



All the beer that's fit to drink

The FoamRangers Brewsletter Urquell

February- Volume 29 Pints- Issue 2

Where's the Wazoo?

Hobbit Songs

Recession talk from the treasurer

Picture pages

**February
Meeting:**

Barleywine

Friday

February

15th

Defalco's

8:00 p.m.

**THE YEAR OF
THE BASTARD**

Where's the Wazoo & Scrivener?

The Brewsletter Urquell

The Official Foam Rangers
Zine

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Secondary Fermenter
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**Grand
Wazoo**

**Scott
Dewalt**



Scrivener

Eric Graves

Well in since everybody is on vacation for writing articles this month I'll just publish this fluff piece about the 30 uses of beer. Hopefully I will see everybody's writing next month.... Cheers!

30 Great uses for beer.

Beer is so good that you should be able to do more with it than just drink it then flush it away. I'm bathing in it now, submerged in the sweet smell of Original Badebier Neuzeller Kloster-Brau, a German brew of 16th-century origin that costs \$77 per 3-liter bottle. It's blacker than motor oil (and only slightly less viscous), but it's uncommonly delicious. In fact, after I had uncorked the bottle and sampled it, it seemed criminal to pour it into a tub of hot bathwater. This stuff is for my insides, not my outsides.

But when I punch on the Jacuzzi jets, my beer bath foams into an impressive head. Had I known about this possibility before, I would be the cleanest man in North America. After 20 minutes of soaking, I step out, heeding the brewer's advice to towel off without rinsing. I expect my skin to be tacky and tart-smelling, like a fraternity floor the morning after homecoming. But my wife buries her face in my chest and says I smell like fresh bread. The yeast — left in to soothe the skin — had made mine smooth and luxurious.

If Badebier weren't so expensive and difficult to obtain (international money orders or cash only to Neuzelle, Germany), I could become a bubble-bath addict.

The experience started me thinking about other possible uses for my favorite beverage. What if [beer](#) were like WD-40 — an indispensable product with hundreds of

household uses? The next time your bride complains about all the room it's taking up in the fridge, you could argue that it's not just beer, it's lawn fertilizer, a necessary kitchen-safety tool, and an integral part of a chess set. And, of course, research shows that, in moderation, drinking beer has significant health benefits. It's time, gentlemen, to make beer an even bigger part of our world. Here are 32 new reasons to love it.

1. BATHE IN IT

Instead of sipping a beer, try soaking in it. Pour a bottle of German Badebier in the tub and lie back for a real bubble bath.

2. PUT OUT A FIRE

Although certainly not as effective as a real fire extinguisher, a can or bottle of beer can mimic one if none is available. Simply shake and spritz. After all, beer is mostly water. This works on small grill flare-ups, and some people have been known to carry an emergency can in their car in case of engine fire. Or at least that's what they tell the state troopers.

3. MARINATE MEAT

Beer is slightly acidic — and that makes it an excellent meat tenderizer, says Linda Omichinski, R.D., a nutritionist. This allows you to enjoy leaner cuts that otherwise might be too tough. Beer also won't alter the meat's flavor as much as wine- and vinegar-based

(continued on page



**Secondary
Fermenter**

“Storge”
West

An ode to Barleywine & Holiday ale

Our very own “Storge” West sent this in lieu of the same yearly ramble about Barleywines and Holiday Ales. What after-all do we need to say. Barley wines are big malty and sometimes hoppy. With that said George offers a song for your enjoyment. See ya Friday.

Billy Boyd - Hobbit Drinking Song (The Whole Song) : .

Chorus:

Hey, ho, to the bottle I go,
To heal my heart and drown my woe!
Rain may fall and wind may blow,
But there still beeeeeee many miles to go!

Sweet is the sound of the pouring rain,
And stream that falls from hill to plain!
Better than rain or rippling brook,

Is a mug of beer inside this Took!

Strange and dark is the world outside,
But in the pub we've naught to hide!
With lots of ale, and barley wine,
This evenin' is surpassin' fine!

Harvest's in and cold without,
An' hobbits strong are hobbits stout!
Naught to fear, and naught to think,
For hobbits nowwww have ale to drink!

(chorus)

The Shire lays right down to sleep,
In slumber long and slumber deep!
Hushed be hobbit lass and lad,
With faces plump and faces glad!

A land of peace and a hobbit hole
And in a pouch a pipeweed roll!
Never falter, never fear,
For the Shire will always be here

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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We
dor

beer to share at our monthly meetings.

John Adams, Mark Adleman, Angelo Antignano, Melissa Harper, Alan & Jennifer Atkins, Bev Blackwood, Kevin Brock, Sam Bulger, Bob Daugherty, Scott & Marya Davidson, Scott Dewalt, Richard & Tricia Dyer, Scott Fertak, Kelly Flanagan, Mike Gurdin, Markus Haas, Boyd Katzman, Sean Lamb, Kenny Lau, Paul Levy, David Lupin, Larry Mayhew Anthony McMullen, Ed Moore, Steve Moore, Gene Nelson, Jimmy Paige, Rolland Pate Cliff & Marilyn Peery, Stephen Pfeiffer & Kim Juenger, Travis Poling, David & Debbie Power, Doak Proctor, Klys Reedyk, Jeff Reilly, Jorge Rivera, Rob Roman, Wayne & Eloise Smith, Roi Solis, Victor Song, Dax Studebaker, John Sweigart, Pamela Swenson, Philip Verdieck, David Voss & Katy McCain, Rebecca Weitzenhoffer, Lisa Wenzel & Jackson Hamilton, Tom Witaneck, Wes Woods, Buck Wyckoff, Jim & Carolyn Youngmeyer, Sam Zabbia, Derek Zuckerman

Ye olde Purser speaks:

Rolland
Pate

News from the Treasury:

usually get too many inputs to the Brewsletter from the Purser but I thought I would occasionally come out from under that rock and let everyone know a little about what's going on with the membership. The first of the year is the time for renewal, not only of those long forgotten resolutions but also your Foam Ranger Membership. We had a nice showing for the January meeting and more than a few of you took the opportunity to renew. Along with some new members and a handful of people who joined before the January meeting we are off to a pretty good start of getting everyone renewed again for 2008.

First of all we would like to welcome the new members who have signed up this year. New blood in the club is always a good thing.

**James Creppel
Matthew Garrison
Walter McNeil
Corey Nelson
Kevin O'Keeffe
Kouichi Tsukihashi
Erik Ribeiro
Jerry Vitek**

Second we want to recognize and thank our existing members who have decided to renew their membership for 2008. Continued membership provides, among other things, the funds we need to have the wonderful food and

Thank you for your continued support of the Foam Rangers. If your name is not listed here you have not renewed your membership for 2008.

Moving on to our next topic... The Club directors have decided to raise the annual membership fee to \$35 in an effort to help defray the ever increasing costs of running the club. This is the first time in many years that there has been an increase in the membership fee and we believe it is necessary to keep quality of the organization high. Effective April 1st the fee structure outlined below will go into effect. Now would be a good time to get those renewals in before the fees go up.

Membership Fees: (per year) \$35.00 Individual / \$45.00 Family

**Paid between December 1 & December 31 - \$30.00 / \$40.00 (Pay early and save)
Paid between January 1 & March 31 - \$35.00 / \$45.00
Paid between April 1 & June 30 - \$30.00 / \$40.00
Paid between July 1 & September 30 - \$25.00 / \$35.00
Paid between October 1 & November 30 - \$35.00 / \$45.00 (Includes next year)**

**Please make checks payable to: Foam Rangers
Bring this form (and your payment) to the next club meeting, drop it off at DeFalco's or send it to:
The Foam Rangers, 8715 Stella Link, Houston, TX 77025-3401**

