



The Foam Rangers Newsletter Urquell

All the beer that's fit to drink

April- Volume 28 Pints- Issue 4

Out of the Wazoo
If it isn't Scottish it's Crap!
Backwoods Camp-out
Bluebonnet Recap
Life in Carboy

**April
Meeting:**

Friday

**April
20th**

8:00 p.m.

Chug!



The Brewsletter Urquell

The Official Foam Rangers
Zine

Officers and Contributors:

Grand Wazoo

Bob Daugherty
bob.daugherty@gmail.com

Secondary Fermenter

Scott DeWalt
scotttd@texanbrew.com

Scrivener

Doak Proctor
doak@procter.com

Purser

Eric Graves
running4homebrew@yahoo.com

Bozo Head of Special Events

Scott Birdwell
sales@defalcos.com

Brewsletter Urquell Editor

Emil Campos
emilcampos@yahoo.com

Foampage Webmaster

Beto Zuniga
info@foamrangers.com

Mail and Unix "guy"

Dave Cato
webmaster@crunchyfrog.net

Dixie Cup XXIV Coordinator

Doak Proctor
doak@procter.com

Competition Coordinator

"Beeriac" Heniff

Was Waz

Rob Kolacny
rkolacny@warpspeed1.net

Additional Photos

Contributions from:

George West, Tom Chaka, Brad
Petit, John Burrow.

Please give the editor beer as this
publication is a labor of love.

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Out (of) The Wazoo



By Grand Wazoo

"Titanic"
Bob
Daugherty

We have quite month! My favorite was... the Camp Out! Three cheers for the Campout! Hooray! Those of you who did not attend really missed out on a great weekend. George and Sandy West again helped organize it and Was Was Waz Ed Moore did a great job getting raffle items and putting together the Beer Olympics. My team led by JD Gonzales managed to win them despite me doing my best to sabotage their efforts (I fell down during the chug a beer, run to a bat and spin around eight times game) Fortunately JD went "double or nothing" against Joe Lindsey's rival team and we ended up winning. The list is too long and I'm sure I'll leave people out but I want to thank John "Hopschool" Burroughs, "Chef Emil" Campos, Mark Adleman, Joe "Papa Hemingway" Lindsey, George and Sandy West, Scott Weitzenhoffer, and my wife Nannette for bringing, cooking and sharing so much great food. There was also plenty of fine beer for all and it was great to meet the beer widows and kids of our club. When you see George and Sandy and E Mo please thank them for a job outstandingly done! If you missed it, don't miss it next year!

Thanks to all of you who entered, we managed to hang on to the Bluebonnet Trophy again this year! The DFW guys put on, as always, an excellent and well run competition. Rangers who attended included me, was Waz Rob Kolacny (who drove many of us there!), Thomas Chaka, Doak Proctor, Eric Graves and Mike Heniff. Awards will be discussed elsewhere in this Brewsletter but it is safe to

say we left with enough beer steins to open a German restaurant and whole lotta metal! The guest speaker from Sam Adams was much better than expected and actually said some things that made sense. As usual, I asked if they had any plans to make a barleywine. The answer: "No."

I appreciate all those who entered. If you entered and did not win this time, please do not be discouraged. Keep entering and you will start winning soon.

Eric Graves kindly offered to do the monthly Brew-in. He made a Belgian beer using some new Belgian Candy Sugar in a tube that is supposed to be more like the stuff our favorite beer makers really use! Eric will be bringing it to a meeting soon so we can see it is true! Remember DeFalco's is your brew headquarters and our club's biggest supporter. The Brew-in benefits both our club and the store by bringing the club to the attention of many potential new members and additional customers to Scott Birdwell. I know it is not fun to have to back your brewing equipment in your car (especially a two seat Miata) and spend a day away from fambly and friends but I guarantee you will have fun! You meet interesting folks and several Rangers are guaranteed to bring some great beer and food for your enjoyment. I really appreciate all those who volunteered already and I know I can count on more. Remember we will pay for the ingredients to make five gallons of your beer as long as you bring it to a club function.

Next month, on Saturday May 5th, the Rangers will be joining other local clubs at Saint Arnold's for National Homebrew Day. Saint Arnold's (and maybe Two Rows) will be providing yeast. Saint Arnold's also will share its "osmosified" water (both for heating and chillin' purposes). You can find out more about the event at:

"<http://www.beertown.org/events/bigbrew/index.html>

(Continued on Page 15)

Brown, Scotch, Irish and Old Ale, oh my!



Secondary Fermenter

Scott
Dewalt

A long time ago, sometime after the breakup of Pangaea but before the proliferation of digital alarm clocks, a caveman in the area that would be known as Germany got tired and left his hot meal of wild grains in his rock bowl to sleep. In the morning, un-rested from sleeping on the rock floor, sick of his club-looking wife and thirsty from the warm night in a smoke-filled cavern, he tripped over his kids' dinosaur bone toys and drank from the forgotten bowl. "Not bad," he grunted as the fermented elixir hit his virgin liver. A few more sips and he fell backwards into, this time, a blissful slumber in the warm Pleistocene sun. Beer was born.

Word of the discovery passed quickly via the Internets of the time (rock and hollow log beating) to an area that would become France where metrosexual and silly caveboys decided they would try the trick with the grapes squish between hairy toes. Wine was born.

Not to be outdone but unwilling to copy French caveman who wore Prada hides, a caveperson near the Senne River Valley of Flemish Brabant discovered his "beer" had turned sour. Rather than admit defeat he served it from a lamb skin made from the phallus of a sheep and started raving. Lambdick was born (Now called Lambic and pronounced by snobs as Lamb-beek.)

Over the years that passed, the quality of the beverages improved and regional variations started to take hold.

English cavemen, being the prim and proper type, decided that daytime naps

were unbecoming and slothful. (Don't even get them started on the fermented honey the Spanish cavemen were drinking that had them wearing flattened flamingo hats and proclaiming "Siesta!" before falling into a dull unconsciousness during the noon-day sun.) Deciding that quantity was a better judge of manhood, they developed a scheme to create a beer with the lowest possible cost and alcohol. They evolved a style mildly called Mild in an effort to show the world they could drink more beer and still stay sober enough to cast derision on the rest of the world. The French hated this and continued to develop different styles of wines but their contribution to the story ends here and three mentions of them is quite enough, thank you.

The English cavemen continued to create their Mild targeting the lowly original gravity of less than 1.040 giving an alcohol content of around 4.5% tops. These under achieving cavemen were quite happy with the brew. Though the alcohol content was low, the flavor was malty and often had hints of caramel, toffee – even toast.

Production of such large amounts of this small beer required cultivation of choice grains. Fields had to be readied for planting. Rocks from the fields were piled into fences to keep the midgets from pilfering the grain. Cultivation thus followed the requirement of more grain for beer.

A little to the north, the Scottish cavemen had a dilemma. Their country was made of rock and dirt and they had no wood to burn. Being the hearty and industrious type, they burned the dirt that made up their country. The unintentional consequence of burning mud to create beer resulted in a new style with a distinctly malty and often smoky flavor. Scottish ales were born.

Scottish ales ranged in original gravity from 1.030 to 1.130 (the very strongest of the Scottish Ales was called Strong Scotch Ale and reserved for the Caveman King's wife because she was hideously ugly and foul. Having her in a constant stupor was the agreeable alternative to listening to her boisterous demands.)

(Continued on page 15)

Beer of the Month Calendar

January
Porter & Stout

February
Barleywine & Holiday Beer

March
Belgian Ales & Lambics

April
Brown, Old, Scotch, Irish

May
Bocks, Dark Lagers, Dunkel

June
Wheat, Wit, Fruit & Rye

July
Light Lagers & Ales

August
Pale Ale, Bitter & Steam

September
Octoberfest & Smoked

October
Dixie Cup

November
I.P.A. & Ambers

December
Homebrewer's Xmas Party



Belgians, Belgians & more Belgians.

**The (Guest)
Scrivener**
Mike
Heniff

Petit, Liz Patton, Ed Moore, and Jimmy Paige. In all, including the side tastings, there must have been at least 65 beers. Special thanks to all who contributed to this great meeting.

Whenever the “official” part of the meeting was held (heck, I’m not even sure when it is supposed to be and, heck, I was Grand Wazoo a few years ago!). It was started off with a toast to Ken Rich who passed away while battling multiple sclerosis. Was was Waz Ed Moore (and current KGB Czar) led a toast (with Saint Arnold’s Divine Reserve #3) to the former DeFalco’s employee and Brew Stop owner who endeared the Houston homebrewing community by his kindness and gentle spirit. The Grand Wazoo announced that one of the special categories at Dixie Cup will be held in honor of Ken, a style-less category entitled “It’s Just Beer” in Ken’s honor.

Well, Doak was out of pocket for this month (poor Doak!) and I have volunteered to fill in. I have held officer positions six times for the Foam Rangers but never have I written a scrivener article. So ... here goes nothin’.

The night started out as usual, with the early arrivers drinking beer well before the meeting. As usual, the ones from the farthest out show up early to be sure to not miss any beer. Joe Lindsey and I were there first drinking IPAs when John McKissak, a Golden Triangle member with a cool podcast show www.BrEwCrAzY.com shows up. Not long after, the rest of the Ranger contingent starts to arrive and the beer drinking commences. Notables had before the meeting include a good IPA and a super strong Belgian Dark.

Right at 8 PM, the shop opens and the frenzy begins. In one corner of the room, the BJCP die-hards begin to set-up shop for the new BJCP Continuing Education Program www.bjcp.org/cep/. This month’s topics were Belgian Stronges and Esters. Elsewhere, the food begins to be set-up with the normal massive spread and the largest pizza that I have ever seen (I hear that it was a super-extra-large-grande-fiesta size). Special thanks to Rena, Liz Patton, and Paul Levy for bringing the great spread of food.

Around that same time, the monthly precession of coolers begins, must have been at least five or six coolers. Beers being served included Saint Bernardus Pater 6, Grotten Flemish Blonde, and Abt 12, Ommegang Hennepin, Abbey, and Three Philosophers, and Dupont Saison, Moinette, and Avec les Bons Voeux just to name a few. Also, homebrew was provided by Bob Daugherty, Brad Petit, Mike Heniff, Eric Glaves, Joe Lindsey, and Ed Moore and commercial brew from the West’s, Mike Heniff, Brad

Bob got up and spoke and talked about the campout to be held the last weekend in March. Also, Bob is setting up shirts in CafePress with the phrase “No beers left behind”. Additionally, Bob is ordering magnetic ribbons with the phrase “Support Your Homebrewers” in traditional barleywine colors (brown with garnet highlights, approximately 20 SRM, from what I hear). Also, the Foam Ranger of the Month was announced: Thomas Chaka for helping drive the Bluebonnet entries up to Oklahoma (ok, just south of the Oklahoma border) and helping them sort entries.

