



# THE FOAM RANGERS Newsletter Urquell

You're Nominated!

November 2010 - Volume 30 Pints - Issue 11

## Dixie Cup Confusion Reigns As Muddled Members Mis-Award Medals

By Bev Blackwood

Several employees of the Dixie Cup hotel, The Crowne Plaza Northwest, appear to have "won" a substantial number of medals at this year's Dixie Cup. Indeed, the Dixie Cup itself is on display, serving as an oversized pencil cup at the front desk. "It just showed up here a few days after those homebrewers left." Observed the Concierge. "We just figured it was an award for our many years of providing a great meeting space."

"The men, they were muy borracho." claims an unidentified employee, who sports a large number of Dixie Cup medals around his neck. "They tell me I am their amigo and



### Templeton Award "Winner" Models His Many Medals

"I win many awards!" He proudly beams as the medals jingle.

Indeed, some scrawled notes on Kyle  
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## Out (of) The Wazoo

By Doak Procter  
Grand Wazoo



What a year! Sure, we've had some trials and tribulations, but we have had a GREAT year! Well, at least, I've had a great year. Being Grand Wazoo is fun, let me tell you. If you haven't had a hell of a lot of fun over this year, I just do not know what to do for you. So, for a wonderful time, I

need to thank some folks. I am not going to name names, because there just are so many. I do not want to leave anyone out. It just isn't fair. So, I hope I already have said your name before or, at least, thanked you personally. If I haven't done either, then I look forward to getting the chance.

First, a big thanks to everyone that has brought homebrew to the meetings! As shameful as it may be, homebrew was

becoming about as rare at a Foam Rangers meeting as nuns in a warehouse (other than those working girls that dress up and all, but that's another column for another time). With your help, that dark period is OVER. Whether it's beer, mead, wine, or whatever, home fermented beverages are the thing to bring to the meetings. Our honor is restored.

Next, thanks to all the folks that helped out with this year's Dixie Cup. Whether sorting, judging, running errands, setting up, cleaning up, bringing food to the Potluck, bringing barleywine to the tasting, hauling stuff around, prepping and serving at the Fred Tasting, planning a Pub Crawl, spreading out or picking up raffle goodies, or just lending a hand when and where asked, thank you all. Things got a little hairy and hectic at times (welcome to Dixie Cup), but it all came together in first-class style (welcome to Dixie Cup). Thank you! Finally, I thank all the folks that have taken on some sort of responsibility as a Foam Ranger. Nothing gets done in this club

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### November Meeting:

Friday,  
November 19th  
7:00 p.m.  
at DeFalco's

## The Brewsletter Urquell

Official Organ of the  
Foam Rangers Homebrew Club.

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

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and the Foam Rangers and a case  
of really good homebrew is sent  
in tribute.

So this was (apparently) my  
meltdown issue. Thanks to all the  
people who contributed photos  
(which is the whole point of the  
Brewsletter anyway...) Without  
you, this would be a sad, lonely  
issue. Who's ready for a quick  
December issue? Get writing!



## This Month in Foam Ranger History

By Sean Lamb,  
Club Historian  
(Sorta)

### 20 Years Ago...

**In The Brewsletter:**

Grand Wazoo Chris Todd congratulates the club on winning the Dixie Cup. Buck Wyckoff is profiled: "They haven't tried my Rauch Mead yet." An account of the Dixie Cup pub crawl and the milli-conference by someone and many recipes from winning beers from the Dixie Cup fill out the pages. David Power beseeches brewers to consider joining the Home Wine Makers of Houston.

**At The Club Meeting:**

Held at the C. R. Goodman warehouse. Beer of the Month was Oktoberfest. Chris Todd stood on pallets to conduct the club's business and people played darts.

**Other Events:**

A trip to the Renaissance Festival was undertaken on the 18th.

### 15 Years Ago...

**In the Brewsletter:**

Wazette Autumn Woods laments losing The Dixie Cup to the Central Florida Homebrewers. She thanked all who volunteered to make the Dixie Cup a success, and asked for chumps for the next year to step up. The Brewsletter (in the guise of Jim Harper) interviews Bank Draft Brewing Co. owner Scott Littlewood. Says Littlewood: "It all started six years ago when I bought a homebrew kit at a liquor store in Boulder".

**At the Club Meeting:**

Held at the Oddfellows lodge in the Heights. Scrivener Wes Woods was the highest ranking officer and took the reins. Beer of

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the Month was mead. Why? Who knows?

**Other Events:**

Todd Kellenbenz wins Gulf Coast  
Homebrewer of the Year.

### 10 Years Ago...

**In the Brewsletter:**

Lost in the Mists of Time But if a copy was available I would guess that Grand Wazoo David Cato lamented the loss of The Dixie Cup to the North Texas Home Brewers Association.

**At the Club Meeting:**

Held at Defalco's. Elections were held, with Kari and Kuyler Doyle deciding to share the post of Scrivener, Kehn Bacon taking over as Purser, Jimmy Paige going for the post of Secondary Fermenter, and Bev Blackwood being given the Fez and the title of Grand Wazoo. Robert and Kathy Orahood attend their first meeting.

**Other Events:**

Joe and Debbie Lindsey are so tired of editing The Brewsletter that nothing much is recorded

### 5 Years Ago...

**In the Brewsletter:**

The Dixie Cup is recapped by Ed, T-Bob, Beeriac and Rob (after a fashion) So there's no doubt what happened. (We won!) Sean details our history in a manner remarkably like the rest of this column.

**At the Club Meeting:**

Held at DeFalco's, Rob Kolacny is elected Grand Wazoo, T-Bob becomes Secondary, Mr. Excitement (Jim Youngmeyer) is Purser, Sean Lamb takes a turn as Scrivener and Skirt Boy is Brewsletter Editor yet again. Many IPA's are consumed.

**Other Events:**

The Gulf Coast Circuit ends, the Lone Star Circuit begins. The Foam Rangers are the final Gulf Coast Circuit Homebrew Club of the Year.



# Hunting Wild Hedgehops With J.D.



**By John D Gonzales,  
Acting Secondary  
Fermenter**

Good Day,  
I am NOT Sean and I  
am NOT a witch but I  
AM filling in for Sean.

Since he will be busy on the evening of the meeting so I felt obliged to help out my brother Ranger. The flavor of the month is IPA (British/American) and Amber Ales. That being the case I will of course begin with my favorite of the lot... IPAs. IPA is style we are generally ALL familiar with. That means lots and lots of hops as well as malt, that is if we talking about the American version of the style. Big, exaggerated aspects of their British counterparts quite a departure but very good in it's own right. However as stand-in Secondary, I feel obligated to at least give you all the basic rundown of the history and attributes of this month's beer style. So here goes:

## India Pale Ale:

India Pale Ale (Abbreviated IPA) is a style of ale that is light amber to copper in colour, medium to medium high in alcohol content. Having a pronounced hop Character as well as aroma and pronounced malt character. First brewed in England in the 18th Century, It was derived from the British Pale Ales of the 17th Century. The India Pale Ale was designed for export to India in the 18th Century. The beer was hopped very heavily to survive the trip to India in non refrigerated ships. In essence it was an adjusted recipe of the British pale ale which had risen in popularity due to the pale malt as a result of the newer malting processes and famous Burton waters used in the brewing. This was a very successful process. The beer was very popular in India. The demand for India Pale Ales was also quite strong in England as well. So it was safe to say that it was quite popular in the 1840s, although some brewers "dropped" the term India Pale Ale and substituted IPA instead. Records seem to indicate that this style was also popular in Australia, America, as well as Canada before the 1900s. British versions of the IPA are actually not so high in alcohol compared to their American counterparts. In essence they don't really compare at all. Which is why I reckon that there is an American IPA category.

Sad to say there aren't too many examples here in the US (especially in Houston) that are classic examples of the British Style, as British beers just don't seem to travel that well.

## Amber Ales:

Amber ale is an American term used to describe a variety of beers that range in color from light golden to deep red with a medium body. The US Association of Brewers describes amber ales as having flavors determined primarily by hops. In appearance, amber ales are usually transparent, although some may be slightly cloudy. They usually possess a pale and large head when poured. They should also be fairly well-carbonated. Amber ales were originally considered synonymous with pale ales, but branched off distinctly around the turn of the 20th century. Sometimes described as West Coast ale, amber ales became popular in California, Oregon and Washington,



**Todd & the wild hops!**

where beers with more hops added were popular. Copper-colored versions are also called red ales by some brewing companies. The flavor of an amber ale varies widely. Many American hops varieties have a citrus flavor that may transfer to the beer, but this is not a

necessary requirement. Most versions have a balance of toasty malt flavors and bitterness from the hops used.

I also want to feature the beer that has been brewed for the meeting. Not necessarily because this is such a novel thing but because of the circumstances as well as the ingredients used in this particular batch of beer. Todd Kellenbenz, a longtime friend and Foam Ranger, former competition heavyweight (Gulf Coast Brewer of the Year) was working in Britain and spent the weekend at his mate's (Jonathan) house in Kent who is also a home brewer. The hops used in the beer is what makes this story worth telling. Around Jonathan's house in Kent, there are patches of "wild" hops. Well... Not really. It seems there is a story behind it but I will let Jonathan tell

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## 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 15th, 2011

Homebrew!



August 19th, 2011

Pale Ale, Bitter & Steam



September 16th, 2011

Oktoberfest & Smoked



October 21st - 22nd, 2011

Dixie Cup XXVIII



November 19th

I.P.A. & Ambers



December 5th

Homebrewer's Xmas Party

# Competition Corner



**By**  
**Rolland Pate,**  
**Competition**  
**Coordinator**

The best homebrew competition in the nation is history. A ton of hard work was put in and all

900+ entries were registered, sorted, judged, and awarded. There were some concerns before the competition that the Dixie Cup may be in jeopardy. The competition was solid but the Foam Rangers came out in force and retained the cup by a significant margin. The list of Foam Ranger winners is long so hang on...

## Rolland Pate

1st Place – Wacky Wheat KC  
(American Wheat or Rye)

1st Place – Bellaire Red (Scottish & Irish Ale)

2nd Place – Cardinal Red (Scottish & Irish Ale)

2nd Place – Makeshift Mild (English Brown Ale)

3rd Place – Milk of Fantasia (Sweet and Oatmeal Stout)

1st Place – Elizabeth's Bombay Pale Ale (English IPA)

3rd Place – Barlimus Primus (English Barleywine)

## Jeff Reilly

2nd Place – Anchor Common Light

(Steam Beer)

2nd Place – Skid Mark Porter (Porter)

1st Place – Chiwill (Belgian Strong Dark Ale)

3rd Place – Chiwill (Belgian Strong Dark Ale)

1st Place – Cranberry Surprise (Fruit Mead)

## J&J Brew Crew

3rd Place - Strange Dortmund (Dortmunder/Helles)

2nd Place – Strange American Amber (American Amber Ale)

1st Place – Leftyerkelt (Old Ale)

2nd Place – Old Crusty 2009 L-Version (English Barleywine)

2nd Place – Van Morrison Tupelo (Traditional Mead)

3rd Place – Raspberry Blend (Fruit Mead)

## Bev Blackwood

3rd Place – We need a lot better judges (Bock)

2nd Place – After 8 years it's good for something (Sour Ale)

3rd Place - After 7 years it's good for something (Sour Ale)

1st Place – Brewday Belgian (Belgian Strong Light Ale)

1st Place – Gary Heyne Girl Scout Stout (Strange Brew)

## Stuart Strack

3rd Place – Rocky Mountain Mead (Traditional Mead)

1st Place – Spill the Beans (Other Mead)

1st Place – Elsinore Brussels Burn (Strange Brew)

## Scott DeWalt

1st Place – This won again? (Foreign and American Stout)

3rd Place – No, it ain't bacon (Spice/Herb/Vegetable Beer)

## Mike Heniff

1st Place – 144A Imperial IPA (American IPA)

3rd Place – 144 Bourbon Aged IPA (Smoked Beer)

## Alex West

2nd Place – Pissin in the fountain (Bitter)

3rd Place – Shaft, what you say?! (Imperial Stout)

## Five Arm Brewery

1st Place – Not our Best effort Best Bitter (Bitter)

## Scott Fertak

1st Place – All 2 Common (Steam Beer)

## Brett & Laura Scott

2nd Place – Cluster Fuck (Kolsch)

## Stuart West

3rd Place – Bleeding Wanker! (English Brown Ale)

## Kyle Jones

3rd Place – Extra Special, Bitches

## Karel Chaloupka

3rd Place – Steam Blower eh! (Steam Beer)

## Chris Barringer

3rd Place – Silver Hammer Octoberfest (European Amber Lager)

## Kevin McNamee

3rd Place – Vielfras Weizenbock (German Wheat and Rye Beer)

## David Rogers

3rd Place – Old Crusty Ale (Old Ale) WHEW!!

There were also a couple of the BIG awards handed out to Foamies...

Jeff Reilly Won Best of Show Mead/Cider with his "Cranberry Surprise" mead. Stuart Strack was 3rd runner-up Best of Show Mead/Cider with his "Spill the Beans" mead. Rolland Pate was 3rd runner up Best of Show Beer with his "Bellaire Red" Irish red. Rolland Pate also won the coveted Mike Templeton Award for racking up the most points.

You can find all of the results along with category entry totals on the Dixie Cup 2010 website!

Please congratulate all of these winners when you see them next...



**BREW ★ ENTER ★ JUDGE ★ WIN**

**THE CONTESTS OF THE LONE STAR CIRCUIT!**

## 2011 EVENTS

**BLUEBONNET BREWOFF**  
**ALAMO CITY CERVEZA FEST**  
**CELTIC BREWOFF**  
**BIG BATCH BREW BASH**  
**LUNAR RENDEZBREW**  
**LIMBO CHALLENGE**  
**CACTUS CHALLENGE**  
**DIXIE CUP**



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# MyTop Ten Moments of 2010, A Scrivener Looks Back



**By Kyle Jones,  
Scrivener**

I write this, my final column as Scrivener, as both Scrivener and Dixie Cup Competition Coordinator, a responsibility I shared with

Rolland Pate. As is typical, Dixie Cup XXVII was an epic party and a fantastic competition. I would also like to take this chance to thank David Cato, who puts in a lot of work every year to help us manage the competition software and make improvements to the Dixie Cup website. Also, we hope to implement Paypal on the website to simplify entry and event payment.

We had a lot of work to do coming into Dixie Cup this year, and with the help of everyone who came out to judge on Friday, we did it – 58 flights were judged on Friday night! It was also a special treat to have Stan Hieronymous judge with us, and I envy those lucky enough to judge a flight with him.

While we can rest on our laurels for a bit (and recover from the post-DC haze) through the holiday, we are already in the process of preparing for MCAB XIII. That's right, we have the pleasure and the privilege of hosting the MCAB finals in January 2011. For those of you unfamiliar with the Master Championship of Amateur Brewing, here is a brief synopsis: The 17 qualifying events are like "satellites". Anyone who wins first place in a qualifying category earns an entry into the same category (but not necessarily the same subcategory) in MCAB. The MCAB finals are run just like any other competition, but typically with only one or two flights per category. First, second, and third place winners are identified, and then the first place winners advance to the Best of Show round, where the best beer from the entire competition season will be identified. The Best of Show winner is crowned the Grand Master, and

the brewer winning the most points at the competition is crowned Grand Champion.

The MCAB finals are a chance to rub shoulders with the best judges in our region, to taste some excellent beer, and most importantly to meet fellow homebrewers and judges. Sorting for the MCAB finals will take place on Monday, January 17, starting sometime between 6 and 7 pm. The MCAB finals will take place on Sunday, January 23, starting between 8 and 9 am. More details will follow as the time draws near – keep checking your email. We will also be organizing an education/social program as part of the finals, including a tour of Saint Arnold, beer flaw tasting with the Siebel kit, and hopefully a talk from Brock.

As I reflect on the past year in Foam Ranger's history, I am reminded of some of my most memorable (or perhaps just the ones I can remember) moments, so as my parting gift I give you my...

## Top Ten moments from the past year:

10.



**9. Eric Ribeiro's smoked pig and crispy pig skin at the September meeting.**

**8. Closing down the Outpost.**

**7. The Moon.**

**6. Hobbit arm barleywine. The same National Homebrew Day brew-in at Saint**

**Arnold that gave us a third place Bitter at Dixie Cup also spawned the Hobbit-arm barleywine. Contact Beerbo to inquire about his availability to inoculate your beer on the cold side with his forearm.**

**5. Clown car hot tub at the pool party. Somehow 10+ people managed to fit in the hot tub, and we were plied with tasty beer and mead, mostly by Buck. Only bad part: the view.**

**4. The -1 C brew-in in January. What might have been the coldest brew-in in Foam Ranger history goes down. We warm ourselves with the steam from the wort as it runs from the mash tun. This would also be Dennis' last brew-in before heading to the Siebel Institute.**

**3. Epic showing at Bluebonnet. The Foam Ranger booth at the Room Crawl slowly materializes from a piece of paper, some plastic beads, a Sharpie, and some serious Rye Pale Ale. This, unfathomably, would be the high moment for us in Dallas. Sitting on the patio at the G-man smoking cigars, drinking Old Raspy, and enjoying the snow was unforgettable.**

**2. The return of the Sly Bastard Express.**

**1. Drinking barleywine from the Dixie Cup.**

# So... People Sent Us Beer, Eh?



Hopefully, the entrant washed their hands...



You guys don't pay me nearly enough...



Where's the check box for "this sucks?"



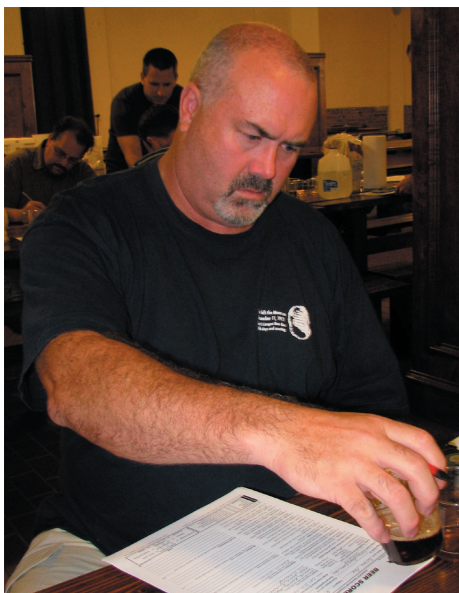
Eeny, Meenie, Miney, Moe...



Not the turnout we were hoping for... Get busy!

## Dixie Cup Foto Pages!

Helpful Mashtronauts make sure we get through our judging!



No sir... I don't like it.



A full house means a lot of flights done!





Stan holds forth at the welcoming dinner...



Don't mind my reach!



The guests of honor consult (or commiserate) about their fate.



Dry erase is tough. Twittering is tougher.



For some reason Rebecca drank heavily the rest of the evening.



Beauty, eh?



Got enough head there DeWalt?



Yo! Check THIS In!

# Dixie Cup Foto Pages!



Jaime gets in the picture (and cops a feel!)



Jaime opts for the "premium seating"



Dammit, there's a mouse in *this* one too!

# But Then We Had To Judge It.

# The Winners Of Dixie Cup XXVII!

PLACE	CAT/SUB	STYLE	NAME	BREWER(S)	CLUB
<b>American Light Lager (1A, 1B, 1C) - 12 Entries</b>					
1	1B	Standard American Lager	To Helles with American Lager	<b>Corey J. Martin</b>	<b>Austin Zealots</b>
2	1A	Lite American Lager	Triple Hoppy	Leroy Gharis	North Texas Homebrewers Association
3	1C	Premium American Lager	To Helles with Premium American Lager	Corey J. Martin	Austin Zealots
<b>Dortmunder/Helles (1E, 1D) - 11 Entries</b>					
1	1E	Dortmunder Export	<b>Sweatybrau Export #148</b>	<b>Norman Jufer</b>	<b>Inland Empire Brewers</b>
2	1D	Munich Helles	Hellicious Helles	Kerry L Martin	Austin Zealots
3	1E	Dortmunder Export	Strange Dortmunder	J&J Brew Crew	Houston Foam Rangers
<b>Pilsner (2A, 2B, 2C) - 19 Entries</b>					
1	2A	German Pilsner	<b>Resurrection Pils</b>	<b>Kerry L Martin</b>	<b>Austin Zealots</b>
2	2A	German Pilsner	Austin Pilz	Kerry L Martin	Austin Zealots
3	2B	Bohemian Pilsner	Aspetuck BoPils	Peter P.I. Cowles	Brewing Network
<b>European Amber Lager (3A, 3B) - 22 Entries</b>					
1	3B	Oktoberfest/Märzen	<b>711-A Oktoberfest Bier</b>	<b>Jason Matalka</b>	<b>Independent</b>
2	3A	Vienna Lager	Sweatybrau Festbier #147	Norman Jufer	Inland Empire Brewers
3	3B	Oktoberfest/Märzen	Silver Hammer Octoberfest	Chris Barringer	Houston Foam Rangers
<b>Dark Lager (4A, 4B, 4C) - 16 Entries</b>					
1	4A	Dark American Lager	<b>Sweatybrau Session Black #150</b>	<b>Norman Jufer</b>	<b>Inland Empire Brewers</b>
2	4C	Schwarzbier (Black Beer)	Schwarzbier	Mark Schoppe	Austin Zealots
3	4B	Munich Dunkel	Munich Dunkel	Mark Schoppe	Austin Zealots
<b>Bock (5A, 5B, 5C, 5D) - 19 Entries</b>					
1	5D	Eisbock	<b>Isaac Bock</b>	<b>Goldilocks &amp; Three Beers</b>	<b>Bay Area Mashtronauts</b>
2	5B	Traditional Bock	Sweatybrau Urbock #152	Norman Jufer	Inland Empire Brewers
3	5B	Traditional Bock	We need a lot better judges	Bev D Blackwood II	Houston Foam Rangers
<b>Light Ale (6A, 6B, 6D) - 34 Entries</b>					
1	6D	American Wheat or Rye Beer	<b>Wacky Wheat KC</b>	<b>Rolland Pate</b>	<b>Houston Foam Rangers</b>
2	6D	American Wheat or Rye Beer	Here's Spit in Your Rye	Jeff Oberlin	Bay Area Mashtronauts
3	6D	American Wheat or Rye Beer	Rye Ale	Ed Kuhn	Austin Zealots
<b>Kölsch (6C) - 17 Entries</b>					
1	6C	Kölsch	<b>Varsity Kölsch</b>	<b>Christopher Jones</b>	<b>Barley Coherent</b>
2	6C	Kölsch	Cluster Fuck	Brett & Laura Scott	Houston Foam Rangers
3	6C	Kölsch	036 Kölsch	Charlie Milan	Redstick Brewmasters
<b>Altbier (7A, 7C) - 9 Entries</b>					
1	7C	Düsseldorf Altbier	<b>Altbier</b>	<b>Mark Schoppe</b>	<b>Austin Zealots</b>
2	7C	Düsseldorf Altbier	The Deuce	Matt Morris	Horsemen of the Hopocalypse
3	7A	Northern German Altbier	Big Boy Alt	Backyard Brew Crew	Independent
<b>California Common (7B) - 14 Entries</b>					
1	7B	California Common Beer	<b>All 2 Common</b>	<b>Scott Fertak</b>	<b>Houston Foam Rangers</b>
2	7B	California Common Beer	Anchor Common Light	Jeff Reilly	Houston Foam Rangers
3	7B	California Common Beer	Steam Blower eh!	Karel Chaloupka	Houston Foam Rangers
<b>Bitter (8A, 8B) - 17 Entries</b>					
1	8B	Special/Best/Premium Bitter	<b>Not our Best effort Best Bitter</b>	<b>Five Arm Brewery</b>	<b>Houston Foam Rangers</b>
2	8A	Standard/Ordinary Bitter	Pissin in the fountain	Alex West	Houston Foam Rangers
3	8B	Special/Best/Premium Bitter	Extra Special, Bitches	Kyle Jones	Houston Foam Rangers
<b>E.S.B. / English Pale Ale (8C) 18 Entries</b>					
1	8C	Extra Special/Strong Bitter	<b>Dog Eat Dog ESB</b>	<b>Jeff Oberlin</b>	<b>Bay Area Mashtronauts</b>
2	8C	Extra Special/Strong Bitter	Kiss My Brass	Bryan Franklin	Redstick Brewmasters
3	8C	Extra Special/Strong Bitter	ESB Bitch - The Sequel	Phillip Kaufman	KGB
<b>Scottish &amp; Irish Ale (9A, 9B, 9C, 9D) - 20 Entries</b>					
1	9D	Irish Red Ale	<b>Bellaire Red</b>	<b>Rolland Pate</b>	<b>Houston Foam Rangers</b>
2	9D	Irish Red Ale	Cardinal Red	Rolland Pate	Houston Foam Rangers
3	9A	Scottish Light 60/-	Scottish Tea	Jeff Oberlin	Bay Area Mashtronauts
HM	9D	Irish Red Ale	Red Irish Rye	Nicholas Stephen Curry	CCSD
<b>Strong Scotch Ale (9E) - 13 Entries</b>					
1	9E	Strong Scotch Ale	<b>Salt Lake Ale</b>	<b>Donald Sajda &amp; Mark Rogerson</b>	<b>KGB</b>
2	9E	Strong Scotch Ale	Son of Mad Hatter	Herb Baker	KGB
3	9E	Strong Scotch Ale	Black Watch	Christopher Jones	Barley Coherent
<b>American Pale Ale (10A) - 33 Entries</b>					
1	10A	American Pale Ale	<b>Omega Prime</b>	<b>Scott Wells</b>	<b>Austin Zealots</b>
2	10A	American Pale Ale	Hell Freezes Over Pale Ale	Dewbrewers (Joelle & Dan Dewberry)	Austin Zealots
3	10A	American Pale Ale	Omega Lord	Scott Wells	Austin Zealots
<b>American Amber Ale (10B) - 17 Entries</b>					
1	10B	American Amber Ale	<b>Red Eye Monkey</b>	<b>Greg Haun</b>	<b>North Texas Homebrewers Assn.</b>
2	10B	American Amber Ale	Strange American Amber	J&J Brew Crew (Jeff Reilly + Jimmy Paige)	Houston Foam Rangers
3	10B	American Amber Ale	Ares Amber	Jeff Oberlin	Bay Area Mashtronauts
<b>Texas Brown Ale (10C) - 17 Entries</b>					
1	10C	Not Awarded			
2	10C	American Brown Ale	Northbound Brown	Bob Remeika	BBC
3	10C	American Brown Ale	Wuz Goin Down Brown	Cheyne Rutledge	Worts of Wisdom
<b>English Brown Ale (11A, 11B, 11C) - 23 Entries</b>					
1	11A	Mild	<b>Mildly Confused</b>	<b>Keith Primeaux</b>	<b>Redstick Brewmasters</b>
2	11A	Mild	Makeshift Mile BC	Rolland Pate	Houston Foam Rangers
3	11A	Mild	Bleeding Wanker!	Stuart West	Houston Foam Rangers
<b>Porter (12A, 12B, 12C) - 37 Entries</b>					
1	12B	Robust Porter	<b>British Mocha Porter</b>	<b>Nicholas Stephen Curry</b>	<b>CCSD</b>
2	12A	Brown Porter	Skid Mark Brown	Jeff Reilly	Houston Foam Rangers
3	12B	Robust Porter	Husky Porter	Jeff Oberlin	Bay Area Mashtronauts
<b>Dry Stout (13A) - 13 Entries</b>					
1	13A	Dry Stout	<b>Breakfast Beer</b>	<b>Stacy Myers</b>	<b>Horsemen of the Hopocalypse</b>
2	13A	Dry Stout	Big Country	Vance Campbell	Big Country Homebrewers Association
3	13A	Dry Stout	Dry Stout	Mark Schoppe	Austin Zealots
<b>Sweet &amp; Oatmeal Stout (13B, 13C) - 16 Entries</b>					
1	13B	Sweet Stout	<b>Baron Von Stout</b>	<b>Jeff Oberlin</b>	<b>Bay Area Mashtronauts</b>
2	13B	Sweet Stout	Swxxx Stout	Vance Campbell	Big Country Homebrewers Association
3	13B	Sweet Stout	Milk of Fantasia	Rolland Pate	Houston Foam Rangers

Masters Championship of Amateur Brewing (MCAB) qualifiers are listed in bold text.

1	13D	Foreign Extra Stout	This Won Again?	Scott DeWalt	Houston Foam Rangers
2	13E	American Stout	Scotty's American Stout	Scott Johnson	Auburn Brew Club
3	13E	American Stout	Warrior	Buffalo Knickers (James Lallande & Nick Goodman)	Cap and Hare
<b>Imperial Stout (13F) - 18 Entries</b>					
1	13F	Russian Imperial Stout	Buffalo Chip Stout 233	Donald Sajda	KGB
2	13F	Russian Imperial Stout	Imperial Stout	Eric R Guthrie	Bay Area Mashtronsauts
3	13F	Russian Imperial Stout	Shaft. what you say?!	Alex West	Houston Foam Rangers
<b>English India Pale Ale (14A) - 11 Entries</b>					
1	14A	English IPA	Elizabeth's Bombay Pale Ale	Rolland Pate	Houston Foam Rangers
2	14A	English IPA	STB English IPA	South Texas Brewers	Brew Bayou
3	14A	English IPA	Blofeld's Cat	Matt Morriss	Horsemen of the Hopocalypse
<b>American &amp; Double India Pale Ale (14B, 14C) - 52 Entries</b>					
1	14C	Imperial IPA	144A Imperial IPA	Michael Heniff	Houston Foam Rangers
2	14B	American IPA	Omega Lord	Scott Wells	Austin Zealots
3	14B	American IPA	Lego1	Joe Sullivan	Redstick Brewmasters
<b>German Wheat &amp; Rye Beer (15A, 15B, 15C, 15D) - 32 Entries</b>					
1	15C	Weizenbock	Weizenbock	Kerry L Martin	Austin Zealots
2	15A	Weizen/Weissbier	The Hefe Will Like This	Oscar Carrero	Bexar Brewers
3	15C	Weizenbock	Vielfras Weizenbock	Kevin P McNamee	Houston Foam Rangers
<b>Witbier (16A) - 16 Entries</b>					
1	16A	Witbier	""	Valroy Maudlin	Brew Bayou
2	16A	Witbier	Check	Gene Nelson	Dead Yeast Society
3	16A	Witbier	Albino Fruit Fly, Wit an Attitude	Corey J. Martin	Austin Zealots
<b>Belgian &amp; French Ale (16B, 16C, 16D, 16E) - 36 Entries</b>					
1	16C	Saison	Snohomish Saison	Roger Kee	Greater Everett Brewer's League
2	16E	Belgian Specialty Ale	Parliament Monkadelic	Scott Wells and Mark Kizer	Austin Zealots
3	16C	Saison	Scotty's Saison	Scott Johnson	Auburn Brew Club
<b>Sour Ale (17A, 17B, 17C, 17D, 17E, 17F) - 27 Entries</b>					
1	17C	Flanders Brown Ale/Oud Bruin	Stoopid Flanders	Walter G Hodges	North Texas Homebrewers Assn.
2	17D	Straight (Unblended) Lambic	After eight years...	Bev D Blackwood II	Houston Foam Rangers
3	17D	Straight (Unblended) Lambic	After seven years...	Bev D Blackwood II	Houston Foam Rangers
<b>Belgian Strong Light Ale (18A, 18C, 18D) - 25 Entries</b>					
1	18D	Belgian Golden Strong Ale	Brewday Belgian	Bev D Blackwood II	Houston Foam Rangers
2	18D	Belgian Golden Strong Ale	Feint of Nihilty	Matt Morriss	Horsemen of the Hopocalypse
3	18D	Belgian Golden Strong Ale	The Duvel made me do it.	Mark Muccitelli	Independent
<b>Belgian Strong Dark Ale (18B, 18E) - 19 Entries</b>					
1	18B	Belgian Dubbel	Chiwill	Jeff Reilly	Houston Foam Rangers
2	18B	Belgian Dubbel	Dubbel the Trouble	James Patterson	Independent
3	18E	Belgian Dark Strong Ale	Chiwill	Jeff Reilly	Houston Foam Rangers
<b>Old Ale (19A) - 25 Entries</b>					
1	19A	Old Ale	Leftyerkelt	J&J Brew Crew (Jeff Reilly + Jimmy Paige)	Houston Foam Rangers
2	19A	Old Ale	Digger's Black Brew	Bill Tobler	Brew Bayou
3	19A	Old Ale	Old Crusty Ale	David Rogers	Houston Foam Rangers
<b>English Barleywine (19B) - 17 Entries</b>					
1	19B	English Barleywine	Almost Divine Reserve 10 - 251	Donald Sajda Mark Rogerson	KGB
2	19B	English Barleywine	Old Crusty 2009 L-version	J&J Brew Crew (Jeff Reilly + Jimmy Paige)	Houston Foam Rangers
3	19B	English Barleywine	Barilimus Primus	Rolland Pate	Houston Foam Rangers
<b>American Barleywine (19C) - 7 Entries</b>					
1	19C	American Barleywine	Old Pegleg	Chris Rauschuber	Austin Zealots
2	19C	American Barleywine	El Chupacabra	Scott Edward Townson	North Texas Homebrewers Association
3	19C	American Barleywine	Sir Connor	Jeff Oberlin	Bay Area Mashtronsauts
<b>Fruit Beer (20) - 22 Entries</b>					
1	20	Fruit Beer	Peach Gueuze	Britt Taylor-Burton	Austin Zealots
2	20	Fruit Beer	Cherry Wit	Mark Schoppe	Austin Zealots
3	20	Fruit Beer	Raz Ma Taz	Jeff Oberlin	Bay Area Mashtronsauts
<b>Spice, Herb &amp; Vegetable Beer (21A, 21B) - 29 Entries</b>					
1	21A	Spice, Herb, or Vegetable Beer	Mango Fandango Wit	Cougar Brewers	North Texas Homebrewers Association
2	21A	Spice, Herb, or Vegetable Beer	I'm Cuckoo for Coconut Porter	Scott Wells and Mark Kizer	Austin Zealots
3	21A	Spice, Herb, or Vegetable Beer	No, int ain't bacon	Scott DeWalt	Houston Foam Rangers
<b>Smoke Flavored &amp; Wood Aged Beer (22A, 22B, 22C) - 30 Entries</b>					
1	22A	Classic Rauchbier	Rauchbier	Mark Schoppe	Austin Zealots
2	22C	Wood-Aged Beer	Angus Barrel Aged Sour	Powell & Donaldson	KGB
3	22C	Wood-Aged Beer	144 Bourbon Aged IPA	Michael Heniff	Houston Foam Rangers
<b>Specialty Beer (23) - 35 Entries</b>					
1	23	Specialty Beer	Samiclaus clone	Donald Sajda Mark Rogerson	KGB
2	23	Specialty Beer	Dazed and Confused India Black Ale	Keith Primeaux	Redstick Brewmasters
3	23	Specialty Beer	Hawaiian Dream	Kerry L Martin	Austin Zealots
<b>Mead (24A, 24B, 24C) - 23 Entries</b>					
1	24C	Sweet Mead	I mead you	Goldilocks & Three Beers (Cesar & Amy Gonzalez)	Bay Area Mashtronsauts
2	24B	Semi-sweet Mead	Van Morrison Tupelo	J&J Brew Crew (Jeff Reilly + Jimmy Paige)	Houston Foam Rangers
3	24B	Semi-sweet Mead	Rocky Mountain Mead	Stuart Strack	Houston Foam Rangers
<b>Melomel (25A, 25B, 25C) - 23 Entries</b>					
1	25C	Other Fruit Melomel	Cranberry Surprise	Jeff Reilly	Houston Foam Rangers
2	25C	Other Fruit Melomel	Red Raspberry Mead	John Jurgensen	Bay Area Mashtronsauts
3	25C	Other Fruit Melomel	Raspberry Blend	J&J Brew Crew (Jeff Reilly + Jimmy Paige)	Houston Foam Rangers
HM	25C	Other Fruit Melomel	Blueberry Hillbilly	Jeff Reilly	Houston Foam Rangers
<b>Other Mead (26A, 26B, 26C) - 15 Entries</b>					
1	26C	Open Category Mead	Spill the Beans	Stuart Strack	Houston Foam Rangers
2	26C	Open Category Mead	Tiger Chocolate Raspberry Mead	Ed E Moore	Foam on the Range
3	26A	Metheglin	A Mead Worth a Mint	John Jurgensen	Bay Area Mashtronsauts
<b>Standard &amp; Specialty Cider &amp; Perry (27A, 27B, 27C, 27D, 27E, 28A, 28B, 28C, 28D) - 26 Entries</b>					
1	28B	Fruit Cider	Once you go black you never go back	Brian Schoolcraft	Cap and Hare
2	27A	Common Cider	Shawna's Summer Cider	Corey Kelly	Independent
3	28B	Fruit Cider	Red Raspberry Cider	John Jurgensen	Bay Area Mashtronsauts
<b>Strange Brew - 14 Entries</b>					
1		Strange Brew	Elsinore Brussels Burn	Stuart Strack	Houston Foam Rangers
1		Strange Brew	Gary Heyne Girl Scout Stout	Bev D Blackwood II	Houston Foam Rangers
3		Strange Brew	Hosehead's Jelly Doughnut	Todd Johnson	Austin Zealots
<b>First Time Entrant - 23 Entries</b>					
1		Imperial IPA	Another Man Down IPA	Jason Hildebrand	Independent
2		American Pale Ale	Ood Ale	Kevin J Torcoletti	BBC
3		Witbier	Wit-y Pun Here	Ryan Bishop	Independent

# The Pig Was Beauty...



**Pigging out in the hallway...**



**Everyone lines up for pig!**



**My pig (like my shirt) goes to 11!**



**Charles picks a winner...**



**We got a head start on the Fred tasting...**



**I love the seating arrangements!**



**Someone got the "special" piece of bread!**



**Give us this day our daily bread, then get me the hell out of Houston...**

**For the last, time, I am NOT Fred!**



**The secret to a successful Fred tasting? Electric knife!**



An embarrassment of riches at the 8 a.m. Barleywine Tasting...



Ranger women just keep getting prettier...



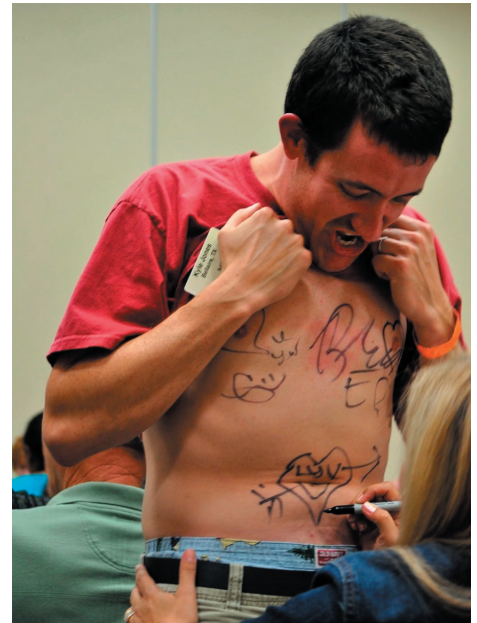
That's sort of an Elvis... You look more like a Wayne Newton.



Stan takes us on a morning trip to Belgium...



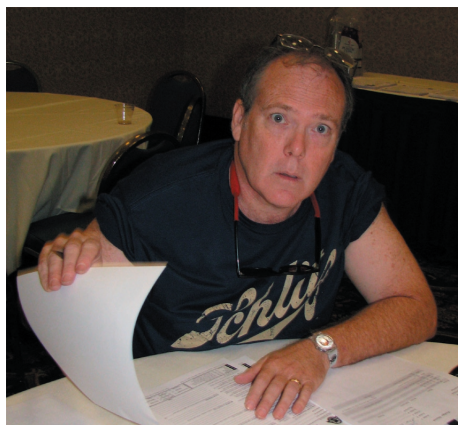
Charlie "sells" the stemware.



Geeze, that tickles!



Attentive audience... or just hung over?



Boo!



Dave Thomas and Rick Moranis have really let themselves go...

**This Raffle Sucks, You Hoser.**



The LSC changes hands!



Did someone order a celebration?



Another great Dixie Cup for the J&J Brew Crew!



I'm not sure what it is, but I won it.



### Best of Show

**Best of Show Beer**  
American Barleywine - Old Pegleg  
Chris Rauschuber  
Austin Zealots

**Best of Show Mead or Cider**  
Other Fruit Melomel  
Cranberry Surprise  
Jeff Reilly  
Foam Rangers

**Mike Templeton Award**  
Rolland Pate - Foam Rangers

**Dixie Cup**  
Foam Rangers

### Lone Star Circuit Awards

**Lone Star Circuit Homebrewer of the Year**  
Jeff Oberlin  
Bay Area Mashtronauts

**Lone Star Circuit Homebrewing Team of the Year**  
Keith Bradley & Jay McEvers  
Austin Zealots

**Lone Star Circuit Homebrew Club of the Year**  
Austin Zealots



Charie shakes it, Steve fakes it.



Grumpy Old Men... less grumpy with medals!



You did wash this, right?

**(Medals - Continued from page 1)**

Jones' torso indicate that he may have made some awards in a variety of unusual categories, such as "Tecate rocks" and "Chelada THIS, Baby." Whether those awards belonged to people who weren't present at the ceremony became the question when the sun arose on the aftermath of the event. Memories seem to be rather vague about the awards ceremony and it's aftermath. "Give me a fucking break," moans Rolland Pate, who thought he had won the Templeton Award. "We started drinking Barleywine at 8:00 in the fucking morning. What did we think would happen?" The plethora of Crowne Plaza medals has prompted a review of the awards, since based on the quantity of hardware seen at the hotel, they appear to have won the Templeton award and also the Dixie Cup itself, despite not being official entrants. "Is there money?" was a frequent question of the hotel employees wearing the medals. "We're trying to sort it out," sighs Grand Wazoo Doak Procter, "I'm a little fuzzy about what happened myself." Even with the confusion, the event appears to have been a rousing success, based on the universal nature of Sunday morning's hangovers. The Events staff of the Crowne Plaza looks forward to defending their wins again next year. "You guys leave some great stuff lying around." the manager notes, "We look forward to seeing you again next year!"



**"Crowne Plaza, winner of the 2010 Dixie Cup, how may I direct your call?"**

**(Wazoo - Continued from page 1)**

without someone doing it. That sounds foolish to say, but I swear there are some members that do not understand that. Nothing happens by magic; some person does it. All you people who spend time and effort making the Foam Rangers the club it is, thank you very much. I have had the pleasure and privilege of being the face of a nationally recognized homebrew club with a great reputation, and you folks are the reason why. On that note, I strongly encourage everyone to take on some sort of role in the Foam Rangers. It really is worth it. Over the last few years or so, I have met and learned a lot about some very interesting people (both inside and outside the club), made some good friends, and had some very good times I would have not have had, otherwise. I've spent a good amount of time and effort on this club over the last few years, and every bit has been worth it. Every bit. We have a good club, full of good people. Get involved, and see why so many of already have done so. Thanks, folks! See you at Camp Ninkasi!

## 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.

**(B.O.M. - Continued from page 3)**

it in his words. So here goes, "So, tonight I went to the farm shop and picked the ones behind the house. Got chatting to Wilf the farmer (he's in his late 70's but strong as an ox) and he knew all about the hops. Planted at the turn of the century and dug up in 1932 because the money from them didn't pay the pickers. He remembered sneaking to the drying sheds to chat with the pickers and having his first taste of beer there cos they had a barrel as payment. Coals to heat the oast and pans of sulphur on top to kill the pests. Potatoes cooked in the embers were staple fare. So I offered to make a beer with his hops for the first (pheasant) shoot, don't suppose he knew the name of the hop? Well, he mused, the farm planted them late 19th Century and they were supposed to be a good variety or so the man who had the rhizomes said. He was called Richard Fuggle from Paddock Wood down the road, but he wasn't sure if that mean't anything to me? Happy days!!!!" Here is the recipe:

- Hedgehop IPA:**
- 1.058 OG**
- 1.014 FG, 60 IBU**
- Nottingham Dry Ale Yeast**
- Amarillo bittering hops**
- Wild Hedgehops for midboil, flameout and dry hopping**

Our fearless Waz, Doak Procter, my brother and I were over at Todd's when he was brewing the beer last weekend and although the hops had diminished in color the Fuggles aroma was still going strong. So be sure to come by the "communal" keg at the meeting and give the beer a go and if you like it please make it point to give Todd a hearty, "Well Done!" Especially since he brewed the beer with a "gimpy" arm while recovering from a particularly nasty bike crash... that's dedication eh?? Speaking of which we should all give the Doak a thanks as well he went over to help Todd since he had hurt his arm in the biking accident and did all of the heavy lifting for the brew day. Now that's what I call Wazziness eh?? Cheers to the lot of ya, See ya at the meeting!

# A Look Back: An Interview With Jeff Humphreys Part Four

By Buck Wyckoff

*This is the second in a series of interviews of three local brewmasters who were once Foam Ranger members by Buck Wyckoff.*

**B:** You made a cream ale. I had that.

**J:** That was at the festival.

**B:** And I was wondering about...

...somebody told me you made a cream ale...so wait a minute. Cream ale...is like a blend of beers? So did you brew a beer and call it a cream ale?

**J:** No, I a...well, I did.

**B:** Blend two beers or what did you do there?

**J:** A lot of people making cream ales are basically making a...it's like an East Coast Steam Beer. So I just took a nice German lager yeast and ran it a little warm. Um...and used a hell of a lot of flaked maize. It had a nice, corny flavor. If anything, I overhopped it. It was really nice and hoppy. It was almost like Pilsner hoppy. And I think that actually drove a lot of people off it.

**B:** It wasn't flavorless-less enough.

[Laughs]

**J:** It wasn't flavorless. Yeah. We had a lot of people saying, "It doesn't taste like Genesee."

**B:** Genesee! Yeah, I had Genesee. My buddy lives up in New York.

**J:** But a...it was real tasty.

**B:** And Twelve Horse Ale. I heard they make the Cream Ale by taking Twelve Horse Ale and whatever their real shit Genesee beer is...maybe Genesee Lager. Yeah! It's an ale and lager and they blend them together and that was their cream ale.

**J:** Yeah. It came out one of two ways. Either you are supposed to blend an ale and lager or it sometimes also meant you were just fermenting a lager at warm temperatures. Instead of being a steam beer they called it a cream ale because it has such a creamy head.

**B:** But what's the difference between...it's like a super-duper light version of a steam beer?

**J:** Yeah. Yeah. That's what they're making on the east coast and people are still making it.

**B:** Really?

**J:** No one...pretty much everyone stopped making the steam beer except for that little Anchor thing, and a...

**B:** Historically porter used to be a blend and then eventually they started brewing it specifically, so I guess that's sort of the same thing.

**J:** So that was my take on it. I don't

know how accurate it is.

**B:** Are you always going to rotate those two or are you gonna start, like making three stationary ones? You hit something you really love and....

**J:** No.

**B:** ...keep it that way?

**J:** Yep.

**B:** Gives you a lot of flexibility.

**J:** Flexibility. The one thing I discovered is...well, when we first opened I made a brown ale and people really liked it. So I made it again and sales dropped off.

**B:** What happened?

**J:** They got used to it and what people like is coming in and trying something new. I pretty much swore right then and there that I would never make a batch of something two times in a row. And that was hard to talk to the owners about, 'cause they were like, "Wow! People were loving X beer. You got to make more!" Like...no...that didn't work, you know? It runs out, you make something new.

**B:** Except for those two.

**J:** Yeah, except...well they...that was their business plan. When Scott and Laurie opened they said okay, Bad Czech and Golden Goliad...they already had logos made for it and that was the idea. They had posters.

**B:** Yeah, nice artwork.

**J:** So those are pretty tricked out and I think they'll stay. They're fine. But really, what helps keep 'em coming in is seeing what's new.

**B:** And you're going to stick with that for the future I guess?

**J:** Yeah. We'll probably end up with a stable of 15 to 20 specialty beers that we'll just keep rotating through...they'll keep coming back, but they just won't keep on constant.

**B:** Are there plans as grandiose as some for the future, or are they just mainly interested in maintaining this as it is?

**J:** No. [Laughs] Scott's the idea man. He always has an eye roving for other sites and a... kind of wants to stick to the bank idea.

**B:** So Scott's the idea man and he's looking to....

**J:** Yeah. I mean he....definitely. Get this place up and going. If we could drive out a couple of tenants and expand, that would be nice.

(Continued on next page)

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not, by any means, to scale

(Continued from previous page)

**B:** When you first opened up I heard a lot of people say, "This was the only place where I feel I could hang out", you know? I mean, the Village Brewery was a restaurant and it had other problems as well. Especially early on. I haven't been there in ages. The Rock Bottom is a restaurant basically and it kind of turned into a meat market pretty much. The Houston Brewery....as nice as it is....they're too stingy with that upper floor [it's often closed off], I mean, it's like.....there's really no place I can hang out and feel comfortable. You're kind of crammed into this little sliver of seating. And it has this little funky front patio....and there's a restaurant.

**J:** Right. If they concentrated on what made the Ale House and Richmond Arms so nice is that you could sit at a table....sit outside, whatever....and you get a cocktail waitress coming around to you. Whatever.

**B:** There's not any hangout space, you know?

**J:** My personal take is I wish they hadn't made the restaurant so distinct from the bar.

**B:** Well, it'll be interesting to see if they alter their recipe in the future or if they trod on the same way. "Let's keep them all the same looking!" You know?

**J:** The problem is they have several investors and several people that are kind of like, "Well, let's go this way and let's go this way."

**B:** Yeah. I'm sure it's a bitch. This is a little more focused.

**J:** And they were going back and forth as to what it was going to be. One of the people obviously took charge and I think if Michael Holiday has a bigger hand in the next one, it's going to be more Ale Housey. That's my guess. I think they would be better off.

**B:** You think that's what they'll do? They ought to. Especially the one they open inside the loop.

**J:** Yep. I know.

**B:** Do you foresee this as a....do you envision this as perhaps a long term symbiotic relationship?

**J:** Oh yeah, I've already got my retirement plan going and everything.

**B:** 401K's and all.

**J:** Yeah. No, I.... yeah....I see a lot of potential in this place to be around long term. We've grabbed a good beer crowd. The Village is getting known for being a beer area. I hate to say it, but we're siphoning off some of the Gingerman customers that are having a hard time going there with no parking and stuff like that.

**B:** Hey, tough shit man. Bob had years to resolve that situation. As much as I... ..yeah....whenever they open that other thing next door....all hell's going to....and then the other place....and if

they really get bitchy about who parks where and have all kinds of, you know, ID's and stickers.....people walking the streets with oozies, trying to maintain the peace....

**J:** They're even talking about....one of the proposals that's up on the board now is taking Morningside and turning it into one way and taking Chaucer or Greenbriar....they're basically gonna....I'm not sure...trying to make one way parking, no traffic... like turning it into some sort of trolley route.

**B:** Well, they got a huge frickin' parking garage right there. If they'd let people use it there wouldn't be no problem. Jesus! They got this

giant structure that, you know? But if nothing else you'd think they'd cash in on...

**J:** Like parking fees or something?

**B:** Yeah. Have 'em pay to park there or something.

**J:** Well, they're still putting up two more units.

**B:** That's one good thing about this place. You got parking. That's so rare.

**J:** Yep. It still gets a little crowded between us and the restaurant next door and the restaurant upstairs. So the weekends get a little crowded.

**B:** Was this place empty for years and then it....or was it a bank and then, boom, it was a brewpub?

**J:** Let's see....bank from '55 to '79... ah...was empty from '79 and up until last year. It got wrapped up in some a....shady land deals and all the repos.....the RTC stuff and all that... Resolution Trust. So, yeah, it....it really was vacant a few years. I don't think they had to do any asbestos abatement or anything.

**B:** It's pretty cool. I know a lot of people enjoy it quite a bit, and a... .brewing good beer makes people real happy. Do you have a stout?

**J:** Yeah. Oatmeal stout.

**B:** That's right.

**J:** I made it once for winter and I made it once for St. Pat's too. I thought they were good.

[Bartender walks up]

**BT:** How do you properly pronounce the beer's name? Mari-sue?

**J:** Marid-sue.

**BT:** Marid-sue.

**B:** Is that that Belgian....dark Belgian?

**J:** Yes, an abbey beer on draft! [We laugh].

**The End!**





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Chi - May...  
Slap you for that one!



Somebody was hungry!

# Scenes From A Dixie Cup...



Mine!



Congrats to the Zealots!



Bye-Bye Antique Boxes!  
(Good Riddance)



**I WANT TO BE SOMEBODY!**



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

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

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

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