



The Midnight Brewer

Official publication of the Midnight Homebrewers' League

Carroll County, Maryland since 1994

Year 2007
Issue No. 1

Get the chlorine/chloramine OUT

...of your brewing water!

By Steve Kranz

This is an elaboration on the Brewers Tip which appeared in our last issue, concerning chlorine and chloramines in municipal water supplies. Municipal water systems treat their water with either **chlorine** or **chloramines**, to disinfect it and keep it safe for drinking. Both of these additives are bad when they combine with wort. They react with naturally-occurring **phenols** in the wort to form compounds called **chlorophenols** which impart plastic, medicinal or “band-aid” like off-flavors to beer.

Chloramines are a family of compounds which are formed when **ammonia** is combined with the chlorine. They are more stable than “free chlorine”, and they don’t add the same taste and aroma to drinking water that plain chlorine does. So, many municipalities use chloramines instead of chlorine, or they alternate between the two.

Whether it’s chlorine or chloramines, we **must** get them out of our tap water first if we want to brew with it. If your tap water smells and tastes just fine, **it’s not enough!** If you are on public water, and use your tap water for brewing, you need to know which variety of this animal you are dealing with in order to get rid of it.

To determine this, you can either ask your municipal water treatment folks, or test for it yourself. I contacted Bret Grossnickle, the superintendent of Westminster’s water treatment system, to ask whether Westminster used chlorine, or chloramines, in its water supply. He replied that Westminster employs a **“free available chlorine residual in the system”** which means that Westminster does **not** use chloramines.

To test for it myself, I found an inexpensive and easy to use Chlorine / Chloramine test kit at the **Aquarium Center** in Randallstown (trust me, PetsMart and Petco **don’t** have it). It costs \$11 and contains strips for 25 tests. Each strip has two pads, one reacts only to **Free Chlorine** and the other reacts to **Total Chlorine**. You dunk the strip into your water sample for two seconds, then take it out, wait

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Guild Update

By Melinda Byrd — Guild Representative

As homebrewers in Maryland, we are not alone. In addition to our Midnight Homebrewers’ League, there are 9 other homebrew clubs in Maryland which have joined together to form a Guild call the “Freestate Homebrewers Club Guild” or FSHCG for short. Since we have a club membership to the guild, each and every member of Midnight HL is also a member of the Guild. (YOU are a guild member, too!) Checkout their website:

www.mdhomebrewers.org

So what? Well, it’s great because you have the option of brewing on your own and figuring things out yourself... AND you can go to as many MHL activities and share experiences with our club members...AND you can attend dozens of multi-club events sponsored by the Guild. The choice is yours. My job, as Club Rep. is to tell you about what is going on with the Guild, and hopefully finding some Club members who will enjoy these events. We as a club can offer our events to other members of the Guild, too.

We have a lot to offer others, and it is fun to share. It’s also fun to meet other brewers. The Guild in general is very much a diverse group—like our club is. There are the “just wing it” brewers as well as the ones who analyze and critique each taste. The majority fall in the middle—just like us. All just trying to make the best beer they can make and hoping to learn something from others with each gathering. Mostly brewers just wanna have FUN.

This spring, the Guild will be raffling off a chance to win a 12.2 gallon stainless steel conical fermenter. This is a \$500 piece of homebrewing equipment. Tickets will be \$10 each and will be limited to 200. So, odds of winning are very good. As a bonus, the winner of the conical will choose from a list of charities provided by the Guild member clubs to decide where the proceeds go.

(Midnighters: We need to select a charity to submit.

Please email with your suggestions ASAP.

byrdcall@aol.com) I’d love to see this piece of equipment among our members.

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Club Hoppennings

2007 Chili Cook-Off

Gary & Lydia Cress hosted their annual Chili Cook-Off on January 20th. 25 club members and friends turned out to judge 8 different batches of chili.

Lydia Cress and Michelle Kranz get our biggest thanks for performing the service duties while the rest of us got to sit and enjoy all the chili and beers.

This year's repeat winner was Wes Cress, who won a \$50 gift certificate to...Chili's restaurant.

Congratulations to Wes, and to the other entrants who all brought great chili. Sadly, there can be only one winner .

Mardi Gras 2007

Twenty two club members and friends ventured out to ice-packed Windsor Drive to enjoy the 2007 Mardi Gras tasting on February 17th. Considering the street and sidewalk conditions all over the Baltimore area, we were thrilled with the turnout. We also particularly enjoyed seeing some new faces, which we hope will continue in future tastings and events.

I must say in complaint, however, that one of the perks that comes with hosting a tasting is the left-over beers that people leave behind if they don't get served. Well, not only were there *very few beers left behind*, but my own kegs took a serious hit for a net reduction in my household beer stock.

Power Tasting

Mark & Jana Kaidy hosted a very well-attended tasting and open house at the office location of their

new business, **US Power International** on Airport Drive in Westminster. An outrageous spread of delicious food kept everyone fed and happy all afternoon and evening. See what the new business is about at <http://www.uspowerinternational.com/>

LAST CALL FOR DENVER & N.H.C.

The 2007 National Homebrewers Conference in Denver is coming up fast (June 21—23). Anyone who's even thinking about it needs to get off your duff and on the stick, and call the hotel for a room reservation. Info: www.beertown.org

2007 BrewCamp dates announced

The dates for this year's BrewCamp are October 18-21 (Thursday—Friday). Same place as before, Cunningham Falls State Park. Campsites can be reserved in advance, which should be done as soon as possible. If you want to attend but don't have your own camping stuff, contact Steve Kranz. Visit the BrewCamp page on our web site's Events Calendar for more information and a link to the Maryland Parks web site.

Brew Years Eve: April 7

The Brewers Association has designated April 7 as **Brew Years Eve**, to commemorate the end of Prohibition on April 7, 1933. Keep an eye out for local events to celebrate this occasion, or create your own event and invite your friends! Also, keep your eye on the TV listings for a brand new Ken Burns documentary on *The American Brew* to show on the A&E Television Network that same day!

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
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Westminster, MD 21158

<http://home.comcast.net/~midnighthomebrewers>

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Events	Debbie/Eric Lyons rlyons@carr.org	410-857-5137

Brewer's Tips



- **Date your ingredients**

No, not dinner and a movie. When you buy extra hops or yeast to have on hand, you probably just put them in the refrigerator for the next time you need them. But after a few months, you can accumulate a collection of hops and yeast but not know how old most of that stuff is. Using older ingredients first will help you to “rotate” your stock. The easy way to do this is to write the date of purchase on each pack of hops & yeast with a Sharpie or other permanent marker when you get them home. Then just use the oldest stuff first without guessing.

- **Got Duct Tape?**

Then use it to make one small part of your brewing life a little more comfortable. Wrap a bunch of layers of your favorite color duct



tape around the hard plastic handle of your fermenting buckets to create a comfortable “padded” handle. It makes it just a few degrees easier to tote that full (and heavy!) bucket around.

- **Drill Pump Alert**

Then use If you use or are planning to use a drill pump from www.northerntool.com which I originally installed on my BrewLadder, to pump hot water from your kettle to your hot liquor tank, you need to be aware of an issue which I recently discovered and which is easily remedied. I took apart a brand new one of these pumps, and found the inside was absolutely filled with lubricating grease. It was a whitish-clear petroleum-based lubricant. So, before putting the brand new pump back together, I soaked the pump housing and all of the parts



in a strong, hot P.B.W. solution for several hours, brushed and rinsed them to get all of the grease off of every surface, and put it back together. Now, it is ready to be put into brewing service should I need to replace my pump or any of its parts. I still highly recommend the pump, knowing (now) that it needs to be de-greased before using it for brewing. It really

pushes a lot of water, and it works just fine without all of that nasty grease in there. The pump sells for \$15 plus shipping.

- **How's your hose hangin' ?**

That would be *brewing* hoses. There seems to be no end to the number, types and sizes of brewing hoses I have around here. They seem to dry out better and faster if they're hung up, and I try to keep them more or less all in one place. I've had them all hanging on some broom-handle hooks in the pantry but they were constantly falling off every time I tried pulling one of them off of the pile. So at a recent stop to Home Depot I picked up a wire belt/necktie rack. It has oodles of wire prongs to hold many hoses, and the prongs are covered with soft vinyl tips which “grip” the vinyl hoses to keep them from slipping off.



Brewpub Review: Ellicott Mills Brewing Co.

By Eric & Krista Custer

Krista and I visited Ellicott Mills Brewing Company smack dab in the middle of Ellicott City. Finding the place is easy. Parking is where the trick comes in. There is a decent sized parking lot directly behind the pub, limited to about 20 spaces. We managed to snag the last one...otherwise you will have to find parking on the street (which is no easy task in Ellicott City). It's set in an old lumber store. The first floor has the bar and some seating. The second floor is just seating. There is also a basement but we didn't go down.

We arrived at about 5:30 and were seated quickly. As we ate, the place quickly filled. By the time we left there was a small wait. The seating is tight but still comfortable. We ordered BBQ prawns in beer as an appetizer...which was forgotten about and brought out later. ANYWAY, for entrees we ordered blackened mahi mahi which came with salad and veggie sides, and a Steak Chesapeake which was two small filets smothered

in crab cake. The food was good but the serving sizes were a little small for the price paid.

NOW FOR THE BEER!! They have four staples on tap: Marzen, Kolsch, Dunkel and Boomerang. All come in their sampler...well, except the Dunkel since they were out of it. So I got their Helles instead. The Helles was very tasty and crisp...a very smooth and subtle lager. Quite good. The Kolsch was more similar to the Helles than it should have been. Yet it was good all the same. The Boomerang, an Australian style lager, was also very good with a bit of a citrus aftertaste. Very mild as well, yet kinda similar to the others. Hmm, not much fun having three beers tasting very similar. Now for the Marzen. Mmm... now that one didn't disappoint! Very well rounded for a dark lager. It was everything a Marzen should be, and was by far my favorite.

There were two additional beers still to sample. Their American Pilsner was, for me, right up there with the

others, very mild, smooth and easy to drink. The sixth and final beer was their Triplebock. Weighing in at 8.7% abv, it was quite strong. It tasted a bit more like a barleywine than a Tripel. They didn't serve a sample of that...I had to buy a glass (a snifter glass).

Well that was dinner. Now, more good stuff: they sell growlers!! Good growlers with the flip lid. A \$12 deposit for the growler and \$9 for the beer = \$21 for a good quality growler filled with beer! Of course, the \$12 is a "deposit". The label is a simple glue-on label. The growlers are in a cooler at the end of the bar, already filled. A quick payment to the bartender and off you go!

Rating:

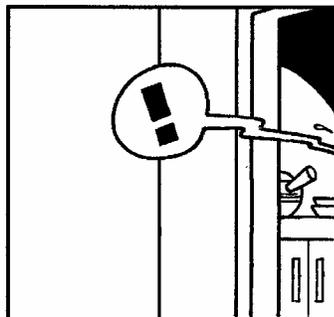
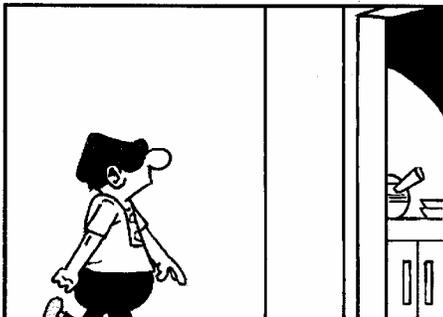
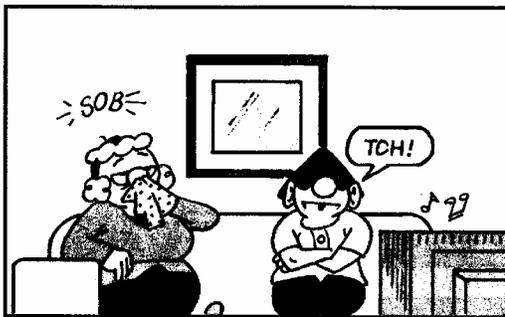


All in all it was a decent experience. We would go with a 3 outta 5 **hop rating** for this Maryland brewpub. Good food, good brew, yet a bit pricy.

8308 Main Street, Ellicott City, MD
<http://www.ellicottmillsbrewing.com/>

ANDY CAPP

by Smythe



What is the punishment for violating *das Reinheitsgebot*?

By Steve Kelly

Although I've been a member of the MHL for more than 5 years, until recently I've never actually tried to brew my own beer. However, for Christmas of 2005, both I and my longtime friend (MHL member) Paul Bley received gift certificates from our wives for the Shenandoah Brewing Company in Alexandria, VA. In addition to making a number of good commercial microbrews, SBC is a "brew on premises" facility. SBC provides the facilities, ingredients, and the assistance of its staff for the novice brewer. It will even print labels of the customer's own design.

SBC provides the recipients of its gift certificates with an extensive list of beer styles that can be brewed. I decided on an Oktoberfest Helles. This style is what was actually served at the fest tents during the three Oktoberfests to which I made the pilgrimage in the late 1980's, as opposed to the amber Märzen which is generally marketed in the U.S. as "Oktoberfest Bier." Paul decided to brew a Belgian ale.

Designing names and labels was almost the best part. As a student of history, I came up with "Panzerfest". (A *Panzerfaust* was the German equivalent of the bazooka during WWII.) "Bottle of Waterloo" was

suggested by a co worker of mine for Paul's Belgian ale (the battle was fought in what is now Belgium).

The actual brewing and bottling process at SBC entails 2 visits. The first visit is for preparation of the wort, boiling, addition of hops, and casking. The second is for bottling. As it turned out, the staff at SBC actually prepared the wort ahead of time. Because the same wort was prepared for all customers brewing on "Oktoberfest Weekend," it turned out that I didn't have the option to make a Helles style, but was stuck with an amber Märzen. I was also required to make a difficult choice, being informed by the staff that the only way to achieve the alcohol content I was looking for was to add corn syrup. Having lived for three years in Germany (courtesy of the U.S. Army JAG Corps), I had come to appreciate the results achieved by strict adherence to the *Reinheitsgebot*. However, as Joseph Stalin is reputed to have said, "Quantity has a quality all its own." That goes double for alcohol content. Therefore, with malice aforethought, I chose to violate the *Reinheitsgebot* and add the syrup.

Eight weeks later, Paul and I returned to bottle my batch of Panzerfest. Before beginning to bottle, I ordered a pint of

Oktoberfest SBC had on tap. It tasted great; in fact, it tasted exactly like I hoped my Panzerfest would turn out. At that point, an evil thought crossed my mind. What if SBC simply poured out the liquids prepared by its brewing customers, and substituted its own commercially prepared beer of the same style when they returned to bottle "their" beer, thus guaranteeing the customers a satisfactory end product, along with the illusion of having brewed their own beer?

Banishing such suspicions from my mind, Paul and I proceeded to bottle. The process went smoothly, and I ended up with 60 22-ounce bottles of Panzerfest. I was very happy with how it turned out; everyone who has had the chance to try it has liked it, including some of you reading this. Paul's Belgian Ale, which I helped him brew a few months later at SBC, also turned out very well.

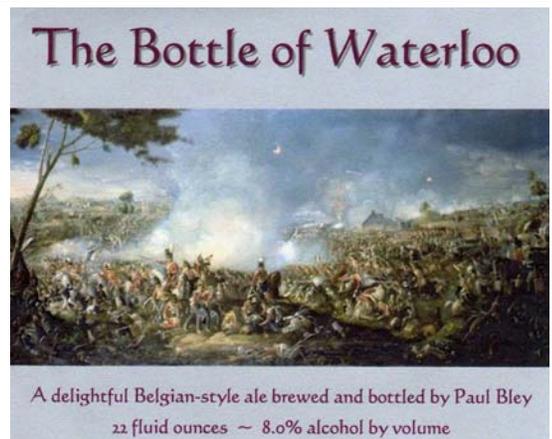
As a result of our experiences at SBC, Paul and I recently made plans to get together with Steve Kranz to brew a Munich Helles. I was unable to participate when the day came, due to a dental emergency (I have a skewed sense of priorities, I know), but will assist in bottling sometime this April. You will all help decide how well this turns out.



A strong lager, approx. 7.9% abv

Steven Kelly, Brewmeister

These are the labels for the beers Paul and I brewed at Shenandoah Brewing Company. (Actually, the one on the left is a little different from the one actually used on the final label, but I can't lay my hands on that version at the moment. Sorry — Ed.)



ten seconds, and match the colors against the chart on the bottle. The Free Chlorine is just that...only chlorine. **Total Chlorine** includes chlorine **plus** chloramines...so to determine if you have chloramines, you subtract the Free Chlorine result from the Total Chlorine result. See test results below

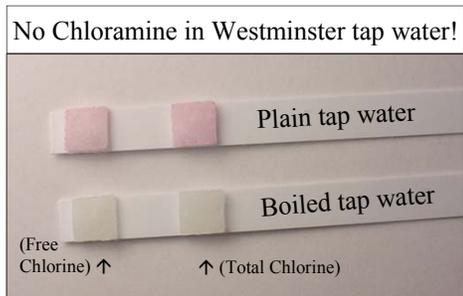
CHLORINE REMOVAL: It is easy to remove chlorine from your tap water, in one of three ways:

1. Leave your brewing water out in an open container for 3 days, and the chlorine will evaporate. You need an open vessel with a large surface area, like a plastic fermenting bucket (uncovered), or your kettle. Don't use a carboy filled to the neck, as the surface area is too narrow to allow for the gas exchange.
2. Pre-boil your brewing water for 10 minutes.
3. Crush and dissolve a Campden tablet into your brewing water before you brew with it. Use one tablet per 20 gallons.

CHLORAMINE REMOVAL:

1. As above, crush and dissolve a Campden tablet (Sodium Metabisulfite), 1 tablet per 20 gallons of water. In 5 minutes your water will be ready to use.

In my test of my Westminster city water, I used straight tap water as well as water that had been boiled for 10 minutes. (See photo) The plain tap water showed both Free and Total Chlorine at the same 1 ppm (part per million). That means that there was no chloramine in the sample (e.g. 1-1=0).



Treasury Report

Starting a new year off with our Club Treasury always includes a big flurry of activity. From collecting dues and any lingering activities, we see a jump in our bank balance. This is always helpful for planning the new year's events and other ways the Club can be active.

Here's where we are right now (3/13/2007):

Previous Balance		\$ 379.08
Cash Received		
Dues received since 12/31	230.00	
Growler/ hat payment	57.00	
2006 memberships	<u>57.00</u>	
Total Cash Received	344.00	
Cash Disbursed		
Replacement of mug	24.50	
Guild dues	<u>20.00</u>	
Total Cash Disbursed	(44.50)	
New Balance		\$ 678.58

So, 2007 is off to a good start. Hope to see you all at a tasting soon. Let me know if you have any questions or concerns about the treasury. Larry

The top test strip is of plain tap water before boiling, and the bottom test strip is from the same water sample that was boiled for 10 minutes. Both samples were tested at room temperature. Note the change in color from pink to clear (no color), showing the absence of chlorine or chloramines in the sample after boiling.

Larry Hitchcock has provided us with free pool water test strips manufactured by his employer, Taylor Technologies. These strips detect Total Chlorine in your water. While they won't tell you the difference between Free Chlorine and Chloramine, they WILL tell you if you have safely rid your water of both of these evils.

I have a limited number of packs of

Taylor test strips here at the home. Please contact me if you would like to try them out...410-848-6695 or stevekranz@comcast.net.



Not sure of your brewing water? These test strips give you the full chlorine & chloramine story.

Recipes: This month, by sheer coincidence, we feature two recipes by Dogfish Head's Sam Calagione, submitted separately by two members. That tells me that there must be something to them.

Raison D'etre (extract with grains)

By Neil Mezebish

Raison D'etre is from Dogfish Head Craft Brewery. If you are not familiar with the Dogfish Head line-up of beers, they generally are all considered "extreme" beers and they are all wonderful. I first had Raison D'etre when I picked up a 6 pack and brought it to Melinda's for a club tasting. It ended up being the first beer served, and having never seen it or tasted it before, I had no idea it was what I brought. It was a beautiful deep red, was very well balanced and was truly delicious. Upon tasting, I distinctly recall saying, "I wish I could brew this beer".

The recipe comes from the book, *Extreme Brewing* by Sam Calagione, owner of Dogfish Head. I had the pleasure of meeting Sam at Max's on Broadway during a Dogfish Head tasting and dinner event. Great food and samples of incredible Extreme beers. That's where I got my copy of his book. It is really intended for beginner brewers but he does introduce some interesting methods, as you will see from this recipe, that can help all of us stretch out processes in fun directions. The numerous Extreme recipes in the back half of the book (not all Dogfish Head beers) make it a worthy addition to my collection.

I started thinking about brewing this as my first batch to brew outside as soon as the weather is a bit warmer. Then it hit me...it would be very cool if several, or many of us decided to brew this recipe and bring it to Brew-Ha-Ha in July. We can have a judging and comparison - it would be an awesome addition to our annual tradition. Let me know you're in on the action by sending me an email at neil@mezebish.com. You must brew this by April 30. Ageing is important to this beer and a 3 or 4 week old batch won't rate with a 8+ week batch.

Ingredients for 5 gallons:

- 6 Gallons water
- 4 oz 60 Lovibond Crystal Malt
- 8 oz Light Chocolate Malt
- 8lb Light Malt Extract (75min)
- 1/2 oz Warrior Hops (60min)
- 2 cups hot wort from brewpot (10min)
- 5 oz pureed raisins (10min)
- 8 oz Belgian candy sugar (10min)(I'm using dark)
- 1/2 oz Vanguard Hops (end of boil)
- Wyeast 3522 Belgian Ale

O.G.: 1.078 ♦ F.G.: 1.016 ♦ Target ABV: 8%

Heat water to 150°F and steep grains for 15 minutes. Remove grains and bring water to boil. While waiting for the water to boil, combine raisins with two cups of water from the kettle in a blender and puree until smooth. Remove from heat and add the light malt extract. Return to boil. After 15 minutes, add the

Warrior hops to the kettle and continue to boil for an additional 60 minutes. 10 minutes before the end of the boil, add the raisins and candy sugar, stirring until the sugar dissolves completely. At the end of the boil, add the Vanguard hops. Remove the kettle from heat and stir to create a whirlpool. Cover and let it settle for 20 minutes.

Cover and transfer to fermenter leaving as many of the solids behind in the kettle as possible. (It's OK to get some of the sediment into the fermenter as its beneficial to yeast health). Pitch the cooled wort with the Belgian yeast, aerate well and ferment between 71-74°F. After 7 to 10 days, rack the beer into the secondary and allow the beer to condition for a minimum of 14 to 20 days before bottling or kegging.



Molasses Marzen (extract with grains)

By Eric Custer (From *An Enthusiast's Guide to Brewing Craft Beer at Home* by Sam Calagione)

Ingredients for 5 gallons:

- 1 Lbs 60 Chrystal Malt
- 2 tsp gypsum
- 6.6 Lbs pilsner or light liquid malt extract
- 2 lbs light brown sugar
- 1.5 oz chinook hop pellets
- 1 lbs light molasses
- 1 oz Saaz hop pellets
- 1 tsp Irish moss
- Yeast: Wyeast 2042 Danish Lager yeast or Wyeast 3327 Euro lager; or White Labs WLP850 (we used an ale yeast weren't sure if we could lager or not...we now know we can)
- 8 oz molasses for priming

O.G.: 1.080 ♦ F.G.: 1.016 ♦ Target ABV: 8%.

Add gypsum and steep the grains to 170 degrees. Bring water to boil, remove from heat and add the extract and brown sugar. Return to heat, bring to a boil for 5 minutes, then add the Chinook hops. Start 60 minute boil at this point. 40 minutes into boil add molasses. 50 minutes into boil add Saaz hops and Irish moss. At 60 minutes turn off heat and stir for 2 minutes to create a whirlpool. Let sit for 10 minutes. Chill the wort to 55° F if lagering, and pitch yeast.

Ferment 4 weeks (we did 14 days in primary, 4 weeks in secondary). Bottling: Boil 6 oz of water and 1 cup of molasses stir till completely mixed. Pour into bottling bucket and bottle. Allow beer to condition for at least 2 weeks. I just tried mine today at 2 weeks. I ended up with about a 6.75 abv. To me it's very similar to a double bock. Its' color was lighter than expected but the flavor was very robust and heavy.

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.

April

- 21** Planting day in Karen & Greg's vineyard. Food & drink for all. 410-848-6511
- 28** 1:00 PM Tasting and barbeque hosted by Eric & Krista Custer. RSVP 410-363-1936 or dodadippy@yahoo.com

May

- 5** National Homebrew Day "Big Brew" hosted by Gary & Lydia Cress. 410-

June

- 9** Guild picnic at Patapsco State Park
- 21-23** National Homebrewers Conf.

July

- 7** 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, Union Mills Homestead

October

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

18-21 BrewCamp

November

December

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

(Continued from page 1)

The Guild's annual Summer Picnic is set for **Saturday, June 9th** from noon to dusk at Patapsco State Park. We're in a NEW Location this year - the Glen Artney Shelter #66 which is located in the Avalon/Glen Artney section of the park off of Rt 1 in Elkridge. A map will be posted on the website closer to the event. We'll also be having our Wheat beer competition that day so get brewing! This a big pot luck party with more kegs of awesome homebrew than you can imagine.

The Guild's Holiday Party is set for **Saturday, December 1st** (Mark your

calendars!) If you like excellent food, beer, and the company of fun homebrewers, COME. It is generally held at Clipper City Brewery. Last year we provided an awesome spread of Mediterranean fare. This year, well, we are still planning...

As your rep, I would like to bring our ideas to the rep. meetings held every other month at Clipper City. If there is anything we want to do as a club for the Guild, with the Guild, or want from the Guild, share your ideas with me at byrdcall@aol.com or 410-549-4889.

**If you're going to drink all day,
you have to start in the morning.**

April 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					

May 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		

June 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