



## PAPAZIAN COMMISSION CONCLUDES SLY BASTARDS KILLED JFK!

By "Conspiracy Bob" Daugherty

Dallas, TX— World Homebrewers were shocked last month at the AHA National Homebrewer Competition here when Charlie Papazian announced the findings of his Commission into the assassination of President John Fitzgerald Kennedy. His conclusions: "The Foam Rangers' Sly Bastards killed JFK and then helped Ruby murder their patsy Oswald.!" When asked how his Pabst blue ribbon commission reached these startling results, Papazian said: "Relax and have a homebrew!... We found previously undisclosed photos and relied on the testimony of a witness who only recently agreed to come forward with his story. His story was amazing but ...TRUE!" Although Papazian will not disclose the name of this witness *Brewsletter* sources believe it was none other than ex-waz Bev Blackwood. Blackwood, when reached for comment, will not discuss whether he was or was not the witness who sealed the Bastards' fates but admits: "I think it is important that we work with the AHA and Charlie and help them in anyway



A closer examination of the Oswald backyard photo reveals a striking resemblance to one of the Sly Bastards

possible."

Lead counselor for the commission, Karen Barela, expanded further on the commission's findings: "The Bastards' had the means, opportunity, and motive to kill JFK. A picture long believed to show alleged assassin Lee Harvey Oswald in his Dallas backyard under close examination is actually Charles Vallhonrat. Looking closer you can even see the *Brewsletter Urquell* in his hand! Need I say more?!" Assistant counselor Jim Koch discovered that Steve Capo actually sat next to JFK's limo driver during their tragic November 22 motorcade. A rare picture shows Capo giving the signal for his confederate Vallhonrat to shoot from behind the grassy knoll. Even more shocking is his belief that after Oswald's arrest, Capo arranged to be Oswald's guard. Instead of protecting him, he worked with Jack Ruby and moved out of the way when the striptease club owner shot Oswald to death. In the picture Vallhonrat also appears disguised as a reporter to

*(Continued on page 10)*

### In This Issue

Meeting Minutes	2
Beer of the Month	3
Biz Of Beer	3
Competition Corner	4
This Month In Foam Ranger	5
Picture Page	6
Gratuitous In-Joke Section	8
Brewer Assistance	11

### Out Of The Wazoo

By Jimmy Paige, Grand Wazoo (Impeached)



I'm back from Maine where I had lots o' great beer to choose from with 31 breweries and brewpubs. All that beer from a state with a population around a million, well, someone had to help them drink it. I am now ready to brew like a maniac for Dixie Cup. Yes, just about two short months left to get in the last few batches for our contest. I see we did very well at Lunar Rendezbrew, including winning the keg contest again. Karel, I am sorry I missed your pils, got any more for Dcup?

From now until October, all of our attention will be focused on Dixie. It will

take many volunteer hours to make everything happen. Kuyler is doing a fantastic job of keeping the planning on a straight course and he needs help from everyone in the club, and a lot from outside our club to continue. As you see sign up lists being passed around at meetings, please offer some of your time to assist the club in making this the biggest and best homebrew contest in Foam Ranger history.

I know many of you who have never entered Dixie Cup are thinking, is my beer good enough? You will never know until you actually enter. It is like the Texas Lotto, you can't win if you don't play. If you want help pre-judging your beers, by all means let me know, or Bev, or Steve, or Joe, Kuyler or any other of our BJCP program judges for feedback. Take advantage of knowledge of veteran members of our club and ask questions. Some of the biggest winners at Dcup have been first time entrants. And to encourage people to get off their toad-

stools, we have a new category specifically for FIRST TIME ENTRANTS.

I want to personally thank Bruce Ross for donating tons of hops to the membership. Bruce, we wish you and Dale well in Washington. Please visit us when you can, especially at Dixie Cup.

On a sad note, we lost a great homebrewer on July 30<sup>th</sup>. Mike Gans was tragically killed in a car accident near his home in Chapel Hill. I last spoke with him in June at our brew-in at the Brenham Brewery. Mike was looking forward to brewing a couple batches and attending this year's Dixie Cup. Mike was a warm hearted individual you could not avoid liking. We will all miss his friendship.

REMEMBER, this month's meeting is at the Lockett's home in Sugarland, 814 Lakespur Drive, 77479.

Our Dixie Cup warm-up pub crawl to *(Continued on page 2)*

**August Meeting  
Friday,  
the 16th  
8 P.M**

The Houston  
Foam Rangers  
Homebrew  
Club

Officers and  
Lackeys

#### Grand Wazoo

Jimmy "Play Stairway!" Paige

wazoo@

foamrang-  
ers.com

#### Secondary Fer- menter

Kuyler Doyle

secondary@

foamrang-  
ers.com

#### Scrivener

Eric Wooten

scrivener@

foamrangers.com

#### Purser

Ron Solis

purser@

foamrang-  
ers.com

#### Head Bozo in charge of not putting on Special Events

Scott Birdwell

stupidtoad@

foamrang-  
ers.com

#### Brewsletter Staff

Steve "Scoop"  
Moore

Sean "Two Scoops  
with Whip Cream  
and Sprinkles"  
Lamb

editor@

foamrang-  
ers.com

#### Competition

##### Coordinator

Beverly Blackwood

competi-  
tions@

foamrang-  
ers.com

#### Webmaster

Beto Zuniga

webmaster@  
foamrang-  
ers.com

#### Was Waz

Bev Blackwood

waswaz@

foamrang-  
ers.com

## Meeting Minutes



By Eric Wooten,  
Scrivener

Dear Scrivener, I read your column every month, but up 'till recently I never believed anything I saw in there. But last week-end something happened that I feel I just have to share: I'm a well-proportioned brewer with a slightly larger than average mashtun. I'm not saying I can make a 17% barleywine cry, but I've never gotten any complaints either.

