



THE FOAM RANGERS Newsletter Urquell

It's Febrewary, Pay Your Dues!

Febrewary 2006 - Volume 26 Pints - Issue 2

Saint Arnold Appears & Speaks to Befuddled Foam Rangers!

By "Titanic" Bob Daugherty

In the early hours of Saturday January 21, 2006 several members of the Houston Foam Ranger homebrew club were shocked to see an apparition of the Bishop of Metz, St. Arnold. Appearing first in the head of a stout, the apparition became more visible and audible and offered reasons for his appearances, instructions for beerkind, and finally dire prophecies of what will occur if his warnings were not heeded. The Saint's appearance has sent ripples through the beer world and has only widened a growing divide within the homebrew community. On Friday January 20, 2006 the Foam Rangers hosted a Porter and Stout meeting. A record seventy-five examples were served of brown, robust and Baltic porters as well



Saint Arnold first appeared in the creamy head of an Imperial Stout

as dry, sweet, oatmeal, American, foreign-extra, and imperial stouts. Unfortunately the tremendous number of tastings resulted in **(Continued on Page 10)**

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Out (of) The Wazoo

By Rob Kolacny, Grand Wazoo



As I sit here at work, drinking my morning coffee... Wait a minute. When did I start drinking coffee? Back in December, I think. What happened in December? Oh yes, I became Grand Wazoo of the Foam Rangers. Coincidence????

Any way, as I sit here at work, drinking my morning coffee, I can't help but think about the upcoming Bluebonnet Brew Off. It will be here soon. In fact, as far as entries go, it will be here Friday, February 17, 2006, at our BARLEYWINE meeting. Yes, it's that time again. Time to drink barleywine and holiday brews with 50+ of your closest friends. Time to take a cab and or lineup

someone to drive your drunk ass home. Time to rent that nearby hotel room to sleep it off. Or, if you're like Joe Lindsey, time to secure that primo parking spot, in which to sleep it off, in your truck! But I digress. Back to the Bluebonnet Brew Off... Bring your Bluebonnet entries to the February meeting. Bev Blackwood has once again agreed to drive our entries to Dallas for us. Thanks Bev! I have seen a trend when entries are delivered by hand. They seem to do better! They don't sit in hot warehouses or on sunny loading docks. They don't travel in brown trucks or suffer from poor handling. The arrive safe and sound under the care of one of our own! We have won the Bluebonnet Cup three out of the last four years and those wins coincide with our hand delivered entries! The other clubs have mailed their Dixie Cup entries to us over the few years, and in that time, none of them have come close to taking our Cup! So thanks Bev. We really appreciate it! **(Continued on Page 11)**

Febrewary

Meeting:

Friday,

Febrewary 17th

8:00 p.m.

at DeFalco's

The Brewletter Urquell
Official Organ of the
Foam Rangers Homebrew Club.

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It's Barleywine month and I have to haul my ass up to freakin' Gainesville first thing in the morning! What the F**k was I thinking? I should have been hung over whining about my head all the way until about 4:30 on Saturday afternoon and instead I'll be dodging DPS troopers because my blood alcohol will still be about 0.2 even the next morning. (Just kidding, Mom & Dad! I would never do that!) All the same, it's worth it to support a club that's so committed to supporting (and winning, if it happens) the Bluebonnet Brew-Off. I'm also very excited about the new Lone Star Circuit. Start planning now to visit Lubbock in September! Be ready to help judge in San Antonio in August! Let's have OUR name be the first on the new trophy!

Notes From The Stout Shirt

By
Sean Lamb,
Scrivener



It was after 2 AM, in fact quite a while after 2 AM, and "Titanic" Bob Daugherty, Doak "D'OH-K!" Procter, "That Stupid Toad", some guy in a skirt and I were the only Rangers left standing. Seventy-three Porters

(port her, I don't even know her!) and Stouts. Let me say that again: SEVENTY THREE PORTERS & STOUTS! It had been a long night. It had been a good night. It had been a long night. It had been a night of stouty goodness. And it had gone something like this...

There were many "members" of the club arrayed in the barking lot of DeFalco's Home Wine and Beer Supplies on Stella Link in Houston, Texas (find all of the "legalese" in this article, circle it with a red pen, and bring it to the next meeting and we'll find someone to give you a beer swirley) when the Titanic one and I pulled by in the beer taxi. The milling crowds had dark beers on their minds and leaving us a place to dock our beer barge was far from the grasp of those tiny brains. We screamed obscenities from the car windows and whipped around the esplanade to make another pass. "If they don't make room - we're taking the beers back to my place!" I exclaimed to my Secondary Fermenter. Amazingly the crowd snapped to and sent a couple of cave trolls to toss some poor drunk's pickup truck out into the thoroughfare and make room for the beer taxi. I shuddered to think about how the trolls would behave after having their way with the backwash of hundreds of bottles of porter and stout.

The assembled gang was lively and there many new faces and some old ones too. A few new "members" joined, a few old members just paid their dues. Andy "Andygator" Thomas made an appearance, recounting how his move from Mandeville to Manville hadn't resulted in him making it to many meetings. He said it was one of his new year's resolutions to show up more often. I resolve that he had a good time, even if the sheriff is a n~*+r! Jim "that little unit what the hell does sodium mean?"

Johnson slunk in to confuse us. He was seen later that night laughing it up with the cave trolls and asking them if they wanted to go camping on a ranch out west with him. Jim's mood was broken when the strains of the "Wreck of the Edmund Fitzgerald" began wafting around DeFalco's while the Titanic one served up the Porter of the same name. All of the Gordon Lightfoot fans in the crowd were stunned. The Sly Bastards even showed up and Charles "Scary Running Bastard" advised those within earshot that you need to feed the mayonnaise to the tuna beforehand. Little did he know what was in store for him later that night.

Around 9:00 PM it was time to conduct the monkey business. Officers in attendance were Scrivener Sean Lamb, Purser Jim "Mr. Excitement" Youngmeyer, Secondary Bob Daugherty, and my Grand Wazoo and yours, Rob Kolacny. The Waz started out saying something about and some online membership database with passwords available "when you pay your F***ng dues". He guarantees that the server is off shore so it's free from subpoenas. Next was the Brew-in schedule. Joe Lindsey in June (only if there's a hurricane), Sean Lamb in August (brew naked!), Jimmy Paige in September, and Steve Moore in May (the end of the world is nigh!). The Waz is helping Steve by bringing the SUB. Rob Recounted the January brew-in, with Chefs Emil and Jason barbecuing and a keg of Bigfoot. Don't forget that club pays for your ingredients when you do the brew-in. The first Sunday is the second Sunday, and it will be at the BJ's somewhere north of downtown. Southsiders can take the wormhole from the Bay Area BJ's. Bev will be taking the beers from the club to Dallas for the Bluebonnet brew-off after the February meeting, so bring your brews. The sheriff is a n&*~r! The sheriff is a n^#-+r!. Then Rob let Scott "default DeWalt speak about upcoming pack and ship and packs, so look for that info somewhere else in this rag.

There was an invitation extended to all "ladies who are interested" to attend a meeting on the 1st Friday in February at the BJ's in Willowbrook. Those who attend will be planning a "bitches brew" to be made for the Dixie Cup. Some server a porter or a stout. Someone named Sean Lamb stood up on a cooler, almost fell off, and mumbled something about the contingent of Foam Rangers who are riding in the MS 150. Bev Blackwood, Tom Witaneck, Becca

It's Febrewary, Don't Be Like T-Bob



By
"Titanic Bob"
Daugherty
Secondary Fermenter

The first barleywine I ever had was Old Foghorn from a keg at the 1998 Dixie Cup (my first). Steve Moore suggested it, I loved it and kept returning to the beer truck outside to get more and more.

A strong beer virgin, my overindulgence haunted me a couple of hours later when I was found worshipping at the porcelain altar by Bev Blackwood (I must have made a great first impression!) Like Barney on The Simpsons my life since then has spiraled downward...

The style known today as barleywine probably goes back a couple of hundred years.

Brooklyn Brewery's Garrett "the best dressed man in brewing" Oliver claims that butlers used to brew it for their aristocratic employers. It was also brewed to commemorate special events, anniversaries or coronations. When brewed commercially, it was, and still is, the pinnacle of the brewer's art and the strongest beer offered. The adjective used most frequently about barleywines is "excess." It places excessive requirements on the brewer, his/her brewery, patience, time, the yeast, the malt, the bottle, etc.... But the result is almost always worth it!

Though the term "barleywine" was probably in use much earlier, it was not until 1903 (according to Michael Jackson) that Burton-on-Trent's Bass actually used the term on a label. (Along with Bass's more familiar red triangle, the No. 1 barleywine's red diamond logo, was the first trademark registered in Britain.) Bass' ads for the beer are as true today as they were then: "A Brain and Nerve Restorer" and "A Flesh and Blood Purifier!" Other companies followed suit using terms like Old or Strong, Stingo, Winter, or Stock Ale to describe their ales of similar strength. Many also used a K and a series of Xs (like Granny on *The Beverly Hillbillies*) to indicate strength. Unfortunately, the evil taxman and wars soon conspired against barleywine and high gravities and commercial examples began a rapid decline. A landmark in strong ale's history though, occurred in 1968 on the 40th anniversary of the novelist/poet Thomas Hardy's death. In his native Dorchester, England the Eldridge Pope company brewed a special beer (1.125

OG) for the occasion and named it after Hardy. It was so popular (how popular was it?) that they continued to brew it each year until the 1990s. (Alas, when Nannette and I visited the brewery it was no longer being made and instead Bacardi Breezers were being made there - oh the humanity! Today another company is making a very good, but still inferior, version that I will bring) Except for Hardy and Bass No. 1, barleywine was almost forgotten UNTIL our hero, Anchor's Fritz Maytag, introduced the style in America with Old Foghorn. First brewed in 1975, it did not become widely available until the 1980s. Soon Sierra Nevada followed up with Bigfoot (most assuredly NOT named after the popular Monster Truck) in 1983 (see the 1980s did not really suck that much!) These two outstanding beers (and we will sample several years of each) inspired dozens of other breweries to make their own versions and have helped to make many homebrewers broke when they tried to duplicate the style.