Competition Corner



MCAB Wrap Up

Rob
Kolacny

Congratulations to all the Foam Rangers who won at MCAB X:

1c Standard American Lager
Rob Kolacny 2nd Place

2a German Pilsner
Scott DeWalt 2nd Place

8c Extra Special Bitter
Jeff Reilly 1st Place

9e Strong Scotch Ale
Rob Kolacny 3rd Place

13f Russian Imp Stout
Mike Heniff 2nd Place

22c Wood Aged Beer
Scott DeWalt 3rd Place

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HOUSTON'S FIRST MICROBREWERY

(from page 2)

marinades do. Poke a few holes in the meat, put it in a Tupperware container (we know you have them) or a large resealable bag, and add beer. (English ale is great for beef.) Marinate in the refrigerator for a few hours or, better yet, overnight. Do not drink the marinade.

4. POLISH POTS

In days of yore, the last bit of beer from spent kegs was collected and used to polish the copper vats in breweries. Greg Smith, general manager of the Idaho Brewing Company, is keeping the tradition alive by using beer to put a shine on the copper-top tables in his Idaho Falls establishment. "Because of its acidity," he explains, "you can just pour some on, let it sit for a while, then wipe it off. It also works well on Revere Ware pots."

5. MAKE BEER BARBECUE SAUCE

Ingredients:

1 medium Spanish onion, diced
1 medium banana pepper, diced
3 cloves garlic, minced
2 Tbsp capers
5 ripe tomatoes, diced
1 small can tomato paste
1/3 c each wine vinegar, olive oil, soy sauce, brown sugar
1 Tbsp balsamic vinegar
2 Tbsp each Worcestershire sauce, Tabasco, honey, Dijon mustard, horseradish, oregano
2 Tbsp fresh ground pepper
1 tsp cumin
Dash of ground clove
12 ounces amber ale or porter
Combine all ingredients in a large saucepan and boil for 10 minutes. Lower heat and simmer about 4 hours until

thickened. Cool and refrigerate for 24 hours so the flavors can meld. Then baste everything but the dog with it.

6. SHAMPOO HAIR

Not only is beer the remedy for a dull party, it's also the cure for dull hair. Dump a cup into a small saucepan and bring it to a boil over medium heat. Let it reduce until there's 1/4 cup left. This removes the alcohol, which can dry hair. Let the beer cool, then mix it with a cup of your favorite shampoo. Pour it into an empty shampoo bottle, then wash and rinse as usual. It'll give your hair more shine and luster.

If you don't like to cook, the Dogfish Head Craft Brewery in Lewes, Delaware, sells 10-ounce Beer Shampoo bars (made with its pale ale) that'll put a nice head on your head. The brewery also makes Beer Soap from its chicory stout. Each bar costs \$6 (plus shipping) and can be ordered at www.dogfish.com or (888) 836-4347.

7. LOOSEN RUSTY BOLTS

Pour some beer on them and wait a few minutes. The carbonation may help break up the rust.

8. CLEAR UP BROWN SPOTS IN YOUR LAWN

According to Andrew Lopez, a professional gardener, the fermented sugars in beer stimulate plant growth and kill fungi. He recommends spraying either home brew or Rolling Rock (both are chemical-free) on those annoying brown spots in your lawn. (Either that, or just stop peeing there.) "The grass will absorb the sugar in the beer and draw energy from it," Lopez explains.

9. STEAM CLAMS OR MUSSELS

Fill a large steamer pot with equal parts water and beer, then bring to a boil. Steam the randy little mollusks until their shells open. Couldn't be simpler. The beer imparts a nice flavor.

(continued on page 10)

Foamranger picture pages

ALES FOR
THE POOR.



THE "PUTZ" ALL AMERICAN BEER DRINKER!



