



Wazoo From [REDACTED]

July will be handled [REDACTED] me, and then Kyle Jones will handle [REDACTED] a Friend to [REDACTED] day on November 3rd. All other regular brew-in dates are open, the brew-in is the 2nd Saturday of the month .

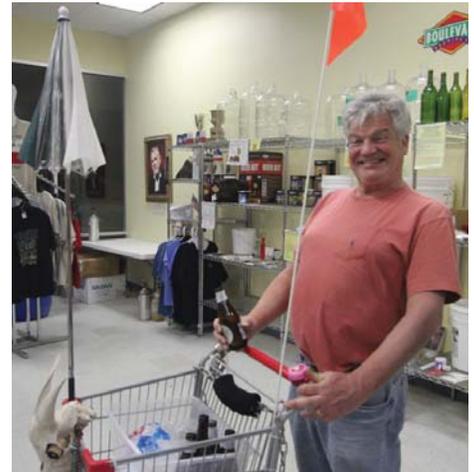
Now that we have two months of the new group of club personnel running things under our belt, I would like to [REDACTED] Janine Weber and [REDACTED] Cox for the great job they are doing. Ralph has provided lots of good grub, and Janine has brought a great selection of beer of the month beers. Thanks to both of them!

There has been change in back-office personnel in the club. David Rogers has resigned as our IT director. I think it has something to do with starting a commercial brewery (that's another [REDACTED] to see who is reading this). Rich Goeggel has graciously agreed to take over the role. David almost single handedly got us back up and running online after the loss of David Cato, and has kept the interwebs stuff running smoothly ever since. He truly knows that Internet is not something that you just dump something on. It's not a big truck. It's a series of tubes. If you have a chance, buy or pour David a beer in thanks for his [REDACTED] to the club.

[REDACTED] everyone [REDACTED] paid their club dues. We have 112 dues [REDACTED] members who are keeping the club moving forward into the future of homebrewing.

Lastly, I will be going to the [REDACTED] Brew Off to represent the club. I'll make sure that I get score [REDACTED] and medals, and I will distribute them at the [REDACTED].

Cheers!



## Competition

Will Holobowicz, Competition Coordinator

I'm eagerly awaiting Bluebonnet this weekend. It's an for me to go out of town attend a brew competition with the intent of just drinking beers, a pub crawl, socializing. I show up and park. Big Smile. work involved.

### MCAB

those have qualified during the past year the entry window and deadline is March 15th thru April 12th. requirements: (2) brown 12 ounce long neck bottles, with plain silver or gold caps. Common brown long neck bottles with raised are acceptable. We will be doing a pack and ship for this event. Please contact me directly and let me know if you are participating.

This will help determine the pack and ship date. Additional information is found here: [http://masterhomebrewer.org/MCAB\\_XVI\\_info.htm](http://masterhomebrewer.org/MCAB_XVI_info.htm)

### Karbach Carboy Classic 2014

The Style is "Indigenous Ale", which means all the ingredients must be in the State of Texas and available. The beer must be under 8% ABV. The special ingredients are to be grown in Texas (pepper, pecans, citrus). Entries are due April 18th at the brewery. Requirements are 3 bottles, recipe and contact info. You must be AHA member, and the recipe must be all grain. Additional information is found here: <http://tinyurl.com/o2wzl9z>.

### Big Batch Brew Bash

I'm doing the brew in for April and like to focus on this event. I want to invite everybody out to Defalco's to brew a Texas Brown Ale. I'd like this brew in to be a tribute to our deceased Ranger David Cato. It seems only fitting that we honor David by winning this award by using variations of his recipe. Being short on time, everyone will have to bottle about a week maybe two after the batch. Any brewer can enter up to two beers. No Entry Fee and No delivery. Entry deadline is May 9th. Additional information is found here: <http://thekgb.org/Big-Batch-Brew-Bash/Current-News>

<http://byo.com/brown-ale/item/2228-texas-imperial-brown>  
American Brown ale was once referred to as Texas Brown ale, since the Dixie Cup was the first competition to recognize the style. In honor of that, David Cato brewed his Texas Imperial Brown Ale, which is more or less a brown I.P.A. It's a richly flavored beer and very hoppy, appropriately enough with Amarillo hops. This beer, by David Cato took 2nd place in the Imperial Beer category.

