



THE FOAM RANGERS Newsletter Urquell

Minutes? Who Needs 'Em?

May 2011 - Volume 31 Pints - Issue 5

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May Meeting:
Friday,
May 20th
7:00 p.m.
at DeFalco's

Want To Compete? Call A Brew Buddy™!

By Bev Blackwood

(Based on an idea by the Foam Rangers)

Attempting to stem their ebbing competitive tide, the Foam Rangers have recently introduced their Brew Buddy™ service.

Competition Coordinator Bev Blackwood explains the system. "We've recruited a few of our best brewers to help out those who want to compete, but just don't have the time."

The system is simple. A wannabe homebrewer contacts a Brew Buddy™ and tells them what BJCP style they want to brew. For the price of a batch, they will brew it on their rig at the home of the wannabe. In order to assure competitive "justification" the wannabe has to turn on the brew kettle flame, pitch one hop addition and the yeast. The rest is handled by the Brew Buddy™. When fermentation is complete, entry forms are filled out by the "Brewer" and they also



Allo' Guv'ner! Want ta' make a beer? Wots your pleasure?

cap the bottles.

Award winning brewers like Jeff Reilly, Bev Blackwood, David Rogers and Mike Heniff are available to restore Foam Ranger glory for even the most average of brewers... For a price!



Out (of) The Wazoo

By Kyle Jones,
Grand Wazoo

Why we brew

Why do you brew your own beer? This is a question that I am sure we have all been asked many times over the years. There are many reasons why people choose to homebrew,

and to thrive a club needs all types of homebrewers.

I brew because there is nothing I like to/ can drink

In the 1980's, this was likely the main reason that many people began brewing,

and with very meager ingredients at that. The only beers available in most of the country were light American lagers and homebrewers wanted variety. Even after the craft brewing renaissance, some homebrewers still found themselves in this category – those with a gluten allergy, or celiac disease. No commercial breweries were making gluten-free beer, and the only option for some beer lovers was to make it at home. With the advent of beers like Bard's Tale and Redbridge, celiac beer lovers finally had some commercial beer options. Of course, there was always mead and cider as well. While brewers in countries with little or no craft beer still find themselves in this predicament, brewers in America no longer face this dilemma. Clubs need members like this to remind them about how good they have it today.

(Continued on Page 8)

The Brewsletter Urquell
Official Organ of the
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I honestly hate the fact I am producing a Brewsletter that lacks details of our meetings beyond photographs. Sean has old Brewsletters that go back years and years. He can reconstruct what the club was like once upon a time... I readily admit to screwing up 2006 by going to work at Saint Arnold, but that's not the Scrivener's fault... That's 100% mine. Sorry Sean and the folks in 2016, 2021, 2026, 2031, etc...

National Homebrew Day & May Brew-In!

Before summer's heat gets too intense, there's a few days of brewing to be done. National Homebrew Day was held at Saint Arnold on May 7th and Thomas Coburn was joined by Colin Birdwell at the May 14th Demo brew at DeFalco's.



It's going to take more than that to fill THOSE tanks!



**Hops... In the mash?
It's madness, I tell you!**



Scott gets his mash on...



Guess which of these men did a double decoction?



**There's a mouse in my beer!
(Unsurprisingly...)**



Thom kneels before the altar of homebrew with an offering



This Month in Foam Ranger History

By Sean Lamb & Bev Blackwood
Club Historians
(Sorta)

25 Years Ago:

In the Brewsletter:

No record available.

At the Meeting:

Held Friday May 16th at an undisclosed location. The Beer of the Month was bocks, with Shiner, Schoenling and Augsburger holding down the American end, and Eggenberger Urbock, Spaten Franziskus Heller, Paulaner Urbock, Spaten Optimator and Paulaner Salvator holding down the Continental end.

Other Events:

The "Fourth Annual" pub crawl was run, attracting almost 80 riders and putting some cash into the club coffers.

