



# THE FOAM RANGERS

## Brewsletter Urquell

January 2018 / Volume 38, Issue: 1

It's January!!! Your 2018 officers are officially on the job! Yes, they're super excited, despite what they have told everyone. So, just in case you missed the elections and the holiday party, your 2018 officers are:

- Paul Smith, Grand Wazoo
- Denise Whitney, Purser
- Steven Distelhorst, Secondary
- Mike Reed, Scrivener
- Doak Procter, Member-At-Large

### Upcoming Events

- February 4  
First Sunday & Officer Meeting @ Petrol Station
- February 10  
Brew-In @ DeFalco's
- February 16  
Club Meeting @ DeFalco's

Now that the boring stuff is out of the way we can get to the really important stuff. Specifically, my Dad joke of the month\*:

Wife: "Have you ever seen ketchup bottles where it's spelled "Catsup"?"  
 Husband: "Catsup? What about the dog?"

\*Don't ask Denise if she's heard this one. I don't like sleeping on the couch twice for the same joke.



## Mallard Reactions

<b>Achtung!</b>		<b>Bluebonnet Brew-off 32</b>	<b>Registration closes 28-Jan</b> <b>Entries at De Falcos by 1-Feb</b> <b>Awards Ceremony March 24th</b>
Aware		<b>Lunar Rendezbrew 25</b>	All dates still TBD but probably sometime in March
Aware		<b>Cactus Challenge 21</b>	All dates still TBD but probably sometime in March



## Out (of) The Wazoo

**Paul Smith, Grand Wazoo**

Let's start the Foam Rangers' New Year with a big thanks to outgoing officers Janine Weber and Phil Verdieck. They weathered a rough year for Houston and the club thanks to TS Harvey, a shortage of volunteer coordinators, a Dixie Cup hotel that threw a lot of last minute changes at them, and a World Series that altered plans at Dixie Cup. Go Astros! Also deserving of thanks are returning officers Denise Whitney and Mike Reed and Brewsletter editor Luke Whitney. New Secondary Steven Distelhorst and Member-at-Large Doak Proctor (Was7 Waz) deserve some recognition here too. They will all help keep the creditors away, the presses running, the beer flowing, and the Wazoo from bolting for the door before cleanup is complete.

Other volunteer Rangers that will help us out this year are returning Competition Coordinator Nick Handel who will keep us informed about Lone Star Circuit competitions and get our entries to the sites on time, new Dixie Cup Coordinator Hank Keller (he already has been assembling a team, ask him how you can help), new Food Goddess Ryann Brzoski, and Brewpub Crawl Coordinator Andy Thomas. More to come on that later. Lastly, thanks to Head Bozo of Special Events Scott Birdwell and all of the Defalcoids for everything they do to support the Foam Rangers.

Next topic- monthly brew-ins. As most of you know the Foam Rangers are obligated to conduct a demonstration brew-in at Defalco's on the second Saturday of each month. Last year we missed a few of these and if you take out the Janine, Phil, and Paul Porter brew days...well this is an area we could improve on as a brew club. Please think about scheduling a brew day to support this effort. Ingredients will be provided. Defalco's will provide a half-size keg for the club portion to be returned to a later club meeting. If other gear or assistance is needed, we can try to work something out. Keep an eye on the FoamPage for National Homebrew Day, Learn to Homebrew Day and possibly a couple of Pro's vs Joe's events. Another thing about brew-ins – a 5, 6, or 8 hour brew day can make for a hungry brewer. Consider bringing some lite bites or snacks – or beer – to share. Want to grill something? We have burners.

Finally, club announcements will move up to 8:30pm followed by Raaaffle!!! As always Homebrew Happy Hour (Fred Hour?) will begin at 7pm, followed by serving of commercial examples of Beer of the Month.

# Beer of the Month

By Steven Distelhorst (Secondary)

On this month's platter are two of my all-time favorite beer styles: porters and stouts; and I cannot think of a better way to begin this colder new year than with 2 beer styles with such substance and rich history. There are many historical accounts of the origins of porters some of which are simply myths that have little (if any) historical backing and some of which are true but have been slightly altered as they have been passed down. The majority of historians and beer aficionados trace the origin of the porter back to London in the early 18th century. During this time the variety of beer was limited to mild or aged (referred to as stale back then but for marketing reasons this was later changed to 'matured') beer, which was made specifically from brown malt, ale, such as the well known twopenny ale (guess how much that cost, 50¢, if you guessed 2 pennies you were wrong!) made from pale malt, which was just beginning to catch on in London during this time, and stout, which was any type or color of beer that was considered to be strong.



A popular legend states that the porter was made to replace a common drink, known as three-threads, that was a mix of beer, ale, and twopenny. Pub owners began mixing the beers to provide more variety and depth to their drinks and that this new concoction soon became the favorite drink of the working class. Supposedly the barmen eventually grew tired of having to make this drink as it had to be poured from 3 separate casks and thus took more time than simply pouring from a single cask. Legend has it that as a result of this brewers made a new beer that was designed to taste like the three-threads drink but could be poured from 1 cask. This new beer, which quickly became popular among the working class, was dubbed a porter, as a nod to the main customers who drank it (porters where people who carried products to and from ships and trains).

