

## Product Review:

### Custom tap handle...the easy way!

By Steve Kranz

As I perused [www.morebeer.com](http://www.morebeer.com) recently, I came across this neat customizable tap handle. They call it **Change-Your-Label** and it sells for \$29.50. It is a rectangular-shaped wooden handle with clear plastic windows on both sides. In the center is a removable wooden insert which also forms the top of the handle.



The handle accepts business card-sized labels which you can easily create on your PC with business card stock or plain paper cut to size. To customize, you simply pull out the insert, drop your business card/label between the insert and the clear window, and lower the insert back into place. The insert thus serves as

the “backing” for your card. Changing the card when you put a new beer online takes 5 seconds.

The only issue I have with this device is not actually *my* issue, but the fact that the people in my household cannot grasp the simple dynamics of freezer doors and tap handles. A quick glance will tell even the most obtuse observer that you gotta open the ‘frige door before opening the freezer door.

Otherwise, the handle gets knocked forward and a blast of beer — my beer — shoots out of the tap and onto the floor. Yes, the handle sticks up too far, but it’s not like it isn’t obvious. The way they carry on about it here, you’d think it was some kind of Federal case. Sheesh!



## Product Review:

### Bench Bottle Capper

By Larry Hitchcock

I would love to have a keggging set-up at my house. You’d think that after more than nine years of homebrewing I would have one, but alas, I don’t. Drawing a homebrew from a keg is really a sensory delight and I know it’s much easier to do than the bottling thing, but, well, maybe someday. Although I must admit I still love to open a cold bottle and pour it into a pint glass as much as draw one from a keg.

So I bottle. I just wanted it to be easier!

The original capper I had bought with my homebrew starter kit was the hand-held kind, with two handles, the one I’m sure we all started with. It served its purpose well, but with each batch I bottled, there were usually a few that didn’t go on well, or I had to fight with to be sure they were on tight. Sometimes, I was afraid there would even be broken glass, because the capper seemed to put a lot of pressure on the top and neck of the bottle.

When corking wine, I use the floor corker, which is a huge step up from the hand held corker, making life so much easier. The corks go in quickly and perfectly, so bottling is not the chore it sometimes seems to be. Why didn’t I have one of those for beer?

Then late last year, lo and behold, I was looking through the *Beer, Beer and More Beer* catalog, when what to my wandering eyes should appear- but a bench capper for beer bottles. I’d seen them before at homebrew shops, but for whatever reason, I didn’t pay much attention to them. They work similarly to the floor wine corker. It caught my attention this time, so with credit card in hand, I called and ordered one.

(Continued on page 3)

# Club Hoppennings

## Summer Events

Greg & Karen graciously swapped their pool party date with Neil so that he could finish his pool renovation prior to hosting his annual Brew-Ha-Ha.



In spite of the scheduling changes, both events were well attended and we once again thank both hosts for their hospitality.

We gained four new members at the Brew-Ha-Ha in August, and had a visit by beekeeper Mark Glannon



who, a few weeks later, hosted an informal beekeeping tutorial at his home while tending to

his hives. The weather held out and allowed the brews to proceed without any rain. We also brewed and served various meads in celebration of Mead Day...our Mead Day site



logged 20 gallons of mead.

## Harry's / Clay Pipe beer dinner

Those who attended the beer dinner at Harry's on

September 16 had an outstanding meal. In addition to Clay Pipe's regular offerings (Nice Weiss, Blue Tractor, Backfin, and Porter), Gregg Norris brewed up a special batch of a cask-conditioned English ale with Midnight Homebrewers' League members in mind, and we thank him for that special honor. Everyone in attendance also left with a pint glass bearing both Harry's restaurant and Clay Pipe logos, and a Clay Pipe bottle opener. We all look forward to doing it again at the Second Annual Beer Dinner.

## Wine Festival

This year's Maryland Wine Festival came on the heels of Hurricane Isabel. The weather cleared on Friday to give festival organizers time to tidy up and prepare the grounds. MHL members roamed the grounds and gathered in the garden behind the farm house both days under perfect festival weather.

## New Maryland Homebrew Club Guild rep.

Melinda Byrd has agreed to be the club's rep. to the Freestate Homebrew Club Guild, of which we are a member club. There is a Guild effort under way to pitch Baltimore as the site for the 2005 National Homebrewing Conference (see Melinda's article herein).

