

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 3

March 1987

APRIL SHOWERS FOAM RANGERS WITH THINGS TO DO !!!

This is the time to make plans to attend any of the number of upcoming events scheduled for the month of April. The Foam Rangers Second Annual Excursion to see the Astros is slated for Monday, April 6, at 7:35 p.m. at the Dome. The Astros will be playing their home opener versus the Dodgers, and it looks like we'll have two barrels of Killian's Red Ale and as many as 60 people attending. If you want to go, see Scott by March 25.

The second annual Texas Homebrew Club Springfest will be held the weekend of April 11-12 at Lake Somerville State Park. It is being hosted by the Malthoppers and will feature club presentations, a bock beer competition, and the usual good times and beautiful surroundings. Advance reservations are required for campsites, so be sure to plan ahead.

The E.H.A. conference will run from April 22 through the 25 in beautiful New Orleans. It will include seminars, lectures, field trips, banquets, trips to the Jazz Festival, beer competitions, etc., etc., etc. Sign up deadline is March 21, so it is important to get moving now if you plan to attend.

If you are interested in any or all of these events, I have included some more information on them in this month's Newsletter. If you have any question, feel free to contact Scott at DeFalco's, or Steve at 920-2810. Se ya there!

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The Grand Vazoo

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The Secondary Fermenter

Scott Birdwell

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Special Events

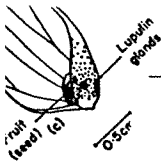
Buck Wyckoff

Purser/Scrivener

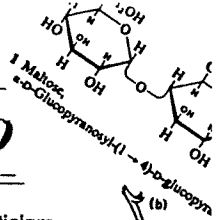
Norm Malone

The Foam Rangers' Newsletter 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' Newsletter**, c/o DeFalco's Home Wine & beer Supplies, 5611 Morningside Dr. Houston Tx, 77005 or call (713) 523-8154. Or contact Steve Daniel at 2304 Wichita #47, Pasadena, Tx. 77502, phone: (713) 920-2810.



Overprimed & Bushing



Yes, I are a college graduate; thank you for all of the concerned criticism and heartfelt enragement about my spelling and grammar. You have taught me the value of a proofreader. I pledge to improve with each newsletter; in fact I'll go so far as to challenge you to find any grammatical or spelling *faux-paux* in my columns, starting with the next sentence, and if you find one, and point it out to me in person, I'll stand you a pint of your favorite at the Gingerman!!!

I have spoken with Scott Birdwell and some of the other members, and they have filled me in on the last meeting. I am very pleased and proud of your response to the suggestion of a civic-minded event. It looks like you all agree that a softball/beerball game between ourselves and the Malthoppers (or a similar organization) is the way to go. 50% of the gate will be split between the clubs, and the rest donated to the winner's charity of choice. It is a workable concept; I'll try to take the ball from here and get it going. Within a few months I hope to have a date, a place, an opponent,...etc. My thanks to you all for your initiative and quick response to my first column.

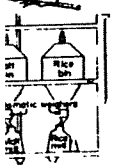
But that's not all! In an excellent example of a symbiotic relationship, some of you offered to put a covering structure over the Gingerman's back garden, if Bob coughed up the materials. Who ever thought of that, you deserve a raise! Bob is very enthusiastic about the idea. Looks like we'll have a roof-raising party in the near future. Stay tuned for details.

Now I want to address a more important issue: the making and drinking of BEER! Specifically, I want to pontificate upon the most recent Foam Rangers' homebrew contest held last Feb. 15th, and what I learned there. Here it is in black and white:

Making beer is fun.

Yup. Simple as that. "Chrissakes!", you say, "that is so obvious it isn't worth mentioning!!!". Maybe. But during the contest I saw in my behavior and attitude that things weren't so simple.

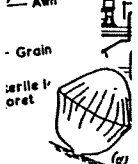
"You have to realize that this isn't five plastic cups of beer in front of me this is five egos I'm judging." I said that while judging the light lagers, and meant it as a one-liner for a giggle. But the more I thought about it the more I realized I hit the nail on the head. These contests are not supposed to be a competition that puts your prestige or manhood on the line, based upon your skill as a brewer. But I know I felt like I had had sand kicked into my face by the bully judges when they gave me 16's and 20's. Let's face it. Unless you have the self-confidence of Ollie North, having your beer judged and waiting to see the comments is an ordeal.



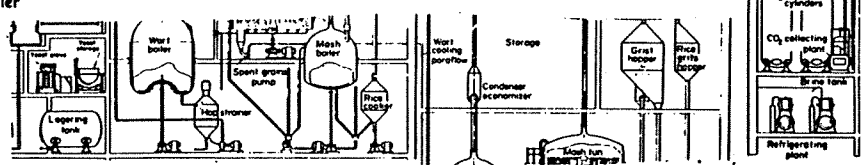
2nd sterile tiller

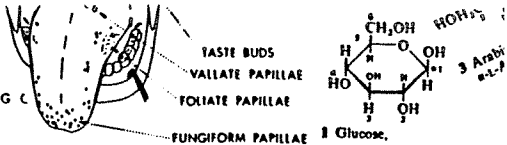
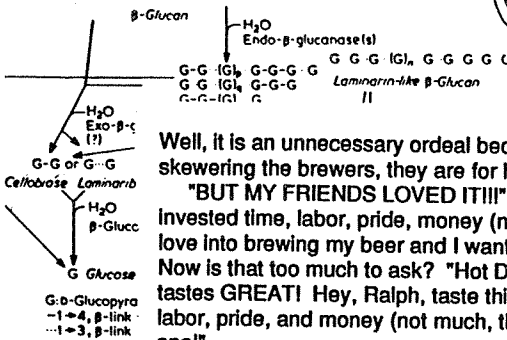
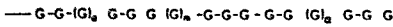
Crown

Roots



0.1mm





Well, it is an unnecessary ordeal because these contests are not for skewering the brewers, they are for having fun. "BUT MY FRIENDS LOVED IT!!! Like all of the contestants, I have invested time, labor, pride, money (not much, though) and even a little love into brewing my beer and I want some recognition for my efforts. Now is that too much to ask? "Hot DAMN!!!", says the Judge, "This stuff tastes GREAT! Hey, Ralph, taste this. 'Like someone put some time, labor, pride, and money (not much, though), and even a little love into this one!"

