



F.L.O.P.S.



Newsletter of the Fayetteville Lovers of Pure Suds

625 W. Dickson Street, #9
Fayetteville, Arkansas 72701

Volume 2, Number 1

Spring 1994

From the Desk of the *Primary Fermenter,*

John R. Griffiths

Welcome!



Welcome to the third FLOPS newsletter: I think we'll all agree that our second issue was even more awesome (I'm slowly learning the American language!) than the first, again thanks to the tireless efforts of Liz Justice. We have received several very complimentary comments on the professionalism of our newsletter, which is very gratifying. Liz is going to form a small committee to help with the work, and to carry on the excellence.

FLOPS continues to grow. Our official "Founding Day" is April 4, 1993; since then we've gone from six to thirty plus members. Please remember, we're not just a club for people who have already made a homebrew, but for anyone who genuinely wants to learn the art (it is alchemy as opposed to science, at least at our level!). If you know of any friends with an interest, invite them along, and there will always be members who will help them get started in this great hobby. I remember my trepidations about my first batch, then over my first all-grain batch - but somehow it all works out - those darn little yeasties sure know how to look after us! (And they don't have any brains, just one poor little cell apiece).

Club activities continue apace. At our February meeting, hosted by Steve Rudko, we conducted our first club competition. The category was red/brown ales, and the event ran smoothly. We were most pleased to have Honorary Member John Gilliam of the Ozark Brewing Company to guide us in judging techniques, and I think all of who participated in the judging learned a lot - at least the confidence to do it a little faster!

The winners were Dan Vega (First Place) Mitch Hill (Second Place) and yours truly (ashamedly admitting to a not-quite true-

to-style beer - a "Texas Brown Ale"). Congratulations to Dan and Mitch, and thanks to all who entered. I encourage everyone to think about entering our bi-monthly competitions - if you're not sure how to brew a particular "style", ask about it - and don't worry, if you don't have brew for a particular competition - relax and drink it anyway! Our March meeting, generously hosted and catered by Mitch and Judy Hill, included a discussion and tasting of Pilsner-style lagers by Mike Plotz, followed by the usual conviviality.

The April meeting was graciously hosted by Kelly Johnson. The second brew competition was held and the featured style was pilsener. Dave Justice won first place, Dan Vega won second, and Andy Sparks won third. The winning recipes from the two competitions are published in this newsletter.

On the Symposium scene, about two dozen members made the trip "over the mountain" to Fort Smith, to the First Annual Mid-South Beer Festival hosted by Dan Weidman at the Old Fort Brew pub. This was a wonderful event, held outside in Spring sunshine (the only interruption was having to go into the bar to watch our great Hogs win yet another game!) [EDITORIAL NOTE: JOHN OBVIOUSLY SLEPT THROUGH THE SECOND HALF - WE LOST TO KENTUCKY] Many fine brews were sampled, and we eagerly look forward to next year's event. I also had the opportunity to meet Tim Chilcolt, President of the newly-founded "Hell on the Border Homebrewers" club of Fort Smith. Tim visited Fayetteville recently, on a wet and cold Saturday, but over a pitcher of "that" stuff (the odorless, tasteless, flavorless mass-market suds we've all drunk for so long) we generalized about future joint activities, such as meetings and competitions. Good times are yet to come!

A few other items. Let's not forget National Homebrew Day - Sunday, May 7th. Something ought to happen (hopefully every bottle of our precious suds won't explode!). We still have a few club T-shirts left, at \$14.00 each. Dave Holloman did a great design job, and we received many compliments at the Fort Smith Brewfest: Contact me or Bill Speer at 521-7048 if you haven't got one yet! All proceeds go to club funds. At the Bluebonnet Brewoff in Dallas, Dave Justice won a first place in the Bavarian dark category, and Kevin Santos a first place in the Dortmund

inside, and it's awesome - the woodwork is magnificent, and the brewing equipment state-of-the-art. John, we're sure looking forward to opening day!

