

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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ASTROS GAME AND PARTY AT BUCK'S JUST AROUND THE CORNER

Just when your neighbors thought it was safe to visit the Dome again, along comes that unruly pack of Foam Rangers to liven things up a bit... to the point of having to call out the National Guard. Yes, once again those fools at the Astros front office have decided that on night of embarrassment is worth the revenue generated by 30 or more beer vacuums. Even some slightly suds soaked spectators have said that we certainly supplied a slice of special excitement to a sometimes slow sport, suggesting that silliness is sometimes superior to simply sitting and staying serious. The date for this event has been set for Friday, July 10th. The tickets are \$12, which includes beer and a seat with a view. A view of what we aren't sure, but as long as there's beer, who cares? (As long as it's not a view of Tammy Faye Bakkers face).

Buck Wycoff, who is certainly making good use of his elected office of Head Bozo In Charge of Special Events, will be throwing a party in recognition on the Fourth of July. As you probably know, this holiday is to celebrate America's independence from an evil empire which favored taxing and oppressing it's citizens into a state of total submission. Today, when the highlight of the year for many people is to get through a tax audit, or pass a piss test, it is easy to understand why the fourth is just a good excuse for people to get drunk and try not to blow their hands off with fireworks they aren't supposed to have... by law. My only hope is that male sexual organs will someday be taxed on the basis of size, in which case I'll be receiving a huge refund.

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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 1902 Delloro Ln., League City, Texas, 77573, Phone (713) 332-4747.

SNEAK REVIEW OF THE MAY MEETING

The Foam Rangers met Friday, May 16 at the Gingerman to sample the BOM, Bock and Doppelbock. I really don't have very much in the way of particulars since I was forced to work this Friday night, so the best I can do is a second hand review. On tap (or in bottle) for human consumption were two Ur-bocks from Spaten and Paulaner. Both are pale Bocks with a smooth malty pallet and an appropriately mild hop finish. Also sampled were two of Germany's most popular Doppelbocks. The first was Spaten Optimator. It is a deep copper colored beer with a sweet malty flavor which almost entirely masks the hops until they manage to squeak through in the finish. Next up was the famous EKV 28. Also known as the Kulminator, is probably the sweetest, thickest, most alcoholic beer in the world. It has an overwhelming malt flavor with a pleasing but complex finish. Despite its strength, literal translation of the label indicates that it is referred to as an original light style of beer, which is easily understood given its surprisingly light copper color.

Last, and certainly least to be sampled was the infamous Shiner Bock. This was no doubt served in order for those patrons feeling the effects of too much of the strong stuff to be shocked back into reality if not complete sobriety. Shiner is a classic American Bock. In other words, it is basically their regular beer made with the use of dark malt syrup in order to make it dark. The story about Bock beer being the stuff from the bottom of the vat is exactly that, a story.

In other news, the new Pub-Crawl T-shirts have sold so well that we are considering having another batch printed in order to raise a little more revenue for the still ailing but improving treasury fund. The proceeds will go toward the Dixie Cup and other club events requiring sizable capital up front.

PREVIEW OF THE JUNE MEETING

The Foam Rangers will be meeting on Friday, June 19 at the Gingerman. The meeting will start at the usual 8:00 p.m. and those who attend will be privileged to sample some of Anchor Brewery's famous Steam Beer. This robust copper colored beer is brewed with 100% barley malt, there's not a speck of adjunct (add-junk?) in this brew, sports fans. Steam beer has a history deeply rooted in the gold rush of the 1800's. While Eastern breweries had access to ice and other means of refrigeration to produce their lagers, this just wasn't the case in the bare bones environment of the California mining towns. The beer they produced was a hybrid of two brewing styles, where lager beer was fermented at ale like temperatures in long shallow pans called clarifiers. The resulting product was well carbonated and the hissing pressure released when the barrels were first tapped was referred to as "steam", hence the name Steam Beer. This is the

only style of beer indigenous to the United States and today Anchor is the sole producer of this unique and delicious brew.

The history of the Anchor Brewery is an interesting story in itself. Troubled by finances and a severely tarnished reputation, the brewery was rescued the day before it was scheduled to close in the mid 60's by Fritz Maytag, who has some direct lineage with the folks that manufacture those really dependable washers and dryers. He stole the entire works for the paltry sum of \$8000 (deal of the century, right?)

All Fritz did was completely turn the brewery around into what has been described as one of the most beautiful and well run breweries in these parts. This was no cake walk either. Fritz is somewhat ashamed to admit that the beer was actually being brewed with dried red star lager yeast when he took over and contamination was a real problem. Much of the equipment was either in a poor state of repair or in need of replacement. But with a lot of time, money, and hard work the brewery became the standard of comparison for other micro-breweries, being both well accepted and profitable.