While this is a fun story to tell it is likely not the true story, however, like most legends there is some heir of truth. In fact, the mixing of beers by British pub goers was a common practice and while it may not have been referred to as three-threads pub owners did indeed offer different "varieties" by combining their beer. During the early eighteenth century new pale ales, such as the twopenny and derby ales, which were being brought into London by high-class countrymen were becoming very popular among Londoners. This, along with other factors, contributed to a growing amount of competition among the London brown beer brewers. In response to this, the London brewers began tweaking and making changes to their brown beers by increasing the hops, bettering the storage conditions (likely resulting in less souring), and increasing the aging times. Their efforts paid off and the resulting "new" and improved brown beer became widely popular throughout London, especially, you guessed it, among porters and other lower working class folk. From this point the porter (the beer not the profession) grew in popularity throughout Great Britain and began to be distributed and produced in many other countries being the famed product of many breweries. The popularity of porters lasted until around the 19th century where it took the backseat to pale ales and pilsners and eventually around the time of world war one fell out of favor. Thanks to the American craft beer surge in the mid 1970s, however, porters have made a comeback and are now found among many breweries once again; and that is the very brief and greatly abbreviated history of the porter.

What of the stout you may ask (or maybe you are tired of reading this and have decided to drink a beer instead, in which case you did not ask! Also, if you are still reading this and not drinking a beer then put this down and go get a BEER!)? Well, as many of you likely know the origin of stouts is very much intertwined with that of porters. As I mentioned previously the word stout was used to describe any style of strong (higher ABV) beer. During the time when porters were popular and becoming a widely brewed product across Europe it was common for strong porters to be called stout porters. Over time the name was shorted to just stout and eventually they became a distinct variety from that of their porter progenitor. This is at least what is held as the traditional history of the origin of stouts. However, a recent Scandinavian beer scholar by the name of Kceidrev Lihp (apparently the Scandinavians like weird names that often appear to be backwards!) has published an article that challenges this traditional history of the origin of stouts with evidence to suggest that stouts may in fact be older than previously thought. The article by Kceidrev Lihp describes a recent discovery made by archaeologists in Jerusalem of drawings, made on papyrus, of ancient Romans consuming what appears to be stout beer. The article goes on to describe the use of stout by romans as a weapon for war as well as for torture by drowning. In light of this, among other historical evidence (outlined in said article), the true history of stout beer may be older and much more complex than previously believed.

I have very briefly summarized the article by Kceidrev Lihp (there is more I did not include) and for those of you who wish to know more or see the drawings I highly recommend reading this article as it is well written and quite informative. I will give a link to this document at the end of this article.

Much like their rich and elaborate history the porters and stouts of today come in many varieties from the American porter to the Baltic porter or the Russian imperial stout to the oatmeal stout, along with many others. There is bound to be a style for anyone who enjoys dark, malty, complex beers! Furthermore, the strong malty backbone and profile of porters and stouts gives them the robustness necessary to hold up to other flavorful additives such as coffee, vanilla, chocolate, and more, while still maintaining their distinctive identity as a beer. Very often these are the beers of choice for people who aren't hop-heads, or even sometimes as a change of taste for those of us who are hop-heads but may need a break from the hoppiness of IPAs or other beer styles. For me, stouts hold a special place in my heart as it was the first beer style that I fell in love with; you could say that stouts and porters were gate-way beers into my love of all things beer! Regardless of what your favorite beer style is there is a stout or porter out there waiting for you that you will surely love! If you haven't found it yet keep searching my friend because as history has shown us, from the Romans to the Brits, these beers are timeless and they continue to evolve and bring our taste buds much much pleasure!

The link to the article by Kceidrev Lihp can be found on page 6 at this site:  
[http://www.foamrangers.com/PDFs/tbu\\_201701.pdf](http://www.foamrangers.com/PDFs/tbu_201701.pdf)

# Foam Rangers Officer Meeting

Minutes by Mike Reed, Scrivener

January 7, 2018 @ Bohemio's

In attendance: Paul Smith, Denise Whitney, Luke Whitney, Steven Distelhorst, Doak Procter, Ryann Brzoska

