



# THE FOAM RANGERS Newsletter Urquell

It's Too Damn Hot!

June 2011 - Volume 31 Pints - Issue 6

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**June  
 Meeting:  
 Friday,  
 June 17th  
 7:00 p.m.  
 at DeFalco's**

## Secondary Robles Legality Questioned

*By Bev Blackwood*

The legality of Secondary Jesus Jaime Robles has been called into question. "We don't want to become a "Sanctuary Club" stated Grand Wazoo Kyle Jones. "I mean it would be one thing if he was James Jones, a good solid American name, but this whole Jesus Jaime thing, it just seems... Well, wrong."

Robles maintains he's a legal American citizen and entitled to all the rights and homebrewing privileges accorded any citizen. "I was born in the United States," a somber Robles comments. "I can be Grand Wazoo, if I choose to run."

"I'd need to see his birth certificate" comments an unidentified Foamie, The concerns go further than his heritage though. "He might start making us drink Corona or some bullshit like that." Gripes curmudgeon Steve



## There's little doubt about Robles' loyalties, or is there?

Moore. With elections in November, Robles' heritage could prove to be a major issue in the election. "People are happy to have me pour their beer for them, but not let me wear the Fez? That's bullshit." a visibly angry Robles states, with a tear in his eye.



## Out (of) The Wazoo

*By Kyle Jones,  
 Grand Wazoo*

### We need YOU for Dixie Cup!

I'm sure all of you are sitting around in the A/C asking yourself "How can I be involved with the Dixie Cup?" While the Dixie Cup miracle happens every year,

it still takes a lot of work from some very dedicated Foam Rangers to make Dixie Cup happen. This article will explore the possibilities in a roughly chronological order during a typical Dixie Cup.

Prior to Dixie Cup

A lot of the work that goes into Dixie Cup happens throughout the year. The DC coordinator works hard recruiting volunteers. We need members to gather swag from distributors, breweries, and other entities. We also need a lot of help with the Main Event of Dixie Cup - the competition. There are about 8-10 judging sessions leading up to Dixie Cup. There is also a big sorting session early on when the 900 or so entries must be sorted into various boxes, payments processed, and data entered. Data slaves enter data into the competition system, and it takes a lot of hands to unpack and label all that beer. We need stewards for each judging session. Stewards make judging run much more smoothly by retrieving entries from cold storage, serving the entries, and managing scoresheets. We of course need  
 (Continued on Page 8)

**The Brewsletter Urquell**  
**Official Organ of the**  
**Foam Rangers Homebrew Club.**

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Woo Hoo! Welcome on board Jaime! Two whole columns of Scrivener-y goodness at last! It's always amazing to me to see how little the club changes over the years. Brewsletter quality is directly tied to the quality of the officers and their level of participation in the club's events. Engaged and interested officers produce great Brewsletters. I may never do a 32 page edition, but then again, I don't re-print commercial material! However, I'm not above "stretching" my content... As you will see!



# WTF, I'm The Scrivener?

By **Jaime Ortiz,**  
*Scrivener*

Meeting day quickly turned worse for me when the Wazoo twisted my arm and made me take over the Scrivener's job. All I asked for was

free beer. He told me I could drink all the beer I wanted at the meeting, provided I pay my dues. What a deal! Where do I sign up? I had started to enjoy some of the less stellar Bocks of the night when Bev asked me if I was taking notes. I told him of course. At this point I started randomly putting notes into my iPhone. Is there an app for that? Then he explained to me that if I did not submit minutes for the next brewsletter, the IRS was going to take all of my money. Ouch! I better get to work. The theme for this meeting was bocks, dark lagers, and doppelbocks. It started slowly and the secondary was feeling lonely as no one was clamoring for the homebrews or the Texas "Bocks" that were being served. Actually, Paul's "beer in coke bottles" lab experiment received more attention for most of the night. He had come up with a way to "dry grain" a base beer with 8 different types of base/specialty grains. It was a cool experiment. He even had a notepad. "Dry grain" Paul also managed to come out of nowhere and win the Club Competition this month. He brewed the all-grain batch that had been won at last month's raffle by the "other" Paul, a Northern English Brown recipe put together by Scott. Since "other" Paul doesn't do all-grain, "Dry grain" Paul bought it and made it. As usual, Jaime #1 cried foul and demanded a re-count. Sorry, but a score of 49/50 wins.

