



# THE FOAM RANGERS

## Brewsletter Urquell

January 2019 / Volume 39, Issue: 1

## Welcome to 2019!!!

And wouldn't you know it, the officers finally listened and **SHOOK IT UP!** The Waz was impeached, new faces signed their lives away, and now we're stuck with them for the rest of the year!

## WTF were you all thinking?!!!

Jokes aside (until the end of this sentence), we have a great crew for you this year. Their articles...will improve (not really). Their leadership, however, will also need some work (they're really enjoying thinking they're in charge).

Seriously though, I'm glad we have the crew we have. They're going to bring you all sorts of goodness throughout the year, and I'm excited! I hope all of you are as well. Lets have some fun, a sum of good beers, and another fantastic year! \*heart emoji\*

### Upcoming Events

- January 18 / Club Meeting  
@ DeFalco's (Stout & Porter)
- February 3 / Officer Meeting  
@ Hay Merchant
- February 9 / Brew-In  
@ DeFalco's
- February 15 / Club Meeting  
@ DeFalco's (Barleywine & Holiday)

### Competitions Reminder

- January 31 / Bluebonnet Final Entry Deadline
- March 22-23 / Bluebonnet
- March 22-23 / Cactus Challenge Entry Collection @ Bluebonnet
- May 19 / KGB Big Batch Brew Bash (Rye IPA) @ 2000 Lyons Ave
- October 17-19 / Dixie Cup

### Yes, Trump Said That

"The U.S. cannot allow EBOLA-infected people back. People that go to far away places to help out are great - but must suffer the consequences!"  
-Twitter, 08/01/2014

# Out (of) The Wazoo

Hank Keller, Grand Wazoo



Thanks to a little healthy collusion, I was selected to be the Grand Wazoo, or just Waz, for the 2019 campaign. I can't thank Paul Smith, the outgoing Waz, for all he's done for the club in 2018. Being the Waz is kind of like driving a truck without breaks... it's going to keep going, but it's how you steer it that makes all the difference!

As I think about the Foam Rangers going forward, I'm really thankful we are doing as well as we are doing. We have a solid core membership, with several older members hanging around, while we are having several newer members stepping up to take active roles in the club, by volunteering to be officers or Dixie Cup staff. This is how I envisioned the club, a good mix of old and new!

I have a few ideas to continue to make the Foam Rangers continue to be the club of Houston:

- Be more competitive in the Lone Star Circuit. We have several brewers in the club that are pretty competitive, but I don't want to put that burden on only a few members. So what I'm saying is "get off your ass and brew some beer!!" I've sampled many of the homebrewed beers at the meetings that were outstanding, but were never submitted to competition... just enter them, worst case: get feedback, best case: get a medal!
- To help with this competitiveness, I'd like to ask that some of the experienced judges (and some novices) help judge some homebrews at our meetings and give some feedback. We're planning to use score sheets that are judge-friendly and should take less than 5 minutes to complete. So if you've made a beer or 3 and want a bit of feedback, bring them to the meeting and find me... the guy with the Fez, and I'll make sure your beer is evaluated, and you're given some feedback.
- Increase our membership! Even though we have an incredible core group of brewers, I'd like to bring more into our club. Me and the other officers have been talking about newer and different ways to publicize the Foam Rangers, but we're always open to suggestions and ideas. If you have a friend that's curious about brewing, or is already a brewer, bring them to a meeting or brew-in.

We officers also have a few other ideas that are in the planning phases:

- Break-away talks at meetings. These are about different topics that can be either basic stuff (mash temps, yeast types, bitterness) or more advanced topics (shot gunning beers for competitions, decoction mash, mini-mashes). This won't be like a classroom setting, but will be very interactive for all, kind of like group therapy for brewers. We're open to any and all ideas, and if you want to lead a talk, find me... the guy with the Fez!
- Group activities for the club. I'd like to have at least 1 pub crawl sometime in the spring, where we get hold of a (working) bus and wreak debauchery upon a few breweries in Houston! I'd also love to have a Pros vs. Joes brew-off as well, where we can get a Foam Ranger to brew the same style a pro brewer... at the same time... and compare the two.

So that's the plan for the Foam Rangers going forward into 2019! Oh yeah, and I also want to get our Dixie Cup back from that club in Katy! So brew some damn beer!!!

# Beer of the Month: Stouts and Porters

Dave Frank, Secondary

Normally this would be the time where I tell you that winter is finally here, and nothing tastes better than a nice robust porter or stout to pair with the nice nip in the air. But, let's be honest, it's Houston and it's 60F outside. Yet, that doesn't matter. Not at all. The rich notes of coffee, chocolate, and deep toasted bread don't care about weather; they stand on their own and can be enjoyed on a chilly night, or at poolside (which also makes you look like a badass). These beverages have been enjoyed all season by many, and it all began with the porter.

Well, it actually started with mass produced brown beer. In London during the early 1700s, this heavy, sweet beer was extremely popular. Around the same time, pale ales started becoming popular. In order to compete, brewers changed their brown ale recipes to produce a more hopped version that was less sweet and barrel aged. Due to the poor sanitation practices at the time, bacteria and Brettanomyces (likely from the wood) crept into the beer adding a slightly tart character. This beer was consumed by many, especially porters who carried heavy freight off ships and moved goods around the city. Due to this strenuous line of work, the brown beer provided a decent calorie boost and, around the early 1720s, it became so associated with the workers that it began to bear their name: porter. Thanks, Industrial Revolution! A few nice contemporary examples of British porter are Meantime Brewing Company London Porter and Fuller's London Porter.

Brewers who made especially strong porters called them stout porters. Eventually, this got shortened to just stout and, over time porter lost popularity, especially with the rise of Pale ale. In the end, porter was overtaken by dry Irish stout. In 1759, Irishman Arthur Guinness took over an unused brewery at Dublin's St. James Gate. He first started brewing the ever-popular British porter which, again, was sometimes called stout due to strength. Around the early 1800s, a new technique to blacken barley malt without burning it (adding water to the roaster periodically during the roast) resulted in black "patent" malt. By adding this extremely dark malt to pale malt, a brewery could make a slightly roasty, yet dry, beer with low sweetness. In 1821, Arthur Guinness II used black patent to make dry Irish stout (although this was phased out in place of roasted unmalted barley in the mid-1900s). In the late 1950s, the Guinness company began pushing nitrogenation, introducing nitrogen to the beer in order to create the classic white fluffy head. Some modern examples of this style are Guinness Draught and Starr Hill's Dark Starr stout.

The original sour porter can hardly be found anymore, as modern recipes have changed so drastically in that they tend to be dry, clean, and more alcoholic. In fact, by Beer Judge Certification Program (BJCP) standards, the only real difference between porters and stouts is the use of roasted malt, which judges don't even know whether is in the beer. American porters became some of the most popular beers in the craft beer market in the 1970s and 1980s. Especially now, they use a great variety of interesting ingredients including a ton of hops, fruits, chocolate, coffee, and coconut (thanks Maui Brewing Co.!). Some great examples are the Duck - Rabbit Porter and Deschutes Black Butte Porter.

What about Baltic Porter? Well, in the late 1700s, brewers were shipping their porters across the Baltic Sea to Scandinavia, Eastern Europe, and Russia. These became so popular that brewers in these frigid markets decided to make their own local versions. However, during this time in this area the preference was for cold fermenting lager yeast. Therefore, brewers in places like Russia began making their own versions with lager yeast. Some good modern examples are Baltika No. 6 Porter and Smuttynose Baltic Porter.

As dry Irish stout evolved from British porters, American stouts evolved from Irish stout. American stouts tend to be the Wild West in terms of categorization. The only real consistency is that they contain flavors



reminiscent of roasted malt: dry coffee-like bitterness. That's really it. It's a dark and delicious beer that can be anywhere from 4-7 percent alcohol by volume... maybe. Some examples are Avery Brewing Out of Bounds Stout and Mad River Brewing Company Steelhead Extra Stout.

Pump up the (ABV) jam, and you will land on imperial stouts. These are beasts that you should DEFINITELY drink at the beach or whilst mowing the lawn. This style, arguably, originates in the 1700s when British brewers were selling their porters to Russia. At the time, Russian royalty insisted on nothing but the finest beer, with finest meaning strongest. In the 1760s, Anchor Brewery in London sent over stout porters that were, thoroughly enjoyed, solidifying the status of the style. Since then, Americans have really energized the style (energy = alcohol), with imperial stout often exceeding 10 percent alcohol by volume. Huge bitterness, roast, and raw chocolate flavors make this a drink to be sipped carefully. Examples include North Coast Old Rasputin (try to get an anniversary bottle of this) and Alesmith Speedway stout (if you can find the Vietnamese coffee version, even better).

Now, if you're more in the mood for some slight sweetness in your stout, then milk stouts are the way to go. Using lactose sugar, which is akin to glucose but, due to its structure, is unfermentable by yeast. This leaves a slight sweetness in the beer and increased body. Milk stout became especially popular in Great Britain in the early 1900s, with Mackeson Milk Stout becoming one of the earliest examples in 1907. Some excellent modern examples are Left Hand's Milk Stout Nitro and Young's Double Chocolate Stout (their "special blend of sugars"?... lactose).

