

Volume 2. Number 7 July, 1984

REVIEW of the JUNE MEETING

The June 21 meeting of the Foam Rangers consisted of the standard drunken orgy which (wonder of wonders) I was actually able to attend! The theme beer for the month was Non-Germanic light lagers. Unfortunately, again no score sheets were available. Instead of the respectable process of sampling and judging these beers, the FR's regressed into pure revelry. Nothing unusual here, of course.

There was much discussion about renewing interest in bringing Home Brew to future meetings. This was such a novel idea that it met with resounding success. Watch for a future month of $\underline{\text{real}}$ beer at a Foam Rangers' meeting.

PREVIEW of the JULY MEETING

The theme beer for the July 19 meeting of the Foam Rangers will be (was?) Continental dark lagers. At this meeting there will be (was?) a beer judging for these brews, along with the normal swilling! Don't miss it if you can!

The actual review of the July meeting will appear in the next issue. It would surely be nice if someone who actually attended would help out and write it for me (hint).

SNEAK PREVIEW of the AUGUST MEETING

The theme beer for the August 16 meeting of the Foam Rangers will be HOME BREW GRAB BAG!!! Hot dog, here we go! At last some <u>real</u> beer for a FR meeting. Here is your opportunity to show off your best, and cry over your worst. This promises to be one of the best meetings that the Foam Rangers have had in a few months. Not there is anything wrong with all these sissy imported beers we have been sampling, but after all, Home Brew is where it's at!

The FARIE -C. the FRAM RANCERS

The FABLE of the FOAM RANGERS

--- by Chad Alexander

Once upon a time there was a slightly motley but warm hearted, honest, brave, and generally upstanding group who lived in, around, or in the general vicinity of that fair city of Houston. Being of noble spirit and strong heart, they went forth and sought others of like mind. And lo, this group did gather into a great enclave on Morningside and took unto themselves the high title of "Foam Rangers".

The Foam Rangers, as all noble congresses must took unto themselves a grail - the mysterious art of home brewing. And they saw that it was good. In an effort to further their mastery of this art they quested for the ultimate beverage - a fine Pilsner beer, fire brewed from an ancient family recipe using only the finest rice, corn, and barley, purest mountain water, exotic hops, and the expensive Krausening process. Alack and alas - their quest became overpowering. An end unto itself. A false god.

But all was not lost. From the midst of the disciples of this great bacchanal congress some true believers cried out, "Where's the home brew?!" And the isolated cries became a chant as others took it up and the scales of illusion brought about by easily available commercial potions began to drop.

This tale is not yet ended but the voice of the true believers is growing stronger and hope springs eternal with the cry:

"WHERE'S THE HOME BREW!?!"

PUB CRAWL REVIEW?

Who would not like to see a dissertation reviewing the infamous Foam Rangers' Second Annual Pub Crawl? This is certain a set of prose of great wonder and nobility! Surely there is one among us (yes, of course there is. but quit calling me "Shirley") who has the courage and fortitude to undertake this great challenge!

This is the \underline{last} cry for a volunteer. If there are none, I will soon undertake the noble challenge of selecting a volunteer.

NORTH AMERICAN ALE?

--- by Larry Bristol

Is the notion of an outstanding ale made within the North American continent not a strange idea to you? It certainly was strange to me. considering the inevitable comparison to the truely great ales of Britain. Does it seem likely that any commercial North American Ale could compare?

I recently had an opportunity to sample the "Anchor Liberty Ale" made by the Anchor Brewery in San Francisco, and it is without a doubt in the same league as the great ales of Britain. It is richly malted, and balanced with a generous supply of hops. It compares very favorably with the better pale ales from Britain, such as Fuller's London Pride, Belhaven Scottish Ale, and so forth.

If you get an opportunity to try this truly remarkable North American Ale, do not fail to exercise that option. I have no doubt that you will be as impressed as I was. Unfortunately, it does not as yet seem to be available in Houston; tell your commercial beer supplier that you want it!

REGIONAL COMPETITION

Even as you read this, plans are being made for a regional home brew competition, among home brewers from the Texas, Louisiana, Oklahoma, and Arkansas. Several names have been suggested for this event, and the leading offer thus far is the "Dixie Cup", with first prize being the (soon to be cherished) "Texastein".

The "Dixie Cup" will occur in November; the most likely dates are the third and tenth (both Saturdays). The competition will be held in (or about) the Houston area. Some suggested locations are the Anheiser Busch Brewery, the H&H Ranch (or some similar facility), the Pasadena Rodeo Grounds, and Bavarian Gardens. It has been suggested that the Gardens might be interested in moving the competition back into October to coincide with "Oktoberfest".

A steering committee has been established to organize this event. The members of this committee are Chad Alexander, Mike and Dorothy Bartol, Scott Birdwell, Dave Bensey, John Gaskin, and John Adams (alternate). The steering committee will meet on Tuesday, July 31, at 7:30 p.m. at Kenneally's Irish Pub (on Shepard). This is not a closed meeting; all interested parties are invited to attend and help. The committee's job is not to do everything, but to recommend to the rest of the FR's what should be done! The topics to be discussed will include:

Judges - from where do they come? How many judges from each of the participating clubs? How will they be qualified?

Categories - how many? What are they?

Publicity and promotion

Refreshments and entertainment

Supplies and prizes

Clean up

Your comments are invited. The committee will forward their recommendations at the August meeting.

NEW SCORE SHEET

The Foam Rangers have formulated what is perceived by many as an improved score sheet for beer judging. A sample of this score sheet is included in this issue. It was used at the July meeting to score the Continental dark lagers submitted for comparison; the results of this comparison will be published in the August Newsletter.

The revised score sheet is a combination of the better features of several score sheets which have been used to evaluate beers at our meetings. It is based on a 40 point scale, and has the extensive comments section so appreciated by judges and participants alike.

From the Editor

Five down and seven to go?

This is, of course, a rather unusual issue of the Newsletter due to its (how should I put this) failure to satisfy the rather specific timing requirements established by a tradition of being published on the weekend immediately preceding the third Thursday of the month. If you understood that to say that this issue is late, you have a phenominal sense of rhetoric. I can only apologize humbly and ask your forgiveness. (It is probably wise of you to accept this apology and never bring up the subject again, since the next publisher of this literary masterpiece is still in doubt!)

Be of good cheer! My pilgrimages to the land of scrod and red sox have come to an end, and while I will be trekking far and wide across the great State of Texas (with occasional sorties into neighboring territories), it is unlikely that these journeys will again interfere with my first priority - the publication of this ... this ... (uh?) periodical(?).

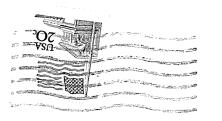
Sorry I was unable to attend the July meeting. According to my schedule, there will be no such problem in August. Meanwhile...

Relax! Don't worry!! Have a home brew!!!

HOME BEER COMPETITION SCORE SHEET

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