Next it was the Wazoo's turn to talk. He mentioned several Foam Rangers participated in National Homebrew Day at St. Arnolds and how we swept the awards at the Big Batch Brew Bash with David Rogers, Jimmy Paige and the J&J Brew Crew winning all the awards. Kyle told us that the Dixie Cup was mentioned during Jamil Zainasheff's podcast last month. Next, he discussed plans for an Austin Pub Crawl in August with more details forthcoming. Our annual cock soup (Pool Party) will be held on July 15th at Joe and Lori Perjak's house. Soon after that, everyone stopped listening and it was Bev's turn. He spoke of

upcoming competitions, the BJCP classes and exam coming soon and the fact that no one has signed up to be Head Judge for the Dixie Cup. Both Kyle and Bev stressed the importance for the members to volunteer for the various jobs available at the Dixie Cup. It's RAFFLE time! Kyle decided to give away his wort chiller and promised that it had been "cleaned and sanitized" up to OSHA standards. Good luck to the winner of that one! Things got very exciting when one of our members won an "Extra Large T Shirt", and then followed it up by winning 3 more times. You had to be there. In addition, Kyle rigged the raffle and won the extract kit. Very smooth, Wazoo!. Finally, Eric the Chef won a 5 ton, 20 volume Modernist Cuisine book set. Several inebriated members had to assist him to get that box in his car. Things turned ugly quickly as Kyle began to sing our new unofficial anthem: "Are you drinking with me Jesus". This was followed by several Rapture Day confessions from several members including the one from Doak and his goats. Tasting quickly came to a halt when Jaime #1 offered us what he promised was the worst thing he had ever tasted. It came in a blue bottle and was brewed by some guy named Sam Adams, so we said why not. Motor oil looks and tastes better than whatever that was! My stomach still has not been able to get rid of that sticky substance. On that note, I think I have had one too many bocks... The sausage fest at Casa de Robles, otherwise known as the officers meeting, was held on yet another 100 degree afternoon. The theme for this meeting was "Where is Kyle?" While we waited, Bev and Doak reminisced about Dixie Cups of yesteryear. Apparently, there was no electricity and they used an abacus to keep score back. It was also uphill both ways. After that, we discussed some 2011 Dixie Cup details as well as t-shirt designs. Doak enlightened us with stories about his frog collection. No, not the cold-blooded animal. Instead, he collects crystal and ceramic renditions of the slimy green creature. He also told us how many things he can do while holding a sausage in hand. We were all very impressed. After a couple of brews, a few people starting testing their pyromaniac skills by passing their hand over Jaime's tiki torches. This was meant to be some type of a rain dance and it worked. We got 5 drops of rain and some thunder. By the way, where is Kyle?



## This Month in Foam Ranger History

By Sean Lamb, Club Historian (Sorta)

### 25 Years Ago:

#### In the Brewsletter:

"Beer and Loathing on the Comet's Tail" recounts the events of the 4th Annual Foam Rangers Pub Crawl held May 17th. Dr. Strangebrew answers a question about brewing in hot weather. The Dixie Cup is promoted, including the planned judges training sessions. Items from "Ranting and Ravings": The pub crawl was such a financial success that we now

have something on the order of \$600 left in our treasury. Annual dues for the club are now \$8 per year. Donald and Mary Thompson and Scott Riley from the Reinheistgebot Brewing Co. in Plano were in town on 29-31 of last month to promote their new dark beer, Collin County Black Gold.

#### At the Meeting:

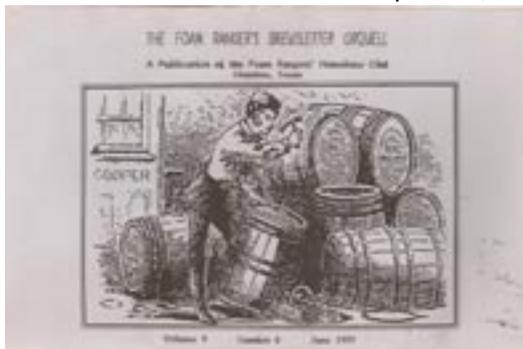
Held Friday June 20th at the Gingerman. The BOTM was "ale meads and fruit beers (i.e. weird beers)" – but the only commercial example was Bellevue Kriek from Belgium. All other selections were homebrews. Brad Kraus talked about the process of producing traditional Belgian lambic beer.

### 20 Years Ago:

#### In the Brewsletter:

The June Brewsletter Urquell was a special 32-page feature-packed edition. [Pictured above - Ed.] In memorial to the killing of yet another brewpub bill in Texas, Grand Wazoo Lou Carannante gave the particulars of the bill in his "Out of the Wazoo" column and the business commentary column by Jim

Barlow from the May 26, 1991 Houston Chronicle was reprinted. In honor of the 10th anniversary of the Foam Rangers and the 20th anniversary of DeFalco's, Lee Anthony contributed part one of what was supposed to be a two-part series on the history of both establishments (in typical Foam Ranger style, the second part never materialized). Sean Markham wrote about Maggie's on the North Freeway in his "Gallopings Suds Sucker" column and Andy Thomas wrote a travelogue on the brewpubs of Chicago. A history of the Samuel Smith brewery at Tadcaster, England, a review of the 9th annual club pub crawl, notes on the upcoming Foam Ranger intra-club competition, and a detailed article on homebrew kegging equipment were also in the brewsletter.



