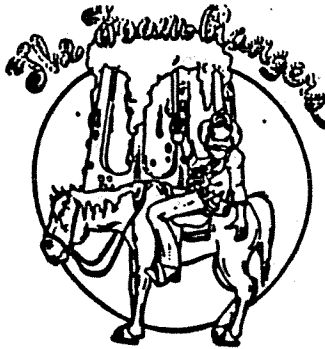


# THE FOAM RANGERS' BREWSLETTER

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

A Publication of the Foam Rangers'  
Homebrew Club



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Volume V, Number 2

February 1987

## FOAM RANGERS TO MEET AT KING BISCUIT IN FEBRUARY

How many times has this happened to you? You're thinking about going to the Foam Rangers meeting tonight but it's just too darn cold and nasty outside to party and also have fun. Well, by an amazing stroke of luck, those days may be gone forever! (or at least for this month). Recently, some very generous (and possibly crazy) folks at the King Biscuit Drive-Thru offered to allow the Foam Rangers to hold a meeting at their location in the Heights. Since the winter season is upon us, it was decided at last months gathering to go ahead and break with tradition by holding the February meeting at their establishment. They have agreed to furnish a heated enclosed area to see how we like a change of atmosphere (and climate!). The King Biscuit is an old gas station which has been converted into a eatery/beer carry out, so refreshments will be no problem. We will be able to buy beer, sandwiches and assorted munchies at the K.B. for consumption in the realm provided. One particular item of interest, it seems the neighborhood where the K.B. is located does not like the idea of having a "bar" in their vicinity. The reason the local citizens give is the K.B. lacks adequate "vehicle storage" and they are concerned that strangers will park by their homes, return inebriated, and urinate on their prized Azaleas. Thus, the locals are fighting to keep the business from getting its license to sell alcoholic beverages for on premises consumption. It's hard to blame them with the ever looming hazard of a well watered lawn (GASP!). This should pose no problem for the Foam Rangers, whose meeting will be held at the address directly behind the K.B. Therefore we will technically be off premises when the beer bought from K.B. is consumed. As we'll be setting an example for possible future meetings there, all F.R.'s are encouraged to be on their usual best behavior. Please, no mooning the neighbors (with the possible exception of the old man with the binoculars).

### Editor

Steve Daniel

### Contributing Editors

Scott Birdwell

Bob Capshew

Mervin "Brad" Kraus

### Club Officers

The Grand Vazoo

Jaques Lord

The Secondary Fermenter

Scott Birdwell

Head Bozo in Charge of

Special Events

Buck Wyckoff

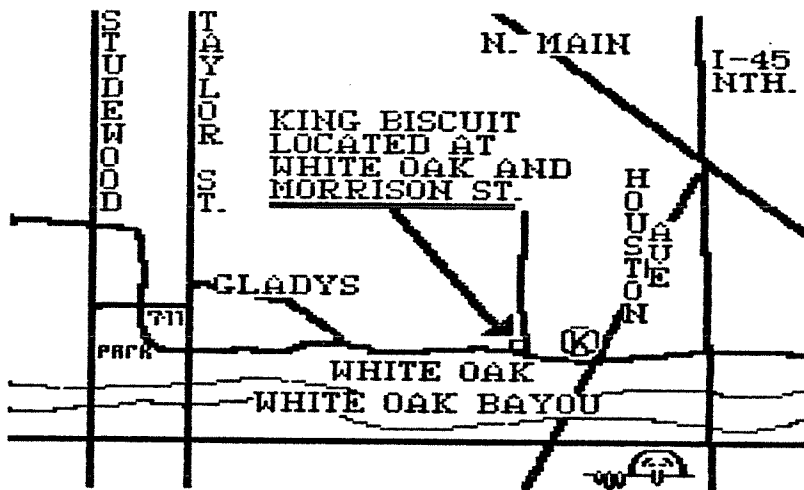
Purser/Scrivener

Norm Malone

The Foam Rangers' Brewsletter is a monthly publication of the Foam Rangers Homebrew Club. Subscription rates are \$12.00 for one year (\$10.00 for students). The opinions expressed herein are those of the editor and staff and do not necessarily reflect those 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 inquires 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. Or contact Steve Daniel at (713) 920-2810.

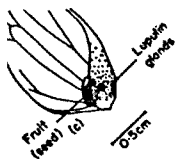
# Official map to King Biscuit Drive-Thru



EXIT I-45 AT N. MAIN. TAKE HOUSTON AVE. TO WHITE OAK ST. GO APPROX. 100 YARDS WEST TO KING BISCUIT.