### ACCF

Alamo City Cerveza Fest for, will be held at Blue Star on June 7, 2014. We will have a three week entry beginning April 12, 2014, followed by our judging phase beginning May 3, 2014. We will post more details later.



# Belgium Beers: Spiced, Sour ■ Strong

Janine "J9" Weber, Secondary



The styles in this month's selection are all various types of Belgian style beer. Now, if you've ever been to Belgium, you'd know that there are a gazillion breweries and 6 gazillion types of beer, but there are some common points. One typical characteristic of Belgian beer is the yeast. Again, ■ all Belgian beer uses the same yeast, far from it, but there is a very similar flavor associated with the majority of popular beers. I would characterize it as "caramelly malt". But that only covers about 2/3 of the full realm of Belgian beers which are

descendants of one of the oldest brewing traditions on the planet. These beers also have a long tradition of using spices and fruit, and of souring and blending their beers. But most of us think of tripels and quads when we hear "Belgian beer". Tonight you'll have a chance to taste a broad selection. You can take notes on the beer list.

Here is how the BJCP lists the categories and subcategories for the Belgium and Sour Beer styles:

## 16. BELGIAN ■ FRENCH ALE

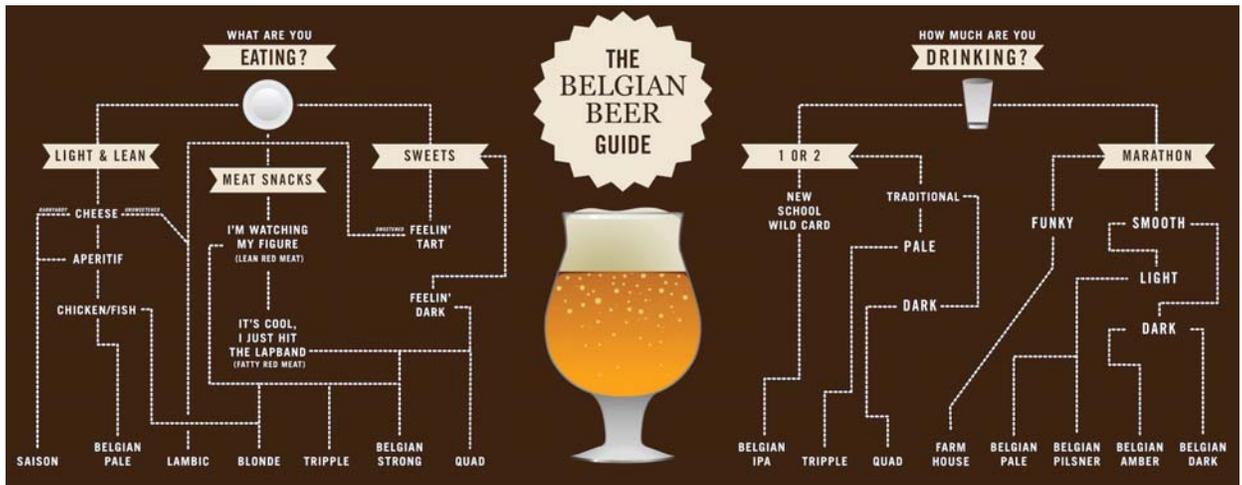
- 16A. Witbier - Hoegaarden Wit\*, Community Wit
- 16B. Belgian Pale Ale - De Koninck Amber Ale\*, Leffe Blonde, Poperings Hummelbier
- 16C. Saison - Saison du Pont Farmhouse, Shiner FM 966 Farmhouse
- 16D. Bière de Garde - Southern Star Mort Vivant Biere de Garde
- 16E. Belgian Specialty Ale – Boulevard Saison-Brett, Stone Imperial Smoked Saison,

## 17. SOUR ■

- 17A. Berliner Weisse
- 17B. Flanders Red Ale - Rodenbach Gran Cru\*
- 17C. Flanders Brown Ale/Oud Bruin - Liefman's Gouden Band, Monks Café Flemish Red
- 17D. Straight (Unblended) Lambic
- 17E. Gueuze - Lindemans Cuvee Rene\*
- 17F. Fruit Lambic - Lindemans Frambois, Unibroue Ephemere

## 18. BELGIAN STRONG ALE

- 18A. Belgian Blond (Pale) Ale - Ommegang Rare VOS\*, Ommegang Gnomegang
- 18B. Belgian Dubbel – Affligem Dubbel\*, New Belgium Abby Ale\*, Cedar Creek Dubbel,
- 18C. Belgian Tripel - Chimay Tripel, Community Trinity Triple, Monks Tripel
- 18C.1 Belgian Quad - St Bernardus Abt 12 Quad\*, Deep Ellum 4 Swords Quad, La Trapp Quad,
- 18D. Belgian Golden (Pale) Strong Ale – Duvel\*, Avery Salvation Golden Ale
- 18E. Belgian Dark Strong Ale - Chimay Blue\*, Brooklyn #2 with honey



## Beers to Sample

Duvel - WORLD CLASS example of Belgian strong Pale Ale, 8.5% (like champagne!)

Cedar Creek Dubbel — From Kemp TX,

Boulevard Saison Brett — Dry hopped, bottle-conditioned, farmhouse  with Brett

Rodenbach Gran Cru — Flanders red ale 6%,  
WORLD CLASS

Community Trinity Triple —  Dallas, 9%, tripel

Deep Ellum 4 Swords Quad — TX brewery, 9.5%,  
Quad, dark

Saison du Pont Farmhouse — The real deal, 6.5%,  
fresh and lightly spicy

Lindemans Cuvee Rene — Gueuze, straight  
lambic, complex yet not overpowering.   
CLASS

Liefman's Gouden Band — Flanders Oud Bruin,  
8% mild lactic sourness, tart

Stone Imperial Smoked Saison — Specialty Bel-  
gian? Uses Saison yeast with cherrywood smoked  
malt

Affligem Dubbel — Dubbel, 7%, excellent example

Ommegang Rare VOS — Belgian Pale Ale, 6.5%  
WORLD CLASS

Lindemans Frambois — Fruit lambic, 2.5%, like  
raspberry soda with a buzz

La Trapp Quad — Belgian Quad, 10%, Nether-  
lands, dangerous

St Bernardus Abt 12 Quad — Belgian Quad, 10%,  
Belgium WORLD CLASS

Poperings Hummelbier — Belgian IPA, 7.5% fresh  
hopped

Avery Salvation Golden Ale — Belgian Strong Pale  
Ale, 9%, lots of orange peel

Chimay Tripel — Belgain Trappist beer, Tripel, 8%

Chimay Blue — Belgian Strong Dark Ale, 9%,  
Classic example

Monks Café Flemish Red — Flanders Oud Bruin,  
5.5%, blended sour

Monks Tripel — Out of NMex, Tripel, 9.5%

Ommegang Gnomegang-Blonde — American  
Blonde Ale, 9.5% might be good to compare with  
Belgian blonde

Brooklyn #2 with honey — Normally a Belgian  
Strong Dark Ale, 9%, this has honey added

Shiner FM 966 Farmhouse — Saison/Farmhouse  
Ale, 5.7%, local stuff

Community Wit — Witbier, 5.1%, local beer

Hoegaarden Wit — Witbier, 4.9%, classic example  
of witbier

De Koninck Amber Ale — Belgian Pale Ale, 5%,  
classic example of style

Unibroue Ephemere — “White ale” brewed with  
fruit, sort of a fruit lambic

Lefse Blonde — Belgian Pale Ale, 6.6%, quality  
not reliable, but is great when not damaged by  
transport

New Belgium Abby Ale — Dubbel, 7%, excellent  
American example

Southern Star Mort Vivant — Texas beer, Biere de  
Garde, 6.5% on the sweet side



## Officer's Meeting Minutes and Events

Nena Lamb, Scrivener

Sláinte!

2/21 Cruinniú (a bhí mé tinn mar madra agus chodail tríd na codanna is spraoi ar an gcruinniú amach i mo charr)



07:00 Homebrew - uair an chloig sásta, roinnte Seán a chuid " turg-namh Hap "

08:00 - Janine thosaigh ag stealladh beoracha saoire agus fionta eorna

08:45 - Seán ar a dtugtar an gcruinniú, labhair faoi BLUEBONNET; a dúirt nach bhfuil a ól an " beoir pizza "; gníomhaíochtaí club le teacht; fós gá Márta brew - i brewer gá fós comhordaitheoir Dixie Corn; Beidh Chéad Dé Domhnaigh bheith ag Rudyard ag 3:00 (tabhair faoi deara muid ag tosú uair an chloig níos luaithe); fhógair Scott oscailt DeFalco ar Theas (tá súil againn Bealtaine 2014); AHA Rally ar an Domhnach; fógraí dar críoch le tósta agus nóiméad ciúnais le haghaidh iar- bhall Ron Berg a fuair bás. Ansin Raifil!

3/2 Oifigeach Cruinniú

Janine, Noel, Seán, Méith, Mike Heniff fhreastail, agus mé féin. Labhair muid faoi financials, DOAK chaoin obair dheonach do chomhordaitheoir Dixie Corn, t - léinte, (díospóireacht dámhachtainí, aon athruithe riail, faoi chomórtais cur) seilfeanna le haghaidh aonad stórála, gnó Aonair réalta Chuarda, a phlé, b'fhéidir, de dhíth orthu Dixie Corn plean B, gréasáin a óstáil costas agus is féidir app fón cliste. Cruinniú ar athló agus thosaigh Chéad Dé Domhnaigh!

To your health!

2/21 Meeting (I was sick as a [REDACTED] and [REDACTED] through the most [REDACTED] parts of the meeting out in my car)

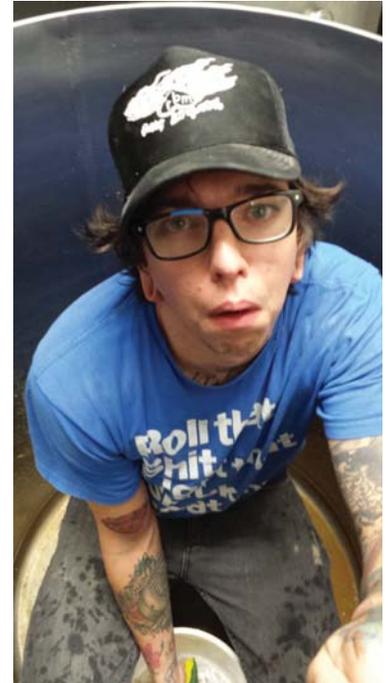
7:00 -Homebrew happy hour, Sean shared his "hop experiment"

8:00 - Janine started pouring holiday beers and [REDACTED] wines

8:45 - Sean called [REDACTED] meeting, talked about Bluebonnet; said not to drink the "pizza beer"; upcoming club activities; still need March brew-in brewer; still need Dixie Cup coordinator; First Sunday will be at Rudyard's at 3:00 (please note we [REDACTED] starting an hour earlier); scott announced the opening of DeFalco's South (hopefully in May 2014); AHA Rally on Sunday; ended announcements with a toast and moment of silence for former member Ron Berg who passed away. [REDACTED] RAFFLE!!!

3/2 Officers Meeting

Janine, Noel, Sean, Rich, Mike Heniff and myself attended. We talked about financials, Doak graciously volunteering for Dixie Cup coordinator, t-shirts, shelves for storage unit, Lone star [REDACTED] business (awards, no rule changes, debate about adding competitions), discuss possibly needing Dixie Cup plan B, web hosting cost and possible smart phone app. Meeting adjourned [REDACTED] First Sunday began!



# From the [redacted] God [redacted] Kitchens

Ralph Cox



There were burgers last meeting?

During my [redacted] tenure as food god, it has become apparent that [redacted] Rangers love meat and cheese. This comes as [redacted] great surprise and I am happy to find myself in such [redacted] company of [redacted]-minded people. That [redacted] and [redacted] centric theme continues as this month's meeting featuring [redacted] beers. While the Belgians are many times overshadowed by their French neighbors, Belgium actually has a cheese making tradition that dates [redacted] to the middle ages. Not surprisingly, many [redacted] the Abbey [redacted] making beer were also making cheese to go along with those beers. The menu for this month's meeting also includes a beef [redacted] that is considered the national [redacted] of Belgium.

[redacted] menu [redacted]:

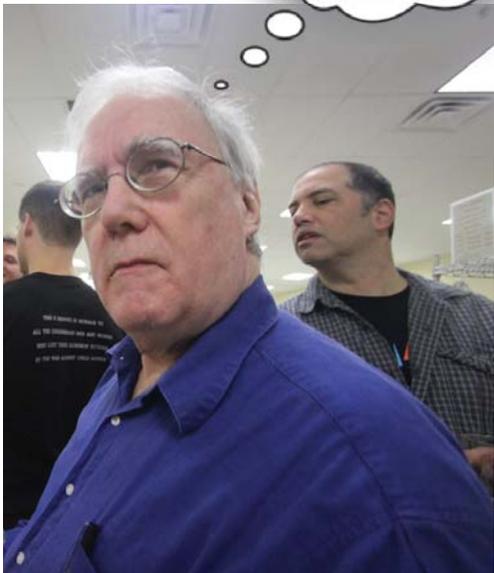
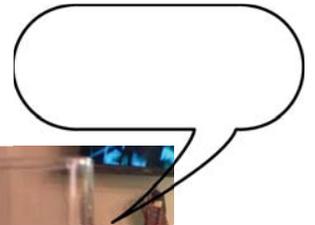
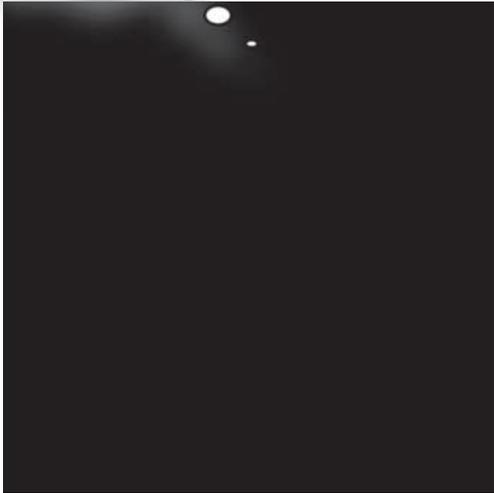
- Beef Carbonnade (Flemish beef and beer stew)
- Assorted charcuterie
- French Bread
- Brownie almond bread pudding
- [redacted] veggies, chips, dips



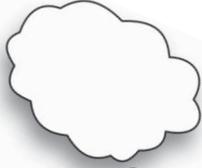


Mammoth [redacted] distribution. Note the commercial [redacted] ban through Yosemite makes much of the valley impractical, along with [redacted] of the LA/SF areas to avoid outstripping supply.





# Caption THIS



# Stay in touch with the club!

██████████ <http://www.foamrangers.com>  
██████████ <https://www.facebook.com/groups/26077707702/>  
██████████ <http://twitter.com/FoamRangers>

We have two E-██████████ lists:  
The Foam Rangers Discussion List & the Foam Rangers Announce List.

██████████ ██████████ ██████████?  
The ██████████ ██████████ ██████████ list is where people can interact and reply to the posts of other Foam Ranger list members. The ██████████ ██████████ ██████████ list is where the Grand Wazoo posts club announcements and is not a discussion list. Anything posted to the Announce ██████████ will also be posted to the Discussion list, so you don't ██████████ ██████████ subscribe to both.

To subscribe to the Discussion ██████████, send an e-mail to:  
foam-rangers-join@foamrangers.com

To subscribe to the ██████████ ██████████, send an e-mail to:  
foam-rangers-announce-join@foamrangers.com

You will ██████████ ██████████ reply from the server with instructions for ██████████ your subscription.. Follow the instructions ██████████ ██████████ ██████████ ██████████. Once you have successfully subscribed, you will receive a reply with the list guidelines as well as instructions for unsubscribing.

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**I WANT TO BE SOMEBODY IN PARTICULAR!**  
**SIGN ME UP TO BECOME A MEMBER OF**  
**THE FOAM RANGERS HOMEBREW CLUB!**



**20**  
**14**

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**NAME(S)** \_\_\_\_\_

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

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

**MEMBER E-MAIL** \_\_\_\_\_

**2ND MEMBER E-MAIL** \_\_\_\_\_ **PHONE** \_\_\_\_\_

**AMOUNT PAID** \_\_\_\_\_  NEW  RENEWAL  CHANGE OF ADDRESS

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**Membership Renewal: \$35.00 Individual / \$45.00 Family (Member +1)**

Paid between October 31 and December 31    \$30.00 / \$40.00 (Pay early and save!)

### **New Member Fees: (per year)**

Paid between January 1 & June 30                    \$35.00 / \$45.00  
Paid between July 1 & October 31                \$25.00 / \$35.00 (Includes Dixie Cup!)

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