#### At the Meeting:

The meeting was a combined 10th anniversary of the Foam Rangers and 20th anniversary

of De-Falco's party held at the Orange Show. The technical presentation was "all you can drink," loosely based on the ales of Belgium. Live entertainment, including The Men of Houston Morris Dancers/Hadrian's Wall Celtic Band and other live entertainment that I can't remember because of that Bigfoot stuff.

### 15 Years Ago:

#### In the Brewsletter:

In The Brewsletter Urquell Grand Wazoo Wes Woods laments the loss of club members Karel Chaloupka (Secondary Fermenter) and Beto Zuniga (Brewsletter Editor) to Denver and Oregon, respectively. Members with a lot of vowels in their names were actively sought to replace them. "Yeast, Lies and Videotape," an article on yeast selection and types, by Steve Moore was the featured article.

#### At the Meeting:

The regular meeting at the Odd Fellows  
(Continued on page 11)

## 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 18th, 2012

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



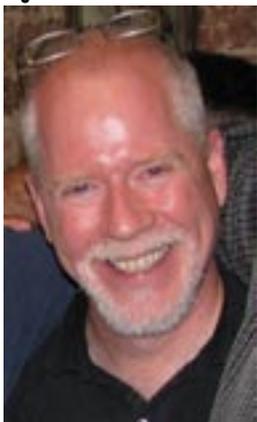
November 18th, 2011

I.P.A. & Ambers



December 4th, 2011

Homebrewer's Xmas Party



By  
Bev  
Blackwood II,  
Competition  
Coordinator

Scott Fertak (who took our entries to the Celtic Brew-Off) was among those who

benefitted from his efforts. We had three Foam Ranger wins at Celtic and all three took first place!

*Our winners:*

**Scott Fertak - First Place - Bitter**  
**Rolland Pate - First Place - Old Ale**  
**Rolland Pate - First Place - ESB**

Those 9 points narrowed the gap between us and the Bay Area Mashtronauts, but we're still far behind the Austin Zealots in the Lone Star Circuit.

**Lunar Rendezbrew's** entry deadline is July 9th! This is a chance to win big at a local event and also to get out there and do some judging. The Mashtronauts always need our help and come Dixie Cup we will definitely need theirs!

*Current judging dates and locations:*

**Saturday, July 16th, 8 a.m. - 4 p.m.**

**Seabrook Community Center**

**Sunday, July 24th, 7 a.m. - 4 p.m.**

**Saint Arnold Brewing**

Jaime Robles jumped into the lead of the Club Competition with 6 points after May's judging. Jaime Ortiz holds

## Competitions Heat Up!

down second place with 4 points while Rolland Pate, Joe Janssen, Paul Porter and David Rogers are tied for third with 3 points each.

There will be a pack & ship for the **Austin Zealots Homebrew Inquisition** on July 7th. and I will ferry the entries to Austin that weekend. The competition is unusual, in that it doesn't follow BJCP guidelines. Check their guidelines out at:

[www.austinzealots.com/files/ZEALOTS\\_Inquisition\\_Form\\_2011.pdf](http://www.austinzealots.com/files/ZEALOTS_Inquisition_Form_2011.pdf)

Many "regular" beers will fit their guidelines, so don't be shy when entering! I am entering and will go judge as part of an evaluation for the Lone Star Circuit. The event is currently not a part of the Circuit, but they may get invited to join someday!

## Lone Star Circuit Current Standings

### Individual

Mark Schoppe - Zealots - 53  
Jeff Oberlin - Mashtronauts - 27  
**David Rogers - F.R. - 17**

### Team

Bradley & Bradley - Zealots - 27  
Darity & Darity - NTHB - 10  
**J & J Brew Crew - F.R. - 6**

### Club

Austin Zealots - 163  
Bay Area Mashtronauts - 55  
**Foam Rangers - 51**



By Bev Blackwood II  
Competition Coordinator

This year's BJCP Class will be starting soon! If you've ever wanted to learn how to judge beer and identify beer styles, flavor problems and how to fix them, this is the class for you! It's also a great refresher for anyone looking to re-take the BJCP Exam.

Competition Coordinator Bev Blackwood will be teaching this year's course. The schedule is yet to be determined, but typically the class meets every other week on a Monday, Tuesday or Wednesday night from 6 p.m. to 9 p.m. A typical class will involve filling out scoresheets, discussing BJCP Exam questions and tasting some examples of classic beer styles for reference. Your scoresheets are reviewed and returned with suggestions for improvement. There will also be discussion of judging protocol, scoresheet vocabulary and scoresheet standards. Even if you're not going to take the exam, you will improve your scoresheets! There will also be a flawed beer session (or two) where you can train your palate to detect specific flaws in a beer. The classes are fun and the beer is plentiful and all for the cost of \$25.00!

If you're interested, please contact Bev Blackwood ([competitions@foamrangers.com](mailto:competitions@foamrangers.com)) as soon as possible to get on the e-mail list. Classes will start just after the 4th of July holiday and run until mid to late September, when the BJCP Exam is scheduled. If you're only interested in the exam, You should contact Bev immediately, as there are only 12 spaces and it is expected to be completely full, with a waiting list. Join us!

**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](http://WWW.LONESTARCIRCUIT.COM)



**By Jaime  
Robles  
Secondary  
Fermenter**

When asked if I would like a wheat beer, the first thing that comes to mind is a

phenol-laden, citrus-topped, hazy hefeweizen, and I just shudder. But I've started to like and appreciate this style very much after a trip to Munich. Cloudy, refreshing, and usually with a flavor profile of bananas, cloves or bubblegum, this style can be very tasty when done right. And guess what. They don't always have to be phenolic!!! It's a wheat beer, not a phenol beer. (NOTE: no bananas or cloves are added to the beer, mind you. I should have known that the first time I tried to brew one...oops. n00b). Due to its breadiness, beers that contain a large amount of wheat lend themselves well to a profile ranging from cloves and bananas, to peppery or barnyardy, to clean and hoppy or down right tart and mouth puckering. This should hopefully give you a gustatory flashback to the Belgian Beer meeting back in March. Wheat shows its versatility by adding crispness, body, flavor, and a beautiful fluffy head to any brew. This is definitely one of those styles you want to be drinking during our scorching summers.

There's a plethora of styles out there that contain wheat and apply it in unique ways – Berliner weisse, wits, lambics, saisons, fruit beers, weizen eisbocks, wheat wines – but the traditional German and American styles are what we're most frequently exposed to. Weizens can either be filtered (kristal) or hazy (mit hefe) depending on the style or brewer's preference. The grain bill of a wheat beer is characterized by the use of up to 65% malted wheat, with the rest being malted barley and maybe some specialty grains for added flavor. I've read of 100% wheat beers but this requires special attention to your

## Beat Your Heat With A Delicious Wheat!

mashing and lautering technique to prevent the gums in the wheat from creating a stuck mash. The most common way to avoid this is by adding rice hulls to make up for the fact that wheat is huskless and therefore create a nice filter bed. You can also apply the brew-in-a-bag method, especially if you want to try using nothing but wheat. James Spencer from Basic Brewing Radio has a good step-by-step description on how to do this. From a hopping standpoint, the traditional German method calls for just enough bitterness, say 15 IBUs, to allow for a gentle backbone for the malt and yeast byproducts. In an American-style wheat, the hops can be augmented (I'm sure you expected that) and even finish with a citrusy aroma and aftertaste. But the true defining factor of a weizenbier comes from the yeast strain used. Some strains are cleaner than others and therefore produce varying levels of phenols and esters, mostly due to the temperature you are fermenting at. When using a weizen yeast strain, the higher your fermentation temperature (68-72F), the more banana and bubblegum flavors you will get. For a more clove-like character, ferment cooler at around 62-65F. The American hefeweizen yeast strain also produce phenols but to a lesser degree than their German counterpart. The resulting beer can also be hazy but has a cleaner, subtle character overall. A good rule of thumb is that the German weizens will be heavy on the phenols/esters while the American style will be cleaner, phenols may or may not be present, and the hopping will be more pronounced, relatively

speaking, and possibly citrusy. Wheat beers are easy to pair with meals since they have such a varied flavor profile. Ideally, pair with lighter foods like fresh greens salad, white fish, sushi, or even weisswurst. Since wheat beers have some delicate flavors, try to stay away from overly spicy or umami-rich foods, unless you are having something like a dunkelweiss or weizen eisbock. Personally, I enjoy mussels or scallops cooked in a saison or German hefe and then wash them down with a saison. Tart berries go well with an American Wheat for dessert or give a German hefe a shot with key lime pie. If you want to learn more about brewing with wheat, pick up Eric Warner's "German Wheat Beer" or Stan Hieronymus' "Brewing with Wheat".

Beat Your Heat American Wheat: (6 gallon, OG = 1.045)  
50% Malted Wheat, 50% Two Row, 1 oz Tettnang @ 60 min, 1 oz Cascade @ flameout  
Add 1 lb rice hulls to mash and mix in. Mash at 152F. Ferment with Wyeast 1010 or WLP 320.





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After knowing one another for decades, Scott and Steve abruptly run out of stuff to talk about.



How about if I'm *this* close? Can you feel it now?

# Foam Ranger Foto Pages!



You want me to kill the photographer?

