

THE FOAM RANGERS' BREWSLETTER

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

A Publication of the Foam Rangers Homebrew Club

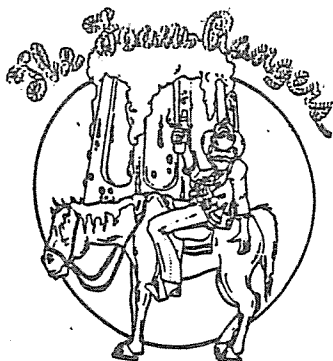


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Volume IV, Number 7 & 8

July & August, 1986

CLUB T-SHIRTS! THE TIME HAS COME! LOGO CONTEST AT THIS MONTH'S MEETING!

One of the better things to come out of this year's pub crawl is a treasury that isn't as flat as a pancake! The pub crawl was a real money-maker, so now we have a little nest egg to play with. This point was brought up at the June meeting and the membership was questioned as to what they wanted to do with the bucks. We could have a bodacious party, but then, afterwards, we'd be back to where we started. One result was that we were able to buy a block of tickets to the Astro's game and a keg of beer. Another idea that seemed to meet with general approval was to print club t-shirts. Both these ideas should be a least revenue-neutral, meaning hopefully we won't lose money. Oh, sure, we've had plenty of fine t-shirts printed up but always for special events like pub crawls and competitions. The main obstacle to printing club t-shirts is that we don't really have a club logo to print. So... this brings us to the matter at hand: A LOGO CONTEST THIS FRIDAY AT THE MEETING! The winner will receive ingredients from DeFalco's for a batch of brew worth up to \$25. There, that should provide some incentive! We realize this is short notice, but time is short, especially if we want to have them ready in time for the Dixie Cup. The design doesn't have to be camera-ready, but at least good enough to give the t-shirt people an idea what we want. See ya' there!

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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.

THE GREAT TEXAS LABOR DAY HOMEBREWERS' FLOAT LIVES!

As reported in the last issue of the *Brewsletter*, the Bexar Brewers of San Antonio are planning a float of homebrewers down the Guadalupe River, starting outside of New Braunfels over the Labor Day week-end. This was a direct result of the success of the First Annual Texas Homebrew Springfest in Lake Somerville. If you had a good time there in April, or if you missed out on the fun, then you should consider canoeing, tubing, or rafting down the Guadalupe on August 30-31.

I spoke with Ron Confer of the Grape Press in San Antonio and he told me that thus far response has been slow (Does this sound like a familiar story? Yep! Homebrewers and Procrastinators, No Place But Texas!). He informed me that the campground facilities are secured. He just needs to get an idea of how many people really want to go. Unlike Lake Somerville, these facilities do not have a lot of creature comforts. There are a few showers available, but there are no electrical hook-ups and plan on bringing your own drinking water. A large circus tent is available in case of inclement weather. T-shirts are being printed (cost \$7-8 each). By the way, there is a hotel/motel nearby (walking distance), but it is not cheap (about \$60 a night) for those of you that want to "rough it." Rental tubes, rafts, and canoes are available starting at a little over \$4 a day. As in Lake Somerville, several folks are planning on arriving Friday evening, and it is advised that if you arriving Saturday morning, that you get there early as possible because of the heat and the crowds.

If you are interested, contact: Gerry Retzloff at (512) 699-7424 (work) or (512) 492-9299 (home).

FUN AT THE OLD BALLPARK

After several years of paying lip service to a possible Foam Ranger night at the Astrodome, we finally broke down and actually did it! The magic night was Saturday, July 19th against the New York Mets (sporting the major leagues' best record). All 30 tickets sold out (at the last minute, as usual!) and we had a keg of George Killian's Irish Red Ale to keep us company. Sounds like the proper ingredients for a fun-filled evening and it was! Several groups met up at the Red Lion on Main St. before the game for a warm up round and then on to the Dome. Upon arriving, the first order of the day was to devise a code so our private beer-tender could determine who was in the group and who wasn't. After several failed attempts, we finally settled on simply marking "F/R" on our ticket stubs and we were in business. The game began, the beer flowed, and we even saw our name flashed on the giant scoreboard. Shucks, I don't know about you folks, but I thought the beer was much better than I had anticipated! It wasn't bad at all, and I'm sure it was the best beer ever served at the

Dome (O.K. so that isn't saying much, but . . .). The Astros even took a 4-0 lead. This was getting close to heaven! But suddenly the going got rough. First, in the seventh inning, the keg went dry and we were forced to drink Colorado Kool-Aid and Burpweiser (definitely a bad sign!) and then, in the top of the ninth, the Mets came up with four quick runs to tie the score. Only a timely home run by Craig Reynolds in the bottom of the ninth sent the F/R's off to the Gingerman in a mood to celebrate a dramatic victory.

Thanks go out to Cathy Laird for making the arrangements for the tickets and beer. Also, it's amazing how much easier it is to pull off one of these functions when there is enough money in the treasury for the initial cash outlay. The outing was such a success, that there is already talk of a repeat in September. The San Diego Padres are in town on Saturday, September 20th, if you think you are interested. We'll bring up this idea at this month's meeting.

SNEAK REVIEW OF THE JUNE & JULY MEETINGS

JUNE MEETING by Bob Capshew

A full moon lit the evening sky for the June meeting of the Foam Rangers causing a cry for the traditional (?) sacrifice of a virgin. The lunar atmosphere was an appropriate setting for the chosen wierd Beers of the Month - Ale Meads and Fruit Beers.

The commercial BOM was unfortunately limited to Bellevue Kriek, a cherry beer from Belgium. (There were rumors of the existence of a Montrose fruit beer, however no one was cheeky enough to show one!) Brad Kraus explained the long process (40 months) required to produce traditional Belgian lambic beer. Special bitter cherries are used in a unique method of wild yeast fermented wheat beer. The resulting beer has a very fruity, slightly sour, wine-like taste, causing one to wonder how all of those cherries can be crammed into one bottle.

With such limited commercial brews, homebrews dominated the evening. Homebrews included an excellent ale mead which had some malt but still retained the overall honey taste typical of ale meads. The wierdest of the wierd was a brew left over from a bygone competition with a strange aftertaste reminiscent of Nyquil! Conversely Brad Kraus shared an excellent blueberry beer.

Cherry beers were well represented by 4 or 5 brews. These brews ranged from a malty brew with a cherry taste to a light cherry wheat beer. Many favorable comments were made by FR's who do not generally drink such "wierd beers." Although these beers do not meet the Reinheitsgebot (German purity law), fruit beers are an excellent brew to demonstrate beer variety to the uninitiated beer drinker. Fruit beers are also fun due to the challenge of manipulating 10 pounds of fruit in addition to the usual 5 gallons of wort.

All in all, some excellent brews were tasted, but not a lot of business questions were settled.

JULY MEETING

The July meeting took place on Friday, July 18 at Gingerman's. The BOM was Pilsner beers. Needless to say, a lot of Pilsner Urquell was sampled, along with Wickuler Pils, Eder Pils, and a few others. Somehow we managed to miss out on Miller Lite ("A Fine Pilsner Beer"). Oh, well, maybe next year. Apart from drinking, er, tasting the selected beers, we actually got some business done. The last few remaining baseball tickets were snatched up, the Labor Day Float down the Guadalupe was mentioned, a fall mini-pub crawl was enthusiastically approved (tentative date: Saturday, December 6th as a combination Christmas Party/Pub Crawl), Steve Roberts was pressured into setting a definite date for his much ballyhooed pig roast and most importantly, we agreed to have a LOGO CONTEST for club t-shirts at the August meeting with the winner being decided by mob rule. Attendance was a bit low (35-40), but this is typical for July, with many people out of town on vacation. The remaining hard core of F/R's had to pick up the slack.

