



THE FOAM RANGERS Newsletter Urquell

Happy Cinco de Beero!

May 2005 - Volume 25 Pints - Issue 5

DeFalco's Sued For Employee Abuse

By "Titanic" Bob Daugherty

HOUSTON (AP) Longtime DeFalco's Home Wine and Beer Supply employee Landry Hassell announced Tuesday that he was suing Scott Birdwell, the owner of the store. Jim "The Texas Hammer" Adler has been retained to represent Mr. Hassell. At a press conference held at *Brew It Yourself* in the FM 1960 area, Mr. Adler stated that he is seeking "a gazillion billion dollars" for "bodily injury, pain, suffering and mental anguish" endured by Mr. Hassell during his client's employment at Houston's oldest homebrew store.

The "tough, smart lawyer" went on to explain: "Over the course of nine years my client, a non-drinker, has been forced to
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Landry Hassell has hired "The Texas Hammer" to litigate his case against DeFalco's

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Out (of) The Wazoo

By Ed
Moore,
Grand Wazoo



Bluebonnet is ours and now we are getting ready to add a "Sunshine Scalp" to our collection. The Sunshine Challenge is the next leg of the Gulf Coast Circuit. This year, we sent over 125 entries to the Sunshine Challenge. When

we've added the Sunshine Bowl to our collection, the barber can get his shears ready for the Dixie Cup. (Volunteer!) The AHA Southern Regional has finished up and if you have an entry that goes to the next round, you will need to send more bottles for the second round of the Nationals in Baltimore, Md. We will have a contingent

at the AHA Nationals and Colby Sheridan will run the meetings for May and June. Please show him the same consideration you show me for the meeting. (Volunteer!) Well, at least pretend to listen.

Dixie Cup is starting to roll and we have an exciting agenda for this year's Dixie Cup. (Volunteer!) We have added Brian Dunn the founder and brewer from Great Divide to join the noted author John Palmer and Sam Calagione, the brewer and founder for Dogfish Brewery to speak at the Dixie Cup. (Volunteer!) Be sure to get with Colby Sheridan and see what you can do to help make this the best Dixie Cup ever! Volunteers are needed! The Fred Tasting will be concentrated on the dark side with dark beers paired with different foods. (Imagine that!) The special category is clone beers. You will need to clone one of the following beers:

- 1) Aventinus Weizenbock
- 2) North Coast Old Rasputin Imperial

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**May
Meeting:
Friday,
May 20
8:00 p.m.
at DeFalco's**

The Brewsletter Urquell
Official Organ of the
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If there was ever an upside to having a tooth removed, it would have to be a good solid afternoon where you feel too crappy to really do much but sit indoors, crank up the mp3's on iTunes and crank out the Brewsletter. At least this month, it's looking like it will be on time... Well, the print version that is. The E-mail version has yet to miss a deadline. But for those of you getting two (April and May) printed Brewsletters at once... Well, sorry about that. I try. After all, once the meeting's past, you may as well just wait for the next mailing.

A Tale of Two Tastings or... If It's Not Scottish (or Old or Brown Ale) It's CR-R-R-R-AP!



By
Bob "Titanic-Bob"
Daugherty

A beer style I've been warming up to lately are Scottish Ales. Old and Brown Ales, on the other hand, have always had a special place in my liver...er heart. All three were in great evidence

at April's meeting. For whatever reason, attendance was considerably less than the recent Belgian, barleywine and stout/porter meetings. Well, that just left more for the rest of us!

Scottish Ales

The evening began with Belhaven's St. Andrews and Belhaven's Scottish Ale. Both were pretty decent, but I enjoyed the heavier McEwan's Scotch Ale and Belhaven's own Wee Heavy that followed more. My favorite of the lot though was Orkney's Skull Splitter. Aply named, the wonderful and potent brew is not available in these parts. I only wish *Brewsletter* editor Bev "Skirtboy" Blackwood could have found some of his Wee Heavy Pepper Ale to bring! (Speaking of Bev, he courageously attended the meeting despite the fact that the next morning he had to embark on the the MS 150 Bike Ride to Austin early the next morning. Two other Rangers that were doing the grueling ride, Tom "Beerbo" Witaneck and Sean "The Laminator" Lamb chose to stay home and not attend the meeting. Perhaps we should rename Bev... "Braveskirt." Bev, of course, swore he would leave early but that trick never works...)

Brown Ales and a New Beer Style!

