



# THE FOAM RANGERS Newsletter Urquell

Jumbo Dixie Cup Hangover Edition!

November 2003 - Volume 23 - Issue 10

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## November Meeting:

Friday,  
November 21  
8:00 p.m.  
at DeFalco's!

## Homebrewers Suffer Massive Post-Dixie Cup Hangovers

By  
Steve Moore

Some attendees at the 2003 Dixie Cup suffered disagreeable physical effects, perhaps due to the heavy consumption of Alcohol. Dr. A. Minocha, Professor of Medicine and Director, Division of Digestive Diseases at the University of Mississippi Medical Center in Jackson, MS, noted, "Although there is no precise scientific definition, we all know it when we have it. In general, an alcohol hangover involves two or more the following symptoms: headache, nausea, diarrhea, lack of appetite,

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Foam Ranger Andrew Sheridan expresses his feelings on awakening the "morning after" Dixie Cup.

## Out of the Wazoo

By  
Kuyler Doyle, Grand Wazoo



Another Dixie Cup has come to an end. Billed as the largest homebrew luau ever held, the 20<sup>th</sup> Anniversary of our event didn't disappoint. For the first time in the history of the event, we exceeded the 1000 entry mark, maintaining our designation of largest single site homebrew competition. We received the best ales, lagers, ciders, and meads from brewers all across North America. With over 300 of these entries, the Foam Rangers defended the Cup from all of our friendly Gulf Coast and Houston-area rivals. Not only that, our points from the competition were enough to boost us into 1<sup>st</sup> place for the Gulf Coast Homebrew

Club of the Year for the 2<sup>nd</sup> year running. The post-ceremony celebration continued into the wee hours and we were even graced by the presence of the HPD who accompanied us on our room crawl. All of the Foam Rangers should be very proud of the great show we put on for the event and in the competition!

Of course, there were many people who contributed to the success of this huge event. Huge kudos must go out to Secondary Mike Heniff for an outstanding job of organizing the whole shebang. I believe this was the most smooth the event has gone since I've been involved. I think the club participation was the highest it's ever been. I've got to commend Mike for keeping up communication with all the right people to get everything done properly and for paying attention to details. Mike wisely started planning this well in advance to reduce the stress load in the final hours. I

(Continued on Page 14)

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**Your Brewsletter Needs YOU!**  
 The Brewsletter Urquell depends on the hard work and dedication of the club members to thrive and survive! We need people who have writing ability (note I didn't say "talent") and a sense of design to keep this Brewsletter among the most innovative and amusing in the country. Why be normal? Live with a monthly deadline, plead for material and abuse people in print!

Volunteer to be Brewsletter Editor!

## Dixie Cup Minutes



**By David**  
**Capolarello,**  
**Scrivener**

75 loaves of French bread, 5,000 plastic cups, 8,000,000 pencils, boxes of plastic pitchers and judging table paraphernalia - was I gathering supplies for the war in Iraq?

Nay, avid readers, these were just a few of the many things sitting shotgun in the back of my trusty VW waiting to be transported to various judging venues. Obviously, there was no meeting for October because of the Dixie Cup. So I thought I would regale you with the experiences that I had acting as Head Steward. After the planning meetings, which did not seem to be too taxing, I was looking forward to an easy time at the 20th annual Drunk-Fest. Oops, I mean greatest homebrew contest in the country. In the days leading up to the actual event, I had to figure out how much bread the judges would consume and then order it, buy the several water pitchers that were missing and make sure there were plenty of cups for judging, plus other judging materials such as pens, pencils etc. But easily the most important task had to be making sure that the 3000 bottles of homebrew that were beginning to pile up in the Saint Arnold's Brewery cold room got into their proper boxes by category. Thankfully the job went very smoothly because of the incredible forethought by Sean Lamb and Mike Heniff et al. that went into this year's event. Of course Head Stewards can't take all the credit, as there were plenty of willing hands ready to help out. The guys that came to the brewery and sorted through the entries are the unsung heroes of every Dixie cup!

So far, so good was the mantra on the first day of judging, which was done on Sunday afternoon of the weekend before the actual Dixie cup weekend. All of the tables were filled with judges and stewards and everything seemed to be going very smoothly, in fact too smoothly! Where were the expletives, where were the individuals ranting and raving about how badly things were going? It was strangely quiet, although a very welcome quiet. Tuesday evening

rolled around and again the tables were filled with judges and stewards quietly going about their business. Was this going to be the most boring Dixie cup ever?

Suffice to say the eventful stuff happened and we still had the smoothest Dcup in the 6 years I have attended. The speakers were good, especially Greg Koch, from Stone brewing. Mostly because of the extras (his beer!) that got handed out during his diatribe. Steve Moore seemed to like the sheep presented to him by Birdwell, but Greg did not appreciate it when the inflatable ruminant was being foisted upon him! Check out the pictures elsewhere. I am sure there will be a couple depicting this embarrassing little scene. The only glitch seemed to come on Friday night for the Potluck dinner, when the stony stares of hotel management bore through us while we ate. I dunno the actual cause of their discontent, and really don't care to know, but we didn't cause too much of a ruckus and it wasn't even late for cryin' out loud. Must be illegal to have fun anymore. The Best of Show on Saturday afternoon went pretty well and I enjoyed hearing the vast knowledge of the judges as I had the honour of stewarding BOS. Then the debauchery of the award ceremony got underway and the cask of St. Arnolds was tapped (at last). Pity it got shook up in the move from the trailer and ended up a bit murky. I drank as much as I could anyway!

Raffle time was way too uneventful for me as I did not win a solitary thing, darn it. I just didn't understand - I usually win something!! Then after wrapping up it was off to the hospitality suite for more fun, although I later heard the icy management got miffed with us again because of a little noise. OK, a lot of noise and the whole party played musical rooms in order to stay one step ahead of an early night! But all in all we had a great time and I am looking forward to next year's soiree... anyone know of a hotel with no management.....?

## Erratum

The Brewletter mistakenly reported that Karel Chaloupka managed to keep himself from having sexual relations with "Dolly the Love Ewe" during the Dixie Cup. The Brewsletter regrets the error. So does Dolly, for that matter.