The Competition Coordinator got up and mentioned about attending the Bluebonnet and how much fun it will be. Also he announced upcoming competition pack and ships and recent contest winners. Jeez, can that guy drivel on and on! Also, the Foam Rangers will be hosting MCAB X next year. It will be essentially a two day mini-Dixie Cup on February 18-19. It is quite an honor to be able to host this – I’m sure it will be a great time for us and all of our out-of-town guests.

A ton of Belgian glasses were given away in the raffle along with the traditional two recipes that DeFalco’s provides (Thanks Scott!). Then the night seemed to fast forward until my designated driver showed up. I hear we left a mess at the shop so be sure to clean up at least your stuff, if not a little more. Scott is gracious enough to provide the shop for our meetings and we should show him some respect. If we didn’t have DeFalco’s to meet at, then where would we meet?



**Staff
Reporter
Emil
Campos**

Club Buffoon wants Moore!!

I could see that this was a buffoon at the end of his rope.

At the arbitration Steve is asking for a 20% percent pay raise, 401k, keg beer allowance, Foam Rangers stock options, and the freedom to pursue private sponsorship. If his demands are not met Mr. Moore has threatened to become a enter the free agent buffoon market. Brewsletter rumor has that a number of clubs and beer publications have taken interest, including "Modern Drunkard magazine". Deadline for negotiations are set for the next Foam Ranger meeting.

Club negotiations with master humorist Stephen Moore reached an impasse Easter weekend as both parties adjourned with no 2007 deal. As dictated by the Foam Ranger charter, the club allocates positions for officers and one club "Buffoon".

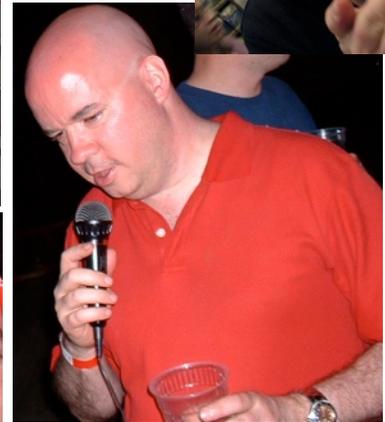
While officers can pursue lucrative sponsorship deals with Breweries, and pub wenches, the club "Buffoon" is contractually bound to a modest salary set by a third part arbitrator negotiated once every five years. Negotiations in the past generally do get resolved but, sometimes lead to club stoppages. These stoppages as Sean Lamb explains can be devastating:

" I remember in the late 80's when the FoamRangers went through our last holdout. Our Buffoon at the time "Barley the malt clown" had been unhappy with his situation for a number of months. So at the February meeting in the middle of his Barleywine act, he simply dropped his mike and beer and walked out of Deflaco's. The horror (shuddering), all that Barleywine and no comedy. We did not have another meeting for three months. I would rather not talk about it anymore."

Meanwhile the Waz, Secondary and Scrivener have verbally chastised Mr Moore for what they deem as a "greedy" intentions. Steve on the other hand paints a different picture, one of a misunderstood artist living in hardship a slave to his craft.

"Do you know how hard it is to be the butt of all the jokes and be funny?" explains Moore. "It takes a lot of time, money and energy to craft comedy for beer enthusiasts, you try making a fat bald drunk laugh (shaking a rubber chicken in my face)". "Look at some of the big time acts like Charles "Chuckles" Papazion he's traveling all over the nation lining his pockets with money making people laugh." "I just want a better life."

Surveying Steve's modest apartment one can see the sacrifices of his craft, open cans of cat food, empty bottles of cheap Barleywine and a typewriter with the words "All work and no beer make the putz a dull boy".



Top Left: The Classic passed out beer cup balancing act. **Top Right:** Beer thief. **Middles Left:** Little old Beer lady sketch. **Middle Right:** a comedy set a the local Beerprov. **Bottom Left:** architect of the modern "Beer Spit take". **Bottom Right:** Some genius beyond our comprehension.



Beer on the street

Radio Host in Hot Water Over On-Air Comments

**Beat
Reporter**
Brad
Petit

HOUSTON (AP) -- Internet radio personality John "Johnny Max" McKissack has come under fire for comments he recently made during a taping of his Brew Crazy internet beer podcast. McKissack's remarks, made in reference to John Gonzales' Beer Olympics squad, have drawn criticism from beer rights leaders, family members of the Beer Olympians, and Coach Gonzales himself. Many are calling for McKissack's removal from the internet airwaves.

McKissack's remarks came during an exchange with his producer, Captain Ron, and were recorded and transmitted as a part of last week's Brew Crazy podcast. The conversation went this way:

MCKISSACK: So I watched some of the Beer Olympics this weekend.

CAPTAIN RON: Yeah, John Gonzales' team won.

MCKISSACK: That's some rough fools on Gonzales' team. Man, they drink a lot and --

CAPTAIN RON: Some hard-core fools.

MCKISSACK: That's some hoppy-headed mo-fos there. I'm gonna tell you that now, man.

Critics wasted little time in seizing upon McKissack's comments, which they have decried as insulting and dehumanizing.

Speaking from a rally and candlelight vigil outside of McKissack's home and studio in Vidor, Texas, beer activist Rev. Scott Birdwell called for McKissack's show to be taken down immediately. "That we should live in a day and age where innocent, bright young athletes are subjected to such hateful language is unconscionable. It is a matter of biological fact that these individuals have hopper heads than certain other groups. We must not allow Mr. McKissack to continue to highjack the public internet airwaves to spew such degrading and bigoted rhetoric," Birdwell said. Others in the beer community have joined the

growing chorus of discontent. Jim Koch of the Boston Beer Company issued a press release that read in part: "When I first invented the internet radio beer podcast, I never intended for it to be used in such a hurtful manner. Mr. McKissack has demonstrated that we in America have a long way to go before our nation's beer lovers -- such as those who love my pioneering and award-winning Sam Adams Boston Lager, which is best enjoyed out of my landmark, revolutionary Sam Adams glass -- get the respect that they so sorely deserve."

