



THE FOAM RANGERS Newsletter Urquell

Is It Pool Party Yet?

June 2010 - Volume 30 Pints - Issue 6

Big Rig Blowout Blows Brew-In: Several Foam Rangers Missing, Presumed Drunk.

By Bev Blackwood

Questions of safety and equipment failure are dogging the recent Saturday brew-in which ended in disaster. What started as a normal monthly brew-in saw the spillage of untold gallons of wort and the uncontrolled release of noxious fumes, not to mention the waste of an entire cylinder of propane.

"Everything looked normal when we showed up" relates DeFalco's employee Kehn Bacon, a longtime Foam Ranger himself.

"Scott had his big rig set up and was waiting on us to hook him up with grain." However, the sense of normality quickly faded with the arrival of a case of Bigfoot. "So Bev shows up with a lot of Bigfoot" states Scott Birdwell,



One of the Rangers biggest rigs suffers a catastrophic failure thanks to barleywine.

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Out (of) The Wazoo

By Doak Procter
Grand Wazoo



If you are reading this, I have fled the State of Texas . . . for a couple of weeks. Yes, if it seems I have been rather absent or silent, it is because I have been away to Camp Ninkasi, that refuge where Grand Wazoos can hang up the Fez and kick back for a little while in peace and quiet.

Thank you for paying

your dues!

Actually, I've been off to Alaska, where they make some mighty fine beer. Juneau, Anchorage, Fairbanks, and Kodiak are brewing beer just as good as you can find anywhere else. Just like much of the rest

of the nation, Alaska has picked up its game when it comes to brewing.

Unlike the past months, though, I am not in a reflective, nostalgic mood. Nope. Instead, I am looking forward. I am looking forward to the rest of the Summer (and I do like Summers), and I am looking forward to all this Summer will bring. So, since I will not get the pleasure of standing on a cooler and shouting out at a bunch of folks who cannot wait for me to step down, I'll just handle a few announcements now.

First off, it is time to enter the Lunar Rendezbrew! Entries are due by June 26, so time is running out quite rapidly. The actual event will happen on July 31. Between now and then, there will be a whole lot of judging going on, and I strongly, strongly encourage everyone to get out there and help with the effort. The Mashtronauts help us a great deal with Dixie Cup. If you want more details, you know how to use the Google (or read the

(Continued on Page 10)

June

Meeting:

Friday,

June 18th

7:00 p.m.

at DeFalco's

The Brewsletter Urquell

Official Organ of the
Foam Rangers Homebrew Club.

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Thanks go out to Wes Long and Karel Chaloupka, who filled the spaces left empty by a couple of officers who shall remain nameless, but suck nonetheless. It's great to see our club members picking up their slack and making the Brewsletter something the whole club can enjoy and be proud of. Want to write? Just send it in!



By Sharon Hayes,
Purser

So by the May meeting we are up to a whopping 61% of last year's membership who have paid their 2010 dues. Are there really that many of us who

only show up at Dixie Cup or around the fall holidays? Or are we too disorganized to remember our checkbook? I really don't want to spend my Dixie Cup making bank deposits so Pay Your Dues! You know who you are! Nagging done.

Paid Dues & Who's New

Now to the fun part...NEW MEMBERS!
What a bumper crop of fresh faces, please be sure to welcome these folks if you haven't already.

January

Bobby Rooney, Douglas Draham, James Wolfe, Neal Scott, Will Holobocicz Wilton, Julia & James Adams

February

Brent Reynolds, Robin Rogers, Thom Coburn

March

Adam Bedford, Joseph Faust, Robin Loos

April

Larry & Susan Bartos

May

Alex & Alisha Cresswell, Kevin McNamee

Join the Foam Ranger E-mail Lists!

By Dave Cato
List owner

In the example that follows, LISTNAME should be one of these mailing list names:

foam-rangers
foam-rangers-announce
houston-homebrewers.

Replace LISTNAME with the *actual name* of the list when subscribing!

To subscribe to one (or more) of these lists, send the single line:

subscribe LISTNAME

in the body of an e-mail message, in *plain text* (make sure the message is not sent in HTML or RTF format) to:

majordomo@crunchyfrog.net

You should receive a reply from the server requesting that you complete the subscription, by sending another message back to majordomo@crunchyfrog.net.

Once your subscription is confirmed, you will receive a reply with the guidelines for the list you subscribed to, including instructions for unsubscribing in the future.

BREW ★ ENTER ★ JUDGE ★ WIN

THE CONTESTS OF THE LONE STAR CIRCUIT!

NEXT EVENT:

LIMBO CHALLENGE

DALLAS, TEXAS

ENTRY DEADLINE

8/6/2010

AWARDS CEREMONY

8/28/2010



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German Wheats Beat Summer Heat

By Mike Heniff,
Secondary Fermenter
(Reprinted from 2003)



When formulating recipes for German weizens, the general rule is to use either 50/50 or 60/40 ratio of wheat to barley. Mashing a wheat beer is no simple task.

Wheat contains a lot of gums and proteins that will cause the mash to become quite viscous. Also, wheat has no husk – therefore there are not as many husks as in a typical mash to help filter during the lautering process. Adding rice hulls (I use one pound of rice hulls for a 5 gallon batch with a 50% wheat mash) to the last 10 minutes of the mash helps with the run-off (be sure to rinse the hulls in warm water and stir them into the mash well!). Hops in this style are very low (10-20 IBU). Use a noble variety (Hallertauer Hershbrucker or German Spalt work well) and avoid any additions after 15 minutes before the end of the boil.

Yeast in a Bavarian weizen is responsible for the clove phenolic and banana/bubblegum ester aromas and flavors. There are generally two styles of yeast available for fermenting weizens: Weihestephan yeast (Wyeast 3068 Weihestephan Weizen or White Labs WLP830 Hefeweizen IV) provides a strong clove phenolic character with low esters and Bavarian weizen yeast (Wyeast 3333 German Wheat, Wyeast 3638 Bavarian Wheat, and White Labs WLP300 Hefeweizen Ale) that provides a more balanced clove/ester character. When fermenting with these yeasts, keep in mind that the cooler the fermentation temperature is the more clove phenolics that will be produced (64 – 68 F). At the higher temperatures, more banana and bubblegum esters will be dominant (68 – 74 F).

For brewing a Berliner Weisse keep the malt bill simple, use about 30% German malted wheat and the remaining malt as German Pilsner. The hop level is extremely low (IBU 3-8), use as low of alpha hops as possible with no aroma or flavor additions (German Spalt, Czech Saaz, and Ultra are good varieties). Historically, Berliner Weisse brewers utilize a very short boil or do not boil the wort at all. At pitching, add a neutral ale yeast (German Ale yeasts such as Wyeast 1007 German Ale, White Labs WLP011 European Ale, or White Labs 029 German Ale/Kolsch, or even a clean American ale yeast such as Wyeast 1056 American ale or White Labs WLP001

California ale) in conjunction with a lactobacillus delbruckii bacteria culture (Wyeast 4335 – be sure to special order this culture since many homebrew stores probably don't stock it). The best way to control the quality of the Berliner Weisse is to conduct two separate fermentations and blend to taste. A simple method (but probably not true to style) is to brew a neutral wheat beer (using the German ale yeasts above) and adding food grade lactic acid to taste; Warner in his German Wheat Beer book states that Berliner Weisses contain about 0.8% lactic acid and are at a pH of approximately 3.0 (I would assume that that pH is taken after carbonation), Daniels in Designing Great Beers suggests using 90 milliliters per 7 gallons. Beware - take great caution to sanitize your equipment that has come in contact with lactobacillus bacteria.

To brew an American wheat, use a grain bill and mash procedure similar to a Bavarian Weizen. For hops, use either European noble hops or a more delicate American hop; regardless, keep the hops to a minimum. For the yeast selection, select a neutral American yeast such as Wyeast 1056 American ale or White Labs WLP001 California ale. This style is also a very common base style for fruit beers, especially raspberry.

Weizenbock (by Mike Heniff)

Volume: 5.75 gallons
OG: 1.075
IBU: 23

Malts (mash at 154 F for 60 minutes):
6.25 pounds of Belgian Pilsner
3.0 pounds of German Light Munich
5.0 pounds of German Wheat
3.25 pounds of Belgian Roasted Wheat
0.38 pounds of German Melanoidin Malt
0.63 pounds of British Medium Crystal
0.25 pounds of Belgian CaraPils
1 ounce of British Chocolate Malt
Add 1 pound of rice hulls 10 minutes before lautering

Hops:

At 60 minutes add 1 oz German Perle and 0.4 oz. Hallertauer Hershbrucker
At 15 minutes add 0.6 oz Hallertauer Hershbrucker

Yeast (ferment at 66 F):
White Labs WLP300 Hefeweizen Ale

Beer of the Month

Calendar



January 21st, 2011

Porter & Stout



February 18th, 2011

Barleywine & Holiday Beer



March 11th, 2011

Belgian Ales & Lambics



April 15th, 2011

Homebrew!



May 20th, 2011

Bocks, Dark Lagers, Dunkel



June 18th

Wheat, Wit, Fruit & Rye



July 16th

Homebrew!



August 20th

Pale Ale, Bitter & Steam



September 17th

Oktoberfest & Smoked



October 14th - 16th

Dixie Cup XXVII



November 19th

I.P.A. & Ambers



December 12th

Homebrewer's Xmas Party

Competition Corner



By
Rolland Pate,
Competition
Coordinator

We have results from the Celtic Brew-off held at 1:00 p.m. on Saturday, June 5th in conjunction

with the Texas Scottish Festival. Unfortunately, I don't have any direct feedback from any Foam Rangers but I'm sure The Knights of the Brown Bottle put on a good show.

Of course, Jeff Reilly continued his pursuit of the Lone Star Circuit Homebrewer of the Year title with wins in several categories. Scott Fertak also came away with a 1st Place medal. Well done.

Here are the detailed results:

Jeff Reilly

1st Place – Ibis – IPA N Version

3rd Place – Maple Woody

1st Place – Ibis-ESB N Version

3rd Place – Ibis-ESB NH Version

Scott Fertak

1st Place – Scott Ash Ale

J&J Brew Crew

2nd Place – Steam Blend

Please congratulate Jeff, Scott and Jimmy Paige when you see them next...

The next Lone Star circuit event to

put on your calendar will be Lunar Rendezbrew 17 hosted by the Bay Area Mashtronauts. The details for the event have been posted on the BAM website.

<http://mashtronauts.pbworks.com/Lunar-Rendezbrew-XVII>

Entries are due Saturday, June 26th before NOON. I plan to drive down the entries that have been dropped off at DeFalco's on the 26th. Please make sure your entries are at DeFalco's by Friday night or make other arrangements to get them to me.

The event itself will be held on July 31st. It is always a great time so come out and enjoy some good food and homebrew.

Coming up fast is the Limbo Challenge put on by the North Texas Homebrewers Association.

Session beer -- the staple of the beer world -- now has its own homebrew competition. The North Texas Homebrewers Association present the 2010 Limbo Challenge, to recognize the best of the refreshing low-gravity beers perfected by homebrewers across the nation.

Entry categories are limited to lower alcohol beers with starting gravities of about 1.050 or below.

Entries are being accepted from July 19th to August 6th and the event will be held on August 28th. More details can be found on the Limbo Challenge site (<http://www.limbocomp.org/>) or from the NTHB site.

Got Data?

By David Cato
Database Administrator

The Foam Rangers online membership database is accessible to all dues-paid Foam Rangers. If you do not yet have an account, or forgot your login information, contact the Purser for your login details. Then, point your web browser at <http://www.crunchyfrog.net/foamrangers> to access the online membership database.

You can view and update your own information, thus keeping your contact information up-to-date without having to track down the Purser. If you move or change your email address, be sure to update the information in the database so that you continue to receive The Brewsletter Urquell. In addition to your own information, there is also a club directory available to paid-up members; press the "Directory" button at the top of the page to view it. All paid-up members are listed, along with their public contact information and photo, if available.

What's this qualification about public contact information, you may ask? Very simply, you control whether your mailing address, phone number(s), and email address are available to other club members. Any contact methods that you mark private are not shown in the club directory.

To change the data in your member profile, go to the Membership Information page (the first page you see when you log in, or press the "My Info" button at the top of the page if you are viewing the club directory) and press the "Update Info" button on the left side of the page. Edit your information as appropriate and press the "Submit" button at the bottom of the page. Press the "Cancel" button, or your browser's "Back" button, to leave the update page without making any changes to your profile. The only data you cannot change is your name, photo, membership type and expiration date, and your membership history. If any of these are incorrect you should contact the Waz or Purser to get them corrected.

BREW ★ ENTER ★ JUDGE ★ WIN

THE CONTESTS OF THE LONE STAR CIRCUIT!

NEXT EVENT:

**LUNAR
RENDEZBREW**

CLEAR LAKE, TEXAS

**ENTRY DEADLINE
6/25/2010**

**AWARDS CEREMONY
7/31/2010**

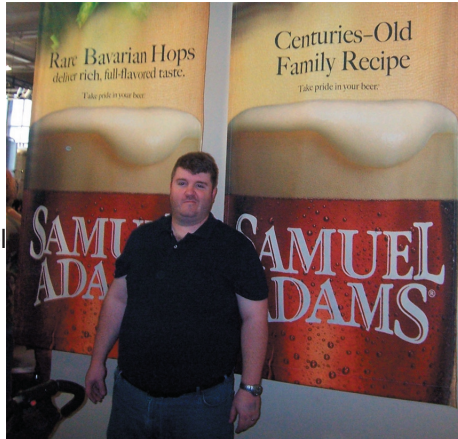


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A Tale Of Two Breweries: A Boston Travelogue

By Wesley Long

My brother-in-law's wedding was in Boston early this April, and although my time was occupied with a lot of wedding festivities, many of my in-laws asked me if I would make a trip to see the Sam Adams brewery. Knowing I was a homebrewer, and of course, being familiar with Sam Adams immense marketing, they assumed this would be a highlight of the trip for me. I figured, "Why not?" and as I picked up the slick brochure in the hotel lobby which touted the tour as one of Travelocity's "Top Ten Things To Do In Boston" I was at least happy to learn the tour itself was free. Another brochure near-by caught my eye, and I realized that in my haste I had completely forgotten about the other brewery in Boston – Harpoon. I picked up the Harpoon brochure and set about planning my trips. First, the Sam Adams "brewery" in Boston is actually a small-scale R&D brewery located roughly at 30 Germania Street in Jamaica Plain. Tours run every 45 minutes on Monday through Thursday at 10 a.m. - 3 p.m. Fridays 10 a.m. - 5:30 p.m. and Saturdays 10 a.m. - 3 p.m. They recommend showing up early to secure your spot and, of course, bring your ID. Saturdays are supposedly the busiest day, but on the rainy Friday that I toured the brewery the crowd was manageable. The brewery is located within walking distance of the Stony Brook Station of the MBTA Orange Line, and public transit is recommended because there is very little parking at the brewery - maybe 10 to 15 spots. The neighborhood side streets nearby are narrow and often parking restricted. The tour opens in the small brew house on site, where they discuss the brewing process, before moving into a side room where they discuss the importance of malted grains, hops, yeast and water to the brewing



process. To their credit, they actually pass around a sample of malted barley, some roasted malt, and some (slightly stale) Cascade hops, to help give people the feel for the ingredients that go into beer. They even encourage you to chew on the malted grains and compare the flavor of the base malt to some roasted malt. After this portion of the tour, you move

into a tasting room where you are given a 2 ounce taster glass, yours to keep. You sit at long row tables and pitchers of beer are passed down the tables. The guide will spend some time discussing the beer, and the stages of beer

tasting are discussed – including color and clarity, aroma, flavor, mouthfeel, and finish. These are discussed primarily in the context of the Sam Adams Boston Lager, which was the first beer we tasted, and one characteristic is actually printed on each tasting glass. Next, there was the Sam Adams Summer Ale, and we finished with their "Brickhouse Red", a beer only sold in the Boston area. The Boston Lager and Summer Ale were as you would expect, and I was fairly underwhelmed by the Brickhouse Red. IBC Root beer is available for your kids or designated drivers. The tour exits next to the gift shop, and of course the special Boston Lager glasses are on sale. However, if you take your tour ticket to a specific nearby pub (directions provided) and order a Boston Lager, they will give you the special Boston Lager glass for free.

The tour was family friendly, which was good because we had to haul our 4 year old and 5 month old along the tour with us. It is handicapped/stroller accessible although the final tasting room is somewhat cramped. The

brewhouse also contains a cellaring room, and they appear to be cellaring the Utopias series there. Also, if you've seen any of the Sam Adams commercials on television you will recognize some familiar faces running around the brewhouse trying to get actual work done. All in all, it is hard to argue with a free tour and free tasting glass.

When it came to the Harpoon tour, I was on my own – a reward for a day spent watching the kids. Harpoon has been brewing at the same spot (306 Northern Avenue) in the Boston Seaport district since 1987 – and they were the first recipient of a brewery permit in post-prohibition Massachusetts 25 years ago and they proudly display it in the hallway near the restrooms. They also have a second, larger brewery in Windsor, Vermont, which has recently opened for tours as well. The tour schedule at Harpoon is slightly more complex – during the week the brewery is in full operation mode, so the brewery tasting room is open for a guided hour long tasting session, 4pm on Monday and Tuesday, 2pm and 4pm on Wednesday through Friday. These tastings are free.

On the weekends, actual tours of the brewery are available. The tours run from 11:30am to 5:00pm on Saturday (running every half hour), and 12:00pm to 3:00pm on Sunday starting every hour. The tour often sells out, so it is recommended that you arrive early and possibly purchase a ticket for a tour later in the day. The tour is \$5 which goes to Harpoon Helps, their philanthropic organization, and you get a souvenir 2 ounce tasting glass.

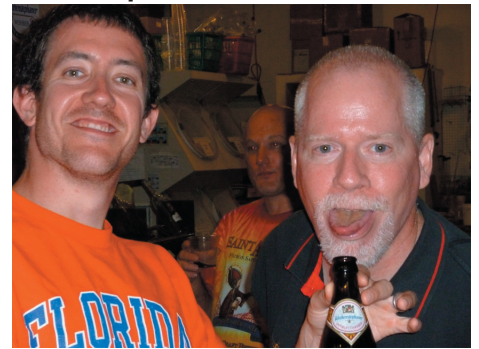
They also give you a small booklet which describes all of their beers and contains a brief history of the brewery. Everything I have read online suggests that Saturday is the busiest time to tour, and this may cramp your tasting time that follows the tour. On Sunday, things are more laid back, **(Continued on Page 8)**





Lisa drips someplace personal...

Whatchoo talkin' 'bout Birdwell?



Amazingly, nobody wanted any of that beer.



**Mmmmm... Uh.. Um...
Cake! That was it... Cake!**



What are YOU lookin' at?



Sean checks to be sure his ass is still broke.



What do I have to do to get into the Brewsletter?



Gardner likes what he sees!

**Foam Ranger
Foto Pages!**



See?



Bock to the hand, Kyle...



Hump? Wot hump?



Berbo discovers what it's like to be tall...



Foam Ranger party girl Rebecca can always be found in the middle of the action!



Dude... Like, have you ever really *looked* at the tassel? I mean like, really *looked*?

Foam Ranger Foto Pages!

I come in peace... and with beer!



"Row, row row, your boat..." Now you start!



Lies! It's all lies!



Okay dear... How many fingers?

(Continued from page 5)

and this was my experience when I took my tour.

While you wait, you spend time in the Harpoon tasting room / gift shop. Beer can be purchased for take-away here as well, in 4-packs, 6-packs, cases and growlers. I sat looking at the ample tap selection at the tasting bar – 12 taps in all, including two of their 100 barrel series ales and two Leviathan series beers – the Imperial IPA and the Imperial Red. I tried to figure out which beers I would try,

as I assumed I would only get to try 3 or 4. The tour was led by two guys in their 20's who immediately admitted to being hungover. They both carried beers during the tour - the Imperial IPA in one case, the Imperial Red in the other. The tour started with distribution of the tasting glasses (with all 5 tasting characteristics printed on it). The guide passed around a sample

of Simcoe and Cascade hops fresh out of the hop cooler for us to smell, as well as samples of grains similar to the Sam Adams tour. The tour proceeds down a large staircase and on through the brewery with a stop at a fermentation tank where we actually were allowed to taste a sample of the Harpoon IPA in mid-fermentation right out of the tank. They have a lot of humorous stories about adventures involving a bright beer tank implosion, bottles shooting off the bottling line, and a nifty trick to tell the difference between Harpoon beers brewed in Boston and those brewed in Vermont. Those features made the tour stand out, and there were definitely more homebrewers present in my Harpoon tour group, along with what I might characterize as local drinking enthusiasts. As we proceeded up to the tasting room, the guide informed us we would have an hour to taste as much of as many of the beers on tap



that we liked. This was, perhaps, the best surprise of all.

I proceeded to work my way through all of the beers available. Harpoon posts what is available in the tasting room online, so you can check before you go. The following beers are available year round: Harpoon IPA – their flagship beer, Harpoon Ale, Harpoon Munich Dark – a rare offering found in only a few bars around Boston, Harpoon Belgian Pale Ale – a new beer for Harpoon, UFO Hefeweizen, UFO White, and Harpoon Cider.

On my visit, they also had Harpoon Summer Beer, UFO Raspberry Hefeweizen, the 100 barrel series #31 Single Hop ESB – brewed using a new hop varietal called “Delta” which is a hybrid between Fuggles and Cascade, the #30 Island Creek Oyster Stout, the Leviathan Imperial IPA, and the Leviathan Imperial Red. They were on the last kegs of the Oyster Stout and Imperial Red at that point, and the Single Hop ESB had just been released the previous week. The guides pour the beer for you, and in general only respect the 2 ounce fill line on the high gravity offerings – you can always ask for more. They are very knowledgeable about the beers, and can answer many questions you might have.

The abundance of the tasting session combined with the lack of free parking due to expansion of the brewery makes a definite argument for taking public transit to the Harpoon tour as well. The MBTA Silver Line (SL2) stops right in front of the brewery. In my case, I hadn't anticipated such abundance, so I decided to spend some time exploring the seaport area on foot. It all looks very recently renovated and there are a wide variety of restaurants and shops in the area. I found Yankee Seafood

next door had a special on lobster, so I snagged a 2lb lobster, fries and a diet coke and sat back to reflect upon my experiences. In terms of brewery tours, the Harpoon tour can't be beat. If you have friends and relatives with you who might be familiar with Sam Adams and could use a gentle introduction to information about brewing, the Sam Adams tour might be a better fit and again, it is hard to argue with free. Still, if you're in Boston on a Sunday, I highly recommend you make it to the Harpoon brewery. You won't be sorry.

(Continued from back cover)



Name: Charles Winston Vallhonrat, Sr.
Foam Ranger Name: Sly Bastard (Scary Bastard)
Year you became a Foam Ranger:

attended my first Dixie Cup in 1994. I think I became a member when I paid for the Dixie Cup. Really, we just wanted to attend the after party in Steve and Autumn Woods-Moore's room so we could have our first taste of Samuel Adams Triple Bock. Good times.

Positions Held (If Any): Brewsletter editor, scrivener, secondary fermenter, Dixie Cup coordinator, Time's Man of the Year 2006, On-going Pub Crawl Coordinator, and runner of an occasional secret party - that certainly won't happen again this year

Most notable Foam Ranger

Achievement: Dixie Cup 1998 and Foam Ranger fiscal reform

Hottest Foam Ranger: I've seen a lot of them sweat, but I have no idea what their actual core temperature is
Favorite beer style: I believe having a favorite is an elitist behavior. I prefer to embrace all styles - except Belgian beers

Last beer brewed and style: I don't believe written record keeping had been invented yet

Least favorite beer style: See favorite beer style

Favorite brewery: Here we go with the elitist attitudes again. I won't pick

(Continued on next page)

(Continued from previous page)

a favorite, but I pledge an undying allegiance to two California micro pioneers.

Real life job: Manager of product management for Storage Networking and Modular Smart Array product lines in the StorageWorks Division of Hewlett-Packard

I can be bribed with: With a new job that doesn't have such a ridiculous title...and an Imperial IPA or Barley Wine

Most memorable Foam Ranger moment: Getting Fred Eckhart, Pierre Celis and Fritz Maytag together and sitting down at a table to talk at Dixie Cup

Dumbest thing you've seen at a meeting: Men in skirts

Favorite thing about being a Foam Ranger: Often, but not always, there's beer involved

Proudest Foam Ranger moment: Did I mention Fritz Maytag at the Dixie Cup?

How big is your rig? Rig? Is this a truck reference? I drive a four door.



Name: Andrew Sheridan
Foam Ranger Name: Fundrew
Year you became a Foam Ranger: 2001 (I think)
Positions Held (If Any): Should we talk about those here? No

formal ones, although I have helped procure/coordinate raffle and been a potluck co-coordinator

Most notable Foam Ranger Achievement: I think, winning a gold medal my first time entering the Dixie Cup (ironically enough in a German Lager category)

Hottest Foam Ranger: Me of course!

Favorite beer style: Big and Hoppy
Last beer brewed and style: It's been a while, Stout

Least favorite beer style: Low Hopped Light Lager

Favorite brewery: Lagunitas
Real life job: Sales

I can be bribed with: Cash to buy good beer

Most memorable Foam Ranger moment: There are several that come to mind, like the first in more recent time, the Foam Rangers won the Bluebonnet cup from the north Texas boys, that was electrifying. All things being equal though, I think my most memorable moment was when I was in the hospitality suite at Dixie cup 23 and Scott DeWalt showed up for a quick rest, who was followed shortly thereafter, by a surprise visit from our former annual guest of honor and tasting host Fred Eckhardt. He was coming through to grab his home brewed bottle of sake. The three of us sat sipping on his fantastic elixir having wonderful conversation about some of Fred's time in Okinawa during WWII, where he first was exposed to making it. (great sake eh Scott?)

Dumbest thing you've seen at a meeting: Too many to name
Favorite thing about being a Foam Ranger: The lifelong friends I have made

Proudest Foam Ranger moment: I think my proudest Foam Ranger moment was during the 2003 AHA nationals in Chicago with Jimmy Paige. Randy Mosher and his wife Susan came up to us during what they called "club night", where all the homebrew clubs in the area got together dressing up booths, in a large ballroom, with their own themes, food (and of course homebrew) telling Jimmy and me that all of the inspiration for that nights event, came from The Dixie Cup, and our Potluck Dinner. For those of you who weren't at Dixie Cup 19 (which Randy was a speaker) we fried 11 turkeys on the roof during the dinner, as well as tons of other awesome dishes, a couple hundred pieces of sushi also come to mind.

How big is your rig? Plenty big enough!



Name: Wesley Long
Foam Ranger Name: Sadly, don't think I have one
Year you became a Foam Ranger: Late 2002 / early 2003
Positions Held (If Any): Guy

who randomly disappears for months at a time but then will suddenly reappear

Most notable Foam Ranger Achievement: I once stole the Chain of Command from Steve Moore (at Colby Sheridan's summer pool party meeting - I think a lot of Imperial Pilsner was involved).

Hottest Foam Ranger: Simple thermodynamics! The one standing closest to the mash tun.

Favorite beer style: Tie: Imperial Stout / IPA and Imperial IPAs.

Last beer brewed and style: Kolsch
Least favorite beer style: Lite American Lager

Favorite brewery: Tough - Real Ale wins for giving us an unscheduled tour of the old brewery when we stopped by on our honeymoon, and for brewing many a damn fine beer. Runner ups include St. Arnolds, Victory, and Harpoon.

Real life job: Pathology resident (MD) / infectious disease researcher (PhD)

I can be bribed with: Cash, good beer

Most memorable Foam Ranger moment: Judging with Fred at the 2004 Dixie Cup

Dumbest thing you've seen at a meeting: Spilled beer!

Favorite thing about being a Foam Ranger: I can drop in after long periods of absence and see some familiar faces and meet plenty of new ones, all while enjoying some great beer.

Proudest Foam Ranger moment: Getting BJCP certified under the expert mentorship of Mike Heniff (and a few others)

How big is your rig? Big enough, but in typical homebrewer fashion, I always dream it could be bigger



(Continued from page 1)

emails that have been passed around recently).

Next, the pool party returns next month, and our hosts will be Lori and Joe Perjak. More details will follow, but remember to bring out your homebrew for this one, folks! We will have a very, very limited amount of commercial brew out there, so see what good stuff you have to drink by a pool. Try to bring kegs, too, as we all know how well glass and pools mix. We will have an area (somewhere) for glass, but we'll also have the tap table all revved up and ready to go. I will leave it to our esteemed Secondary to coordinate the rest.

Just to a heads-up, due to a national holiday, July's First Sunday likely will be put off for a week. Again, more details will follow.

Finally, Dixie Cup is approaching, and we can use your help. Nearly all the primary positions are filled, but that does not mean the job is done. Just ask Scott Weitzenhoffer where you can help out. Remember, many hands make for little work and a great party. Y'all have fun at the meeting without me, now! I'll see what I can do about a travel log!



(Continued from Page 1)

DeFalco's owner. "He starts in on that whole 'We drink more barleywine before nine a.m.' riff and before I know it, everyone's got a bottle of Bigfoot and things are getting rowdy."

Accounts of the brew-in start to diverge at that point, depending on the amount of Bigfoot the individual consumed. Scott DeWalt, the designated brewer for the brew-in recalls, "I got my grain and mashed in. While we were waiting on the sparge, I think I had one or two more Bigfoots... maybe three, since I kind of lost track of time." I remember starting to run off and then the rest is kind of hazy." Birdwell picks up the tale. "They were half in the bag and I was really starting to worry about their safety, not to mention the shop's." More Foam Rangers didn't help matters. The usual crowd started to show up and even more Bigfoot was consumed.

It was about this time that DeWalt's addition of a "boil over preventer" failed, resulting in a drunken panic around the brew kettle as people started trying to "help."

What happened next is unclear. All that is certain is that a simple boilover became a catastrophe as the drunken brewer and fellow Rangers attempted to halt the boilover.

Frantic attempts to reach the gas cutoff valve were thwarted by the surges of boiling liquid, now spreading a sticky patch of wort onto the sidewalk. Someone, nobody knows who,

then tripped over the water hose (at this time connected to a wort chiller) and jarred the big rig, tipping the kettle from its flame and into the parking lot. What had been a simple boilover was now becoming a major disaster.

Attempts to contain the spill were initiated, with the water hose at first being used as a boom to contain the spreading wort. The flames from the burner were ignored, since they now were "harmlessly" singing the overhang of the DeFalco's storefront.

The pandemonium proved disruptive to both DeFalco's and other businesses in the strip center as unsuspecting customers found their shoes coated in the sticky wort and spread it over an increasingly larger area.

Finally a clear headed member of DeFalco's staff was able to wrest the hose away from the Rangers, now trying to use it in a fruitless attempt to funnel the wort back into the kettle.

Using a chemical dispersant known as water, they began to lessen the impact of the sticky mess, but the effort was decried as being too little too late.

Birdwell has called for the Grand Wazoo, currently out of the state on an ill-timed vacation, to return and take charge of the disaster. The Waz, in a statement released from his luxury cabin stated that "He'd really like to get his life back and that the 'little people' would see to any clean-up needed."

Most Foam Rangers were accounted for but as the Bigfoot dwindled and the extent of the disaster became evident, many elected to quietly slip away. In the end, only a few inebriated souls remained to clean up what was left of a promising brew-in.

"You know, these so called boil-over preventers only work when you take good care of the equipment" bemoans Birdwell. "You'd think that the Foamies would take better care of their rigs." DeWalt was quick to refute that assertion. "You know, my boil-over preventer was manufactured by Blichmann. I blame them for failure to adequately test it in a barleywine rich environment."

On this point Birdwell was quick to agree. "Homebrewing is advancing into ever more challenging brews and if the equipment can't be safely used in these extreme beer situations,

(Continued on next page)

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Constructing Your Own Carboy Cleaner

By Karel Chaloupka

Who enjoys cleaning carboys and corny kegs? I definitely don't! So, I decided to look for a better solution that didn't require brushes. I was surfing the web one day last year and found several designs. The one that I found and liked the most was done by Sam Scott of the Aliens Homebrew club. Brew mag even featured one in the 2010 May-

June issue. My version is based on a refurbished sump pump, a food grade plastic bucket, PVC fittings, a plastic carboy dryer, and a copper riser tube. The design is very simple. It basically pumps the cleaner from the bucket up into the carboy

funnels the return water back into the bucket. A keg can be also be cleaned by removing the carboy dryer stand and placing the keg over the riser and directly onto the bucket lid. I use PBW for my cleaning solution. What's nice about this design is that it's self heating!

Since it's a closed

loop system the pump self heats the PBW after about 15 minutes. After about 30 minutes a dirty corny keg is completely spotless inside.

I purchased a refurbished Wayne 1/3 HP sump pump from amazon.com for

\$44.95. The PVC and copper fittings came from Lowes. The bucket that I used was a used 5 gallon pickle bucket. It turns out that a 7 gallon bucket works best. It gives you more head room for the

cleaning solution. So, what I did since I was being cheap I took two pickle buckets and I cut the bottom off of the second one and slid it into the first one which gave me a few more inches of room. The benefit to this design was that I could snap the lid onto the top bucket and not have to remove it when filling the bottom bucket. It's a real pain to remove these lids once locked down. I cut a 6-1/2" hole through the center of the lid to allow plenty of room for the return water and for allowing the keg cleaning hoses to fit through when cleaning a corny key.

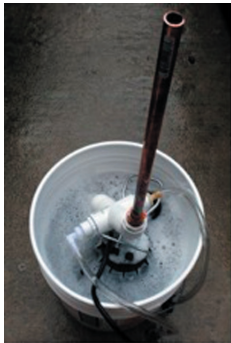
I also cut another small hole in the lid for pulling through the power cord.

The cleaning hoses are specifically for cleaning corny kegs. They divert some of the solution into the keg valves

when connected. This allows the gas and product sides of the key to be

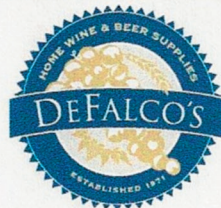
thoroughly cleaned. I used a carboy dryer stand for carboy cleaning. The carboy dryer stand fit perfectly on the bucket lid and it channeled the return solution back into the bucket without any splashing.

Not too expensive, effective and easy to construct – so go out and build one today!



(Continued from previous page)

maybe we need to look at regulating rig size." Opponents were quick to counter that argument. "The only way we can craft ever bigger brews is with the biggest mash tuns and kettles to concentrate our wort. So we got things a little sticky today, it's not like it can't be cleaned up. DeFalco's parking lot will recover and once again be a haven for homebrewers." For his part, DeWalt will be back. "My rig is a little beat up, I got no beer to ferment and my head hurts, but what a day!"



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Meet Your Fellow (Longtime) Foam Rangers!



Name: Peter Lott
Foam Ranger Name: None
Year you became a Foam Ranger: 1984
Positions Held (If Any): NONE
Most notable Foam Ranger

Achievement: Surviving any Dixie Cup
Hottest Foam Ranger: Beerbo
Favorite beer style: Stout
Last beer brewed and style: Porter
Least favorite beer style: LITE anything
Favorite brewery: Craft Breweries anywhere
Real life job: Industrial Noise Control
I can be bribed with: BEER
Most memorable Foam Ranger moment: I Can't Remember
Dumbest thing you've seen at a meeting: Scott Birdwell!

Favorite thing about being a Foam Ranger: Foam Rangers are fun to watch.
Proudest Foam Ranger moment: Not getting elected to anything.
How big is your rig? My what? This sounds like a personal question.



Name: Karel Chaloupka
Foam Ranger Name: it used to be beer schmoozer until I retired! or Kar-El
Year you became a Foam Ranger: 1993-ish
Positions Held (If Any):

Secondary
Most notable Foam Ranger Achievement: Dixie Cup Beer Schmoozer
Hottest Foam Ranger: is there such a thing?

Favorite beer style: Czech Pilsner
Last beer brewed and style: May 2010, California Common
Least favorite beer style: Fruit beers even though they really aren't a style
Favorite brewery: Anchor, Budweiser Budvar, Orval
Real life job: Embedded Firmware Engineer
I can be bribed with: almost anything, but beer helps..
Most memorable Foam Ranger moment: Getting the pie in the face by Donna Case at Jennings
Dumbest thing you've seen at a meeting: Hell, I don't know! Bev wearing a skirt?
Favorite thing about being a Foam Ranger: good friends, good beer
Proudest Foam Ranger moment: beating Crescent City at Jennings!
How big is your rig? 2 tier RIMS (aka The Chaloupka 1000) I'm currently working on version 2...

(Continued on page 8)



I WANT TO BE SOMEBODY!



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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, Texas 77025-3401