



# The **Brewsletter Urquell**

Febrewary 2002

The Official Organ Of The Houston Foam Rangers Homebrew Club

Vol. 22 - Issue 2

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**Febrewary Meeting  
Friday,  
Febrewary 15  
8 P.M  
DeFalco's**

**Membership Dues Are Due NOW!**

**See Ron Solis To Make Your Payment**

**Keep The Brewsletter Urquell Coming to Your Mailbox!**

## New Brewsletter Editors Out Of Ideas

By *The Brewsletter Staff*

HOUSTON— The new editors of *The Brewsletter Urquell* have run out of ideas for original articles in what is only the second issue of their publishing tenure. Mr. Sean Lamb and Mr. Steven Moore took over editorship of *The Brewsletter* with the January 2002 issue. *The Brewsletter* is the official newsletter of Houston Foam Rangers Homebrew Club. The Foam Rangers are the oldest club dedicated to making home brewer beer in the Houston area.

The new editors began their work on *The Brewsletter* with the intent of producing issues with a more irreverent tone, emphasizing humor and satire.

It has been discovered that Messrs. Lamb and Moore have not devised a "theme" for the Febrewary issue of the newsletter, and it is rumored that no "funny" articles have been written for the issue.

"I figured this would happen" said Jimmy Paige the "Grand Wazoo" of the Foam Rangers when he was questioned about the pending return to "normalcy" in *The Brewsletter*. "They're nice guys and all, but they aren't really that funny. Sometimes after they've had a few beers they laugh at each others jokes, but they mostly just suck as humorists. I just hope that they get *The Brewsletter* in the mail on time."

When asked for his comment on the situation David Cato, editor of *The Brewsletter* during 2001, replied "I might have snickered a little when I saw the first page of the January 2002 *Brewsletter*, but it just got old by the second page. And then I realized that I live in Portland and they live in Houston and probably won't even have a brewpub within 100 miles of them by the end of the year and I just kind of felt sorry for the schmucks."

Messrs. Lamb and Moore could not be reached for comment. One source indicated that they had left town for an undisclosed location with a sizable amount of opiates with the intent to "kick start the creative process".

## Out Of The Wazoo

By *Jimmy Paige, Grand Wazoo*

As Grand Wazoo, I must remind members of certain important things. This month I'll start off by saying **PLEASE PAY YOUR DUES.** Failure to do so will interrupt your receipt of the New and



Improved Brewsletter Urquell and the collection gorillas will be pounding on your door and sending you all sorts of midget porn emails.

Alright, that said, I think January was a great month for the club, we had tons of homebrew at the meeting, excellent food and it was good to see everyone after the holidays. The club is working, we are making alot of beer at home and at brew-ins, members are sharing their beer and I've had some outstanding examples like Tre Montigue's dry

stout and Jeff Duty's APA's. Watch these guys, they are going to win some ribbons this year.

The bad news is that we lost another brewpub, this time Bradley's. We will all take our share of memories from Gary, then Redneck (Phil), then Swamper, then Gary again with us. We are down to just one soldier, Two Rows, so let's keep supporting them whenever we are near Rice Village.

It is time to put all that bad karma behind us now as we look forward to great cheer with barleywines and holiday beers, my favorites. Nothing will make you forget your troubles like barleywines. As Janet Widger says, "after a few, everyone's hoppy!" After you learn the finer details of the style from Kuyler's article, know this: you could call the beers anything you wanted and as long as they were a barleywine it would not matter. Heck, you could call one "Old

Shit" and it would sell as long as it tasted good.

Isn't it amazing what people other than homebrewers drink. Are they programmed differently or are they easily persuaded with advertising? For example, I was at the horse track recently and the Budweiser Clydesdales were the draw for the kids and I guess all the Houston area Bud drinkers too. As the horses paraded on the track everyone was out in force, Bud and cigarette in hand to cheer the horses and coachmen. I was sans cigarette and drinking a Guinness. I just don't get the whole Bud thing. Maybe they could do a lambic and call it "Clydesdale" inspired by the horsey aromas and sweaty leather. Why don't microbreweries have sales gimmicks like a Bigfoot showing up in costume to hand out free samples of barleywine, or perhaps a Winston Cup car emblazoned across the hood with Anchor's logo? I'm sure Bud is going to figure a way to backstep through time and wipe out homebrewing  
*(Continued on page 2)*

## The Houston Foam Rangers Homebrew Club

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If you are desperate enough to want to see your words printed in this rag, articles should be submitted in plain-text format to one or all of the Brewsletter Staff at the email addresses above. Hardcopy submissions can be sent to 8715 Stella Link, Houston, TX 77025

# Meeting Minutes

By Eric Wooten, Scrivener

In the Beginning was the Fez. And the Fez was with the Wazoo and the Wazoo was with the Fez. He was not the Fez, but He came to wear the Fez. And so it came to pass that Our Magnificent and Grand Wazoo did ascend His Great Podium to better assess His loyal and abiding servants. After graciously inviting His supplicants to drink, we of the non-familial officer corps were introduced such



that we might better serve Our Waz and his Fez; and that we might be acknowledged before any unfortunate accidents occur as has happened with alarming frequency in the past. He that was -waz is still recuperating in the Crimea following the removal of our kegs from their strategic, northern Houston locations; but The Waz is beneficent. Was-waz shall one day be seen again. Really.

