



The Foam Rangers Newsletter Urquell

All the beer that's fit to drink

June- Volume 28 Pints- Issue 6

Treasure! Beer Archeology

Out of the Wazoo

Don't Whine about the Wheats

Thong Talk

Sticky Hop Buds in California

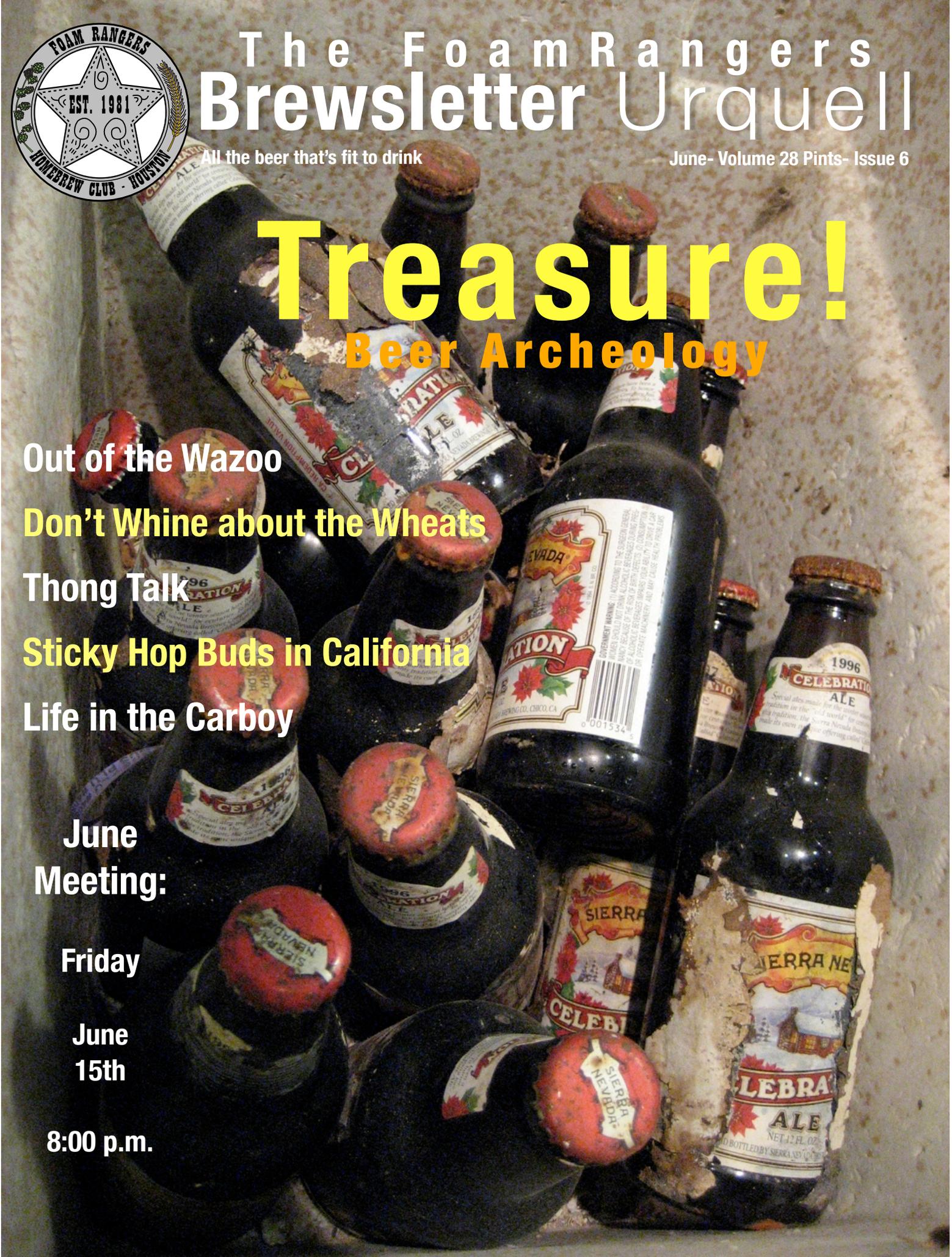
Life in the Carboy

June
Meeting:

Friday

June
15th

8:00 p.m.



The Brewsletter Urquell

The Official Foam Rangers
Zine

Officers and Contributors:

Grand Wazoo

Bob Daugherty
bob.daugherty@gmail.com

Secondary Fermenter

Scott DeWalt
scottd@texanbrew.com

Scrivener

Doak Proctor
doak@procter.com

Purser

Eric Glaves
running4homebrew@yahoo.com

Bozo Head of Special Events

Scott Birdwell
sales@defalcas.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, Bev Blackwood &
Buck Wycoff.

The password this month is fruity pebbles. If you find a beer treasure bring it to this month's Foam Rangers Antique Road Show.

The Brewsletter Urquell is published by the Foam Rangers Homebrew Club, 8715 Stella Link, Houston TX 77025
© 2007

Out (of) The Wazoo



By Grand Wazoo

"Titanic"
Bob
Daugherty

If you missed it (and even if you didn't) last month's Beer O' the Month offered an incredible selection of Bocks! Bocks are hard to come by in these parts but your Secondary and many generous donors were able to put together an incredible list. I hope you all also appreciate the great job Reena, Paul, Rebecca, and the Wests have done with providing us with wonderful food for our meetings. Becca's seven pound chocolate cake was outstanding. I know the food these folks provide make us all feel better the next morning. When you see them please thank them for their hard work

I know most Rangers have already done so but we all need to pay our F—kin dues! Your money pays for the great beers and food we serve at meetings as well as the helping pay for shipping of beers to major competitions that win our club national recognition. I'll soon be checking to see what Rangers have not yet paid and politely suggesting that they do so. Some have even talked about reviving a published list of "deadbeats" in the *Brewsletter* but I hope that won't be necessary. So pay your dues!

Was Waz Rob Kolacny and "Super David" Bird hosted this month's Brew-in. Dave made an 1.120 OG English barleywine that we can look forward to (in a couple of years!) and Rob an American Wheat. Despite little notice of the Brew-in being given by me it was very well attended!

Maybe I should keep my mouth shut more often! Scrivener Doak Procter fed us some great BBQ Brisket. We talked to several potential new members and had a great time. If you would like to do the Brew-in for next month (or the next, etc...) please let me know. And if you see any new faces at a meeting, please make them feel welcome!

The KGB's Big Batch Brew Bash was a success for both the KGB and our own Mike "Beeriac" Heniff. Mike managed to win BOTH first and second place and as a result his awesome Imperial Stout will soon be brewed as the latest edition of Saint Arnold's Divine Reserve. Alas the Rangers were not able to take the Heavy Hitter's Award for the most beers making it second round. Next year's style is Weizenbock so start perfecting your recipe so we can reclaim the Award (and keg of beer) and you can see Saint Arnold and Bev "Skirtboy" Blackwood brew your beer!

The Knights of the Round Bottle recently completed their Celtic Brew-off. Because of two, count 'em two, funerals I was not able to attend but Mike, Rob Kolacny and myself won several of their cool looking medals. Mike will furnish details in his column.

At press time, I had not received any results from the Edmonton Aurora Brewing Challenge going on last weekend in the Great White North! I'm sure it was beauty though eh!. Several of their club attend our Dixie Cup every year so we need to work on returning the favour soon. Apply for those passports now and maybe they will actually be completed in time for next year's competition!

Rob Kolacny, Beeriac and Thomas Chaka will be representing the Foam Rangers at the AHA Nationals in Denver later this month. They told me that it was tough assignment going to a beer desert like Denver but said they would make the sacrifice for the club.

(Continued on Page 12)

Wheat Beer, good source of fiber?



**Secondary
Fermenter**
Scott
Dewalt

The idea of brewing with a high percentage of wheat can make even experienced brewers shudder like an affirmed NAS-CAR drinker picking up a Berliner Weisse by mistake. Armed with a little knowledge, the process of brewing with wheat becomes manageable; the rewards are certainly worth the effort.

Wheat is small. Wheat is hard. Many all-grain brewers advocate milling twice and setting the gap of the mill slightly smaller, if possible. Wheat does not come apart like barley but can be thought of as more smushed (a technical brewing term that makes a much sense as trub.) A ball-peen hammer can be used in a pinch but you'll need to plan a few hours of smashing time.

Wheat is huskless. Wheat is gummy. With his huskless architecture and the abundance of gums, wheat can be problematic during the mash. The best advice would be to limit the percentage of wheat used to no more than fifty-percent of the solids (still a large amount!) and ensure the wheat is well mixed with the barley during mash-in. With large amounts of wheat, using a bit more mash water can be helpful. Employing a mash-out reduces viscosity during the sparge. Of course the lack of husk means that wheat can be mashed at higher temperatures without the fear of leaching tannins from the husks.

Wheat is high in proteins. The high protein content can lead to a persistent haze in the finished beer. These proteins may also be responsible for the perception that some wheat in any beer leads to foam stability and a finer distribution of bubbles.

If you feel especially adventuresome, try a wheat wine. This is a barley wine strength beer made predominantly with malted wheat. You can be daring and use 80% malted wheat with some barley to allow lautering or use 100% malted wheat extract. Aim for an OG around 1.100, use your favorite bittering hops to about 65 IBUs and a large, healthy neutral ale yeast. Try it!

Wheat beers are beyond a doubt the most popular of all beer styles. They are adored and loved by the beer consuming public which is why there are so many of them in the local stores. Stop by any parade, baseball, basketball or seven-on-seven football game and you'll no doubt find a cooler full of wheat beers along with the sodas and juice boxes. Who can escape the endless parade of wheat beer commercials peppering television and the print media? There is little doubt this diminutive kernel of huskless goodness is the perfect grain to add to almost any beer.

Back in the real world, wheat based beers are harder to find. American craft breweries are coming out with new wheat beers – especially as summer seasonals. A case can be made that wheat is under-appreciated for what it brings to beer. Wheat can bring creaminess to a beer, aid in head retention, offer an extra dimension of flavor and stick your mash like the lips of a Foam Ranger on an open barley wine tap. Depending on the yeast and fermentation characteristics, wheat beers can be high in esters and phenolics, light and spice or fairly neutral.

Some Belgian brews use an unmalted wheat prepared in a cereal mash but malted is more typically used in American and German style wheat beers. Malted wheat is produced similarly to malted barley but is more delicate as the acrospire (the little plant that starts growing during the malting process) is not removed during malting and kilning. From there the little malted ball of surprises is decidedly not more delicate. Malted wheat is hard as nails and is smaller than malted barley.

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

Bring Out Your Thongs!



The Scrivener Doak Proctor

Was Waz Rob Kolacny worked his magic to start off an American Wheat to beat the heat. Newer member David Byrd grabbed a whole boatload of grain to whip up an English Barleywine wort with very Foam Rangerly, 1.1+ OG. Nice job! We had quite a few independent or new brewers stop by for a chat, a few tips, and some good beer. The highlight of my day was when Kolacny broke out his eisbock. Actually, the highlight of my day was when Ron said "I brought another bottle."

That's right, Foamies. The big news from May's meeting was that the long anticipated Foam Ranger thong has arrived (and just in time for Father's Day)! It just don't get no better than that, folks. Let's see how many we can break out at the pool party next month. Show your colors!

You can find that thong, along with a bunch of other Foam Ranger stuff at the CafePress site our Grand Wazoo set up recently. Just head over and check out <http://www.cafepress.com/foamrangers> and pick up all you can.

Speaking of the Wazoo, he was impeached and removed from office during the course of last month's meeting. However, T-Bob was then promptly reelected by acclamation, just barely beating out Steve Daniels. We were all relieved to see the vacuum of power filled, as those few moments of anarchy were nothing but intense and utter chaos.

Before getting kicked off the coolers, T-Bob did remind us that it is time to start brewing for the Dixie Cup. Yes, the Dixie Cup is only about four months away, hard as that is believe. On that front, we have Randy Mosher lined up as a speaker, along with a brewer to be named later from Sierra Nevada. We're working on a third speaker, and I'll let you know about that just as soon as it's all done. We'll also be at the same hotel as we were last year, and that's pretty good. For some reason or another, they like us, so we're heading back for another tour. If there's anything you'd like to do to help out with the Dixie Cup, just give me a holler.

We had a couple other events this month, including a spectacular brew-in. We even had two (yes, two) brewers doing their thing out front of Defalco's.

A few regulars stopped by, as well, including Paul Levy, His Putziness the Steve Moore, and rising star Thomas Chaka. Monsieur Chaka even thought to wear the coolest shirt known in Fomieland. Be sure and ask him about it. The Good Waz also came by to show off a Foam Ranger shirt and tasting mug from CafePress. They didn't put the thong he ordered in the box they sent, so unfortunately, he couldn't model that. Yeah, we were all disappointed. Seriously, talk about your sundae with no cherry on top

That's it for this month, and not a moment too soon. Enjoy June!



**Who will be the first Foam Ranger to wear one?
Be Afraid, be very afraid...**



Lupulin Madness in Southern California

Travel Editor
"Storge"
West

Southern California, or more specifically the area just north of San Diego is considered by some as a mecca for hoppy beer. After trying to visit as many brewpubs and micros as possible in a week I can see why many argue that there are few other places in the world with a better selection of extreme IPAs (even compared to Portland!). The thing to remember about Southern California as a beer destination is that major metropolitan areas are not the hub for good beer. Los Angeles is bereft of decent brewpubs and craft breweries, and downtown San Diego is similarly lacking despite the ubiquitous Rock Bottom or other mediocre chain (Coronado Brewing Company in San Diego being the one exception). Most of the premier brewpubs and breweries worth seeking out are located North of San Diego proper and long Highway 78 which runs East-West from Carlsbad to Escondido.

If you do have to stay in San Diego proper you can find Karl Strauss and Rock Bottom chains and the aforementioned Coronado Brewing Company, but one of the better beer bars located in Mission Beach is the Liar's Club. A true dive with worn out décor but an excellent selection of local and import bottles and draft beers, it is worth seeking out, but if you arrive during a weekend or at night you will sometimes find parking extremely difficult as it is located on the main drag. My suggestion is to go during the day when you at least have a chance of finding a space. There were lots of

locals on tap including Alesmith Bitter, but I opted for an "import", draft La Folie from New Belgium. O'Brien's Pub in what appears to be a Korean dominated part of town was easier to reach and had an equally impressive selection – five local Imperial IPAs on tap from Alpine (a micro out by itself East of San Diego), Ballast Point, Stone, and Port among others, and a huge bottle list. I thought the place was cozy but a little worn in line with what you might see at a Gingerman. Also in the suburbs north of town is Alesmith, widely regarded as one of the best small microbreweries on the planet. After seeing their operation the term micro really seems to apply. Although they were closed (tours only on Friday and Saturday) I walked to the back to find the small group of three or four brewers hard at work, and they were nice enough to take the time to talk to me and ultimately sell me some of their beer. While you can occasionally find regular pale ales etc made by Alesmith on tap at places like the Liar's Club, bottle selections include big beers such as an Imperial Stout, Wee Heavy, Evil Dead Red Imperial Red and their barleywine Old Numb-skull. Seek this stuff out if you have a chance, it's pricey but damn it's good. The guy that started the company Peter Zien is the only local BJCP Grand Master in the area and everyone that works there seems to be a beer geek.

Anyway, as I think I was trying to express when I began, if you are heading to San Diego and have a choice try staying near Carlsbad. In the downtown area you will find a Pizza Port brewpub location (the other is in Solana Beach). Despite sounding more like a restaurant and looking like a surfer hangout (picture picnic tables and surfboards on every wall), this is the same Port Brewing that consistently wins at GABF (each location brews their own and wins on their own) and for which Tomme Arthur brews at what used to be Stone's old location in San Marcos. In addition to their beers both Pizza Ports serve many guest beers and lean towards imperial anything (but mostly IPAs, Reds, Rye's). Do you see a

(Continued on Page 13)

Foam Ranger Calendar

June

15th

Club Meeting Wheats, Fruit Beers

21st-23rd

AHA Homebrewers conference.

July

1st

First Sunday Officer's meeting
Gingerman

4th

Happy Fourth and B-day of the
Brewsletter editor

14th

Brew in Defalco's
pserson TBD

20th

FoamRangers meeting and Pool Party
S.O.M.
Pilsner and Kolsch

21th

Lunar Rendevous
Awards and Party

August

5th

First officers meeting
Flying Saucer



STUPID TOADS RULE

**Obscure
Correspondent
Buck Wyckoff**

That expression has been a long standing Foam Rangers mantra. How true it is!

My friend Charlie and his wife were visiting from Rochester, New York. The morning of their return departure, I thought I'd offer up a special bon voyage toast. I pointed to a clear, glass bottle with a white, ceramic flip-top I got years ago at Crate-n-Barrel. At that time Chris Todd, Leroy and I were talking about brewing meads commercially and I bought that bottle as an example of possible sales vessels. The bottle had been sitting on a shelf for years, filled with a golden-reddish, clear liquid with nice legs that drip down as you swish the bottle around.

I told Charlie about my mead making past and how everything was bottled, except that Foam Rangers meeting/party I had here in 1993, where I made a rai-son cinnamon mead and dragged the keg around filling up people's glasses. Well, this must be what was left from that keg. It's 13 years old, I say with hushed reverence.

I bring out three shot glasses and tell them I'm going to give it a quick taste to make sure it hadn't gone bad. I pop the flip-top and take a whiff. Hum? No aroma at all. Boy, this must have really attenuated. I raised the glass in a slight gesture to my friends, then emptied the contents into my mouth. Swishing it around, my eyes widen, I waived them off as I lunged for the sink. Spitting it out, I opened wide for a shot of dish soap, turned on the faucet and madly cupped water into my mouth. Swish, lather, repeat. Swish, lather, repeat.

YUCK! Well, I knew exactly OH MAN! what I had drunk and informed JEEZUS! my guests not to ACK! partake as it was AUGH! Quaker State SAE 10W 40 Synthetic Blend Motor Oil for 4x4's and SUV's.

And quite frankly I believe it had oxidated.

Now I remember! I did a job a while back where I digitized an oil bottle in 3D. I had emptied the contents of the motor oil into said container so I could put mortar in the bottle to make it heavy and stiff, better for digitizing. Of course, I forgot all about doing that and was so convinced it was a cherished mead, it really didn't occur to me that I might be a complete Stupid Toad!

Lost Treasure found in a shed.



**Staff
Reporter
Emil
Campos**

A rare treasure was found a month ago when beer archeologists were rooting through a metal shed dating back to the last century. A case of 1996 Vintage Celebration Ale was found in a styrofoam cooler. Thought to have been owned by a deceased brew shop owner Ken Rich, the beer was put immediately put into a preservation beer fridge to evaluate the condition of the beer.

While the labels and the exterior of the bottles were in bad condition due to multiple Texas summers and winters, the beer after evaluation by drunk experts at the last Foam Rangers meeting was deemed to be oxidized, but not half bad. Plans for an auction at Sotheby's is planned for the near future. Some beer-ologists think that the beer should be donated to a museum and studied for posterity. "Just think this beer could remind us of the brain cells we killed over 10 years ago!" said one drunkard scientist.



Rob Kolacny shows off his rare bottle of Celebration as he gets ready to cellar his prize.





Competition Corner

Competition Coordinator

Mike Heniff

July 21 Local – drop-off

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

Limbo Challenge (Lone Star Circuit) August 3
July 26

<http://www.nthba.org/limbo/LimboWebPage.htm>

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!**

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, the Alamo City Cerveza Fest in San Antonio in early August, and the Limbo Challenge in Dallas in late August. There is still plenty of time to brew for these. Plan on attending; these events are always a great time.

Competition Results

KGB Big Batch Brew Bash, Houston, TX

Mike Heniff 1st
Mike Heniff 2nd

Celtic Brew-off, Arlington, TX

Bob Daugherty 2nd Special Bitter

Rob Kolacny 3rd English Pale Ale
Rob Kolacny 1st Celtic Lager
Rob Kolacny 2nd Celtic Lager

T. Chaka/M. Beery 3rd Scottish 70/-

Mike Heniff 1st Baltic Porter
Mike Heniff 1st Imperial Stout
Mike Heniff 2nd Mild
Mike Heniff 2nd Foreign Extra Stout
Mike Heniff 3rd Northern English Brown

BUZZ-OFF, West Chester, PA

T. Chaka/M. Beery 3rd Scottish 80/-

Aurora Brewing Challenge, Edmonton, AB

T. Chaka/M. Beery 3rd English Pale Ale

Bob Daugherty 1st Barleywine
Bob Daugherty 1st Specialty Beer

Upcoming Competitions

Lunar Rendezbrew (Lone Star Circuit)-June 16

Local – drop-off

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

Austin Zealots Homebrew Inquisition -July 14

<http://www.austinzealots.com>

Alamo City Cerveza Fest (Lone Star Circuit)



**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

Come tour the brewery!
Saturdays at 1:00 PM

<http://www.saintarnold.com>

2522 FAIRWAY PARK DRIVE
HOUSTON, TEXAS 77092

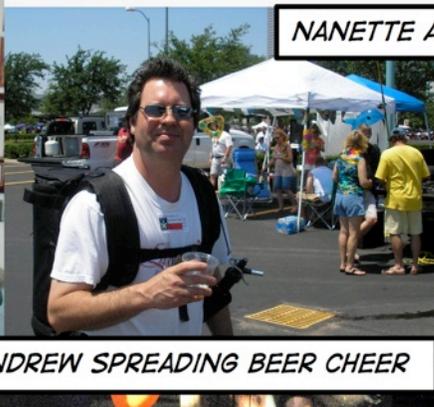
713•686•9494
FAX 713•686•9474

HOUSTON'S FIRST MICROBREWERY

FOAMRANGER PICTURE PAGES



CONGRATS "BEERIAC"
BIG BATCH WINNER!!



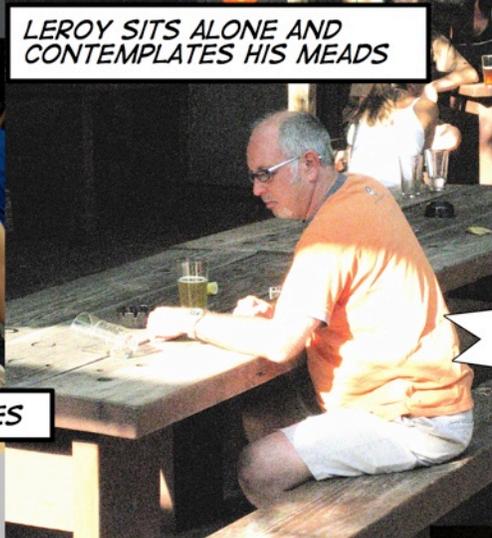
ANDREW SPREADING BEER CHEER



NANETTE AND HER MAGICAL SUNGLASSES



FOAMRANGERS CALENDAR BABES



LEROY SITS ALONE AND
CONTEMPLATES HIS MEADS



MY
CHOCOLATE
PRECIOUS

I'M THE 1#
PIECE O'
CAKE



I'M WON
BEER
COASTERS!!!



JIMMY'S BIG BOY IMITATION



NEW HAWAIIAN SHIRT CLUB



PRO LABEL HEAD



ROOKIE LABEL HEAD
W/ CHEETO TONGUE



HOW DO YOU
BUZZ CUT YOUR
HEAD?

YOU CUT
YOUR HAIR?

BEERFEST NUDITY IN
3...2....1....YEAHHH!!!

THOSE
AREN'T
REAL

HELP THE
BASTARD IS
TAKING ME

ALRIGHT WE ALL
DRINK THEN SMASH
THE GLASSES ON
OUR HEADS

MUST TRY
EVERY SINGLE
BEER

LOOK MA I'M
IN THE
BREWSLETTER

LIMBO FOR BEER

SAY ARGHHH!!

THAT'S ALL FOLKS



Foam Ranger Pilot New Alternative BJCP Program

Beat Writer

Bob Daugherty

Gordon Strong of the Beer Judge Certification Program (BJCP) recently announced that the Houston Foam Rangers homebrew club has been selected to pilot a new Alternative Beer Judge Program. Sponsored and operated by the Budweiser Beer School® the thirty minute program streamlines beer judge training and certification and should solve the shortage of certified judges. Nevertheless, the program has its critics within the BJCP itself, the American Homebrewers Association, and among current judges and homebrewers.

According to inside BU sources, the Alternative Beer Judge Certification Program® (ABJCP) was the brainchild of Was Waz Rob Kolacny of the Rangers. As a result, his homebrew club, the Rangers, was selected to test the program. Off the record Kolacny told this reporter, "I took the class that Beeriac [Mike Heniff] offered and you know it was like...HARD. I mean for four months every other week we had to listen to him talk about malting, fermentation, attenuation, enzyme reactions, a gazillion beer styles, beer flaws, etc... We had to fill out endless score sheets and then have Beeriac critique them. My brain hurts just

"They're now ready to judge YOUR BEER! Nine New Judges Proudly Wave Their Alternative Beer Judge Certifications at Sea World's Budweiser Beer School"
(from left to right they are: Leroy Gibbons, Doak Procter, Bev Blackwood, Rob Kolacny, Steve Moore, Thomas Chaka, Eric Glaves, Jim Youngmeyer, and Sean Lamb)

thinking of all those OGs, FGs, SRMS, IBUs and God knows what else they expected us to learn!

"Anyway [wife] Stephanie, the kids and I were up in San Antonio at Sea World and we walked past the Budweiser Beer School class. Steph urged me to take it for fun. Well, I checked in and thirty minutes later I was a certified *beermeister!* That means beer master in German. No weekly classes, no studying, no fricking three hour test with ten essays! It was great! Then suddenly the idea occurred to me: Why not expand this to supplement the BJCP? I had heard of Alternative Certification to help solve the teacher shortage. What not an alternative beer judge certification program?"

"I know personally how hard it is to find certified judges for competition. Hell, San Antonio Cerveza fest was so desperate last year that they put T Bob on the Best of Show Panel just because he was certified. Can you believe it? Anyway the system needed fixin' and I had the tool (heh, heh) or rather the idea to do it."

After contacting BJCP chairman Gordon Strong, Kolacny won approval to pilot the program with the
(Continued on Page 16)

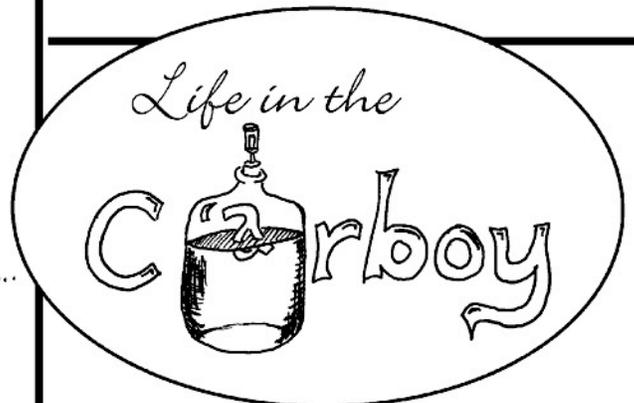
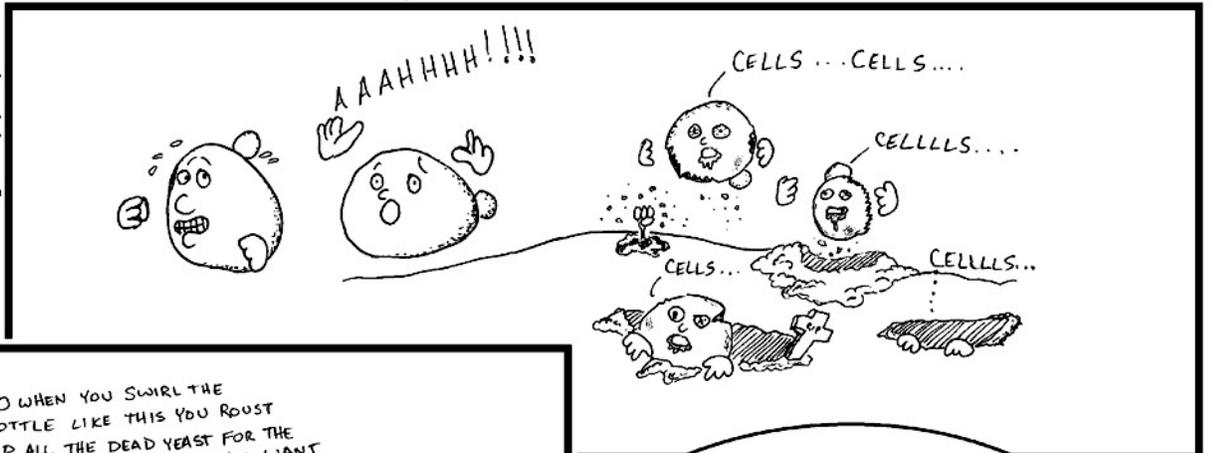
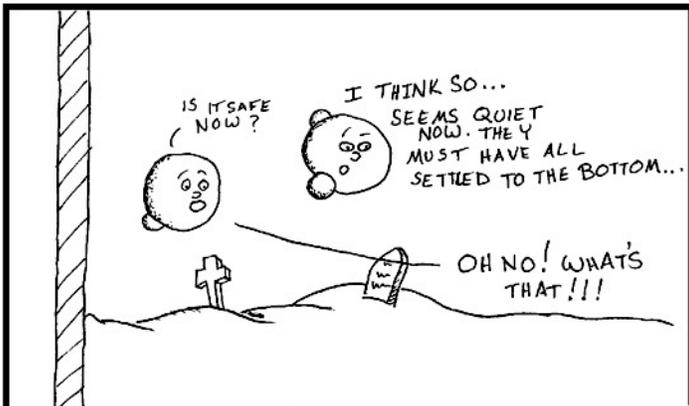
BURPS & FARTS



No your not! You look great with beer goggles...

Reasons Why Beer is Better Than Religion

10. No one will kill you for not drinking Beer.
9. Beer doesn't tell you how to have sex.
8. Beer has never caused a major war.
7. They don't force Beer on minors who can't think for themselves.
6. When you have a Beer, you don't knock on people's doors trying to give it away.
5. Nobody's ever been burned at the stake, hanged, or tortured over his brand of Beer.
4. You don't have to wait 2000+ years for a second Beer.
3. There are laws saying Beer labels can't lie to you.
2. You can prove you have a Beer.
1. If you've devoted your life to Beer, there are groups to help you stop.



By John Burrow

(Wazoo from page 2)

Rather than the recently poorly attended Austin or San Antonio bus crawls, we have thought about having a member crawl (insert dirty joke here!). The concept would be for several members to volunteer to provide homebrew and snacks at their homes and a bus would take us to each location. It would be an opportunity to see where many of our members live and would be both more affordable for the club and participants. Let me know your thoughts.

The Alternative Beer Judge Certification Program to the contrary, Mike "Beeriatic" Heniff is again offering his BJCP class. Mike is a Master Judge and has forgotten more about beer than most of us will ever know. His class will not only help you to pass the BJCP test but will make you a better judge and make you appreciate beer even more. The first class is this Wednesday June 13th at DeFalco's at 6 PM. The six or so future classes are every other Wednesday. The cost is \$20 and covers the cost of handouts and beer. Even if you miss the first class please consider attending. We need more certified judges!

Our nominees for Foam Rangers of the Month are "Super Dave" Bird, and our lovable Bastards, Charles Vallhonrat and Steve Capo. As previously described, Dave helped host the Brew-In. Nearly every month this year the Bastards have handled the RRRRRRaffle and helped raise money for our club. The winner will be announced at the meeting.

Speaking of the raffle Andrew Sheridan, Brad Petit and Bev Blackwood have supplemented our distributor's donations with some great additional items for this month and future months. So buy tickets!

We continue work on this year's Dixie Cup: *Brewalot: The Quest for the Homebrewed Ale*. Fortunately we will be having it at the same outstanding Crown Plaza on Highway 290 as we had last year. These folks liked us; they actually liked us and wanted us back! Go fig-

ure! In addition they are keeping the same reasonable rates. We have a second speaker confirmed to complement our first, Sierra Nevada's brewer. It is author and all around great guy, Randy Mosher! I'm sure, among other things, Randy will teach us about, and share, some interesting spices, herbs, and adjuncts that went into fermented malt beverages back in the day (as well as today) and help us judge our special Gruit category for this year.

Speaking of the Dixie Cup...our KGB friends are brewing like crazy and the club is going to need all brewers to do their part by brewing and entering their beers this year if we are to hold on to our beloved Dixie Cup. Please brew and remember to enter, enter, enter!

The Lunar Rendezbrew hosted by our Bay Area Mashtronauts friends is also coming soon. The guys put on a great award ceremony and dinner last year. As we find out more details, we will pass them on.

Finally the San Antonio Alamo Cerveza Fest is coming in August. They ran a fun competition last year but since joining the Lone Star Circuit this year they expect their entries to at least double. Unfortunately they currently have only a few certified judges there and will need our help judging first round. As the time approaches, I'm going to be asking Rangers to make a trip one weekend to help them out. They are class guys and will appreciate the help.

Our next meeting is June 15th at DeFalco's at 8 PM. Scott will be serving some great German, American and Belgian wheat beers as well as Fruit Beers. Consider bringing an interested colleague, friend of neighbor! If you have any hard to find commercial wheat or fruit beers (or especially your homebrewed versions) please consider sharing some with the club. Contact Scott at: scott@texanbrewer.com

See ya Friday!

 Est. 1971 8715 STELLA LINK HOUSTON TX 77025 (713) 668-9440 FAX (713) 668-8856 TOLL FREE ORDER LINE: (800) 216-BREW (2739)	Dues Paid Foam Rangers Members Receive a 5% Discount at: DeFalco's
	website: www.defalcos.com Ask about getting your very own Frequent Fermenter Card!



theme here? I didn't get to Oceanside Aleworks up the road, but I was able to visit Backstreet Brewing, a brewpub that reminded me of BJ's (fake brick in a strip center), but the imperial IPA and barleywine were outstanding. Oggis Pizza, another brewpub across Hwy 78 was also restaurant brewpub, although the atmosphere was more one of a restaurant (no separate bar area really), although imperial porters and other house beers were good enough to warrant a visit if you close your eyes and ignore children yelling in the background. Further East on 78 you can visit Green Flash microbrewery, although I couldn't schedule a stop even though I tried two of their IPAs and a barleywine, the latter although good had hints of green apple. Other places I didn't hit heading East on the hoppy highway 78 was San Marcos brewery and Grill and the Port Brewing location in the same area. At the end of 78 in Escondido you can find Stone's new brewery and brewpub wonderland. This place deserves time to visit if you have it as the system is state of the art and the brewpub itself with huge windows into the brewery is very impressive. If you are planning to go during a



the best beer stores in the whole Sand Diego area, Holiday Liquors (ask at Stone for directions) where you will find a huge selection of beers to pack tightly within your checked in luggage. Another final hint, Staples has a location going back South on Highway 5 from Carlsbad towards San Diego and they sell rolls of bubble wrap. It's impossible to hit or even remember all of the locations with good beer in Southern California, but if you go I am sure you will agree it sure is fun trying.



Pictured: the new Stone Restaurant & Brewery complete with outdoor gardens to contemplate your hoppy buzz.

weekend get there early and secure a token for the free tour as they limit the size of the groups. Tastings usually involve 9-10 beers including seasonals like Oaked Double Bastard or Imperial Stout. The bar at the brewpub serves not only Stone beers but a large number of draft and bottle beers from other local breweries (Port, Alpine, Ballast Point, Alesmith, etc) and again weighted to those more diverse styles of imperial anything, smoked beers, Belgian ales etc. As Stone is also now in the distribution business they have a wide variety of other beers in bottle including many Belgians and East Coast varieties. Not far from Stone is one of



(Alternative from page 10)

Foam Rangers. The pilot class was chauffeured to San Antonio by Kolacny in his Sports Utility Brewery. (SUB). Graduate Bev Blackwood describes, “We paid our money to get in the park, walked through the Clydesdales’ Stable and soon we saw the Beer School. We checked in and were given a Bud Ultra to clear our palate I guess. We watched a film about how Budweiser invented beer. We next learned the four ingredients of beer, why beechwood makes Budweiser better than other beers and were given samples of Bud Light, Budweiser, Bud Select and B to the E. Afterwards we had the test. I’m not allowed to reveal the question but it was a two parter: After a grueling sixty seconds of writing and self grading we found out we had all passed and were now brewmasters. Certificates suitable for framing were given to us. ‘This beats the Hell out of the BJCP test!’ I thought and then we went off to see Shamu do his thing! What a country!”

During the trip to San Antonio eight Rangers won alternative certification. They were Leroy Gibbons, Doak Procter, Bev Blackwood, Steve Moore, Thomas Chaka, Eric Glaves, Jim Youngmeyer, and Sean Lamb. All were enthusiastic about the new program. Thomas Chaka stated, “This was SO much better. All I had to do was answer one question: ‘Name the best beer in the world and the four ingredients of which it composed.’ I thought I would be clever and say rice, you know it being Budweiser and all, but I held my tongue wanting to pass. Compare that question to a one on the BJCP test like ‘Formulate an all grain recipe for a Belgian Lambic style beer. Include a detailed description of all wild yeasts in the order they impact the beer including the taste and aroma associated with each. Be sure to include the number of cells required and the time needed for their impact to be felt.’”

Doak Procter echoes concerns about the difficulty of the BJCP test: “The ones that caused me the most trouble were “name and describe all 512 brands of beer in Belgium” and “name and give the average alpha acid, beta acid, cohumulone, myrcene, and humulene percentages of all hops currently grown in or imported into the US.’ You know I’m a lawyer, a real one not one of those ambulance chaser types who advertises on TV, and the BJCP test was harder than the friggin Bar!”

Eric Glaves said the BJCP question that had given him the hardest time was: “There are approximately three thousand BJCP certified judges in the US. Name them.”

Teacher “Titanic Bob” Daugherty agreed with the complaints about the BJCP test: “I’ve taken nearly every teacher certification test around. I’m certified to impact the lives of thousands of kids but the test to

judge someone’s homebrew is far harder! What’s up with that!?”

However, rumors are circulating that the American Homebrewers Association is pilot testing a similar program with Miller Brewing and California’s QUAFF Homebrew Club. Leader Charlie Papazian insists the AHA class is not the same. “we came up with ours first and it is called Beer Class and not Beer School. They’re two completely different concepts...Really.”

Some BJCP certified beer judges have registered complaints. Grand Master Judge Scott Birdwell said, “You know how hard I had to work, how much bad beer I had to judge to become a Grand Master and now some clowns hang out with oversized horses and a whale and get certified. It’s not right, not right at all!”

Gordon Strong responded to these concerns: “There is a need in the homebrewing community for comprehensive judging reform. Something had to be done. We considered even importing Mexican and Canadian judges to judge beers American won’t judge! Kolacny’s idea keeps those judging jobs here in America where they belong with Americans!”

Steve Moore, however, has demanded a further investigation. “I want to know where the money goes. You know, ‘follow the money.’ I think this has to do with all that money that was disappeared from the BJCP coffers a few years back when their accounting were rather, you know, slack. This is just a way to refill those coffers. Someone’s getting rich off of this! I just know it!”

Despite the naysayers, the program will be continued and expanded to several other homebrewing cities in the fall. In addition, Budweiser has been awarded a contract with Halliburton to modify the program to relieve the nation’s shortage of teachers, doctors and nurses.



**Pay
your
Dues!**

The Last Word



**Dr. IAN KEENE'S
DOODADS
FOR THE DISTINCTIVE
DRUNKARD**
Gizmos, Gimcracks and Gadgets for the Gentleman Tippler



DOUBLE BARREL ALE HAT
The ACME of MODERN CONVENIENCE!
None will doubt your DIGNITY and TASTE
while you TASTE YOUR FAVORITE ALE
in the LATEST FASHION.
Only \$4.99



**THE
BOTTOMLESS
CUP O' BOOZE**
They Commence 'OURIN'
You Commence STORIN'
Watch WHOLE DAMN
BOTTLES Disappear Into
YOUR 'POCKET'
Pays for Itself Immediately!
Patent NOT Pending! Secured!
Only \$6.99



THE SAN ANTONIO AREA ZYMURGISTS PROUDLY PRESENT...

ALAMO CITY CERVEZA FEST 2007 YEAR OF THE CHIPOTLE!

AUGUST 11, 2007



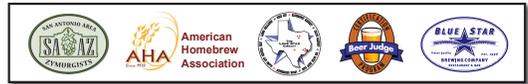
**San Antonio's
Homebrew
Competition**

**NEW FOR 2007
BEER BOTTLE
LABEL CONTEST**
Enter yours today!

For complete rules, drop-off locations, and online registration, visit

www.sabeergroup.org

E-mail info@sabeergroup.org or call (210) 695-3415 for more information.
Entries accepted July 7 - July 21, 2007



The Alamo City Cerveza Fest is AHA/BJCP sanctioned, and is part of the Lone Star Circuit

**Old Foam Ranger meeting circa 1903
Style of the month: "Imperial Swills"**



Club Buffoon
aka..the "Putz" WAZ

Secondary

Enderby and District Museum

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



**The June club
meeting is:
8 p.m. Friday,
June 15th
at Defalco's**

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

NAME _____

ADDRESS _____

CITY/STATE/ZIP _____

HOME/WK PHONE _____

E-MAIL ADDRESS _____

AMOUNT PAID _____

- New Renewal Change of Address
 Add \$5 for mailed hardcopy of the Brewsletter

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