

2007 National Homebrewers Conf.

By Steve Kranz

The last two National Homebrewers Conferences (Baltimore in 2005, Orlando in 2006) were hugely popular events among those club members who attended, filled with beer, beer people, beer knowledge, and beer fun. So, if there is still a vacation slot open in your calendar for next year, consider a trip to Denver, the site of the 2007 NHC.

The conference dates are June 21—23 (Thurs—Sat). But there will be additional “pre-conference” events scheduled for Wednesday, June 20 which will likely include a dinner, a pub crawl, and/or something else. The Conference will be held at the Four Points Sheraton Denver Southeast, which looks like it’s less than ten miles south of downtown Denver. Rooms for the Conference are \$89 per night for single or double rooms, plus taxes.

A number of our club’s members are already making plans to attend the 2007 Conference, which include bringing four kegs of beer and our jockey box to serve them from, for Club Night (Friday). The travel options are either driving (26-28 hours each way), or flying out and shipping the kegs by truck.

If you need to justify your desire to attend the NHC by including spousal units or children, by all means **do it**. Colorado is a beautiful place to visit.

There are so many magnificent sights just a short drive from Denver in every direction, that I think every American should take them in at least once in a lifetime. If you feel obliged to join the spouse and kids on a day trip away from the conference, there are excellent brew pubs **everywhere** you go.

The hotel is taking room reservations NOW. Conference registration information will be available soon, along with a schedule and list of speakers, at www.beertown.org.

Growlers as a bottling alternative

By Steve Kranz

I like to use growlers as an alternative to both bottles and kegs. They have many great features which make them well-suited for homebrewing purposes:

- They hold the rough equivalent of five 12-oz. bottles;
- They are sturdy, easily cleaned, and very reusable;
- They are an attractive and very convenient way to take beer on the road to parties or tastings;
- They can be filled in a variety of ways: primed with sugar just like a bottle; filled directly from a beer faucet; or filled under counter-pressure with a special device.



Many club members will recall that we used to be able to buy growlers of DeGroen’s beer in local liquor stores. For a \$12 deposit, you could get one of those magnificently heavy, gracefully-shaped German beer growlers with the huge ceramic flip-top lid and metal handle. They were the same 2-Liter growlers that Maryland Homebrew sells today for about \$28.

Alas, Baltimore Brewing Company ceased operations almost two years ago now. Ever since they closed, I’ve been wishing that I had collected more of their growlers. For the same price as one from the homebrew shop, I could get two DeGroen’s growlers.

Then there are the \$44 custom-etched growlers which about a dozen club members recently ordered, and which arrived just in time the Holiday Party. (If you weren’t at the party and didn’t see them, they turned out great as you can see in the photo.) But \$44 each is a lot if you want a set of them.

However, I recently discovered a new, and inexpensive, source for the same 2 Liter German growlers: **DuClaw Brewing Company!** At a recent visit to the DuClaw pub

(Continued on page 7)

Club Hoppenings

Club Election 2007 Results

Your new club Vice President for the next two years is **Gary Cress**. Congratulations, and thanks for serving the club. And special thanks to Melinda Byrd for her past services as Vice President and her continuing efforts on our behalf as our Guild Representative.

Welcome our new Event Coordinators

Debbie and Eric Lyons have graciously volunteered to fill Greg and Karen Lambrecht's shoes as our new Event Coordinators. The 2007 events calendar got off to a good start during our holiday party, with a number of members putting their names down to host a tasting or other event during the year. We still need to fill in some specific dates, but it all starts with interested members who are willing to host an event...and not to worry, we won't trash your house.

Beer for Brunch

Ten club members and friends attended the first Beer for Brunch tasting hosted by Michelle and Steve Kranz on Sunday, November 19. It was an easy event to host since brunch food isn't very complicated, and we'll probably try to make it an annual event.



Guild Holiday Party...

held on Saturday, December 2 was good fun, good beers, *great* food, and for a good charitable cause. I believe

we had the largest turnout of MHL members and friends yet. Clipper City's beers were flowing, homebrew was flowing, and the spread of food was typically outstanding. Following all that was the massive annual raffle which rewarded several of our members with cool beer and brewing stuff.

