Brewprint

The Newsletter of the Boston Wort Processors
Volume XI, Number 7 July 1998

Declaring Beer Independence Across New England

Region leads the nation in consciousness of style, brewing thought, and action . . .

The ringing sentiment of Jefferson's call to action for the colonies can not be downplayed on the political stage of the world. America's declaration against the political and economic oppression of George the Third reasserted John Locke's construct of individual political equality (a tenant which if accepted has implications for freedom of speech, action, and thought) and called for an insurrection against the powers that dominated the states from afar. Far from being "self evident" this vision of egalitarian society railed against established forms of dictatorial governance across the world. A radical departure from the past was being made in this new world. These concepts are now implicit in the American mind, and we tend to think and behave as is this degree of personal liberty is the only way things could and should be. In a very similar sense of individualism, New England has impacted the national beer scene. Like the patriots who plotted the Tea Party at the Green Dragon near Faneuil Hall, the Worts were early to exploit a change in the political landscape - freeing Americans to return to home brewing roots. The Wort Processors are one of the earliest forming brewing societies in post-brewhibition America, and have developed a range of traditions, activities, and talents that set the pace for the emerging homebrewing trend of the 90s.

> ***Secondly: I answer, such revolutions happen not upon every little mismanagement in public affairs. Great mistakes in the ruling part, many wrong and inconvenient laws, and all the slips of people without mutiny or murmur. But if a long train of abuses, prevarications, and artifices, all tending the same way, make the design visible to the people, and they cannot but feel what they lie under, and see whither they are going, it is not to be wondered that they should then rouse themselves, and endeavor to put the rule into such hands which may secure to them the end for which government was at first erected...*** John Locke, 1693

See "Beer Independence" Page 5

Club Calendar

Compiled by Steve Stroud

July 10 Fri - Wort Processor Club Meeting; 8 pm. Pete & Christy's. Style: Preprohibition Pils. Contact Ken Jucks at jucks@cfa.harvard.edu or 781/276-7985 (h) or 617/496-7580.

Augrist 4-8 Tue-Sat - 21st Great British Beer Festival; Grand & National Halls, Olympia, London W8.

7 Fri - Wort Processor Club Meeting; 8 pm. Sixtoe & Dragon Lady's home, the Presidential Palace, Dorchester, MA. Style is Kölsch. Contact Ken Jucks at jucks@cfa.harvard.edu or 781/276-7985 (h) or 617/496-7580.

11 Tues - Billy Beer's Birthday! Meet Billy at Redbones and buy him a beer!

14-15 Fri-Sat - 5th Annual Mill City Brewfest; Tsongas Arena, Lowell, MA. Features all Massachusetts craft brewers. Call 978.937.2690 for more information.

22 Sat - 10th Annual Wort Pub Crawl. Details and itinerary TBA.

?? Entry due for AHA Weiss is Nice Club-only Competition. Further details and Wort tasting date/location TBD.

Septembeer 11? Fri - Wort Processor Club Meeting; Time & Location TBA. Style is Strong Ales. Contact Ken Jucks at jucks@cfa.harvard.edu or 781/276-7985 (h) or 617/496-7580.

26 Sat - Puddle Dock Homebrew Competition, Portsmouth, NH. Entry deadline is Sept. 19th. Contact: dave_drapcho@bio-rad.com.

October ?? Entry due for AHA Best of the Fest Club-only Competition. Further details and Wort tasting date/location TBD.

?? The Annual Dixie Cup, Houston, TX. Details TBA.

16-17 Sat-Sun 1998 Real Ale Festival, Chicago, Illinois. Sponsored by Craft Beer Institute. The largest gathering of cask-conditioned ales outside of Britain. Contact Ray Daniels at (773) 665-1300, e-mail: rdan@mcs.com.

28 - Nov. 1 - Fourth Annual Salon du Chocolat; Paris, France. A 5-day chocolate festival. http://www.chocoland.tm.fr/_frame1.htm. For a description of last year's event, see http://paris.org/_Kiosque/feb97/choclate.html.

November 7-8 Sat-Sun OBP 24-hours of Beer Tasting, Antwerp, Belgium. http://www.dma.be/p/obp/e-24uur1.htm.

?? Annual Wort Clone Competition Taste-Off - BigFoot Barleywine. Details TBA.

December ? Entry due for AHA If It's Not Scottish..... Club-only Competition. Further details and Wort tasting date/location TBD.

Minutes of the June 5 Meeting

As heard and recorded by Tim Holland (Brett Schneider in absentia.)

The June meeting at the Fort Hill Brewery opened at the crack of 8:35PM as Prez Jeff called the masses to order. One new member was present and identified as Mike Fert$ch (sic). More on this later...

Acknowledgment and thanks given to Brett S. for the fine job he did as Editor of the June Brewprint. Pete Langlois will be the Editor for BP in July and Stiv Stroud in August. A request for Future Editors was voiced by Jeff. No immediate takers were identified but you could tell there were many thinking about it. Do not miss out - Throw your hat in as Editor!

Riley Allen was introduced as our host for the evening at Fort Hill Brewery. Riley declined to talk about any brewery specifics but indicated that he was open to any questions that anyone may have. Riley also gave his personal choices from the draught beer selection that was pouring that night. Riley did answer (in advance) the 'Where's the Hill' in Fort Hill question by stating that one wall in the brewpub was an actual wall in a Gun Battery on Fort Hill but that was all he admit knowing about the evolution of the name. We moved on...

Future meetings were discussed. The July 10 meeting is scheduled to be held at Pete & Christie's and the August 7 meeting at The Presidential Palace. A tour of the Wachusett Brewery is scheduled for the September meeting. A discussion was had around whether a Sunday or Friday night meeting would be better based on the location (East Hinterland). It was decided that the meeting be held Sunday Sept 6 @ 2PM. Mark your calendars.

The Style of the Month for June was Wit/Weizen. No real discussion about the style but nobody would have really been able to hear it anyway. A few examples were brought to be shared with the group. The SOM for next month is Pre-Prohibition Pils.

The annual summer picnic was discussed - details were in the newsletter so they were not really discussed in detail. Ellen was the info person to see on this one for the evening.

Reference made to the weekend's Buddy Brew scheduled at Brett's. A follow on brew was scheduled for the following weekend also for anyone interested.

Request went out for a host for the Weiss is Nice competition - no takers! The Pub Crawl date is currently set Aug for 22nd. Get out the kneepads...dress code optional...in fact dress was reported to be optional!

Prez Jeff proposed a Martini safari idea to the membership. This would be a tux event that would be organized by Jeff. Essentially slogging through town slurping on martinis in a very sophisticated and respectable fashion. Bill Slack went on record as not wanting this event to be endorsed as a formal club event but indicated he'd probably participate anyway!! Jeff is sorting through the details.

The November Club Competition was brought up but not reviewed in detail - will be discussed in July and will move forward from there.

A typically spirited discussion ensued re: the AHA, the AHA competition in Lowell and Wort bashing on the HBD. Jeff talked about his 2-hour conversation w/Brian Rezak



re: the whole sordid affair. Brian was invited to a future meeting to review issues that were discussed and also to discuss the issues that the BWP has with the AHA/areas that the AHA can improve upon, etc. Jeff also expressed displeasure @ HBD discussions bashing the BWP, the improper judge counting by the AHA etc. After all was said Jeff's suggestion was to ship the balance of the Lowell entries to NY for judging there (A Sam Adams judging reference was also suggested.) Be it noted that a BWP member volunteered to judge all Lowell entries submitted. This would take place over a period of a few months. This option will be offered to the AHA for consideration. Who says we're not willing to help!?! Bottom line is that we might not see a competition anytime soon in the Boston area. However, I believe that the Boston site attracted the most entries of any AHA drop off point.

The illicit postings to Wortnet were then reviewed? Jeff asked if anyone wanted Wortnet to be restricted. A decision was made to leave Wortnet as-is for the time being.

Social Committee: A great time was had by all at Maifest! Thanks to our gracious hosts Fred and Mary Ann for putting up with us for another Maifest! No leftover beer was reported and the Maibock keg kicked at some point in the evening but nobody could really recollect exactly when - nor did they really care. Great time! Some Maifest lost-and-found items were also held up at the June meeting for rightful owners to claim. A T-shirt, bathing suit, pans, Tupperware were all shown for reclamation. These would be auctioned off if not claimed.

Shekhar Nimkar was presented with the much-coveted Wort Processor of The Year Award. Amidst many fanfares Shekhar graciously accepted the cup. Congratulations Shekhar!

Where's Seth - 9:30 and still a no-show!?!?!? Somewhere around 10:15 or so the 'Yeast God' came into our presence with his bevy of yeast. After all gave due praise and thanks to the Yeast God the almighty plastic sacks of yeast vials were placed on the table. Immediately the yeast vultures that remained descended grabbed and the dollar bills were a-flyin'! The strains were Celis White, Weihenstephan 34/70 Lager and a Belgian Ale (I think?) Thanks Seth - you da man!

