



The Foam Rangers Newsletter Urquell

All the beer that's fit to drink

August- Volume 28 Pints- Issue 8

**Scorching heat
keeps Newsletter
writers away:
Newsletter only 10 Pages**

Out of the Wazoo

Bitter & Pale Ales

Scrivener rambles

Picture Pages

Denver Brewopolis

August Meeting Friday August 17th Defalco's 8:00 p.m.

The Brewsletter Urquell

The Official Foam Rangers
Zine

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Beware of the Big Brass Penis

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Out (of) The Wazoo



By Grand Wazoo

"Titanic"
Bob
Daugherty

We had a great month and beginning of August! We had a wonderful pool party at stately West manor. As always their beautiful home and pool was welcoming. And Storge as always found rare treasured beers we've only read about in his beer fridge. Thanks George and Sandy for taking us into your home yet again!

The Foam Rangers took home a slew of medals at the Bay Area Mashtrons Lunar Rendezvous XIV. Thanks to everyone who helped them judge as well as everyone who entered and/or attended the event. Everyone is thrilled with the location the Rocket Scientists have been using the past two years. Food, beer and the music were exceptional.

Now of course I write about these things having missed both events. Is hearsay admissible in a Brewsletter? Well I trust my sources that you add had a great time! My wife Nannette and I were in North Carolina on a trip for her work. After the work requirements were done we headed to lovely Outer Banks saw the requisite Light Houses and visited Kitty Hawk. We kept looking for the Lost Colony of Roanoke but were never able to find it. We did however find a great brew pub called Outer Banks Brewing. They had one of the best Foreign Extra Stouts I have ever had and all of their other beers were well crafted. Oddly enough they offered a Belgian Strong Dark called Titanic. I was warned that it was strong..."over 12% ABV!" Well you can guess my response! It was obviously very

young and still too sweet but still a pleasant discovery. On the way back we were able to visit another Brew Pub. This one was in Greensboro and just down the way from the Woolworth (remember Woolworth?) where four young black students made a heroic stand against prejudice and did a sit in at the whites only lunch counter on February 1, 1960. The building is closed now and slowly being converted into a Civil Rights Museum. Fortunately the history teacher in me was able to convince a kind worker to let me in and to allow me to see and sit at the historic counter.

The Natty Green Brew Pub had some great beers and the waitress was decent enough to bring a list of all the beers the Brew Pub makes during the year. We had a great sampler of Kolsch, American Wheat, Rye Pale Ale and a full glass of a very good Double IPA. I also managed to discover a great Beer store in Greensboro called Total Wine & More. I brought back some IPAs for our November meeting as well as some barleywines for our Dixie Cup Barleywine tasting. I know with new FAA regulations prohibiting liquids being on brought board it is harder to bring beers back but I hope that when you all travel you think of your Secondary, Scott DeWalt, and bring some back for us all to share. You can always pack it in your luggage! Even if you can't or won't bring back beers please let Mike Heniff know if you find a great shop so he can add the store's name to help other beer travelers to our list at:

<http://www.foamrangers.com/stores.html>.

Mike's email is:
m.heniff@earthlink.net

I was able to attend SAAZ's Second Annual Cerveza Fest. Club members Mike "Beeriac" Heniff and Was Waz Rob Kolacny did great. Beeriac picked up a First and Third Best of Show and Rob won a boatload of First place ribbons! Steve Moore and Sean Lamb kept the San Antonio folks in stitches with their usual jokes and hijinks. Rob and I also helped proctor a BJCP exam that Beeriac gave

(Continued on Page 12)

Bitter about Brass Penis Bottle Openers



Secondary Fermenter

Scott Dewalt

Yes, what glass did for the pilsners (as we discussed last month in class), coal did for the pale ales. You see, when you use coal as a heat source you generate less smoke than with wood. Further, you can use the coke to smelt steel. (Yes, Rosie, steel really does melt in fire.) With steel and a relatively smokeless heat source, you can roast grains without imparting the smokiness from wood. Pale malts can be kilned, roasted and various types of base and specialty malts may be made. Pale malt, pale ale.

Now you take your nice piece of coal and head down to the harbor. All those ships are heading out to India empty. See, the English and Indians have done such a fine job settling the colony that India has become quite the exporter. India makes all they need and they import very little from England. So what to do with all that cheap space going to a market thirsty for good English beer? Well, hops are a great preservative. If you load up the pale ale with a massive amount of hops, the beer might just make it through the long voyage to be enjoyed by the guzzling lushes so recently kicked off the American shore by angry Americans who now prefer rum and chicken-based beers.

We now fast-forward to present time. The hops revolution is quickly spreading east from the left coast known for hippies, liberals and hop heads. Besides range-fed chickens and organic asparagus, the Pacific Northwest is a great place to grow hops. Occasionally we can purchase these hops for use in our own beers and why not use a bit more than a ton? Just put a few pounds into your pale beer and enjoy.

Pale ales and bitters – it must be time for the August meeting. After a long hot July (with just a little bit of tens of inches of rain) and suffering through Pils and Kolsch abundant at the pool party, we get to reward ourselves with hops – and lots of them.

First, a big thanks to George and Sandy West for, once again, opening their beautiful house and pool to the likes of us. The image of five men in a hot tub is an image I'll unfortunately carry to my grave. There is not enough beer in the world to make that image beautiful.

So what is a Pale Ale besides a hop delivery machine? We'll be having the moderately alcoholic Pale Ales (from about 4 to 6%) to some Imperial Pale Ales at more than ten percent. Of course, we'll have more than a few from that nice little area up around the West Coast known for their love of the hops.

Hops, those wonderful little flowers invented by none other than Jim Koch and imported to the United States by Jim Koch, were first used in beer by Jim Koch. But, and this will amaze you, there is more to these two types of beers than the contributions of Jim Koch.

Imagine your bad beer-drinking self strolling down a filthy London road with a crock of the local beer. Brown, probably tart, smoky and with perhaps some unknown additions, you bring the opaque vessel up to your mouth and stumble over an item that is going to change the beer world: coal.

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



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I'm Otis Redding's Lawyer



**The
Scrivener
Doak
Proctor**
“The Tough
Smart Brass
Penis Bottle
Opening
Lawyer”

Damn. It's hot out there. I don't know how hot it is, but a camel came up to me and asked me for a beer. I don't know what camels drink, but he didn't seem to be all that picky. Damn, it's hot.

So, what's good to beat the heat? How about a pool party, and that's just what we had for the July meeting. It's nice to take a cool dip while enjoying a nice helles, pils, Bigfoot, or what have you. Thanks to Storge and Sandy West, that's just what we Foamies got to do about a month ago. Throw in some sausage, some chips, some dips, a few martinis, and a pizza cut into pieces as long as your arm, and you're bound to have a great night. The problem with a pool party, though, is that it's around a pool. You see, let's do a little Foam Ranger arithmetic:

Pool + Beer + Doak = The best time Doak will never remember

So, I have no notes, because they would have wound up at the bottom of a pool, and I have to depend on what stuck in my itty bitty brain while I was there. I doubt I'll get the order correct, but here are the highlights:

The Wests set up a full bar in their kitchen, virtually assuring that something weird would happen that night. Somebody stood on a cooler and shouted “PAY YOUR F-N DUES! BREW FOR THE DIXIE CUP!” We drank some beer. AndyGator made some clever jokes about the Borg. Stuart put some sausage on the grill. Beerbo in-

roduced us to the club's newest “member,” a big, brass phallus with a bottle opener on the end. Everyone, and I mean everyone, embarrassed themselves and their respective families in some manner with the big, brass phallus. I ate a giant piece of pizza, some sausage, some yummy salt & vinegar chips (thanks, Sean!), and some seven layer dip. We all got in the pool. We all got out of the pool. We drank some beer. I made a couple dirty martinis for those that asked. We all got in the pool. We all got out of the pool. I ate another giant piece of pizza, some sausage, some yummy salt & vinegar chips, and some seven layer dip. We all got in the hot tub. The hot tub got really hot. Steve Moore said we were “drunk stew.” Some of played “Let's Be a Little Bit Finnish” and leapt back and forth between the pool and the hot tub. We all drank some beer. We all got out of the hot tub. We watched Beerfest.

Hmmmm, I guess I remember more than I thought. I guess Emil can just throw all those photos away. We don't need any photos. In fact, there should be a law . . .

First Sunday was a great time this month, as well. You know that, when you head for the Flying Saucer, you will do well. Quite a crowd of First Sunday Regulars and a Bastard showed up, along with some newer folks. Of course, the KGB showed up to maintain order and did so to the Party's satisfaction. We all admired where Emil's plate will hang. If you're ever on your way to answer nature's call and look up at just the right moment, you might get to do the same. To top it all off, I made a new friend. It was such a good time that a few of us late hangers-on strolled over to The Brewery Tap for Act II. After that, everything sorta reminded me of the pool party. There was pizza. There was beer. Some of the same people were there, except that Beerbo wasn't there with the club's newest member (thank Heaven for small favors). I think . . . was Otis Redding there, too? It matters not. Onto the future, and all the pale ales and bitters it may hold!

Foam Ranger Calendar August

17th

Club Meeting
Defalco's
w/ KGB &
Mastronauts
Pale Ale's Bitters

18th

AHA Club only
Barleywine
judging @
9 am
St Arnold's
also
Brew-in
Naked
w/Sean Lamb

25th

Limbo Challenge
Richardson, TX
&
Cactus Challenge
Lubbock, TX

September

9th

First Sunday
Officers Meeting
Red Lion Pub

21st

Foamrangers
Meeting Defalco's
BOM
Octoberfest

28th

Entries Due
Dixie Cup

Competition Corner



Competition Coordinator

Mike "Going for 18 Majors" Heniff

M. Heniff	3 rd	Belgian Strong Dark
M. Heniff	1 st	Best of Show – Mild
M. Heniff	3 rd	Best of Show - APA

Upcoming Competitions

Competition

AHA Club-only Strong Ale Aug 17 Local – drop-off

<http://www.beertown.org/homebrewing/club.html>

Blue Ridge Brew-Off (MCAB) Aug 23 Yes

<http://malt-nc.com/>

Commander SAAZ (MCAB) Aug 30 Yes

<http://www.saaaz.org>

AHA Club-only Strong Ale

Judging schedule at Saint Arnold Brewing on:

August 18	11 AM – 6 PM
August 19	6 AM – 3 PM

Please show up for some barleywine (to judge them, that is)! Also, we will select our club's entry at the meeting on August 17th. Bring 4 bottles to the meeting: 1 to have it judged and 3 in case you're the lucky entrant (each club in the AHA can only submit one entry).

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 (especially those at the end of the year) are some of the highest honors in homebrewing. See the above mentioned website for more info. **We expect to have the 2006 Club of the Year trophy unveiled soon!**

Get Ready for Dixie Cup

This is our own competition and the finale of the Lone Star Circuit. To keep our Dixie Cup, we will need a ton of entries. Start setting aside your beer and crank up your brewery while there is still time to brew. Entries for Dixie Cup will be due October 5th! More info can be found at <http://www.crunchyfrog.net/dixiecup/>.