20 Years Ago:

In the Brewsletter:

Grand Wazoo Lou Carannante announced the date for the 10th anniversary party for the club. The Brewsletter featured "Guerilla Brewing: Strategy and Tactics for Homebrew Competitions" by Eric McClary of the Washoe Zephyr Zymurgists and reviews of Maggie Mae's and Elvia's Cantina were included in Sean Markham's "Gallopng Suds Sucker" column.

At the Meeting:

The May meeting was held at David and Susan Diehl's house in Champions Forest. Keith Florian Klemp gave a presentation

on yeast culturing. The Beer of the Month was "Dark/Vienna Lagers" with 5 examples being served a Sam Adams lager, Dos Equis, and HofBrau, EKV and Paulaner Octoberfest beers.

Other Events:

The "annual" Pub Crawl was held, with stops at the Crown and Serpent, Mucky Duck, Munchies and the Black Forest. Darts night was held at the Mucky Duck. Dave Wessendorf, Bob Gayle and Michael Newton join the club.

15 Years Ago:

In the Brewsletter:

Grand Wazoo Wes Woods encourages

participation in the "Jennings LA-Tex Rendezvous" that Steve Moore is organizing. Secondary Karel Chaloupka announces that he is moving to Denver and that Larry Mayhew will take over for him instead of writing about Bock beers. Was Waz Autumn Woods checks in with a letter from Oregon, encouraging everyone to enter the Dixie Cup and "Do it for revenge".

The Central Florida gang continues with the picture postcards, this time the Dixie Cup is crushed by a crushed by a huge truck tire.

At the Meeting:

The May meeting was held at the "new" DeFalco's on Robinhood. Scott Birdwell poured bitter from his beer engine. The Littlewoods brought the big mug from the Bank Draft and made Wes Woods, the Grand Wazoo, drink it all up.

Other Events

The Foam Rangers web site went up at www.foamrangers.com. The "Jennings LA-Tex Rendezvous" takes place the 18th and 19th.

(Continued on back cover)



The pre-history of the Foam Rangers as told in 1986...

Beer of the Month

Calendar

☆

January 20th, 2012
Porter & Stout
☆

February 17th, 2012
Barleywine & Holiday Beer
☆

March 16th, 2012
Belgian Ales & Lambics
☆

April 20th, 2012
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 20th - 22nd, 2011
Dixie Cup XXVII
☆

November 18th, 2011
I.P.A. & Ambers
☆

December 4th, 2011
Homebrewer's Xmas Party

Foamies Win In San Antonio & Sweep Big Batch!



By
Bev
Blackwood II,
Competition
Coordinator

Sweep!
Finally
the Foam
Rangers had
a competition
where we

“cleaned up.” The event was the **Big Batch Brew Bash**, held on May 15th and the Foam Rangers took First, Second, Third and both Honorable Mentions! Interestingly, those five awards were won by only three people, but five different Old Ales!

Our winners:

- Jimmy Paige - Honorable Mention
- Jimmy Paige - Honorable Mention
- J & J Brew Crew (Jimmy Paige & Jeff Reilly) - Third Place
- David Rogers - Second Place
- David Rogers - First Place

The 21 points that Big Batch counts for in the Lone Star Circuit also moved us into a distant third overall, behind the Bay Area Mashtronauts and Austin Zealots.

The **Alamo City Cerveza Fest** is history as well! The Austin Zealots dominated the event, taking award after award, but a few Foamies were rewarded for their efforts!

In San Antonio:

- David Rogers 2nd Place
- David Rogers 3rd Place
- Bev Blackwood 1st Place
- Bev Blackwood 2nd Place
- Porter
- Bev Blackwood 3rd Place
- Traditional Mead
- Bev's Imperial Stout was also 2nd place
- Best of Show.

Big thanks go out to Scott Fertak for ferrying our **Celtic Brew Off** entries to Fort Worth for us last week. Judging is May 21st (If you're reading this at the meeting, that's *tomorrow*) and their awards will be presented June 4th. There's still plenty of time to brew for anyone interested in entering **Lunar Rendezbrew**, as the entry deadline is July 9th! (As long as you're entering Rendezbrew, why not the Austin Zealots **Homebrew Inquisition** as well? Not an LSC event, but something a little different... Well, a LOT different!)