# Beer of the Month - India Pale Ale



**By Mike Heniff,  
Secondary Fermenter**

Here is the second part of the bitter and pale ale story.

Before the early 1700's all malts were kilned with wood or straw, sometimes with direct heat. This usually resulted in a darker base malt than is available today (similar

to brown malt) and darker beers that were sometimes smoky. Although there is evidence that in the 1600's some malts were pale and kilns that provided indirect heat were being used (no contact between the smoke and malt), but their popularity did not increase until during the 18<sup>th</sup> century.

The Industrial Revolution in the 18<sup>th</sup> century provided brewers and maltsters with many advances that helped foster the evolution of the pale ale style. The Industrial Revolution gave rise to better fuels for kilning (coal and coke) and better materials to construct kilns and mash tuns (steel). But, coal and coke were heavily taxed in the early 18<sup>th</sup> century so pale beers were usually only available to the wealthy.

In the late 18<sup>th</sup> century, England colonized India. At that point in time, strong trade between England and India had begun. But, India was self sufficient and the ships bringing spices, silks, and jewels to England often returned to India empty. This caused shipping prices for the return trip to India to be extremely low.

In addition, the British had many troops in India; since little or no beer was brewed in India, the troops longed for the beer of their homeland. George Hogsdon of London realized this great business opportunity and began shipping beer to India. To keep his position at the top, Hogsdon developed a beer specifically for the trade with India, both for marketing and spoilage reasons. Hogsdon's India ale was more highly hopped and bitter than the standard ale and was more attenuated (at a reported 1.070 OG). The natural preservatives in the hops and the lower

residual sugar in the beer both reduced the spoilage of the beer during the long, hot journey (before the Suez Canal was dug, ships would have to travel south around the continent of Africa to get to India).

In Northern England, brewers in Burton-upon-Trent had been brewing strong ales and exporting them to Russia and the Baltic region (imperial stouts and porters) since the 1700's. In the The Napoleonic wars prevented shipping to the Baltic region in the early 1800's, therefore the Burton brewers looked to India as an alternate. At this time, Hogsdon's India ale was beer of choice in India. The new influx of the dark Burton beers could not compete with the lighter India ales. The Burton brewers developed a lighter beer to compete with Hogsdon's in India, the Burton IPA's had been born.

This India ale was becoming popular in the homeland as well. In the mid 1800's, many economical, social, and technological factors created a boom in beer consumption in the height of the Industrial Revolution (including railroad for cheap transportation, disposable income from high paying industrial jobs, glass for bottling and beer glasses – light, clear beer looked better). Brewers in other parts of the England followed suit. But, the Burton water had much more sulfate and carbonate than most other regions in England. This high sulfate and carbonate level allowed the hop level to be high without being harsh. Therefore, as the brewers in other parts of England brewed this popular pale style, they needed to reduce the hop level to produce a pleasant beer.

The wide-spread growth and commercialization of pale ale brewers along with a changing taste of the public lead towards the popularity of a weaker, less hoppy pale ale in the late 1800's. Additionally in 1880, royalty changed the taxation system on beer, called The Free Mash Tun Act. This changed the taxation from the raw materials (hops and malt) to wort original gravity (with all beers higher than 1.057 being taxed at higher rates).

**(Continued on Page 12)**

## 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 15th - 16th, 2004

**Dixie Cup XXI**



November 21st

**India Pale Ale**



December 14th

**Homebrewer's Xmas Party**

**Foam Ranger Events****November**

**November 21**  
November Meeting  
*DeFalco's*

**December**

**December 7**  
First Sunday  
*Alamo Draft House*

**December 13**  
Brew-in by George West  
*DeFalco's*

**December 14**  
Homebrewer's  
Christmas Party  
*Saint Arnold*  
Noon - 4:00 p.m.

**January 2004**

**January 4**  
First Sunday  
*Two Rows*

**January 10**  
Brew-in by Someone  
*DeFalco's*

**January 15 (Maybe)**  
Pack & Ship - Boston  
*DeFalco's*

**January 16**  
January Meeting  
*DeFalco's*

**February 2004**

**February 1**  
First Sunday  
*The Gingerman*

**February 14**  
Brew-in by Someone  
*DeFalco's*

**The Dixie Cup Got Lei'd – Dixie Cup XX**

*By Mike Heniff,  
Secondary Fermenter*

Congratulations, we did it! We kept the Dixie Cup AND the Gulf Coast Homebrew Club of the year! The Foam Rangers are certainly a homebrewing force to be reckoned with! The club had a ton of entries – 325 to be specific. We had 4 brewers with over 25 entries each and a total of 10 brewers with over 10 entries each. Good job by all that entered – we kept our trophy in our home for another year (not to mention keeping from being defamed by rival clubs!). Congratulations, to all that won; to all of the brewers that didn't win, keep at it – keep brewing and entering and the medals will come!

All of the rest of the big trophies were kept in the area as well: Best of Show Beer went to Jim Johnson and John Schmaltz of the Bay Area Mashtronauts for their North German Pilsner, Best of Show Mead went to the Foam Rangers own Leroy Gibbins for his Varietal Mead and the Templeton Award went to none other than me. The First Time Entrant award went to Rene Gaudet of the KGB for his Oatmeal Stout and the Beer that Gets you Lei'd went ironically to me for my peach saison (my wife didn't really care for it).

In all, we had 1,013 total entries from 44 clubs and 208 brewers with 20 states and one Canadian province represented.

But we had our fun too! On Thursday, the reception was a big hit at the Orange Show. In addition to the awesome venue, the band was great, and the beer ruled! A ton of great homebrew was consumed (lead by the first floated keg - Joe Lindsey's Steamer) as well as Saint Arnold Amber and BJ's Piranha Pale Ale.

Friday started with business: judging. In the afternoon a monster of a potluck was had; the potluck was spectacular – tons of great meat and sides – homebrewers sure do make great cooks. After the hotel rushed us off of the potluck, we had a "light-speed" raffle and a monumental Fred Tasting – "The Best of Fred" with the first appearance of Fred favorites: Sake and Sushi.

On Saturday morning, we had what seems

to be a new Dixie Cup tradition – the pre 9 AM Barleywine tasting. We only had two on tap as my memory serves me – Sierra Nevada Bigfoot and Sean Lamb's award winning barleywine (we floated the Anchor Old Foghorn the night before!). I'm sure the selection will be better next year! The mill-conference on Saturday had a great variety of speakers: a technical presentation by Cargill's Ron Ryan, a historical presentation by award winning writer and brewer Gregg Smith, and presentations by brewers with beer Brad Farbstein from Real Ale and Greg Koch from Stone Brewing (with "Dolly", if you don't know – don't ask).

After the Saturday judging session, the pub crawl hit the best local spots. Once again, the pub crawl claimed a casualty of one of the Sly Bastards. The "monster" raffle was a big hit; thanks to CR Goodman and a ton of other sponsors – please patronize these businesses – look for the list in the program

Last but certainly not least, we had a ton of volunteers help pull off this monumental event. Many thanks go out to all of you. The coordinators were: Head Judge Sean Lamb, Head Steward English Dave Capolarello, Reception Coordinator Scott Birdwell, Potluck Coordinator Kuyler Doyle, T-Shirts by Bev Blackwood, Programs by Eric Wooten and Benny Dacres with help from Cliff Peery, Website and mailer by Dave Cato, Awards by Jimmy Paige, Fred Tasting Coordinators Ed Moore and Jaime MacKeen, Check-in Coordinator Joe Lindsey, Give-away beer by Jeff Reilly, Decoration Coordinator Carolyn Sackett, Sorting hosts Brock Wagner and Jesse Torres of Saint Arnold Brewing, Trailers by Larry Mayhew and Tom Witaneck, Landry and Ray at Defalco's for entry handling (not to mention Ken at Brew Stop and Jay at The Empty Stein), and last but not least Reception Beer Getter and Greg Koch Contactor Andrew Sheridan. Lastly, I sincerely apologize if I missed anyone.

But, the competition is not over. The Bluebonnet Brew-off is just around the corner (March 19-20, 2004 with due dates as early as late February 2004) so we can't slack off in our brewing. The Bluebonnet steins are the absolute best glassware (or ceramic-ware) that you will ever win – a great target to shoot for.

# September Meeting!



Touch my Red Seal and you're a dead man.



Ever hear how spouses start to look like each other as time goes on?



Mike takes time from his busy Dixie Cup schedule to fulfill his Secondary role.



Crappy taste in clothing, excellent taste in which beer to steal.



Wot do you mean, Bev wants minutes from THIS meeting?

So Charles... Is that my raffle prize or are you just happy to see me?



## 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*

# Dixie Cup Foto Pages!



1006, 1007, 1009, 1010, 1011, 1012, 1013! Hmm...  
Wasn't I supposed to sort these somehow?



The Dixie Cup Data Slaves, hard at work for YOU!



A little to the right.. More... More...  
Ow! Not ON my foot!



I'm trapped in a piece of folk art with lots of homebrew...  
Oh wait... that's a GOOD thing!



Fred gets interrupted while performing his "I'm a little teapot" routine.



Sandy describes George's ONE shortcoming



Jim and Carolyn get into the Aloha spirit...



Some judges take their appearance more seriously than others..



Would you trust either of these guys to run a homebrew club?



Jimmy grills up his famous teriyaki chicken for the potluck. Then it's time for **FRED!**



# Dixie Cup Foto Pages!

# The Winners of DIXIE CUP XX!

PLACE	CAT/SUB	STYLE	NAME	CLUB	BREWER(S)
<b>American Lager (1A, 1B, 1C) - 20 Entries</b>					
1	1C	Classic American Pilsner	<b>Illegally Blonde 2</b>	<b>Bay Area Mashtronauts</b>	<b>James Johnson &amp; John Schmalz</b>
2	1C	Classic American Pilsner	Beer	North Texas Homebrewers Association (NTHBA)	Bill Dubas
3	1A	Light/Standard/Premium	Teton Stone Light	Central Florida Homebrewers	Harlan Plagmann
<b>European Pale Lager (2A, 2B) - 20 Entries</b>					
1	2B	Northern German Pilsner	<b>Illegally Blonde</b>	<b>Bay Area Mashtronauts</b>	<b>James Johnson &amp; John Schmalz</b>
2	2A	Bohemian Pilsner	Pam's Pils	Austin Zealots	Keith S. Bradley
3	2B	Northern German Pilsner	Ya Whol Pils	Shreveport Urban Diastatic Spargers (SUDS)	Bob Carbone
<b>Dortmunder/Helles (2C, 2D) - 20 Entries</b>					
1	2C	Dortmunder Export	Ol' Sol's Dortmunder Exp.	Mystic Krewe of Brew	Craig Sollberger
2	2C	Dortmunder Export		Brew Bayou	Bill Tobler
3	2C	Dortmunder Export	Bayou Export	Redstick Brewmasters	Charlie Milian
<b>Light Ale (3A, 3B, 3C) - 32 Entries</b>					
1	3C	Cream Ale	<b>Creme Her Face Ale</b>	<b>Foam Rangers</b>	<b>Ron Solis</b>
2	3B	American Wheat Ale	Bootee Wheat	Kuykendahl Gran Brewers (KGB)	Brian Ellis
3	3A	Blond Ale	Blonde Before Bald	Bay Area Mashtronauts	Jeff Oberlin
<b>Bitters (4A, 4B) - 26 Entries</b>					
1	4B	Special or Best Bitter	British Bitter #4	High Plains Draughters	Bret Mayden
2	4B	Special or Best Bitter	S&D ESB	Kuykendahl Gran Brewers (KGB)	Scott Teeter
3	4B	Special or Best Bitter	Bark's Bitter	Crescent City Homebrewers	Richard & Carol Rice (Dogear Brewing)
<b>ESB/English Pale Ale (4C) - 19 Entries</b>					
1	4C	Strong Bitter/Eng. Pale Ale		<b>Foam Rangers</b>	<b>Dirk Montgomery</b>
2	4C	Strong Bitter/Eng. Pale Ale	Buffalo Bitter	Independent	Larry Combs
3	4C	Strong Bitter/Eng. Pale Ale	Two-for-one small	Foam Rangers	Rob Kolacny
<b>Scottish Ales (5A, 5B, 5C) - 20 Entries</b>					
1	5C	Export 80/-	<b>Tartanic</b>	<b>North Texas Homebrewers Association (NTHBA)</b>	<b>Jim Layton</b>
2	5C	Export 80/-	Clan Gunn Ale	Hi-Gravity	Scott Wilson
3	5B	Heavy 70/-	Wee Wee	Brew Bayou	Tom Betczynski
<b>American Pale Ale (6A) - 47 Entries</b>					
1	6A	American Pale Ale		<b>Urban Knaves of Grain</b>	<b>Dan Noble</b>
2	6A	American Pale Ale	S&J APA	Kuykendahl Gran Brewers (KGB)	Scott Teeter
3	6A	American Pale Ale	APA 71-001	Foam Rangers	Michael Heniff
<b>Steam Beer/American Amber (6B, 6C) - 35 Entries</b>					
1	6B	American Amber Ale	Ares Amber Ale	Bay Area Mashtronauts	Jeff Oberlin
2	6C	California Common Beer		Foam Rangers	Sean Lamb
3	6C	California Common Beer	California Common	Deja Brew	Jesse Heinsohn & Dawn Heinsohn
<b>India Pale Ale (7A, 7B) - 45 Entries</b>					
1	7A	American Style India Pale Ale	<b>Hair Ball IPA</b>	<b>Bay Area Mashtronauts</b>	<b>Jeff Oberlin</b>
2	7B	English Style India Pale Ale	Bradford's India Pale Ale	Kuykendahl Gran Brewers (KGB)	Dean Doba
3	7A	American Style India Pale Ale	AIPA	Foam Rangers	Jeff Reilly
<b>Kölsch (8A) - 26 Entries</b>					
1	8A	Koelsch-Style Ale	Cadillac Kolsch	Red River Brewers	Richard Dobson
2	8A	Koelsch-Style Ale		Edmonton Homebrewers Guild	Frank Kozemski
3	8A	Koelsch-Style Ale	Kolsch	Independent	Phil Kitkowski
<b>Altbiers (8B, 8C) - 16 Entries</b>					
1	8C	Northern German Altbier	<b>Coonhunters Alt</b>	<b>North Texas Homebrewers Association (NTHBA)</b>	<b>Jim Layton</b>
2	8B	Duesseldorf Altbier	Diamond Alt	Pint & Pummel	Ed Miles
3	8C	Northern German Altbier	Clear Fork Alt	Tarrant County United	Dennis Evans
<b>German Amber Lager (9A, 9B) - 22 Entries</b>					
1	9A	Oktoberfest/Maerzen		<b>Brew Bayou</b>	<b>Bill Tobler</b>
2	9B	Vienna Lager	Festivus #133	Central Florida Homebrewers	Ed Measom
3	9A	Oktoberfest/Maerzen	Oktoberfest	Foam Rangers	Jack Farris
<b>English Brown Ales (10A, 10B, 10C) - 27 Entries</b>					
1	10C	Southern English Brown	<b>South English Brown</b>	<b>Foam Rangers</b>	<b>Ed Moore</b>
2	10A	Mild	Stairway Mild	Foam Rangers	Jimmy Paige
3	10B	Northern English Brown Ale		Tennessee Valley Homebrewers	John Peed
<b>American Brown Ale (10D) - 23 Entries</b>					
1	10D	American Brown Ale	Norm's ABA	Brew Bayou	Norman Tetlow
2	10D	American Brown Ale	Stairway Brown	Foam Rangers	Jimmy Paige
3	10D	American Brown Ale	Murphy Brown	Foam Rangers	Kuyler Doyle
<b>Old Ale (11A) - 19 Entries</b>					
1	11A	Old Ale	<b>Hardly Old Tom</b>	<b>Brew Bayou</b>	<b>Norman Tetlow &amp; Mike Leveridge</b>
2	11A	Old Ale	Not Old Enough	PrimeTime Brewers	Dan Humphrey
3	11A	Old Ale		Central Florida Homebrewers	Tim Graham
<b>Strong Scotch Ale (11B) - 24 Entries</b>					
1	11B	Strong Scotch Ale (Wee Heavy)	Salt Lake Ale	Kuykendahl Gran Brewers (KGB)	Donald Sajda
2	11B	Strong Scotch Ale (Wee Heavy)	L-M	Foam Rangers	Susan Reilly
3	11B	Strong Scotch Ale (Wee Heavy)	Scotch Ale #2	High Plains Draughters	Bret Mayden
<b>English Barleywine (12A) - 14 Entries</b>					
1	12A	English-style Barleywine	<b>Wrong Number</b>	<b>Foam Rangers</b>	<b>Bev Blackwood</b>
2	12A	English-style Barleywine	Bradford's Barley Wine	Kuykendahl Gran Brewers (KGB)	Dean Doba
3	12A	English-style Barleywine	Old Dipsomaniac	Independent	Steven Olson, Kyle Loos, Byron Burrier
<b>American Barleywine (12B) - 16 Entries</b>					
1	12B	American-Style Barleywine	Barleywine 61	Foam Rangers	Michael Heniff
2	12B	American-Style Barleywine		Foam Rangers	Sean Lamb
3	12B	American-Style Barleywine		Foam Rangers	Hugh Flynn & Emil Campos
<b>Imperial Stout (12C) - 19 Entries</b>					
1	12C	Russian Imperial Stout	Russian Imp. Wee Wee	Brew Bayou	Tom Betczynski
2	12C	Russian Imperial Stout	Imperial Stout 58	Foam Rangers	Michael Heniff
3	12C	Russian Imperial Stout		Foam Rangers	George & Sandy West
<b>European Dark Lager (13A, 13B) - 28 Entries</b>					
1	13B	Schwarzbier (Black Beer)		<b>Mystic Krewe of Brew</b>	<b>Michael Owings</b>
2	13A	Munich Dunkel	Dunkel	D.O.Z.E.	Philip Sutton
3	13B	Schwarzbier (Black Beer)	House Dark	Brewing Anonymously Throughout Florida (BATF)	Zombie Brewer (Moose Minion)

**Bold type indicates a Master's Championship of Amateur Brewing (MCAB) Qualifying entry (BJCP Categories 1-20)**

PLACE	CAT/SUB	STYLE	NAME	CLUB	BREWER(S)
<b>Bock (14A, 14B, 14C, 14D) - 28 Entries</b>					
1	14C	Doppelbock	Clear Fork Doppelbock	Tarrant County United	Dennis Evans
2	14D	Eisbock	E.K.U.	Golden Triangle Homebrew Club	Dean Domec & Kyle Moore
3	14B	Helles Bock/Maibock	My Bock	Foam Rangers	Jeff Reilly
<b>Porter (15A, 15B) - 36 Entries</b>					
1	15A	Robust Porter	Rebel Porter	Kuykendahl Gran Brewers (KGB)	Ed Condon
2	15B	Brown Porter	Hello Mr. Porter	Kuykendahl Gran Brewers (KGB)	William Kilty
3	15A	Robust Porter	J&K Robust Porter	Kuykendahl Gran Brewers (KGB)	Jeff Quintero
<b>Dry Stout (16A) - 18 Entries</b>					
1	16A	Dry Stout	Dry Stout	Central Florida Homebrewers	John Allen
2	16A	Dry Stout	West Meets the East Coast Stout	Kuykendahl Gran Brewers (KGB)	Brian Ellis
3	16A	Dry Stout	Vista Stout	Foam Rangers	Terry Schultz
<b>Other Stouts (16B, 16C, 16D) - 37 Entries</b>					
1	16C	Oatmeal Stout	Felder Stout	North Texas Homebrewers Association (NTHBA)	Joe Scivicque
2	16C	Oatmeal Stout	Como Crude	St. Paul Homebrewers	Kurt Stock & Kathy Stock
3	16D	Foreign Extra Stout	O'l Sol's Green Hornet Stout	Mystic Krewe of Brew	Craig Sollberger
<b>German Wheat Beers (17A, 17B, 17C, 17D) - 31 Entries</b>					
1	17A	Bavarian Weizen	Herzelled (Heartbreak)	Foam Rangers	Bev Blackwood
2	17D	Weizenbock	Weizenbock	Austin Zealots	Corey J. Martin & Angela Martin
3	17A	Bavarian Weizen	May the Wheat be with You	Kuykendahl Gran Brewers (KGB)	William Kilty
<b>Dubbel (18A) - 14 Entries</b>					
1	18A	Dubbel	Dubbel Delight	North Texas Homebrewers Association (NTHBA)	Charlie Walker
2	18A	Dubbel	Auggie's Dubbel	North Texas Homebrewers Association (NTHBA)	Richard Harris
3	18A	Dubbel	Dubbel Trouble	Dukes of Ale	Bill Aimonetti
<b>Tripel (18B) - 17 Entries</b>					
1	18B	Tripel	Tripel S	Kuykendahl Gran Brewers (KGB)	Scott Teeter
2	18B	Tripel	Tripel 69	Foam Rangers	Michael Heniff
3	18B	Tripel	Tripel Bypass	Red River Brewers	Richard Dobson
<b>Strong Belgian Ales (18C, 18D) - 30 Entries</b>					
1	18C	Belgian Strong Golden Ale	Strong Golden 69	Foam Rangers	Michael Heniff
2	18D	Belgian Strong Dark Ale	Chocolate Mystery	Kuykendahl Gran Brewers (KGB)	Tony Brown & Pete Blackshear
3	18C	Belgian Strong Golden Ale	In A Glass, Lightly	Foam Rangers	Bev Blackwood
<b>Belgian &amp; French Ale (19A, 19B, 19C, 19D, 19E) - 43 Entries</b>					
1	19B	Witbier	Whyte Knight	Central Florida Homebrewers	Rob Whyte
2	19A	Belgian Pale Ale	Elsie 2002	Foam Rangers	Jeff Reilly
3	19B	Witbier	Wit Bier #5	Madison Homebrewers and Tasters Guild	Nathan Kanous
<b>Lambic &amp; Belgian Sour Ale (20A, 20B, 20C, 20D, 20E) - 10 Entries</b>					
1	20D	Oud Bruin	Oud Bear	North Texas Homebrewers Association (NTHBA)	Jim Layton
2	20B	Gueuze-style Ale	St. Georges Gueuze	Central Florida Homebrewers	Robert Wietor
3	20C	Fruit Lambic-style Ale	King Kamehameha Pineapple Lambic	Foam Rangers	Jeff Reilly
<b>Fruit Beer (21) - 25 Entries</b>					
1	21	Fruit Beer	Loco Coco II	Brewing Anonymously Throughout Florida (BATF)	Zombie Brewer (Moose Minion)
2	21	Fruit Beer	A Peach of a Honey Wheat	Bay Area Mashtronauts	John Jurgensen
3	21	Fruit Beer	J&K Raspberry Vanilla Porter	Kuykendahl Gran Brewers (KGB)	Jeff Quintero
<b>Spice/Herb/Vegetable Beer (22) - 24 Entries</b>					
1	22	Spice/Herb/Vegetable Beer	Christmas Ale	Central Florida Homebrewers	Mike & Kelly Eger
2	22	Spice/Herb/Vegetable Beer	Don Chico Plays With Fire	Foam Rangers	Robert & Kathy Orahood
3	22	Spice/Herb/Vegetable Beer	Very Gingery Ale	Kuykendahl Gran Brewers (KGB)	Ed Condon
<b>Smoked Beer (23A, 23B) - 15 Entries</b>					
1	23B	Other Smoked Beer	L-M	Foam Rangers	Jeff Reilly
2	23A	Classic Rauchbier	Stephansberg Rauchbier	Fellowship of Oklahoma Ale Makers (FOAM)	Jeff Swearingin
3	23B	Other Smoked Beer	Smoldering Imperial Stout	Red River Brewers	Richard Dobson
<b>Specialty/Experimental/Historical Beer (24) - 43 Entries</b>					
1	24	Specialty/Experimental/Historical Beer	Honey Wheat	Kuykendahl Gran Brewers (KGB)	John Anderson & John Eades
2	24	Specialty/Experimental/Historical Beer	Imperial IPA 70	Foam Rangers	Michael Heniff
3	24	Specialty/Experimental/Historical Beer		Foam Rangers	Rob Kolacny
<b>Traditional Mead (25A) - 11 Entries</b>					
1	25A	Traditional Mead	How Sweet it is #M-12	Central Florida Homebrewers	Ed Measom
2	25A	Traditional Mead	Desert Satisfaction	Bay Area Mashtronauts	John Jurgensen
3	25A	Traditional Mead	Maggies Mead	Crescent City Homebrewers	Richard & Carol Rice (Dogear Brewing)
<b>Varietal Mead (25B) - 7 Entries</b>					
1	25B	Varietal Honey Traditional Mead		Foam Rangers	Leroy Gibbins
2	25B	Varietal Honey Traditional Mead	Orange Blossom Special	Red River Brewers	Richard Dobson
3	25B	Varietal Honey Traditional Mead	2001 Wildflower	Dukes of Ale	Bill Aimonetti
<b>Fruit Mead (25E) - 17 Entries</b>					
1	25E	Other Fruit Melomel	Cranberry Bog	Red River Brewers	Richard Dobson
2	25E	Other Fruit Melomel	R 3	Foam Rangers	Robert Perry
3	25E	Other Fruit Melomel	In the Arms of Passion Fruit	Central Florida Homebrewers	Howard Curran
<b>Other Mead (25C, 25D, 25F, 25G, 25H) - 16 Entries</b>					
1	25C	Cyser	O'Curran Cyser	Central Florida Homebrewers	Howard Curran
2	25F	Metheglin	Christmas Mead	Central Florida Homebrewers	Howard Curran
3	25F	Metheglin	Tequila Sunrise Agave Mead	Red River Brewers	Richard Dobson
<b>Cider (26A, 26B, 26C) - 18 Entries</b>					
1	26A	Standard Cider and Perry	Westside Cider	PrimeTime Brewers	Jeff Carlson
2	26A	Standard Cider and Perry	Suzy's Cider	Shreveport Urban Diastatic Spargers (SUDS)	Bob Carbone
3	26C	Specialty Cider and Perry	Cherry Cider	Kuykendahl Gran Brewers (KGB)	Donald Sajda
<b>Beer That Gets You Lei'd - 33 Entries</b>					
1	27	Beer That Gets You Lei'd	68 Peach Saison	Foam Rangers	Michael Heniff
2	27	Beer That Gets You Lei'd	SBD (Sylunt but Deadly)	Independent	Chris Love
3	27	Beer That Gets You Lei'd	Jung Kamehameha Imp. Pina Lambic	Foam Rangers	Jeff Reilly
<b>First Time Entrant - 22 Entries</b>					
1	28	First Time Entrant		Kuykendahl Gran Brewers (KGB)	Rene Gaudet
2	28	First Time Entrant	Oktoberfest	Independent	Phil Kitkowski
3	28	First Time Entrant	Doc's Southern Brown Ale	Independent	Jason Aycock

