



# THE FOAM RANGERS Newsletter Urquell

P Is For Pilsner But NOT For The Pool!

July 2010 - Volume 30 Pints - Issue 7

## Foam Rangers To Go Web 2.0

By Bev Blackwood



The Rangers have always used the latest technology.

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Grand Wazoo Doak Procter announced that the Foam Rangers will undertake an upgrade of their Information Technology organization to better address the needs of its members. "I don't know for sure what all that means" the Wazoo stated, "but you can bet every Ranger will know when the Wazoo takes a whizz." It's anticipated that a new officer position will be created, tentatively called the InformationTap, whose role is to ensure that all officers and members are aware what each member is drinking at any given time and where. "There's a host of new media out there" states Procter, "and we all can't count on a monthly newsletter to keep us up to date."

The Newsletter Urquell, long a bastion of excellence in volunteer produced media, recently came under attack from Foam (Continued on Page 10)

## Out (of) The Wazoo

By Doak Procter  
Grand Wazoo



Well, I'm empty. I got nothing – no idea at all what in the world to put into this month's Newsletter. I have to come up with something, or Bev will just fill this spaces with curses on my family, attribute to me a number of made-up, profane threats of violence against Augie Busch, and publish a false

confession that I like to drink berry-lime-acai berry wine coolers while watching "So You Think You Can Dance?" I cannot have that, so I better come up with something, and quickly.

I tried to write something hard-boiled, like

Raymond Chandler. That guy could drink. "It was a dark and beery night when the Bombshell Blonde rolled in. She had hair like spun Pilsner, legs like a Barleywine, and her perfume filled my schnoz with the thick aroma of Cascade hops. Her figure was like two carboys, placed neck-to-neck, out of place in my office that was as murky as a fermenting Texas Brown. This dame could make a Trappist monk drop his yeast and drink a case of Miller Lite." The problem is that the closest thing to "hard-boiled" stuff I've ever read is my brewing library. No dice, baby.

How about something in the style of the great American writer and drinker, Ernest Hemingway? "I was in the hospital. My hangover was bad. There was a nurse. I liked her. She liked me. She brought me the care package the Foam Rangers sent. I opened it. It was Bigfoot. We drank it. We talked. She left. She returned with Old Rasputin. I smiled. 'Good choice,' I said. (Continued on Page 10)

### July Meeting:

Friday,  
July 15th  
7:00 p.m.  
at The Perjak's

## The Brewsletter Urquell

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First and foremost, a word of thanks to all the Officers for getting their articles in on time this month. Any delays in getting the Brewsletter out this month are purely my own fault. There's a grain or three of truth to this month's "funny" article. We do need to move forward on a few items, a beer blog or a club Twitter feed could be fun. Like all things though, it requires commitment and follow through to make it a success. However, don't expect the Brewsletter to go away... Not on *my* watch!

# It's Not The Meeting, It's The NHC!



By Kyle Jones,  
Scrivener

Wednesday, June 16

2:30 pm I arrive at MSP late owing to an unexplained delay leaving Houston, and then just as we were about to pull up to the gate, the pilot does a 180 and heads back

to some remote part of the tarmac and relays to use the information that "someone hasn't cleared their gate yet". That someone is the only other Continental plane in MSP at this time. Asshole.

3:00 pm Arrive at the Sheraton Bloomington. Cabbie claims he "forgot to start the meter" so I give him \$30 and hope I didn't get ripped off. I now have just over an hour to collect all my food and catch the bus for the BCJP reception at Summit Brewing. Susan Ruud hooks me up with Steve from Duluth who is kind enough to drive me around.

3:20 pm We arrive at Lund's to pick up most of the food. Manager looks at me quizzically when I ask him where the online order pickup is. Tells me about 5 miles down the road. Shit.

3:30 pm We hit France 44 to pick up 15 lbs of blue cheese.

3:50 pm Arrive at correct Lund's and pick up food, which has been distributed amongst what seems like hundreds of plastic bags.

4:20 pm Back to hotel. Cellarmaster is nowhere in sight. Must figure out where to store food. Grab cardboard boxes from trash compactor and run around like a madman in the back of the hotel. Finally run in to Kris England who scowls and shows me one of the hotel's cold boxes. I would get to know the back ways around the kitchen very well in the next few days.

4:35 pm Scrambling to move all the boxes to the cold box. Sweating. Cursing.

4:45 pm Make it to BCJP reception bus pick up and buses have not arrived yet. At this point I'm pretty pissed off.

4:55 pm Buses show up. School buses. The seats are close together than coach class on United Airlines. Oh yeah, I'm not in 5th grade anymore. At least there's a body fluid clean up kit on board. We'll probably need that on the way back.



5:40 pm Arrive at Summit after battling rush hour traffic. Wait in long line to get to the bar, where I can finally get a beer. I started with Oatmeal Stout. Before the evening was over I would try everything, including the cask Oatmeal Stout.



6:00 pm Enjoying the reception. Sitting with Ted Hausauter, Denny Conn, and some other folks from Oregon. Food is good, prepared by local caterer, with local ingredients, and with Summit beer and some homebrewed mead. Dessert is bread pudding with cream whipped with pomegranate mead.

7:00 pm Presentation starts. The topic is meads and blending. Several different meads and pyments are on a jockey box, including a pyment fortified with port wine. Several stations are set up around the room with different extracts, including French Oak, grains of paradise, 4 types of acid, hibiscus, etc. etc. The point is to use the  
(Continued on page 8)

# Pilsners Perfect For Poolside



**By Sean Lamb,  
Secondary Fermenter**

Beers of the month for this July are Pilsner and Kolsch. Now, I know that the thought of pale beers of moderate strength may be boring to many of you, but I also know that some of the better beers that I have tried in last few

years have been craft brewed Pilsners. For you stronger beer lovers there are Imperial Pilsners too.

Here are some of the beers that will be available for your enjoyment ---

Shiner 101, The Spoetzel Brewery -Alcohol 5.5% ABV, 25 IBU, 8 SRM. This is the best beer that I have ever had from the Spoetzel brewery. I recommend it.

Summer Pils, Saint Arnold Brewing Co. -

Malt: the best German pils malt in the world , Hops: Czech Saaz and Hallertauer, Original Gravity: 1.050 (12.7° Plato) Bitterness: 41 IBU Alcohol By Volume: 4.9%

Prima Pils, Victory Brewing Co. - "Heaps of hops give this pale lager a bracing, herbal bite over layers of soft and smooth malt flavor.

This refreshing combination of tastes makes Prima a classy quencher in the tradition of the great pilsners of Europe" Malts: 2 row German pilsner malt, Hops: German and Czech whole flowers, Alcohol by volume: 5.3%,

Momma's Little Yella Pils, Oskar Blues Brewing - "an uncompromising, small-batch version of the beer that made Pilsen, Czech Republic famous. Unlike mass market "pilsners" diluted with corn & rice, Mama's is built with 100% pale malt, German specialty malts, and Bavarian hops. While it's rich with Czeched-out flavor, its gentle hopping (35 IBUs) and low ABV (just 5.3%) make it a luxurious but low-dose (by Oskar Blues standards) refresher"

Summerfest, Sierra Nevada Brewing Co. -"a refreshing, pilsner-style lager. Its incredible smoothness comes from an extra-long lagering period. Lighter in body than our ales but just as complex in character, Summerfest® quenches your thirst with big aroma and a tangy hop bite." Pale\_Ale\_Body - alcohol content 5.0% by volume yeast Bottom-fermenting Lager Yeast beginning gravity 12.2 Plato - ending gravity 2.8 Plato - bittering hops Perle & Saaz finishing hops Saaz bitterness units 28 malts Two-row Pale & Munich

Czechvar - Yeast Our own cultivated yeast culture (*Saccharomyces cerevisiae* subsp. *uvarum*), matured under the careful supervision of our brewers, yields the key component of our beer's delicious taste. Hops - Female cones of top quality Saaz hops. Barley - a unique variety of Moravian barley (*Hordeum vulgare*). Flavour The result of our careful selection of ingredients, our traditional brewing process and the care we take during production is Czechvar's irreplaceable and inimitable flavour.

Konig Pilsener Brauart: untergärig Biergattung: Vollbier Stammwürzegehalt: 11,5 Alkoholgehalt: 4,9% vol.

Morimoto Imperial Pilsner, Rogue Brewing Co. - "Golden in color with a dry hop floral aroma and intense hop bitterness supported by a big malty backbone which culminates into a hedonistic mouthful."

Malts: 100% French Pilsner. Hops: 100% Sterling. Yeast & Water: Czech Pils Yeast & Free Range Coastal Water. 18° PLATO , 74 IBU/80 AA, 16° Lovibond

Collaboration No. 1 Imperial Pilsner, Boulevard Brewing Co. - "Jean-Marie Rock, brewmaster at Orval, the renowned Trappist brewery located in southern Belgium, teamed up with Boulevard brewmaster Steven Pauwels to create a small production, limited release beer.

The brewers, both native Belgians, will produce an Imperial Pilsner similar to a lager brewed by Rock at the start of his career. It will, according to Pauwels, be a tribute to Pilsner beers; full flavored and refreshing, brewed with 100% Pilsner malt and 100% Saaz hops, using time-honored techniques."

Sunner Kolsch - Gebraut in der langen SÜNNER-Brautradition nach dem Deutschen Reinheitsgebot von 1516. Würzig aromatisch im Geschmack, erfrischend und bekömmlich. Ein Produkt echter kölscher Lebensart.



## 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 17th, 2011

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





## This Month in Foam Ranger History

By Sean Lamb,  
Club Historian  
(Sorta)

### 25 Years Ago

#### In the Newsletter (Called the Newsletter):

The site of the 1985 Dixie Cup is announced to be TV Rovers and the date is set for Saturday, October 12. Bob Capshaw briefly recounts his trip to Indiana. The creation of the North Texas Home Brewer Association is noted. Dues are raised to \$8 per year. The recipe for Andy Bradley's Kingwood Kristmas Pale Ale and Mike Hanssens' What Beer are shared with the readership.

#### At the Meeting:

Held at "The Gingerman's Ale Garden next to DeFlako's" on Thursday, July 18th. Beer of the Month was the Beers of Belgium. Stella Artois, Duvel, Hoegaarden White, Belle-Vue Geuze and Kriek and Chimay Red and Grand Reserve were served. It rained hard enough that the noise from the patio roof drowned out the proceedings. (The roof was noted to have been subsequently torn down later that month).

#### Other Events:

Steve and Tina Daniel announced the birth of Heather.

### 20 Years Ago

#### In the Newsletter:

Grand Wazoo Chris Todd congratulates everyone on having gotten along without him in June. Of course he exhorts everyone to brew, brew, brew for the Dixie Cup. A review of the Eighth Pub Crawl, held on May 12th is included. Three kegs of homebrew were available, including

"Old Grainy Eyes". The itinerary included the G-Man, Munchie's, the Ale House, the Mucky Duck, Local Charm and lastly Blythe Spirits. A cool picture of Neil Sargent and Benny as the dues collectors appears on the Deadbeat page.

#### At the Meeting:

Held at Ken Rich's house. Beer of the Month is American Light.

#### Other Events:

Nothing noted

### 15 Years Ago

#### In the Newsletter:

Grand Wazoo Autumn Woods-Moore encourages everyone to support their local Dixie Cup by volunteering and begs for a new Newsletter editor. Andy Thomas hypes the brewing and contesting of a Brown Ale kit beer. The kits include a "secret ingredient". The beers will be judged at the August meeting. Secondary Leroy Gibbins refuses to write a column.

#### At the Meeting:

Held at the Odd Fellows Lodge in the Heights. Beer of the Month is Wheaties. No other info available due to the fact that Wes Woods went walkabout.

#### Other Events:

Homebrewer's Hopping Hoppy Happy Hour held at Shakespeare Pub on Wednesday July 26th. The 1st pint of beer was free (thanks to Andy Thomas' conniving).

### 10 Years Ago

#### In the Newsletter:

Grand Wazoo David Cato encourages all members to do what? Brew for the Dixie Cup! He also notes how many different groups and homebrew clubs showed up at the Jennings, LA thing..And he whines about having to edit the newsletter because Joe and Debra Lindsey are in Bali. Boo hoo. Secondary Bev Blackwood goes on about Pilsners and Kolsch, the Beers of the Month. He also adds a page of info about the other clubs, upcoming competitions, and comments about evangelizing about brewing and St. Arnold beer.

#### At the Meeting:

Held at DeFalco's on Robinhood in the near-Village. A club keg competition was held with Jimmy Paige and "his swamper" Wayne Smith winning with a "classic" German Porter made with "Home Roasted" Pilsner malt. This keg went on to the Lunar Rendezbrew. Next came a parade of guests. Mashtronauts Rich Sommer and Jim "Sodium/Little Unit" Johnson came by to promote the Rendezbrew. Louis Bonham came to discuss his recent election to the AHA Board of Advisors. Stuart Strack promoted the Deja Brew golf tournament. Beer of the Month was Pilsners and Kolsch. Kolsches included Tire Biter from Flying Dog/Broadway, Widmer Summerbrau, and Shiner Summer Stock. Pilsners included Budweiser, St. Arnold Summer Pils, Sierra Nevada Summerfest, Sudwerks', Victory Prima Pils, Lagunitas and Gordon Biersch beverages.

#### Other events:

Nothing noted.

### 5 Years Ago

#### In the Newsletter:

Grand Wazoo Ed Moore pimps the Maxhtronaut's Lunar Rendezbrew, the Foam Rangers Austin Pub Crawl, and .... the Dixie Cup!!! There are some nice pics of Ed Moore and Mike Heniff at the AHA national competition gathering some hardware. Secondary Rob Kolacny continues his Star Wars inspired series of beer of the month columns, covering Pilsner and Kolsch beers. Mike Henniff provided a great article on Classic American Pils. Check the issue out on the club web site!

#### At the Meeting:

Pool Party! Held at Colby and Gloria Sheridan's place. Beer of the month was Pilsner and Kolsch. The only actual BOM beer recorded as being offered is Czechvar, but many club members homebrew was shared at what was then thought to be a not only a club meeting but a send-off party for the Sheridans. Leroy Gibbins won first place in the Furriest Foam Ranger contest, host Colby was runner up.

#### Other events:

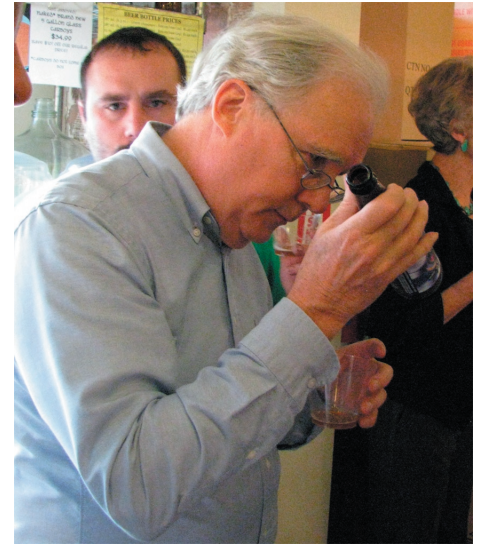
Some Rangers went to Rendezbrew.



In this case, I'd say we're ALL winners...



Rebecca attempts to spice up the raffle...



Sometimes, it's all about the fine print.



I got something for you... Right down here!



Wait... You're not Doak!

# Foam Ranger Foto Pages!

Oh yeah? Check out these guns!



Distracted by the flash, Bev misses Jimmy's enthusiastic greeting.



Who do you have to blow to get a beer?



Jackson double checks to see if he needs to kick Bev's ass this month.



**You call those boobs?  
These are boobs, shorty...**



**I've got an app for that...  
Um, no... Wait... I don't.**



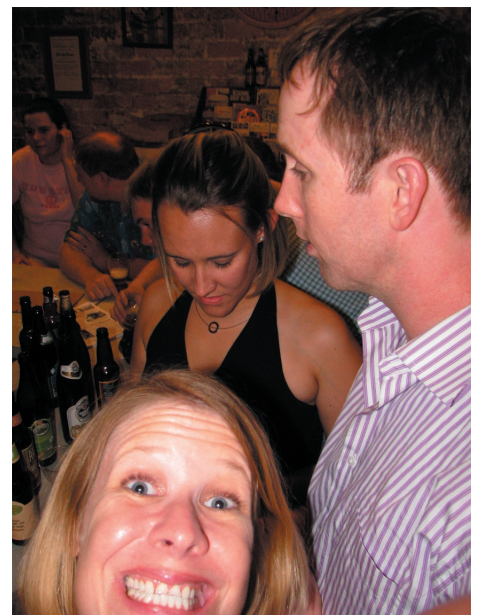
**Spicy!**



**Turns out there really  
IS a "Mrs. Andy!"**



**Sean engages in some  
wishful thinking...**



**Requisite shot of  
Rebecca mugging for  
the camera**

**Foam  
Ranger  
Foto Pages!**

**Cups? We don't need  
no stinking cups!**



**You're trying to get me drunk... and it's working!**



(Continued from page 2)

base mead and blend a few drops of the extractions to see the effect on the final product. Quite interesting, but I really just wanted to drink the French Oak extract.

**7:30 pm** Load four cases of Summit IPA onto a bus for my talk on Friday. The beer would then take a trip around town while the bus drivers went to eat.

**9:30 pm** Back on the buses for the trip back. Substantially louder than the trip out.

**10:00 pm** Sleep

#### Thursday, June 17

**6:00 am** My roommate is loud as fuck and turns on all the lights. Must be worried about being late to steward the second round of the NHC competition, which starts at 9 am. Asshole.

**8:30 am** Get out of bed. Tossed and turn worrying about prepping food for the talk. Local arrangements folks are busy and not much help.

**9:30 am – 11:30 am** Spend the morning running around trying to find out how I can prep some food. Finally talk to Gary Glass, who puts me in touch with Sean Paxton, the homebrew chef.

**Noon** Meet David Espy from Deschutes, who gives me four cases of bombers of Black Butte Porter for my talk. All the beer is in the cooler, as Brian from Sierra Nevada dropped off four cases of Kellerweis on Tuesday.

**1:30 pm** Second round NHC judging. I judged English brown ale with Mike Dixon. You know what I'm talking about if you've ever judged with Mike Dixon. One intense dude. And a member of the worst-named homebrew club ever. Cary, Apex, and Raleigh Brewers of Yore (CARBOY). Table talk is flowing. If it weren't for me, not a single beer at the table would have scored in the 30's. We taste one nice Southern English brown judged by someone else at our table. Our highest ranked Mild would go on to win gold at mini-BOS.

**3:30 pm** Meet Sean Paxton in hotel kitchen. Cook mushrooms for pairing talk, and Sean loans me his cutlery to break down tomatoes and herbs. Sean is fantastic, and we have some great discussions on food and beer pairing. We need to get him down to Dixie Cup next year.



**5:30 pm** Finish breaking down food. Have dinner at TGIF with some folks from Mountain Ale and Lager Tasters (MALT) in Asheville, NC. Their president, David Keller, won MCAB this year with his solera Old Ale.

**8:00 pm** Pro brewers night. First thing in the door is Raging Bitch by Flying Dog. I could just stand here all night. You know it's going to be a good night when the only two beers on the Flying Dog jockey box are Raging Bitch and Gonzo. Highlights of the evening included Victory's Helios Saison, Cynic Saison from Surly, a braggot from Surly, a black peppercorn APA from Furthermore, cask conditioned imperial stout from Town Hall, and a couple of nice smoked porters. Can't recall the breweries. Also some nice meads and ciders around as well.

**12 am** Sleep

#### Friday, June 18

**6:00 am** Up to break down blue cheese for the talk. Head downstairs with remainder of food in tow, along with a knife borrowed from Sean. Many strange looks from kitchen staff as I walk through and grab a cutting board. I would become accustomed to these looks during the course of the conference.

**8:00 am** Begin setting up food and beer for the talk. Kudos to Eric, Rick Preston, and the rest of the cellar crew who did a phenomenal job of serving all the beer, mead, and cider at the talks throughout the week.

**9:00 am** Talk begins. Line is out the door. By the end of the talk, it would be standing room only. I estimate 350 people attended and were fed. Many good questions at the end.

**10:00 am** Talk ends. Randy Mosher and I have a long discussion about food and beer. He has a great idea for a paring with brown ale and a runny cheese with some toast to

evoke memories of a grilled cheese sandwich. Cole Davisson, 2011 site coordinator for NHC in San Diego, hands me his card and asks me to do it again next year

**10:30 am** Watch the USA National Team get jobbed by the Malian official.

**11:15 am** After cleaning up, I make it to the varietal mead tasting hosted by Susan Ruud and Gordon Strong. An excellent seminar. Seven varietals of honey, along with meads made from them, available to taste. Varietals include orange blossom, white sage, tupelo, wildflower, basswood, clover, and safflower. Very educational for a beginning meadmaker.

**Noon** Chat with Kai Troester at John Blichmann's brewing demonstration in the parking lot prior to heading out for lunch with some Final Gravity club members from Atlanta. One of their members, Bob Sandage, has recently bought a historical mansion in Atlanta and is turning it into a brewpub. Should be a very nice place to have a beer.

**1:30 pm** Keynote address by Mark Stutrud, founder and owner of Summit Brewing.

**2:45 pm** Beer, Mead, and the Human Sense of Taste by Ken Schramm. Ken is the author of "The Compleat Meadmaker" and one of the best meadmakers in the world. He brought along some of his Heart of Darkness and Tina Louise for tasting during the talk. Excellent presentation and I participate as a subject for a tasting demonstration.

**4 pm** Meadmaker of the Year panel. More delicious mead to taste and excellent advice on making mead.

**6 pm** Out to dinner at a local pizza place with some folks from MALT. Several pitchers of Surly Furious are consumed. Life is good.

**8 pm** Club night. Rumor is that this event is based off Randy Mosher's experiences at Dixie Cup. See the picture pages for a glimpse of this event. Some great club booths, along with great food and beer. I also found Ken Schramm in a corner with a few bottles of cherry melomel made with a cherry hybrid found only in his orchards. Damn that shit was good. And more Heart of Darkness, which retails for \$100 for a 375 mL bottle, (Continued on next page)



(Continued from previous page)

and Tina Louise, his movie star mead made with ginger.

**9 pm** Find the Austin Zealots. They put us to shame by driving over 1,000 miles to have a booth at club night.

Talk to Chris Rauschuber about bringing NHC back to Texas in 2013.

**10 pm** Try Kris England's margarita mead. Interesting.

**10:30 pm** Some guy is serving porter through a commercial beer filter, but instead of infusing hops is infusing toasted coconut, cacao nibs, and vanilla bean. Interesting. The cacao is intense.

**1 am** Sleep

**Saturday, June 19**

**8:30am** Rise and shine for another day of excellent seminars.

**9:00 am** First up was a seminar on "Lesser Known and Misunderstood English Beer Styles" by Antony Hayes.

An interesting, albeit somewhat confusing seminar. Antony discussed styles like the Golden Ale, which is supposedly like an IPA but different in a way I don't quite remember. Also covered was the way in which old ales have been boxed in to their current style, while in the past the encompassed a wide array of original gravities, and most included at least a tinge of Brettanomyces-derived flavor, as well as historical Burton ales.

**10:15 am** Gary Awdey gives one of the best presentations of the conference on "Exploring Cider". Gary has been making ciders for many years, each year driving to upstate New York and buying 1,500 lbs. of apples to press and make into cider. Gary discussed the traditional cider-making method of "keiving", where enzymes are added to cleave pectin chains, calcium is added to cross-link them, and then yeast added. The CO<sub>2</sub> produced by the yeast causes the cross-linked mass to rise and become compacted. After a compact keeve forms, the relatively clear cider can be racked from under it into a new vessel to continue fermentation.

Seven ciders, two of which were homebrewed by Gary, were passed around, along with a perry. Most of the ciders were ones I have never had the pleasure of tasting, including several from England. Most possessed character beyond that found in brands

such as Woodchuck and Ace.

**11:30 am** Another meal at TGIF. The only bad part about the conference was the relative lack of interesting eating establishments in the vicinity. Although there was an establishment called "Alaskan Fur" down the street.

**1:30 pm** Steve Hamburg, who is the cellar master for the Real Ale Festival for the Chicago Beer Society, gave a presentation on cellarmanship and skills for serving cask ale. He discussed common fallacies about real ale, including that it should be relatively flat and cloudy. Instead, real ale is simply cask conditioned beer with live yeast inside. Whatever the style being served on cask, it should have carbonation level that faithfully approximates the base style, and should have clarity appropriate for the style. This is one of the skills a cellarman must develop, being able to look at the date on which yeast and finings were added to the cask, which is stamped on the cask, and determining when the beer should be spiled and checked for readiness. As part of the talk, Steve served a homebrewed cask bitter, which was quite nice. Entertainment was provided when Steve illustrated how to change a defective spile after the cask had been tapped. Upon removing the spile, a 6 foot tall bitter geyser erupted onto the podium.

**2:45 pm** Steve Piatz presented on Belgian Sour ales. A basic presentation covering the history of the styles, differences between the styles, and practical tips for brewing them. Several homebrewed examples were served, but none were remarkable. But I wouldn't have served a Flanders Red I had spent two years perfecting to us, either. One interesting thought I had during the talk was the possibility of using an oak spiral as a sort of "portable" inoculator to continue a nice microbial population without overextracting oak from a small barrel into a sour beer.

**4:00 pm** To finish the conference, Ted Hausauter gives a presentation on "The Sugars of Tripel", a topic about which he had previously written an article for Zymurgy magazine. We tasted the results of a repeat of the Zymurgy experiment, albeit this time with a different yeast strain. A panel

of Master judges evaluated the beers throughout the talk, and then gave their perceptions at the end. The panel consisted of Gordon Strong, Phil Farrell, and Mark Emily. Ted had brewed five identical batches of tripel, adding additional sugar partway through fermentation. The sugars included table sugar (sucrose), corn sugar (dextrose), demerara sugar, light brown sugar, and Belgian candi sugar. Sucrose was generally agreed to be the preferred addition based on flavor, aroma, and color of the finished product. Interestingly, the dextrose beer was considerably darker than all the rest. Several interesting points were made during the talk which really made one critically consider what actually happens when sugar is added. For instance, if added to the boil, sucrose is likely to be completely inverted into fructose and glucose given the heat and low pH of the wort. Also, yeast strains will treat different sugars differently, with some yeasts able to ferment some types of sugar more or less completely than others. I'll be adding the dark Belgian candi syrup to my dubbel during fermentation this time.

**5:15 pm** BJCP meeting. The best news out of the meeting was that the BJCP is back to running a nice surplus, and that Siebel Flavor Analysis kits will be subsidized for existing BJCP members for approved activities, at a cost of only \$50. Also of humorous note is that a wedding is happening in a room not 100 ft from the entrance to the hospitality suite and seminar rooms. They must have received a huge discount. Buzzed conference attendees are steadily streaming past the door.

**6:15 pm** After a quick trip to the room, back with my commemorative beers to line up for dinner, doors open at 7:30. Once again gathered with some folks from MALT, and we're right next to the Texas folks, including Stumpy. In short order I enjoy Saison du Fletty, a good Saison from Steve Fletty, and a very nice elderberry melomel by Susan Ruud. Also enjoyed and passed around were an IPA and a bitter.

**7:30 pm** What started as 10 people between us and the door has now  
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Rangers who asserted that its day has passed. Longtime Ranger Steve "Putz" Moore was particularly critical. "We were doing that funny article riff a decade ago," He notes. "Paper is a dead medium." "Paper may be dead," retorts Brewsletter editor Bev Blackwood, "but that doesn't seem to stop anyone from wanting to read through the Brewsletter at meetings." Other Foam Rangers echoed the sentiment, albeit with a different emphasis. "Read it?" gasps popular Foam Ranger pin-up girl Rebecca Weitzenhoffer, "I don't think so. I only pick it up to see how many pictures I was in." Indeed, the Brewsletter went through a "graphic novel" phase where photos became its chief content. Current Editor Blackwood returned it to the older format when he took over. "I had the template already." He shrugged. When challenged on the notion of providing paper copies to the membership, he retorts. "You don't see anyone checking out their pictures on some website during a meeting and you sure as hell can't hand a potential new member a URL or a Tweet." Even the venerable Foam Ranger website has been criticized for being too "Web 1.0." "Where's the video? The Podcasts? The live meeting feed and forums?" complains Scrivener Kyle Jones. "I wouldn't have to write minutes if we had that stuff." Secondary Sean Lamb echoes his

feelings. "You want the style of the month?" he scowls, "Read my lips... www.bjcp.org." Indeed, even the Was Was bemoaned the state of the website. "It's called an event calendar and you put events on it." He sighs, recalling his battles to get members to use the feature during his tenure under the Fez. "This club has to be dragged into the future kicking and screaming. Hell, the boxes we use for Dixie Cup sorting are older than some of our members!" Members willing to help out in this new endeavor are encouraged to set up a blogging schedule, FourSquare and Twitter feeds as well as participate in the Foam Rangers Facebook group and E-mail lists. One minor concern was noted by the current "data guy" David Cato. "Who has time for all of this?" He remarks. "I don't know about the rest of you, but I have a job." Moore was more upbeat in his assessment. "Everyone can send in what they're drinking and where, maybe do a few reviews of new beers while they are at it." He smiles. "There's an app for that." Procter summed up the initiative over a beer at a recent officers meeting. "Like any good leader, I am more than willing to throw money and technology at a problem that may or may not exist." Blackwood's reaction was "New laptop... Sweeeet!"



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We drank it. She left. I passed out again." Yeah . . . not so much. Hunter S. Thompson's seventy-third birthday is coming up on Sunday. I could try something Gonzo. I have the old school Ray-Ban aviators and a cigarette holder, but I would need to put down a twelve-pack of Hopsickle, half a gram of mescaline, and somehow wind up with a syringe hanging out of my stomach and a wild pseudo-Samoan puking in my closet. I don't have the time to transcribe what I would catch on the microphone taped to my chest, but it would make for a good story about missing my deadline in the true form of the Good Doctor. Charie is an English major. Maybe she can help me with some Shakespeare. "Forsooth! Thou hast brought only the small beer! Away with thee, and return not until fully laden with strong ale and good cheese!" I suck. Edgar Allen Poe? Oscar Wilde? Faulkner? Fitzgerald? Kerouac? T-Bob??? Surely, I can find some inspiration, somewhere. O Muse, how can you abandon me in my greatest hour of need?! The yeast is active in my home, blessing the air with every bubble. My fridge, mug, and belly are filled with beer I would be proud to serve my most welcome guest. What must I do???

Aw, screw this. Let Bev fill this space with a treatise on the massive son-of-a-bitch I am. If anyone needs anything, don't bother asking me. I'll be in the pool with a beer. Bring a refill.

### A Flash From the Past...



**July 2005: After being tossed into the pool, Hazel cheekily shows true Foam Ranger spirit while her dress is drying.**

**WE'VE MOVED**

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not, by any means, to scale

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grown to about 70, and the line wraps as far as I can see around the hotel. We scramble to locate seating together, and three bombers of Morimoto Soba Pils await us on the table.

Highlights of the banquet included: First course: Local salad with Rogue Summer Ale vinaigrette served with Soba Pils

Second course: Johnjohn Juniper Pale Ale brined chicken breasts with lingonberry Captain Sig's Northwestern Ale sauce, Hazelnut Brown Ale wild rice pilaf and sautéed baby vegetables, served with Dry Hopped St Rogue Red.

Third course: Chocolate berry martini including a flourless chocolate torte with blackberries, raspberries and strawberries macerated in Rogue Chocolate Stout, topped with a Chocolate Stout sabayon. Served with Rogue Double Mocha Porter.

Of course, while we ate the aforementioned tasty food, John Maier enjoyed some pan-fried walleye he had caught a couple of days before. San Diego announced as NHC 2011 site, and suspicions are high that Seattle is 2012 and Philadelphia is 2013.

Randy Mosher wins 2010 AHA Governing Committee award. Ray Daniels loses it during his introduction speech and Crispy Frey has to finish for him. Slide of past winners is posted, and I had no idea that Birdwell won in 2001.

**Midnight Sleep  
Sunday, June 20**

**7:00 am** Wake up realizing conference is over. Good for my liver, but a bummer for the soul. Pack up, head to the airport, catching the last seat on the hotel shuttle.

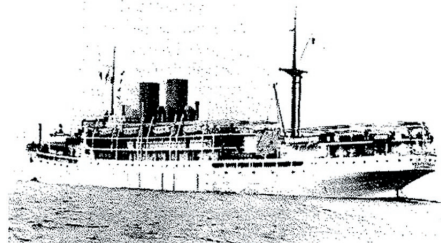
Oh, and one more thing. Alaskan Fur is not a strip club full of unshaven Eskimos. It's a fur shop.



# Beer Ship: The Ultimate "Big Rig"

By Scott Birdwell

Fred Eckhardt recently mentioned being stationed in Japan after the cessation of hostilities in 1945 - 46 when HMS Menestheus steamed into Yokohama harbor. This may not seem notable on the surface, but the Menestheus had one feature that most British Navy vessels lacked: notably, a brewery! She was built in 1929 for the Ocean Steam Ship Company. In 1939, after the outbreak of World War II, the Admiralty pegged her for conversion into a minelayer. In 1942, damaged by bombs off of Iceland she was towed in for repairs by her sister ship Agamemnon. It was at this point that the Admiralty decided to convert the Menestheus into an "amenity ship."



She, the Agamemnon and two other vessels were slated to be converted into floating breweries to provide much needed refreshment for His Majesties troops in the Pacific Theater. I believe the conversion took place in British Columbia. The Menestheus was the only one of the four that was actually converted into a brewery ship. A second smoke ("steam?") stack was added for her 55 barrel copper kettle. The kettle was fired with steam generated by the propulsion system. While underway, seawater was distilled and used to produce wort with malt extract and "hops concentrate."

I'm guessing dried brewing yeast was favored as it would keep for many months at room temperature. The ship had six glass-lined fermentation tanks installed, and with a nine day turnaround cycle, was capable of producing 250 barrels a week. Only one beer was produced, a chilled and carbonated mild ale with an O.G. of 1.037.

THE ROYAL NAVY AMENITY SHIP  
"MENESTHEUS"

**~ BEER ~**

**ENGLISH MILD ALE**

Brewed in

**Daby Jones Brewery**

"THE WORLD'S ONLY  
FLOATING BREWERY"

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Operated By  
**NAVY, ARMY & AIR FORCE INSTITUTES**  
SPONSORED BY BOARD OF ADMIRALTY

The beer was consumed in the ship's bars or could be had in 5 gallon stainless steel kegs. In addition to the bars on board, the ship also featured a 350-seat theater. While the beer may not have given Timothy Taylor's Landlord a run for its money, Apparently, the Menestheus made quite an impact wherever she docked (Fred made vague allusions to some incidences in Hong Kong, but no juicy details. Just a comment about it being a "conspicuous success. . .")! She was decommissioned in 1946 and turned back over to her owners.



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# Got E-Mail?

By Dave Cato, List owner

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

- foam-rangers
- foam-rangers-announce

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**

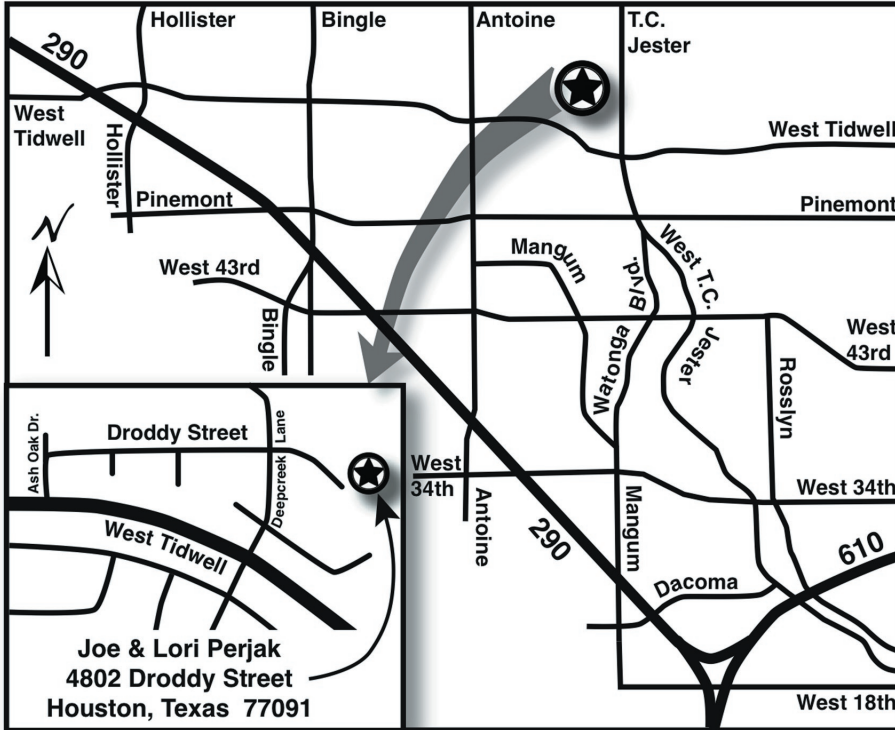
in the body of an e-mail message, in *plain text* (make sure the message is not sent in

HTML or RTF format) to:

[majordomo@crunchyfrog.net](mailto: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](mailto: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.



## Where The Heck Is Everyone?

At the Pool Party, of course! Joe & Lori Perjak have graciously opened their home and risked alienating their neighbors to let us have a fun evening by the pool! Bring Homebrew, a towel and be prepared to get wet! See you there!

### I WANT TO BE SOMEBODY!

### SIGN ME UP TO BECOME A MEMBER OF THE FOAM RANGERS HOMEBREW CLUB!



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Paid between January 1 & March 31	\$35.00 / \$45.00
Paid between April 1 & June 30	\$30.00 / \$40.00
<b>Paid between July 1 &amp; September 30</b>	<b>\$25.00 / \$35.00</b>
Paid between October 1 & November 30	\$35.00 / \$45.00 (Includes the next year!)

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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