Grand Wazoo reports that in the club competition, there's a lot of competition approaching the halfway point of the year.

Tied in first are Joe Janssens and Jaime Robles with 4 points each. Tied in third are Rolland Pate and David Rogers with 3 points each. A solid (and solo) fifth is Jaime Ortiz. Tied at 6th are Bev Blackwood and Jon (whose last name escapes the Wazoo...)

Keep brewing! Dixie Cup will be here before you know it!



Bev -
1st, 2nd
& 3rd
at Alamo
City
Cerveza
Fest

Jimmy
Paige -
2 Hon.
Mentions
at BBBB!



J&J Brew
Crew -
3rd Place
at
BBBB 16!

David
Rogers -
1st & 2nd
at Big
Batch
Brew
Bash!



Lone Star Circuit Current Standings

Individual

- Mark Schoppe - Zealots - 44
- Jeff Oberlin - Mashtronauts - 27
- David Rogers - F.R. - 17

Team

- Bradley & Bradley - Zealots - 11
- Darity & Darity - NTHB - 10
- J & J Brew Crew - F.R. - 6

Club

- Austin Zealots - 128
- Bay Area Mashtronauts - 51
- Foam Rangers - 42

BREW ★ ENTER ★ JUDGE ★ WIN
THE CONTESTS OF THE LONE STAR CIRCUIT!

NEXT EVENT:
LUNAR RENDEZBREW
XVIII
SEABROOK, TEXAS

ENTRY DEADLINE
JULY 9, 2011
AWARD CEREMONY
AUGUST 6, 2011

WWW.LONESTARCIRCUIT.COM



By Jaime Robles
Secondary Fermenter

Thought to be born in the German town of Einbeck, bockbiers are medium-bodied

lagers with a balance leaning heavily towards a malt sweetness with just a light-hop character. Historically, these beers were associated with special occasions (i.e. the coming of spring), or religious festivals such as Easter or Lent. Bavarian monks have a long tradition of brewing strong bocks for their consumption as a form of nourishment during periods of fasting and to share with those on pilgrimages.

Bocks tend to be a richer and more robust form of a lagerbier. The malt richness comes from the high percentage of Munich or Vienna malts complimented by some German Pilsner malt and the implementation of a decoction step mash. A single, double, or even triple decoction aids in the development of melanoidins, which add depth and complexity to the profile of the beer. Or you can cheat and sneak in some melanoidin malt into your grain bill...ok, fine, maybe even some Crystal, but keep it to a minimum! What are melanoidins, you ask? According to the all-knowing Wikipedia, melanoidins are brown polymers with loads of flavors formed when sugars and amino acids combine through the Maillard reaction at high temperatures. They are commonly present in foods that have undergone some form of non-enzymatic browning, such as barley malts, bread crust, bakery products and coffee.

The hopping for these beers is minimal; just enough to prevent the beer from being cloying. The hop varieties of choice are obviously German – Hallertauers, Tettnanger, Perle. Concentrate your IBUs towards the beginning of the boil and avoid or minimize the aroma addition.

Prepare To Get Eis'd, Brah... Eisbocked, That Is!

Remember, hops are there just to keep the malt under control. A bottom-fermenting yeast strain, preferably of German origin, and a cold fermentation are a must. I personally believe that this is the hardest part about making a bock, or any lager, by that matter. A large starter is needed to have the adequate number of cells available to gobble up the sugars at a mid 50°F temperature range. Once primary fermentation has subsided after about 2 weeks or so, it's recommended to do a diacetyl rest and then remove the liquid from the yeast cake for the lagering period. Condition the beer at near freezing temperatures, say about 35°F, for no less than two weeks. You want the flavors to smoothen and meld during this time. Carbonate moderately using your method of choice. For a full appreciation of the beer, the recommended attire during consumption is either lederhosens or dimdls.

Styles

Category 5 in the 2008 BJCP Guidelines breaks up Bocks into 4 subcategories, each generally increasing in alcohol, maltiness and complexity. We have Maibocks with a higher hop character and lighter in color, followed by the traditional bock. The doppelbock, or double bock, is very strong and rich in its maltiness, with some notes of dark fruits, a pleasant alcohol warmth and low hop character. It's easy to spot most doppelbocks on a shelf since their name usually ends in "ator" (i.e. Ayinger Celebrator, Spaten

Optimizer). It is a proven fact that there is a direct correlation between the number of doppelbocks served at the Foamie meeting to the number of "hardly know her" comments blurted out. Lastly, eisbocks are high octane lagers whose flavors and alcohol have been boosted through freeze concentration. Respect the eisbock or it will disrespect you.

For the complete stats and descriptors of this wonderful style, please refer to the most recent version of the BJCP Guidelines.

Food Pairing

Some bocks can be considered to be a 'meal in a bottle' alone, but they can also be paired with a great variety of main dishes due to their richness. As an appetizer, I'd kick it off with a Bavarian pretzel, some cured meats and a maibock. That should prep you for either a hearty beef stew with a traditional bock or a thick steak and a doppelbock. The beauty about this last pairing is that both the steak and doppelbock benefit from the melanoidins created by the Maillard reaction. A roasted pig knee and some potato salad would also be great. Hope you left some room and have called a cab by now so that you can cap off the night with an eisbock and a plate of a variety of dried fruits. A baked dessert would also be nice with like German chocolate cake or you can even go for a fruit tart...something with berries.

I'll be bock,
Jaime



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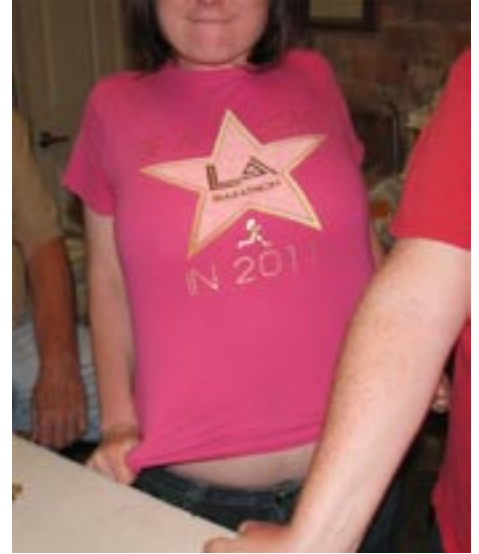
**Lesson One:
Pretend to be shy...**



**Lesson Two:
Be a little naughty...**



**Lesson Three:
Show off body parts...**



How To Get Into The Brewsletter In Six Lessons...



**Lesson Four:
Be Affectionate**



**Lesson Five:
Be aggressive...**



**Lesson Six:
Be a bit raunchy...**

Foam Ranger Foto Pages!

**Steve makes sure there's
nothing incriminating...**



Really... Pull my finger!



Doak gets "That look..."



**Honey, Do you think
ALL Foam Rangers are
like this guy?**



Why Jackson! Of course I'll go steady with you!



Bro, Jackson's just a fling, you know that...



David explains why he can't wear a kilt...



Erik: Hardest working Food God EVER!

Foam Ranger Foto Pages!



I did that?



Foam Ranger Fashion On Parade!



(Wazoo - continued from page 1)

I brew to save money

While this reason has long been espoused by beginner homebrewing books, I daresay most homebrewers with a few batches under their belt know that if you're homebrewing to save money, then you're likely to be disappointed. I can go to the store and buy two cases of Saint Arnold beer for about \$50. If I brew a 5 gallon extract batch with dry yeast, I'm going to spend about 40-50 bucks when all is said and done, provided I use quality ingredients. Now if I'm brewing all grain, I can make the same batch for a few bucks cheaper, but I'm looking at more fuel for a longer boil and heating water. But then we have to consider equipment cost. Even if you are frugal with equipment, which I am, you're still looking at adding a few bucks per batch over the course of a few years when you amortize the cost of equipment. And if you're really brewing only to save money, then add the value of your time to the cost of the beer you make, and by that point you're definitely in the red. Clubs need members like this for tips on how to be more cost-effective in our brewing.

I brew to enter competitions

There comes a point in many homebrewers' careers when they feel the desire to enter a competition. Whether it's to get some feedback on a beer they have been working on, to get a handle on a problem they're having, or because they think they have a really good batch, almost every homebrewer will enter a competition at some point. For a select few homebrewers, after tasting victory, competitions become their main brewing focus. They begin to realize that doing well in competitions requires that they brew more often and have some room to store their beer, and they do it. They learn the best strategies for entering beer. They learn how to time their brewing for competitions. And for a very few, competition becomes a singular focus. Take Gordon Strong, for example, winner of 3 straight Ninkasi awards and virtually untouchable at the last few AHA National Competitions, winning awards in both beer and mead. While anyone can win a medal

here and there, it takes a concerted effort and a good brewer to win consistently and win a lot. Clubs need members like this because they share the experience with other members and they are a source of pride for the club because they do well in competitions, which in turn means the club does well in competitions.

I brew for the technical aspects

Some brewers are geeks, myself included. For those of us with engineering, biology, or chemistry backgrounds, brewing is a source of endless fascination. This type of homebrewer buys lots of books, and not just your typical homebrewing texts. Books on yeast biology, books on commercial brewing, all in an effort to satiate his thirst for knowledge. These homebrewers write spreadsheets to perform brewing calculations and are irate when they miss their mash temperature by a couple of degrees. The ironic part about this fascination is that many of the principles that this type of brewer will learn are either impossible or difficult to apply on a homebrewing scale. Those that are applicable, however, will most certainly be applied. A club needs this type of brewer because they discover valuable bits of brewing information that they pass on to others.

I brew for the gadgets

Related to the technical brewer, but different. These brewers love all the gadgets and equipment that go along with homebrewing. Whether they make them or buy them doesn't matter. This brewer may have difficulty brewing consistent beer or even good beer because he is always adding another gadget to the system and therefore never quite figures out his system. Some homebrewers have turned a fascination and aptitude with gadgets into an occupation – like John Blichmann. Others have used their talents to design and build their dream system – which was then imitated by brewers around the world (Lonnie McAllister and Brutus Ten). Clubs need this type of brewer because they pass on their good ideas, knowhow, and earlier versions of gadgets to the other members of the club.

I brew for the camaraderie

While many of us start brewing for other reasons, one of the big reasons that keeps me going is the camaraderie I find with fellow brewers. Whether it be a shared brewday or sharing some homebrew at a monthly meeting, I really enjoy discussing the hobby and sharing beer with other homebrewers. Many of my closest friends I have met through either homebrewing, beer judging, or simply beer drinking. At the next monthly meeting, take a look around and see some of the friendships and interactions that homebrewers enjoy – although I'm sure the end product lubricates things a bit... This is a normal side effect of being a member of a homebrewing club.

I brew because it is relaxing

While boilovers and stuck mashes don't sound relaxing to most of us, brewing can be a very relaxing hobby for some folks. Some, including us in Houston, may find that just how relaxing brewing is depends on the season – sitting in a chair drinking a beer on a cool fall day while your mash converts is quite relaxing.

Because I made it

The feeling of pride that comes with a well-made beer and the compliments and sometimes awards that it brings is another reason why homebrewers brew. As with many things in life, pride in a job well done and a pat on the back elicit strong feelings of satisfaction in us. When our boss congratulates you on a job well done at work, we get a feeling of fulfillment and satisfaction, and the same can be said for our hobby.

Make styles I can't find

While we are no longer "forced" to brew owing to a lack of availability of commercial craft beer, there are still occasions when the only way to enjoy a certain style, or at least to enjoy it fresh, is to brew it ourselves. While we are never left wanting for IPA, imperial or otherwise, if we want to enjoy a nice fresh Alt beer we usually have to brew it ourselves (at least until Alaskan gets here). Want a roggienbier? Well, better get to brewing. And many

(Continued on next page)



The usual "Hurry up and wait" at the start...



Kyle strives to provide good feedback...



Kyle looks better than usual somehow...



Finally Kyle gets to do a bit of judging...



(Continued from previous page)

a homebrewer has satiated their strange tastes by adding just about anything and everything to their beer. Homebrew clubs need these members because they share their beer with the rest of us so we can taste what a good Alt beer should taste like, and because they share their successes with us so we can also brew these hard-to-find beers.

In reality, most of us brew for a combination of these reasons, not just one. And, our motivation for brewing may evolve throughout our lives as our goals and aspirations change. Hell, some of us may not be able to figure out why we do it. We just do. But one thing is for sure: No matter why you brew, it's about the best hobby one could have.



Kyle wins!

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A Visit To Acoustic Meadery - Continued...

By Buck Wyckoff

When last we saw Buck, he was conversing with Bruce Grossman about Acoustic Meadery in Michigan and of course... Their products!

W: It would be an interesting book to take beer and wine and the whole history...and to write about the stupid laws, the weird idiosyncrasies....and it would highlight the lunacy of stuff that's still enforced to this day.

G: Well, I petitioned the government a couple of years ago, and it took about two years, to change the regulations for um....something I've been

formulating....and I'm not producing it right now. And they did. It's not....they haven't changed the actual regulations in writing, but they sent me a letter saying that it's....you're right...it's changed. Anyway, it's kind of interesting, but I'm not going to tell you what that is because I think I'm the only person that knows.

W: So you may take advantage of it at some point.

G: Exactly. I haven't produced it yet. I found out....

W: There's still a law against it and they've given you....

G: I was formulating this stuff....and as I went through the regulations I found I couldn't do what I was doing. And so I petitioned and two years went by and I started doing this (with sweeping arm gesture over current domain). This was a formula for cider that I use. And the other thing about, like, wine, in the winery as opposed to in the brewery, in a winery, you cannot have any cereal grains. They can't even be in the boundary of the winery. Because they make inferior wine. But in a brewery, you can add fruit and all this stuff, but in a winery, you can't.

W: Yeah.

G: I formulated some ciders with different kinds of malt and stuff in them.....just a small amount to give

it some complexity. And they were goood.

W: But you can't make them.

G: Can't do it. Federally you can't do it. You can't do it as a commercial producer. You can do it as a homebrewer. And it's just a shame. Because the more products we can produce....and our economy needs it.

W: I know. Why limit....

G: It stymies creativity.

W: Ingenuity.

G: It makes no sense.

W: So what do we need to do to....?

G: You got cash?

W: You got stuff all ready to go? What did you say? Thirty three a.....

G: Thirty three a twelve.

(And due to a technological

malfunction, a perfectly legal alcoholic beverage transaction transpired undocumented.)

W: You were talking about honey... Greg Griswald at Champion Hill Honey Farm, he just went on his own like, two years ago....I was at his house....and he mainly does the star-thistle...he educated me a little...the basswood bloomed just before the star-thistle...and the first super was pure basswood honey. ("Supers" are the trays in a bee keeping setup. They are filled from bottom to top by the bees.)

G: I've never had that kind of honey. There's so many different kinds of honey.

W: And I guess it's hard to get in quantity, but he had it in a jar and he said, "Here, this is from the first super in our stack" which was pure basswood and then the star-thistle came on. So they pulled me pure basswood honey. It was almost pure white, I mean pure clear.

G: Oh, it was really clear, huh?

W: It was the most delicate, wonderful honey I've ever tasted.

G: Interesting.

W: I guess it's almost impossible to get it in quantity for brewing, but a....it was good. They also gave me a taste of Tupelo honey. That was pretty

good stuff.

G: Ah, Kirk gets star-thistle predominantly and then, he has hives and in the wintertime they go down to Florida and then they do the whole thing down there....and it's Tupelo and it's really nice. He makes a Tupelo mead, a dry....it's almost like a chardonnay, the way he makes it. It's really one of the best meads I've had. The stuff I was reading about, like some of the honey out of Africa, really unusual stuff. And then especially if you can get the mono-flower stuff. I'd love to get cherry blossom honey, apple blossom or anything like that. Like the orange blossom honey, it's got a wonderful aroma.

W: Some honeys are too good for brewing, I guess.

G: When you ferment, a lot of character will blow off.

W: Some honeys are just for enjoying as they are. Well, maybe next time I see you it will be down the road and you'll be in a commercial location.

G: Maybe I'll be in Texas (chuckles).

W: Yeah. I don't know what kind of stupid laws the TABC will throw at you.

G: I'd need a distributor to get through there. And I might have to change my label or something.

W: The Michigan breweries, Bell's, Founders, whatever....they said they won't go to Texas because they don't want to deal with the TABC's bullshit. I don't know exactly what kind of bullshit they're talking about, but I'm not surprised the TABC is....it's probably about packaging....or something stupid.

G: Something....too expensive. It might not be worth their....business.

I know that like, Bells, he had a distributor that was not distributing his product. And of course you sign a contract with them, so you cannot get another distributor to distribute that same product. So what Larry (Bell) did was to change the name of it.

W: Change the name of his....?

G: Yeah, I think it was Oberon down there (Oberon is Bell's wheat beer). So he changed the name to something else for just the Chicago market so he could use a different distributor.

'Cause he had contracted one

(Continued on next page)



(Continued from previous page)

distributor to carry it and they were screwing him. Not doing what they were supposed to do....

W: And he can't get out?

G: He can't get out of the contract. So what he did is contract through somebody else and just change the name of the beer. And I just love it. It's like perfect.

W: Yeah. Screw you.

G: Screw you. You're going to make me sign a contract and then you're not going to sell my product, rep my product like you're supposed to?

W: You know that gives distributors the power to pretend they are going to deal with you, only to tie you up.

G: Well, to put somebody out of business. If they didn't like me for some reason or something like that...and then I'm screwed.

W: They tie you up in a contract and then shelf you (and not in a good way).

G: That's what happens.

W: It's like a movie studio buying the rights to a book and then sticking it on the shelf and saying, "Ah, we're not going to make that movie." And you can't get it made anywhere else.

G: Maybe they don't want to make it but they don't want anyone else to make it either. Why? I don't know. They'd rather just be selling Bud Light.

W: Well, there's ignorance, misinformation and then just outright dishonesty and greed. There's a lot of things you got to battle in your industry.

G: I've had great response from restaurants and all these small stores that are happy to work with someone like me, somebody who's starting up. I don't know in Texas, but in Michigan, there's a lot more concern about locally made stuff.

W: Yeah.

G: Especially with the economy the way it went south.

W: I would think, bars and restaurants....

G: They love it.

W: ...to have a boutique product and a local product is a selling point.

G: That's what people come up here for, especially in the summer. They want to buy local stuff. What's made here? What have you got here?

W: So is that your generator going

there?

G: That's the glycol chiller.

W: Oh, the glycol chiller. Is that....?

G: All those vessels are jacketed so I can control the temperature.

W: So that's going 24/7?

G: No. I shut it down. It only goes about 12 hours.

W: Is that for during fermentation, er....for storage or.....?

G: Whatever. Getting the temperature down for fermentation. And for storage. But I don't need to run it all the time. A lot of wineries, breweries, pubs...they run it all the time. But that thing only runs 12 hours a day max.

And during the wintertime, it's hardly on at all.

W: Yeah, you don't need it.

G: And so I run it like half time. I haven't had to do much maintenance or anything on it. Well, most mead makers and particularly homebrewers, you don't have temperature control...

and in a lot of my experiments, I couldn't get where I wanted to or thought I could get out of a lot of the experiments because temperature control is such a big issue. The fermentations get....the yeast strains, you know, if you can't control the temperature, you don't know what it's really going to do.

W: Yeah. You're going to get unpredictable off-flavors and....

G: Yeah, so some of my experiments...a lot of them I was disappointed with, was mainly 'cause I couldn't control temperature. I'd get certain characteristics that I didn't want or I could eliminate if I could control the temperature.

W: Yeah. You have to experiment under that same conditions that you'll produce to predict what you're going to get, right?

G: Exactly. And when I jumped and did the first full batch....I really didn't know. I just went with it. One of my brothers said, "I think you should experiment some more." And I'm like, "Mike, I'm running out of time and money! Gotta get something out there. I just gotta go for it." And it was scary because, you know, I was spending about a \$1000 for a batch. Maybe \$800 or something. You know, with all the honey and everything else I'm using and I had put all the money I had into everything. I didn't have

much to go on. Now I have money in the bank.

W: Did the first batches turn out alright?

G: The first batch turned out.....I had a lot of trouble with it. But I had the other glycol system and it wasn't doing what it really should do. And there was some wine making things that, you know, I had made mead as a homebrewer, but I wasn't making big batches of the stuff. And I had some problems. And I had a friend that was a vintner and he helped me out....and it turned out great. Um....then....I switched yeast strains....

W: Was your first batch the cherry?

G: Yep. And I switched yeast strains. And I made two batches with this yeast strain that was suggested to me....and I did not like it at all....I was just, "Oh shit"....'cause everybody liked the initial stuff I made....so I went back to the other yeast strain that I was using and then I had these two full batches of stuff that I was just like, "What am I going to do?" So I blended them....I turned them into....I added more fruit to it and blended it and people loved it. Just sucked it down. I won't make it like that again, but it worked out. I was really shitting my pants 'cause I spent all this money on it and I didn't want to dump it. I was just....I couldn't sell it. It wasn't the same. It wasn't Cherry Bzzzzz, you know, it just was different....actually that's the initial apple and tropical batch I changed it into. I've done it again and it's way better now because I'm not producing with that yeast anymore.

W: You got it down now.

G: I use brewing yeast. That's one of the things. I don't use wine making yeast. I won't tell you what I use but...

W: It's a brewing yeast?

G: Yeah. It's what I'm used to. I'm used to all these different brewing strains. I know what to do.

W: And it's right for the strength and you've got a lot of choice there so you can get just the kind of profile you are looking for.

**To be
completed...
Next month!**

10 Years Ago:

In the Newsletter:

Grand Wazoo Bev Blackwood hands down an edict about raffle ticket sales, recounts his trip to New Orleans for the Crescent City Challenge and gets into the details of "shotgunning" beers as competition entries. Secondary Jimmy Paige extols the virtues of Bock beers, including recipes for Dopplebock and Maibock.

At the Meeting:

Held at DeFalco's on Stella Link. Due to Bev traveling to the Sunshine Challenge in Florida and Jimmy being detained, Purser Kehn Bacon took over the meeting. We had three corny kegs. Mark Muckelroy brought his Scotch ale, Troy Sterns brought a bock and Kehn Bacon brought his Maibock.

Other Events

Steve Moore attends the Sunshine challenge and accepts awards for the Sly Bastards (1st IPA and 2nd APA), Joe Lindsey (1st American Barleywine)

& Bev Blackwood (3rd American Barleywine.)

5 Years Ago:

In the Newsletter:

Grand Wazoo Rob Kolacny explains that since we are changing hotels, there won't be a Potluck at the 2006 Dixie Cup, much to the dismay of all. [Spoiler alert: Scott DeWalt figures out a loophole for us! -Ed.] Secondary T-Bob expands the Beer of the Month

The Newsletter Urquell - Volume 31, Number 5 - May 2011 to include Dunkels and other Dark Lagers besides just Bocks. Sean uses his head in an altogether new way. Scott DeWalt lists AHA regional results and more upcoming competitions than you can shake a stick at. Foam Rangers lead the Lone Star Circuit 40 points to 33 over Cap & Hare. Sean misses out on the later minutes of the meeting, since he had to ride to LaGrange the next day. Photos are oddly short for the same reason since Bev was riding the MS150 as well. Bev whines about how hard it is to work at Saint Arnold.

At the Meeting:

Held at DeFalco's on Stella Link, a vast array of Bocks, Dopplebocks, Eisbocks, Dark Lagers and Dunkels were offered up by Secondary T-Bob. Andy Thomas shows up with his brand new Art Car, *Beer Can!* Grand Wazoo Rob tries to get people to go to Arlington for the Celtic Brew-Off and Sean manages to not break anything over his head. The meeting adjourned around 2:00 a.m.

Other Events:

In a rare brewing appearance, Steve Moore conducts the May Brew-In.



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