



THE FOAM RANGERS Newsletter Urquell

Special Burnout Edition!

September 2003 - Volume 23 - Issue 9

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September

Meeting:

Friday,

September 19

8:00 p.m.

at DeFalco's!

POINT / COUNTERPOINT - The AHA



The AHA, by virtue of its new grass-roots efforts, has proven it has remedied the past's problems and should be given serious consideration for membership by all Foam Rangers.

By
Ice Bock

Yo yo YO! The coolest of the cool, Ice Bock, be in tha' house! I be tryin to give my props to the

badass muthas at the A. fuckin H. A. but my homie Notorious I.P.A. be saying they ain't down with the homebrewaz. He be bent like an elbow holdin' a 40! He be so fulla shit his eyes be brown! The dudes from Boulder

(Continued on Page 10)



By
Notorious I.P.A.

Word up brewaz? IPA here. Da Stone Cold Mack Daddy of the Brewmastaz.

Da Brewa with da Hops. My moms tol me "Don't start none. Won't be none". I'm just trying to keep it real, know what I'm sayin'? I wanna stop the violence before it starts. Now normally I be highsiden dis shife wit

(Continued on Page 10)

Out of the Wazoo



By
Kuyler Doyle, Grand Wazoo

Here we are in September and of course that has major meaning for this club – Dixie Cup is a'comin'! I know that everyone who attended the Austin pub visit

did a great job in preparing for this year's Dixie Cup. We started early and kept it flowing. The breakfast beers were being poured as soon as we boarded the bus and kept us all happy during the short trip to Brenham. Once there, Brewmeister Hudec showed us around the renovated digs – the bar is looking good! Hudec had his Schwarzbier and Bock flowing to keep us primed for the rest of the road trip into Austin. The bus made stops at brewpubs

North by Northwest and Draughhouse before dumping us all out around Bitter End. Stops at tasty pubs like Lovejoy's, the Gingerman, and the Bitter End finished up the pub trip. New stops at Central Market during the day and Whip-In on the way out were good additions to make sure everyone had food in their guts and beer for the road. What a trip 'twas again. Secondary Mike Heniff won for points after getting his half-full beer taken away from him at Bitter End. Congratulations, Mike! The new Foam Rangers shirts look great and you can still pick some up at the next meeting if you didn't make it on the crawl.

Now that we've ridded ourselves of inferior brain cells and prepped our livers, it's time to get down to the real business of the Dixie Cup. It's here soon, "By Gawd!" Hopefully by now you have plenty of good entries and your carboys are full of those last minute brews. We've been doing pretty

(Continued on Page 10)

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The Brewsletter Urquell is published every month by the Foam Rangers Homebrew Club, 8715 Stella Link, Houston, Texas 77025

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Wanted: New Brewsletter Editor must have sense of humor and really kick-ass graphics program. Must work well under pressure and be willing to meet almost all the deadlines, despite working with deadbeat contributors who seldom get their stuff in on time... oh wait, that's just Steve. Ability to be politically correct not essential, but useful.

The Brewsletter Urquell is an equal opportunity offender. No regard is given for race, creed, culture, religion or gender. If you don't like it, don't read it. Complaints may be directed to:

Meeting Minutes



*By David
 Capolarello,
 Scrivener*

Well, anyone who knows me knows that August is THE month of the year in terms of the beer of the month. Who in their right minds would pass up the opportunity to imbibe

lots of great tasting beers, safe in the knowledge that you will not have to pay too dearly in the morning. So as soon as I got to DeFalco's, I began partaking heavily. Not long after arriving, the meeting got underway with the Waz stepping up to the podium for a few very short announcements, and do I mean short. Firstly, he handed out awards from the recent LunarBrew contest. Refer to Joe Lindsay's column last month, to tell you who those lucky winners were. During the Waz's diatribe I heard a great one for the quote book from Mike Heniff. "Brew your asses off!" he yelled to the assembled masses when the subject of contest entries was mentioned. Seems he thinks not enough brews are being submitted for various contests so all ye fellow brewers get busy. Before I knew it, the announcements had ended and the Waz disappeared into the crowd to solicit funding for the Austin pub-crawl. Before I forget - I would also like to mention how good the munchies were this month. Of course I cannot remember who is responsible for bringing the food to the meetings this year, but they are to be congratulated for finding all those cool little nibbly things to eat.

