



# The Foam Rangers Newsletter Urquell

All the beer that's fit to drink

May- Volume 28 Pints- Issue 5

## Hey Brother, got beer?

Out of the Wazoo

Bock Beers

Pittsburgh Beer

Life in Carboy

Extreme Brewing  
Makeover

April  
Meeting:

Friday

April  
20th

8:00 p.m.

## The Brewsletter Urquell

The Official Foam Rangers  
Zine

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Oh my God! How do I beat these  
officers into submitting articles on  
time? Stay tuned for profiles of  
our legendary Foam Rangers.

The Brewsletter Urquell is pub-  
lished by the Foam Rangers  
Homebrew Club, 8715 Stella Link,

# Out (of) The Wazoo



## By Grand Wazoo

"Titanic  
Bob  
Daugherty

First I want to thank everyone who entered the AHA South Regionals. I know entry numbers were probably down this year because we had to ship the entries to all the way to Florida (which mercifully was giving us a break this year and hosting the competition!) Was Waz Rob Kolacny, Mike "Beeriac" Heniff and myself will have some beers going to the June National Competition. Mike will give the full details later in this issue. If the Rangers ever hope to win Homebrew Club of the Year, we will have to step our entering in this competition as well as the "club only" competitions held each month from July on. I know the Rangers have not only the best meetings and beer stashes but also the best homebrewers in the country. I would love to see the rest of the country recognize that, but it will require the support of more than just the handful of brewers who have previously entered. In addition some club members, at least temporarily, will have to put aside any bad feelings about the AHA.

I hope everyone had as great a time at the National Homebrew Day as I did. It was great to brew with several folks that I had never brewed with before. Joe Lindsey and I brewed next to Sean Lamb. The Lambinator's pump (insert dirty joke here!) went out. and he appeared to also have some propane leakages. Nevertheless, he perservered on, no doubt making an outstanding beer. If I had not already submitted Czar Emo as our applicant for Extreme Homebrewery Makeover (see story this issue) I would have had to use Sean! Those who came enjoyed not only

great companionship, a great selection of homebrewed and commercial beers but breakfast tacos from Tacqueria Arandas and some great sausages and brats from Was Waz Rob Kolacny's fellow Whartonian, Clint Barbee. We appreciate homebrewing's best friend Brock Wagner and Saint Arnold's for supplying hot and cold water. I hope more Rangers participate next year!

Kudos are also due to the Rangers who entered our KGB's friend's Big Batch Brew Bash. If you can, please attend the judging and awards ceremony at Saint Arnold's on Sunday May 20th. Like Sergeant Pepper, the KGB guarantees "a splendid time for us all." Last year we were able to tie the KGB for the heavy hitters award and Saint Arnold's kindly donated an additional keg. I do not mind sharing, but perhaps we can win a keg all by ourselves this year!

Our secondary Scott DeWalt kindly volunteered to do the monthly Brew-in and made what I'm sure will be a kick ass Saison. Scott's saisons have been very successful in competition and I for one took away some valuable lessons from watching him brew as well as enjoying meeting potential Foam Rangers. Thanks to all who showed up (Cliff for cooking some most excellent grub) and brought Scott beer and peer support. If you would like to do a Brew-In (remember the club and DeFalco's picks up the costs of five gallons worth of ingredients if you bring it to a meeting) let me know. It is held the second Saturday of each month and we still have spaces available!

I also want to thank those folks who entered the Celtic Brew-Off in Dallas-Ft. Worth. We won't know the results for a while but I know, as your fearless leader, that I'll get to accept plenty of Ranger won medals when I attend the awards and accompanying Celtic Festival in early June.

I hope all of you are brewing a bunch. If we want to remain the best Homebrew Club in Texas we need to be brewing like mofos and pre-

(Continued on Page 13)



## Secondary Fermenter

Scott Dewalt

Yes, it is getting hot and that can only mean it is time for a cool one...or three. What better type of beer to enjoy when the sidewalk is melting than a nice, refreshing bock? What better type of beer to steam away the long winter and usher in the unspeakable horror that is a Houston summer...

Now for the style lesson. There are currently recognized styles of bock beer, Maibock (also known as a Helles Bock), Traditional Bock, Doppelbock and Eisbock. These rang in color from golden to amber to dark brown. Alcohol ranges from 6.3 on the Maibock and Traditional to above 14 percent for the Eisbock. I'm not sure what an Imperial Eisbock would weigh in at but I'm sure someone has tried it.

I try and avoid all the boring style information during my monthly articles because if you cared, you could look it up. What I try and concentrate on is the "how to" or little known histories of each style of beer.

Bocks are one of the more difficult brews to make because they are the only style of beer that can not be made on its own. To make a bock, you must brew a lot of other beer first. When done brewing, you do not clean your kettle but keep a reserve in the kettle to use during the next batch. After a few brews you end up with a disgusting funk in the bottle of the kettle. Once the funk is of sufficient volume, you scrape it off and add it to the kettle of a normal pilsner-type beer. The funk dissolves in the wort leaving you with a bock beer. You'll find numerous frat boys, versed in all kinds of light lager trivia, who will happily tell you that bock beer is indeed the scrapings from the brewery.

Bock beer was first invented in Germany, I'm told, but later moved its home to Shiner, where the classic example, Shiner Bock comes from. Shiner has become someone of a regional religion around these parts. Go to the finest barbecue joints along the Texas

# Oh (Mai)...Bock Beer!

highways, (you'll normally find them between the Dairy Queens and antique stores in most small Texas towns), and you know you'll find some good barbecue if these criteria are met: the pit is made from a cut up propane or crude oil barrel and they serve ice cold Shiner Bock.

To prove no success goes unchallenged by the Evil Empire, Anheuser-Busch has gone to war with Shiner introducing a regional product called Zigenbock. Their attempt to unseat the paragon of Texas Bock will be of no avail as those millions of little barbeque joints are sure to maintain the high beer standards of serving only Miller Lite and Shiner Bock.

Stronger up the list is the doppelbock. This delightful brew is characterized by the bock billy goat. One of the finest examples of the style is Ayinger's Celebrator (most of these styles have an -ator ending). On the neck of this fine bottle is a plastic goat.

Though the origin of the goat is somewhat in question, where the goats come from is not. Ayinger keeps a closely guarded secret exposed here for the nth time. Once a year, Ayinger sends secret agents to Houston to harvest the hanging goats from the ears of Steve Moor and Sean Lamb. It is not known to medical science just how these two seem to grow these plastic trinkets, but sharp observation during the bock month seems to indicate the disease is at its peak during consumption of doppelbock.

Finally, at the high end of the bock rainbow we find the Eisbock. Tradition has it a bock of high strength is partially frozen and the water ice removed. The result is a smooth bock of rocket-fuel strength. Jeff Reilly, ever the traditionalist with beers his Sour Cherry Bourbon Barrel Char Port Wine Brazen White Raisin Chocolate Imperial Stout among others, brews an Eisbock with only malt. This brew starts at a huge 1.120 and makes a fine Maibock with the second runnings. Hopefully we'll have a bottle or two at the meeting.

So there you have it, bocks! Now, if you've read to the end of this article, I may have a toy for your ear - I'll try my best to remove the Sean/Steve ear wax upon delivery.

### 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



## The Scrivener

Doak Proctor

Another month has come and gone in Foam Ranger Land, and we have quite a bit to show for it. Most notably was the boatload of brown, Scotch and old ales that Secondary DeWalt assembled for the meeting. Apparently, I had a wonderful time sampling all of them, because I hardly remember a single one. I remember there were a couple in brown bottles, and maybe one in a green bottle. I liked the ones in the brown bottle.

I do remember that Leroy brought a jug o' wildflower mead (made from honey collected while ligustrums were blooming) that was mighty fine. As I stood there, enjoying the developing vanilla and other complex flavors, Leroy told me how a half gallon of mead can turn a party up a notch. I guess that's true, as that's about the point where my memory fades.

After a while, Waz T-Bob climbed atop a cooler to give us all the news. Yours truly scrambled for a pen and paper and managed to scratch down notes about the following:

Mike "Beeriac" Heniff will organize another BJCP study course, if there is enough interest and if someone will help him out with it. If you enjoy judging or competing, you really should get into Mike's class, folks. It's the best. There's a nominal fee to cover copies and other "materials" (i.e., beer), and it's worth every penny. Next to your club dues, it's some of the best money you'll spend. If you haven't already, let Mike know that you are interested.

The Warda campout was a tremendous success, and we should all give great

# Check my Scriven'in yo...

thanks to Storge and Sandy West for putting it together. More kudos go out to Ed Moore for organizing a great raffle and Beer Olympics.

We also honored those MS150 riders that weren't with us that night, since they were set to ride out early the next morning. Sean Lamb did come by for a few minutes, just so he wouldn't break his streak, and Tom Witaneck's Scotchish ale provided his symbolic presence.

Finally, the Waz named Brad Petit and Liz Patton as Foam Rangers of the Month. We will miss Brad and Liz quite a bit after they move to South Carolina. Let's wish them all good luck and good beer in their endeavors. Of course, one good thing about being a homebrewer is that, if you can't find any good beer, you just brew some.

Speaking of brewing, National Homebrew Day occurred a couple weeks ago, and many Foamies descended upon the Saint Arnold brewery to enjoy the space, hot liquor, chilling water, and yeast that the brewery so graciously provided. At least a few guys out there brewed a couple beers, and everyone was passing something around. It was a nice day in the shade and not a bad day in the sun, so all was well. In a startling parallel, Leroy showed me another jug o' mead, leading to another memory lapse. I do remember a Salvator, and I'm pretty sure I made far more physical contact with Sean Lamb than any sane person would care to over a bottlecap. Come to think of it, I'm glad I don't remember much.

Finally, let me give a big thanks to Mike Heniff. He covered my duties for the March meeting and let me get out of town for a little while with my family.

And, now, to bocks!

## Foam Ranger Calendar

### May

#### 18th

Club Meeting Bock Beer

#### 12th

KGB Big Batch Brew @ St Arnolds

### June

#### 2nd

FCeltic Brew-off

#### 10th

Second Sunday Officer meeting

#### 15th

Club Meeting Wheat Beers

#### 21st-23rd

AHA NHC National Homebrewers Conference Denver, CO

### July

#### 1st

First Sunday Officers Meeting @ the Gingerman

#### 4th

Buy the Brewsletter Editor a beer for his B-day



# Pittsburgh:

## There's more to the city than rusty Iron Brew

**Travel  
Editor**

George  
"Storge"  
West

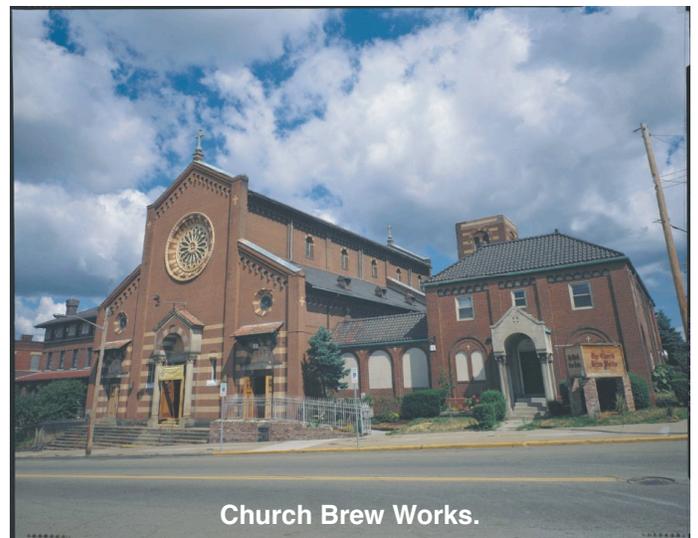
It seems like I am heading to lots of exotic locals lately, first Salt Lake and now Pittsburgh. But wait! Don't wince just yet, for those of you that haven't been there don't shy away from going, because with a little research (and cab time) you can seek out some really spectacular places in the three rivers area. Downtown Pittsburgh is situated between two of those rivers making it a peninsula similar to Manhattan, but there the similarity ends. Unlike Manhattan, Pittsburgh is not very easy to navigate as streets twist in every direction and head over numerous bridges. Cab service in Pittsburgh sucks, plain and simple, maybe because the place seems deserted like a bad Romero movie at night. Call about 30 to 40 minutes before you need to be picked up and keep drinking until they are outside. I called one big cab company on a Tuesday night only to be told it would take them over an hour to get us because they only had two cabs on duty (for all of Pittsburgh!).

There aren't many brewpubs downtown, but the two most easily reached include the Church Brew Works on Liberty and Penn Brewery on Vinial (which are a long walk apart, so I suggest cabbing). Penn is a true German brewhouse in an older brewery building with red brick, ivy and a spectacular setting overlooking downtown and the Heinz Factory complex. They make only German lagers with mostly German ingredients using very impressive small batch German equipment. They had a Weizen, Pilsner, Dunkel, and a Helles on tap. They can sell six packs to the public (which as I will explain is a plus). Other seasonal beers include a Dopple Bock which they didn't have (so I couldn't get any for the meeting). Their beers are very clean and well regarded by Michael Jackson (the beery one) among others. Back across the river on the edge of downtown is Church Works, which is a must see even for wives or friends that don't appreciate good beer. It's an impressive structure with lots of the interior preserved including wood floors, altars, mummified choir boys, etc. Just remember it is a ways out on Liberty so call well ahead

for a cab and tell them your name so you aren't fighting with others for it later. They had several beers on tap, all ales I believe including an IPA, ESB, Stout, Golden Ale, and a Belgian Golden. They had one handpump serving a Pale that wasn't overly impressive, but people seemed to like the others. They too can sell six packs, as well as 22oz bottles of higher alcohol brews and five liter aluminum mini kegs. As a side note this must be a kinder gentler church as they seemed to have no problem with bastards. Another micro with taps we didn't get to was the East End brewery off Susquehanna that carry a Wit, Session, IPA, Brown and Stout among others. Farther away from downtown you can find one of the Rock Bottom chains in Homestead and the John Harvard chains in Monroeville.

We chose to remain downtown and continue crawling within a more confined area so we headed to The Sharp Edge Beer Emporium in Friendship. This seemed like the place to go with over 400 bottles, a huge tap list of only good stuff including lots of local imperial stouts and IPAs (Old Dominion, Troegs, Stoudts) as well as a big Belgian contingent (Bucaneer, Kasteel and Karmeliet Triples). They also routinely have one or two handpumps working. A second location is located at Creekside and both offer a full menus (they also usually feature one six pack available to go at a reasonable price – more on this later). Although you could spend the rest of the night at Sharp Edge another good beer selection awaits a few blocks away at Kelly's Bar and Lounge on Penn Circle South. The place is small and eclectic but they serve food as well. Their tap selection isn't huge at around 15, but they include some biggies from East End with a double hop special, Greenflash's barleywine

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Church Brew Works.



**Beat  
Reporter  
Brad  
Petit**

# Beer on the street

What I'm about to tell you goes against everything that my mother, your mother, your priest, your doctor, your President, your liver, MADD, and the terrorists stand for: the time has come for all of us to Drink More.

I know this message may seem radical (although not as radical as it might sound in the pages of, say, *The Salt Lake Tribune*), but it is a message whose time has come. It is a message that we all must not only acknowledge, but also embrace, fully, and bring into our lives and our very concepts of ourselves. It is a message of hope. Of understanding. Of peace. And the promise of a better tomorrow.

I must be clear: to Drink More does not simply mean to increase one's intake of alcohol. (Do I need to mention that in this case, I mean beer?) Certainly, this is an inseparable component of the Drink More philosophy (as it might suitably be called). Oh, it might even be the largest component. But to Drink More is also to insert one's self ever more deeply into the entire concept, community, history, future, and well-being of the beer movement -- a movement for which we are the standard-bearers.

I don't presume to tell the life-long brewers, drinkers, aficionados, connoisseurs, and advocates out there that they aren't doing their part to further the state of beer in Houston, or Texas, or America, or the world. Quite the contrary, I believe that the rest of us owe them a debt of gratitude for helping to bring this movement to where it is now. My message is simply predicated on the belief that, as with all good things, in this area we can and should always strive for more.

I take myself as a case study: all of the above labels apply (except that "life-long" in this case means more like six years). And yet, I confess that, try as I might, I cannot seem to consume as much beer as I would like to, or as I should. Have I sampled every product that this market has to offer? No. Have I sampled all the new releases as they have come out? No. Have I preserved a solid recollection of the products that I might have only sampled at club meetings? Uh... no.

But I ask you: who else is better able to further the cause than I, or you? Who has more invested in the entire concept of great beer in America? Do we not represent the best that this country has to offer to the beer movement as a whole?

To begin with, let us support those who brew, sell, and serve great beer. In that first category, let us include not only those who brew for fun but those who brew for profit as well. Does this place a double burden upon us? That we should endlessly drink not only homebrew but commercial brew as well? Certainly! But are we not up to it?

Let us continue to demand quality from our retailers, our bar owners, and ourselves. Let us be the vocal impetus behind the ongoing gentrification of beer in America. Let us educate others. Let us fight for sensible alcohol laws, wherever we may reside.

And let us continue to forge friendships, make merry, find enlightenment, warm homes and hearts, and seek means -- never ends -- in the name of this, our most beloved beverage.

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# New Reality Show: Pimps E Mo's Brewery



## Style Editor

Bob Daugherty

(with generous assistance from  
Mike Heniff and Greg Kruger)



Was Was Waz Ed Moore was shocked to find he was the focus of the Food Network's newest hit reality show: Extreme Homebrewery Makeover. The show's format features the complete televised rebuilding of a disadvantaged homebrewery. The lucky recipient is selected on a need basis after nomination by fellow homebrewers stating why their applicant deserves to have his/her homebrewery "pimped up." As a result Moore's brewery was completely rebuilt and replaced with the new basic Mister Beeriac® Basic Kit. Unfortunately, the KGB homebrewing club that Moore now heads has not been pleased with the results.

The show's producer and host, Charlie Papazian, described why Moore was the unanimous recipient for show which aired just last week: "Moore's old brew club, the Foam Rangers, sent me the most touching application I had ever read. One picture showed Ed's mashtun. Another had buckets stacked on top of one another to hold his sparge water. It was worse than T Bob's use of milk crates for the same purpose! The poor guy has to make do with basically a plastic bucket with insulation around it. He actually has to use, imagine, the same stainless steel pot to heat his hot liquor AND to boil his wort! He has no counterchillers, pumps, heat exchangers, hopbacks. It's a wonder he can brew at all! Anyway, the letter and the pictures brought all of us at the AHA to tears and we knew we had to do something.

"We showed up just after the Dixie Cup competition in October. We broke into Ed's Missouri City home while he was on a lengthy business trip to Brazil. We hauled off his old 'brewery' and replaced it with a brand new basic Mister Beeriac® Brewing System. We only had a week to get it all set up and running. Of course we also had to knock out a few walls in the house to fit it all in. Ed still has the full use of his upstairs. When Ed returned and saw the result he was speechless!"

The basic Mister Beeriac® Basic Kit retails for slightly under \$1,000,000 and features a five gallon brewing system with steam jackets and a refrigeration system. The kit also features the following: a gas chromatograph with flame ionization detector (GC-FID) for measuring alcohol and off characters to 1 ppm, an inductively coupled plasma optical emission spectrometer (ICP-OES) analyzer for measuring water chemistry within one ppb., a five point densitometer for measuring specific gravity within +/- 0.00001, a four point balance for measuring malt and hop additions within 0.0001 grams (within 0.0000035 ounces), two jacketed conical bottom fermenters, a glycol system for maintaining precise temperature at all times, a water demineralizer, a environmentally friendly in-line carbonator with CO2 recovery system, a clean-in-place system bottling line, a keg washer, a Honeywell TDC 3000 Distributed Control System, and a Cray Supercomputer (to handle control and do the necessary number crunching).

In addition a satellite hook up is furnished that can reach the kit's designer, Mike Heniff, anytime and anywhere on the planet to answer any brewing questions the supercomputer cannot. To transport and hold the basic kit a 2007 PETERBILT 385 truck cab with sleeper and a 2007 Great Dane semi-trailer with container is included for no extra charge.

Papazian added that the basic kit did not completely fit E Mo's needs. "We have to tailor our Extreme Homebrewery Makeover to meet the winner's needs. E Mo's situation had an additional challenge. Namely, cats. As a result, we added a massive cat hair filtering and air purifying device that can insure no cat follicles ever again will mar E Mo's beers." Lastly, some expressed concern about E Mo's recycled bottles. Jonathan Goudy stated, "We just had to get the outside of E Mo's bottles cleaner. Somehow he would clean and sanitize them and yet the labels were left on completely intact! You know, like you would be at Ed's

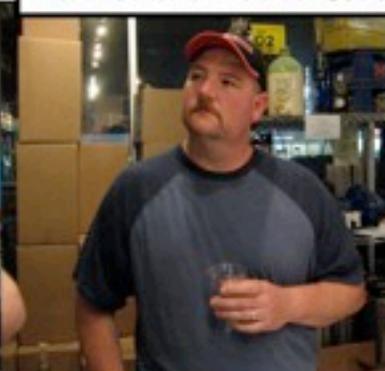
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# FoamRanger Picture Pages

I AM MEAD  
TAKE ME TO  
YOUR LEADER



CATCHING MY GOOD SIDE?



WUZ WAS SIGNING AUTOGRAPHS...



I GOT THIS  
PRIMO YEAST  
THAT'LL JUST  
BLOW YOUR  
CARBOY!



LINDSAY LOHAN  
SHUNNING PAPERAZZI  
AT MEETING..



I USED TO BE  
THE POPULAR  
ONE...



WONDER IF I  
SHOULD SHOW  
HER MY  
CHECKBOOK?



WHOA TASTES  
LIKE HICKORY  
BACON!



HERE HAVE  
SOME IT'S NOT  
MY BEER.



OHH NO!...I'M OUT OF  
BEER. MAYBE I CAN  
SLIP OUT QUIETLY.





WONDER TWINS ACTIVATE...FORM OF BEEERRRR!



CINCO DE MAYO PIMP

YA LIKE MY WEINER?



CONGRATS MS 150 FINISHERS



CALL THE TOUGH BEER DRINKING LAWYER



THE LATEST KITTY BREW...



MY WORT PRECIOUS'S



AND FINALLY...WAZOO TASSEL SPINING

(Continued from page 7)

house and get a beer from his fridge. It might say Salvator on it and when you drank it, and your mind was prepared for a malty doppelbock, you might instead get a Berlinerweisse or something! Even if E Mo told you what it actually was, seeing a label that said something differently was confusing.” The Mueller Brewing Company of Springfield, Missouri kindly designed and donated a space age label remover. Designer Ashton Lewis stated, “Each bottle is carefully cradled and lasers remove every trace of the offending label!”

Moore has been very happy with the system. Already the most prolific brewer in town, Moore now brews twice daily. On the show Moore tearfully tells the television audience, “I wake up, get dressed, start up Mister Beeriace®, go to work, come home and there’s a sweet five gallon batch waiting for me! I then do the same before heading to the Saucer or the Symphony or going to sleep at night. I just want to thank Extreme Homebrewery Makeover for making me the luckiest homebrewer in the worldddd...worldddd..., worldddd..., echooooo..., echooooo...”

Unfortunately, Moore concedes that storage has become an issue. “I now have more beer than Jeff Reilly. I exiled my cats to the backyard but then that filled up so I had to give them away.”

E Mo’s homebrew club has expressed the most regret. Don Sajda said off the record: “You know we stole this guy from the Foam Rangers. He used to be one of their best brewers. Hell, he was one of the country’s best brewers. He had beers and meads win national medals! He finished second only to Richard “Friggin’ Dawson. We figured with the Mister Beeriace® kit he would lead us to victory in the Bluebonnet, AHA South Regionals and maybe, even, the Dixie Cup but since

they got rid of his old system he hasn’t won a single friggin’ medal! I suspect the Foam Rangers master-minded all this! That or some kind of curse! Maybe we just need to get E Mo his cats back”

E Mo shrugged off such complaints. “I’m still working out a few of the kinks. By Dixie Cup I’ll be firing on all cylinders and then not only the Foam Rangers should watch out but also... the world!”

Despite these misgivings, show host and producer Papazian remains enthusiastic. “People have a right to know where their AHA dues go! Well, here’s where they go! Making homebrewers happy! Now E Mo can truly relax and have a homebrew!”

Mister Beeriace® plans to release its Advanced Kit next year. A company spokesman said it will include many additional features but “still be compact enough to fit on a Hercules C-141 Starlifter cargo plane for international travel.”



After:

Before:





## Coordinator

Mike

"I've had a couple  
officer"

Heniff

# Competition Corner

Regardless if you entered or not, plan on showing up for the judging and festivities on May 20<sup>th</sup> at the Saint Arnold Brewery (10 AM sharp!).

Check out: <http://www.thekgb.org/BigBatchBrewBash> for more info.

## Competition Results

AHA South Regional, Tallahassee, FL

Rob Kolacny	1 <sup>st</sup>	Bock
Rob Kolacny	3 <sup>rd</sup>	Light Lager
R. Kolacny/B. Daugherty	2 <sup>nd</sup>	Barleywine
R. Kolacny/B. Daugherty	3 <sup>rd</sup>	Barleywine

Mike Heniff	1 <sup>st</sup>	Mild
Mike Heniff	2 <sup>nd</sup>	Saison

## Upcoming Competitions

Competition

Club Paid Shipping

AHA Nationals (Qualifiers Only) 6/6/07

Lunar Rendezbrew (Lone Star Circuit), July  
Local – drop-off

<http://www.masstronauts.com/>

Austin Zealots Homebrew Inquisition, Early July

<http://www.austinzealots.com>

Alamo City Cerveza Fest (Lone Star Circuit), Late July

<http://groups.yahoo.com/group/SAbeergroup/>

**Lone Star Circuit** <http://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!**

[Judge/Attend KGB Big Batch Brew Bash](#)

## Attend Celtic Brew-off

The awards ceremony for the Celtic Brew-off is held at the Scottish Festival in Arlington, TX on June 2<sup>nd</sup>.

Check out <http://www.texasscottishfestival.com/> for more info.

## Enter Upcoming Lone Star Circuit Competitions

The next two Lone Star Circuit events on the horizon are the Lunar Rendezbrew in Houston/Clear Lake area in July and the Alamo City Cerveza Fest in San Antonio in early August. There is still plenty of time to brew for these. Plan on attending; these two events are always a great time.



**Thanks to all  
the Foam Rangers  
for your support!**

Amber Ale, Brown Ale, Texas Wheat  
Fancy Lawnmower Beer, Elissa I.P.A.  
&  
Winter Stout, Spring Bock, Summer Pils,  
Oktoberfest, Christmas Ale

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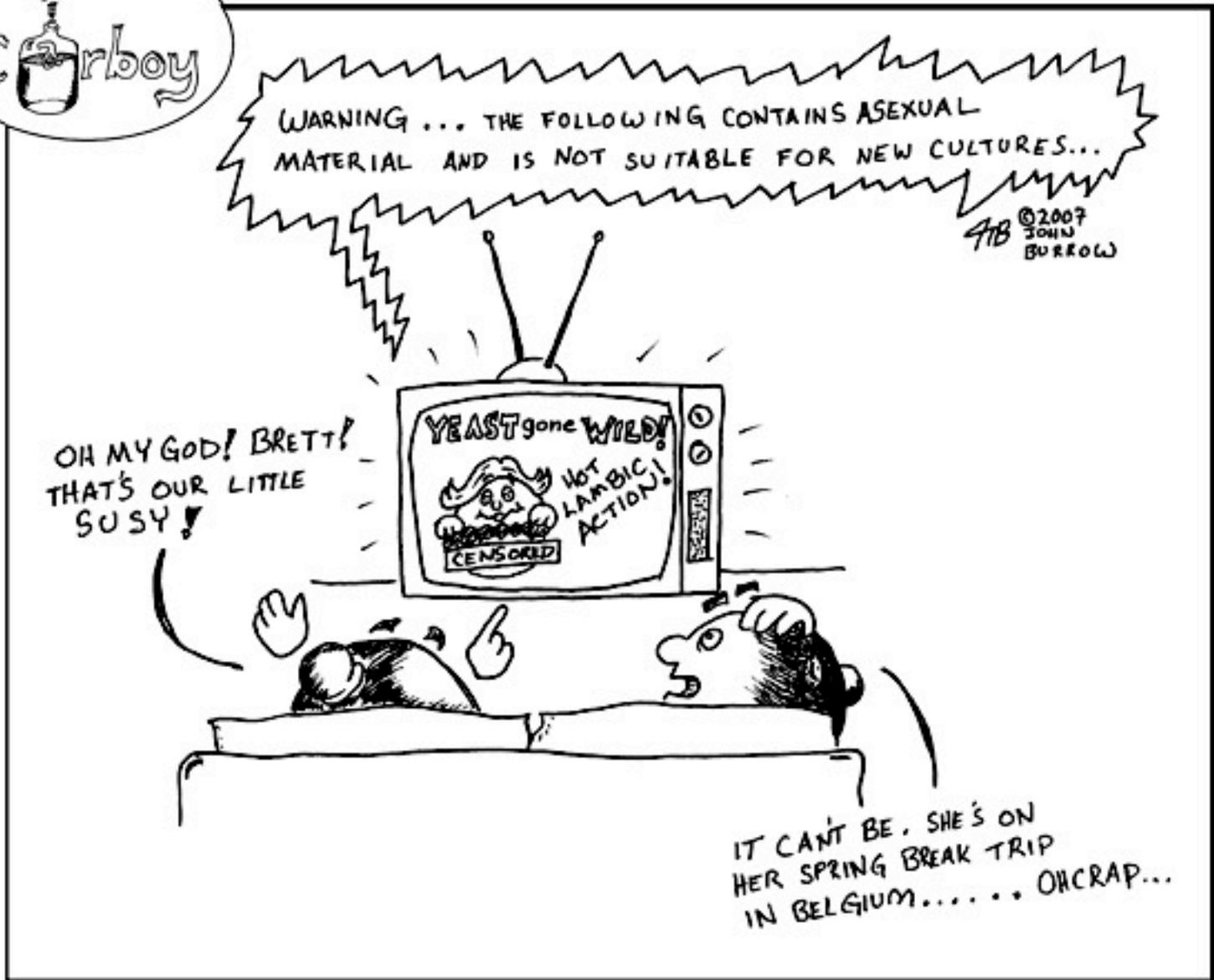
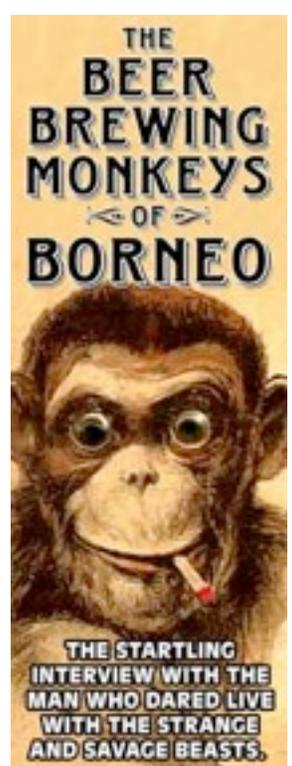
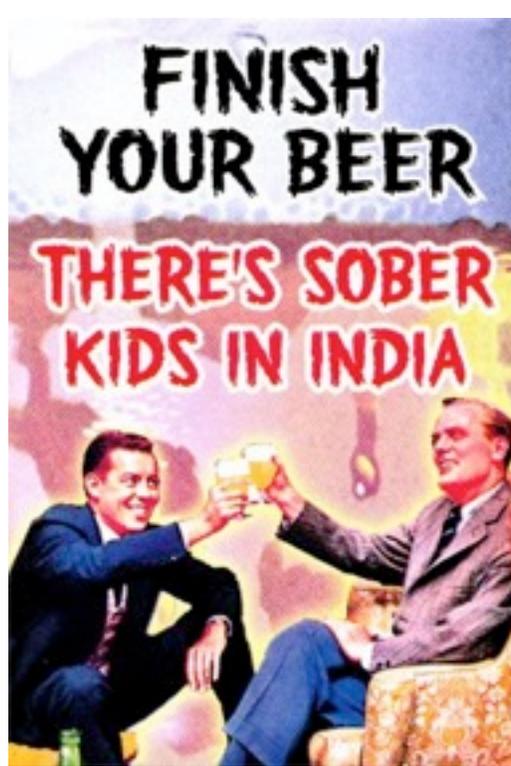
# BURPS & FARTS

...and from the  
Modern Drunkard.

**You know your a drunk when:**  
You drank so much beer last night you single-handedly wore out a fresh urinal cake.

**Wino Wisdom:**

“A hangover is just Beer’s way of reminding you you shouldn’t have stopped.”  
*Pat S. channeling the God of Hops at Gabby’s Bar in Toronto.*



(Wazoo from page 2)

paring for upcoming competitions such as the July Lunar Rendevous, the Alamo Cerveza fest, and the Limbo, which is, this is hard for me to type...low gravity...session beer competition. Most importantly though, we all need to be brewing our bigger and lagered beers for our Dixie Cup! The KGB guys like John Donaldson, Jonathan Goudy, and alas, E Mo, are brewing like crazy. We can't lose the Cup on my watch so start brewing and bottling!

I look forward to seeing you all at our upcoming Bock/ and Dark Lager ("give it into the dark side of the Schwartz Luke!") meeting. I have a doppelbock I made at a brew-in last year that I had set back and will be bringing. I know Scott will assemble a great selection of other bocks. If you have any to contribute please e-mail

him at: [HYPERLINK "mailto:scott@texanbrew.com"](mailto:scott@texanbrew.com)  
[scott@texanbrew.com](mailto:scott@texanbrew.com)

See ya Friday May 18<sup>th</sup> at DeFalco's!



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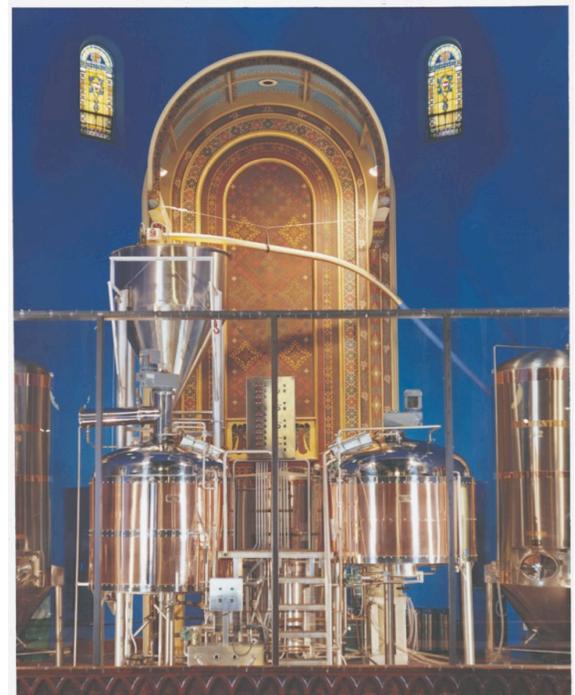
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*Ask about getting your very own  
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(Pittsburgh from Page 5)

and others. [why can't we get Greenflash? or Port, or Alesmith...] If you are heading back downtown again and need a third good tap location the Market Street Alehouse at Market Square is another excellent choice with about 20 taps of mainly local micros and a good bottle selection (Dogfish World Wide Stout for only \$10!).

For another bar crawl you might try going to East Carson street south of downtown. We were told Fatheads, Piper's Pub and others on the same strip all have good selections as well. After pub crawling you might be tempted to bring some beer back home, but package laws in Pittsburgh are well, a bit different. Most liquor or beer stores can only sell full cases of beer, so the only option if you can't check in more than 50 lbs or so on the plane is to get one case of mixed beers from a single brewery (luckily most locals package mixed cases). Your second option is to buy six packs or singles from the breweries I mentioned. A third option is to buy from bars themselves, although most will charge the going in house rate per bottle (how about a \$21 six pack of Harpoon IPA?). The last option is to find one of the new "six pack" stores popping up around the city that somehow are able to sell six packs and in many instances single bottles. Dees Six Packs is one of the oldest on South Braddock, but others are springing up. Expect to pay a premium for singles and six packs, but going to these does afford more choices. On another note for those traveling these days and looking to bring back beer I found a case weighs in around 50lbs which is the limit for most check in baggage unless you are an elite member (in which case at least for Continental you can take 70 lbs). If you do travel and buy beer and have a brief lapse in which you think of the club contact Scott Dewalt to see if we can use something interesting that you come across...as we all know variety is the spice of life.



**Interiors  
of the  
Church  
Brew  
Works**



**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**

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**I WANT TO BE SOMEBODY!**  
**SIGN ME UP TO BECOME A MEMBER OF**  
**THE FOAM RANGERS HOMEBREW CLUB!**

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**Membership Fees: (per year) \$25.00 Individual /\$35.00 Family +Add \$5 for Mailed copy of Brewsletter**  
Paid between December 1 & December 31st                      \$23.00 / \$31.00 (Pay early and save)  
Paid between January 1 & March 31                              \$25.00 / \$35.00  
Paid between April 1 & June 30                                  \$22.50 / \$31.25  
Paid between July 1 & September 30                            \$20.00 / \$27.50  
Paid between October 1 & November 30                      \$25.00 / \$35.00 (Includes next year)

**Please make checks payable to: Foam Rangers**

Bring this form (and your payment) to the next club meeting, drop it off at DeFalco's or send it to:  
The Foam Rangers, 8715 Stella Link, Houston, TX 77025-3401