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our Lawyers  
advise!



# Hogtown Brewsletter

Hogtown Brewsletter, Vol. 1, Issue 2

January 2020

## Suggestion for the Hogtown Brewsletter?

If you have something you'd like included in an upcoming issue of the Brewsletter, let us know!

primary@hogtownbrewers.org

## Inside this issue:

New Member Spotlight	2
Beer Education	2
Competition Updates	3
Oktoberfest Recap	4
Learn to Homebrew Day Recap	4
Beer & Food Pairing Recap	5
Cider Day & Big Beer Meeting Recap	5
BarrieHaus Beer Co. Preview	6
January Calendar of Events	7
February Calendar of Events	8
March Calendar of Events	9
Member Spotlight	10
Contact Info, About HB & Miscellaneous	10

## Hogtown Brewsletter...news you can use!

Welcome to the New Year's edition of our quarterly publication, the Hogtown Brewsletter. Here you'll find all sorts of interesting information concerning the lowdown in Hogtown. Expect to find a recap of what you may have missed the previous 3 months, plus a glimpse of some of the activities coming your way in the near future. From club news, competition timelines and medal updates, to pictures, member spotlights and event highlights, your Hogtown Brewsletter delivers. While we'll do our best to provide accurate, up-to-date information at the time of publication, please note that certain items may still be in the planning stages and are subject to change. As such, continue to refer to club emails, the HB website and official club calendar for best results.

**"Extra Extra, Read  
All About It!"**



Happy New Year!  
We'd like to wish you and yours a very Hoppy Brew Year 2020. May you find in abundance good friends, good fortune and good health in the coming year and beyond. Cheers!

## Club At A Glance

Current Membership: **228**  
Certified BJCP Judges: **31**

## Next General Meeting:

**When:** Sunday, January 5, 2020 at 1:30 p.m.  
**Where:** Prairie Creek Lodge, 7204 SE County Road 234,  
Gainesville, FL 32641

Bring a food item and your latest homebrew creations to share.

## New Member Spotlight

We caught up with one of our newer members for a quick Q&A session to learn more about him and why he joined the Club.



**John Steinmeyer:** John's favorite beer is a Marzen brewed by the Augustiner Monastery in Salzburg, Austria where he studied abroad and was first introduced to beer. He grew up in Jacksonville, FL and moved to McClenny, FL during middle school. Moved to Gainesville in January 2014 to attend UF. Enjoys painting landscapes in acrylic, but has been experimenting with watercolors recently. Currently serves as a District Executive for the Boy Scouts of America, covering Alachua, Levy and Gilchrist Counties. He joined the Club in late Summer 2019 because he wanted to learn more about the hobby of homebrewing and also had a desire to participate in our charity efforts. His father introduced him to homebrewing several years ago and John has assisted his father with boil in bag batches on a few occasions over the years. Interesting fact: In 2018, John and his dad trekked to Everest Base Camp in Nepal, elevation 17,600 ft.!!!

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## Beer Education

Every other year, your Hogtown Brewers Homebrew Club offers a multi-week educational opportunity - a study group, if you will - for those members interested in becoming a BJCP sanctioned beer judge. 2019 was such a year. The course covered terminology, the history and overview of styles, judging techniques and strategy, identification of off-flavors, tasting elements, and test prep. On Sunday, July 14, 2019, the BJCP tasting exam was administered and the scores were formally accepted and ratified by the BJCP late last year. As a result, we'd like to welcome 4 new judges to our ranks: [Bill Barney](#), [Joe Gullett](#), [Ralph Rice](#) and [Kevin True](#). Additionally, [Jaclyn Rothberg](#) "leveled up" her rank from Recognized to Certified. Congratulations to Jackie and all of our new judges on their accomplishments!!!




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## Medieval Faire



Med Faire season is upon us, folks! That's right, the 2020 installment of the Hoggetowne Medieval Faire is coming up in just a couple of weeks. For those members who are unaware, we operate the only adult beverage booths at the Faire and have a reputation for serving high quality beer, ciders, mead and wine to the masses at the very reasonable rate of \$5 per pour. Many veteran attendees seek us out year after year...not only to consume the delicious beers from First Magnitude, Swamp Head and Infinite we serve, but to receive the traditional "HUZZAH" response we bestow upon them in exchange for their cash gratuity. All proceeds raised at Med Faire are used for Club operating costs. In short, this event fuels Hogtown for the entire year!



Thank you to everyone who joined the AHA during the month of December! We teamed up with our friends at the AHA (American Homebrewers Association) to bring Hogtown Brewers members an exciting promotion: those who joined the AHA -- or renewed -- during this special period were eligible to receive a \$10 rebate from the Club, as well as a copy of the books *Brewing Eclectic IPA* (\$19.95 value) and *Gose* (\$19.95 value), compliments of the AHA.

## Intraclub Competitions

We had a fantastic showing for our Best of Hogtown competition back in November -- 25 total entries! Best of Hogtown is the ultimate Hogtown Intraclub Comp, as it is open to ALL STYLES including cider and mead. Entrants vie for one of the 3 coveted "Best of Show" (BOS) spots in their quest to be considered amongst the best brewers our Club has to offer. Congratulations going out to our 2019 Best of Hogtown BOS winners: [Daniel Short](#) - Gold for "Aloha Apple" his Cider with Other Fruit (C2B) entry; [Kevin True](#) - Silver for "Rasinette" his Belgian Dark Strong Ale (26D) entry; [Kevin True](#) - Bronze for "Strongheart" his British Strong Ale (17A) entry.

Coming up next is our Spice/Herb/Veggie and Fruit beers competition. The entry window opens on Monday, January 13 and closes on Sunday, January 26. Per the norm, entries can be dropped off at Amanda and Allen's home (cooler on front porch) or at HAW. Judging will take place in early February and the overall winner will have an opportunity to brew his or her beer at Big Top Brewing in downtown Gainesville! See the emails from Amanda and Allen for the details.

[Amanda and Allen](#) did a great job handling the Intraclub Comp. load in 2019 and have been working diligently with our IC brewery partners to line-up an exciting array of competitions for 2020. Outstanding job by these two great Hogtowners! Thank you, Kent's!!!

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## Open Competitions

On the horizon:

**Tallahassee Classic** on Feb. 15. Entry window: Jan. 1 to Feb. 3. Entries due to Terrie & Jonathan by Jan. 24.

**Coconut Cup** on Feb. 22. Entry window: Dec. 30 to Jan. 24. Entries due to Terrie & Jonathan by Jan. 17.

**Mazer Cup** on Mar. 21. Entry window: Jan. 3 to Mar. 6. Entries due to Terrie & Jonathan by Feb. 20.

**SheBrew** on Feb. 29: Be on the lookout for an email from Jackie concerning the date that entries will be due to Terrie and Jonathan for shipping.



**NHC** application window is Jan. 14 to Jan. 22. Must be an active AHA member by Jan. 13 to be considered. See Jonathan's Dec. 27 email for full details.

## BEST FLORIDA BEER RESULTS:

**Bill Edwards:** Gold - Helles Bock for "Often Bigger Than They Appear"; Gold - Sweet Mead for "Old Florida Mead"; Gold - Best of Show, Sweet Mead for "Old Florida Mead" and Bronze - Irish Stout for "Hard Water Dry Stout." Bill also tied for Individual Heavy Medal winner. Way to go, Bill! **Amanda Kent:** Gold in New World Cider for "Hey Bozos"; Silver in American Pale Ale for "That's So Dill" and Bronze - Best of Show, New World Cider for "Hey Bozos." **Ron Minkoff:** Gold in Specialty Wood-Aged Beer for "The Secret Ingredient is the Moonlight Mojo" and Silver - Best of Show, Specialty Wood-Aged Beer for "The Secret Ingredient is the Moonlight Mojo." **Mike Blackmon:** Gold - English Barleywine for "Bartlewine and James" (w/ co-brewer Jackie) and Silver - American Lager for "Mericka!" **Kevin True:** Gold - Fruit Beer for "Baby Lemonade." **Daniel Short:** Silver - New World Cider for "The Darkness" and Bronze - Semi-Sweet Mead for "Dr. Mead." **Jaclyn Rothberg:** Bronze - Fruit Beer for "She Be Jammin" and Bronze - Experimental Beer for "Brut Pig." **Allen Kent:** Bronze - Vienna lager for "All or Nothing."

## WALK THE LINE WITH BARLEYWINE RESULTS:

**Ron Minkoff:** Bronze - Spiced/Wood Beer for "Just for today, this beer is a winter seasonal"

**Huge round of applause for our Comp. Csars, Terrie and Jonathan! Whether keeping our members in the loop as to upcoming comp. dates and results, to ensuring your entries are safely boxed and shipped to various comps. around the nation, this duo comes thru every time. Hogtown is lucky to have these two!**

## Haile Oktoberfest

Once again, the Hogtown Brewers were represented at the annual Oktoberfest street party held at Haile Plantation. This year's Oktoberfest celebration took place on Friday, October 4, and featured numerous food, drink and entertainment options for people of all ages. Several of our members were on-hand to interact with the general public and provide samples of their homebrew to those attendees over the age of 21. Our station was immensely popular as usual, with demand eventually exceeding supply...success! Oktoberfest is one of the larger opportunities our members have to engage with the general public. And, as an outreach event, each member who volunteers to participate receives the new \$25 "outreach stipend" to help offset the cost of the 5 gallon batch they provide. Thank you to all those who volunteered!



## Lubee Beer Garden



On October 26, 2019, members of the Hogtown Brewers joined forces with local breweries Blackadder, Cypress & Grove, First Magnitude, High Springs Brewing and Infinite Ale Works to raise funds for Lubee Bat Conservancy as part of their annual Bat Fest and Beer Garden event. Due to the efforts of many, notably Hogtown, the 2019 edition saw a 47% increase in ticketed attendance as compared to the previous year. Of Hogtown's partnership, Lubee's director, Brian Pope says, "I can't thank you enough for supporting our organization and giving us the opportunity to bring more people to our festival." He continues, "We have enjoyed a great relationship with you for many years and your support enabled us to reach many of the milestones highlighted. Thank you from myself, Tracy, and the entire Lubee staff. We look forward to our continued partnership with you" Heartfelt thank you goes out to Craig and Gina for heading up the Hogtown efforts tied to this event.

Learn to Homebrew Day is an AHA sanctioned educational/outreach event where homebrew clubs from around the nation present homebrewing demos in their respective communities to further the hobby amongst their local populace. In early November 2019, three Hogtown Brewers members kindly gave up their Saturday to represent the Club in support of this initiative. Amanda Kent, Jim Radtke and event Disorganizer Mike Brock each set-up shop outside of Blackadder Brewing to demonstrate different brewing techniques for the general public throughout the afternoon.

## Learn to Homebrew Day 2019



Thank you Mike, Amanda & Jim for your dedication to the Club and the art of homebrewing as a whole. Special thanks to Chris & Sissy at Blackadder for giving us a base of operation!

### Beer and Food Pairing



Did you know that homebrewers tend to be pretty fierce competitors in the kitchen too? Several of our members agreed to join forces and form small teams to prepare both a unique food item and accompanying beer they felt would pair well together. Each team was judged by those in attendance and winners were selected for best individual food item, best individual beer, and best overall food & beer pairing. But this wasn't just about friendly competition, it was a fundraiser for our friends at the Florida Springs Council!

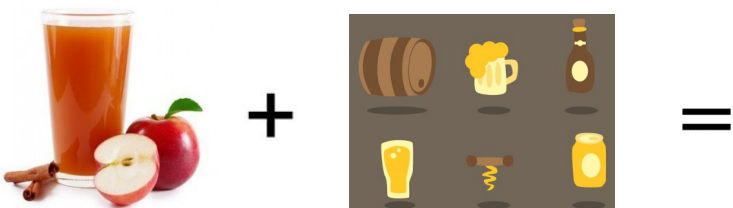


Over \$3,200  
Raised!



When the weather gets cooler and December rolls around, there's two things you can count on in Hogtown: Cider Day and our Big Beer meeting. On Saturday, December 14, we hosted a cider making event - led by Bill Edwards - in the morning, followed by our General Meeting for the month of December, all at the home of Kris and Ron Minkoff. Once the business portion of the meeting was wrapped, our own Mark Tumarkin led us through a sampling of aged, cellared and/or high ABV beers, most of which were generously donated from the cellars of notable craft beer enthusiasts in the Club. Many a beer over 10% ABV was consumed (in moderation) and a good time was had by many. Not a bad way to end the final meeting of 2019!

### Cider Day & Big Beer 2019



## BarrieHaus Beer Co. Grand Opening

We recently caught up with former Hogtown members Brittney and Jim Barrie (below) during the friends and family preview of their brand new brewery, BarrieHaus Beer Company in Ybor City (Tampa), Florida. Read on to learn a bit about their brewery and the journey that led them there.

Starting any business from scratch is a daunting task, but beginning one as heavily regulated as commercial brewing presents its own set of challenges. If you don't believe me, just ask Brittney and Jim.

To understand what drives them, we must look nearly 160 years into the past. For Jim Barrie, brewing is a family tradition that extends back centuries. In the middle of the 19th century, Jim's great-great-great grandfather Philip Kling, a cooper by trade, immigrated to the United States from Germany to set up a barrel shop. Upon settling in his new country, he founded Peninsular Brewing In 1863.

Phillip's daughter married a man closely tied to this industry, great-great-grandfather Louis Schimmel. Louis was a different type of brewer. He founded Tivoli Brewing in 1897 where his Altes Lager beer became one of the most popular beers in Michigan. During prohibition, Tivoli operated underground and ran beers under the table. The Altes Lager brand was one of the few to survive prohibition with Jim's great grandfather Hugh Martin as Vice President, and it continued to be brewed by various breweries until 1990.

Fast forward to 2008. Jim, a member of two Gator football National Championship teams, was focused on becoming an attorney when he decided to take up the hobby of homebrewing. Realizing he had a knack for brewing and wanting to learn more, he and Brittney joined Gainesville's local homebrew club, the Hogtown Brewers. Over the course of approximately 5 years, Jim medaled in numerous competitions and earned a reputation for being the go to guy for lagers, while Brittney participated in an array of Club endeavors, including a stint as Head Disorganizer of the Hogtown Craft Beer Festival.

For Jim, brewing is more than a business and passion - it's literally in his DNA. Realizing his heart was leading him elsewhere, Jim gave up his day job as a real estate attorney and decided to hone his skills at First Magnitude Brewing, his ultimate goal being to one day open his own lager brewery. In late June, 2019, Jim and Brittney, along with business partner Junbae Lee, began renovations on a space in Ybor City. After 5 months of permitting, grueling build-outs, equipment sourcing, licensing and an array of tasks too big for any one person to handle, the dream that is BarrieHaus was one step away from being realized. On Saturday, December 14, all the hard work paid off when BarrieHaus Beer Co. officially opened its doors for business. So, if you're in the area, stop in and say hello. And by all means, order a flight of their beer to experience the finest craft lagers in Tampa and beyond.

### BarrieHaus Vitals

Square footage: approximately 6,000 sq. ft. under roof

Tasting room: roughly 3,000 sq. ft. w/ 95 person capacity

Tap System: 20 tap lines, with 15 earmarked for in-house beers only

Special taps: 4 x Lukr side pour faucets imported from Czech Republic

Brew House: 10 BBL system w/ 4 x 10 BBL and 4 x 20 BBL fermenters

Average lager production time: 4-6 weeks



# JANUARY 2020

## Schedule of Events

SUN	MON	TUE	WED	THU	FRI	SAT
			1	2	3	4 KNOB & Bonfire Feast
5 General Meeting	6	7	8	9	10	11
12	13 Intraclub Window Opens	14	15	16 Med Faire Set-up	17 Med Faire Set-up	18 Med Faire Weekend 1
19 Med Faire Weekend 1	20	21	22	23	24	25 Med Faire Weekend 2
26 Med Faire Weekend 2 & Intraclub Closes	27	28 Executive Meeting CANCELLED	29	30	31 Med Faire "School Day"	

- 1/4 — Knights of the Barleywine; 11:00 a.m. to 5:30 p.m. & Bonfire Feast 6:00 p.m. to 8:00 p.m. @ the Birkmaier property.
- 1/5 — General Meeting; 1:30 p.m. to 3:30 p.m. @ Prairie Creek Lodge.
- 1/13 — Intraclub Comp. window opens.
- 1/16 & 1/17 — Med Faire set-up; 12:30 p.m. @ shed & fairgrounds.
- 1/18 & 1/19 — First weekend of Med Faire; 10:00 a.m. to 6:00 p.m. @ fairgrounds.
- 1/25 & 1/26 — Second weekend of Med Faire; 10:00 a.m. to 6:00 p.m. @ fairgrounds.
- 1/26 — Intraclub Comp. window closes.
- 1/31 — "School Day" @ Med Faire from 9:00 a.m. to 4:30 p.m.

## Special Events Rapidly Approaching

Knights of the Barleywine, aka KNOB, returns at 11:00 a.m. this Saturday, January 4, at Craig Birkmaier's. KNOB is a group brew day where members gather to brew individual batches of barleywine. The Club provides a \$15 stipend toward ingredient costs for each member who participates, and Craig has generously agreed to provide the yeast for everyone. Even if you don't wish to brew, all members are encouraged to come hang out and observe. Following the brew day portion, members are invited to enjoy food, fun, beer...and fire! The annual Bonfire Feast is scheduled to begin at 6:00 p.m. this Saturday on the Birkmaiers' property. Please bring a food item and beer to share.

January General Meeting will be held at Prairie Creek Lodge this Sunday, January 5, from 1:30 to 3:30 p.m. Don't forget to bring a food item and beer to share. Potluck will begin at 1:30, with meeting to begin at approx. 2:15 p.m. Medieval Faire will be the hot topic of the day, so if you plan to participate in Med Faire, this meeting is for you! New beer fest shirts will be available to members for \$5 as well. Please bring exact change if you wish to purchase a shirt.

Medieval Faire: One of the most beloved events is back! New for 2020, Med Faire will cover 3 weekends instead of 2. Those interested in volunteering can sign-up by clicking [REGISTER HERE](#) now. For all the details, please see the emails concerning Med Faire or visit the members only page on Facebook. We also highly encourage all interested parties to attend this Sunday's General Meeting, as a large portion will be dedicated to covering Med Faire.

Our first Intraclub Competition of 2020 - Spice/Herb/Veggie & Fruit beers - with Big Top Brewing is on deck. Entry window opens Jan. 13 & closes on Jan. 26. For all the details, see the email(s) from our IC Czars, Amanda and Allen Kent.

## Hello, New Members

Please join us in welcoming our new members to the Hogtown Brewers! Those joining the club during the third quarter (October thru December) of our 2019-20 fiscal year are:

**Pam Alexander** (No member referral)  
**Beatrice (Bea) Caldwell** (referred by the Wohl's)  
**Lindsay Pillsworth** (multiple referrals)  
**Joel Reynolds** (referred by folks @ Blackadder)

We say, "Welcome Back!" to these former Hogtowners who have recently renewed their memberships: ➔



David Robinson



Shirley Thomas

# FEBRUARY 2020

## Schedule of Events

SUN	MON	TUE	WED	THU	FRI	SAT
						<b>1</b> Med Faire Final Weekend
<b>2</b> Med Faire Final Weekend	<b>3</b> Med Faire Teardown	<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>
<b>9</b>	<b>10</b>	<b>11</b>	<b>12</b>	<b>13</b>	<b>14</b>	<b>15</b>
<b>16</b> General Meeting	<b>17</b>	<b>18</b>	<b>19</b>	<b>20</b>	<b>21</b>	<b>22</b>
<b>23</b>	<b>24</b>	<b>25</b> Executive Meeting	<b>26</b>	<b>27</b>	<b>28</b>	<b>29</b>

- 2/1 — Med Faire Final Weekend; 10:00 a.m. to 6:00 p.m. @ fairgrounds.
- 2/2 — Med Faire Final Day; 10:00 a.m. to 6:00 p.m. @ fairgrounds.
- 2/3 — Med Faire Teardown; start time TBD. Fairgrounds & storage shed.
- 2/16 — General Meeting; 1:30 p.m. to 3:30 p.m. @ Working Food.
- 2/25 — Executive Meeting; 6:30 p.m. to 8:30 p.m.



# MARCH 2020

SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4	5	6	7 Moonlight Brew
8	9	10	11	12	13	14
15 General Meeting	16	17	18	19	20	21
22	23	24	25	26	27	28
29 Beer & Food Pairing	30	31 Executive Meeting				

## Schedule of Events

- 3/7 — Moonlight Brew; 7:00 p.m. until finished @ the Minkoff Manor.
- 3/15 — General Meeting; 1:30 p.m. to 3:30 p.m. @ C&G.
- 3/29 — Beer & Food Pairing benefitting Humane Society; 12:00 p.m. to 3:00 p.m. @ Cypress & Grove.
- 3/31 — Executive Meeting; 6:30 p.m. to 8:30 p.m. @ home of Ann Mullins.

## New Year, New Website

Have you visited [www.hogtownbrewers.org](http://www.hogtownbrewers.org) lately? If not, there's no time like the present! We're pleased to announce that our website has received a facelift! Same web address, new look. It's also mobile friendly, so it's designed to work seamlessly with today's smartphone devices.

Thank you to our webmaster, Ron Minkoff, for not only working with the designer we hired to complete the design, but for agreeing to continue hosting our website at no charge.



Hogtown Brewers  
Homebrew Club  
Gainesville, FL

## We're On The Web!

Remember to visit the website regularly for all your HB needs:

[www.hogtownbrewers.org](http://www.hogtownbrewers.org)

## Members Only Facebook Page

Join our members only Facebook Group to conveniently keep up with all things Hogtown! Click the logo below, request to join, and an admin will approve you pending verification of membership status.



The Hogtown Brewers, established in 1985, is an American Homebrew Association (AHA) sanctioned homebrew club. We are dedicated to promoting a better understanding of the art of brewing and also to the appreciation of the many, varied styles of beer from around the world. We hold potluck-dinner style, monthly General Meetings, as well as numerous annual events. We invite all members to attend meetings regularly to learn how they can get the most out of their Hogtown Brewers membership. Our meetings are 3 parts social to 1 part business, and we try to blow through the business portion quickly so that we can get to the fun stuff...beer! We are a charitable group: many of our members donate their time to worthy causes, while the club as a whole donates vast sums to local charity partners. (\$35,000 to \$40,000+ annually is not unheard of) Our members are amazing and we're happy you're here! For more information on the club, please visit our website and Facebook page.

## Member Spotlight

Your leadership and Member Engagement team realizes it's a daunting task to meet everyone in an organization our size. Moreover, you may know faces and names, but little else about your fellow members. To combat this, we're pleased to present the Member Spotlight section. Periodically, we're going to introduce you to new members and a few veteran, long time members. Our hope being this will assist all parties, both veteran and new, with the "getting to know you" familiarization process.



**Robert Bates, aka Dr. Bob:** 1) Prefers sampling the fine array of beers produced by his Hogtown counterparts as opposed to commercial beer, though he has been known to enjoy Anchor's Liberty Ale; 2) Was born in Cambridge, MA and has been in Gainesville since 1967 (moved here from Guatemala after leaving the Institute of Nutrition of Central America and Panama); 3) Enjoys being on or around the water; 4) Has been brewing since the 1950's...more on that later; 5) Member of the Club since before its inception, thus roughly 35 years, and his favorite HB events are Medieval Faire & Beer Fest; 6) Retired from what is now known as the UF Food Science and Human Nutrition Department . (professor emeritus for 16 years & counting). Factoid: Upon returning to the U.S. in 1954 (after serving 3 years as part of the US Army of Occupation in Germany), Dr. Bob discovered there was no worthy beer to be found here. So, he says he started making his own out of a sense of self-preservation! At the time, only Blue Ribbon malt was available.



**Joe Gullett:** 1) Big fan of mixed fermentation sours/American wild ales; 2) Born somewhere other than Gainesville, he moved here in 2004 to begin his undergraduate studies and has been here ever since (with the exception of 1 year spent in Los Angeles to complete a clinical requirement for his degree); 3) Homebrewing is his favorite hobby; 4) Has been brewing twice a month since December 2013; 5) Joined the Club upon his return from LA in late 2017. Favorite HB events are Medieval Faire and Big Brew, with Med Faire taking the lead since he doesn't have to schlep his equipment with him for that one; 6) He's a licensed neuropsychologist and asst. professor at UF. Factoid: Last year he was able to brew the legal limit - 100 gallons - for a single person in the U.S.



**Gina van Bloklund,** your Hogtown Brewers Treasurer: 1) Favorite style of beer is IPA (British, American, West Coast, NEIPA, doesn't matter) & Ursa is her "go to" local; 2) Born in Vincennes, IN and has lived in Gainesville since 1979; 3) Favorite hobbies include swimming for exercise, reading, and canning various veggie & fruit creations, many which she gifts during Christmas; 4) Really enjoys the Hogtown Regatta because she can just float and relax. Favorite brewing experiences are the Christmas Day brews with Ron and the Big Brew event when she brews with Tim; 5) Club member since 1993; 6) Retired after 21 years as the Aquatic Supervisor for the City of Gainesville Recreation and Parks Department.

**New members who joined the club during the last quarter can be found on the preceding pages. Please join us in welcoming them!!!**