



The Foam Rangers Newsletter Urquell

All the beer that's fit to drink

July- Volume 28 Pints- Issue 7

Out of the Wazoo

Pool Party Time

Victory Tour

Picture Pages x 3

Favorite Beers

July
Meeting:

Friday
July
20th

Pool
Party

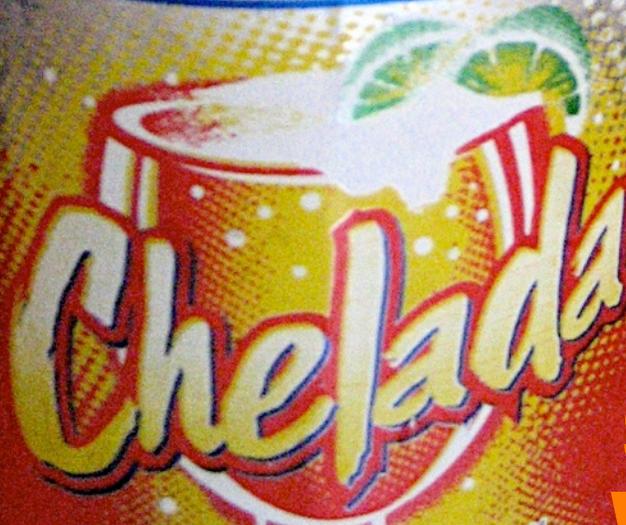
8:00 p.m.

**BUD
LIGHT**

&

CLAMATO

CON
SAL Y LIMON
LA COMBINACION
PERFECTA



BUD LIGHT BEER WITH NATURAL
FLAVOR AND CERTIFIED COLOR

21A

Spice, Herb
Vegetable &
Seafood Beer:
The beer food category?

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 Glaves
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:

Thomas Chaka, Bev Andy Thomas & on Guitar Jimmy Paige.

Remember if you go to the pool party you will go into the pool. Be wary of FoamRangers wearing thongs.

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Out (of) The Wazoo



By Grand Wazoo

"Titanic"
Bob
Daugherty

Hellooooooooo Nurse!* Er, I mean Rangers! I guess the biggest news is the upcoming Pilsner and whatever other beers you would rather be drinking pool party coming up at Stately West Manor in Spring! I know immediately what some of y'all are thinking: "Spring!? WTF! I ain't drivin' up there!" Well, if you don't go you will miss a really great time! The Wests are among our club's most valuable members and have brought some of the rarest and best beers our club has enjoyed over the past several years. In addition they make the trip to our meetings at least eight or more times each year. Having been to the pool party a few times myself, I can affirm there will be some great food and you can count on our secondary to get some great beers for you! In addition I have given the new Foam Ranger thong to a member (hey, hey, I said member!) and we will see who we can get to wear it! You don't want to miss that KODAK moment, so attend!

I want to thank everyone who came out and participated in the Brew-in last weekend. I can honestly say it was the best Brew-in...EVER! Never have I had so much fun brewing, hanging out and eating with friends! (Oh and also drinking some great beers!) Even the weather cooperated. It was cloudy but never did more than sprinkle keeping the temperature under ninety degrees. Everyone who was there helped. I hardly had to lift a finger to do anything! I ended up getting more beer (Oktoberfest and Rauschbier) than planned (and still at a respectable OG! I'll have these on hand at either our September meeting or for October's Dixie

Cup. A special thanks goes out to Foam Ranger for the Month of August David Bird. David got up at 4 AM and started BBQing massive pork ribs, chicken, and homemade sausage and then drove in from Liberty. His food prompted DeFalco's workers Landry and Tom to try to get owner Scott Birdwell to hire David as full time chef or at least get the Rangers to do a Brew-In every WEEK as long as David attended. "Forget brewing, just bring the barbeque David!" they finally concluded. The food was most excellent and way beyond the call of duty! Thanks David! Thanks also to Cliff Peery (water and Bigfoot support), Steve Moore (for the Climato** tasting and more Bigfoot support), Floyd Adcock (Dobie High Grad!), John Foster, the Bastards (for even more Bigfoot support), and Roland of Katy for some thirst quenching homebrewed Kolsches and Irish Reds. I hope folks will equally support Sean Lamb for next month's "Brew Naked!" Brew In. Hopefully, we can get him to at least wear the FR thong!

Rob Kolacny and I are still walking on air after winning a first place medal at the national AHA competition in (what else would it be?) Strong Ale! In particular it was our American barleywine. Last year Jeff Reilly accomplished the same fate with an Old Ale. Now I have to ask which of you will brew the Strong Ale that will allow us to get the club a hat trick (Canadian for a "threepeat!") in this category next year? However, as happy as the win made us, I can't help but ask why we did not have more beers at the National Competition? We have got to do better. I know we are brewing the best beers in the country. We just have to enter them! Our club offers free shipping (and packing) for most competitions. All you have to do is spare the bottles, a few bucks and drop them by Defalco's and we do the rest! Come to think of it...

I have a dream my friends! It is a dream deeply rooted in the Foam Ranger dream. I have a dream that one day this club will rise up and live out the true meaning of its creed: "We drink more barleywine before nine AM than most

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I'm a Barleywine man in a Pilsner world



**Secondary
Fermenter**
Scott
Dewalt

came the demand for a beer one could see through. Pilsner took over.

A little known side story is how the king of styles almost lost its footing back in days of yore. As the ledged goes, a group of bald brothers, the Lambs, were quite taken with the idea of inexpensive glass. They started looking for new ways of using this mysterious amorphous solid (yes, friends, glass is not a solid – but neither is it a liquid. Ask me when your eyes are glassed over and I'll elucidate.) The first attempt at using glass in novel ways did not work out too well. It turns out there is no vinaigrette that makes glass consumable – go figure. The second attempt showed enough promise to about wipe out the availability of glass in Europe and the ringing effects may still be felt today in the Lamb's progeny – an all male head-banging glass bell choir. Though initially successful, the Darwinian process of Natural Selection slowly led to the demise of the most promising glass bell head ringers. Today, sadly, there is but one example of this lone line left.

So what about Pilsners? Well, you've American (think fizzy, often with a grain-like character and usually made with the adjuncts of rice and/or corn), Czech and German. Forget the American varieties; let's draw a distinction between the Czech and German varieties. Both are made with pilsner malt but the hopping differs. Czech is normally more round with a lower level of hop presence than the German counterparts. Use copious amounts of pilsner malt, noble hops and water soft enough to caress Beerbo's hairy paws after the MS150.

And the other fizzy beer? Kolsch. Forget about it. That is one confused brew. Is it a lager or an ale? Like Pilsner, use soft water and pray hard it does not come out smelling like a sulfur factory. Is it a coincidence that the atomic number of sulfur is 16 and is often noticeably present in Kolsch? I don't think so. Even science knows that hybrid beers are just weird. Ferment as an ale and age as a lager? Too strange for me.

July and that means it is time for the Foam Rangers pool party. At what other time can middle aged, out of their prime, American weight boys put on their swimming gear and drink themselves beautiful? Ah, the magic of warm weather, a nice pool, quality beer and enough blubber to buoy the fleets of Antioch. A magic moment it will be.

Of course, you can not enjoy a fine pool, swarms of blood sucking mosquitoes and the fine company of other inebriated specimens without quality beer. This month, by the poolside in fashionable plastic, we will all enjoy the pinnacle of brewing prowess: Pilsners and Kolsch.

What? Fizzy yellow beer? No barley wine? Hush, whiner. Get into the pool and assume the drinking position. We'll be having a fine assortment of all kinds of fizzy yellow beers – including some Pilsners of questionable lineage with little blue feet on the cap – the well known style of dark imperial.

And now for the obligatory history lesson about Pilsner. Believe it or not, the Pilsner was not always the king of beer styles. A long time ago, (before even Birdwell was born), most people drank a dank dark beer and liked it. It did not matter if it was brackish, a bit sour and muddy as a Louisiana gumbo, it was beer and it was good. Then some things spectacular happened: refrigeration, mass transit and the cheap availability of glass coincided with the advent of the fizzy yellow beers coming from present day Czech Republic. The beer swilling public suddenly became interested in more than the affect of beer – they began to notice the presentation. Out of vogue went the muck and into style

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

Pool Party Yo!



**The
Scrivener
Doak
Proctor**

Corn dogs, folks! Can you tell I'm still jazzed about that?

Back to the meeting for a moment, I actually didn't stay very late that night, but I don't think I had to. After T-Bob finished announcing about the coming shipment of badges, the Café Press site where we can go buy thongs, how this year's pool party is on the anniversary of the day "they tried to kill Hitler," and how some members need to pay the effin dues, the meeting took started to take a turn for the weird. I guess it all started with that big, fat, golden, Japanese kitty kat, actually. As soon as Foam Rangers of the Month, the Sly Bastards, handed that thing over, you could just sense something. It was right about that same time that Was Waz Izzy Kolacny told me that I got his name wrong in last months column, and the next thing I knew, I saw Sean Lamb walking around with some New Glarus Red and Raspberry Tart. That's not so weird, especially since Sean still had all his clothes on, but it was a bit surreal with the Steely Dan playing (even though the Birdman was nowhere to be found). And, then, I looked up and saw Nanette and Sandy tugging on the clamps hanging from the nipple regions of Storge's shirt. Yeah, it was time to leave.

Alright, Foamies. We made it through another month, proving that neither heat nor flooding can stop the flow of beer. While, for a moment, I actually began to wonder if I should convert my Deep Freeze o' Beer into an ark, I felt some comfort thinking back on the club events from the past few weeks.

First of all, I just had to think about the last brew-in again. It was such a great sight to see two Rangers brewing away. Byrd's barleywine, clocking an OG in the 1.12 range, just gives me a warm fuzzy whenever I think about it. And, of course, Was Waz Ron Kolacny's wheat holds many possibilities. However, even with the magic of the Fez still in the air, I doubt that wheat will come close to Rod's eisbock.

So, that's the month in a nutshell. Friday, we have the pool party at the West's abode, so bring out your thongs

Then, as I contemplated twenty-something days of rain, I thought back on the food from last month's meeting. I know I keep talking about the food, but we have some members that really keep giving me something to talk about. I mean, Rebecca brought corn dogs. Corn dogs! What says "fun" more than a corn dog (other than Was Waz Rog Kolacny's eisbock)? Bringing corn dogs to a Foam Rangers meeting is just inspired. When you add in that Rebecca even brought Tums, it's all sheer genius.

Then, there are the other achievements of our fellow members. Most notably, T-Bob and Roy Kolacny brought home a medal from the AHA Nationals (queue "Imperial March"). Way to go, guys! It's no surprise that they hit it big in Strong Ales, as that's nearly bred into this club, and few know barleywines like T-Bob and Roc. It's a mighty nice medal, too, but I don't know if it holds a candle to the big, fat, golden, Japanese kitty kat statue that Andrew Sheridan donated to the raffle.



**Pay
your
Dues!**

Vacation Victory



Contributing Wuz Wazoo

Jimmy
“Stairway to
Corndog”
Paige

Old Horizontal, Mad King, Hop Devil, Prima and Whirlwind, Throwback and Storm King, Sunrise and Moonglow, Saison and Festbier...these are a few of my favorite things! at the Victory Brewing Company pub in Downingtown , Pennsylvania .

I recently had the chance to kill two birds with one stone: visit family out of state, take in great beer and meet with Victory’s co-owner and President, and last year’s Dixie Cup speaker, Bill Covaleski. What an awesome trip! If you ever have the chance to visit the brewery, you will be rewarded with all kinds of seasonal beers served at the pub that are not available in bottle. Not to mention, an excellent array of great foods to pair with your beer.

But allow me to digress, this whole thing started several years back, my brother in law moved from California to Pennsylvania. He casually related he had this “beer brewery” down the street from his house, “It is called Victory, ever heard of it Jimmy?” It was like music to my ears. I thought I had won the lottery. Just another way to mix beer into my family’s vacations, but this time it would be legitimate; we actually had relatives near one of the best micros in the world.

After several years of visits to the brewery, (oh, what I meant to say, for the record, was visits to family in Downingtown) ;-), after dozens of pint glasses lugged home from their “free glass” pint nights, I was finally able to meet with Bill on his home turf. Actually, he had previously extended a gracious offer during Dixie Cup 2006, to let him know when I would be in town next and to call him to stop by for a tour. I think my brother-in-laws all thought I was joking when I told them I knew one of the owners and we were going to meet him for lunch at the brewery. Little did I know Bill would spend more than two hours having lunch with us, providing all the free beers to sample, and fielding a bombardment of questions from me the beer geek and my three computer nerd brother in laws. But

we all had one thing in common, we loved the Victory beers.

One of the first things out of my mouth was the important task of procuring more barleywine for the Foam Rangers, as you all know it is, to steal a term from Andrew Sheridan, our regular “session” beer. Bill laughed and said for Houston being such a hot place, you guys back there drink an amazing amount of barleywine. I can hear Steve Moore saying now, “I love the smell of Old Horizontal in the morning, it reminds me of Victory”! Bill reported he is working on Old Horizontal for us in Texas and thanked me for reminding him. He also reported Texans are doing their part in supporting Victory by buying a lot of their beers; Texas has been good for sales. Bill related they were really happy with the way CR Goodman has performed as their distributor.

Bill then provided an interesting story about the TABC. While sending some of their beer to Texas for approval, he sent it via “express” mail, as required by the TABC guidelines. He later got a nasty letter back from TABC reminding him it was illegal to send beer by US Mail. Bill retorted back to the TABC via letter graciously thanking them for clarifying the definition of “Express” mail.

Bill, originally from Pennsylvania, is married and has two kids ages 5 and 9, says he has enjoyed being a brewery owner. He takes great pride in making something people enjoy. He said it was a far cry from his college degree in art, but that he does put his degree to good use designing all the artwork for their case boxes and six pack holders. Although Bill admits he is very busy with day to day brewing ops and special promotions. Despite this he still managed to be a good father

(Continued on page 5)



Co-owner and president Bill Covaleski

Competition Corner



Competition Coordinator

Mike "Water Proof Beeriac 2.0" Heniff

Competition Results

AHA National Homebrew Competition, Denver, CO
B. Daugherty/R. Kolacny
1st 'Merican Barleywine

Upcoming Competitions
Alamo City Cerveza Fest
(Lone Star Circuit) July 21 Local – drop-off
<http://groups.yahoo.com/group/SABeergroup/>

Limbo Challenge (Lone Star Circuit)
July 26
<http://www.nthba.org/limbo/Home.htm>

Cactus Challenge
July 26
<http://www.ale-iansociety.org>

AHA Club-only Strong Ale
Aug 17 Local – drop-off
<http://www.beertown.org/homebrewing/club.html>

AHA Club-only Strong Ale
We are hosting this competition. Judging will be at Saint Arnold Brewing on August 18-19, times TBA. Please show up for some barleywine (to judge them, that is)! Also, we will select our club's entry at the meeting on August 17th. Bring 4 bottles to the meeting: 1 to have it judged and 3 in case you're the lucky entrant (each club in the AHA can only submit one entry).

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 men-

tioned website for more info. We expect to have the 2006 Club of the Year trophy unveiled soon!

Attend Lunar Rendezbrew

Lunar Rendezbrew will be held at Clear Lake Park on July 21st from 4-10 PM. Admission is \$15 for adults and \$8 for children which includes plenty of beer, food, and games. It is family friendly. It is always a blast! Be sure so show up and support your fellow homebrewers. More info at [HYPERLINK http://www.mashtronauts.com/lr/lr.html](http://www.mashtronauts.com/lr/lr.html)

Enter Upcoming Lone Star Circuit Competitions

The next two Lone Star Circuit events on the horizon are 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.



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



Political Correspondent

Bob Daugherty

Facing increasing criticism of his Iraq war policy, President George Bush announced a startling new change in strategy. Instead of outfitting the troops with expensive additional body and vehicle armor the president intends to supply them with hundreds of thousands of gallons of American barleywine. Deemed the “barleywine surge” Bush made the announcement accompanied by new Secretary of Defense Gates and Foam Ranger Grand Wazoo Bob Daugherty and Was Waz Rob Kolacny.

The president stated, “Now is the time for all good men to come to the aid of their country. I know there has been some criticism of the war. People have a right to their feelings. Some people don’t like how I have been doing things. Well, as some Frenchman once said ‘War is too important to be left to the generals.’ You can say the same for amateurs or Congress. So when I needed barleywine advice I went to the experts: the Foam Rangers. And they answered my call. Kolacny and Daugherty have volunteered to share their nationally award winning ‘Old Blood and Guts’ barleywine recipe with our troops. They love their country. Now...I’m not a drinker anymore. But in my day I tipped back more

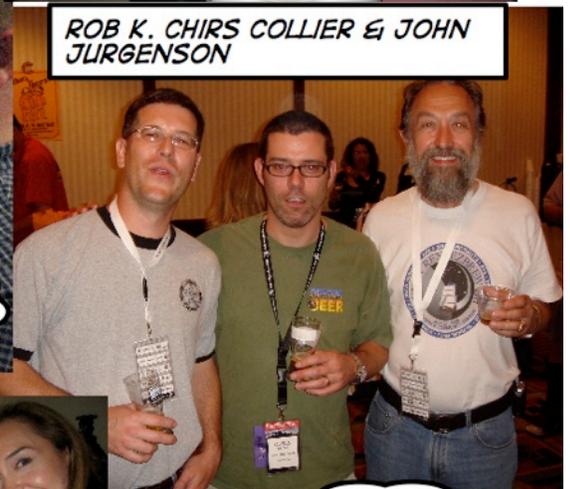
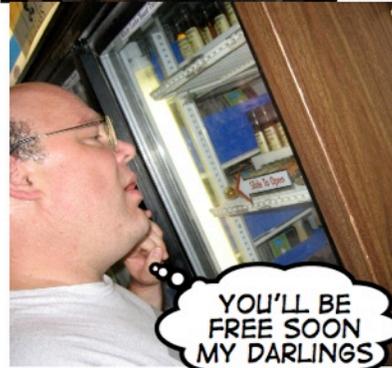
than a few and if I had had this stuff back then I’d still be drinking and probably not your president. I wouldn’t have Laura or the twins either. Anyway I regress... I’m off tack. They named this beer after America’s greatest War of 1912 general: George S. Patton. We need that spirit, literally, in fighting men (and women’s) bellies. With it I know they can whip the evil doers just like Patton whipped the Russians!”

Previously American concern about offending Muslim sensibilities allowed coalition forces to only imbibe non alcoholic beer. Bush’s change of heart obviously signals he is taking the war to a new level, say insiders. Though many American contractors have allegedly ordered homebrew kits, American soldiers were less willing to take such a risk. One stated, “Man, I’m not gonna risk this sweet ass job of patrolling Falujuh by getting caught making hooch. They might send me someplace really dangerous like a Mexican border town.”

The greatest problem facing the plan is mass producing the strong ale. Vice-President Dick Cheney suggested that Halliburton could coordinate the

(Continued on Page 15)

Foamranger Picture Pages





THE GUARDIAN OF THE COOLER

MORE LABEL HEADS...



LET'S STEAL THIS TRUCK AND DRIVE IT BACK TO TEXAS



WILL YOU MASSAGE MY HAND CRAMP



THE NOT SO GREAT DIVIDE

JOHN PALMER AND BEERJAC



THOMAS STARSTRUCK BY RAY DANIELS

AHA Homebrewer's Conference

YOUR WORDS HERE...



LOOK WHAT FELL FROM A LOW FLYING AIRPLANE.



RASTA PAPAZIAN



HOW CAN I GET TO THAT COOLER?



AUSTIN ZEALOTS



CONGRATS TO T-BOB AND ROB FOR THEIR B-WINE



The Birdwells in St Albans



zzz...

YOU THINK WE WE'LL EVER GET TIRED OF BEER?



NAH!



ONE OF THESE THINGS IS NOT LIKE THE OTHER...

T-BOB SPREADS THE BEER WORD ONE DRINKER AT A TIME



T-BOB BREWIN'



FoamRanger Favorites

Beer Opinion

“Gator”
Gracia,

It all started out innocently enough. Well, it just seemed that way, but then I guess there was really more going on if you really split it open and looked into the middle of it, but then I am no medical expert. Anyway, something was afoot. It looked like a regular conversation on the listserv. Somebody likes this, doesn't like that, Dogfishhead Black and Blue this, Jimmy Paige says Dogfishhead blew that. Opinions varied. So I threw down a throw down beer that everybody likes, the DFH Immortale and then it happens again! JD doesn't favor it, Ed Odom he likes it! Then I come upon it. This idea. It was kinda like an idea that hit both synapses at the same time. You don't like these beers? Hey, great. Tell me what you like! And people did. No names are mentioned here, but it is all recorded FR listserv. I asked for the FAVORITE, and some give me one or two but some give me more. I wanted a scientific sample, as I wanted only to craft this into my son's grade school science fair project. But I am not sure what the nuns would think of that. So if someone voted for several, I originally took the top beer, but then I thought hey, there are a lot of great beers, so those that voted for more than one just voted for those that remained silent. Experienced drinkers get more votes. I considered a beer gut factor, where beer additional votes were added by body fat percent. But then there are the svelte, and they should vote their mind if they are beer-enlightened. Most people had the problem that they had enjoyed many wonderful beers. And one person gave me all beer by that Saint Arnold, but I think we all know what is up with that.

So here they are, the list of the favorites. I started out with my high-gravity theory and thought I would look them all up and rank

them by gravity and vote count. Then I thought "screw that". I just counted the votes. There are no clear winners, but there are many great beers mentioned and some got double votes. For those uninitiated, read this list carefully. Some are home-brews, never to be found again, but they have owners listed here. Talk to these brewers, they know great things. Other beers you will find at Spec's or out of town trips if you look around. All of these beers are beautiful, and are to be sought out. Greatness is not always found at the local supplier, and it is different to different people.

Also interestingly to me, most people drink from a bottle but three people chose to describe a visit to a foreign place (Munich, Antwerp, Prague) just for the beer. Some of my best beer experiences are associated with a place where the beer is fresh. Travel to your beer, the bottle that you drink from an importer is a shadow of the real beer at or near the brewery. The FRs look forward to your travel reports. Stick it on the list serve. Cheers, Gator Gracia

Three Floyds Dreadnaught Imperial IPA (2)
North Coast Old Stock Ale (2)
Victory Prima Pils (2)
Duchess du Bourgogne (2)
Dogfishhead Immortale (2)
Pliny the Elder (2)
Sierra Nevada Bigfoot (2)
North Coast Old Rasputin Imperial Stout (2)
Augustiner Helles (in the outdoor beergarten in Munich, with a fresh grosse bretzen)
Uriege Alt
Ballentine IPA
Dogfishhead World Wide Stout
Orval, in Antwerp, while eating a Croques Monsieur
Victory Golden Monkey
Gueuze Girardin 1882
Kulmbacher Eisbock
Flensburger Dunkel
Lee's Harvest Ale
Hanssens Oude Gueuze
Rochefort 10
Saint Arnold Summer Pils
Young's Double Chocloate Luxury Stout
Duvel
Dogfish Head 90 Minute IPA
Rogue Old Crustacean
Girardin 1812 (Black Label) Geuze
Oud Beersel Geuze
Rodenbach Grand Cru
DreadNaught

(Continued on Page 14)

Foam Ranger Calendar

**July
20th**

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

21h

Lunar Rendevous Awards and Party

August

5th

First officers meeting Flying Saucer

11th

Brew in at Defalco's & Alamo Cerveza Fest

17th

Club Meeting Defalco's w/ KGB & Mastronauts Pale Ale's Bitters

18th

AHA Club only Barleywine judging @ 9 am St Arnold's

25th

Limbo Challenge Richardson, TX

(Wazoo from page 2)

people do all day." I have a dream that one day the red necks of Wharton and the sons of former Hippies and even engineers will be able to walk up to the podium and accept, not just one, but dozens of medals from Charlie Papazian. And of all colors! Gold, silver AND EVEN bronze. I have a dream that one day even the QUAFF beer club of California, a club sweltering with the heat of beer hubris, sweltering with the hubris of award domination, will be transformed into an oasis of congratulation and acquiesce that the Foam Rangers are the better club.

I have a dream that our homebrewed beers will one day be consumed in a nation where they will not be judged by the lightness of their color and gravities but by their alcohol content and perchance, flavour!

I have a dream that one day our little Schwartz beers will be able to win as many medals as our little Wit beers and our brown barleywines and imperial stouts. This is my hope. This is my faith. With this faith we will be able to transform the jangling discords of our homebrew club into a beautiful symphony of victory. With this faith we will be able to work together, to brew together, to enter together, and, yes, to win together! This will be the day when all of our children will be able to sing with a new meaning, "The Foam Rangers are the best homebrew club...IN THE WORLD!

And if the Rangers are to do this we will need to let brew kettles ring from the prodigious hilltops of the Heights to every red ant hill of H Town. When we allow the kettles to ring, when we let them ring from every village and every hamlet, from every town and every county, we will be able to speed up that day when all Foam Rangers, black ones, brown ones and white ones, Jews and Gentiles, Protestants, Catholics, and Muslims (well maybe not orthodox Muslims) will be able to join hands and sing in the words of the old spiritual, "First place at last! First place at last! Thank God Almighty, we are first at last!"

Ok T Bob put up the barleywine and get serious! I do want us to win so forgive me! Do it and I will shut up!

I also want to thank everyone who has paid his/her dues for this year. Looking at our directory I can see that almost all of the regulars and long time members are paid up. However, there are still quite a few of y'all that I have seen attending meetings, drinking beer, eating food, etc.. that STILL HAVE NOT PAID UP. I'm sending out e-mails to folks next week whom our records show have not paid up so... PAY YOUR F--KING DUES! The club depends on those dues to get the food and beer that you enjoy so much so help us out and keep me from resurrecting the deadbeat's list!

I want to thank everyone that entered the Lunar Rendezvous and also those who came down one Saturday and the following Sunday to judge those beers. The Lunar Rendezvous awards banquet will be Saturday

July 21st and should be fun. I'm sure the Rangers will leave with a good portion of the medals. I hope you all can attend.

In addition there are several other competitions coming. Our competition coordinator, Beeriac, will be sharing info on those but I especially want to mention a couple—the Alamo Cerveza fest in August and of course Dixie Cup XXIV: BREWALOT! The Alamo folks hosted a great competition last year but this year as part of the Lone Star Circuit their entry numbers will be doubled or probably tripled. Rob and I are going up two weeks early (July 27th) to help them judge these beers. I hope I can get some of you to join us or at the very least to attend the competition and help out with the second round two weeks later (August 9-10).

Now I know I sound like a broken record (you know those flat black vinyl things we used to hear music from?) but WE HAVE TO start brewing more and bottling what we have already brewed! THERE IS STILL TIME TO BREW GREAT BEER FOR THE DIXIE CUP in October. Because of family illness (I have been with my Mom in the hospital for much of the past four weeks, and was in myself for a couple of days due to heart attack like symptoms, but I checked out ok) I have not been able to brew and bottle as much as I would have liked. And now I find out I have a hernia (probably from picking up too many 50# bags of Maris Otter to make ten gallon barleywine batches). Is that going to stop me!? Hell no! Well maybe a little, but, not really. I'm gonna brew! I'm going to bottle and I'm going to enter! And if I can do it so can you! We have to hang on to the Dixie Cup! Do we really want to see some other club drinking from it, taking embarrassing pictures of it like our Florida friends did a few years ago?! NO! Only we can do that! So brew, dammit, brew!!!!!!!!!!!!!!!!!!!!!!!!!!!!

See ya soon!

*This is because I have spent so much of the last month in the hospital.... but read on...

**sounds like a disease I once got from a girlfriend but then again that's another story...

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Victory's Wheat Beer

himself and take his kids to Disneyworld and Jamaica the past year.

Bill told us the story of his Dad, who sadly passed away 3 years ago; He was the general contractor for the brewery when it was built. It was converted from a former Pepperidge Farm facility that had a cold storage section. This cold storage area now houses the "well insulated" part of the brewing

ops with mash tun and brew kettle. He also said his wife is a computer programmer and designed their brewery production control software. So the brewing operation appears to be a true "family" affair. When I asked Bill what he thought of St. Arnold's computer controlled devices he said he liked their operation. He recalled his tour during the Dixie Cup week and was very impressed with St. Arnold's contributions to Houston's city and civic organizations.

Bill, along with his childhood friend and co-owner Ron Barchet, were both formally trained as brewers in Germany. In my opinion, their German training is strongly reflected in a lot of their beers, not to mention their exclusive use of German malts. Additionally, they use all German brewing equipment in their 50 bbl Rolec brewhouse, including a grain mill that wets the malt before crushing and mashing. This yields more efficiency. I think their outstanding Prima Pils, Victory Lager (helles style), and their fantastic German wheat beers speak volumes and are the best German styled beers in the US, and arguably some of the best in the world.

Bill reported the brewery is doing very well being distributed in 28 states. He says the hard part is juggling all the agreements they have to enter into for distribution. He says the 30 or 40 something separate distribution contracts are confusing so he lets the lawyers figure out the legal stuff. Bill stated they will produce about 35,000 barrels this year. (Editor Note: Just think it could be 36,000 bbls. if Bill would get us Old Horizontal in Houston!). He says they will most likely max out at 50K bbls. And that is about how far they

want expand now. He told me the locals in Downtown, with a rapidly growing city, support the brewery tremendously and allow the Victory brewers to freelance and make more seasonal beers for the pub to expand their beer portfolio.

As some of you know (Beerbo mostly), you have to buy a minimum of a case of beer at a time in Pennsylvania, unless you buy it from a brewery. Bill was excited when he spoke of a new Pennsylvania law allowing single 6 pack sales in grocery stores or other big stores. But get this; the cost of the state permit for each store to sell is \$320,000. Ouch!

As far as future plans, the brewery is not going to sell out, and they have had no offers! Thank you! Bill said the possibility of starting up a Victory distilling operation is not out of the question for the far off future. In the more near future, he would like to see the brewery restaurant expand into catering, especially in the way of barbecue. Bill loves barbecue, and would like to perhaps draw from Memphis ribs, Texas brisket and Carolina pulled pork. This way the brewery can bring their beer to their catering operations and educate more people about Victory. And quite possibly maybe we might see a Victory bottled mustard or barbecue sauce incorporating some Hop Devil, or St. Victorious doppelbock.

One of the changes I have seen at the brew pub has been the updated and expanded menu and much appreciated ban of smoking. Bill said he was a little hesitant to ban the smoking, but said sales have gone up since that time and the paint schemes have been renewed in the pub to brighten things up. The pub menu features such things as Bill's favorite gorgonzola burger, drunken mussels, osso bucco pork, St. Louis ribs, and unique pizzas, to name a few.

(Continued on page14)



Good choices to have

And then there is all that great beer. While at the brew pub I tried just about everything on tap. My favorites where the German weizen beers Sunrise and Mad King, followed by the hand pumped cask conditioned (through a CO2 rebreather to preserve freshness) Hop Wallop. It was so good we had to buy a growler of it for later that night

Also tried was the Throwback Lager made with corn as adjunct and was an old pre-pro style American lager that was discussed by Bill at his Dcup lecture. The Whirlwind wit beer was very nice, and Bill told me they use special Wallonian brewery wheat beer yeast. The other new one I saw was the Abbey 6, fabulous Belgian pale ale that was a welcomed surprise. Outstanding! Also enjoyable was the Donnybrook Irish dry stout, as well as the regulars Prima Pils, and Hop Devil. The bottled versions I bought at their large gift shop, where you can buy chilled beer to go, were Victory lager, Whirlwind, St. Victorious doppelbock made with 3% Beech wood smoked rauch malt, and St. Boisterous hellesbock. But I was not finished, had to get some of their Saison, fermented with the du Pont strain, bottled in 2005 but oh so nice after 2 years in 750 ml corked bottles. Bill said one of the best food and beer pairings he can recall involved their Saison and pork belly.

I sure would like to see all of the Victory beers here in Texas, but it makes my trips up north that much more enjoyable. If you are ever in the area, or visiting a nearby state, make a special trip to Victory. I cannot thank Bill Covaleski enough for his warm hospitality and great beers. Bill did manage to provide us a tour of the brewery. The brewery quality control engineer

is a college friend of Beeriac's, Dr. Tim Wadkins. Unfortunately I did not get to meet him and will have to save that for another trip. For more info check out <http://www.victorybeer.com>, or sign up for their email newsletter Victory Views. Bill also told me that he welcomes everyone's questions and feedback at <mailto:drink@victorybeer.com>" Cheers!



Jimmy and Bill posing in the Brewery. Cheers!

.....
(Favorites from page 11)

- Brooklyn Brewing Black Chocolate Stout
- Karmeliet Tripel
- Duvel
- Trappist Westvleteren 12° (Yellow cap)
- St. Bernardus Abt 12 Belgian Abbey Ale
- Zywiec Porter
- Avec les Bons Voeux de la Brasserie Dupont
- MacAndrew's Scotch Ale (which got changed to Stock Ale)
- Abita Andygator
- Bev Blackwood's Duvel clone, BOS 2001 Dcup
- Beeriac's Wit, 2006 Dcup version,
- Beeriac's IPA 2006 Dcup
- J&J Imperial IPA 2006
- John Donaldson's/JD Gonzales' Peach lambic Dcup BOS 2005
- Andrew Sheridan's Tantrum IPA, lots of Amarillo hops, I'm in for a liter
- Joe Lindsey's Oobie Doobie Barleywine, and all of its offspring like Tbob and Rob's 1st place AHA national
- The Sly Bastards Barleywine, around 1998 Dixie Cup 1st place, made with Wyeast 1318 strain

- Jeff Reilly's helles 2004
- Jeff Reilly's Shemay, made with port wine infused raisins
- Jonathan Goudy's chocolate bock 2005?
- Don Sadja's tripelbock from around 1999 or so, 1.175 og
- Leroy Gibbons varietal mead, BOS 2003
- Carl Scott's, Lemon beer- 1999 Dixie Cup
- Port brewing Old Viscosity
- Alaskan Smoked Porter
- Alesmith Speedway
- Brooklyn Choc. Stout
- Mad River Barleywine
- Left Hand Widdershuns
- Santa Fe Chicken Killer (glad to see this get a mention)
- Victory Hop Wallop
- North Coast Prangster
- Lagunitas Undercover
- Victory Storm King
- SN Celebration Ale
- Avery Hog Heaven
- Pilsner Urquell, fresh in Prague
- Victory Lager -helles

(Surge from page 7)

nook, Magnum, and Cascade hops needed. “We have to support our fighting boys and girls overseas even if it means a wee bit less for ourselves. Freedom isn’t free.”

Regardless of who eventually produces the ale the president has assured Daugherty and Kolacny that their recipe and precise brewing method will be duplicated exactly. “We have already contacted the heirs of soundtrack composer Jerry Goldsmith for the rights to the Patton movie soundtrack. In addition to the famous speech by actor George C. Scott, it will be played ad nauseated. Workers will also consume tremendous amounts of barleywine and imperial stouts while brewing lest they take their task too seriously.”

The brewing pair also has insisted on not receiving any financial compensation from the barleywine. An openly moved Kolacny tearfully remarked, “We are just glad to get Budweiser to be making a decent beer. We owe much of our success to Joe Lindsey. His ‘Oobie Doobie’ recipe was the basis of this beer. We just tweaked it a bit. We are just happy to help the country and our troops.”

Once the beer has been brewed and aged for five months it will be transported to Iraq. Though details are being kept secret on the basis on national security, BU sources have determined the beer will not be



Heads or state and heads of brewing come together to solve the worlds beer problems

made available in the barracks or canteens of soldiers. “The only way they are going to get the stuff is going on patrol. First we get ‘em addicted, and then they will do anything to get it.” Hundreds of thousands of Rocket Man® beverage dispensers have been secretly ordered. An elite group of soldiers, the SBWF, (Special Barleywine Forces) are currently being trained. Each heavy infantry platoon will have one five gallon dispenser assigned to it while light infantry ones will be provided with three gallon dispensers. There are also unconfirmed reports that some Humvees and Bradley Fighting vehicles are being modified to hold entire fifteen gallon kegs.

Several soldiers on leave have volunteered for testing before the barleywine is officially deployed. Though shooting accuracy was decreased somewhat, immunity to pain increased dramatically. A government observer noted, “These guys under barleywine ain’t afraid of nothing. They just pick up IEDs, smash them on their foreheads and keep going!”

Soldiers overseas are excited as well about the barleywine surge. “Forget the ‘Support Our Troops’ car ribbons! You just keep the barleywine (and ammo) coming. We will have the War on Terror over in no time! They might even get me to re-enlist for Iran!” Republican supporters just hope it is over by election time and that barleywine production can keep up with barleywine demand.



Soldier reaching out to the Iraqi citizens with Barleywine

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