How do I know this is my cup? Isn't it obvious?



Worst... Hokey-pokey... Ever....



You can run but you can't hide...



Bev's enjoying that waaay too much...



"Dude. U R Tking 2 Long N R Boring us. BTW, Nice Hat.



You DO realize Bev has a camera, right?



But they really read it just for the articles...

Erik previews this month's featured dish...



I always knew Jackson had a little evil in him...



Good communication skills are essential for the Grand Wazoo.



What do you mean, I can't have more beer?



Foam Ranger Foto Pages!



No, when it's on the LEFT side it means...



So when they said the shirt was half off...



But can she breathe?



Brett lllllikes!

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

judges also. Cindy Chiu came up big for us last year as a steward, as did a few homebrewers from Huntsville - David Epps, Kevin Torcolleti, and Bob Remeika. Speakers are contacted and arrangements are made, and Scott DeWalt has done a great job over the last few years managing the hotel and reserving the refrigerated truck for us. Finally, the day before Dixie Cup begins the entries must be moved into the refrigerated truck. Pete Lott drives the truck for us, but the entries still have to make it from the cold box at Saint Arnold's to the back of the truck.

**Thursday**

Dixie Cup starts Thursday night with a reception hosted by Scott Birdwell, owner of DeFalco's. Homebrew is served at the reception, so bring your kegs on Thursday night and get them on the refrigerated truck. We'll go through many kegs of commercial beer and homebrew during the Dixie Cup. Speaking of the truck, a cellarmaster is needed to manage the beer on the truck. While the cellarmaster is in charge, it takes a few people to make sure there is always beer on tap and that events like the Fred Tasting are supplied with the right beer at the right time.

**Friday**

Friday starts with judging beginning around noon. Again, judges and stewards are needed. Friday evening is the night of the (in)famous Dixie Cup potluck. The potluck is exactly what it sounds like - a dinner where members bring dishes to share with Dixie Cup attendees. So of course we need people to bring food. And don't count on Erik Ribeiro to carry us this year - Erik will be busy preparing for the Fred Tasting, our food and beer pairing event that happens after the potluck. A lot of coordination and effort is required to pull off the Fred Tasting. Ingredients must be procured, food must be prepared, and then it has to be served in time with the host's comments. This year's host is Randy Mosher. Erik will need help with all of these aspects.

**Saturday**

Saturday starts early with the barleywine breakfast. You probably don't need any help with this one, but this event happens because people bring barleywine - so don't be stingy. You also have to be awake to participate - take it from me. The remainder of the morning is occupied by the milliConference, so sit back and relax. Next is second round judging, where judges and stewards are again needed. Most people will head out

on the pub crawl after second round judging, but if you're not on the pub crawl we always need help setting up for the awards ceremony.

After the awards ceremony, help cleaning up and gathering stuff is always welcome. This also applies for Sunday morning in a big way. The potluck room must be cleaned up, and any beer left on the refrigerated truck has to be distributed, including filling Corny kegs with whatever kegged beer is left on the truck. So be sure to bring an empty sanitized Corny keg, because no one knows what treasures await after Dixie Cup.

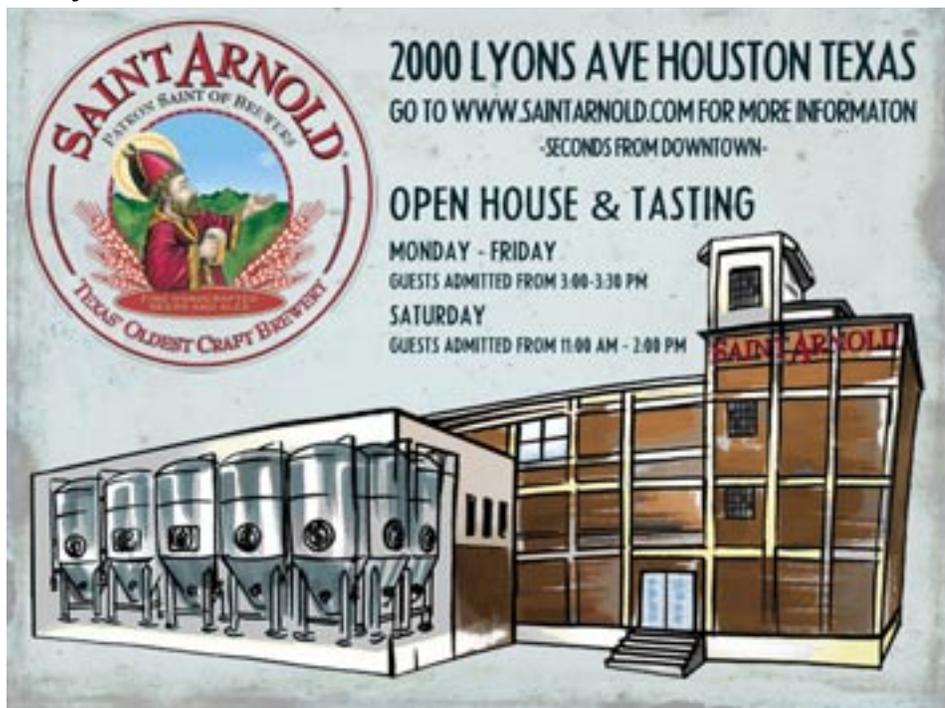
Throughout Dixie Cup volunteers will be needed to work the front desk. The front desk is the entry point for the competition and event, where attendees are verified as being dues-paid, wristbands are issued, and merchandise is sold. Shifts are generally one to two hours, and the desk needs to be staffed for most of the event.

