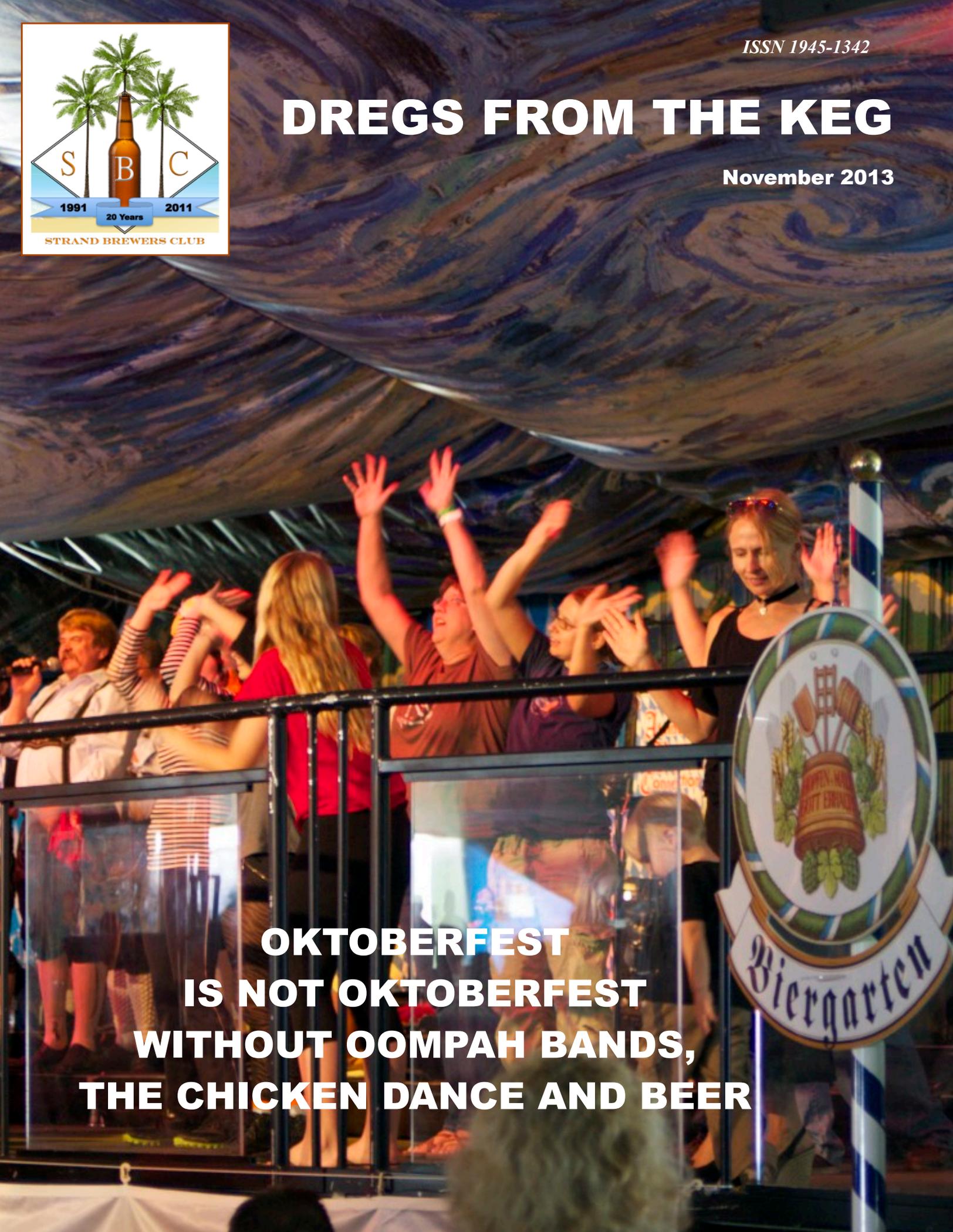
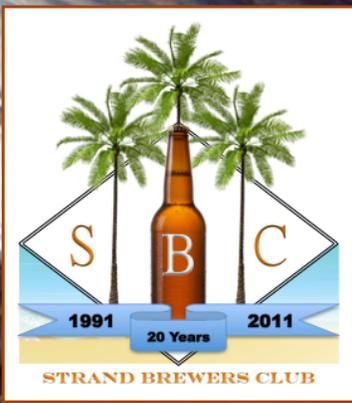


# DREGS FROM THE KEG

November 2013



**OKTOBERFEST  
IS NOT OKTOBERFEST  
WITHOUT OOMPAH BANDS,  
THE CHICKEN DANCE AND BEER**

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## Foam at the Top

[Rives Borland](#), Strand President

October was another busy month for the club. It started out with a club brew at Bob Wilson's place in El Segundo. I was out of town, so I was not able to attend. I heard it was a little under-attended, unfortunately, but very productive from the brewing standpoint. I want to thank Bob for hosting and I encourage people to keep volunteering to host. It is always interesting to see the details of different brewing setups and processes firsthand.

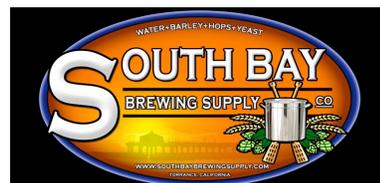
Next up was the October club meeting at South Bay Brewing Supply. We tasted the entries for Round 6 of the Iron Brewer competition. The ingredients were crystal malt, El Dorado hops and tart cherries. We had around 8 to 10 very good entries for this round. I was really impressed with many of them. I think this was one of our best rounds. My beer actually won by a very narrow margin. It was an American Sour Ale aged in a third-use 5 gallon whiskey barrel that was rinsed with boiling water. It was additionally aged on tart cherries and dry hopped with 2 oz of El Dorado in stainless steel. The microbes used for fermentation and souring were a bit of everything but the kitchen sink, so don't ever ask me to re-create the beer! I started off the primary fermentation with the [Wyeast 3278 Belgian Lambic Blend](#). Then, after it was racked in the barrel, various other microbes were added at different points. [East Coast Yeast Bug Farm V](#), dregs from several other sour and wild ales, and even some [White Labs WLP300 Hefeweizen](#) yeast (by accident) went into the mix. The El Dorado hops gave it a strong watermelon candy aroma and flavor, and some hints of the whiskey from the barrel are still

there in the background. I think it needs a little more time for some of the bitterness to fade, so it does not clash with the sour as much and for the flavors to blend together some more. It is an interesting beer and certainly quite different from any beer I've made or had before.



Rives Borland was the 6<sup>th</sup> Round Winner of the Iron Brewer Challenge. Do not expect him to ever recreate this beer. The photobomber is unidentified.

Meeting on November 13<sup>th</sup> at 7 pm



1311 POST AVE TORRANCE, CA 90501

The day after the club meeting, I flew to Denver for the [Great American Beer Festival](#) (GABF). Once again it was a crazy time filled with more beer than you can ever want. The highlight this year for me was the new [“What the Funk” Festival](#) put on by [Crooked Stave Artisan Beer Project](#) and [Funk’n Wild](#). It featured unique wild and sour beers from many of the smaller new start-up breweries that you don’t often get to try. I know that at least one other club member, Bob Wilson, attended GABF this year.

they have really stepped it up from what I remember a few years ago. Alpine Village is having a [Kraft Bierfest](#) on November 17<sup>th</sup> and there is a chance that the club might have an information booth there, but it is still being worked out.

One piece of really interesting news that I am extremely excited about is that, starting next year, it is going to be [possible to pour homebrew at charity events](#). If you recall in the past this has been an issue for the club and sparked debates about which events we could participate in. The new law will open up a whole bunch of opportunities. In an article below, Rick Wirsing explains what has changed in the law.

On Saturday, October 19<sup>th</sup>, we had our club Oktoberfest party at VP Jeff Sander’s house. Unfortunately, I had to work that day at the last minute, so I couldn’t make it until late. I missed some of you that had come and left already. I had a fun time with those that were left and we had a great bottle share. Thanks to Jeff for hosting!



Rives with Natalie and Vinnie Cilurzo, owners of Russian River Brewing Company, at the GABF.



Jesse Tice, Charlie Papazian, the founder of the GABF, and our outgoing President.



Uncle Jeff (Jeff Mitchell) and two chicken heads at the club Oktoberfest.

On Sunday, October 13<sup>th</sup>, the club met for the afternoon at the Alpine Village Oktoberfest. I wasn’t able to make the event, but from the pictures I saw, it looked like a good time was had by all. I did make it to the Oktoberfest at Alpine Village on a Friday night two weeks later and it was an entertaining show. It seems like

On Halloween, [Select Beer Store](#) had a great event with some Fall themed pumpkin and fresh hop harvest beers on draft. There was a contingent of Strand Brewers Club members there enjoying the event.



Arg! Bloody well dressed Pirates (Tony Hale and Tammy Minion) be looting Select Beer!

You might recall that the prize for the High Point Club at the [2012 Pacific Brewers Cup](#), which was won by Pacific Gravity, was to get to do a big brew at [Congregation Ale House](#), Azusa. Well they finally got their new brew system up and running and hosted PG this past Saturday, November 2<sup>nd</sup>, for the brew. I was able to attend the event and I even took home 10 gallons of wort to ferment. The beer they brewed was an IPA recipe with Citra, Simcoe and Lemon Drop hops. I diluted the wort down to pale ale strength and I'm fermenting two 5-gallon batches and a 3-gallon batch. I'm fermenting one 5-gallon batch with [White Labs WLP002 English Ale Yeast](#), the other 5-gallon batch with [Fermentis Safale US-05 American Ale Yeast](#), and the 3-gallon batch with only [WLP644 Brettanomyces Bruxellensis Trois](#). I'm hoping that next year our club can arrange a brew like this with one of the local breweries.

A small group of people within the club put in a major effort this past month to create a [presentation](#) to submit to the Anchor Brewing California Homebrew Club of the Year Competition. The last time the club submitted an entry was in 1997. I want to start the routine of submitting again each year. A lot of work went into this presentation and I'm proud of it. We actually had a huge list of accomplishments and things to brag about that we had to tediously whittle down to the ones that reflect our core values and vision statement in a concise presentation. Despite our effort, we did not win. It was just announced on November 3<sup>rd</sup> on the [California State Homebrew Competition](#) website that the Brew Angels from Stockton, California, won the

2013 Anchor Homebrew Club of the Year award. I'd like to congratulate them on the win. It's kind of a mystery to everyone how the people at Anchor make the decision. They say on the state competition website that they base at least some of the decision on how well each club does in three major competitions: [California State Homebrew Competition](#) (hosted at Anchor), [California State Fair Homebrew Competition](#) and [Mayfaire Homebrew Competition](#). So from that perspective, we might have been a little weak because the club did not have many entries or success in these competitions. But I think we had a strong presentation and we can build on it. In the future let's submit more entries in these competitions. Even though we didn't win, Anchor has said that we will be able to send five to ten people to the celebration luncheon, just as a thank you for entering. If there is a lot of interest within the club, we'll give priority to those who helped the most with preparing the presentation.

We also participated in the lottery system this past month to reserve [campsites at the Lake Casitas Recreation Area](#) for the [California Homebrewers Association's](#) 2014 Southern California Homebrewers Festival (SCHF) taking place on May 3<sup>rd</sup>. (Remember, you must be a member of the California Homebrewers Association to attend.) We ended up with a very similar configuration as last year, with sites D4, D6, D10, D11, D12, and D13 in the campground [Deer](#). We also got five RV sites (all spoken for) in campground Fox, for those who specifically requested them. I put Steve Fafard in charge of assigning campsites, so if you would like one please contact him.

Registration is now open for a BJCP Taste Exam that will be given by Jim Wilson and is tentatively scheduled for December 2014. Now is the early registration period for Strand club members who want to be beer judges to sign up. Soon, registration will open to non-members and I expect that there will be interest from members of other clubs and independents since we haven't had a recent exam in the South Bay. In an article below, Jim explains the certification process.

The November meeting will be the last regular meeting of the year, but we will have the

Holiday Party on December 14<sup>th</sup>, at 6PM and at Steve Fafard's place again. At the November meeting we will have elections, so start thinking about which office you want to run for. The majority of the officers are termed out, so we will need pretty much a whole new board. Nate Federman will also be giving our last educational presentation of the year on growing your own hops and preparing them for use in your homebrews.

## Competition Calendar

[Jeff Sanders](#), Strand Vice-President

**Local Competitions:** in order of entry deadline

### Los Angeles IPA Festival

Los Angeles, CA

**Entries due TBA.**

Judging: November 16<sup>th</sup>. Entry fee: TBA.

Contact: Trevor Faris.

Phone: (818) 291-3949.

Email: [trevor@goldenroad.la](mailto:trevor@goldenroad.la)

### Props and Hops Hombrew Competition

Thousand Palms, CA

**Entries due November 9<sup>th</sup>.**

Judging: November 16<sup>th</sup>.

Entry fee: \$10.

Contact: Micah Stark.

Phone (760) 449-0827

Email: [mykafone@yahoo.com](mailto:mykafone@yahoo.com)

Many more competitions are going on around the country and around the world so.....

Go to [www.homebrewersassociation.org](http://www.homebrewersassociation.org) for a complete list. For a complete list of BJCP competitions, go to [http://www.bjcp.org/apps/comp\\_schedule/competition\\_schedule.php](http://www.bjcp.org/apps/comp_schedule/competition_schedule.php)

## Spent Grains

[Brian Kellough](#), Strand Treasurer

Our goal is still to attain 60 members and the year will soon be coming to an end. So spread the word about our club and the benefits it provides! Lets keep up the good work recruiting. New members can fill out the membership application electronically and just email it now! [Click here](#). And we have great prizes coming up at the raffles, so get your

tickets at the meetings and let's continue to have a great year for the raffle!

To get reimbursed for club expenses please bring receipts to the meetings and I'll write you a check or scan your receipts and email them to [treasurer@strandbrewersclub.com](mailto:treasurer@strandbrewersclub.com) and I'll send you a check through online billpay.

Club dues are \$35 (\$37 through paypal) for individual membership and \$45 (\$48 through paypal) including a spouse. TO MAKE IT EASIER FOR YOU, WE HAVE AN ONLINE PAYMENT OPTION THROUGH PAYPAL! [Click here](#) for information. It is nominally more expensive, but infinitely more convenient for all involved! If you don't like paying online, still fill out the application form electronically and email it, then just mail a check made out to "Strand Brewers Club" to me at 10890 Whitburn St, Culver City, CA 90230. You can also hand me a check or cash at the next club meeting (however, all applications should still be submitted electronically).

Attention returning and current members: If you think your contact information is different than what we have on file, please fill out the online membership application at the link above. It is a fillable pdf you can save and keep for your records. Annually we'll ask renewing members to check their forms and make sure the information is current.



At each club meeting the homebrewer that brings the beer judged by the members to be the best wins first choice of the raffle prizes!

## What's On Tap

[Tammy Minion](#), Strand Activities Director

November 9<sup>th</sup>

**March Aviation Society Brewfest at March Field Air Museum** – 12PM to 5PM. March Aviation Society is proud to announce their Inaugural Brew Fest! Tour historic warbirds and learn about our local military heritage all while tasting great beer and food. Tickets are \$35 general admission and \$45 VIP presale, includes fifteen 4-oz tastes. Prices increase \$10 at the door.

<http://www.marchaviationsociety.com/brewfest.php>



Club members celebrating Oktoberfest at Alpine Village included Dan Bottoms, Adair Johnson, Andrew Maxwell, Tammy Minion, Tony Hale and Penny Wirsing.

November 9<sup>th</sup>

**Field of Drafts at Lancaster Municipal Stadium** – 1PM to 5PM. Sample dozens of

great craft beers from 30 of the finest brewers in the western United States. \$30 General Admission includes 6 oz. Souvenir Glass, live entertainment, and football on the Jumbotron. <http://www.cityoflancafterca.org/index.aspx?page=1656>

November 11<sup>th</sup> - 17<sup>th</sup>

**Deschute Week at Congregation Ale House at All Chapters.** Taplist includes: Fresh Squeezed, Armory, Obsidian Nitro, Black Butte Porter, Mirror Pond, Chainbreaker, Inversion, River Ale, Twilight, Green Monster, Abyss 12 & 13, Black Butte XXIV, Jubelale 12 & 13, Jubelale Nitro and many more!

<http://www.congregationalehouse.com>

November 12<sup>th</sup>

**Ballast Point Craft Beer Dinner at Rock & Brew, Redondo Beach** – 6:30M to 9:30PM. Five course meal paired with five beers from Ballast Point Brewing. \$45 per person not included tax and gratuity. Menu is Tuscan Kale Salad with Long Fin Lager, Asian Wings with Thai Chili Wahoo Wheat, Chicago Dog with Fathom IPL, Memphis Style Ribs with Piper Down Scottish Ale, Sweet Surrender Bread Pudding with Seamonster Imperial Stout. Call 310-378-4970 to make a reservation.

November 13<sup>th</sup>

**Mead and Cider Extravaganza at Sheraton Four Points LAX** – 6:30PM. Over a dozen meads and ciders from Aspall, Tieton, B. Nektar, and others will be available. A sideboard of meats, cheeses, and small plate foods will be served to embellish your tasting experience. Price \$35...\$30 with Twitter Code. RSVP to Kathy by telephone at 310.649.7024, by email at [phil.baxter@fourpointslax.com](mailto:phil.baxter@fourpointslax.com), or [https://www.facebook.com/events/705563436139631/?ref\\_dashboard\\_filter=calendar](https://www.facebook.com/events/705563436139631/?ref_dashboard_filter=calendar).

November 14<sup>th</sup>

**Ninkasi Brewing Night at Select Beer** – 5PM to 10PM. Ninkasi beers with Vella Mobile Wood-Fired Pizza.

November 16<sup>th</sup> - 17<sup>th</sup>

**Smog City's Best Local Brewery Party at Smog City Brewery.** Smog City is having a fan appreciation party with \$1 Samples and \$3

beers. Regular taproom pricing and hours after 4pm.

November 14<sup>th</sup> - 17<sup>th</sup>

**Los Angeles IPA Festival at Mohawk Bend.** 60+ California IPA's on tap. Go to <http://www.laipafestival.com/> for all the details.

November 17<sup>th</sup>

**Beer and Pie Night at Select Beer** – 12PM to 6PM.

November 17<sup>th</sup>

**Alpine Kraft Bierfest at Alpine Village** – 3PM to 8PM. 100+ beers and 40+ brewers will be at the bierfest. Cost is \$30 and includes ten 3 oz. tastes + tasting glass. \$25 if you purchase before November 11. Additional Tasting Tickets Available at the Venue. Visit website for a list of breweries <http://www.alpinevillagecenter.com/events/alpine-bier-fest/>

November 20<sup>th</sup>

**Party of Champions! at Beachwood BBQ, Long Beach** – 6PM to 12AM. Beachwood is throwing a colossal party with Firestone-Walker to celebrate their wins at GABF. Beachwood won Mid-Size Brewpub of the Year and Firestone won Mid-Size Brewery of the Year. Medal winning beers from both breweries will be available as well as special beers and a Beachwood Brewing Cask. They'll be smoking BBQ on wood from retired Firestone-Walker Barrels. Firestone Tap Line-Up: Firestone 17th Anniversary, Succaba '13, Parabola '13, Double DBA '13, Velvet Merkin '13, Stickee Monkey, Barrelworks Agrestic, Pivo Pils, Wookey Jack, and Union Jack.

November 21<sup>st</sup>

**Winter Warmers & Holiday Brews at Total Wine & More, Redondo Beach** – 6:30PM to 8:30PM. It's time to warm your heart with winter ales and special release beers. Class is \$15 per person. <https://www.eventbrite.com/event/7518366637>

November 27<sup>th</sup>

**Figueroa Mountain Night at Select Beer** – 5PM to 10PM.

December 14<sup>th</sup>

**Strand Brewers Club Holiday party at Steve Fafard's House, 22 Rollingwood Dr, Rolling Hills Estates 90274** – 6PM. It's time to celebrate a great Strand Brewers Club year!

For more events check the Strand Brewers Beer Events calendar: [https://www.google.com/calendar/embed?src=tammy.minion%40gmail.com&ctz=America/Los\\_Angeles](https://www.google.com/calendar/embed?src=tammy.minion%40gmail.com&ctz=America/Los_Angeles).

## Want to be a BJCP Judge?

Jim Wilson, BJCP Grand Master II

A good friend once wrote that becoming a beer judge is one of the best things you can do to brew better beer. You know what? He's right! In the Beer Judge Certification Program (BJCP), this is a two step process. First, you take an online entry exam (details at <http://www.bjcp.org/examcenter.php>). When you pass, you take a Taste Exam and if all goes well, you're a qualified beer judge!

- The online exam can be taken at any time from any location and costs \$10. You have a 12 month window after you pass to take the Taste Exam.
- I've scheduled a Taste Exam to be given in the South Bay in December 2014. The day is TBD, but early in the month would be best and even late November is possible if Thanksgiving doesn't put up too big a roadblock. Cost for a first time Taste Exam is \$40.
- So, if you're at square one, start studying and plan on taking the online exam no earlier than Jan 2014.
- Current BJCP judges with a minimum of 10 judging experience points can also do the Taste Exam if they are striving toward a promotion. Cost for this and other retakes is \$15.
- The basic Taste Exam allows 12 examinees. There's an option for 20 that I'm working on in order to accommodate more aspiring judges. I'm confident it will happen, although it will be a little while before it's confirmed.

- Strand members get the first chance to sign up for the exam. It would really support the club if those members were dues payers too. Later, registration will be opened to non-members so if you think you're interested, or if you have questions, contact me at jim7258 (at) gmail dot com.
- At some point in 2014, payment of the exam fee will be required to hold your seat.
- I'll chair a four session prep class for the Taste Exam. The class will cover an overview of beer judging and scoresheet mechanics, beer styles and a doctored beer tasting session. You will write scoresheets in each class and you will be encouraged to write more on your own.
- Classes will be held at SBBS on four Sunday afternoons in October and November 2014 from 4-7PM.
- Exam takers will be given preference for class seats and there will be a nominal fee to cover beer costs. Yes, there will be drinking in class!

another win in the latest Iron Brewer round and is a mere 137 points behind in second place. I have heard strange rumors that Rives is now furiously brewing away and planning to bring 150 different homebrews to our next club meeting.

I would like to take this opportunity to point out that our Activities Director Tammy Minion has more than doubled her points thanks to finally telling me about her silver and bronze medals in the Hangar 24 competition -- which took place way back in May. I try to keep track of these things, but there are a lot of ways that you can earn points that I just cannot track without your help. If you have done any of the points-related activities, please contact me ([communications@strandbrewersclub.com](mailto:communications@strandbrewersclub.com)) and I will do my best to get things updated.

With that said, here is my latest tally:

Name	Points
Jim Hilbing	226
Rives Borland	89
Jim Wilson	64
Jeff Sanders	60
Mike Haisma	42
Jay Ankeney	28
Ryan Penrod	27
Steve Fafard	23
Bob Wilson	22
Donna Boyce	20
Hunter Thacker	19
Nate Federman	18
Tammy Minion	16
Jared Carson	14
Steve Gardner	13



"Brewing the Best Damn Beer!"

## Strand Brewer of the Year Points Standings

[Mike Haisma](#), Strand Communications

Is it possible? Maybe he just hasn't gotten new information to me (yet), but we have somehow gone an entire month without Jim Hilbing's points increasing by double digits. Meanwhile, our erstwhile President has accumulated

Name	Points
Tom Kulzak	12
Andrew Maxwell	11
Rick Wirsing	10
Ryan Ferrasci Rich Thornton Eddie Martinez Dave Peterson	9
Jon Paulson	8
Adam Pike	7
Jim Webster	6
Micheal Litsey David Eaves	5
Rob Proffitt Doug Toperzer	4
Steve Dehart Rudy Inauen Janet Fukumoto Adair Johnson	3
Wally Senff Victor Pyter Lisa Cooper Lee Richardson Jimmy Gullenback Graham Hebson Ed Valcarel David Dvorak Dan Bottoms Charlie Thacker	2
Rory Dewan Ron Cooper Robert Hernandez Rick Pearce Morgan Jones John Everett Ethan Allen Christian Sims Charlie Wallace Brian Basye Brendan Binns	1

## What's the Brew Law Law

By [Rick Wirsing](#), Dregs Editor

As Rives mentioned above, Governor Jerry Brown has signed [AB 1425](#) into law. As of January 1, 2014, this law revises Section 23356.2 of the Business and Professions Code (B&P Code) to identify three circumstances under which a homebrewer may remove his or her homebrew from his or her household where it was made. The three circumstances are:

- (1) **For use, including tasting by judges, in a bona fide competition or exhibition.** Prior to this revision, the only circumstance under which you could remove homebrew from where it was made was “for use in competition at organized affairs, exhibitions, or competition, including homemakers’ contests, tasting, or judgments.” ([B&P Code 23356.2\(c\)](#)). So the new law actually narrows the circumstance, requiring tasting by judges. And what will the California Department of Alcoholic Beverage Control (ABC) determine is a “bona fide competition or exhibition?” It will be interesting to see how the Southern California Homebrewers Festival will be affected by this new provision. Does it mean that judges will have to taste every beer at the festival? Oh my!
- (2) **For personal or family use.** This is new. Prior to the revised law, homebrew could only be used for “personal or family use” within the household where it was made, with the exception being for competitions. The revised law extends this personal or family use beyond the household. This would appear to be a difficult provision for ABC to enforce. I would expect, however, that if the local police are called out to a party that is out of control, violations of this provision would be among the charges that a prosecutor could include.
- (3) **When donated to a nonprofit organization.** This is also a new provision. There are limits, of course, on this circumstance. The donated homebrew may be sold by the nonprofit organization only for consumption on the premises of the fundraising event and under a license issued

by the ABC to the nonprofit organization. The homebrew must somehow be labeled so that the homebrewer is identified and that the beer is identified as homebrew. I would expect that labeling requirements will be specified in the ABC license issued for the event. And finally, the nonprofit organization cannot be one that was established for the purpose of promoting home brewing. So for example, we cannot sell our homebrew at a fund raising event for the Strand Brewers Club.

I reported in last month's edition of The Dregs that the California Craft Brewers Association (CCBA) is advising breweries that holding homebrew beer events at their breweries may cause them to lose their brewing licenses. We will have to wait to see if the CCBA changes its position as a result of the revised law, but I suspect it will not. While the revised law changes the circumstances under which homebrewers can use their homebrew, the revised law does not alleviate the concerns raised by the CCBA. If the circumstances under which any homebrew is at a brewery do not comply with the law, the brewery could lose its licence. We will see whether this affects the willingness of breweries to host our meetings.

The CCBA has also advised breweries that when home brewers come into a licensed brewery and brew beer on the brewery's system, the beer brewed by them would be considered beer made by the licensee (not homebrew beer) and would have to conform with all of the regulations of the brewery's branded beer such as labeling, price posting, etc. Breweries may, as a result, be less willing to conduct big brews.

These are interesting times.

## References

By [Rick Wirsing](#), Dregs Editor

[Charlie Papazian](#) is arguing that we need a [definition for craft](#) brewers. He is concerned that the term will soon be hijacked – used indiscriminately in advertising, much like the term homemade. But what does “craft” mean? Many craft breweries and what used to be

called microbreweries have had success leading to expansion and increased capacity. At what point is a craft brewer not a craft brewer? Speaking of success, [The Alchemist](#) is closing its canning facility to public tours because of too many people. [“In an effort to stay ahead of the curve we have made the difficult decision to close our retail shop and self-guided tour area.”](#)

Apparently the volume of beer you get in a pint depends on where you are. But now in Michigan [legislation](#) has been proposed to require that a pint be a full 16 ounces. I guess the next proposed legislation will be that an ounce be a full ounce. . .

When I hear the term, “single malt,” I think of scotch. But [Cismonte Brewing Company](#) thinks [science experiment](#). Cismonte has partnered with Best Malz out of Germany to make a series of single malt beers. The yeast, all other ingredients and brewing parameters will be the same. I'm hoping they publish their discoveries.

An intern with the American Homebrewers Association, Katie Thomas, is writing a three-part series of articles about women in brewing. The first of the articles is about [women in homebrewing](#). The second is about [women in on the education front of brewing](#). The third, not yet published, will be about women in the craft brewing industry.

Heads Up! The AHA dues will be increasing beginning in January 2014. The single-year U.S. membership will be \$5 more. I suggest you adjust your beer brewing budget.

## Tell Us Where You've Been

For the December edition of The Dregs, we will include pictures and descriptions of club members' favorite craft breweries for 2013. So please send to me, [Rick Wirsing](#), your pictures of your favorite craft breweries and include a description of their brewing techniques, their beers and which beer is your standout favorite.

## And Tell Us What You Are Doing

Your stories are welcome in The Dregs. Upgrade your brewery? Fine tune your practice? Take a road trip? Do well in a competition? Have recipes to share? Read a good beer book? Have club related pictures, especially for the Dregs cover? Send all those, or anything else you think would be interesting to [Rick Wirsing](#). Thanks!

## What We Stand For

The objectives of the Strand Brewers Club are to brew beer and share information about the

brewing, presentation, consumption, judging and history of beer. We promote and encourage homebrewing competition and hope to foster general goodwill through the making and consuming of this noble and most excellent beverage. We aim to brew the best damn beer.

It is our policy to brew and consume beer strictly for fun. Under no circumstances does Strand support or condone in any manner the sale or barter of homebrewed beer, or the operation of a motor vehicle under the influence of alcohol by a member or a participant in any club event or the provision of alcohol to minors.

### 2013 Club Officers

President	Rives Borland	310-469-3634	president (at) strandbrewersclub dot com
Vice-President	Jeff Sanders	310-292-9301	vp (at) strandbrewersclub dot com
Treasurer	Brian Kellough	310-947-1855	treasurer (at) strandbrewersclub dot com
Activities	Tammy Minion	310-406-8057	activities (at) strandbrewersclub dot com
Communications	Mike Haisma	310-808-3614	communications (at) strandbrewersclub dot com
Editor	Rick Wirsing	310-872-9915	editor (at) strandbrewersclub dot com

### Mentors

The following members have volunteered to answer your brewing questions and to help beginning brewers learn the craft. You should take advantage of their expertise.

Bill Krouss	310-831-6352	bkrouss (at) cox dot net	Rancho Palos Verdes
Dave Peterson	310-530-3168	diablo390 (at) aol dot com	Torrance
Jay Ankeney	310-545-3983	jayankeney (at) mac dot com	Manhattan Beach
Jim Hilbing	310-798-0911	james (at) hilbing dot us	Redondo Beach
Jim Wilson	310-316-2374	jim 7258 (at) gmail dot com	Redondo Beach
Steve Fafard	310-373-1724	sfafard (at) cox dot net	Rolling Hills Estates

# TRU



I AM HAPPY TO SEE SO MANY OF YOU HAVE TURNED OUT FOR THE STRAND BREWERS CLUB NOVEMBER MEETING.



AS MOST OF YOU KNOW, IT'S AT THE NOVEMBER MEETING THAT WE ELECT OFFICERS FOR THE NEXT YEAR.

SO . . . CAN I HAVE NOMINATIONS FOR CLUB OFFICERS?



SHE'D KILL ME.

PLEASE NOT ME!

OH NO! I'M TOO CLOSE TO THE FRONT!

RIVES

HE'D BETTER NOT EVEN THINK ABOUT IT.

I'M ALREADY AN OFFICER.

DO NOT LOOK UP.

PEDRO

CONCENTRATE - BLANK STARE.



OK . . . PLAN B . . .



WHO'S NOT HERE?