



# THE FOAM RANGERS Newsletter Urquell

It's Our Party & We'll Cry If We Want To!

October 2011 - Volume 31 Pints - Issue 10

## Foam Rangers Deny Dixie Cup Trophy Shenanigans Ahead Of Event

By Bev Blackwood

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### The October "Meeting"

Friday and Saturday,  
October 21 & 22  
Dixie Cup XXVIII  
Goes Down...  
Under  
★  
Crown Plaza NW  
290 @ Pinemont

The Austin Zealots are accusing the Foam Rangers of trying to pull a fast one on them. The Zealots have their best opportunity in history to win the Dixie Cup Homebrew Club trophy, having out-entered the Foam Rangers at the event by twenty entries, but there's some debate whether the trophy they're winning is the real thing. "It looks fine to me." states Grand Wazoo Kyle Jones. "It's always been a little rough around the edges and we've had it for the past decade or so, so maybe the Zealots just aren't remembering it right." Despite his assurances, the Zealots aren't convinced. "It looks like a third-grader made it." fumes Zealot Primary Fermenter Corey Martin. "Last year they tried to destroy our brewing equipment and this year, when we're primed to win, they're hiding the actual trophy so we can't take it back to Austin."

The Dixie Cup, which normally sits on a shelf at DeFalco's Home Wine & Beer



### The Dixie Cup, awaiting its annual call to duty.

Supply, is generally ignored for eleven months, three weeks and five days out of the year. It collects dust and the occasional piece of waste paper tossed into the bowl until the annual event where it's given a quick rinse and trotted out to show off. Indeed, the record of winning clubs on its base hasn't been updated since 2002, which hasn't really mattered, since the  
(Continued on back cover)

## Out (of) The Wazoo

By Kyle Jones  
Grand Wazoo



Late October is one of my favorite times of year. It's when my family and I take our fall trip to see the foliage in my native North Carolina. It's when the weather finally begins to break in Houston (and boy, is it nice today). And,

it means Dixie Cup is here! Dixie Cup is one of the largest and longest running homebrew competitions in the country. This year marks the 28th Dixie Cup, which means that I haven't been alive

much longer than the Dixie Cup has been going on. Now that's a strange thought. Many beer luminaries have made their way to Houston for the Dixie Cup, including the likes of Fred Eckhardt, Garrett Oliver, Steve Grossman, Stan Hieronymous, Ray Daniels, Sam Calagione, and the list goes on. This year is no different as we have Jamil Zainasheff, Brad Kraus, and Randy Mosher coming to Houston to enjoy the Dixie Cup with us.

I'm sure the question that immediately comes to your mind is, "Who does the club hire to plan and coordinate such a magnificent event?" There is obviously a lot of effort required to plan and host an event of this magnitude. How does it happen? Because the members of the Foam Rangers  
(Continued on Page 6)

## The Brewsletter Urquell

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Institutional memory is great, but only when there's not a lot of alcohol involved. It's fun to look back and recall all the times we've re-learned the same lessons about Dixie Cup. All the same, we manage to pull together this event every year and still make it one of the best (and most notorious) homebrew events in the country. So sit back, enjoy a barleywine or six and have a great Dixie Cup!



## I Should Have Shown Up On Time!

By Jaime Ortiz  
Scrivener

I decide to have dinner with the family, and since I planned on showing up late to the meeting, I left my club

competition entry at DeFalcos in the afternoon and it was placed in the refrigerator behind the desk. Feeling confident about my IPA entry, I strolled into the meeting around 8 pm to find out from Kyle that they didn't see and didn't know about my entry. Sucks for me, since Jaim(a) won again, and he clinched the title for the year. We should have been tied going to November's showdown!

I will stop my whining. This month we dove into the world of Oktoberfests and "Smoked" beers. Some Foamies did not get the memo, as everytime Jaime served a smoked beer, they thought it was a palate cleanser, and requested for him to get back to the real beers. When you hear comments like: "I don't like mesquite, can we get some of the hickory beer", or "Do you have any applewood beer? Perhaps this is not a favorite style for most of us. Did anyone bring any BBQ?