From the Desk of Ambassador Keith P. Besonen

The August Schell Brewing Company

During the Dark Ages of American brewing (mid to late twentieth century), while the Big Three - Anheuser-Busch, Miller, and Coors - swept across the continent like a swarm of locusts devouring the small breweries that lay in their path, chewing them up and spitting them out in their quest to spread their homogenized product from sea to shining sea, one small brewery stood virtually alone against this onslaught. This brewery is August Schell of New Ulm, Minnesota. Founded in 1860, the brewery has been passed on to each succeeding generation of the Schell family, and remains a family-run business to this very day. August Schell had managed to survive the pestilence of Prohibition, but an even more ominous threat loomed on the horizon - the Big Three.

As the Big Three juggernaut steamrolled its way through the once-diverse American brewing industry, annihilating any interesting, flavorful beers it encountered, the Schell brewery refused to capitulate to this Evil Empire of Brewing blitzkrieg. Schell bravely brewed on while the Big Three lay siege to tiny New Ulm.

In a siege as brutal as (and far longer-lasting than) the German army's siege of Stalingrad, Schell stood as a shining beacon of hope to other pockets of resistance across the land. And when the beer drinkers of America finally tired of the Big Three's bland offerings and demanded the diversity of choice that their beer-drinking cousins in Europe had always taken for granted, a revolution was sparked in the brewing industry. The beer drinkers of America threw off the Big Three's yoke of tyranny and started taking their business elsewhere - not to those skunky imports, but to locally brewed beers such as Schell's. Soon micro-breweries started popping up all over the country, and the dark cloud hovering over the American brewing scene melted away, allowing the sun to shine for the first time in decades.

What were the weapons Schell used in defense of its brewing fortress? The most important is Schell Pils, a nicely balanced pilsener that utilizes an ingredient apparently unknown to the Big Three - hops. Another secret ingredient Schell uses is wheat. Their Weizen is one of the fruitiest wheat beers brewed in America. Schell recently introduced Schmaltz's Alt, a very malty alt. They have also contract-brewed a number of beers. Pete's Wicked Ale is a former client. Black Dog Ale is a current one.

Schell also tried to beat the Big Three at their own game by introducing a light, American-style lager called Export. But in this endeavor they failed, for it is impossible to out-bland the Big Three. Anheuser-Busch, Miller, and Coors have spent millions employing an army of scientists, who have labored with brilliant success to remove all flavor from beer. Schell can never hope to catch up with them. For this we can all be thankful.

"Just Brew It"

New Beginnings Brown Ale by Dan Vega

4 lb. can of Muton & Fison Nut Brown Ale, hopped malt syrup
3.5 lb. can Bierkeller Light unhoppled malt syrup
Boil 60 minutes with 1.5 gallons of water
Add 1 Tbsp. Fuggles hops - 3 minutes
dried yeast from kits, 1 package each from Muton & Fison & 1
Beirkeller

O.G. 1.048
F.G. 1.019
primed with 3/4 cup corn sugar

Aged seven months

Daveweiser Sudvar by Dave Justice Brewed Jan. 16, 1994 - All Grain

10 lbs. Belgian Pilsner Malt
1/2 lb. wheat malt
1/2 lb. CaraPils Malt

3 3/4 gallons dechlorinated water for mashing

Decoction: Protein rest @ 125 degrees - 30 min.
Pull off approx. 35% of grist & heat to
approx. 155 degrees to convert.
After 35-40 min. conversion usually OK.
Heat to boil & boil 15 minutes. Add to mash.

Mash 155-156 degrees until conversion.
Mash-Out approx. 170 degrees - 5-10 minutes

Sparge with dechlorinated water
2 oz. Hallertaur hop pellets (3.5) - 60 min.
1/2 oz. Saaz hop pellets (3.8) - 45 min.
1 oz. Saaz hop pellets (3.8) - 30 min.
approx. 1 tsp. Irish Moss - 20 min.
1/2 oz. Saaz hop pellets (3.8) - 10 min.
1/2 oz. Saaz hop pellets (3.8) - steeped.

Ferment with starter made from pure liquid lager yeast culture.
O.G. 1.047
Bottled 3.5.94, primed with refrigerated wort
F.G. 1.009

Club Brewing Competition Schedule

| | |
|----------|-------------|
| June | Wheat Beer |
| August | Pale ale |
| October | Belgian ale |
| December | Stout |

**From the Desk of the *Minister of Special Projects*,
Dave Justice and the *Minister of Propaganda*, Liz
Justice**

**A Tour of the Breweries and Brew Pubs in the
Kansas City Area**

by Liz with beer notes by Dave and others

On March 25, 1994 seven hardy FLOPS members left Fayetteville early in the morning headed to the Kansas City area to sample the offerings of the breweries and brew pubs there. Dave and Liz Justice and Wallace Elliott, the pathfinders during the journey, occupied the lead vehicle. The multi-talented Wallace Elliott served as the navigator, tour guide, and official beverage taster. Dave drove the vehicle, while Liz served in a neurotic advisory capacity. Keith Besonen, Andy Sparks, Sherry Gately, and the incomparable (and sometimes incomprehensible) T. C. Reimer followed in the "dawdling Bronco."

Since the trip was not solely designed as a drinking tour, the first place visited was Snead's Barbeque in Belton, Missouri. Most sudsers gorged on the beef "brownies," the burnt ends of briskets, and doused them with two excellent sauces. The servings were huge. Normal-sized people could not eat an entire helping. T.C. Reimer inhaled all of the leftovers.

The next stop in the journey was 75th Street Brewery in Kansas City. The Justice vehicle arrived at the destination an hour or so before the Besonen Bronco. Indeed, the Justice party arrived long enough in advance in just about every place on the tour to contemplate the possible horrid and untimely deaths of the others in a fiery freeway crash. The concern for fellow comrades in no way affected the enjoyment of the various beers, which were imbibed frequently for thoughtful analysis, and the Besonen party always eventually showed up.

Ale, brewed by Rogue Brewing Company in Oregon. Also offered were Aviator Oatmeal Stout and Possum Trot Brown Ale, both excellent examples of their respective styles. The golden ale they offered was slightly grainy, but well hopped and very pleasant. They also offered a wheat beer and a raspberry beer, which was basically the wheat beer with raspberry extract worked in at the end of the brewing process. Both these beers were slightly grainy, and a bit too mainstream for the serious sudsers. Muddy Missouri Stout was a fine example of a dry, Irish stout. The head brewer, Tom Ricker, kindly gave FLOPS members a private tour of the brew pub, and the tour was both informative and interesting. As the day wore on, the FLOPS group became increasingly concerned with catching the Razorback-Tulsa game on TV, and the decision was made to proceed to Free State Brewing Company in Lawrence, Kansas. The lead vehicle checked into their hotel, toured the greater Lawrence area, and settled down to sample several of Free State's offerings. The Besonen party breezed in sometime later that evening, evidently fresh from a tour of greater Omaha.

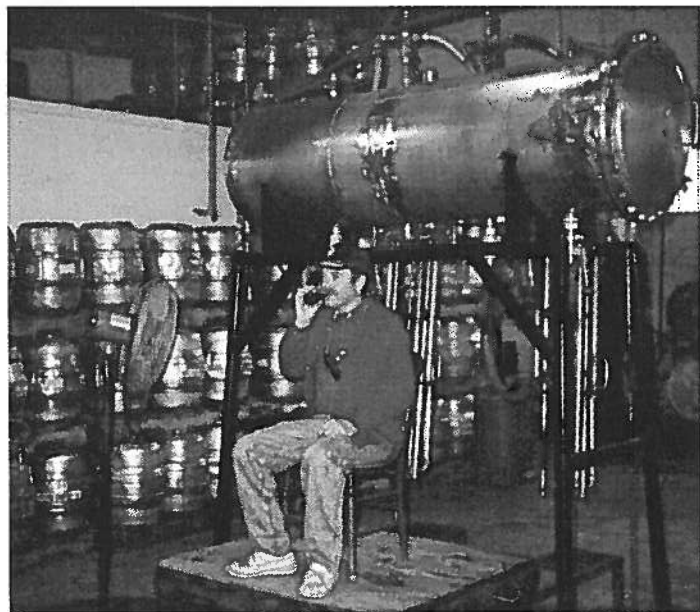


FLOPS members at Boulevard Brewing Company in Kansas City

The Free State brew pub was incredibly crowded, their beers were incredibly mediocre, and they refused to turn up the volume on the Hog game. The two beers to recommend at all were the Meadowlark Ale and the John Brown Ale - they were quite drinkable, but had little hop or malt character.

Unimpressed by Free State, FLOPS members crossed the street and lighted in the Super Six Sports bar in the basement of the Eldridge Hotel. There the group drank an excellent Boulevard Irish Red Ale that was on draft, played pool and darts, and merrily watched the Hogs annihilate Tulsa. The entire FLOPS assemblage called the Hogs several times, and were good-naturedly threatened with ejection from the bar after each incident. By approximately 11p.m., the entire entourage retired to the Justice Suite at the Hallmark Best Western Inn, where they were visited by the motel manager, who, suffice it to say, was not a Hog fan. The group dispersed post haste, and prepared for another busy day.

The next day the group awoke bright and surly, and headed toward Arthur Bryant's famous barbecue place in downtown Kansas City. Keith Besonen again gave the Justice/Elliott party directions that were approximately as accurate as a 16th century British navigational portolano. Nevertheless, Wallace, Dave and Liz arrived at Bryant's first and were contentedly munching on



Wallace at his dream job.

The 75th Street brew pub sported several varieties of beer, as well as an excellent "guest beer" - Rogue Mogul Madness Brown

ribs when Besonen & Company strolled in. Arthur Bryant's is excellent, and rivals the best smoked ribs anywhere.

The next part of the journey included a tour of the Kansas City ghetto on the way to Boulevard Brewing Company ("Just find 25th Street and follow it until you get there" Besonen had smirked as we left the parking lot of Arthur Bryant's). The Boulevard tour included a rather long-winded and interpretive lecture on the history of brewing, but the actual explanation of Boulevard's specific equipment and methods was interesting and the free samples at the end of the tour were varied, excellent, and free-flowing (always a big winner with the FLOPS crowd).

The samples on tap were a pale ale (everyone's favorite), the Bully! Porter (caramel was the dominant flavor) and a wheat beer (a fine brew for a hot summer day, which this was not). When Boulevard Pale Ale made its debut several years ago, it was a smooth, tasty beer - - far too smooth to be a true pale ale. It lacked that hoppy bite you normally associate with the style. But in the last year or so, Boulevard Pale Ale has happily acquired that hoppy bite (through a dramatic increase in finishing hops). The brewers at Boulevard are to be heartily congratulated on their new and improved product.

The Justices stayed in Kansas City one more night, while the other sudsers were last seen on the entrance ramp to the Des Moines freeway, waving good-bye - - although some were holding up more fingers than others.

Trek To First Annual Mid-South Beer Festival Proves To Be a Successful Adventure by Jean Kebis

On March 12, a large contingent of FLOPS members drove the winding road to Fort Smith, Arkansas to attend the First Annual Mid-South Beer Festival sponsored by Weidman's Old Fort Brew Pub . These stalwart travelers were not disappointed. Both the atmosphere and the libations proved to meet even the high expectations of our discriminating brew club members.



FLOPS members left standing after the 1st Annual Mid-South Beer Festival

I have to admit that I was somewhat skeptical as I departed that morning. The description of the event seemed too good to be true. For a paltry ten dollars the festival participant was granted

unlimited access to some of the best beers brewed throughout the mid-south region. As an added bonus, Weidman's provided live music throughout the day and a friendly casual atmosphere in which to drink and socialize.

Of course, the focus of the event was the consumption of interesting and high quality beer. While not every brewery and brew pub advertised was in attendance, the selection was wide and interesting enough to keep FLOPS members happily occupied. Upon entering the festival, each participant received a small glass and the chance to taste over 30 varieties of beer from at least 15 different breweries and brew pubs. For the homebrewer this was a great opportunity to compare different versions of a particular style of beer and to compare assessments with one another.

There were too many beers and brewers to provide a critique of the entire selection but here are some highlights of the day's drinking. My personal favorite was the Brown Ale supplied by the 75th Street Brewery in Kansas City. This was flavorful and smooth and must have been popular because later in the evening when I wanted to get a refill of this particular variety they had run out. Other noteworthy selections included the IPA and Imperial stout offered by Waterloo of Austin. Their beers were distinctive and interesting representatives of those two styles. Boscos brew pub from Tennessee also had an IPA at this event as well as a Stout that a number of participants enjoyed. Finally, Abita Brewing Co. in Louisiana offered samples of their beer, Turbodog. No one seems to remember exactly what kind of beer this is but the name certainly sticks in your mind.

It should be noted that the beers supplied by our hosts, Weidman's Old Fort Brew Pub, were exceptional. The brew pub also has a restaurant that serves good pizza and very tasty bread made from spent brewing grains. There is no reason to wait for the Second Annual Mid-South Beer Festival to visit this establishment. You will be rewarded with good food and drink anytime you are in the neighborhood.

Although I started the day a skeptic, I left the First Annual Mid-South Beer Festival impressed. It was everything I expected and more. I'm sure many FLOPS members are eagerly looking forward to the next beer festival sponsored by Weidman's.



Brewing Notes by **Doctor Suds**

Hi! This is friendly Dr. Suds again. I'd like to address an essential aspect of brewing - - keeping records.

Record-keeping is an important aspect of homebrewing for two reasons. Firstly and most obviously, when you make a batch of "great" homebrew and you can't remember exactly how you did it (ingredients, times, temperatures, etc.) then you'll be hard-pressed to repeat it. Secondly, if you plan to enter a competition, you'll have to fill out a detailed form about how you made it, with lots of specifics

You can buy log-books for record keeping, but if you try to fill in all the blanks, your beer will probably boil over on the stove as you try to figure it all out! I suggest a simpler system - make up your recipe ahead of time, with slots to pencil in specifics as you brew. What follows is a brief outline of my system.

First, make up your recipe on a piece of paper. Head your recipe with the batch number, beer style, date, and name of beer if you choose. I find the number most useful - I use plain bottle caps, and can write the number on with a felt-tip pen when I pull the beer to prepare for drinking (but remember, you'll have to have unmarked bottles for competitions).

Next, plan your recipe under sub-headings. For a simple extract or partial mash beer, you may want to try the following outline:

- MALTS:** Brand/pound for extract
Type/pounds for grains (remember to slate degrees L for crystal malts).
- WATER TREATMENT:** e.g. brewing water boiled?
gypsum added - how much? Volume?
- MASH-IN:** Water temperature; amount(s) of grains used; how long? If doing step-infusion; details of times at each temperature, including mash-out.
- BOIL:** If you're using extract, this is the time to add it, and note total boil-time from the beginning of the boil.
- HOPS:** List amount, type, leaf or pellet, Alpha acid %, and the times of each hop addition.
- WORT CHILL:** Method - wort chiller, bathtub, snowbank, etc. Time and final temperature of wort at pitching.
- YEAST:** Type and amount; details of starters or nutrients.
- SPECIFICS:** This is the place to record the progress of your brew. The following should be noted:

Original gravity (OG) - the gravity just before yeast pitching.

Racking Gravity (RG) - the gravity when racking to your secondary, if using a two-stage fermentation.

Final Gravity (FG) - the gravity just before you add priming sugar for bottling.

Degree of Extract (DE) - for all-grain mashes.

Alcohol by volume (ABV%) - calculated as $(OG - FG)/7.5$.

Finally, when you've written out your recipe, take a pencil and put the target times (mash-in, boil, hop additions, end boil, etc.)

beside each entry as appropriate. If things go wrong you can erase the time and re-record. You'll be well on the way to an easy brew session, whether it's two or thirty hours, and you may be able to relax and have a homebrew! A couple more points which should be at the bottom of your recipe:

RACKING DATE: date racked to secondary; remember to fill in RG.

BOTTLING: date bottled, FG, and amount of priming sugar used.

The above outline should work well for extract and infusion mashes. If you get into the more sophisticated techniques, such as double or decoction mashing, you'll need to add more sub-headings. For example, in a decoction mash (which I'll discuss in a future column - makes great wheat beer) you'll need to record time and amounts pulled and temperature steps. A double mash (such as used to make a strong Scotch Ale) is really "twice" what I've outlined, but you'll be combining volumes, so you need to record amounts and gravities.

One last idea: You can use the back of your recipe to draw a "bubble curve" - this is fun and it helps chart the progress of your fermentation. Simply use time (about one inch per day) for the horizontal axis, and bubbles per minute through your airlock for the vertical axis, and do a bubble-count a couple of times a day. You'll see the progress of the fermentation and know when to bottle (no bubbling). I usually get a fairly symmetrical curve - sometimes one or two days, sometimes longer (which is better). With a lager of course it will tail out over weeks.

Well, that's about it. I hope I've outlined how record-keeping can make your brewing easier and more fun. I still pore lovingly over the records of my first batches, and use my later ones to make variations to future recipes. Please send me your letters!

Happy brewing!

Doctor Suds
c/o John Griffiths
625 W. Dickson, # 9
Fayetteville, AR 72701

Ask Doctor Suds:

Dear Doctor Suds,

If you were to live another 53 years or so (say until you were 98, I believe the same age as the immutable and loathsome imperishable George Burns), and if during that time you continued to brew at present production levels (with all the verve and vigor of that side-splitting Methuselah of a wag), how many batches would you have brewed (and at least partially consumed) within your lifetime? Could you estimate from this (surely astronomical) figure how many working hours you would have spent at the pot? How many on the pot?

Just Wondering in New York City

Dear "Just Wondering",

Suppose Mr. Burns began brewing at age 38, and continues to do so to this day, he would have brewed for 60 years. Now lets suppose he averaged 20 five-gallon batches per year, that's 1200 batches (you'll need a calculator from now on) or 22,700 liters, or 768,000 fluid ounces - in simple terms about 64,000 bottles. If we assume an average of 12lbs grain and 3 oz. hops per batch, we conclude that he would have used 6530 kilograms of grain (over seven tons) and 102,000 grams of hops. Assuming 10 gallons mash and sparge water per batch, that's over 45,000 liters or 1.5 million U. S. fluid ounces of water. At an average of ten hours work per batch, he would have spent 500 days slaving over his brew pot (including racking and bottling time). Then, suppose as an average he spent 20 minutes per day in the "potty", he would have taken up 300 days of his life.

I don't think I can compete with a schedule like the above example - the numbers overwhelm me. But I see a ray of hope (perhaps induced by a bottle of Edinburgh 140-shilling ale the other night!) I dreamt that modern technology had produced a truly revolutionary product - beer in "six-packs-" funny little cans you pull the top off, and drink! Just think, someone could form a company and mass-produce the stuff, and our woes of slaving over hot wort would be over! But then, in my dream, I popped one of these little cans, and tasted it - there was no taste, no flavor, no aroma - no nothing except the inept pale fluid with a few bubbles in it. I awoke with a jolt, grabbed another 140-shilling, and vowed I would at least try to emulate the schedule of brewing noted above. "Just Wondering", I encourage you to do the same.

Yours,

Doctor Suds.

The Potable Gourmet on Beer and Food From the Desk of the *Minister of Culinary Armaments* , Wallace Elliott

"Don't worry, relax, have a homebrew." As the submission deadline for this article drew closer and closer, and then passed, those famous words came to mind again and again - which might have had something to do with the delinquency of this article. But alas, I finally sat down to write.

Firstly, a brew pub report. In February I was forced to attend Mardi Gras festivities in New Orleans. Being in the Crescent City during this annual debauchery, I decided to visit the Crescent City Brewhouse. Whereas their brews are limited to lagers, the cuisine is up to New Orleans' standards. Be sure to try a Red Stallion and a Brewers platter. The platter includes smoked salmon, sausage, and beef. All the smoking of meats is done on premises. The platter is beautifully garnished and served with a sour cream dip and assorted pickles.

The executive chef, Kenneth Banyard, is very friendly and happy to tell you all about "his place." The service was excellent, the bartenders friendly. One thing I noted about their bartenders though - and I've noticed this at several brew pubs I have visited

- is that the bartenders know very little about Real Beer. Some know about their own house brews but generally, it ends there. If you are in New Orleans, visit Crescent City Brewhouse.

And now, onto the recipe! In the last article, we discussed beer being an ancient food. So I thought why not do something with another ancient food - cheese. This soup goes well with crusty buttered bread.

CHEESE AND BEER SOUP

| | |
|------------------------------|------------------------------|
| 2 Qt. H ₂ O | 2 cups milk |
| 1 lb. smoked ham pieces | 12 oz. Pilsner or lager |
| 1 large onion | 12 oz. sharp cheddar, grated |
| 1 large bell pepper | 12 oz. sausage, cooked |
| 1/2 tsp. black pepper | 1/4 cup chopped parsley |
| 2 sticks butter or margarine | 1/4 tsp.(or more) Tabasco |
| 1 1/2 cups all-purpose flour | |

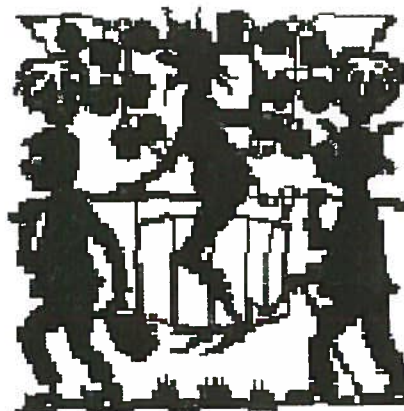
In a large pot, place water, ham, black pepper and one-half each of the onion and bell pepper. Bring to a boil, then simmer one hour. Reserve the ham for later. Strain and skim the stock. Keep it warm.

In a large heavy saucepan, melt butter or margarine and whisk in the flour. Cook, stirring constantly for about five minutes over medium low heat. Do not let the roux brown very much. Slowly add the hot stock and milk. Stir until smooth. Add the beer and cheese, blend until smooth. Chop ham and sausage to bite sized pieces and add. Add parsley and Tabasco.

Serve immediately or hold in double boiler or over very low heat. **Caution: This scorches easily!**

P. S. - A little more milk may be necessary. Also, the last time I made this a pinch of oregano and garlic powder added a very nice flavor.

F.L.O.P.S. Editor: Liz Justice





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| 18 | 19 | 20 | 21 | 22 | 23 | 24 |
| 25 | 26 | 27 | 28 | 29 | 30 | 31 |



**DON'T GO TO
SLEEP
YET! F.L.O.P.S.
FUN HAS JUST
BEGUN IN
1994!**