First amongst the business of Waz was the Port Aransas BASH club. They're hosting the First Annual BASHtard, February 22-23; if you are in the car, headed to Port A when you receive this newsletter, then, by all means visit the Rendezbrews and bear witness to the Good News that is our Wazoo.

Our Waz has further agreed to allow us to enter several competitions. Soonest to bask in the splendence of Our Leader shall be the Bluebonnet, which Phil Endacott tells us will be later described as an "all day country ass-whuppin'" delivered at the hands of an entire "kettle of whupass." With promises like that one would assume the Blue-Flower boys had lost more than one of these things. This kettle of whupass shall be delivered the weekend of March 22-23<sup>rd</sup>, while Foam Ranger entries (which, I suppose, are the country ass-whuppin') shall be hand-delivered by our Competition Coordinator on February 23<sup>rd</sup> or 24<sup>th</sup>, entries shall be dropped off at DeFalco's before then. The Waz has decreed that hospitality shall be roomed, and the theme of the room shall be Judge Roy Bean. Rangers willing to donate kegs to this effort shall notify the Waz. While previous Bluebonnets were cancelled due to seriousness, we are assured that the newer editions are at least 1%

#### Out Of The Wazoo (Continued from page 1)

and microbreweries all together like the Beer Terminator. Instead of Arnold asking "Sarah Connor?" it will be "Sierra Nevada?"

Hey wait a minute, a former microbrewer does have marketing gimmicks, don't forget Pete's association now with the Playboy mansion and all the bunnies. Who says sex does not sell beer! Maybe they will have a new beer called Peter Cot-

mirth-filled.

Mighty Wazoo wears the Fez of Power confidently, so confidently that He occasionally risks a venture into that great wilderness outside the loop. Brenham Brewery shall host the Fez on March 3<sup>rd</sup>, at which point beer shall be drunk and at least one mass-marriage may take place.

I shall be allowed to practice my brewing arts in the stately DeFalco's parking lot March 9<sup>th</sup>. Anyone wishing to learn what brewing is all about should contact the Waz. Others may wish to attend the brew-in. Perhaps a big brown shall be created, although still-green Scotch Ale tends to excite the little ones come late April.

June finds Big Batch barleywines being consumed in a purely judging setting, meaning after noon. Entries due in May.

The Waz has informed the AHA that it may enter His state in June to host its national convention. Dallas shall be the place of the meeting. Festivities are allowed to begin the 20<sup>th</sup> and expire when the barleywine is exhausted. Entries shall be accepted April 3-12<sup>th</sup> and the Waz shall provide a glorious pack and ship at a time befitting Him.

Several new members fell prey to our powerful mind-control technology (commonly referred to as "beer"). John Murray and Theresa Borchgardt are welcomed to this life of Fez worship and mandatory "happiness adjustments."

Those that "cannot win in the big events" were encouraged to enter Kansas City or Boston for the chance to win a purty pink ribbon.

The state of our Treasury, otherwise referred to as "folding cash" by the Wazoo, was discussed. Mostly it consists of vintage Dixie Cup "frozen" tamales by the thousands recovered from the trunk of a car. Frozen, I tell you.

Finally, the Waz did see fit, in His Infinite Wisdom, to allow the telling of a story involving one Titanic Bob and the Putz enjoying some barleywine in Dunedin, Florida. And the barleywine was good. So good, in fact, that pictures of the consequent drunken collapse were available for the viewing. The sloppy denouement involved the removal of pants and whippings from a dominatrix. Are we quite sure this was a beer festival?

tontail or "Peter" Ale, err, make that Salt Peter Ale. They could market it to our troops in Afghanistan. Maybe we could send some lucky "single" Foam Ranger to investigate what kind of beer they really serve at Hugh's mansion. Could it be Viagra Lager? If you see the Sly Bastards sporting bottles of the newly revamped Pete's beers at meetings you know where they have been. Yes, conducting more research on the descendants/followers of the  
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Visit the Club Web Site—It's Fun And Educational!  
**www.foamrangers.com**

# Beer Of The Month

By *Kuyler Doyle, Secondary Fermenter*



I hope everyone has properly recovered from the porter and stout tasting in January. We had no shortage of beer to kick off the first meeting. I think the bartender means of serving the beer was quite effective and we will be continuing with that method, but trying better to notify everyone when there is a new beer.

For the month of February, it's time to move away from the dark side of the January beers and kick it up a notch. That's right, we have Holiday beers and barleywines! I know that on those handful of days out of the winter season when it's actually chilly in Houston I like to tap into my collection of strong beers and enjoy how well the beer warms me up. There's nothing like a cozy "beer sweater" from a strong beer on a cool night.

The winter season is really a time when breweries like to experiment to come up with something a little different or extreme to let their skills shine. Many brewers have different approaches to accomplish this. Sometimes the beer adheres to a classic style, but frequently it does not. Some brewers choose to add spices to their holiday beers. Other brewers just go for more robust flavors in their winter beer, which can mean a more pronounced malty goodness or enough hops to take some of the enamel off your teeth. We will have a good sampling of what several breweries consider "holiday beer."

Many "winter warmers" are made in the British Olde ale/Strong ale style. As this style is one we will highlight in April, I will hold on to some of the British and American versions I have until then. However, we will try some that are loosely based on this style. The old ale style is one with a malty character with some residual sweetness. There are sometimes oxidative sherry-like notes if it has been aged. Winter warmers of this style we will be trying include North Coast's Wintertime Ale and Alaskan's Winter Ale. The latter beer also fits into the "spiced beer" category since it has spruce tips added to it. Spruce tips are used in Southeast Alaska for teas and jellies, and now beer! The other essential spiced holiday beer is Anchor's "Our Special Ale." Each year Anchor uses a different blend from such spices as nutmeg, cloves, juniper, coriander, or cinnamon. We will taste their 2001 offering to see how it turned out. All the

other holiday beers are from the "unique but full of flavor" category. To see how the Belgians make a special seasonal beer, we have Delirium Noel. We will also sample St. Arnold's Christmas Ale, Redhook's Winterhook, and Bifrost Winter ale from the new hot microbrewery from Seattle - Elysian Brewing. And lastly we will of course we will have our favorite hop-filled holiday ale from Chico, Celebration Ale.

Now on to barleywines. Yet another beer style that has origins to the British that American has adopted and twisted into a whole different beast by wonderfully excessive use of hops. The term was coined in England for beers whose impressive alcohol content neared that of wines. Although the beer style had been around for longer, the first printed reference with that name dates back to 1903 with Bass No. 1 Barley Wine. The British also developed the Old Ale/Strong Ale style, so many are confused at exactly what the difference is between the two. If a particular brewery had many potent beers, their most powerful beer of all was referred to as their barleywine. British breweries had been making the style for years when the U.S. granddaddy of microbreweries Anchor decided to give the style a shot by brewing their Old Foghorn in 1975. It was sporadically brewed until 1985 when it became a regular. Needless to say, the introduction of barleywine in America caught on but was further mutated into the aggressively hoppy entity which it is today in the United States.

Thus, there remain two categories of barleywines: English-style barleywine and American-style barleywine. The English-style barleywine is characterized by its intensely malty character. The hop bitterness and character can range widely, but most of these beers are more malty in character. As examples of this style, we will be sampling Young's Old Nick, Whitbread Pale barleywine (thanks to Titanic Bob) and the hoppy J.W. Lee's Harvest Ale in addition to the U.S. version of this style, Anchor's Old Foghorn.

As I have stated, American brewers brought the barleywine style to new levels by the addition of copious hops of the American varieties. These versions often have the American hop aroma in addition to the typical rich malty character blended with plenty of hop bitterness to offset the sweetness and sometimes add a resinous character. As examples of this style, we will taste Brooklyn's Monster Ale, Marin Brewing Old Dipsea, Mad River's John Barleycorn, Old Boardhead from Full Sail, vertical tastings of different years of Sierra Nevada's Bigfoot Ale, and we will also have a

BOTM Calendar	
<b>January</b>	Porter and Stout
<b>February</b>	Barleywine and Holiday Beer
<b>March</b>	Belgian and Fruit Beer
<b>April</b>	Brown, Old, and Scotch Ale
<b>May</b>	Bock
<b>June</b>	Wheat Beer
<b>July</b>	Pilsner and Kolsch
<b>August</b>	Pale Ale and Bitter
<b>September</b>	Oktoberfest
<b>October</b>	Dixie Cup
<b>November</b>	Amber Ale and IPA
<b>December</b>	Homebrewers' X-mas Party

## The Business Of Beer

### Boston Beer Company Introduces Samuel Adams Imperial American Lager

BOSTON, MA—The Boston Beer Co, brewers the Samuel Adams line of beers, premiered their latest seasonal offering, Samuel Adams Imperial American Lager Beer, a stronger version of the standard industrial American light lager found throughout the United States. It has all the flavor of the American Lager with more a more intense alcoholic finish. Boston Beer Company founder Jim Koch said the new beer is for "the beer enthusiast who wants something with a kick but doesn't want malt and hop flavor to get in the way". It will be distributed in both 6-packs of 22 oz. Cans and 40 oz. bottles.

Foam Rangers  
Calendar

**Febrewary**

- 9 Brew-In at DeFalco's with Ron Solis
- 10 1st Sunday Pub Visit at Two Rows
- 15 Club Meeting
- 23 Bluebonnet Brew-off early entry deadline
- 28-31 Real Ale Festival in Chicago (Road trip!)

**March**

- 3 1st Sunday Pub Visit at Brenham Brewery
- 9 Brew-In at DeFalco's
- 15 Club Meeting
- 9-10 Bluebonnet Brew-Off Judging in DFW
- 16-17 Bluebonnet Brew-Off Judging in DFW
- 22-23 Bluebonnet Brew-Off Wilson World Hotel Irving, TX

**April**

- 7 1st Sunday Pub Visit
- 13 Brew-In at DeFalco's with Mr. Excitement
- 12-13 MCAB 4 Cleveland, OH
- 19 Club Meeting
- 19-28 AHA National Competition 1st Round Judging
- 22 Sunshine Challenge Entry Deadline

**May**

- 4 AHA National Homebrew Day Big Brew Brew-in at St. Arnold Brewing (??)
- 5 1st Sunday Pub Visit
- 11 Brew-In at DeFalco's
- 17 Club Meeting
- 17-19 Sunshine Challenge XIII Orlando, FL
- ??? Jennings Homebrew Rendezvous

**June**

- ? Big Batch Brew Bash at St. Arnold Brewing

# Competition Corner

By Bev Blackwood

**"This is another fine mess you've got me into."  
-Oliver Hardy**

It takes a man of vision, indeed a man of great vision to see the potential for greatness... Aw hell.. all it really takes is 'ol Redneck to shoot his mouth off at Dixie Cup and here I am begging and pleading for entries to the fabled Bluebonnet Challenge!



