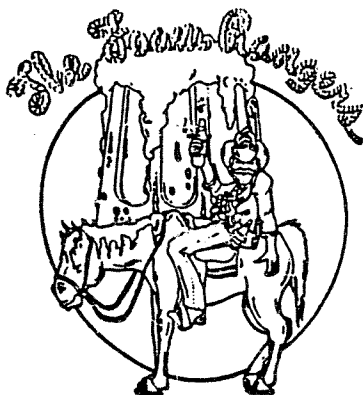


# THE FOAM RANGERS' BREWSLETTER

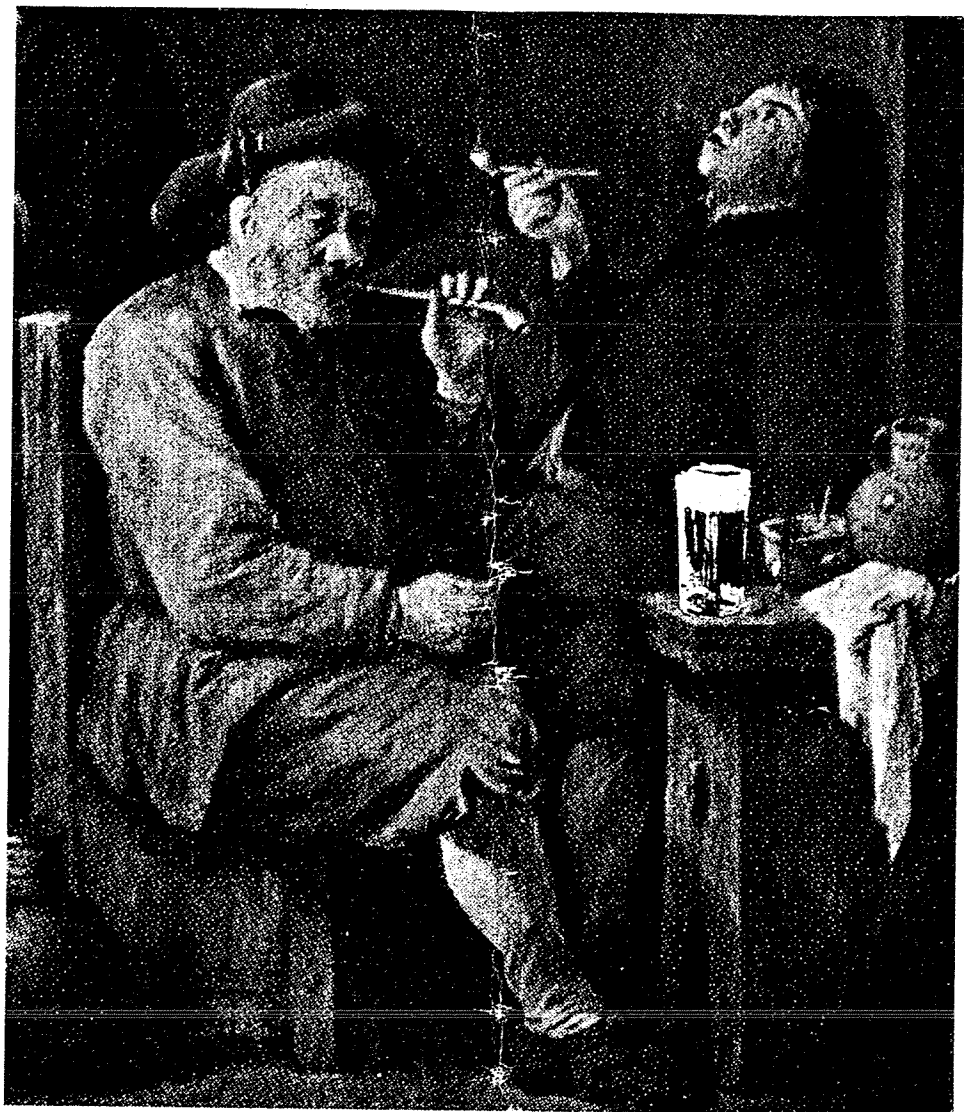
(for the lack of a better name suggested by you!)

A Publication of the Foam Rangers Homebrew Club



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# THE DEFENESTRATION OF NOGGINS--PART IV OR BEER & LOATHING ON THE COMET'S TAIL

By George Clarkson

The Foam Rangers' general disregard for everything save sex and good beer has, once again, been manifest in the form of the Fourth Annual Pub Crawl. Approximately eighty couch potatoes, crumpets, and one very happy former Exxon geologist braved thunderstorms and near-torrential rains to arrive at the departure point, Gingerman's Pub in the Rice Village.

Here we broke with tradition: two fully functional buses (with drivers) actually arrived on time to carry us along the Comet's Path. The buses were loaded with three kegs of homebrew apiece and then with the thirsty masses. The first bus left fifteen minutes prior to the second bus, allowing some of us to enjoy another brew from Gingerman's large selection of draft and bottled beers.

The first stop was the Churchill Pub at the Red Lion on South Main at Greenbriar. This is a delightful English-style pub decorated all around with rare and unusual photographs of Sir Winston. In addition to pleasant atmosphere and British draft and bottled beers, we were provided with a buffet that was attacked as if by a plague of locusts. Entertainment was provided by a harp and flute duet performing traditional English and Irish music.

The next stop was Kenneally's Irish Pub on South Shepherd. This venerable establishment offered toe-tapping music by an Irish group and, in my well-researched opinion, continues to draw the best pint of Guinness in Houston. The second in command at my house favors Kenneally's Black 'n Tan for thirst quenching.

On to the Ale House on West Alabama. Crowded and noisy, as usual, we were fortunate that the rain storm had moved on so that we could drink our beer out on the patio.

Then we took the long ride to the west side of Houston to T. V. Rover's. Most people changed buses at this point so that they could sample the other kegs of homebrew.

T. V. Rovers is an interesting place. It is named after the owner's African gray parrot, "Terribly Vicious Rover" (They already had a dog named "Polly"). The beer selection is great. In fact, Rover's offers more beers than any other place in Houston and is the only place I've been to that has a large parrot with which one can converse (At this point the parrot was making the only intelligent conversation in the whole crowd). All too soon we had to board the buses for the short trip to the Country Squire, our last stop.

As we all were getting tired (to say the least!) the Country Squire was a quick stop. After a couple of beers and some free food they provided, we escaped the loud, over-bearing music and were off again on the return trip

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## BEER & LOATHING ON THE COMET TAIL

May 17, 1986, "a day that will live in infamy." Yes, boys and girls, that was the fateful day of the Fourth Annual Foam Rangers' Pub Crawl. Some 75-80 of us loaded up two buses (along with some six kegs of homebrew) and visited six of the city's nicer watering holes (O.K. so, maybe five of the six were nice watering holes). This annual event has become almost legendary in the last three or four years. We have grown from 30-35 crawlers to over twice that number in that short time. We are approached year 'round by people we don't even know. The question is always, "Oh, the Foam Rangers. Say, when is your next pub crawl?" Like it or not, we have a reputation in this city. This year we took advantage of this situation and actually used the pub crawl as a money raising event. Our treasury now has over \$600 in it, due primarily to revenues raised by this year's crawl. We are now in a position to have T-shirts, aprons, etc. produced for the club. It now is simply a matter of deciding what we want to do with the revenues. All in all, another rousing success! Thanks to all of you that helped out!

---

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The **Foam Rangers' Brewsletter** is a monthly publication of the Foam Rangers Homebrew Club. Subscription rates are \$8.00 for one year and \$15.00 for two years. The opinions expressed are those of the editor and staff and do not necessarily reflect that of the Foam Rangers. **MOVING OR CHANGING ADDRESS? Please let us know in writing.**

We welcome letters, opinions, suggestions, articles, etc. from our readers. Correspondence and inquiries should be sent to **The Foam Rangers' Brewsletter**, c/o DeFalco's Home Wine & Beer Supplies, 5611 Morningside Dr. Houston TX, 77005 or call (713) 523-8154.

to Gingerman's. Upon arriving back to our home base, we were greeted to a late breakfast of scrambled eggs, sausage, and biscuits. Thanks for the munchies, Bob!

All in all a fun time was had by all. Hmmm! Some people seemed to have too much fun. We'll have to call in the "Fun Police" to make sure no one enjoys themselves too much next time. Until then, remember to relax, don't worry and have a homebrew!

## THE GREAT TEXAS LABOR DAY HOMEBREWERS' FLOAT

The success of the First Annual Texas Homebrew Springfest has prompted the scheduling of another Texas homebrew get-together. This time it is the Bexar Brewers of San Antonio who are organizing a gala event. Mark it down on your schedule now: Saturday and Sunday, August 30 and 31 (Labor Day weekend) there will be (weather permitting!) a canoe float down the Guadalupe River. The Bexar Brewers have contacted us with regard to this event. The following is an excerpt from their letter:

"The site selected for this year's float is a private campground located a few miles from New Braunfels (about 25 miles N.E. of San Antonio). . . . Provisions can be made so that rain (what? It doesn't rain in Texas), will not dilute your brew. The campground can either set up a circus tent or can use the oldest dance hall in Texas, located in near-by Gruene, Texas."

What we need to find out is, how many of you are interested in participating in a Labor Day bash like this? Also, of those of you that are interested, how many of you want camping facilities and how many would prefer to "rough it" in a nearby motel. As in Lake Somerville, many of you might want to arrive on Friday, August 29, so it would be nice to know your agenda in order to reserve enough space. Shucks, wouldn't it be terrible if it rained and we *had* to use the oldest dance hall in the state? We'll take a straw vote on this at this month's meeting. Obviously, we need to get on the stick as time is getting short. The brochure for the campground at the shop, so come by and look it over.

## FALL MINI-PUB CRAWL???

The popularity of the annual pub crawls has often prompted calls for at least one more pub crawl a year. It would seem to be a great idea. . . we don't seem to have any trouble filling up buses with eager, beer-thirsty crazies. It always seems to produce a great time (and some really good stories and gossip!). The only problem is that no one seems to be interested in doing the work associated with a second crawl. There is a fair amount of work involved in planning and organizing one of these events (e. g. reserving buses, coming up with a T-shirt design, ordering the shirts,

gathering money, co-ordinating the buses during the crawl, making sure we stay somewhere near "on schedule" without leaving someone in the bathroom of some pub, etc.). One idea that has been suggested is to have a smaller, "no frills," crawl in the fall in addition to the annual spring bash. Such a pub crawl could be limited to one bus, with no T-shirts, and have only one or two donated kegs of homebrew on the bus. Perhaps this could be an "in-house affair" with members and guests only. Such a crawl would be a lot less work to organize and run, not to mention less expensive (about \$10 per crawler). Some time in November would be likely, with the Dixie Cup in October and the upcoming Second Annual Foam Rangers Christmas party in December. Kick this idea around and we'll see what you folks think about it at the next meetings.

## **SNEAK REVIEW OF THE MAY MEETING**

Friday, May 16th, saw the pre-pub crawl meeting of the Foam Rangers. The usual 40-50 or so folks showed up (fashionably late, of course!). Our luck held out again as the weather threatened but did not rain on our party. The BOM for May was Bocks and Doppelbocks. Boy, what a warm-up for the pub crawl. We tasted, among others, Shiner bock, Schoenling bock, and Augsburger bock from the U.S. (The Augsburger won, hands down!), and such imported delicacies such as Eggenberger Ur-bock from Austria, Spaten Franziskus Heller bock, Paulaner Ur-bock, and Spaten Optimator (Doppelspaten) and Paulaner Salvator on draught from Germany. The ever-popular "Salivator" was the favorite of the night. How anybody could decide such earth-shattering questions after all that brew is beyond this writer, but I do vaguely recall enjoying myself. At least I am told I had a good time, anyway. You'll have to excuse me if I don't give too many details concerning this meeting, but I was warming up for the pub crawl the next night and no one was taking notes. After all it has been over month and my memory is fading.

## **PREVIEW OF THE JUNE MEETING**

This month's meeting will be Friday, June 20th, at 8 pm. The place will be **The Ginger Man**, of course! The BOM will be ale meads and fruit beers (i.e. "wierd beers"). This promises to be a very unusual evening for beer connoisseurs ("common sewers"). Where else can you find such a variety of, hmmm, interesting concoctions? We promise to have every commercial ale mead available at the meeting. Actually, a good time is certain to be had as we decide such burning issues such as: whether or not to have a outing at the Astrodome, holding a fall pub crawl, a homebrew float down the Guadalupe, Dixie Cup judge training, and what to do with the funds we've accumulated in our treasury. See ya there!

## ASK DR. STRANGEBREW

Once again we must put up with the self-professed homebrew-guru, Dr. Strangebrew. He somehow managed to escape his padded cell and is answering homebrew questions, again. If you see a man that resembles the artist's rendition below, please immediately inform you local homebrew shop, so that he may be safely returned to the hospital.



Dear Dr. Strangebrew,

O. J. B.

I try to make as much beer as possible during the fall, winter, and spring months while the weather is still reasonably cool. Unfortunately, no matter how much I make, I still run out of homebrew before the weather starts cooling down again. This leaves me in the unenviable position of brewing in my apartment in July and August when temperatures inside consistently exceed 85°F or resorting to (gasp!) commercial beer. I'm afraid my efforts at summer brewing have yielded less than wonderful results. In fact, some of them have been darn right undrinkable. Any suggestions?

Signed,

Hot Weather Brews

Dear H. W. B.

*Yours is not an unusual problem, especially here on the Gulf coast (The Tropics). The obvious solution for those that have a little extra cash and space is to buy a second hand refrigerator and ferment the brew under controlled conditions. This generally necessitates modifying or replacing the thermostat so it will ferment in the 50°-55°F range for lagers and/or 60°-70°F for ales. If you elect to go the lager route, I suggest you double up on your yeast (Red Star works fine) and start the beer at room temperature until a rocky head forms before popping it into the fridge. External thermostats are available at reasonable*

*prices that will allow you to ferment anywhere from 0°-80°F. This will give you a flexibility to produce ales or lagers by merely switching yeast and changing the dial.*

*Unfortunately, many of us homebrew types have either space and/or money constraints and cannot go this route. In this case, we can suggest a few less expensive alternatives: Place your fermenters in a wash tub or similar vessel, fill it with 6-7 inches of cold tap water, and wrap a towel around the fermenter. This will create an evaporative effect that can cool the beer down anywhere from a few degrees to 10 or more degrees, depending upon humidity. Obviously the drier the environment, the more effective this method will be. Better yet, try blowing a fan across the cooling bath and fermenter. This method is not unlike some of the "swap" air conditioning units popular in the Southwestern U. S. One improvement upon this "tried-and-true" method is to use a 48 quart insulated ice chest (e.g. Igloo) instead of the wash tub. The standard plastic primary/single stage fermenter will not fit, but a glass carboy will, so use the "blow-out" method of fermentation. This method will allow you to add either ice cubes or "blue ice" to the bath in the morning and evening and keep the temperatures even lower. I know one homebrewer who uses this method and he swears his average fermentation temperatures hover around 65°F in a townhome that gets very hot while he's at work. He claims there to be a very noticeable improvement in his beers since resorting to this method.*

*If you find yourself still fermenting at higher temperatures than you would really prefer, I have a few more suggestions: 1) Be Clean! Bacteria love the higher temperatures even more than the yeasts. Thoroughly sterilize all equipment prior to use. Be even more obsessive/compulsive about cleanliness than normal. 2) Reduce or, better yet, replace the sugar in your recipes with more malt. The combination of large amounts or percentages of sugar and high fermentation temperatures can produce some extremely pronounced cidery off-flavors. This is not a bad idea even with more reasonable temperatures, but it is especially important when the temperatures exceed 75°F. 3) Increase your hopping rate slightly. The extra bite won't remove off-flavors, but it might more effectively mask them. Throw in an extra half ounce at the beginning of the boil. 4) Lastly, but not leastly, do not let the current homebrew books and magazines intimidate you about fermentation temperatures. Many of them would have you believe that you cannot make good beer at temperatures over 65°-70°F. It just ain't so! The Foam Rangers' and Malthoppers' track records at national homebrew contests is*



*evidence enough that quality beer can be produced at higher temperatures. This is not to say that a given recipe could not be improved by fermenting at lower temperatures, but they are not essential. Hope this answers your question.*

*The Doctor*

## THE DIXIE CUP, JUDGE CERTIFICATION, AND ALL THAT!

As mentioned in last month's Brewsletter, we have set the date and site for this fall's Dixie Cup competition: Saturday, October 18, starting at 1 pm. Again, we will be at T.V. Rovers, out at Highway 6 and Westheimer. We hope to receive over 200 entries this year to top last year's record 178. This is, to our knowledge, the largest regional homebrew competition in the country. We anticipate participation from homebrew clubs in Dallas, San Antonio, Arlington, Ft. Worth (maybe) in addition to ourselves and the rabid brewers from Bryan. In other words the competition is going to be tough! As last year, we will be emphasizing the importance of homebrew clubs to the hobby. For example, the entry fee this year will be \$4 each, but homebrew club members will be given a one dollar discount. The resultant price to club members will be the same as the past two years: \$3 each. There are still a lot of details to work out. The most immediate is the necessity of preparing a mail-out to send to potential participating homebrew clubs. Also, we need to come up with a logo for T-shirts, flyers, correspondence, etc.

Another related issue that came up at the Lake Somerville outing was the need for better trained judges. This is especially important as the number of entries increase and we found ourselves needing more and more judges. It is shame for someone to ship their homebrew from Timbuktu, spend \$3-4 per entry, and have some bozo score their brew. We took the first steps last year by hosting a judges' training session prior to the competition. This year we need to expand this training session, perhaps into a full-fledged **Homebrew Judge Certification Program**. I have discussed this possibility with Pat Baker, who is one of the driving forces behind the joint AHA/HWBTA judge certification program. He seems interested and is willing help us plan and co-ordinate the program. Obviously such an undertaking will require a lot of volunteers, not only from Houston, but from other interested clubs. If you are genuinely interested in seeing this come about, then speak up soon!

## BASEBALL OUTING IN JULY????

Last summer there was some discussion about a possible group outing to the Astrodome. There was some interest expressed in this but unfortunately, there was no follow-up on it. We have contacted the Astro Group Sales office and they have informed us that we can receive a 50¢ per ticket discount on orders of 30 or more. Furthermore, we also contacted Harry M. Stevens, the concessionaire, and it would be possible to reserve a keg of Coors George Killian's Irish Red Ale for (of course!) an exorbitant price. What it would boil down to is that for \$12 per person we could get you a seat in the Upper Stands Reserved Section and all the Red Ale you can drink (stand?). Of course, we don't have to buy a keg, we could simply go "Dutch" and buy your own beer as you go. For that matter, we don't have to buy 30 seats if we don't want the 50¢ discount. Somehow, the prospect of having thirty ale-crazed homebrewers screaming from the upper stands seems like a good time, though. Tailgate parties are strictly "verbotten" at the Dome, so any pre-game activities would have to be co-ordinated elsewhere. Hmmm! Maybe we should try to slip in a little homebrewed Imperial stout to add a little pizzazz to the brew . . . As for dates, apparently one of the best times would be a Saturday, July 19 game against the New York Mets. The game starts at 7:35. We'll throw this idea out at the meeting and see what you folks think.

## RANTINGS AND RAVINGS

1. Steve Roberts still claims he is going to have a "Pig Roast" at his Alvin home sometime late next month. No exact date yet, so be prepared to receive last minute notification on this function.
2. Congratulations go out to Don Wilson and Keith and Cathy Laird for winning ribbons at the HWBTA Nationals. Don took a second place for his pale ale (based upon Andy Bradley's Kingwood Khristmas Pale Ale that won last year's category) and a third for his Wheat Beer. The Laird's also took a second place with their Octoberfest brew (which won best of show at the locals). They really didn't want to part with three bottles of this licious brew, but it proved to be worthwhile. True, the three ribbons are a far cry from our dominance at last year's nationals, but it is a very respectable showing, none-the-less. No word yet on our performance at the AHA nationals, which are going on even as I type.
3. Next time you see Paul Seaward, inquire about the results of dry hopping with a green sock in the keg. It will produce a reaction I would wager.
4. Beer of the Month schedule for the rest of the year:  
June-Ale Meads & Fruit Beers  
July-Pilsner Beers

August-Wheat Beer  
September-American Micro-beers  
October-Octoberfest/Marzen Beers  
November-Brown Ales  
December-Christmas Beers and Strong Brews

5. As many of you know, we have a surplus of brand new, unused longneck beer bottles at the store. We are selling them at \$4/case of 24 for small quantities and \$3/case for quantities over 10 cases. Foam Rangers (dues paying types, of course!) are hereby offered a \$1 discount per case. No big deal, but at least here's yet another reason to fork over the \$8 dues.
6. We are still collecting \$5 fees from those of you that would like to use the new grain crusher. This is a one-time fee to help us recoup our investment. Otherwise, it'll be 5¢/lb. for an indefinite period of time.
7. Say, did one of you naughty pub crawler(ettes) really flash that guy next door to T.V. Rovers last month? Boy, the rumors are really flying!
8. We still have a number of large pub crawl T-shirts left. If you are interested, they are \$8 each. Sorry, only larges left.
9. The pub crawl was such a financial success that we now have something on the order of \$600 left in our treasury. We have talked about having club aprons printed up or reprints of pub crawl/Dixie Cup T-shirts done up. What do you folks want to do with the bucks? The board members are open to suggestions.
10. Time to schedule another "Brew-In" for the upcoming Dixie Cup. We originally wanted to schedule this for Labor Day (like last year), but the Float down the Guadalupe is scheduled for that week-end. Time to get on the stick and re-schedule.
11. A Foam Ranger Original: The "Nick-Foot." Pour equal parts of Sierra Nevada Big Foot Barleywine Ale and Young's Old Nick Barleywine Ale into a glass. Warning: Brain damage may result!
12. A new tavern for you north-side homebrewers to check out: Matthias at 3755 FM1960 West (Cornerstone Village). The owner is Bob Matthias, whom many of you may know as the owner/operator of Mr. Dunderbak's in Greenspoint Mall. Much roomier than Dunderbak's, the new place has a similar German deli menu with the addition homemade pies and steaks. They also serve Saturday and Sunday breakfasts. Bob has Labatt's, Heineken, Bass, and Guinness on draft and about 150 imported beers in bottles. There are no domestic beers (even quality domestic beers)

available. Like Dunderbak's, Matthias' has a wine and beer license only, so it could be available for homebrew functions. Unlike Dunderbak's, this place has four dartboards and a large screen television (tucked away in the side room). For details, contact Bob at 537-5837. This place is definitely recommended. All it needs is people.

13. Hope you had a chance to meet and talk with Don and Mary Thompson and Scott Riley from the Reinheitsgebot Brewing Co. in Plano who were in town on the 29-31 of last month to promote their new dark beer: Collin County Black Gold. They were at Gingerman's on Thursday the 29th, and T.V. Rovers the next night. Unfortunately, not enough advance notice was given yours truly to include this in last month's brewsletter. Otherwise, we could have had even a more impressive F/R turn-out. A good time was definitely had by all (especially at a buck a bottle!).
14. If you are interested, Dean Schultz in Dickinson has about 10 cases of cappable champagne bottles that he is looking for a new home. The bottles still have labels, but have been rinsed so there should be no science projects growing in the bottoms. Call (409) 337-2443.
15. The annual dues for this irregular publication are now \$8.00 per year. Check the expiration date on your mailing label. If your subscription has expired, please send us the bucks ASAP, otherwise you might be deprived (depraved?) of this monthly joy. Use the form on the inside back cover to renew.
16. If you did not get this newsletter in the mail and should have, or got it after extensive forwarding, send us the form on the inside back cover with your correct address.
17. **MORE THREATS!** We have a number of folks that have allowed their subscriptions to expire (accidentally, I'm sure . . .). While I realize that this is probably just an oversight on your part, these things cost a lot of money to print and mail (an average of 65¢ each). If you want to continue to receive this rag, you better fork over, buddy! **Check the expiration date on your mailing label. If it has been highlighted in yellow, then this is your last issue of the Brewsletter unless you do fork over.**
18. We're looking to make you a star! Got a feature story or news item you want printed in the Brewsletter? Type it -- or print it neatly -- and drop it off at DeFalco's or mail it to the shop. The material must be received by the first of the month to make it into that month's brewsletter. (After all, we have a deadline to miss here, folks!).

## **PRIZE WINNING RECIPES FROM THE SECOND ANNUAL DIXIE CUP COMPETITION**

As you probably know by now, the BOM for this month are ale meads and fruit beers, in other words, wierd beers. Randy Brown's Blackberry fruit beer amazed everyone, including the judges, by winning Best of Show. That recipe appeared within the confines of this dubious publication several months ago. Foam Ranger, Mike Bartol, won the ale mead category and we will publish that recipe this month. As is usually the case with Mike's recipes, the details are a bit sketchy, so we're going to fake it as best we can.

### **Mike Bartol's First Place Ale Mead (Recipe for 5 gallons)**

8 lbs. honey

2 lbs. John Bull light unhopped extract (ed. - technically ale mead should have no malt in it!)

2 oz. Cascades loose hops boiled for 20 minutes

1 oz. Hallertauer loose hops boiled for 5 minutes

yeast nutrient (ed. - ? 2 tsp. Super Ferment?)

Edme ale yeast

O. G. 1.030 (ed. - should have been closer to 1.070 in a five gallon recipe)

T. G. 1.001

This ale mead spent one week in the primary and two weeks in the secondary at about 72°F.

## **SON OF WANT AD**

Well, folks, if your brewsletter is late, which it almost assuredly is, then it's time to find a new brewsletter editor! The current one is worn out. Please be a good Foam Ranger and take over this position from me. If nothing else, please submit an article. Every little bit helps.

Foam Rangers GHQ  
Houston, Texas

How'd you like our fireworks display?

Beer consciousness is dismally stunted here due to the malign influence of the Alabama Beverage Control (ABC) Board. Very few imports are allowed, and true beer aficionados flee in terror and revulsion, unless, of course, they are on a mission from God.

After some earbending, arm-twisting, and naturally palm-greasing I have recruited at least two solid lieutenants for the Gattinburg Campaign, and we have diligently mashed, sparged, brewed, fermented and bottled two stellar entries, to wit:  
(Yes, you guessed it) **SEVEN GRAIN BEER** (Barley, Rice, Oats, Corn, Rye, Sorghum, & Wheat) (And of course) **BOBBING GLOB BOCK** (kneezed by accidentally over-hopping). Eat your hearts out. Many sundry innocent bystanders are innocently standing by, but will not escape our fiendish plot to **ORGANIZE A HOME BREW CLUB IN ALABAMA**. Projects already underway include a massive carboy hunt, construction of a truly medieval **MASHING ENGINE**, Accidentally amber Dubble Debbil Ale, Pub-crawl agitating committee, and the Dixie Cup Assault Group (classified), <sup>also</sup> **PICKLED PORRIDGE PORTER**, The Wehrner von Bräu recipe development experiments, & celestial

Not enough twisted suggestions have trickled in for a name for the manifestly destined (ie proposed) club, but we're kind of starting to think of ourselves as **BEERHUNTERS** ("you can do it, stevie!") This is a funny neighborhood. Rumor has it that the Luftwaffe brings their own beer to the Army Missile School here, but we have yet to establish the relative absurdity of such a claim. Anyone who knows anybody being sent here for temporary duty should tell them we are serious fanatics who will do much more neatly exactly **ANYTHING** than they can possibly imagine to get food suds.

Oh, yes. **KEGS**. We need kegs. The catalog says "inquire". Scott, what gives? Giant spoons. How were **THESE** left out? We have acquired an angel of mercy in the person of **BRENDA** at High-Energy Health Foods. Any chance of regular discount, credit, store-to-store business there? Well got to go get drunk now. Plenty of room for **PS's**, though.

P.S. Can you send a copy of the descriptions of hop varieties & a copy of the DeFalco's recipe log sheet?

along + **T. Eddie / CAPT**  
**Alonzo T. Eddie / CAPT**  
(aka. Accidental Ed Watt.)

**Gingerman's Ale Garden is at 5607 Morningside, next door to DeFalco's in the Rice Village. Gingerman's is generous enough to let us bring in homebrew. Lots of imported and quality domestic beers are available, so please bring a six-pack of homebrew and buy your commercial brew at Gingerman's. Thanks!**

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## **FOAM RANGER CALENDAR OF EVENTS**

Fri. June 20th 8 pm F/R June meeting (BOM-Ale Meads & Fruit Beers)  
Fri. July 18th 8 pm F/R July meeting (BOM-Pilsner Beers)  
Sat. July 19 7:30 pm or??? Baseball Outing?????  
Mid-July Steve Roberts' Pig Roast & Homebrew Bash  
Fri. Aug. 15th 8 pm F/R August meeting (BOM-Wheat Beers)  
Sat. & Sun Aug. 30-31 The First Annual Great Texas Labor Day  
Homebrewers' Float-New Braunfels  
**Sat. Oct. 18 1 pm til ?? Third Annual Dixie Cup Homebrew  
Competition-T. V. Rovers Pub**

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chop chop here

## **I WANNA BE A FOAM RANGER!**

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phones: Home: \_\_\_\_\_ Office: \_\_\_\_\_

new membership  address change  sample (once only, please)

Send this form with a check (payable to DeFalco's) for \$8.00 to:

THE FOAM RANGERS  
C/O DEFALCO'S HOME WINE & BEER SUPPLIES  
5611 MORNINGSIDE DR.  
HOUSTON, TEXAS 77005

**FROM:**  
**THE FOAM RANGERS HOMEBREW CLUB**  
**c/o DeFALCO'S HOME WINE & BEER SUPPLIES**  
**5611 MORNINGSIDE DR.**  
**HOUSTON, TEXAS 77005**  
**(713) 523-8154**

**TO:**