As the agenda was to drink as many pale ales and bitters as possible, I was enjoying myself quite thoroughly when the dreaded spectre of skunkiness reared its ugly head - shock, horror!! I actually had to give up a few mouthfuls of my Old Speckled Hen, much to my chagrin! However, two of the Young's Brewery beers were particularly noteworthy; the Special London and 1845 ale were very much to my liking.

Also to my liking - your favourite and mine - the raffle! Considering I have not won in the last several meetings, yours truly was

feeling lucky tonight.

My luck held out because I won a very neat umbrella. But then, of course a true object of my desires came up for grabs - a very cool pub mirror from the Morland brewery in England - the very place that brews Old Speckled Hen. In actuality, I did not exactly win the mirror. In order to have the object of my desires I had to indulge in a little bartering. I swapped the umbrella for a polo shirt, which was way too big for me. "Why" you say. Because it had the Old Speckled Hen logo on it and I figured this was much more attractive to the winner of the "Mirror." My suspicions were borne out, I managed to trade the shirt for the mirror. So let's go over that again - buy raffle ticket, win umbrella, swap umbrella for t-shirt, trade t-shirt and swap for the ultimate mirror. Easy enough! That Kashoggi dude, you know the infamous arms trader, has nothing on me mate!

Well as far as I can remember, the rest of the meeting was pretty uneventful after that. I mean - what can compare to selling your soul for an Old Speckled Hen mirror? There was one other thing I meant to get the Waz to announce but it somehow managed to escape my usually perfect memory, ha ha, so I will mention it here. I have been told that the people at White labs - yeast purveyors extraordinaire - are trying to recycle the test tubes that their product is sold in. Apparently, if these test tubes are sent back to them you can get back cool prizes and stuff. So why don't we, as a club savethese test tubes and give them back to the manufacturer en masse. I reckon this is bound to garner us fabulous prizes. Even better yet - it may save some of that foreign oil from being turned into plastic! That's all folks; see ya at the next meeting!

Erratum:

The Brewsletter mistakenly reported that Karel Chaloupka had been sent back to Texas from New York for a variety of "crimes against nature." In fact they kicked him out because he was making everyone else in the city look like nice people by comparison. "We gots a reputation to uphold, dis' guy's an asshole's asshole." commented one NYC Cab driver. The Brewsletter regrets the error.

Beer of the Month - Oktoberfest & Marzen



**By Mike Heniff,
Secondary Fermenter**

Thanks to Stuart and Sandy West and Joe Lindsey for bringing some great out-of-town beers for the meeting and Eric Wooten and Rob Kolacny for bringing some great kegged beer to the meeting.

The logical first question that you should have is "why the hell are we worrying about Oktoberfest in September?". That is because the legendary Oktoberfest is held every year in Munich, Germany in September, not October. Oktoberfest is a 16 day festival that begins on the second to last Saturday in September and lasts until the first Sunday (the Germans have their "First Sunday" as well!) in October. It attracts up to one million people per day on weekends; the beer of choice is called Festbier (aka Oktoberfest or Marzen). Each year, the mayor of Munich taps the first keg of Oktoberfest and shouts "O'Zapft Is!" or "Hey, It's tapped already!". Spaten, the brewery that first developed the style, is the first beer tapped at the event.

The first Oktoberfest was held on October 12, 1810 as a celebration of Crown Prince Ludwig's (later King Ludwig I) marriage to a lady with thirty-one letters and one dash in her name (those Germans must be spectacular spellers!). The main event was horseracing but I'm sure plenty of bier was consumed.

The two brewers that are most responsible for lager brewing were Anton Dreher of Vienna, Austria and Gabriel Sedlmayr of Munich, Germany. They are recognized as the first brewers to commercially use lager yeast in 1841 (they got the yeast from a monastery). One year later, this lager yeast would make its way to Bohemia to ferment the first pilsener.

Dreher was noted for his amber lagers using only the highest quality ingredients. The malt that Dreher used was only of the Moravian variety and was kilned at higher temperatures than most European malts. This amber lager was very popular throughout Europe and we

all know this style as Vienna. Sedlmayr was known for his dark lagers (Munich Dunkel). The style of Oktoberfest is credited to Sedlmayr's son who brewed it as a Munich interpretation of a Vienna style lager.