The Oktoberfest beers were decent but there are not may available. To his credit, the Secondary got a lot of them for us. The most memorable was the mini keg of Hofbrau Oktoberfest. It quickly became a competition to find out how quickly we could finish it. The Secondary even got in the action with a "mini" keg stand. I know it took us less than 10 minutes.

Is it time for Kyle already? I guess. He got up there and talked for what seemed like hours. First, get ready for Dixie Cup! We need lots of volunteers. There is a lot of

## Join the Foam Ranger E-mail Lists!

By Dave Cato  
List owner

In the example that follows, LISTNAME should be one of these mailing list names:

**foam-rangers**  
**foam-rangers-announce**

Replace LISTNAME with the *actual name* of the list when subscribing!

To subscribe to one (or more) of these lists, send the single line:

**subscribe LISTNAME**

work to do and we need everyone to pitch in. We will start by sorting entries at St. Arnold's on Sept 24 and October 1st. Please get a hotel room as the discounted block of rooms is running out. If you are planning to attend Dixie Cup, it is better to have a room to stay. Just ask some of the experienced folks. It is worth it. Call the Crowne Plaza Brookhollow now and reserve your room. Rate is \$77 per night, goes up by \$100 later. Thank you Jeff for allowing us to have our club brew at his house. We had a great turnout and brewed more than 60 gallons. Please try to have some of this beer available for the Dixie Cup and please enter some of the beers. You have to register your entries online and can use pay pal to pay. Please do it early as the first deadline is Friday, September 23rd. Remember we have two additional categories: Beer that Kicks, and Beermaggeddon!

A reminder to everyone to please sign up to be on the email list. You can get all the announcements, details of events, etc. Some people missed out on the pub crawl and club brew because they never knew about it. Don't let it happen. Finally, the Christmas party is December 4th at the Oddfellows lounge, just like last year. Mark your calendars.

Bev got up there to a round of boos because he didn't get the Brewsletter ready in time for the meeting. Slacker! Apparently, 20 visits a day to Lowe's in order to renovate his kitchen were more important. He also reminded us that there are a couple of spots available for the BJCP exam coming up. So sign up. Also, submit your beers for Dixie Cup of the Austin Zealots are going to take it back to Austin!

The raffle went on as per usual. For whatever reason, I never win anything. This raffle sucks!!!!!!

in the body of an e-mail message, in *plain text* (make sure the message is not sent in HTML or RTF format) to:

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You should receive a reply from the server requesting that you complete the subscription, by sending another message back to [majordomo@crunchyfrog.net](mailto:majordomo@crunchyfrog.net).

Once your subscription is confirmed, you will receive a reply with the guidelines for the list you subscribed to, including instructions for unsubscribing in the future.



## This Month in Dixie Cup History

By The Foam Rangers

### 20 Years Ago:

**Theme:**

None noted

**The T-Shirt:**

If there was one, Fred Eckhardt was probably on it.

**The Fred Tasting:**

Beer and cheese, which was held (amazingly enough) at the same time as their raffle!

**The Competition:**

Held at the Hilton Southwest, with 546 entries in 31 medal categories. Best of Show - All Grain went to David & Victoria Guillebeau, Best of Show - Extract went to Debbie Smith and Best of Show - Specialty went to Buck Wyckoff's Ale Mead, "Cysocras." The Foam Rangers retained the Dixie Cup outpacing the second place Cowtown Cappers 132 to 24.

**Other Details:**

Milliconference speakers were Dr. George Fix, speaking on "Theories of mashing," Fred Eckhardt on Sake brewing, Fred Gibson and Conrad keys on the portable RIMS (Recirculating Infusion Mash) system and a filtering demonstration by Steve Daniel.

### 15 Years Ago:

**Theme:**

Lucky 13

**The T-Shirt:**

Fred with a Zoot Suit / Gambler motif.

**The Fred Tasting:**

"Best of Fred" - Featuring bread, nuts, chocolate and ice cream.

**The Competition:**

38 Medal Categories, 982 total entries making the Dixie Cup the largest homebrew club run competition ever at that point. The Dixie Cup special category was Breakfast cereal beer. Best of show mead was won by Gail Kindstrom of the Central Florida Homebrewers. Best of show beer - extract was a Fruit Beer made by John Mcinnis of the Crescent City Homebrewers. Best of show beer - All grain was a Biere de Garde by the Brew Brothers of Kedco from Farmingdale, New York! Peter Cadoo, of the Crescent City Homebrewers won the Templeton award. The Dixie Cup went home with the Central Florida Homebrewers,

assuring another year of humorous postcards.