**Best of Show**

Beer - 2B - J. Johnson & J. Schmalz  
Mead - 25B - Leroy Gibbins

**Templeton Award (Most Points)**  
Mike Heniff - 13 points

**Dixie Cup (Most Club Points)**  
The Foam Rangers - 61 points

# Dixie Cup Foto Pages!



Yep, doin' good...  
Doin' fine...  
How you doin'?



The scariest table at Dixie Cup...

Ya know? Ish Sake  
stuff ish preddy  
good!



Scenes from a Pub  
Crawl...

Sean surveys the  
judging pool...



Larry opts to wear his  
centerpiece...



Judging completed, pub crawl back, cask tapped,  
everyone awaits the awards ceremony.



I did NOT have intimate relations with that sheep!



You do NOT want to know what the wheel is attached to, trust me.

Nothing like a little Sisyphus barleywine to start your day!

Lee attempts to influence the judging.



What am I bid for the world famous Dixie Cup?

Foam Rangers Win! Foam RangersWin!



Mike finds his post Dixie Cup "date."



How does it feel to be stuck on a monkey's butt? Not bad, actually.

# Dixie Cup 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:

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

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## India Pale Ale (from Page 3)

Also, this act repealed an earlier act from the 17<sup>th</sup> century that banned the use of ingredients other than malt and hops; thus the use of adjuncts had begun. Throughout the late 19<sup>th</sup> and 20<sup>th</sup> centuries, taxation continued to be responsible for the decline of strong beers in England.

In the US, the pale ale story is quite a bit shorter. Around the time that pale ale was in its peak in England, the brewing industry in the US was young and small. In 1840, the first lager yeast was brought to the US. From this point, the lager revolution began to take hold in the US; the pale ale never had a chance to become established in the US. An exception was Ballentine's IPA which was first produced in 1840, survived prohibition, and was produced up until a few years ago.

In 1975, Fritz Maytag of Anchor Brewing introduced an American version of IPA: Anchor Liberty. Yakima Brewing followed in 1981 with Grant's IPA. That same year, Sierra Nevada introduced their Pale Ale, an American version of pale ale. At this point, the microbrewery and brewpub began and today there are literally hundreds, if not thousands, of pales ales in the US today.

From a homebrewer's perspective, there are six styles that are categorized by the BJCP. The English family sits in category 4 with the Ordinary, Special, and Strong Bitters. They are of increasing gravity and bitterness (from OG of 1.030 to 1.065 and from 20 to 65 IBU). They all have malt aroma and flavor from pale and crystal malts with a varying degree of hoppiness from English style hops along with esters and sometimes diacetyl from English yeast strains. The ordinary and special bitters usually have a low carbonation while the strong bitters are usually moderate in carbonation.

The American family covers

category 6. The American amber developed from the American pale ale style. They are both similar in gravity and bitterness (OG of 1.045 to 1.056 and IBU of 2- to 40) with the pale (SRM 4 to 11) lighter than the amber (SRM 11 to 18). The pale ale is hoppy (American varieties of course, most often Cascade) in aroma and flavor with a strong bitterness. The malt aroma and flavor is moderate, taking a backseat to the hops. The amber is darker with more caramel malt flavor oftentimes equally balanced with the hops.

The IPAs are covered in category 7. Currently, both English and American IPAs are covered in the single category (although, a split of IPA into American and English IPA is coming). The style calls for an OG of 1.050 to 1.075 with bitterness ranging from 40 to over 60 IBUs. The hops aroma and flavor (and bitterness) are strong with each version displaying their respective native hops. Malt plays a supporting role to the hops and should be just enough to support the high hop level.