Earlier this week, Gonzales, flanked by his Beer Olympians, addressed McKissack's remarks at a news conference that was attended by friends, family, members of the Houston-area Foam Rangers homebrewers club, and other supporters of the embattled athletes. "I want you to look deep into the faces of the wonderful young people standing beside me," Gonzales said. "They are the god Bacchus' representatives in every sense of the word. These fine individuals, facing long odds, were able to overcome adversity and emerge victorious at the Beer Olympics in a heroic display of running, spinning, falling, and beer chugging. It is truly shameful that Mr. McKissack has taken this most graceful moment away from them, with his abominable hate."

Still, others are wondering whether a double-standard has been applied. Emil Campos, head of the beer media watchdog group Truth in Drinking, says "Mr. McKissack might feel justified in asking why a certain group of people can refer to themselves and each other as 'hop-heads' when it is so wrong for anyone else to use the same language."

McKissack has yet to publicly respond to his critics or apologize for his remarks. Also to be revealed is an announcement from McKissack's Internet Service Provider, who is expected to decide whether to suspend

Reaction: John McKissack's face when he learns that his beer sponsors have dropped from his pod-cast.



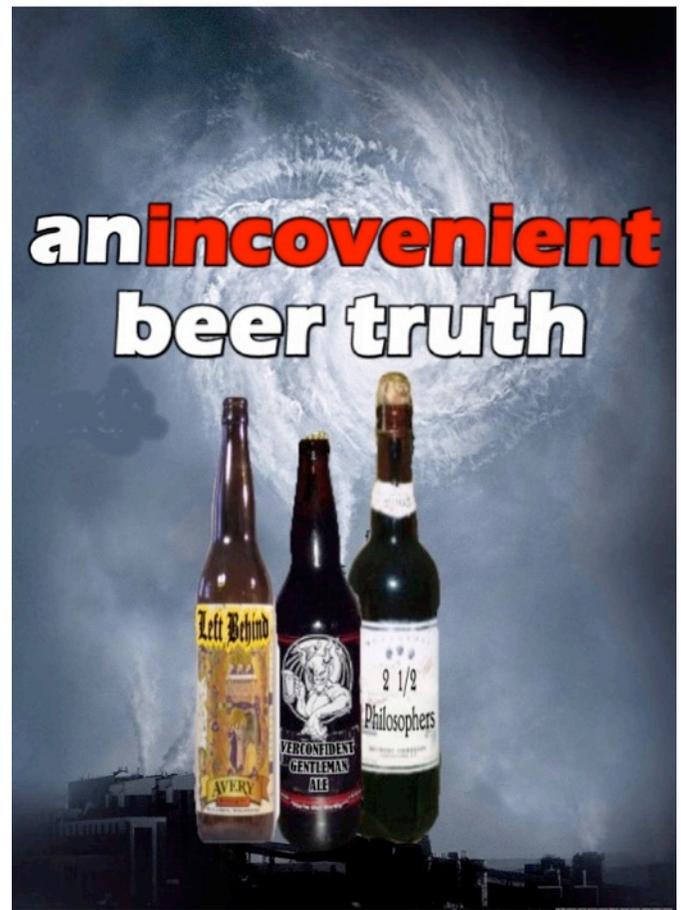
AL GORE FILM SHAKES BEER WORLD! EX V.P. DENIES DESIRE TO BECOME GRAND WAZOO!

Political Correspondent

Bob Daugherty

Last week former presidential candidate Al Gore released a follow up to his Academy Award® winning documentary, **An Inconvenient Truth**, that has split the nation's beer community. This new film, entitled **An Inconvenient Beer Truth** uses many of the techniques of Gore's earlier film. It concludes that, unless corrected, global warming will transform the beer landscape drastically. However, some have questioned Gore's zymurgical knowledge and disputed his use of facts. Others call him a "beer alarmist and doomsayer" while others see political ambition at work—possibly for the nation's highest beer office.

Using a combination of a PowerPoint presentation and personal interviews, **An Inconvenient Beer Truth** paints a pessimistic future for beer kind. Global warming, the former vice-president warns, "will decrease ALL grain yields." Gore predicts plummeting original beer gravities will soon sober up much of the drinking world. Using a series of charts Gore claims, "Already the average SPPG (specific point of gravity per pound) has decreased internationally by ten percent and alpha acid of hops are dropping equally. If not corrected by mid-century, all beer will be light beer." The next slides show some of the brand name changes Gore alleges "are already being considered" by some of the world's major breweries. "The problem has been, and will be, most apparent in stronger ales. What does the future hold for our children? You will see Ommegang's Three Philosophers being downgraded to 2 1/2 Philosophers and St. Bernardus Abt 12 to Abt 10 3/4! Stone's Arrogant Bastard will become Overconfident Gentleman. Our children will not recall Weyerbacher's Blithering Idiot barleywine but will instead speak of Weyerbacher's Special Ed, Sam Adams Boston Lager will be known as Benedict Arnold Lager. Perhaps North Coast's PranQster will be Simply Annoying. Avery's acclaimed Belgians could well become something else: The Reverend perhaps morphed into... Altar Boy, and Salvation to simply Left Behind.? Is it not possible that what we enjoyed as Thomas Hardy Ale will be quaffed as "Danielle Steele Ale?" Old Growler might be dunk as Old Moaner, and North Coast's Old Rasputin as Old Karl Rove! Scottish Ales will not be safe from the effects of global warming either! Belhaven's Wee Heavy might as well be renamed Wee Wee Heavy! When faced with this, what will we say when our children and grandchildren ask, 'What



were we thinking? What did you act? Why do I have to drink this swill?"