Brown Ales followed. We enjoyed the classic Newcastle Brown as well as Samuel Smith's Nut Brown Ale and, three (count 'em three) Browns from our Grand Wazoo Ed Moore. One was a Northern Brown, another a Hazelnut Brown and the last a very good Imperial Northern English Brown. American Browns were represented by Avery's Ellie's Brown and Pete's Wicked Ale. Both are enjoyable but did not do as good a job of showcasing the style that originated at Dixie Cup as Dixie Cup

Organizer Colby "Volunteer Damn Ya!" Sheridan's first ever Texas Brown! Colby says he's not much of a fan of Browns but you would never know it from the excellent "Texas Doo Doo Brown" he brewed at the Defalco's Brew-in. What other styles do you not like "Flowbee?" Brew 'em and bring 'em! Secondary Fermenter Rob Kolacny got some laughs when he offered up a new beer style—California Brown. Currently the only example of the new style, according to Rob, is Sierra Nevada's Bigfoot! Happily embracing his logic, we drank several bottles.

Other Brown ales offered included JW Dundee's Honey Brown, Tilbrug's Dutch Brown Ale and a growler of local Brewpub BJ's Nutty Brunette provided by Was Waz and Competition Coordinator Mike Heniff. Speaking of Mike, it seemed at times as if there were two tastings going on simulataneously at the meeting. "Mike's Secret Stash" we called it. Unfortunately, I am sworn to secrecy and cannot reveal the wonderful beers none too discreetly served from behind DeFalco's counter by our former Waz and company.

Club Bidness

Grand Wazoo E Mo was finally forced to suspend drinking when the "bidness" part of the meeting began. Ed announced that AHA (Hum the "Empire March" yet again Steve!) South Regional entries were due RIGHT THEN. (The club subsequently had many winners that have advanced to the National Homebrew Competition in Baltimore, Maryland later this year—for more details see Mike's Competition Corner article.) Entries for the Sunshine Challenge in Florida were due at DeFalco's on April 21st. The club had over a hundred entries. As this *Brewsletter* goes to press, that competition is being held and we will carry the winners' names next month!

National Homebrew Day was held at St. Arnold's on May 7th. St. Arnold's provided R/O water and several of their yeasts for the use of homebrewers. Grilled sausages were served to all those who could attend. The First Sunday Pub Visit, which was originally scheduled for the Second Sunday (8 May), will be postponed until, that's right, the Third Sunday (15 May), after it was determined that it was inadvertently

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A long time ago, in a galaxy far, far away...

BREW WARS

-REDD KNECK VERSION

By Rob Kolacny, Secondary Fermenter

Episode XVI: The Bock Side Beckons

THE DEATH
TUN HAS BEEN
DESTROYED,
THE CRESCENT CITY
COMPETITION HAS BEEN
CANCELLED, THE SUNSHINE
CHALLENGE ENTRIES HAVE ARRIVED
IN THE FLORIDA SYSTEM, AND COMING
OFF THEIR AMAZING LANDSLIDE VICTORY IN
NORTH TEXAS, THE FOAM RANGERS TAKE
A LITTLE TIME OFF BEFORE THEY KICK IT
INTO HIGH GEAR FOR DIXIE CUP...

Red Kneck Skywalker and Lando Cal-DeWalt are preparing for a long brew day in the City in the Clouds when Obi-Wan Stairway joins them.

"Hello, Master" said RK

"Greetings," replied Stairway. "What are you going to brew?"

"Master Stairway" answered RK.

"Lando & I wish to brew a bock beer, but are unsure about the style."

"Several theories surround bock beer" stated Stairway. "One states that bock beer was only produced under the sign of Capricorn the goat, Bock being the word for billy-goat. Another links an old German word, pogkmedt, meaning mead, to bock beer that rivaled the mead, and through mispronunciation the old word was distorted."

"I knew bock meant goat" exclaimed Lando.

"A humorous tale along the goat line is the one of two rival brewers who had a drinking contest with each others beers" said Stairway. "Whoever could thread a needle at the end won, but when one brewer fell down he blamed a nearby goat for making him lose his balance. The winning brewer boasted that the Bock that threw his rival down was brewed by him. A more commonly accepted belief is that the Einbeck city name was shortened or pronounced wrong in Bavaria over time to become Einbock, then just Bock. Einbeck, since the 1200's, was fortunate to be located near a hop cultivation area and it's beer fame spread across Europe so that there were over 600 breweries there in 1385! Not to be outdone, the southern German brethren in Munich began to copy the beers of the north."

Floby Solo and Qui-Todd Meier arrive

in a Corillian Corvette and join the conversation.

"I like the doppelbocks" touted Floby. "Doppelbocks were more strong, robust bocks" informed Stairway. "They originated with the Paulaners(monks). During their fasting periods they were only allowed liquids. Being educated and sly homebrewers, they made up some nutritious brew to sustain them. Salvator was created and now most beers of this style take the "ator" ending.

Original bocks were more like strong wheat beers, like weizenbocks(Aventinus) and were dark in color. Today's Bock beers must be brewed from worts with an original gravity of 1.064 and doppelbocks at least 1.072. Most bocks are darker in color, except Helles/Maibock that are paler, and all have a rich complex maltiness and spicy hoppiness. You may see some examples as "Ur-Bock" which means first or original, such as in the Einbecker Ur-Bock. The Eisbocks were formed originally in Kulmbach Germany by freezing a bock or dopplebock and removing the ice to concentrate the flavor and alcohol. These beers can range from OG. of 1.064 to 1.120."

"Master," said RK. "We have this recipe for a Doppel Bock and another for a Maibock:

Doppelbock: for 5 gal. Use 3# pils malt, 12# light Munich malt, 1# dark German crystal, and 2# German melanoidin malt. Hop with 2 ounces Hallertauer for 60 minutes, and 1.0 ounce Hallertauer at 30 minutes. For extract, substitute 11# Munich blend extract for the pils malt and Munich malt, partial mash the remaining grains. Use Wyeast 2308 or White Labs German Lager yeast.

Maibock: for 5 gallons use 12# German pils malt, 0.5# belgian aromatic malt, 0.25# light Munich, and 0.25# German light crystal. Hop with 1.75 ounce Hallertauer Hershbrucker

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Beer of the Month Calendar



January 20th, 2006

Porter & Stout



Febrewary 17th, 2006

Barleywine & Holiday



March 10th, 2006

Belgian & Fruit Beers



April 21st, 2006

Brown, Old & Scotch



May 20th

Bock



June 17th

Wheat Beers



July 15th

Pilsner & Kolsch



August 19th

Pale Ale & Bitter



September 16th

Oktoberfest / Marzen



October 20th - 22nd

Dixie Cup XXII



November 18th

India Pale Ale



December 11th

Homebrewer's Xmas Party

Foam Ranger Events**May**

May 20
May Meeting
DeFalco's

May 20 - 22
Sunshine Challenge
Orlando, Florida

May 27
Big Batch Entries Due
DeFalco's

June

June 2
AHA Nationals
Pack & Ship (Club Paid)
DeFalco's

June 4
Celtic Brew-Off
Arlington, Texas

June 5
Big Batch Brew Bash
Saint Arnold

June 11
Work Saint Arnold Tour
Saint Arnold

June 11
Brew-in by a Volunteer
(Maybe *you?*)
DeFalco's

June 12
DC/Officer's Mtg (3:00)
First Sunday (4:00)
Bull & Bear Pub

June 16-18
AHA Nationals
Baltimore, MD

June 17
June Meeting
Location TBA
(but probably DeFalco's)



By Mike Heniff,
**Competition
Coordinator**

Competitions:
**AHA South
Regional**, Houston,
TX – Good results
for the Foam
Rangers at the
South regional

(and for Rob Kolacny who entered in the Mountain regional). **Congrats to all of the winners!** Thanks to all of those that helped judge and steward. Here are the winners:

Cat. - Style, Brewer - Place

- 2 - Pilsner, Rob Kolacny - 1st
- 3 - Euro Amber Lagers, Bob Daugherty - 1st
- 3 - Euro Amb. Lagers, Bob Daugherty - 3rd
- 4 - Dark Lager, Rob Kolacny - 2nd
- 6 - American Rye Ale, Rob Kolacny - 1st
- 7 - Amber Hybrid, Colby Sheridan - 3rd
- 8 - English Pale Ale, Jeff Reilly - 1st
- 8 - ESB, Rob Kolacny - 1st
- 10 - American Ale, Colby Sheridan - 2nd
- 11 - English Brown, Jimmy Paige - 1st
- 12 - Porter, Colby Sheridan - 3rd
- 14 - IPA, Rob Kolacny - 2nd
- 15 - German Wheat, Susan Reilly - 3rd
- 17 - Sour, Susan Reilly - 1st
- 17 - Sour, Jeff Reilly - 3rd
- 19 - Barleywine, Mike Heniff - 2nd
- 24 - Traditional Mead, Ed Moore - 1st
- 25 - Melomel, Ed Moore - 1st

Upcoming Competitions:Competition

Pack and Ship Date Club Paid Shipping

KGB Big Batch Brew Bash

5/27/05 Local
<http://www.thekgb.org>

AHA Nationals - Second Round

Early June Yes
<http://www.beertown.org/events/nhc/index.html>

Lunar Rendezbrew XII

5/27/05 Local
<http://www.thekgb.org>

AHA National Homebrewing Competition

The qualifiers from our region will entitle each qualifying brewer to compete in the 2nd round held in Baltimore. In addition to the competition, the conference in Baltimore

Competition Corner

is pretty cool with a number of lecture sessions and plenty of great beer events and beer tastings. A few of us will venture northeast this year, be sure to put it on your drunk schedule and hurry; the event is filling up quick! <http://www.beertown.org/events/nhc/index.html>

Gulf Coast Circuit

The next Gulf Coast Competition (and the last until the Dixie Cup in October) is the Sunshine Challenge in Orlando. The pack and ship was held in April and we shipped off an astounding 132 entries. **Great job by all who entered!** A number of us are planning on going to this one for the first time in years.

MCAB (aka Master Championship of Amateur Brewing)

For those that have qualified during last year, MCAB has been delayed until the late summer or fall. Although, this is all subject to change; I will keep you all posted. Keep on entering those MCAB qualifying competitions this year to qualify for the Master Championships of Amateur Brewing next year! Good Luck!

How to Brew More Beer

Ever notice that some brewers have 20 or 30 entries in a large competition. You would think that it takes a ton of brewing but it may not be as much as you think. Here are a few tips that will help you easily double your entry count:

Parti-gyle Mashing: this is the technique of making two beers from one mash. This technique goes way back to historical brewing in the British Isles. The first runnings is the big beer (Barleywine, Old Ale, Wee Heavy) and the second runnings is the small beer (Bitter, Brown Ale, 60 schilling Scottish) (actually the British used to use this method to brew three beers!). To make two 5 gallon batches you need a big mash tun (15 gallons or more) or you need to use extract. A 5 gallon batch and a 3 gallon batch might be more reasonable (with a 10 gallon tun you may need a pound or two of DME). The big trick is figuring out and tweaking the mash bills since the character of the first and second running can be quite different. Also, it takes quite a technique to take all of the gravities during the run-off to be sure you're hitting your target gravities.

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Split Batches: here is where you make one wort into two beers. A natural split would be into two 3 gallon batches (or 5 gallon batches if you have a big mash tun and kettle). Five or six one gallon batches – possible but unlikely. The key here is to find two beers that match a malt bill. How about a Belgian Triple and a Maibock? How about a Belgian Dubbel and a Weizenbock? This doesn't have to be limited to totally different beers. How about an English Pale Ale, one with London Ale yeast and the other with Ringwood Ale yeast? Or even, an American Wheat, fermented as one batch in the primary that is split into two secondaries with fresh raspberries or honey added to one of the secondary fermenters. The possibilities are almost endless.

Two Batches/Same Day: I know a few crazy brewers who do this (I'm one of them). If you're already sinking five or six hours to brew one batch, what's a few more hours to brew a second batch? The trick here is that you'll need some extra equipment to do them side by side (not to mention a few more eyes and hands). You can get by with even less equipment if you stagger the batches (boiling one and mashing the other) but you better plan your brew day well. I wouldn't advise drinking a whole lot of beer while brewing if you want to pull this off.

But, you don't have to just brew more beer to have more entries. Here are a few other good tips:

Plan Your Brewing Schedule: I brewed my big beers and meads a few months ago. They'll hit their prime around Dixie Cup time. My smaller beers and hoppy beers will be the last ones to get brewed. If you're into lagers, now is the time to brew.

Enter in Multiple Categories: Not everyone hits the target with the style (light lagers are notorious, if you made a German Pils it may do well as a Munich Helles or Bohemian Pils). Some beer categories overlap (old ale and barleywine). Some beers straddle multiple categories (think APA and IPA). Let someone else try your beer without telling them what category it is. Even better some of the more experienced BJCP judges try your beer.

Enter in Multiple Categories: Refrigerated storage keeps your beer fresh. Keep at least three to four bottles of every beer that you have and will brew between now and Dixie Cup in the fridge just for the competition. That beer that you brewed last year might still have been great if you would have kept it in the fridge. If fridge space is at a minimum, keep only four bottles in the fridge just for Dixie Cup (one to let yourself and other good judges to try to

determine the category that it best fits in!)

Brew Meads and Ciders Too!: The brewing process is extremely easy for these styles but they can be finicky. Meads can take forever to come into their own. But, this opens up a few more categories as well.

Enter in Categories with Low Entry Counts: Even the best APA or Dry Stout can get lost in a half-dozen flights. But in most homebrew competitions there are a few styles with only a few beers entered. Less competition can mean a better chance for that medal.

Enter the CORRECT Category: A few years ago I brewed an old ale that was aged on bourbon soaked oak chips. It was wonderful. I entered it as an old ale but it got hammered from all of those "odd" flavors. If I entered it as Experimental it would have got gold. Two years ago, I judged Lambics at Dixie Cup. There was a ringer of a Berliner Weisse in the category. It was a wonderful beer but it was not a Lambic. (Of course that was before the guidelines were changed to include all sour beers in the same category.)

New Categories: The BJCP guidelines have recently changed. The new guidelines are available on the BJCP website (<http://www.bjcp.org/styles04/>).

The newer categories will certainly be entered lower this year than in future years. They are: Irish Red, Baltic Porter, American Stout, English IPA, Imperial IPA, Roggenbier, and Belgian Blond Ale.

Don't Forget About Specialty/

Experimental/Historical: Here is where you enter the weird stuff and some not so weird stuff. Styles that aren't specifically declared by the BJCP go here. If you think of something weird that you would like to do to a beer, do it. But, you probably should do it on a small scale (a few bottles?) so you don't get stuck with 5 gallons of hemp blonde – hey, now you would have made two beers from one!

Don't be Bashful: I know of many very good brewers that have reservations about entering for various reasons. Don't worry, it's just beer, relax (or it goes something like that!). No one knows who loses, just who wins. I have won a lot but have lost quite often as well!

But the best advice that I have to give is to just brew (and enter!) your a\$\$ off!

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.

Mike Heniff
281.204.4617 (W)
281.630.6711 (C)
Before 9:00 p.m.

Rob Kolacny
979.532.8056 (H)
979.532.1932 (W)
979.533.1173 (C)
Before 10:00 p.m.

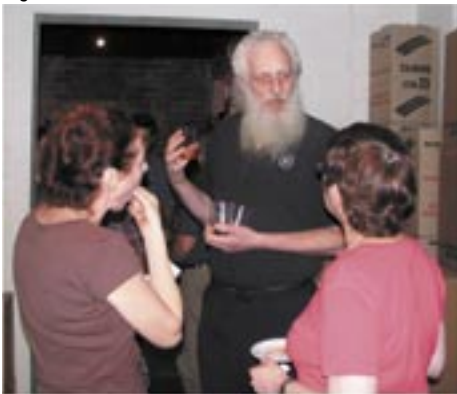
Joe Lindsey
409.925.4664 (H)
409.763.2366 (W)
Joe Never Sleeps

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

Ron Solis
281.799.8427 (C)
Before 9:30 p.m.

Please respect their stated time preferences when calling!

DeFalco's
713.668.9440
Business Hours only



So you see, it actually extracts energy from the atmosphere at a quantum level funneling it to my cats... Um... Hey... Where are you ladies going?



Sandy West,
Ex-Ex-Smoker...



If you don't like my damn pictures, edit your OWN damn Brewsletter!



Bob, I don't care how funny you think it makes you, I am NOT reimbursing you for a case of barleywine!



...and THIS is what I'd look like with a 20-inch penis...



FOAM RANGER



The heartbreak of being "arm candy."



Fun with Bluebonnet
"do-rags"



Nobody knows, but
"Storge" was once a
"homey." (Or was
that a "honkey?")



Yes, that DOES say
"Special Hops" on the
Basic Brew™ recipe for
Brain Death Barleywine.
No, I can't tell you where
to get some...

FOTO PAGES



Hey George!
Is that a Chubbie I see?

Well, yes Jimmy... but
maybe not the one you
were thinking of...



DANGER:
Scrivener at work!

(Continued from Page 2)

scheduled on Mother's Day and few could attend. This visit will be at Two Rows Brew Pub in the Rice Village on Sunday, May 15th at 4 PM. Come hang out with your fellow Rangers and KGBers and support that most endangered of species—the Houston Brew Pub!

E Mo then sought, without success, volunteers for the May Brew-In at DeFalco's. Come brew in front of DeFalcos on a scheduled Saturday, share the results with the club and get your ingredients paid for! Contact Grand Waz E Mo if interested...

St. Arnold's is still seeking folks to get TABC certification to be able to serve their beer at the brewery during their popular Saturday tours. Help out a brewery that always helps us out and publicize the club at the same time! The 14th of May offered Rangers a bit of dilemma. The KGB hosted a Steak Out for its members, the Rangers and the Mashtronauts. On the same day, however, our Beaumont brewing friends, the Golden Triangle, held a crawfish boil and there was a Texas Brewers Festival in Austin. It's a shame all were scheduled together as it no doubt hurt attendance at both events. I know many of us would like to return the many visits the Beaumont club has paid us.

Old Ales

Finally we got to that 'tweener category: Old Ales. I've always blurred English barleywines and Old Ales and some of both were on hand. An old favourite of mine and many others, Theakston's Old PECK-

u-lur was imbibed as well as Great Divide's Hibernation Ale. We had a mini vertical tasting of North Coast Old Stock Ale. I had one bottle left from 2001 which I donated and we had some 2002 courtesy of Mike Heniff as well as some of last year's. Some folks think Old Stock's name is ironic since does not age very well. Jimmy "Play Stairway" Paige donated some rare Gale's Prize Old Ale from 1998. Steve Moore provided the very interesting Australian Cooper's Vintage Ale. Several attendees did not care for it, but I thought it quite interesting. Besides, how often to get to drink something decent from Australia these days that's not a wine?

I donated a couple of bottles of one of my top ten favourite beers—J.W. Lee's Harvest Ale (1999). It's a crime that this great English barleywine-old ale is not available here. Towards the end of the meeting I also decided to share some of the special release JW Lee's Ale including ones aged in bourbon and other assorted barrels. Wonderful. All beers finally exhausted, the meeting ended, we cleaned up and departed.

We Got Your Bock Next Month

Bocks of all kinds are to be had at next month's meeting on Friday May 20th. Many of your "hard working" officers (Rob, Bev and Mike) will be in Florida attending the Sunshine Challenge. *[Grand Wazoo E-Mo is a bit further south... in Brazil! Ed.]* "Flowbee" Sheridan and myself will be left temporarily in charge (a frightening thought indeed!) but we will try to provide a good time for all who attend!



Mark Muckleroy
April 5, 2005
Foam Ranger,
Homebrewer, Friend.
Mark's good spirits, fine
barbecue & good company
will be missed by us all.
Farewell fellow Foamie.

BJCP Class Announced

Master judge Mike Heniff and Certified judge Bev Blackwood will jointly conduct a BJCP Class that will prepare students for the October exam. Cost per student will be \$15.00 and the classes will meet at DeFalco's every other Wednesday, starting on June 8th. Class hours will be from 6:00 p.m. until approximately 8:00 p.m. Class cost covers copies, beer samples and other costs. It does not include the cost of the BJCP exam.

Thank you C.R. Goodman for supporting the Foam Rangers

and for distributing these great beers!



(Continued from Page 1)

drink on average ten beers each day just to maintain his job. The damage to his liver has been so great that Mr. Hassell is already at the top of a list awaiting a transplant. Doctors who treated the late [baseball] great Mickey Mantle told me: 'Mick's liver ain't got nothin' on Landry's!' Mr. Hassell was never told that as a condition of his employment he would have to consume so much beer and that so much of it would be bad homebrew. Every member of Mr. Hassell's family, including his childhood dog Spot, and most of his friends have been and are now alcoholics. He had no wish to follow in any of their foot or paw steps but this job has left him with little choice."

Mr. Adler then introduced the haggard looking, pony-tailed Landry Hassell. Speaking from notes in a quivering voice, Mr. Hassell declared: "I have never liked beer in the least and my experience at DeFalco's has only served to confirm my opinion. Time and time again, customers would bring in their terribly flawed concoctions, put it in my face and demand 'taste this and tell me what you think.' Or: 'What you think I did wrong, how'd I goof up?' If I had a dollar (and that's what I'm seeking) for every time I had to smile, swallow the swill and try to think of something intelligent and kind to say I'd be a rich man.

"After work each day I had to weave my way home, drunk. Hell, [Scott] Birdwell lives just around the corner. He can crawl home if has to (and does so frequently). I, on the other hand, had to risk wrecking my vehicle and killing innocent people which fortunately has only happened five or six times.

"My wife has had to put up with an inebriated and often indifferent husband who sought, not her loving arms each night, but usually the toilet to purge the poison I had consumed. Instead of the comfort of our marriage bed, I had to get up early at 10 AM every day and do it all over again. Even when I did not have to drink their pathetic homebrews, "nice homebrewers" brought in commercial beers. I guess they were thinking they were doing me some great favor. If they really wanted to help they could

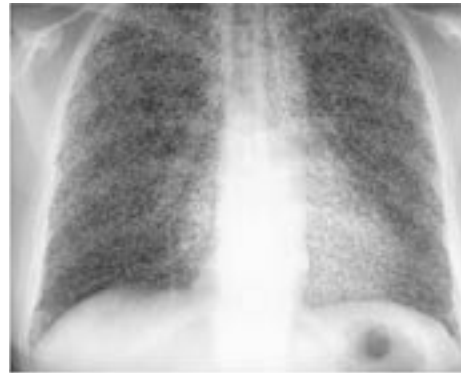
give some spare change instead! You have any idea how hard it is to live on what that miser Scott pays? The only time I ever get a raise is when the minimum wage goes up! And since the recent election I know that ain't gonna happen for 'four more years!' I doubt illegal aliens would work here!" Landry went on to describe other aspects of his "hellish" job. "My back is permanently disabled. Brewers come in with their Promash© recipes and demand I pick up their forty pounds of grain to crush for their five gallon batches of 1100+ barleywines. My nose cannot smell anything anymore because I've inhaled so many hops! Even worse, at least twice a week I had to brew beer! Imagine spending precious hours of my life making something that I hate with every fiber of my body! Oh... and that primitive brewery system of Scott's! You know how many scars I have from burns from that pathetic antique bucket with the electric heating element?

"I've kept this shop afloat the past nine years. I can't remember the last time Scott actually ordered any ingredients. If it weren't for me, we would probably run out of Cascade hops or Maris Otter malt! Back in the day, Scott may have been a great homebrewer but I doubt if today he could tell the difference between Hallertauer hops from Cluster hops!"

Mr. Birdwell when reached by phone for comment responded, "I am greatly shocked and disappointed at Landry's allegations. I have always treated him like a son, like fambly[sic]. I taught him everything I know about brewing and life and this is how he rewards me! First that ingrate Ray [Philbrook-owner of *Brew It Yourself* homebrew shop] leaves and now this frivolous lawsuit. Maybe the Republicans are right. Maybe we do need 'tort reform!' "I just wished he had voiced his unhappiness to me privately rather than air our dirty laundry, er... I

mean laundry, in public! As far as I concerned he's now fired.! I'll find someone else to replace him like I did Chris for Ray and hell, I'll teach him everything Landry knows in fifteen, make that five, minutes!"

Chris, however, told this reporter that he worries about his future at DeFalco's as well. After less than a year at work he is already reporting signs of what is Mr. Hassell's lawyer calls *pneumomuntonmaltosis* or "Malt Lung." Similar to coal miner's Black Lung, the disease is believed to be caused when homebrew supply shop workers frequently inhale dry malt extract (DME) as they transfer it from



"Grainy" appearance of lung tissue on X-Rays is typical of Malt Lung

large shipping bags to one or three pound bags for resale. Malt Lung allegedly results in a common hacking cough in which either an extremely light, regular light, amber, or dark cloud of malt extract is expelled by the mouth. Supposedly an addiction to high alpha acid

hops soon follows. These bitter hops must be chewed in constantly increasing amounts to balance the malty sweetness slowly overwhelming the victim's lungs and body. Hop overdoses are common fates for Malt Lung sufferers. Some medical authorities have insisted, however, that the disease does not really exist. Birdwell continued "His claim that I do not know my hops is ridiculous. I can tell Hallertauer Mittelfrüh from Hallertau Hersbrucker from Hallertauer Tradition and Hallertauer Domestic! What's more... I can pronounce 'em right!"

Mr. Landry has not ruled out an out of court settlement. "Does Scott's family have some money? No wait, he's that religious dude, and not the greedy kind neither. Whatabout his wife's family? Aren't they English or something? Maybe they have a castle or something they could give me. What about his first born child? Not Colin, but how about little Mojo or ESB!?"

