BREW NOT BOMBS



BALTIMORE

B.I.Y.

BREW IT YOURSELF!

Revised Edition!!

Brew Not Bombs... Motivates, Infiltrates, and Intoxicates!!

By brewing our own spirits and having regular Brew Not Bombs homebrew parties, we raise money for grassroots political projects while providing an alternative to mass produced corpoate products. Typically, beers at parties run from $1.00 a pint to $5 all you can drink. With these donations, the cost of ingredients is covered. All proceeds above and beyond ingredients are re-distributed to political and environmental projects, both locally and around the globe. By Brewing It Yourself (BIY) and bringing your own cup to parties, you save resources wasted on mass produced bottles, cardboard, and excess packaging. BNB offers a good alternative to similar store bought beer styles, at a lower cost. On top of the environmental and political issues, Brew Not Bombs is a great way to network, socialize, and best of all have fun!



Why Brew Not Bombs??!!

> While a fine Pilsner should get a proper Pilsner glass, and a Belgian Ale should be poured into a chalice, so a Budweiser should be appropriately served in a bedpan, and a Coors should be housed in a colostomy bag. Dr. Brody Culpepper

Brew Not Bombs (BNB) was built on the idea that we can create a free society based upon cooperation, self-sufficiency, and equality. We believe in living in harmony with each other, while avoiding unnecessary waste and harm to our precious ecosystem. In BNB Baltimore, we brew all our beer, wine, and cider ourselves, using all-natural, vegan/vegetarian ingredients. Brewing it Yourself (BIY), as we like to call it, is a revolutionary act of freeing ourselves from the grips of mindless capitalist consumerism. BIY and homebrewing in general provide an alternative to corporate products which are mass-produced, ecologically destructive, and generate large profits for the rich through worker exploitation.

By using natural ingredients, we guarantee that our brew is of the highest quality. Each one of our brewing creations is totally free from animal ingredients, too. By being directly involved with the brewing process, we can use our imaginations to invent our own beer styles. No longer are we subject to consuming what the market system tries to force upon us through misleading advertisement and sexist stereotyping.

We try to create as little waste as possible when we brew our batches. When we bottle, we re-use pop-top glass bottles that we've collected over the years, as opposed to buying new glass. This saves energy and eliminates excess waste. Even recycling glass creates pollution and uses up unnecessary energy, so we choose to reuse! For homebrew parties, we keg our batches using old soda kegs that are available at local homebrew shops.

Brew Not Bombs Baltimore (BNBB) hosts homebrew parties where people can come together, socialize, and enjoy our homemade concoctions. BNBB provides a forum for free thought and creative activity in order to inspire others to take back their lives and derail the capitalist treadmill that treats humans as mindless consuming robots. Our planet cannot sustain the current rate of unlimited mass production of disposable goods. Its time to start living simply by making our own food and beverages. By making our own wares locally, we are saving energy and reducing the pollution caused by the distribution of goods over great distances. It is important to keep things on a human scale, where everyone can share in the benefits of working together, learn from the experiences of each other, and eliminate the money grubbing capitalists that profit at our expense. Think globally, and drink locally!

History of beer

The origins of beer can be traced back before 6000BCE. The earliest recipe known was found preserved on cuneiform tablets found in Sumeria (modern day Iraq). Then, beer was made from grains that were crushed, mixed with water and baked into cakes. The bread-like cakes could be stored for long periods. When ready to brew, the cakes were broken and mixed with warm water. Fermentation began spontaneously from wild yeasts that were present in the area. Later, other areas of the world discovered beer and brewed with grains common to that area. For example, wheat was used in Mesopotamia, rice in Asia, and sorghum in Africa. All three are members of Poaceae, the grasses. The Greeks made a barley beer known as pinon.

Alcohol content of early beers are thought to be lower than that of modern beers and were most likely not carbonated. Beer was also made independently by the Chinese, Egyptians and pre-Columbian civilizations in the Americas, who used corn instead of barley. In the middle ages, European monks were not only the guardians of literature and science, but mastered the art of beer making as well. They refined the process to near perfection and institutionalized the use of hops as a flavoring and preservative. However, it wasn't until 1876 when Louis Pasteur published his famous work, "Etudes sur la Biere" ("Studies Concerning Beer") where he discovered microorganisms. Until that time, brewers had to depend on wild, airborne yeast for fermentation. By establishing that yeast is a living microorganism, Pasteur opened the doors for accurately controlling the production of beer.

The early English settlers of North America relied primarily on the importation of English beers. These beers where all top fermenting ales like the beers found in England today. However, with the wave of German immigrants in 1840, came the bottom fermenting lager yeasts of Germany. Lager yeast quickly replaced ale yeast and became the standard in the United States. Still today, the majority of beer brewed in the US is bottom fermenting lagers. After WWI, anti-German sentiment lead to the Volstead Act which began the prohibition. Over President Woodrow Wilson's veto, 1,568 breweries closed in January of 1920 when Prohibition became national law. It wouldn't be till April 1933 when President Roosevelt repealed the law. A year later, 756 breweries were in operation. These numbers dwindled in the following years as larger breweries ran smaller breweries out of business in an effort to expand nationally. In 1978 only 89 breweries where in operation in the US producing 25 nationally distributed brands. That year on Oct. 14th, president Carter passed legislation allowing individuals to brew up to 100 gallons of beer. Thus the age of "homebrewing" started. By the turn of the century, over 2000 breweries and microbreweries were operating in the US. There are now more styles of beer produced in the U.S. than in any other country in the world. And this all happened in less than twenty years.

A basic guide to getting started

The simple beer

There are a number of ways to brew a batch of beer, all producing the great results. The following will describe just one way to produce a relatively inexpensive and simple beer that has been proven to be a winner at a past BNB party. The major equipment that is needed can be found as a kit at a homebrew store.

A beginners kit usually consists of:

- a fermenter which is a five gallon carboy (or glass jug) or a plastic 5 gal. bucket
- an airlock and a stopper
- racking cane which is a hard plastic tube about 2' long for siphoning beer out of the carboy.
- a 3' plastic hose which connects to the racking cane.
- a "bottle filler" which is a hard plastic tube 1' long with a simple valve at the end. This is used to fill bottles and connects to the other end of the plastic hose.
- a capper
- caps
- funnel

If you cant afford a kit which usually runs about $60 then look around and see what you have. A 5 gallon plastic spring water bottle (like the kind found in offices) can be made to work. Some 5 or 6 gallon buckets sold at the hardware store can work as well, just be sure the container is food-grade. The local homebrew store owner should be more than happy to work with you. Bottles are not included in the kit but if your reading this it's likely that you got a case in the recycle bin right now. Just keep saving until you have just over two cases of empty non twist-off bottles. Sometimes bars will give you their bottles too.

Step 1 Buy the ingredients

The ingredients for this batch should cost less than $20 at your local homebrew store. What you need are the following ingredients to produce a 5 gallon batch of tasty beer.

- 7.5lbs light malt extract
- 2oz Northern Brewers Hops (note-there are many other types of hope you can use)
- one pack of dried ale yeast
- prime tabs (this is just a pack of sugar pills)

Step 2 Using the ingredients

- Find the biggest cooking pot you can. Somewhere around 16qts should work fine. Fill the pot half full of hot water and set to boil.
- Then fill the carboy or bucket with warm water and 2oz of household bleach. Let it soak while the water boils. Also soak the racking cane.

plastic tube, airlock and stopper in a bleach solution as well. If your kit comes with sanitizer then follow the instructions on the sanitizer.

- When boiling add all 7.5lbs of malt extract making sure to stir until it dissolves completely. Also add 1oz of Hops now. *Note-the hops that are added in the beginning are called the bittering hops. All the smell and flavor is boiled off leaving a bitterness to counteract the sweetness of the malt extract.*
- Let this boil for one hour total making sure not to let it boil over. Fifteen minutes before the end of the hour, add 0.5oz of hops to the boil (called wort and pronounced wert). When the wort has only five minutes left add the last 0.5oz of hops. These two additions will give the beer the hop flavoring and aroma.
- Take the wort of the heat and do not cover. Set it in a sink of ice water and make sure that nothing comes in contact with the beer that hasn't been sanitized.
- pour the bleach solution out of the carboy and save some of it in another container incase something gets dirty or you need to sanitize something else. Rinse the carboy. Fill the carboy with two gallons of tap or spring water at about 60-65deg F. Using the funnel, add the wort to the carboy after it's cooled down a bit Leave behind the hops and the protein that settled to the bottom. Top off the carboy to five gallons of water. To make this easier, pour water in the carboy one gallon at a time and mark the levels with marker ahead of time. *Note-to prevent a glass grenade, never add boiling wort to an empty glass carboy.*
- When the beer has reached room temp (about 70 deg F), add the whole pack of yeast to the carboy. Put the stopper and airlock (fill the airlock half full of water) on the carboy.

Within a day or two depending on the temperature, you should start to see bubbles escaping from the airlock. Your fermenter will return again to a dormant state when fermentation is complete. The entire fermentation process should last a week or two. If your in doubt as to whether or not fermentation is complete, the golden rule is to wait longer. Your patience will go bad much quicker than the beer so not to worry. After your sure that fermentation is finished the bottling process can be started.

Step 3 Bottling/kegging

Bottling usually takes place two to three weeks after brewing. There are some pros and cons to both kegging and bottling. Below I will outline just the steps to bottling for it is the most common.

- After fermentation has stopped completely, set aside some time to sanitize your bottles. You can soak them overnight and the labels should just come right off. Rinse the bottles and add the prime tabs. There will be di Mix up the bleach solution (about 0.5oz/gal) in another plastic container and soak a little more than two cases of bottles. rections on the package describing how many to add for the desired carbonation. (Another method instead of prime tabs requires mixing

0.5cup to 0.75cup of corn sugar to the whole batch in a separate sanitized bucket. Then siphoning the beer from that bucket into the bottles. The prime tabs are easier.)

- When all the bottles have prime tabs in them, siphon the beer into the bottles. The long straight end of the racking can goes into the carboy. Attach the plastic tube to the other end of the racking cane. The bottle filler should attach to the free end of the plastic tube. Blow into the stopper (if another hole is available) to start the siphon. If the stopper has only one hole, you must suck the bottle filler while depressing the valve until the beer flows to the tip of the bottle filler. (This will give you some idea of what the finished product will taste like!) Rinse the tip of the bottler to avoid contamination of wild yeast from your mouth and hands. The bottle filler will allow beer to flow when the valve is against the bottom the bottle. When you see the beer level almost even with the top of the bottle, take the bottle filler out. This creates the perfect head space. *Note-Make sure not to siphon out the settled yeast from the bottom of the fermenter. If you have a glass carboy, you can see the bottom of the racking cane in the beer. Stop bottling when the level in the carboy gets to low and sediment starts flowing into the bottle. Nobody likes chunks in there beer!*
- Cap all the bottles. Most caps come sanitized and do not require sanitization. In fact some caps will absorb the oxygen in the bottle to prevent oxidation. Boiling the caps to sanitize them destroys this capability.
- leave the bottles out in room temperature for the next two weeks or more. Don't be surprised if the beer is still flat after a week. Sometimes it takes two weeks or more to carbonate depending on temperature and other factors. The more you let this beer stand the better it will taste. As fine wine will age, so will beer. This beer is at its prime 1½ to 6 months after brewing.

Step 4 Think of a kick-ass name to call your new brew. Then, if your really ambitious, design some labels to photocopy and stick them to the bottles.

This is meant to be a rough (but hopefully comprehensive) guide to brewing a very simple extract batch. As experience is gained, additional steps can be included to individualize your beer and create specific styles. Additions of steeping grains, different hops at different times in the boil, and adjuncts like sugar or maple syrup will change the beer. Every batch should be an experiment of sorts to learn how each ingredient contributes to the final product. And remember, it's always good to brew with a ladle in one hand and a homebrew in the other.

Bottles Versus Kegs

There are advantages and disadvantage that come with either bottling or using a five gallon soda keg. We hope this may shed some light on the issue if your thinking about kegging your homebrew in the future.



Bottling is by far the cheapest approach when it comes to containerizing your beer. Bottles can be found at every party lying around. You can steal bottles from your neighbor's recycle bin or ask around at bars for empty bottles. The bars shouldn't mind giving you some of their trash. Secondly, beer bottles are portable. You can bring a six pack with you to a friends house or give a bottle to a friend or relative. You can even mail beer bottles.

The down side with bottles is that it's a lot more time consuming to sanitize and fill two cases of bottles than it is to fill up a keg. It's also harder to find the right carbonation level when you add the priming sugar. Bottles are also known to foam over or worse yet - explode. Some people don't like the yeast sediment that forms on the bottom from priming (even though the beer is clear when you bottle it, the extra sugar you add at bottling time allows the suspended yeast to multiply again inside the bottle). Despite the cloudier beer, the yeast does add some nutrition (that's absent in store-bought filtered beer) especially in the B vitamins.

Kegging your homebrew is much easier. There is only one, 5 gallon container to sanitize and fill. Filling can be done without the bottle filler and goes much faster. Kegging beer also leads to a clearer, sediment free glass (when you force carbonate with CO2). Since the keg is attached to a CO2 tank and regulator, adjusting the carbonation is as easy as turning a dial and waiting. Plus the whole carbonation process takes less than three days compared to a week or two with bottles.

Kegging does, however, come with big disadvantages. The cost of just one keg, hoses disconnects, a faucet, CO2 tank, CO2, regulator, and a refrigerator for storage (yes a refrigerator, or kegerator, is a necessity), will cost well over two hundred dollars if you shop thrifty and buy used equipment. Kegs are not as portable as bottles but a trash can filled with ice would do the trick. It's also slightly more expensive to operate, costing on average from one to two dollars a keg for the CO2. The old soda kegs can have leaks around one of the many gaskets. It would suck to wake up and find that all your CO2 was gone just after you kegged it.

Drink a homebrew and ask yourself which method is right for you. If you have lots of bottles at your disposal (recycle) and plan to take your beer with you to parties etc. then it sounds like bottling my suit your needs just fine. If, on the other hand, you have a bit of money to invest, have a place for a kegerator, entertain at home a lot, or plan on having huge BNB parties, then a kegging system will make brewing easier. Both methods lead to excellent beer!



Feel free to use this graphic to make you own Brew Not Bombs patches!!

Brewing and the Environment

- -Everyday more than 120 million aluminum beverage cans are landfilled, littered or incinerated in the U.S.
- -Last year the aluminum can recycling rate dropped to 55%, its lowest point in 12 years.
- -Last year for the 18th consecutive year, Americans trashed more than 500,000 tons of aluminum cans worth more nearly $800 million.
- -The energy needed to replace the aluminum cans discarded in the United States each year could power a city the size of Atlanta for one year.

Brewing of malt beverages should not be a tremendous detriment to the environment. It can be quite harmless in fact. The brewing process produces CO_2 gas (as do we), Ethyl alcohol (yum), spent grains, waste water, and heating by-product from the boil. The worst by-product is from heating and ranges from CO_2 to water to carbon soot to sulfur dioxide to depleted uranium depending on what method you use to cook your wort. This warrants another paper altogether and won't be discussed here.

So what's the problem?

Bottles

Soda lime glass, silica sand, calcium monoxide, sodium monoxide, feldspar, and magnesium are mined from our earth, driven to the bottle manufacturing plant, melted at 1500^{0}C and fined, formed into bottles, annealed, shipped to the brewery, filled with beer, then shipped to a liquor store where you drive to-and-from to pay outrageous prices for a cheap product that you drink for 10 minutes.

Cans:

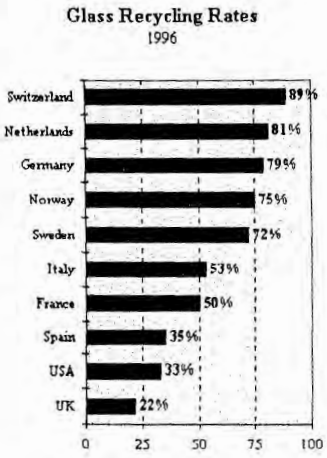
Bauxite is mined from our earth, separated from bauxite in a caustic soda solution. The aluminum hydroxide is then precipitated from the soda solution and calcinated, leaving aluminum oxide, then smelted, put into a 950^{0}C fluorinated bath for the electrolysis, alloyed with various metals in a furnace, cast into ingots, rolled flat, shipped to the cannery, pressed into cans, printed with toxic ink, filled, shipped to the liquor store...

Paper

Trees are cut, trucked to a saw mill, pulverized, bleached, rinsed, rolled flat, gelatin sized, printed with toxic inks, glued together, shipped to the bottler, then to the liquor store, and to you.

How bad is this?

Americans disposed of 278 million tons of garbage in 2001 alone. That's one ton of garbage per year for every single person in the country. Just over 94 billion beverage containers were trashed in the US for 1998. This is not sustainable. The problem is twofold - not just the non-biodegradable waste produced from packages but also the natural resources exploited to obtain these materials. Even recycling produces waste and pollution. In addition to the energy to transport the bottles for recycling, energy is also expended during the recycling process.



Source: Glass Gazette, European Glass federation, Sept 1997; Glass Packaging Institute

Aluminum can recycling uses less then 35% of the energy required to make a can from raw materials. This sounds great, however aluminum can recycling/production is extremely energy intensive. Despite this, Americans still throw away 45 billion Aluminum cans per year. The percentage recycle rates for glass are even less.

Worse yet, commercial beer producers are considering a move to plastic (PET or Polyethylene Terephthalate) bottles. These too are recyclable but with beer's sensitivity to oxidation and UV light, changes are made in color and content rendering them incompatible with many community recycling programs. In 1998, Miller Brewing Company made a small trial run of PET bottles upsetting local recycling programs. Since then, Miller has made

little change in their PET bottles to promote recycling compatibility. This jeopardizes an already declining plastic bottle recycling rate.

The brewing process itself is also taxing on energy and resources. This step would not be eliminated completely with decentralization, but some materials could be reduced dramatically. Breweries, for instance, use tremendous amounts of water. It's estimated that breweries use an average of 7 parts of water for every one part of beer produced. With homebrewing, this amount can be reduced. Brew Bot Bombs Baltimore believes their ratio is closer to 1:1. Harsh cleaning chemicals used by large breweries alter the PH of wastewater and pose a threat to treatment facilities. Decentralization of the brewing process and the use of more benign cleaning agents ensures safe wastewater.

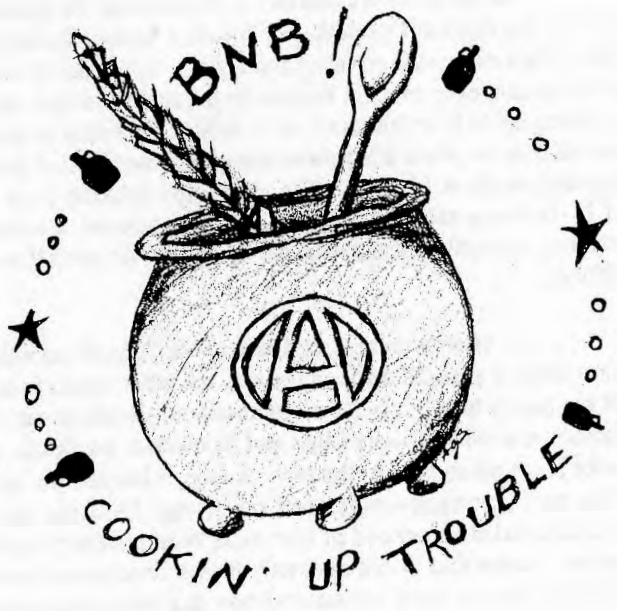
What can I do?

- -For every ton of aluminum obtained, a ton or more caustic sludge is produced, forming toxic red mud lakes which can contaminate ground water.
- Recycling aluminum cans saves up to 75% of the energy required to produce them from raw materials.
- Two thirds of all beer and soft drinks are packaged in aluminum cans.
- It takes the same amount of energy to make one can from virgin materials as it does to make four cans from recycled cans.

Don't buy their shitty product. Brew It Yourself! A batch of homebrew can be made with common household equipment and with little waste. Since its brewed locally, mass transportation of the finished product is eliminated. What little trash is produced from bulk ingredient wrappers is nearly all recyclable and any by-product not contained, i.e. CO_2 , ethanol vapor, yeast run-off, is decentralized and causes no threat to the micro-environment. At Brew Not Bombs parties, people bring cups if its kegged so no disposable cups are used. If the batches are bottled, then all bottles are returned for future events. This is sustainable brewing. Forget the disposable consumer culture. Think for your self. Homebrewing is revolutionary!

Sources:

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To Live, Work, & Brew In The Shadow Of
A-MERCA!
-Chewy

I live in a working-class town, although all the work has left or is leaving soon. The values that this background leaves is an air of all things America; which is intensified by the fact that from my house you can see where the Star Spangled Banner was written (the Key Bridge) and where it's not too much hyperbole to say that those at our now near-empty Bethlehem Steel once beat back the Nazis through shipbuilding and weaponry fabrication. It's hard to stroll through any of these neighborhoods this July 4th weekend without being hit in the face by a flapping American flag, or the inflatable Uncle Sams swaying in the wind. Plastic, pre-fab Americanism is rampant here; and mainly the citizens of Dundalk have almost always been that way.

For work, I am stock boy and main English speaker in a liquor store in the heart of Dundalk. My boss is a Korean immigrant, along with his wife. They emigrated around 15 years ago from their homeland, and have yet to return, even to visit. In fact, he has had little time for much of anything aside from his work, as he told me one day he has not had a vacation in 10 years. It's hard to imagine what he must feel like on a Saturday night at 11:00 when he can finally close up from the 6 straight days of 13-15 hours each day. I have never seen anyone successfully sleep standing up until I started working there, and let me tell you it looks difficult.

As often seen before, dealing with "liquid narcotics" in a working class town is a match made in heaven, the labor wants to drink, and we are all too happy to sell it to them. Of course this leads to inevitable bad beer choices, one where Coors Light and Budweiser are drank. Never one to make jokes about beer to the buyer's face, it has left me at times to wonder if the purchasers know what their supporting. Does that man wearing his International Brotherhood of Electrical Workers shirt, buying 18 "silver bullets," know that Coors militantly broke the union at the bottling plant in 1978? Or do my black customers know that with each purchase of that case

of Coors Light, their money goes to the John Birch Society, the Heritage Foundation and generally to right wing groups that are shadier than any National Alliance meeting. Or, speaking of bigots, if they know that the Klan frequently held rallies on property owned by the Coors family in the first half of the 20th century. Or does the customer who spoke with me about free/fair trade and open, healthy competition while buying a 12 pack of Bud Ice know about the millions Anheuser -Busch spent on legal fees to keep a Czech beer using the Budweiser name, even though the name is used to describe the region of origin, Budweiss, much like Champagne is a region in France where the bubbly is produced. (for more on this, check out: www.american.edu/TED/budweis.htm and see how many cases the American Bud has launched.)

But, the real fun has been in the past 5 months. I generally wear shirts I have gotten from alcohol companies to work, since I know I won't wear them anytime else. This includes my Brew Not Bombs shirt (exception, rather than includes. I wear that shit all the time.), and how I have enjoyed wearing it during this bullshit and unnecessary war. As stated, many people in my store are rampant in their unquestioning support for a-MERCA!, or at least it seemed that way. This has led to many interesting looks from the customers. However, unlike my expectations and preconceived notions, the people who were supportive were those who I had chalked up in the pro-American camp based on looks alone and those who appeared more well to do shot me dirty looks and one or two actually said something to me. But it was those who made this town working class who complimented me on the message my shirt gave, and were even more interested when I explained how it was a group who made their own beer and supported peace, activism and the b.i.y. ethic. It had made more than a few of them think harder while they dropped $5 on a 6 pack of major brewery bottles that I can make as craft beer, in my own home, for less than $5.



Cooking with Beer

E DIAZ

Food has always been a very important component to drinking spirits. With it, you can almost assure someone a sober ride home. You're having that brew not bombs celebrations, and someone you just met has just thrown up on your favorite recliner (@*#%@&**!!). There there now, don't get upset. Well you should know when you have spirits with out food, you might have uninvited overnight guest that more than likely won't even find or much-less, make it to your toilet. Don't think about that (that's disgusting). Rather think about how you are going to wow them and woo them on your artistic food creations, cause you care so much. Summer time is here and it's time to party out doors style. You've got all this great beer and you want to impart your food for those you care about, with flavor. (Hint!!) USE YOUR BEER!! I found some summer time standards to set your party off.

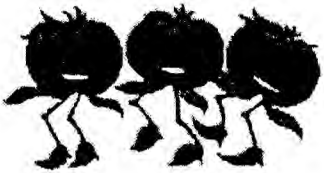
Beer Salad Dressing (Yield: 12 servings or 5 cups)
For this recipe try using a fruity alt beer or a good scotch ale.





- 1 1/2 cups salad oil
- 1 cup beer
- 1 tablespoon Worcestershire sauce
- 2 cans (10 3/4 ounces each) condensed tomato soup
- 1 small onion, grated
- 1 large clove garlic, mashed
- 1 tablespoon sugar
- 2 tablespoons salt
- 1 tablespoon prepared horseradish

Combine all ingredients in a bowl and beat until well blended. Chill until ready to serve. Beat again just before serving.



Stuffed Tomatoes (Yield: 12 servings)
Personally, I would use fresh corn as canned Veggies don't taste as good. Just use a knife (with parental super vision) to slice the kernels off the husk.

- 12 medium-size fresh, ripe tomatoes
- salt and pepper
- 1 can (12 oz.) whole kernel corn, drained
- 1 small onion, chopped
- 2 cups (8 ounces) grated sharp cheddar cheese
- 3 cups soft bread crumbs
- 2 cups beer

Slice tops from tomatoes. Scoop out pulp, leaving a shell 1/2-inch thick. Sprinkle inside with salt and pepper. Chop pulp and press out excess liquid. Add corn, onion, cheese and breadcrumbs and mix well. Spoon mixture into tomato shells. Place filled tomatoes in a well-greased shallow baking pan. Spoon beer evenly over the tops of the tomatoes. Bake at 350 degrees for 20 to 25 minutes or until tops are lightly browned.

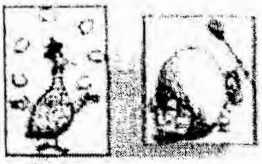
Beer Barbecue Sauce
Great on EVERYTHING!!! Try a dark Beer, like a porter, or rauch (smoked barley)



- 1/4th cup oil
- 1 small onion, chopped
- 1 clove garlic, chopped
- 6 tablespoons lemon juice
- 2 cups beer
- 2 cups chill sauce
- 1 tablespoon Worcestershire sauce
- 1 teaspoon salt

Heat oil and sauté onion and garlic until soft. Add lemon juice, beer, chili sauce Worcestershire and salt. Cook over medium heat until sauce bubbles, about 5 minutes. Use sauce to brush meat during grilling. As a marinade, cover thick chuck or round steaks completely with sauce and let stand in refrigerator for several hours.

Eileen Button's Four Egg Beer Cake
I like this one because its simple, so experiment and use a Goatmeal Stout, with a banana flavored cake and banana pudding, or a Buzz Beer with a chocolate cake and chocolate Pudding. (We'll do a harder one later)



- 1 package yellow (or white) cake mix
- 1 package lemon (or vanilla) instant pudding mix
- 1 cup beer
- 1/4 cup liquid shortening
- 4 eggs

Combine cake mix and instant pudding mix in a large bowl. Add 1 cup of beer, 1/4 cup of liquid shortening. Mix slightly. Add four eggs. Beat with mixer at high speed until thick, creamy, and smooth. Pour into two-piece tube pan. Bake at 350 degrees for 55 minutes. Invert to cool. May be glazed when cool.

Eat responsibly.



Brew Not Bombs:

An experiment in social change

Right now Brew Not Bombs is a loose affiliation of individuals belonging to a handful of chapters throughout the world. While participating in BNB projects and events is fun and certainly rewarding, the ideas behind Brew Not Bombs should not be lost in a blurry haze. Brew Not Bombs is a legitimate experiment in communal economics. This form of liberatory economics is a challenge to the capitalist system economic system that focuses on profit generation that inevitably results in the alienation of workers and consumers. Liberatory economics is a non-hierarchical, volunteer, and decentralized way of producing and distributing goods and services to the community. In other words, "from each according to one's ability and passions, to each according to one's needs and desires, based on what's available to all."

Another important point to keep in mind is that everyone who grew up under capitalism has been socialized by that system. Especially in the United States, we have been brainwashed into being "rugged individuals." We are taught as children to be selfish, and think in terms of "me," instead of "us." Our natural sense of community and cooperation is replaced by an artificial emphasis on bettering ourselves at the expense of others. In its advanced stages, capitalism has manipulated social relations in order to better serve it's grow-or-die imperative. Capitalists need to continually find ways to cut labor, production, and distribution costs in order to compete with other capitalists. As a result of this arena of competition, humans and the environment are merely "resources" to exploit and use in order to generate the maximum amount of profit for

the capitalist owners. Therefore, wages are kept low by creating social hierarchies within the workplace. Capitalists deliberately try to keep the workers divided through race, class, and national origin. Capitalism becomes a social control that prevents workers from challenging the exploitation that keeps wages low, working conditions unsafe, and benefits to a bare minimum.

A liberatory economic system must help to transform the social relations created by capitalism and meet human needs and desires. Brew Not Bombs is only the beginning of moving toward a communal economic system. We have to undo much of damage that capitalism has already done. It takes practice to learn how to work together as equals. It takes effort to learn how to interact with fellow individuals without replicating the social prejudices created under the free market system. However, the only way we will be able to create an alternative to capitalism is to help each other toss off the chains of repression and realize our true freedoms and desires. We must educate ourselves and commit ourselves to eliminating domination, exploitation, and hierarchy within our society. We must transform our social behavior, ideologies, and attitudes in order to create an ethical and free society in which we live in peace, harmony, and freedom.

In freedom and struggle.



Please visit these links to learn more:
http://www.afadd.org/
http://www.social-ecology.org
http://lgp.social-ecology.org/
http://flag.blackened.net/

Labeling Your Brew

-Chewy

Now, you've brewed, waited a few weeks, bottled, waited a bit more, and it's ready to go. Or is it? Chances are since you're using bottles; they were made as something else. Maybe it's a local microbrew pop-off, some St. Pauli Girl, or my favorite, Red Stripe. While they are all good beers in their own right, you've worked too long and hard to let people think you're drinking that! You've already recycled the bottle, but shit! Don't recycle the label! Make your own! It's really easy!

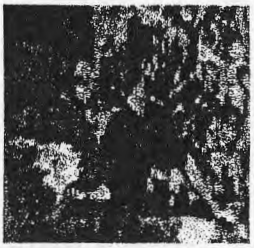
By now, you should have a nice name for your creation. If not, do this now. Then, find a picture, drawing, clip art, or anything else. For this go-round, we just went to google.com and used the image search. We just took words, phrases and ideas from the names. The Oatmeal Stout for example, now became Goatmeal Stout, and with the inspiration of At The Gates and some other metal in my head, we came up with the label. We named our Hallelujah after the hops we used, and naturally, Buddy Christ had to be involved. The main thing with a computer search is wading through the amount of crap to find the right one, so maybe using drawings or photos or things one already has might be a better route to go.

What you hold in your hands is about twelve ounces (or so) of pure, un-regulated homebrew goodness brought to you by the people of Brew Not Bombs Baltimore. We believe in the revolutionary act of "b.i.y." For more info, go to our website, www.brewnotbombs.org

After you have found your photo, use a graphics program like Photoshop, Word, or whatever you have. I used some crappy program made for greeting cards that was near impossible to share with anyone else in the crew, so it's worth it to use the same or compatible programs. We used a short blurb (left) on each of the different varieties, and a description of each individual brew (right, Rusty's Tits Up In The Mud) on the other side of the

You ever had the Wharf Rat's Ironman Pale Ale? This kicks the crap outta it like it was facing Russ in a mudwrestling match.

label. We chose a different font for each type, and we monkeyed around and tweaked the images around until it looked about right, as it was easy to get too grainy from over sizing. We centered the graphic we decided on, and they were ready to go, like our Explosion Ale here.



Thanks to Jen, we were able to get labels printed for a low, low, low, low price. She used a nice wax ink, so the ink doesn't run when it gets wet. Photocopying will work as well, and it's won't run, but the paper quality isn't too great when it goes up against ice.

We had debated about the best method of putting the labels on. Before, Russ and Andy had used some 3M adhesive spray, which proved to be expensive and potentially harmful to the environment. Using clear tape was considered, but the length of tape for around 300+ bottles is too much. My current hobby, candle making, led us to briefly consider waxing the labels on, but that was nixed for the possibility of fire and other burning sensations. Then, we stuck with the old tried and true d.i.y. formula of wheat pasting, and it worked both magnificently and cheaply. We mixed the flour and hot water, dunked the labels through and wiped of the excess, and wrapped the labels around. We moved them out to dry, and found using a fan blowing on the bottles will help in shortening the dry time.

The only real problem we ran into was label bleeding. With the current batch, we left the labels on the beers. Some of the previous labels bled through, mainly the painted labels like my Red Stripe. If the labels are painted, my idea for next time is to use black/dark background with them. The paper labels didn't bleed as much, but a few did. Removing these, however, are easy. You can soak the bottles before or after bottling and rub the labels off, or you can fill them with hot water before you bottle the brew and the labels come off quickly.

You might need to wipe some of the excess wheat paste off the bottle before drinking, but it's not necessary. Then, after you imbibe, rinse out

the bottles and re-use them, or add these works of art to your bottle collection.

Here are the labels from this go-round. If anyone would like a template, please e-mail us and we'd be happy to send one out to you.



The Anise-stetic Topple Over Brown Ale. The excess white in this led to bleeding.

Our Explosion Ale...recycling your bottles that way is encouraged!





The "bitch" Goddess Ale



Stay up and get drunk with Buzz beer.

All hail the Goatmeal Stout!





"Thumbs up!"-

Buddy Christ on the Hallelujah ale.

One version of our Rusty's Tit's Up In The Mud. You can never go wrong with a mud wrestling John Candy.





Our 13 Pound Of Grain, 13 Pounds Of Pain beer. This is not yet bottled.

We want people all over the world to start their own chapter of Brew Not Bombs in their own cities and towns. Please email or write to us for information and advice about doing it yourself!!

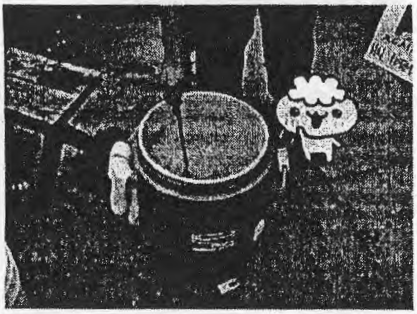
BNB Baltimore
P.O. Box 6381
Baltimore, MD 21230
bnbb@brewnotbombs.org

Or check out some of the other BNB chapters:

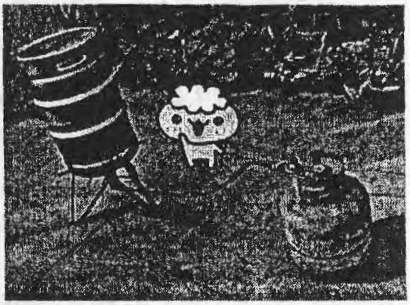
BNB Brisbane
brewnotbombs@lists.riseup.net

BNB Los Angeles
www.chanfles.com/brewnotbombs.html

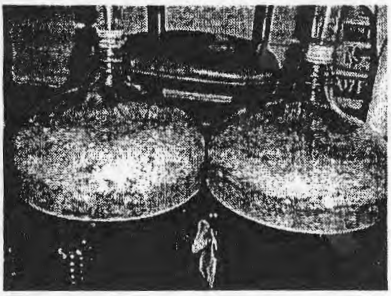
Here's some pictures of the L.A. Brew Not Bombs in Action!!



Sparging . . .



boiling . . .



and Fermenting.



BNB now has shirts available. Shirts are Black with the white logo (seen BNB now has shirts available. Shirts are Black with the white logo above) screened on the front. All proceeds from shirt sales go directly to BNB for brewing supplies and grassroots political charities. Our shirts are 100% union made and sell for $9.00 U.S. Available now are sizes: M, L and XL. Shipping is included in most cases. Please direct all shirt inquiries to our marketing department:

BNB Shirts
P.O. Box 6381
Baltimore, MD 21230

DO **NOT** WRITE CHECKS/M.O.'s OUT TO BREW NOT BOMBS. Please leave the name space blank!!!

DANDELION WINE

IF YOU'VE GOT THE TIME, YOU OWE IT TO YOURSELF TO TRY THIS. DANDELIONS ARE FREE + ABUNDANT IN MANY PLACES. GRAB A BASKET AND A TROWEL... PEOPLE WILL EVEN PAY YOU TO HARVEST THEIR UNWANTED DANDELIONS. NERDY MANICURED LAND FOR THEM = CROPS + LOOT + EXERCISE FOR YOU. EVERYONE HAPPY.

DRINK THIS HARD-EARNED WINE ON MAYDAY, OR WHENEVER YOU DESIRE A REFRESHING REMINDER OF LIFE'S SIMPLE PLEASURES. IT TASTES LIKE SPRINGTIME, AND CLEARS YER HEAD.



POUR ONE GALLON OF BOILING WATER OVER

16 CUPS OF DANDELION BLOSSOMS

(STEMS AND GREENS THOROUGHLY REMOVED) IN A 2 GALLON BUCKET. LET SIT 24 HOURS, THEN STRAIN THE LIQUID AND DISCARD THE BLOSSOMS. (COMPOST!) PUT THE LIQUID IN A BIG POT (NOT ALUMINUM) AND ADD THIS STUFF:



1 WHOLE LEMON, SLICED ← DON'T PEEL 'EM!

2 WHOLE ORANGES, SLICED ←

6 3/4 CUPS ★ PACKED ★ BROWN SUGAR

1/2" SLICE OF GINGER ROOT, BRUISED ← HIT IT WITH A HAMMER 2-3 TIMES

HEAT THIS MIXTURE OVER A LOW FLAME, STIRRING OCCASIONALLY UNTIL THE SUGAR IS DISSOLVED. THEN LET IT COOL TO LUKEWARM.

WHILE YER WAITING, CLEAN THE BUCKET. THEN, IN THE BUCKET, PUT

1/4 CUP WARM WATER (105°F - 115°F)

1/2 PACKAGE ACTIVE DRY YEAST

WHEN THE DANDELION LIQUID IS COOL ENOUGH, IT GOES IN THERE, TOO. LEAVE IT ALONE, UNCOVERED, 3-4 DAYS. THEN STRAIN IT. PUT IT INTO STERILIZED BOTTLES, LOOSELY CORKED. TIGHTEN THE CORKS AFTER 2 MONTHS. AGE 6 MONTHS - 1 YEAR!!!

MAKES ABOUT ONE GALLON FOR YOU TO SHARE WITH GOOD FRIENDS!

Don't forget to cook and eat the greens! High in Calcium! ★ B.I.Y.! ★



Learn to Speak the Language



The place where one goes to consume wild cat, white lightning, mountain dew, or moonshine is known as the Sample Room, the Red Onion, Barrelhouse, Moonlight Inn, Blind Tiger, or most appropriately, the Blind Pig. Any Union run (or frequented) establishment, such as BNBB, may be called a Buttonhouse or Button Joint.

After setting up your designated driver with a horse-neck or a temperance drink, you'll be feeling arid, & ready to order your anti-fogmatic.

If you're drinking from the brown cow (beer barrel), you could order a tub of varnish, of stew, of lube... a growler, a bucket of suds, some Colorado Coolaide (its cowboy cool if served at room temperature), oil of barley, pig sweat, pongelow, skit, tangle-leg, witch piss, liquid amber, brave-maker, conversation fluid, golden nectar, hellbroth, or knock down. Stout is known as Happy Wet, the Slops is the cheapest or worst beer, Dragons' Milk an especially strong one. Cider is Smile-O, and a "fancy smile" is anything prepared quickly.

Before lifting your first drink, turn to your companion(s) and say "I'll have one more!" This means you intend to drink quite a bit, or chase the duck.

After your first 12 oz. curl, you're flying one on wing. In front of you sits either a dead-head-stretch-it (a large empty glass), or a flat-dead-head-stretch-it (a small empty glass). Its now time to have the other half, your second drink. As in "Where's the other half?" if someone buys you one drink.

Ask the bartender to draw one up if you'd like a large beer, or draw one down for a small one. If this beer is spiked, it becomes Iowa Champagne. If you fail to chug it correctly, it's been snarfed. If you're a musician, it's rosin. If you punch a hole in the can with your churchkey, than you're shooting it. If part of it evaporates, that's the Angels' Share.

After five beers, you've had a full hand. Unless you've got a real hollow leg, have the Barkeep use the squirt gun to pour you a spacer once in a while. Or be prepared to wind up on some sort of Jag, e.g. Laughing, Crying, Talking, Fighting, Puking, etc. Worse yet, you could rank Admiral of the Narrow Seas. This is a nautical term for puking into somebody else's lap. If you disgrace yourself in any fashion, at your own party, before the guests are drunk, it's a Dutch Feast. Apologies to the Dutch.

If the beer is real bilgewater (crap), maybe you can have the mechanic build you a concoctail. Or take a straight nip, which is 1/6 of a quartern, 32 to a standard bottle.

If the bartender is a real gawk, he might not be able to figure out how to use the cobra head (mixer), or the Ah-So (forked opener). He'll leave too much daylight in your glass, bruise your drink with too much stirring, and attempt to feed you dog juice, crimson dawn, or 14 feathers (cheap red wine). He's really a shoemaker if he gives you coffin varnish from the Cops' Bottle. It's time to get outta there. Pay the freight, or be a hero & stand for everybody. You can do the pub crawl to some better bars, or try to find a rescue station (liquor store) to provide your sundowners, the last drinks of the evening. Often more like Sunuppers.

Hopefully, by this time you're...







Activated, at sea, all pink elephants, or
blackjacked, bulletproofed, burning on a low blue flame. Maybe
cropsick,
double-tongued, decayed, drunk as The Goat!
Ethereal, or, conversely, embalmed...
Feeling No Pain!
Gillgreased,
horizontal.
In armor,
jug-bitten,
knee-walking drunk.
Lit up like a church window.
Mortally drunk.
Nine-eyed.
Out on Manuveurs (or on a bender, a skate, Helling around, enjoying the lost weekend, kicking up the Devil, or celebrating an Alcoholiday!)
Primed to the trigger,
quarrelsome,
ruined,
slightly damged. Southern fried.
That Way. There with both feet! Tore up, tore down,
upside down,
vulcanized,
whiskey friskey,
x'd out,
yappish, or
zig zagged.
There are more synonyms for the state of intoxication than for any other word in the English Language.
Why not create a few of your own?
C.I.Y!
Coin it Yourself!



FLIES
and.....
LICE

Beer Statistics

---95% of all beer consumed in the United States is American beer. 80% is made by the five largest companies; Anheuser-Busch (Budweiser), Coors, G. Heilman (Henry Weinhard), Miller, and Pabst.

---In 1880, the golden age of American brewing, there were 2,272 American breweries. In 1990, there were only around 60, although that number is starting to climb.

---Germany consumes more beer per capita than any other nation. Czechoslovakia is 2nd and Great Britain ranks 9th. The United States ranks a disappointing 11th. On the flip side, however, we make more than twice as much beer as any other nation. Germany is 2nd and Great Britain 3rd.

---In the United States, California consumes more beer than any other state by a wide margin. Of course, there are more people here. Texas is 2nd and Florida is 3rd; Wyoming is last.

---In per capita beer consumption, California ranks a disappointing 16th. New Hampshire, surprisingly, is 1st, followed by Nevada, Wisconsin, Texas, and Arizona; Utah is last. Since 1935, per capita consumption in the United States has more than doubled.

---59% of all American males and 37% of all American females are beer drinkers. 55% of college graduates drink beer versus only 39% of high school dropouts. Higher paying jobs produce more beer drinkers than lower paying ones. Not surprisingly, younger age groups drink more than older groups. More than half of all people ages 18-34 drink beer. This figure drops gradually as the age rises until age 65, when it levels off at less than 30%.

---Until 1979, making beer at home was illegal. In February of that year a law was passed allowing citizens to legally make up to 100 gallons of beer per year.

---Microbreweries have only been legal in California since 1983 and, by law, may produce only 15,000 barrels a year. Most, however, produce only about 10,000 barrels. Anchor Steam, not technically a microbrewery, produces closer to 25,000 barrels per year, but this still pales in comparison to Bud's 90,000,000 yearly barrel output.

---It is widely believed that beer is fattening. Friends pat your stomach and, blaming the beer, call it a *beer belly*. The truth is that beer is the least fattening alcoholic drink. Per ounce, drambuie has 110 calories, 100 proof spirits has 85 calories, 80 proof spirits has 65 calories, sherry has 36 calories, champagne has 25 calories, and chablis has 22 calories. Beer, on the other hand, has only 13 calories per ounce.

---In contrast, food has a much higher caloric count than alcoholic beverages. Per ounce, potato chips have 160 calories, Fritos have 155 calories, and a Baby Ruth bar has 135 calories.



Donations Please. . .

Why does Brew Not Bombs ask for donations? First off, we haven't gotten to the point of growing our own hops and barley, so we have to buy them somewhere. Your donations help us to buy the malt and grains used to make the brew. Donations also make future events possible. Since it takes time (at least a month) to brew a good quality batch, we need to get all the ingredients together way before our events. Any money collected (not used to purchase ingredients) is sent to local and global activist groups to aid them in their struggles against capitalism, tyranny, and environmental injustice.

Brew Not Bombs is just one way to free ourselves from the market system of blind consumerism. We collect donations for our project under the capitalist system until the day we eliminate the money economy.

We encourage people to start their own local chapter of Brew Not Bombs and join our battle for freedom, justice and the Ultimate Amber. Please contact us for advice, recipes, or free taste testing.



Resources

Websites:

1. Mail order supply

St. Patrick's of Texas Brewers Supply
-www.stpats.com

Beer, Beer & More Beer Homebrewing Supplies
-www.morebeer.com

The Home Brewery
-www.homebrewery.com

Things Beer
-www.michiganbrewing.com/thingsbeer.asp

2. Recipes

The Beer Recipator
-http://hbd.org/recipator/

Eric's Beer Page
-http://ericsbeerpage.com/index.html

3. Fun

Drinking Games
-http://members.tripod.com/donaldchase/drinking-games/

Beer Pong (Dartmouth)
-http://home.earthlink.net/~crowded2/BP/pages/bphistory.htm

Books

The Homebrewers Companion by Charlie Papazian
Written by a very knowledgeable homebrew enthusiast to say the least, this book Considered one of the best guides to homebrewing.

Making Mead by Roger A. Morse
A great little book all about the making of honey wine.

The Brewmaster's Bible by Stephen Snyder
Not quite the Holy Grail of homebrew books, but close. It touches upon areas that *The Homebrewers Companion* does not, like grain, hop, and yeast profiles but lacks in other specifics.

BREW NOT BOMBS

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