



THE FOAM RANGERS

Brewsletter Urquell

February 2019 / Volume 39, Issue: 2

Sneak Previews of This Month's Articles

Out (of) The Wazoo

Hank Keller Grand Wazoo

Do you like beer? Well of course you do, this isn't a book club!

That probably hurt enough, so I'll move on to the Secondary's article...

Beer of the Month: Barley Wines & Holiday Beer

Dave Frank, Secondary

Barley wines...

Can we give this man a freaking standing ovation already?!?! Bravo, sir! Our Scrivener has quite the act to follow. Lets see how he handles the pressure...

Foam Ranger Scandal Rocks Community

Oh snap! No spoilers here! You'll have to read the article if you want all the juicy deets. Next!

Foam Rangers Officer Meeting Minu...ZZZZZZZZ

HUH?! I'm awake! What happened? Oh, right, sorry about that Mr. Scrivener. I'll give it a real chance this time, I promise...

Foam Rangers Officer Meeting Minutes

Jon Jarvis, Scrivener

February's occifer meeting took place on Super Bowl Sunday

Only a month under his belt and he has already mastered the art of any great scrivener, reporting the facts (although I wouldn't exactly call that matchup a true "Super Bowl", but that's not Jon's fault...unless he's secretly an NFL "referee").

You might have thought that was the last of the articles, but (un)fortunately you'd be wrong. Our dear Scrivener has one more tasty treat for us...

Drunk History Month:

A Scrivener's Quest to Remember the Past

This month's question: When did the Foam Rangers start and how did the club got its name?

Not to put everyone into an existential crisis on the first page, but the answer is obviously that the Foam Rangers have always been and will always be, as we are part of everything and everything is part of us, and the name doesn't actually exist as it's simply a story the ego is telling itself.

Fuck.

Upcoming Events

- February 15 / Club Meeting @DeFalco's (Barleywine & Holiday)
- March 3 / Officer Meeting @Spindle Tap Brewery
- March 9 / Brew-In @DeFalco's
- March 15 / Club Meeting @DeFalco's (Belgians & Fruit Beers)

Competitions Reminder

- March 3 / Cactus Challenge Registration Open
- March 17 / Lunar Rendezbrew Registration & Drop-Off Deadline
- March 22-23 / Bluebonnet
- March 22-23 / Cactus Challenge Entry Collection @ Bluebonnet
- March 29 / Cactus Challenge Registration & Drop-Off Deadline
- April 27 / Lunar Rendezbrew
- May 10 / KGB BBBB Entry Deadline (Rye IPA)
- May 19 / KGB Big Batch Brew Bash (Rye IPA) @ 2000 Lyons Ave
- July 7 / Limbo Challenge Entry Period Open
- July 15 / Alamo City Cerbezafest Entry Period Open
- August 1 / Limbo Challenge Entry Period Closes
- August 11 / Alamo City Cervezafest Entry Period Closes
- August 24 / Limbo Challenge
- September 21 / Alamo City Cervezafest
- October 17-19 / Dixie Cup

Yes, Trump Said That

"My father gave me a small loan of a million dollars."

Out (of) The Wazoo

Hank Keller, Grand Wazoo



Do you like beer? Well of course you do, after all this isn't a book club! Me and the other occifers are trying to come up with plans to get even more beer in your systems.

We've decided to have a little fun with the monthly brew-ins, as well as doing some experimentation. In January, Dave and Josh did their "man vs machine" brew, with one brewing electric, the other brewing with propane. Samples should be at the February meeting. Last Saturday (2/9), yours truly, brewed a RIPA and am planning to bottle condition half, and keg the other half to see if there is any difference in flavor. If YOU have any ideas for experiments (different dry hops, different yeasts, split batch with different temps, etc.) that YOU want to do at the brew-in, come see me with your idea.

I want to also welcome Janine Weber to the team as the Competition Coordinator for this year. As one of the best & most competitive brewers in the club, it seemed like a natural fit. So now you'll have to listen to her rant and rave about upcoming competitions, getting your entries to Defalcos, and just brewing some damn beer!!

We still need a Food God for the club. This job is pretty easy, just arrange for somebody to bring food to the meetings. In fact, the Food God doesn't have to worry about meetings in July (pool party), October (Dixie Cup), or December (Clubs Christmas Party). Come find me, the one with the Fez, or any other officer if you're interested. Plus, you get to eat all the leftovers!

Well done to all who entered the Bluebonnet Brewoff! When I dropped off my entries, there were at least 15 cases of entries ready to go! BUT this is the first of a whole bunch (too many if you ask me) of competitions that make up the Lone Star Circuit. Keep your eyes on our Facebook page or Lone Star Circuit website for upcoming competitions. Lets win this damn thing!

Our Dixie Cup XXXVI Coordinator, Paul Porter, is off and running with the event. We're running into a couple of problems, but our Occifer brain trust should be able to figure it out! Paul does need some of you to step up and help out by taking a role to make Dixie Cup happen! Some of the roles are very simple, like making calls to breweries for donations of beer and swag. Others are a little more hands-on like Head Stewart. Talk to me or Paul if you're interested and we can tell you about all the roles that need to be filled to make Dixie Cup happen!!

Next Saturday, February 23, from 12PM-2PM is the AHA Homebrewers Rally at St. Arnold's Brewery. Lets make a good showing with lots of members (get it) showing up! Wear some sort of Foam Rangers shirt to show who we are! This can be a great recruitment location, so don't be afraid to puff your chest out, and talk about the Rangers Loud & Proud! As a bonus, if you have a St. Arnold's Brewing glass, bring it to the rally - they will fill it up for FREE (instead of 6oz plastic cups!)

I could keep rambling on and on, but you're probably not reading this anyways. So in the end, our short term goals are to: (1) drink more beer, (2) recruit more members (again, get it), (3) be more competitive, and (4) drink more beer!

Beer of the Month: Barley Wines & Holiday Beer

Dave Frank, Secondary



Barley wines... the breakfast of champions and Foam Rangers alike. These warming beers are exactly what the poor souls hit by the polar vortex certainly need right about now. As stated by the BJCP, "A showcase of malty richness and complex, intense flavors. Chewy and rich in body, with warming alcohol and a pleasant fruity or hoppy interest." Perfect for sipping by the fire.

British-style barley wine. We have the 18th and 19th century Brits to thank for this style and, in particular, the parti-gyle method of brewing. This method is like a cheapskate trying to re-use their teabag; each subsequent cup gets weaker and weaker. In parti-gyle, the first runnings of the mash are captured, containing the lion's share of the sugars extracted from the malt. Then a second runnings is conducted with fresh water to extract the remaining sugar, resulting in a "common beer". If any sugar is left, a third pass is taken, resulting in a "small" beer. The first runnings, consisting of the most sugar, provides quite a feast for the yeasty beasties which results in alcohol percentages routinely in the double digits. However, back then, these strong beers were not called barley wines but, rather, strong ales, winter warmers, stock ales, or old ales. The barley wine name wasn't used commercially until the early

1900s when Bass Brewers released Bass No. 1 Barley Wine. Over time this style died out in popularity, likely, at least in part, due to the taxation of beer based on alcohol content. However, breweries like J.W. Lees & Co. still exist to produce this fine beverage in the form of its Vintage Harvest Ale.

American-style barley wine. Unsurprisingly, when American brewers got their hands on the style they went big and bold, with a damned the cost approach to hopping. Like me as a teenager, young versions of this style are often very bitter and rough around the edges, and can take years to round out. One of the first commercially produced American-style barley wine was brewed in 1975 by San Francisco's Anchor Brewing, called Old Foghorn. This beer was hit hard with Cascade hops, a staple of American IPAs. High hop levels define the style, and help balance the malt sweetness. Some even measure more than 100 IBUs, such as Rogue Ales' XS Old Crustacean.

Wheat wine. A closely related style that should be mentioned (and I wish was more popular) is the wheat wine which, quite frankly, began as a total mistake. This was a homebrewing error in the late 1980s when Phil Moeller, the original brewmaster at Rubicon Brewing Company in Sacramento CA, was brewing a batch of barleywine and added too much wheat. The heavy wheat addition cut the barley wine's richness and imparts a softer, rounder body and a touch of tartness. Often, this style is finished with a heavy dose of hops, adding a nice bright flavor not often found in caramel-forward barley wines. The first commercial example was brewed in 1988 by Rubicon. Today, look for Smuttynose Brewing Co. Wheat Wine Ale and New Holland Brewing Company Pilgrim's Dole Wheatwine.

Eisbock. This style was also created by mistake. A delicious, delicious, questionably legal, mistake. Around 1890 a wooden barrel filled with German brewery Kulmbacher's bock was mistakenly left outside

and the beer mostly froze. When discovered, the brewers broke away the ice, uncovering quite a pleasant beer. This German beer goes through a process of fractional freezing where brewers send a strong (bock) lager into a deep freeze. Since alcohol solidifies at -173F, compared to water at 32C, the water solidifies, floats to the top, and is skimmed off, leaving a higher proportion of alcohol behind. As a result, this concentrated beer has a thicker body, bigger sweet or fruity malt flavor, and (often) substantial alcohol level. The damn feds consider this distillation and require U.S. breweries to also have a distiller license. The Europeans don't have this problem, so look for Aventinus Weizen-eisbock or Hofstettner Granitbock.

Now, for a recipe:

Ella Bella Barley Wine (American-style, 5 gallons)

Mash 60min

Boil 90min

Ferment at 68F for first two days of active fermentation, then raise to 72F and add sugar

23lb, 3oz pale US 2 row

1lb Caramel 15L

1lb Caramel 80L

4oz Special B

4oz Chocolate malt (200L)

1lb Corn Sugar (Dextrose, add during fermentation)

2.5oz Magnum at 60min

1.5oz Amarillo whirlpool/steep 30min

1.5oz Centennial whirlpool/steep 30min

1.5oz Chinook whirlpool/steep 30min

Cal ale yeast (e.g. WLP 001, Wyeast 1056, Safale US-05)

Foam Ranger Scandal Rocks Community

A quick recap of the club's January meeting; a nice variety of homebrews on the desk, which was great to see, and there may have been a bottle bomb or two and a broken key. The new Waz gave his first proclamations for the year, some other people said some things, the crowd became restless and demanded to start 2019 off right, with a raffle that truly sucked. January's beer of the month, porter and stout, had some nice examples of the styles and was schlepped for the first time by the new Secondary Dave Frank.

There also seemed to be quite a big Foam Ranger scandal that happened that night, from what I remember. After, what was one of the worst raffles that members could recall in years, I found the new Waz huddled in a corner, grasping a bottle of barleywine wondering how it went all wrong. He told me he just didn't want the job anymore, he couldn't handle the pressure of being the Waz. So, he threw the fez at me and said good luck. I told him that my first order of business was for the ousted Waz to clean the mighty floors of Defalcos! He gladly got to work and did it with a big smile on his face.

I believe most of those events did happen at January's meeting, but no one really knows...



Local Scrivener realizes he is immersed in a scandal



The new Waz becomes was Waz after one month

Foam Rangers Officer Meeting Minutes

Jon Jarvis, Scrivener



Place: Hay Merchant

Date & Time: (02/03/2019 @ 12:00 PM)

In Attendance: Hank Keller (Waz), Denise Whitney (Purser), Jon Jarvis (Scrivener), Luke Whitney (Brewsletter Editor), Phil Verdieck (IT Guru), and Janine Weber (was was Waz)

February's officer meeting took place on Super Bowl Sunday at my favorite neighborhood bar, The Hay Merchant (shameless plug: best happy hour in town). The group gathered out on the patio, waiting for Dave and Jaime for 2-hours, then someone had remembered that they had told us they weren't coming. Then we finally started the meeting.

The Waz started the meeting, as he did in January, pounding on the table demanding everyone to listen to his topics for discussion. The first order of business was reminding everyone about the upcoming AHA Rally on February 23rd at Saint Arnolds. And a reminder to bring your biggest Saint Arnolds glass, because it will get filled by the Patron Saint of Beers, unless you just want to drink from a small plastic cup.

We are also going to bring some Foam Ranger gear to the event, shirts and possibly glassware. Then Phil and the Waz debated over what was the proper tool for cutting the PVC for the Foam Ranger banner. This dragged on deep into the afternoon, Phil claiming that he could bite through the PVC faster than the Waz's idea of using his bare hands just to break it. The debate got more heated as they started yelling at each other about the tensile stress of an object, then went into long derivations of how to model this in various software packages.

Second order of business is that we now have mini scoresheets for judging at meetings, it will be check box style, and will be implemented soon. As the Waz slurred his speech and proceeded to claim that he "may" know how to use air quotes, he brought up a few more items, while continuing to use air quotes. He stated, that the "Spring Pubcrawl" discussions were "in" the "beginning" stages. No one really knew what that meant. Then he made grandiose proclamations about wanting to drive the bus this year, and that if the bus was a rocket, he was more than capable of flying it.

We are making progress on Foam Ranger coasters, which was previously discussed at the January meeting. Janine Weber has stepped up to be the 'Competition Coordinator', so please thank her. We are still in need of a food god/goddess. Just a reminder that it's just a person to help coordinate, making sure that there will be food available at the meetings. You do not need to make or pick up all the food.

By this point, the Waz's eyes were completely closed, and he may have been asleep. But the final topic of discussion was this year's Dixie Cup. Paul Porter can better explain, but apparently, we cannot put all the entries into his Playmate cooler, so we will need a much larger cold storage space. Plus, he wasn't positive if all the beers in there would stay cold for a month and a half.



Everyone is awake except our fearless Waz



Paul Porter's secret stash

Drunk History Month:

A Scrivener's Quest to Remember the Past

This month's question: When did the Foam Rangers start and how did the club get its name?

Let us go back in time, to the year Rubik's cube debuted, the US defeats the Soviets in the "Miracle on Ice", and sadly John Lennon was shot. In December of 1980, there was a group of six rag tag bunch of misfits, having what at that time was the pre-meeting to the first homebrew club in Texas. The group; Scott Birdwell, John Adams, John Stone, Bill Watts, Steve Liston (possibly), and another not recalled, met at the now defunct Ale House on West Alabama to discuss starting a homebrew club. After multiple pints and exaggerated stories about how many beers they could drink, they agreed to start a club.



The Ale House in Upper Kirby

The first official club meeting, calling themselves the Houston Homebrewers Guild, was in January 1981 at the Defalco's shop in Rice Village, on at 5611 Morningside (now a Little Woodrows), as Scott Birdwell recalled. At the meeting they discussed all things fermentable; wine, beer, mead, how to properly consume a beer the fastest, and how they could obtain drums full of citric acid.

The club's name remained the Houston Homebrewer's Guild from 1981 to 1983, and they were masters at making sparkling barleywine. Homebrewing finally was federally legalized on February 1, 1979, signed by President Carter, but it was still up to each state whether they acknowledge the law. The great state of Texas had statutes that still prohibited homebrewing. It wasn't till September 1, 1983 that Texas legalized homebrewing. This was made possible by homebrew shops (Defalco's and others) and homebrew clubs (HHG and others) in the state helping to push the legalization thru legislation.

Newsletter

of the
Houston Homebrewer's Guild

First homebrew club in Texas

In May of 1983, one month before the first club's pubcrawl, a spry and plucky Guilder, Bill Watts, proposed a new name for the club. He wanted something that represented Texas and beer, or was it Beer and Texas, either way he proposed a name, The Foam Rangers. Everyone basically loved it, except for one man, founding member John Adams, which he proclaimed all to hear at the January 2019 club meeting.



First Foam Rangers logo

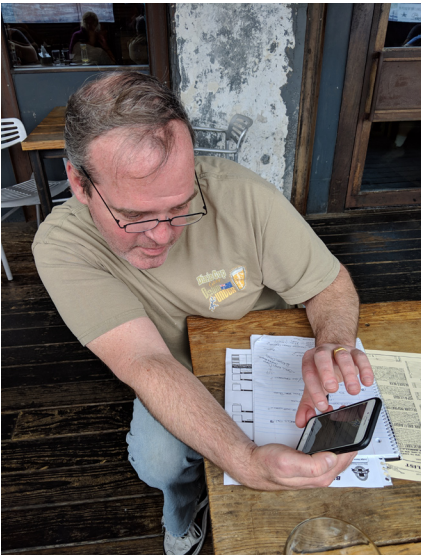
As most of you know from Scott Birdwell's toast and words at January's club meeting, Bill Watts had passed on Christmas Eve 2018 in Houston, at the age of 76. Therefore, I found it fitting to ask the question, how did the Foam Rangers get their name. Cheers!

Just a reminder (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.

January Club Meeting



Pics Or It Didn't Happen...Nevermind, Nobody Cares If That Happened



Hank asking "what are these little yellow smiley things on my blackberry?"
How many kids have you asked to get off your lawn this week, Hank?



Denise and Jon making sure nobody can lip read their beer orders from afar



I'd love to make a joke about camouflage, but I'm really confused as to why I can't see Phil's arms or torso in this pic...



I wanted to say something about Paul's plate, but damnit if Phil's head isn't just floating around, drinking a beer!!!



Hank's beer ingredients



Hank laughing to himself about the fact that he's just boiling muddy water...we know, Hank, we've had your "beer" before...
(and it's delicious)



Dave, I know that the recommended daily water intake is high, but lugging around a water bottle that large just isn't practical



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

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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