**Other details:**

None noted.

### 10 Years Ago:

**Theme:**

La Copa Dixie

**The T-Shirt:**

Fred hangs out with Pancho Villa on a "Wanted Fred Or Alive" poster.

**The Fred Tasting:**

Beer & Tex-Mex, put on by the KGB.

**The Competition:**

713 Entries, 41 Categories. Best of Show beer was a Belgian Strong Golden by Grand Wazoo Bev Blackwood. Best of Show Mead was won by Guy Munster of the Bay Area Mashtronauts. The Templeton went to Wes and Nancy Sampson of BATF (Brewing Anonymously Throughout Florida.) The Dixie Cup was won by the Foam Rangers.

**Other details:**

Milliconference speaker Eric Warner [*now of Karbach Brewing - Ed.*] cancelled at the last minute and blew off the Dixie Cup due to "family matter" which was alleged to be going elk hunting. The remaining speakers were Ray Daniels, and Dr. Chris White and Brock Wagner of Saint Arnold stepped up and filled in for Warner.

### 5 Years Ago:

**Theme:**

Fredopoly

**The T-Shirt:**

Fred as the "Mayor" in Monopoly

**The Fred Tasting:**

Put on by Barley Coherent, no clear theme...

**The Competition:**

974 entries and 44 medal categories. Dixie Cup goes to the Foam Rangers, as well as the first Lone Star Circuit Club of the Year award. Best of show Beer was a Belgian Strong Golden brewed by Jim Layton of the North Texas Homebrewers, and the Best of Show Cider was brewed by Richard Dobson of the Red River Brewers. Michael Heniff wins the Templeton award.

**Other details:**

Our first Dixie Cup at our current venue, The Crowne Plaza NW. Speakers were Ralph Olson from Hop Union, Ashton Lewis of Springfield Brewing Company and Brew Your Own magazine and Bill Covalleski of Victory Brewing.

## Beer of the Month

### Calendar



January 20th, 2012

Porter & Stout



February 17th, 2012

Barleywine & Holiday Beer



March 16th, 2012

Belgian Ales & Lambics



April 20th, 2012

Homebrew!



May 18th, 2012

Bocks, Dark Lagers, Dunkel



June 15th, 2012

Wheat, Wit, Fruit & Rye



July 20th, 2012

Homebrew!



August 17th, 2012

Pale Ale, Bitter & Steam



September 21st, 2012

Oktoberfest & Smoked



October 20th - 22nd, 2011

Dixie Cup XXVII



November 18th, 2011

I.P.A. & Ambers



December 4th, 2011

Homebrewer's Xmas Party



You stand around and pour beer... and *that* makes you an *officer*?

Foam Ranger diversity:  
Lots of variety, but it's still mostly a sausagefest



I thought it'd be a little stiffer...  
[That's what *she* said!]



There's a certain look new members have...

Pickled hop shoots?  
More like pickled weeds if you ask me!



Benny Dacres:  
Not dead yet.



Next on Animal Planet:  
When Andrew Attacks!

## Foam Ranger Foto Pages!



I've always said you can never have too many pictures... Or can you?

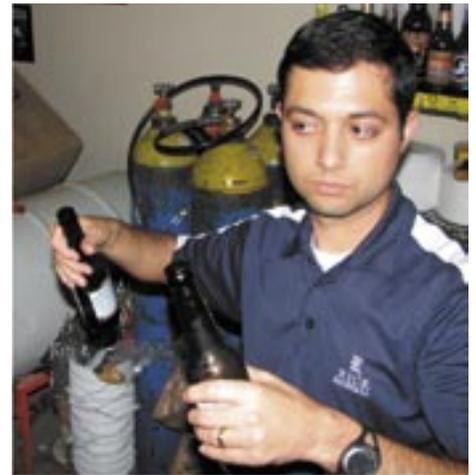


**Drain it...**

**No way we're drinking all of that...**



**Guess again!**



**Jaime senses the presence of an empty cup nearby...**



**...crush it!**



**Check this one out...  
Nailed it!**

# ~~Foam Ranger~~ Jaime & Abisha Foto Pages!



**Jaime misses the extra point...**

**So let me get this straight, your arm was in there up to the elbow?**



**Only Abisha could make cleaning up feel dirty.**

(Continued from page 1)