I got home from the Lunar Rendez-brew, fresh from flirting with a little bohemian pilsner that I met there. When I returned home, I guess I was still a little wound up as I immediately got out my mashtun and started a batch. Before I knew it, I got carried away and soon enough had my mash-tun on my head. I was enjoying the sensation when a neighbor who had always seemed much softer and curvier than me walked onto my porch and complemented me on my equipment, but asked if I knew how to use it with a girl around. I wasn't so sure; frankly I'd only met two or three girls ever, and I think a couple of them may not have been feature complete. Anyway, I said my mashtun was just the implement for her Cajun-Kooker, whose quality I had noticed many times before. I'd often wondered what it might be like to boil on that thing, and today I was going to get my chance because before I knew it she had the rain-fly off and that baby was red-hot. The next thing I know, she and I are mashing like there's no tomorrow. After an hour or more at the tun, she had drained my last drop of wort, so we went to work on her boiler for a change of pace. Another sixty-minute session (at least!) and we were more than ready to chill out for a while and catch our breath. I'm not sure what style it was, but I liked it, and I've never been so satisfied by my previous self-mashing experiments. Now I'm a believer! Girls are for real and they love to mash! (Name and address withheld by request)

Dear Scrivener,

I'm a young and completely inexperienced brewer who's anxious to feel all that beer has to offer. But what if I accidentally identify my girlfriend's Old Ale as some other sort of strong dark ale? What if I can't taste at all when the time comes? Is there any way to learn the difference and gain some confidence before my first judging experience? *Signed, Tongue-Tied*

Yes, Tongue-Tied, fortunately there are many ways to learn about beer before fumbling through your first time armed solely with some playground hearsay and a dim memory of your Health Class viewing of *Fuzzy Bunny Presents: So You're Ready to Try Beer*.

First, a trip to your local homebrew store is in order. Yes, these stores can be somewhat embarrassing to visit, but they're the only place to safely and easily get a copy of such instructional videos as *Michael Jackson Drinks Dallas* and *Behind the Green Hydrometer with Fred and Friends*. By watching these and other excellent videos, you can learn how others drink, taste, and yes, even enjoy beer. Once you've seen how it's done in the careful, loving manner of these tasting professionals you'll realize drinking beer is nothing to be ashamed of; in fact, it's perfectly natural. You should then feel free to try it out on your own (no, you won't go blind), and later, with your loved-one, spouse, or life-partner.

Another way to learn more about tasting beer is to attend a BJCP Exam Study Meeting. There you'll meet lots of other people who are struggling to come to terms with their own budding beer appreciation. In a safe, nurturing environment you'll taste a number of different beers and styles and learn to comment on how they make you feel. You'll also learn to responsibly express your feelings in the appropriate way. These meetings are held at DeFalco's on the 2<sup>nd</sup> Thursday of the month, the next being August 8<sup>th</sup>.

Whatever you decide, Tongue-Tied, be sure to choose one of these safe and legal methods to learn about beer. While many will tell you to hire a street-wise professional for a quickie tasting session, don't. Not only is it illegal, it's dangerous too. More than 94.2% of all lactobacillus infections result from just

such a foolish undertaking. And, if you feel you must "drink around," please, always use a clean glass; it's quick, easy and may well save you from the heartbreak of losing your head retention.

### OUT OF THE WAZOO

(Continued from page 1)

Austin will be on August 24<sup>th</sup>, the cost of \$20 is the best deal in town. This price includes a free pub crawl t-shirt. Bus will leave St. Arnold's parking lot at 9am and return around 1030pm. Reserve your seat now by emailing me at [hops5@ewarp.net](mailto:hops5@ewarp.net).

I have been asked to keep my article this month short. I am wondering exactly what is a scratch and sniff newsletter going to be like? Another first in publishing history for Sean and Steve. A whole issue dedicated to the brewing team we all love, the Sly Bastards. If you don't know them, you will after this

### ERRATUM-

The July Brewsletter erroneously reported that Foam Ranger Karel Chaloupka danced on the counter tops of DeFalco's Home Wine and Beer Supplies wearing nothing but a blond wig and push-up demi bra and thong bikini set in the "nude skin" color from the new Victoria's Secret "Angels Collection". The color of the set was actually "printed denim". The editors regret the error.

The Brewsletter Urquell is published monthly by the Houston Foam Rangers Homebrew Club, 8715 Stella Link, Houston, TX 77025.

© 2002. Articles, except those that we have blatantly stolen from other sources, may be reproduced without permission, provided that proper credit is given and tribute of one case of really good homebrew is provided.

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

**Visit the Club Web Site—It's Fun And Educational!**

**[www.foamrangers.com](http://www.foamrangers.com)**

# Beer Of The Month



By Kuyler Doyle,

Secondary Fermenter

Well it's August and that means it's time again for us hopheads to reflect upon the roots of delicious ales full of hoppy goodness. In order to do that, let's go into the pubs of England and have a look inside...ah yes, it is here we find bitter! Although with a name like bitter it sounds as if it should hammer you over the head with such a taste, this is not actually the case. The names of many of the pub beers were made in relation to each other and a "bitter" is known for being more so than a "mild." An English bitter is made primarily of pale malt which imparts a nutty character to the malt profile. This is rounded out with crystal malts, English hops, and a yeast strain which produces fruity esters to make the finished product. The appearance is between a gold to copper color and in the pub has lower carbonation levels. The aroma is primarily from the fruity esters of the yeast, but some examples exhibit a slight hop and caramel characteristics. The flavor is that of crystal malt and fruit from the yeast balanced by a nice bitterness that does not overpower. Hop flavor is usually absent in these beers. British bitter is categorized by its alcohol content. The "ordinary" bitter has a gravity range in the 1.030's and is thus a good session beer. We will sample Boddington's Pub Draught as an example. Next up is the "special" or "best" bitter in the 1.040's. We will sample Young's Ramrod, Samuel Smith's Organic Ale, and Goose Island's Honkers Ale as examples.

The last category of bitter is that of the strong bitter which is also deemed the

English pale ale. Originally the term pale ale was used to designate the bottled product rather than the pub draught and meant that it contained a slightly higher alcohol content. It was believed at this time that bottles were higher fashion and thus a new name was used to designate such. The center of this pale ale movement was the region of Burton. Burton has a unique water quality with very high levels of calcium sulfate which accentuates the hop character of the beer. Every time you purchase a packet of "Burton water salts" for your homebrew you're trying to get the water similar to this famous region. The strong bitter characteristics are more pronounced than those of the ordinary and best bitter - darker copper color, more malt flavor, more hop flavor, more hop bittering qualities, and higher gravities (typically in the 1.050's). However, the balance of the whole is retained. As examples of this style we will try Fuller's ESB, Whitbread, Old Speckled Hen, Harpoon ESB, Pyramid ESB, and Dogwood pale ale.

These English pale ales found their way over to the good ole' U.S. of A. and found favor among drinkers of good beer. It was in the microbrewery revolution that brewers here mutated the style and made it our own by the addition of copious amounts of American hop varieties. To these pioneers we hopheads are forever grateful! The aroma of these beers typically contains a nice citrusy aroma from American hops added late in the boil or as dry hopping. The flavor has some malt character but the beer balance leans heavily towards hop character with high hop flavoring and bittering. These beers are very refreshing and should do us good on a warm August night. As examples we will try Sierra Nevada Pale Ale, Three Floyds Extra-Pale ale, Bert Grant Lazy Days, Lagunitas pale ale, Flying Dog Pale Ale, Full Sail Pale Ale, and Great Divide Pale Ale.

One spin-off style from the American pale ale was that of the American am-

ber ale. These beers are typically a bit darker in color and have a stronger crystal malt character which balances with the high bittering. For this style, we will sample North Coast's Red Seal ale.

The last style we will try is that of the California Common Beer. This style is one of the truly American originals that dates back to the gold rush days in California. Lagers were gaining favor as the beer to brew at the time and lager yeast was brought to the west coast. Brewers in the Midwest were keeping lagers cool with ice collected from the lakes in the region. Without this luxury, the west coast brewers transferred the wort into large, shallow vessels called "cool ships" which allowed for quicker cooling and fermented the beer at ambient temperatures in the 50-60 degree range, closer to ale temperatures. This feature gives the beer a nice round smoothness and restrained fruit character from the yeast. The aroma of this beer is typically woody from the use of rustic/woody American hops (like Northern Brewer) rather than citrusy hops. The addition of toasted malts adds this character to the malt profile which balances well with the hop bitterness and flavor of the beer. The result is a unique style that we can call our own. We will sample Anchor Steam as the example of this style.

It should be a very refreshing meeting with a visit to the U.K. for a history lesson in order to find the roots of our pale ales but ending up with a classic beer of our own. I know we've passed July, but all this history about how we battled to achieve our own brewing independence makes me want to grab a good American pale ale in one hand, a hot dog in another, and salute Old Glory. See you in August!

say about the announcement "I'd like to thank Mr. Wagner for the 10 or 20 dollars that his pledge will bring the home, but we'd rather have free beer."

Mr. Wagner responded to Mr. Maryh's request by suggesting that he and all the old bastards at the home come to the brewery tour that's held very Saturday afternoon at 1PM. "You can have some free beer and we can swap bastardy stories" Mr. Wagner offered.

## The Business Of Beer

St. Arnold Brewing Honors "Fathers" of Winter Stout With Charity Campaign

Houston, TX—On the heels of taking the silver medal in the Sweet Stout category at the "World Beer Cup 2002", St. Arnold Brewing Co. founder Brock Wagner has been inspired to pay a tribute to the brewers who inspired the award-winning beer. "I have decided that St. Arnold Brewing

will make a contribution to the Houston Olde Bastards Home for every barrel of Winter Stout that we sell in the 2002. I do this to honor the brewers who inspired the recipe for our stout, The Sly Bastards." declared Mr. Wagner. When asked to elaborate on the amount of the contribution, Mr. Wagner indicated that he thought 10 cents a barrel would be enough.

Mr. Hiram Maryh or the Houston Olde Bastards Home had the following to

<b>BOTM Calendar</b>
<del>January Porter and Stout</del>
<del>February Barley wine and Holiday Beer</del>
<del>March Belgian and Fruit Beer</del>
<del>April Brown, Old and Scotch Ale</del>
<del>May Bock</del>
<del>June Wheat Beer</del>
<del>July Pilsner and Kolsch</del>
<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

**Foam Rangers Calendar**

**August**

- 4 1st Sunday Pub Visit Brewery Tap
- 10 Brew-In at DeFalco's
- 16 Club Meeting At the Lockett's in Sugar Land!!!
- 22 BJCP Study Group De-Falcos 6PM
- 24 Pub Crawl to Austin

**September**

- 1 1st Sunday Pub Visit Two Rows
- 5 BJCP Study Group De-Falcos 6PM
- 14 Brew-In at DeFalco's
- 19 BJCP Study Group De-Falcos 6PM
- 20 Club Meeting

**October**

- 6 1st Sunday Pub Visit Brenham Brewery
- 10 BJCP Study Group De-Falcos 6PM
- 17-19 Dixie Cup

Please send items that you want listed on the Foam Rangers calendar to:

editor@foamrangers.com

Or the brewsletter office address!

# Competition Corner



By Bev Blackwood

**Y**ou have seven weeks to the Dixie Cup early entry deadline!

Early assessment of entry strengths and weaknesses reveals the usual gaps for the Rangers. We don't like weak, pale and unhoppy beers and just plain forget about Meads and Ciders. While I realize it's too late to brew in order to rectify the weakness in Meads, hopefully we will have some quality entries arriving from some ancient stocks of older Foam Ranger members (hint, hint!)

Styles needing some focus for Dixie Cup:

Category 1 (American Light Lager, American Dark Lager and Classic American Pilsner)

Category 3 A and B (Blonde Ale and American Wheat)

Category 10 B and C (Northern and Southern English Brown Ales)

Category 13 A and B (Munich Dunkel and Schwartzbier)

Category 14 All (Bock, Helles/Maibock, Doppelbock, Eisbock)

Category 20 Lambics and Belgian Sours - 'Nuff said.

Category 21 Fruit Beer

Category 22 Herb/Spice/Vegetable Two words: Habanero juice!

Category 23 Smoked Beers

Category 24 Experimental/Specialty/Historical - MONSTER MASH cross entries!

This list is not to suggest we're going to

sweep any of the categories NOT mentioned, in fact they are categories that other clubs often do well in. They are only the categories that I've noted one or two entries in from the small number of responses I got when I asked for people's entry plans. Just remember that once the Dixie Cup leaves DeFalco's for the hotel on Friday, October 17th there is NO guarantee it's coming back for a year (or more!)

Speaking of hotels... the sooner you get your room reserved, the better!

We do have a single "warm-up" event for Dixie Cup, the Cactus Challenge. The fine brewers of Lubbock make some pretty wicked beers on their own, but also throw a fun competition. The Dallas area clubs enter this heavily and also attend in force. It's a roughly 300 beer competition, but the quality level is surprisingly high for such a small competition. Our pack and ship date for the event is on September 5th from 6 to 8 p.m. at DeFalco's.

We also have a September AHA Club-only competition we should be able to kick ass at, since the style is Strong Belgian Ales (Category 18) if you have a Strong Belgian Ale you want to send, decision day (as well as pack and ship) will be September 19th. Bring 3 bottles, one should be cold to compete with and two will travel to the competition if they are selected.

Did I mention you have seven weeks to the Dixie Cup early entry deadline?

If Rendezbrew is any indication, the Ale-ians should fear us entering their contest! If we take the classic 3,2,1 point breakdown for 1st, 2nd and 3rd, the Mashtronauts only won their own competition by a single point! (Foam Rangers 40, Mashtronauts 41)

Congratulations go out to: Leroy Gibbins for his 1st place Bohemian Pils, Bob and Cathy Orahod for their 1st places in Blond Ale and Dusseldorf Alt, Terry Schultz for his 1st Place English Pale Ale and 2nd place Oktoberfest,

Joe Lindsey for his 1st Place Sweet Stout and his 2nd place Kolsch, Joe Perjak for a 1st Place Porter, Michael Heniff for a 1st and a 2nd in Belgian and French Ales and a 2nd in Wheat beer, Kuyler Doyle for a 2nd in Belgian Strong Ales and bev Blackwood, with aB1st in Oktoberfest, two 2nds in Pilsner and Light Ale and two 3rds in Brown and Dusseldorf Alt.

We owe a debt of thanks to Karel Chaloupka for sacrificing his fine keg of Pilsner on the altar of Foam Ranger victory. Thanks to him, we will have the Beer Shuttle gracing our shelves for another year. It wasn't even close when it came to the other kegs, his beer was head and shoulders above the competition and it was the only club keg that floated as near as I could tell.

Just a reminder, Immediately after Dixie Cup wraps up, we will have a pack and ship for Novemberfest in Seattle. It is scheduled for Thursday, October 24th, although that may be cutting it close. If it is going to be earlier, I'll be sending a notice out. As long as you have all those Dixie Cup award winning beers, why not score a few more MCAB qualifiers? One remaining MCAB V competition follows Novemberfest, but the Hoppy Holiday folks in Saint Louis haven't posted their competition information just yet. Lest you forget all those ribbons we've collected this year, MCAB V is being held January 31st - Febewary 1st in the Washington D.C. area, so be ready with those MCAB qualifiers! (An MCAB Qualifier is a first place winner in one of the 13 MCAB qualifying events) Also in that time frame, we will be looking ahead to MCAB VI qualifiers, which will kick off with Boston and Kansas City in Febewary!

**You ONLY have seven weeks to the Dixie Cup early entry deadline! Get brewing!**

Competition Calendar			
Event	Entry Deadline	Pack 'n' Ship Date	Info
Dixie Cup	Oct. 4	Not Applicable	Ask Kuyler
Novemberfest	Oct. 31	Thur. Oct. 24	<a href="http://www.brewsbrothers.org/nbf/nbf_top.htm">http://www.brewsbrothers.org/nbf/nbf_top.htm</a>

## Recipes from the 2001 Dixie Cup

### 1st Place Bitter (Best Bitter)

Recipe for 5 Gallons

By Dan "The Humper" Humphrey

7.75 lb 2 Row Malt

.25 lb 60 L Crystal Malt

.5 lb 10 L Crystal Malt

.75 lb Flaked Wheat

1 oz 350 L Chocolate Malt

150-152 for 75 minutes

.25 oz Goldings (5.7) for 90 minutes

.75 oz Goldings (5.7) for 75 minutes

.5 oz Fuggle (5.0) for 60 minutes

.5 oz Styrian Goldings (4.0) for 45 minutes

.5 oz Fuggles for 5 minutes after the boil

White Labs WLP002 English Ale

1.045 OG 1.010 FG

6 Days Primary

18 Days Secondary

### 1st Place American Pale Ale

Recipe for 5 Gallons

By John Applegarth

8 lb American 2 Row Malt

.5 lb 40 L Crystal Malt

.5 lb 10-20 L Cara Light Malt

.125 lb Gambrinus Honey Malt (ed. Note: That stuff's not American. It's

Canadian. It's a trick - Run!)

.5 lb Flaked Wheat

70 minutes @ 150

.75 oz Centennial (9.9) for 60 minutes

1 oz Cascade (5.7) for 20 minutes

1 oz Cascade (5.7) after boil

Wyeast 1056

1.054 OG 1.016 FG

Dry Hopped 2 oz Centennial

## In Memoriam Patrick "Mike" Gans

Mike Gans, a member of the Foam Rangers during the mid 1990's, died in Wednesday July 30 in an automobile accident. Mike is remembered by the Foam Rangers for winning several ribbons at the Dixie Cup and the Blue Bonnet. After the Foam Rangers lost the Dixie Cup to the North Texas Homebrewers Assoc. he also wrote a stirring letter to the editor that appeared in the January, 1997 Brewsletter Urquell. He derided the portrayal of the Foam Rangers as "miserable" and "dismal" in the *SW Brewing News*. He encouraged everyone to get over it and brew better beer, asking all Foam Rangers "Do you want to be a force to be reckoned with or a bunch of has-beens?" He finished his letter with "In search of the holy grail. Let's bring The Cup home!"


Mike's obituary can be found at

<http://www.banner-press.com/obits8.shtml>

## This Month In Foam Ranger History

By Sean Lamb

### 15 Years Ago...

 **In The Brewsletter-** A letter was received from C. H. Meitzen commenting on an article in the July Brewsletter on legalizing brewpubs in Texas. He admonished the membership that "Rare is the congressman or civic or corporate leader who will give serious attention to an organization with

a name that sounds as though it may be a hydrophobic redneck softball team. A bit more sophistication could be added by eliminating silly titles." Dr. Strangebrew explains conditioning and serving beer from Cornelius kegs and the ups and downs of counter-pressure bottle filling. Head Bozo Buck Wyckoff included an article on the Kreishe brewery near LaGrange was reprinted from Texas Highways magazine. The Cowtown Cappers' Cy Martin's "Old Fort Worth Pilsner" and Steve Daniel's "CL 54" recipes were reprinted. Grand Wazoo Don Wilson had absolutely nothing with his byline. Buck was trying to sell some lederhosen.

**The Club Meeting-**Held Friday August 21st at the Gingerman. BOM was American and Continental Pilsners. Heineken, Paulaner 1634, Spaten Export, Pilsner Urquell and Collin County Pure Gold and Steilager were offered. Note was made of the recently installed fans and lighting.

**Other Events-** Not much happening due to summer.

### 10 Years Ago...

**In The Brewsletter-** Grand Wazoo Lou Carannante regales everyone to enter. 500 entries would qualify the Dixie Cup as the World's First Galactic Homebrew Competition. American Lager recipes from Dean Doba and Conrad Keys/Fed Gibson. Buck Wyckoff mused about Dixie Cup processes. An analysis of C. Papazians' "New Complete Joy of Homebrewing" revealed the following: 37 recipes called for specialty grains. 18 of those called for black patent malt. 10 recipes called for roasted grains, usually barley. 3 called for toasted barley. Recipes calling for black patent included Helles Bock and Octoberfest, but did not include Dry or Sweet Stout.

**The Club Meeting-**The meeting was held at

the house of Steve and Bonnie Roberts in Alvin Tom Witaneck and Sean Lamb managed to be the first to tap a keg of "damn good pale ale". Steve and Bonnie had set up a concession tent complete with homemade chili, soft pretzels and chocolate-chip cookies. Tom Witaneck brought some stuff from Beers Across America: Crazy Ed's Original Cave Creek and Helenbock Oktoberfest. BOM was Light Lagers—Calgary, Moretti, Pilsner of El Salvador Lager, Oranjeboom, Rhino Chaser Lager, Paulaner Premium, Gambrinus and Pilsner Urquell.

**Other Events-** Not much happening due to summer.

### 5 Years Ago...

**In The Brewsletter-** Grand Wazoo Steve Moore brings us "Ask Mr. Wazoo" and answers the burning question of the origin of the title "Grand Wazoo". The Let's Sponsor "Little Jimmy" effort to sponsor Jim Johnson's membership in the KGB reaches its \$20 goal. Secondary Fermenter Steve Capo writes up the beer of the month—Old Ales and Brown Ales. Charles Vallhonrat rated the July BOM offerings—giving Schneider and Sohn Avnetinus five pints, Paulaner and ECU Hefe Weizen/Weiss both 4 pints.

**The Club Meeting-**Held at the Odd Fellows Lodge in the Heights. Air conditioning was a problem (ah the bad old days!). BOM Old Ales and Brown Ales—J.W. Dundees' Honey Brown, Newcastle Brown Ale, Killians Irish Bown Ale, Pete's Wicked Ale, Yellow Rose Hancho Grande Brown Ale, St. Arnold Brown, Batemans Nut Brown Ale, Samuel Smith's Nut Brown Ale, Theakston's Old Peculiar and Thomas Hardy's Ale were served.

**Other Events-** Things are slow due to summer.

# Foam Ranger Picture Page



Cato the Elder, The Red Neck, Chunky Bastard and Mr. Excitement at MCAB I



Why shouldn't we be happy, you all call us Bastards and we steal out of the Beer of the Month cooler?!!



Using their powers for evil, the Sly Bastards force Scott to do their bidding



No you can't check the trunk!  
Get out of our way or we'll run you over!



Jim is really unimpressed when the Sly Bastards tell him that they're getting a special tribute issue of the Brewsletter "all of our very own nyah nyah nyah!"



Goofy Bastard gives the official "Bastard Salute" in response to being asked if he's going right home from the meeting

# Foam Ranger Picture Page



Kuyler sees his ambition to be Grand Wazoo evaporate before his eyes after choosing a non-alcoholic beer for a Beer of the Month selection



Scott tells the boys how he "refilled" some beer bottles in the DeFalco's bathroom and recapped them and put them in the Beer of the Month Cooler and now that the Sly Bastards have left the bottles are gone....



Joe and Kuyler are excited about getting to "Polish the Trophy" for another year



"English Dave" takes the home brewer fashion issue of the Brewsletter a little too seriously



Kathy and Joe get down with their bad selves at the Rendezbrew

# Gratuitous In-Joke Section

## The Sly Bastards Are My Inspiration

By Bev "Skirt Boy" Blackwood

When I became a Foam Ranger, the Sly Bastards showed me the way... They were the Gods of Foam Ranger brewing, they could do no wrong. I first encountered them at the Big Batch Brew Bash, where they had won the Stout competition and it had subsequently become the much beloved Saint Arnold Winter Stout. This was so inspiring to me that I had a year's worth of painful reconstructive surgery done to look more like Saint Arnold himself and then ingratiated myself to Brock by being a media whore for the whole Houston brewing industry so that I could share in the close bond to the brewery that they have.

I recall my first Dixie Cup when Charles showed me his arm wrapped in packing tape, telling me that "This is what the Dixie Cup is all about!" as he ripped in off in great agony. Ever since then, I have tried to make the Foam Rangers and Dixie Cup the center of my life. I slavishly devoted myself to endless high-profile activities like designing T-shirts and recruiting speakers so that I could be as intimately connected to the club's activities as they are so that I could share in the joyful agony that is being a club leader.

Then came my year as Grand Wazoo. They led me to realize that being the "Most Powerful Man in Homebrewing" was all about dynamically leading the club into national prominence, by competing, by reaching out to the other Gulf Coast clubs, by supporting our local breweries. But the most important les-

son they taught me is that no matter how important and big we want to be, this is still just a hobby, and "It's just beer." I'm proud to say that this philosophy is now helping our current Grand Wazoo to cope with the stresses of balancing his role as Grand Wazoo (A role he was urged into by the Sly Bastards, no less) and the demands of job and family. Of all their lessons, this one has been the most instrumental in making me into the Foam Ranger I am today.

My current role as Competition Coordinator was inspired by the leadership the Sly Bastards have shown competitively. They were the first winning Foam Rangers I ever knew, and ever since then I've wanted to do as well as they have. I may be getting close, but I am sure I still have ways to go. I did all this based on Steve and Charles' pride in what it means to be a Foam Ranger. I have tried to be the best Rangers member I can be, entering contests from coast to coast, competing in the MCAB, and building bridges to the AHA. Maybe I have gone beyond what they envisaged, maybe I have done more than they would have... However, the Foam Rangers endure and until I am a Foam Ranger no longer, I will follow the path laid down by Charles and Steve, leading by their example. I only hope my efforts are pleasing to them and that they know that what I do, I do because their pride and their commitment to making the Foam Rangers a force to be reckoned with has become my own.

The Foam Rangers ARE the best homebrew club in the world... Thanks to people like Charles and Steve and those who follow their example.

## Bastardly Origins—

### An Interview With "English Dave" Capolorello

By the Brewsletter Staff

**Brewsletter Urquell:** Dave, from your accent it sounds like you're not from around here—where are you from?

**English Dave:** England.

**BU:** And where is that?

**ED:** That would be across the pond.

**BU:** That bears further study.

**BU:** When did you first discover that Charles Vallhonrat and Steve Capo were actually Sly Bastards?

**ED:** Well, the first time that I discovered it (there were many times after that) we were at a Foam Ranger meeting at the Robin Hood

(Continued on page 9)

## Green Hops in Beer

by The Bastard in the Hat

Do you like green hops in beer?

I do not like them, Bev you queer!  
I do not like green hops in beer.

Would you like it here or there?  
Would you drink them anywhere?

I would not like it here or there  
I would not like it anywhere  
I do not like green hops in beer.  
I do not like them, Bev you queer!

Would you drink it with Steve Moore?  
When he drinks, he's such a bore.

I would not drink beer with Steve Moore,  
Not when he's drunk and not before.  
I would not like it here or there  
I would not like it anywhere  
I do not like green hops in beer.  
I do not like them, Bev you queer.

Would you drink beer with Sean Lamb?  
Why does his head look like a ham?

I would not drink beer with Sean Lamb,  
You see I do not give a damn.

Would you drink with a Sly Bastard?  
You know those guys are always plastered.  
Or would you could you with Mr. Scott?

Not since his eyes are so bloodshot.

How about our Jimmy Paige?

When will he start to act his age?

Would you drink with Joe Lindsey?  
Please stop this poem I'm getting antsy.  
Drink it Drink it no I will not  
Not with a bastard and not with Scott.  
Not with Sean lamb and not Steve Moore  
The two of them I could ignore  
Not with Joe Lindsey or jimmy Paige  
This stupid joke is an outrage.  
I would not like it here or there  
I would not like it anywhere  
I do not like green hops in beer.  
I do not like them, Bev you queer.

Bev, if you will let me be,  
I will try it. You will see  
I will try it with Kari.

(Strange chugging sounds)!!!

I do so like green hops in beer  
Thank you, thank you Bev You Queer.



"English Dave" enlightens us on the Origins of the Bastards

SLY BASTARDS History

October 1994

Steve and Charles wander in to the Dixie Cup and get interested in brewing

Early 1995

Steve and Charles infiltrate the Foam Rangers

October 1995

3rd Place IPA, Dixie Cup

July 1996

BOS Stout , KGB Big Batch Brew Bash

October 1996

2nd Place Steam Beer, Dixie Cup

January 1997

Steve Capo Elected 2ndary Fermenter

Beer of the month columns begin their slide into the depths of depravity.

June 1997

BOS whatever it was, KGB Big Batch Brew Bash

July 1997

Charles Vallhonrat becomes editor of the Brewsletter Urquell

August 1997

3rd place Barleywine

January 1998

Steve Capo elected Grand Wazoo

Foam Rangers continue their slide into the depths of depravity.

April 1998

Sly Bastards Christened after club meeting.

October 1998

Sly Bastards run Dixie Cup

December 1998

Charles Vallhonrat elected 2ndary Fermenter

Febrewary 1999

1st Place Barleywine MCAB I

May 1999

2nd place Stout Oregon Homebrew Festival- 2 1st & 1 3rd at Crescent City

June 1999

BOS whatever it was, KGB Big Batch Brew Bash

October 1999

A few ribbons at the Dixie Cup, but no one has any records

June 2001

2nd and 3rd place at KGB BBBB

July 2001

1st place American Light Lager, "Homebrew Pouch" Fayetteville, Arkansas

October 2001

Another few ribbons at the Dixie Cup

June 2002

Did they even enter the KGB BBBB?

July 2002

BOS, Bubba's Hooch Brew-off, Ellis Unit 1, Huntsville, Texas

**How I Started Brewing**

*By Steve "Groovy Bastard" Capo*

Mr. Moore asked me to write something for the newsletter, something to do with brewing, beer and me. Well, I thought and thought. I have many strange and odd tales about beer and brewing (like brewing with the Lesbian Swedish Bikini Brewing team or drinking beer with KC and the Sunshine Band), but none are as interesting as my first beer brewing experience. Most people think Charles and I have been brewing since we were in diapers together, (I did brew something in my diaper but that's a different story). Contrary to popular believe, Charles was not my first partner (brewing or otherwise), and this is the tale of my first beer brewing experience. I may have some of the details mixed up; it's all a little foggy and this happened many years (and many beers) ago.

(From now on in the story, I changed the names to protect secret identities). A long, long time ago I had the opportunity to work at a major amusement park. I worked at Six Flags Astroworld. I worked in the games department and many of my friends were in the rides department. One day, while drinking beer after work with some of my friends, Joe, Hobert, and Freddie, one of their acquaintances came by with some of his own home brewed beer. His name was Kev Wackwood. He told us great and wonderful tales of how he made his own beer and how we should try it ourselves. He had with him a style of beer I had never heard of; it was a Belgian Strong Golden Ale. We tasted his strange elixir and loved it. He offered to show us his "special way" of brewing beer, so we all four said we would love to learn.

Several days later, the four of us planned to visit Kev at his house, but only I could make it, (for some reason every one else was sick). At first I was kinda scared; should I go to this guys house...I know nothing about him, he could be some kind of serial killer or cereal eater or something. After several hours drinking, I decided to go, (and I'm kinda glad I did). Kev was at home in his back yard listening to ABBA's greatest hits, wearing a sort of Demi-God robe, throwing little pickles into a brew kettle. When I asked him what he was doing, and he just laughed, (a real sinister laugh) and said he would explain a little later. He went to his Crapple Computer to get his "secret recipe". He kept all of his "secret recipes" and other secrets in his special Crapple Computer. Then, we started to brew. We boiled water, we steeped grain, and we sang showtunes. We danced around the wort as if we were Native Americans, praying for rain. We cuddled, we bonded and I learned what it meant to be a man, (I also learned a little about brewing beer, but that's not important here). The time I spent together with Kev can never be forgotten. And I owe him a lot.

Some of you may ask, "Where is Kev Now?" or "How did the beer come out?" "When did Kev come out?" or "What Showtunes did you sing?" or maybe "Are you out of your fucking mind?" All I can say is that right now, as you are reading this, Kev is very close and there is a little Kev in all of us. I know he is out there somewhere. Hell, he may even be reading this. And if he is, and I could ask him one question, just one question, after all this time, it would be.... Kev, Why the hell do you use a Crapple Computer, are fucking crazy or what? Gosh, some people.....

**English Dave** (Continued from page 8)

location and I noticed Charles and Steve had disappeared, they were gone from the meeting. It was getting towards the end of the meeting and someone mentioned that they had gone to the airport to meet someone or to go somewhere. The meeting came to a close, and I toddled off to my after the Foam Rangers meeting watering hole, namely the Bank Draft. I was walking into the Bank Draft, immediately to the left as I walked in the door there were Charles and Steve sitting at a table and I said "You Sly Bastards". And that's how they got the name the Sly Bastards.

**BU:** Are you actually aware of their parentage?

**ED:** Uhm, no, no I don't ask questions like that.

**BU:** It's just figurative bastardom rather than literal.

**ED:** Absolutely, yeah, bastardom in the generalization.

JFK (Continued from page 1)

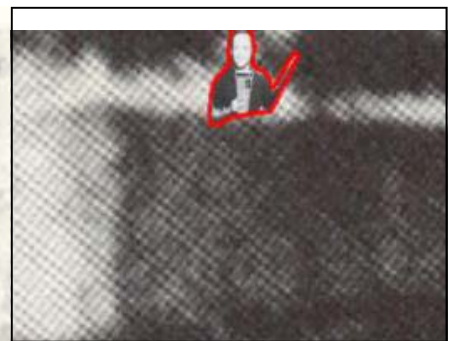
insure the hit was completed.

Papazian concluded the Dallas conference by answering the most troubling question—the motive. Why would the Bastards want to kill JFK? “Some speculated that it was JFK’s preferred taste for Sam Adams Boston Patri- cian Lager but our secret witness [Blackwood] divulged the Bastards former and secret relationship with Judith Campbell Ex- ner.” (Campbell Exner was mistress to mob boss Sam Giancana AND President Ken- nedy) “Apparently the Bastards had passed the beautiful girl back and forth between them but grew enraged when she broke it off with them to move onto President Kennedy. Makes sense doesn’t it?”

As the world absorbs this shocking turn of events, and history books begin to be re- written, Foam Rangers Grand Wazoo Jimmy Paige could only state: “I knew they were Bastards and all but this, this is beyond bas- tardom!” After a brief pause Paige wondered aloud, “Ya think Sleazy Bastard Randy Veazy was involved?”



Capo gives the signal to Vallhonrat from the Kennedy limo



Computer enhancement of outlined area of the fence on the “grassy knoll” reveals possible evidence of who actually killed JFK



In a previously un analyzed photo, Randy “Sleazy Bastard” Veazy (see arrow) is seen with the Sly Bastards the day of the shooting



Charles Vallhonrat disguised as a reporter at the scene of Oswald’s death



Capo meets with Jack Ruby

**THESE BUSINESSES  
SUPPORT THE  
FOAM RANGERS!  
PLEASE SUPPORT  
THEM BACK!**

**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](mailto: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.



**DeFalco's**  
HOME WINE & BEER SUPPLIES

Est. 1971  
8715 STELLA LINK  
HOUSTON TX 77025  
(713) 668-9440  
FAX (713) 668-8856  
**TOLL FREE ORDER LINE:**  
(800) 216-BREW (2739)

**Dues Paid Foam Rangers Members Receive a 5% Discount at:**  
**DeFalco's**

website:  
[www.defalcos.com](http://www.defalcos.com)

*Ask about getting your very own Frequent Fermenter Card!*



**SAINT ARNOLD**  
BREWING COMPANY



Amber Ale  
Kristall Weizen  
Brown Ale

**Thanks to all the Foam Rangers for your support!**

Come tour the brewery!  
Saturdays at 1:00 PM

<http://www.saintarnold.com/saintarnold>

2522 FAIRWAY PARK DRIVE HOUSTON, TEXAS 77092 713•686•9494 FAX 713•686•9474

HOUSTON'S FIRST MICROBREWERY



CO<sub>2</sub>-bedded Bulk Malt  
White Labs pitchable Yeasts

16460 Kuykendahl #140  
Houston, TX 77068  
(281) 397-9411  
FAX (281) 397-8482

Featuring  
Weissheimer German malts  
and  
Muntons UK Maris Otter malt

—————  
Foam Rangers receive a  
10% discount on ingredients

**Brewer Assistance Programme**

**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, cell phone 832-576-6191, 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

Brewletter Office  
8715 Stella Link Rd.  
Houston, TX 77025-3401

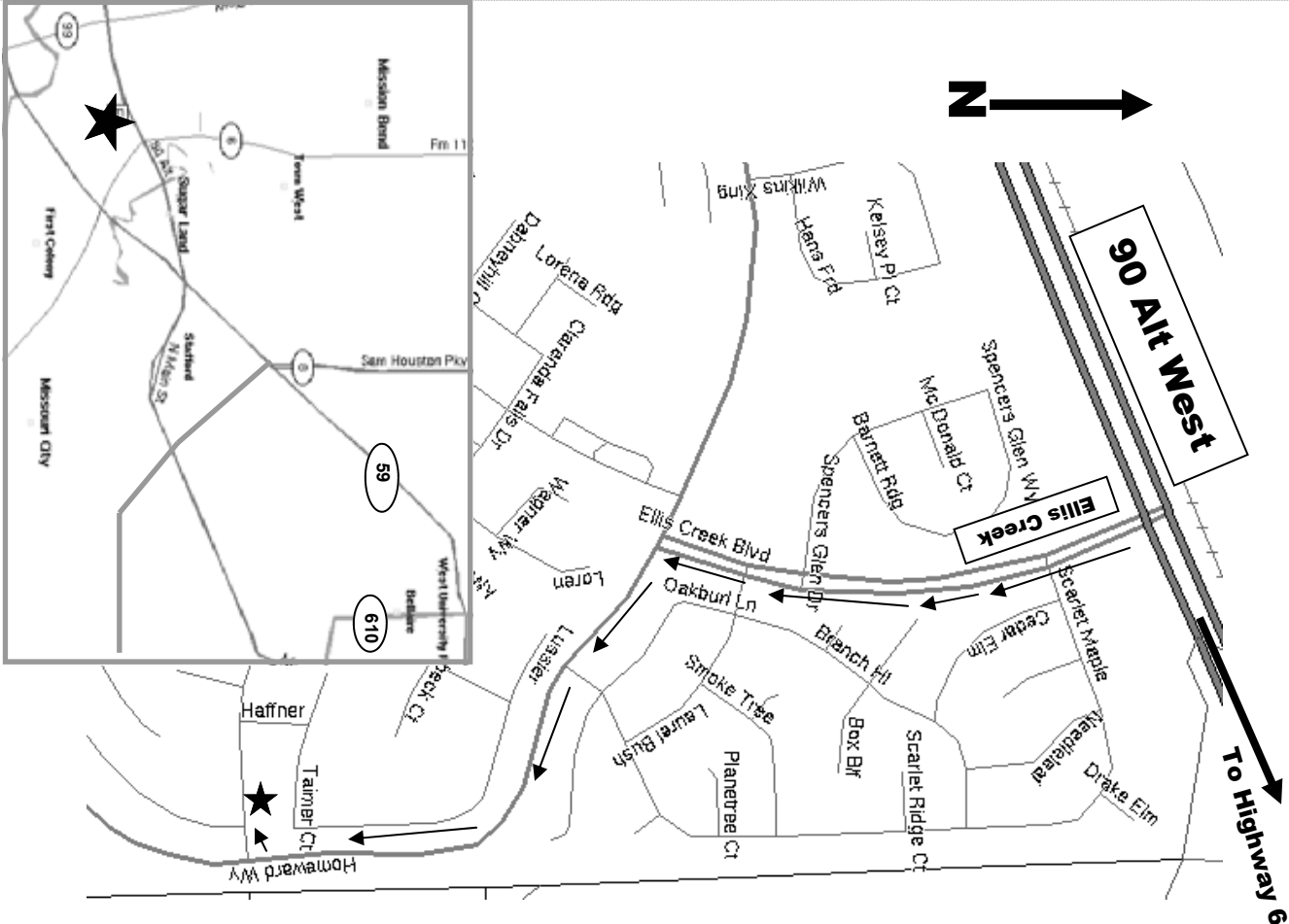


**August club meeting is**

**Friday the 16th at 8PM**

**Fred and Gibson and family have  
renewed their membership**

**WELCOME BACK FRED!**



**Meeting Friday August 16 8PM**  
**Gary and Luanne Luckett's House**  
**814 Lakespur Drive Sugar Land, TX**