Beer bitterness will also be a problem. Using more charts and slides Gore states: "The number of acres of hop fields are falling rapidly. Each year the alpha acid levels drop more and then more. If not checked brewers will use Magnum, Tomahawk, or Zeus hops as flavor hops because humulone levels in almost all other hops will become so long as to be virtually unmeasurable. Hops will become more and more expensive and fewer and fewer will be used. To cut costs average IBU levels will drop to below the perception threshold within the next decade."

Not only are commercial beers endangered by global warming but entire categories of beer styles as classified by the Beer Judge Certification Program (BJCP). "American homebrewers will not be immune. In the near future Eisbock, Winter Stouts and Winter Warmers will cease to exist. Spring Bocks will soon follow. Is it possible that our inaction, our selfishness could make lagers, as a class of beer, become only a fond memory of a past generation?"

Not all beer enthusiasts are so quick to accept Gore's predictions. Foam Ranger Joe Lindsey stated, "Lagers!? Who'll miss em? Not me!" Jimmy Paige ques-

(Continued on Page 16)

Blubonnet '07



THE CUP BEFORE THE CONTEST...



THE CUP STAYS WITH THE FOAMRANGERS NOT TO MENTION A FEW EXTRAS, CONGRATS WINNERS!!!

GET ME A BEER BITCH!

IF I PLAY MY CARDS RIGHT HE MIGHT ASK ME TO MARRY HIM

HELP!



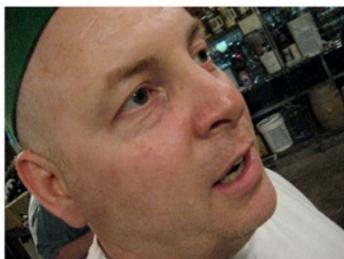
THE FOAMRANGERS MEET SUPER FRIENDLY GROUPIE GIRL

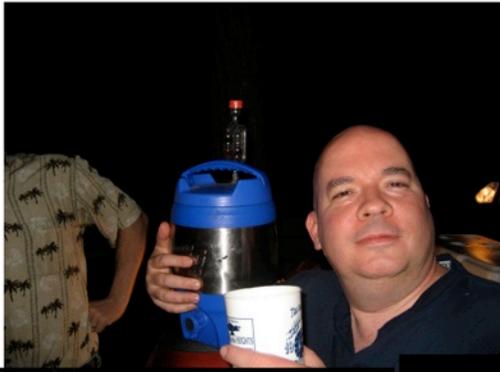


WE BROUGHT BEER RIGHT? ...



BELGIAN MEETING & BACKWOODS CAMPOUT '07





MY BUDDY...MY BUDDY & ME.



THE S.S. BARLEYWINE



BEER ME



EVER PRETEND YOUR AN AXE MURDERER?



DUDE GET YOUR OWN TEQUILA



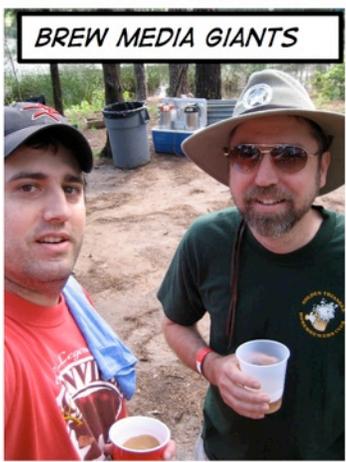
I AM THE LIZZARD KING!



NIGHT RACCOONS...



THE GUY BUILDING THE HUGE FIRE ACROSS THE POND ALL WEEKEND



BREW MEDIA GIANTS



BRING THE BEER TO ME.



SPECIAL THANKS TO OWNER FOR LETTING US CAMP ON HIS LAND



YEAH MY TENT FLOATED AWAY LAST NIGHT & DON'T KNOW WHERE MY WIFE IS.

WANT ANOTHER BEER



HANGOVER BIKE TRAINING



MANY TRY TO IMITATE SKIRT BOY, BUT MANY FAIL

LAZY AFTERNOON AT THE CAMPGROUND



CHUG...DAS BOOT...DAS BOOT.



CARBOY RACING, WITH HAMSTRING PULL IN 4...3...2...1...



THE KEG TOSS



I WAS ROBBED!



BOTTLE FILLING



Beer Raider: Sucking Suds in Salt Lake



**Travel
Editor**
“Storge”
West

It's been a while since I covered a beer destination in the Foam rag, but I was looking through some notes and pictures and thought what the hell. Utah and Salt Lake City never seemed like a beer destination to me, but considering the founding religion is less than beer-friendly, some are surprised the city hosts three brewpubs in the immediate downtown area and two micros that bottle a wide range of brews.

Weird isn't it? Polygamy and alcoholic abstinence always appeared diametrically opposed. Picture yourself with a gaggle of spouses and unable to drink. Yes, Utah has beer for the rest of us even if most of it is less potent than anything we are used to (you could drink two at a time, but that is also against the law). But things aren't too dire, in Utah alcohol content is measured by weight not volume, so the 3.2% ABW limitation you will find that relates to draft actually corresponds to a slightly more reasonable 4% ABV. Bottles and cans of 3.2% ABW beer can be purchased at supermarkets and convenience stores, but for the best selection and higher alcohol brews you have to head to one of the many State liquor stores, several of which are found downtown (the beers they carry and prices are available on the internet). While brewpubs are open to anyone theoretically, pubs or bars are considered private clubs, although gaining entry is as easy as paying for a \$4 temporary membership (good for two weeks in case you return).

