

Volume 2, Number 11 November, 1984

REVIEW of the OCTOBER MEETING

The October 18 meeting of the Foam Rangers featured the testing (tasting) of "Wheat Beers". Owing to the rather strange nature of these brews, there were not too many available; in fact, there were only three commercial beers and one home brew present at the meeting. The three commercial beers were Hoegaarden White, Spaten Club Weisse, and EKU Hefeweizen. An informal opinion poll of the attendees revealed that the Spaten brew was favored, with the other two tied for second (or last, depending on your point of view).

The home brew wheat beer presented was only marginally within the category, since it consisted of a mere one pound of wheat malt boiled (not mashed) along with the normal amount of barley malt. This just goes to prove the strange nature of this category.

The majority of the meeting consisted of preparation for the upcoming Dixie Cup competition, which occurred on the following week-end (covered elsewhere within this issue). On of the more enjoyable aspects of the evening was the sampling of "Three Thread Festbrau". This strange concoction was produced by combining the dregs of three of five club brews (made for the Dixie Cup) into champagne magnum bottles. This rather unusual practice may have produced the best brew of the six. The five brews had the rather interesting names of "Continental Light Lager", "Novemberfest Amber Lager", "Secondary Plasticbrau Pale Ale", "Nut Brown Ale", and "JR/FD Dry Stout".

So who says the "art" has gone out of home brewing? What could be more artistic than producing a concoction like that? Sigh! What a shame that I could not be there! Nothing unusual about that; in fact it would have been unusual if I had been there!

PREVIEW of the NOVEMBER MEETING

The theme beer for the November 15 meeting of the Foam Rangers will be "Black Beers", consisting, of course, of dry stouts, sweet stouts, and porters. Here is your chance to sample some of the best beers home brewing has to offer! I do not know why that is true, but it seems that these beers consistently are made better than others. For example, a porter was the best of show at the Dixie Cup, and black beers seem to be consistent winners in this category of competition.

Another item of great importance at the November meeting will be the consumption of a great number of the bottles left over from the Dixie Cup competition. Of lesser importance will be the awarding of ribbons to the local winners from the Dixie Cup.

Guess what! This is getting to be a very old story by now, but I (naturally) will definitely not be able to attend. I am destined to spend the latter stages of that week within the City of New Orleans. At least, I was able to come to the Dixie Cup! SIGH!!!

SNEAK PREVIEW of the DECEMBER MEETING

The beer for the month for December will be weird! Just to stay within the holiday spirit, the Foam Rangers will be sampling Christmas Ales, Ciders, Wassails, and the like. Mmmmmmmmm:!! Can you wait for this? Just think of all those delicious and weird brews! Since you will already be in a beer drinking to miss this meeting.

An Interesting Offer

A representative of a well-known West German manufacturer of porcelain beer steins has contacted us with an interesting offer. The manufacturer has recently introduced a new line concentrating on beer and brewing motifs. The steins can be specialized for clubs with logo and/or club name. According to the offer, the steins are first quality porcelain with full color artwork, available in several sizes, and with or without pewter lids.

If you are interested in further information about these steins, you should contact:

Joyce N. Mason 20513 Neerwinder St. Germantown, MD 20874 (301) 540-9489

Upon request, she will furnish you with photographs of the steins, as well as additional information concerning purchase arrangements. This could be the perfect Christmas present for those beer lovers on your list.

DIXIE CUP RESULTS

The Dixie Cup Regional Competition for home brewers was held on Saturday, November 10, 1984. This event was held at "The Orange Show", a fascinating (and somewhat bizarre) establishment in southeast Houston. The attendance of competitors and interested individuals was exceptional, as was the large number of beers entered (115 to be exact) into the competition.

The Dixie Cup must be considered to be one of the most successful events of its type. In spite of the large number of attendees and competitors, the event went off with very few problems. One reason for this, perhaps, was the fact that the Foam Rangers contributed 25 gallons of excellent home brew, which must have been good considering how quickly and robustly it was consumed!

Congratulations to all of the competitors in the Dixie Cup competition; there were no losers at all! Special congratulations to the following home brewers who placed high within their category of the competition:

American Light Lager:	/11	Tools Consends	
merican praire pager			#15
		Randy Brown	#59
	(3)	Roy Cross	#18
Continental Light Lager:	(1)	Jack Gressett	#16
	(2)	Randy Morris	#49
	(3)	Chris Black	#112
Continental Dark Lager:	(1)	Jack Gressett	#14
		Cary Jensen	#24
		Randy Brown	#63
Honorable		tion: Randy Brown	#65
Pale Ale:	(1)	Russell Fisher	#69
		Gary Conyne	#58
·		Steve Liston	#82
Steam Beer:	(1)	Randy Brown	#61
		Randy Brown	#60
		Andy Bradley	#22
Oktoberfest/Vienna:	(1)	B _f Kraus and Linda Livesay	#68
	(2)	Kathy & Keith Laird	#2
	(3)	Ed Busch	#36
Wheat Beer:	(1)	Mike Bartol	#105
	(2)	Rod Cezeaux	#12
Brown Ale:	(1)	The Malthoppers	#11
	(2)		#47
		Jim Johnson	#33
		-	

Porter:	(1) James Morris(2) John Montgomery(3) Cary Jensen	#108 #7 #25
Dry Stout:	(1) Hart Brupbacher(2) Cary Jensen(3) John Montgomery	#91 #31 #5
Sweet Stout:	No entries ?!?!	
Strong Beer:	(1) Tom Dietz(2) Bill Watts(3) Rodney Morris	#75 #76 #48
Novelty Beer:	(1) James Morris(2) Cary Jensen(3) John Montgomery	#107 #23 #6
Ale Mead:	(1) Mike Bartol(2) Larry Bristol(3) Tom Dietz	#106 #104 #70

The first place beers in each of the thirteen categories were then compared in a final competition to select the Best of Show. Extra special congratulations to each of these competitors, with the results of this competition as follows:

- (1) James Morris Porter #108
- (2) Randy Brown Steam Beer #61
- (3) Jack Gressett American Light Lager #15

The recipes used to brew these three beers are published elsewhere within this issue of the Foam Rangers' Newsletter. There is no time for the winners to relax, however, and those who did not win do not have to wait long for revenge, because the National Competition is coming to Houston in March!