...followed by our own Holiday Party

About thirty club members and friends made it to John and Melinda Byrd's home for our annual Holiday Party on December 9th. There was so much delicious food that I thought Melinda and John would be eating like kings for a week from all the left-overs. Well, there was barely a smackerel left at the end of the night.

There was also a boat-load of beer on hand, including an excellent first-batch of homebrew from Eric Custer, Paul Seegers' version of Chocolate City Beer, and Back River Brown Ale on tap.

This year, each club member received an engraved 12.5 ounce beer mug with our logo the member's name etched beautifully on the mug. A 50/50 raffle landed some people nice door prizes, and Larry Hitchcock raked in the 50/50 prize which he graciously donated right back to the club!

Upcoming Club Events

January 20: Chili Cook-off hosted by Gary & Lydia Cress. Same date, brewing at DuClaw (contact Melinda Byrd). **February 17:** Mardi Gras tasting @ *Chez Kranz*.

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 at cost
- Custom-engraved tasting mugs—purchase at cost
- 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://home.comcast.net/~midnighthomebrewers>

President:	Neil Mezebish neil@mezebish.com	410-875-2325
Vice President:	Gary Cress cdplus@adelphia.net	410-876-6605
Secretary:	Steve Kranz stevekranz@comcast.net	410-840-9244
Treasurer:	Larry Hitchcock larry@taylortechnologies.com	410-833-4409
Events	Debbie/Eric Lyons rlyons@carr.org	410-857-5137



Brewer's Tips

- **Make a yeast starter**, whether you use dry or liquid yeast, to

jump-start your fermentation. It cuts down on the "lag time" in which the yeast are reproducing before getting to the business of fermenting your beer. It can also be beneficial for high-gravity beers, or if your yeast is at or past its "use by" date.

To make a starter, use a sanitized quart jar with a stopper. Bring a quart of water to a boil, remove from heat, and add 3/4 cup of dry malt extract. Return your mini-wort to a boil, and boil it for about 15-20 minutes. Then chill it in a dish pan using an ice and cold water bath. It will only take about 5 minutes to chill to pitching temperature (70-75°), especially if you carefully stir (*don't splash!*) the wort with a sanitized spoon. Pour the cooled wort into your sanitized jar, add your yeast, put the stopper on and shake it up like crazy for 5 minutes. Keep this at

room temperature for 12-24 hours before pitching into your beer.

- **Easy treatment for chlorine and chloramines.** I used to tell people that if your tap water tastes and smells OK, it is good to brew with. This was wrong. Whether you brew extract or all-grain, your brewing water should be free from all chlorine or chloramines. Municipal water systems all treat water by adding either chlorine or chloramines to disinfect the water. However, these chemicals react with phenols in the wort to create chlorophenols, which impart what is described as a plastic or "band-aid" flavor to beer.

The easiest way to remove chlorine and chloramines is to dissolve a Campden tablet at a rate of one tablet per 20 gallons. After 4-5 minutes the neutralization is complete and you can use the water to brew. It's a whole lot cheaper than buying bottled water.

Brewing Calendar

Want some professional feedback on your beer? Or do you think you have a good recipe which could score well? See how your beer measures up by entering the **2007 National Homebrew Competition**. Enter for the fun of it, and you just never know. Novice brewers with all-extract beers can do as well as all-grain brewers.

If you want to give it a shot, and don't have something already brewed, I suggest you **BREW IT NOW** so it will be ready and at its prime, to send away in early April.

Set aside four (4) 12-ounce bottles of each beer you wish to enter. Use plain amber bottles...no EZ-caps or bottles with raised lettering. One bottle of each beer gets sent to the First Round in early April. If you score well and advance to the Final Round, you will receive instructions on sending three (3) more bottles for the final judging.

If you are interested in entering, please let Steve Kranz know, as we can combine beers in one package to save money on shipping. More details to follow.

Brew Pub Review: Capital City Brewing Co. (Washington, D.C.)

By Steve Kranz

I visited the Capital City Brewing Co. on a recent business trip to D.C. The brewpub is located directly across the street from Union Station, which made it very easy.

I ordered a sampler with my dinner. They arrived promptly, but my server quickly put them down and left...there should have been some sort of placemat to help keep them straight. Even so, I think I figured them out:

- **Oktoberfest** was malty and tasty, but too bitter for the style. Still, I would order it again.
- **Pale Rider Ale** was the best of the bunch. Nicely hoppy and bitter, but not over-done. Dry & clean.

- **Amber Waves Ale** was very similar to Pale Rider Ale, just slightly less bitter. I will confess that I only got to this beer after eating some of my very spicy dinner, which was probably a little unfair.
- **Kolsch** was very pale, and slightly tart/citrusy. Clean flavor with little to no hop aroma or flavor.
- **Oatmeal Stout** wayyy good and delicious. Roasted malt aroma & chocolaty creamy smooth texture.

As for the food, the only complaint I have is that they tried to ruin both of the dishes I ordered with huge mounds of chopped green onions. Happily, I just scraped them aside. The chili was nice, but not remarkable. The jambalaya was excellent. Very chunky & spicy, lots of sausage, chicken and shrimp, and adorned with two boiled whole crawfish.

Accessorizing your beer 'fridge?

By Steve Kranz

A beer 'fridge (BF), also known as a "kegerator", by definition has to serve one primary function before all others: to house and dispense one or more kegs of cold beer. To serve this function, the BF has to accommodate a CO2 tank, either on the inside, or by drilling a hole through the side and running a gas line through it.

After that, it's pretty much wide open. Most folks who go through the trouble of establishing a BF in their homes also tend to install one or more faucets through a side wall or the door, since it is way cooler to pour a cold one from a nifty, professional-looking faucet than to have to actually open the door and squeeze the handle of a picnic faucet. It's also probably true that many BFs serve double duty as overflow refrigerators and freezers for general household use.

But what if you want a BF that does more? Maybe, something that adds

some splash to an otherwise drab room? Or something that creates a stir when you pour a beer?

I came across a web site where a guy custom-decorates and accessorizes beer 'fridges. His name is Craig, and the site is: www.craigerator.com. At right is one of his featured creations. The freezer area has been modified with a built-in speaker, and a dock to connect your iPod. Framing both the speaker and the faucet, are neon lights which pulse to the beat of the music being played.

After thinking about it, I don't think I personally need all that. Since my beer 'fridge is in the laundry room, it is purely utilitarian and does not serve any decorative purposes. I have a couple of refrigerator magnets



and stuff like that on it, and maybe some day I'll get around to painting it.

But what I would *really* like is something more practical. And I think I have found it...the Waterfree Urinal.

Think of it, I could position this fixture beneath the faucets to catch beer drips. And after a couple of beers, it would be handy to catch other drips. It uses a special cartridge of some sort to avoid having to flush.

But, it still needs to be plumbed to a drain, so I'll have to figure it out somehow. Still, how handy would it be to have one of these so close?



A blind man enters a Ladies Bar by mistake. He finds his way to a bar stool and orders a drink. After sitting there for awhile, he yells to the bartender, "Hey, you wanna hear a blonde joke?"

The bar immediately falls absolutely quiet. In a very deep, husky voice, the woman next to him says, "Before you tell that joke, sir, I think it is just fair - giving that you are blind - that you should know five things:

First - The bartender is a blonde girl.

Second - The bouncer is a blonde girl.

Third - I'm a 6 feet tall, blonde woman with a black belt in karate.

Fourth - The woman sitting next to me is blonde and is a professional weightlifter.

And Fifth - The lady to your right is a blonde and is a professional wrestler.

Now think about it seriously, Mister. Do you still wanna tell that joke?"

The blind man thinks for a second, shakes his head, and declares, "Nah...not if I'm gonna have to explain it five times."

