

Brewsletter Urquell

January 2023 Volume 43 Issue 1

Next Meeting:

Sunday, January 29
Frost Town Brewing
100 N. Jackson St.
77002

1 - 3 pm
This Month's Style:
People's Choice
Homebrew Competition

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Monthly Meeting This Sunday 1-3 pm - Frost Town Brewery Brewery Tour

TBD Brewing Topic Discussion with staff
Bring 4 - 12 oz. bottles of homebrew for the informal competition up to
two categories! Very informal judging.

Out (of) The Wazoo

Greetings Rangers! Happy New Year! I hope everyone had a great holiday and enjoyed time with family and friends all while sipping on something like hoppy Barleywine or rich and spicy bourbon barrel aged Quad during those freezing days in December.

Since I haven't met everyone here, I'll give a quick background as your 2023 Grand Wazoo. I'm a Houston native who grew up in Spring Branch. I moved to San Diego CA for college where I was introduced to craft beers like Stone IPA and Ballast Point's Yellow Tail which led me down a rabbit hole of craft beers today. My favorite style is of course IPA. I got into homebrewing when I was 22 after helping a friend bottle a Hefeweizen in his kitchen and went from extract to all grain quickly. I joined QUAFF (Homebrew

FROM THE EDITOR



Greetings, Foamies, from Eastern Pennsylvania! Believe it or not, I miss you folks! Birds of a feather. . . well, you know. I am sitting in my home office in our built-out basement (Look it up on Google. They can be quite handy!). I've had a busy homebrew week. I've brewed two batches of beer in six days! Wooo Hoo! I'm only brewing 2 1/2 - 3

gallon batches these days (not enough beer termites around here, I guess. . .). I brewed a Texas Brown Ale & used some Munton's Amber DME to commemorate my 45th anniversary of brewing. My first batch used a 3 1/2 lb. can of Munton & Fison Amber Hopped malt extract along with two pounds of corn sugar, fermented with a pack of Superbrau dried brewing yeast. Not particularly tasty, but not so bad that I stopped brewing. For 2023, I swapped the hopped syrup for unhopped DME, dropped the sugar, and used hops, some grain & a liquid California Ale Yeast. My ulterior motive was to make a large yeast starter for a barleywine (I am a Foam Ranger, after all!). It's perking as I type this. We'll see if it's down to par for us Foamies.

Foam Rangers Homebrew Club

Grand Wazoo:

Hayden Charter (wazoo@foamrangers.com)

Secondary Fermenter: Robert Crowder (secondary@foamrangers.com)

Purser:

Patrick Elder (purser@foamrangers.com)

Waswaz & IT Coordinator
Phil "Double Dipping" Verdieck
(waswaz@foamrangers.com) &
(info@foamrangers.com)

Brewsletter Editor:

Scott "Was Bozo" Birdwell (for now)

The Foam Ranger Brewsletter Urquell is published quasi-monthly by the Foam Rangers Homebrew Club. The editor is grateful for any articles or photos (Puleeeze!). Submit to sales@defalcos.com

In other matters, it came to my attention that we have not seen a Brewsletter in a vear & a half, and that just didn't seem right! I would hate to see this ragtag group fade away after a mere forty two years (this month, no less!). So, for the time being, anyway, I'm going to put a monthly rag out! But, (you knew there was a "but," didn't you?) I need your help. I could use some photos from meetings, outings, events, dancehall floozies, whatever, to spice this up. Send me some pix, por favor! Also, if one of you (or take turns) could simply email me a brief review of what you can remember of the previous month's meeting (e.g. How many showed up, club business discussed. beers tasted, duels fought, etc.), I would be most appreciative. It's not easy from 1600 miles away! Don't make me come down there & set you straight. Actually, do make me come down there! We'll have fun! Look forward to hearing from you. Until then, "Safety Last!" - Scott

(0h, yeah. I'm still using sales@defalcos.com)

Ramblings From The Was-Was-Wazoo...

Well Rangers, another year is upon us. We have a new Grand Wazoo, Hayden Charter, and a new Secondary, Robert Crowder. They are both bringing youth and enthusiasm to the club for 2023.

I've witnessed interest and participation wane over the past few years, but lets try to make this year different. Set some brewing goals for yourself, such as mastering a new style, technique, or quantity. But also, get back involved with the Foam Ranger Homebrew Club!! And here's some ways to get involved with the club:

- 1) Volunteer for a position (some require lots of time, others are only a few minutes now-and-then).
- 2) Brew some beer and bring it to a meeting. This is the BEST way improve your brewing, AND to help others brew better.
- 3) Give a talk at a Foam Ranger meeting. YOU know something that nobody else does about style, technique, or equipment... so share it with the other Rangers.
- 4) Post topics of interest on Facebook or through our email. You'd be surprised how many people are interested.
- 5) Finally, pay your dues, and show up to the meetings!!

I hope to see you at Frost Town Brewing this Sunday (1/29) at 1PM!!! They open at 11AM, so arrive a little early and buy a beer or 2 support them, as they are supporting us!!

Hank Keller

The most illustrious Was-Waz ever!

P.S. (Editor) Please say a special "Howdy" to Kyle Tennyson Frost Town's Brewer/Owner - All around good guy & a valued customer - Scott

Schedule of Events

Jan 29 - Foam Ranger Monthly Meeting Frost Town Brewing 1 - 3 pm

Feb ? - FeBrewary Foam Ranger Monthly Meeting

Feb 25 - OpFerm Award Ceremony

March 18 - Bluebonnet Awards Event (Dallas)

May 6 - National Homebrew Day (TBD)

For a longer range view of upcoming events, go to: https://foamrangers.com/clubevents.php

(From Out of the Waz page 1)

club) years later where I learned a lot and had the opportunity to qualify for BJCP judging. My family and I then made the decision to come back to Houston at the end of 2021. I looked around for another club to visit and stumbled into the December 2021 Christmas party at Astral where I quickly felt at home. I've enjoyed meeting many Rangers during 2022 and hope to meet old and new members in 2023.

Onto club business - We are already in hyperdrive on the competition circuit as judging is currently taking place for CIA's Operation Fermentation and Blue Bonnet Brew-Off entries are being dropped off in Dallas. I had the please to do one judging session for OpFerm with Robert Crowder and had some very well brewed beers. I'm hoping we see many club members take home awards from both of these Texas competitions as well as attendance from the club at their award ceremonies.

I've started working on our brewery meeting locations for 2023 and am excited for Frost Town Brewing to be hosting us on January 29. This is a new brewery visit for me and a new location for a club meeting. I hope many of you will be there and bringing one or two homebrews for our on-site club competition. As a reminder it's going to be open to any style and we'll give out tickets for everyone to have a single vote on your favorite offering. Winner may win something not crappy.

As we look forward in 2023, I'm hoping to continue to hold monthly club competitions at our meetings with specific styles called out. Once February's location is determined which I hope to have confirmed soon, we'll announce that style in hopes people will have enough time to brew for it.

Cheers to the 2023 Foam Rangers! Waz

ITS OUR 2023 FOAM RANGERS CLUB SURVEY!

The Officers are interested to hear your feedback regarding what this year's club meetings should focus on and how can we get everyone more involved.

This survey takes 3 - 4 minutes of your time - so sit back, crack a beer and please fill this out for our benefit. The link is below. Please just copy & paste into your web browser:

https://docs.google.com/forms/d/e/1FAIpQLSctWdMmGBpaxUscLYinrGT9zC4E390ZQBJ1 lpctBJwh0oZwSA/viewform?usp=sf_link

LAST MONTH'S MEETING

Well, it sorta' happened & it sorta' didn't happen. December is never really a "meeting month," anyway. This has traditionally been our Christmas Party. In fact, we had a nice run there where it was really an All Houston Area Homebrew Christmas Party. This started some 20 odd years ago at the "old" St. Arnold's location and followed us over to The Oddfellows Lodge in the Heights. Even just a few years ago, it was still going on at Eureka Heights. But, for the last five years or so, the clubs have gradually been doing their own thing for Christmas. It cuts down on the driving i guess. This year we were supposed to meet at J9 & Phil's Ovinnik brewery, but full-blown construction is still on-going, so that put the kabosh on the party there. The fall-back plan was to meet up at Elder Son Brewing. We are told that about a dozen of you did just that, but I haven't heard any specifics about what went on, what beers were tasted, if the toilet was destroyed by flying Foamies, or anything. Apparently no photos were taken, and we're discussing whether that was a good or bad thing. Next year, a proper Christmas Party for sure!



I Want To Be Somebody! Sign Me Up to Become A Member! Foam Rangers Homebrew Club

TOAN RANGERS
EST. 1981?
SOREW CLUB - HOUSE

Name	
Address	
City/State/Zip	
Mobile Phone	
E-Mail Address	
Amount Paid	
Membership Fees per year \$30 indi	vidual/\$60 Family
Paid between December 1 - December 3	1 \$25/\$55 (Pay early & save!)
Paid between January 1 - June 30	\$30/\$60
Paid between July 1 - September 30	\$25/\$55
Paid between October 1 - November 30	\$30/\$60 (Includes the next year!)
Please Make Checks (Remember ther	n?) Payable To: The Foam Rangers