



The Foam Rangers

Brewsletter Urquell

August 2018 / Volume 38, Issue: 7

Hey Foamies!

Did you notice something missing in July? No? I'll give you a hint. Your month probably sucked a little less. That's right, there was no brewsletter! I know, I know, it was great while it lasted, but we can't be getting spoiled now, can we? Also, this issue is a two-fer. Double the suck in one! **"Praise be."**

Bee-Tee-Dubs (that's what I'm told the kids are saying instead of "by the way"), did you notice how close we are to DIXIE CUP?!!! That's right! It's time to get your beers entered! The following was taken from the office Dixie Cup website:

"Dixie Cup XXXV is October 18-20 at the Crown Plaza Hotel, Northwest-Brookhollow, located at 12801 Northwest Freeway (US-290 & Pinemont). Rooms are available at a discounted rate of \$82 per night. To book, call the hotel directly at 713-462-9977 and use discount code "FMR", or mention "Dixie Cup" or "Foam Rangers" to get the discounted rate. You can also call the Crown Plaza national reservations number at 877-227-6963, or use the hotel's website, and use corporate code "FMR"

Upcoming Events


- August 17 / Dixie Cup Registration Opens
- September 2 / Officers Meeting @ TBD
- September 7 / Dixie Cup Final Registration Deadline
- September 8 / Brew-In @ DeFalco's
- September 21 / Club Meeting @ DeFalco's

Dad Joke of the Month




I'll never forget my childhood summers when we would climb in old tires and roll down hills.
They were goodyears.

Dixie Cup registration opens August 17th and closes September 7. Sorting will be held September 15, followed by several judging dates. I've added a list of important dates to keep in mind, on Hank's column, page 4.

You can also find more details on the website: www.dixiecup.foamrangers.com



Mallard Reactions

Aware		Limbo Challenge 13	Awards Ceremony August 25th
Achtung!		Ozapft Is!	Entry period closes Fri Aug 31st Dropoff at DeFalcos Fri Aug 31st <u>German Beers Only</u>
Aware		Dixie Cup 35	Entry period opens 17-Aug Entry period closes 14-Sep Dropoff at DeFalcos Sept 15th



Out (of) The Wazoo

Paul Smith, Grand Wazoo

There are a lot of beer politics in the news this summer. First let me say there has been NO COLLUSION between your Grand Wazoo and the KGB. They almost never medal at Dixie Cup. The CIA? Wouldn't trust them as far as I could piss their beer. Their beer creates a weak stream. Believe me. It's on tape. They've been taking all of our medals in competition. They are taking advantage of us. Having said that, MY guys - who I don't have total confidence in - are keeping an eye on Operation Fermentation by going out and helping them judge. I'm told by many people, many people, it is a total 'which hunt'. As in which beer is a CIA entry. Sad!

This whole thing of looking for the best beer is making Foam Rangers look foolish. It's time to put this 'which hunt' for massive amounts of hops, malt, and yeast flavors behind you and drink what you've always been given. #MBGA! What happened to all the girls in bikinis and cute animals doing amazing dog things? They're taking advantage of us.

But seriously folks, why wouldn't we want to have a good relationship with Czar Kaufman? They pour beer by the liter, not these unfair imperial pints. A good relationship with the KGB could get us some of the 888best Russian Imperial Stout.

The Lone Star Circuit has been cheating us for a long time. We judge for their competitions, but some of them won't even enter ours. They take our money, and beer, and don't give us medals. We look foolish and stupid. It's time to raise entry fees!

And what's with all these categories, and sub-categories? It's a ridiculous number of categories. Who needs this many categories? Why can't we just have a red can, a blue can, or a silver can like the good old days? Maybe a tall, fat, clear bottle for when the in-laws are coming over.

The only thing left to say is – JOIN THE PARTY!

Dixie Cup planning is well underway. All of the major Coordinator roles have been filled, but there is still plenty of opportunity to pitch in – sorting, judging, stewarding, and throughout Dixie Cup weekend. We will go to a one day sorting this year – September 15 – so a big turnout will be most helpful. This could be a long day without your help. Lunch and beverages will be provided. An all-day effort is not required. Even a couple hours is appreciated if that's all you can do.