Brewing Oktoberfest and Vienna Lagers – by Mike Heniff

There is quite a bit of overlap between these two styles. According to the BJCP, the starting gravities for the Vienna are 1.046 to 1.052 and the Oktoberfest is 1.050 to 1.064. The bitterness is similar as well with the Vienna having 18 to 30 IBUs and the Oktoberfest having 20 to 30 IBUs. The color is virtually identical as well, in the ranges of 7 to 14 SRM. Regardless, each are amber in color, each display toasted malt aromas and flavors from the use of Vienna and Munich malt, and each has a delicate hoppiness finishing malt accentuated.

These beers are usually presented in three fashions: Oktoberfest (Spaten Oktoberfest: light amber, dry maltiness, moderate hoppiness), Marzen (Paulaner Oktoberfest Marzen: darker amber, subdued hoppiness, lightly sweet finish), and Mexican Vienna (Negra Modelo: medium to dark amber, very light hops, dry maltiness).

To brew either a Vienna or Oktoberfest, the key is the malt. A good quality pilsner malt should be the base with a hefty base of Vienna and/or Munich malt. Vienna and Munich malt can be used as the entire malt bill (they are base malts – they have enough enzymatic activity to convert their own starches) but the maltiness may be overwhelming for the style. Additionally, malt extract is available to brew these styles as well; it is usually sold as a "Munich Blend". Crystal malt and/or CaraPils should be used as well to compliment the maltiness from the Vienna and Munich and add mouthfeel and head retention to the beer.

The traditional method to get the full malty character of a Vienna or Oktoberfest is to perform a double decoction mash. More
(Continued on Page 8)

Beer of the Month

Calendar



January 16th, 2004

Porter & Stout



Febrewary 20th, 2004

Barleywine & Holiday



March 19th, 2004

Belgian & Fruit Beers



April 16th, 2004

Brown, Old & Scotch



May 21st, 2004

Bock



June 18th, 2004

Wheat Beers



July 16th, 2004

Pilsner & Kolsch



August 20th, 2004

Pale Ale & Bitter



September 17th, 2004

Oktoberfest / Marzen



October 17th - 19th

Dixie Cup XX



November 21st

India Pale Ale



December 14th

Homebrewer's Xmas Party

Foam Ranger Events**September**

September 19
September Meeting
DeFalco's

September 25-27
G.A.B.F.
Denver, CO

October

October 4
Dixie Cup Check-in
Saint Arnold

October 8
BJCP Exam
DeFalco's

October 11
Dixie Cup Check-in
Saint Arnold

October 12
Dixie Cup Judging
Saint Arnold

October 14
Dixie Cup Judging
Saint Arnold

October 16
Dixie Cup Reception
The Orange Show

October 17-18
Dixie Cup XX
Holiday Inn, SW Fwy.

November

November 2
First Sunday
Somewhere

November 11
Brew-in by Someone
DeFalco's

Jimmy Out Dodging the Ducks...

By Was Waz, Jimmy Paige

up. It was one of my favorites.

After reading the February/March 2003 issue of the Southwest Brew News, featuring an article on The Dodging Duck Brewhaus by Bev Blackwood with tantalizing photos of Mr. Excitement and Carolyn having fun drinking at the bar, I knew I had to try the place out. So naturally I called Bev for info and directions.

With his help, we arrived at the pub with no problems except for a longer than expected drive. The pub is located in Boerne, Texas, about 45 miles west of New Braunfels. However, it was well worth the trip. The newer surfaced roads roll through the Texas hill country and are well marked. From New Braunfels, just take Highway 46 and the pub is right on Highway 46 at 402 River Road, Boerne, TX 78006. They have a telephone 830-248-DUCK, and web site: www.dodgingduck.com if you should need to reach them.

We met pub owner Keith Moore and his wife and spent the afternoon with brewer Ray Mittedorf trying all his beers and touring the brewery. You may remember Ray from the old Houston Brewery, or had seen him at a Dixie Cup.

The brewery uses a copper steam jacketed 10 barrel system with stainless fermenters and stainless horizontal serving tanks. Ray claims he can squeeze out almost every ounce of beer from the serving tanks with hardly any loss. While we were there we tried all of the house beers. One great thing about this brewpub is that they serve only their own beers. They also have a long wine list to choose from if your guests are so inclined. The comfortable bar area now features framed awards the beers have received from the 2003 World Beer Championships with Gold Medals for the ESB and Espresso Stout; with Silvers for their Porter, Oktoberfest and IPA.

