is the next leg of the Lone Star Circuit, so get to brewing your English, Scottish, and Irish ales. Entries are due in early May so there is still time to brew. Styles, rules, and other info will be at this site soon

<http://hbd.org/kobb/main.html> .

Enter KGB Big Batch Brew Bash

The KGB BBBB is coming up really soon. This one is in Houston so no shipping is required. Also, the entry fee is FREE so no excuses there either. The style is Imperial Stout, hopefully you already have it brewed, **but you might still have some time!** Entries will be due in early May. The winner will have their batch brewed at Saint Arnolds as a Divine Reserve. Check out <http://www.thekgb.org/BigBatchBrewBash/tabid/52/Default.aspx> for more info.

Master Championship of Amateur Brewing (MCAB)

Expect more next month on this one. We will be hosting the MCAB's next year (we hosted MCAB I back in 1999). So, you all better be entering those MCAB qualifiers to get your dogs in the hunt! Also, mark the calendar the dates are: February 8-9, 2008.

BJCP Basics

The Beer Judge Certification Program (BJCP) is a non-profit organization that is run by volunteers to provide a judging system and guidelines homebrewing beer competitions. Most competitions use the BJCP rules

(continued on Page 12)

Competition Results

Peach State Brew Off (Atlanta, Georgia)

Colby Sheridan	1 st	Russian Imperial Stout
Colby Sheridan	1 st	Imperial India Pale Ale
Colby Sheridan	1 st	Swartzbier
Colby Sheridan	3 rd	Straight Lambic
Rob Kolacny	1 st	Traditional Bock
Mike Heniff	2 nd	Witbier

Master Championships of Amateur Brewing (MCAB), Minneapolis, MN

Mike Heniff	2 nd	Mild
Rob Kolacny	3 rd	American Lager

Upcoming Competitions

Competition Pack and Ship Club Paid Shipping
AHA South Regional (Florida) 4/5/07 Yes
<http://www.beertown.org/events/nhc/entry.html>

Oregon Homebrewers Festival (Portland) 4/26/07 Yes
<http://www.hotv.org/>
(MCAB Qualifier)

Spirit of Free Beer (Washington DC) 4/26/05 Yes
<http://www.burp.org/> (MCAB Qualifier)

AHA National Homebrewing Competition

The AHA National Homebrewing Competition is the largest homebrew contest in the world (it is a multi-site contest). One must qualify in the regional (1st, 2nd, or 3rd place) to advance to the Nationals. Our regional this year will be held in Tallahassee, Florida.

In addition to the competition, the conference in Denver will be pretty cool with a number of lecture sessions and plenty of great beer events and beer tastings. A few of us will venture up there this year, be sure to put it on your drunk schedule and hurry; the event is filling up

BURPS & FARTS



I love the smell of barleywine in the morning...
smells like victory!



**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
HOUSTON, TEXAS 77092

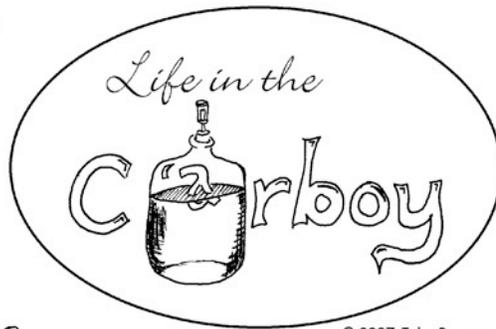
713-686-9494
FAX 713-686-9474

HOUSTON'S FIRST MICROBREWERY

EVERYTIME I MIX THESE STRAINS
STRAINS, THAT PACMAN YEAST
SEEMS TO REALLY OVERTAKE
THE CHARACTER OF THE BEER.

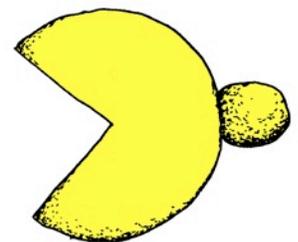


Huh, wonder
why?



© 2007 John Burrow

Run, Jimmy, Run!
YOU'RE STILL FLASHING
BLUE AND WHITE!