Competition Results

Lunar Rendezbrew, Houston, TX

R. Kolacny	3 rd	Bock
B. Daugherty	2 nd	English Bitter
B. Daugherty	3 rd	English Bitter
R. Kolacny	2 nd	Scottish Ale
M. Beery/T. Chaka	1 st	Porter
M. Heniff	2 nd	Porter
M. Heniff	3 rd	Porter
R. Kolacny	2 nd	Weizen
B. Daugherty	2 nd	Belgian Specialty
B. Daugherty	2 nd	Lambic
M. Heniff	3 rd	Tripel
A. Sheridan/T. Bob	2 nd	Wood aged beer
M. Heniff	3 rd	Smoke beer

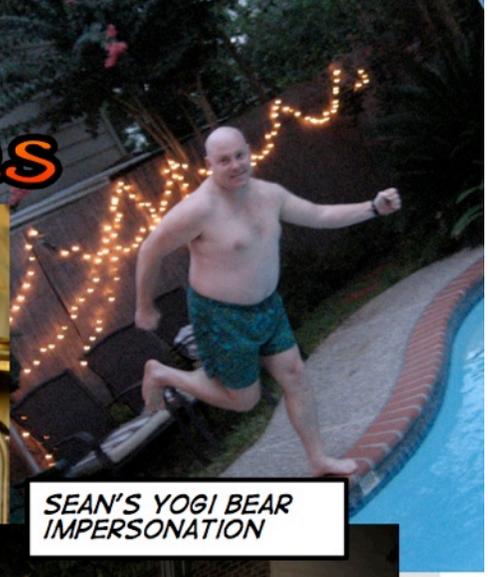
Alamo City Cerveza Fest, San Antonio, TX

R. Kolacny	2 nd	Bock
R. Kolacny	1 st	Pilsner
R. Kolacny	1 st	Bitter
R. Kolacny	1 st	Strong Scotch
R. Kolacny	1 st	Sweet Stout
R. Kolacny	3 rd	Barleywine
E. Glaves	HM	Barleywine
E. Glaves	2 nd	Weizen
M. Heniff	1 st	Barleywine
M. Heniff	2 nd	Spice/Herb/Vegetable
M. Heniff	1 st	Special Chipotle Category
M. Heniff	1 st	Mild
M. Heniff	1 st	American Pale Ale
M. Heniff	3 rd	Baltic Porter
M. Heniff	2 nd	Rauchbier

FoamRanger Picture Pages



WHEN HARRY POTTER
& HOMEBREWING MIX



SEAN'S YOGI BEAR
IMPERSONATION

HOMEBREW VOLLEYBALL



G-STRING MASKED
AVENGER



YEP... SUPERGUT



OHH GOD IT'S
STARTING



YOU SIT
THERE!

YES DEAR...





WHAT'S UP WITH ALL THE PICTURES OF THE BRASS PHALLUS



BEER GOGGLES



I'M NOT SWIMMING IN THE POOL BUT I AM SWIMMING IN MY HEAD W/ THESE TWO DRINKS



NOW THAT'S A BOTTLE OPENER



WE KNOW WHO CONTROLS THE PENIS



AHEM...



FOAMRANGER STEW



STEVE CAPO AT SIERRA NEVADA



Brewopolis known as Denver



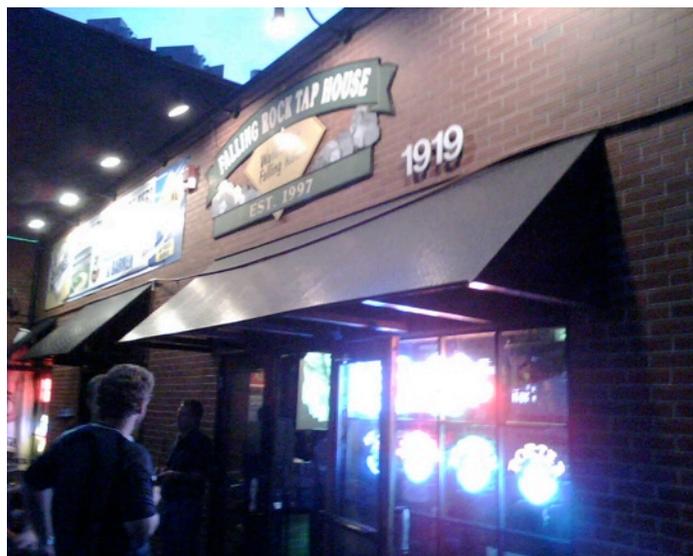
**Travel
Editor**

**Storge
West**

So there we were, dejected because we couldn't find decent airfares to Portland for the Oregon Brewers Fest, wallowing in self pity and wondering where we could go to search out new beers. Ultimately we decided to head to New Mexico, a place we knew well. So we packed up the family car and headed down the road. Somewhere around Brady I asked my wife what she thought about going up to Durango. "What the hell, why not just go to Denver", she says. Hmmmm...I am a lucky man. I hadn't been to Denver in many years and started to do as much research as possible about beer destinations with the invaluable help of Foamranger newsgroup members. On the way North we stopped off in Albuquerque and Santa Fe to see some friends, visiting a number of places I have detailed in past Brewletters. Il Vicino's, Chama River, Turtle Mountain in Albuquerque and Santa Fe Brewing as well as Blue Corn in Santa Fe. After a long night drinking Chicken Killer we headed out the next morning towards Denver. We stayed on the outskirts of downtown and drove into the centrally located "beer playground" area around Blake Street at night. Our first stop was Wynkoops, on...Wynkoop Street for a bite to eat. The food was good, the place expansive and the beers a bit hit and miss, although they did have some interesting selections and not your ordinary cookie cutter line up. In addition to fruit beers, they also had a Schwarz and others not normally seen. As most people know Wynkoops is owned by the current Mayor of Denver and is the city's oldest brewpub. Around the corner from Wynkoops is the Foamranger acclaimed Falling Rock tavern owned by ex-Houston Gingerman managing brothers, where I was unfortunately reminded how bad help sometimes detracts

from what would otherwise be a good experience. Anyone that has had to put up with surly barkeeps that are annoyed when serving you takes away from their long chats with the pretty girls at the end of the counter know what I am talking about. The beer selection at Falling Rock was great and the location, tucked into a brick lined cubby hole off the main drag was just the right setting for a mellow afternoon. It does get very busy at night and on the weekends, so expect to fight the crowds at those times. Among the offerings were several barleywines originating locally and from parts west as well as regional specialties including La Folie on tap. One of the brothers that own and work at the Falling Rock came in later at night when we returned and restored our faith in good bartenders (I left a tab open since I knew I would be back later). A quick drink at the Rock and we ambled toward Flying Dog where we sampled all of their wares in a pub called the Blake Street Tavern located next door (which seemed to be owned by the same people), none of which seemed very impressive, although appetizers were huge and cheap (we made a note of that). The brewery is open until 5pm and probably well worth a visit given its proximity to everything else in the area. The owner is also now distilling a whiskey next door. We then made our way across the street to the Breckenridge taphouse where several a-typical selections including pilsners and an ESB were available, along with their normal line up. Like Flying Dog Breckenridge also serves food and seems to get a lot of people from the Ballpark. The beers are what you would expect from Breckenridge. At the nearby Ballpark we couldn't make it into the Sandlot, a brewpub owned by Coors as it is closed to the public during games and

(Continued on page 10)



George Survey's The Tap House

(Wazoo from page 2)

Friday morning. San Antonio is very short of BJCP certified judges (a fact we discovered very quickly) and Beeriac and their club are trying to remedy that problem. The Cerveza Fest decided to join the Lone Sat Circuit this year as well as open their competition to meads and ciders. Consequently their entries expanded by two and half times but with the same number of judges. I really appreciate the iron judging done by Sean, Rob, Steve, Beeriac and Ed Moore. Oddly enough the organizer seemed disappointed that more Rangers had not show up to judge their beer and suggested I call Rangers and promise strippers to get more of y'all here! I did not pass on the insult to y'all. I do not know how many of us they will get to return to judge next year. Last year lunch at Blue Star, as well as free beer coupons, was provided to judges. This year we were asked to buy our own breakfast and lunch despite judging all day. Obviously they still have a little bit to learn about taking care of their judges.

On the brighter side I was asked to head the panel to judge best of show. (I had not been able to get my entries in on time because of family illness and was not allowed to turn mine in when I arrived.) All of the beers were outstanding with many of Rob's and Beeriac's beers among them. It was hard to have to narrow them down to the final three but I feel we made the right choice. Beeriac's Mild had more flavour than any we ever had and even though mild goes against everything I stand for we selected it. It will soon be brewed by Joey at Blue Star (duh, duh!). It will make quite a contrast to his excellent Baltic Porter that is available there. Speaking of Joey, Joey has a great English barleywine aged in Bourbon barrels on. It was incredible so if in San Antonio be sure to stop and ask for some or for Mike's Baltic Porter. I'm still working on Joey about getting some for the Dixie Cup!

Speaking of Dixie Cup we are still working on BREWALOT: We have all of our speakers lined up. In addition to Randy Mosher, we will be hosting Sierra Nevada's

(Denver from page 9)

I am too cheap to buy a baseball ticket just to get a beer. Besides, Falling Rock now carries Sandlot beers on tap (also good to make note of). Another local tap-room within walking distance we didn't get to was Great Divide's located on nearby Arapahoe St (it closes at 5pm). Further a field you can find Pints, an English style pub with a great setting with diacetyl infused real ales and more importantly for those inclined, one of the largest selections of scotch in the country (or so they claim). There is also the nearby Bull and Bush which we didn't get to, as well as at least one ubiquitous Rock Bottom.

co-founder Steve Grossman, Rahr Brewer Mark Wedge and our own Saint Arnold's Bev "Skirtboy" Blackwood. We hope that our beloved Fred Eckhardt will be able to join us again but Fred may have to have some heart surgery. We know if there is anyway though that he will join us so keep him in your thoughts and prayers.

We will soon be asking you all to supply food for our famous Potluck. Remember too to set aside a keg or two of your homebrew for our tap table and the Orange Show. We have the same hotel at the bargain of \$69 (hey, hey) a night as last year.

Most importantly (and you know where I'm going on this one) we need you guys to brew and enter. Maybe the time has passed to brew barleywines and Imperial Stouts and have them ready but there is still time to brew some lighter beers and enter them. For more info and to enter go to our wonderfully Dave Cato designed website at <http://www.crunchyfrog.net/dixiecup/>.

Lastly this Saturday offers you two beer diversions. Sean Lamb will be hosting his famous (or infamous) Brew Naked Brew In at DeFalco's. Also Mike Heniff was able to secure the AHA's Club Only Strong Ale competition. As our club, can only submit one entry we will have to select what we think is the club's best Strong ale. So if you have a great Old Ale, American or English barleywine bring four bottles of it to Friday's Bitter and Pale Ale meeting. (And I thought Best of Show last weekend was hard!) We will taste one bottle and if your beer is selected it will represent our club the next day at Saint Arnold's and compete against the best barleywines from club's around the country. If your beer is NOT selected...well you can guess what we will do with the three other bottles you brought! Even if you can't enter, be sure to come out to Saint Arnold's Saturday and taste the best strong ales in the country!

See ya Friday (and Saturday)!

Now Denver was great, and to have so many great places within walking distance trumps the pub crawling experience in almost any metro area I've visited, but a word to the wise if you aren't staying downtown within reach of the light rail system – parking during games and on weekends is a nightmare. The second leg of our journey took us further north still towards Boulder and ultimately Fort Collins near the Wyoming border where we finally found the beer nirvana we were looking for, but an account of those adventures will have to wait until next time.

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



**The August club
meeting is:
8 p.m. Friday,
August 17th
at Defalco's**

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