I'm not going to lie to you. There's nothing I'd like more than to march up I-45 and take that trophy out of the sticky fingers of the North Texas

Homebrewers and never look back until we had the proverbial "Sweep" of the C-Cup, Sunshine Bowl and our own Dixie Cup to go with it. But honestly, it's a VERY tough thing to do. I don't know that ANY homebrew club has ever managed to latch on to all four at once and we have a hard enough time keeping the Dixie Cup at home!

Still... imagine the scene in early October. When we've got 3 of 4 trophies and the entries start rolling in for Dixie Cup. Not just a few, but hundreds of entries from Dallas and Florida, all trying to keep us from fulfilling our destiny, that of being the biggest and baddest homebrew club on the face of the Earth!

I'll be addressing the Bluebonnet Battle Plan at this month's meeting. I want us to enter in force and to go up there and KICK SOME METROPLEX ASS. (What's up with that Metroplex thing anyway? Can't they all just get along?) However, it's not JUST about entering... we need to supply some early round judges to make sure the best beers (ours, of course) move on to the next round! Unlike the Dixie Cup, there are two whole weekends of first round judging going on before anyone sets foot at the event. All too often, there isn't a single Foam Ranger there for "quality control."

To ensure our beers are "on target" for the contest, I'd like to hold a "pre-judging" for our brews on the

usual "pack and ship" night. For the Bluebonnet, that night is the 21st of February. Arrive with your entries and your paperwork (but not totally filled out) and a set of cold bottles for us to judge.

Mark your calendars with these dates for the Bluebonnet:

Entries due at DeFalco's: February 21st, pre-judging event.

First round judging (Dallas & Ft. Worth): March 9th-10th

First round judging: March 16th-17th

Bluebonnet: March 22nd-23rd

Ideally, we will have not only entries, but judges for both early weekends and a good presence at the event itself. We will be hosting a hospitality room, so we'll need beer for the room and decorations. There's a lot to do, but I know we are up to all the challenges!

Before then, we do have three other MCAB qualifiers to prep for. The World Cup of Beer will be held the same weekend as Bluebonnet, but their pack and ship date is a more rational February 28th. The Drunk Monk Challenge follows the exact same pattern, therefore it has the exact same Pack and ship date! Following those two events, is a personal favorite of mine, Reggale and Dredhop. It's inexpensive, \$5.00 a bottle and you only need to send 2 bottles! It's a contest we should be entering in force! The pack and ship for this event will be March 14th.

SO, you should have a LOT of beer READY for entry on February the 21st. We will take the Bluebonnet entries immediately, but over the next few weeks, you'll have a chance to enter them into no fewer than three other MCAB events!

My thanks to all of you who entered Boston and Kansas City's events! Your participation in other club events is reciprocated by entries to Dixie Cup by other clubs and every ribbon we win is another sign to the brewing community at large that we are a club whose beers rank among the best brews anywhere!

Event	Entry Deadline	Pack 'n' Ship Date	Info
Blue Bonnet Brew Off, Irving, TX	Saturday, Feb. 23 Friday, March 1	Thurs., Febrewary 21	<a href="http://www.hbd.org/bluebonnet/bluebonnet/bluebonnet.htm">http://www.hbd.org/bluebonnet/bluebonnet/bluebonnet.htm</a>
World Cup of Beer Berkeley, CA	March 9	Thurs., Febrewary 28	<a href="http://www.bayareamashers.org/">http://www.bayareamashers.org/</a>
Drunk Monk Challenge Urban Knaves of Grain DuPage County, Illinois	March 4-16	Thurs., Febrewary 28	<a href="http://www.sgu.net/ukg/dmc/">http://www.sgu.net/ukg/dmc/</a>
Reggale and Dredhop Hop Barley & The Alers Boulder, CO	March 22	Thurs., March 14	<a href="http://hopbarley.org/dredhop/">http://hopbarley.org/dredhop/</a>



Disclaimer: The above image is solely an acknowledgement of the quality of the products of the Saint Arnold Brewing Co. by the members of the Houston Foam rangers Homebrew Club and should not be construed in any way as an advertisement for or by the St. Arnold Brewing Co. or its products.

## Club Cuts Ties With Reliant Communications

Web Site Moved to New Server

By Sean Lamb

HOUSTON— In a move that has shaken the homebrew club website hosting business segment to its core, the Foam Rangers have moved their web site from servers of Reliant Energy Communications. The move came after the negotiations for the sale of naming right to the Foam Rangers annual homebrew competition—the “Dixie Cup” - fell through. The Foam Rangers web site was originally hosted by InSync Communications. Reliant Corp. bought InSync in March of 2000, with plans to fold them into their Reliant Energy Communications subsidiary. After Reliant conducted a review of the web sites hosted by the company in late 2000, they expressed an interest in a closer relationship with the Foam Rangers.

Negotiations between Reliant and the Foam Rangers were begun by then Grand Wazoo David Cato in early 2001. An agreement in principal had been reached to name the homebrew competition “The Reliant Energy Communications Homebrew Championships” for an amount rumored to be in the \$10 million per year range. Negotiations were broken off by newly elected Grand Wazoo Jimmy Paige in January of 2002 when Reliant demanded that all Foam Rangers switch to Reliant as their electricity provider for the remainder of their lives, and that all Foam Ranger club meetings be opened and closed with the club members singing the Reliant corporate song and proclaiming “All Hail Reliant!”

The Foam Rangers web site was moved from the Reliant servers in early February to new servers at CrunchyFrog Co. Not much is known about the privately held company, and the president, the reclusive Mr. Swinson Luxury-Firkin, could not be reached for comment at press time.

When questioned about the move of the web site, Mr. Paige commented “I would have really liked for the club to have the money that Reliant offered, but their strategies really didn’t mesh with my plan for world homebrew dominance. I need this internet thing to help me to consolidate my power as the most important man in homebrewing, and they just didn’t get it.”

### Beer Of The Month (Continued from page 3)

sampling of the very limited release of the barleywine “Doggie Claws” by the fine brewers of strong beers up in Portland at the Hair of the Dog brewery (with a little help from UPS and Dave Cato).

Well, it looks like it’s going to be another great meeting. Be sure to bring any homebrew you have around for everyone to try. A special invite goes out to Joe Lindsey to bring some of his Best of Show winning barleywine to demonstrate how good a homebrewed barleywine can be. We should have a great sampling of these strong beers so that everyone will certainly have a good time! Keep on brewin’ until then!

### JOIN THE FOAM RANGERS EMAIL LIST!

Want to feel like you’re “in the loop” 24 x 365? Join the Foam Rangers Homebrew club email list — It’s easy!

To subscribe, just send a message to the following email address: majordomo@crunchyfrog.net, with the line

“subscribe foam-rangers” (without the quotation marks) as the only line in the body. You’ll get a response from the list bot that will tell you what do to finalize the subscription.

### SERVER CHANGE BRINGS “VANITY” EMAIL ADDRESSES TO CLUB OFFICERS AND HANGERS-ON

The new Foam rangers has made contacting your favorite club officers just that much easier. Starting immediately, the Grand Wazoo, Secondary Fermenter, Purser, Scrivener, Brewsletter editor(s), Was Waz, Head Bozo, and maybe a few other folks can be reached via email at the foamrangers.com domain. See the list of officers on page 2 for the details on the new email addresses.

# Foam Ranger Picture Page



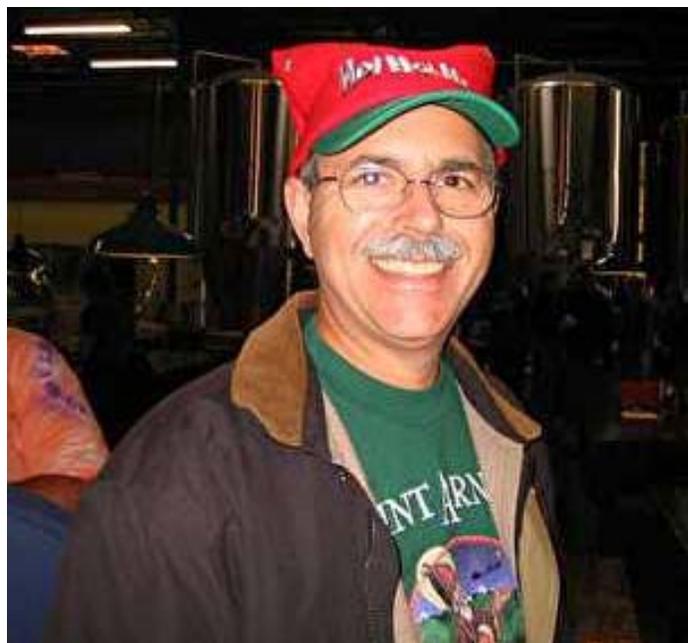
No, I don't believe you that the club gave you lifetime membership—just shut up and get out your checkbook!



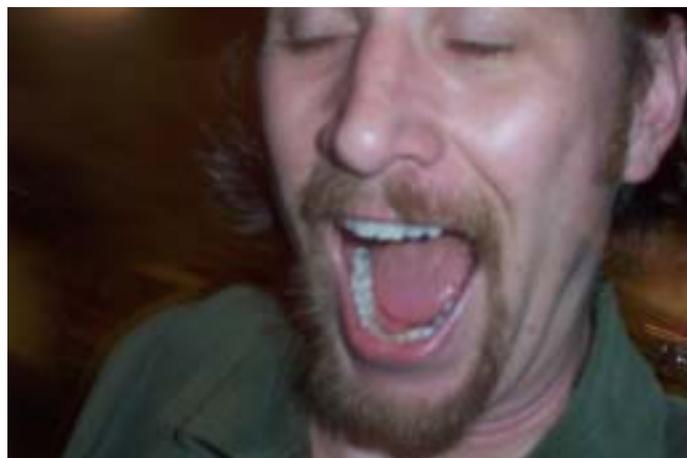
Czec Please!



Good beer makes us happy!



He's not called Mr. Excitement for nothing!



Kuyler gets off on Jimmy's last solo of the night...

# Foam Ranger Picture Page



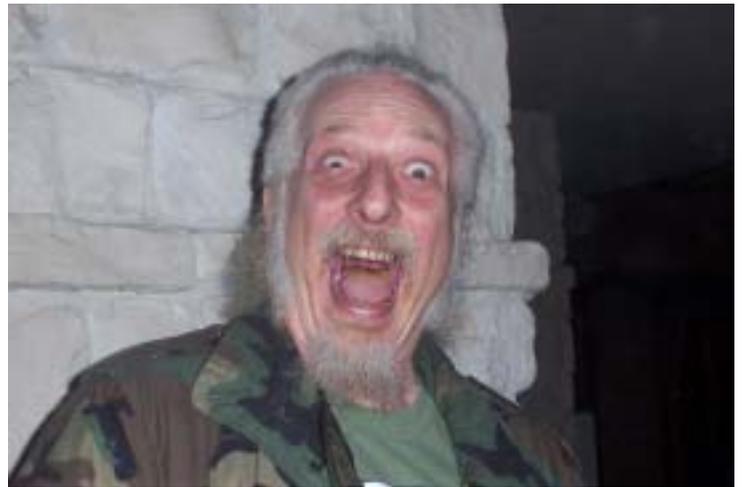
Piss off—Can't you see I'm trying to get hooked up!



I see a brewpub—with cahins, yes, chains on its doors...



**BEERBO LIVES!**



Ben Dacres—surprised in his cave stronghold



Here's the list of people who are going to get an ass-whuppin' if they don't pay their dues now!

## Bradley's Brewpub Closes

Ancient Atlantean Warrior Proven Correct

By Sean Lamb

HOUSTON— Bradley's Brewery and Steakhouse, located at 515 Bay area Blvd in the Clear Lake area of Harris county, closed on Tuesday, January 22nd. The closing leaves Two Rows, located in the Rice Village, as the only brewpub in Southeast Texas. The exact reason for the closure of the brewpub is unknown, but a sign posted on the door of the premises by the owner of the property indicates that the operators of the brewpub and restaurant are now "locked out".

Bradley's opened in the Spring of 1996 with Gary Heyne working as brewer. Gary gained moderate success with his Brown Ale, winning the Bronze medal at the 1996 Great American Beer Festival. He also offered Pale Ale, Alt, Stour, Rye beer and a variety of other beer styles throughout his tenure. Gary left Bradley's in early 2000 to open his own brewpub in Huntsville, TX.

The Foam Rangers' own Phil Endacott took over brewing responsibilities from Gary, producing what is regarded as the best beers ever offered by the brewpub. Phil's signature brew was his flavorful Pale Ale dubbed "Hopzilla". Hopzilla was the result of a hopping "accident" in March of 2000. He stole a beer moniker from Mr. Steven Moore's homebrewed IPA, and a legend was born. Phil entered his beers at the GABF for several years, but did not garner any medals. Phil's tenure as brewer at Bradley's came to end when he moved to Anchorage Alaska in January of 2001.

Phil had taken on an assistant (or a "swamper" in Phil readneck-speak) in the brewhouse, and he took over brewing duties after Phil's departure. Rob "Swamper"



Jowers worked hard to follow in Phil's boots, and worked hard to get into his own groove in the brewery. Just as he was beginning to get up steam as a brewer in the summer, problems with the steam generator in the brew house cut into the beer production at the brewpub. At the worst point, the brewpub was out of beer for a few days in August.

In response to the problems, the Bradley's management team let Rob go and brought Gary Heyne back to the

*(Continued on page 10)*

## This Month In Foam Ranger History



By Sean Lamb

### 10 Years Ago...

**In The Brewsletter**— The creation for the Gulf Coast Homebrewer of the Year award is announced. Beer Categories for the Crescent City Competition published.

**The Club Meeting**—Held at Harold and Judy Doty's house. BOTM was Porter and Stouts. Yuengling, Sierra Nevada, Atralia, Anchor and Samuel Smith's Taddy made up the Porters; Guinness, Young's and Sheaf were the Stouts.

**Other Events**— A bus Trip to Galveston Mardi Gras was held on Febewary 29. Foam Rangers who won ribbons at the Bluebonnet Brewoff were: Mark Crowson— Best of Show, 1st Place Continetal Light/Munich Helles, 2nd place Light Wheat; Lou

Carannante and Ron Kline— 1st Place American Pale Ale, 1st Place Fruit Beer, 2nd Place Amber/Dark Wheat Beer; Jame Hill- 3rd Place Mead; Tony Radoszowski— 2nd Place Fruit Beers; Ken Rich— 2nd Place Porter.

### 5 Years Ago...

**In The Brewsletter**— Jim Harper contributes "Ten Wyas to Take a BJCP Exam". Louis Bonham explores the legal implications of yeast culturing equipment in "Is Your Home Brewery An Illegal Speed Lab?".

**The Club Meeting**—The meeting was held at the Oddfellows Lodge in the Heights on Saturday Febewary 15th. BOTM was Pilsener (what was Secondary Fermenter Steve Capo thinking??)

**Other Events**—None remembered...

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Commentary from The Wall Street Journal

## Beer Drinkers Fail the Bar

By Digby Anderson.

Mr. Anderson is director of the Social Affairs Unit, a think tank in London.

LONDON -- Christmas was not quite Christmas this year. There was no Christmas Ale.

