

SENTENCING

Volume 3 - Issue 4

G U I D E

April 2000

Meeting Location!!

This month's meeting is at Dave's bar and grill.

Otherwise known as Dave's basement. Map and directions are on the back page.



Next Meeting is Tues., Apr. 11th

The dedicated style for the night will be Wheat. A formal Weiss Judging will be held, and the winner will receive our permission to send his/her beer on to the national Club Only Competition.

Please bring some munchies, your own glass and a bottle or two of the night's style, preferably your own. If not, commercial examples are appreciated. By all means, bring some of your own homebrew to share. (If you wish to coordinate purchases, call Dave). Feel free to give and accept constructive criticism on beer you're sampling. Knowing what you did right and wrong is all part of making better beer.

Please observe good judgment when nibbling and don't drive while intoxicated.

Meeting Date/Style 2ND Tuesdays 7:30

Denotes AHA Club Only Competition

April - Weiss* @ Dave Falthers

May - Helles @ Jackson Brewing Co. ??????

June - Pilsners,

July - Meads,

August - Pale Ale*, Sept - VMO*, Oct. -

Lock, Nov. - Historical Beers*, Dec. -

Winter Warmers

Club T-Shirts

have been ordered and should be available at the meeting. To distinguish this year's version, I added "Jackson, Michigan" to the front pocket. He quoted me \$7 each plus a buck more for XXL and on up.

Big Brew 2000

Is scheduled for May 6th, Dave Falther has scheduled the Elks again as we have in the past. This year we start early: 9 am. There is a pig roast at Big Brew Site #1 in Saline; live music and revelry will abound. Many of us want to attend that also. It makes for a very long day of brewing, but what the hell.... The style is American Pale Ale. The target is Sierra Nevada. Gentleman, start your hop engines!!!

Idea: Let's Videotape it so we can play the tape at our "booth" at the National Convention. We could do another segment that just taped people's systems.



2000
National Homebrew Competition



Entry Deadline April 5-14!!!!

This is the conference/competition that is in June in Livonia and we should be entering as many beers as we can muster.

MONTHLY RECIPE

Solstice Summer Wheat Ale

For 7.75 gallons Oberon clone in the 1/4 bbl. keg (really full) @ 1.048:

15 gal. well water boiled w/ 2 tsp. (10 g) CaCl₂ and decanted. (City water plus 1/2 tsp. gypsum per 5 gallons water will get the Ca++ level where you want it without too much sulfate. CaCl₂ would be better if you can get it. Sulfate dryness is out of place here.)

- * 7-1/4 lb. Durst wheat malt
- * 5-1/2 lbs. Briess 6-row
- * 3/4 lbs. DWC Caravienne (22L)
- * 1 lb. Durst Munich

Double pass roller milled barley and wheat malt separately, then mixed dry. Note for extract brewers: You could substitute a good quality wheat/barley malt extract (25% more by weight) for the first two malts and do a "mini-mash" of the caravienne and Munich.

- * Mashed in 12 qts. water to 140°F (skipped usual 100°F rest and/or 122°F protein rest) for 1/2 hr rest
- * Boosted w/ 5 qts boiling water and burner to 158°F, rested 1/2 hr
- * Boosted to mashout of 176°F
- * Collected 9 gallons in 1 hr.
- * 0.7 oz. Czech Saaz @ 3.5% first wort hopped (in the boiler at beginning of lautering, steeps at 170°F for the hour during lautering (~5 IBU contribution when boiled 1 hour)
- * 0.5 oz. Hallertauer Hersbrucker @ 2.6% (late FWH after 6 gallons collected, 25 minutes, do this at the beginning) (2.7 IBU)
- * 1.5 oz. Hall. Hersb. boiled 60 min. (8.1 IBU)
- * 0.7 oz. Saaz. boiled 15 min. 2.5 IBU
- * 0.5 oz. Saaz at strike, steeped 7 minutes during settling before chilling. (see pg. 6)

Styles - Weiss (Wheat)

The new style guidelines have been published and they have been adopted by both the AHA and the BJCP.

For a complete copy of the new guidelines visit the BJCP Home Page at www.bjcp.org.

17A. Bavarian Weizen

Aroma: Vanilla and clove-like phenols and fruity esters of banana are common. Hop aroma ranges from low to none. No diacetyl. Some aroma of wheat may be present.

Appearance: Pale straw to dark reddish-gold in color. A very thick, long-lasting head is characteristic. High protein content of wheat may impair clarity in an unfiltered beer, and clarity can be deliberately cloudy in a Hefe-Weizen from suspended yeast sediment. The filtered Krystal version is quite clear.

Flavor: The soft, grainy flavor of wheat is essential. Hop flavor is low to none and hop bitterness is very low. A tart character from yeast and high carbonation may be present. Spicy clove phenols and fruity esters, most prominently banana, are often present. No diacetyl.

Mouthfeel: The texture of wheat imparts the sensation of a fluffy, creamy fullness that may progress to a surprisingly light finish. A high carbonation level is typical.

Overall Impression: A pale, spicy, fruity, wheat-based ale.

History: A traditional wheat-based ale from Southern Germany that is a specialty for summer consumption.

Comments: These are refreshing, fast-maturing beers that are lightly hopped. The Hefe-Weizen version is served with yeast sediment stirred into it. The Krystal version is filtered for excellent clarity.

Ingredients: A high percentage of malted wheat is used which typically constitutes 50% or more of the grist, the remainder being pale barley malt. Weizen ale yeast produces the typical spicy and fruity essences during a relatively warm fermentation. Hops are used for a small amount of bittering only. Water character will vary.

Vital Statistics: OG: 1.040-1.056
IBUs: 10-20 FG: 1.010-1.014
SRM: 2-9 ABV: 4.3-5.6%

Commercial Examples: Paulaner Hefe-Weizen, Pschorr-Brau Weisse, Spaten Club-Weisse, Schneider Weisse, Julius Echter Weizenbier.

17B. Bavarian Dunkelweizen

Aroma: Gentle aroma of Munich malt supported by fruity, notably banana, and clove-spice aromas. No hop aroma. No diacetyl.

Appearance: Light amber to light brown in color. A thick, long-lasting head is characteristic. High protein content of wheat may impair clarity in an unfiltered beer.

Flavor: Melanoidins and caramel character of Munich and Vienna-type malts is prominent, along with some wheat flavor. There may be some spicy, fruity flavor as well. Roasty character is rare and very restrained if present. Low hop bitterness. No hop flavor. No diacetyl.

Mouthfeel: The texture of wheat imparts the sensation of a fluffy, creamy fullness that may progress to a lighter finish. However, the presence of Munich and Vienna-type malts provides its own sense of fullness. A moderate to high carbonation level is typical.

Overall Impression: A dark, malty, spicy, wheat-based ale.

History: A dark version of Bavarian Weizen.

Comments: The presence of Munich and Vienna-type barley malts gives this style a deeper and richer barley malt character than Bavarian Weizen. Often, there is less of the tart quality as well.

Ingredients: Wheat malt typically makes up 50% or more of the grist, the remainder being Munich or Vienna-type high-kilned barley malts. Some dark wheat malts may be used. Dark roasted malts are rarely used and then only in very small concentrations. Hops provide a mild bitterness only. Weizen ale yeast is used. Water character will vary.

Vital Statistics: OG: 1.040-1.056
IBUs: 10-20 FG: 1.010-1.014
SRM: 10-23 ABV: 4.3-5.6%

Commercial Examples: Pschorr-Brau Dunkel Weiss, Franziskaner Dunkel-Weizen, Schneider Dunkel Weiss.

17C. Berliner Weisse

Aroma: Slightly fruity; a sour aspect may be quite noticeable. On occasion a mild Brettanomyces yeast aroma may be present. No hop aroma. No diacetyl.

Appearance: Very pale straw in color. Clarity ranges from fair to cloudy. Despite high carbonation, head retention can vary from moussy to low.

Flavor: Lactic sourness dominates and can be quite strong, but some wheat flavor should be noticeable. Hop bitterness is very low. Mild Brettanomyces yeast character may be detected occasionally. No hop flavor. No diacetyl.

Mouthfeel: Light body. High carbonation.

Overall Impression: A very pale, sour, refreshing, low-alcohol wheat ale.

History: A regional specialty of Berlin; referred to by Napoleon's troops in 1809 as "the Champagne of the North" due to its lively and elegant character.

Comments: Often served with the addition of sugar syrups flavored with raspberry or woodruff to counter the substantial sourness. Has been described by some as the most purely refreshing beer in the world.

Ingredients: Wheat malt content is typically well under 50% of the grist, the remainder being pale barley malt. Lactobacillus delbrueckii culture and fermentation provides the sharp sourness, which may be enhanced by blending of beers of different ages during fermentation and by extended cool aging. Ale yeast ferments to a low alcohol level. Hop bitterness is extremely low. Water may have significant hardness.

Vital Statistics: OG: 1.026-1.036
IBUs: 3-8 FG: 1.006-1.009
SRM: 2-4 ABV: 2.8-3.6%

Commercial Examples: Schultheiss Berliner Weisse, Berliner Kindl Weisse.

7D. Weizenbock

Aroma: A powerful aroma of ripe fruit is very common. Aroma of alcohol is also common. Some clove-spice aroma may be present. No hop aroma. No diacetyl.

Appearance: Light amber to dark brown in color. High alcohol level may impair what would otherwise be a thick, long-lasting head. Wheat protein content may impair clarity.

Flavor: Concentrated wheat flavor is dominant. Malty complexity, including smoky or raisin-like essences, may be present in darker versions. A fruity character is common, and some clove-spice flavor may occur. Well-aged examples may show some sherry-like oxidation as a point of complexity. Hop bitterness is well controlled to allow wheat and malt flavors to dominate the balance. No hop flavor. No diacetyl.

Mouthfeel: Full-bodied. A creamy sensation is typical, as is the warming sensation of substantial alcohol content. Moderate carb.

Overall Impression: A strong, malty, fruity, wheat-based ale.

History: A Bavarian specialty first introduced by Schneider in 1907 under the Aventinus name.

Comments: A Bock among Bavarian Weizen beers.

Ingredients: Wheat malt is typically 50% or more of the grist, the remainder barley malts. Hops provide mild bitterness only. Weizen ale yeasts are used. Water character can vary.

Vital Statistics: OG: 1.066-1.080+
IBUs: 15-30 FG: 1.015-1.022
SRM: 7-25 ABV: 6.5-8.0%+

Commercial Examples: Schneider Aventinus, Erdinger Pikantus, Pyramid Weizenbock.

IB. American Wheat

Aroma: Characteristic of wheat with some graininess. Bavarian Weizen's clove and banana aromas are inappropriate. Hop aroma may be high or low but if present will be from American hop varieties.

Appearance: Usually pale straw to gold. Dark versions approximating Dunkel Weizens are acceptable. Clarity may range from brilliant to hazy with yeast approximating the hefe Weizen style of beer. Big, long-lasting head.

Flavor: Light graininess. Bavarian Weizenbier flavors such as banana esters and clove-like phenols are inappropriate. Hop flavor may be from low to high. Hop bitterness low to medium. Some fruitiness from ale fermentation acceptable; however, the use of a fairly neutral American ale yeast usually results in a clean fermentation. Little to no diacetyl.

Mouthfeel: Light to medium body. Higher carbonation is appropriate. Mouthfeel will appear lighter than actual body due to higher levels of carbonation.

Overall Impression: A light, refreshing beer that exhibits balanced hop and wheat maltiness.

Ingredients: Standard ale yeast. Often 50% wheat malt or more.

Vital Statistics: OG: 1.035-1.055
IBUs: 10-30 FG: 1.008-1.015
SRM: 2-8 ABV: 3.7-5.5%

Commercial Examples: Otter Creek Summer Wheat, Anchor Wheat, Boulevard Wheat, Pyramid Hefe-Weizen.

19B. Witbier (Belgian)

Aroma: A sweet and occasionally honey-like character with prominent citrus (notably orange), herbal and spice aromas is characteristic, and is often followed by a mild phenolic aroma. Hop aroma is low to none. No diacetyl.

Appearance: Very pale straw to very light gold in color, and generally cloudy. Head retention should be quite good and of a moussy character.

Flavor: The flavor of unmalted wheat is typically noticeable. Coriander, citrus and mild phenolic flavors contribute to a complex and elegant character. A very slight lactic acidity resulting from a limited Lactobacillus fermentation is present in some examples, providing a refreshing quality, and is absent in others. Hop flavor is low to none. Hop bitterness is typically restrained, and some bitterness may also be contributed by bitter orange peel. No diacetyl.

Mouthfeel: Light to medium body. Effervescent character of high carbonation. Refreshing acidity.

Overall Impression: A refreshing, elegant, complex, wheat-based ale.

History: A 400-year-old beer style that died out in the 1950s, it was revived by Pierre Celis in the 1960s to steadily growing popu-

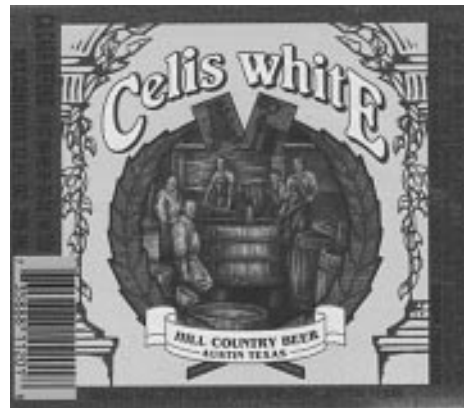
larity thereafter.

Comments: The presence and degree of spicing and lactic sourness vary from one brand or brewery to another.

Ingredients: About 50% unmalted hard red winter wheat and 50% pale barley malt constitute the grist; in some versions a small percentage of raw oats is used as well. Spice of freshly-ground coriander and dried orange peel complement the sweet aroma and are quite characteristic; other spices may be used for complexity but are much less prominent. Ale yeast prone to production of mild, clove/spicy flavors are very characteristic. In some instances a very limited Lactobacillus fermentation, or actual addition of lactic acid is done.

Vital Statistics: OG: 1.042-1.055
IBUs: 15-22 FG: 1.008-1.012
SRM: 2-4 ABV: 4.2-5.5%

Commercial Examples: Celis White, Hoegaarden Wit, Steendonk Witbier, Brugs Tarwebier, Blanche de Bruges.

**Events Calendar**

April: Weiss AHA Club Only Competition

May 6: Big Brew 2000 - Pale Ale

May 21: Over The Mill Comp. - Judging

May 21: Over The Mill Comp. - Banquet

June 22-24 2000: AHA Conference in Livonia (You Will be Going!!!!)

August: Best of Big Brew (Pale Ale) AHA Club-Only Competition

August: Michigan State Fair Competition

September: Oktoberfest AHA Club-Only Competition

November: Historical Beers AHA Club-Only Competition



big brew 2000

May 6, 2000

What is it?

Big Brew 2000 is an event where homebrewers everywhere brew beer on the same day, National Homebrew Day, May 6, 2000. For the third consecutive year, homebrewers around the world, will brew the same beer recipe at the same time and participate in a synchronized toast.

We registered 2180 brewers at 265 sites in 7 states and 9 countries who produced 186.05 gallons of homebrew as a part of Big Brew '99. We believe this to be a record.

Purpose: To celebrate the 12th Anniversary of National Homebrew Day and the 22st year of the American Homebrewers Association. To promote and encourage all levels of homebrewing by any and all homebrewers.

To organize an event where homebrewers in stand up and be counted as part of a large homebrewing community.

Guidelines

The only requirement needed to participate in Big Brew 2000 is the "Brew Beer on National Homebrew Day" Rule: In order to officially participate in Big Brew 2000 you must brew beer anytime on National Homebrew Day, May 6, 2000. Of course, we would like to know about your participation, so we request that you register your brewing site on our webpage at <http://beertown.org/AHA/bigbrew99/bigbrewreg.htm>.

The Options for Big Brew 2000 are:

"Same Recipe" Option: How many gallons of the same recipe can we brew? This year the recipe that we will use is an American Pale Ale. While it's not a requirement, this is one of the records from last year that we would like to surpass this year. For the recipe, refer to "Big Brew 2000 Recipe".

"Same Time" Option: There were many Big Brew participants who commented

American Pale Ale

that by everyone starting their brewing at the same time, they felt more a part of a homebrew community. While the time may not be ideal for some participants, we wanted, at least, to make it an option for those who do want to participate in a synchronized brew. The time for everyone to light their burners is 12 noon (Central Time) or immediately after the Synchronized Toast.

3. "Big Brew Toast" Option: There were a few brewers participating last year that had trouble with the time set synchronize their brewing with the other participating sites. This year, we've added a compromise; A Synchronized Toast! At exactly 12 noon (Central Time), we will all raise a glass to toast other homebrewers everywhere!
4. "Teach Someone to Brew" Option: Let's see how many new brewers we can introduce to the rewarding hobby of homebrewing by inviting them to participate in Big Brew 2000. As all of us know, the more people there are homebrewing, the healthier the homebrewing community. We'll be collecting the number of first-time brewers at each site.

Remember your site number! You will need it to report results after May 1st. You may wish to print this page.

You will need to record the following information:

- Total number of participants
- Names and optional Big Brew job titles of participants
- Number of Batches Pale Ale Brewed
- Number of Gallons Pale Ale Brewed
- Total Number of Batches Brewed (All Recipes)
- Total Number of Gallons Brewed (All Recipes)

Staffing: Site Director/Site Liaison

We will need one person at each site to ensure that the site is registered before Big Brew 2000 and ensure that all the data is collected and remitted to the AHA. This person will be the Site Director and will also act as the liaison between the AHA

and all the participating brewers at his or her brewing site. Each site's registration and remittance will happen via the Big Brew 2000 webpage.

Obviously, each site will need one of the participants to have Internet access to accomplish the registration and data remittance. If there is absolutely no one at your site with Internet access, contact Gary Glassat gary@aob.org or (303) 447-0816 ext. 121.

Other Staff

Usually Big Brew is successful due to the efforts of many people. If you have others at your site that have contributed significantly to your site's success, please list the name and job description/title when you enter the list of participants after the event.

Participants

Anyone who participates in Big Brew 2000 at your site, regardless of their function or level of participation, should be considered a participant. We will want to know how many participants there were and their names.

Registering Your Site (Snipped)

Once the brewing site is registered, you will receive a site number. Please print this page it will contain a detailed list of the data we would like to collect from each site. Each Contact Person will also be added to an e-mail group list to facilitate updates, change and coordination of Big Brew 2000.

Remitting Your Site's Data

As soon as possible, after Big Brew 2000, we would like you to remit the statistics for your site. Other than knowing your site number, the specific information that we will need is:

1. Total Number of Participants: (Count everyone participating.)
2. List of Participants Names & Big Brew Job Titles: (Optional, but recommended)
3. Number of Batches of American Pale Ale (How many separate batches of the Nearly Nirvana Pale ale recipe were brewed at your site.)
4. Number of Gallons of American Pale Ale (How many total gallons of the American Pale Ale recipe were brewed at your site)
5. Total Number of Batches Brewed: (This is the total number of separate batches

rewed at your site. This number should include the batches American Pale Ale and any other batch brewed on National Homebrew Day.)

Total Number of Gallons Brewed: (This is the total number of gallons brewed at your site on National Homebrew Day. This number should include the gallons of American Pale Ale and the gallons of any other brewed beverage.)

Starting Time

Big Brew 2000 will take place on National Homebrew Day, Saturday, May 6, 2000. If your site is participating in any of the synchronized options, "Same Time" or "Big Brew Toast", the start times are listed below. At the appropriate time, we will kick-off Big Brew 2000 with the "Big Brew Toast". Immediately following the Toast, we will all light the brewing burners.

Remember that the synchronized options Big Brew 2000 are, just that, optional. Your site is still considered to be participating in Big Brew '99 without these options. However, we encourage all sites that are able to participate in the "Big Brew Toast".

Refer to the chart below for the starting time on May 6nd, 2000 for your specific site.

Eastern Time 1:00 PM
Central Time NOON
Mountain Time 11:00 AM
Pacific Time (Pacific Time) 10:00 AM
Alaska 9:00 AM
Hawaii 8:00 AM

Ingredients

The Style for Big Brew 2000 is American Pale Ale. We would like to credit Chris P. Zymurgy and brewers who submitted discussions to the Homebrew Digest for the recipe.

Big Brew 2000, Nearly Nirvana Pale Ale 1 Grain Recipe for 5 gallons:

5 gallons water (2.5 mash, 4 sparge)
1 T gypsum (unless using hard water)
1 lb U.S. two row malt
2 lb U.S. crystal malt 60 L
2 lb U.S. dextrin malt
1/2 oz Perle hops (bittering or first wort hop)
1/2 oz Cascade hops (flavor)
2 t Irish moss
2 oz Cascade hops (aroma)
1/2 oz Cascade hops (dry hop)

Wyeast 1056 liquid ale yeast

All-grain instructions: Mash grains in water at 152° F for 60 minutes. Raise temperature to 168° F by draining mash tun, heating liquid to 180° F. Recirculate. Sparge with 168° F water with gypsum. Bring to wort boil. Add bittering hops. Boil 80 minutes. Add Irish moss and flavor hops. Boil 9 minutes. Add aroma hops. One minute later, turn off kettle. Chill. Transfer to fermenter. Pitch yeast and aerate. Do a two-stage fermentation.

Add dry hops to secondary fermenter before racking. Bottle with 3/4 cup corn sugar or keg and force-carbonate when complete. Share with friends when ready.

Big Brew 2000, Nearly Nirvana Pale Ale Extract with grain recipe for 5 gallons:

5 gallons water (1 1/2 steep and boil, 3 1/2 added)
1/2 lb U.S. crystal malt 40 L
1/2 lb U.S. crystal malt 20 L
6 3/4 lb Alexander's Pale LME
1 T Gypsum (unless using hard water)
1 1/2 oz Perle hops (bittering)
1/2 oz Cascade hops (flavor)
1/2 t Irish Moss
1/2 oz Cascade hops (aroma)
1/2 oz Cascade hops (dry hop)
Wyeast 1056 liquid ale yeast

Extract with grain instructions: Steep grains at 160° F for 20 minutes. Remove grains. Bring to boil. Remove from heat.

Dissolve malt extract and gypsum in kettle. Bring to boil. Add bittering hops. Boil 30 minutes. Add Irish moss and flavor hops.

Boil 9 minutes. Add aroma hops. One minute later, turn off kettle. Chill. Transfer to fermenter. Pitch yeast and aerate. Add dry hops to secondary fermenter before racking. Bottle with 3/4 cup corn sugar or keg and force-carbonate when complete. Share with friends when ready. Save some bottles for the local and national rounds of the Club-Only Competition. The August AHA Club-Only Competition will be the Best of Big Brew. The best beer from each club made with one of the recipes will go head to head in the competition. Information on that competition will be in the Club Report in the July/August Zymurgy.



National Homebrew Competition How to Enter

Send ONE 12-14 oz bottle for each beer and Mead entry competing in the first round. Reserve three other bottles for the second round. For Cider send all three to the cider-only site.

AHA members pay 8\$ per entry, 12\$ otherwise. Checks payable to the A.H.A. Include membership # on the check. Mail to:

NHC 2000
Goose Island Brewing (Wrigleyville)
3535 N. Clark St.
Chicago, IL 60657

First round deadline window is April 5 till p.m. April 14. Notification of second round qualifiers will be mailed out by May 24th. Second round entries window is June 12 till 5 p.m. June 16. Drive them to the Michigan Brewing Co. (I think) drop them off personally and have a beer or two while you're at.

Each entry must have an entry form, a beer with a label rubber banded to it, and you can write one check for all entries. We may be able to send ours with the AABG for free like we have in the past, but timing will be sticky since Phil will be in Europe.

Use the 1999 BJCP style guidelines for all beer categories. Use the AHA style guide for Mead and Cider.

Complete instructions and forms are available on the Web at <http://beertown.org> or from Phil Wilcox.

Cider-only Site: Check the March/April Issue of Zymurgy it might be changing.

ipe) Yielded about 7-1/4 gallons wort @ 1.054
 o open fermentor, sparged hops with about
 4 gal. cooled water for 8 gallons wort @
 148 into fermentor. Pitched sediment from 3-
 2 liter starter Kalamazoo yeast from Yeast
 lture Kit Co., or you could culture the yeast
 m a bottle of Oberon. Fermented at 65-70°F
 ibient, full kraeusen at 18 hours, skimmed
 id 3 or 4 times on day two and three, top
 opped yeast on day four and five, kegged on
 y six, still slight foam production indicating
 ne continuing fermentation. Chilled and
 ce carbonated. Tastes great.

ZYMURGY!

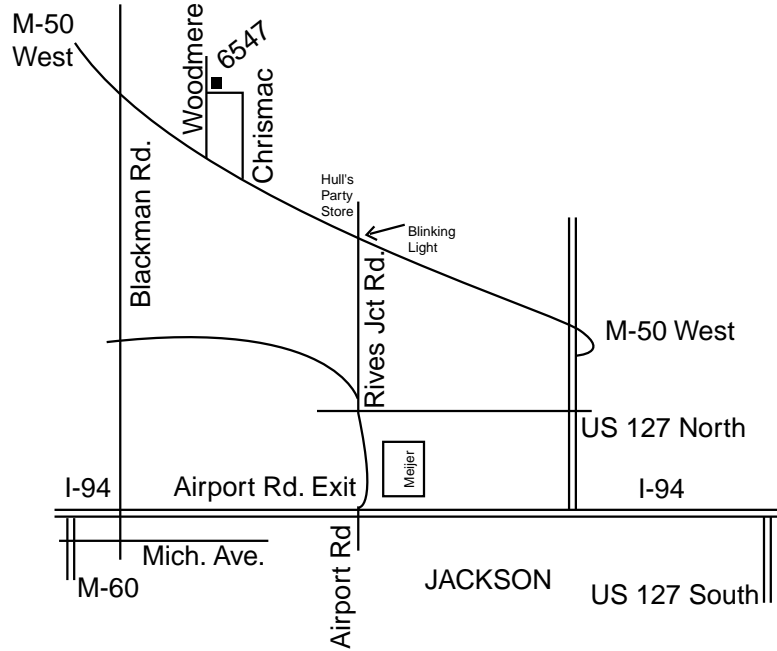
Please bring your club *Zymurgy* maga-
 zines back to each meeting. Others would
 like to read about what is going on in the
 beer world. If you just can't part with it,
 back issues are available through the
 AHA. I believe discount subscriptions are
 granted to club members.

This month's meeting is at Dave Falther's house.

From the South, East and North take 127 to M-50 West. Dave's street is on the right
 after Hull's party store and just before Blackman Rd. From the East: exit at Airport Rd.

Then turn left
 over the highway
 Proceed North
 past Meijer, 7-11
 et. al. This road
 turns into Rives
 Jct. Rd. just past
 the light. Be sure
 not to take the
 split left. At the
 blinking light, turn
 left onto M-50,
 Dave's street is
 on the far right
 corner further up
 the road.

Call us at
794-9980
 if you get lost.



Visit us on the Internet: <http://hbd.org/prisoner!!!!!!!!!!!!>

ADDRESS CORRECTION REQUESTED
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BREWERS



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