



"Beer brewed well is bliss. Beer brewed bad is educational"

Homebrewers of Peoria

(You are encouraged to print this newsletter out and bring it to the meeting, no copies available at meeting.)

NEXT HOPS MEETING:

Tues. June 9, 6:30pm, Chef John's, Dunlap
(food and beer available...and you can also bring in your own home brewed beer or special commercial beers you'd like to share!)

BEER STUFF OF THE MONTH:

Education: Decoction - David S
Fault: none this month
Food & Cheese Pairing: none this month
Recipes: none this month
Misc. News: none this month

MEETING MINUTES:

In attendance: Kurt, Greg, David, Jim M, John, Kevin, Ryan, Jared, Kodie, Jim S, Troy and guests Kevin Miller, Paul Gaydos, Tom Duffy, Dave and Lisa Motter.

Treasurer's Report - as of 1/1/2009- 5/11/2009

Opening Balance	\$480.58
OutFlow:	-\$20.00
Beer Education	
Inflow:	\$00.00
Closing Balance	\$460.58

(The following will be somewhat sketchy since I wasn't at the May meeting and notes were hard to decipher.)

What's old on tap:

Summer Picnic - Our summer picnic is coming up...**Sunday, June, 28th.** Let's make a plan tonight to invite other local brew clubs...see flyer on page 4.

Journal Star Beer Ingredient Contest... We talked about this and when and how to brew this beer to be served at 2010's Jay Cee Beerfest...(didn't understand notes)

Beerfest and Black & Tan:

Beerfest - best ever for us...loved location
For next time:
- work on jockey box some...better drainage under taps
- longer hoses from tanks...
- a sack to put the PVC banner stand in - Melanie

HOPs
PRESIDENT
David Scuffham

VICE PRESIDENT
Greg Dare

TREASURER/
MAILER
John Martin

TRUSTEE
Kevin Stearns

SECRETARY/
EDITOR
Melanie Martin

Black & Tan:

Things went well but for next time:
- publize earlier - in January
- ???

What's new on tap:

Education: We need volunteers...calendar is empty. Kevin presented Amber Ales. He brought in Boont, Abita, Dingle Horee (?) and Ballast Point.

BEER HOPPERS MONTHLY SOCIAL:

There's been a day change...from Tues. to Mon...still the 4th week each month at 6:30pm, but now on Mon. This monthly social event is decided upon at each meeting. Check our website for the location if you miss the meeting or don't get the email reminder. Guests and significant others are welcomed and encouraged to join us!!! We're always in need of names of local places with good food and good beer...bring them to any meeting.

MISCELLANEOUS STUFF:

REMEMBER: We are here to learn about making and appreciating homebrews and learning more about beer in general. Got a question? Want to learn something new? Want to teach the group something? Don't hesitate to speak up...it's your club too. And most importantly, your homebrews are always welcome, as well as any commercial beers you have discovered...we love sampling!!!

(Minutes - cont. on page 3)

**Somethings
Brewn'**

401 E. Main Street
Galesburg, IL 61401
www.somethingsbrewn.com

Proprietors:
Jim & Mary Smith

Hours:
Mon.-Fri. 10am-6pm
Sat. 10am-5pm
Closed Sun.
(309) 341-4118

HOPs Club Members Only: (with a 10% HOPs membership discount!)
Website: somethingsbrewn.com. Call Jim the day before the meeting if you'd like him to bring you anything...hint, he can't always make it to the meetings, but he tries.

HOPs

CALENDAR OF EVENTS

All meetings will be held at **Chef John's**.
Beer Hopper locations vary each
month...check out our website for location:
<http://hop.bradley.edu/>



2009

July	Tues. 14th, 6:30	HOPs meeting
	Education: ???	???
	Mon. 27th, 6:30	Beer Hoppers
August	Tues. 11th, 6:30	HOPs meeting
	Mon. 24th, 6:30	Beer Hoppers
September	Tues. 8th, 6:30	HOPs meeting
	Mon. 21st, 6:30	Beer Hoppers
October	Sun. 4th	HOPs Picnic
	Tues. 13th, 6:30	HOPs meeting
	Mon. 26th, 6:30	Beer Hoppers
November	Tues. 10th, 6:30	HOPs meeting
	Mon. 23rd, 6:30	Beer Hoppers
December	Tues. 8th, 6:30	HOPs meeting
	Dec. ???	Holiday Party

2010

January	Tues. ??, 6:30	HOPs meeting
	Mon. ??, 6:30	Beer Hoppers
	Sat. ??, 7:00am	Annual Winter Bus Trip
February	Tues. ??, 6:30	HOPs meeting
	Mon. ??, 6:30	Beer Hoppers
March	Tues. ??, 6:30	HOPs meeting
	Mon. ??, 6:30	Beer Hoppers
April	Tues. ??, 6:30	HOPs meeting
	Education: ???	???
	Fri. ? (time?)	Black & Tan Competition
	Fri & Sat. (?-?)	JayCees Beerfest
	Mon. ?, 6:30	Beer Hoppers
May	Tues. ??, 6:30	HOPs meeting
	Education: ???	???
	Mon. ??, 6:30	Beer Hoppers
June	Tues. ??, 6:30	HOPs meeting
	Education: ???	???
	Mon. 22nd, 6:30	Beer Hoppers
	Sun. 28th, TBD	HOPs Picnic

A Monthly Mind Exercise...

DECOCTION:

Definition - In brewing decoction refers to an old German style of heating mash by removing parts of it, boiling it and returning the hot mash to the mash tun thus raising the temperature of the whole.

Decoction mashing is a great way to enhance the flavor and clarity of your all grain beer recipes, and requires only minimal additional equipment and time. Few homebrewers use decoction mashing in their recipes, but it is a very powerful technique for enhancing many styles of beer. This week we're going to demystify decoction mashing so you can add it to your arsenal of homebrewing tools.

Decoction mashing involves nothing more than extracting a fraction of your mash mixture and bringing that portion to a boil in a separate vessel. Then the boiling wort is added back to the original wort to raise the temperature of the entire mixture for the next mash step. All that is required is a separate smaller pot and heat source.

History of Decoction Mashing

Decoction mashing predates common use of the thermometer. In those early days, it was difficult to achieve accurate infusion temperatures for today's infusion mash, and also malts were undermodified compared to the highly modified malt we have today. Brewers instead discovered by trial and error that if they extracted a fixed fraction of the mash and boiled it they could achieve the accurate temperature steps needed to mash their malts.

Decoction was used extensively in continental European recipes, and is still heavily used in many German and Bohemian styles. Many commercial brewers today use decoction mashing as well because it results in higher extraction rates and also maximum extraction of flavor from the malt.

Why use Decoction Mashing

The first thing most all grain brewers learn is that they should not overheat their mash or they will risk killing off the enzymes needed to convert sugars, effectively stopping conversion. Yet in a strange paradox, decoction mashing actually results in higher conversion rates than infusion mashing. In fact, decoction mashing has a number of benefits (Ref: FAQ):

- * Boiling extracts maximal flavor from the malt, which can be a real advantage for many malty styles of beer including most German beer styles.

- * Boiling the mash destroys the grain cell walls, releasing additional enzymes for conversion and resulting in a higher extract conversion rate than infusion mashing.

- * Boiling wort will caramelize a portion of it, again enhancing the malty flavor of the beer.

- * Proteins in the mash tend to coagulate during the boil and are filtered out during lautering resulting in better clarity.

At the same time, some care must be taken while using the decoction method. Decoction does take longer than a single infusion mash. When heating the decocted fraction, you need to monitor it to avoid scorching the mash. Safety is a concern when handling

cuz we ol' dogs wanna know more!!!

large quantities of hot wort, and you must be careful not to splash the wort to avoid hot side aeration.

The Decoction Method

All decoction mashes start with a single infusion step where hot water is added to the mash to start the mashing process. Typical temperatures for the first step vary. Multiple step decoctions are often used. Some examples of steps include:

- * 95F (35C) - Acid and Glucanase rest - to break down gummy solids (glucose) and lower pH of the mash for undermodified malts
- * 127F (52C) - Protein rest
- * 145F-153F (63-67C) - Beta Amylase Rest
- * 158-167F (72-75C) - Alpha Amylase Rest

Decoction mash profiles may have one, two or even three decoctions. When selecting a decoction profile, keep in mind that many of the traditional multi-step decoction methods were designed for undermodified malts as opposed to modern modified malts. However, multiple step decoction methods will add a unique character and flavor to your beer.

The amount of water used in a decoction can vary tremendously. Traditional infusion mashes and many modern decoction methods use a relatively thick ratio of 1.25-1.5 quarts per pound of grain. Older decoction mash profiles often used much higher water to grain ratios - as high as 2 or even 3 quarts per pound of grain. Slightly higher conversion rates are possible at the lower ratios, but some purists still use the higher traditional ratios to reduce the chance of scorching. You also need to consider what will fit in your mash tun and boil pot.

The initial strike water is calculated as if it was a normal infusion, and can be done using the BeerSmith strike temperature tool or an online calculator. Typically the first infusion targets either 95F (an acid rest) or 127F (a protein rest).

After the infusion step, a fraction of the mash is decocted (drawn) and put in a separate pot to be slowly heated to a boil. Some people argue whether the thin part of the mash or thick part should be drawn. I generally try to get a representative sample of the mash, including both grains and wort.

Calculating the fraction of the mash to decoct can be easily done. A program like BeerSmith has both a separate tool for calculating decoctions and an integrated mash profile system that lets you simply select a decoction mash profile and automatically calculates the fractions and provides step by step mashing instructions.

Alternately, a quick google search will provide you with online decoction calculators. If you prefer doing it by hand, this article recommends the following fraction:

$$F = (TS - TI) / (TB - TI - X)$$

Where f is the fraction, TS is the target step temperature, TI is the initial (current) temperature, TB is the temperature of the boiling mash and X is an equipment dependent parameter (typically 18F or 10C).

Care must be taken when boiling the mash to avoid scorching. Mix the mash continuously and heat it gently. Once the decoction starts to boil you can add it back to the original mash and mix thoroughly to achieve the next step. Hold each step for the recommended time, much as you would with any infusion mash and continue with additional decoctions or sparging.

Finally, if you are using a decoction to achieve mash out temperature (usually around 178F target temperature), you need to draw only the liquid portion of the mash as mashing out with a large portion of grains can result in undesirable flavors.

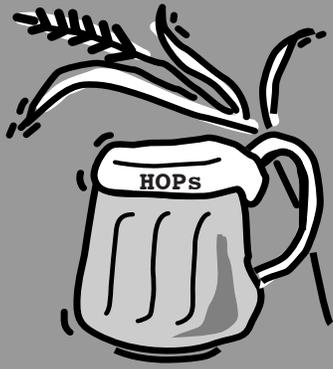
(From: *BeerSmith Home Brewing Blog*)

CALENDAR OF BEER EVENTS & COMPETITIONS:

In bold are local HOPs events. + = Actual competition name & date. Dates you submit beers are earlier, check internet for more info...

- **HOPs Bus Trip (annual trip, permanent date) .. Jan. (last Sat.)**
- March Mashness (?) March
- + Amber Waves of Grain, NY March (1st Sat.)
- + Iowa Brewers Union Open, IA March (2nd Sat.)
- + Drunk Monk Challenge, Aurora, IL March (2nd Sat.)
- + **Black & Tan Competition, Peoria April (? Fri.)**
- **Jay-Cees Beerfest Peoria April (? Fri. & Sat.)**
- + Knickerbocker Battle of the Brews (?) April
- + Bay Area Mashers World Cup of Beer, CA (?) April
- American Beer month May
- **HOPs AHA Group Brew May (1st Sat.)**
- + Great Taste of the Midwest, St. Louis May (2nd Sat.)
- + AHA National Homebrew Competition May (3rd weekend.)
- + Upper Mississippi Mash Out, Minneapolis, MN ... May (3rd Sat.)
- + BUZZ, Champaign, IL June (first Sat.)
- AHA Conference June (3rd Th-Sat.)
- **HOPs Summer Picnic June (last Sun.)**
- Taste of the Midwest, Madison, WI Aug. (2nd Sat.)
- Sprecher's Fest, Milwaukee, WI Labor Day weekend
- Bruegala Int'l Beerfest, Bloomington Sept. (2nd Sat.)
- Autumn Brew Review, Minneapolis, MN Sept. (1st Sat.)
- + Iowa City Brewfest, IA Sept.
- **HOPs Fall Picnic Oct. (1st Sun.)**
- Quivey Grove Beer Festival, Madison, WI Oct. (1st Sat.)
- Great American Beerfest, Denver, Colorado . Oct. (2nd weekend)
- + Thirsty Homebrew Classic, Amana, IA Nov. (1st Sat.)
- + Land of the Muddy Waters, QC, IL Nov. (3rd Sat.)
- **HOPs Holiday party Dec. (date TBD)**
- + Happy Holiday HomeBrew, St. Louis Dec. (2nd Sat.)
- + Foam of the Range (date unknown)





Homebrewers of Peoria

HOPs Summer Picnic

Sunday • June 28, 2009 • 12 noon - ?

Jubilee Park • Praire Lane Picnic Area

(Is a covered area just around the corner from Bowwod Glen.)

Take (I-474 to 150 turn west, go past Kickapoo) or (I-74 to exit 82 follow state signs to Jubilee Park) it will be on your right. Once in the park, follow paper plate signs (HOPs) to Praire Lane picnic area.

WHY???

This is HOPs' Annual Summer Picnic

Everyone is invited! HOPs members, spouses, families, beer lovers and guests for a day in the park with good food, beer and fun people!

We also want to invite ABNORMAL and GALESBURG Brew Clubs, and any other local beer club members and their families.

Don't forget to bring a beer or 6 to share...all homebrews and unusual store bought welcomed. There's a great area for kids to romp around plus a nearby restroom!.

WHAT to BRING???

It's a **BEER CLUB PICNIC**, so don't forget to bring **BEER!!!**

and a **POTLUCK** to share. Have a **LAWN GAME?** Bring that too.

HOPs will provide all the paper plates, knives, forks, spoons and napkins.

Did I forget to mention...**BRING BEER???**

(If you want something else besides beer...you'll need to bring it!)

BEER FAULT LIST...

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CHARACTERISTIC/POSSIBLE SOLUTION:

Acetaldehyde: *fresh cut green apples*

Make sure fermentation is vigorous using healthy yeast. Allow full attenuation. Leave beer on yeast longer. Oxygenate wort fully. Try another yeast strain. Make sure sufficient yeast nutrients are available. Let beer age longer.

Alcoholic/Hot: *spicy, vinous, warming from Ethanol and higher alcohols*

Lower fermentation temperature. Use a less attenuative yeast strain. Check yeast health. Use less fermentables. Use less sugary adjuncts. Check for possible infection. Raise mash temperature. Let beer age longer before consuming.

Astringent: *Mouth-puckering, lingering harshness, husk-like graininess*

Don't oversparge. Don't overcrush grain. Don't boil grain. Don't sparge with water above 170°. Don't sparge with water with a high pH (over 6). Use water with lower sulfate content. Use less dark grains (especially black malt). Use less whole hops (especially high-alpha hops or simply large quantities of hops). Avoid use of raw spices, fruit pith and fruit skins.

Diacetyl: *Buttery, Butterscotch, Movie Popcorn*

Try another yeast strain. Oxygenate wort before fermentation. Reduce primary fermentation temperature. Use a warmer/longer secondary fermentation. Use healthy yeast in sufficient quantity. Make sure sufficient yeast nutrients are available (including reducing adjunct use). Check for infection. Allow beer to rest on yeast until fully attenuated. Don't rack, filter or fine too early. Don't crash-cool yeast. If lager, raise temperature for a diacetyl rest at end of fermentation. Bottle condition beer at cellar temperatures. Avoid adding oxygen during fermentation.

DMS (Dimethyl Sulfide): *Cooked corn Use a long, rolling, open boil.*

Reduce amount of pilsner malt. Cool quickly before pitching yeast. Check for infection. Make sure you use a healthy, vigorous yeast starter.

Estery: *Fruity (strawberry, pear, banana, apple, grape, citrus*

Lower fermentation temperature. Try a cleaner yeast strain. Oxygenate wort sufficiently. Reduce original gravity. Check hop variety for fruity characteristics. Avoid carrying over excessive break into fermenter. Pitch a sufficient quantity of yeast (avoid yeast stress). Bottle condition and age beer longer at cellar temperatures to reduce esters.

Grassy: *Fresh-cut grass, green leaves*

Reduce dry-hopping or quantity of whole hops. Avoid oxygen pickup. Check hops and malt for freshness.

Light-struck: *Skunky, catty*

Don't expose wort/beer to sunlight after hops have been added. Don't use clear or green glass bottles. Avoid use of Cluster hops in late hop additions.

Medicinal (chlorophenolic *Chloroseptic, medicine cabinet*

Avoid water with chlorine or chloramines (use RO water if necessary). Avoid bleach sanitizers. Reduce astringency/grain husk sources. Avoid excessive whole hop use. Check for infection.

Metallic: *Iron, copper, coins, blood*

Check water for metallic ions. Reduce water salts. Check equipment condition for rust. Make sure stainless steel equipment is properly passivated. Fully rinse sanitizer. Try using RO water and add salts as needed.

Musty: *Stale, moldy, cellar-like*

Avoid oxidation (see Oxidized). Check sanitation. Avoid peat-smoked malt. Check water for freshness and taste. Use fresh ingredients (especially malt and hops).

Oxidized: *Stale, papery, cardboard*

Check for oxygen being introduced into beer post-fermentation. Don't splash when racking/bottling. Check caps and/or keg seals for good fit. Purge bottles/kegs with CO2 prior to filling. Store beer cool. Drink beer when fresh.

Plastic: *Band-aid, electrical tape, styrene*

Check for infection. Check yeast strain and health. Lower fermentation temperature.

Solvent/Fusel: *Hot burning on palate*

Lower fermentation temperature. Pitch a sufficient quantity of healthy, active yeast. Check for infection. Try a different yeast strain.

Sour/Acidic: *Lactic acid, citric acid, sharp, clean sourness*

Check for infection. Check yeast strain. Don't mash for long periods of time at low temperatures.

Smoky (Phenolic): *Smoke-like, charcoal, burnt*

Check for scorched mash or boil. Check excessive use of dark malts. Check for infection.

Spicy (Phenolic): *Clove, pepper, vanilla, etc.*

Use a different yeast strain and/or hop variety. Adjust fermentation temperature (sometimes higher, sometimes lower, depending on yeast strain and beer style).

Sulfury: *Rotten eggs, burning matches*

Check for infection. Check water for excessive sulfates. Check yeast health. Check for yeast autolysis (beer left on yeast too long at warm temperatures). Try another yeast strain.

Vegetal: *Cooked, canned or rotten vegetables (cabbage, celery, onion, asparagus, parsnip)*

Encourage a fast, vigorous fermentation (use a healthy, active starter to reduce lag time; this is often due to bacterial contamination of wort before yeast becomes established). Check sanitation. Check for aged, stale, or old ingredients (especially old liquid malt extract). Avoid oversparging at low temperatures.

Vinegary: **Acetic Acid, vinegar-like sourness**

Check for infection. Check yeast strain. Check for oxidation sources (acetobacter is aerobic).

Yeasty: *Bready, sulfury, yeast-like*

Use a more flocculent yeast strain. Allow yeast sufficient time to flocculate. Filter beer or use clarifying agents. Avoid carrying over as much yeast. Age the beer longer. Try another yeast strain.

BY-LAWS: Homebrewers of Peoria

ARTICLE I - Name

The official name of the organization shall be the HOMEBREWERS of Peoria. Informally, the club shall be referred to as the HOPs.

ARTICLE II - Purpose

It shall be the purpose of this club to be a self-supporting, nonprofit organization dedicated to promoting the art and science of brewing and beer appreciation.

ARTICLE III - Motto*

“Beer brewed well is bliss. Beer brewed bad is educational”

ARTICLE IV - Membership

a. Any person who is 21 years of age or older is eligible to join HOPs. All will accept responsibility for their own behavior. Free first 12 months. Dues, as set by annual vote, are payable, prorated in February.

b. Guests are welcome for two (2) meetings then after that they are considered members and must pay dues like regular club members.

c. All club members shall be responsible for their own actions at meetings and club functions.

Membership Obligations:

Each member is suggested to bring homebrew which they have made, to at least one meeting or other club event per year. He or she is also suggested to contribute time to at least one club event per year.

Examples are:

- assistance in planning, preparation or cleanup of major HOPs events such as Beerfest, club brew sessions, club trips, fund raisers, etc.

- work on a homebrew competition in coordinating, preparation, stewarding, judging or cleanup: entering a beer competition does not count toward contribution time.

- Beer education - talks, lectures or discussion leader of homebrewing topics presented at meetings or authorship of such articles submitted to the HOPs newsletter.

ARTICLE V - Officers

a. The officers of the club shall be a President, Vice President, Secretary, Treasurer and one Trustee. Elections will be held yearly for all officers. President must have held another office previously. Replace on resignation.

b. The officers are the executive committee and shall provide leadership and guidance to the membership at large.

c. Call for nominations 2 months prior to the annual meeting. Vote January, take office February.

d. President leads HOP. Vice President leads in place of President as needed. Secretary makes newsletter and records minutes. Treasurer collects, submits monthly to the newsletter accountings and expends funds. Trustee – operates annual bus trip.

ARTICLE VI - Dues

a. Dues set at annual meeting not less than \$18.

b. Any member of the club in arrears shall not be eligible to vote or enjoy any other privileges or benefits of the club.

ARTICLE VII - Meetings

a. Annual meeting - February in each year. Members unable to attend may vote by proxy.

b. Executive Committee meetings *needed, in person or by email.*

c. Regular monthly meetings The club shall meet once a month at a time and location agreed upon at the previous month’s meeting. All members in good standing are encouraged to attend and participate in the transaction of the ordinary business of the club at these meetings.

d. Special meetings A special club meeting may be called at any time by the President or any Executive Committee member.

e. Beer Hoppers - a separate monthly social gathering, with significant others and friends encouraged to attend, at an agreed upon place of good beer and food. Location determined at monthly HOPs meeting.

f. Quorum - Greater than 50% of the current members of the club entitled to vote including two (2) officers shall constitute a quorum at any meeting. A simple majority of the quorum shall be required to make or change any club decision or spend club funds. Votes can be made by majority using email if necessary.

XXXXXXXXXXXXXXXXXXXX

ARTICLE VIII - Club Purchases

Expenditure of funds no greater than \$20 from the club treasury must be approved by a vote of the quorum. An affirmative vote shall authorize the treasurer to release the necessary funds, as approved by the Executive Committee, and notifying members via email, for HOPs related items only.

Article IX - Suspension or Expulsion

As required by quorum vote.

Article X - Amendments

Proposed amendments to these by-laws may be introduced by any member of the club at any club meeting. The proposed amendment must be read at two (2) consecutive club meetings prior to a vote. A two-thirds (2/3) majority vote of all club members in good standing shall be required to pass or reject the amendment. Members may vote by proxy.

Article XI - Behavior at the Club

Participation:

Members will recognize that participation in HOPs activities is entirely voluntary. participation in these activities may include the consumption of alcoholic beverages, which may affect perception and reactions. Members will accept individual responsibility for their conduct and behavior. The HOPs organization will neither assume or accept irresponsibility for an individual’s actions. Members or guests not of legal age to consume alcoholic beverages in the State of Illinois may not consume such beverages at HOPs meetings or activities. Members assume all responsibility for their guests

Article XII – Dissolution of the Club

In the event of dissolution the club will abide by all laws of the State of Illinois and the Internal Revenue Service.

XXXXXXXXXXXXXXXXXXXX

* AMENDED 5 September 2008

Up-Coming Clubs Events & Meetings

This is your newsletter...want to contribute??? Please email me anytime at:
melaniehg@yahoo.com • ph: 309 249-4409

HOPs Beer Club meeting dates:

2nd Tuesday of each month • 6:30-8:30pm • Guests are more than welcome!
Chef John's • 1719 W. Woodside Dr. (*next to Wheels of Time Museum • 2 mi. N of Rte. 6*) • Dunlap
Website: <http://hop.bradley.edu/>

BEER HOPPERS

Monthly Dinner & Beer Social - Bring your family/friends

4th Monday of each month • 6:30pm

An email will be sent out for this month's location or consult the HOPs website

NOTE:

day change from
Tues. to Monday

HOPs Beer Club Annual Picnics/Parties/etc.

HOPs Annual Picnics - usually the last Sunday in June and first Sunday in October

HOPs Annual Group Brew - 1st Sat. in May

HOPs Holiday Party - December (flexible date)

Winter Bus Trip - Saturday, 2010 - week before Super Bowl

Other local Homebrew Club meetings:

ABNORMAL HOME BREWERS

2nd Mon. of each month • 7:30-9:30pm

Fat Jacks • 511 N. Main • Bloomington

(309) 829-2805

GALESBURG HOMEBREWERS ASSOCIATION

2nd Sat. of each month • 3:00-5:00pm

Somthings Brewin' • 401 E. Main St. • Galesburg

(309) 241-4118

Join "HOPs" Beer Club

(Homebrewers of Peoria)

Interested in joining a club of beer-making fools? Find yourself obsessing about beer and don't have anybody to talk to? Want to learn how to make beer in your own but don't know how to start? Or do you just want to get together once a month to drink and talk beer?

Dues are an obsessively cheap \$18 a year...with the first year FREE. Dues include this newsletter, a monthly place where you can do one or all of the above mentioned desires PLUS various parties, picnics, socials and a beer tasting bus trip thrown in.

Fill-out this form and bring to any of our meetings, every 2nd Tuesday of the month.
Guests are more than welcome to visit and check us out.

- Yes! I want to join HOPs!

Name: _____

Street/Apt: _____

City/State/Zip: _____

Home Phone #: _____

Email: _____