make it happen (well, and the Dixie Cup miracle helps). People are calling breweries, calling distributors, hauling their asses out of bed at 9 in the morning to sort and judge, driving all over Houston to find dots, picking up dozens of Chipotle burritos, and cooking up 5 and 6 dishes to bring to the potluck. You name it, and a Foam Ranger has done it. It is the concerted effort and personal sacrifice of the members of the club that make the Dixie Cup happen.

If you think it's only the Foam Rangers busting their humps, it's not. Other local clubs have come through in a big way for us this year. John Jurgenson of the Bexar Brewers came out on our second sorting day and helped us sort the 1,200-odd entries we had to deal with. The Bay Area Mashtronauts came out in force to help us power through almost 50 flights during our last Sunday judging session (Ginger and Paul must have judged almost 25 flights between the two of them over the course of first round judging), and the KGB knocked out some flights here and there. Robert Chan is spending his whole day on Friday roasting a pig for the potluck. The Dynamic Duo from Huntsville drives 75 minutes down 45 every Sunday to steward for us. Dixie Cup would not be the event it is without the help we get from our fellow homebrewers in the area.

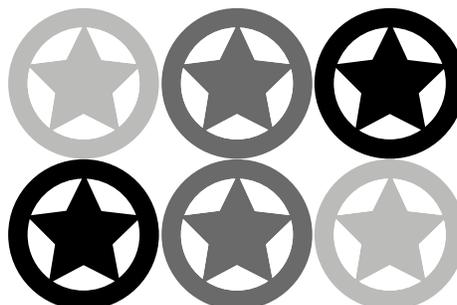
We don't want to forget our professional brewing world friends. Area distributors hook us up with beer and swag. Many Texas breweries have donated beer for the tap table and the Fred Tasting. DeFalco's is a big supporter of the raffle and Scott always has a few surprises up his sleeve at the reception. And most importantly, Dixie Cup flat out might not happen without the support of Brock and the team at Saint Arnold. He graciously opened up the brewery for us to sort, judge, and store beer for a month leading up to Dixie Cup. Also a big "Thank You" to Frank Krockenberger who was stationed at the brewery for all of our judging sessions. Check the sponsors pages in the Dixie Cup program and on the Dixie Cup website to see just how much support we get from our

professional brewing friends, and show your thanks by giving them your business.

Some folks, in light of their superhuman contributions to the Dixie Cup, deserve particular mention. Rolland Pate, our Dixie Cup coordinator this year, has been quite busy coordinating this shindig. Rolland, Bev, and George West have put in lots of time soliciting beer and picking it up from all over Texas. Andrew Sheridan and Pamela Swenson rake in loads of swag for our raffles. Jeff Reilly spent at least a few entire days brewing, bottling, and labeling the commemorative beer that you might be drinking right now. And it's pretty damn good. Erik Ribeiro has spent countless hours designing and cooking the dishes for the Fred Tasting, and he's had a lot of help along the way from our Super Stewardess Cindy Chiu. Will Holobowicz, our head steward, has run all over Houston to feed the judges, keep them supplied, and make the judging run as smoothly as possible. John Gonzales designed the beautiful program you'll be reading on the john tomorrow morning and the killer T-shirts you're all wearing right now.

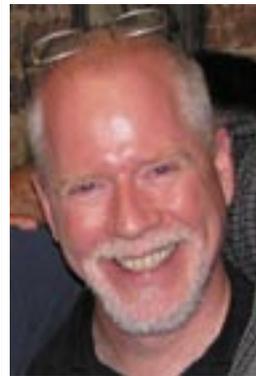
So why do we do all this? Because we are passionate about beer and passionate about homebrewing. The focus of the Dixie Cup is on homebrewing, even though it seems to get lost in the shuffle sometimes. Keep in mind that close to 1,200 homebrewed beers, meads, and ciders have been judged this year at Dixie Cup. You've probably enjoyed some homebrew from the tap table. And I hope you brought some homebrew to share at the awards ceremony.