THE BEER IS IN
MY CONTROL
NOW



WONDER IF
SHE LIKES
MEAD

I'M GLAD THIS IS
A BEER MEETING,
I'M ALERGIC TO HONEY



HOW MANY
YA GOT?



THESE
TICKETS
WILL ADD
GIRTH &
LENGTH



MUNGO LIKE
DARK BEER.



HEY BUDDY THIS A
DARK BEER ONLY
JOINT GET OUT!



11 PM AND
STILL NO
STOUTS?



BEER STAIN SHIRT BUDDIES



WHAT? DON'T YOUR KIDS DRINK KOOL AID OUTTA PINT GLASSES?

YOUR MY IDOL, HOW DO YOU DO IT?



IF YOUR GOING TO BE A "PUTZ" YOU GOTTA BE QUICK WITH THE COMEDY



WHADDYA TALKING ABOUT I DON'T REMEMBER THE X-MAS PARTY

one pot showdown at St. Arnolds

THE CROWDS CAME OUT FOR THE ONE POT SHOWDOWN AT ST. ARNOLDS. THE ONLY RULE: MAKE YOUR DISH W/ ST-ARNOLDS BEER, AND OHH YEAH DRINK PLENTY OF IT TOO.



TEAM MASALA MASH TUN REPRESENTING THE FOAMRANGERS...



BRING IT!

JAN 27 2008



FOAMRANGER MASALA

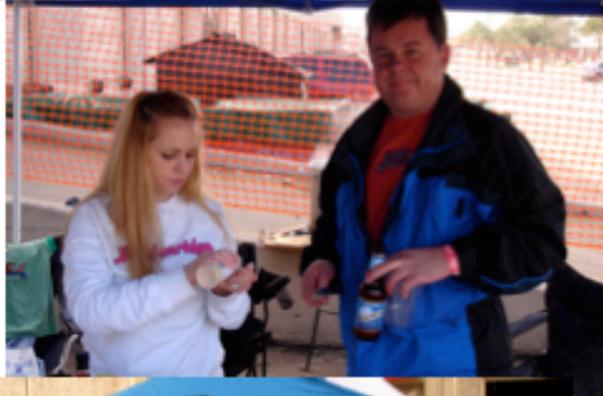
ARGHH! I'M A PIRATE LAWYER!



NO DEHLI BELLY FROM THIS GRUB.



WHO'S ASS IS THIS?



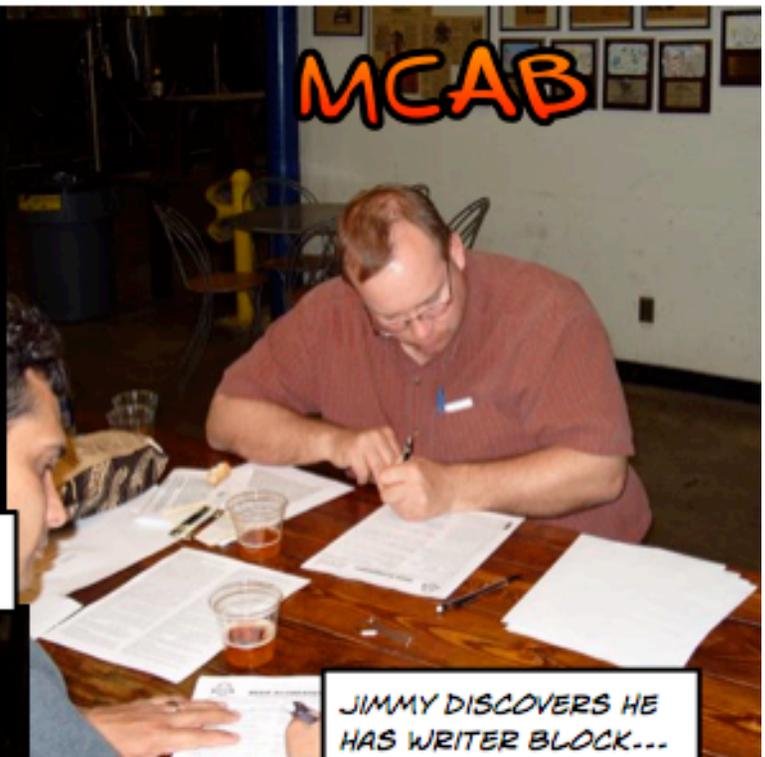
WHAT ME WORRY?



IS IT ME OR IS DAMIEN RUNNING THE BOOTH HERE?



WHILE THE FOAMRANGERS CANNOT WIN THEM ALL CONGRATULATIONS TO ALL WHO PARTICIPATED



MCAB

JIMMY DISCOVERS HE HAS WRITER BLOCK...



HERE IS A PRESENTATION ON WHY YOU SHOULD WEAR A SKIRT



YUR HONOR CLEARY THIS BEER HAS ASSUALTED OUR PALATES



10. PASS A KIDNEY STONE

As you've undoubtedly noticed, beer is a diuretic. It helps flush the kidneys and bladder. This can be beneficial if you're suffering from a bladder infection or kidney stone. "You can drink water or cranberry juice," explains Dr. Alexander, "but beer also works. It helps dilate the ureters [the tubes connecting the kidneys and bladder], which may help you pass a stone quicker and easier. Plus, the alcohol will take the edge off the pain." But don't drink beer if you're taking antibiotics or narcotic pain medications. You'll render the drugs useless and make yourself sick.

11. BOIL SHRIMP

Open three 12-ounce bottles of Yuengling Premium or a comparable mild pilsner and pour them into a large soup pot. Wait for the beer to go flat (about 2 hours), then add 1/4 cup Old Bay Seasoning and 2 tsp ground turmeric (to turn the shrimp a rich yellow). Bring to a boil over medium-high heat, then cook for 5 minutes.

Meanwhile, rinse 2 pounds of extra-large raw shrimp in cold water and drain. Add them to the pot and stir. Cover and cook for 5 minutes, no more. Quickly remove the shrimp using a large slotted spoon. Serve immediately with cocktail sauce and, you guessed it, more beer. This same recipe makes great lobster, but cook it for 12 to 15 minutes.

12. KILL SLUGS

Gather a few empty salsa jars (or similar wide-mouth containers) and fill them a third of the way with cheap beer. Then bury them about 15 feet from your garden, girlfriend, or whatever you're trying to protect. Make sure the rims are almost level with the soil surface. For some reason, slugs love beer. They'll find the traps, drop in, and drown. Do this in the evening, let them party all night, and give them an honorable burial in the morning.

13. FIND DUE NORTH

Okay, here's the scenario. A bit far-fetched, we admit, but look who's going to be our next president. Let's say you're hopelessly lost in the wilderness, and all you have is a can of beer, a sewing needle, a small bowl, and a pair of extra-large silk panties. (Because this is a matter of life and death, the camp counselor should give hers up.) First, open the beer, pour some into the bowl, and let it go flat. (Better drink the rest; this may not work.) Next, magnetize the needle by stroking it repeatedly in one direction with the panties. This will generate a charge of static electricity. Then float the needle in the beer. When it stops, it'll be pointing in a north-south direction. Now get outta there!

14. SOOTHE TIRED FEET

Pour a couple of cold ones into a bucket and soak your dogs. "Ice-cold beer with lots of carbonation can be soothing for tired feet," says Dr. Alexander. Stop at two; you don't want to start staggering.

15. MAKE A BEER SLIDE

Forget volleyball and croquet. At your next party, lay a large vinyl tarp on a slope, then make it slick with lots of beer. Have your friends strip down to their underwear or swim trunks, get a running start, and slide downhill on their butts.

16. LOWER YOUR BLOOD PRESSURE

John Palmer, a hypertensive home-brewer and engineer in Monrovia, California, puts a handful of dried hops or hops pellets (available at any home-brew store) in a coffeemaker and brews them with hot water. It makes for a bitter tea, but he claims it brings his blood pressure back to normal within 10 minutes by dilating the capillaries. "There may be

something to it," says Dr. Alexander. "A person who's intoxicated is usually flushed and sweaty. Some ingredient is dilating the blood vessels, which, in turn, lowers blood pressure." We don't advocate this as a replacement for medication, though.

17. TRICK A CHEAP LANDLORD

Live in an apartment where the landlord pays the heat bill and sets the thermostat pretty low? Ice up a can of beer in the freezer, then set it atop the lockbox that encloses the thermostat. The cold from the beer will trick the thermostat into thinking the temperature has dropped so it'll turn the heat on.

18. BAKE [BEER BREAD](#)

You already know how to put a bun in the oven. Now it's time to go all the way. Here's a healthful, foolproof recipe for high-fiber beer bread from the book *Tailoring Your Taste*, by nutritionist Omichinski:

Ingredients:

2 3/4 c all-purpose flour

2 Tbsp each sugar, baking powder

1/4 c ground flaxseed

1 tsp each salt, dried basil, dried rosemary, thyme

1/2 c unsalted sunflower seeds

1 Tbsp cooking oil

12 oz beer, at room temperature

Mix all the dry ingredients. Add oil and beer. Stir until dough is just mixed. Put dough in a greased 9x5x3-inch loaf pan. Bake at 375 F for 45 minutes or until nicely browned.

Remove from oven and let bread cool in pan for 10 minutes.

Remove from pan to cool some more.

19. CATCH MICE

Slugs aren't the only pests with a fatal attraction to beer. According to Neil Herbst, owner of the Alley Kat Brewing Company in Edmonton, Alberta, you can also trap mice with it. He recommends setting out a few small pails or bowls of beer (his competitors', never his own), with a small ramp leading up to the lip. The mice will be attracted by the smell, hop in, drink their fill, then be unable to climb out.

20. TIE A FLY

This tip is from the book *Curiosities of Ale and Beer*, published in 1889: Mix beer, chimney soot, walnut leaves, and a little powdered alum in a small pot. Bring to a boil, then chill. Dipping any natural materials you're using in this solution prior to tying is supposed to make for a tighter, more attractive fly. No promises as to whether it will catch more fish, though.

21. CURE INSOMNIA

Greg Smith, author of *The Beer Drinker's Bible*, says women often show up at his brewery asking to buy not his beer but the hops he uses to brew it. "They sew it into pillows," he explains. "The smell of it is supposed to be a sleep aid, especially for colicky babies. I've never tried it, but we get enough requests that there must be something to it." Hops is a type of flower, though, so be careful if you have allergies.

2. MASSAGE YOURSELF

A full can of beer is a great self-massage tool, according to Dori Love-Bentley, a certified massage therapist. For instance, take off your shoes and roll a can underfoot. Or put one in the crook of your back or between your shoulder blades and lean back against a wall, rolling it around as you do so. It works just about anywhere — quads, glutes, neck,

(continued on page 11)

calves. "The pressure loosens up muscle tissue," explains Love-Bentley, "and encourages bloodflow to the area."

23. CALM AN UPSET STOMACH

Sipping on a highly carbonated beer can settle a stomach just like Seven-Up or Sprite can. Plus, the alcohol helps buffer pain. "I've never seen a true medical study supporting this," says Dr. Alexander, "but I have patients tell me it works. The only time you have to be careful is if you have an ulcer or gastritis. Alcohol can inflame that."

