

Guzzling Gourmet

Greetings, oh faithful readers, alcoholics and connoisseurs of fine drink! For as long as my liver holds out, I, your faithful servant will try and fill this space with the secrets of the ages - recipes and helpful advice on how to brew beer and beat the liquor stores!

At this point I will give credit where credit is due and give thanks to one of my profs who is constantly using his "Better Beer" as an example in his lectures. It is supposedly made by the Home Ec. girls (do they still exist?) with swamp water (see Bio Dept.). In any case this one prof set my decaying mind in gear and you are now reading the result of this stimulus.

Now down to brewing - All you clods out there listen! We are faced with many problems, now-a-days. First and foremost is the high cost of living. Is inflation, coupled with a thirst for beer taking a bite out of your wallet? Are you annoyed by the high price of alcoholic diversion? Are you annoyed by the high percentage of taxes that contribute to the price of beer as well as liquor? (You should be!) Are you a consumer sheep? Always getting abused? Revolt! Do it - brew your self.

The 5c a glass beer is not dead, merely in hiding. To get at it you've got to invest. Invest a little time. Invest about 4 dollars and get 5 gallons of good home-made TAX FREE BEER.

Convinced eh? Read on.

YOU WILL NEED -- A can of malt extract. This will run you about \$2.50 at a wine-making store. I got the price quote from the one that advertised in this paper (a little lip service here and there helps). Since you want something that tastes like the domestic urine samples they sell around here I suggest you buy a light or extra light with hops. This is, in fact, probably a bit better than what you can find in town in the local pubs.

You will also need 2 1/2 lbs. of sugar (90c or less) and beer yeast (35c) at a wine making shop.

Now for the fun. You need a 5 gallon pail. Scrounge around and see what you can find, anything will do, even a garbage pail lined with a green garbage bag. ANYTHING, as long as you can cover the top with plastic wrap or a board.

Next a cooking pot that holds about a quart. You will also need access to a stove or hot plate.

Simple so far eh? Now a big decision - How are you going to bottle it. You have 3 choices: (1) scrounge up 40 oz. twist top pop bottles, (2) beer bottles (which require caps, \$1 for 12 dozen and a capper for \$10) (3) you can do away with bottles and put it in one of those collapsible plastic water containers - as long as it is pressure tight.

Decided-good-remember a \$10 capper is an investment you can use forever.

You have now found out what you need - now here is what you do with it.

Boil up a quart of water, open the lid of malt extract, peel off the label and place it into the boiling water. When it is completely dissolved in the water and none is left sticking on the can remove the can and the lid and chuck 'em. Carefully take this brown stinking boiling mess and pour it over the 2 1/2 lbs. of sugar in the 5 gallon pail. (If the pail is plastic I suggest you throw in 1-2 gallons of cold water beforehand). Add water to make 5 gallons (Cannuck gallons of course) and stir until all the sugar is dissolved.

The water should be no warmer than skin temperature. Take a glass in this liquid and thoroughly dissolve the yeast in it. Pour the glass into the 5 gallon and stir again. Cover it with plastic or a board.

--Time Passes--

I hope you had the sense to store it at room temperature. I also hope you did not get alarmed at the whole mess bubbling over-its natural stir it up once a day. On the 5th day you can either add egg white for 24 hours to clarify it or you can bottle it right off.

Syphon it into the bottles carefully; try to avoid sucking up the scum on the bottom. Now add about 1/4 teaspoon of sugar for every 10 oz. of beer in the bottle. Then seal the bottles and let them sit for 2 days in a warm place - chill and serve!!

You did it eh? Tastes like beer doesn't it? If you are worried about a bit of sediment at the bottom its yeast, lots of little Vitamin B complexes to help your hangover. If you don't like it pour your beer with care. The yeast is harmless.

Tastes a bit different - of course it does - you're used to garbage drink!

You think its weak eh? Sucker, those are famous last words - if it is too sweet next time let it sit 6 days instead of 5.

Chill your bottles. Any beer is lousy warm.

Next time I will get around to fast easy wine making. Send any questions, comments, or cries of anguish to me c / o the GAZETTE.

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