Welcome to the Dixie Cup. You're in for quite a ride.



## It's Dixie Cup Time!

By  
Bev  
**Blackwood II,**  
**Competition**  
**Coordinator**



I'll toot my own horn first, as I took a 1st place in Porters & Stouts with my Russian

Imperial Stout and a 3rd in Specialty Beer with my Imperial Brown Ale at last month's Cactus Challenge. Unfortunately, David Rogers' entries there met their demise at the hands of UPS.

As the 2011 Lone Star circuit reaches it's climax, there's really not a lot of drama left in the chase for the major awards. Mark Schoppe has dominated the field for the Lone Star Homebrewer of the Year, Kieth & Pam Bradley are looking solid for the Homebrew Team of the Year and the Austin Zealots are certain to win the Club of the Year award. What's a mystery is whether the Zealots will be taking the Dixie Cup back to Austin, where it would sit next to the Bluebonnet Cup.

The Foam Rangers have made every effort to prevent this from happening, but even so they are out entered in the Dixie Cup by the Zealots by 20 entries. Will that be enough? Only time will tell!

## Lone Star Circuit Current Standings

### Individual

Mark Schoppe - Zealots - 133  
Dwight Mulcahy - Bexar Brewers - 38  
Corey Martin - Zealots - 30

### Team

Bradley & Bradley - Zealots - 49  
Darity & Darity - NTHB - 10  
**JAWZ - F.R. - 8**

### Club

Austin Zealots - 304  
**Foam Rangers - 98**  
Bay Area Mashtronauts - 89

# Buck Goes To B. Nektar!

By Buck Wyckoff

Part the third.  
When last we left Buck...

**B:** Yeah. Everybody's been asking us for dry meads. We just haven't really gotten around to it yet. We did a dry tupelo last year, or this year. We did an extra limited dry Tupelo which was probably one of my favorite meads we've done. Tupelo is that kind of honey that can go dry. It's tough to do some of the other honeys as dry meads because when you remove all the sugar, you're tasting the plant, the vegetal matter of the plant, you know, from the flower and they're not all that good. Some of them are really bad actually. I've always loved tupelo. Tupelo always reminded me of pineapples and Gewürztraminer wine. I really loved that. I love dry gewürztraminer wine, so I thought doing Tupelo dry would probably work out. And it did. It worked out so well, I just wish Tupelo wasn't so ridiculously expensive.

I mention my having tasted tupelo from Griswald's honey farm (see Acoustic article) and then a sample of pure basswood. My guess was basswood would not be available in quantity because of plant concentration or a non-unique flowering period.

**B:** Yeah, and that's the problem we're going to face, like, as we grow....the tough part is the supply. The supply chain. I want to do more varietal meads, you know? That's why we do a wildflower and we do the orange blossom, 'cause it was really important to me when we first opened to educate people about the different honeys. When we first opened we had a sweet Tupelo mead and we actually did a Buckwheat mead. So for awhile we actually had four traditional meads going on: a Buckwheat, a Tupelo, a wildflower and an orange blossom.

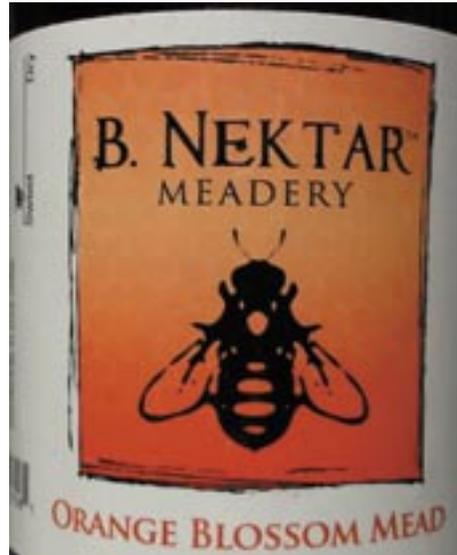
**W:** I got a small bottle of Buckwheat honey in my pantry. It's interesting.

**B:** It's earthy, nutty, grainy and it's just really different. I just remember when

I was a homebrewer, people telling me I couldn't make a traditional with buckwheat 'cause it wasn't going to turn out well...like...we'll see.