But NOOOOOOOO!!! Instead you get told that your beer is astringent, too hoppy, the wrong color, or blessed with a metallic oxidized stale taste that happily masks the putrid fact that it is spoiled. "Goddam Judges don't know what they're talking about."

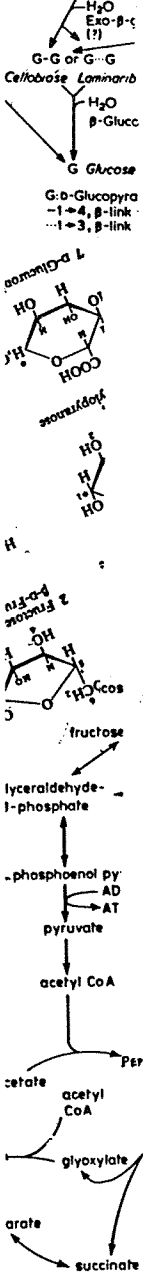
But they do. We have some pretty damn good judges, and I learned to respect their knowledge and the concentration with which they went about their task. These guys weren't out for vicarious thrills, they were giving thoughtful, honest appraisals with the hope of encouraging the brewer to better him or herself. The important part is how the brewer/contestant reacts to their tally sheet.

Why do you brew beer? Why do you enter a contest? The answer should be - TO HAVE FUN! -. Homebrew contests are not a competition, they are a communion.

So I learned some valuable stuff from this last contest. I learned that it was important to brew beers that I had confidence in, and that I liked drinking! If the rest of you like my beer, fine. If not, well then there's more for me! I learned to take criticism and use it to my benefit, in the spirit with which it was given. I learned to be one with the universe. Well, not really, but I came close.

Homebrew. What a concept! Are we having FUN, yet?

In the coming months I would like to feature some good names for homebrews that you Foamers have come up with in your fertile imaginations. Also, it might be interesting to share some labels of distinction, humor, and/or bad taste with the rest of us. We could certainly use a new bumpersticker slogan. Share your material with the boys at DeFalco's and I'll try and get it into print.



cheers!
Jayson

The GRAND WAREHO OF THE FOAM RANGERS

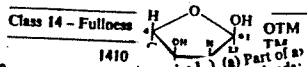


Fig. 12.1 Hop (*Humulus Lupulus* L.). (a) Part of a cone; (c) Bracteole with seed and lupulin glands; (After Burgess [1]).

Fullness of flavour and mouthfeel. Thin, seemingly diluted. Bland, empty, flavourless. Extra-full, filling. Viscous, 'epais' (Fr.).

M = Mouthfeel; W = Warming; Af = After-flavour

see also 0110 Alcoholic and 0111. Spicy.

SNEAK REVIEW OF THE FEBRUARY MEETING

Due to an unfortunate series of events, about 50 diehard Foam Rangers were forced to meet at DeFalco's for the first time in well over a year. We had originally planned to meet at the King Biscuit, but it seems the T.A.B.C. did not approve of their practice of selling beer and allowing people to consume it next door at a different address. They claim that even though the proprietors weren't breaking the law, they were breaking the intent of the law. According to the T.A.B.C. that's a no-no. Since beer couldn't be consumed on the premises, the Foam Rangers were forced to cancel their plans to meet there. We received a note from the folks at King Biscuit asking pardon for any inconvenience along with a number of complimentary sandwiches.

At approximately 9:12 the meeting was called to order. Our newly elected Grand Wazoo showed up in the form of a letter postmarked San Francisco, California, in which he made some proposals for civic/charity/fund raising events. His apologies for being employed by a heartless slave driver were put forth, but in the end he would be content to sample some of the local California beers.

The discussion moved along hitting on some items that had been talked about previously. There will be some 50-60 tickets available to the Astros' home opener at the dome. At this time the price is \$12, which includes the beer. We had some talk of the Lake Somerville outing, scheduled for April 11 & 12. There was also more of the Michelob Dark business and, AHA concerning the all-nonsense beer categories. On a dissimilar note the results of our local competition as well as the Dixie Cup competition will be in printed in Zymurgy.

Also brought up was a proposal to hold a fund raising event in the Clear Lake area with a boat ride on the Queen. It would require fifty people at \$12.00 a head and, would be held in June or possibly later.

Two other items deemed to be of major import were the location of the next Dixie Cup and, the next club meeting. Proposals were made for the Dixie Cup to be held in the Humble area but, the majority of the sites had liquor license conflicts. A suggestion to have Luther's cater the event was also heard. Time is running down on this, and a final decision will soon be necessary.

The other location problem we have is the monthly meeting site. We have been extremely lucky as far as weather goes, considering that we have been meeting at the uncovered patio behind the Gingerman without a rain out for sometime now. It was decided that we had better find a new location or, approach Bob Precious about covering the beer garden. The Foam Rangers voted unanimously that Jaques would bring the subject to Bob's attention. Not a hint of objection was heard from the Wazoo.

With all the formalities behind us, we were ready to begin sampling February's BOM, pale ales. The first beer tasted was Bass. Brewed at Burton on Trent, it is a rather dry, medium bodied beer with a copper color. Bass is famous for its red triangle logo, which is believed to be the very first registered trademark, dating back nearly one hundred years.

The nights number two beer was Fuller's E.S.B. (extra special bitter). It is a robust, full bodied brew with a very pleasing Golding hop flavor and aroma. It had the honor of being voted Britain's best beer at last years London beer festival.

The next beer on hand was Young's special London Ale. Like the E.S.B., it is big on Golding hop flavor and aroma. However it is noticeably richer and fuller bodied. Young's products are still delivered on horse drawn trucks to the local English pubs to this day. It seems the accountants at the Ram Rod brewery where Young's is brewed, have determined that hay and oats are cheaper than gasoline.

The fourth beer sampled was Samuel Smith's Old Brewery Pale Ale. Sam's is well known for fermenting its beer in stone squares. Their pale ale uses a special yeast which tends to settle out of the beer rather quickly. This gives the beer a pronounced buttery, or diacetyl flavor. Some people found this flavor highly desirable, while others perceived it as being rather offensive.

Next was Boulder's Extra Pale Ale, brewed in Colorado. It is a very light bodied beer, closer in body to an American Pilsner than it was to the Pale Ales we had tasted previously. Nonetheless, it was a light refreshing brew and a welcome change of pace. On a surprising note, it is rumored that they still use packaged Edme yeast to ferment their beer, despite the fact that they have a beautiful and modern, million-plus dollar brewery.

Representing Chico, California was Sierra Nevada Pale Ale. Like Boulder Extra Pale Ale it is bottle conditioned but, it is noticeably fuller bodied and assertively hopped. Cascade dry hopping gives this beer a pleasant flowery aroma and flavor.

The last pale ale to be sampled was Ballantine's I.P.A., brewed in Fort Wayne, Indiana. Several people commented that it was the best beer they had tasted that evening. Considering the competition, this was high praise indeed for this relatively obscure beer.

A few lucky patrons were fortunate enough to sample some micro-brewed beers later on in the evening. Mike Bartol supplied two interesting light lagers from Wisconsin, Rhomberg from the Rhomberg brewing company and Eau Clair from Hibernia Brewing Ltd. These two beers stood out because of a nose just like fresh crushed barley that was quite apparent to even a novice beer taster. Their flavor was as fine as any German light lager I've ever tasted. Also on hand were Point and Eagle Pils, two American style lagers from the Stevens-Point Brewery.

As the night wore on, Scott dug up some treasures from his safe deposit box in the back. Black Hook Porter, Red Hook

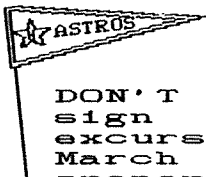
Bitter, and Winter Hook Christmas Beer were the first archive beers sampled. All three have the distinction of possessing what is unquestionably the strongest diacetyl flavor of any beer I've ever tasted. Also on hand was Sierra Nevada Big Foot Barleywine. This was last year's batch and it had mellowed considerably with a few months aging. A nice chocolate malt flavor which was completely masked by its aggressive hopping when it was fresh, was now quite apparent since time had toned the hops down a bit. Also tasted were the following home made beers: Cranberry Mello-Mel, Mike Bartol's sweet stout, and Scott's own Wunderbock.

Despite the cramped conditions at DeFalco's, this proved to be one of the best meetings in some time. The closeness of the people seemed to promote more mingling, and there was an abundance of great beer and interesting conversation to accompany it. We'll have to do this again sometime!

PREVIEW OF THE MARCH MEETING

The Foam Rangers will meet Friday, March 20 at the Gingerman Ale Garden. Meeting time is the usual 8 p.m., but you all know how things usually go, and I'm sure this will be no exception! The beer of the month for March is Stout. We are lucky enough to have draught Guinness available at the Gingerman, and as all you true beer buffs know, this is one of the best pints of this delicious stout to be had in town. Also available for tasting will be the California micro-brewed Sierra Nevada Stout, and Colorado's Boulder Stout. From the big boys across the pond we will have Tooth Sheaf Stout and Watney's Cream Stout.

Topics of discussion will be the details and sign up for the Astro baseball game/beer blast, and the date and sight selection for this year's Dixie Cup Competition. We will also talk about the E.H.A. Convention and the Spring Rendezvous at Lake Somerville. Other items of interest will be the date selection for the Fifth Annual Foam Rangers' Pub Crawl and brew-in, work parties to build the covering at the Gingerman, and suggestions to raise money for our anemic treasury fund. Any and all suggestions, are of course welcome. Hope to see you there!



DON'T FORGET!!! The deadline to sign up for the Foam Rangers' excursion to see the Astros' is March 25. This is the home opener versus Tommy Lasagna and the Dodgers. The tickets are \$12 and going fast. **PLAY BALL!!!**

REVIEW AND RESULTS OF F. R. LOCAL COMPETITION

A bright and beautiful Sunday afternoon on the back patio of the Gingerman was the setting for this year's local club competition. Many enthusiastic participants were in attendance to determine who the boss brewers were among the Foam Rangers. As we were sorting and icing the beer, Buck Wyckoff came strolling in with a beautiful sign which he custom made. It consisted of cloth stretched over a wood frame and measured about 2 feet wide by 8 feet long. Painted on each end was the Official Foam Ranger logo in vivid colors. In between the two logos, "The Foam Rangers Seventh Annual Club Competition," was printed in large letters. The quality was very impressive, to say the least. Buck is to be complimented for his artistic and carpentry skills.

After all the beer was sorted out, it was time to appoint the judges for each beer style. We soon found out that it would be more difficult to sort the judges than the beer. The problem was that the participants weren't allowed to judge any categories in which they had entered beers, and all but three judges had at least one beer in the contest. After many futile attempts to determine who could judge what, Scott finally had to log a few hours on a Cray computer to come up with a solution. Seriously though, this did take multiple Rice U. educated minds at least fifteen minutes to figure out. It makes me kinda wonder about those boys.

We were finally able to begin the tasting at our normal hour or so late. Stewards scurried as judges stuffed bread and beer in their mouths at incredible rates. A festive atmosphere and familiar surroundings provided a more laid back feeling than that of the Dixie Cup Competition. A few judges were overheard talking about a bock beer one had tasted with a pronounced banana ester. It was subsequently dubbed "banana bock, the beer with appeal". Also worthy of mention is the Grand Wazoo's comment on five brews that he had judged which were sitting in front of him. "I have sitting in front of me not five cups of beer, but five egos!". Is that deep, or what!!!

After all the preliminaries, scores were tallied and the winners for each category were determined. The beers were lumped into six major categories, and judges were encouraged to award multiple ribbons where they deemed it appropriate. With the first round completed, it was finally time for four privileged judges to huddle around the six best beers and decide which brewer possessed the expertise, learned precision, and uncompromising brewing technique necessary to walk away with best of show honors. After all, a beautiful hand made ceramic beer stein and ultimate ego fulfillment were at stake here folks. And the winner is... ME!?! Well, it looks like soaking the labels off the Anchor Wheat Beer was worth the trouble.

RESULTS OF THE SEVENTH ANNUAL FOAM RANGERS CLUB HOMEBREW COMPETITION

LIGHT BEERS (American Light - 5, Continental Light - 4)

1st. Roy Cross (AL) **1st. Runner Up Best of Show**
2nd. Steve Daniel (AL)
3rd. Steve Daniel (CL)

AMBER BEERS (Pale Ales -10, Octoberfest - 4)

1st. Harry Portwood (PA) **2nd. Runner Up Best of Show**
1st. K. & C. Laird (OV)
2nd. Mike Bartol (PA)
3rd. Bob Capshew (PA)

BROWN BEERS (Brown Ales - 6, Continental Darks - 3, Bocks - 2)

1st. K. & C. Laird (CD)
2nd. Jim Johnson (BA)
2nd. Mike Bartol (BK)
3rd. Bob Capshew (CD)

BLACK BEERS (Porters - 4, Dry Stouts - 5, Sweet Stouts - 1)

1st. Robert Loe (DS)
2nd. Mike Bartol (SS)
3rd. Bob Lewis (PO)

SPECIALTY BEERS (Strong Beers - 1, Novelty Beers - 2, Fruit Beers- 1, Ale Meads - 2, Wheat Beers - 3)

1st. Steve Daniel (WB) **BEST OF SHOW!!!**
2nd. Cary Jensen (NB)
3rd. Mike Seidensticker (FB)

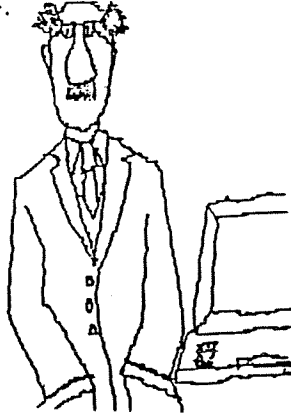
TOTAL NUMBER OF ENTRIES - 53.

THANK YOU FOR YOUR SUPPORT!!!



ASK DR. STRANGEBREW

This month marks a first for the Dr. Strangebrew column. We were pleased and amazed to receive our first real letter asking for advice from our own wizard of wort. Thanks to Matt Marks, you made the Doctor's day.



Dear Dr. Strangebrew:

I am a novice brewer (10 batches) with access to a low-temperature incubator. This device will hold a primary or a secondary fermenter and has a range of 26°F to 105°F. I have used this to make a decent batch of lager. I accidentally set the setting too low once and froze part of my brew. This intrigued me. Could I make a batch, complete the fermentation, then freeze off some of the water to make a more concentrated (and powerful) beer? I realize that when the alcohol level gets too high no yeast will grow. This means that I would have to bottle and serve a flat beer. Is there a way to carbonate this stuff? If so, what type of recipe should I brew to make it come out well, and how long would it have to sit in the bottle? If you think it is feasible I may try it. Otherwise, it was just fun thinking about.

Signed:

A stylized, cursive signature in black ink, appearing to be the name 'Matt Marks'.

Beer on Ice

Dear Beer,

Not only is it possible to make a more powerful beer by freezing it and removing some of the ice, it has been done with great success by the Erste Kulmbacher brewery in Northern Bavaria. E.K.U. 28, also known as the Kulminator, is a special type of Bock beer known as Eisbock. With an alcoholic strength of 13.2% by volume it is considered by most to be the strongest beer in the world.

To answer your question, yes, there are two ways you can carbonate the Eisbock you make. The first way is to krausen the beer with an active slurry of a yeast strain which has a high tolerance to alcohol. Champagne yeast will do nicely since it will remain viable at alcohol levels of 12% or more. For a five gallon batch, use one cup of malt extract or 3/4 cup corn sugar dissolved in two cups of warm water. Add the champagne yeast and allow it to sit for an hour or so, till it becomes visibly active. Mix the yeast solution with the beer and bottle it immediately. It may take more than a month for it to become fully carbonated since the yeast won't work as fast as it would in a more ideal, low alcohol environment. Due to the strength of this beer, you should plan on aging it for at least a few months before sampling.

The other method of carbonation is a little more difficult and requires the use of soda canisters. To carbonate the beer, cool it down to about 32° F. and rack it into a clean canister. Seal it up and pump it up to about 40 p.s.i. with CO₂. You may have to adjust the pressure on your CO₂ system by turning the screw on the regulator (Note: turn clockwise to raise pressure, Counter-clockwise to decrease it). Release the pressure in the keg by pulling up on the relief valve, or by disconnecting the CO₂ and pressing down on the inlet valve with a screwdriver. Pressurize and release the CO₂ in the keg several times to make sure you have purged all the oxygen out of the head space. To carbonate the beer, fill the keg with CO₂ and shake it back and forth vigorously with the CO₂ left on. Keep shaking for about five minutes. What you are doing is forcing gas into the beer by agitating it under pressure. Refrigerate the beer and allow it to settle for a day or so before sampling. Forced carbonation is used by the majority of breweries today, though their systems are much more complex. It is possible to adjust the level of carbonation by forcing more gas into the beer or by releasing pressure from the keg via the relief valve.

As far as the recipe goes, I would recommend using enough fermentables to obtain a starting gravity of 1.100 or more. The Kulminator I mentioned earlier has an original gravity of 1.112! I would suggest using a very hardy strain of yeast for the fermentation. I highly recommend Sierra Nevada Ale yeast. After all, this is the same yeast they use in Bigfoot Barleywine with an alcohol content of 10.5% by volume. The hop rate is entirely up to you.

The Doctor



RANTINGS AND RAVINGS

1. Scott is considering holding the Dixie Cup in the parking lot at DeFalco's and having an Octoberfest celebration in conjunction with it at the Gingerman. He will rent a tent and we will hold the contest under it in front of the store. Also being considered is a big spread of German style food and possibly even an oompah band. This sounds like a great idea to me, since there will be no shortage of beer with Bobs great selection, and the problem of transporting and refrigerating the entries will be eliminated. He would like your input on this matter since we will have to select a sight soon. Personally, I think the Rice Village would be a great location because of the college crowd and the unique neighborhood it provides. The date for the Dixie Cup has been set for Saturday, October 17. This is so out of towners can attend the Foam Rangers club meeting the night before and take a first hand look at drunken debauchery in its purest form.
2. As editor of the Brewsletter, I hereby claim exclusive rights to the pint of beer offered by one Grand Wazoo in his Overprimed and Gushing section of this month's issue. You misspelled the word competition bub. True credit for the discovery goes to my astute assistant and wife, Tina. Sorry fellers, being the editor does have its perks, you know! By the way, I'll have a pint of Guinness. This will be appropriate since the BOM for March is stout. As consolation to Mr. Wazoo, I offer my services to personally help you brew a batch of beer. I figure that between the two of us we can make a decent beer, and the first time one of yours does well in competition you'll quitcherbitchin'
3. **SOMEONE STOP HIM BEFORE HE DOES SOMETHING!** One night after considerable imbibition, our own Scott Birdwell woke up in a cold sweat and was shocked to find the divine spirit of none other than Charlie Papazian standing at his bedside. It seems Charlie was plenty upset, demanding in no uncertain terms that Scott sell 8 million dollars worth of homebrew supplies by the end of April or DIE! This, He further explained, would be a slow and painful death. He will be forced to consume massive amounts of warm Bud Light until... Well it's just too ghastly to think about! Scott has been pretty despondent lately, and those close to him are afraid he may try something desperate. If you don't want our beloved Scotty to be summoned to that big brewery in the sky, then you better get to DeFalco's and buy some homebrew supplies quick. Note: Scott now accepts credit card donations. Stop in and spend some bucks before the DEADLINE!!!

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. Speaking of beautiful scenery, wouldn't Andy Bradley's body suspended on a spit over a bonfire be a lovely sight? I'll bring the mesquite if you bring the matches. I can see it now, the First Annual Foam Rangers Celebrity Roast!
5. The Foam Rangers Second Annual Astrodome Excursion will take place on Monday, April 6. The game starts at 7:35 pm. Make plans to get there early so you can do some pre-game warmups with Scott and the gang. There are still a few tickets left and it looks like we'll have as many as 60 beer addicts at this event. As you all know, 12 bucks gets you a TWA seat (cruising at an altitude of 35,000 feet) and all the sleazy suds you can swallow. These aren't just any sleazy suds, they're Killians' Red! Sign up deadline is March 26, and only those of strong character need apply. Do it now or sit at home and whimper, you quivering maggot!
6. Thanks to all the stewards and judges who made this years annual club competition possible. The quality of judging at this contest was as good as any I've ever seen, and those who participated should be very proud. I have sent in the necessary paperwork, and you will all be credited with the appropriate experience points. We should look forward with great anticipation to the Dixie Cup to be held this October so we can strut our stuff in front of a big crowd. With any luck, it should be the best one yet!
7. Thought for the month, and last month, and the month before that, and so on: Why don't we consider adopting a set of simple by-laws?! We still have a copy of the Bexar Brewers' by-laws. They are a bit overly-structured for our needs, but some of their ideas might be worth considering. If you're interested, stop by DeFalco's and take a look. If you're not, stop by anyway. Scott's life depends on it.
8. Rumor has it that the A.H.A. has dropped Michelob "Classic Swill" as the beer-oid of comparison at this year's national competition. This is certainly a step away from the wrong direction, but it remains to be seen what will replace it. Perhaps one of the many available Flanders Brown Ales or a widely distributed Northern Bitter would do nicely. But seriously folks, at least they're listening a little now.

9. 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. The bus idea proved to be too expensive to be practical, but a round trip plane ticket can be had through Continental Airlines for a measly \$68! For those who are interested in going, Scott has some information packages at the store. Check it out and I'm sure you'll agree that this is going to be a wonderful time. Among scheduled events are field trips to the Albida and Dixie Breweries, a yeast culturing workshop, a trip to the Jazz Festival, and a zillion other things. The conference will last three days and is jam packed with activities from sunrise to way past sundown. **DON'T MISS IT!**

If anyone is interested, I am willing to split the cost of a hotel room at the convention with one or more people. It will cost \$22.50 per person for two people and \$18.33 each for three people (plus tax). This includes a kitchenette and a separate living room. Contact Steve at 920-2810.



10. In case you haven't noticed, the Foam Rangers' treasury fund has been looking pretty flat lately. We have under \$200 left and it is difficult to plan events without the money to back them. The pub crawl requires a sizable deposit for the bus and there are a number of things concerning the Dixie Cup which require capital in advance. We have well over \$200 in unsold T-shirts alone, so if you can afford it, buy one for you or a friend and help out the club. We will be soliciting suggestions for fund raisers at the next meeting, so put on your thinking cap and try to come up with some money making ideas.
11. 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 don't need. 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 Paige and Brad for providing fruit salad and other food at the February meeting. Also thanks to King Biscuit for the sandwiches. It was all greatly appreciated. I could get used to the kind of spread at last months meeting pretty darn quick!

12. **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.
13. 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 Microbrewery Tasting Night
 October - Oktoberfest Beers
 November - Wierd Beers
 December - Holiday Beers and Strong Beers
14. 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.



15. **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.**

16. If you really like our club t-shirts, think about the possibility of having the logo put on our very own German beer steins. We have just been offered a number of authentic German half liter steins with the Paulaner logo on one side for only \$2.50 each! We could take these and have our own Foam Ranger logo silk screened on the other side for about an extra \$2. This will be considerably less expensive than the \$6-\$8 previously mentioned. We will discuss this in more detail at the March meeting.
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 finger paint, 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 - Beer making 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
20. 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.
21. CANISTERS (10-15)
1 - \$15 2 - \$25 3 - \$30
20 lb. CO2 bottles - 5 @ \$20 each
Tom Hanbury 498-4004
22. Refrigerators for sale
1. Whirlpool side by side \$75.00
2. regular type - modified thermostat \$50.00, YOU PICK'M UP
Art Newman - 665-6838 (7 p.m. - 11 a.m.)
524-9825 (1 - 6 p.m.)
23. We wish to welcome a few new members to the Foam Rangers. Ken Wilson, Harry Portwood, Harold Doty, Leroy Gibbons Jr., Malcom Davies, and Bill Laceywell. Congratulations guys, now go back to sleep!



24. STUPID TOAD DEPARTMENT
LOST: Feb. 15 - CANNON AE-1 CAMERA AND FLASH
LOCATION: Gingerman's back patio
TIME: Sunday, February 15, late afternoon
REWARD FOR RETURN!!!
CONTACT: Don (S.T.) Wilson, 921-4609



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

This month's recipe is for a dry stout, and comes to us from Dave Zalewski of the Malthoppers. Dave beat out 13 dry stouts and 3 sweet stouts to take first place honors at last year's Dixie Cup.

D. S. I. Stout
(recipe for 5 gallons)

- 3.3 lbs. Munton & Fison hopped stout syrup
- 3.3 lbs. Brewmaster Pure Barley syrup (hopped stout???)
- 3 cups roasted barley, crushed
- 1 cup black patent malt, crushed
- 1.5 cups malted barley, crushed
- 1 cup medium crystal malt, crushed
- 1 oz. loose Fuggle hops
- 1/2 oz. pelletized Hallertauer hops
- 1 package Muntona ale yeast
- 3/4 cup corn sugar for priming



Moisten the crushed grain with one quart of cold water. Add a quart of boiling water and allow the mixture to stabilize at 140° F. and hold for 45 minutes. Sparge the grains to 3 gallons and add the malt syrup. Bring the wort to a boil, add the Fuggles and boil for one hour. Add the Hallertauer hops during the primary fermentation. The beer was fermented a week in the primary and for two weeks in the secondary at room temperature. It had an O.G. of 1.052 and a T.G. of 1.010. It was 5 1/2 months old at the time of the competition.

UP YOUR B B Q :

by Larry Bristol

Last month we provided a test designed to UP YOUR BBQ(Beer Brewing Quotient). If you didn't take the test, do it now, because this month we have answers and analyses. You wouldn't want to be the only one who doesn't know these interesting and useful facts. UP YOUR BBQ!!

1. The best beer in the world is made

- (a) at MY house.
This is correct. Actually, it depends upon whether you are thinking in first person (meaning your house), or in third person.
- (b) at YOUR house.
If you mean this to be MY house then you are, of course, correct.
- (c) in St. Louis.
No beer has ever been made in St. Louis.
- (d) without preservatives.
Hops were originally added to beer because of their preserving power. Who says preservatives are all bad?
- (e) to be served at 35-40F.
At this temperature, the best and worst beers in the world are practically indistinguishable.

Score 1 point for answer (a) or maybe answer (b).

2. Hops are called "hops" because

- (a) that is their name.
You have a logical mind and are a lot of fun at parties.
- (b) the first successful cultivation was done by a one-legged man.
That was Mr. Henry Oscar Portzcki, right?
- (c) of the peculiar effect they have on heavy beer drinkers.
This is sort of a trick answer. Experts agree, however, that the moves made by beer drinkers toward the little house which sits away from the big house more closely resembles a run than a hop.

(d) they look like rabbit food.
They also look like rabbit droppings. This term, however, has already been used for marijuana.

(e) of the famous whiskey made from them.

You have, of course, heard of "Horscotch"?

Score 1 point for answer (e).

3. Barley is

- (a) the first name of Mayberry's deputy.
Good ol' Barley Fife.
- (b) a famous circus promoter.
The Rinsling Bros. & Barley and Baily Circus.
- (c) an adverb meaning "not quite".
This barley makes sense.
- (d) essential to the human diet.
Right on!
- (e) as barley does.
Barley is only skin deep. Barley is in the eyes of the beholder.

Score 1 point for answer (b) and love the circus.

4. The best thing to have with beer is

- (a) Mexican food.
There is nothing in this world quite like Jalapeno peppers and an Irish stout!
- (b) a buxon young lassie.
Why would anyone want to drink beer with a collie?
- (c) two buxon young lassies.
I don't think that you have collies in mind now do you? Unfortunately, anyone who wants two hasn't learned to appreciate one yet!
- (d) a buxon young laddie.
Equal time. Lad is, of course, another dog.
- (e) a beer chaser.
A true beer drinker.

Score 1 point for answer (a).

5. The worst thing to have with beer is

- (a) a banana split.
Actually, this is not a bad at all. Try it sometime, especially after a chocolate pizza with anchovies.

- (b) a handover.
While this is the worst thing to have from your beer, a nice porter at 8:00AM will cure most handovers.
- (c) two weeks of work due at 9:00 AM tomorrow.
Who cares? Relax -- have a homebrew!
- (d) creme de menthe.
Another trick answer. This depends on what beer you are drinking. This is the only way to drink Bud!
- (e) the lack of a bottle opener.
Sadist!

Score 1 point for answer (SM).

6. The cleanest organism known to man is:
- (a) Mary Tyler Moore.
Good guess, but there is some question as to the true relationship between MTH and Ted Baxter.
- (b) borins.
It has already been established that Mary Tyler Moore is not the right answer.
- (c) the cockroach.
Excellent thinking! You must know that the cockroach is 97% pure protein. Unfortunately, the remainins 3% is pure ----.
- (d) a fish.
Don't you know what fish do in that water? Yet they eat it, and drink it, and live in it! YECH!!!!
- (e) laser yeast.
Think about this! when these little bidders "break wind", don't you love to stick your nose in it? Don't you love it when they urinate in the brew? Don't you eat the "stuff" on the bottom of a bottle and tell everyone "It's healthy -- full of vitamins!" Can you name any other organisms that you'll let do these things?

Score 1 point for answer (c). It shows imagination.

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.

There is no good use for "light" beer. Lose 5 points if you answered this question at all!

8. Mr. T is best known for
- (a) being the world's largest homebrewer.
I pity the person who picked this answer.
- (b) being ET's father.
There is irrefutable evidence that ET was illegitimate.
- (c) authoring the famous bartending guide.
Mr. T did not actually write the book, although he did contribute many recipes.
- (d) his guest appearance on Sesame Street.
Unfortunately, he is generally upstaged by Mr. P and Mr. N.
- (e) his contribution to the PGA.
Why do you think they call them "tees"? I know, some jerk who answered question #2 with (a) is saying, "Because that is their name!"

Score 1 point for answer (e).

9. The recipe for a "Death Charge" is
- (a) equal parts gasoline and alcohol.
Gasoline and alcohol do not mix. Gasoline straight is not too bad, however.
- (b) required trainings for all submariners.
This is sick and I apologize.

- (c) enough to make a beer lover cry.

This is generally true, but some have stronger constitutions than others.

- (d) written on the Dead Sea Scrolls.

Obviously. That is why they are called the Dead Sea Scrolls (and not because that is their name!).

- (e) suzyuw. (addendum: this was omitted from the test last month. Doesn't matter, though, unless you believe in the Jupiter effect.)

Self-explanatory.

Score 1 point for answer (d). Extra credit (3 points): define "suzyuw" without looking in the dictionary.

10. The only way to kill a beer infection is

- (a) a Mafia hit man.

This requires the proper connections.

- (b) a silver bullet.

The Lone Ranger has no idea of how to kill an infection. For that matter, neither does Lon Chaney.

- (c) a wooden stake through the heart.

This method works, but is impractical. It is nearly impossible to get your hands on 20 billion itty-bitty wooden stakes, to say nothing of the formidable task of driving them through the infectins' hearts. (They will resist, you know!).

- (d) phasers and photon torpedos.

Another trick answer! Phasers, of course, do an excellent job but beer infections are practically immune to photon torpedos.

- (e) Serutan.

This stuff will knock the crap out of Superman.

Score 1 point for answer (e).

11. A serious discussion of the techniques of beer making invariably leads

- (a) to a demonstration of the techniques of serious beer drinkings.

- (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.

All of the answers are correct. Score point for answers (a), (b), (c), (d) & (e).

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.

After the previous questions, you probably think that all of these answers are correct. You are right. Score 1 point for answers (a). Incidentally, they should be done in the order specified.

Analysis

How did you do? Compare your score to the following chart.

Score	Meaning
15+	Better bone up on arithmetic. The maximum score is 14.
12-14	Where did you learn about suzyuw.
7-11	A good place to buy pretzels to go with your beer.
1-6	Average.
0	The only perfect score.
-5 to -1	It's time you learned that there is no good use for "light beer".

*Texas Homebrewers
Rendezvous
April 11-12, 1987*

BIRCH CREEK UNIT

There is a \$2.00 entrance fee per vehicle and a \$9.00 campsite fee per night. Club members can group together at each campsite. Up to 8 people and 2 cars are allowed per site. Campsites are equipped with a picnic table, barbeque grill, and electrical hook-ups. We are working with the park manager to group all our campsites together. A reservation requires one night's deposit of \$9.00 per campsite, which may be sent to the address listed below:

David Tait, Park Superintendent
Lake Somerville State Park
Route 1 Box 499
Somerville, TX 77879

*When sending your fee, note that you are a member of a homebrew club
*Make checks out to Lake Somerville State Park.

We have reserved a covered pavilion for our activities on Saturday. We have been given permission to conduct our group activities in this park in spite of the fact that state laws prohibit the use of alcohol in state parks. We will request that everyone make every effort to reduce bottle display at the pavilion by transferring beer to plastic cups. We will have no problems if everyone cooperates.

THINGS TO BRING

1. Homebrew, ice, plastic cups, eating utensils
2. Food--bring food to share with everyone for our buffet dinner on Saturday night. Please note that there are no stores in the park, and you must bring everything with you.
3. Camping supplies--bring tents, sleeping bags, lanterns, etc., for those staying overnight.
4. Health needs--bring sun tan lotion, bug spray, aspirin, etc., as necessary. Fire ants are a serious problem in this part of Texas.
5. Recreational and musical equipment--bring guitars, frisbees, baseballs, etc.
6. Money to help defer the cost of renting the park facilities.

SCHEDULE OF EVENTS

Saturday, April 11

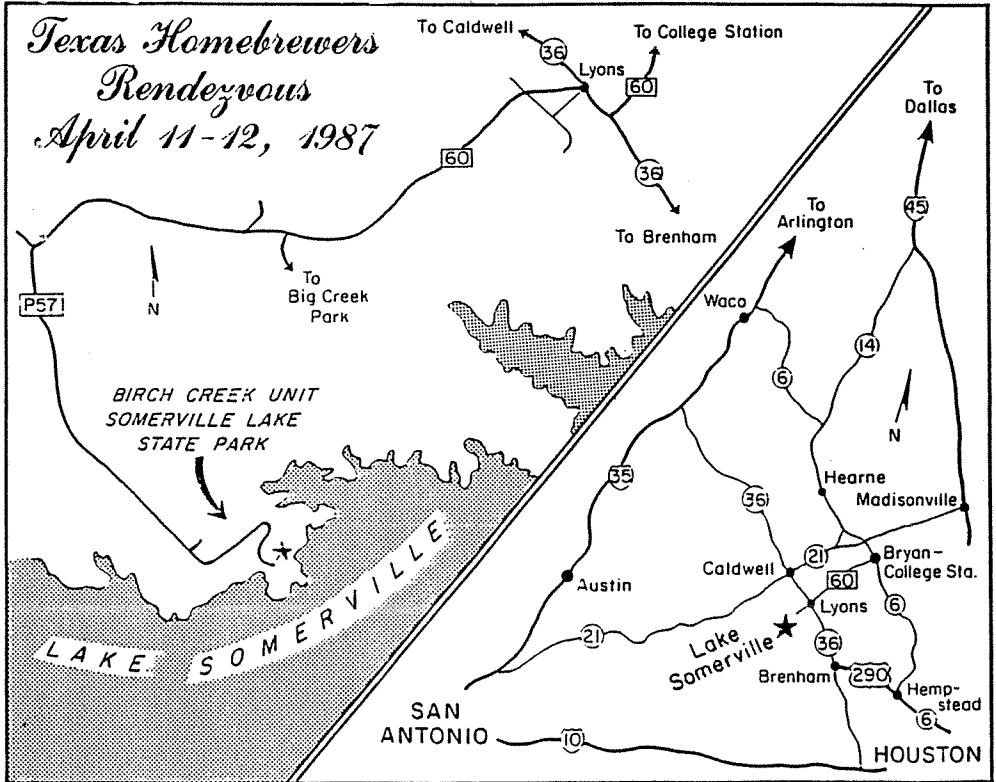
- 1 p.m. Bock and Octoberfest/Märzen Competition
- 1-5 p.m. Tasting, socializing, camp set-up
- 5-6:30 p.m. Buffet dinner
- 6:30-9:30 p.m. Club presentations, topic speakers, competition awards
- 9:30-10 p.m. Pavilion clean-up

Sunday, April 12

TBA Coffee social

LAKE/SITE LOCATION

Lake Somerville is located in Burleson County on Hwy. 36, which connects Hwy. 21 and U.S. 290. It is approximately 88 miles from Houston, 205 miles from Dallas, 194 miles from San Antonio, and 420 miles from New Orleans. The site location is the Birch Creek Unit, which is on the northwest side of the lake on Park Road #57.



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. March 20, 8pm	F/R March meeting (BOM Stouts) at the Gingerman
April 6, 7:35pm	Second Annual Foam Rangers Excursion to see the Astros (HOME OPENER!) <u>Sign up deadline is March 25.</u>
April 11-12	2nd Annual Texas Homebrew Club Rendezvous at Lake Somerville
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
Fri. May 15, 8pm	F/R May meeting (BOM Bocks and Dopplebocks)
Fri. June 19, 8pm	F/R June meeting (BOM Steam Beer)
Sat. October 17th	4th Annual Dixie Cup Competition

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

I WANNA BE A FOAM RANGER!

Name: _____

Address: _____

City: _____ State _____ Zip: _____

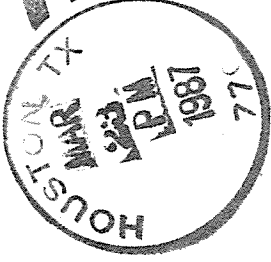
Phone #'s Home: _____ Work: _____

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

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



TO:

