



THE FOAM RANGERS Newsletter Urquell

Absentee Edition!

Volume 23, Number 4 - April 2004

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April meeting
is
April 16th
at DeFalco's

This is the
Third
Friday!!!

Exile in Boston

By Eric Wooten,
Former Houstonian

Lest the celebrations related to my relocation get too fevered, I resolved to put down the bottles of 1997 Harvest Ale and whatever other nectars may or may not be available in quantity up here in the People's Republic and pick up some other bottle(s). With people this time, damnit! And so I went to visit with the young, startup club called the Boston Wort Processors. Turns out they meet the first Friday of the month, which is completely crazy, obviously. They've been at this thing for 20 years now; well, almost 20 years anyway, they're having an anniversary blowout on the 10th of April and plan to celebrate by brewing up 40 gallons of beer. This is actually turning out to be a fortuitous time of year to arrive, as the Boston Beer Summit (50+ breweries can't be wrong!) and New England Real Ale Exhibition are both in a few weeks...do I sense a series of tiresome articles just like this one coming on?

At any rate, the BWP rotate the location of their meeting, and this one was damn nigh in New Hampshire, in a small town called Haverhill, which is exactly where the commuter rail to the north out of Boston falls off into a black void, from which no light escapes but some sounds do, amounting mostly to wailing, gnashing of teeth, and the occasional service bell. Fortunately Haverhill was my stop. It might as well have been Brigadoon for all the fog, but there was no surfeit of singin' Scotsmen, so I was reasonably sure this was the place.

The Tap, as the brewpub in which the meeting was held is known, is a warm, friendly place; not unlike a vaguely sea-themed version of Joey's Bar in

San Antonio. It feels small and cozy, but is actually deceptively large in that it spans three floors worth of space; the main floor is the only one that's obvious when you walk in and the only one you really need to know about anyway. So forget all that other crap. They seem to feature mostly English styles (so far in my extensive one month of experience, the English styles are much more common than their 'Mericanized relatives which Texas serves up via California; while there are some notable exceptions, a locally brewed "generic" pale ale or IPA here is much more likely to be the English variant).

Interestingly, The Tap has a running series of cask-ales going. Each debuts on a Friday, and they are grouped into multi-week cycles; we were amidst an Extra Special Bitter string on the night I was there. Each week the newly tapped cask features a different hop varietal. Eventually, the style itself shifts and then a multi-week hop variation follows on that theme. A very cool idea if you ask me. The ESB thusly featured Amarillo hops this particular week, and was creamy on the tongue with a toasty malt note, some light alcoholic dryness and a pleasant hop bite to the finish; the cask itself was perched right on the bar and was (naturally) dispensed through a beer engine. Nice. We also got to sample a Belgian strong golden that was in the pipe (strong and lively, very nicely done) and a still-fermenting pilsner that had strong yeast notes (what a shock) as well as some residual sulfur that still needed to get out of there...otherwise,

cont on P10

The Brewsletter Urquell

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Notice:

As those who attended may have noticed... or not, your intrepid editor was not in attendance at the March meeting. I was gallivanting around the English countryside drinking real ales and trying to get used to driving a diesel. Not necessarily in that order!

Ta-ta for now. - Ed.



By
**George
"Stu" West,
Scrivener**

Verily our congregation met in the hall of DeFalco's to usher in the time of venerable ales from abbeys across the sea dispersed by our erstwhile secondary who needed no guidance and yet by divine providence was able to dole out bubbly versions of both heaven and hell. Amid the congregation's jubilous revelry our venerable (and I hear quite chaste) leader Mike spoke of spreading the word and conquering the heathens to the north. As the prophet had predicted the northern heretics fell under the weight of our foamy salvos. Our leader next predicted the masses would assemble at the Flying Saucer on the first holy day in the month of April, and behold the peo-

ple they did assemble. The great one continued with his gift to foresee Andrew brewing at in the hall of DeFalcos. And at the end of the sermon our pious leader reminded the congregation about buying T-shirts, both new and old, and then invited all to cast their lot on the subject of a new chalice design. In a glorious turn of events the flock welcomed a special guest, Robert Watts, who shared his own gift to predict that a new order at the highly secular and quite possibly evil TABC would finally allow more blessed refreshments from across the seas into our stricken lands. Next came the skirted one whom admonished us to give up that which we hold so dear (beer) for a multitude of pack and ships, including one beyond our borders in the land of the crescent. The skirted one also noted a caravan would assemble for safe passage into this most hedonistic of lands.

Out (of) the Wazoo



By
**Mike Heniff,
Grand Wazoo**

The Foam Rangers are the Bluebonnet Brew-off Homebrew Club of the Year!!! We did it again! Great job by all brewers that entered! This is a truly a great tribute to our club; it was no easy feat to accomplish, it took all 151 entries. Taking the trophy from a competition dominated by a few strong local clubs is always a difficult feat (the only other time we did it was 2002). Look for them to come back hard at Dixie Cup.

In all, we took 17 awards with 7 being first places (the first place winners got the big coveted steins). The other Houston clubs did a great job as well. The Foam Rangers also took home the Homebrewer of the Year and Best of Show (both by myself). This is a great start towards being - once again - the Gulf Coast Homebrew Club of the Year. Not to mention, we already have a ton of MCAB qualifiers for next year's MCAB VII competition. Our next big challenge is

Crescent City in April - let's watch and see! Sunshine Challenge is very close to follow - watch for pack and ship info.

We didn't take any awards with the room crawl (which is not an event to be missed, by the way!), but obviously we had some of the best beer there. There was one room with 10 beer engines and the North Texas room had 20+ kegs available as well. Regardless, we had great beer AND the heavy medal with three of the four Gulf Coast Trophies in our room - that's what really counts. Thanks for all who brought kegs and to Joe Lindsey and Andrew Sheridan for leading the wagon trail up there. An aside note, Bob and Kathy Orahhood received a plaque for 2003 Gulf Coast Co-Homebrew Team of the Year at the competition. Congrats!

Along the lines of competitions, the planning for Dixie Cup is well on its way. Ed Moore has the hotel situation all but nailed down. Once we get the contract signed, an official announcement will be made. The theme this year is set for "The Dixie Cup Comes of Age" around the theme of our competition turning 21. Speakers set so far this year are Charles Bamforth (of University of California - Davis, Brewing Studies),

cont on P10



Beer of the Month: Brown, Scotch and Old Ale

By Paranoid Conspiracy Brewer

Editor's Note: I keep getting these BOM columns from "Guest Writers". Clearly we will run anything in this Brewsletter.

Before I write about the Beer of the Month, I have a special announcement. You may have read about Anheuser-Busch's new computerized inventory system. It does more than track their product. Each bottle of A-B beer has a unique radioactive signature which allows them, in conjunction with the UN and the Trilateral Commission, to track the consumer at all times. If you have ever consumed an A-B beer, I urge you to line your entire alimentary canal with aluminum foil to block the signal.

What do Brown, Scotch and Old Ales have in common? Aside from ale fermentation, just color. According to the Beer Judge Certification Program (and who is behind that mysterious organization?) Milds have 10-25 SRM, Northern English Brown 12-30, Southern English 20-35, American 15-22, Old Ale 12-16, Scotch 10-47 and Oud Bruin 10-20. Now, why is the

leadership of the Foam Rangers segregating beers according to color? Could it be racism? Why are there all those white guys at the meetings anyway? Coincidence?

The BJCP recognizes three varieties of brown ale of English origin. Mild's are very low gravity beers with OGs around 1.035 or less. They are malty with low bitterness. Brewers of Mild must have gotten on the wrong side of the illuminati, because these ales are rare, even in their home country. Southern and English brown ales are stronger with OGs from 1.040 to 1.050. The Southern varieties are malty, caramelly and sweet with low hop bitterness. Northern varieties are drier with a bit more bitterness.

The newest category of brown ales is American Brown Ale which was first recognized by the Foam Rangers at the Dixie Cup contest and was later adopted by the AHA and BJCP. The Dixie Cup is located in Texas which is also the State where JFK was assassinated. More a dark version of American Pale Ale than a hoppier
cont on P11



Beer of the Month Calendar

January 16th, 2004
Porter & Stout

Febrewary 20th, 2004
Barleywine & Holiday

March 12th, 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 19th, 2004
India Pale Ale

December 14th
Homebrewer's Xmas Party



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Cleanliness is next to Godliness *by the Wazzer*

The first step that you need to master as a homebrewer is sanitation. Without good sanitation practices, your beer will eventually show signs of infection; how quick the infection shows up and how pronounced the infection will be depends on the microbe and how well you cleaned and sanitized. Common signs of infections are lactic (tart) or acetic (vinegar) acid, phenolic (band-aid), vegetal (rotten cabbage), and diacetyl (butterscotch). Equipment that must be sanitized is any thing that contacts the wort or beer after the boil which includes the fermenter, air lock, transfer tubing, bottles or kegs, etc.

Sanitation is a two step process: cleaning then sanitizing. In order for a sanitizer to do its job, the sanitizer must be able to contact all of the surfaces that are being cleaned. Trub and yeast deposits and beer stone must be removed before the sanitizer can clean the equipment. The most common method of cleaning is scrubbing, whether by hand or using a brush. This is a great method to remove large deposits but it may not get smaller deposits that are not visible to the eye (do you ever notice that haze on the carboy even after cleaning with a carboy brush?). There are a number of industrial cleaners sold specifically for the brewing industry including PBW, B-Brite, and TSP. For best results, follow the instructions on the package. Be sure to rinse very well. Bleach also can be used as a cleaner because it contains caustic (sodium hydroxide) but it should not be used on stainless steel.

There are three commonly used sanitizers among homebrewers: bleach, Iodophor, and StarSan. Bleach is a very effective sanitizer at low concentrations and also cleans at higher concentrations, but it must be rinsed well. If not rinsed well, the free chlorine will react with the beer to produce chlorophenolic flavors reminiscent of the medicine Chloroseptic. Another downside of bleach results from the fact that it must be rinsed; not all household water supplies are perfectly sanitary – you could be adding back more microbes from your rinse water. Also, do not use bleach on stainless steel, it can cause corrosion and stress cracking. Some texts recommend using 1.5 tsp per 5 gallons (25 ppm free chlorine)

for 30 minutes and up to 1 TBSP per gallon for 20 minutes (345 ppm free chlorine).

Iodophor is a very convenient sanitizer because it does not need to be rinsed if it is used at low concentrations. The downfalls of Iodophor are that you must perform a cleaning step before sanitizing and it can stain equipment, especially if used at higher concentrations. The amount of Iodophor to add to the water will vary on the iodine concentration in the purchased Iodophor, again follow the bottle's label. At 12.5 ppm concentration, no rinsing is required. George Fix (from *An Analysis of Brewing Techniques*) recommends a contact time of 5 minutes for 12.5 ppm and 3 minutes for 25 ppm concentrations. One that I haven't used is StarSan but I often hear good reviews about it. It can be used at a no rinse concentration as well.

Obviously, when it comes to cleaning and sanitation, I can be quite obsessive (is anybody surprised?). With my carboys, I add a cup of bleach for 5 to 7 gallons after scrubbing with a carboy brush and let sit for a few hours to a few days. I then triple rinse and Iodophor at 12.5 ppm for a half hour on brew day. With my plastic equipment, I rinse with extremely hot water after using and use 12.5 ppm Iodophor for 10 to 30 minutes just before the next use (and they get discarded after 6 to 12 months). For my kegs, I PBW for a day using room temperature water, rinse well, and Iodophor at 12.5 ppm for 30 minutes just before filling. Also, I never rinse after using Iodophor at 12.5 ppm.

When using cleaners and sanitizers, keep in mind that there are three factors that affect their performance: concentration, contact time, and temperature. All of the above sanitizers are recommended at room temperature. A few cleaners are recommended to be used at higher temperatures to be effective. Also, be sure to follow the safety guidelines on the bottle; even a small amount of some chemicals in the eyes can cause blindness and mixing different chemicals can cause hazardous chemical reactions.

It is possible that you can make great beer with less stringent sanitation but each homebrewer must decide the risk for themselves that they want to take with their homebrew.

March Meeting Pix



March Meeting Pix



Bluebonnet Pix





Many Years Ago

by Sean Lamb,
Closet Historian

5 years ago...

In The Brewsletter - Grand Wazoo Wayne Smith announces a two-day Austin trip set for the middle of July. Secondary Valhonnrrrrrrattttt admits that he has lost the will to brew since 96.5 discontinued it "Disco Saturday Night" program - and then muses about the impending Y2K debacle - and also finds space to write about IPAs and Amber Ales. Jimmy Paige recounts his 1st trip to the Bluebonnet - Paul Gatza of the AHA speaking, riding the blue bus, and enduring the 3 hour award ceremony. Cato fills in as scrivener for Jimmy while he's gone.

At The Meeting - Held at DeFalcos on Robinhood. "Turn out was very good, with a few new members and potential new members".

Other Events - Um, not much, I guess.

10 years ago...

In The Brewsletter - Grand Wazoo Sean Lamb begins to freak out about the possibility about the Dixie Cup exploding to 800 entries after the Bluebonnet goes up by 60 percent in a year. Jeff Humphries resubmits the chock-full-of-good-stuff article "Guerrilla Brewing" in response to the Rangers' poor showing at the Bluebonnet. Editor Ken Baker stuffs the issue with fun articles about "The Methodology of Evacuating Liquid Waste Material From A Garment Commonly Associated with The Human Foot (A User's Guide)" and Getting The Most From American Malt by Dr. Michael Lewis.

At the Meeting - Held at David and Susan Diehl's House. Tomado and thunderstorm warnings keep the crowd small. Mike McKay brought a batch of wheat beer that he split and fermented with 4 different yeasts. Sean Markham announced the new north side homebrew club - the KGB. Beers of the month - Mackeson's Sweet Stout, Sam Smith's Taddy Porter, Miller Reserve Velvet Stout, Anchor Porter, Guinness in a can, Young's London Porter, and Sierra Nevada Stout is served. Sean Lamb announce that he 's stepping down as Grand Wazoo to attend to "family matters".

Other Events - Surprisingly nothing noted.

15 years ago...


In The Brewsletter - Grand Wazoo Brad Kraus actually gets a

column in the rag - encouraging everyone to brew and enter competitions. Dr. Strangbrew recounts his trip to Austin to support the "homebrew competition bill" and face the "Mr. Goon" from the "Beer Lobby". He encourages everyone to contact the chairman of the Texas House Liquor Regulatory Committee - Ron Wilson. "Beer and Loathing at the Bluebonnet" is recounted by Buck Wyckoff. Buck tells about the trip with Scott Birdwell and "Sir Scum" (Steve ???). Birdwell proposes the creation of the Gulf Coast Homebrewer of the Year award.

At The Meeting - Held at John Adam's townhouse near the Dome (yes, john we know how great you think it was). A copy of the new version of MJ's World Guide To Beer was raffled, along with Hinano Biere De Luxe from Tahiti provided by Chris Todd. Chris Todd went on to present "adjunct" beers - Bud for rice, Shiner for corn. Then onward to better stuff, Spaten Club Weisse, Eku Helles and Eku Dunkel Hefe-Weizen.

Other Events - 4th annual Texas Homebrewer's Camp-out is held at Lake Somerville State Park on April 22.

Please go to P11 now



**Amber Ale
Kristall Weizen
Brown Ale**

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Competition Corner

by *Bev Blackwood*

I'm Number Two! I can say that with a smile, because the Foam Rangers are far and away Number One! (Some guy named Heniff only thinks he's Number One!) Losing is a part of every homebrew contest. That was really brought home to me in a couple of conversations I had after Bluebonnet. How you react to losing is every bit as important as how you react when you win. I have been very fortunate, in that not only have I won, I have "won big" a few times. However, from my very first competition I have a priceless video of my first ever contest entry starting to bubble out the top of the 22 oz. bomber and then (after having tasted it) Gary Heyne uttering the memorable phrase: "You'd have to lick your armpit to get the flavor out of your mouth" to describe the taste. Yes, it was THAT good! Despite subsequent wins, I still get back scoresheets that hearken back to that first event, whether the beer deserved it or not. I actually find those sheets more interesting than the ones for the beers that win, because I want to see what that panel was thinking.

My personal philosophy is that you should be proud of your winning beers, but also accept the fact that they can just as easily be the next contest's big losers. You can get a forty at one event and a fourteen at the next. It's how you take that second score that really defines you as a competitor. I start with the mantra of the Foam Rangers... "It's just beer." Never have so much of yourself invested in your beer that you can't bear to hear a word against it. By the same token, don't ever assume that "once a winner, always a winner" will hold true for your beers. Granted, you certainly stand a better chance with beers that have won in the past, but time and travel can be beer's worst enemy and the winning "window" on a beer may be as short as a week or even days. Hops fade, flavors degrade, beers oxidize and bacteria

can get a foothold with every passing day. Today's Best of Show can be next month's poster child for beer flaws. Does that mean you forfeit your right to complain about contests? Of course not. Entering a competition is like having a contract between you and the judges to provide you with a scoresheet that's informative, legible and complete in return for your entry fee. If you get a scoresheet with five one-word descriptors and a score of twenty, someone is not doing their job! You have every right to let the competition organizers know that you don't consider that scoresheet acceptable. (Note that you're trusting THEM to let the judge know they aren't doing things properly, but you can contact the judge directly as well.) Will you get your money back? Probably not. It's a rare instance that you get all of an entry's sheets back without enough comments to see how they determined the score. Similarly, you have a right to be perturbed if there's not a BJCP judge on your panel. Certification by the BJCP is no guarantee of excellence in judging, but it's a lot more reliable than grabbing the first three people you see and sitting them down to judge. Most of us have had the "Dixie Cup Experience" where not only are judges in demand, they are worked until they can't write straight. Remember that it's a rare event where the judges are both plentiful AND experienced, so cut the organizer a bit of slack if you don't have a National on every panel. Even so, always keep in mind that even the best judge can have an off day and your beer might end up suffering for it. Sometimes you're brewing a style they aren't completely familiar with or maybe the beer before it made yours taste strange by comparison. Judging never takes place in a vacuum. Where the beer falls in the flight, the relative quality (or lack thereof) in a flight and the judge's personal experience, strengths and weaknesses all play a role in your final score and eventual placement. When it comes to judging, you're trusting a lot to chance and hoping fortune will smile upon you and your beer. Keeping perspective on the whole competition experience makes accepting your losses much easier

and doesn't make the winning any less sweet. As I said in the beginning, I am the second best brewer in the Foam Rangers. There has been, and always will be, someone better than I am. When I first came in, it was the Sly Bastards and Dave Cato, then it was Jimmy Paige and Joe Lindsey, now it's Mike Heniff. Someday it's going to be Rob Kolacny! Sure, I've beaten all of them on occasion, but there will be days when I get nothing and they walk away with medals galore. On the days I lose, I smile and accept that it just wasn't my day. On the days I win, I'll smile and accept that it WAS my day. Either way, I'll be the one enjoying a beer with my friends and having a good time.

Speaking of good times, A road trip to New Orleans never hurt nobody, especially if there's great beer, crawfish and a lot of medals waiting at the end of the road! Crescent City is being held on April 17th and is well worth the trip! Next weekend (April 24th & 25th) we have the AHA Regionals and we'll be collecting your entries at this month's meeting on April 16th. It's only one bottle, but \$8.00 per entry (\$12.00 if you're not an AHA member... Ouch! See me if you want to join or renew at a discount.) We also have Pack & Ship for the Sunshine Challenge, the Upper Mississippi Mashout and Austin Zealots Homebrew Inquisition on Thursday, April 22nd at DeFalco's. Sunshine is, of course, critical to our plans for world homebrew domination and an MCAB event as well. We've taken the big Stein, let's get a bowl to go with it! The Mashout & Zealots events have leapt onto our calendar as a way to support some friends of the Foam Rangers who have supported the Dixie Cup these past few years. Please consider entering these events to return the favor! We'll also be having Pack & Ships for the Aurora event in Canada and the Celtic up in Ft. Worth in early May. If you haven't made a Belgian Strong Golden or Strong Dark yet, there's still time! The KGB Big Batch Brew Bash is just around the corner!

One last congratulations to the winners of the Bluebonnet and all of those who helped make it possible!

Now get out there and Brew!

Foam Ranger Events



April

April 10Brew-in by Russ/Brad
DeFalco's**April 16**Monthly Meeting 8pm
DeFalco's**April 14-17**Crescent City
Competition
New Orleans, LA**April 22**Pack/ship Sunshine Ch.
DeFalco's**April 24-25**AHA South Regional
St. Arnold's Brewery

May

May 1Nat'l Homebrew Day
St Arnold's Brewery**May 2**First Sunday
BJ's Clear Lake 4pm**May 6**Pack & Ship BUZZ-off
DeFalco's 6pm**May 8**Brew-in by J Lindsay
DeFalco's**May 9**SECOND Sunday
BJ's Clear Lake 4pm**May 13**Pack & Ship Aurora
Brewing Challenge
DeFalco's 6pm**Waz...cont from P2**

Byron Burch (multiple time AHA Homebrewer and Meadmaker of the Year, author, homebrewing pioneer, and homebrew shop owner), and Chip McElroy (founder of Live Oak Brewing in Austin, Texas). Many planning meetings will be happening around the First Sunday Pub Visit schedule - watch for the announcements!

On other notes, Foam Ranger screened tasting glasses have been ordered; we should see them by the May meeting. Foam Ranger badges and discounted t-shirts will continue to be available as well.

Next month, is AHA National Homebrew Day. This is a day picked by the AHA to promote homebrewing awareness and brew-ins. The date is set for May 1st. Our location is Saint Arnold Brewery. Saint Arnold's has once again volunteered the use of their parking lot, hot reverse osmosis water (in addition to water salts and yeast nutrient), cold chilled water, and yeast (we'll know which type two weeks in advance). The styles of this year are Baltic Porter, Imperial IPA, and Irish Red (consult www.beertown.org for specific recipes); although, feel free to make any recipe that you desire. Be sure to show up, it's always a blast and I learn something new everytime!

For those that didn't notice, I missed the Bluebonnet for the first time in a few years. I was busy on a business trip and couldn't make it - I was in Belgium (darn the bad luck!). While there, I got to visit the towns of Antwerp, Liege, Mons, and Tournai (I guess I have about 24 days logged in Belgium over 3 trips in the last 4 years). In addition to visiting many historical sites, I got a chance to visit Brasserie DuPont in Tourpes and Brasserie Vapeur in Pipaix. (look for a Saison article to be coming your way one of these days!).

**Exile...cont from page 1**

it tasted very promising, showing a notable but balanced hop note. A big American IPA had also just been pitched, but despite (or perhaps because of) my constant hints at how good it smelled we were not allowed to crawl in and splash around for a bit.

On my visit the men and wo-men (?) of the BWP were still reeling from their recent competitionally induced stress. If you've lured Sean and Mike out from their spider-hole under DeFalco's yet, have them explain it to you. Many of the members seemed to be taking the month off entirely, and most of the officers had apparently made off for Caracas with some vaguely worded assurances about the treasury. My great desire to move for a round of impeachments was successfully bottled, though.

The tasting itself was a little out of control, and the more aged and experienced Rangers can well attest to how such things can get out of hand all too easily. The two 9oz. bottles of Petrus were just opened and thrown out onto the table higgledy-piggledy. And that was it. To be fair, the style of the month was Oud Bruin, which isn't amongst your more available styles, even in Boston. Apparently, the man in charge of the choosing of the style had promised "I know where to get a bunch of 'em" just before expiring from eating one of those bad grapes.