My local brewery, like many of the smaller English ones, used to brew a special beer to help get through the dreary depths of winter and to celebrate Christmas and New Year. It was called Christmas Ale. Others had names such as Winter Warmer. They were darkish, and quite strong in alcohol. I'd buy a barrel, let it settle -- these beers were "live" beers with live, bottom-sinking yeasts -- then "tap" it on Christmas Eve at the lunch after the Christmas Eve shoot. After tramping for miles over fields, through frosted hedges and across frozen ditches after pheasants and hares, it was back to a roaring wood fire and a few pints of Christmas Ale. But the brewery has stopped brewing Christmas Ale.

"Booo!" you will chorus. "Bad brewery, fancy ending a centuries-old tradition, merely because of the lust for standardization and profits." There's worse. The loss of the ale roughly coincided with the news that the American brewing company Coors was to acquire a European rival, Carling. "It's a plot." Not that the two were actually connected, but you can see it, can't you, the relentless Americanization of the best of a rich and varied European culture, the McDonaldization of the pint?

What are they drinking to celebrate the new year in Prague, the home of the best pilsener in the world, in Dublin, the home of Guinness, in Belgium, source of an amazing variety of beers, in England, the country of bitter, mild and old ale? Well, if "they" are under 30 years of age, the answer is Budweiser, and straight out of the bottle. Boo, boo, boo!

There is indeed reason to boo, but not at the brewers and certainly not at American commercial imperialism. It is true that England, especially, has seen a transformation in its beer drinking. English beer is traditionally very different from European lager beer. But it is the lager type that many Britons now drink, and for which they eschew traditional varieties. Furthermore, pubs used to sell the beers produced by the scores of breweries that owned them and this used to mean very different beers in different pubs. Now the lager types are very standardized.

It's also true that many modern beers are dead not "live." There used to be prominent beers, not only draught but bottled, that continued fermentation until poured. It was the test of a skilled barman to pour the content of two bottles of Bass -- both bottles held in one hand -- into a pint glass, leaving all the sediment in the bottles. Keeping, "racking" and "tapping" traditional live barrels was an art. Not all publicans had the art and the consequences of badly kept beer were felt not just by the tastebuds but by the baser organs.

There has been a backlash, a Campaign for Real Ale, which has held the tide somewhat. But that has led to another novelty. Traditions are things done unthinkingly. Traditional beer was drunk as the norm. It was the norm. Drinkers knew who kept the best beer but, apart from that, they did not speak about it. What happens when a tradition is rediscovered, revived, and campaigned for is that it becomes a hobby and a cause. It is endlessly, boringly discussed. Aficionados compete to find the most traditional varieties. And, rapidly, it

ceases to be a tradition.

This, to an extent, has happened with micro-breweries in the U.S. It is not uncommon for them to offer "sampler trays" or six different beers in thimbles to taste. Nothing wrong in this but it is the way of the connoisseur, the collector, not the traditionalist. In fact beer drinkers from England are often agreeably surprised by the beer they can find in such micro-breweries. But not by the places themselves or the ways people drink there. The culture of the micro-brewery is not traditional beer drinking culture.

Nor, for that matter, is the culture of an increasing number of pubs in England. They are not like pubs used to be. They are cleaner -- even the lavatories are clean. They serve food. They are open at more convenient hours. Ladies are more welcome: At least they are now welcome in all areas of the pub, whereas they used to have defined zones in separate Saloon and Private bars.

Above all, many pubs have become young people's places. So they provide what young people want, raucous music, silly games, new and trendy things. I might as well be straight about it and say that oldies like me, at least the ones I know, hate these new pubs. We don't like the boring new beer, we don't like the compulsory vulgar music, We don't like the number of women. But most we loathe the young people with their pushiness, the ridiculous vanity, their competitive novelty and showing off. So boo indeed, a thousand times boo. This sea change in the pub is not a change in the producers of beer, or the keepers of pubs and bars, but in the consumers. It is not a conspiracy by American or European brewers. They are simply providing what the new customers want. The beer is bland and standardized because the customers are themselves bland, people who like their products standardized and want to identify with them as marks of status.

Those who rail against globalization and mass capitalism credit it with too much power. It will only make money if it keeps up relentlessly with what the majority of customers want. It is sometimes said that we, the electorate, get the government we deserve. That is true in commerce too.

Customers get the goods they deserve. Those who drink in bars get the bar culture and beer they deserve. If discerning traditional drinkers are upset by what they have to drink and the ghastly places they have to drink it in, by all means let them be angry. But let them vent that anger not on the brewers but on their fellow customers. It is the culture that counts. Bars have always been good indicators of more general social mores. Look at them today and you will see nothing about the power of capitalism and everything you don't want to know about the state of our culture.

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**Bradley's** ( *Continued from page 8*)

brewhouse in the first week of September. Gary jumped back into the brewer's boots with the gusto that he had shown in his first turn at the controls. He began to build the beer offerings back up to a constant 4 taps.

Gary worked hard at turning out good beer, but his efforts could not keep the operation afloat.. The kitchen operations seemed to never hit their stride and find a returning clientele. The original restaurant manager, coincidentally named Bradley, was let go after the first year of operation when he wanted to get more adventurous with the menu. Subsequent changes

(*Continued on page 11*)

**Out Of The Wazoo** (Continued from page 2)

island of Lesbos.

Usually at the beginning of the new year I am burned out from the Dixie Cup. Not so this time, we had quite a jump start from Redneck Phil Endacott. As I explained at the last meeting, Phil got really hoppy at the Dixie Cup, probably drinking Old Shit again, and he started shoveling the shit saying we had better brewers than the Dallas folks and he thought we would take their Bluebonnet Trophy. Their reply was "fat chance, you'll never even come close". Being the Redneck, he does not appreciate being talked down to like that, and he said he would get all his Foam Ranger buddies together and dump a 15 gallon brew pot of whoop ass on them. Put a few pop knots on their head and give them an all day country ass whooping.

Well, I like competition, and friendly rivalries are healthy for the Gulf Coast circuit. Besides, we can't let Phil down and he needs our help. I am asking everyone to focus on this year's Bluebonnet. Enter beer like it is the Dixie Cup. We had about 170 entries last October and we can do it again this month. The Redneck is counting on you and your entries. To make this easier, we will have entry forms available at Defalcos or just go to the website listed in Bev's column. In addition, if you are unsure of what category to enter your beer in, let one of our many BJCP qualified beer judges sample your beer(s) at our next meeting and give you feedback.

The beers you make for Bluebonnet will still be good to submit in several upcoming, traditional Foam Ranger competitions including the Crescent City Competition in New Orleans in April, and the Sunshine Challenge in Orlando. Let's not forget the World Cup of Beer 2002 in Berkeley, CA and the AHA Nationals. All of these events will be covered at our meeting and forms will be available. Speaking of events, we received some fantastic free Dixie Cup publicity in the latest issue of ALL ABOUT BEER (volume 23, No. 1). Bev had his Dixie Cup tshirt artwork and Best of Show kudos featured, Fred Eckhardt posted his annual Dixie Cup review and I had a letter to the editor. I think we should call it the Dixie Cup issue. If anyone wants reprints of Bev's tshirt, this time in blue ink on a yellow shirt, put in your orders quickly, we will be running the new version before the end of the month.

**Bradley's** (Continued from page 10)

to the menu were obviously attempts to stem losses in kitchen operations by d"umbing down" the offerings and making them easier to make out of ready to prepare food offerings from restaurant suppliers.

Bradley's, like many brewpubs before it, had a mug club. It is unknown at this time whether mug club members will be allowed to retrieve their mugs. With the current lock-out situation, it is unlikely that anyone associated with the brewpub will be allowed on the premises.

On a brighter note, the rumors of resurrection are swirling around the brewpub property. Sources say that at least one of the interested parties want to re-open the brewery.

Remember, brewing is fun; that is our hobby. Keep it fun by making a resolution. It could be making a style you are unfamiliar with, or have never brewed, or it could be trying your first batch of all grain, or even entering your first homebrew contest. Don't be like yeast and go dormant. Get active and keep it exciting, ask questions, seek advice.

We have had many brew-ins this past month and I want to thank Joe Lindsey, Bill Widger and Jim Youngmeyer for their contributions to the club. If anyone wants to host a brew-in in February or another month let me know and we'll get the word out. Otherwise join Ron Solis as he demonstrates his brewing prowess outside Defalcos on February 9th. Thanks to everyone who entered their homebrew in the Boston and Kansas City contests. Remember campers, the club packs your entries and pays for shipping to all contests. You just need to fill out the proper forms and supply the entry fees.

I discussed the upcoming homebrewers' party with other Texas clubs at the 1st Annual BASHTARD sponsored the BASH club in Corpus Christi. The events will unfold on February 22nd and 23rd in Port Aransas and will include beach games, crawfish boil, a shitload of homebrew and other antics. A block of rooms has been reserved and more info is at <http://bash.trip.net> I am trying to make it down that Friday with a keg. We could use some more Foam Rangers to help support this first effort by the good people at BASH.

We will be getting membership cards out shortly. We will also have a club bulletin board in Defalcos near the restroom. Check it out the next time you drop by the shop. You may even find your picture in the mix. We are making progress on a new club polo style shirt, more info to be passed at the meeting. We also are looking into a club logo English Imperial Pint glass.

The club pub visit to Two Row's was rescheduled from Superbowl weekend to February 10th, 3 pm. In March, we will make the trek to Brenham and visit James Hudec at the Brenham Brewery on March 3rd. Don't forget to bring food as we will be serving up some barbecue to go with all the fine Brenham Brewery lagers.

Well, have a good Febrewary and safe Mardi Gras and keep your shirts on.

## Brewer Assistance

**Need help brewing? Contact one of the following folks. Use some common sense and please respect their stated time restrictions!**

Kehn Bacon 281.420.5096 Before 11:00 PM

Bev Blackwood 713.432.1248 (H) 713.972.4832 (M) Before 11:00PM

Joe Lindsey 409.925.4664 (H) 409.763.2386 (W)

Steve Moore 713.923.2412 Before 11:00 PM

Ron Solis 281-324-7157 Before 9:30 PM

Jim Youngmeyer 713.667.0455 (H) 713.267.5108 (W) Before 9:30 PM

Jimmy Paige Phone 281-894-0307, pager 713-603-2512, call before taps (10pm)

DeFalco's 713.668.9440 During business hours

# THE HOUSTON FOAM RANGERS H O M E B R E W C L U B

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## HEY JOHN!

The Febrewary club meeting is  
Friday the 15th at DeFalco's (on Stella Link)!

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Bring this form to the next club meeting, drop it off in person at DeFalco's, or send it to:

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