Today Anchor Brewery markets no less than six types of beer during the course of a year. Along with the Steam Beer they produce a Porter, a Wheat Beer, and a Pale Ale (Liberty Ale) year round. Seasonal beers include a Christmas Beer and a Barley Wine (Old Foghorn). All the beers made use old world recipes and techniques (no shortcuts or compromises here folks) and represent some of the best examples of beer making that any American brewery has to offer.

While attending the E.H.A. Conference in New Orleans, I had the privilege of meeting Anchor's brewmaster, Richard Gossett. He told me that it is not uncommon for someone touring the brewery to ask if they can have a cup of yeast or a handful of hops. They are always given the same answer, "Why sure". Fritz and crew have learned that it is easier to catch flies with honey (perhaps malt in this case) than with vinegar. Just to give you some idea how much the people at the Anchor Brewery really care, they had a dozen cases of Steam Beer flown in to New Orleans for the people attending the E.H.A. Conference to enjoy. Just Richard's enthusiasm with his job and his beer was enough to make me go out and try all their products. If you haven't done so yourself, I strongly urge you to do the same at the next opportunity. I'm sure you won't be disappointed. They are available at the Whole Foods Store on Shepherd and Alabama by the bottle, or at the Gingerman next door to DeFalco's.

THERE'S A FUNGUS AMUNGUS!

One of the brewers most versatile and desirable hop varieties, the German Hallertauer, has fallen prey to the dreaded fungal disease verticillium wilt. Highly sought after for its unique flavor and aroma, it has now all but disappeared from

world hop markets. Now, thanks to some smart people at the U.S. Dept. of Agriculture, a replacement variety may soon be available. Geneticists at the USDA Research Service in Corvallis, Oregon have been able to cross breed the Hallertauer with several other European varieties and the result is five new selections with both disease resistance and a higher yield the original strain. According to Alfred Haunold of the U.S.D.A., one or more of the new varieties could be ready for harvesting in the U.S. in as little as three years. Sources say that at least three major U.S. brewers are interested in the new Hallertauers as well as two Japanese brewers. If all goes as planned, U.S. hop imports may be cut to half of the current rate of 15 million pounds annually while netting domestic hop growers an additional \$15 million a year.

RESULTS OF BLUEBONNET BREWOFF

The Arlington Homebrewers held their First Annual Bluebonnet Brewoff in Grand Prairie, Texas. It was a great success with 3 area clubs submitting 64 entries in 8 categories. The North Texas Homebrewers Association took club honors by garnering over twice the points of the nearest competitor. David Guillebeau (a.k.a. "Shugg") (sp?) took best of show honors with a brown ale and Glen Carman was runner up with his Octoberfest/Bock entry.

1st ANNUAL BLUEBONNET BREWOFF WINNERS

American Light

- 1) Richard Gumtau-Arlinton
- 2) John Stuart-NTHBA
- 3) Russell Butler-NTHBA

Continental Light

- 1) Shawn Hoshmand-FT. Worth
- 2) Phil Dillion-NTHBA
- 3) Rob Bristow-NTHBA

Pale Ale

- 1) Carl Schneider-NTHBA
- 2) The Jackson's-FT Worth
- 3) Paul Stuart-NTHBA

Octoberfest/Bock

- 1) Glen Carman-Arlington
- 2) Randy Raneier-FT Worth
- 3) Mike Deming-Arlington

Brown Ale

- 1) David Guillebeau-NTHBA
- 2) The Morrill's-FT Worth
- 3) Gary Lively-FT Worth

Stout

- 1) Phil Dillon-NTHBA
- 2) Keith Sanders-Arlington
- 3) The Jackson's-FT Worth

Porter

- 1) John Stuart-NTHBA
- 2) Keith Sanders-Arlington
- 3) Paul Seward-NTHBA

Specialty

- 1) David Guilbaeu-NTHBA
- 2) David Guilbaeu-NTHBA
- 3) Phil Dillon-NTHBA

Congratulations to all winners. We'll see ya at the Dixie Cup!

THE FOAM RANGERS FOURTH ANNUAL DIXIE CUP: COMPETITION UPDATE

This year we have made some changes to the categories and awards which we hope will accomplish two things. First of all we have tried to expand the categories in order to cut down on too many entries being placed in any one of them and to also open up some space for some otherwise hard to place beers.

In the past we have discovered that more pale ales were being entered than could be judged with the fairness and thoroughness they deserve. We have therefore broken them down into three sub-categories. Hence all ales with a starting gravity of less than 1.050 should be placed in the medium bodied category. Those pale ales with a starting gravity of 1.050 or greater should be placed in the full bodied category. Last, there will be a brew-alike category with the beer of comparison being Bass Ale.

Also new to this year's competition is the California dark category. This is to compensate those of you who like to brew the dark stuff with lots of malt and hops but complain that its too hoppy to be a brown ale or a porter but not quite potent enough to be a strong beer.

