



BREWSLETTER

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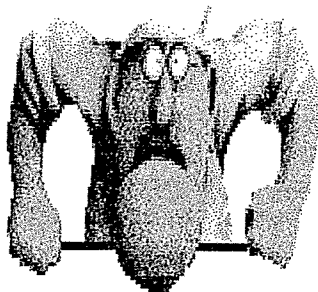
JANUARY 2000

The brewsletter of Houston's Foam Rangers

Volume: 31 Pints

Out of the WAZOO

by David Cato, Grand Wazoo



It was a dark and stormy morning as I crawled out of bed. Had it all been a dream? Two weeks before, so the stories went, I had been elected Waz. Although I was at the meeting, it still

didn't seem real. It must have been the homebrew we consumed on the DeFalco's deck until 3 am. "That's it," I told myself, "it's all due to lots of home brew at late hours of the night and a total lack of lesbians in front of DeFalco's that confused my mind."

I must have dreamt the whole thing, and someone else was really Waz. The big problem was that I couldn't remember who had been elected Waz. "Oh no, it must be me after all," I thought. As the clouds began to clear and the rain stopped, I prepared for the Homebrew Christmas party that was to begin in a few short hours. Then I would find out who really was the new Waz.

Once at St. Arnold's, my theory began to fall apart. Either everyone was part of a practical joke, or... Someone mentioned the fez, but it was now here to be found. It didn't take too much longer before Wayne brought it out and, oh no, gave it to me. Even my threats to impose a dictatorship over the Foam Rangers had no effect. It was mine and I couldn't deny it any longer.

OK, so I'm officially the Waz. What does that mean? "The most powerful man in homebrewing," is what several people told me. Powerful? How powerful? Powerful enough to eliminate the excessive use of black patent malt and gypsum in home brew? Am I powerful enough to banish anyone who follows the following instructions

(found in a very well-known tomb) to the coldest reaches of Siberia?

Add the crushed malts to 1 1/2 gallons of cold water. Bring to a boil and remove the grains after 5 mins of boiling... Sparge the hot wort into the fermenter and cold water...

Probably not, but it's a nice thought.

So I don't have the power to prevent someone inflicting plans to revive Jennings, so mark your calendars for Saturday June 3. for anyone who doesn't know what Jennings is, it's a weekend of fun, beer, and crawfish in Louisiana. And if we can get the Crescent City bunch involved, we might even get to witness another water ballet demonstration. Believe me, the sight of the Crescent City bunch in pink tutus is an unforgettable experience.

There's also National Homebrew Day on May 7, a not-yet-planned party to consume the keg of St. Arnold beer that we won at last year's Big Batch, and the Dixie Cup in October. Of course, there's also the monthly brew-ins at DeFalco's on the second Saturday of each month. Although there is a designated Foam Ranger for each month, that doesn't mean he or she must brew alone. Bring your equipment down and join in (just don't everyone do so the same day).

I would also like to revive Foam Improvement, but I need to hear from the membership what topics are of interest. Past seminars have included discussions on water, yeast, doctored beer, and counter-pressure bottle filling. Let me know what interest you, and I'll try to find volunteers to do the presentations.

Lemon Curry?

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DECEMBER MEETING MINUTES

By Kehn Bacon, Scrivener

Hail Rangers and homebrewers across Houston. I am delighted to succeed Scrivener Emeritus Jimmy Paige who has risen to the treasury. I promise to bring you timely and useful news of our club's activities and shenanigans in the Y2K. Looks like we made it through the overhyped Y2K debacle-I guess those hundreds of billions spent paid off; but of course the real problems won't arise until 2MI.

The 6th annual all-club Christmas party hosted by our KGB comrades was a memorable event. Saint Arnold's resounded with great music, food, beer, and a multitude of homebrewing cognoscenti, and even some folks who just like to enjoy beer along with their wives, or girlfriends, or significant whatever. Some of us went stag also. In other words, there were homebrewers and professional brewers from all over the greater Houston beer making community. Anyway, this year the KGB commendably introduced a new and welcome aspect to the Christmas party. Instead of a raffle, our sociable hosts decided on a charity drive. And though it was not well publicized, I'm happy to report the Czar John Donaldson has informed me that it was a wonderful start to what should become a notable tradition of giving by the homebrewing community. FYI \$220 in cash as well as donations of food, clothing, and toys was collected and gratefully accepted by the T. H. Rodgers School.

During a brief 'meeting' conducted by the Czar another club-wide tradition may have been established. KGB member Brain Ellis presented an appreciation award from the collective homebrew clubs recognizing the out-

standing efforts of one of us in the promotion of the art and craft of our beloved hobby. This year's recipient is our own Secondary Fermentor, Bev Blackwood, who, besides being a swell guy who bears a striking resemblance to Saint Arnold, and an award winning homebrewer, has made immeasurable contributions to homebrewing and beer education through his fine efforts as the producer and bottler of the Malt Show, and as a contributor to Southwest Brewing News. Not to mention all his selfless work promoting the common interests of all the local homebrew clubs. Thanks from all of us, Bev!

Oh, by the way. Just who is the so-called homebrew community that I've been drumming about here? We are the Foam Rangers, KGB, Mashtro-nauts, Deja Brew, Brew Bayou, and dozens of independents who will hopefully soon join one of the aforementioned clubs and lend their talents to promoting our cause-really good beer and comradeship and, of course, a little flatulence. Oops! Sorry! (Say! Have you heard of the Flatulence Filter?).

Well, we've got a lot to look forward to in the months ahead. Some of the events that were mentioned at the party that deserve our immediate attention are the MCAB II, March 24 and 25 in St. Louis (Is that a coincidence Mr. Bonham?); the BBBB at St. Arnold's May 21st-category American Pale Ale; and the Jenning Trip to take place either on Memorial weekend or the weekend of June 3rd. Stay tuned and I'll see you at the January 21st meeting!

Beer of the Month

By Bev Blackwood, Secondary Frementer

The waves pounded the sand beneath the Caribbean stars, the gentle rush of water an irregular accompaniment to the pulse of the reggae music wafting through the air. The Guinness Foreign Export Stout she held was almost as black as the night and as potently intoxicating as the tropical aromas from the hills. Casting aside her inhibitions, she loosened her top and let it drop from her fingers as she rolled the intense flavors of the stout through her mouth. The cool beer made her smile as she loosened her wrap skirt and waded nude into the warm waters of the Caribbean. A sigh of pleasure escaped her as she took another swallow of the smooth, black beer. She smiled to herself; it reminded her of how she liked her women... She was startled from her reverie by a sudden and violent explosion. She turned in horror, backing slowly into the water, gazing at the glowing pyroclastic flow hurtling from the usually dormant volcano. Her sexual orientation notwithstanding, she had the presence of mind to savor the last of the Guinness before she vanished in a flash of hot ash and steam.

O.K. So now that THAT is over with... Stouts started out as stronger than normal Porter, thus the two styles share a great number of similarities. Both are dark in color, with roasted grains contributing heavily to the flavor profile, as does the fruity characteristic from ale yeast. The style originated in Britain, where it was once known as "entire." The high carbonate content of water in Great Britain helped perpetuate the style since it didn't lend itself to lighter lager beers when they became the rage in Germany. Since most brewing was done locally, beer was traditionally delivered in oak barrels, which promoted the growth of various organisms, which also lent a tangy hint of microflora (such as *bretanomyces*) to the final product. While Porter is mostly split into two styles, stouts embraced a variety of styles. Sweet stouts are defined by the presence of unfermentable sugars, such as lactose, which is added to make a "milk" stout. Irish or dry stouts are typically lighter in body and in alcohol, making them the clas-

sic "session beer". Imperial stouts, which are the stout version of an I. P. A., were originally made stronger in alcohol and in hopping levels for travel to the Baltic states. The flavor profiles are similarly varied, with burnt currants and alcohol on the palate of an Imperial Stout, while the Irish stouts tend to have a softer, fuller body with more hop bitterness and a more roasty edge.

Porter, once known in Great Britain as "entire" until it became the favored libation of the porters in the markets, is a more muted beer, with more of an emphasis on the chocolate character of roasted malts than the black bitter edge of the stouts. Ranging in color from a deep ruby red to a stout-like blackness, it can have hints of licorice, coffee and caramel. Anchor Porter was one of the first additions to the Anchor brewing family of beers, reviving a style that still tends to play second fiddle to the more aggressive stouts produced at other breweries. When you're comparing the beers this evening be sure to note the variations within the Guinness range. (You might even consider using two cups!) I've brought the "big brother" of the usual stuff, the hearty (and really tasty) Guinness Foreign Export Stout. It's a hefty 7.5% ABV, which is quite a ways from the 4.4 to 5.1 cited by Fred for Draught Guinness. It's yet another reason to visit the Caribbean, where it is widely available. (Just avoid the island of the lesbian-toasting volcanoes...)