This article covers most of the areas where help is needed during Dixie Cup, but having one or two utility players who are willing to do whatever is needed is also very helpful.

Again, things happen in the club, including Dixie Cup, because our members step up and help out. Food gets to the monthly meetings thanks to Paul, Cliff, and Erik. You have beer thanks to Jaime #1. We still have our tax exempt status thanks to Sharon.

Your beer gets to competitions thanks to Bev, Scott Fertak and others. We have swag at raffles thanks to Andrew, Pamela, and Birdwell, and others. We have a place to meet thanks to Da' Birdman. We have a pool party this year (and had one last year) thanks to Lori and Joe. The members make the club. We have had an unprecedented number of new members join this year, but having a lot of members isn't enough. We need members who are willing to put in the time and effort to continue making the Foam Rangers the great club it is.

If you are interested in volunteering, contact our Dixie Cup coordinator Rolland Pate ([dixiecup@foamrangers.com](mailto:dixiecup@foamrangers.com)) or me ([wazoo@foamrangers.com](mailto:wazoo@foamrangers.com)). And don't forget to register for the August pub crawl!





Truth in labeling...

Spooooon!



That's the sound of some quality recycling right there!

# BONUS

## Foam Ranger Foto Page!



Remind me again why I'm dating you?



Mtg fl of beer gks...



GoooooIII-ee!



Whatever Erik brings may LOOK wierd, but it's good!



Jaime opens another bock... With his tonsils!

# 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!

**G:** Yeah, I'm lucky too. I've got really good water here. I don't even filter it.

**W:** Next time I'm in Traverse City, I'm going to seek out your product on draft. See if I can stumble upon it somewhere. Well, I'll get out of your hair and let you get back to your operation.

**G:** It's been fun.

**W:** Yeah, you should have put me to work while I was here. Make me pay for it. Well, it was good meeting you.

**G:** Thanks Buck.

Yeah. Glad you stopped by.

**W:** I'll send you a copy of the article when it comes out.

**G:** What's it going to be in?

**W:** The Foam Rangers Brewsletter Urquell.

**G:** Okay, (giggles) okay.

**W:** We're actually one of the oldest homebrew clubs in the country....I took a break for a while. I still don't brew beer.

**G:** Yeah, I used to.

**W:** Do you miss it?

**G:** No. (laughs) This is way easier.

**W:** It's great to be your own boss.

**G:** You don't feel the whip.

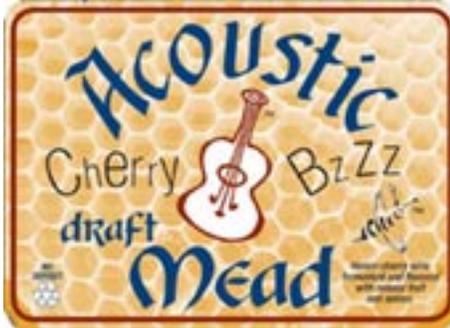
## Epilogue

I contacted Bruce recently, to get an update on his operation. We talked about that and more. But first, let me get this out there pronto.... There aren't any good Mexican restaurants in Traverse City, Michigan. Yeah, I know! Right?! Also, Jonathans are interchangeable with Romes depending on harvest and his brother gets the blame for the apparently lower than usual low carbonation of my purchase.

When asked about that wacky taxing of bubbles again, Bruce was eager to quote me chapter and verse:

Federal taxes rates per gallon for

wine: If a wine is not over 14% alcohol, it is taxed at \$1.07/gal. If it's over 14% but not over 21%, it's \$1.57/gal. If it's over 21% by volume but not over 24%, it's \$3.15/gal. If it's artificially carbonated wine, it's \$3.30/gal. It is considered artificially carbonated wine if it contains more than 0.392 grams of CO2 per 100ml. Then there is sparkling wine which is \$3.40/gal and hard cider which is only 0.2 cents/gal. Tax credit of 90 cents per gallon available for small producers.



**G:** Yeah, so, how do you determine that? Well, you need a lab or a piece of equipment like I have to determine that (Zahm & Nagel Volume Meter).

I convert that measurement....that measurement is typically wine language, grams of CO2 per 100 milliliters. I'm used to beer talk. So, in beer you speak in volumes, like 2 volumes, 2.4 volumes, 2.5....and roughly 2.3 to 2.5 is your typical beer....of CO2 volume. I fall under the first category which is not over 14% alcohol, because it is not. Even though I've artificially carbonated it, it's carbonated under that .392 grams of CO2 per 100ml or in beer speak, that would be called....I believe it's like 1.97 volumes.

This is the other aspect of my product that's interesting, that has to do with these taxes and how it compares to hard cider. Hard cider is described as a still, non-effervescent apple wine product that contains less than 7% alcohol by volume. So I make a product that's under 7% which, because it's a wine that's under 7% alcohol, when it comes to labeling my products, I don't have to get to what's called a COLA, a certificate of label approval, I self-police myself through the FDA because it's considered food.

**W:** Hum.

**G:** Yeah, (chuckling) so it gets even more confusing.

**W:** But because it's under 7%....it's not food if it's 8%

**G:** No. If it's over 7% or more, than it's not considered food as far as labeling is concerned. I mean, that's just crazy.

**W:** There's so much stuff to worry about.

**G:** It's not food, you know? And then where does beer fit in? Well, I guess beer's a lot of food, 'cause lots of beer's certainly under 7%.

**W:** So you fall into the \$1.07 product tax...

**G:** Less 90 cents per gallon, because I'm a small producer. So I'm only paying, what?...17 cents per gallon federal excise tax. Which is a quarterly tax. There's different taxes for the state.

**W:** And if you were to say, screw it, and make your product champagne, would it leap....what would happen? Would you leap already to \$3.30/gal just cause you....

**G:** If I simply carbonated my product, kept everything the same except for the carbonation, is what you're asking?

**W:** Yeah.

**G:** I would, I think, legally I would... .where did I put that information?

**W:** I mean, if you go from 17 cents to \$2.20 per gallon, that's....that's crazy.

**G:** Well, it's still not over 14% alcohol, but then....I don't know....artificially carbonated wine? That might, I might still be considered that...still because of the alcohol percent...I don't know.

**W:** Because of you're alcohol percent, I wonder if you can just carbonate it how you like and if anybody says anything, just say, "Oh, I'm under 14% so I don't think that applies to me."

**G:** Most people don't understand all this stuff. I've talked to people in the federal government from time to time and they don't get it all either.

On his new varieties? One is in production, other formulas have been approved by the man. On the new one, Honey Bzzzz....

**G:** ....which is not fruit forward. It's honey forward, but it actually has got half the residual sugar of the other two. So it's drier. There's a lot of complexity in the flavor itself, because in my opinion, if you are making a straight mead....just honey by itself...

.it's kind of boring. As a homebrewer, (Continued on next page)

**(Continued from previous page)**

that's all I did and I thought it was wonderful. My wife says this it's like drinking beauty.

**W:** So it's the non-fruited version of your product then?

**G:** Well, I do use some herbs and there is some fruit in the fermentation. Some apple and cherry actually, to give it some complexity and to add some acids to it.

To date there are 90 to 100 places carrying his products. He makes most of his money from bottling. And oh! He bought a bottler/capper and labeler.

It's not in production yet, however Todd with Short's Brewing is going to help him get it up and running. Another example of the brewing community lending a helping hand. Soon his bottleneck will be no more.

I told him my only complaint would be the packaging. Twelve bottles rattling around in a box with no dividers made for a seriously irritating drive back to the U.P. And those two deer that made a surprise obstacle course out of the road were deftly avoided, each aggressive maneuver accompanied by the sound of tumbling dogs and bottles of Bzzz. But I like his philosophy.

Minimal packaging. Trying to keep the impact on the environment as light as possible (and it saves money). He is going to use six-pack holders that grab at the neck only and are biodegradable.

I told him the Guinness and Cherry Bzzz was a good blend. He says try the Apple Bzzz with a pale ale. I say, twist my arm.



**(Continued from page 3)**

hall was postponed a week due to a wedding reception, but Secondary Larry Mayhew brought the beer of the month (Pale Ales) anyway, and he and seven other members consumed it on the ground floor of the lodge. A week later the "regular" meeting was held at the Odd Fellows with most everyone but Andy Thomas in attendance. Andy showed up the next week all by himself.

**10 Years Ago:**

**In the Brewsletter:**

Grand Wazoo Bev Blackwood writes about the efforts of the diverse group of club members that keep the club going, including T-Bob Daugherty, Tom Bates, Kari & Kuyler Doyle and David Cato. He points out that the club can't be everything to everyone, and encourages everyone to not sweat the small stuff. Kehn Bacon provides some "Flatus Facts". Secondary Jimmy Paige covers the details of wheat beers, along with some etymology lessons on the word ale.

**At the Meeting:**

Held at Craig DellaCorte's place in the Heights (Pool Party!). Beers of the Month were Saint Arnold Kristall Weizen, Sierra Nevada Wheat, Pyramid Hefeweizen, New Belgium Sunshine Wheat, Tucher Helles Hefeweizen, Tucher Dunkles Hefeweizen, Weihenstephaner Kristall Weissbier, Franziskaner Dunkel Hefeweizen, Julius Echter Hefe-Weiss, Julius Echter Hefe-Weiss-Dunkel, Paulaner Hefe-Weizen, Ayinger Brau Weisse, Schneider Weisse Hefe-Weizen, Aventinus. Bev brought a keg of IPA, Tom (Witanek?) brought Hopzilla, and Kari & Kuyler Doyle brought a Kolsch.

**Other Events:**

Kuyler and Kari Doyle won the Big Batch Brew Batch on June 3rd, and the mystery brewer Chuck Steven took both 2nd and 3rd places. The style was Amber Ales. Sly Bastards Charles Vallhonrat and Steve Capo had their first baby. It is not known who

carried the green scaly thing to term. It is suspected that they transferred it from one to the other on a monthly basis. It and the fathers are doing nicely.

**5 Years Ago:**

**In the Brewsletter:**

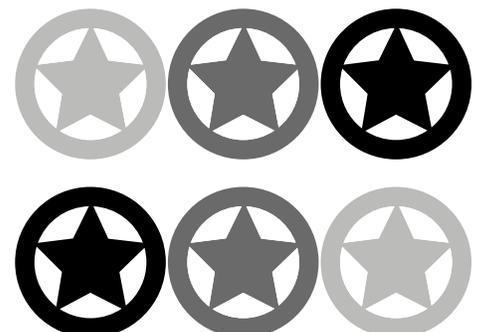
The Foam Rangers take judging on the road, announcing that the Dixie Cup will be judged on pub crawl busses.. Grand Wazoo Rob Kolacny is happy to be halfway through his term and to commemorate this, he recaps January through May with an abundance of exclamation points! Scrivener Sean Lamb recounts the Bocks served at the May meeting in exhaustive detail while Secondary T-Bob expounds at length on the joys of wheat beers in a futile attempt to drum up excitement among the members. Sean's history column mysteriously has July's news from 20 years ago instead of June's.

**At the Meeting:**

No actual Scriveners notes exist, but from the meeting photos the following things may be assumed. Bev groped several women, there was a Mexican wrestling mask being passed around, big German beer signs were the fashion accessory of the night and Scott Birdwell was foolish enough to let us hang out in DeFalco's without him being present.

**Other Events:**

Sean, Tom, Steve, Andrew, Storge and Sandy went to the Real Ale Anniversary party and amazingly enough didn't ruin our club's reputation.



# Keep Up To Date! Get On The E-mail Lists!

By David Cato  
List Administrator

The Foam Rangers have a variety of e-mail lists to keep thier members in touch with the club's activities and one another. Check out the various descriptions and sign up for the one that best suits you!

The **foam-rangers** list is a general discussion list for the club and consists of individual e-mail messages that are delivered *as they are sent* to the list. Because of the potential for a large number of messages, you may prefer to subscribe to the **foam-rangers-digest** list instead. The digest version is sent *once per day* and contains all messages sent to the **foam-rangers** list the previous day.

If you **only** want to hear club news and announcements from the Grand Wazoo, subscribe to the **foam-rangers-announce** list instead.

Note that you do not need to subscribe to the **foam-rangers-announce** list if you subscribe to one of the other lists because all messages sent to

the **foam-rangers-announce** list are automatically sent to the **foam-rangers** list, and by extension the **foam-rangers-digest** list.

How do you sign up? Read on! In the example that follows, **LISTNAME** should be one of these mailing list names:

**foam-rangers**  
**foam-rangers-announce**  
**foam-rangers-digest**

Replace **LISTNAME** with the actual name of the list when subscribing! To subscribe to one (or more) of these lists, send the single line:

**subscribe LISTNAME**

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

**majordomo@crunchyfrog.net**

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

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



**I WANT TO BE SOMEBODY!**



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

**NAME** \_\_\_\_\_

**ADDRESS** \_\_\_\_\_

**CITY/STATE/ZIP** \_\_\_\_\_

**HOME PHONE** \_\_\_\_\_

**WORK PHONE** \_\_\_\_\_

**E-MAIL ADDRESS** \_\_\_\_\_

**AMOUNT PAID** \_\_\_\_\_

NEW  RENEWAL  CHANGE OF ADDRESS

**Membership Fees: (per year) \$35.00 Individual / \$45.00 Family**

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

**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