And another...

A Texan walks into a pub in Ireland and clears his voice to the crowd of drinkers. He says, "I hear you Irish are a bunch of hard drinkers. I'll give \$500 American dollars to anybody in here who can drink 10 pints of Guinness back-to-back." The room is quiet and no one takes up the Texan's offer.

One man even leaves. Thirty minutes later the same gentleman shows back up and taps the Texan on the shoulder. "Is your bet still good", asks the Irishman.

The Texan says yes and asks the bartender to line up 10 pints of Guinness. Immediately the Irishman tears into all 10 of the pint glasses drinking them all back-to-back.

The other pub patrons cheer as the Texan sits in amazement.

The Texan gives the Irishman the \$500 and says, "If ya don't mind me askin', where did you go for that 30 minutes?"

The Irishman replies, "Oh...I had to go to the pub down the street to see if I could do it first."

Beer & Brewing News

Editorial:

Muslim taxi drivers refuse service to anyone suspected of carrying (or drinking) alcohol.

If this fringe minority gains strength here in the U.S., get ready: Islam's punishment for drinking is 80 lashes.

[This article reflects my personal opinions, not the position of the Midnight Homebrewers' League. It is presented at the risk of taking flak from some readers who might feel this is not the place for religious or political commentary. I believe the underlying issue is important to us both as free Americans, and as homebrewers who enjoy the creation and consumption of alcoholic beverages. If you have a contrary point of view, please send it in — Ed.]

By Steve Kranz

Approximately three quarters of the taxi drivers serving the Minneapolis airport are Muslims. About 10 years ago, some of them started to refuse taking passengers who were carrying (or suspected of carrying) alcohol, since Islam forbids them from carrying alcohol. The problem has grown to where it is estimated that these drivers turn down an average of three fares a day. It infuriates passengers and disrupts the flow of people and traffic at the airport.

No one forces these people to be taxi drivers, and if their religion makes it impossible for them to serve the law-abiding public, they shouldn't be taxi drivers. Period.

But instead of stopping this nonsense, the regulators are *accommodating* them. They have proposed putting different colored lights on the roofs of cabs whose drivers will not transport alcohol, to put the public on notice that the driver is...*special*. In essence, they are giving a governmental stamp of approval to the insertion of Islamic law into a vital, government-regulated

public transportation segment.

If our local and national governments buckle under at what some people might now think is just a trivial annoyance, and allow Muslims to dictate the terms of service of taxi cabs at the airport, where will it stop? It will become increasingly difficult to put a foot down when their demands become more obnoxious to the rest of us. What if these people should decide that it is against their religion to transport women in short skirts, or women with bared arms...or women at all? What if this practice took hold in cities across the country? And spread from taxi drivers, to bus drivers, airline pilots, and railway operators?

Although Muslims currently are only a fringe minority in the U.S., the reaction by the idiots in Minneapolis to these demands will encourage them to demand more. This radical fringe will use our laws, our own stupidity, and our fear of being labeled bigots, against us to change our culture (and ultimately, our laws) to suit them.

There is a lot hand-wringing going on today over what the practitioners of Islam *really* want. Specifically, the more visible "radical" Muslims seem to take the position that it is their duty to either convert us, or kill us. Others who profess to represent "true" Islam say the radicals have "hijacked" their religion, and that they have no such intentions. Me, I lean toward the world domination theory because, well, my casual observation is that countries which follow Islamic law are oppressive regimes that are intolerant of any alternate religious expression or deviation from Islamic law, and which put deviants in jail or to death.

One thing I know is that their thing

against alcohol is universal and not open to debate. So, if the Muslim creed is indeed to convert the world, and even if the "nice" Muslims take over running the Islamic States of America, you can kiss it all goodbye.

Let's stop for a second and bring this into sharper focus for us as brewers, and consumers of alcohol. Islam's punishment for breaking its divinely ordained ban on alcohol is **80 lashes**. [For adultery the punishment is stoning, which typically results in the stonee's death, so maybe we should be relieved that punishment for drinking alcohol is **only** 80 lashes.] Read on:

Umar (may Allah be pleased with him) consulted the Muslims around, and Ali (may Allah be pleased with him) said: "I think that drinking will make a person lose his mind and consequently start abusing others, uttering false accusations against them. So I think he deserves the same punishment for a person who falsely accuses other persons that is 80 lashes." Henceforth, that became the standard of punishment for drinkers to stop them from falling into that.

www.islamonline.net

OK? Fast-forward to Minneapolis in the year 2006. Seeking to quell what we might presume is the Muslim taxi drivers' fear of taking 80 lashes right there on the streets of Minneapolis for transporting alcohol-toting passengers, the Metropolitan Airports Commission consulted with the Muslim American Society (an organization which the Chicago Tribune has documented is devoted to turning the U.S. into an Islamic state) to come up with the screwball plan to let the Muslims put special colored lights on their cabs.

Maybe it's no mere coincidence that

(Continued on page 8)

More brewing news you can use...

This was a recent exchange on the *rec.crafts.brewing* internet newsgroup:

John:

So I was cooling my wort in an ice bath, and I ran out of ice when the temperature was still around 130° F. My solution was to dump about 9 pounds of frozen chicken breasts into the bath. I can thank Costco for my edible wort chiller...

Bart:

Surely a "name that beer" contest is lurking here...

- *No Harm, No Fowl Porter*
- *Breastwieser*
- *EisBock-Bock-Bock*
- *Yardbird Ale*

Local breweries win at the 2006 Great American Beer Festival

Congratulations to the following Maryland microbreweries for bringing home medals from the 2006 Great American Beer Festival:

Clipper City Brewing Company:

- Balto Marz Hon (Silver, Vienna-Style Lager)

Rock Bottom Brewery—Bethesda

- Raccoon Red (Gold, Bitter)
- Terrapin Alt (Bronze, Dusseldorf-Style Alt Bier)

Treasury Report

By Larry Hitchcock

A lot has gone through the treasury since my last report. This summary will take us from late July to the end of 2006. We made good use of our funds this year — before we received any dues renewals for 2007, we had only \$6.18 left in the checkbook. Not bad, huh?

Anyway, here's how the last few months have gone:

Previous Balance..... **\$1,239.17**

Cash received

T-shirt order reimbursements.....	\$448.95
Club hat reimbursements	\$253.30
Growler reimbursements.....	\$467.84
50/50 and member donations	\$145.00
2007 membership renewals.....	\$407.00

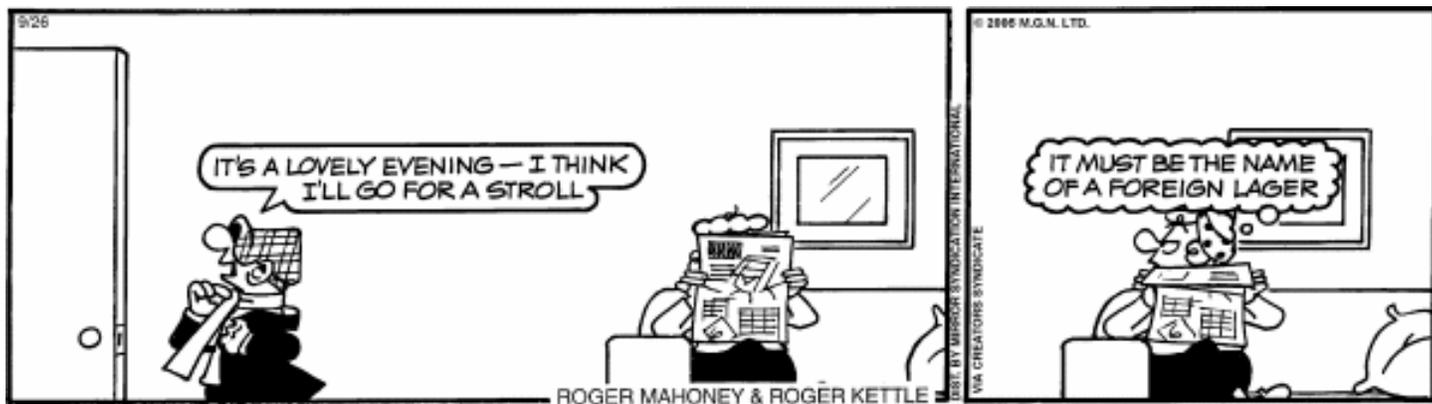
Cash Disbursed

Bowling shirt payment.....	(\$420.36)
T-shirt order payment	(\$512.00)
Club hat payment.....	(\$261.24)
Growler order payment.....	(\$521.15)
Office supply/Microbrew Fest expenses.....	(\$228.48)
Holiday party subsidy	(\$50.00)
Club Mug gift to members.....	(\$588.95)

Add it all up, and you get (ta-da!)..... **\$379.08**

Some t-shirt reimbursements were previously reported. The Club did order a few extras, so we came out even overall. ***I still have one shirt remaining (size XL) if anyone is interested.*** The Officers were happy to provide a beautiful, custom and personally engraved beer mug as a gift this year to each member, which we felt was really cool. Remember to bring yours to each tasting.

All other expenses were as usual. Thanks to those members who won the 50/50's this year and donated all the proceeds to the Club. Every little bit helps.



Recipe: Extract & All-Grain Versions

Don Oliver's Little Beast Old Ale

This recipe was one of the winning homebrew recipes which Samuel Adams will release in LongShot six-packs in February 2007.

Don Oliver's Little Beast Old Ale

Extract Version:

Ingredients:

- 11.5 lbs. light malt extract syrup
- 1 lb. Special Roast Malt
- 1.5 lbs. CaraMunich Malt
- .5 lb. Special B Malt
- 3 oz. Chocolate Malt
- 3.5 oz. Northdown hops (6%) 60 minutes
- 2 oz. Kent Golding hops (5%) 30 minutes
- 2 oz. Fuggle hops (4%) 10 minutes
- 1 tsp. Irish moss (20 minutes)
- Wyeast Scottish Ale Yeast 1728

Steep grains in 2 gallons of 150° water for 20 minutes, and rinse with another .5 gallon of water. Boil 60 minutes with the above hop schedule. Strain into fermenter with enough cold water to make 5 gallons. Pitch yeast at 75°. Rack to secondary after 5 days, and ferment for 15 more days at 55°. Rack into keg, or if bottling, raise the temperature to 70° for two days before priming and bottling.

All-Grain Version

Ingredients:

- 21 lbs. American two-row Pale Malt
- 2 lbs. Munich Malt
- 1 lb. Special Roast Malt
- 1 lb. CaraMunich Malt
- .5 lb. Special B Malt
- 3 oz. Chocolate Malt
- 2 oz. Northdown hops (6%) 60 minutes
- 2 oz. Kent Golding hops (5%) 30 minutes
- 2 oz. Fuggle hops (4%) 10 minutes
- 1 tsp. Irish moss (20 minutes)
- Wyeast Scottish Ale Yeast 1728

Mash grains at 148° for an hour. Sparge and boil for 60 minutes using the above hop schedule. Ferment 5 days, rack to secondary and lower temperature to 55° for 15 days. Rack into keg, or if bottling, raise the temperature to 70° for two days before priming and bottling.

(Continued from page 1)

at Arundel Mills mall, I picked up growler which appears to be brand new. It was filled with DuClaw's Bare Ass Blonde Ale (which is a very clean, tasty and pleasant brew), for a total cost of \$21.70 including tax (and beer!).

Assuming the cost of the growler itself was about the same \$12 as we used to pay for a deposit on a DeGroen's growler, that makes the half gallon of beer (4 pints) about \$2.50 per pint. Not bad, eh? It's a little expensive if you try to equate it to store-bought beer prices, but it is a good way to get 4 pints of happy-hour priced beer, and a brand new growler to boot.

One difference, though, is that DuClaw says right up front that you are **buying** the growler rather than paying a deposit for it. So you're getting a new growler, and when you bring it back for refills, you pay for just the beer. But they will fill **your** own growler instead of taking yours away and giving you a different one.

The growlers are sold and refilled at any DuClaw location. I opened my growler the second day after coming home with it, and the beer was still fresh and well-carbonated. You should pretty much plan to consume any beer that is in a growler, within a few hours after opening it. This applies to either your own homebrew or fresh beer that you brought home from the brewpub. Even if you keep it cold after opening it, the growler's beer will lose most of its carbonation over 5-6 hours.

As mentioned above, the growler I received appeared to be brand new. It had a label on it, which at first glance looked like a paper label which would soak off easily in a PBW solution. Come to find out, the label is not paper, but some kind of vinyl or mylar, so it didn't just soak off. But the PBW in hot water did seem to loosen up the adhesive, and it came off without too much fuss. I did take a scrubby to the adhesive which was left behind on the glass, and it came off very easily.

Also, the DuClaw growlers have a plain white ceramic lid, whereas some of the DeGroen's growlers were imprinted with a logo. So once the label is removed, you have yourself a pristine-looking, unmarked growler that will hold your homebrew in style.

One area which seems to get neglected in these growlers is the big red rubber gasket. Each time a growler is emptied and cleaned, the gasket should be removed (it just pops off), cleaned and dried before putting it back on. Over time, they get dry and brittle. I guess you could rub them occasionally with keg lube or mineral oil, but Maryland Homebrew sells replacement gaskets for about a buck.

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 Event Coordinators Debbie & Eric Lyons, or any club officer.

January

- 1** New Year—New Beer
tba Annual Chili Cookoff hosted by Gary & Lydia Cress
20 Brewing @ DuClaw all day. Details to follow

February

- 17** Mardi Gras tasting hosted by Michelle and Steve Kranz.

March

- tba** Tasting hosted by Mark & Jana Kaidy.

April

- tba** Tasting hosted by Krista and Eric Custer
tba National Homebrew Comp. first round entries due

May

- 5** National Homebrew Day “Big Brew” celebration hosted by Gary & Lydia Cress.

June

- 9** Guild picnic at Patapsco State

- Park
21-23 National Homebrewers Conf.

July

- tba** Brew-Ha-Ha hosted by Neil Mezebish.

August

- tba** Deck & patio tasting hosted by Melinda & John Byrd

September

- 15-16** Maryland Wine Festival
29 Maryland Microbrewery Festival

October

- tba** Wine Time in the Vinyards hosted by Karen & Greg Lambrecht
tba BrewCamp

November

December

- 1** Guild holiday party
8 MHL annual holiday party, location tba (wanna host??)

(Continued from page 5)

Minnesotans just elected the first Muslim member of Congress, who insists on taking his ceremonial oath on the Koran. Although we in the U.S. profess to be a nation of laws, the Koran — the book this kook said he will swear on — teaches that Islamic law is the **only** law needed on Earth. So here's a guy elected to Congress, whose religion trumps the man-made laws which he will “swear” to uphold, including the Constitution of the United States? Where's Jesse “*The Body*” Ventura when you need him?

I believe we're making a huge mistake if we let these seemingly little quirks go unchallenged. The following quote is from www.americanmuslim.org on whether Muslims should participate in the U.S. political process:

Some think that Muslims should not

participate in a non-Islamic system...How can we have an Islamic system if we do not work to establish it? All prominent Islamic political parties within the Muslim world generally acknowledge this and are committed to change through democratic and nonviolent means. (emphasis added)

We need to think clearly about this. Your grand-kids will thank you for being able to buy a beer in 20 years if we put a stop to this encroaching tyranny now. Muslims *say* Islam is a religion of peace. It seems to me more like a religion of intolerance, and alcohol will be the **last** of our worries in the Islamic States of America. I fear that, despite all their denials and letters to the Pope, their objective is to convert the U.S. to Islam, one taxi cab at a time.

January 2007

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			

February 2007

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			

March 2007

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