Finally, we have broken the wheat beer down into light and dark sub-categories and the strong beers down into ale types and lager types.

We hope the above changes will meet with everyone's approval. We tried to keep the styles as simple as possible because it is my opinion that the way the AHA has their categories set up is entirely too inconsistent, and unfamiliar to the average brewer (how many of you out there have had a Flanders Brown Ale lately?). We hope to learn from our own, as well as other people's mistakes.

The second major change concerns the awards. We hope to have something to offer to all homebrew clubs both big and small. This year we will be presenting three Club Quality Awards. This will be in addition to the Dixie Cup which is given to the club with the most award points. The new awards will consist of cash prizes for the three clubs having the five highest combined scores in the preliminary rounds. Hopefully this will give the small clubs some added recognition, since they have trouble competing for the Dixie Cup due to the sheer volume of entries from the larger clubs. We will also be giving out a total of four "best of" awards. Along with the regular best of show will be the best all grain, extract, and specialty beer.

We have received a lot of positive feedback from previous competitions, and if things go like they appear they will, this year's Dixie Cup will be the biggest and best ever.

See y'all there!!!

1987 DIXIE CUP CATEGORIES

- LIGHT
 1) American Light
 2) Continental Light

- AMBER
 1) Steam Beer
 2) Oktoberfest/Vienna
 3) med. bodied Pale Ale
 (s.g. < 1.050)
 4) full bodied Pale Ale
 (s.g. > 1.050)
 5) brew alike category
 "Bass Ale"

- BROWN
 1) Brown Ale
 2) Continental Dark
 3) Bock
 4) California Dark

- BLACK
 1) Porter
 2) Sweet Stout
 3) Dry Stout

- STRONG
 1) Ale type: Old Ale,
 Barley Wine, etc.
 2) Lager type: Malt
 Liquor, Doppelbock

- WHEAT
 1) Light
 2) Dark

- SPECIALTY
 1) Novelty: Herb
 Fruit, Honey
 2) Ale Mead

DIXIE CUP AWARD - Given for most award points garnered by a club. Points awarded as follows:
 First Place in each category - 5 points
 Second Place " - 3 points
 Third Place " - 1 point

CLUB QUALITY AWARDS - (Courtesy of Crosby & Baker) - Awarded to Club with top five scores in the preliminary rounds.
 First Place - \$50
 Second Place - \$30
 Third Place - \$20

BEST OF SHOW AWARDS - Awarded to the best all grain, best extract, best specialty beer, and best beer overall. Deluxe Stein awarded to winners.

INDIVIDUAL AWARDS - Awarded to winners of each category.
 First Place - mug and ribbon
 Second and third place - ribbon



Fellow Mem-brains,

I don't know if it's customary for Bozos to write, but never mind that, we've got business to attend to. First of all I'd like to address the Dixie Cup. During the May meeting it was speculated that other clubs might host the event, especially if they take the competition, and that other clubs help sponsor the event. The Dixie Cup Competition has grown dramatically since its humble beginnings and all indications are that this years event, in conjunction with an Oktoberfest celebration, could be quite a bash! I'm speaking for myself, of coarse, but I favor the idea of the Dixie Cup being synonomous with Houston and the Foam Rangers. We should always be thinking in terms of expansion and we accomplish this through major events. This view carries some pretty weighty responsibilities. We are supported from all over thru entries we receive and every entry is a compliment towards our organization. We are also supported by a few individuals who feel ours is a worthy cause. As homebrew clubs go, we are fairly large. (Although you wouldn't know it from recent turnouts) If Reverend Jer can raise millions on the premise that God needs it, than we should be able to raise a few thousand dollars annually because as the saying goes, Lord knows, we need it! It will require hard work but with a communal effort it should be no problem at all. And our efforts will have another effect. There are hundreds of people out there who would love to homebrew and jump at the chance to help out, but they don't even know we exist. Thru a positive attitude and community spirit others will join ranks, diversifing responsibilities, generating income and increasing enjoyment for all. So lets get on with the business of living (it up!).

A complaint at the last meeting was a lack of fund raising suggestions. I've heard several suggestions and assumed the skuttle butt got around. My apologies. If we're ever going to get things rolling we need more than rumors. So here's the first step; rumors in writing. They're all good and can all be accomplished.

1) That we hold small seminars for locals on homebrewing. Topics could be general as in beer history, which can be broken down into limitless offshoots. Topics could be specific as in beer appreciation and various aspects of brewing. For a nominal fee people could raise their level of understanding thereby raising the collective consciousness in our society towards brewing. Depending on the subject, lectures could include samples, demonstrations and literature.

2) Raffles. This is a very good way to raise lots of money providing the item raffled draws enough interest. Suggested prizes have been complete homebrew starter kits (including basic equipment and ingrediants), beerpharnalia, a couple cases of quality homebrew, and all expense paid (well almost all) trips to AHA, HWBTA or other beer related conferences and festivals.

