



THE FOAM RANGERS Newsletter Urquell

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Sneak Previews of This Month's Articles

Out (of) The Wazoo

Hank Keller Grand Wazoo

Once again, there is the feel of a coup in the air.

Don't worry, he mentions his tinfoil hat.

Beer of the Month: Barley Wines & Holiday Beer

Dave Frank, Secondary

Centuries ago people relied on hygienic fermented beverages, such as beer, to keep them safe from intestinal woes.

Wish I'd known this a month ago...

Foam Rangers Officer Meeting Minutes

Jon Jarvis, Scrivener

March's officer meeting was short and sweet. There was much less cursing, petty name calling, and overall physical abuse...

Spoiler Alert: The Waz wasn't there

Drunk History Month:

A Scrivener's Quest to Remember the Past

This month's question: When was the first Foam Rangers pub crawl and where did it go?

You know that song "Are You Drinkin' With Me Jesus"? The Foam Rangers wrote that song on the first pub crawl, in 24 AD, when they ACTUALLY drank with Jesus.



First pub crawl t-shirt

Upcoming Events

- March 15 / Club Meeting @DeFalco's (Belgians & Fruit Beers)
- April 7 / Officer Meeting @Astral Brewing
- April 13 / Brew-In w/ Tyson Schindler @DeFalco's
- April 19 / Club Meeting @DeFalco's (Brown, Old & Scotch Ale)

Competitions Reminder

- 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

"It's freezing and snowing in New York. We need global warming!"

Out (of) The Wazoo

Hank Keller, Grand Wazoo



Once again, there is the feel of a coup in the air. That being said, yours truly, The Waz, has had to lay low, and miss both the Officer's Meeting and the Brew-In. Could it be Dave, with his thoughts of poisoning the beer? Jon with his beady, little eyes? Or sweet Denise and Luke, who want to rule as King and Queen? I gotta be careful and suspicious of everyone... (time to put on my tin foil hat).

Now for the beer & club stuff. With the Ides of March upon us, it is time to start thinking about brewing some damn beer! Well, anytime of the year is the time to start brewing beer. To me, there is something about springtime to brew your Maibock, Hefe, and your pale, crisp beers to get ready for the summer. So get to it!!

Last month, we had a pretty good turnout at the AHA Rally at St. Arnold's Brewery. I was there because, after all, there was free beer to be had. We had a little display set up, and somehow even managed to sell a few Dixie Cup Shirts (if you want to buy one or two, find me and we'll happily sell you a shirt (or glass) from any of the past 4 Dixie Cups – Shameless Plug!).

Going forward, we have several events and competitions coming up! National Homebrew Day is May 4 (Saturday), and we'll be brewing a bunch of beers behind Defalco's (and drinking a few), so come join us! Scott Birdwell may even offer some discounts on ingredients to the brewers! Rumor has it there may also be some food grilling out there too!

We are also into the swing of the Lone Star Circuit for homebrew competitions! I expect my fellow Rangers to enter you best (and mediocre) beers to help the Foam Rangers win the circuit like we did back in the good, old days! I'll let J9 (Janine), our Competition Coordinator, give you all the details!

Even though it seems like it's a loooooooong ways away, Dixie Cup will sneak up on us pretty quickly! Paul Porter has been doing an awesome job getting the foundation laid for us, but he's going to need some volunteers for practically all the positions. VOLUNTEER – some jobs are prior to DC, while some are during DC. Some are behind the scenes, others are front and center! We need help to make this happen! I'll let Paul tell you about it.... And the special category beer!

"You can't be a real country unless you have a beer and an airline - it helps if you have some kind of football team, or some nuclear weapons, but in the very least you need a beer."