One exemplary Foam Ranger will be recognized with the 1st Jeff Reilly Homebrewer's Award. The Jeff Reilly Homebrewer's Award is to be awarded to the Foam Ranger's club member that best exhibits the qualities that made Jeff one of the club's most recognized brewers. The recipient should (1) demonstrate a fair minded competitiveness that is recognized on the Lone Star Circuit and/or in national competitions, (2) continually work to expand his/her brewing knowledge and improve his/her brewing performance, and (3) generously share his/her acquired knowledge and support the Foam Rangers 'above and beyond' through volunteerism.

Recipients must be nominated by a fellow club member during the month of September by submitting an email to wazoo@foamrangers.com with a brief explanation of why they feel the nominee meets the above requirements. The award winner will be selected by a committee consisting of the Grand Wazoo, the Member-at-Large, and the Dixie Cup Coordinator to be awarded at Dixie Cup. The recipient's name will be engraved

on a plaque to be displayed at Defalco's and will receive a gift card to Defalco's. Only nominations from, and nominees of, dues paid members shall be considered.

In other news, the club officers have agreed to offer to club members a customized Foam Rangers belt buckle. See buckle representation in this Brewsletter. Pre-paid orders can be taken now while the item is in the process of being added to the FoamStore. Pre-paid buckles are priced at \$55. The order will be placed once 15 buckles have been pre-paid. Cut-off date for pre-ordering is September 30. A few extras will be ordered and made available for \$60 after the cut-off date.

V3



Big shout out to Joshua Cassidy. He organized a very successful Brew-in club competition with six brewers brewing seven batches of American Pale Ale. The taste off will take place at the September meeting.

August Brew-In/Brew-Off



Dixie Cup XXXV

October 18-20, 2018

Now is the time for the Dixie Cup to start getting geared up. If you've been in a cave and didn't know, this year's theme is "I'm a lumberjack, and I'm OK," with the style being wood-aged beers.

We're set up to have a great event – Ron Ginsberg from Cascade Brewing is coming to talk about (and hopefully share) some of the awesome wood-aged sours they produce. Then, Tim Schwartz from Real Ale Brewing in Blanco, Texas will talk about what direction they are going with barrel aged beers. I'm also planning to contact a local brewery to speak, but am still doing my "research" on the breweries!

I'd also like to take a minute to thank all those who have volunteered to be part of the Dixie Cup team:

- Head Judge - Janine "the Belgian redhead" Weber
- Head Stewart - Jon & Leah "just married" Jarvis
- Data Slave - Ryann "what did I get into" Brzoska
- Potluck Coordinator – Joshua "the food god" Cassidy
- Scroungers - Rebecca "the German teacher" Weitzenhoffer
Andy "the teddy" Behr
- Cellarman - Howard "the keg wrangler" Rushing
- Truck God - Paul "I REALLY like beer" Porter
- At Large - Sean "I'll do anything for beer" Lamb

** We still need more helpers – 2nd cellarman and additional scroungers will definitely help.

Hank "I drank too much" Keller
Dixie Cup Coordinator

Kellerfamily89@comcast.net / Work cell: 302-547-9957

IMPORTANT DIXIE CUP DATES

- August 17 - Dixie Cup Registration Opens
- September 7 - Dixie Cup Final Registration Deadline
- September 15 - Sorting (ONE DAY ONLY - PLEASE HELP!)
- September 16 @ 9 AM - First Round Judging
- September 18 @ 6 PM - First Round Judging
- September 23 @ 9 AM - First Round Judging
- September 25 @ 6 PM - First Round Judging
- September 30 @ 9 AM - First Round Judging
- October 2 @ 6 PM - First Round Judging
- October 7 @ 9 AM - First Round Judging
- October 9 @ 6 PM - First Round Judging
- October 14 @ 9 AM - First Round Judging
- October 16 @ 6 PM - First Round Judging
- October 18 @ 7 PM - Dixie Cup Reception
- October 19 @ 12 PM - Conclusion of First Round Judging



Foam Rangers Officer Meeting

Minutes by Mike Reed, Scrivener

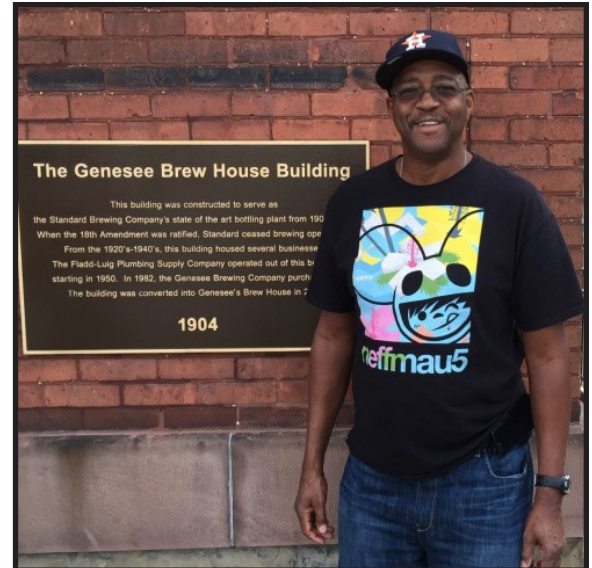
July 1, 2018

Place: Texas Beer Refinery

Time: 12:30 PM

In Attendance: Paul Smith, Steven Distelhorst, Ryann Brzoska, Mike Reed, Doak Proctor, Denise Whitney

- Dixie Cup
 1. Have 2 speakers lined up
 2. What to order? (i.e. shirts and glassware)
 3. The pros and cons of ordering glassware.
 4. Having glassware at the sign up table.
- Discussion on the Jeff Reilly Memorial Account
 1. Posting the criteria for winning the award
 2. Ensuring that the criteria remains the same over the years
- IT – Web site
 1. Discussion around using it the way we have with schedules and officer contact information, but adding a couple of blogs on Club History and Foam Improvement.
 2. Discussion around adding other items
 3. Discussion around some of the redesign.
- Continued discussion around doing Foam Ranger Was Waz belt buckle.
 1. Waz showed us potential design.
 2. Discussion around the production process, how many to buy and can we ensure they will sell (i.e. we still have foam ranger badges)
 3. Discussed giving them out to others i.e. DC coordinator
- Discussion about creating a new club t-shirt.
 1. What catch phrase to put on the back
 2. How many to buy
- Discussion of club meeting's Foam Improvement presentation and how to moderate it if necessary
- Discussion around people who plan on entering beers in the Dixie Cup bringing them to the August meeting if they need advice on what category to enter them in.
- Discussion and decisions on future business meeting sites for next four month.
- Discussion about next's months brew-in
- Meeting adjourned at 1:30 p.m.



August 5, 2018

Place: Saint Arnold Beer Garden

Time: 12:30 PM

In Attendance: Paul Smith, Steven Distelhorst, Mike Reed, Denise Whitney, Hank Keller, Phil Verdick

- Dixie Cup
 1. Dixie Cup T-Shirts being printed
 2. Metals are ordered
 3. Still working on speakers. 2 confirmed
 4. Trying to get a headline speaker on wood aged beers
 5. Scrounging is going well
 6. Discussed giving something extra with gold metals (ex. a growler with Dixie Cup on it.)
 7. Discussion on the exact dates Aug 17th to Sep14th, sorting 15th and judging 16th
 8. Discussion around different style score sheets
 9. Specialty category is strictly wood aged beer
- Continued discussion around doing Foam Ranger Was Waz belt buckle.
 1. Discussion around how many to buy
 2. Voted to go ahead and ask for preorders
- Discussion around finalizing the Jeff Riley award, what going to be printed on it, how people are nominated and who determines the winner.
- Discussion around Club T-shirt Denise is looking into phrases on the shirts
- Discussion around getting Dixie Cup belt buckles on the web site
- Meeting adjourned at 1:30 p.m.

Ye Olde Photographs



July Brew-In



Texas Beer Refinery



Bar! Wait, where's the prices?



#squad



J9 schoolin' us



RAFFLE!!!



The food god's bounty is great. Praise be.