3) A massive garage sale with items from all our members. All or a percentage of the proceeds would go to the club. This event could be held somewhere in the village to take advantage of the unique collection of consumers. Extra members could be on hand to talk about the club, homebrewing, beer in general, or to give out free samples. Club literature (???) and membership forms should always be close at hand.

4) Nice door prizes at club meetings (and open to Gingerman patrons? heh more bucks!) (p.s. the raffle not the meeting). Perhaps one dollar tickets could get you a nice stein with a chance to win every month. This may not only help the treasury but generate better club attendance.

Sorry I don't remember whose ideas these were. A suggestion box will also be placed at DeFalco's for further ideas. (Good ideas at work from the last meeting!! Yes, we're shakin' and movin')

The only way to implement these ideas is with a committee of some sort. Please give it some thought and decide if you could help get things going. Whoever said the best things in life are free never had good homebrew.

Lastly, I would like to give more information on the Fourth of July party. This is on a saturday. It is to be held at my house and at a small park near my house in the Spring Branch area. Rough locations are inside Longpoint, Gessner, Hammerly and West Belt. There is a small uninhabited park (Nob Hill) just seconds from the house (and you can quote me on that). The park has large shady trees and I know a perfect clearing to stretch a volleyball net. We did this several times last year with the people I work with and it turned out quite well. There is a softball field at the other end of the park but I doubt if it will be free at that time. But don't be down-hearted. There are swings, merry-go-rounds, and teeter-totters for all you kids at heart. Croquet, horse shoes, pool and various other activities will also be on hand. Everyone interested could sign up at DeFalco's or at this months meeting to bring a dish. And any of you expert barbequers could find employment for your talents at the grills at the house. I have a keg of American and Continental Light to sacrifice along with almost 10 gallons of Paulaner 1634 up for offer. Between this and contributions from all you Party Animals I think we've got the makings of a hell of a good time.

Thanks for beering with me,

Your Head Bozo,

Buck

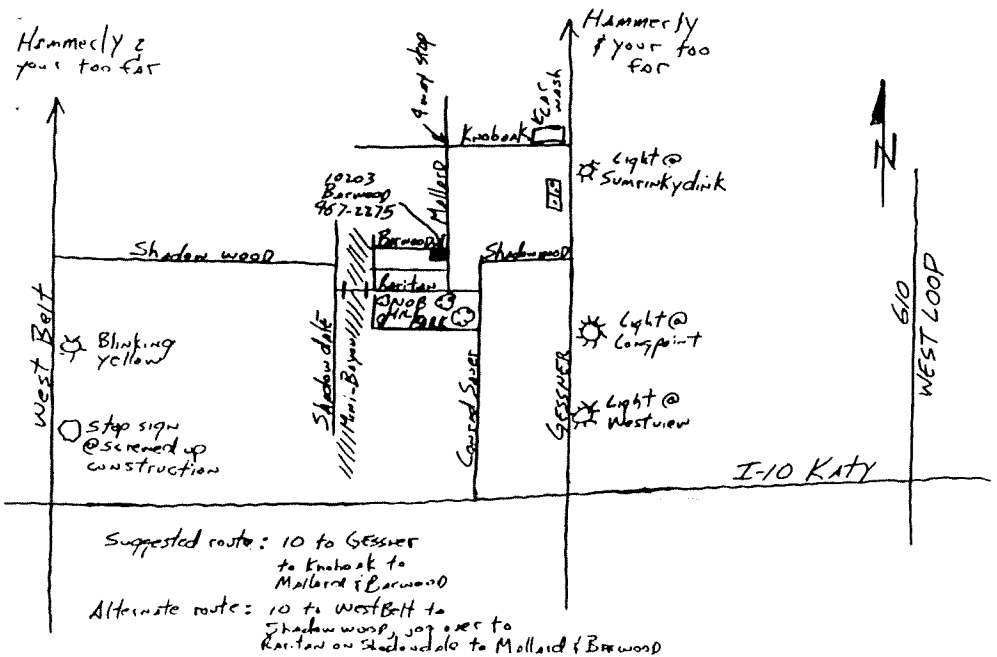


IMPORTANT NOTICE

YOU ARE GUARANTEED ONE OF THE FOLLOWING MAGNIFICENT PRIZES

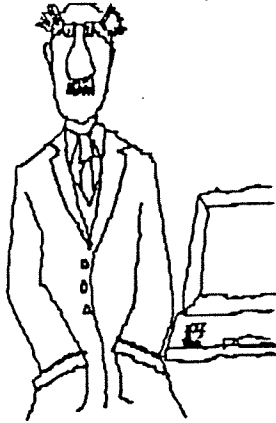
1. \$10,000,000 IN CASH !!!!!!!!!!!!!!!!!!!!!!!
(PRORATED OVER THE REMAINDER OF THE HALOCENE)
2. A CASTLE IN THE SCOTTISH HIGHLANDS
(OR A MUD HUT IN THE LOWLANDS DEPENDING ON AVAILABILITY)
3. AN AFTER DINNER MINT WITH JOAN COLLINS
4. A ONE HOUR SEGMENT ON THE PTL CLUB
(WORTH UP TO \$8,500,000!!!!)
5. A HOT-AIR BALLOON
(BALLOON NOT ENCLOSED)
6. AN INVITATION TO A PARTY