Brewing a Barleywine

As Garrett Oliver remarks, brewing a barleywine requires a fifth ingredient (besides barley, hops, malt and water) and that is time. The high gravity requires extra time to brew, and sometimes years for the beer to attenuate properly. By the time my efforts age properly all the bottles are gone! Young English barleywines are often left with too much residual sweetness if drunk too soon. (American versions counteract this by hopping the hell out of them! As Garrett says, American versions "Live fast and die young.") Often several different yeasts are used (almost always top fermenting, though Thomas Hardy supposedly uses a lager yeast). Not only should a starter be made, but it should be at least twice as large for a barleywine! The yeast has a tough job ahead of it! Sometimes the yeast will need to be pitched several times in the beer's development or additional, more attenuative or alcohol tolerant strains (California, White Labs High Gravity or even Champagne yeast) are used. Some people, however, do not like the aftertaste the last two contribute. In addition oxygenate your cooled wort as much as possible (a stone works great)

(Continued on page 8)

Beer of the Month

Calendar



January 19th, 2007

Porter & Stout



Febrewary 17th

Barleywine & Holiday Beer



March 10th

Belgian Ales & Lambics



April 21st

Brown, Old, Scotch & Irish



May 19th

Bocks, Dark Lagers, Dunkel



June 16th

Wheat, Wit, Fruit & Rye



July 21st

Light Lagers & Ales



August 18th

Pale Ale, Bitter & Steam



September 15th

Oktoberfest & Smoked



October 19th - 21st

Dixie Cup XXIII



November 17th

I.P.A. & Ambers



December 10th

Homebrewer's Xmas Party

Foam Ranger Events**February****February 16**

Pack & Ship (Paid)
 Reggale & Dredhop
 Drunk Monk
 World Cup of Beer
 MCAB
 DeFalco's

February 17

Bluebonnet Brewoff
 Entry Drop-off
 DeFalco's

February 17

February Meeting
 DeFalco's

March**March 5**

DC/Officer's Mtg (3:00)
 First Sunday (4:00)
 Onion Creek

March 5

AHA Membership Rally
 Saint Arnold

March 10

March Meeting
 DeFalco's

March 11

Brew-in by Someone
 (Maybe **You?**)
 DeFalco's

March 17-18

Bluebonnet Brew-Off
 Irving, TX

March 31

Backwoods Beerfest
 Warda, TX

April**April 1**

(See Above)



By **Scott DeWalt**,
Competition
Coordinator

The results are in from the Upper Mississippi Mashout and one of our own did very well. E-Mo, known to some as the geeky guy that

makes a mean mead, came away with several awards:

3rd place American Amber Ale

3rd place Fruit Beer

1st place Open Category Mead

At the Central Florida Homebrewer's

[Meadlennium](#) Ed took:

3rd place Sweet Traditional Mead

Not happy with club sanctioned events, the Man Who Brews With Cats (again the ever-present Was Waz and current Templeton winner) went on to win prizes in other competitions, too:

1st place at Brian Valentine (Virginia Beach, VA) with a Sweet Traditional Mead

2nd and 3rd in Alaska with yet more mead.

March Competitions

There are a gaggle of competitions the Foam Rangers will enter in March and April including:

Reggale and Dredhop

Drunk Monk Challenge

World Cup of Beer

MCAB

Bluebonnet Brew Off

AHA South Regional

Beer Summit (\$1000 for BOS!)

Most of these will be packaged and shipped by the time you read this so stay tuned for the results!

Why Do We Compete

So why do the Foam Rangers place such a high emphasis on competition? The Foam Rangers are a competitive club. We have an elected office to promote the competitive spirit and ensure we enter prestigious competitions. (Well, most of the time it is elected but rumor has it sometimes the office is held by an indentured servant.)

Ultimately though, competing is self-serving – either for our own edification or for the promotion of the Foam Rangers as a club. Sending beer to other events does several good things for the Foam Rangers as a club. Most importantly, it fosters a condition of reciprocity with the other

Competition Corner

clubs. If we put in a good showing at their competition, it becomes more likely they will send beer into the Dixie Cup. Doing well at other competitions (and the Foam Ranger brewers typically do very well indeed at other competitions) raises the prestige and awareness of the Foam Rangers. It advertises that our club is a competitive group of serious brewers who enjoy good beer all year long. And once someone checks out a few issues of the Brewsletter Urquell, they come to understand we're a bunch of fun-loving competitors as well. Competition makes us better brewers. The feedback we give to each other and get from scoring results helps us zero in on loved categories and reminds us that often the little things we do while brewing will have a large impact on the overall perception and flavor of the end product. Often an independent opinion of a beer can give an insight to a vexing technical flaw. Many times that flaw is endemic to our brewing practices so changing one aspect of our brewing habits may have an overall favorable impact on every beer we produce.

And let's face it – winning awards is fun. I've been told that Mike Heniff has won so many awards he has bought a second house in the neighborhood in which to store his trophies, plaques, ribbons and medals. E-Mo actually burns many of his older ribbons to heat his strike water. He also claims the fumes from 1st place ribbons aged over debittered hops give his Fireweed mead the special flavor that makes it a perennial winner.

What do I need to do to start competing?

Just bring some beer to a meeting and have one of the many good judges there give you feedback. They can tell you what categories the beer best fits or how to modify your recipe and/or brewing practices to better fit the intended category. Come to the pack and ships and send away some beer. While it is true not every beer wins, it is an absolute that a beer not entered has no chance! If you have never entered a beer in competition, why not make this month the year you change that?

Finally a plea: If you have access to any packing material – especially bubble wrap and packing peanuts, please bring them to a pack and ship or a meeting. Donated material means more of the pack and ship budget may be spent on shipping which saves us money and allows us to buy more beer for each monthly meeting!



This Month in Foam Ranger History

By Sean Lamb, Club
Historian (Sorta)

15 Years Ago:

In the Brewsletter:

Editors John and Carmen Donaldson beg for someone to set them free from the purgatory that is cranking out the best damn homebrew club publication on the planet. Grand Wazoo Lou Carannante begins his reign by announcing that there will be darts one night a month and that new Secondary J. D. Gonzales will be casting his beer net far and wide to get beers not regularly found in the Houston vicinity. He encourages all beer-blooded Rangers to look for beers during their peregrinations. He also pleads for someone to donate a fez for the Grand Wazoo to wear at meetings. J. D. scams words from M. Jackson to espouse the greatness of porters and stouts. Too much crap about the Bluebonnet brew off takes up too many pages. Mr. Donaldson states that he is "saddened and angered to be told that some scum stole a major portion of the club funds from the money box" and that Dr. Strangebrew is still unaccounted for.

At the Meeting:

Held at Harold and Judy Doty's place out Bear Creek way on Febrewary 15th. "There was great food, great beer and much more." A technical presentation was given by Wazoo Lou Carannante on building a mash tun and a wort chiller. He displayed several versions of each implement. He introduced Jeff Talbott who had constructed a 15 gallon stainless steel fermenter. Tom Witaneck won a 3 gallon Cornelius keg during the raffle. Beer of the Month was porters, with offerings from Anchor, Sierra Nevada, Samuel Smiths Young's (Original) and GASP! Santa Fe Brewing Co.

Other Events:

None Noted.

10 Years Ago:

In the Brewsletter:

Grand Wazoo Wes Woods publicly revels in his newfound powers. He demands that "at

least one member other than myself must humiliate themselves at each major (club) event... This keeps club cohesion in order. Other members are urged to promote club the humiliation through peer pressure and alcohol." Scrivener Andy Thomas writes some drivel about erections at the January meeting and the sheriff being a near. An article announcing the availability of St. Arnold Cask Conditioned Amber Ale forces shouts of joy from every member who reads it. The picture pages include postcards from Florida showing the Dixie Cup standing in for a Xmas tree stand and partying with the Sunshine Cup on New Year's Eve.

At the Meeting:

Lost in the mists of time ... If anyone has a Brewsletter form March, 1996, PLEASE let me know.

Other Events:

None Noted

5 Years Ago:

In the Brewsletter:

Grand Wazoo Bev Blackwood has moment of enlighten when he declares "Heavy hangs the head that wears the Fez. But if there's one thing guaranteed to lighten the load, it's barley wine,..." Slipping in and out of some alternate universe he also declares that Steve Moore is "looking for help in running his "Go Speed Brewer Go" experiment for a not too distant issue of Zymurgy." Scriveners Kari and Kuyler Doyle write something about the January meeting. Secondary Jimmy Paige rants about barleywines and holiday beers, and include a recipe for 5 gallons of "Littlefoot" barleywine using 19 pounds of grain. Bev fills at least a page with his "Watch This Space" column about upcoming events, club meetings and competitions.

At the Meeting:

Held at Defalco's on Robinhood. Grand Wazoo Bev Blackwood arranges to have his wife call his cell phone in an effort to make him seem important while conducting club business. Scott Birdwell announced that DeFalco's would be moving on March 10th and that all hands would be appreciated in helping with the move. Beer of the month was barleywines and holiday beers, but no list remains extant.

Other Events

The first First Sunday visit happened at Two Rows on February 4th.

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)
281.723.6357 (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



It's bad enough that "Wifenswapper" guy was chatting me up, but his eye level was also right about here...

Sean seems to be enjoying that a bit too much if you ask me...



Honey, I love you, but you are NOT joining THIS club!



Karel describes his recent appearance on "Dancing with the Stars"



Sandy endures yet another indecent proposal...

FOAM RANGER

Scott searches for the "Wreck of the Edmund Fitzgerald" so that T-Bob can pour the beer and the rest of us can sing along!



"You shure gets a purty mouth..."



eddy makes a new friend... a CRAZED new friend!



**You got the Celebration?
Yep, you got the money?
How much do you need?**



FOTO PAGES

Chloe covers Kris' escape from the meeting.



Jason longs for the day he will autograph glasses



Joe demontrates how HE would "swing the tassel" on the Fez.

Steve comes up with another ill-conceived "twinsies" theme.



Foam Ranger members riding in the MS 150. Bring money to the February meeting & support us!

(Continued from page 3)

and rouse the yeast by stirring it during secondary fermentation (or even taking it for “a walk” by rolling the keg around!) Frequently homebrewers try to duplicate the Burton water where Bass’ No. 1 was made (it ceased in 1995) by adding some gypsum or Burton Salts. This intensifies the hoppiness. Even so, the high gravity still requires a great deal of hops. So that all of your expensive wort does not get sucked up by hops, many suggest very high alpha hops for bittering. Most brewers recommend British Maris Otter Pale Malt or at least American Two Row for the majority of the grain bill. Some companies use only pale malt and boil the wort for as long as three hours to darken and caramelize it. Most use specialty malts such as Crystal, Carapils (for body), Munich or Vienna and even some wheat but most authorities agree that the specialty malts should be kept to less than 15% of the grain bill. [Until I got a larger mashtun, like many homebrewers I crammed as much grain as I could fit in it and then had to use Beeragra™ (Dry malt extract) to get my wort up (to 1.100 OG).]

Two Styles

The BJCP has separated barleywines into English and American. English barleywines focus more on malt than American versions and tend to be fruitier. Though both are hoppy, American (especially Pacific Northwest versions) are even more so (frequently using American hops such as Cascade, Chinook, Centennial, etc...) as opposed to English versions (which use Kent Goldings, Fuggles, Challenger, etc..) Both often have a malty, bready flavor and aroma but the English versions (which are usually aged for years) often take on sherry or port like characteristics as the hops and malt decrease over time. Some believe this is why they are called **barleywines**, others believe it is because of the beer’s strength which approaches that of some wines.

Most barleywines are amber to dark brown in color (Tennant’s Gold Label, Dogfish Head Old School Barleywine are exceptions). Though never opaque, frequently garnet or ruby highlights can be seen. British versions often display less carbonation and a less persistent off-white head than American versions. Both display a full body and chewy mouthfeel (though they sometimes thin out over time). If you do not get an alcohol warmth (and a buzz), you aren’t drinking barleywine!

BJCP Stats	EBW	ABW
O.G.	1.080-1.120+	1.080-1.120+
F.G.	1.018-1.030+	1.016-1.030+
IBUs	35-70+	50-120+
SRM	8-22	10-19
ABV	8-12+%	8-12+%

As Foam Rangers expect, we will have the flagship examples of both styles as well as many rarer examples brought by members. These additional ones include: Lee’s Harvest 1999 (as well as numerous versions aged in a variety of casks brought by visiting Colby Sheridan), Joe Lindsey’s multi-award winning Ooby Dooby, Saint Arnold Divine Reserve #1 (Thanks to Bev Blackwood), Springfield Brewing Anniversary 2002 Ale (Thanks Jimmy Paige), Old Dominion Millenium Ale (1998), Alesmith’s Old Numbskull, Mueller Barleywine (Thanks Andrew Sheridan), Siltez Mojo Barleywine, Dick’s Barleywine, Full Sail Old Boardhead, Troutbrook’s Old Marley, Weyerbacher’s Blithering Idiot, Victory Old Horizontal, Rogue Old Crustacean, and Brooklyn 2005 Monster (the last three thanks to Colby Sheridan!) and maybe my own Charliewine and Hunter Thompson Gonzowine.

Where’s the Old Ales?

Old Ales are related to barleywines (though generally wimpier) but we will be saving those for those for the April meeting along with Browns, Scottish and Irish ales. However, I will be bringing the leftover Porters/Stouts from our January meeting (in case you missed them or we run out!)

Holiday/Christmas Ales

Winter Beers were brewed for places where the temperature decreases substantially for a period of time called “Winter.” During this time water actually condenses into something called “ice” and if conditions are right a precipitation termed “snow” drifts lazily from the sky.... The stronger than average alcohol in these beers (American versions are frequently made with all kinds of Christmas like spices—spruce is a favorite for some) “warms” the drinker. The key is to not overwhelm but add to the base beer (which is usually malty and not overly hopped).... Besides Sierra Nevada Celebration, and several years of Anchor Our Special (thanks Mike Heniff) we will serve Deschutes Jubelale (thanks George & Sandy West), Alaskan Winter, Rogue’s Santa’s Private Reserve, Left Hand XXXMas Ale, Full Sail Wassail, Pyrmaid Snowcap, Avery Old Jubilation, and Anderson Valley Winter Solstice (thanks George & Sandy West)

My Attempt

I brewed a 15 gallon batch in late December. The recipe follows:

Amount	Name
34.50 lbs.	Pale Malt(2-row)
I had a whole bag around the house!	
2.75 lbs.	Crystal Sweetness
1.50 lbs.	Maris Otter
Had it around (wish I had had more)	

1.25 lbs.	Carafoam
For body and head	
1.00 lbs.	Wheat Malt
Head persistence	
0.75 lbs.	Special B Malt
Sweeeeeet!	
0.75 lbs.	Biscuit Malt
Toastiness	
0.75 lbs.	Aromatic Malt
Malt aroma	
0.50 lbs.	Brown Sugar
Supposedly can add a dried fruit flavor	

OG was 1.090 (should have used Beeragra™!
Hops (for 15 gallons!)

Amount	Name	Form
Alpha	IBU	Boil Time
2.00 oz.	Columbus	Whole
14.00%	52.0	100 min.
0.75 oz.	Nugget	Pellet
13.00%	19.9	100 min.
1.00 oz.	Chinook	Whole
12.50%	23.2	100 min.
1.00 oz.	Chinook	Pellet
12.90%	23.9	60 min.
0.25 oz.	Pacific Gem	Pellet
14.40%	3.4	30 min.
1.00 oz.	Centennial	Pellet
9.90%	9.4	30 min.
2.00 oz.	Willamette	Pellet
5.00%	9.5	30 min.
1.00 oz.	Centennial	Pellet
9.90%	3.7	10 min.
2.00 oz.	Centennial	Pellet
9.90%	7.4	10 min.
0.25 oz.	Pacific Gem	Pellet
14.40%	1.1	2 min.

IBUs supposedly were 153 but were no where close!

I dry hopped with 2 oz. of Cascades in the secondary for two weeks for each batch. For mash water I added 2/3 tsp. Calcium Chloride for each 5 gallons of mash water and 2/3 tsp. of gypsum.

I did a thick mash at about 150 degrees (to help attenuation) with Windmill treated water for about ninety minutes. I did two run offs to get the 12 gallons of barleywine wort. After boiling for two hours, I cooled the wort and raked the barleywine on top of the yeast cakes from two IPAs I had made. One yeast was California (WLP001) and the other California V (WLP051). I named one “Old Coop” for the amazing director/writer of the original *King Kong*, Merian C. Cooper, and the other is named Kong after the big ape himself.