## Big-Ass Hangovers (from Page 1)

shakiness, feeling tired and an overall feeling of being unwell. Simply put, it feels like the 'flu'."

2003 Dixie Cup organizer Mike Heniff, surveyed the aftermath on Sunday, "People hit the Barleywine pretty hard. We're hearing a lot of moans from the hotel rooms. Andrew Sheridan registered an 11 on the Pain-o-meter. We may have to take him to the vet and have him 'put to sleep'." Heniff is no stranger to Post-Dixie Cup misery. At last year's Fred Eckhardt Stout and Dessert tasting, he perfected the "one for the table, one for Mike" method of serving and had to take a cab 30 miles back to his house.

Chief Steward 'English' Dave Capolarello noted, "The bleedin' geezers turned in ter chuffin' sots, din they? Cor blimey, they got right soused on the rub-a-dub crori. Bugger, they was 'urt'n Sunday mo'nin'."

Hangovers (Continued next page)

# This Month in Foam Ranger History



By Sean Lamb, Club Historian (Sorta)

## 15 Years Ago...

### In The Brewsletter:

Editor Buck Wyckoff mulls the legislative problems that the club encountered during the Dixie Cup. Dr. Strangebrew helps a Dixie Cup entrant interpret scoresheet comments. Secondary Mike Seidensticker explains Porters and Stouts. Buck recounts the Dixie Cup: Club meeting Friday night with Fred Eckhardt and Byron Burch discussing Porters and Stouts, then turkey gumbo server by "The Kings of Tasteless Music and Flatulence"; BJCP exam and Mill conference with Cy Martin speaking on hi "brew it-yourself doery", Paul Farnsworth expounding on yeast culturing and Rodney Morris detailing RIMS on Saturday morning; Judging Saturday afternoon at the Red Lion Inn.

### At The Club Meeting:

Held the 18th at DeFalcos on Morningside. No known record of the meeting exists.

### Other Events:

#### Hangovers (From previous page)

Judge Coordinator, Sean Lamb was heard to mumble, "Brain HURT, must come OUT!" as he fumbled with a balky twist-off cap on a bottle of Bigfoot.

Longtime Ranger Tom "Beerbo the Beer Hobbit" Witaneck was reportedly hospitalized after he lost a lot of blood while attempting to shave his tongue.

None Noted

## 10 Years Ago...

### In the Brewsletter:

Ken Baker takes over the brewsletter from Sean Markham. Grand Wazoo Andy Thomas recounts the wonders of the Dixie Cup and a great letter that old timer John Adams wrote in the October brewsletter about club volunteerism. Lisa Baker give a quick review of Santa Cruz Brewing company. Andy reviews the fun of the Dixie Cup, including the Fred and Chocolate, the milli-conference with George Fix, Paul Farnsworth, and Pierre Celis and losing to the North Texas Homebrewers Assoc.

Secondary Sean Lamb gives an uncharacteristically straight forward explanation of Porters and Stouts.

### At the Club Meeting:

Held at the Galveston house of Leo Erhard. Anchor Porter, Sierra Nevada Porter, Sam Smith's Taddy Porter, MacKesson Stout, Guinness Extra Stout, and Sam Smith's Imperial Stout were poured.

### Other Events:

The club slowly approaches incorporation, with he proposed by-laws available for membership review.

## 5 Years Ago...

### In the Brewsletter:

Grand Wazoo Steve Capo recount fun with Fritz Maytag at the Dixie Cup. Secondary Wayne Smith recounts the wonders of Porter and Stouts. Brewsletter Editor C. "Skinny Bastard" Vallhonrat encourages everyone to take the BJCP exam. Dixie Cup pictures round out the issue.

### At the Club Meeting:

Held at DeFalco's on Robinhood, the BOTM was Porters and Stouts: Fuller's London Porter, Shepherd Neame's Original Porter, Portland Brewing's Haystack Black Porter, Anchor Porter, Sierra Nevada Porter, Yuengling Porter, Samuel Smith's Oatmeal Stout, North Coast Brewing Co.'s Old No. 38 Stout, H.C. Berger's Stout. Elections were held, with the Slamen Brothers taking over competition coordinator, Jim Youngmeyer won the post of Treasurer for the second year running, The post of Scrivener went to Jimmy Paige Charles Vallhonrat beat out Randy Veazey for Secondary, and Wayne Smith beat David Cato for Waz.

### Other Events:

An outbreak of "Malt Fever" was reported amongst Dixie Cup attendees.

*[ Next time you see Sean, thank him for providing the club with these vingettes of past Foam Ranger events! He does it as a voluntary service to the club and has been a regular contributor to the Brewsletter. -Ed.]*

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### Out of the Wazoo (from Page 1)

did see him looking a bit stressed at times, but he didn't lose all his hair so I think he managed just fine. Not only did Mike organize the Dixie Cup affairs, he found enough time to teach the BJCP class and brew enough to enter over 30 high quality homebrews, enough to garner him the Mike Templeton Award. All this and he didn't lose his job in the process! Congratulations, Mike!

Computer wiz Dave Cato (in the Portland office) got the online registration and the database up and running which helped us out on time. Judging Coordinator Sean Lamb also assisted with that task but also did a great job of keeping the judging going smoothly. Mike Heniff helped with Uncle Fester anger management by feeding Sean beer at regular intervals. Joe Lindsey provided plenty of stickers this year during beer check-in and helped get all those beers in the right boxes in record time. Head Steward English Dave helped get all those flights out after whispering the password to beer guard Tom Witaneck. Big thanks to Larry Mayhew for the use of his bigass pickup truck to move the trailers. We had a bit of a scare with the trailer coming unhitched on the ride back to DeFalco's, but luckily everything turned out fine and we're hoping Larry will help out again next year!