## Golf Shirts, etc.

*(Continued on page 8)*

### Benefits of Membership

Members of the Midnight Homebrewers' League get these benefits in addition to this newsletter:

- Priority registration for tastings and other events
- Nifty color membership card, good for discounts at local homebrew supply shops
- Purchase club-logo T-Shirts
- Membership Directory - get help from other members
- Library of "Classic Beer Style Series" brewing books to borrow
- Buy, sell, trade anything "beer" in free member ads

Midnight Homebrewers' League  
c/o Steve Kranz  
741 Windsor Drive  
Westminster, MD 21158

<http://members.aol.com/midnightbrewers/index.htm>

<b>President:</b>	Neil Mezebish neil@mezebish.com	410-875-2325
<b>Vice President:</b>	Melinda Byrd byrdcall@aol.com	410-549-4889
<b>Secretary:</b>	Steve Kranz smkranz@adelphia.net	410-840-9244
<b>Treasurer:</b>	Larry Hitchcock larry@taylor technologies.com	410-833-4409
<b>Events</b>	Greg/Karen Lambrecht rockjox@adelphia.net	410-840-2952

# Midnight Homebrewers' League Treasurer's Report (9/9/03)

By Larry Hitchcock

Here's the state of our Treasury as of 9/9/03:

<b>Previous Balance</b>		<b>\$1,076.53</b>
Cash Received		
Memberships	50.00	
Tee shirt sales	<u>30.00</u>	
Total Income		\$80.00
Cash Disbursed		
Tee shirt payment	450.00	
Brew-ha-ha	<u>150.00</u>	
Total Disbursements		\$600.00
<b>New Balance</b>		<b>\$556.53</b>

So, our tee shirts are all paid for and all gone. We've discussed subsidizing the cost of Club polo shirts with an embroidered logo, and we may do another round of tee shirts next year. Right now, the only known expenditure on the horizon is the holiday party in December.

Please let me know if you have any questions about our Club finances.

(Continued from page 1)

There are two types: one that adjusts automatically to the size of your bottle, which sold for \$29.95, and one that has pre-set heights, selling for \$24.95. The knowledgeable Customer Service rep at the other end of the line recommended the one with the pre-sets, because in her experience, the auto adjustable would sometimes slip, something that the pre-set one would not do. The difference in price was only \$5.00, so I saved the cash and went for the pre-set.

The one I purchased is about 2 feet tall with an arm that works the capper mechanism. All you do is set the capper height so its slightly above the bottle opening, place your bottle on capper platform, put a cap in the capper and pull down the arm. Nice. It has pre-drilled holes in the base if you want to affix it to a bench for more stability, but I just put a towel under mine and that does just as well.



Bottling with this capper is much easier than with the hand held, although at times the cap has a tendency to stick in the capper as its applied. I found that keeping the cap and the inside of the capper portion wet will eliminate that from happening. The pre-set heights works well with all the beer bottles sizes I use- 12 oz, 16oz and 22 oz. So, capping a batch of beer now takes much less time and isn't as dreaded as much as before.

I'd recommend trying one of these cappers if you never have before. I'd be happy to let you borrow mine if you don't want to buy one first.



**Saturday, November 1 is Teach a Friend to Homebrew Day**, an event to introduce people to the homebrewing hobby and establish relationships with local homebrew supply shops.

Each year on the first Saturday in November, homebrewers around the world are encouraged to invite non-brewing and brewing friends and family to celebrate Teach a Friend to Homebrew Day and brew a batch of beer together.

Before the event, participants that have Teach a Friend to Homebrew Day events register their site at the AHA's web page. These registered sites help the AHA track how many participants celebrated the event. Participants that register their sites by mid October receive FREE copies of [Zymurgy for Beginners](#).

## Midnight Homebrewers' League 10th Anniversary 2004

As part of our club's Tenth Anniversary celebration next year, club officers are working on a plan to hold a celebratory homebrew competition within our club. The competition will be open to all club members, and we will probably designate one (or two?) beer styles. The judging will also be open to all club members, and will follow AHA scoring guidelines. If you have never before participated in a "formal" beer judging, it is a lot of fun and a great experience.

The winning brewer will have his/her recipe brewed by a certain local microbrewery.

Tentative plans are to conduct the competition in early Spring 2004. Stay tuned.