## Discussions:

- Meeting began with discussion of November meeting where we voted to have the brewsletter editor be the 6th voting member. After review, it was discovered that we would have to change the bylaws to do so. Decision was made to disregard the vote.
- Brew-ins:
  - In years past brew-in beers were brought to the meetings. It was decided that we would resume doing that. Defalco's will supply ½ kegs for brewers to bring beer to the club meetings.
  - We have to do a better job of keeping track of Brew-ins and when the beer makes it to the meetings. Suggestion was to keep a list of the Brew-ins, when beer will be ready and when it shows up at meetings.
  - Have a Brew-in signup sheet at the meetings
  - It was suggested that we bring snacks or simple dishes to encourage people to show. How much and what type will depend on club account balance.
  - Discussion around the hardship of bringing equipment to the Brew-ins or wanting to do all grains and not having the equipment and even doing an extract beer for those that don't do all grain. Also if a person wants to but doesn't know how to keg.
  - Brews-ins are a part of our partnership with Defalco's and we are expected to do them. If a person is interested in doing a brew-in we want to encourage them and if they have any of the concerns discussed above, they should contact the Wazoo.
  - Denise will check on email from Defalco's about being able to do extract instead.
  - Will continue to solicit volunteers for brew-in at club meetings
- Meetings:
  - Raffles and rings toss. It was decided the Secondary would decide when to do ring toss. Communicate that even though we have a ring toss we will still have a raffle.
  - Some discussion around finances but no serious issues at this time.
  - Looking at reinstating the Pub Crawl. Andy Thomas has volunteered to coordinate the effort.
  - Looking at 4 inter loop breweries plus a Pros vs. Joe's at Orange Show's. Still need to decide on a date.
  - Discussion around bring back competitions at the meetings to help get newbie's to bring their beer to get evaluated and to improve judging. Ended up recommending people take Bev's class on judging and to increase the engagement with new people coming in to get them to brew and bring beers.
  - Discussion around officers picking business meetings locations instead of Waz picking all the locations for the year. Each officer will pick one meeting locations per quarter. Locations were picked for the next 3 meetings.
  - Competitions
    - Communicating the schedule and importance of competitions.
    - Talking to members at meetings about entering competitions and beer styles needed or required.
  - Engaging new people
    - Welcoming email from the Waz.
    - Officers eeking them out and have discussions



Meeting adjourned at 4 p.m. Special thanks to Denise for recording the minutes; Scrivener was out with the flu.

# BREW-INNNNNNNNNNNNN!!!

\*Pics shared by Ryann Michelle & Joshua Cassidy on the Foam Rangers FB page



Brew-in brewer Joshua Cassidy and Grand Wazoo Pauly Shore



A pot or something...

## January Officers Meeting @ Bohemeo's



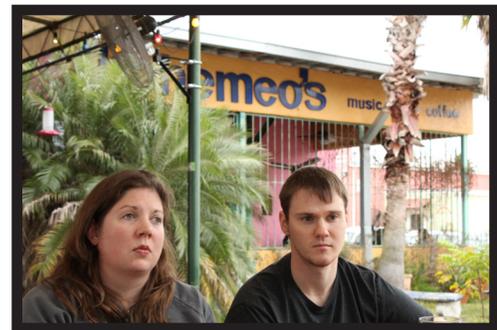
Chill place with good beer. Go there some time.



Officers being official or something.



Doak driving Paul to drinking.



Good poker faces. Didn't laugh at Paul's ideas once.



Right there with ya, buddy.



Good group showed up to share a drink or six.



**I WANT TO BE SOMEBODY IN PARTICULAR!  
SIGN ME UP TO BECOME A MEMBER OF  
THE FOAM RANGERS HOMEBREW CLUB!**



**NAME(S)** \_\_\_\_\_

**ADDRESS** \_\_\_\_\_

**CITY/STATE/ZIP** \_\_\_\_\_

**MEMBER E-MAIL** \_\_\_\_\_

**2ND MEMBER E-MAIL** \_\_\_\_\_ **PHONE** \_\_\_\_\_

**AMOUNT PAID** \_\_\_\_\_  **NEW**  **RENEWAL**  **CHANGE OF ADDRESS**

**Membership Fee: \$40.00 Individual / \$60.00 Family (Member +1)**

Paid between October 31, 2017 and December 31, 2017: \$35.00 / \$55.00 (Pay early and save!)

All memberships include Dixie Cup admission!

**Please make checks payable to: The Foam Rangers**

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



## Welcome to the Foam Rangers! Now get connected!

**We have two E-mail lists:**

The **Foam Rangers Discussion** List & the **Foam Rangers Announce** List

**What's the difference?**

The **Foam Rangers Discussion** list is where people can interact and reply to the posts of other Foam Ranger list members.

The **Foam Rangers Announce** list is where the Grand Wazoo posts club announcements and is not a discussion list. Anything posted to the Announce list will be posted to the Discussion list, so you don't have to subscribe to both.

To subscribe to the **Discussion** list, send an e-mail to:



**The Foam Rangers**

**foam-rangers-join@foamrangers.com**



To subscribe to the **Announce** list, send an e-mail to:

**foam-rangers-announce-join@foamrangers.com**

You will receive a reply from the server with instructions for confirming your subscription. Follow the instructions to complete the subscription process.

Once you have successfully subscribed, you will receive a reply with the list guidelines as well as instructions for unsubscribing.