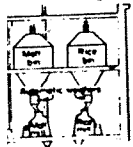
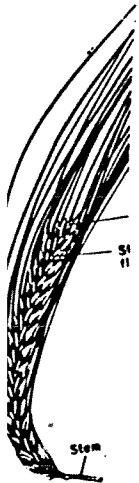
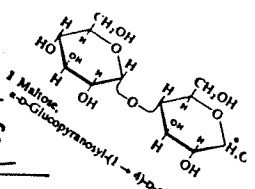
EXIT I-10 W. AT TAYLOR ST. GO NORTH AND TAKE A RIGHT ONTO GLADYS. TAKE A LEFT ONTO WHITE OAK ST. GO EAST TO KING BISCUIT.

**RELAX  
DON'T WORRY  
HAVE A HOMEBREW !**



# OVERPRIMED & GUSHING

## THE GRAND WAZOO'S COLUMN.



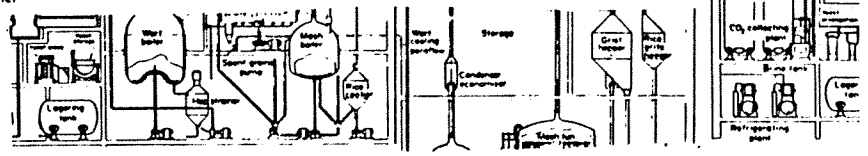
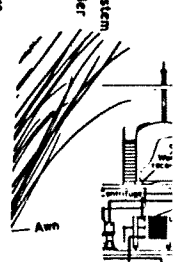
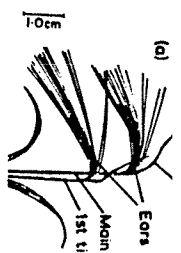
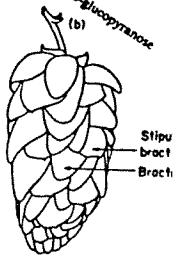
As if I'm not busy enough being an officer in the Gerbil Breeders Society, a volunteer councilor for the Disillusioned Young Professionals Society (DYPS), and the Sargeant-at-arms for the Cashmere Sweater Club of the Downtown YMCA, I now find myself the duly-elected GRAND WAZOO of the Foam Rangers! I don't know whether to put it on my resume or call a lawyer. At any rate I feel obligated to introduce myself to the membership and give you an idea of my goals for the Foamers (what an acheiver!).

My name is Jacques Lord, and I am a home brewer (currently on batch 19). My home phone is 524-7378, and work # is 235-4790. Before you call with questions about technique, as a brewer I am useless. I entered two beers into the Dixie Cup and both were judged to be less than 20 points. Comments included "-oxidized- -spoil- JEEZUS!?! -what did you use? 20 lbs of hopps?". My housemates refer to me as the SWILLMASTER in reference to the carboys of sludge I've produced with frightening consistency. So, why am I the GRAND WAZOO? How can an inept foulbraumeister become the Numero Uno Foam Ranger? I still can't remember the election meeting too well and whether I volunteered or just eructated too vigorously at the wrong moment.....at any rate I am "it", and you're not.

There are three things I would like to accomplish as the GW. The first is to keep our excellent monthly meetings running at their already high level of scholarship and frivolity. Unlike cracking open a bottle of my latest brew for a first taste, I look forward to the meetings; I learn a lot from the members, socialize with an eclectic crowd, drink everyone else's brew as well as some of the fine \$election of draft\$ at the Gingerman, and generally have a heck of a great Friday night.

Secondly, after experiencing the excitement of the Dixie Cup, I knew I was in the wrong profession (Geology). I want to help organize beer-drinking events as it is such a more cosmic karma-ish kind of kick I can coalesce with than the usual 9 to 5, ya know? It is within the realm of possibility to establish the Foam Rangers as the premier contest and social-event hosts, as well as brewers, of the Southwest (ESAD, Malthoppers!), and I think we're just the people to do it!

Finally, it is my pet desire to see the Foam Rangers become involved, somehow, in community service. We drinkers of alcohol are under some public pressure these days what with changed drinking age laws, bartenders' liability, MADD, SpringShadows Glen ads, Jimmy Swaggert (Jimmy Swaggert?) .....and we as a club are **DEDICATED** to the enjoyment and creation of an alcoholic beverage!! (Right On!) Now I can





## SNEAK REVIEW OF JANUARY MEETING

The Foam Rangers last met at 8 p.m. on January 16 at the Gingerman. Despite earlier rain showers about 35 people gathered on a cloudy but surprisingly warm Friday night to sample the January B.O.M., Porters.

The first order of business was to determine who would be the lucky person(s) to lead us through the next year (we're looking for a few goon men). Despite his absence, Brad Kraus was enthusiastically nominated for Grand Wazoo, but was later excused by the reluctant crowd after assurances from his beau that he really didn't desire to seek election this time around. Seizing the opportunity for fame and glory, a relative newcomer, Jaques Lord threw his hat into the ring and gave an enthusiastic speech about some of the goals he would pursue if elected. After some debate, a voice vote was taken and Jaques walked away with an unopposed victory. The other positions were filled with considerably less "controversy". Scott Birdwell was elected (railroaded?) Secondary Fermenter. Our new Head Bozo In Charge of Special Events is Buck Wycoff, and the new Purser/Scrivener is none other than Norm Malone.