'New Member' Mike Fert$ch showed remarkable aptitude and financial prowess as he immediately showed some penetrating insight into the BWP financial status! Mike reported a balance of $2073.98 in the coffers! New members with this kind of skill are a real asset to the club! Jeff indicated that payoff of Maifest expenses was still pending and this needed some $$ attention. Mike begrudgingly acknowledged this impact to the club balance.

A Libeerian/Paraphernalia Report followed. Len started his report by expressing amazement at making it, as parking was a real challenge! The $4 Classic Style books were available as well as glasses, T-shirts, and the ever popular 1 glass&tshirt offer for $15. Grain was also available for $.65/#. Walden Books bought stock of Principles of Brewing Science so you may find copies there if you are interested.

The Guest Speaker for the night, Darryl Goss, had just left Nashua at somewhere north of 9:30PM. A suggestion was made that we contact him to reschedule but we were not able to contact him prior to his departure. Darryl is a big beer brewer at the Sky View Brewery in Nashua. We'll likely try and get him back at another meeting.

A Tour of Facility was conducted after we adjourned as well as the usual Raffle chaos.

The meeting was adjourned somewhere after 10:00 - right around the time people started offering to pay us a cover charge to get past us and into the brewpub!

Cheers!

News and Reviews:

John Harvard's Brewpub

by Marcia Wiles Ackerman

On June 10th, fellow brewclub member Sally Beddow and myself attended the John Harvard's Brewpub monthly gourmet dinner. This being my first experience with the monthly dinner I was impressed at the punctuality and congeniality of the crew at John Harvard's.

We were shown to our table at exactly 6:30. Along with a copy of the menu our first beer, a light summer ale, was immediately served by our waiter who introduced himself and was to remain with us throughout the dinner to answer any questions regarding our dinner and/or beer selections. While awaiting the dinners we were served delicious appetizers and had time to chat with the other diners. Our first course was watermelon soup with Parisian melons mounted in the middle. This was served by the manager who mingled while serving the very unusual cold soup The beer accompaniment was a John Harvard's Pale Ale.

The salad course was a lobster and crab mixture with vinaigrette served on a bib of Boston lettuce surrounded with tomatoes; with it we drank a Nut Brown ale. Our palates were then cleansed by a Nut Brown beer and pear sorbet. The main course of Venison with wild rice was served with an Oatmeal Amber ale, and for those vegetarians a vegetable medley over linguini was delightful with a hint of garlic and oil. Dessert was a scoop of vanilla ice cream with whipped cream laced with hot fudge sauce and surrounded with fresh strawberries and a peanut brittle cookie. The beer for dessert was a wonderful stout.

After dinner we spent time talking to the chef and the brewmaster about their combined efforts to match the beers with the food and the addition of certain beers to enhance the flavors. We told them that we were members of the Boston Wort Processors and they invited us to have one of our monthly meetings in their private meeting room and that they would be delighted to give us a presentation and a tour. There is a parking garage across the street and I had my ticket validated by John Harvard's. The price for the dinner was $40.00, which included tax and gratuity. We both give John Harvard's four stars!

