



THIS IS THE STORY OF OUR BEER, OUR BREWERY, AND THE FRIENDS WE'VE MADE ALONG THE WAY.

At its heart, beer is a sociable beverage: we've all bonded with people over beers, and we've all heard many an old-timer wax poetic about the loss of the pub as a communal meeting place in town. Hell, our company founders met because of a shared love of good beer (well, beer and heavy metal, but that's beside the point for now).

Over the last decade or so, we've noticed - to our delight - that we've gotten some of that good old-fashioned sociable beer culture back! And, somewhat unexpectedly, we usually find it tucked away in old industrial parks.

But we're getting ahead of ourselves (where are our manners?). We're Liz and Jared Kiraly, the founders of Bone Up Brewing Company! We're a husband and wife team that loves brewing (and drinking) delicious beer. Bone Up is the product of years of constant homebrewing, obsessive research, a variety of beer travels, and an unfortunate number of people getting cornered into one-sided conversations about things like IBUs versus perceived bitterness, the desirability of isoamyl acetate in Belgian styles, the inverse relationship between attenuation and flocculation, and our opinions on various types of lightbulbs and wood stain.



We tend to think of ourselves as straightforward, easygoing people and that tends to show through in our beers, hence our slogan: Made From Ingredients. We like beers that are drinkable, unique, and disappear from your glass without you realizing it.

We think the science and skill behind brewing is fascinating and could talk shop for hours (hence our name, "Bone Up," which means to learn more about something), but at the end of the day, beer is fun and sometimes, you're allowed to simply enjoy it!



2021

We've learned a thing or two over the past few years (honestly it'd be pretty upsetting if we hadn't), partly because literally everything has changed in this brewery since we started brewing, and partly because this adventure has taken us to places we never thought we'd go, and we've survived a lot more ups and downs that we ever thought we could.

Five years ago, we were brewing beer into plastic tanks and bringing growlers to bars as product samples (which, honestly, did not go over super well) and we had no idea if anybody would want to come out to our taproom, assuming it were to open at some point. And now we've got a crew of great people working with us and we're putting out a bunch of tasty beer and serving it in our rad taproom (and beer garden!) and we've got two different barrel-aged beer programs going and we're distributing and we've got a bunch of friends that come visit us and drink beers on the regular and the past five years have exceeded the wildest expectations that we even dared have when we set out to start this ridiculous brewery and we consider ourselves *incredibly* lucky that we get to spend our time doing something we care about, and that it happens to be something that resonates with people.

Looking back on 2021 as a whole is honestly a bit of a trip - watching ourselves slowly, tentatively, add back parts of the business that we'd had to shut down, all while *completely* uncertain of whether or not we should and whether we'd be able/allowed to keep doing these things. But even when things were at their most dismal, we were able to find some bright spots and being able to share that with y'all was a big part of what kept us going. It's pretty unlikely that anybody was anxiously awaiting their chance to watch Jared semi-drunkenly ramble about the history of mild ale on a Zoom call, but we had a few people join us every week during the Dark Times and honestly that was really all we could hope for.

Before taking the time to comb through a year's worth of photos, blog posts, and weird scraps of paper that went into assembling this book, we pretty much remembered the year as being kind of a slog, but as you turn these pages you'll see that there were a lot of good things to remember too.

FOURTH ANNUAL HORATIO DAY

We took our annual celebration of barrel-aged, wild, and/or strong beer and divided up the festivities into four separately themed (virtual) sessions over the course of a weekend! We ate like kings (we wore our crowns and everything!) and enjoyed over a dozen different beers with pals!

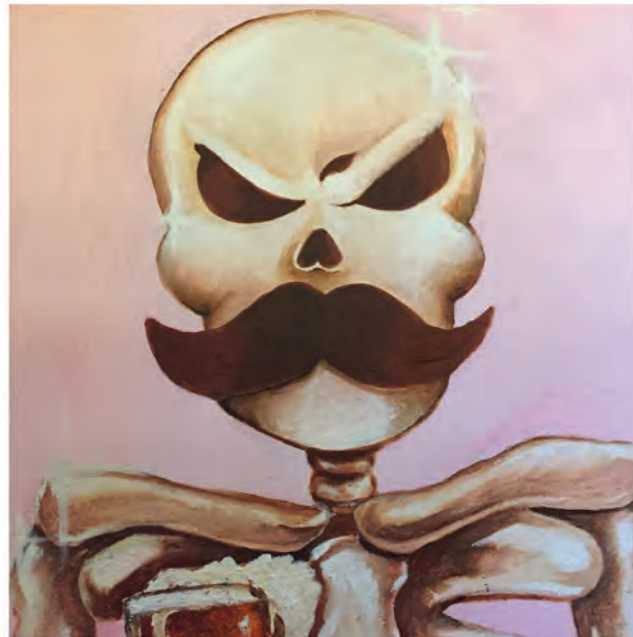
And even though it was painfully obvious we couldn't gather to celebrate in person, it was still the coziest distraction from the dark winter days (maybe that's the barrel aged beer talking, but still!)



BONE UP BREWING
HORATIO DAY // FRI 01.22 7-9P

DARK AND BROODING CREATURES

Decadent, cryptid-inspired dark beers paired with a wild game dinner from Brato Kitchen



BONE UP BREWING
HORATIO DAY // SAT 01.23 3-5P

WILD CARD, BITCHES!

A variety of beers ranging from tart to funky, paired with a few of our favorite cheeses

BONE UP BREWING
HORATIO DAY // SAT 01.23 7-9P

I CAME HERE FOR THE WAFFLES

An enthusiastic tour through our Belgian-inspired styles, paired with a waffle centric dinner from Brato Kitchen

BONE UP BREWING
HORATIO DAY // SUN 01.24 2-4P

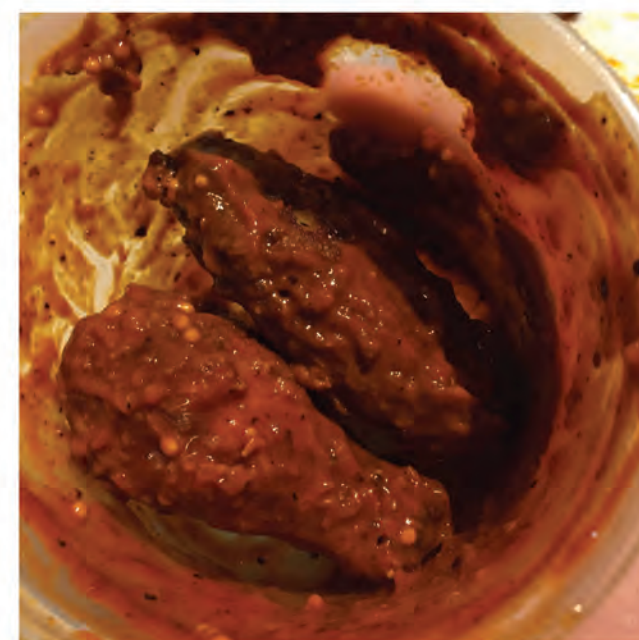
PULPO TIME!

A vertical tasting featuring different vintages of El Pulpo Stout, alongside a special pair of chocolate orange donuts



(VIRTUAL) FUN TIMES

We didn't have a whole lot to do at the beginning of the year (what with the generally awful state of the world and all), so we passed the time with a bunch of fun virtual tastings and food events! We hosted a weekly "Beers With the Brewers" session on Friday nights featuring new can and bottle releases, and some other highlights included: Galentine's Trivia, the mozzarella class with Brato, beer and music trivia with Matt and Glacier, the return of Hell Night AND the chili showdown, and let's not forget the fun Hartshorne beer and cheese pairing!



BONE UP BREWING
CELEBRATING BEER, FOOD, AND NONSENSE

Kafka Day

FRI 02.26.21 - SAT 03.06.21



EL PULPO VERTICAL TASTING
SESSION 1 // FRI 02.26 7-9pm



GIRL SCOUT COOKIE & BEER PAIRING
SESSION 2 // SAT 02.27 5-7pm



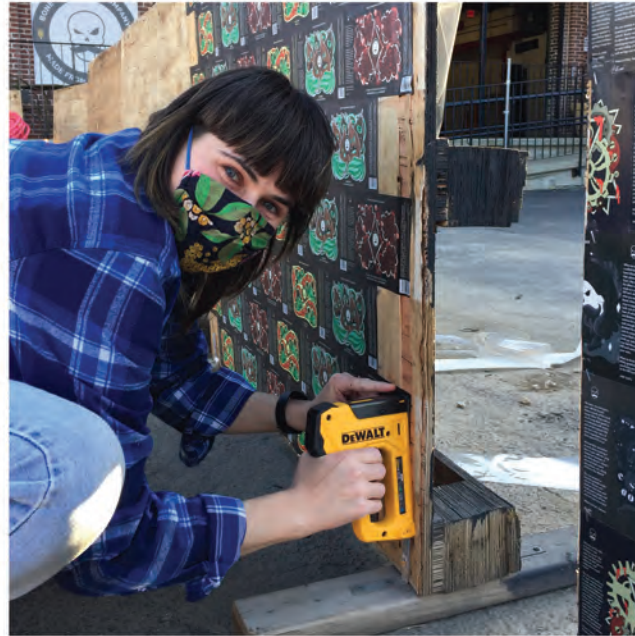
"UNLIKELY PAIRINGS" BEER DINNER w/BRATO
SESSION 3 // FRI 03.05 7-9pm



GIRL SCOUT COOKIE & BEER PAIRING
SESSION 4 // SAT 03.06 5-7pm

THIRD ANNUAL KAFKA DAY

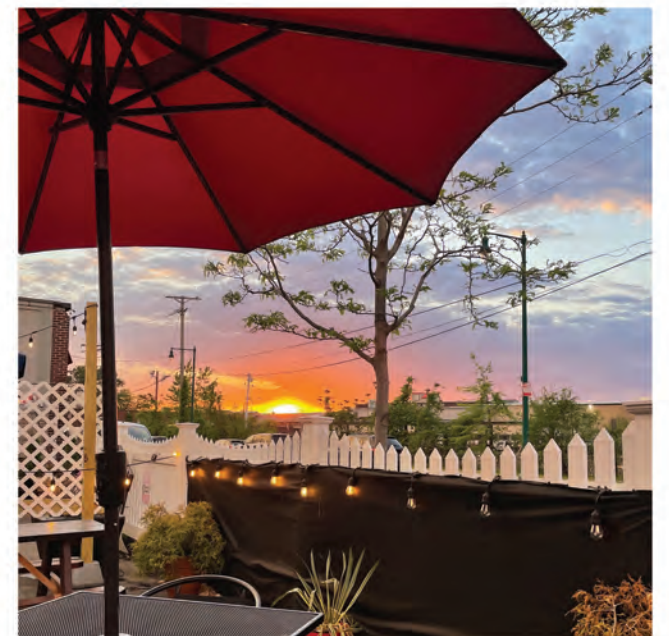
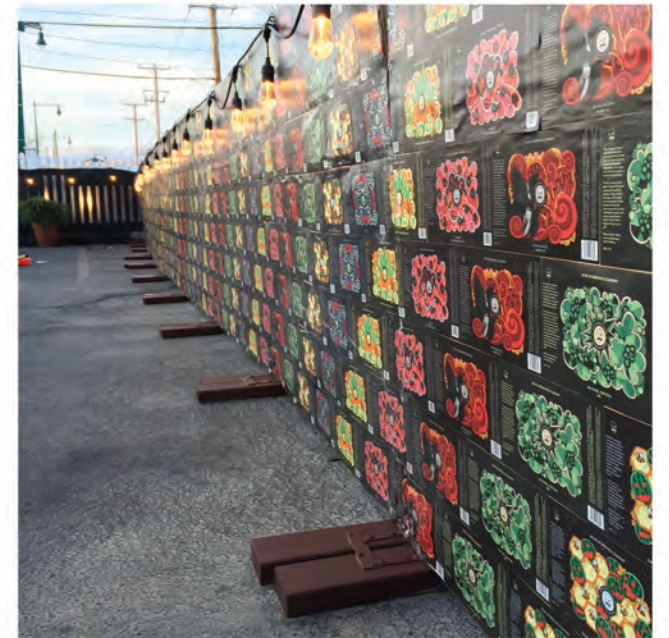
This day started as a way for us to blow off a little steam after some particularly... interesting interactions with our local government (and also to celebrate the opening of our expanded brewery/taproom in 2019), and seeing as the world's weirdness dial was firmly stuck on "fever dream," we figured we'd bring back our odd, pointless holiday (virtually this time) over the course of two weekends! We had special bottle releases and a beer dinner and we brought back our famous Girl Scout Cookie pairings!



REBUILDING THE BEER GARDEN

When outdoor drinking season was once again looming on the horizon, we set to work fixing up the beer garden for a second season! The bartenders all pitched in to beautify our outdoor space (in Smarch weather, no less!) - recoating tables, replacing the thousands of stickers on the pallet walls, painting, sweeping, stapling, repotting, and damn if the "After" pictures weren't worth it!

Number of staples used for the "wallpaper" in our beer garden: **7,500**





REOPENING THE TAPROOM

In June, restrictions were lifted and we were able to reopen the taproom in all its former glory! After the longest 400-and-change days of our lives, we dusted off the furniture, pulled our board games out of storage, and sent out the Bat Signal to all our regulars we knew would be comin' in hot for their old spots at the bar. We brought back casks and coloring and high fives and all those little bits of "normalcy" to our taproom! "It seems like this whole covid situation is starting to get better," we said, like a bunch of big stupid idiots.



COLORING CONTEST WINNERS



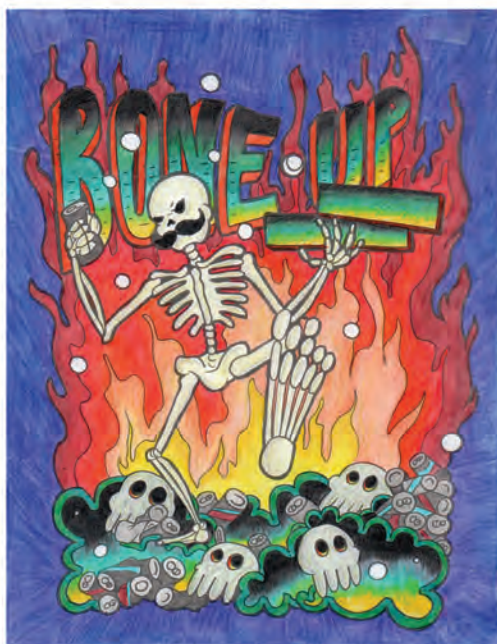
July: Lia



August: Kirby



September: Maddy



October: Allie



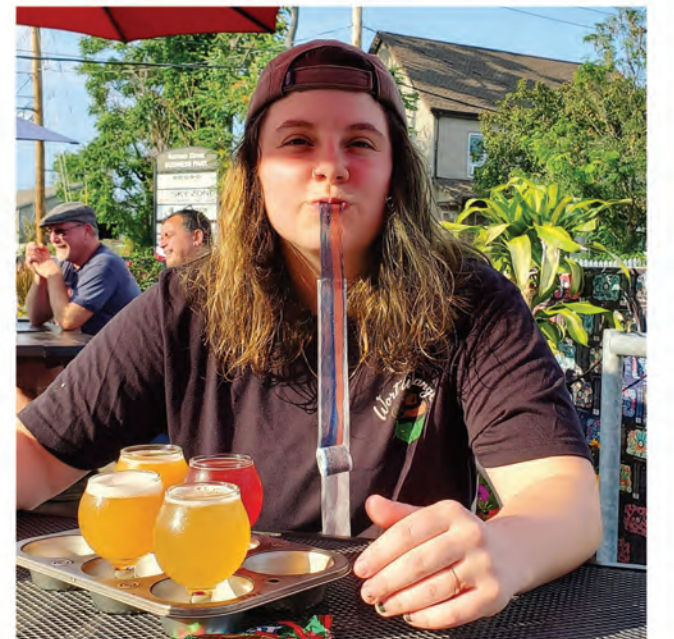
November: Amy

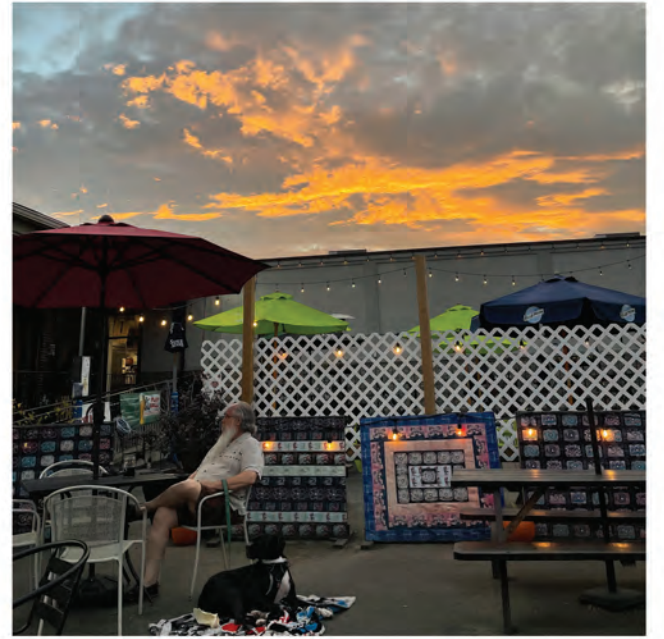


December: Amy and Bridget





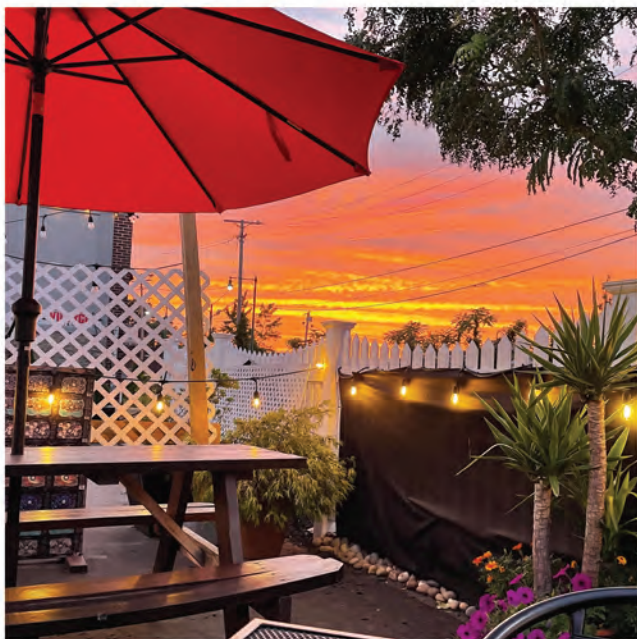






SUMMER TIMES

We packed a lot into our second pandemic summer. Many nights were spent watching 8pm sunsets in the beer garden (with the occasional game of Shiftie Bingo), plus we took field trips to Four Star Farms and Valley Malt, got the whole staff (current and former!) together for a midsummer pool party, made sure to give Gemma belly rubs every day, and between all of that we even squeezed in a couple of beer festivals. Despite ol' Delta lurking in the background, things were starting to feel Normal again!



THE TAPROOM TURNS FIVE 08.27.21-08.29.21

Since the 2020 "party" was a little more... restrained than we would have liked it to be, we figured we'd go as all out as possible in 2021! We hosted NINE bands over the course of THREE DAYS and we had a buncha rad vendors and people were having so much fun that they didn't seem to notice that it was raining for several hours on Saturday and we had our first-ever MOSH PIT and some dude lost his shoe in a puddle in said mosh pit and an ice cream truck showed up unannounced at the end of the night one night and for reasons we're still not completely clear on we now own a cloak covered in weird runes (we definitely did not have it before the party, and now we can't get rid of it) and we got to hang out with a bunch of old friends and make some new friends and drink a whole *mess* of tasty beer and it was the most fun we'd had in years!



5TH ANNIVERSARY
08.27.21 - 08.29.21

CLASS OF 2021

Standing (left to right): Tom, Gill, Jeff, Meg, **Erin**, Dan, **Allie**, **Chris**, Bryan, **Ben**, Garrett

Sitting (left to right): Bekah, **Matt**, Taylor, **Emily**, **Liz**, **Lilly**, **Maddy**, Christine, Grace, **John**, **Jared**, Lauren, **Justin**

Names in bold were employees at the time the picture was taken, but we had to include all our pals!

















THE TAPROOM TURNS FIVE

Number of beers poured during our birthday weekend: **1,867**

Amount of time it took for us to sell out of The Heist during our birthday party: **about three hours**

Number of pinatas destroyed by children: **1**

Number of pinatas destroyed by staff: **1**

Number of hot sauce bottles chugged onstage by DnA's Evolution: **1**

Number of art-related gifts we received: **3**

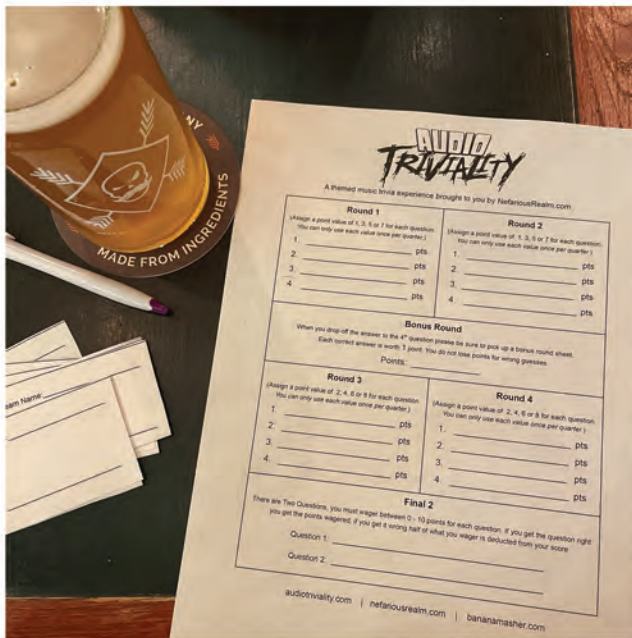






FALL FUN

In the fall, we made a new friend in Pinball Chuck (introduced to us by Pinball Mitch, natch), and restarted our pinball program with Batman and Hot Wheels. Matt got to host Audio Triviality again! Our longtime regulars Amy and Brian got married in September and for some reason invited a bunch of us and let us brew a beer for them! Human Tom got married to Gill in October! We brought on some new bartenders and taught them how to pour beer and throw axes (more or less in that order), and we kept on keepin' on!



Standing (left to right): Pirello, **Chris, Steph, Matt**, Liz, **Landon**, Bekah, **Allie**. Kneeling (left to right): **Liz**, **Maddy**
Names in bold were employees at the time the picture was taken, but we had to include all our pals!



SNACKTAULAR SHOUTOUTS

In September we officially brought back food pop ups, hosting Wild Fox Pierogi, Matilda's, The 'Nada Cart, and more! Q's Nuts whipped up a new batch of beer roasted peanuts for our bar snack menu, and this page wouldn't be complete without a special shoutout to Chef Harold and his weekly sushi classes!

Number of hot dogs served: **3,079**

Number of cows it would take to produce that much beef: **0.87** (as in, we went through 87% of the beef you would get from a cow, in hot dog form)





HAPPY HALLOWEEN!

Total number of pieces of candy consumed per beer on draft when figuring out the beer and candy pairing menu:

10

Number of calories - in candy alone - consumed by each member of production when figuring out the beer and candy pairing menu, as measured in pints of ice cream:

1.74

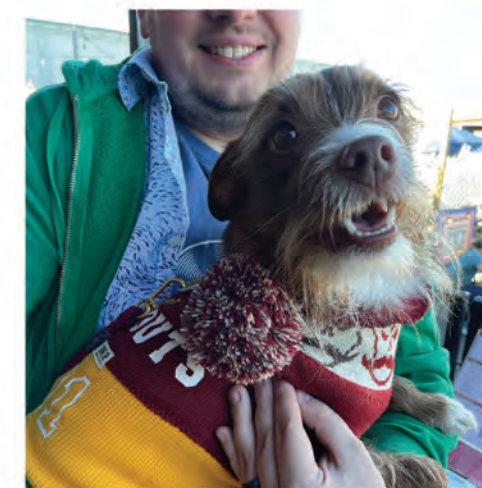
Amount of sugar consumed by each member of production when figuring out the beer and candy pairing menu, as measured in Pixy Stix: **58**

Number of flights served in 2021: **5,722**

Percentage of those flights that were served over Halloween weekend: **7.8%**

Number of dog costumes at our dog costume party: **38**

Percentage of those dogs that came with their own Instagram account: **probably at least 50%**



PRODUCTION HIGHLIGHTS

We managed to do quite a bit between brewdays and canning runs in 2021: we squeezed in five band collabs (not counting our nine anniversary beer releases), a rerelease of batch #001 (Honey n' Hops! So good!), our traditional Bigfoot vertical tasting (it was Patrick and Justin's first one!), and a dissent-themed Pink Boots Brew by the name of R.B.G. We finally dialed in our canning line, blended and bottled so many tasty things, packaging over 400 barrels of beer!

Number of people in production who had Combination Pizza Hut and Taco Bell in their Spotify top five most-listened-to songs of the year: 2 (out of 5). **3 if you count the fact that it was in Jared's list twice.**





PRODUCTION BY THE NUMBERS

Number of different beers packaged: **77**

Number of new beers released: **61**

Number of collaboration beers: **19 (10 if you don't count band beers for our birthday party)**

Number of wedding beers: **only one (again), but that's scheduled to increase next year**

Highest number of beers released (or rereleased) in one month: **9 (April)**

Number of funky/wild beers released: **6**

Number of "milkshake IPAs" brewed: **0, which is in fact the correct amount**

Average OG of beer produced (in degrees SG): **1.055**

Average ABV of beer produced: **6.1%**

Highest ABV beer produced: **8.8% (Birthday Suit)**

Lowest ABV beer produced: **4.2% (Electric Juicer)**

Amount of vodka, in gallons, it would take to make the same amount of alcohol we produced this year: **1,970**

Beer brewed most often: **Extra Naked**

Number of Extra Naked batches brewed: **15**

Number of Key Lime batches brewed: **5 (including 3 double batches)**

Number of key lime pies that could have been made with that lime juice instead: **256**

Number of actual key limes it would take to produce that much juice: **4,915**

Number of flagships we decided to "sunset" this year: **2**

Number of angry emails/internet comments we got about said decision: **17**

Number of those that were clearly sent by Matt, via an extremely-transparent alias: **16 (plus one from Chris)**



PRODUCTION BY THE NUMBERS

Number of people on staff who learned, for the first time in their adult lives, that "there are different types of cows": **1**

Amount of hibiscus, in pounds, that was sacrificed to Henrietta this year: **60**

Amount of hops used, in pounds: **639.78**

Average hopping rate, in lbs/B-BL: **1.54**

Percentage of hops that were grown locally: **42%**

Percentage of hops that were grown in Michigan, of all places: **13%**

Number of hop varieties used: **37**

Most used hop variety: **Mass-cade (87 pounds!)**

Height, in feet, that you would need to grow all those hops on a single bine: **4,801**

Amount of time, in weeks (assuming a 40-hour work-week), it would take you to pick all those hops by hand: **16**

Amount of grain used, in pounds: **30,177**

Number of individual grains that would be (approximate): **380,181,543**

Percentage of grain that came from local suppliers: **33%**

Amount of oats used, as measured in bowls of oatmeal: **24,794**



PRODUCTION BY THE NUMBERS

Amount of brown sugar used, also measured in bowls of oatmeal (but as a topping this time): **9,164**

Amount of lactose used, in pounds: **54**

Number of Lactaid pills you would need to neutralize all that lactose: **1,884**

Amount of honey used, in pounds: **400**

Number of bees it would take to produce that much honey: **22,240** (visiting approximately **800,000,000** flowers in the process)

Yeast harvested, in cells: **590,545,000,000,000** (plus another **39,432,000,000,000** or so from lab-grown yeast)

Amount of beer packaged, in gallons: **12,920**

Number of flights that would fill: **82,688**

Percentage of total volume actually served in flights: **6.9%** (nice)



SHOUTOUT TO SALES & DISTRO

Maddy continued to run sales through the fall, delivering kegs and cans to all our wonderful accounts around the Boston area, and handed the reigns over to Emily in mid-October. We're really proud of how much we grew the distribution side of the brewery this year - in a pandemic, no less - and we're even more proud of being able to watch our staff grow with the company.

Percentage of beer sold through distribution: **about 25%**



BAND COLLABS

We got to collab with five different local heavy metal bands this year (not including the nine band beers we brewed for our birthday), creating custom beers meant to pair with their music!

Glacier x No Light Ever
Imperial Stout (March)

Fuming Mouth x The Great
Equalizer Smoked Brown Ale
(June)

Dzo-nga x The Schem's Ale
Pineapple Peach Gristette
(October)

SkyTigers x Dark Humor
Vanilla Cinnamon Stout
(December)

Attest x Unchained Hoppy
Session Ale (December)





BATCH 500

Five years ago our production team was just us (Liz and Jared) and it was - to be perfectly frank - a fairly nerve-wracking occasion when we fired up the ol' brewhouse for our First Ever Brewday. We had barely any professional brewery experience between the two of us, and our "test brew" on the new brewhouse was maybe a little bit of a disaster. Long story short, several things melted - some to the point that they were permanently fused with other parts of the brewhouse - so we were maybe a bit gun-shy with the ol' burners for a little while.

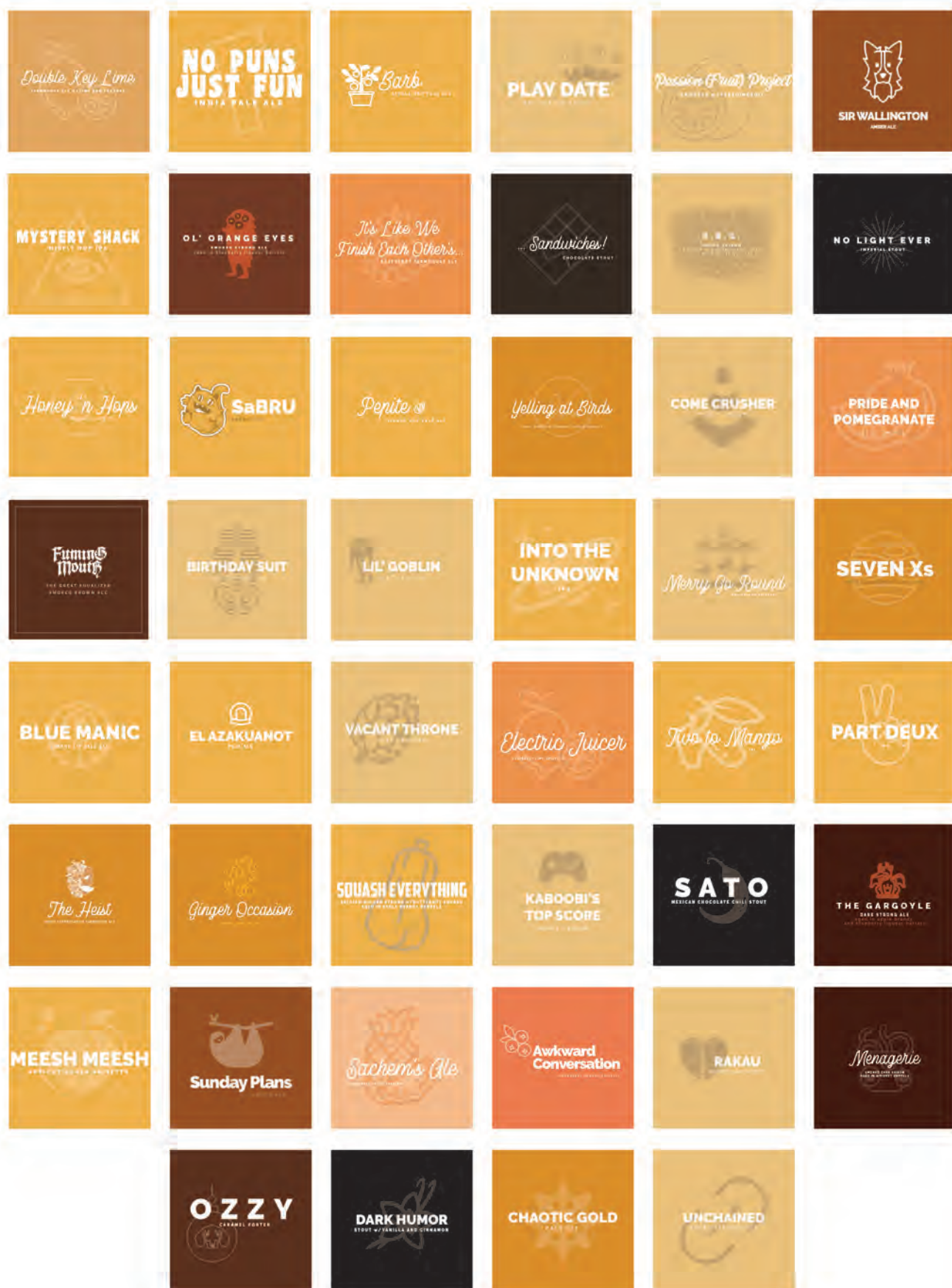
We'll spare you most of the boring details about that fateful first brewday (we tried measuring out yeast nutrient using a scale set to a unit that we didn't know existed, one of the hoses exploded while filled with hot water, Jared dropped the Official Brewing Spoon, etc.), but the point is that at the end of that day, after we cleaned the trub out of our hair and changed into socks that weren't soaked in wort and chemicals and put ointment onto our various burns, it felt like we had really Accomplished Something. After years of build-out and permitting hell and putting together janky-assed systems because that was the best equipment we could afford, we were finally a Functioning Brewery.

And like we do for most of the big moments around here, we took a deep breath and tried to appreciate the gravity of the situation or whatever, but mostly we just looked at each other and said "okay, what's next?"

Anyway, if we're being perfectly honest, the beer that came out of that first brewday was hardly the best beer we've ever made (and our second batch was worse, but that's a story for another time), but it was still the first real tangible result of the months and years that we put into starting this brewery, and it'll always be something we look back on fondly.

So when our five hundredth batch came around, we figured we'd do something extra-special-silly: take the recipe for our favorite Bone Up beer (Extra Naked) and double it! Double the grain! Double the hops! Double the lauter! The end result? A big, burly farmhouse ale with our house yeast profile comin' out swingin', and we dubbed it... The Birthday Suit.

Cheers to five hundred beers!



2021 BEER RELEASES

Number of batches brewed: **100**

Number of double batches: **32**

Percentage of batches brewed that were new beers:
45%

Number of batches of flagships brewed: **36**

Number of batches of non-flagship recurring beers brewed: **19**

Critters XI

Double Key Lime - batch 450

No Puns, Just Fun

Barb

Play Date

Mystery Shack

Sir Wallington - dog beer

It's Like We Finish Each Other's...

...Sandwiches!

Ol' Orange Eyes

R.B.G. - collab with Pink Boots

No Light Ever - band collab

Passion (Fruit) Project

saBRU

Cone Crusher

Pepite

Honey n Hops redux

Pride and Pomegranate

Critters XII

Critters XIII

Lil' Goblin

The Great Equalizer - band collab

Yelling at Birds

Birthday Suit - batch 500!!!

Into the Unknown

Merry-Go-Round

El Azakuanot

Critters XIV

Seven X's - bday beer

Blue Manic - bday beer

Vacant Throne - bday beer

Two to Mango - bday beer

The Heist - bday beer

Electric Juicer - bday beer

Ginger Occasion

Part Deux - bday beer

KTS - wedding beer

Excellent Question

Sunday Plans

Squash Everything

Sato - dog beer

Sachem's Ale - band beer

Meesh Meesh

Green Smoothie Redux

Emerald Spire Pale

Rakau

Awkward Conversation

The Gargoyle

Menagerie

The Horned Beast

Nor'east

Oh My Redux

Ozzy - dog beer

Dark Humor -band beer

Chaotic Gold

Unchained - band beer



FALL FUN

As the weather got colder, our beer menu got darker with the return of El Pulpo! Pulpo Day was hosted in mid-November with a spread of celled and barrel aged vintages, and shortly after that we released our first ever holiday mix pack!

Number of times the beer garden walls blew over in the wind before we gave up and replaced them with ropes: **3**





THANKSGIVING BEER PAIRINGS (CANS & DRAFT)

Organ Meats pairs well with... trying to "spice things up" by making your (in)famous ghost pepper sweet potatoes

and if you don't have any Organ Meats, we suggest... removing an item of clothing every time somebody complains about needing to wear a mask when out in public (and/or other covid-related precautions as you see fit)

The Sachem's Ale pairs well with... seeing how much weird/junk food you can cram into a casserole dish while still being able to convince people it's a "family tradition" (lookin at you, cream of mushroom soup green bean fried onion casserole)

and if you don't have any The Sachem's Ale, we suggest... making a bunch of those savory Jell-O dishes from the 70s and serving them with a straight face

Emerald Spire pairs well with... pretending to be interested in watching The Game in order to get out of making small talk

and if you don't have any Emerald Spire, we suggest... getting out of small talk AND sports talk by cornering people into an exhaustive explanation of the recent drama on Spackle TikTok (repeat as necessary until people are afraid to even make eye contact with you)*

Green Smoothie pairs well with... deep-fried mashed potato balls

*and if you don't have any Green Smoothie, we suggest... making a "deconstructed" Thanksgiving menu where you just replace all the traditional Thanksgiving foods with things that people actually want to eat** (fried chicken instead of turkey, sweet potato fries instead of candied yams, maybe come up with some kind of convoluted explanation for how pizza is "really a stand-in for stuffing and gravy," et cetera).*

Awkward Conversation pairs well with... going all Winnie The Pooh on the cranberry sauce and eating it directly out of the can with your bare hand

and if you don't have any Awkward Conversation, we suggest... dressing like Winnie The Pooh

Rakau pairs well with... volunteering to make the last-minute grocery store run to get out of helping around the house

and if you don't have any Rakau, we suggest... getting the shopping list "ever" so slightly wrong so you have/get to go to the store repeatedly

The Horned Beast pairs well with... trying to carve the turkey with a katana

and if you don't have any The Horned Beast, we suggest... trying to start a hoedown at the dinner table by playing the jug (empty wine bottle) and the spoons (ideally still covered in side-dishes) and insistently trying to convince others to join in and play your "spare fiddle" (you can leave this part out if you only brought one fiddle this year).



THANKSGIVING BEER PAIRINGS (BOTTLES)

The Gargoyle pairs well with... trying to convince people that turkey and peanut butter really do go well together (which they do)

and if you don't have any The Gargoyle, we suggest... making peanut butter gravy and then fleeing the scene before anyone tastes the abomination you have wrought upon this world

Yelling at Birds pairs well with... finding your most tinfoil-hat relative and getting them all wound up about whatever conspiracy theory they're shouting about this month

and if you don't have any Yelling at Birds, we suggest... subtly trying to convince your tinfoil-hat relative(s) that you're one of the Lizard People or whatever

Squash Everything pairs well with... making deep-fried versions of everything. Go all "Midwestern state fair" on your Thanksgiving

and if you don't have any Squash Everything, we suggest... gravy cocktails!

Menagerie pairs well with... making bacon-chocolate fudge

and if you don't have any Menagerie, we suggest... using pâté as frosting on a bunch of cupcakes

Critters IX pairs well with... Bulgarian feta. It has nothing to do with the holiday, but it's a really tasty pairing.

and if you don't have any Critters IX, we suggest... going back to bed.

Ginger Occasion pairs well with... biting your tongue when somebody asks "so when will you be having kids?"

and if you don't have any Ginger Occasion, we suggest... responding to all uncomfortable questions by saying "you know, that's a funny story" and then telling a very long story that goes nowhere (bonus points if, when people try to get you back on topic and/or change the subject, you say "oh hold on, I'm getting there" and then launch into a completely different pointless story)

Critters XIV pairs well with... insistently using the word "damp" in lieu of "moist" when talking about food

and if you don't have any Critters XIV, we suggest... trying to get out of IRL Turkey Day by constructing and sending a "Digital Avatar" that's really just an old iPhone taped to a skateboard

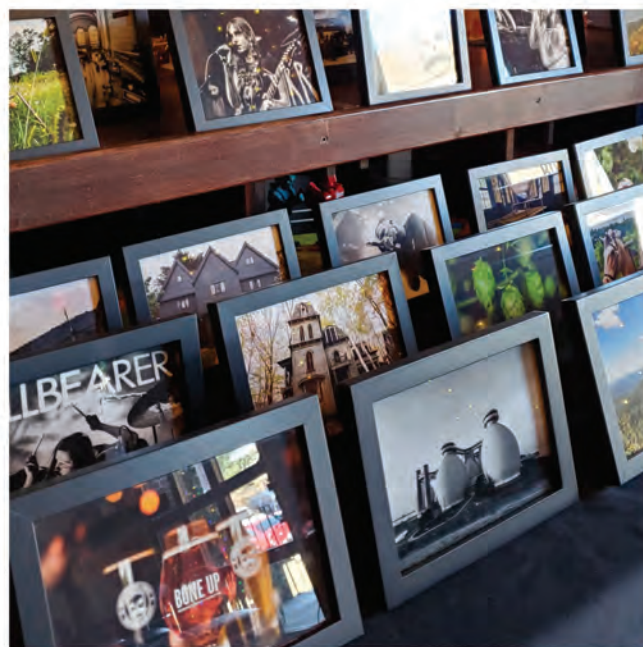






HOLIDAY MARKET SERIES

We thought it would help with the December Doldrums if we gave folks an excuse to come out to the bar for several hours under the guise of "holiday shopping," all while supporting local businesses and artists, so we launched our Holiday Market series! On Saturdays and Sundays throughout December, we hosted a bunch of cool pop ups featuring PolkaDog Bakery, Adam Cutler, Katie Lane, Michelle Maroon, and (our very own) Matt Darcy!





MERRY CHRISTMAS!

Standing (left to right): Maddy, Allie, Kayla, Landon, Justin, Ben, Erin, Matt, Josh, Chris, John, Steph, Emily

Sitting (left to right): Jared, Liz





WELCOME TO BONE UP BREWING CO.

BEER!	ABV	HALF	FULL	CANS!	GROWLER!
EXTRA NAKED	4.8%	7.99	16.99	16.99	16.99
BIERE DE CONVERSATION	4.6%	7.99	16.99	16.99	16.99
SHUT UP KRAMPUS	7.6%	15.99	31.99	31.99	31.99
EMERALD KELLY!	6.3%	11.99	23.99	23.99	23.99
THE SACHEM SPIRE	6.3%	11.99	23.99	23.99	23.99
EL PULPO	5.3%	9.99	19.99	19.99	19.99
RAKAU	4.2%	7.99	15.99	15.99	15.99
GINGER SPECTACULAR	4.6%	7.99	15.99	15.99	15.99
CRITTERS XIV	8.4%	16.99	33.99	33.99	33.99
THE HORNED BEAST	5.0%	9.99	19.99	19.99	19.99
BLOOD OF KRAMPUS	6.2%	12.99	25.99	25.99	25.99
SQUASH EVERYTHING!	8.0%	16.99	33.99	33.99	33.99
OH MY!	6.3%	12.99	25.99	25.99	25.99