Following the elections, we decided to hold the February meeting at the King Biscuit Drive-Thru in order to escape the harsh winter weather. After much haggling, we also decided to raise the dues for club membership. The price was set at \$10 for students and \$12 for us normal people. Since it is now costing about 75 cents just to print and mail one newsletter it seems this price hike was inevitable. On the other side of the coin, the price for the Dixie-Cup t-shirts was lowered to \$4 due to sluggish sales.

Other topics of discussion were as follows. The F.R. trip to the see the Astros is definitely on and has been slated for the opening day game. The problem was that nobody knew exactly when the game is to be played, but this is only a minor dilemma which will soon be resolved.

The Foam Ranger club competition was set for Sunday, February 15 at the Gingerman. The winners of this local contest will be eligible for entry to the H.V.B.T.A. Nationals to be held on March 15 in Westport, Mass.

A co-op charter for a bus to the New Orleans S.E. Homebrewers Conference/Homebrew Competition was also discussed. We are trying to get several area clubs interested in this, and reports have it that several, including the Malthoppers, have expressed interest.

It was suggested to Scott to check into the exact price and quantity requirements for the proposed Foam Ranger logo mugs. These German ceramic beer steins should be a welcome addition to any collection. Scott said he would try to get a sample so we could have some idea of what to expect. It is possible that the mug may be included in this years pub crawl package with the price of the mug added on to the usual fee.

The Second Annual Texas Homebrew Club Rendezvous was mentioned, and it seems likely that the turnout will be every bit as impressive as last years. There will be even more things going on at this years festivities which will include a beer competition and club presentations, along with the usual good food and great times.

After taking care of all the small stuff, the members were ready to move on to the most important subject, beer tasting! The first brew sampled was Sierra Nevada Porter. The general opinion was that it tasted noticeably fresher than it had in the past, and that it was probably a newer batch. Next, the patrons were treated to a taste of Boulder Porter. When informed that there was only two bottles to go around, the thirsty mob descended like flies, quickly sucking up all to be had. The final beer tasted was the obligatory Sam Smith's Taddy Porter. This beer is considered to be the quintessential Porter, with its rich brown color and a complex, intriguing flavor. Unfortunately it has a price which many folks may also find complex and intriguing, costing \$4 a bottle in most pubs. Making a cameo appearance were Australian brewed Down Under Porter, and Calgary's Big Rock Porter. Bob Capshew brought one bottle of each of these rare commodities and generously shared them with the patrons, bless his heart.

This was truly an interesting meeting with the elections being held and all the talk of the many upcoming events. The new Wazoo was even seen singing some old Frank Zappa tunes with some of the other members. I wonder if that could be a sign of things to come or just an overnight sensation. Haaa...

#### PREVIEW OF THE FEBRUARY MEETING

This month the Foam Rangers will meet at the King Biscuit Drive-Thru located at 1602 White Oak in the Heights. The meeting time and date will be Friday 8 p.m. on February 20. The BOM will be pale ales, which we thankfully have no shortage of in Houston. Representing pale ales will be such favorites as Bass, Sierra Nevada, Boulder Extra Pale, Young's Special London Ale, and hopefully the new kid in town, Fuller's B.S.B. This is not necessarily all that will be tasted. Since there are so many available there's no telling what may show up. Rumor has it that someone is bringing a couple of bottles of Ballantine I.P.A. so be on the lookout.

As I'm sure you all know, pale ales are generally considered to be of a gold to dark amber color. They are top fermented and usually possess a fruity, estery nose. They range in carbonation from near flat to moderately carbonated, though the former are only to be had on draught in England and a handful of special pubs in the states. The character of Pale Ales varies more than that of any other beer style. Some are low gravity moderately hopped "session beers" (e.g. Young's Ram Rod, draught bitters),

while others are high gravity intensely hopped "sipping ales" (e.g. Young's Special). In general though, they are amply hopped and have an average starting gravity of around 1.050.

Though Burton is now the brewing center for this style, the first famous pale ale was brewed in London by Hodgson in the 1750's. Though it was originally a dark amber brew, it was referred to as "pale" to distinguish it from its darker, more popular rival, porter. This style of brew eventually caught on and subsequently all but eliminated porter as the beer of choice in the majority of England.

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### DON'T FORGET!!!