We started with the PILS, and it made us soon forget about the long drive. A 1.050 ish starting gravity, finishing around 1.014, was lagered for 8 weeks. The aroma was Saaz, with more Saaz and Hallertau hops for bittering. This beer had a great balance with layers of malt complexity and hops to back it

Next came the big and malty ESB, served on nitrogen gas. Ray reported this had a 1.060 starting gravity and I had no reason to doubt him with the beer's caramel and hoppy nose, creamy chewy mouthfeel and dry finish.

The Dunkel Duck followed. The name of this beer was misleading as I compared it more to a brown porter than a German lagered dunkel. Ray confirmed it was an ale but it was oh so smooth with a malt composition consisting of two row and caramunich, roasted barley, and caramel malts. It had a complex malt flavor with just the right amount of hops to balance the toasty, lightly roasty maltiness. If I had to pick a beer to drink the rest of the day, this was the one.

But we had bigger shoes to fill this afternoon. One of reasons we had made the trek here was to try the IPA Bev had been told about, the 73 ibu IPA. It was impressive, a 1.066 hop monster that utilized 4 different hop additions of Horizon for bittering and flavor with 2 more additions of Cascades later in the boil. My nephew from Austin, who had joined me for the trip, claimed he had arrived at beer nirvana with this brew. To further educate our palates on the IPA, we ended up leaving with 2 half gallon growlers for further study!

Last, we pushed the envelope even further with the barleywine. My notes indicated this beer had around a 1.098 original gravity but I might now be mistaken, as I was feeling pretty good by the time I had this brew. This one seemed to have aspects of an American style barleywine with its hoppiness but still like an English version with a slight diacetyl flavor. If you were looking for a dessert beer this would fit the bill and so we did, enjoying it with the huge serving of homemade tiramisu and chocolate almond toffee from the pub's kitchen. Where was Fred Eckhardt when you needed him for this pairing?

After all the great beer, we had worked up an appetite. Ah, choices, choices, choices... so many wonderful items to choose from off the menu. We decided on the beef tenderloin medallions with wild rice, avocado butter and delicious chimichuri sauce. Accompanied by Hill country sausages with sauerkraut, jumbo soft pretzel, 2 mustards and big hunk
(Continued on Page 10)

Austin Pub Crawl!

A small but intrepid band of Foam Rangers invaded Austin with the goal of drinking the city dry. Apparently Mike Heniff almost managed to do that, before they took his beer away. Join them, won't you? Photos by David Capolorello & Sandy West



Worshipping at the alter of beer bellies.



Waiting for the beer shoppers to return.



They're so cute when they're sleeping.



Fuck you guys, I got MY beer!



The bus guy DID say he was coming back, right Kuyler?



What's Sandy doing with my bloody camera now?



Hi, Mike's not home right now...



The back of the bus post-crawl party / rest period.

Brewers Assistance Program

Need help brewing?

Contact one of the following Foam Ranger members:

Bev Blackwood
713.432.1248 (H)
713.927.4832 (C)
Before 11:00 p.m.

Kuyler Doyle
713.523.8379 (H)
832.566.1197 (C)
Before 10:00 p.m.

Mike Heniff
281.489.3762 (H)
281.474.1537 (W)
Before 9:00 p.m.

Joe Lindsey
409.925.4664 (H)
409.763.2366 (W)
Joe Never Sleeps

Jimmy Paige
281.894.0307 (H)
832.576.6191 (C)
Before 10:00 p.m.

Ron Solis
281.324.7157 (H)
Before 9:30 p.m.

Jim Youngmeyer
713.667.0455 (H)
713.267.5108 (W)
Before 9:30 p.m.

Please respect their stated time preferences when calling!

DeFalco's
713.668.9440
Business Hours only

Foam Ranger Foto Pages!



You know, Kari's not here yet and I DID win you in the raffle... So what do you say?



What do I see? I see a dead photographer if he doesn't quit trying to take our picture!



Any pitcher is a good pitcher when it's full of beer.



Sean Lamb prepares to perform the immortal Simpsons Opener Concerto in C major

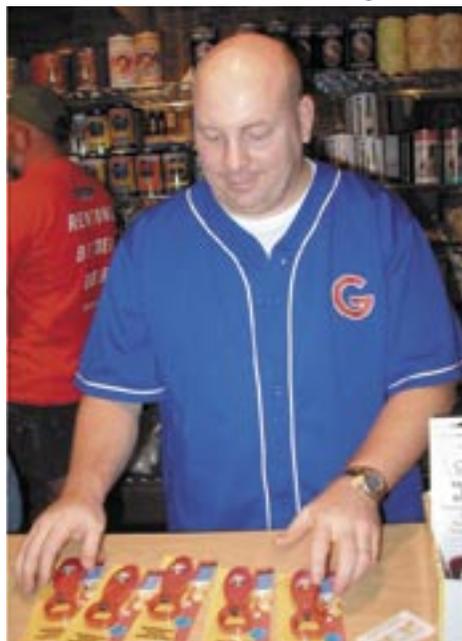


No, I don't think that's how Carmen Miranda got her start...

At least one member is excited about the beer of the month...



Good to the last drop!



When Scott's Away, it's time for the ultimate MEGA-RAFFLE!



Our first BIG Winner...



Colby likes his prize!



Call him Mr. Moonshine!



Mmm, Stainless...



That's a kettle, not a tun!



We have another Winner!



Everything MUST go!



First Lars, now J.D.



Kari's going to be pissed.



**Woooooo!
Lookit me!
I'm a big ol'
Flyin' Dog!**

**Sean Lamb
demonstrates
how to use a
Koozie as
weapon...**



Foam Rangers Foto Pages!

Join the Foam Rangers E-mail Lists!

By Dave Cato
List owner

In all the examples that follow, LISTNAME is one of: *foam-rangers*, *foam-rangers-announce*, or *houston-homebrewers*.

To subscribe to one (or more) of these lists, send the single line: "subscribe LISTNAME" in the body of a message, in plain text (make sure the message is not sent in HTML or RTF format) to:

majordomo@crunchyfrog.net

You should receive a reply which will describe the process for completing the subscription, by sending another message to: majordomo@crunchyfrog.net with the single line:

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Oktoberfest & Marzen (from Page 3)

of this process was covered in my May – Bock brewsletter article. For those lazy brewers that don't like to decoct (such as myself), melanoidin malt is available to provide some of the flavor that you typically get from decoction mashing. Fix in his VMO book, states that he found very little flavor difference between decoction and infusion mashing for this style. Regardless, mashes utilizing pilsner malts benefit from a protein rest at 135 to 138 F if you desire clarity (although lagering usually helps quite a bit here as well). A low temperature saccharification rest at 152 F should be used for the drier Oktoberfest and Vienna while a higher temperature, such as 154 to 156 F should be used for the sweeter Marzen.

The hop schedule is pretty simple for this style of beer. Noble varieties of hops should be used throughout. German Perle and Hallertauer Tradition are good options for bittering since they are relatively neutral and usually have a decent alpha acid percentage. For aroma and flavoring, the additions are usually small and are of a noble variety such as Hallertauer Hershbrucker or German Spalt.

Since these are lager styles, a lager yeast and cold fermentation schedule is a necessity. The Wyeast 2206 Bavarian Lager yeast is the standard for brewing clean German lagers; these styles are no exception. White Labs WLP830 German Lager yeast is a good substitute (it is probably the same yeast!). A new yeast is available from White Labs: German Bock Lager WLP833 which is reportedly from Ayinger who makes a spectacular Oktoberfest.

To properly ferment a lager, the lager yeast should be pitched warm at 70 F. (Lager yeast can be pitched at fermentation temperature but the lag time will be quite a bit longer. At the first sign of fermentation, begin lowering the temperature 1 F

per hour to 50 – 55 F. Ferment in the primary for two weeks. Some lager yeasts do not require a diacetyl rest. If you need to conduct a diacetyl rest (I would suggest to do so, regardless), raise the temperature for the last two days of the primary fermentation to 70 F. For the secondary fermentation, lower the temperature 2 – 4 F per day until in the 34 – 38 F range and hold for 2 – 3 weeks. Bottle or keg, either naturally or force carbonate (preferably force carbonate since there will be very little yeast left after the secondary fermentation – add some yeast at bottling if you are going to naturally carbonate). After the beer is carbonated, store at refrigerator temperature for a few weeks to a few months before serving.