## Freestate Homebrewers Guild bids to host the 2005 National Homebrew Conference

By Melinda Byrd

You probably don't even have a 2005 calendar yet...they probably haven't even been printed. But I want to get you psyched for a potential American Homebrewers Assoc. Homebrew Conference to be held in downtown Baltimore, June 16-18 in 2005.

A few weeks ago I met with members of the Freestate Homebrewers Guild and an AHA representative outlining what is involved with an area hosting a big conference like this. This past June, in Chicago, there were over 750 attendees. 26 clubs were involved in planning and running

the event. Over 250 kegs of homebrew were consumed. This is huge. Much bigger than ever before.

This wouldn't be just a Maryland event. Clubs from PA, VA, and DE, and possibly other states would be involved in the planning.

What will happen there? Seminars and

workshops. A trade show with book signings(Michael Jackson always comes if his airfare is paid). Round 2 of the "world's largest beer competition". Special events and pub crawls, and an awards banquet.

And why should I as a Midnight Homebrewer be interested? Well, when is the last time that you really stretched your brewing field of knowledge? I remember learning so much (and making so many mistakes) when I first started to brew. It was very stimulating and exciting. Now with many batches under my belt I've become a bit complacent. When something goes wrong, I say, "Oops, must have done something wrong." I'd really like to get back into expanding my knowledge about brewing -- and hope to get a few (or MORE) of you to say yes, too. And think of the potential fun, knowing how nice homebrewers generally are.

This information was previously sent via email, with a response requested if you are interested in being a potential volunteer. If you have not done so already, please email me ([byrdcall@aol.com](mailto:byrdcall@aol.com)). I saw the list of activities from last year and it was amazing. Trust me. This event, if it comes to Baltimore, will give us something to really look forward to.

That's all of your time I'll take right now. Thanks for keeping with me this far. Please e-mail me a brief note as to how you feel about any participation and I will keep you informed. We can talk about all this over a beer somewhere. Soon, I hope. Hope you all have had great summers.



The Adjuncts and Sugars chart reproduced below was compiled and submitted by MHL member David James. It was taken from a larger chart that included grains, and David also submitted separate charts listing hops and yeast strains. I edited the Adjuncts and Sugars portions of the charts for the purpose of reproducing them here because they could be edited down to fit on one page. I will convert the rest of David's charts into Adobe Acrobat files and attach them to a future newsletter email. Thanks again, David!

Adjuncts				
Malt	Color/ SRM	Characteristics/ Benefits	Beer Style Usage	Potential Gravity
Flaked Maize	1°L	Lightens body and color.	Use in light American pilsners & ales.	1.037
Flaked Oats	1°L	Adds body, smoothness & creamy head.	Use in stouts & oat ales.	1.033
Flaked Rice	1°L	Lightens body & color.	Use in light American pilsners & ales.	1.038
Flaked Rye	2°L	Imparts a dry, crisp character.	Use in rye beers.	1.036
Flaked Wheat	2°L	Imparts a wheat flavor, hazy color, adds body & head retention.	Use in wheat & Belgian white beers.	1.036
Grits	1-1.5°L	Imparts a corn/ grain taste.	Use in American Lagers.	1.037
Irish Moss		Prevents chill haze.	Use in all beers except beers that should be cloudy, wheat & white beers.	
Malto Dextrin		Adds body & mouthfeel. Does not ferment.	Can be used in all extract beers.	1.043
Oak Chips		Creates cask- conditioned flavor & aroma.	Use in IPA's Belgian ales & Scottish ales. Steam for 15 minutes to sanitize.	
Sugar Chart				
Belgian Candi Sugar	Clear 0.5°L Amber 75°L Dark 275°L	Smooth taste, good head retention, sweet aroma & high gravity without it being apparent. Does not increase SRM of the beer.	Use in Belgian & holiday ales.	1.036
Brown Sugar	40°L	Imparts rich, Sweet flavor.	Use in Scottish ales, old ales & holiday beers.	1.046
Dark Brown	60° L			
Corn Sugar	1° L	Use in priming beer or in extract recipes where flaked maize would be used in a mash.		1.037
Demerara sugar	1°L	Imparts mellow, sweet flavor.	Use in English ales.	1.041 – 1.042
Dextrose (glucose)	1°L	Imparts a mild sweet taste & smoothness.	Use in English beers.	1.037
Clover Honey	0.09°L	Imparts sweet & dry taste.	Use in honey ales & brown ales, Also specialty ales.	1.032
Invert Sugar		Increases alcohol. Use in some Belgian or English ales. Use as an adjunct for priming. Made from sucrose & is 5 –10% less fermentable than sucrose. Does not contain dextrins.	Use ¾ to 1 cup for priming.	1.046
Lactose	0°L	Adds sweetness & body.	Use in sweet or milk stouts.	1.043
Licorice Stick		Adds a smooth flavor.	Use in stouts, porters, holiday ales & flavored beers.	
Lyle's Golden Syrup	0°L	Increases alcohol without flavor. Liquid Invert Sugar.	Use in English & Belgian (Chimay) ales.	1.036
Maple Syrup	35°L	Imparts a dry, woody flavor if used in the boil. If beer is bottled with it, it gives it a smooth sweet, maple taste.	Use in maple ales, pale ales, brown ales & porters.	1.030
Maple Sap	3°L	Crisp dry, earthy flavor.	Use in pale ales, porters & maple ales.	1.009
Molasses	80°L	Imparts strong sweet flavor.	Use in stouts & porters.	1.036
Rice solids	1°L	Lightens flavor without taste.	Use in American & Asian Lagers.	1.040
Extra light SME	3.5°L	Lovibond & Gravities vary according to brand.		1.033- 1.037
Light SME	3.5 - 5°L			
Amber SME	10°L			
Dark SME	30°L			
Wheat SME	2°L			
Sucrose (White Table Sugar)		Increases alcohol.	Use in Australian lagers & English bitters.	1.046
Treacle	100°L	Imparts intense, sweet flavor. A British mixture of molasses, invert sugar & golden syrup. (corn syrup)	Use in dark English ales.	1.036

# Beer News — From the U.S. and the world

## 2003 Great American Beer Festival Results

The 2003 GABF was held in September. Below are listed all medal winners from the Mid-Atlantic area. For the complete list, visit [www.beertown.org/](http://www.beertown.org/)

### Rye Beer

**Gold:** Right On Rye, Rock Bottom Brewery - Bethesda, Bethesda, MD

### Experimental Beer

**Bronze:** Trappist Pale Ale, McKenzie Brew House, Glen Mills, PA

### Smoke-Flavored Beer

**Silver:** DeGroen's Rauchbock, Baltimore Brewing Co./DeGroen's Beers, Baltimore, MD

### German-Style Pilsener

**Bronze:** Pikeland - Pils, Sly Fox Brewing Co., Phoenixville, PA

### European-Style Pilsener

**Silver:** Ortlieb's Select 69 Lager, Ortlieb's Brewery & Grille, Pottstown, PA

### American-Style "Light" Amber Lager

**Bronze:** Starr Hill Mojo, Starr Hill, Charlottesville, VA

### American-Style Lager

**Bronze:** Stegmaier Gold Medal, The Lion Brewery, Inc., Wilkes-Barre, PA

### German-Style Marzen/Oktobfest

**Bronze:** Stewart's Oktoberfest, Stewart's Brewing Co., Bear, DE

### European-Style Dark/Münchner Dunkel

**Silver:** Penn Dark, Pennsylvania Brewing Co., Pittsburgh, PA  
**Bronze:** Dunkel, Iron Hill Brewery & Restaurant - West Chester, West Chester, PA

### Classic English-Style Pale Ale

**Gold:** Starr Hill Pale Ale, Starr Hill, Charlottesville, VA

### Scottish-Style Ale

**Silver:** 60 Shilling, Nodding Head Brewing Co., Philadelphia, PA

### German-Style Wheat Ale

**Silver:** Berliner Weisse, Nodding Head Brewing Co., Philadelphia, PA

### French-and Belgian-Style Saison

**Bronze:** Saison, McKenzie Brew House, Glen Mills, PA

### Belgian-Style Sour Ale

**Gold:** Lambic De Hill, Iron Hill Brewery & Restaurant - Media, Media, PA

### Belgian-Style Abbey Ale

**Bronze:** Tripel, Iron Hill Brewery & Restaurant - Media, Media, PA

### Imperial Stout

**Gold:** Russian Imperial Stout, Iron Hill Brewery & Restaurant - Newark, Newark, DE

### Old Ale/Strong Ale

**Gold:** Stewart's Barleywine, Stewart's Brewing Co., Bear, DE

## Beer belly...not!

(from the *Real Beer Page*)

Sept 29, 2003 - Research by the University of London indicates that the beer belly is misnamed, because that distinctive bulge isn't caused by beer. Further, the study found that women who drink beer tend to weigh less.

A research team led by Martin Bobak used data based in the Czech Republic, which boasts of the highest per capita beer consumption in the world. The data included 891 men and 1,098 women aged 25-64 who were either non-drinkers or drank exclusively beer and compared their body mass index (a measure of overweight) and waist-hip ratio, which measures beer belly. The researchers found that when corrected for factors such as smoking, there was no significant link

between beer drinking and a beer belly — and women who drank beer tended to weigh less, rather than more, than those who did not.

"It is unlikely that beer intake is associated with a largely increased waist-hip ratio or body mass index," the researchers wrote in the European Journal of Clinical Nutrition. "The association between beer and obesity, if it exists, is probably weak."

Boback said beer may not be the real culprit in a beer belly but beer drinking is linked to other aspects of diet and lifestyle that may cause a beer belly. (He had to say that, didn't he? — ed.)

## Wake Forrest students judge O'Doul's the best beer...

(...and at least now I know where NOT to send my kid to college!)

Wake Forrest's student newspaper ran a blind taste test and the organizers threw in O'Doul's just for kicks, to see how it would fare in "the often macho atmosphere of the beer-drinking world." To their surprise (but not to mine — ed.), O'Doul's handily won out over all the other beers among all categories of drinkers.

This result is further support for my belief that students (of all ages) should be seen but not heard. Their opinions on a wide range of subjects from politics to beer are sometimes cute, and perhaps even of anthropological interest, but never valid, and for God's sake, should never serve as the basis of public policy, or a brewer's marketing strategy.

Sadly, college students do have enough buying power to influence the marketing strategies of brewers. Witness those absolutely crude Coors Light ads featuring and glorifying rowdy, drunken college-age punks and (*pardon me while I puke*) Kid Rock. No Coors products in this house, ever!

## Seasonal Recipes: Proper's Pumpkin Pale Ale (extract with grains) Apple Brown Betty Fall Ale (extract with grains)

### Proper's Pumpkin Pale Ale

(This recipe was found in the Recipe section, [www.beertown.org](http://www.beertown.org) under Specialty and Experimental Beers.)

#### Ingredients:

- ½ lbs. Two-row Pale Malt
- ½ lbs. Malted Wheat
- ½ lbs. 40 Degree Crystal Malt
- 10 lbs. Baked Pumpkin
- 6 lbs. British Amber L.M.E.
- 1 Cup Light Brown Sugar
- 1 Cup Unsulphered Molasses
- ½ oz. Stick Cinnamon
- ½ oz. Ground Whole Allspice
- 1/10 oz. Whole Cloves
- 1/10 oz. Sliced Fresh Ginger
- ½ oz. Ground Whole Nutmeg
- 1 tsp. "Pumpkin Pie Spices"
- 1 oz. Mt. Hood Hops 6.4%
- 1 oz. Hallertauer Hops 3.4%
- 1 oz. Fuggles Hops 4.8%
- ½ oz. Fuggles Hops 4.8%
- Wyeast Liquid Yeast # 1056
- 1 Cup Priming Sugar

O.G. 1.055

F.G. 1.015

#### Procedure:

Clean medium sized pumpkin and remove seeds. Halve or quarter pumpkin and bake on a baking sheet for about an hour at 450 degrees or until tender (mushy). Mash with a potato masher and remove meat from the skin. Put pumpkin and grains in a kettle along with 1.5 gallons of hot water. Raise temperature to 150 degrees and steep for one hour. Sparge with hot water to obtain three gallons of liquid (extracting the pumpkin flavor from the mashed

pumpkin) and add extract, brown sugar, and molasses.

Bring to a boil, and boil for ten minutes. Add Mt. Hood hops. After thirty minutes add 1 oz. of Hallertauer hops & 1 oz. of Fuggles hops. Boil for an additional twenty minutes and add .5 oz. of Fuggles. Boil for ten more minutes. (Total boil 70 minutes, 60 minutes with hops).

Turn off heat. Add spices, and steep for ten minutes. Strain into primary fermenter. Sparge with enough hot water to make 5 ½ gallons. Chill to 70 degrees. Pitch yeast (I make a starter).

Ferment in primary for 3-5 days until fermentation subsides.

Transfer to secondary and ferment for another three weeks. Prime and bottle at four weeks.

### Apple Brown Betty Fall Ale

(This recipe was taken from [The Homebrewer's Recipe Guide](#), Fireside 1996)

#### Ingredients:

- 6.6 lbs. Light malt extract
- 1 lb. Light dry malt extract
- .5 lb. chocolate malt
- 1 Cup dark brown sugar
- 8 lbs. apples (half Granny Smith, half Red Delicious)
- 2 tsp. ground cinnamon
- 1.5 oz. Fuggles hops (60 min.)
- .5 oz. Hallertauer hops (steep)
- 1 tsp. Irish moss
- 1 pkg. British ale yeast
- 1 stick cinnamon
- 1.24 Cups dry malt extract

#### Procedure:

Add crushed chocolate malt to water<sup>1</sup> and steep at 155° for 30 minutes. Remove spent grains and add light malt extract and 1 lb. dry malt extract, brown sugar, and Fuggles hops. Boil for 1 hour.

During the boil, peel, core and dice half the apples (2 lbs. of each variety), making sure to discard the seeds. Remove wort from heat and add the diced apples, ground cinnamon, Hallertauer hops, and Irish moss, and steep for 30 minutes. Strain out the apples and set aside (use them to make Malted Applesauce!). Cool wort and pitch yeast. Ferment for 5-7 days.

Transfer to secondary fermenter.

Peel, slice and core the rest of the apples and puree in a food processor. Steep apple puree in 150° water for 20 minutes and add the puree and a cinnamon stick to secondary fermenter. Ferment for an additional 7-10 days. Rack once more, and let it sit for 2-3 days. Prime with 1.25 cup of dry malt extract, and bottle.

O.G. 1.053

<sup>1</sup> The recipes in The Homebrewer's Recipe Guide all assume a full wort boil. To brew this extract beer using a concentrated wort boil, start with 2-3 gallons of water to steep your grains, then add sufficient water to the fermenter to make 4.5 gallons. When adding the apple puree later, use about .5 gallon of water, so that adding it to the wort will make just about a 5 gallon batch.

# Events Calendar

For all tastings, \$5 per member (\$7 for guests) covers the host's costs. RSVP directly to the host, or as indicated. If you wish to schedule an event, contact any club officer.

## October

Brew your holiday and winter beers now!

- 16-19 BrewCamp @ Cunningham Falls State Park (410-840-9244) 19
- 25 Halloween Party in the haunted Mezebish barn (410-875-2325)

## November

- 1 Teach a friend to homebrew day.

Unknown if we'll register a site, so just grab a non-brewing friend and **do it** (or should we say, **brew it**?)  
Klinger's Happy Hour—Wed.  
Night Blues Fest

## December

- 13 Holiday Party hosted by Melinda and John Byrd (410-549-4889)

(Continued from page 2)

We are closing in on this issue...really. The sewn logo sample looks good, and we will explore shirt options with the prospective vendor. More details will follow soon via email.

## Club Elections — Please read

This year the offices of President and Treasurer are up for election. The incumbents, who will serve for another term if no other members are nominated, are Neil Mezebish (President) and Larry Hitchcock (Treasurer). Any member may nominate another member including themselves. All members are eligible to serve. Please send nominations for these two positions to club Secretary Steve Kranz at [smkranz@adelphia.net](mailto:smkranz@adelphia.net) **NO LATER THAN OCTOBER 31**. All nominees will be contacted to determine their willingness to serve should they be elected. If there are no nominees other than the incumbent candidate for either position, the incumbent will become re-elected by default.

If there are nominations for either position, we will have a mail-in election between the candidates. Last year's electronic voting was a real PITA to set up and administer, and I'm not planning to do that again unless I can figure out a cleaner way to do it. If an election for either position is necessary, it will be conducted by mail-in postcard ballots.

## 2004 Dues

You can save the club money by renewing your membership early to save us printing and postage costs. Dues will remain the same: \$15 for an Individual membership, \$25 for a Couples membership. Send your dues (payable to Midnight Homebrewers' League) to:

Steve Kranz  
741 Windsor Drive  
Westminster, MD 21158

If you are a PayPal member, you may pay your dues online with a credit card. Go to the web site, and follow the links on the Membership Info page.

# October 2003

Sun	Mon	Tue	Wed	Thu	Fri	Sat
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

# November 2003

Sun	Mon	Tue	Wed	Thu	Fri	Sat
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						

# December 2003

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

# January 2004

Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31