(Continued from Page 3)

for 60 min., 0.5 Ounce Hallertauer Hershbrucker for 15 minutes. For partial mash, substitute 9# light malt extract for pils malt. Use same yeasts as above.

"Yes," said Stairway. "That all seems to be in order. They should both make fine bocks."

"But Master," said RK. "What about the idea that a bock is made from the dregs of cleaning a fermentation vessel? It seems contrary to everything you have taught me."

"Ah, my young apprentice" said Stairway. "You have learned a lot in a short time, but a Jedi Brewer you are not."

(Continued from Page 1)

Russian Stout

3) Chimay (She Never Does!) Grand Reserve or Blue (the one in the Grand Cru corked bottle to be exact.)

4) Anchor Old Foghorn Barleywine

5) Paulaner Salvator Doppelbock

So, start brewing entries for the Dixie Cup and remember that the Bluebonnet Brewoff is currently the largest single site homebrew competition in the world... at least until the Dixie Cup in October! (Volunteer!) Please remember to pay your dues and volunteer to help at the Dixie Cup. The Brewsletter will not be sent to non dues paying members. The great selection of beer (Thanks Rob and assorted brewers) and food (Thanks Milton) are there for your enjoyment. The beer and food are complementary, so be sure to pay your dues and for the many that have paid, thank you for supporting your club.

NATIONAL HOMEBREW

DAY AND COMPETITION

On National Homebrew Day, 14 homebrewers from all over the area crafted 115 gallons of beer at Saint Arnold.

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Rob tallies scores at Saint Arnold.



Leroy makes things complicated....



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**"Your scoresheets
should look kind of
like this, and where
the hell is your kilt?"**



This Month in Foam Ranger History

By Sean Lamb, Club Historian (Sorta)

different beers with the same wort and different yeasts.

Other Events: Pub crawl number 8 on May 12th. Stops included the Gingerman, Munchies, Local Charm and the Brewery Tap.

10 Years Ago:

In the Newsletter: Grand Wazoo Autumn Woods-Moore congratulates the club on its showing in Dallas in March at the Bluebonnet Brewoff. (she'd been on the road for a while).

At the Meeting: Held at Steve and Autumn Moore's place. No minutes in the Brewsletter, but I recall that it was fun. BOtM was Pale Ales.

Other Events: The "La-Tex Bayou Rendezvous" was held in Jennings, LA on May 20th. The Foam Rangers won the feats of skill, but Grand Wazoo Autumn Woods got a pie in the face anyway. Homebrewer's Happy Hour held at the Hops House on Wednesday, May 24th. Karel Chaloupka, Gary Babic, Rex Backer, Fred Bunch, Randy Herman, Jeff Moore, Milton Pyron, Scott Stover, and Beto Zuniga joined the club. Todd

Kellenbenz and Leroy Gibbins cleaned up at the Sunshine Challenge.

5 Years Ago:

In the Newsletter: Grand Wazoo David Cato rambles on about National Homebrew day, and rallies the troops to enter the Big Batch and Lunar Rendezbrew. Bev begs off on his BOtM column blaming it on his computer. *[My computer would NEVER do cause such a thing! Ed.]* Kehn Bacon explains why he sucks – or how to transfer wort.

At the Meeting: Held at DeFalco's on Robinhood. Beer of the month was Bock. Kulyer and Kari Doyle as well as Aida Sulzbach and Larry Sienkiewicz joined the club.

Other events: None noted.

Editor's note:

Welcome back, Sean! If anyone can help Sean with old (15-20 year old) editions of the Newsletter, please let him know! He has one of the best collections in the club, but could use some help filling in gaps. He just needs to copy them, not keep them!

15 Years Ago:

In the Newsletter: Lost in the mists of time. If anyone has a copy of the May 1990 Newsletter that can be copied, please let Sean know.

At the Meeting: Held at the home of Tom "Beerbo" and Janet Witaneck. BOtM was Continental Light Lagers, with Carlsberg, Steinlager, EKU Pils, Dortmunder Union Pils, Pilsner Urquell, and Kropf Pils (5 liter can) being served. Chris Todd gave a technical presentation on brewing



"All work and no beer make Rob something-something" Rob and Jimmy take on some Regional data entry while enjoying a beer at the Gingerman... I sure hope someone double-checked his data entry!

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**The May club
meeting is:
Friday,
May 20th
@ DeFalco's!**



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