The other beers in attendance included a rather sharply papery Oud Bruin brewed in someone's own home and some over-carbonated but flavorful beers of the North German Alt and Kölsch variety. Even had a meade: a rather nice, still maple concoction that had already been plotting its vengeance upon mankind for a couple of years. There may have been others, but who can keep track?

At any rate, this was a brewpub for God's sake, and there was plenty of beer to be had in addition to homebrew. And had we did. Or something like that.

**History Lesson,
cont from P8**

20 years ago...

In The Brewsletter - The March meeting is reviewed and the April meeting pre-viewed. Mike and Dorothy Bartol present an abstract of an article in Science News about using radiation to cut long starch chains in and reduce flatulence from beer. The 2nd Foam Rangers Pub crawl "The Defenestration of Noggins II" is announced. Larry Bristol publishes "Son of Up Your BBQ*" (*Beer Brewing Quotient), a 10-question multiple choice test on beer and brewing. Charlie Papzian's appearance is reviewed.

At the Meeting - Held at the Gingerman. Ed Busch from New Jersey snuck in. Beers were tasted and judged: Anchor Steam -37.5, Fullers London Pride 37.4, Bombardier Ale 36.3, Thaekeston's Old Peculiar 36.2, Belhaven Scottish Ale 36.1, Bass Pale Ale 36.0, Newcastle Brown Ale 35.8, Sam Smith's Pale Ale 33.9, Watney's Red Barrel 33.6, Whitbread 32.6, Bill Watts' homebrew 30.6.

Other Events - Charlie Papazian speaks at "Mr. Dunderbak's" in Greenspoint Mall. He talked for an hour, and "was informative, entertaining, and well worth the trip". His topic was consistently making good beer.

Paranoid...cont from P3

English brown, ABA was a natural outgrowth of homebrewers' tastes.

Old Ale refers to strong beer that has been aged for an extended period. Historically, these beers would, over time, develop sour flavors due to acid producing bacteria. This acidic character is no longer considered desirable. Old ales are now aged to produce Port or Sherry-like oxidative flavors. Old Ale is a very broad category with OGs from 1.060 to over 1.090 and there is a lot of overlap with the English Barleywine cate-

gory. These tend to be very malty beers with relatively little hoppiness and bitterness. Many Winter or Christmas beers that do not go the spiced route are in this category. Christmas is holiday that usurped earlier pagan festivals which had occurred at the same time of year.

Finally Strong Scotch Ale or Wee Heavy is not actually Wee at all and in fact boasts OGs from 1.072 to 1.088. The Scots developed this confusing nomenclature, probably as part of some conspiracy. These beers are lightly hopped and partake of a caramel character from caramelization in the kettle more than caramel malt. Although these are ales, they are fermented at relatively low temperatures and have a lager-like lack of esters. They may have buttery diacetyl and smoky phenolic flavors contributed by distinctive Scottish yeast strains. Some domestic brewers use a proportion of smoked malt, but this is not traditional.

I'm glad I got through the Beer of the Month categories. I have so much more to tell you about Charlie Papazian and the laundered money or the Sly Bastards and the Iraq invasion. But they're coming for me. I can hear the Black helicopters in the distance. Oh no! They're at the door! They're already here!



BREW STOP
CO₂-bedded Bulk Malt
White Labs pitchable Yeasts

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Houston, TX 77068
(281) 397-9411
FAX (281) 397-0482

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—————
Foam Rangers receive a
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**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

The Foam Rangers Homebrew Club Houston, Texas

Brewsletter office
8715 Stella Link
Houston, Texas 77025



Monthly Meeting
April 16th
@ DeFalco's

BRING AN AWFUL LOT OF BEER!!!!

I want to be somebody!
Sign me up to become a member of the
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Name _____

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

Paid between December 1 & 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:
The Foam Rangers, 8715 Stella Link, Houston, Texas 77025-3401