24. BUILD YOUR NEXT HOME

Earthship, a house in New Mexico, has walls made of empty beer cans and concrete. Amy Duke, a spokeswoman, explains that instead of using forms for the cement, builders put down alternating layers of mortar and cans. You can do the same to create retaining walls for gardens and other landscaping. Earthship also contains a thermal-mass refrigerator that uses full cans of beer as insulation. The cans line the walls of the unit, helping keep the temperature constant while minimizing energy usage. A ceiling vent allows frigid desert air to flow in during the night. The beer absorbs this cold, but never freezes because of its alcohol content. When the hatch is closed during the day, the beer releases the coolness. The same thing happens when you open one and drink it.

25. COOK RICE

Rinse 1 cup jasmine rice in water. Do it twice more, then drain well. Next, dump the rice into a medium-size pot and add 12 ounces of beer. (A nut-brown ale works well.) Bring the mixture to a boil, turn the heat to low, and cover the pot. Simmer for 20 minutes, then remove from the stove and cool for an additional 10 minutes. The rice won't be lumpy, and it'll have a nuttier flavor — just like you after you eat it.

26. STOP SNORING

If your log-sawing is ripping a hole in your marriage, try this simple remedy: Get a pocket T-shirt and a 6-ounce mini-can beer. Put the can in the pocket and fasten it closed with a safety pin. Just before you go to bed, put the shirt on backward. Research shows that you're more likely to snore when resting on your back. This little setup prevents you from rolling over. Plus, come morning, you won't have to get out of bed for breakfast.

27. BUILD A PLANE

No doubt about it, Duane Mathis is just plane nuts. A pilot and aircraft aficionado, he started building model airplanes out of beer cans about 10 years ago. Now, at his Web site (www.bcairoriginals.com), he sells the plans for eight categories of beer-can planes, including vintage tri-wings, helicopters, Warhawks, and ones that actually fly. Brings new meaning to the term "getting buzzed."

28. ROAST CHICKEN

To make "Swampman Dan's Drunken Chicken," buy a few medium-size whole birds and a six-pack of beer. Drink half a can of beer, cut off the top third of the can, and add 1 tsp salt, 1 tsp pepper, 1 tsp Worcestershire sauce, 2 Tbsp liquid crab boil, and 1 tsp creole seasoning.

Then shove the can into the chicken and place it in a secure, standing position on the grill. As the brew boils, it'll intoxicate the bird with flavor. Takes about 1 hour.

Compliments of Swamp Cookin' with the River People

29. ICE A HAMSTRING

Frozen or very cold cans of beer make great ice packs. Hold one against whatever is ailing you — a sore muscle, a sunburned neck, a pounding headache. With an Ace bandage, you can even wrap a frosty 16-ouncer against the back of your thigh. Or use a sweatband to strap a can near your elbow after a tennis

match. "A metal can will transmit the cold very rapidly," says Larry L. Alexander, M.D., medical director of Central Florida Regional Hospital's emergency department. Just make sure to put some thin fabric between the skin and the beer can to avoid frostbite.

30. BUILD DELIGHTFUL PATIO FURNITURE

To start, you'll need:

About 65 assorted beer caps

1-foot square piece of 1/4-inch plywood

Four, 1-to 1 1/2-inch-square, 18-inch posts

Four 12x2-inch strips of lattice

Four, 3-inch dry-wall screws

Some tacking nails

A tube of tub-and-tile adhesive

Simply screw the plywood to the posts, brace them with lattice as shown, and glue the caps to the top in whatever creative arrangement you like. Warning: Don't leave the finished table out in the rain, because the caps will rust.

31. TAME A WILD HAIR

A few drops of beer is sticky enough to subdue any sudden uprising on your eyebrow or scalp that you spot in a bathroom mirror. Just wet your index finger and demurely slick it down. Think of it as Miller mousse.

32. SCALE FISH

Nail or glue three or four beer caps to a sturdy piece of wood that's roughly 6 inches long, 1 inch wide, and 1/2 inch thick. Keep the caps in a line and make sure the serrated edges are facing out. Then attack those fish.



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



**The February club meeting is:
8 p.m. Friday,
February 15th
at Defalco's**

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