Staying in downtown Salt Lake gives you access to three easily accessible brewpubs and several worthwhile pubs (private clubs). Squatters on Broadway is the city's oldest brewpub with a good selection of food and a wide range of 4% beers on tap and a few higher alcohol selections in bottles including a 6% IPA. Shock the neighbors with a Polygamy Porter... "you can't have just one" T-shirt. The beers were all very flavorful despite the limitations. In my very subjective opinion these were the best beers I found. Even if you only stop through the airport in transit you will find a Squatters tap house with both draft and the higher alcohol bottle beers.

Roughly four blocks away, mind you these are really long blocks (the Mormon founders wanted roads wide enough for a horse and buggy to make u-turns on), you will find Red Rock Brewing Company, another great brewpub with a wide selection. They don't bottle any higher alcohol brews, but they do well all things considered. Within walking distance of Red Rock and Squatters is Port O' Call private club with a wide selection of micros that included four or five Uinta varieties, as well as several Wasatch and other Rocky Mountain and West Coast offerings. Jumping on a trolley a few blocks away can take you to the end of the line and Trolley Square where you will find Desert Edge Brewpub, the most relaxed of the three.

Unfortunately I visited two days after the complex was shot up by a wacko and the brewpub wasn't yet ready to open. A fourth brewpub is located slightly further outside of the main downtown area. I didn't make it to the Bohemian Brewery and Grill, although I was told they produce all lagers and have a very quaint old world setting. If you have a car a short drive and not far from the airport in warehouse area is Uinta Brewing. I drove by but didn't stop in. Luckily I did pick up some of their barleywine for our meeting.

**Squatters
Red Rock
Port O' Call**

Foam Ranger Calendar

April

20th

Club Meeting Brown, Old & Scotch Ales

21st-22nd

MS 150

26th

Pack 'n Ship: Spirit of Free Beer & Oregon Brewers Festival

May

6th

First Sunday
Officer's meeting Stag's Head

9th

Entry Deadline Celtic Brewoff

10th

Fred Eckhardt's 81st Birthday

12th

Brew-in Defalco's Scott Dewalt/Big Batch entries due at 6 pm

18th

Club meeting/
Bock Beers

12th

KGB Big Batch
&
St. Arnolds



Competition Wizzard.

Mike
"Beerriac"
Heniff

Competition Corner

Competition Results

Regale and Dredhop, Boulder, CO

Rob Kolacny 1st Light Lager (MCAB X Qualifier)

Bluebonnet Brew-Off, Irving, TX

Kolacny/Chalupka	2nd	Pilsner
Rob Kolacny	2nd	Dark Lager
Rob Kolacny	3rd	Scottish and Irish
Rob Kolacny	2nd	Scottish and Irish
Rob Kolacny	1st	Scottish and Irish
Rob Kolacny	1st	American Barleywine
Eric Graves	3rd	European Amber Lager
Eric Graves	2nd	European Amber Lager
Jeff Reilly	2nd	American Amber and Brown
Jeff Reilly	2nd	Fruit Beer
Jeff Reilly	1st	Traditional Mead
Jimmy Paige	3rd	Porter
Mike Heniff	2nd	American and Strong Stout
Mike Heniff	1st	Belgian Strong Light
Bob Daugherty	3rd	Sour Ale
Bob Daugherty	2nd	Belgian Strong Light
Bob Daugherty	1st	Fruit Beer
Bob Daugherty	3rd	Specialty
Joe Lindsey	1st	English Old and Barleywine
Joe Lindsey	2nd	American Barleywine
Scott DeWalt	1st	Smoke and Wood
T. Chaka/M. Beery	3rd	New Entrant
T. Chaka/M. Beery	2nd	New Entrant

BOS Beer – 3rd Place Mike Heniff – Belgian
Strong Golden Foam Rangers
Bluebonnet Trophy

Upcoming Competitions

CompetitionClub Paid Shipping

Celtic Brew-off (Arlington, TX) 4/26/07
<http://hbd.org/kobb/celtic/celtic11.htm>
(Lone Star Circuit)

Oregon Homebrewers Festival (Oregon) 4/26/07
<http://www.hotv.org/> (MCAB Qualifier)

Spirit of Free Beer (Washington DC) 4/26/07
www.burp.org (MCAB Qualifier)

KGB Big Batch Brew Bash (Houston) 5/12/07
www.kgb.org (Lone Star Circuit)

BUZZ-Off (Philadelphia) 5/17/07
<http://hbd.org/buzz> (MCAB Qualifier)

Aurora Brewing Challenge (Edmonton) 5/17/07
www.ehg.ca (MCAB Qualifier)

Lone Star Circuit www.lonestarcircuit.com

The Lone Star Circuit is a group of Texas homebrew competitions with the same goal of promoting homebrewing and homebrew contests in Texas. The awards (especially those at the end of the year) are some of the highest honors in homebrewing. See the above mentioned website for more info. **We expect to have the 2006 Club of the Year trophy unveiled soon!**

Congratulations to Bluebonnet Brew-off Winners

Congrats to all of the winners. Special thanks to all that entered, judges, and attended! Once again, we took home the Bluebonnet Cup. We had a lot of quality entries and we had the most entries once again. We need to keep this going if we want to keep the honor of being the best homebrewers in Texas!

Enter Celtic Brew Off

This is the next leg of the Lone Star Circuit, so be sure to enter your English, Scottish, and Irish ales. The judging is held well before the competition but the awards ceremony is a blast; it is held at the Scottish Festival on June 2nd in the DFW area.

Enter/ Judge/Attend KGB Big Batch Brew Bash

The KGB BBBB is coming up really soon. This one is in Houston so no shipping is required. Also, the entry fee is FREE so no excuses there either. The style is Imperial Stout. The winner will have their batch brewed at Saint Arnolds as a Divine Reserve and will also be their Pro-Am entry for the GABF (an extremely high honor!). Regardless if you enter or not, plan on showing up for the judging and festivities on May 20th at the Saint Arnold Brewery (10 AM sharp!). Check out "<http://www.thekgb.org/BigBatchBrewBash>" for more info.

BURPS & FARTS



Cliff notes: Leave no Salmon behind.

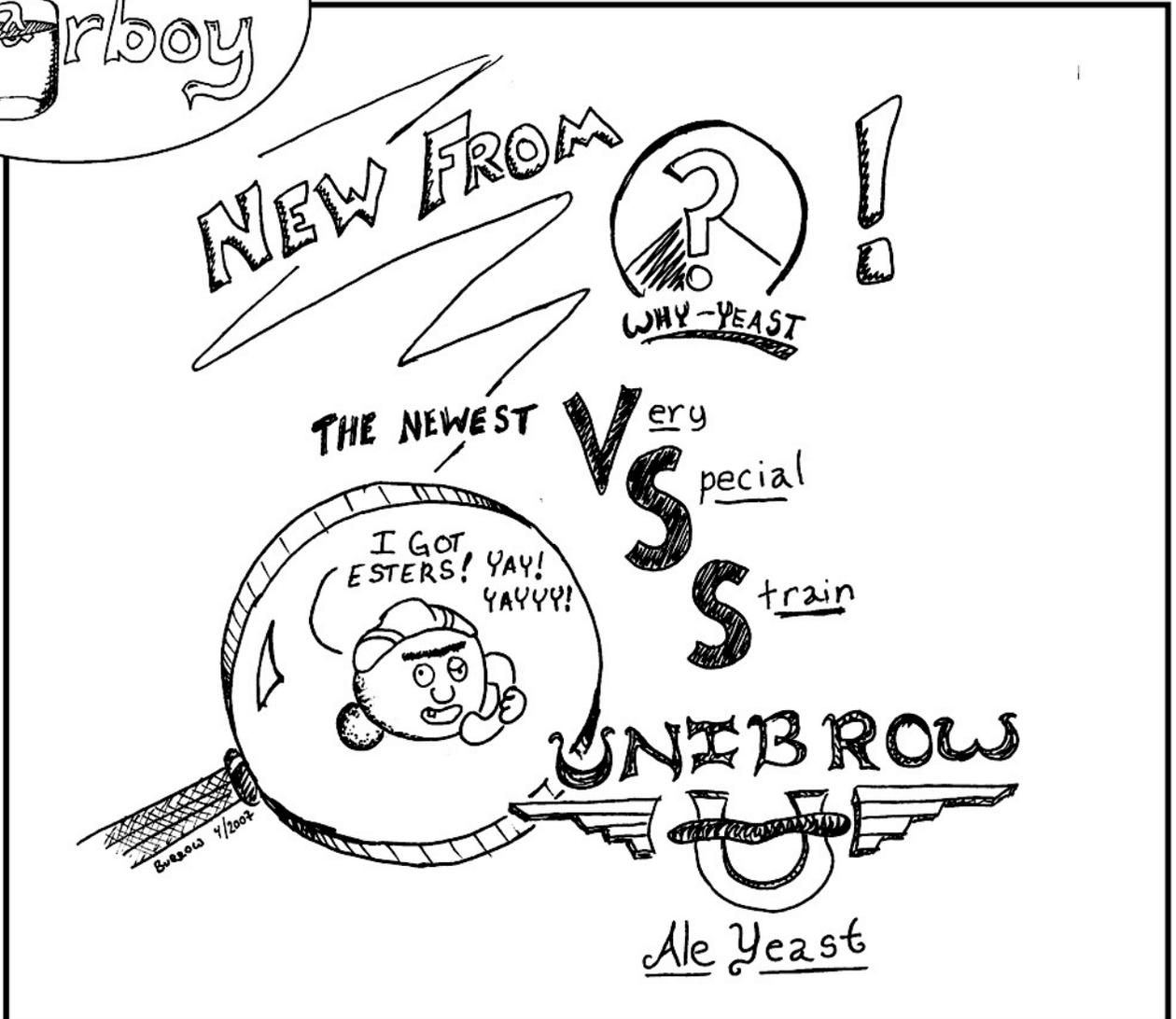
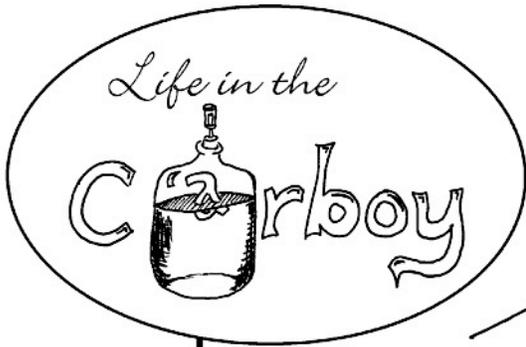


The Waz at the beer Olympics: Round & round, now I fall down.

From the Birdwell Files:

A 2006 study by Texas A&M University found that the average American walks about 900 miles per year. Another study by the American Beer Institute found that Americans drink an average of 22 gallons of beer a year.

That means, on average, Americans get approximately 41 miles per gallon -- not bad!



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There are also some recipes there if you want to make a Belgian Strong Golden, a Doppelbock and an IPA. I'll be splitting batch and make, Roswell Alienator Doppelbock and, to honor the late Kurt Vonnegut, Ice-Nine Eisbock. Come and see other brewers in action, share what you know and maybe learn a few tips from others. We will have some great barbeque to keep you going.

I hope many of y'all entered the AHA South Regionals last week. For a change we got a break from hosting (and judging) it this year. The folks in Tallahassee, FLA are doing it. Results aren't known yet. But I am certain that many Rangers will have beers advance to the June Nationals in Denver. I recom-man-ize that some members have strong feelings about the AHA but winning regionally and especially nationally brings deserved attention to our club.

The Celtic Brew Off is coming soon. The great guys at the Knights of the Brown Bottle (They Brew When They're Able!) host this British/Irish beer style only event. I hope you will support it by entering. The medals are coolly designed with tartans that look great on your mantle, shelves or wherever you showcase your medals. I plan on going to the awards and the accompanying Celtic Festival in June. Was Waz Rob went last year and had a blast. More info can be found at: <http://hbd.org/kobb/celtic/celtic11.htm>

I want to thank our nominees for Foam Ranger of the Month: George and Sandy West did an outstanding job arranging the Camp Out and E Mo performed equally well running the Beer Olympics and the Raffle. Brad Petit and Liz Patton did marvelous job gathering beer and then serving at last month's fantastic Belgium meeting. Many of the beers we enjoyed were donated by them. We appreciate all of your efforts for our club. We will announce the winner at the meeting.

Finally we continue to plan Dixie Cup XXIV: Brewalot: The Quest for the Homebrew Ale. We are narrowing down our speaker list and as stated last time we have our specialty beers decided on. We can always use members to help plan. We will be meeting at 3 PM on Sunday May 6 at the Stagshead.

Foam Ranger in exile Dave Cato has the website up and going at: <http://www.crunchyfrog.net/dixiecup/>

Check it out!

Thanks for your continued support. I'll See ya at the Scottish and Brown Ale meeting at Defalco's on Friday April 20th at 8 PM.

Back to the English. At some point they looked around and realized everyone else was having fun getting drunk while their strange society seemed to celebrate staying sober and passing judgment on others. Finally passing judgment on themselves they set off to create the ultimate in strong beer. Using massive amounts of grain and roasting the malts to great degrees, they created a brew they underhandedly called Old Ale to hide the fact they hadn't thought of it before. Old ales have a alcohol content between 6 and 9+% and are quite the treat during the dreary winter months.

So there you have. The definitive history of three related beer styles from the serendipitous beginnings of the basic drink to the obfuscated naming of Old Ale.



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HOUSTON'S FIRST MICROBREWERY

(Continued from page 7)

tioned Gore's beer credentials. "What Gore is suggesting is pure 'Voodoo Zymurgy!' The guy has never brewed a beer in his life! I've met nearly every major homebrewer and beer author around and I never once saw this guy! What does he know?" Some also claim that Gore has a hidden political agenda. "The guy lost the 2000 presidential election and now wants to be the next Grand Wazoo," says Sean Lamb, "but he doesn't understand how our elections work!" Gore denies a renewed interest in politics but has not completely ruled it out either. "I have not put my fez, so to speak, into the ring as the next 'most powerful man in homebrewing.' At this moment I am content merely to raise beer awareness."

Gore claims his interest and knowledge of beer goes back to the 1960s. His claim is somewhat supported by an excerpt in the film of him testifying before Congress. In that video Gore is heard to say, "when Tommy Lee Jones and I were roommates at Harvard we visited Portland. You know the one in Oregon. Not Maine. True Maine would be closer. But we didn't go there. In Portland we met a man by the name of Fred Eckhardt. Fred took me under his wings and showed me an early draft of his Treatise on Brewing Lager Beer. He became my beer mentor and showed me his research proving declining beer gravities and IBUs (International Beer Units). Every summer, until I left for 'Nam, I visited Fred and learned from him. I have been following the decline of beer ever since. Though not a homebrewer, I am no newcomer to the subject. And I have done my homework. Both the nation and myself owe Fred a great debt of gratitude and free pints whenever we see him."

Mike "Beeriac" Heniff accepted much of what Gore said and came to his defense. "I agree that the percentage of beta glutens in grain will increase as harvests become drier and temperatures hotter. These will naturally increase the number of stuck mashes and sparges. Extraction efficiencies consequently will show a similar decline."

Doak Proctor thinks that Gore is looking at things from the wrong angle. "You know I've always been one those folks who see a glass and say, 'I see a half filled glass' rather than one half empty. Gore is definitely 'the half empty type.' We should concentrate on the positives. With rising temperatures won't we be able to have Sierra Nevada Summerfest and Belgian Saisons (or rather Annés) all year now?"

Gore does hold out hope for the majority of beer drinkers. I foresee no changes in store for the beers from Budweiser, Miller or Coors. These beers' gravities and bitterness levels are already so low not even global warming can impact them."



Foamranger Aspirations?



Al & Tipper Gore Chug beer like our current Waz and First Lady? I think not.



The Foam Rangers Homebrew Club
Brewsletter office
8715 Stella Link
Houston, TX 77025



The April club
meeting is:
8 p.m. Friday,
April 20th
at Defalco's

I WANT TO BE SOMEBODY!
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