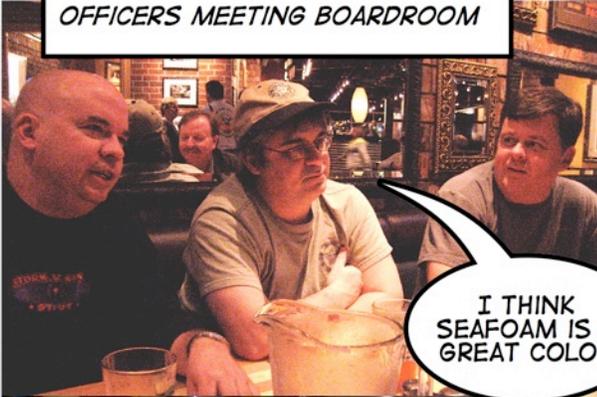


RUN!



FoamRanger Pics

OFFICERS MEETING BOARDROOM



I THINK SEAFOAM IS A GREAT COLOR

THE WITANEK SANDWICH



OPEN.....OPEN

WHERE IS THIS GUY STEVE MOORE?

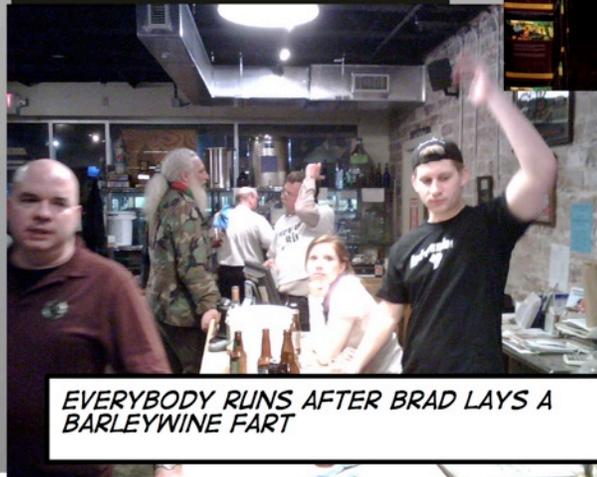


I SEE PUTZ PEOPLE

ED THE "CZAR" DRESSED TO KILL



STANDARD ISSUE CRAZY BENNY PICTURE



EVERYBODY RUNS AFTER BRAD LAYS A BARLEYWINE FART



YOUR COOL BUT YOU CAN'T HAVE MY PRE-PRO LIGHT



THE WAZ RELIVES BAND CAMP DAYS



WILL YOU GIVE ME A RIDE ON YOUR HARLEY FOR SOME PRIZE WINNING BARLEYWINE



ONION CREEK FIRST SUNDAY



RABBLE..RABBLE DIXIE CUP



RABBLE RABBLE BEER N' STUFF



PEOPLE PAUL LEVY TOOK PICTURES OF THAT I HAVE NO CLIE. THANKS PAUL

(Secondary from Page 3)

whatever tickles their fancy into the beers they brew. But not all Belgian beers have spices added. The unique tastes associated with many of the distinctive brews come mainly from the yeast. The yeast are responsible for most of the enjoyable flavors that make the styles so diverse and interesting.

Myth 7: All Belgian Beers are highly potent

Huh? Just because you can't drink three or four triples followed by a dubble or two does not mean....er. Well, it is true that many of the Belgian brews push the alcohol envelope but there are many that are nice session beers. Belgian Wit beer is great in the summer after mowing the lawn and is typically a brew you can drink for a long while without falling over. Some Belgian Pale Ales are bordering on the session beer as

well. Know what you're drinking and you can enjoy the Belgian flavor for hours.

Myth 8: Phenolics – its in the genes

The wonderful phenolics we get from many strains of Belgian yeast are not a result of broken biochemistry. These are just the characteristics of these fine strains. There is nothing broken about the yeast – abuse it and enjoy the result but do not for a minute think you are brewing with something a chemist has altered.

So there you have it – a set off commonly held beliefs about Belgian yeast that do not quite live up to reality. Trolling around the Internets will show you there are a lot of ostensibly smart brewers that guilty of spreading these myths. Sit back, enjoy a nice Belgian beer and know that you know the myths of Belgian brews.

(Surge from Page 1)

a mixture of boos and some applause. He continued, "Some say that our Coalition of the Swilling is a farce and that it is falling apart. Some are demanding that we cut back our entries to the Bluebonnet, and save the money that we give the Dallas brew clubs to judge our entries. But I say, " No, NOOOOO!"

After his announcement Daugherty took questions from the membership. Steve Moore asked, "Grand Wazoo couldn't we better use that money to buy hookers and barleywine?" Daugherty replied, "Putz you raise a valid point but we must keep the trophy here in town even at even such a high cost as much deprivation at home." Jimmy Paige inquired, "Wazoo the Dallas Fort Worth clubs rarely enter our Dixie Cup and even more rarely actually attend." Daugherty responded, "Stairway too makes a valid point, but we will fall down when they stand up, when they throw up we shall fall back. If we did not continue to send entries to the Bluebonnet, it would not become the biggest single site homebrew competition... IN THE WORLD! Instead that honor and burden would befall the Dixie Cup."

Daugherty next unveiled the specifics of his plan. "At current brewing rates we cannot achieve our goal of 500 Bluebonnet entries. The defection of E Mo to the KGB has greatly decreased entries. Therefore I am calling on an 'involuntary enlistment' of Rangers to brew. Increased dues will pay for all ingredients. Today I have named General Mike "Beeriac" Heniff to organize this smarter brewing deployment."

Heniff then stepped to the stage and using a Power-Point displayed his OB (Order of Brewing) "I have listed all current and former Rangers and Bluebonnet medals. I have cross-indexed each with the beers he/she has most successful at winning in past Bluebonnets over the past ten years and assigned beers for each to brew. The brews have been carefully timed so that each will peak at the time of the Bluebonnet. Your brewing regimen is currently being distributed. I suggest you do not deviate from and stay the brewing course. This will maximize our winning medals and give us more medals for the buck (and the club so to say). In addition I am re-enlisting several of our 'retired brewers' such as Steve Moore, Wes Woods, Buck Wyckoff and Andy Thomas. I know these brewers have done their time and earned their rest but ALL will have to make a sacrifice for the club."

General Heniff next began to demonstrate his brewing plans to win the AHA National competition in 2008 but was interrupted quickly by Wazoo T Bob. Sources say that Daugherty could be overheard whispering to Heniff, "One competition at a time Beeriac, one competition at time. It is too early to reveal our long range strategy. There might be KGB spies in our midst." T Bob then pointed to Czar Ed Moore. Beeriac's plans immediately provoked fierce resentment in the ranks. Wyckoff began leading a chant "Hell no! We won't brew!" Andy Thomas displayed a sign that said "Draught Beer Not Rangers!" Secondary Fermenter Scott DeWalt then evoked a little known rule entitled the Beer Powers Resolution and demanded a plenary session of the Rangers to debate the issue. Some wanted to withdraw immediately all

(continued on page 12)



Homebrew Photographer exhibit causes conservative outrage.

Art Critic

Dieter Von
Schoenfeld

New York- A recent exhibit of photographs at the Guggenheim museum of art has sparked controversy amongst opponents of the National endowment of the Arts and Conservative Home brewers. The exhibit titled "AHA is shite" which includes a number of controversial works, have ignited debate in the art world.

The most incendiary of pieces titled, "Piss Carboy", features a fermenter carboy sitting next to a toilet (with the seat up no less). Protesters carrying signs saying things like "God hates non-sanitizers", led by conservative Wuz Was Jimmy Page have cried for the exhibit to be removed from the museum.

"Do we want our kids growing up thinking you can just ferment beer without any kind of realistic sanitation?", says a vocal Page.

Other examples that have infuriated right wing zealots include "Modelo with lime" and "Kegs with cans"

Wus Waz Rob Kolacny a voting conservative on the National Endowment of the Arts believes homebrewing is going in the wrong direction.

"First its kegs and can intermingling then its Mexican beer, what next? Commie beer? Not on my watch."

While many protest, the artist Emil Campos feels he is opening up new worlds to the masses. Wearing his thick rimmed glasses and turtleneck sweater, Emil explains his motives.

"I think the world needs to see the ugly side of beer. Contamination, cheap beer, intermingling of styles and the abolition of the modern BJCP program. I am here have people just drink and party more."

Whether Emil's message will be accepted by the masses has yet to be determined, but this German feels this artist's trite and misanthropic undertakings will be quickly forgotten in a world of the Budweiser giants vs. the small micro-brewer.



"Piss Carboy" Groundbreaking art or contamination waiting to happen?



Above: "Modelo 'n Lime" Does Mexican beer have a place with home brewing?

Right: Cans and Carboys, Mixing of dispensing methods. Some see this as the downfall of Western Civilization.



(Surge from page 10)

entries to the Bluebonnet but when DeWalt was reminded that his possible election as Grand Wazoo would be in jeopardy if the Rangers lost the Bluebonnet due to these actions he decided to instead introduce a non-brewing resolution. Member Scott Birdwell demanded that club money not be used to drive Rob Kolacny's Brewing Utility Vehicle (BUV) to Dallas to deliver the entries. However, debate stalled when it was revealed that Kolacny had used his own gas money so the measure would be largely ineffective.