PREVIEW OF THE AUGUST MEETING

This month's meeting will be Friday, August 15th. at 8 pm. The place will be **The Gingerman**, of course! The BOM will be Wheat beers (Just when you thought you had survived Wierd Beer Night in June, Pow! You get hit with this! Let me see, now . . . we've got some commercial equivalents here: Spaten Club Weisse, Paulaner Hefeweizen, Hoegaarden White, hmmm? I suppose there's no EKU Dunkel Hefeweizen around and no chance of finding some Anchor Wheat Beer. Of course, there will be all the homemade wheat beers that you bring, so there should be no shortage of the appropriate brews. Maybe you should bring along some of your latest batch even if it doesn't contain any wheat in the recipe. Just in case.

Other than the BOM, we'll want to discuss such burning issues as the Labor Day Float, the fast-approaching Dixie Cup, judge certification, Michael Jackson, Big Steve's Pig Roast and a few other items that somehow slip my mind at the moment. And, of course, there will be the big FOAM RANGER LOGO CONTEST. We're really going to need your participation on this matter. The emphasis is on the idea more than the actual artwork. We'll have the t-shirt people do the camera-ready artwork, so don't be intimidated. While we're on the subject, we also need a logo for the upcoming Dixie Cup. Ideas, anyone? See ya' Friday!

LATE FLASH!!!

MICHAEL JACKSON TO COME TO HOUSTON!!!

We received a phone call the other day from Jack McClary of T.V. Rovers' fame, and he informed us that Michael Jackson will be coming to Houston and Rovers in October on a promotional tour. Yes, we mean the real Michael Jackson, as in **The World Guide to Beer** and **The Pocket Guide to Beer**. At press time, there were no specific dates and times, so stay tuned for details. There is a remote possibility that he will be here the same time as the Dixie Cup. Now, that would be a real feather in our cap! Call Jack at 496-0623 if you can't wait!

DIXIE CUP IMMINENT!

At the time of this writing the **Third Annual Dixie Cup Homebrew Competition** is a little over two months away. It would definitely appear as if we are going to have a bunch of entries this year. Last year we received a staggering 178 entries, making it, to our knowledge, the largest regional homebrew competition in the country. This year we are expecting over 200 entries. Brewers in New Orleans, Dallas, Arlington, Bryan-College Station, San Antonio, and Houston should be represented. If the newsletter from these clubs is any indication, we should have a good turnout, both in entries and in sheer numbers of spectators. This brings up several interesting points: 1) Let's face it, watching a homebrew competition is less than exciting. We need other activities going on for non-judges, e. g. live music, again, a homebrew demonstration, door prizes, FOOD!, etc. 2) We're going to need a lot more judges and stewards this year, both local and, hopefully, from out of town. 3) We're going to need a lot of volunteers to assist with the other activities mentioned above. 4) We need to set a date for the "Brew-In" to prepare another six kegs for samples. THERE IS A LOT OF WORK TO BE DONE! WE'LL NEED TO APPOINT A COMMITTEE TO MAKE SURE EVERYTHING IS TAKEN CARE OF. REMEMBER: SATURDAY, OCTOBER 18TH IS THE BIG DAY! Have you brewed up your entries, yet?

Late Flash!!! Yes, we will be offering a judge certification test prior to the competition. We have tentatively scheduled the test in the morning before the contest. Granted this is odd timing, but we have received a lot of response from out of state brewers who would like to participate and will be in town for the competition. Price of the test should be \$35. We will try to offer a training session prior to homebrew club the night before. Preparation for the test should include reading the following books:

The World Guide to Beer -	Michael Jackson
The Pocket Guide to Beer -	Michael Jackson
The Complete Joy of Home Brewing	Charlie Papazian
The Big Book of Brewing -	Dave Line
The National Judge Certification Program Booklet	-AHA/HWBTA

MINI-MASHING POT

By Jim Scisson

When I moved to Texas, I had to break up my brewing partnership. As a result, I lost access to some of our shared equipment, namely a stainless steel mashing pot. Being frugal (i.e. cheap), I looked around for an acceptable substitute. A trip to K-Mart provided me with my new mashing container.

My new mashing container is a 2-gallon enamel "spaghetti cooker." This pot has an enameled colander nestled inside the pot, and holds up to 3 1/2 lbs. of cracked malt. The colander makes an excellent sparging container and does a good (but not perfect) job of keeping grains and wort separated.

To use, put the colander in the pot and fill half-full of water. Add malted grains and top off with water and any water treatment you use. Mash the grain. At the end of mash, remove the colander and sparge into the boiling pot. (Note: if you are not too strong, you may need a helper to hold the colander, or to pour in the sparge water) It is a good idea to put a straining bag over the boiling pot to collect the small amount of debris washed out by sparging. After sparging, pour the wort left in the mashing pot into the boiling pot. Put the colander back in the mashing pot and allow any remaining wort to seep out of the mash. Add extract to the boiling pot and go.

I find this method convenient, but it does have some limitations.

- Heat transfer is slow when using a thick mash. If heated quickly, not stirred, and the mash temperature checked only at one depth, the bottom gets too hot. The mash temperature on the thermometer may suddenly jump from 145° to 160°. Check the temperature in several locations and stir. Try to ease the temperature up to 150° and cut the heat.

- It takes someone with a strong arm, or two people to sparge the colander. (An idea: Lay an oven rack or something similar on top of the boiling pot. Place the colander on this).

- It is not the most durable pot ever made, and the enamel tends to chip when abused.

Defects aside, I think it works fairly well. It costs about \$13.00, fits inside my 5 gallon boiling pot when not in use, and is convenient for holding the grain during and after the mashing (easy to clean up, too). It eliminates holding and squeezing a bag of hot spent grain, and can even be used as a spaghetti cooker.

ASK DR. STRANGEBREW

With a enormous grasp for the obvious, we once again are graced with Dr. Strangebrew. The Doctor was found somewhere in an alley behind Gray St. "conducting research." Nice of you to make it, DS.



Dear Dr. Strangebrew,

I read many homebrew recipes that recommend that you age the beer anywhere from 3 to 12 weeks, but none of them say anything about how long you can keep it before it starts to go bad.

Signed,
Wait & See

Dear Wait & See,

You question is not easy to answer outright. There are many variables involved in determining the effective shelf life of homebrew. As a general rule: Beers that are higher in alcohol, heavier in body, more highly hopped, and/or darker in color will keep longer than weaker, lighter-bodied, lightly hopped and/or pale-colored beers. In other words, the style of beer affects its respective shelf life. As an extreme example, a full-bodied, aggressively hopped stout will keep in the bottle for over a year at normal room temperatures, while a low calorie American light lager may only keep a few months.

The storage temperature has a profound effect upon the durability of beer. As a rule, colder storage temperatures favor a longer shelf life. That low calorie American light lager will keep for a surprising period of time at 32°F, while it might begin to taste stale after only a few weeks if you store it in your garage in summer temperatures.

Other factors affecting shelf life are: 1) light - prolonged

exposure to light, especially sunlight, will impart a "skunky" off-flavor to the beer. 2) yeast sediment - generally filtered beers with no sediment keep better than comparable bottle conditioned beers, such as homebrew. Of course, we can compensate for that with stronger, fuller bodied, more highly hopped beers.

Unless you have been sloppy with sanitation procedures or experimenting with questionable yeast, the brew in question generally will not "start to go bad." It will merely begin to lose that fresh, clean flavor and begin to taste stale. The dead yeast in the bottom of the bottle will begin to autolyze or decay and impart an off-flavor commonly referred to as a "yeast bite." The beer may not taste that great, but it won't hurt you. Hope that does the trick!

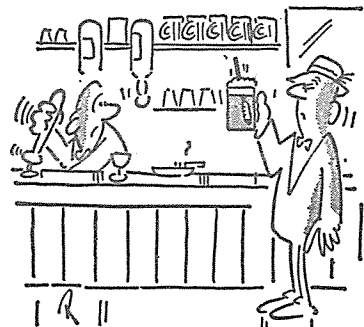
The Doctor

RANTINGS AND RAVINGS

1. Steve Roberts is having his pig roast on Saturday, August 23. See the letter and map published elsewhere in the brewsletter. Be sure to let them know if you are coming and help out with the expenses.
2. Congratulations go out to Brad Kraus and yours truly for winning ribbons at the AHA nationals at Estes Park. Brad won a second in the sparkling mead category and I won the wheat beer category. Shucks, there's no telling how well we could do if we really entered as many beers as we're capable.
3. As you see below, the BOM for next month is "American Micro-beers." We did this last September and it was one of our best meetings. The problem is that there are not a lot of micro-brews available in Houston. Currently, Anchor Steam Beer, Sierra Nevada Pale Ale, Porter, Stout, Celebration Ale, Bigfoot Barleywine, and Summerfest, Collin County Pure Gold and Black Gold, and Boulder Beer Pale Ale and Porter. What this means is that if you have been hoarding some exotic micro beer, it's time to cough it up. See what you folks can find, O. K.?
4. Beer of the Month schedule for the rest of the year:
 - 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 going to need a logo for the upcoming Dixie Cup t-shirts as soon as possible. Any ideas, suggestions are welcome. Finished artwork is especially well received.
7. Paul Seward has some photographs from the baseball outing. He should have them at this month's meeting. Contact him at 520-6238 or at the meeting if you are interested in getting some extra prints made up.
8. Help! We need munchies! Once upon a time we actually had food at our meetings. Nothing major, but at least some bread, cheese, chips and dips, etc. Looks like its time to set up a "munchie committee" to co-ordinate this. It certainly would be easier to pace yourself with a little food in the system.
9. Another quote from the treasury of Red Meitzen. This one from George Leonard Herter's **Bull Cook and Authentic Historical Recipes**: "The only thing strong about American made beers, ales and malt liquors is the strong taste of the cheap chicken feed most of it is made from." Hmm, Red! This isn't going to win you any friends in the commercial brewing business. We should point out that this quote is from 1960, well before the new wave of American micro-breweries.
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. Are you ready for this? Those attending last month's meeting will recall that we have opted for a second mini-pub crawl this winter. We have tentatively scheduled this for Saturday, December 6th as a joint pub crawl/Christmas party. Sounds like too much fun!
12. 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.
13. We still have a number of large pub crawl T-shirts left. If you are interested, they are \$8 each. Sorry, only larges left.

14. Saturday and Sunday, August 16th & 17th there will be a benefit at T.V. Rovers for Dave Cobb, a local musician, who, at age 53 has been diagnosed with cancer (no medical insurance, either). Jack is planning a full blown two day party, with the patio, the parking lot and the Cajun restaurant next door being involved. He has scheduled at least 14 bands and there will be drawings for door prizes, auctions, etc. There will be a cover charge of \$5 each, with the proceeds going to Mr. Cobb. Sounds like fun, if you're in the area.
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!).



July 29, 1986

Dear Foamranger and family:

On Saturday, August 23, 1986, I am planning to have a Pig Roast party and you are invited. The party will start at 1:00pm and end whenever.

In order to help with the cost of the pig and the keg of beer, I am asking for a \$4.00 a person donation. This will get you beer, pig and munchies.

On the bottom of this page you will find a RSVP stub. Send this with a check of money order to:

Steve Roberts
Rt. 8 Box 259
Alvin, Texas 77511

If you plan to attend please respond by August 15, 1986.

I have enclosed a map of almost all possible ways to reach "the party". I am located between Alvin and Manvel, about one mile north of HWY 6 on County Road 398.

If you have any questions, please give me a call at (713)331-6671. I look forward to seeing you there. Thank you for your cooperation.

Sincerely yours,

Steve Roberts

Yes, I plan to attend. Enclosed please find \$_____.

Name of partyer(s)

P.S. Please bring your own chairs. Homebrew will also be helpful, due to the fact that one keg of beer may not be enough.

PRIZE WINNING RECIPES FROM THE SECOND ANNUAL DIXIE CUP COMPETITION

This month's Beer of the Month is Wheat Beer. A style that necessitates some mashing. At least until one of the malt manufacturers snaps to the fact that there really is a market for wheat malt extract. Too busy coming out with another "export bitter" extract, I guess (add lots of sugar, you know. . .). Anyway back to the subject at hand: wheat beers. We had a surprising number entered last October, eight altogether. First place went to the Malthoppers' Bob Zahray with his "Wheat #2." Below is his recipe for five gallons of wheat beer:

- 4 lbs. wheat malt
- 7 lbs. North American Malted Barley
- 1 oz. Hallertauer pellets boiled for 1 hour
- 1/2 oz. Hallertauer pellets boiled for 1 minute
- 1/2 oz. Hallertauer pellets added as dry hops
- 1 tsp. gypsum
- 3/4 cup sucrose to prime
- 1 pkg. Red Star Ale yeast

Bob apparently did not take S. G. readings so you'll have to fake it on that. Original gravity should have been around 1.050 and final gravity around 1.012, but these are just guesses. As for procedure, Bob says, "Protein rest at 45°C for 45 minutes, then raise temperature over 30 minutes to 66°C. Mash at 66°C for about one hour until conversion is complete. Sparge with 3 gallons 76°C water." Bob fermented this beer for about a month at about 54°F and it was five weeks old at the time of the judging. Good beer, Bob!

Falling under our "better-late-than-never" category is the next recipe by Rod Cezeaux for his first place Continental Light Lager. The BOM for July was Pilsners and this is as close as we'll get. Note this is a 6 gallon recipe:

- 4 lbs. Munton and Fison Amber dried malt extract
- 4 lbs. Lager malt grains
- 1 1/2 oz. loose Hallertauer hops
- 3/4 oz. loose Tettnanger hops
- 3/4 oz. loose Hallertauer hops
- 1 tsp. gypsum added to reverse osmosis water
- 1 cup corn sugar for priming
- 1 pkg. Red Star Lager yeast (ferment 3 weeks at 45°F)

No S. G. readings were taken and no indication of boiling times on the hops were given. Perhaps a boil of 45 minutes plus 30 minutes for the first two hoppings and dry hop with the last 3/4 oz. Again, just a guess. As for procedure, Rod "mini-mashed" for 45 min. at 120°F, 20 min. at 150°F, and 5 min. at 168°F. He then "Rough Hot Water Sparged." Three weeks old.

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!

FOAM RANGER CALENDAR OF EVENTS

Fri. Aug. 15th 8 pm	F/R August meeting (BOM-Wheat Beers)
Sat. Aug. 23rd.	Steve Roberts' Pig Roast and Bash
Sat. & Sun Aug. 30-31	The First Annual Great Texas Labor Day Homebrewers' Float-New Braunfels
Early Sept. ????	Brew-In for Dixie Cup
Fri. Sept. 19th. 8 pm	September meeting (BOM-American Micro-beers)
Mid Oct. ????	Michael Jackson Beer Tasting - T.V. Rovers
Fri. Oct. 17th 8pm	F/R October meeting (BOM-Octoberfests)
Sat. Oct. 18 1 pm til ??	Third Annual Dixie Cup Homebrew Competition-T. V. Rovers Pub
Fri. Nov. 21st 8pm	F/R November meeting (BOM-Brown Ales)
Sat. December 6	Pub Crawl/Christmas Party
April ???	Southeastern Homebrewers Alliance Mini-Conference - New Orleans/Jazz Festival

----- chop chop here -----

I WANNA BE A FOAM RANGER!

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

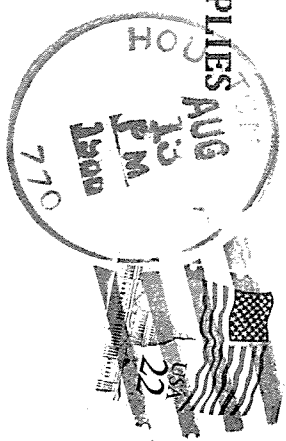
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HOUSTON, TEXAS 77005

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c/o DeFALCO'S HOME WINE & BEER SUPPLIES
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HOUSTON, TEXAS 77005
(713) 523-8154



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John Adams
P.O. Box 6803
Houston TX 77245-6803

Exp: May 1, 1987