**W:** My first hazelnut coffee mead, what wound up bringing that about, we have a tallow honey in Texas which is rotten for....I tried making a regular mead with it. It's dark colored and it's got a very strong flavor and, on it's own, not particularly tasty. But I had a bunch of it and then the idea for coffee mead came along. Well the coffee's going to impart all these strong flavors anyhow, so I put it together with that honey. Beautiful.

**B:** It's just all about finding the right



combination. It's kind of like what people say about what they'd rather have schools do is like, teach to the particular child. If you have a generic lesson plan for everybody, you're going to have people that would do better and would have excelled if you did it another way. You have people that fall off the ends of the bell curve either way.

**W:** One size doesn't fit all.

**B:** Exactly. So what do you do with those kids or, in this case, with this honey? Well, you do some work and figure out, what is the special characteristic of this particular honey? What would it go with? Are there other things out there that do compliment it flavor-wise.? Like you said with your coffee mead, that's a perfect example of what we're trying to do here.

**W:** Well, it's like, there's no bad kid, there's no bad honey. You just got to figure out what makes it tick. What will make it work. Now, what are

these things? (Pointing to some small containers.)

**B:** Just small batch stuff. We had a strawberry mead that we released, but we had so much of it we couldn't fit it in the tanks. We just put the rest here. We're going to turn this into a chocolate covered strawberry. We're going to age it on some coco nibs. Um....and then we've got a....we're going to do some with kiwi, some with banana....we're going to just rack it on top of a bunch of stuff. This one's a Mandarin orange mead. Not very much of it.

**W:** These are floating top vessels?

**B:** It's a bicycle type pump and it inflated the inner tube and that seals it. This is a plum mead here. We're doing a private label for a little store called Plum Market.

**W:** Oh, that's cool. So you can set the top to whatever volume you want.

**B:** It floats on top and you don't have to worry about oxygen. This is all wine making type stuff, typical in the winemaking industry. You don't have to handle pressure and some of this stuff is supposed to age for a very long time, so getting rid of head space is a priority.

**W:** That's really neat. So these are 200 liter?

**B:** Yeah.

Then it's time to buy some meads. Brad points out that the batch number and date is on all their bottles. There is also a neat dry to sweet bar on the label with a bee marking where that particular mead falls. He shows me the Strawberry Pizzazz made in collaboration with a friend from Gotmead.com, Yo Mamma, who hails from Flint, my home town.

**To "bee" continued... (Maybe even concluded...) Next month!**



(Continued from page 1)

Foam Rangers have consistently won it since 2000, when the North Texas Homebrewers Association last took it to Dallas.

This year may be different, as the Zealots have dominated every competition they have entered and lead the Lone Star Circuit points standings by over 200 points. The Bluebonnet Cup resides in Austin and the Dixie Cup may share that fate. The Foam Rangers have always been noted for their competitive prowess, but the past few years have been lackluster for them, as they've piggybacked their success on the legendary Jeff Reilly and Jimmy Paige, the J&J Brew Crew, who were alleged to have sabotaged Keith Bradley & Jay McEvers brewing equipment just before the last Dixie Cup. Nothing was ever proven, and the Foam Rangers handily won the 2010 Dixie Cup by 26 points over the Zealots.

This year, out-entered and out-pointed at every turn, the Foamies are running scared, and it shows.

"I just threw as many beers in as I

could." says Competition Coordinator Bev Blackwood. "I know that not many stand a chance, but if they take out a Zealot beer, it will help the cause." It's that kind of devotion to keeping the Dixie Cup that has the Zealots worried. "I've seen them drink barleywine out of it [the Dixie Cup] in the past." observes longtime Zealot Dan Dewberry. "But if we win it, I am not so sure I'm going to take the chance that they might have tainted it somehow. The Rangers can be kind of crazy"

For their part, the Foam Rangers deny any devious intentions. "We have a club motto" Grand Wazoo Jones states. "It's just beer. If they win the cup, maybe it'll get us off our butts and back to brewing and winning, no big deal."

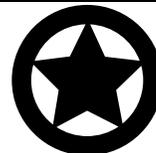


The Dixie Cup's last appearance at the 2010 awards ceremony.



I WANT TO BE SOMEBODY IN PARTICULAR!

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