

Walk again. It's the faces you will remember. They always seem to get it in the face. Always the face. With a can of beer in their hand.

THE NOVICE'S GUIDE TO...

THE MORGUE

OOOH, I FEEL SO GERMAN!

WE CAN'T AFFORD TO GIVE WHAT LITTLE MONEY WE HAVE TO THOSE BIG BEER COMPANIES! LET'S BREW OUR OWN!!!

THAT MEANS MAKIN' BEER!! MAAAAAAN!!

AND WE CAN USE THESE EMPTIES!

MINISTER

FIGHT THE POWER!

FREEDOM AT ANY PRICE! MAKE BEER, DO IT!

D. Morgan '91



There are, of course, other teenagers who are responsible and careful drivers—until they get a few drinks into them or puff a bit on those cigarettes without labels. they join the morons usually

wheeled in what was once a handsome young guy or a beautiful young girl? Never mind the fatals, or the ones with broken bodies who may never

Here's some Suppliers address Northeast Brewers Supply, P.O. Box 232, West Kingston RI 02892



So Why Make Your Own Brew?

Q: IS IT POLITICALLY CORRECT?

A: WHO CARES? AT ONLY 32¢ PER 12 OZ. THIS BEER IS AS CHEAP AS PIELS BUT TASTES LIKE THE FINEST IMPORTS!

Q: IS THIS SOME KIND OF C.I.A. CONSPIRACY?

A: AU CONTRAIRE, BY MAKING YOUR OWN BREW YOU AVOID THE MAJOR BEER MANUFACTURERS WHO SUPPORT FASCIST FUNDAMENTALISTS AND THE P.M.R.C.!

Q: YEAH, BUT WILL IT GET ME HIGH?

A: YOU BET! WITH 1 1/2 - 2 TIMES THE ALCOHOL OF STORE BOUGHT BEER, THIS BABY KICKS LIKE A MULE!

SO LET'S DO IT!

HERE'S WHAT YOU'LL NEED

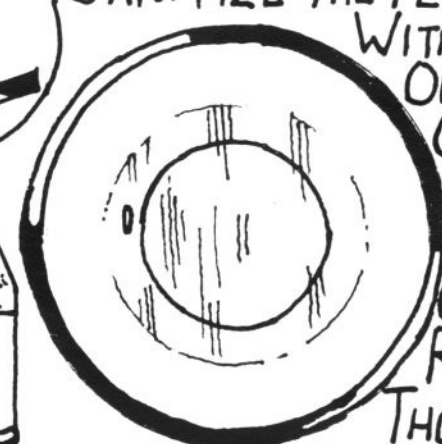
LIST OF INGREDIENTS AND SUPPLIES...

- 1 FERMENTOR
- 1 FERMENTATION LOCK
- 8 LBS. OF MALT EXTRACT
- 1 OUNCE OF HOPS
- 1 PACKET OF ALE YEAST
- BLEACH
- 48 EMPTY BOTTLES
- 48 BOTTLE CAPS
- 1 BOTTLE CAPPER
- A KITCHEN
- LOTS OF ALCOHOLIC, PSYCHO FRIENDS!

STEP 1



FIRST, YOU'LL NEED TO SANITIZE THE FERMENTOR WITH A MIX OF 1/4 CUP OF BLEACH AND ONE GALLON OF WATER RINSE THOROUGHLY.



Memphis TN 38112, 1-800-826-BREW.....E.C. Kraus, Inc., 9001 East 24 Highway, P.O. Box 7850, Independence MO 64053.....Start saving those returnable bottles now. Just remember to wash them.



RINSE FERMENTOR WITH FRESH WATER. FILL FERMENTOR WITH 3 TO 5 GALLONS OF WATER.



GET A BIG POT. BOIL 3/4 OF A GALLON OF WATER. STIR IN 8 POUNDS OF MALT EXTRACT. (TO MAKE MALT EXTRACT POUR EASIER EMERSE MALT CANS IN WARM WATER). BOIL THIS MIX FOR 5 MINUTES. STIR.



TOSS IN ONE OUNCE (≈ FIVE HEAPING TABLESPOONS) OF HOPS. BOIL FIVE MORE MINUTES. STIR.



POUR THIS FUNKY MIX INTO THE FERMENTOR. PUT ONE INCH OF WATER INTO THE FERMENTATION LOCK. PUT THE LOCK INTO THE LID OF THE FERMENTOR.



POUR ONE PACKET OF ALE YEAST INTO THE FERMENTOR. STIR, STIR, STIR.



SCREW ON THE FERMENTOR LID. PLACE THE FERMENTOR IN A WARM PLACE. BUBBLES SHOULD APPEAR IN THE LOCK.



AFTER ABOUT 2 WEEKS THE MIX WILL STOP BUBBLING. NOW IT IS TIME FOR BOTTLING. USE THE FERMENTOR SPIGOT TO FILL THE BOTTLES.



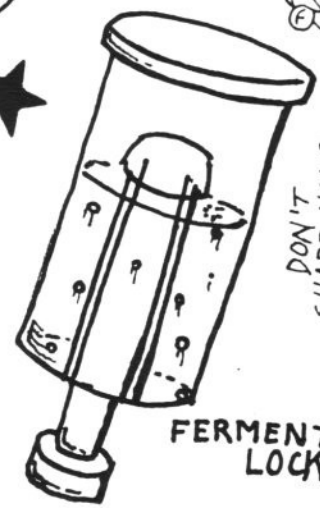
USE THE BOTTLE CAPPER TO CAP THE BOTTLES. WAIT TWO WEEKS AND...

HINT-LESS WATER = MORE ALCOHOL %!!!

MY CIRRHOTIC LIVER →



HOPS



DON'T SHARE YOUR BREW WITH WEASELS!

FERMENTATION LOCK



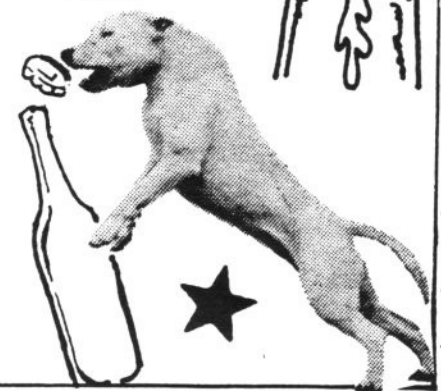
"WE PUT OUT FOR BEER!"

SPIGOT →

4 Grand Opening

(AFTER A WHILE)

"You Bring Out The Animal In Me!"



IT ALL STARTED

I LOVE MY JOSH
AND I LOVE
MY BEER

REMEMBER,
WHEN YOU POUR
THIS BREW TILT YOUR
GLASS SO IT WON'T
FOAM UP AND MAKE
MY D

BACK OFF, I HAVE A GUN!

DEAD KENNEDYS



Too DRUNK to Fuck

I HOPE
NO ONE
STEALS
ME!

LAST TIME WE
HAD A PARTY
I SMOKED POT
FOR THE FIRST

GUTES
BIER!

THERE'S STILL
A COLD CASE
AND A HALF
LEFT. COME
AND GET 'EM

MABEY THIS TIME
YOU'LL GET TO
TOUCH A WOMAN
FOR THE FIRST TIME

AFTER A WHILE THE
SHIT KICKS IN...

JOSH LOOSES IT



AN UNEXPECTED GUEST...



JODI DEFROSTS!

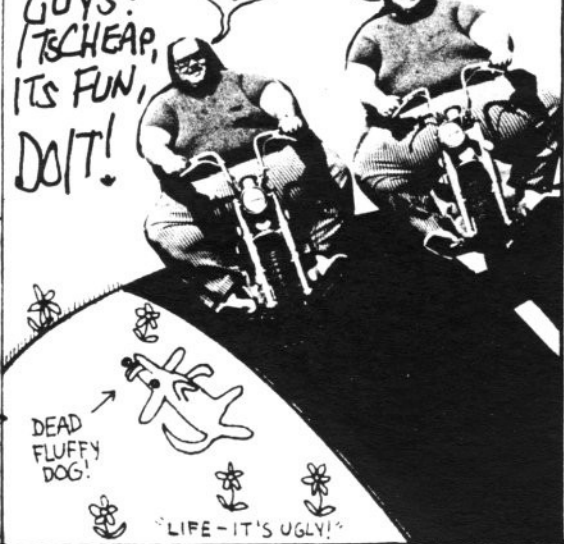
I'LL SHOW YOU
MY ESTATE, MY CARS...

I'LL LICK IT, BUT,
I WON'T PUT IT
IN MY MOUTH!

SO MAKE BEER, DO IT!
EXPERIMENT!
INVITE ME TO YOUR BEER
PARTIES!

INVITE
THESE
GUYS!
IT'S CHEAP,
IT'S FUN,
DO IT!

DID WE HEAR
"BEER"?!!



DEAD
FLUFFY
DOG!

LIFE - IT'S UGLY!

DAN 91