Christmas Beer

The third (yes, third) runnings were at 1.045 OG and I used for them to make a Christmas Ale. I ended up with about 6

(Continued on next page)

As I said, February is the Barleywine meeting and as usual, it will be a packed one, I am sure. Because of that, I would suggest that if you have any questions about your entries i.e. if you need help categorizing them, etc., you bring them to the pack n ship we will be hosting the day before: Thursday at 6:00 pm at DeFalco's. If you can't make the pack n ship, then there will be an opportunity at the meeting to have your beer pre-judged, but it will be much more difficult with all the chaos. The pack n ship on February 16th is the best option. Either way, please have as many of your entries as you can, registered, labeled, and ready to go when you bring them to the meeting. That means you should take advantage of the Bluebonnet Brew Off's online entry feature. It is fast and easy to use and it will print the bottle labels for you. Here is their website: <http://www.bluebonnetbrewoff.com/>.

I hope to see a lot of Rangers at this event in March. It is always a lot of fun. I went to my first one last year and I can't wait for this one! It's like Dixie Cup without the work! I just called and reserved my hotel room. Have you gotten yours yet? The Foam Rangers will again host a roomcrawl room this year and we will need lots of kegs of beer to support it, so consider brewing a batch to be served from the Foam Ranger taps.

Did you attend the January meeting? It was a blast. It is always nice to see so many returning members at the first meeting of the year, but did you notice all the new ones? To all the new members: Welcome! And thanks for paying your dues! Yes, it's that time again too. Please pay your 2006 dues. \$25 is a small price to pay for all that you get: free entry into Dixie Cup, food and beer at all the meetings, and this fine Brewsletter!

January was the Stout & Porter meeting and T-Bob did a fine job collecting the Beer of the Month and Clint Barbee did a great job with the food! Thanks guys! I couldn't

(Continued from previous page)

gallons of it, boiled it to 4 gallons adding ground Curacao, Carafa malt, Piloncillo Sugar, Hershey's baking chocolate, and regular brown sugar (How come you taste so good?)

Hops were Willamette, Nugget, Northern Brewer, and Pacific Gem. It finished at 1.075 and is probably too bitter for style! I used the tenth anniversary blend of California yeasts (WLP010). I named it Narinawine after C.S. Lewis' *Chronicles of Narnia* that I was reading at the time.

stay to the end of the meeting, so I don't know how long they hung out at DeFalco's after I left, but judging from the amount of beer in the cooler, it was a long time! We also had a very good turnout at the monthly brewin in front of DeFalco's in January. Lots of Foam Rangers, showed up to partake in the party that is the brewin. Many got there early and stayed until it was time to go to St. Arnold's for the tour. What a great idea! Free, good beer all day long!!! I brewed 10 gallons of IPA that day to be served in the Foam Ranger's Bluebonnet Roomcrawl room. There are a couple of spots left on the brewin calendar. The club will pay for your ingredients if you bring the beer to a meeting, so step up! The rest of Foam Ranger February is pretty clear, so we should have plenty of time to brew! In fact, now would be the time to brew those big ass beers so they will be ready for Dixie Cup! March, however, will be a busy month. First Sunday will actually fall on the first Sunday, March 5th. We will meet at the Onion Creek Coffee House/Bar/Lounge in the Heights: <http://www.onioncreekcafe.com/> at 4:00 PM. On March 10th, we will have our monthly meeting at DeFalco's. That's a whole week earlier than normal! The Beer of the Month will be Belgians, with the Club brew-in to follow the next day! Ouch! The March meeting was moved up a week because on the regular 3rd Friday of the month, the 17th, many of us will be at Bluebonnet!

Don't forget about the campout! Our own Storge West has put together what promises to be one hell of a great campout out at Bluff Creek Ranch in Warda, TX. The date is March 31st and April 1st. He has reserved the entire campground for us! So, you all can cut loose! Here is the website: <http://www.chemicalintelligence.com/backwoodsbeerfest/>. Send Storge an email if you are interested so he can start his head count. His email address is: gswest@ghemicalintelligence.com. I started this article with Bluebonnet on my mind. Why is it so important? Because

(Continued from page 3)

Weitzenhoffer, newbie Kevin Brock, and other people he forgot are all riding and we should try to do something to get all you kind people to help with donations in some organized manner. Bring lots of cash and credit cards with large limits to the Febrewary and March meetings. After the monkey business, more porters and stouts were served. In keeping with the Barnum-like showmanship of the musical accompaniment earlier in the evening, his Titanic Excellency appeared from the back room sporting the "Rocket Pack" while the god-awful Elton John song "Rocket Man" played. It was all horrorshow, but the beer in the 3 gallon wonder was good, even if they couldn't get the regulator on the tap adjusted. The Rocket Pack is awesome, and may be making more appearances at homebrew club meetings near you, if we can just get the kinks worked out of it. Then someone served another porter or stout. I would list them all here, but T-Bob couldn't get my email address right, so I don't have it and sadly, my documentary t-shirt was miraculously transformed by Saint Arnold, so I lost all my notes.



Bluebonnet will be the first event of a whole new competition circuit: The Lone Star Circuit! The Gulf Coast Circuit is dead and the Lone Star Circuit has taken its place. The details are in the works, so I can't tell you much, but I am sure our Foam Ranger representative to the Lone Star Circuit, Was, Was Waz, Mike Heniff will be happy to fill us in when more details are available. See you at the meeting! Mmmm **BARLEYWINE !!!**



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the stronger beers not being available until well after midnight as well as a diminished number of members being present for their enjoyment. At approximately 2 A.M. remaining attendees Bev Blackwood, Scott DeWalt, Scott Birdwell, Sean Lamb and Steve Moore were shocked to observe a supernatural phenomenon. Scott Birdwell elucidates, "We had finally gotten to the friggin' Imperial Stouts. We had just poured one of T Bob's infected Old Sidney Reilly Imperial Stouts. Though sour as hell, we WERE impressed with the persistent beige head which can be rare for this style of beer due to high amount of alcohol in it. The head just never went down. Suddenly we were amazed, though, to see that head slowly transforming. It began to take on a shape that I could only describe as a human-like profile. I pointed it out to the other guys who at first refused to believe me. The Putz [Steve Moore] interjected, 'A human head in beer foam?! Right! Is it the Virgin Mary? If so, it will be the first Virgin we've ever had at a club meeting!' Gradually it became clearer and appeared in the other guy's tasting glasses." Sean Lamb continues, "As the shape cleared we could make out that it wasn't the Blessed Mother of Our Saviour Jesus Christ but instead every beer lover's favorite patron saint: Arnold of Metz! It looked just like the one on the St. Arnold bottles! The next thing we knew we were all blinded by a light, revved up like a deuce, another runner in the night. I thought it was Skirtboy [Bev Blackwood] in his St. Arnold's suit surrounded by a frightening but beautiful light that filled DeFalco's. I screamed, 'Bev what happened to you, why do you appear so?' However, I dropped my glass when Bev spoke from behind me, 'Sean.....that's not me. It's the real St. Arnold!'" Steve Moore expressed his doubts, "Pretty good trick Bev. What did you do, use your video knowledge to make some hologram?!" However, he was immediately knocked almost unconscious by a lighting bolt. And then the apparition spoke, in a heavy French accent, "Doubter! I have had my fill of you doubters! It is one of the many reasons I have been awakened from my Heavenly sleep to visit you pathetic mortals!" The rest of us dropped to our knees as the Saint continued, "I have been sent to warn you and, if you heed my words, save you from eternal sobriety. I will reveal ten prophecies. These are to be shared in your occasionally humorous journal called the Brewsletter. Take good notes as I shan't repeat!

One: All around the planet microbreweries and brewpubs are disappearing. Your city of Houston is one of the worst

offenders. Only the brewery that bears my name survives and prospers. Only chain brewpubs have been able to stay in business here. Everywhere Texans are sacrificing their immortal livers to the Evil Ones that go by many names such as Budweiser, Miller and Coors. This Dark Force is swallowing microbrewery after microbrewery. You must reverse these events by supporting our local brewpubs and microbreweries. If not, you shall be left with only one BJCP recognized beer style, American Light Lager, and the world will descend into a dark Hell of sobriety and unmodified reality!

(At this point the Bishop showed the reluctant witnesses a horrifying preview of the sober life. It details are too shocking to print but largely consisted of humorless, articulate people making sense as they talked, not slurring words and operating with complete coordination.)

Two: All members of your club with zymurgic skills must again brew beer! This includes especially those going by the earthly names Putz and Mr. Excitement. We have smiled on your past endeavors by allowing you to maintain possession of the Dixie Cup and even win the Bluebonnet. However, your efforts in the AHA national competition have not been as rewarded. Heed my words and you shall dethrone QUAFF! [San Diego's Quality Ale and Fermentation Fraternity, which is regularly named homebrew club of the year]

Three: The BJCP [Beer Judge Certification Program] must cease creating so many beer styles! It is virtually impossible for any mortal to remember them for the certification test. Do you really need three types of porters when one would suffice and or two styles of barleywine or three IPAs? What's next? East Coast American barleywine or IPA and Northwest Coast American barleywine? Such differentiation is only the work of the Evil One to sow confusion and disillusion in your ranks and make you doubt the relevance of real and necessary beer categorization!

Four: Meet the third Friday of each month in the place you call DeFalco's. Members must bring their homebrewed examples of the style(s) of the month as well as donate examples unavailable in Texas acquired during their travels. Failure to do so will result in boring meetings with same old beers and gradual diminishing of club membership to zero.

Five: All members must renew their dues in a timely manner and buy raffle tickets. This will allow the one to whom you have bestowed the title of Secondary Fermenter to exceed his measly monthly budget and provide you with plentiful and outstanding beers.

Six: Members should enter their

homebrews in at least some of the club publicized competitions at the much publicized 'Pack and Ships.' To encourage this event, the club should pay for the shipping of the entries if the event is a MCAB event!

Seven: The strong ale Bigfoot must be served at each meeting. Call it what you will, justify it whatever manner you like, but serve it! Serve it always!

Eight: Serve water and plentiful food at your meetings and you shall miraculously be healed of your illness following your evening of revelry (or at least somewhat mitigate its effects.)

Bev Blackwood added, "After sixty plus beers we were pretty trashed and relying on Sean [Lamb] being scrivener and to all to write ALL ten of the prophecies, but he didn't and we kind of forgot to write down the ninth and tenth prophecies. All I can remember it was something about the end of the world, eternal damnation and how to prevent both or something like that. Maybe St. Arnold will return next month and clarify it for us."

Competition and Dixie Cup coordinator Scott DeWalt remembered, "After the tenth prophecy the apparition told us that we would 'suffer in stomach and head greatly the next day' and that we would not believed. He also said, 'DeFalco's is to be my preferred brew shop and this image (it gave us a St. Arnold bobblehead) the destination of your pilgrimages.' After grabbing the six pack of St. Arnold Christmas Ale that Paul Levy had donated for the February meeting, the apparition then vanished as quickly as it had appeared! However, its shape remained in the head of the T Bob's Imperial Stout long enough for Bev to snap a grainy and naturally blurry picture of it!"

The shocked Rangers stumbled home and slept in until noon. Upon awakening each of apparition's witnesses began to evaluate what had happened the previous night. Said Lamb, "At first I thought it was a dream, but then I looked at the white shirt stained with stouts and handwritten labels I had made at the meeting and it had been miraculously transformed into a black shirt with St. Arnold's profile burned indelibly in a four color transfer process onto it. I then knew that what I had witnessed was not a dream but an actual visitation by St. Arnold! I had to tell others!"

As prophesized, the other members of the club doubted Lamb and the other witnesses. When each witness described the event, the details remained the same and never contradicted each other. This consistency prompted the American Hombrewing Association to investigate the DeFalco's apparition. An increasing number of appearances of the Brewer's
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Saint at beer meetings around the nation has prompted the Boulder, Colorado based organization to create a special unit to investigate what it calls "Arnoldian Apparitions." The organization dispatched the head of this group, Paul Gatza, to evaluate the Rangers' claim. Gatza stated, "We use several criteria to authenticate an Arnoldian apparition:

1) Were any beers served with names that included the following words: imperial, strong, old, wee, eis or doppel? 2) Were Saint Arnold or St. Arnould beers served at the meeting? The Saint is more likely to genuinely appear at meetings in which his beers bearing his name are consumed.

3) Did the meeting feature Belgian Strong Golden ales? Frequently the Evil Ones uses these devilish beers to appear as St. Arnold and mislead followers.

4) Did the apparition make any prophecies? If so were they real, verifiable ones or bullshit, vague ones like those attributed to Nostradamus?

5) Are there any examples of members being cured miraculously of hangovers at the meeting or without the use of Doc Janson's miracle hangover cure or any other manmade or actual medicines? 6) Have any of the witnesses ever led a sober life and if so have they repented and began drinking more frequently since the visitation?

7) Is there any physical or blurry photographic evidence to support the appearance of the Saint?

8) Have any of the witnesses tried to profit from their experience by accepting free beers at bars or homebrew competitions "to tell their stories?"

9) Nothing in the apparition is contrary to good beer sense "Though we can never say without a doubt that such a visitation truly occurred we can declare it to be one of the following: worthy of belief, suspect, fraudulent, or friggin' ridiculous."

After privately interrogating the witnesses, the AHA group ruled the DeFalco's apparition as "worthy of belief." The Day of the St. Arnold apparition, January 21, has been placed on the official AHA Zymurgical calendar. The ruling has prompted dozens of beer lovers to make a pilgrimage to the homebrew shop to partake of the restorative ales brewed there, buy

homebrew ingredients, and view the site where many believe a miracle took place. However, several still doubt the event including one of the purported witnesses. Steve Moore initially believed he too had witnessed the appearance of St. Arnold but has since recanted. "Despite what I saw with my own laser corrected vision,

I can't help but feel it was some kind of trick. The Birdman has been my friend for over fifteen years but I can't believe that he stooped so low as to fake a St. Arnold visitation to get more customers to come by his shop!"

Whether Moore's charge is correct or not, DeFalco's HAS been enjoying significantly higher sales as club members brew more frequently and even a few retired brewers have begun to brew again.

However, the apparition has had at least one negative consequence: it has renewed the debate about intelligent beer design. This debate has polarized the beer world more than any event since the

"taste great, less filling" debates of the 1970s. Adherents of Intelligent Beer Design, who dub themselves "Godly Brewers" refuse to use packaged yeast in their beers. Instead they ferment their wort by leaving it out uncovered to cool in their garages or attics. After a day or do the wort begins to ferment spontaneously. The result is almost always a sour tasting brew either called lambic, Flanders ale or Berliner weisse. Jeff Sparrow, leader of the major Godly Brewers group, Right To Sour, stated,

"We allow the Almighty to determine what beer He wants us to drink. We do not do not believe in questioning His judgment by using expensive store-bought vials or smack packs and making time-consuming starters of what non-believers blasphemously call 'yeast.'" When informed that the use of the aforementioned yeasts frequently results in maltier, thicker ales with fruity esters, flavors and non barnyard aromas, Sparrow retorted, "The fact that their efforts are often rewarded with medals and praised by beer critics only serves to confirm my belief that our Creator brought them forth to test our faith or perhaps even demonstrates the work of the Evil Ones. You know, like fossils." Sparrow believes that the fact that St. Arnold appeared in the foam of a soured beer first should prove to "all reasonable people" that "Intelligent Beer Design is not superstition but fact!" Foam Ranger Grand Wazoo Rob Kolacny, who was not present at time of the Arnoldian visitation said, "I don't know WHAT they saw or IF they really saw anything. Hell... these guys could have been blitzed on imperial stouts as far as I know. What I DO know is that club members are brewin' like mutherf—kuhs and whatever got them to do that is okay with me! I just wish the Sunshine Challenge were being held this year! We would have had a chance to win for once!"



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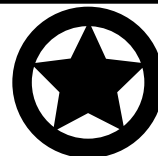


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