However, the continued flow of barleywine soon tabled further discussion. For now Daugherty's surge has been postponed. However, inside BU sources have stated that he is shifting his attention to the KGB's upcoming Big Batch Brew Batch. Daugherty now claims that he has irrefutable evidence that the KGB is developing weapons of mass competition. He claims an atomic brewing rig larger even than that of Jeff Reilly's is being constructed under ground by the northern brewing club. Time will show but Daugherty is now under investigation for revealing that George West's (vocal opponent of Daugherty's surge) wife Sandy is secretly a member of the group of women brewers within the KGB. Treasurer Eric Glaves said, "We don't like to use the word 'impeachment' lightly (At least no more than once or twice a meeting) but if these charges are true, he may have to go!"



Unhappy about the last of his Barleywine or the planned surge by Waz T-Bob, Scott Birdwell grimaces.

(Comp. Corner from page 6)

and almost every competition uses their set of guidelines. Checkout HYPERLINK "<http://www.bjcp.org>" www.bjcp.org for the competition rules and guidelines HYPERLINK "<http://www.bjcp.org/stylecenter.html>" <http://www.bjcp.org/stylecenter.html>. I would suggest for everyone to download and keep a set of style guidelines; even if you aren't into competitions, they are an invaluable resource for traditional styles (not to mention the guidelines are free).

To steward (serve beer and maintain records) or judge (evaluate beer and fill out score sheets), no "official" qualifications are required for most competitions. But, if you want to have more freedom to pick the category that you judge and to feel more confident in your judging ability, you should join the BJCP program.

The first step in joining the BJCP program is to take the test. The test is rather thorough; it entails 10 essay questions on brewing, styles, off-flavors, beer history, and even the BJCP program itself. Additionally, 4 beers will be judged with score sheets completed and compared to calibration judges. A study guide is available at the BJCP website (HYPERLINK "<http://www.bjcp.org/study.html>" <http://www.bjcp.org/study.html>). The Foam Rangers offer a combination classroom and self-study class during May-September with the exam in September or October. There is a small fee for the class to cover copy and beer expenses and is usually held on Wednesday evenings (6-8 sessions, every other week). If you are interested, please let either me or the Grand Wazoo know and we'll get you signed up.



Does General Beeriac have the Club's Welfare in mind?

Sign Up for the 2nd Annual Backwoods Campout

March 30th & 31st

Warda Texas

Friday night Potluck

Bring Homebrew

E-mail Ed Moore for more info:

moore36@slb.com



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Foamrangers of the Month:

Let's Raise a glass for the following individuals:

Rebecca Weitzenhoffer for all the great food she brought to the Febrewary meeting

Charles "Running to Walmart for the Club Bastard" Vallhonrat- for getting me raffle tickets when I discovered I had them at home

Philip Verdieck for the great beer he brings and shares with the club

Thomas Chaka-for giving up a weekend to ride with Rob Kolacny to Dallas deliver or entries and then help the DFW guys sort entries
(We would have nominated Rob as well but officers are not eligible)

Thank you

Left: Putz Still life at dusk



Right: Here's Johnny!!



(Wazoo from page 2)

tended or entered only one beer style is judged. This year's style is a club favourite-Imperial Stout! Remember the club with the most beers to advance to the second round wins a keg of Saint Arnold's beer. Last year we tied the KGB and Saint Arnold's was good enough to award an additional keg. Best of all **the winning beer will be brewed by Saint Arnold and released as part of its popular Divine Reserve series!** Imagine how cool it would be to tell your buddies that you created the recipe! Chicks (or dudes) will be all over ya! However, if you are going to brew an Imperial Stout you better do so like now! This style of beer takes a while to age and smooth out. I made a couple recently with recent Rangers Greg Krueger and David Scott. The KGB will also need our help in judging (don't worry...you will not judge your own beer). If we help them I know they will return the favour and help us judge our Dixie Cup entries.