BEER OF THE MONTH

January
Porter and Stout

February
Barleywine and
Holiday Beers

March
Belgian and Fruit
Beers

April
Brown Ale & Old Ale
(+Scotch Ale)

May
Bock

June
Wheat Beers

July
Pilsner (+Kolsch)

August
Pale Ales and Bitters

September
Oktoberfest

October
Dixie Cup

November
Amber Ale and IPA

December
Homebrewer's
Christmas Party

**DEFALCO
BREW-IN**

**Competition Corner
By The Brothers Slamen**

January 8
Joe Lindsey

Well a New Year of competition awaits "The Mighty Foam Rangers". Why do I say "The Mighty Foam Rangers"? Just review the list of Foam Rangers that have qualified for MCABII to be held in St. Louis, MO March 24-25 Y2K and come up with an adjective of your own. The following brewers have taken a first place ribbon in one or more beer styles at various MCAB qualifying events.

February 12
Dave Slamen

Fred Gibson Joe Lindsey James Paige

March 11
Dave Cato

The Sly Bastards (Charles Vallhonrat & Steve Capo)

April 8

With this type of talent in the gene pool The Foam Rangers are clearly a force to be reckoned with for Y2K Homebrew competitions. Keeping that in mind please plan on being at the January meeting, as we will finalize the list of events to be targeted by **The** (insert adjective here) **Foam Rangers**.

May 13

Event/date	Entry Deadline	Pack & Ship Date	WebSite	Style Guidelines
Kansas City 02/18-02/19	?	?	?	BJCP/MCAB
Boston 02/19/00	02/12	02/03	wort.org/bhc.html	BJCP/MCAB
Blue Bonnet 3/24-25/00	Early 02/25 Late 03/01	02/18	welcome.to/bluebonnet	AHA
World Cup of Beer March	?	?	?	BJCP?MCAB
Sunshine Challenge 05/19-21/00	?	?	Chfb.org/	BJCP/MCAB
Oregon Homebrew May	?	?	?	BJCP/MCAB
Spirit of Free BeerDC May	?	?	?	BJCP/MCAB

June 10

July 8

August 12
Kehn Bacon

September 9
Bev Blackwood

October 14
Dixie Cup

November 11

Please help with any corrections by giving me a call at: 713-419-5516 or sending e-mail jslamen@pdq.net

**Qualifying Style for MCAB III
BJCP Style Guidelines**

December 9
Christmas Party

- | | |
|---|---|
| Classic American Pilsner (1C) | Dormunder Export (2C) |
| Cream Ale (3C) | Ordinary Bitter (3C) |
| Scottish Ales (5 all subcategories) | APA (6A) |
| IPA (7) | Koelsch & Altbier (8 all subcategories) |
| German AMber (9 all subcategories) | American Brown (10D) |
| English/Scotch Strong Ales (11 all subcategories) | American Barley Wine (12B) |
| European Dark Lager (13 all subcategories) | Traditional Bock (14A) |
| Robust Porter (15A) | Dry Stout (16A) |
| Bavarian Weizen (17A) | Strong Belgian Ales (18 all subcategories) |
| Witbier (19B) | Lambic and Belgian Sour Beer (20 all subcategories) |

WATCH THIS SPACE

By Bev Blackwood

As another holiday season passes us by I have to look Central.

back and smile at the year that has passed. It has seen a number of successful competitions, greater cooperation between Houston area clubs and greater unity among the Houston homebrewing community. This year's Christmas party was a success by all accounts. There was more food than we possibly eat and more beer than we could possibly drink, although for homebrewers that's always open to debate! Once again, the benefits of cooperation were enjoyed by all. One of the great things about this year's party was the collection of money and food for charity instead of the usual raffle. I think that setting an example of giving back to the community at least once a year is an excellent one and something which should be carried forward at future Christmas parties.

I was stunned to be honored for my service to the homebrewing community and was deeply moved that I was given such an award. I have to say that the community of club members in Houston is so enjoyable that spending time working for the betterment of homebrewing is a pleasure, not a chore. Fritz Maytag's assertion that beer is a socializing influence has once again been proved. Joint events such as the Christmas party and participation by clubs in each other's contests do more to bring our homebrewing community together than anything one person could do on their own. All area homebrewers should consider not just how they can help their own club but how they can make homebrewing in Houston better for us all. I look forward to seeing all of you in the year ahead and making Houston a better place for all to brew.

Club meetings and news: (Apologies in advance for not having any news, but I am (as usual) running behind.

Bay Area Mashtronauts

Next meeting: 6:30 p.m. February 8th, at Bradley's in Webster.

Brew Bayou

Next meeting: 7:00 p.m. January 19th, at Smithhart's Country Grill in Clute.

Deja Brew

Next meeting: 7:00 p.m. February 3rd, at The Beer Essentials.

Foam Rangers:

Next meeting: 8:00 p.m. January 21st, at DeFalco's

KGB:

Next meeting: 12:00 noon, January 16th, at DeFalco's North.

M*A*S*H:

Next meeting: 7:00 p.m. February 12th, at Angel's Homebrew Supply.

Competitions:

January 29, 2000 - Orlando, FL - Meadlennium III
Entry deadline: January 11-25, 2000; Entry fee \$6.00 per entry. Contact: Ronald Bach (407) 696-2738 or (407) 897-2880 x104 E-mail: bachian@juno.com
Web: <http://www.cfhb.org>

January 30 - February 6, 2000 - Montreal, Quebec, Canada - Gordon's Cave A Vin Beer Competition
Entry deadline: January 8-29, 2000; Entry fee \$5.00 per entry. Contact: Nathan McNutt (514) 484-6306(home) - (514) 486-8467(work) E-mail: Lassens@total.net

February 5, 2000 - Walnut Creek, California - 13th Annual National Bay Area Brew Off
Entry deadline: January 10-22, 2000. Entry fee \$6.00 per entry. Contact: Bryan Gros (510) 336-3377 E-mail: gros@bigfoot.com Web: <http://www.valhallabrewing.com/dboard/babo2000.htm>

February 5, 2000 Lahaska, PA - War Of The Worts V
Entry deadline: January 15-29, 2000. Entry fee: \$6.00 for 1st entry, \$5.00 for each subsequent entry. Contact: Alan Folsom (215)343-6851 or (215)628-0353 E-mail: folsom@ix.netcom.com

February 14 - 16, 2000 - Anchorage, AK - Fur Rendezvous Homebrew Competition
Entry deadline: February 10-13, 2000. Entry fee: \$4.00 per entry. Contact: Steve Schmitt (907) 243-0777 E-mail: sschmitt@alaska.com Web: <http://www.corecom.net/~homebrew/home.html>

February 18 - 19, 2000 - Olathe, KS - Kansas City Bier Meisters 17th Annual Regional Homebrew Competition
Entry deadline: February 5, 2000 Entry fee: \$6.00 each for first 6 entries; \$5.00 each for seven or more entries; Contact: Steven Ford (913) 432-6109 E-mail: sparepart@kcbeermeisters.org

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Brewsletter

Articles for
the Feburary
issue due by
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Watch this Space, continued

Web: <http://www.kcbiermeisters.org>

February 19, 2000 - Libertyville, IL - Feblest 2000 Homebrew Competition Entry deadline: January 31-February 11, 2000 Entry Fee: \$5.00 per entry, \$4.00 for 4 or more entries. Contact: Roger Grum (847) 234-5809(home) or (847) 295-6000 (work) E-mail: roger@iconnect.net Web: <http://www.clubbob.org>

February 19, 2000 - Tampa, FL - Florida State Fair Homebrew Competition Entry deadline: February 12, 2000 Entry fee: \$5.00 per entry. Contact: Jeff Gladish (813) 238-0403 or (813) 874-0937 E-mail: JeffNGladish@ij.net Web: <http://tampabaybeers.org>

February 26, 2000 - Boulder, CO - 11th Annual Reggale and Dredhop Homebrew Competition Entry deadline: February 18, 2000 Entry fee: \$5.00 per entry. Contact: Paul Gatza (303) 447-0816 X 122 E-mail: paul@aob.org Web: <http://www.members.xoom.com/hbaweb/>

February 26, 2000 - Brooklyn, NY - Best of Brooklyn 2000 Entry deadline: February 7-18, 2000. Entry fee: \$5.00 per entry, first five entries, \$4.00 per entry 6 and up. Contact: Andrew Henckler (718) 626-3978 or (917) 452-0717 E-mail: henckler@my-deja.com Web: <http://www.hbd.org/mbas/bob2000.html>

March 4, 2000 - Warrenville, IL - Drunk Monk Challenge Entry deadline: February 19-26, 2000 Entry fee: \$5.00 Contact: Steve McKenna (620) 305-0554 or (630) 961-7846

E-mail: stmckenna@compuserve.com

Web: <http://www.synsysinc.com/srcoombs/ukgdmc/ukgdmc2k.htm>

March 4, 2000 - San Diego, CA - Seventh Annual America's Finest City Homebrew Competition Entry deadline: ? Entry fee: \$6.00 entry fee (2 bottles per entry) Contact: Peter Zien E-mail: PZZ.JDZINC@worldnet.att.net Web: <http://softbrew.com/AFCHBC/>

March 11- 25, 2000 - Irving, TX - Bluebonnet Brew-Off Entry deadline: February 11 - March 3, 2000 Entry fee: \$6.00 per entry for AHA members, \$7.00 per entry for non-members, \$10.00 per late entry. Contact: Rett Blankenship (972) 353-3116 or (214) 670-6295 E-mail: Firebrew20@aol.com Web: <http://www.welcome.to/bluebonnet>



Amber Ale
Kristall Weizen
Brown Ale

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