Bev Blackwood again did a great job with art, raffle, and pub crawl coordination. Jeff Reilly brewed a truly unique and memorable beer for the giveaway. Benny Dacres came through for us again with the printing. The potluck was a huge spread of amazing food featuring the smoked pig from Mark Muckleroy. I don't think I've ever seen a line that long for the potluck, but everyone seemed so impressed with all the food that nobody seemed to care. I liked the super-speedy cleanup too! Ed Moore took the helm with the Fred tasting and did a great job of coordinating with Jamie MacKeen of the KGB and Fred to put together another great show. Carolyn Sackett did a great job of getting us into that luau spirit with the

decorations. Andrew Sheridan came through again with coordination of the speakers for the Milli-Conference. I'm sure the Bastards and Joe Perjak were great bus captains on the pub crawl. Other members like Ron Solis, Eric Wooten, Russ Ferrill, Scott Winter, Steve Moore, Cliff Peery, Bob Daugherty, Colby Sheridan, Jim Youngmeyer, Scott Weitzenhoffer, and Bill Widger seemed to always be around to help out where needed. I also want to thank all those who showed up to help sort the entries, to judge and steward the brews, and of course all those who brewed and entered. The club was very unified for the event which made things go very well.

Huge thanks go out to Brock Wagner and Jesse Torres of Saint Arnold Brewing for allowing us to stick 1000 bottles of beer in their fridge and invade their space for judging. Of course I need to give big thanks to Scott Birdwell, Landry Hassell, and Ray Philbook for putting up with all those boxes of entries and for Scott's huge role in the reception at the Orange Show. That was more fun than it should have been. I forgot the ibuprofen and didn't pace well for the rest of the Dixie Cup. We showed our appreciation of the fine breweries that contributed beer by emptying their bottles and kegs. These included Saint Arnold, Two Rows, BJ's, Brenham Brewery, Live Oak, Real Ale, Blue Star, Stone Brewing, Lagunitas, and Anchor Brewing. Please continue to support these fine breweries. Thanks go out to raffle sponsors C.R. Goodman, Cargill Malts, Hop Union, White Labs, Dodging Duck, Brew Stop, North Coast Brewing, Wyeast, Portland Brewing, LD Carlson, Empty Stein, Listermann, Crosby & Baker, and Puterbaugh Farms for their support.

We had another great Milli-Conference this year and we appreciate Brad Farbstein of Real Ale Brewing, Ron Ryan of Cargill Malting, beer historian Gregg Smith, and Greg Koch of Stone Brweing taking time out of their schedules to join us. And of course we can't forget Fred. The Foam Rangers love you, Fred.

Congratulations go out to all those who won awards, especially to Jim Johnson and John Schmalz for their best of show beer, and to Leroy Gibbins for his best of show mead. Thanks go out to everyone who shared their homebrew with the judges and for all of those, near or far, who came out to the Dixie Cup. We hope to see all of you (and your entries) again next year.

The November meeting is the last of the traditional meetings for the club. This means my days as Grand Wazoo are numbered. What this also means is that in our very democratic process you get to decide the fate of the club – who will be in charge next year. The Foam Rangers clearly have a great momentum going that we would like to continue. If you would like to run for office or nominate someone, speak up! There are always lots of opinion s on how to run the club. The best way to implement them is to become an officer and do it yourself. So come on by the meeting in November for some good, hoppy IPA's and to help decide who gets to wear the fez next year!

---

### **Editor Gets Sentimental, Fills Leftover Space**

I'd like to thank everyone who has made my year as Brewsletter Editor relatively painless. I certainly appreciated Steve Moore hanging on for another year to provide his goofy perspective to what can otherwise be a pretty boring twelve pages of copy. I also appreciated the contributions of the membership to help fill space. Thank you for the patience shown by the membership of the club in getting your Brewsletters the day OF the meeting and sometimes a few days after. For those of you who have had less-than-flattering images or captions in the Brewsletter, I just want you to know that it's all intended as fun and no malice was intended... Except if you're named Karel. Finally, I am more than willing to help my successor keep the high quality standards of the Brewsletter going, it's a tough job, but someone has to do it! Thanks for another great year as a Foam Ranger!

**- Bev Blackwood, Editor**

# Laceration Pale Ale - A True Story!

By Colby Sheridan

I wanted to remind everyone to be careful with our friends the Carboys. I had just pitched into what will forever be known as "Laceration Pale Ale" on Wednesday. I was stupidly rushing, and ready to cleanup after a 5 hour brewing session. My primary had a neck handle, however I didn't use it exclusively for fear that a full carboy would be too much for the neck to take. I made it about waist high, when it slipped. I tried to save the fermenter, but it flipped over, and smashed on the concrete driveway. The bottom came down on the heel of my left hand, thumb, and landed on my shoe, slicing a leather strap instead of the top of my foot. Net result was 11 stitches, and two on internal tissue in my hand.

Take a minute, don't rush, and use dollies, milk crates, carboy haulers, whatever it takes. I will never again haul a carboy without some kind of help.

[Editor - It is sometimes amazing to me that we don't see more injuries of this sort. I have had my own experience along this line, when one of my carboys slipped just an inch or two and hit the tile surround on my kitchen sink. Broken glass rained down around my feet and legs, cutting a neat 3/4 inch gash in my shin. Had there not been bone beneath the skin, no telling how deep the razor sharp glass would have cut. I was lucky, the cut was both clean and small, so I was able to close it with surgical strips and thus allow it to heal without a trip to the emergency room.

Too often we forget that we're dealing with heavy weights (wet grain, full carboys, big kettles) hot surfaces (kettles, stands, burners) scalding liquids (boiling wort, sparge water, wort chiller runoff) and potentially dangerous materials (Glass carboys, sharp metal edges on homemade & commercial equipment) Of course,

"drinking and brewing" only multiplies the chance to both mess up your brew by forgetting a step or to injure yourself by lacking the necessary fine control or judgement to perform regular brewing tasks. Carboys are great for brewing. They are easy to clean, don't get scratched up, let you see what's happening to your beer during fermentation.

Unfortunately they are also easy to break and can do so with only the slightest provocation (temperature shifts, impact and rough handling being the most likely.) The resulting shards are extremely dangerous, even when you're cleaning them up.

Brew well, brew often, but above all, **brew safely!**



The Laceration that gave Colby's beer its name gets a shot of water to rinse off the blood (If it's in black & white you lose the effect)



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**November Meeting:**

**November 21st  
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**Homebrewer's Xmas  
Party - Dec 14th Noon - 4**

---

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