- Frank Zappa

Beer of the Month: Belgium and Fruit Beer

Dave Frank, Secondary

[Insert witty introductory banter here]

Saison and Grisette. Centuries ago people relied on hygienic fermented beverages, such as beer, to keep them safe from intestinal woes. In the French-speaking Wallonia region of southern Belgium, farms covered the countryside, and, with no refrigeration, beer was easily spoiled by bacteria if brewed during the summer. Thus, farmers would use their excess harvest to brew batches of saison (French for “season”) in the winter to save for the summer. During summer months these dry, earthy, beers were passed to the field hands. These days, the interpretation of this style ranges quite a bit, from blond to dark, from dry to fruity, from clean to funky. However,



field hands were not the only laborers with their own intoxicating beverage. In southern Belgium’s Hainaut province, local miners consumed grisette (“little gray”), a low alcohol ale that was lighter than the saison and usually blended wheat with the barley. Grisette may have gotten its name from the color of the minerals being mined, or the women who served the grisettes (who wore gray dresses). The grisette style has died out over the years, but one can obtain one from our very own True Anomaly brewery that just opened this last month in Houston. Creature Comforts in Athens Georgia also makes an excellent Grisette. If you’re in Belgium, try Brasserie St. Feuillien. As far as Saison’s go, try the classic Saison Dupont, or perhaps Jolly Pumpkin’s Bam Biere.

Belgian Golden Strong. When Jan-Leonard Moortgat founded Moortgat brewery (Brouwerij Duvel Moortgat) in 1871, he focused on the dark rustic ales of that time. His sons, as sons often do, rebelled and went a different direction. They liked British beer and to commemorate the close of World War 1, created Victory Ale. Over time they modified the recipe, wanting to attain characteristics of Scotch ale. One of the sons grabbed a bottle of McEwan’s Scotch Ale and, as a brewing scientist might, harvested several yeast strains that could tolerate hotter fermentation temperatures. This resulted in a dark, strong, and fruit forward ale. The beer was named Duvel (Devil), and kept its dark hue until 1970 when, to compete with pale lagers, was reformulated to result in that trendy golden color we know today. Belgian golden strongs to try include Delirium Tremens and Lucifer, while nice American styles include AleSmith Horny Devil and Lost Abbey Inferno Ale.

Belgian IPA. It’s rare, but *sometimes* other countries draw inspiration from the United States. After returning from the Great Alaska Beer & Barley Wine Festival in 2005, Hildegard van Ostaden, brewmaster at Belgium’s Urthel, created Hop-It double IPA, dosed with European noble hops. Belgium’s Brasserie d’Achouffe Houblon Chouffe then created Dobbelen IPA Tripel with citrus aroma’s and fruity esters from Belgium yeast. American brewers now brew this style as well. A Belgium example to try is the aforementioned Houblon Chouffe Dobbelen IPA tripel, while some American examples included Clown Shoes Muffin Top, New Belgium Belgo IPA, and Stone Brewing Cali-Belgique IPA.

Lambic and Geuze. A relatively unchanged style that has been brewed for the last 500 (or so) years is the Lambic; a tart and refreshing beverage infected with unruly yeast and bacteria. This style is brewed with 30% unmalted wheat and 70% malted barley, and begins the same as any other beer; it is mashed and boiled. However, unlike most beer where the hot wort is chilled as quickly as possible, the lambic is piped into a large, wide, and shallow tray (cool ship) exposed to the open air. Windows are flung open,

letting wild yeast and bacteria meander into the cooling beer over the night. For this reason, lambics are generally brewed between October and May, so that the wrong type of sweltering summer time microorganisms don't find their way into the beer. The beer is then transferred to large barrels that have been inoculated with wild bacteria (e.g. lactobacillus and pediococcus, producing more tart lactic acid) and wild yeast (e.g. brettanomyces, producing more funky leather, horsey, and earthy flavors). The brewers then wait until the flavor is just right, which can take over a year. Most of the time, lambics are not served straight but, instead, are fermented on fruits such as cherries, raspberries, black currants, and peaches in order to reduce the acidity of the beer. Alternatively, blends of one-, two-, and three-year-old lambics are blended to create what is known as gueuze. Much like Champagne in France, a true lambic cannot be brewed anywhere outside the Senne Valley in Belgium (so call it "lambic style" if it's not). The most popular and respected lambic brewery is Cantillon, which has been in business since 1900. Other great lambic breweries include Boon, Lindemans, and 3 Fonteinen. As an aside, many bottles of lambic and gueuze have non-English descriptors, so here's a cheat sheet:

Cassis: Lambic fermented with black currants.