In the early 1900s, brewers also started adding oats to stouts, resulting in the oatmeal stout. Originally, oatmeal stouts were advertised as healthy drinks. In 1904, the British brewery Walker and Homfray's stated that its oatmeal stout was "particularly suitable for invalids". Fun! The oats result in a full-bodied silky beer without the extra sweetness of lactose. However, its popularity greatly declined after World War II, until Samuel Smith revived it in 1980. Modern examples include Firestone Walker Velvet Merlin (originally named Merkin, a pubic hair wig) and Ninkasi's Oatis Oatmeal Stout.

Welcome to the dark side, my friends. Have a recipe!

#### Bitter Chocolate Oatmeal Stout

14lb, 8oz Pale Ale Malt

2lb flaked oats

1lb, 8oz UK chocolate malt

14oz crystal 15L malt

14oz black malt

14oz roasted barley

14oz carapils/carafoam malt

1oz Galena Hops (13% AA) at 90min

0.85oz Ahtanum hops (6% AA) at 90min

3oz crushed cacao nibs (i've heard you can substitute with unsweetened cocoa powder, but i don't know what the conversion is. I'd probably do 1.5oz.)

Dry English ale yeast (WLP 007 or equivalent)

Mash for 90 minutes at 148F. 90min boil. Ferment at 72F.

S.G.:1.099

F.G.: 1.022



# Foam Rangers Officer Meeting Minutes

Jon Jarvis, Scrivener

Place: 8<sup>th</sup> Wonder Brewery

Date & Time: (01/06/2019 @ 12:00 PM)

In Attendance: Hank Keller (Waz), Dave Frank (Secondary), Denise Whitney (Purser), Jaime Robles (Member at Large or large member), Jon Jarvis (Scrivener), Luke Whitney (Brewsletter Editor), and Phil Verdieck (IT Guru)

I guess the Foam Rangers stayed true to their word, they really did 'shake it up', well with the occifers anyways. Another year passes and so does the Fez. From what I remember of the 2018 meetings, there seemed to have been a lot of chatter surrounding how the raffles basically sucked. And there were light murmurs surrounding the actual mixing, or shaking if you will, of the tickets themselves. I can't fully confirm this, but at the January meeting I have written down that the new Waz has vowed to make it better than ever. With excessive shaking and some sort of tossing of a ring.

I thought I would first start off with a recap of the Holiday party of 2018, or how I remember it. Beer was definitely there. I was handed a beer from Steven that smelled, and may or may not have tasted, exactly like baby diarrhea. Tyson had a sour that was called the enamel peeler. The Fez changed heads, and someone spoke. Scott had a keg of some brown English beverage, and he confessed his undying love as a Liverpool FC supporter. The was was was Waz discussed third world countries and the lessons of Houston's concentric loop theory. Charlie showed me what probably was the first bottle opener that started the secondary's beautiful necklace. And then by means of magical Uber I woke up on the couch.



January's occifer meeting took place on a beautiful Sunday afternoon at 8<sup>th</sup> Wonder Brewery, in the construction zone that currently is EaDo. The new Waz asserted his authority by pounding on the table and demanded everyone to listen to his topics of discussion.

First order of business was 2019 Dixie cup. He shouted out random ideas for potential speakers. Claiming we need to stop horsing around and get the work done sooner than later. A discussion surrounding the giveaway beer was next. This year's theme is Clone Beer, where strange comments from Phil were shouted out. Something made of Tadpoles and lime geoses. But accolades by all were given to Nick Handel on his clone of New Holland's Dragon's Milk Stout, from last year. Then a random passerby overheard these comments, and said he was lactose intolerant, but he also wasn't sure if that pertained to milk from a dragon. He walked away contemplating these thoughts, looking very puzzled.

Second order of business by the new Waz, is to have us expose ourselves to new members...maybe he said increasing our exposure to get new members. Either way, the ideas on how to do this were flying everywhere. Giant banners being constructed all around town, false idols, putting stickers on new born babies, and all new occifers getting Foam Ranger tattoos. They all seemed like fitting ideas, but Dave brought us all back down to earth by coming up with the most eloquent solution, urinal cakes. The Waz was thrilled and completely onboard with this idea, he went even further by volunteered a picture of his face to be on each and every one of them.

Third order of business by the new Waz, is to increase club participation in homebrew competitions. Idea's on this subject flowed from his mouth like rivers of beer. He thought shouting and harassing them till they finally signed up was the most effective means. Along with going to members houses and dropping off random

bags of grains for constructing a brew and throwing wild yeast strains in their faces. But he finally came too and proposed having more reminders about upcoming competitions. Listing the signup dates, deadlines and reminders on when you should probably start brewing if you wanted to enter a that beer into an upcoming competition.

Fourth order of business by the new Waz, is to give more feedback to homebrewers at monthly meetings, making it into a sort of a mini homebrew competition. The Waz then leaned back in his chair and grinned from ear to ear, this idea truly pleased him.

The fifth order of business was really a bunch of random stuff. Denise screamed at the top of her lungs to have someone please separate the sucky raffle tickets prior to the meeting. She gave examples on where this could be done at; while driving in Houston traffic, grooming your cat or dog, and even at work in the bathroom. Everyone acknowledged that the last example seemed a bit much, but the new Waz said, "that was perfect! It would give you time to look those urinal cakes with my face and Foam Rangers logo on them."

There was a discussion on running more ring toss games at the meetings. And even allowing the losers of the game to feel good about themselves, by showering them with free cheap beer. We discussed Bev's BJCP class, encouraging people to take the class and the exam. This really helps to improve your knowledge and understanding of beer styles and makes you a much more well-rounded brewer. The budget and finances were mentioned, things seem to be in order. And we also seem to be needing and wondering whom our main food god/goddess is. If anyone would like to step-up, that would be huge! The meeting was then adjourned by means of the belligerent new Waz claiming free beer for everyone.





# Drunk History Month:

## A Scrivener's Quest to Remember the Past

Since the Foam Rangers have such a rich history, I'd like to give current Rangers a background of Foam Ranger traditions and history. Similar to a previous Brewsletter sections from Sean Lamb and Bev Blackwood II, 'This Month in Foam Ranger History', I'll attempt to get some answers to questions pertaining to the past and get to the bottom of...what the hell happened?

**This month's question: What is the story of the Secondary's haul of bottle openers? Which one is the first one, and why?**

The story dates back to the early 1990's in Foam Ranger lore, Sean Lamb recounts around 1994-95. A hot blustery summer night, the Foam Rangers were at the Odd Fellows Lodge in the Heights (the early to mid 1990's meeting space), and they were very thirsty. As usual at meetings they had bottles of beer to drink, but nothing to open them with. Some tried their teeth, another a tire iron. But nothing worked. You see, the bottles, and thus their subsequent caps, were much stronger in those days to remove. Each attempt was met with humiliation and deep sadness. Then someone found the perfect object for this task, a thing that opens bottles, THE bottle opener. They found this rare device in a dirty ol' gutter. This single bottle opener commenced opening every beer bottle in a 100-foot radius. They decided that this was a sign from the beer gods and they vowed that no Ranger would ever go thirsty again. This then became the ceremonial badge of office for the Secondary.

That first opener was just the beginning. Andy Thomas recalls that Foam Rangers member Sam Zabbia started with that gutter opener and attached it to a chain, then roughly 30 subsequent openers were added during that first year. This was then used by the Secondary and is now known as 'The Chain of Command'! Bev Blackwood former 2-time Waz (and so many was-was-wases that we don't have enough room in the Brewsletter for) fondly remembers people adding "clever" openers. He said, "There were half-naked women, mermaids, dogs, one from the MOMA in NYC which was very pop-artsy and neon green comes to mind."

This living and functional Foam Ranger's mosaic has been cleaned up over the years, and an ergonomic pad installed by either Sean Lamb or T-Bob, in order to ease the pain on the Secondary's shoulder.

Infamous openers attached to the chain were accounted by Bev, "The most truly evil Secondary was George Stuart West (Stuey-baby or Storage) who added a baseball bat shaped opener that hangs down a long way and constantly hits you in the shin if you wear it." Then many others accounted the 'bowling ball opener', which was exactly how it sounds, a gigantic 16-lb bowling ball with an opener in it. Paul Porter attempted to wear it during his Secondary tenure, but it promptly fell off. But this didn't have the staying power as the 5-inch (depending on where you measure from) 'wooden phallus' bottle opener did, feel free to have fun with that sentence.

So, that is basically the story of the Secondary's Chain of Command. During their tenure, Secondaries from the past have added their own flair to the chain, but most importantly, things attached to the chain must be functional and readily available to crack open a tasty homebrew or Bigfoot Barleywine for a thirsty Foamic.

**Moving forward (for all members): Feel free to submit to me any burning questions you may have about the Foam Rangers past, and I'll try and get them answered.**



First bottle opener (left) on the Chain of Command (most likely)



Current Chain of Command status



# 2018 Holiday Party



This crowd isn't afraid of festivities



Now Was-Waz as Waz, sharing with us what waz, moments before fleeing the scene in his rollerskate art-car



The hand-off!



Waz and Was-Wazs



Doak's best side, IMO



When you look this good you don't need good looks...wait, or is it when you have good looks you don't need to look good?







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, 2018 and December 31, 2018: \$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 or drop it off at DeFalco's

Detatch & Keep!

Detatch & Keep

Detatch & Keep

Detatch & Keep

Detatch & Keep

## 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](mailto:foam-rangers-join@foamrangers.com)



The Foam Rangers



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