One of the more interesting portions of this event was the competition for the "Dixie Cup", from which the event got its name. This was a club level competition, based upon the number of points scored by each club. A first place entry scored 3 points, a second place entry scored 2 points, and a third place entry was worth one point. The results were:

(1)	The Foam Rangers	43 points
(2)	The Malthoppers	29 points
(3)	Corpus Cristi	3 points

That's right Foam Rangers! We won!! The bulk of the entries were, of course, submitted by the Foam Rangers and Malthoppers; it is interesting to note that the remaining points were scored by entries from Austin and New Jersey!

WINNING RECIPES

Here are the recipes given by the three top beers in the Best of Show competition for the Dixie Cup:

Porter #108 - James Morris - No given name

6.0 # American pale malt

1.0 # Flaked barley

1.5 # Crystal malt

0.5 # Chocolate malt

0.25 oz Galena hops

0.50 oz Bullion hops

2.25 oz Northern Brewer hops

0.25 oz Tettnanger hops

Ale yeast

Mash grains at 55°C for 30 minutes, then at 66°C overnight at a pH of 5.4. Sparge and bring to a boil; add Galena, Bullion, and 1.25 oz Northern Brewer hops and boil for 45 minutes. Add remaining Northern Brewer hops and boil for 15 additional minutes. Tettnanger hops are added (dry) during secondary fermentation.

OG 1.051

FG 1.010

Fermentation time=3 months

Steam Beer #61 - Randy Brown - "Bad Bitters"

3.5 # Edme English Bitter malt extract

2.0 # M.F. Pale malt

1.0 # Crystal malt

2 cups corn sugar

1.00 oz Northern Brewer hops

1.00 oz Cascade hops

1 package Burton Water Salts

1 tsp Super Ferment yeast nutrient Edme Ale yeast

Mash grain at 150°F for 1 hour. Sparge, add remaining malt and bring to a boil; add Northern Brewer hops and boil for 30 minutes. Add 0.75 oz Cascade hops and boil for 30 minutes; add remaining Cascade hops and boil for an additional 5 minutes.

OG 1.057

FG=1.010

fermentation time=18 days (3 primary; 15 secondary)

American Light Lager #15 - Jack Gressett - "Kollege Station Kool-Aid"

- 3.5 # Edme Pale Lager malt extract
- 0.5 # Malto Dextrin
- 2.0 # corn sugar (less 1 cup for priming)
- 1.00 oz Willamette hops
- 1.00 oz Hallertau hops Edme lager yeast

Boil with Willamette hops for 10 minutes; add Hallertau hops and boil for 5 additional minutes.

OG 1.042

FG 1.004

fermentation time=1 week (primary only)

NATIONAL COMPETITION

Now that the "Dixie Cup" is complete, it is time to begin the planning for the National competition which will be held in Houston on Friday and Saturday, March 8-9, 1985. That is right, beer fans, the nationals are in Houston next year!

The Foam Rangers will hold a club competition at the February meeting. The purpose of this competition is to select the entries which will be sent into the national event. The winning entries from the fourteen categories at the club competition will be forwarded into the National competition, so it is time to get brewing! The categories are the same as those for the Dixie Cup:

American Light Lager
Continental Light Lager
Continental Dark Lager
Pale Ale
Steam Beer
Oktoberfest/Vienna
Brown Ale
Porter
Dry Stout
Sweet Stout
Novelty Beer
Strong Beer
Ale Mead
Wheat Beer

We will need judges, stewards, and volunteers of all sorts, not only for the Foam Rangers' Club Competition, but for the National Competition as well. Please volunteer your time to help out in these important events.

From the Editor

Nine down and just three to go!!!

There is a noticeable lack of submitted material for this issue of this Newsletter. What is happening out there? It really is a big help when someone submits an article for this publication. All you have to do is sit down with a piece of paper and a pencil in hand; you will surprise yourself with the gems of wisdom which will flow from your mind!

Here is an interesting letter we have received recently. I think you might be interested in this!

The Australian Beer Society Box 193 P.O. Coolangatta. QLD. 4225 Australia

2nd November, 1984

The Foam Rangers c/o DeFalco's Wine Cellar 5611 Morningside Houston, Texas 77005 United States of America

Dear Sir,

We wish to advise that our Society, which has members in every state in Australia and 12 countries overseas, is interested in closer ties with similar groups around the world, and as we saw details of your activities in Zymurgy, we would like to find out more about the Foam Rangers for our members.

We shall be pleased if you could advise your members of our existence, and we enclose a form which gives you some details of our organisation. Should you require any further details about us, kindly refer to the writer.

Yours faithfully, Robert J. Newbold Chairman

Further information on The Australian Beer Society is available through Scott or ${\tt myself.}$

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





EXPIRES: 0785

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