Faro: Blended lambic sweetened with sugar and pasteurized, preventing the beer from continuing fermentation and is pretty rare.

Framboise: Lambic or Flanders ale (see below) fermented with raspberries.

Kriek: Lambic or Flanders ale fermented with sour cherries.

Peche: Lambic fermented with peaches.

Pomme: Lambic fermented with apples.

If you're interested in brewing this style, I highly suggest you talk to Tyson Schindler or Janine Weber, as both make excellent sours. Some tasty commercial lambics include Lindemans Cassis, Cantillon's Rose de Gambrinus, Boon Kriek, and Oud Beersel Oude Kriek Vieille. Some excellent gueuze's include Oud Beersel Oude Geuze Vieille, Boon Geuze Mariage Parfait, Cantillon Gueuze 100% Lambic, 3 Fonteinen Oude Geuze, and Lindemans Gueuze Cuvee Rene.

Flanders Red. Flanders, a Dutch-speaking region in northern Belgium, has its own take on sour beer. The Flanders Red is a lightly tart beer with oaky tannins, rich fruit flavor, a red wine-like astringency, and a dry finish. This style originates with dark English Porters, most popular in the 1700s and 1800s. English porter, back then, was made by combining fresh beer with older, tarter beer that was likely infected by Brettanomyces (unintentionally). Belgian breweries wanted in on this style, namely Rodenbach from West Flanders (founded in 1821). Today, Flanders Red is made with a mix of light and dark barley that combine to create a reddish-brown hue that is classic of the style. The beer is then inoculated with a blend of yeast and bacteria, with healthy amounts of lactobacillus. The beer is then aged in enormous oak tanks (fouders) for over two years, and then often blended with younger beer for consistency. Some good contemporary examples are Verhaeghe Duchesse de Bourgogne and Rodenbach Classic.

Flanders Oud Bruin. While west Flanders is more known for the eponymous red, east Flanders favors it's oude bruin (old brown). This style contains, comparatively, darker malts that contribute toffee, plum, fig, and caramel flavors. It is sweet and malty, and moderately tart (with a nice acidic edge). These days, unlike Flanders Reds, this style is often fermented in stainless steel tanks at warmer temperatures (e.g. 60F). One of the largest producers is Liefmans, which ages the beer 4-8 months before blending. Some good examples of the style include Liefmans Goudenband, Bavik Petrus Oud Bruin, and Van Steenberge Monk's Café Flemish Sour Ale.

Now time for a recipe!

Raison d'Saison

Vital stats:

Batch size: 5 gal

OG: 1.060

FG: 1.008

IBU: 27

Mash: 147F for 90 min

Boil: 90 min

Ferment: 68F for first two days of active fermentation, then raise to 80F over the next week

Malts:

10.5 lb pilsner malt

1 lb dextrose

0.75 lb wheat malt (4 L)

0.75 lb munich malt (9L)

2 oz cara munich (60L)

Hops:

1.7 oz Hallertau (60 min)

0.75 oz Hallertau (0 min)

Yeast:

White labs WLP565 Saison Ale or Wyeast 3724 Belgian Saison yeast

If beer fails to attenuate during fermentation, add a pack of Fermentis US-05



Foam Rangers Officer Meeting Minutes

Jon Jarvis, Scrivener

Place: SpindleTap Brewery

Date & Time: (03/03/2019 @ 12:30 PM)

In Attendance: Dave Frank (Secondary), Denise Whitney (Purser), Jon Jarvis (Scrivener), Luke Whitney (Brewsletter Editor), Phil Verdieck (IT Guru)

March's occifer meeting was short and sweet. There was much less cursing, petty name calling, and overall physical abuse since the Waz decided he had much more important things to do, although he made his presence known. He insisted I bring a recording of himself to play at the beginning of the meeting. He went into an hour-long rant about how he is the best Waz to have ever graced the club's presence. He said membership was up 600%, solely because of him, and that the Foam Rangers will win every competition this year. Then he went into a strange diatribe on how he made a 13% barleywine that tasted like an American light lager. By this point we basically had the volume barely

audible, so we could discuss real club matters.



The Waz gave us this framed photo while we played his recording

Brew-ins were discussed; Phil will be brewing in March, team sour patrol: Dave Frank and Tyson, are brewing in April. They will be making a sour surprise, splitting a 3-gallon batch 15-ways. Where everyone will bring some of the wort home and use an eyedropper to clinically feed the beer with hopes and dreams, and of course with some random bacteria floating in the air. And for May's brew-in, it will be held on the first Saturday, which is National Homebrew Day. Let's get a much of Foamies out there brewing and supporting each other and Defalco's!

In other news; The Cactus Challenge entries will be hand delivered by Janine (J9). There was something about shirts, but that's all my notes say, 'shirts'. So, to be on the safe side, just wear one, from time to time. There was no news on Dixie Cup, since Paul wasn't there.

The food God/Goddess was discussed again. We would love if any member could help with this, even if it's for only a few months. All you need to do is coordinate the food for the meeting for that month, you are not forced to make food, and you can recruit others to help distribute the things to get. Some of the officers are stepping up; Denise is helping for March, Phil will take April, and Dave will take May.



Beers on tap at SpindleTap



Mike Tyson gloating after beating poor Little Mac
(no ear biting during this match)



Random people drinking beers

Drunk History Month:

A Scrivener's Quest to Remember the Past

This month's question: When was the first Foam Rangers pub crawl and where did it go?

Let us go back in Foam Ranger lore to an event more attended in those days than the first few Dixie Cups. An event where Foamies were in search of beers that didn't come out of large factories from Golden or St. Louis and an event that could wet their palate and fill their mind with lost memories, bad decisions and the knowledge that the next day would be spent on the couch; this was the Foam Rangers first pub crawl.

In June 1983, the event took place with roughly 25 people. The first stop and meeting place for members of this event was at the Bavarian Gardens, near Waugh Dr. and Memorial. But what would be the mode of transportation for these beer enthusiasts: a limousine, a horse drawn carriage, a neighbor's station wagon? No, no, these were much too simple – they decided on an early 1960's English double decker bus! One that was pre-emission standards and happened to be grandfathered-in because of its age. The bus arrived in true club fashion, like a Phoenix rising from the ashes, the bus rolled up with plumes of smoke emitting from its engine.



Logo from a matchbook of the first stop

This bus was not going to be their chariot after all, as it stayed in the parking lot of the first spot on the pub crawl never to give a ride to a Foamie soaked in beer. So, the members had to caravan it to the next stop at the Richmond Arms, though not the current one we know today, but one located nearby. Events recalled from there sounded a bit fuzzy when speaking with pub crawlers from the past, but one memory did stick out. This involved a club member, let's call him Steve, seeing another crawler sitting in a wheelchair. Steve knew that this wasn't his wheelchair and that he didn't need one. So, he took it upon himself to right this wrong by yelling at him to, "get out of that wheelchair". The crawler chose not to, so Steve shook him out of the chair. Moments later, as the crawler was lying face down on the floor from being removed from the chair, with Steve standing next to him, Foam Ranger John Adams came walking by. Steve looked at him and looked at what John saw and said, "I'm a low life mother f***er". Repeating this phrase over and over as John walked past.

Eventually the group was picked up by their new vehicle, a beautiful yellow school bus, with no air conditioning or bathroom, and a hysterical driver with a great sense of humor. As they traveled to their 5 to 6 pub crawl stops, some notably being La Carafe and Alabama Ice House, members sang along to grade school songs. During this event, there even was a Houston Post reporter tagging along, attempting to chronicle (pun intended) the event. If you can find his article, some of his accounts might sound a little hazy, he was after all on a Foam Rangers pub crawl.



Their chariot awaits them (actual event photo)

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.

Barleymine



DROOL



Let it age for eternity, it'll never reach its peak



Double vertical tasting...where up is down and down is also down (because no matter what order you drink them in, you're going to end up down on the floor)



The taste-off beers!
Who won?
We did



DROOL



This group stays thrown



Right back at ya', Tyson
;-)



You can give me the side eye all you want,
Kyle, I still love you



That time Jesus took the wheel



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



The Foam Rangers



@FoamRangers

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

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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.