Marzen

by Mike Heniff

OG: 1.065
IBU: 35

Volume: 5 gallons

Malts (mash at 155 F)

German Pilsner	9 lb
German Vienna	2 lb
German Munich	3 lb
German Light Crystal	0.5 lb
German CaraPils	0.3 lb

Hops

German Perle	1.5 oz at 60 min
Hallertauer Hershbrucker	0.50 oz at 10 min
Hallertauer Hershbrucker	0.25 oz at 0 min

Yeast (ferment at 52 F)

White Labs WLP830 German Lager yeast

For an extract version:

Substitute 8.6 pounds of Munich blend LME for the Pilsner, Vienna, and Munich malts. Steep the Crystal and CaraPils at 160 F for 30 minutes.

This Month in Foam Ranger History



By Sean Lamb, Club Historian (Sorta)

20 Years Ago...

In The Brewsletter: Scott Birdwell

gives his 13 points for brewers to follow for better extract-based homebrews. Larry Bristol recounts the "First Annual" club pub crawl in June in an article entitled "The Defenestration of Noggin's". The date for the 1st Club Competition is set for November 6th at Munchies' Cafe.

At The Club Meeting:

Held at DeFalco's on Morningside on Sept. 15th.

Other Events:

A club brew-in was held at Larry Bristol's house.

15 Years Ago...

In The Brewsletter:

Grand Wazoo Don Wilson still refuses to write anything for the Brewsletter. Installment 3 of Brad Kraus' "Beer & Loathing in Kansas City" series about the 1988 Homebrewers Alliance Conference appears. Recipes for the beers brewed at the club brew-in at Scott Birdwell's were published. Dr. Strangebrew gives insight on how beer will be judged at the upcoming Dixie Cup.

At The Club Meeting:

Held at the Red Lion Inn on Main Street on Sept. 16th. Due to BOTM being limited to beers available from the Red Lion beer menu, there were no Oktoberfests available for sampling. Harold Doty provided some homebrew for sampling.

Other Events:

A club brew-in was held at Scott Birdwell's house to prepare for the Dixie Cup. 6 batches were brewed.

10 Years Ago...

In the Brewsletter:

Grand Wazoo Andy Thomas begs for help with the Dixie Cup. Waning interest by editor Sean Markham leads to a thin issue.

At the Club Meeting:

Steve Moore opened his house for the monthly meeting. BOTM was Oktoberfest/Vienna. Paulaner Ofest, Wurzbürger Hofbrau, Spaten Ofest, Hacker-Pschoor Ofest and Sam Adams Ofest were served. Steve Daniel introduced Hugh Lomas, Mission Commander of the Bay Area Mashtronauts, who provided information on the new club and their activities. Tom Witaneck informed all that the Beers Across America was no longer shipping to Texas due to decree of the TABC.

Other Events:

A Foam Rangers only competition was held on September 19th as a warm-up for the Dixie Cup. Winners were: AMBER BEERS: 1st- Ken Weller, IPA; 2nd Bruce Houff and Roselie Averby, Oktoberfest; 3rd Jim Harper, Light Ale. DARK BEERS: 1st Leroy Gibbins and Chris Todd, Continental Dark; 2nd Autumn Moore and Sally Thomas, Trad. Porter; 3rd Jim Harper, E. Coast Porter. LIGHT BEERS, UNUSUAL BEERS & MEADS: 1st Leroy Gibbins & Mike Knutsen, Cont. Pilsner; 1st Donna Case, Mead; 2nd Leroy Gibbins & Mike Knutsen, Mead. Much preparation for the upcoming Dixie Cup.

5 Years Ago...

In the Brewsletter:

Grand Wazoo Steve Capo rants about the Foam Rangers working together to make the upcoming Dixie Cup a success. He cites the Teletubbies as our example of pitching in together to overcome adversity. "English" Dave Capolarello uses the word "drat" in his account of his visit to the Great British Beer Festival of 1998.

At the Club Meeting:

Held at the "Ice House" on the roof of the Village Brewery/Orchid Lounge. Beer of the Month was Oktoberfest. Uncle Otto's Oktoberfest Marzen Lager from the Portland Brewing Co.; Saint Arnold Oktoberfest; Ayinger Oktober Fest Marzen; Spaten Oktoberfest Ur-Marzen; Paulaner Oktoberfest Marzen and Hacker-Pschorr Original Oktoberfest were served. Much Dixie Cup business was discussed. After the meeting people retired to the Village Brewery Bar or the Bank Draft for their hop fixes.

Other Events:

Plenty of preparation for the Dixie Cup.



**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>

3822 FAIRWAY PARK DRIVE HOUSTON, TEXAS 77062 713-681-9464
FAX 713-681-9464

Out of the Wazoo (from Page 1)

well all year in the competitions, it would be bad to lose our own Dixie Cup. As always, bring whatever beers you have to the meeting to ask around what would be the best category to enter your beer into. New to competing in the Dixie Cup? Don't forget about our "first time entrants" category that puts your beer against others in the same boat and might be better than going against the heavy hitters who dominate certain categories.

Although we need all entries possible, just entering your tasty homebrews is not enough. As it is customary to bring out in this particular column, "it takes a village" to pull off the Dixie Cup. The burden of the responsibility is huge and it cannot land on the shoulders of a select few. Mike Heniff and all the key contributors have put in their time to get the organization done, but now it's time for everyone to pitch in to make it go smoothly. At the next meeting, Mike will be passing around sign-up sheets for several Dixie Cup activities including helping with beer check-in, judging and stewarding, working the registration desk, bringing something tasty to the potluck, or supplying homebrew for the hospitality area. We really need everyone's help in some form or other, so make plans on how you would like to help out.

While we're on the topic of helping out, the Dixie Cup is a great time to jump into the judging arena if you've been sitting on the fence until now. We'll have plenty of beers that need to be judged and we have a good amount of experienced judges about who can lead the way through a session. We have a record number of people signed up to take the BJCP exam on October 8th. Judging for the Dixie Cup will be a great way to start collecting points after the exam. Even if you're not in BJCP, Secondary Mike Heniff has supplied enough quality beers throughout the year that everyone should know what the good beers of a style taste like.

Other than last minute Dixie

Ice Bock (from Page 1)

be straight-up boo-ya! They got the nationwide thing goin' and we should be a member of they posse. I.P.A., he be all in my face about Grand Master Charlie P, how the brutha can't be trusted, how the brutha be blowin all the AHA member's Benjamins on bitches. You think a man with that much back hair be buckwildin wit da hoochie, my man? The dude wit flex be Gatza and he be makin' ends for the homebrew bruthas. I.P.A. be wack and playin' hisself! Jive ass don't brew nohow and always be slappin' skins with that coochie he done scored. Damn, what th' point of having fly tools if you don't use 'em? All I.P.A. want to do is wreck and flex about how Charlie P. be the AHA Man and The Man be putting da brewaz down. Shit, they be representin for the bruthas and word is bond on dat! One love, many beers, I'm 5000.



Scott Birdwell and Peter Caddoo proudly display their Foam Ranger tattoos at last year's Dixie Cup

Cup preparation, September brings us cooler weather and at our next meeting Mike will highlight amber and dark German lagers. We should have a good amount of good malty beverages for the night. Make sure you come so you can try Rogue's newest experiment "Skullsplitter" which is an Imperial Schwarzbier! Keep brewing until then!

his colapsabo brew hooptie , but here he come again talkin up Chuck P. and da whack ass AHA. Shit dog. I'as winnin da damn Dixie Cup while he was Drinkin Corona with a damn lime stuffed on up inside da bottle. Aight. I be drive'n da lowdown funky-fresh Brewmonkey 1200, da ultimate brew swerver an I'm still bout it while he done sold out to da AHA and da damn AHA Liaison Sucka Program. Do I gots ta spell it out fo ya? He be Chuck P's beeee-yotch. Ain't nuthin changed. Chuck P. still be write'n da same damn column in every Zymurgy and then put'n a GTA on da brewaz to pick up his cheddar an' snaps. Dey just don be dis'n da Rangaz an' da Dixie Cup no mo 'cause dey know da H-Town crew can put a Lee Van Cleef on da Boulda Boys 24-7. Bruthaz, we got's to keep it FUBU. When Bock 'n da AHA be axe'n to tax us we gots to just deal with it an' give 'em da gasface. Peace out.