UNSCRAMBLE THESE LETTERS TO DETERMINE YOUR PRIZE
X1#S



ASK DR. STRANGEBREW

Just when you thought it was safe to go back in the Brewletter... the demented Dr. Strangebrew resurfaces! Everyone off the beach, ur, pagel



Dear Dr. Strangebrew,

O. J. B.

I have been experiencing problems with my homebrew overcarbonating after only a few weeks in the bottle. Originally I was using a cup of corn sugar to prime 5 gallons of beer, but now I have cut back to 3/4 cup and am still having "fire extinguisher" beer problems. Please enlighten me, oh Inebriated One!

Signed,
Bruce Gusher

Dear Mr. Gusher

*I'm afraid your problem is a very common one here in the "sub-tropics" of the Gulf Coast. A batch of brew is seemingly finished fermenting, you prime it in the usual fashion with the recommended amount of corn sugar, and a few weeks later: plop! a beer gusher! This problem seems to occur much more commonly at higher storage temperatures (over 70°-75°F) and appears to be less problematic in the cooler winter months. Personally, I suspect the culprit to be a critter called *Saccharomyces Diastaticus* (sounds nasty doesn't it?). This is a wild yeast, which is allegedly found commonly in dried homebrew yeast packets. Unfortunately, a little research into *Malting & Brewing Science* and *The Practical Brewer* does not yield a wealth of information about this bug. It can cause off-flavors, haziness, and of more interest to us, super-attenuation. (Uh, super what?). Super-attenuation occurs when yeast ferments a wort to a final gravity much lower than normally expected. For example, an all-malt beer that starts at*

an original gravity of 1.050 should finish in the 1.010 -1.015 range under normal conditions. If it finishes at 1.004, then you may have some of the ol' S. Diastaticus at work here. Apparently the presence of only a few of these bugs is enough to do the trick, too! Many of you may have had an experience in which you have brewed a batch of beer, gone through the primary fermentation, racked the beer off into the secondary and everything seemed normal. Then, a day or two later you notice that your batch has suddenly started fermenting again in the secondary. And you thought you were ready to bottle this batch! Discounting noticeable temperature changes, this may be attributed to S. Diastaticus. Your yeast ran out of easily fermentable sugars, so these other yeasts kicked in and found something to work on. I have seen this kind of fermentation drag on for weeks, too! You can imagine how much worse (and potentially disastrous) this can be if it happens after you bottle the beer, rather than before.

The obvious question here is: how do you avoid these problems? The most obvious solution is, unfortunately, the least practical: cool your fermentation and conditioning area down to the low to mid 60's. Hmm?! Maybe a very large "junker" refrigerator? . . . If you have persistent problems, try changing brands of yeast, maybe even try a cultured liquid beer yeast or "borrow" some yeast from a bottle of Sierra Nevada Pale Ale. Obviously you can always reduce your priming sugar to 3/8 to 5/8 cup for 5 gallons. This won't eliminate the super attenuation, but it might eliminate or reduce the "homebrew gusher" problem. Just call me "Gus(h)."

The Doctor



3. You walk into a neighborhood bar and order a swallow of Samuel Smith's Old Brewery Pale Ale. Which of the following best describes the conversation which ensues:

a) BT (bar tender): "What's that?"

You: "An English beer."

BT: "We don't serve none of that sissy foreign stuff!"

To true to be funny, so this, of course, is not
the right answer!

b) BT: "Sorry, but I just served my very last one to that truck driver at the end of the bar."

The one driving the Coors truck parked outside?

c) BT: "Where do you get that?"

You: "I find it in a lot of places."

BT: "Isn't that a foreign beer?"

You: "Yes. It's British."

BT: "Why would you think we would have it here?"

You: "Why not?"

BT: "This is America!"

You: "Yes, but do not the Canadian goose and the swallow fly south for the winter, and yet these are not strangers to our land?"

BT: "Are you suggesting that beer migrates?"

You: "Not at all; but it could be carried."

BT: "What? By a swallow? That's impossible!"

You: "For heaven's sake... It could grab it by the cap!"

BT: "It's not a question of how it grasps it, it a question of aerodynamics. An 8 ounce bird cannot carry a 2 pound bottle of beer!"

You: "Yes..."

BT: "Look, a swallow has to beat its wings 42 times a second in order to maintain air speed velocity. Right?"

You: "I really don't..."

BT: "AM I RIGHT?"

