

THE FOAM RANGERS' BREWSLETTER

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

A Publication of the Foam Rangers'
Homebrew Club



TABLE OF CONTENTS

| | |
|--------------------------------|---------|
| Sneak Review of June Meeting | Page 3 |
| Preview of July Meeting | Page 3 |
| Summer Time is Wheat Beer Time | Page 4 |
| The Head Bozo Speaks! | Page 5 |
| Rantings and Ravings | Page 7 |
| Foam Ranger Calendar of Events | Page 11 |

Volume V, Number 7

July 1987

YA GOT A BEEF? LET US KNOW!

Are you tired of the same old meeting place? Do you feel that we should provide each other with a little more insight on the finer points of homebrewing? Are Fridays just not a very good night for you to attend our meetings? Well here's your chance to help do something about it! We have enclosed a survey in this month's Brewsletter in order to solicit some ideas on how we can better serve you and each other. We would like to know what you think would be the best time and place to meet, and how you feel about the possibility of expanding our meetings to include some brewing experiments, such as the effect of hopping rates or yeast strain on the flavor of beer. Please feel free to add any comments or suggestions you feel would help make the Foam Rangers a better club or at least a more interesting one. The survey is in the middle of this rag, and if you need more room just put it on another piece of paper and fold it up with the survey. 23 cents will send at least 5 pages! We strongly urge you to take the time and fill this out because we are all very interested in hearing what you have to say. We want to be the best homebrew club in America, but we can't do it without your input!

Also worthy of mention is the new suggestion box that Buck Wyckoff has made for the Foam Rangers. It is located at DeFalco's and any and all suggestions are welcome, so stop in and lay some of your ideas on us!

Editor

Steve Daniel

Contributing Editors/Writers

Scott Birdwell

Buck Wyckoff

Mike Bartol

Club Officers

The Grand Vazoo

Don "Mr. Carboy" Wilson

The Secondary Fermenter

Scott Birdwell

Head Bozo in Charge of

Special Events

Buck Wyckoff

Purser/Scrivener

Norm Malone

The Foam Rangers' Brewsletter is a monthly publication of the Foam Rangers Homebrew Club. Subscription rates are \$12.00 for one year (\$10.00 for students). The opinions expressed herein are those of the editor and staff and do not necessarily reflect those of the Foam Rangers. **MOVING OR CHANGING ADDRESS? Please let us know in writing.**

We welcome letters, opinions, suggestions, articles, etc. from our readers. Correspondence and inquiries should be sent to **The Foam Rangers' Brewsletter**, c/o DeFalco's Home Wine & beer Supplies, 5611 Morningside Dr. Houston Tx, 77005 or call (713) 523-8154. Or contact Steve Daniel at 1902 Dellore Ln., League City, Texas, 77573, Phone (713) 332-4747.

SNEAK REVIEW OF THE JUNE MEETING

Our last meeting was held Friday, June 19 at the Gingerman. The crowd was pretty sparse, with only 30 or so people in attendance. Bob Precious was gracious enough to reserve the entire back patio for the Foam Rangers, which made the mood rather quiet and semi-orderly for a change. We talked of various money raising events, such as a garage sale or a beer supply raffle. We also discussed the possibility of a pub crawl to be held sometime in November. This would be a no frills event with a price tag to match. We have been promised a free bus, so all the proceeds that we receive from this event will be going straight to the treasury fund.

The beer of the month for June was Steam Beer. We were fortunate enough to get some fresh Anchor Steam which was well received by the thirsty patrons. It is a rich malty beverage with an interesting flavor produced by fermenting with a lager yeast at warmer than usual temperatures. It's strong hop finish makes it a very well balanced brew. The next beer tasted was Anchor Liberty Ale. While this is not a steam beer, it is the best we could do since Anchor is the only brand of steam beer produced. Believe me, after one taste of this delicious ale no one was complaining! This is a very robust Pale Ale, with a strong dry hop finish and a pleasing palate. Originally produced as a Christmas beer, this formulation proved to be so popular that the folks at Anchor decided to market it year round.

PREVIEW OF THE JULY MEETING

The Foam Rangers will be meeting on Friday, July 17 at the Gingerman. The meeting is scheduled to start at the usual 8:00. As you all know, July is wheat beer month, so bring along a few bottles of your best and let us have a taste. Wheat beers are of German descent and are still mainly a German product. Unlike most German brews, the majority of wheat beers are made by using an ale yeast strain for the primary fermentation. This is sometimes followed by filtering the ale yeast out and adding a fresh krausen of lager yeast and wort. The beer is then allowed to condition in the bottle.

With some wheat beers the wort is purposely contaminated with lactobacillus bacteria to give the beer a sour lactic flavor which many find quite desirable. Lambic, or wild yeast, is often employed in some of the more exotic styles of this widely varying style of brew. A few American breweries produce wheat beer, but most use traditional methods without the implementation of bacteria or wild yeast. It is therefore no surprise that most of the domestic wheat beers are a sweeter, cleaner tasting product.

Now for something completely different. Bob has installed new lighting out back as well as two big fans. It was usually pretty dark on hot the patio, so these new additions will help us out a great deal. Thanks Bob!

**SUMMER TIME
IS WHEAT BEER TIME**
by Mike Bartol

With the spring brewing season at its peak, now is the time to be brewing for your summer brew. Wheat beer is a refreshing summer time beer. Wheat beers are beers that contain at least 10% of their malt as wheat grain. There are basically two types of wheat beer, Weisse beer and Weizen beer.

Weisse Beer or white beer is a light colored (pale), light bodied, well carbonated beer. It is low in alcohol 2-3% by weight and is slightly lactic (sour) in flavor. It is also lightly hopped. Weisse beers normally contain 25% of their malt in the form of wheat. Weisse beer wort is not "cooked" therefore the amino acids from the grain are not removed.

Weizen Beer or wheat beer contains 1/3 or more of its malt as wheat (range is 30-60%). Weizen beer has a malty bouquet, is full bodied, medium to strong with 3.5-5% by weight alcohol content, and more hoppy than weisse beer. Weizen beer color varies from light to dark. Its commonly known as Bavarian beer. Weizen beer wort is "cooked".

Both beers are highly carbonated, aromatic with malt and make excellent summer drinking beers.

When brewing wheat beers treat the wheat malt as you do barley malt grain. Grind the wheat grain coarsely and mash it with your barley grain.

I noticed that wheat beer tends to have good head retention. This is due to its high protein level. Wheat beers are commonly top fermented beers.

Don't forget July's beer of the month is wheat.

Imports: Spaten Club Weisse
EKU Hefe Weizen Dunkel
Dinkelacker Weizenkrone
Hacker-Pschorr Munchen Weissbier
Hoegaarden (Belgium)
Maisels Weizen
Paulaner Weisse
Sailer Weisse
Wurzbürger Hofbrau Julius Echter

Domestic: Anchor Wheat
Albita Wheat

GUTEN ABEND!!,

H.B. here. You know I've often pondered the significance of my official title. Wording can be a messy business. As I am the ONLY Bozo that makes me the Head Bozo and any other hypothesis you may hold (and the disgusting imagery associated therein) is strictly the product of a deranged, yet fertile imagination.

For the past several months the brewsletter has passively attempted to implant the idea of adopting a set of bi-laws (stop that!) for our club into our suds soaked cerebrums. In a stunning display of heroism, our very own G.W. (that's Gee Whiz to you) Don Wilson raised the idea to active duty by bringing it up at the June meeting. And on a sorry yet not unexpected note, it was accepted about as warmly as the PTL accepts Reverend Jerr. It seems any attempt at legislation is met with crosses and garlic. So what else is new? Two hundred years ago today, James Madison was more than mildly distraught. The delegates were hostilely opposed to his centralized government scheme, but luckily enough people had an eye for the future.

What is the future of the homebrew movement? In the early seventies when a pioneering few battled in the commercial wasteland bereft of goods and services, how many could foresee the prosperity a mere decade would bring? We now have access to quality ingredients and equipment, a wealth of knowledge and ample opportunities to share experiences and sport our endeavors. Yes, all is well, but all is unstable. If there is one thing you can always count on it's change. It is our duty to make it a change for the better.

One of the things homebrew clubs can help do is change the legislation in their respective states that stifles diversification of quality beer. I'm talking about the establishment of brewpubs. (Brewpub is a term coined by Bill Owens meaning a low quantity manufacturer that can sell on premise as well as distribute. This ability to oversee the entire operation will mean high quality to the consumer. The term is currently pending recognition as a trademark and I just thought I'd give credit where credits due because that's the kind of guy I am and lawyers are so expensive.) While we're at it changing some of the packaging and labeling laws wouldn't be a bad idea, in the name of common sense. We know this is not impossible because it's already been done in some states.

How will this effect the future of homebrew clubs? One can never be sure, but let me give you a possible scenario that came to me last week and has kept me grinning ever since. With the appropriate laws in place the members of a club could decide to run a brewpub of their own. The number of members in the club would dictate the investment of each and they would become essentially stockholders in their homebrew clubpub. After an interim period to allow the establishment to get in the black (slightly heftier monthly dues if you will) dues would become a thing of the past and being in the club would require having a good time and receiving dividends. I also can't think of better place for a club to meet and hold events. Research and experimentation by members could be followed thru to actual production and marketability studies via public acceptance would be in-house. I find this very exciting. A homebrew clubs dream and getting paid to boot.

This brings us back to organization. I think we'd all agree that we have a pretty good time, but in such a loose structure as ours further endeavors will be very difficult. We always want every event to be a little better than the last and that requires a little more work. Not knowing specifically who is doing what is not only inefficient but unnecessary and unpleasant for organizers. In our future attempts at contacting legislators and various officials in civic and corporate fields, they may respect our opinions more if they see we are a well organized group with responsible officers thru which they can

don't think we'd get the time or day.

This in no way alters the free-spiriting, good times we'll have. We are just setting the stage for whatever the future holds. So think about it. The future is already in our minds. We just have to bring it into reality.

A Judging FAUX PAS





RANTINGS AND RAVINGS

1. As most of you already know, the 1987 AHA Nationals were held early last month in Colorado. The results are finally out and the lopsided outcome of this affair is of no surprise to this writer. Get this! Out of 718 total entries, 245 were crammed into only 3 categories, and therefore only nine ribbons were awarded among all of them! With odds like that it makes me wonder if this competition should be classified as a lottery! On the other hand, a grand total of 5 entries were received for 3 other categories (including Flanders Brown Ale), and you guessed it, all five of them got ribbons. As a matter of fact, if you entered 3 measly bottles of anything vaguely resembling one of these 3 styles you would have been guaranteed a second or third place finish. What is the reason for this gross inequity, you ask? Why it's the AHA's new and "improved" categorization system, that's what! I'm sure their intentions were genuine, they thought they would try to better define the various styles of beer available throughout the world. What they've succeeded in doing is over complicating some things, over simplifying some other things, confusing a lot of people, and screwing those of us who like to brew what are unquestionably the most popular styles of homebrew. Anyone who knows anything about judging beer will realize that there's no way many of the entries got the treatment they deserved. It is simply too difficult to competently taste over 15 or 20 of homebrews in one sitting, and all three of the large categories at this year's nationals had at least 65 entries in each! So now you ask me, "What needs to be done?" First, the AHA must accept the fact that we will brew what pleases us. We will not let some pre-conceived notions by a bunch of self appointed "experts" dictate what styles of beer we should make. Secondly, if they really cared what we thought, why didn't they ask some of us regular folks how the old system could be improved? I'm certain we could come up with something better than this turkey (which, incidentally, is the AHA logo). For instance, how about throwing out the "hair splitting" categories, like Flanders Brown Ale and Scotch Ale, and expanding on those categories which desperately need it, such as Pilsners. Also, the way the categories were defined was unfamiliar and confusing to the average American homebrewer. Face it guys, Joe Blow doesn't know the difference between a Northern and a Southern Bitter. Why not separate Pale Ales by starting gravity and make them two entirely different categories like we did at the Dixie Cup? Perhaps this is a bit over simplified, but it is something that 99% of the homebrewers (That's us AHA!) can understand and deal with. At the very least, the AHA should have realized that lumping all pilsners into one

group was not a play Shakespeare would be proud of. Well, at least they did solve one problem for me. The other day I was at my local store trying to decide whether to buy a six-pack of "Lite" or a 4-pack of Pilsner Urquell. (not a single bottle of the ever popular Flanders Brown Ale to be seen, damn!) I suddenly realized that it didn't matter. According to the AHA the difference isn't worth worrying about! The last thing I'd like to say is that it's getting pretty obvious that the boys and girls in Colorado are quite out of touch with what is going on in the world of home made beer. They must wake up and acquiesce to the fact that they are not the experts or the ones making the rules, the people who are supporting them are. The AHA's main responsibilities are to distribute pertinent information and uphold the ideals that we as dedicated and innovative homebrewers expect of them. The minute they start telling us what is best, we will turn on them and form our own alliances. The creation of groups such as the Homebrewers Alliance is evidence of this truth. It is time for the AHA to wake up and smell the wort, er... the coffee. If they continue this trend toward self serving idealism and away from the mandate of their supporters, the AHA will end up being an acronym for Another Homebrewer Alienated!

2. Good news!!! Fred Eckhardt has been confirmed for this year's Dixie Cup! He will bring his wealth of homebrewing knowledge to share with one and all as the guest speaker for our semi-prestigious event. Those of you who have met Fred know he is quite a guy and a generally good to have around at any homebrew event (kind of like a bottle opener, eh?). More good news!!! Representatives from the Boulder Brewery and the Anchor Brewery have been tentatively scheduled to appear as guest speakers/representatives at the Dixie Cup. We wish to extend a warm welcome to these folks, we will be proud to have you at our ever growing competition!
3. Congratulations to Brad Kraus, whose Sparkling Blueberry-Dewberry Ginger Mead took third place at the AHA nationals in the mead category. Brad and his mead are living proof that perseverance and dedication can sometimes overcome what may seem to be insurmountable odds.
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. We are also planning an outing to Galveston Beach in August for a day of fun in the surf-n-sun. Just remember, bring the lighter fluid and you won't have a worry, it'll take those tar balls right off!

5. A garage sale is being planned to raise some money for the Foam Rangers' treasury fund. The details will be announced in next month's letter, but it should take place sometime in August or September. Members are encouraged to donate anything of value that they don't need to the club so we can hopefully sell it and fatten our anorexic bank account. Please keep an eye out for any goodies that can help make this event a success!

6. The Foam Rangers were dealt a minor setback when it was announced that the Houston Sports Association would no longer be offering keg parties as part of their ticket packages. As a result, the people who attended this month's Dome excursion were forced to buy the regular stuff from the regular vendors and pay the regular prices. The blame lies with the new laws which hold the vendor responsible if some irresponsible(?) jerk gets drunk and hurts someone. The vendors, fearing huge liability insurance increases and law suits from low-life ambulance chasing lawyer scumbags, are running scared. This law is so ridiculous I refuse to write any more about it, as I'm sure you've heard it all before. On a positive note, a good time was had by one and all despite the Astros' 7-5 loss. We will just have to have our own version of a pre-game warmup from now on. Our wives and girlfriends can also carry really big purses, Knowhutimean?

7. The Bexar Brewers are sponsoring a homebrew float to be held on September 7 in New Braunsfeld. Reports have it that last year's event was a huge success. If you haven't tubed down the Guadalupe River yet you ought to give it a try. It's really a blowout! (groan).

8. Beer of the Month schedule for the rest of the year:
 - 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. 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!

10. 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!!!)
11. 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.
12. 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.
13. **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.
14. **WANTED!!!** Grolsch "flip-top" bottles
contact Rene Cuenod at 977-4100
15. **HELP ME!!!** I need another 6 1/2 gallon glass carboy!
Call: Don "what happens if I drop it?" Wilson at 921-4609
16. 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.
17. For Sale: 20-25 soda canisters. 4 CO₂ tanks.
Contact Robert Lawrence at 946-1695

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. July 17, 8pm | F/R July meeting (BOM Wheat Beer) |
| Mon. September 7 | Bexar Brewers Homebrew Float, New Braunfeld |
| August??? | F.R. trip to the beach |
| 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: _____

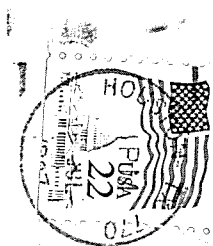
Phone #'s Home: _____ Work: _____

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

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



TO:

