

# w·i·z·a·r·d·s

*Worcester Incorporated Zymurgists Advancing Real Draughts*



**Homebrew Club  
Worcester, MA**

---

## Highlights from the year that was 2025

Like we say every year, it's been another good year for the Wizards. The club kept busy with quarterly mini-comps, a Witbier competition with the WORTS Home Brew Club, visits to the RIFRAF and NERAX festivals, the NE Homebrewer's Jamboree, our annual December outing/pub crawl in Hudson and our 5<sup>th</sup> annual Advent calendar beer swap. All this on top of our weekly Thursday night social call where we're now up to 295 since we started in 2020 with only a few holiday breaks.

Thanks to Justin, we have a new meeting place at the First Baptist Church in Worcester. The church has plenty of space for everyone that's comfortable, convenient and will be welcoming for new club members. Thanks to all those who have hosted us at their homes since the unfortunate closing of Deja Brew.

## January – RIFRAF

The new year started off with a road trip to the Rhode Island Finest Real Ale Festival (RIFRAF) in Pawtucket. With about twenty real ales on tap, there were plenty of choices. We had a good time and mostly good beers with the Narragansett 1822 Porter being a favorite.



## January Club Meeting

Brian presented his ordinary bitter along with commercial examples for comparison – Chick-A-Dee (Bunker Brewing) and Moreso (Forest & Main). His stood up quite well.

## WIZARDs 2025 Year in Review

This month's question of the day: when making a starter with DME, what, if any, water treatments do you do? By far the most common answer was nothing. Bill raised the question based on the key suggestions he identified from Duane's yeast talk: 1) remove chlorine, 2) ensure adequate Ca and Mg, 3) add yeast nutrients and 4) target a 5.9 pH for optimal yeast growth.

Jeremiah brought us Oatmeal Stouts from Bunker Brewing and Antimony Brewing in preparation for next month's mini-comp. The two were quite different and there was no clear favorite reflecting the wide range of the style. If this sampling was any indication, it's going to make for an interesting judging session next month.

During the chaos and mayhem portion of the meeting, Eli set up a thermometer calibration station for anyone who wanted to do some fine tuning of their equipment.

Thanks to Mark for hosting us one last time at his home in Grafton!



### [February Club Meeting](#)

Walter sent us Urban Lodge's Packwood, a smoked rye chocolate stout that we enjoyed as we settled into our new meeting location at the First Baptist Church in Worcester. Thanks to Justin for arranging such a great spot and to all those who hosted at their homes while we've been looking for a new location.

This month's question of the day: When do you do a diacetyl rest? Some do it only for lagers and some do it all the time but everyone agreed if you're going to do a rest, do it during the last days of active primary fermentation. Those who do a rest do it whether it needs it or not, without testing for the presence of diacetyl first. Another popular answer was to not do a dedicated rest but to make sure fermentation runs long enough to clean itself up.

This month's Oatmeal Stout mini-comp proved to be one of the most popular yet with a total of eight entries! And just as we predicted last month, the wide range of the style made for an interesting and enjoyable judging session. Bill took the top honors followed by Walter and Duane.

### [Mass Craft Brewer's Week Pub Crawl](#)



In what's turning out to be a regular happening these days, the club celebrated Mass Beer Week and completed the Marlborough/Hudson passport by visiting Flying Dreams, Lost Shoe and Tacklebox in Marlborough and Wild Hare, Medusa and Clover Road in Hudson.

## WIZARDs 2025 Year in Review

### March Club Meeting

Duane brought his American Wheat Beer, aka “breakfast of champions” for the opening toast looking to see if we thought it was NHC worthy. Apparently it was, he took first place in the final round over sixty-two other entries.

This month’s question of the day: Does decoction matter/make a difference? Consensus was it matters to the people that do it. A few do it consistently and think it makes all the difference; some have done it but don’t know if it’s worth the effort and then there is the rest of us who’ve never done it and don’t worry about it.

Eric presented his Witbier style talk in preparation for May’s mini-comp.

We finished the night with lots of home brew, highlighted by the return of the sour barrel project with hard maple, soft maple and hickory treated beers.

### April – Pubcrawl/NERAX



For the second year in a row, the pub crawl took us to Boston for the New England Real Ale Exhibition (NERAX), the longest running Real Ale Festival in the United States. Some took the train from Worcester and some went straight from work in the city and we met at the Lithuanian Club in South Boston for the festival. Once there, we got right down to sampling what we could. And just like last year, we barely made a dent in what they had. In case

you’re wondering, that’s Francois from South Shore Brew Club photo bombing us.

### April Club Meeting

Bill shared some beers from Columbia, Costa Rica and Mexico that he brought back from his recent trip while we waited for everyone to arrive. Duane then kicked off the meeting with a Lichtenhainer he made for the NHC. It was smoky, sour and refreshing. A few months later we found out It finished third in the NHC final round.

This month’s question of the day: if you use a hop spider or a hop bag when brewing, when do you take it out of the kettle?” The consensus was leave it in until the wort is transferred out of the kettle, however, most people don’t use a hop spider or bag.

## WIZARDS 2025 Year in Review

This month we did a judging calibration exercise so people could see how their scoring lines up with the rest of the group. For practice, we judged a home brewed Dark Mild and an Allagash Wit beer and then compared and discussed the results. It proved to be a good learning experience for all of us and will hopefully lead to better judging in future competitions.

And finally, thanks to another meeting at the church, we had cheese and crackers, muffins, cookies, and chocolate cake.

### [May Club Meeting](#)

Duane brought his Goosehead Doppelbock and Justin brought a few beers from Guatemala to get the meeting started. After that it was straight into the Witbier mini-comp which was won by Jeremiah with Walter and Eric placing after him. Almost as if he knew he was going to win, Jeremiah brought oysters (yes, the kind you shuck) for probably the classiest celebratory snack we've ever had at a meeting. Time was running out so we ended the meeting and moved to the parking lot for a few more beers.



### [June Club Meeting](#)

It was a small casual meeting this month. Justin took care of the opening toast with an Ojalá, a sour beer from Antiqua Cerveza, that he brought back from his recent trip to Guatemala. Crowd size aside we did have plenty to sample this month. One beer, Schlenkerla Lentbeer, led to an interesting discussion as to what makes smoked beers appeal to some and off-putting to others.

Officer elections were postponed until July when we expect a larger quorum for the always popular Swill-Off.

[July Club Meeting – It's the Swill-Off Again](#)



Brian presented his experimental Kellerbier for today's opening toast.

This month's question of the day: How do you clean your tap lines? The good news is nobody said "I don't" or at least nobody owned up to it. About half use PBW and half use some kind of beer line cleaner. Most of the talk was about BLC and ALC. BLC (Beer Line Cleaner) is an alkaline-based solution used for routine cleaning, effectively removing organic buildup like yeast, mold, hop resins, and general beer stone. ALC (Acid Line Cleaner), on the other hand, is an acid-based solution specifically designed to tackle inorganic deposits such as calcium oxalate (beer stone) and mineral scale.

We re-elected the current slate of officers for another 2-year term. We are thankful for what they do!

Bill gave a short presentation on Munich Dunkel for the November mini-comp while we sampled Hofbrau Munich Dunkel and Ayinger Altbairisch Dunkel.



And just like that, it was time for the annual summer Swill-off. This year's theme was stove pipe cans. Any beer in a can with a minimum size of 18 ounces, preferably from a convenience store or gas station. No crowlers, ciders, perries, chiladas, flavored malt beverages, seltzers, hard lemonade, teas, shandys, radlers and so on. You can read Pat's ever so eloquent [2025 write-up](#) and

see who came out on top on the web site under [Swill-Off](#).

If all that wasn't enough, we even had time to do some jamboree planning.

### July - Wizards/WORTS Witbier-Off

The Wizards joined the WORTS for a Witbier inter-club mini-comp at Dirigible Brewing in Littleton, MA. Back in May, each club judged Witbier for their respective mini-comps. This month, members of both clubs judged the top two or three entries from each club. The Wizards were represented by Jeremiah and Walter. Congrats to Walter for bringing home the title to the WIZARDS!

Sadly, they were out of the Monastic Time Machine Belgian Dubbel, the Worts collab with Dirigible brewed in honor of the WORTS 40th anniversary. But there were plenty of other choices to fill the void: Pennyfarthing (Gold medal winner in the 2025 US Open Brewing Championship), Brass Goggles Hefeweizen, and the Snyt Bohemian Pilsner on the Lukr tap to name a few.

### August Club Meeting

Bill started the meeting with a New Zealand Pilsner from Trestle Brewing in Ontario, Canada. It was quite enjoyable.

This month's question of the day: Brian's hops are finally producing some cones and he wants to know what people would do with them. The consensus was to make a fresh/wet hop beer, especially given the fact "amateur drying never works well" (ok, not really sure who said that).

This month we started something new with the Mini-Comp. From here on out, the August comp will be an open-style competition with the goals of getting more people to brew, increasing variety for the upcoming jamboree and having a lively and fun competition. Judging was based on overall impression and all beers were judged simultaneously.



Brian's Landbier (glass C) took the top honors over an APA, Alt, Scottish Export, Dark Mild and a Maibock.

## WIZARDS 2025 Year in Review

### [New England Homebrewer's Jamboree, Tamworth Camping Area, Tamworth, NH](#)



The Wizards made another strong showing at the New England Homebrewer's Jamboree in Tamworth, NH. Our booth was looking better than ever with the Strange Brewers and the WORTS on one side and FOAM on the other. We had fifteen tap lines running, including the Randall, a Radler and a non-alcoholic lemonade, all named for famous WIZARDS from history (see the list below). There was some rain in the afternoon but it didn't dampen anyone's enthusiasm. In fact, one WIZARD reported trying 96 different beers! Walter gave us some street cred by winning a silver medal in the light beer category for his Kolsch. And you should have seen those Strange Brewers dressed up as Colonel Mustard, Mrs. Peacock, Mr. Green and the Professor for this year's mystery theme.

Here's the tally of what you missed, taken before the rain came on Saturday afternoon:

- |  |                             |
|--|-----------------------------|
| ➤ Worts 13                                   | ➤ CBS 18                    |
| ➤ Strange Brewers 12                         | ➤ Seacoast 40               |
| ➤ WIZARDS 15                                 | ➤ BFD 17                    |
| ➤ FOAM 6                                     | ➤ CAHB 10                   |
| ➤ Merrimack Valley 29                        | ➤ Southern Maine 6          |
| ➤ Green Mountain Mashers 24<br>(all bottles) | ➤ Blue Line Truck 6         |
| ➤ Knight of the Mashing Fork 17              | ➤ South Shore 51            |
| ➤ North Shore 31                             | ➤ RIBS 13                   |
|  | ➤ Archane Mead and Winery 8 |

That's 15 clubs, Arcane Mead and Winery and the Blue Line Truck for a total of 310 beers, wines, ciders, meads, seltzers and who knows what else to choose from! This year, there was 1 new club (the Green Mountain Mashers) but 1 less club than last year and 31 more choices than last year. Once again, we didn't break any records since I've been counting (19 clubs in 2018 and 2019 and 339 beverage choices in 2017) but still a pretty solid showing. Last year the jamboree made close to \$10,000 for Make A Wish, hopefully this year does even better.

## WIZARDS 2025 Year in Review



On Tap	Style	Naming Origin
Gandalf the White	Kolsch	The Lord of the Rings by J.R.R. Tolkien
Prospero's Wit	Belgian Witbier	The Tempest by William Shakespeare
Albus	American Pale Ale	Harry Potter series by J.K. Rowling
Harry	American Pale Ale	Harry Potter series by J.K. Rowling
Fizban's Folly	Rhubarb IPA	Dragonlance series by Margaret Weis & Tracy Hickman
Radagast the Brown	Maibock	The Lord of the Rings by J.R.R. Tolkien
Elminster's Wry	Bourbon Rye Pale Ale	Forgotten Realms (Dungeons & Dragons)
Old Merlin	Altbier	Arthurian Legend
Cathbad	Scottish Export	Irish Mythology
Willow	Dark English Mild	Willow (1988 film)
Dresden	Breakfast Stout	The Dresden Files by Jim Butcher
Pale Prince	Sour Ale	Eternal Champion series by Michael Moorcock
Severus	Brett Beer	Harry Potter series by J.K. Rowling
Tim the Enchanter	Shandy	Monty Python and the Holy Grail (1975 film)
Ged's Lemonade	Non-Alcoholic Lemonade	Earthsea series by Ursula K. Le Guin

Plans are already being made for next year's jamboree; we have a few more improvements for the booth in the works!

[September Club Meeting – Oktoberfest!](#)



Duane kicked off the meeting by presenting Walter his medal from the NEHBJ competition while we enjoyed a taste of the wining beer for our opening toast.

This month's question of the day: Can you use too much yeast? There was wide spread agreement the answer is maybe you can, but it is really hard to overdo it and use too much yeast. At least a couple people said they use double what the calculators call for. Everyone agreed, using too little yeast is a much bigger concern than using too much!

Nobody's sure how it came up or how it was related to anything but Duane shared a joke from his childhood: Knock, knock. Who's there? Duane. Duane who? Duane the bathtub, I'm drowning. –

President Eli turned on the oompah music and it was time for our annual Oktoberfest celebration. We made it through 18 beers and had plenty of pretzels to go with them (pretzels must have gone around the table at least a dozen times). Was there a clear favorite? To find out, you'll have to read Pat's customary witty write-up with all the gory details that can be found at the end of this newsletter.



[October Club Meeting](#)



Matt shared his first brew in three years, a tasty IPA featuring Mosaic and Citra hops, for the opening toast. Right after that we jumped into some Shiti Beer (no not shitty, but rather a collaboration between Northway Brewing and Shiti Coolers). It turned out to be a decent light American lager and a real bargain at \$8 a six pack.

## WIZARDS 2025 Year in Review

This month's question of the day: How should we label beer lines in the club jockey boxes. It looks like we're going to try some kind of printed heat shrink tubing – we'll see how it goes!

Before descending into chaos and mayhem, we had a quick refresher tasting for next month's mini-comp with Hofbrau Munich Dunkel and Treehouse Patient Rover. The Treehouse rendition was quite good but perhaps it strayed a little from the style guideline 😊

### November Club Meeting

Bill's brought us another try at his dark mild (it's getting better but he says there is still more work to do) as we toasted Justin and Katie's wedding happening later this week. Kudos to the newlyweds.

Congratulations to Bill for winning tonight's Munich Dunkel mini comp, followed by Brian W and Mark.

### WIZARDS Advent Calendar 2025

This year we got our act together for the Advent Calendar and did the beer swap at our November club meeting. This makes it five years in a row for this unique beer swap. Kudos to Greg for the second year in a row for the most innovative packaging yet. In case you're wondering, the top picks for the last four years have been Tröegs Mad Elf Grand Cru (2021), Brooklyn Brewery Black Ops Imperial Stout (2022), Duane's Goosehead Imperial Stout (2023) and Jack's Abbey Framinghamer Imperial Baltic Porter (2024).



1 Beer #3 from Greg



## WIZARDS 2025 Year in Review

### December Club Meeting – Hudson, Mass

This year's annual night out was out and around the streets of Hudson. We started at Medusa Brewery for Taco Tuesday and then headed to Clover Road Brewing where we just made it for last call. Still wanting more, most of us went to Finnegan's Pub and when last call came there too, some of us went to PJ's Pub. Steve recommended PJs although neither he nor Bill who have both lived in Hudson for years had ever been there. Not only was it open, but it turned out to be a really nice place with bargain pricing that I'm sure we'll be back to in the future. This time we left before last call 😞



Clover Road Brewing



Finnigan's Pub

### WIZARDS Tasting Glasses



Good news, we sold some more at the jamboree. Bad news, we're getting low. Better news, we're looking another order with a new glass style in 2026.

Any member in good standing (ie, dues paying) gets two for free and additional glasses can be bought at the bargain rate of 2 for \$5.

***Till next year, see you at the monthly club meeting, always held on the third Tuesday of the month at 7:30 PM at the First Baptist Church in Worcester.***

[Oktoberfest 2025, courtesy of Pat](#)

Seid gegrüßt, meine Zaubererkollegen!

The air is crisp, the nights arrive sooner, and the harvest season is upon us. Just as the leaves blaze with reds and golds, the taps glow with the rich hues of fall brews. It's a season when we gather together, trading in summer's light lagers for the hearty offerings of autumn. Shorts give way to sweaters, and mugs are raised high in celebration. It's the time when picnics give way to festivals, when steins overflow, and when Oktoberfest truly begins!

In looking back at write-ups past for inspiration. I wanted to share this excerpt from the 2023 Oktoberfest:

*"I will admit this year felt a little bittersweet to me. Bitter due to the fact that our long-time meeting place, Deja Brew is no more and us Wizards are now looking for a new permanent home. It was sweet that we are still going to make the efforts to keep meeting... With efforts like this I know we'll be ok. Keep your heads up my fellow Wizards in time we'll find a new place to call our home!"*

It's good to reflect on our journey of the past couple years. When others may have folded, we persevered. Whether it was online, or at someone's house we stuck together. Now we have a new home. Good on all of you for sticking together.

With that said our new home has a strict curfew! We sure did drag our feet in getting through old/new business this night which didn't leave us much time for Oktoberfest. In fact, we barely had an hour to get through 18 beers. So when you're reading this remind yourself that this was as much a college-style power hour as it was a beer tasting.

On a personal note, I'd like to say thank you to all who attended for not bringing Left Hand Oktoberfest. Maybe next year I'll lift the moratorium on bringing Left Hand but for now the two-year break from it was appreciated.

Now for some ground rules. As usual the scoring was done by the Wizard's time-honored tradition of finger rating (1 being awful, 5 being sublime). All score averages will be rounded to the nearest hundredth (.00). For the haters out there (Duayne, Bill) yes, I do count all of the fingers raised. We'll just go right down the list in the order we had them. And remember I only write what I hear. So, if you don't see any comments of your own written down it means you need to speak up!

That's enough talk from me. Let's get into it. Let's taste some German-style beer, or what others think German-style beer is. My fellow Wizards, I give you the 2025 Oktoberfest!

## WIZARDs 2025 Year in Review

Immediately as we started Eli queued up the cheerful sound of Polka. Realizing the time crunch we were under Bill started barking orders to pick the tempo up “pour” “pour people”.

1. Tucher Festbier- Our first beer of the evening gave us our first juvenile comment. “Touch her, heh heh”. Also, in what would be a side theme of the evening, Brian G. made sure to keep his internal carb levels from getting too low. “Where the hell are the pretzels?!?! Besides these the comments were largely underwhelming for Tucher. “Why is this first?” “Disappointing.” “I want something better.” “Skunky”. “Good body, but bad”. 26pts- 2.2 average.

We spent about five minutes tasting this beer which had put us behind schedule already. If we were going to get through all 18 beers we needed to pick up the pace. “We need to speed this up.” “If there are two beers, crack em!” So from this point on if there were two beers to sample they were opened and set in opposite directions around the table.

2. Weihenstephaner Festbier-Despite pouring twice we still messed up the rotation and some people were waiting for beer right when we needed to start voting. Besides this Weihenstephaner did a solid job. “Good”. “What is the date on this?” “A little gummy”. People seemed to be pleased with the beer and were more concerned with ingesting pretzels as fast as they could. 40pts – 3.33 average
3. Jack’s Abbey Festbier- This offering had a very similar reception as Weihenstephaner. “At least its not copper legend”. “This isn’t left hand”. “A little hoppy.” “Bitter balance.” “Weird smell”. “Very carbonated”. “That’s fine.” “A little too sweet.” “I wouldn’t want a liter”. Despite some more negative comments Festbier scored respectably 40pts- 3.33 average
4. Jacks Abby Modern Fest- Another offering from the corporate beer conglomerate known as Jacks Abby. There were also more problems with pouring going on. Eventually we would figure out how to open two beers at the same time. Overall, this beer didn’t do as well as it’s conglomerate counterpart. “Interesting.” “Ok.” “Tastes medicinal”. “Messing with my psyche.” “Eh.” 33pts- 2.75 average
5. Helenium German-style Marzen- While this beer came in a snazzy can it’s taste left us wanting more. “Nice can!” “They make good IPA’s”. “Very non-offensive”. “Not worth paying for”. “Not disgusting, but not good”. 22pts- 1.83 average
6. Lost Shoe Festbier- I think this was our first true clunker of the evening. “Smells like a perm”. “My wife thinks American beefs taste like hairspray.” “Oph.” “The shoe is in the fermenter.” “Tastes like an early extract beer.” “This

## WIZARDS 2025 Year in Review

one sucks too!" "Too much specialty malt." Lost shoe really left us wanting more with this one. 19 pts 1.58 average.

7. Hofbrau Oktoberfestbier- "Nice for a subtle beer". "Usually the German beer sucks." "Not worse than the swill off." The idea was then floated of getting together for a swill off style event where we each other's work. "Let's get together and rip home brews." "This is half a bottle of yeast." 45 pts- 3.75 average.

It was at this point Eli decided to stab me in my creative soul. "Pat uses AI." Ouch! Maybe someday we'll live in a country where our presidents don't feel the need to say such hurtful things about their people. After I finished crying on the inside I collected myself and went back to the task at hand.

8. Ayinger Fest Marzen- Ayinger was the rebound beer we needed. "Dang!" "Fest- Marzen hybrid." "Good color for sure." "Nice balance." While it would've been nice to take a few more moments to appreciate a good beer we did not have that luxury. "Don't slow down now!" "We're in the turn!" "The quality is better this year." 47pts- 3.91 average.
9. Oktoberfest by Four Starr. This beer wasn't bad. It also wasn't as good as Ayinger. "They don't set the bar too high." "Some munich." "We're still in Festbier." "This one is lighter." Brian G then felt his blood sugar levels starting to crater. "Where the hell are the pretzels?!?" 37 pts. 3.08 average.
10. Sierra Nevada Oktoberfest Festbier- At this point of the evening some of us started sharing personal habits that would probably be better kept private. I blame the speed at which we were slamming beer. "I wear Hello Kitty shirts to bed and I love it." "That's weird (the beer, not the shirts)." "This is a colab, what's a colab?" "This would be a rough liter." Could you do three?" 31pts = 2.58 average.
11. Duayne's World Marzen Lager- Despite Duayne buying into Bill's Fox level of propaganda and slander of yours truly not being able to count fingers his beer scored very well. . "This tastes good" There were lots of low-level conversations that I couldn't make out. I think the pace was starting to get to us. Don't say I can't count. 47 pts. 3.91 average.

At this point Duayne shared joke he would hear quite regularly in his formative years. "Knock Knock. Who's there? Duayne. Duayne who? Duayne the bathtub I'm drowning!" I don't know if Mark found this very funny or hurtful. After hearing this joke he then committed the first party foul by dropping beer across the whole table. We needed to pause while Bill and Justin cleaned up with face cloths and credit cards. After a brief pause we continued on.

## WIZARDS 2025 Year in Review

12. Konstantine- Marzen-Style Beer- “Why does my credit card smell like beer?” “Good razzing of Mark ensued. Lot’s of side talks. “I think there was some talk about schilling at the far end of the table. 36pts- 3.00 average.
13. Medussa Oktoberfest. There is a lot of talk about Duayne’s youth. “Very non-offensive” “It’s very bitter.” (The beer, not Duayne’s childhood). “Ok” 40pts 3.33 average.
14. Oakholm Marzen- Oakholm looked the part, but the flavor was lacking. “Nice Color” “This can’t be a Marzen.” “This must be made for the US Market.” “You can have all the rest I’m good.” 18pts- 1.5 average.
15. Hacker Pschorr Marzen- At this point in the evening I think we were less concerned about recording comments and just getting though all the beer before having to leave. “Tastes pretty good.” Back to the side conversations. “Not bad.” “The ones from Europe are stronger.” “It’s another Oktoberfest.” 40 pts- 3.33 average.
16. Berkshire Life on Marzen- I believe this was the low water mark of the evening. I also think Berkshire Life on Marzen made it’s way to the no-fly list with Left Hand Oktoberfest. “This isn’t going to be good.” “You’ll be wishing for Left Hand after this one.” “ Does not taste like a lager.” “Too much Munich.” “You can take this one home. 14pts 1.17 average.
17. Stanntisch Liars Bench Oktoberfest. While not doing well this beer was better than Berkshire. Brian wants more pretzels. “Not good either.” 23pts. 1.42 average.
18. Von Trapp Oktoberfest. Finally! What an hour it has been. Von Trapp took us home with a fine, if not overly impressive offering. “I’ve never had this.” “Ehh. “I wouldn’t want a full pint of this.” 33 pts- 2.75 average.

After the dust had settled, and we were able to catch our breath, we had a tie for top beer of the evening. Ayinger Fest Marzen and Duayne’s World Marzen Lager both had 47pts and a 3.91 average. Good job to both entrants! I will say doing a shot of beer every 3.33 minutes was quite the pace. Mix that with all the pretzels and it was quite the carb power hour!

That’s about all I got for this year. It was good seeing all of you that made it out. Hope to see you all soon.

-Pat