The Foam Ranger club competition will be held on February 15 1987 starting at 2 p.m. at the Gingerman. Entry deadline is Saturday February 14, so be sure to get them in on time. If you want your beer to go to the H.V.B.T.A. Nationals, it must first be entered in this competition!!! Only the winners from each category are eligible for entry to the national competition. We will also need volunteers for judges and stewards. We are still checking into the details, but it is possible that experience points will be awarded to the judges at this competition. These points then go toward determining the level of certification attained. If you want to judge or steward please show up about an hour early so we can get everyone set up where we need them. Feel free to call Scott at DeFalco's if you have any questions

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### ASK DR. STRANGEBREW

Back by popular demand, you know him, you love him, you can't brew with out him, here he is once again, the Foam Ranger's favorite fabulous fer-mentor, Dr Strangebrew!





Dear Dr Strangebrew,

I have been brewing both ales and lagers at room temperature for some time now. Recently, I have read that it is possible to make better beer if I can maintain a lower temperature during the fermentation process. To do this I acquired an old used refrigerator. I would like to ferment my ales at 68 degrees and my lagers at about 50 degrees. My problem is I can not get the temperature high enough in the refrigerator for the yeast to work properly. I have found it is possible to buy a new thermostat which will enable me to keep the refrigerator at a more suitable temperature, but they have proven to be rather expensive at \$30-\$40.00. I would like to know if there is any way to modify my refrigerator to maintain higher temperatures without spending an arm and a leg?

Signed,  
Out in the Cold

Dear Out,

It is possible to adjust your refrigerator's original thermostat to run the refrigerator at a higher temperature than which it is originally set. To do this you will need a small thin bladed screwdriver and a thermometer. Before you begin, make sure to unplug the refrigerator first. Now remove the thermostat and pull off the main control knob. Underneath the knob, there should be a small hole in the thermostat body. Just below the hole will be printed the word "colder" along with an arrow pointing in the counter-clockwise direction. Inside this hole will be a tiny adjustment screw. Insert the screwdriver and carefully turn the screw about three full turns in the CLOCKWISE direction. Re-install the thermostat and set the refrigerator at a medium setting. Place the thermometer in the refrigerator and allow the temperature to stabilize for several hours. Adjust the main control knob to obtain the temperature you desire. It may be necessary to repeat this procedure again if the refrigerator still won't operate in the range you desire. Once you get the hang of it, you should be able to ferment at whatever temperature you desire. The best part about this method is the price, FREE.

The Doctor

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**UP YOUR B B Q !**

By Larry Bristol

(reprinted from the April 83 issue)

The following test is designed to UP YOUR BBQ (Beer Brewing Quotient). We all want to become better brewers, and this test is designed to help you find those items upon which you should work to improve your brew. Would you believe it will even help you better understand your fellow homebrewer? So relax, have a homebrew, take the test and UP YOUR BBQ! Answers and analyses will be provided in next month's Newsletter.

1. The best beer in the world is made
  - (a) at MY house.
  - (b) at YOUR house.
  - (c) in St. Louis.
  - (d) without preservatives.
  - (e) to be served at 35-40F.
2. Hops are called "hops" because
  - (a) that is their name.
  - (b) the first successful cultivation was done by a one-legged man.
  - (c) of the peculiar effect they have on heavy beer drinkers.
  - (d) they look like rabbit food.
  - (e) of the famous whiskey made from them.
3. Barley is
  - (a) the first name of Mayberry's deputy.
  - (b) a famous circus promoter.
  - (c) an adverb meaning "not quite".
  - (d) essential to the human diet.
  - (e) as barley does.
4. The best thing to have with beer is
  - (a) Mexican food.
  - (b) a buxom young lassie.
  - (c) two buxom young lassies.
  - (d) a buxom young laddie.
  - (e) a beer chaser.
5. The worst thing to have with beer is
  - (a) a banana split.
  - (b) a hangover.
  - (c) two weeks of work due at 9:00 AM tomorrow.
  - (d) creme de menthe.
  - (e) the lack of a bottle opener.
6. The cleanest organism known to man is:
  - (a) Mary Tyler Moore.
  - (b) boring.
  - (c) the cockroach.
  - (d) a fish.
  - (e) lager yeast.
7. The best use for "light" beer is
  - (a) to wash your hair.
  - (b) to wash your cat.
  - (c) to wash your toilet.
  - (d) to lower the specific gravity of distilled water.
  - (e) to prevent aluminum cans from crushing under their own weight.
8. Mr. T is best known for
  - (a) being the world's largest homebrewer.
  - (b) being ET's father.
  - (c) authoring the famous bartending guide.
  - (d) his guest appearance on Sesame Street.
  - (e) his contribution to the PGA.
9. The recipe for a "Depth Charge" is
  - (a) equal parts gasoline and alcohol.
  - (b) required training for all submariners.
  - (c) enough to make a beer lover cry.
  - (d) written on the Dead Sea Scrolls.
10. The only way to kill a beer infection is
  - (a) a Mafia hit man.
  - (b) a silver bullet.
  - (c) a wooden stake through the heart.
  - (d) phasers and photon torpedos.
  - (e) Serutan.
11. A serious discussion of the techniques of beer making invariably leads
  - (a) to a demonstration of the techniques of serious beer drinking.
  - (b) to a free-style dirty joke contest.
  - (c) innocent souls into paths of darkness.
  - (d) to plans for a subsequent serious discussion of the techniques of beer making.
  - (e) to all of the above.
12. After tasting your homebrew, a friend comments, "This is almost as good as Michelob!" Your reaction is to
  - (a) buy him a bottle of Michelob.
  - (b) break a bottle of Michelob over his head.
  - (c) stab him with a broken Michelob bottle.
  - (d) throw him into a vat at the Michelob brewery.
  - (e) do all of the above.