The Dixie Cup is Featured in Brew Your Own

The Dixie Cup was featured in the homebrewing magazine Brew Your Own. A short article gave a brief history of the event, mentioned some of the humorous beer styles that have been featured and had several photos featuring Foam Rangers, Fred Eckhardt and others at the festivities. Look for another feature in an upcoming edition featuring the novelty beers of the past few Dixie Cups, complete with award winning recipes.

Dodging Duck (from Page 4)

of cheddar cheese. Is this making you hungry right now? You'll just have to try it for yourselves.

We were totally impressed with the food and beers here. The Dodging Duck might arguably be the best brewpub in Texas right now. We will be back real soon as we still wanted to try the cedar plank grilled Norwegian salmon, among other food items, and Ray's award winning espresso stout that was not available this trip. to come into their own.

Foam Ranger Competition Corner



**By
B'ev
Bl'ckwood
Was
Competition
Coordinator**

The days of the Dixie Cup are upon us again! It is a time for glory and honor

among us, a time to sing the songs of our fore-brewers and enjoy the lamentations of our enemies! Truly we have gone forth and brought honor to our club, and as the days of the annual Gulf Coast Circuit dwindle to a precious few, we yet find ourselves still within reach of our enemies.

Do we tolerate this? NO! Do we accept defeat if they arrive in force? NO! We will battle them with every bottle of homebrew and will fight for the glory of our club! We fight with honor, though. We judge with fairness, we score with impartiality and we kick their asses with quality!

This year we approach the Dixie Cup locked in heated battle. Yes, we hold the coveted C-Cup, yes, we have been awarded many MCAB qualifications, but there remains glory to be earned! We must enter, we must judge, we must prevail! The weeks ahead are fraught with effort, toil and happily, beer. We will sing the songs of the coveted Dixie Cup, of the legends of Cato the Elder, the Redneck and others who have gone before! With such resolve, we cannot do less than triumph! If you will forgive the presumption, It will be a good day to judge!

Speaking of judging, if you are not sure of a category to enter your beer, we will be holding a judging session before the Dixie Cup deadline, so be alert for the opportunity to have your beers evaluated. (Expect it in the last weeks of September or the first few days of October, just before the deadline.)

Rangers were judged recently in the far plains of Lubbock and

our staunch allies of the KGB returned to us our winnings, thanks to their Minister of War, Wes Powell.

Mike Heniff once again brought glory to the Rangers winning ribbons in many difficult categories. Mike's beers fought with honor, coming home with second place honors in Strong Golden, Saison, and Imperial Stout and a third place in Dunkelweizen.

I fought with honor as well, returning with third place honors in Oktoberfest, Strong Scotch Ale, India Pale Ale and Dry Stout. A second place in Schwartzbier and a pair of first place ribbons in Altbier and India Pale Ale. The I.P.A. also fought nobly, taking third place in Best of Show.

Looking ahead, beyond our glorious competition, there lies ahead the last of the Masters Championship of Amateur Brewing competitions, the Happy Holidays Homebrew

Competition, which is scheduled to take place in early December. There is glory yet to be won for yourselves and for the Foam Rangers! Expect to see notification of a Pack & Ship party in mid-November.

Glory awaits! There is much to do, there will be much to judge, but we are warrior brewers and well suited to the battles ahead! Bottle your fiercest beers, the finest that you can brew and enter them early, enter them often for the pride and honor of the Foam Rangers!

It is a good day to brew! Qapla!



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Houston, Texas**

Brewsletter office
8715 Stella Link
Houston, Texas 77025



September Meeting:

**September 19th
@ DeFalco's 8 pm**

Don't forget your
Dixie Cup reservations!

I want to be somebody!
Sign me up to become a member of the Foam Rangers

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Membership Fees: (per year) \$20.00 Individual / \$30.00 Family

Paid between December 1 and December 31	\$18.00 / \$27.00 (Pay early and save!)
Paid between January 1 & March 31	\$20.00 / \$30.00
Paid between April 1 & June 30	\$17.50 / \$26.25
Paid between July 1 & September 30	\$15.00 / \$22.50
Paid between October 1 & November 30	\$20.00 / \$30.00 (Includes the next year!)

Please make checks payable to: The Foam Rangers

Bring this form (and your payment) to the next club meeting, drop it off at DeFalco's or send it to:
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