First Sunday went well. Several of us met at Onion Creek and discussed the Camp Out, the Bluebonnet and most important the upcoming 24th Dixie Cup: **Brewalot: The Quest for Real Ale. This year the Dixie Cup will have two, count 'em TWO, special categories!**

1. **"It's Just Beer"** honors Ken Rich as I mentioned above. Entrants submit what they think is their one or two most delicious beers. **The only guideline is the brew's pure drinking pleasure.** In other words, **we'll judge it on how much of it we would want to drink and what Fred Eckhardt calls the "Come Hither Effect"** This is a quality that instinctively makes the drinker want to have more or makes him yell across a room, "Come here! You've GOT to try some of this!" Simply put it stimulates your sensibilities, titillates your taste buds and draws you to another pint!

2. **"Gruit Ain't Moot!"** This style is based on the popular Medieval beverage. To qualify for entry the beer must be **at least 1.060 in O.G.** and **must be unhopped.** Bitterness must be achieved through the use of spices, herbs, heather tips, etc... Brewers must list the special non-malt ingredients used as well as any specialty brewing methods. Only ales and **braggots** are permitted. If you had a base beer style, please indicate it.

For those needing additional information or brewing tips we recommend Randy Mosher's *Radical Brewing*, Sam Calagione's *Extreme Brewing* and/or Stephen Buhner's [HYPERLINK "http://www.amazon.com/Sacred-Herbal-Healing-Bee-rs-Fermentation/dp/0937381667/ref=pd_sim_b_1/104-5181691-0979949?ie=UTF8&qid=1173113841&sr=8-7"](http://www.amazon.com/Sacred-Herbal-Healing-Bee-rs-Fermentation/dp/0937381667/ref=pd_sim_b_1/104-5181691-0979949?ie=UTF8&qid=1173113841&sr=8-7) *Sacred and Herbal Healing Beers*. Some of the herbs

used "back in the day" can have some interesting and bad side effects so be careful!

Remember these categories are not eligible for best of show Lone Star Circuit awards, Templeton Award, and Dixie Cup Trophy and therefore **require only two bottles** Remember you do not have to brew five gallons of the stuff! I'm just taking an extra gallon and a half of wort from a brew a day (or using some extract), steeping some specialty grains and spices/herbs and finishing it on my stove top. I'll ferment it in one of the many one gallon jugs I use for starters. Besides the special style **we need Rangers to brew, brew, brew** (and then enter, enter, enter!) **to retain our Dixie Cup in October.** I hear that the Dallas clubs and particularly the E Mo led KGB are gunning for us this year.

The AHA Rally at Saint Arnold's came and went without any attempt to assassinate Charlie Papazian by Steve "the Putz" Moore. The event was well attended and it was my first time at attend. I had a great time. Several Rangers showed up, helped me man our table and "pimped the club" with flyers and *Brewsletters*. KGB members cooked up some obscenely thick hot dogs and Saint Arnold's and BJs (Tatanka, yummmmm) supplied their great beers. I tried unsuccessfully to get Charlie to join several of us Rangers (including Steve Moore) at a post rally at the Flying Saucer but Charlie used some lame excuse about a flight he could not miss.

Finally I also want to thank Andrew Sheridan for hosting the Brew-In last weekend. Andrew made a Belgian Tripel which he will be bringing to a future meeting. For our upcoming Belgian meeting I'll be bringing my Edward Lansdale I2A2 Wheat (Imperial India Amber American Wheat beer--I know quite a mouth full!) I brewed in January. I know it's not Belgian (although if it's stored at my house for much longer it will eventually become one!) but it will offer some much needed hops on Belgian night! BTW we need some folks to sign up for future brew-ins. I promise to bring food and cook and you will be surprised to see all the folks who will bring you great beer and keep you company so please help out the club and sign up! Remember the club will cover your costs IF you bring the beer to a meeting or club event later.

Help out our temporary Secondary Brad Petit (scott os out of the country) and bring some of those great Belgians you have at home. Write Brad or me at [HYPERLINK "mailto:Bob.daugherty@gmail.com"](mailto:Bob.daugherty@gmail.com) Bob.daugherty@gmail.com if you have any thing to contribute or any suggestions. See ya Friday March 16th at 8 PM!



This issue is dedicated to Ken Rich. Someone who will be missed by the FoamRangers.

**When the hour is nigh me,
Let me in a tavern die,
With a tankard by me.**

Source: Archpoet, "Confesio," 12th century

**The Foam Rangers Homebrew Club
Brewsletter office
8715 Stella Link
Houston, TX 77025**



**The February club
meeting is:
8 p.m. Friday,
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at Defalco's**

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Bring this form (and your payment) to the next club meeting, drop it off at DeFalco's or send it to:
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