## RANTINGS AND RAVINGS

1. Since you're all aware that the "Classic Beer Style" at this years A.H.A. Nationals will be Michelob Classic Dark, I'm wondering how many of you boys an girls out there have rushed out to buy the ingredients for a batch of this uh... unique brew. This beer should be pretty easy to duplicate, if you can manage to find an old can of Blue Ribbon Malt Extract Lying around somewhere. Just take half a can and 10 or 15 pounds of corn sugar and dissolve them in 10 gallons of water (don't boil). For authenticity, Fleischmann's baking yeast should also be used. Oh yes, to darken the beer, just add a couple of tablespoons of Kitchen Bouquet before bottling. The last and most important step is to wrap the bottles in smelly sweat socks or dirty underwear and bury them under a chicken coop. Make sure to wait at least six months before digging them up.

Michelob Classic Dark!??? This kind of thinking makes me wonder if the A.H.A. headquarters shouldn't be relocated to a place where the air isn't so thin. I'm afraid the lack of oxygen has taken its toll on those poor souls' brain cells. With all the fine beers now being brewed in America, they certainly could have come up with a better choice to represent the classic beer style than a bland, pseudo-dark beer brewed by a faceless giant.

By the way, I have it from a reliable source that Anheuser-Busch (the brewers of Michelob) recently did a small favor for a certain high ranking member of the A.H.A. (they custom packaged a barrel of homebrew for him). I can't help but wonder if this is the "pay-off" for that favor. If that's the case, the A.H.A. has plunged to the same level as the lowest form of life as we know it, namely used car salesmen and politicians.

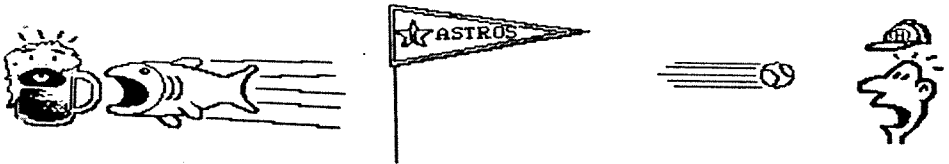
With eroding ideals, waning concern for the small brewers, and outrageous prices for events, it is obvious that the commercialism of the A.H.A. Nationals (and the A.H.A. in general) is on an rapid upward trend, while their integrity seems to be steadily declining. This is certainly another nail in their coffin. I just hope someone buries them soon. They're starting to stink the place up.

2. This years H.W.B.T.A. Nationals will have a look alike category just like the A.H.A. has had for the last several years. Unlike the A.H.A. Nationals, the people at H.W.B.T.A. decided to choose a real beer to represent this category. The beer of comparison will be Ballantine's India Pale Ale, brewed by Falstaff in Fort Wayne, Indiana.

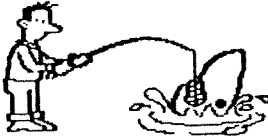
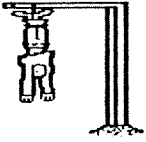
I was fortunate enough to receive a six-pack of this brew from my dear mother who lives right by the Indiana border. Printed on the label is a little bit of the beer's

history which I would like to share with you. "Discovered in the Spring of 1824 - purely by chance - when a keg of rare ale was opened after a sea voyage between England and Calcutta. The old sea captain and his crew first thought the rocking of the ship had created this new, vigorous malt beverage. Actually, its hearty, robust flavor developed during the aging in wood."

Ballantine I.P.A. is still aged in oak barrels to this day. I think it would be interesting to see just what influence some oak chips thrown into the secondary fermenter would have on the flavor of a typical pale ale! I personally recommend that the oak chips be boiled to kill any bacteria which may be hiding in them. Anyone who tries this is encouraged to bring a sample to a F.R. meeting for an evaluation. It seems that the wood chips would have a definite impact on the flavor of the beer. After all, Budweiser uses Beechwood in their aging process, and look what it does for the flavor of the beer! (the real reason Bud uses wood is that their beer would look like water if they didn't use something to color it with, and it is cheaper than grain!) The truth be known, they could age the crap in PLYWOOD and no one would know the difference, so perhaps Bud is not a prime example of wood aging.



3. **FOAM RANGERS DONE FLOUNDERED ONCE AGAIN!** We have decided to make yet another trip to the dome to cheer on our Houston Astros. This time we will be attending the home opener (like, totally awesome!). Those of you who went last year had a terrific time cheerin'-n-beerin'. Those of you who missed out, well just don't let it happen again pal! For the paltry sum of twelve bucks you will be provided with a seat in the stratosphere and all the Killian's Colorado Kool-Aid you can quaff (air sick bags not included). After the alcohol and lack of oxygen takes affect, you won't know where you are, much less where you're sitting, so what difference does it make? However, a good sense of balance, air masks, and basic mountain climbing gear are recommended. If you don't like to drink out of a thimble sized cup, it might also be wise to bring a larger one. Those trips up and down the stairs can be difficult after 30 or 40 beers! This is a guaranteed great time, so don't miss it!



4. The second annual Texas Homebrew Club Rendezvous has been scheduled for April 11-12 at Lake Somerville State Park. This years festivities will include an Oktoberfest, Martzen, and Bock beer competition, also featured will be presentations by various homebrew clubs. A buffet style dinner is scheduled for Saturday the 11 and there will be a coffee social the next morning. Those of you who attended last year know that this is a worthwhile event, not only are the activities interesting, the scenery is beautiful too.

Among the unscheduled events, it is rumored that a public flogging/lynching of Andy Bradley will take place if he shows up. Personally, I'd prefer to tie 'im to the back of the pick-up and drag 'im around for awhile first. One thing for sure, we Foam Rangers seem to have an insatiable thirst for fine entertainment!

5. For those who are interested, we are currently making preparations to attend the Eastern Homebrewers Alliance Conference scheduled to run from April 22 through the 25. It has been suggested by the Malthoppers that we co-charter a bus to pick up as many as four homebrew clubs from the Dallas Fort Worth, Bryan College Station, and Houston areas and drive them to the Conference. Otherwise we probably won't be able to get enough locals to charter a bus. Exact details of the possible bus trip are being worked out at this time.

6. If you really like our club t-shirts, think about the possibility of having the logo put on our very own ceramic German beer steins. All we need is an order for six dozen. They will only cost about \$6-8 each! Scott is checking into the exact details and should know something by this months meeting. How would you feel if we raised the pub crawl fee by \$8 and included the stein in the deal? Sound good? Let's do it!

7. Most Foam Rangers are unaware that January marked the sixth year of the clubs existence. All things considered, we sure have come a long way from the days when the club was just a few guys getting together once a month to drink homebrew and shoot the bull. We are all very lucky to have the opportunity to do the things we do without all the formality and ballyhoo that many of the other clubs have to endure.

8. **ATTENTION DEFALCO'S SHOPPERS!!! UNDER THE FLASHING GREEN LIGHT WE HAVE OUR SHIRTS HALF OFF! YES, FOR THE NEXT FIVE MINUTES (or till we sell out) YOU CAN OWN THIS YEARS DIXIE-CUP T-SHIRT FOR THE LOW LOW PRICE OF \$4. THIS OFFER WILL BE GOOD TILL ALL THE REMAINING SHIRTS ARE SOLD. ANYTHING THIS CHEAP WON'T LAST LONG, SO YA BETTER HURRY!!! LATE FLASH!!! THE FOAM RANGER CLUB T SHIRT IN THE LADIES STYLE HAS ALSO BEEN LOWERED TO \$4. GET EM WHILE THEY LAST!!!** We still have a good supply of club t-shirts for \$8. These are the best looking Foam Ranger shirt ever produced, and no wardrobe will be complete without one. They're going fast so you'd better hurry! We also have a few pub crawl t-shirts left in any size you want, as long as it's large.
9. After an excruciatingly long wait, the results for the judge certification tests are finally back! The good news is that sixteen lucky participants are now at least recognized judges. The bad news is that five did not so fare so well. Brad Kraus was the highest scorer with over 90 points. John Montgomery of the Malthoppers also did quite well, scoring in the 90's. People having taken the test should be receiving their scores in the mail soon. If you wish, contact Scott at DeFalco's and he can give you your scores.
10. Help! We need munchies!! Once upon a time we actually had food at our meetings. We're not asking for anything major, just your basic bread, cheese, chips, dips, or whatever else you have lying around the house that you want to get rid of (stray and unwanted animals don't count!). Anyone who is interested in forming a munchie committee is welcome to do so. Better yet, why not make it the responsibility of one of the club officers?! Hmm... Those by-laws are sounding better and better. Thanks to Joel Patterson for providing some Nacho chips at the January meeting. It was greatly appreciated. It would sure be nice to have something to eat during a long night of bantering and brew-ha-ha at all the meetings.
11. As you all know the Foam rangers elected a new set of club officers last month. This would be a good time to consider adopting a set of simple by-laws. If someone is forced to resign they would provide for a transfer of responsibilities to another member. We have a copy of the by-laws and constitution of The Bexar Brewers from San Antonio. They are a bit overly-structured for our needs, but some of their ideas might be worthy of consideration. If you're interested, stop by DeFalco's and take a look.