★★★★



Agenda for the July 10th Meeting

Prez Toe

Meeting starts at 8 PM

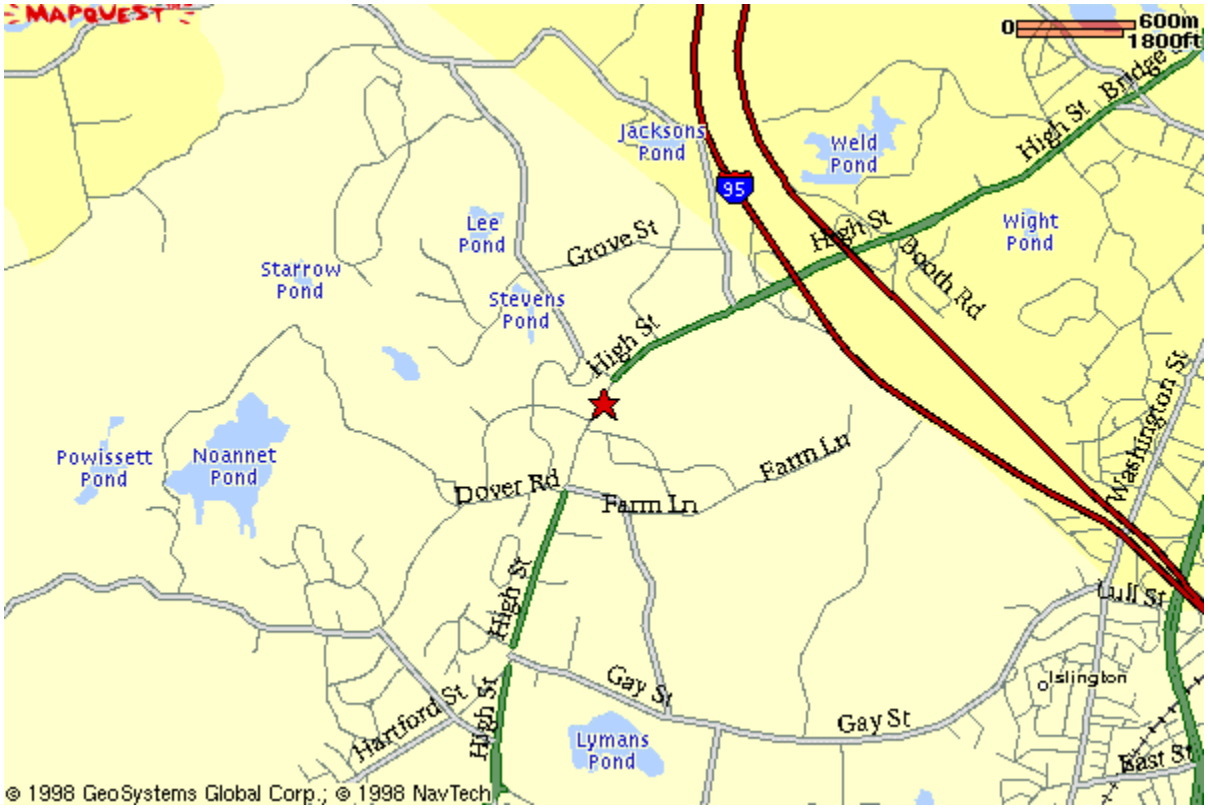
Please note: Bring your own tasting glasses, chairs, and some munchies to share. Tonight's Guest Speaker- Darrel Goss, Head Brewer for the Sky View Pub and Brewery in Nashua, N.H.

1. THE USUAL STUFF - Big Toe
 * Thanks to our hosts - Pete + Christie
 * Welcome to members
 * Visitors recognition
 *This month's Brew-print: Pete Langlois
 Next month's - Steve "Pub Crawl" Stroud
 I am looking for future editors - is it you?
 * Upcoming Meetings
 August 7th - Presidential Palace, 8 PM, Dorchester, MA
 Tentatively Sunday Sept.6th, 1PM, at the Wachusett Brewing Company in Westminister, MA
2. STYLE OF THE MONTH - Pre-pro Pils
 Next month - Kolsch
3. UPCOMING EVENTS
 * August 22nd - The Pub Crawl, Noon till you burb.
 * IHSA Comp. Style and Date TBA
 * AHA Weiss is Nice Club Only
 * 15th Annual Wort Party - Looking for organizer
 * 5th Annual BHC - Looking for organizer
4. SOCIAL COMMITTEE REPORT - Pete Langlois
5. YEAST OF THE MONTH - Seth Cohen, 1056
6. TREASURER'S REPORT - Mike Fert$ch
7. LIBEERIAN REPORT - Len Lemieux
8. PARAPHERNALIA REPORT - Len Lemieux
9. GUEST SPEAKER - Darrel Goss
 * Differences between Home-brewers and Micro-brewers
10. NEW BUSINESS - Anyone?
11. RAFFLE

Afterwards: Post meeting fun, tasting, grain purchases, Etc.

Directions to the July Meeting

The July meeting features a new location, so use these directions to find your way to the home of Pete Langlois and Christina Croteau at 312 High Street, Westwood MA. For those who rarely venture outside 128, Westwood is west-by-southwest of Boston, south of Needham and west of Dedham. Westwood was a part of Dedham until 1897, when it declared its independence. You can call us at 781.461.1722 if you get lost or need other assistance.



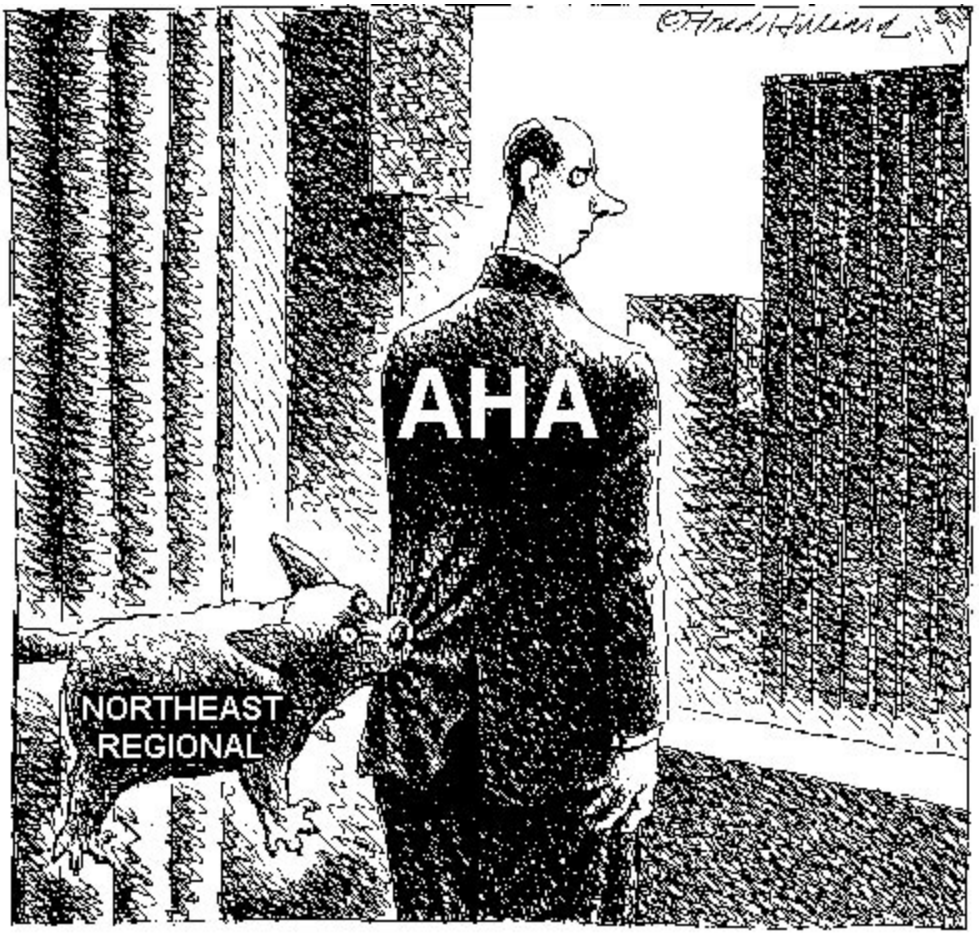
Exit 128 onto Route 109 West (Westwood exit #16 B). Go to the light. The house is just under a half mile past the light, on the left, and there is a street light directly in front of it. PARKING: The driveway should fill up quickly, and there is no backing out onto High Street (Route 109) so after 7PM, ***park on a side street a couple of houses past mine***. This will give you a very short walk. The street following the house is on the left and is called Pleasant Valley.

Summer Picnic Hailed as Another Unqualified Success!

In spite of the threat of some rather nasty weather, the summer picnic was held as scheduled to the delight of over 30 attendees. A number of kegs of homebrew lined the patio and a buffet of salads and deserts complimented an ample offering of burgers and sausages.

Sheep volleyball was not on the agenda, but some brave souls took to the lawn to play the more traditional kind, and most managed to stay relatively mud free. Chimay hunter (the annual party event) was held with Christy finding the Blue, and Dale finding the Red. They shared the fruits of their discoveries in true Wort spirit.

Thanks once again to Ron and Jean Vavruska, who hosted the event again this year.

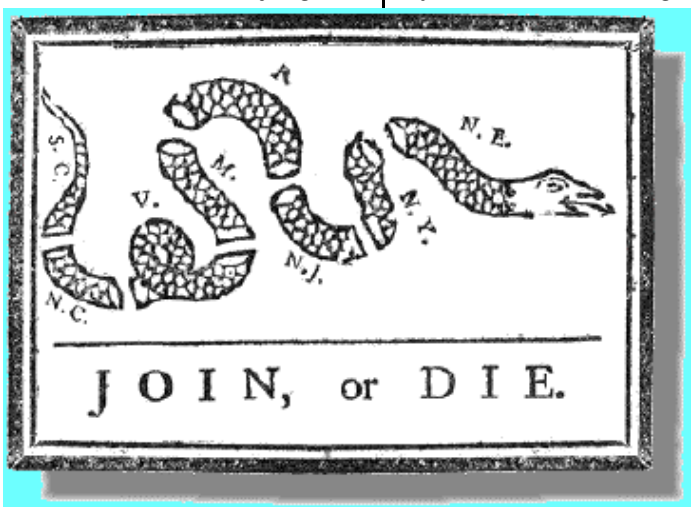


Beertoon

In a moment of clarity Charlie pondered the difference between giving the dog a bone and feeding the dog a bone.

Beer Independence (from page 1)

The club is stocked with accomplished brewers from many walks of life, a large number of whom have garnered national honors for their brews. Wort Processors constitute a large number of the BJCP certified judges in New England, a testament to the development of style consciousness within the group. Several members of the BJCP Board have also been Worts. Closer to home, our web page attracts attention from many new brewers, who frequently contact the club about setting up a beer-centric organization of their own. Other innovations include Wortnet, the club yeast bank, Brewprint, our contribution to the development of style guidelines, Judging and hosting large competitions (including the Boston Hombrew Competition - first regional competition to qualify for the Masters Competition of Amateur Brewing) and hosting seasonal brew related events.



Life on the Atlantic Coast

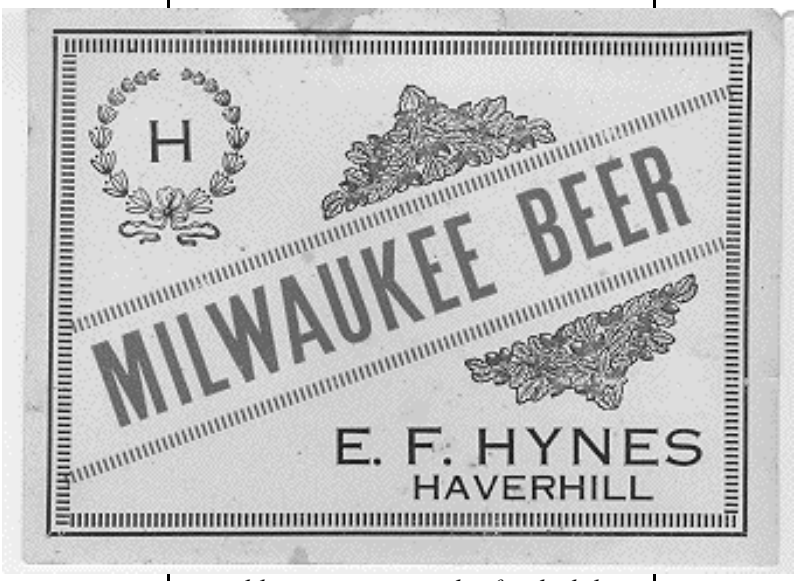
The Worts aren't alone here in taking a stand for a new day in beer. The burgeoning microbrewing industry has taken off in Beantown in advance of the national trend. Boston sported a number of brewpubs five years ago including the Commonwealth Brewing Company, Cambridge Brewing Company, John Harvard's Brewhouse and Boston Beer Works. Brew Moon, Back-Bay Brewing, Northeast Brewing Company and the recently visited Fort Hill Brewery add to the list.

Atlantic Coast Brewing lead the area in delivering true cask conditioned ales to local pubs, and was followed by Emerald Isle, and The Modern Brewer with traditional ales. Theses offerings are now supported by a strong following, and have lead many publicans to install handpumps and proper cellars to serve their brew. (To Be Continued in August)

Pre-Prohibition Pilsener

By Bob Phelps, Style Editor

These high-gravity hoppy lagers were popular in the late 19th and early 20th century in German communities that developed in American cities like Brooklyn, Buffalo, Chicago, Cincinnati, Milwaukee and Philadelphia. The lagering techniques and yeasts brought by German brewmasters starting around 1840 enabled them to create beers that by the 1870's had largely supplanted the earlier ales and porters as the popular drink.



The characteristic use of adjuncts, typically flaked corn, is probably an attempt to overcome haze and excessive phenol development that accompanied the use of the high-protein 6-row American barley malts available to the commercial brewers at the time. We are indebted to George Fix who carefully researched the recipes of this style, which died with prohibition. Primary sources for brewing methods for this style include the Wahl-Henius Institute's "American Handy Book of Brewing, Malting and Auxiliary Trades" (Chicago, 1908), A. Zimmerman's "Braurerei Betriebslehre" (Buffalo, 1904) and A. L. Nugey's "Brewers' Manual" (1948 - Milwaukee(?))

The exceptional quality beers produced in the style did not survive prohibition, probably in part because prohibition greatly centralized the distribution (and production) of beer and other alcoholic beverages. This centralization stifled the competitive, local breweries (70 in Brooklyn at the turn of the century!) and made it possible to sell increasingly poor quality beer to a population that had lost its flavor memory as a result of the prohibition experience.

There are many subtleties associated with the brewing of a high quality pre-prohibition pilsener. George Fix writes:

The primary feature that separates this beer from all-malt continental lagers is the use of flaked maize, an unmalted cereal grain. The flakes are hardly a cheap malt substitute. Indeed, they typically cost two to three times more than domestic malt, and they are even more expensive than premium imported malts.

What one gets with this specialty grain is extra strength without the satiating effects of a high-gravity beer. Alcohol by itself is essentially tasteless.

Nevertheless, it is a flavor carrier, enhancing the other active flavor components in a beer, as it does in this formulation. The maize also leaves a pleasant grain-like sweetness in the finished beer. The chief advantage that flakes have over corn grits or rice is that, unlike the latter, flakes do not require cooking at boiling temperatures to achieve gelatinization. Many feel that this is the key to the flakes' desirable flavoring (2).

The high hopping rate in this beer sharply distinguishes it from modern American lagers. Although neither Nugey nor Wahl-Henius were specific about the type of hop varieties used, it is likely that "imported hops" means continental noble varieties like Hallertauer Mittelfruh or Saaz.Turn-of-the-centuryBudweiser labels, for example, had the Saaz hop proudly displayed as one of its ingredients.

A good deal more uncertainty surrounds the domestic hops used. It is known that Clusters were popular among U.S. brewers. I find the flavoring of this hop to be quite crude, especially in formulations having a high hop profile like this one. In the past, I have used continental aroma hops exclusively. In recent years, however, I have obtained good results using domestic aroma hops like Crystal, Liberty, Mt. Hood, and Tettnanger (which are good but different from German Tettnangers). Data reported in both Nugey and Wahl-Henius indicate that the turn-of-the-century lagers had higher residual extracts than the 5.5°P shown for the formulation in the box. In fact, Nugey explicitly states that the real extract alcohol ratio should be no less than 1.3 and no more than 2.5 (4). In the above, it is 5.5/5 = 1.1. Those wishing to get to the historical values should omit the mash rest at 140°F (60°C) and go directly from 122°F (50°C) to 158°·F (70°C), holding the latter for 45 min. This method gives a higher terminal gravity and slightly lower alcohol content. The net effect is to put the beer comfortably into the prescribed range, if that is what is desired. It will have a more pronounced sweetness, a characteristic common in pre-Prohibition beers.

It is important to emphasize that the numbers cited here refer to actual percent extract (real extract), not apparent extract (as measured by a hydrometer).

Interest in home-brewing this style was strongly promoted by Jeff Renner and later Peter Garofolo and Rhett Rebold, and there is some microbrewers are showing an interest.

On the home front, Pete Langlois and Lee Menegoni have recently brewed this style, and Lee has shared this recipe: Lee writes:

For the Mega brew we made a Pre Pro Pils with the following recipe based off the recipes from Brewing Techniques. OG 1.058 FG? IBU 35

For 12 gallons Pre Pro pils:
10 lbs Domestic 2 row
7 lbs Domestic 6 row
3 lbs Ireks Pils (because I ran out of US 2 row)
3 lbs Flaked Maize
0.5 lbs DWC Caramel Pilsner
33 IBU Hallertau Tradition hops 60 minutes
1 oz Hallertau Tradition 20 last 20 minutes

--Styles, continued --

1 oz Hallertau Tradition last minute.
Any lager yeast will do. 34/70, Andechs, 2206, Pils Urquell
We split the batch between PU and Steam beer yeast, and fermented in Pete's Garage in late November.

Thick mash 1 qt /lb.
Protein rest 15 minutes 120-122
Infuse with boiling water to 153-155° F for 45 minutes

Boil 15 minutes for hot break.
Add bittering hops
boil 40 minutes
add flavor hops
boil 19 minutes
add aroma hops
boil 1 minute
shut off flame
start immersion chill.

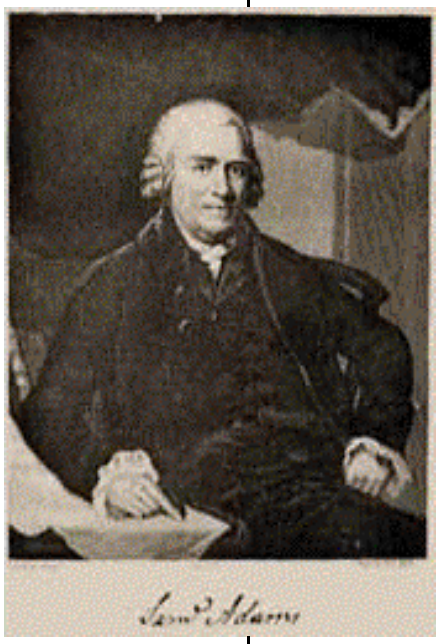
Thanks to a number of sources including: Scott Abene - http://www.wwa.com/~skotrat, Steve Stroud, Lee Menegoni, and articles by George Fix (Brewing Techniques, May/June 1994), Mark Lisherson (Zymurgy, Summer 1997), and Jeff Renner (Brewing Techniques September/October 1995).

Sameul Adams, Brewer- Patriot

Unabashedly ripped off from the Sam Adams Homepage

It's lucky for America that Samuel Adams was a better brewer of dissent than of beer. His father's brewery business languished, but Samuel thought it was more important to ferment revolution, not yeast, in a young country increasingly beset by the tyrannies of England.

No one was better at being a revolutionary than Samuel Adams. His cousin, John Adams, who would later become the second President, was the first to use the term "working the political machine", and he believed Samuel was a master. Historians recognize Samuel Adams as the architect of the Boston Tea Party, an event that hardened the lines between England and the colonies and led to the American Revolution.



A skilled propagandist and writer, Adams was a militant champion of democracy. Samuel was rumpled and unpretentious. He avoided the fashion of the day, a powdered wig. But as an orator, he was magical. Said John Adams, "Upon great occasions, when his deeper feelings were excited...nature seemed to erect him, without the smallest symptom of affectation, into an upright dignity of figure and gesture and gave a harmony to his voice which made a strong impression on spectators and auditors - the more lasting for the purity, correctness, and nervous elegance of his style."

Harvard-educated Samuel (no one but his enemies called him "Sam") and his fellow revolutionaries, the Sons of Liberty, spent their days and nights in the taverns and on the streets educating and inciting the colonists against the tyrannies of King George III. As a brewer, Samuel Adams was at home in these taverns. They were, after all, his customers for his hearty, robust ale. Drinking and plotting against wicked England were young shipowner John Hancock, who was to help fund the revolution, and silversmith Paul Revere, who later united the colonies with his midnight ride.

When England's tyranny extended to the sale of tea, Samuel Adams had found a popular cause. On the night of December 16, 1773, one hundred and fifty men dressed as Mohawk Indians and blackened their faces with cork. Samuel Adams led them to three tea laden ships in Boston harbor and requested the keys to the ships' holds. Watched by a large crowd and the Royal Navy, the men worked for three hours, hatcheting open the cases of tea and dumping it into the sea. When the party was over, 342 broken chests floated in the water and 35,000 pounds of tea swirled in the harbor. The revolution had begun. In later years, Samuel Adams went on to sign the Declaration of Independence and be elected Governor of Massachusetts. But he is best remembered for the pre-Revolutionary crusade to which he gave his heart, mind, and voice.

Today, the amber lager named after Samuel Adams (which thank goodness you can buy a a lot of snooty upscale places that still think that it's ok to server only Miller, Bud, and Coors - Ed.) continues to lead its own revolution: the exploding demand for great, fresh, full-bodied American beer. Samuel would be proud that his namesake lager has stirred the revival of an all but bygone brewing tradition - small craft brewing, using only the finest ingredients.

To the memory of Samuel Adams, patriot and brewer: Cheers!

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The Boston Wort Processors is a society dedicated to furthering the art of homebrewing and to the responsible enjoyment of good beer. Membership, including a subscription to this newsletter, is $20.00 for on year (full membership) and $12.00 per year (associate membership). Sample and back issues are $2.00 each.

Club Officers:

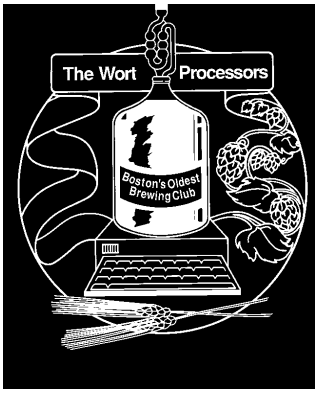
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Secretary	*Brett Schneider*
Treasurer:	*Mike Fertsch*
Libeerian	*Len Lemieux*
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Next Month's Editor	*Stiv (Crawler) Stroud*
Publishers	*Pete -n- Christy*

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