You: "Yes, yes. I see..."

BT: "So you see, it is aerodynamically impossible."

Cowboy at pin ball machine: "Perhaps two swallows could carry it together."

BT: "Are you kidding? How could they tie themselves together?"

Trucker at end of bar: "It could be carried by an African Swallow."

BT: "Yes, but African Swallows are non-migratory!"

Trucker: "Oh, sure, but it could do it. That's my point."

BT: "Oh, yes. I agree with that."

This happens to me all the time.

d) BT: "What do you mean - an African or a European swallow?"

Great answer; wrong question!

e) BT: "Bottled or draught?"

Can I have the nose of your neighborhood!???

The right answer, of course, is (c) which scores 1 point. Score minus 1 point for answer (d), since you are obviously trying to score an unfair advantage.

4) The best example of "moxie" is:

a) to walk into a truck stop bar and order a draught Guinness at room temperature.

No, but this is a great example of stupidity!

b) to travel to London (at your own expense) so that you can order an imported American beer.

Another example of stupidity. At least this one is not likely to get you killed!

c) to soak the labels off bottles of Samuel Smith's Old Brewery Pale Ale, enter them into a home brew competition, and swear that you made it by following the directions on a can of Edae salt extract.

Do you really think we are that stupid? Now we are getting somewhere, however, as this at least is an example of "moxie".

d) What do you mean - Oriental moxie or South Pacific moxie?

Keep trying; answer (d) is bound to be right sooner or later!

e) to soak the labels off bottles of Miller High Life, enter them into a home brew competition, and swear that you made it by following the directions on a can of Ajax.

Entering Miller High Life into a home brew competition under any circumstances is a fine example of "moxie".

Score 1 point for answer (e). Honorable mention for (c); that and fifty cents will buy you a cup of coffee anywhere.

5) When you see a picture of the majestic moose, it immediately makes you think about:

a) taking a vacation in Sweden this year.

Waan't that a fantastic movie?

b) a hoppy Canadian export lager.

You are definitely trying too hard.

c) the time a moose bit your sister.

A moose once bit my sister! No, really, she was carving her initials on it with a laser toothbrush she had gotten from Sveuge, the director of several documentaries when ... (I'm sorry)

d) What do you mean - a Canadian moose or a European moose?

Eventually answer (d) should be correct.

e) Boris and Natasha.

Simon and Garfunkle would have been a slightly better answer, but more obvious. Don't you think?

Score 1 point for (e), and minus 1 for (b). Answers (a) and (c) were my personal favorite answers, but what do I know!

6) Rene Descartes:

- a) was a real pissant.
Close but no cigar. Emmanuel Kantt was the pissant!
- b) is famous for the quote, "I drink. Therefore, I am."
He did say this, of course, but is almost always misquoted.
- c) was the second president of the Republic of Mexico.
Are you serious?
- d) What do you mean - the politician or the philosopher?
Not yet!
- e) was a drunken fart.
So obvious; everybody got it right, I bet.

Score 1 of course point for (e), and minus 1 for (d). You will eventually quit trying this ridiculous answer.

7) Home brewers make:

- a) a mess in the kitchen.
- b) \$246.75 an hour.
- c) better lovers.
- d) What do you mean - American or European home brewers?
- e) all of the above.

How could anyone miss this? Score 1 point for (e), and minus 1 for anything else. At least answer (d) was finally correct!

8) The Official beer of the 1984 Olympics:

- a) is bleeding Watney's Red Barrel.
Not a chance! Everything "red" is boycotting! (You might ask how I knew this two months ago when these questions were devised!)
- b) is Olympia.
Tastes as good as "LA", but at a better price?
- c) now costs \$1.00 more per bottle than last year.
Obviously.
- d) What do you mean - the Los Angeles or Yugoslavian olympics?
Are you finally convinced to quit trying (d)?
- e) tastes as good as Budweiser, but at a better price.
Who cares?

You should have kept trying (d), which finally scores 1 point!

9) The best use for "light" beer is:

- a) to lower unemployment by giving former athletes lucrative commercial contracts.
- b) to prevent unemployment increases by keeping aluminum can companies solvent.
- c) to lower unemployment by hiring thousands of former steel workers, airplane pilots, and computer experts to pick up empty cans along the side of the road.
- d) What do you mean - American light or European light?
- e) flatulence.

How many times must I tell you? There is no good use for light beer! Minus 10 points if you answered this question at all.

10) When you've had too much home brew, and you take that long painful walk to the little house (which sits off away from the big house) to make room for more home brew, does your (has...) "organ" burn?

a) I don't know. I leave the organ in the big house.

An interesting idea...

b) We don't have an organ, so we just throw a quilt over the piano.

Fascinating answer, but this is the punch line for a different joke.

c) Only if I've had too much "Stingo" to go along with the home brew.

Stingo only burns going down.

d) What do you mean - my chord organ or my pipe organ?