12. Beer of the Month schedule for the rest of the year:
- March - Stouts
  - April - Continental Darks
  - May - Bocks and Dopplebocks
  - June - Steam Beer
  - July - Wheat Beers
  - August - Light Lagers
  - September - Third Annual Houston Microbrewry Tasting Night
  - October - Oktoberfest Beers
  - November - Wierd Beers
  - December - Holiday Beers and Strong Beers
13. We are still collecting a \$5 fee for those of you that would like to use the new grain crusher. This is a one-time fee to help us recoup our sizable investment. Otherwise there will be a five cent per pound charge to crush grains for an indefinite period of time.
15. Please note, the annual dues for this irregular are now \$12 per year (\$10 for students). This includes membership to the Foam Rangers and special perks which are made available to members from time to time. Please check the mailing address on your mailing label. If your subscription has expired **PLEASE** send us some bucks **ASAP**, otherwise you will be deprived (depraved?) of this epic tome. Use the form on the inside back cover to renew.
16. **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 about 75 cents each to print and mail. If you want to continue to receive this rag, you'd better fork over quick buddy! Check the expiration date on your mailing label. If it has been highlighted in yellow this will be your **LAST** issue of the Brewsletter unless you do fork over. If you did not get this letter in the mail and should have, or got it after extensive forwarding, send us the form on the inside back cover with your corrected address.
17. 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, (hell, write it in crayon, I don't care) and drop it off at DeFalco's or mail it to the shop. We would prefer to receive the material by the first of the month in order for it to be printed in that month's Brewsletter. (after all we have a deadline to make here folks... har har)

18. 4-SALE - Beermaking supplies including the following:  
 15 gallon keg with pump and hose, hydrometer, 4 cases of longnecks, fermentation vat, crown caps, 4 cans of malt and yeast, couple pounds of sugar. Paid \$40 for supplies, will take best offer and it all goes. Contact Diane Brodie, 451 Constellation Blvd. #1409, League City Tx. 77573; Ph. 334-3625 eves.
19. COKE BOTTLES, 28 OZ. - CAP TOP  
 STRONG - good for beer, 9 cases of 12 each @ 25 cents per bottle; CALL BOB AT 493-2211

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**PRIZE WINNING RECIPES FROM THE  
 THIRD ANNUAL DIXIE CUP  
 COMPETITION**

This month's recipe is for a pale ale brewed by William F. Todd Brown Jr. (you can call me W.B. or you can call me T.B. or you can call me F.B. or you can call me W.F.T.B. or...) who lives in Houston. Pale ales and ale meads were the only two categories swept by the Foam Rangers. Competition is getting tough at the Dixie Cup!

"4 AM" (recipe for 5 1/2 gallons)

6 lbs. Munton & Fison light plain syrup  
 6 lbs. Klages 2 row pale malted barley; crushed  
 1 oz. black patent malt; NOT CRUSHED  
 1 oz. Galena hop pellets  
 1 oz. Styrian Golding hop pellets  
 1 oz. Sazz hop pellets  
 1/2 oz. Fuggles hop pellets  
 1 1/2 tsp. Burton water salts  
 1 pkg. CWB ale yeast  
 1 cup corn sugar for priming  
 O.G. 1.070 (est.)  
 T.G. 1.013



Add grains to cold tap water and heat slowly to 150 F. over a half hour period and hold for 30 minutes. Raise to 165 F. and hold for 5 minutes. Sparge with 1 1/2 gallons of 170 F. water. Bring to boil, after 15 minutes add the Galenas and 1/2 of the Styrian Goldings. Boil 30 minutes and add the other 1/2 of the Goldings. Boil 30 more minutes, add the Sazz and Fuggles and turn off the heat. Cool the wort, top up to 5 1/2 gallons and add yeast. The beer was fermented at 72-80 F. for two days in the primary and 14 days in the secondary. It was three months old at the time of judging. Though he did not specify when he added the brewing salts, I personally recommend adding them to the mash water because they will ensure a faster starch conversion and a higher yield from the grains.



EASTERN HOMEBREWERS ALLIANCE  
P.O. Box 12303  
Knoxville, TN 37912-0303

January 21, 1987

Steve Daniel, Editor  
The Foam Rangers' Brewsletter  
c/o DeFalco's Home Wine & Beer Supplies  
5611 Morningside Drive  
Houston, TX 77005

Dear Steve,

I really enjoy reading your fine publication, but the last few issues have prompted me to write and ask you for a favor. Will you please quit referring to the E.H.A. Conference as a "mini-conference"? This reference is a favorite tool of the A.H.A. to make all other conferences subservient to theirs(i.e. the "western conference"). As a matter of fact, we foresee the EHA Conference in New Orleans as possibly being much bigger than anything the AHA, with its exhorbitant rates, can muster.

Will you please announce in future editions of the Brewsletter that the 1987 EHA Conference will be held in New Orleans on April 22, 23, 24, and 25? The Second Annual EHA Homebrew Competition will also be held in conjunction with the Conference. Full details and registration information can be obtained by writing to: Eastern Homebrewers Alliance; P.O. Box 791244; New Orleans, LA 70179-1244. Thanks very much. Hope to see you at the Conference.

Keep On Brewing,



Ron Downer, President  
Eastern Homebrewers Alliance

Ron,

I couldn't have said it better myself. That's why I decided to reprint your letter in its entirety. As I'm sure you can tell by some of my comments, there is no love lost between me and the A.H.A. I sincerely hope you blow their socks off! I know I'm looking forward to attending this year's event along with many of my cohorts. I'm sure it will be the best NATIONAL conference ever!!!

Sincerely,  
Steve Daniel

# Malthoppers BEER Club

## Texas Homebrewers Rendezvous

Dear Homebrew Club Members,

The Malthoppers BEER Club will be sponsoring an outing for all homebrew clubs this spring at Lake Somerville on April 11-12. Those of you who missed last year's historic event at Lake Somerville may not want to miss out again this year. We anticipate a larger turn-out this year, and expect to see more homebrew clubs represented at this event.

Planned activities include an Octoberfest/Maerzen and Bock Beer Competition, homebrew club presentations, a buffet style dinner on Saturday, and a coffee social on Sunday. Early arrivals on Friday are encouraged as some people may wish to spend more time enjoying the lake. A covered pavilion will be reserved for our activities on Saturday. Campsite reservations must be made individually through the Birch Creek State Park Office. We will be sending each club a packet with detailed information about this event later this month.

CHEERS!

*Richard A. Malloy*

### EVENT THEME

The theme of the Texas Homebrewers Rendezvous will incorporate issues that will try to strengthen and enhance the prosperity of each brewing club. We hope the results of this event will give the clubs a few new ideas and directions to follow.

Each club will be asked to give a presentation about their club, and tell a little bit about their past and present history. Last year, these presentations made everyone aware of the structure and problems facing each club. This year we want to see how your group has dealt with these issues over the past year. Those clubs that did not attend last year will be given an opportunity to acquaint everyone with their club. Visual aids and graphic work may be included in your presentation, as awards will be given to the best presentation. (10 minute time limit).

Special topics will be solicited. Speakers should choose a topic that would be of special interest to everyone. Last year, topic speakers spoke on topics such as club meeting organization, how to teach a homebrewing class, and yeast culturing for homebrewers. If you have a topic you would like to speak on, please notify Richard Malloy prior to the Rendezvous. Again, visual aids and graphics will enhance your presentation. Awards will be given to the best speaker. (10 minute time limit).

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**

Sun. Feb 15th 2pm	F/R club competition at Gingerman-w winners go to H.V.B.T.A. Nationals
Fri. Feb 20th 8pm	F/R February meeting (BOM Pale Ales) <u>FEB. MEETING WILL BE HELD AT KING BISCUIT DRIVE-THRU AT 1602 WHITE OAK (SEE MAP)</u>
Fri. March 20 8pm	F/R March meeting (BOM Stouts)
Fri. April 17 8pm	F/R April meeting (BOM Cont. Dark)
April 22-25	Eastern Homebrewers Alliance Conference/ 2nd Annual E.H.A. Homebrew Competition
April ???	Second Annual Foam Rangers Excursion to see the Astros (HOME OPENER!)
April 11-12	2nd Annual Texas Homebrew Club Rendezvous at Lake Somerville
Fri. May 15 8pm	F/R May meeting (BOM Bocks and Doppiebocks)

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

**I WANNA BE A FOAM RANGER!**

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

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

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

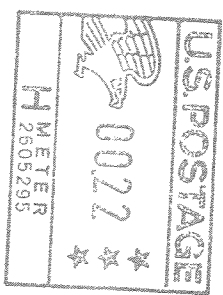
Phone #'s Home: \_\_\_\_\_ Work: \_\_\_\_\_

new membership \_\_\_\_\_ address change \_\_\_\_\_ renewal \_\_\_\_\_

Send this form with a check (payable to DeFalco's) for \$12.00 (\$10.00 for students) to:

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

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



TO:

