



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

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

## NEXT HOPS MEETING:

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

## BEER STUFF OF THE MONTH:

**Education:** Strong Ales with John M

**Fault:** none this month

**Beer & Food Pairing:** Thanksgiving...

**Beer Recipes:** none this month

## MEETING MINUTES:

Jared talked briefly on the Winter Bus trip, Greg talked about the Black & Tan competition in the spring, Melanie brought in her version of the spent grain bread recipe and we ended with Jared presenting Pumpkin Ales.

## Treasurer's Report - \$894.58

First year's dues are free. Dues are due in Feb pro rata. That means, for example, if you joined in July 2009 no dues owed July to June 2010, but in Feb 2010 1/2 years dues of \$9 owed to pay for July-Dec 10...

## What's old on tap:

**Winter Bus Trip** - Sat. Jan. 29th...we're going to Indianapolis. Cost is \$45 for early birds and \$55 there after. Details to come at Nov. meeting and flyer to follow in the next couple days. We all need to do our part in spreading the word...

**Beer Education** - need people to sign up...see list page 2. Feb. is open and from May on...

## What's new on tap:

**HOPs Holiday Party**...Sun. Dec. 12th at Paul Hodges House. Please RSVP with him so he knows how many people will be coming. Details will be discussed at this Nov. meeting and a flyer will follow in a few days.

**JayCee's Beerfest Black & Tan Competition:** Greg is in charge of the competition this year and will contact Steve King and other media to get it publicized.

## HOPs

PRESIDENT  
Greg Dare

VICE PRESIDENT  
???

TREASURER/  
MAILER  
John Martin

TRUSTEE  
Jared Kueker

SECRETARY/  
EDITOR  
Melanie Martin

## BEER HOPPERS MONTHLY SOCIAL:

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

## Respect Beer.™ (modified article)

Here at BeerAdvocate, "Respect Beer" has been our personal tag, motto, foundation, and important part of what we do for years now. We first coined the term when we realized that it's essential for everyone to drink and think differently if we hope to raise beer's perception amongst the masses and enhance the overall appreciation for this awesome social lubricant that we all love.

So, with that in mind, the following tips will aid you in maximizing your overall enjoyment and ensuring that you have a safe journey through the world of beer.

### First, Keep It Real.

As stated, beer is the ultimate social lubricant and a beverage that's meant to be fun, enjoyed, and celebrated. However, some who "mature" into craft beers tend to become beer snobs (different than beer geeks) and take things a bit too seriously, thus giving the rest of us a bad name.

### Appreciate What You're Drinking.

Beer has an amazing history that's wrapped in culture and embraced by people who are passionate about brewing, selling, serving, and supporting it. All of this deserves some thought and respect.

So don't just drink the beer. Note the beer's appearance, how it smells and tastes. Savor each beer as if it's your last, and you'll be that much closer to beerdom. And, despite what the beer impaired think, talking to others about what you're experiencing and taking notes is not being a geek. It can be fun and, at the same time, aids in training your palate and beer vocabulary. Learn more ...

*(See Respect - cont. on page 3)*

# HOPs

## CALENDAR OF EVENTS

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



(Beers in **bold** are for the club only competitions and dates shouldn't be changed)

## 2010

November ..... Tues. 9, 6:30 ..... HOPs meeting  
Education: Strong Ales ..... John M  
Tues. 23, 6:30 ..... Beer Hoppers

December ..... Tues. 14, 6:30 ..... HOPs meeting  
Education: Winter Warmers ..... (everyone)  
Dec. 12, Holiday Party ..... Paul H. house  
Tues. 28, 6:30 ..... Beer Hoppers

## 2011

January ..... Tues. 11, 6:30 ..... HOPs meeting  
Education: **English Pale Ales** ..... John M  
Tues. 25, 6:30 ..... Beer Hoppers

February ..... Tues. 8, 6:30 ..... HOPs meeting  
Education: ??? ..... (anyone???)  
Tues. 22, 6:30 ..... Beer Hoppers

March ..... Tues. 8, 6:30 ..... HOPs meeting  
Education: **Bocks** ..... (anyone???)  
Tues. 22, 6:30 ..... Beer Hoppers

April ..... Tues. 12, 6:30 ..... HOPs meeting  
Education: Wood Aged ..... (anyone???)  
Tues. 26, 6:30 ..... Beer Hoppers

May ..... Tues. 10, 6:30 ..... HOPs meeting  
Education: ??? ..... (anyone???)  
Tues. 24, 6:30 ..... Beer Hoppers

June ..... Tues. 14, 6:30 ..... HOPs meeting  
Education: Meads ..... Melanie  
Tues. 28, 6:30 ..... Beer Hoppers  
Sun. 26, 12noon - ? ..... Summer Picnic

July ..... Tues. 12, 6:30 ..... HOPs meeting  
Education: ??? ..... (anyone???)  
Tues. 26, 6:30 ..... Beer Hoppers

August ..... Tues. 9, 6:30 ..... HOPs meeting  
Education: ??? ..... (anyone???)  
Tues. 23, 6:30 ..... Beer Hoppers

# A Monthly Mind Exercise...

## BEER EDUCATION:

### 21. STRONG ALES

#### 21A. Strong Ales

**Aroma:** Malty-sweet with fruity esters, often with a complex blend of dried-fruit, vinous, caramelly, molasses, nutty, toffee, treacle, and/or other specialty malt aromas. Some alcohol and oxidative notes are acceptable, akin to those found in Sherry or Port. Hop aromas not usually present due to extended aging.

**Appearance:** Light amber to very dark reddish-brown color (most are fairly dark). Age and oxidation may darken the beer further. May be almost opaque (if not, should be clear). Moderate to low cream- to light tan-colored head; may be adversely affected by alcohol and age.

**Flavor:** Medium to high malt character with a luscious malt complexity, often with nutty, caramelly and/or molasses-like flavors. Light chocolate or roasted malt flavors are optional, but should never be prominent. Balance is often malty-sweet, but may be well hopped (the impression of bitterness often depends on amount of aging). Moderate to high fruity esters are common, and may take on a dried-fruit or vinous character. The finish may vary from dry to somewhat sweet. Extended aging may contribute oxidative flavors similar to a fine old Sherry, Port or Madeira. Alcoholic strength should be evident, though not overwhelming. Diacetyl low to none. Some wood-aged or blended versions may have a lactic or Brettanomyces character; but this is optional and should not be too strong (enter as a specialty beer if it is)

**Mouthfeel:** Medium to full, chewy body, although older examples may be lower in body due to continued attenuation during conditioning. Alcohol warmth is often evident and always welcome. Low to moderate carbonation, depending on age and conditioning.

**Overall Impression:** An ale of significant alcoholic strength, bigger than strong bitters and brown porters, though usually not as strong or rich as barleywine. Usually tilted toward a sweeter, maltier balance. "It should be a warming beer of the type that is SRM: 10 – 22 ABV: 6 – 9%

**Commercial Examples:** Gale's Prize Old Ale, Burton Bridge Olde Expensive, Marston Owd Roger, Greene King Olde Suffolk Ale, J.W. Lees Moonraker, Harviestoun Old Engine Oil, Fuller's Vintage Ale, Harvey's Elizabethan Ale, Theakston Old Peculier (peculiar at OG 1.057), Young's Winter Warmer, Sarah Hughes Dark Ruby Mild, Samuel Smith's Winter Welcome, Fuller's 1845, Fuller's Old Winter Ale, Great Divide Hibernation Ale, Founders Curmudgeon, Cooperstown Pride of Milford Special Ale, Coniston Old Man Ale, Avery Old Jubilation

## BEER AND FOOD PAIRING:

### Celebrating with BEER this Holiday Season

— by: *Alström Bros*, November 2006

It's been documented in voyage journals that the Mayflower abandoned its voyage and landed in Plymouth due to running out of beer. That one of the first establishments constructed within the Pilgrim colony was a brewery, and that most of its passengers were also separatist farmers, poorly educated and without social or political standing. Given these facts, do you honestly think that they drank wine at the very first Thanksgiving in 1621? Hell no! They drank beer!

# cuz we ol' dogs wanna know more!!!

Celebrating with BEER this Holiday Season, Thanksgiving and Christmas beer and food pairings. So as the holiday season creeps up yet again, some of you will ask your hosts what to bring to Thanksgiving and Christmas. You can go ahead and be that same boring person that shows up with that cheap bottle of Chardonnay, thinking that it will help you swallow down hunks of dry turkey. But that's just plain rude, man. Cheap and boring is not the way to go.

What you really need is some quality craft-brewed beer to liven up the festivities. Impress the hell out of everyone when you whip out bottles of intriguing beer and reel off brief explanations of what they are. Fortify the ancestral tradition of feasting by complementing it with beer. Suggest a beer pairing with dinner. Hell, make it an all-day event, and remember there's nothing wrong with drinking at 10am. Beer goes with every meal and minute of the day!

Here are some brief suggestions...

## Apéritif (before dinner)

Try not to kill palates too early in the day, by starting off with a nice light-bodied (not lite in soul) Pilsner or Lager to introduce the evening and guests with. Offer something that will arouse appetites and slowly awaken the senses.

- \* Brooklyn Lager or Pilsner
- \* Otter Creek Vermont Lager
- \* Sam Adams Boston Lager
- \* Victory Prima Pils

You could even try a Belgian-style Strong Pale Ale along the lines of Duvel. Its light-bodied fluffiness and higher alcohol will loosen minds into conversation.

## Hors d'oeuvre Hour

Kick things up a notch with a moderate level of hops. The hoppy characters in Pale Ales will pair nicely with salads, a slew of cheese varieties, fruits, and many hors d'oeuvres, without overwhelming any flavors. But don't go too bitter.

- \* Anchor Liberty Ale
- \* Smuttynose Shoal's Pale Ale
- \* Sierra Nevada Pale Ale
- \* Three Floyds Alpha King Pale Ale

## Dinner

Eating poultry, gravy, stuffing, etc? You could kick the day up a notch by pairing your meal with some strong Belgian-style ales. Their higher alcohol percentages cut through fats and starches, provide an edge of sweetness, and boast very diverse and complex flavors that lend themselves very well to this pairing.

- \* Allagash Grand Cru
- \* Avery Salvation
- \* Russian River Damnation
- \* Ommegang Rare Vos

Another recommendation is to reintroduce more Pilsners and Lagers, as they will not only act as a palate cleanser in-between bites, but their lightness and spicy tones complement poultry and the contrast with gravies and stuffing is often welcome.

## Dessert

In our opinion, the best course in which to pair beer with. However, the last thing you want to do is kill a beer with a pairing that is too sweet, so ensure that your beers are sweeter than your desserts. Rich and big Stouts are our favorites, and tend to work very well.

- \* Brooklyn Black Chocolate Stout
- \* Founders Breakfast Stout or Kentucky Breakfast Stout

- \* Great Divide Yeti Imperial Stout or Oak Aged Yeti
- \* Stone Russian Imperial Stout

## Digestif (after dinner)

Time to kick back and let that food digest. No doubt you are bloated at this point, so the moment calls for something smooth and numbing. Enter Barleywine-style ales, or a similar, big, complex, malty and alcoholic beer. Simply decant some into a snifter, sip, and appreciate life, and your swollen gut.

- \* Dogfish Head Immort Ale or Raison d'Extra
- \* Rouge Old Crustacean
- \* Stone Old Guardian Barley Wine Style Ale
- \* Sierra Nevada's Bigfoot Barley Wine Style Ale

Now our examples are certainly not the bible in pairing beer with food, but they should give you head start. In time, you will find that nearly every beer pairs with most types of food, some more than others with certain styles of food, and others less. Just remember to be experimental with your pairings and make sure to have fun doing it. And with that, we'll leave you with a 16th century English proverb

"Wine is but single broth, ale is meat, drink and cloth."

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*(Respect - cont. from front page)*

## Drink Responsibly.

We've all heard this before, but it's important. Even a small amount of beer can impair your judgement, so don't put yourself in a position where you can harm yourself, others, or turn into a complete fool.

## Drink Better. Drink Less.

There's plenty of beer to be had, with plenty of time, so pace yourself. Drink for flavor, not just for impact. Always practice moderation when drinking. Get to know your limits, and don't exceed them. If you feel that moment of absolute cheer, take a break, grab a water and some food.

## Hydrate & Eat.

Water is your friend. Drink plenty of it, to help detoxify and counteract the alcohol stripping water from your system. Eating also replenishes the system, slows down your rate of consumption, and helps to absorb alcohol so you don't find yourself inebriated after a few beers. However, though eating will slow the absorption of alcohol, it won't necessarily stop its impact.

## Know Your ABVs.

Not all beers are alike, and many of today's beers can be rather high in alcohol, and in sneaky way. We're talking 7 to 25 percent alcohol by volume (ABV)! Find out what the ABV of a beer is before you consume.



# BEER FAULT LIST...

<http://www.bjcp.org> • Copyright © 2007 — BJCP, Inc. • <http://www.beertown.org>

## CHARACTERISTIC/POSSIBLE SOLUTION:

### **Acetaldehyde:** *fresh cut green apples*

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

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

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

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

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

### **Diacetyl:** *Buttery, Butterscotch, Movie Popcorn*

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

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

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

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

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

### **Grassy:** *Fresh-cut grass, green leaves*

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

### **Light-struck:** *Skunky, catty*

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

### **Medicinal** (chlorophenolic *Chloroseptic, medicine cabinet*

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

### **Metallic:** *Iron, copper, coins, blood*

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

### **Musty:** *Stale, moldy, cellar-like*

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

### **Oxidized:** *Stale, papery, cardboard*

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

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

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

### **Solvent/Fusel:** *Hot burning on palate*

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

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

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

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

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

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

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

### **Sulfury:** *Rotten eggs, burning matches*

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

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

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

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

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

### **Yeasty:** *Bready, sulfury, yeast-like*

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



# BY-LAWS: Homebrewers of Peoria

## ARTICLE I - Name

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

## ARTICLE II - Purpose

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

## ARTICLE III - Motto\*

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

## ARTICLE IV - Membership

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

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

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

### Membership Obligations:

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

Examples are:

- assistance in planning, preparation or cleanup of major HOPs events such as Beerfest, club brew sessions, club trips, fund raisers, etc.
- work on a homebrew competition in coordinating, preparation, stewarding, judging or cleanup: entering a beer competition does not count toward contribution time.
- Beer education - talks, lectures or discussion leader of homebrewing topics presented at meetings or authorship of such articles submitted to the HOPs newsletter.

## ARTICLE V - Officers

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

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

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

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

## ARTICLE VI - Dues

- a. Dues set at annual meeting not less than \$18.
- b. Any member of the club in arrears shall not be eligible to vote or enjoy any other privileges or benefits of the club.

## ARTICLE VII - Meetings

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

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

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

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

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

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

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## ARTICLE VIII - Club Purchases

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

## Article IX - Suspension or Expulsion

*As required by quorum vote.*

## Article X - Amendments

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

## Article XI - Behavior at the Club

Participation:

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

## Article XII – Dissolution of the Club

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

XXXXXXXXXXXXXXXXXXXX

\* AMENDED 5 September 2008

## Up-Coming Clubs Events & Meetings

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

### HOPs Beer Club meeting dates:

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

### Beer Hoppers

**Monthly Dinner & Beer Social - Bring your family/friends**

**4th Tuesday** of each month • 6:30pm

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

### HOPs Beer Club Annual Picnics/Parties/etc.

**News Days Brew Party**

**Annual Beer Bus Trip** - Jan., the Sat. before Super Bowl Weekend

**JayCee Internation Beer Fest (participants)** - mid April

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

**HOPs Annual Group Brew** - 1st Sat. in May

**HOPs Holiday Party** - December

### Other local Homebrew Club meetings:

**ABNORMAL HOME BREWERS**

2nd Mon. of each month • 7:30-9:30pm

Fat Jacks • 511 N. Main • Bloomington • (309) 829-2805

## Join "HOPs" Beer Club

(Homebrewers of Peoria)

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

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

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

• **Yes! I want to join HOPs!**

Name: \_\_\_\_\_

Street/Apt: \_\_\_\_\_

City/State/Zip: \_\_\_\_\_

Home Phone #: \_\_\_\_\_

Email: \_\_\_\_\_