Are you stuck on answer (d) again?

e) I don't know. I've never been so drunk on home brew that I've actually tried to light it!

What more can be said?

Score 1 point for answer (a) because answer (a) has not been used before. For those of you who complain that answer (a) is correct, score minus 1 point; I know several people who have tried this. I, myself, have singed the varnish on a grand piano!

What does it all mean? If you scored between 1 and 10 points, you are obviously a good home brewer. Anything less and you have this problem concerning light beer that has to be resolved; anything more than 10 shows that you need a refresher course in arithmetic.





RANTINGS AND RAVINGS

1. Attention baseball and/or beer fans. The Foam Rangers are planning yet another trip to the Astrodome to see our home town boys take on the world champion New York Mets. The date for this spectacle has been set for Friday, July 10 at 7:35pm. The tickets are \$12 which includes the usual mountain top view and entirely too much beer and fun. Last time we were treated to Bass Ale and Heineken witch I'm sure you'll agree beats the hell out of the generic dome foam. This time around there is talk of Fuller's ESB, but this is still in deliberation. Tickets are available at DeFalco's and are on a first come first serve basis. Quantities are limited, so hurry or you'll be sucking wind instead of dome foam!!
2. The Dixie Cup has been slated for Saturday, October 17. We will be holding it in DeFalco's parking lot in conjunction with some type of activity at the Gingerman next door. The plan is to rent a tent to hold the contest under and have a spread of German food and an oompah band to go along with the festivities. This should work out better than ever since there will be no shortage of beer with Bobs great selection, and the problem of transporting and refrigerating the entries will be eliminated. We are also currently trying to have Fred Eckhardt attend as a guest speaker. The entry deadline is Wednesday, October 14 at 6 p.m. The entry fee is \$5 for independent brewers and \$4 for members of homebrew clubs. We had 200 entries last year and hope to hit 300 this time around. The response last year was great and we hope to really outdo ourselves this year. Clubs should receive their entry information fairly soon.
3. The Beer of the Month schedule has been changed up a bit to coincide with the Dixie Cup. As you know, the date for the Dixie Cup has been set for the day after our club meeting. This is so out of towners can attend the Foam Rangers get together the night before if they so desire. We have decided to move the Micro-Brewed Beer tasting to that night so as to provide for a more interesting meeting for the out of towners who will be attending in anticipation of the D.C. to be held the following day.
4. The Foam Rangers Second Annual Fall Pub Crawl (Micro-Crawl'") has been scheduled for either Saturday November 14 or the following Saturday on the 21st. The latter date will put this event the day after the regular club meeting. Any and all complaints or suggestions should be voiced at the June club meeting.

5. It's getting better! The Foam Rangers' treasury fund is now holding steady at the staggering sum of 500+ dollars!! Thanks to ability of the club to get by with only one bus for the pub crawl and the brisk sales of the pub crawl shirts, we are out of the woods financially... for now. We still have to rent a tent and shell out big bucks for other things like new (and hopefully improved) ribbons, food for the contest, and air fare for Fred "the dancin' machine" Eckhardt. We really do need some good ideas and so far some very good suggestions have been offered. We will be discussing them at this month's meeting.
6. 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?! Hey Don, how about it ol' buddy?
7. Those of you who couldn't make it to the pub-crawl can still own an official pub-crawl T-shirt! These are real dandies with beautiful five color art work done by our own Buck Wyckoff. Stop by the shop and take a look and you'll be sold. Need I say more? These and the regular club shirts are no doubt the best looking Foam Ranger shirt ever produced, and no wardrobe will be complete without one. They available at DeFalco's for only \$8 each. They're going fast so you'd better hurry! We also have a few of last years pub crawl t-shirts left in any size you want, as long as it's large. Also a few remaining Dixie-Cup shirts are available for only four bucks!
8. Beer of the Month schedule for the rest of the year:
 - June - Steam Beer
 - July - Wheat Beer
 - August - Light Lager
 - September - Weird Beer (fruit, spice, Montrose, etc.)
 - October - Third Annual Houston Microbrewery Tasting Night
 - November - Oktoberfest (Novemberfest?) Beer
 - December - Holiday Beer and Strong Beer
9. 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, (you can write, can't you?) 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 miss!!!)

10. 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.
11. 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.
12. **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.
13. For Sale: Grolsch "flip-top" bottles
for information contact Rene Cuenod at 977-4100
14. WANTED: 6 1/2 gallon glass carboys
CONTACT: Don "el toado muy stupido" Wilson at 921-4609
15. For Sale: I have 8 - 3 gallon stainless steel soda canisters with standard coke fittings for only \$26 each! The Foam Rangers receive \$3 for every keg sold! Contact Scott at DeFalco's or Dale Marks @ 667-9696.
16. For Sale: Used 55 gallon wine barrels
\$25 each plus shipping.
Napa Fermentation Supplies
742 California Blvd.
Napa, CA 94559 (707) 255-6372
17. For Sale: 20-25 soda canisters. 4 CO₂ tanks.
Contact Robert Lawrence at 946-1695
18. Apologies to Mike Bartol. Your article will be appearing in next month's Brewsletter. For some reason I thought June was Wheat Beer month! Yes, I'm a stupid toad.