Well deserved rest
(p.s. they made me take the pic, Phil)



Operation Fermentation takeover!



Only remaining photo from the pool party



St. Arnold!!!



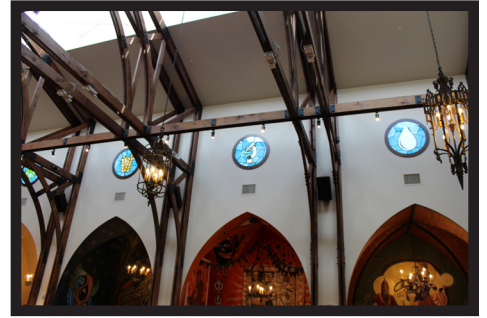
Dude in white can definitely lift, bro



Skills



The usual goofs



I feel like these mean something...



The rooms



are all



very cool



Seriously though, that dude in white must have some serious pythons



Blessed are the meek, I mean drinks



Great view? Check.



Nothing to see here



The Waz getting a refill



Splash pad!

Beer of the Month

By Steven Distelhorst (Secondary)

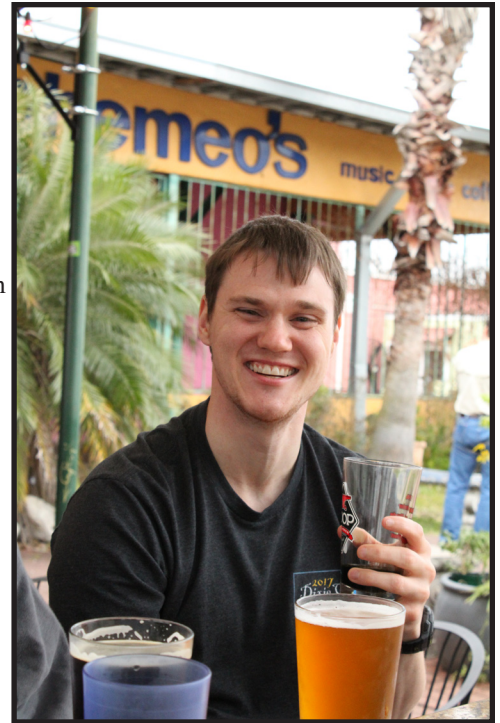
July, 2018

July is here! Its hot, humid, and summer is in full swing, which of course means its vacation time! Yep, its time to pack the car up and gather the family for a trip to the beach, or perhaps a nice relaxing float down a river in a canoe, or inflatable tube, or even a road trip to some other unnamed destination. Regardless of what you are doing this summer, what better way to relax and cool down from the sun than drinking a cold light refreshing lager (or ale). For this month we will enjoy and cool off with the fine flavors of kölsch and pilsners. And in the spirit of summer and vacations rather than writing a longer piece about the history and facts of these beers I am going to make it short and just give some interesting facts about kölsch and pilsners that will hopefully interest and entertain you while you read this poolside (with beer in hand of course!).

- Pilsners originated in the town of Plzen, Bohemia (what is now the Czech Republic).
- In 1838 in the town square the good citizens of Plzen watched as the Plzen brewers guild dumped out 36 barrels of beer that they deemed as terrible and not fit for consumption (that's a LOT of wasted beer.....how sad).
- Although Pilsners originated in the town of Plzen, the first official Pilsner, which was brewed in 1842, was actually brewed by a Bavarian brewer (Josef Groll) using a Bavarian bottom-fermenting yeast strain (which was supposedly smuggled from Bavaria by a monk). So, not to take anything away from Bohemia but some credit for Pilsners should be given to Bavaria!
- The original brewery that brewed this pilsner was founded in 1839 with the name Citizens Brewery (that is the English translation) but was later changed to Pilsner Urquell, which means pilsner original, to emphasize that this was the brewery where it all began.
- The Czech, or Bohemian, pilsner is the most consumed type of beer in the Czech Republic.....not really that surprising! Furthermore, pilsners (not just Czech pilsners) are the most consumed beer style in the world.
- There are 3 commonly accepted styles of pilsners: Czech, German, and American. Although almost every region of the world were beer is brewed a pilsner can be found.
- Around the same time that the Pilsner was created new technology in glass making made clear glassware affordable to the general public (prior to this only the wealthy could afford glasses). Beers began being served in these clear glasses which allowed the crystal clarity of the pilsner to shine through, unlike the typical beer of that age which was usually brown in color (it is likely that this helped further the success and desire for Pilsners).
- People of the Czech Republic consume more beer per capita than any other country. The U.S. is actually 12th on this ranking (as of 2017). We have some catching up to do!
- Out of respect and to help differentiate German pilsners and Czech (or Bohemian) pilsners in Europe, especially in Germany, a German pilsner is simply called a Pils and a Czech Pilsner is referred to as either Pilsener or Pilsner.
- The correct (and traditional) way to serve a Pilsner is to pour it into a pilsner glass (duh!). Pilsner glasses are specifically 'V' shaped to have a narrow bottom or even be connected to a stem and base. The purpose of this design was to reduce the amount of heat from the holders hand (if held near the base of the glass) thus allowing the beer to stay colder. It also allows for a large amount of light to pass through to show off the beautiful clarity and color and also to allow for maximum head retention at the top.

And now for some fun facts about kölsch

- Kölsch is actually a relatively new beer style in the history of beers. The first kölsch was brewed in Cologne, Germany 1906 by the Sünner brewery but was not given the label of kölsch until 1918.
- Kölsches did not become popular in Cologne (or anywhere else) until the 1950s. The city of Cologne lost over 95% of its breweries during world war wasn't until after the war when the breweries began to be rebuilt that the kölsch become popular in the city.
- In order for a beer to be called a kölsch it must meet specific terms that were defined by the Cologne Brewery Association in the Kölsch Konvention of 1985. Furthermore, the name kölsch was protected in 1997 under EU law to be only used for kölsch beers that were brewed in Cologne, Germany. Beers can say kölsch-style but cannot be labeled solely as kölsch unless brewed in Cologne (at least in Europe).
- Unlike the vast majority of other German beers kölsches are actually top-fermented ales that are lagered.
- The Kölsch Konvention actually has 6 stipulations that define a kölsch: (1) the beer must be brewed in Cologne, (2) it must be pale, (3) it must be fermented with an ale yeast (top-fermented), (4) it must have clear hop presence, (5) it must be filtered, and (6) it must have a gravity between 1.044-1.057.
- Kölsches aren't that popular outside of Cologne. In fact, less than 5% of beers consumed in Germany is a kölsch. However, in



Cologne about 50% of all beers consumed are kölsches.

- Kölsches are served by Köbes (waiter) in a specific narrow cylindrical glass cup called a stange.

Now, if you are still reading and are curious about the flavor profiles for pilsners and/or kölsches then I say.....go drink one! But if you want to know the profiles before you invest or sample these delights, here's a brief rundown of the profiles (and of course you can always consult the BJCP guidelines for a more thorough description; see categories 3B (Czech), 5D (German), 1B (American), and 5B (Kölsch)).

Czech pilsner: Slightly sweet malt character with bready and/or toasted biscuit notes along with a noticeable but appropriate level of hop bitterness that brings a nice balance. The hop flavors and aromas should be floral and spicy coming from the use of Saaz hops.

German pils: Will be somewhat similar to a Czech pilsner but should be lighter in color and in body and also drier, more crisp, and more carbonated. The hop profile should be floral, herbal, and/or spicy (coming from the use of noble hops) with a lingering bitterness.

Kölsch: The flavor profile for these beers is much more subtle than for the pilsners. They should be well attenuated with low levels of grainy, bready, or honey qualities. Have a low to medium level of hop bitterness with floral, herbal, or spicy notes. And should finish with a slight dryness and crispness.

Make sure to drink these wonderful light beers this summer to help cool off from that hot Texas heat! Cheers!

August, 2018

For this month's libations we shall be enjoying the delights of pale ales! Also known as the gateway beer into IPAs. And while IPAs are now their own category they were at one time simply a subset pale ales, hence the name Indian Pale Ale (although the term pale ale is incredibly vague). The history of pale ales (and the origins of the IPA) is actually quite interesting and ultimately is a story involving technological advancement, a proper source of water, chemistry, brewer innovation, and greediness; what more could you really ask for in a story!

The origins of the pale ale story take us back to England around the beginning of the 18th century and center around the new found use of coke as the fuel source for roasting malt. If you are thinking of coke as the dark brown soda you enjoy drinking or possibly even the white substance that you inhale for a good time you are sadly mistaken. The coke I'm talking about in this context refers to a purer derivative of coal which burns hot and without the concomitant smoke and ash. The use of coke for roasting malts, which was first documented in 1642, rather than wood or peat resulted in lighter malts without any smoky flavors or aromas. The use of wood or peat for the roasting of malts also caused them to turn brown which thus resulted in the production of dark (brown) beer. Prior to the use of coke for roasting malts most beer in England and throughout Europe was dark and as such beer drinkers were accustomed to their suds being this color. So you can imagine that when lighter malts came about with the use of coke, which resulted in a lighter color beer people took notice and were intrigued. Although when I say lighter I don't mean that the beer was the light color we think of now for pale ales or other light beers. In fact these new "pale" beers were actually amber in color, but still much lighter than the dark brown beers most people were used to and as such they eventually became known as pale ales. These pale ales were also sometimes referred to as bitter ales which likely was another way in which these beers were further differentiated from the darker sweeter porters and stouts of the day. So, that is a brief explanation of how technological advancement through the use of coke for roasting malts helped play a major role in the production of pale ales, but what of the water source, chemistry, and brewer innovation that I mentioned?

Well, as any good brewer will tell you nowadays the mineral composition of water can play a large role in the flavor and quality of a beer. This point became clear in the 1800s as pale ales gained more and more popularity throughout England and Europe. During this time pale ales produced by breweries in Burton upon Trent became very popular and were considered to be of high quality. One of the most popular pale ales from this area you may know as Bass ale from the Bass brewery (Duh!). As it turns out the water in Burton upon Trent is alkaline and quite hard with high levels of sulfate, which actually helps bolster the flavor profile of pale ales by accentuating the dryness and providing a bolder hop bitterness character to the beer and may have helped provide better clarity to their beers as well. Although the brewers and beer drinkers during this time were not specifically aware that the difference in the flavor character was related to the water profile it was clear that it was something to do with the Burton upon Trent geography as the pale ales from this region were the most popular and highly sought after. But as is part of the craft in the brewing industry (yes, pun intended!) imitation and improvement comes with competition. Breweries from outside of Burton upon Trent sought to find a way to make their beers taste similar and with the exception of moving or opening another brewery in Burton upon Trent (which a few breweries actually did) the only way was to analyze the components that make up their recipes and try to find the "secret" missing ingredient. Through collaboration and research from brewers and chemists the importance and impact of the Burton upon Trent water profile to their pale ales was identified. One chemist by the name of Charles Vincent even published a book describing the mineral composition to add to water to mimic the Burton water profile which eventually became known as Burtonisation. While this term may not be used much any more some brewers still add sulfate, usually gypsum, to their water when brewing a pale ale (or other beers).

Lastly, although the feature beer for this month is strictly pale ales I cannot write a (credible) article about pale ales without mentioning Indian pale ales (IPAs). While this beer is now its own distinct style it was once, as its name implies, a type of pale ale. November is when we shall be indulging in IPAs and for that brewsletter article I will talk more about IPAs but it is worth briefly discussing their origins since they came from pale ales and because the story is interesting.

The story really begins with the British military and civilian population in India wanting to drink good (that is unspoiled or at least palatable) beer. Unfortunately, the Indian climate was not conducive to brewing with the limited technology they had during that time. Because of this British residents were forced to rely on the beer that was imported, however, due to the long sea voyages and lack of temperature control the beer that arrived was usually spoiled. After a multitude of failed attempts of ways to get the British military and civilians quality beer one brewer had success. George Hogeson of the Bow brewery in London developed a recipe that resulted in a beer that was able to withstand the long rough voyage to India and his efforts (but mostly his beer) were well received. What changed in the beer that he made that allowed it to make it to India, you ask? You are probably thinking to yourself well clearly the answer is hops, everyone knows that...duh! If this is what you were thinking than you were correct, but only partially. The ultimate success came with Hogeson's decision to make a pale ale, rather than a porter, where he greatly increased the hops and alcohol content. While this beer was technically considered a pale ale during those days, by today's standards it would actually be considered more like a barleywine; which if you have ever had an aged barleywine you can easily understand how this style of beer would be able to withstand the 6 month sea voyage. The higher alcohol content and increased amount of hops, which have antimicrobial properties, allowed this beer to arrive in India unspoiled. The beer, which became an instant success among the British military and civilian population, became known as Indian pale ale. As the popularity of this new Indian pale ale soared Hogeson, who was working with the East India Company for distribution, had a monopoly on the IPA trade. But when you become too big and greedy and don't play fairly you always lose; which is exactly what happened. Multiple acts of unethical trade practices that upset the East India Company and others provided an opportunity for other brewers such as Allsopp and Bass to get in the market and distribute their versions of IPAs. Interestingly, during this time almost all of the IPAs produced in England were sent to India or elsewhere and so the locals did not have the opportunity to try it. This all changed, however, in 1827 when a cargo ship carrying barrels of IPA wrecked in the Irish Sea. Some of the cargo from the ship was salvaged including some of the barrels of IPA. Rather than being sent back out these salvaged items were sold at an auction in Liverpool. A few of the local merchants purchased these barrels of IPA and served them at the pubs. As you probably guessed, these beers became an instant hit with the local crowds and thus IPAs began being produced for the local market as well as for India and even other countries throughout Europe.

The journey of the pale ale (and IPAs) has come a long way and changed quite a bit over the course of its rich (and relatively recent) history. The current pale ale that we think of and enjoy these days bears little resemblance to the original pale ales brewed in the 1800s in Britain. Furthermore, the varieties of pale ales available these days are near astronomical levels and while it may seem like there are too many I would argue that this large number of pale ales (and IPAs) only helps push the competitive edge for even better and different varieties of pale ales to be produced. If you aren't one for a large dose of hops you can still find a very nicely balanced pale ale with a solid malt backbone and accompanying hops that makes for a nice summer sipper. This is more of the English style pale ale and when done well is quite delectable. If you tend to be more of a hop head I probably need not tell you that the American pale ale is more likely suited for you. With so many different and available hop (and malt) varieties these days the flavor profiles for pale ales is almost limitless. I will admit that I was not originally a fan of IPAs but after drinking my way up the hop ladder with pale ales I eventually came to love a good hoppy IPA. If you like beer there is likely a pale ale out there that you will enjoy! So rather than read about them go out and drink them, find one (or many) that you like and enjoy; and as always, CHEERS!



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



NAME(S) _____

ADDRESS _____

CITY/STATE/ZIP _____

MEMBER E-MAIL _____

2ND MEMBER E-MAIL _____ PHONE _____

AMOUNT PAID _____ NEW RENEWAL CHANGE OF ADDRESS

Membership Fee: \$40.00 Individual / \$60.00 Family (Member +1)

Paid between October 31, 2017 and December 31, 2017: \$35.00 / \$55.00 (Pay early and save!)

All memberships include Dixie Cup admission!

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:



Welcome to the Foam Rangers! Now get connected!

We have two E-mail lists:

The Foam Rangers Discussion List & the Foam Rangers Announce List

What's the difference?

The Foam Rangers Discussion list is where people can interact and reply to the posts of other Foam Ranger list members.

The Foam Rangers Announce list is where the Grand Wazoo posts club announcements and is not a discussion list. Anything posted to the Announce list will be posted to the Discussion list, so you don't have to subscribe to both.

To subscribe to the Discussion list, send an e-mail to:

foam-rangers-join@foamrangers.com

To subscribe to the Announce list, send an e-mail to:

foam-rangers-announce-join@foamrangers.com

You will receive a reply from the server with instructions for confirming your subscription. Follow the instructions to complete the subscription process.

Once you have successfully subscribed, you will receive a reply with the list guidelines as well as instructions for unsubscribing.



The Foam Rangers



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