PRIZE WINNING RECIPES FROM THE
THIRD ANNUAL DIXIE CUP
COMPETITION

This months award winning recipe is from Rodney Morris of the Malthoppers. When he isn't brewing good Steam Beer, Rodney is a Microbiologist at Texas A&M and is also a really great source for pure yeast strains. I have bought several types of lager yeast from him with witch I've had great success.

Showing his true Aggie colors, Rodney decided that a 7.2 gallon batch would be just right. Don't worry though, just multiply all the amounts in the recipe by .69 and that will give you the proper amount for a five gallon batch. Aggies are strongly urged to use the recipe as listed to avoid confusion.

STEAM BEER
(recipe for 7.2 gallons)

12 lb. 3 oz. crushed Klages 2-row pale malt
1 lb. crushed Munich malt
3 lb. 6 oz. crushed medium caramel malt
3 oz. Northern Brewer hop pellets
25 grams gypsum
Weinstephan yeast starter
1 1/4 cups corn sugar for priming
S.G. 1.051
T.G. ?????



The specifics of the recipe were as usual, nonexistent. I recommend adding the gypsum to about 3 1/2 gallons of water and heating it to about 165° F. Slowly stir in the crushed grain and try to stabilize the temperature at 158° F for an hour. Sparge to 8 gallons and boil (remember, this is a 7.2 gallon batch!). Rodney added 2 oz. of hops at the beginning of what I will assume was a one hour hop boil and the remaining oz. at the end. The beer was fermented for five weeks at 55° F and was about 10 weeks old at the time of the competition.

If you have trouble finding Northern Brewer hops, you might wish to use one of the new high alpha acid varieties, such as Nugget or Galena. Be sure to cut back on the amount used to compensate for their added strength!



THE STATE OF UTAH BEER (or: LIFE IN THE LAND OF PEZ)

BY BOB CAPSHEW

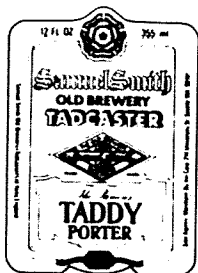
Wandering in the deserts of Utah is a Foam Ranger. In this beer wasteland there are all types of 3.2% beer (barley water) available at your local Safeway, 7-Eleven, etc. Offering this to a real beer drinker is like offering salt water to someone adrift in the sea. The sea here happens to be a religion which I will leave nameless. Despite this sad state of affairs, you may (for a price) buy real beer in the state liquor stores. Imports start at \$1.10 per bottle (Anchor Steam is \$1.65). There may be as many as 12 different imports! There is, however, one oasis called the Wasatch Brewery, a microbrewery near Salt Lake City, which makes a lager and an ale. (Stay tuned for a future article once the author infiltrates the brewery.)

Do you remember when you were a kid and needed a quick sugar fix, there was the cute flip-top dispenser that ejected a chunk of flavored sugar called "Pez?" Pez is alive and well here in Utah. In fact the official drug of the dominant religion is sugar. Sugar is sold in 50 lb. sacks in all grocery stores, not to make moonshine, but to make sugary things to replace the moderation most people have with caffeine and alcohol. Just picture your neighborhood Safeway store with the 50 or 60 imported beers section replaced by 5 gallon bins of candy, drink mix, etc. Some of those sugar bins have corn sugar, but don't get any ideas - it's illegal to make beer or wine in Utah.

Pause next time you have an imported draft and reflect on how it beats the hell out of a package of Pez!

Save Room for the Jello,

Jack M. (a.k.a. Bob Capshew)



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. June 19, 8pm F/R June meeting (BOM Steam Beer)
Fri. July 10, 7:35pm F/R Astros vs. Mets Dome Blowout
Fri. July 17, 8pm F/R July meeting (BOM Wheat Beer)
Fri. August 21, 8pm F/R August meeting (BOM Light Lager)
Fri. Sept. 18, 8pm F/R Sept. meeting (BOM Weird Beer)
Fri. October 16, 8pm F/R October meeting (Micro-Brew Night)
Sat. Nov. 14 or 21 Fall Micro-Crawl!!!!!!
Fri. Nov. 20, 8pm F/R November meeting (Octoberfest)
Fri. Dec. 18, 8pm F/R December meeting (X-mas & Strong Beer)

BEER COMPETITION CALENDAR

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**

**DEFALCO'S HOME WINE & BEER SUPPLIES
5611 MORNINGSID DR.
HOUSTON, TEXAS 77005
(713) 523-8154**



TO:

