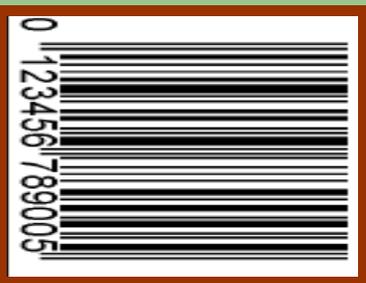




# DREGS FROM THE KEG

September 2010



**It's been fun!  
Keep brewing!**

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## **Foam at the Top**

Chris Voisey, SBC President

With the end of summer not too far out it starts us thinking about a few things for the rest of the year. For the Strand Brewers that means Oktoberfest, new Officer elections and of course some other fun activities including our monthly Club Brews. Not to mention our Holiday Party in December!!

As most of you know, there are a few changes with regards to the Club Officers. The latest being our Club Secretary, Devin Knowles. Devin has accepted a new job that will take him up to Everett, WA. Although this is very disappointed for all of his friends and the club, I know this is very exciting for him. He has been looking at many opportunities and it sounds like this is a great fit. I know we will all miss Devin and we wish him a lot of success with his new job and new home ... BUT, on the positive side, we have someone up in the Seattle area now that we can call on to show us around the best microbreweries. I know I can't wait to join him for a drink up at one of my favorites, Diamond Knot in Mukilteo. As a final farewell, come join all of us at the Club Oktoberfest to send say your goodbyes to Devin.

Speaking of Oktoberfest, Glenn Deckman has once again offered to host it at his house in Manhattan Beach on September 18th. As previously mentioned, Esther Tung has volunteered to step in and help Bryan Willis with some of our club activities through the end of the year. Not only is it Oktoberfest, but a farewell to Devin and congratulations on the new job AND if that wasn't enough, it will be Glenn's birthday on the 19th. I am hoping that many of you can join us. We started off brewing Kölsch and a Hefeweizen last weekend at Rives' place in Hermosa and we are looking for other home brews we can share at the event. We will be setting up the booth and have plenty of room for your concoctions. Please let Esther know if you plan on bringing some beers so that we can best coordinate everything.

As just mentioned, we had a great Club Brew at Rives on September 29th. This completed the 8th official Club

Brew we have had this year!! Yes, that's one a month and we plan on keeping it up. Although it was just a small crowd, we had a fun day. We got so carried away with the brewing and scenery that we even lost track of the time. We brewed up on the roof of his apartment and had a clear view of the entire Santa Monica Bay. Luckily it was a perfect day for it too! I even tried out the Olive Oil trick we discussed at the last Club Meeting on the batch I brewed. I'm looking forward to trying that out very soon!

If you are interested in joining us for a Club Brew, the next one is already set-up at Dave Peterson's house on Saturday, September 11th. As anyone can tell you, a brewing session at the Peterson's is one not to miss. I would like to highly encourage everyone to come out to Dave's on the 11th and check out his brewing system. It is definitely one of the best that I have personally seen. Dave and his wife Kelly do a fantastic job of rolling out the red carpet and hosting this fine day of brewing. It is worth getting up for 9am to help Dave get started as he explains everything he is doing in the brewing process. He even encourages everyone to get involved and help out, and I don't just mean by washing the carboys. So come on out and check this amazing Club Brew. I am not sure what the brew plans are, but I was thinking it is probably time to start thinking about a big beer for the Holiday Party in December!! For details on Dave's address check out website.

Last but not least is our next club meeting. We will be meeting at the South Bay Brewing Supply store in Torrance once again. Originally Naja's was to be closed for their own staff party on that day so we talked Glenn into once again hosting us at the store. If it is anything like the last meeting, I'm sure it will be packed once again. We also learned that if we get out of there about 10 minutes earlier we can have a night cap over at Red Car, following the meeting. Unfortunately I will not be at the next meeting, but our Vice President, Jake Flipovich will be getting things underway. One of the things that we will be discussing at the next meeting is the 2011 Club Officers. We are looking for a few good people to help lead the club into the next year. Are you interested? September is when we start putting together the nominations for Club Officers. Let us know if you are interested or if you suggest someone else may be a good idea. We can go over the details of each of the roles at the next couple of meetings. They can also be found on the website. The club election will take place at the November meeting.

Well, that's all for this month. I look forward to seeing everyone at one of the events this month!  
Chris

## Meeting Place for September

This month's meeting will be at



South Bay Brewing Supply  
1311 Post Ave  
Torrance, CA 90501

## August Beer Events

Esther Tung, SBC Events Coordinator

### Club Brew at the Peterson's

September 11, 9:00 a.m.

The Peterson Household

2347 W 235th Street, Torrance, CA 90501

Dave and Kelly will be hosting the Club Brew this month with their impressive 30-gallon system. Dave has prepared an impressive Russian Imperial Stout recipe so this is an opportunity you won't want to miss. Please stop by to check it out, lend a hand, and of course, have a beer!



### Strand Brewers Club Oktoberfest at the Deckman's

September 18, 7:00 a.m.

Glenn Deckman's

1220 2<sup>nd</sup> Street, Manhattan Beach, CA 90266

310-713-6520

Glenn will be hosting the Strand Brewers Club Oktoberfest celebration once again this year. We will have the Club's tap system set up so there will be plenty of homebrew flowing. Glenn will have a beautiful roast prepared so please bring a small side dish to share and let us know if you would like to bring a keg as well!

### Final Friday

September 24, 5:30 p.m. or anytime after work

### Tin Roof Bistro

3500 N Sepulveda Blvd, Manhattan Beach, CA 90266

(Located inside the Manhattan Village Mall)

For those of you who have skipped the last few Final Fridays, you are really missing out so try to make this month's if you can! Tin Roof doesn't have the most extensive beer line-up but they have some specialties on tap at great happy hour prices. They also have a bocce ball court so what better way to spend a Friday evening than enjoying great beer and playing bocce with your fellow brewers?

## Other Beer Events

### Long Beach Beer Cruise

September 11, 6:00 p.m.

Morry's will be hosting another beer cruise aboard "The Rubber Duck" in Long Beach. Passengers are required to bring a bottle (or a few) of homebrew or craft beer to share with fellow beer geeks. The vehicle will tour downtown Long Beach and sail through the Long Beach port. This is a great way to meet other brewers and share your talent. For more info, visit:

<http://www.morrays.com/index.php/category/events/> or contact Esther Tung at [esthertung@hotmail.com](mailto:esthertung@hotmail.com) for carpooling.

### Silvio's Craft Beer Dinner

September 13, 7:00 p.m.

20 Pier Ave, Hermosa Beach

Silvio's BBQ in Hermosa Beach is a fairly new establishment focusing on Brazilian style barbecue and craft beer. They host a monthly craft beer dinner featuring a five course dinner paired with five craft brews. The september event will feature beers from the Palm Brewery in Belgium. Cost is \$49 per person and reservations are required. For reservations call 310-376-6855 and be sure to mention you're with the Strand Brewers Club.

### 2<sup>nd</sup> Annual Septemberfest

September 25, 3:00 – 7:00 p.m.

Sony Studios

10202 W. Washington Blvd.

Culver City, CA 90232

This is the second year Septemberfest will be held at the Sony Studios. They claim it is "America's answer to Oktoberfest" by featuring BBQ and daisy dukes instead of German food and Lederhosen. There will be over 200 beers on tap and live music. Tickets are \$50 and include unlimited pours. They will only be sold in advance so to order tickets or for more information about the event, please visit their website:

<http://www.drinkatplay.com/septemberfest/>.

## 10,000 Years of Beer Exhibit

Ongoing through Oct 10

Kegged, Casked, Bottled, or Canned: 10,000 Years of Beer zeroes in on the intoxicating brew's history, which dates back to the 6th millennium B.C. One of the world's oldest beverages, beer is mentioned in ancient Egyptian and Mesopotamian accounts and also shows up in the earliest Sumerian writings. In Europe, beer's colorful past includes this tidbit—during the Middle Ages, monks brewed it to drink while fasting (a loophole in the rules allowed liquids). During the industrial revolution, the invention of steam engines and refrigerators made brewing a science. This exhibition tells the story with advertising material, tap handles, metal signs, prints, beer steins, and fixtures from the home brewing industry.

City of Fullerton Museum

301 N Pomona Ave

Fullerton, CA 92832

(Thanks to Ron Cooper for the info)

## Farewell Devin!!

For those of you who don't already know, our beloved Secretary, [Devin Knowles](#), is leaving us. He will be moving to Everett, Washington on September 19, so please come to our Oktoberfest celebration to say cheers and send him off right! I'm sure he would get off to a great start at Boeing if he showed up with a cane on his first day. Best of luck, Devin!

## Spent Grains

Rob Proffitt, SBC Treasurer

Due to a family issue that occurred this past month, I wasn't able to get to the bank or update the books, so I don't have an update on our account. I'll hopefully have an update for the meeting, though.

We currently have 55 paid members, including 15 new members this year. And let's welcome Scott McCafferty and Sean Stamper, our newest member, who joined at the August meeting. Welcome to the club!

Dues are \$25, plus another \$10 for each additional family member. Also, if you would like a paper copy of the Dregs mailed to you each month, add an additional \$5 for postage. If you'd like to renew by mail, please mail a check made out to "Strand Brewers Club" to me at 1008 Teri Ave, Torrance, CA 90503.

## Passing the Baton

Jim Wilson, BJCP Grand Master I and Dregs Editor To Be

Rule 1. Everything changes.

Rule 2. Devin Knowles loves his paycheck and Mother Boeing more than the Strand Brewers. Say it's not so! Understandable though. You can trade parts of a paycheck for useful stuff like malt, hops and yeast. With SBC you get memories. Or not, depending on how good the party was.

Best wishes on your Northern adventure, Devin. Please, design the snot out of those wings. It's really a bummer if one of them falls off.

I've agreed to shepherd the Dregs for at least the final three months of this year and the changes just won't stop. Our new website is about ready to go beyond Beta (Gamma?) and with it we should have an easier time discussing brewing and club activities. SBC's online presence and The Dregs can complement one another. It looks like online can grow into an effective vehicle for conversations, passing on short comments, staying aware of upcoming activities and making brief reports on them. Hopefully it will become the one stop shop for day to day SBC stuff. The Dregs might stay the same or it could change to reduce duplication, better meet the member's needs and dovetail with online content.

Our mission and benefits statements include assurances that the club will:

- Produce a monthly newsletter filled with the homebrew tips, tricks and technology.
- Disseminate among the members information pertaining to the brewing, consuming, presentation, judging and history of beer.
- Promote and encourage homebrewing competition.

Looking at previous Dregs, we've done a consistent job reporting on club business and interesting activities. The whole brewing and beer literacy thing has been off and on and could stand more emphasis and diversification in my mind.

I'm working on a survey for members to share their preferences about The Dregs. If Chris had a less demanding day job, the thing would be circulating now. He thinks it's possible to present it online, on the website as a matter of fact. I'm all in favor of a non-paper solution, so he and I are cooperating to launch the survey by the quickest method that can be devised. I'll report back when the results are in. Stay tuned!

## Passing the Baton

Devin Knowles, SBC Secretary and Outgoing Dregs Editor

It was not an easy decision for me to move out of the South Bay, but it was a necessary one. As destinations go, I could have done a lot worse. I'm moving to a place with a strong beer culture, a laid-back approach to life, ~~great weather~~, and a low cost of living.

It's going to be hard walking away from all the good things I have here, and all the fantastic people I find myself surrounded by, but as Jim said, everything changes. I want to thank everyone in the club for the good times I've had. If you ever find yourself in the vicinity of Seattle, give me a call and we'll grab a beer.



## Ancient Nubians drank antibiotic-laced beer

Emily Sohn, Discovery News

People have been using antibiotics for nearly 2,000 years, suggests a new study, which found large doses of tetracycline embedded in the bones of ancient African mummies.

What's more, they probably got it through beer, and just about everyone appears to have drunk it consistently throughout their lifetimes, beginning early in childhood.

While the modern age of antibiotics began in 1928 with the discovery of penicillin, the new findings suggest that people knew how to fight infections much earlier than that — even if they didn't actually know what bacteria were.

Some of the first people to use antibiotics, according to the research, may have lived along the shores of the Nile in Sudanese Nubia, which spans the border of modern Egypt and Sudan.

"Given the amount of tetracycline there, they had to know what they were doing," said lead author George Armelagos, a biological anthropologist at Emory University in Atlanta. "They may not have known what tetracycline was, but they certainly knew something was making them feel better."

Armelagos was part of a group of anthropologists that excavated the mummies in 1963. His original goal was to study osteoporosis in the Nubians, who lived between about 350 and 550 A.D. But while looking through a microscope at samples of the ancient bone under ultraviolet light, he saw what looked like tetracycline — an antibiotic that was not officially patented in modern times until 1950.

At first, he assumed that some kind of contamination had occurred.

"Imagine if you're unwrapping a mummy, and all of a sudden, you see a pair of Ray Ban sunglasses on it," Armelagos said. "Initially, we thought it was a product of modern technology."

His team's first report about the finding, bolstered by even more evidence and published in *Science* in 1980, was met with lots of skepticism. For the new study, he got help dissolving bone samples and extracting tetracycline from them, clearly showing that the antibiotic was deposited into and embedded within the bone, not a result of contamination from the environment.

The analyses also showed that ancient Nubians were consuming large doses of tetracycline -- more than is commonly prescribed today as a daily dose for controlling infections from bad acne. The team reported their results in the *American Journal of Physical Anthropology*.

They were also able to trace the antibiotic to its source: Grain that was contaminated with a type of mold-like bacteria called *Streptomyces*. Common in soil, *Strep*

bacteria produce tetracycline antibiotics to kill off other, competing bacteria.

Grains that are stored underground can easily become moldy with *Streptomyces* contamination, though these bacteria would only produce small amounts of tetracycline on their own when left to sit or baked into bread. Only when people fermented the grain would tetracycline production explode. Nubians both ate the fermented grains as gruel and used it to make beer.

The scientists are working now to figure out exactly how much tetracycline Nubians were getting, but it appears that doses were high that consumption was consistent, and that drinking started early. Analyses of the bones showed that babies got some tetracycline through their mother's milk.

Then, between ages two and six, there was a big spike in antibiotics deposited in the bone, Armelagos said, suggesting that fermented grains were used as a weaning food.

Today, most beer is pasteurized to kill Strep and other bacteria, so there should be no antibiotics in the ale you order at a bar, said Dennis Vangerven, an anthropologist at the University of Colorado, Boulder.

But Armelagos has challenged his students to home-brew beer like the Nubians did, including the addition of Strep bacteria. The resulting brew contains tetracycline, tastes sour but drinkable, and gives off a greenish hue.

There's still a possibility that ancient antibiotic use was an accident that the Nubians never knew about, though Armelagos has also found tetracycline in the bones of another population that lived in Jordan. And VanGerven has found the antibiotic in a group that lived further south in Egypt during the same period.

Finding tetracycline in these mummies, said VanGerven, was "surprising and unexpected. And at the very least, it gives us a very different time frame in which to understand the dynamic interaction between the bacterial world and the world of antibiotics."

## 2010 Pacific Brewers Cup

Jake Filopovich, SBC Vice-President

This year marks the 14th-Annual Pacific Brewers Cup Homebrew Competition. The competition is hosted on a rotating basis by the [Strand Brewers' Club](#), [Pacific Gravity](#) in Culver City, and the [Long Beach Homebrewers](#).

Judging will be held on September 25th, at [Rock Bottom Brewery](#) in Long Beach. The Brewery is located in Downtown Long Beach. For directions click [here](#).

PBC 2010 is an [AHA](#) sanctioned homebrew competition, and will use the [beer style guidelines](#) published by the [Beer Judge Certification Program](#).

Any Questions pertaining to the competition can be directed to [info@pacificbrewerscup.com](mailto:info@pacificbrewerscup.com)

Entries are due between September 1st and September 12th at one of the following locations:

### [Stein Fillers](#)

4160 Norse Way  
Long Beach, CA 90808  
562-425-0588

### [Culver City Homebrew Supply](#)

4358 1/2 Sepulveda Blvd.  
Culver City, CA 90230  
310-397-3453

### [O'Shea Brewing Company](#)

28142 Camino Capistrano  
Laguna Niguel, CA 92677  
949-364-4440

### [More Beer!](#)

1506 Columbia Ave Suite 12  
Riverside, CA 92507  
951-779-9971

### [South Bay Brewing Supply](#)

1311 Post Ave  
Torrance, CA 90405  
310-486-9412

# Calendar of Homebrewing Events

Jake Filopovich, SBC Vice-President

## Club-Only Competitions

Strand Brewers' Club Meeting

**Location:** Naja's Place

154 International Boardwalk

Redondo Beach, CA 90277

**Time:** 2<sup>nd</sup> Wednesday of every month 7:00pm

**SEPTEMBER/OCTOBER 2010 "PUCKER UP" SOUR & WILD ALES ENTRIES ARE DUE SEPTEMBER 9, 2010 AND JUDGING WILL BE HELD SEPTEMBER 19, 2010. ENTRY FEE IS \$7. MAKE CHECKS PAYABLE TO AMERICAN HOMEBREWERS ASSOCIATION.**

**Entry Shipping:** AHA COC 22836 Ventura Blvd,  
#2 Woodland Hills, CA 91364

For more information on club-only competitions, go to  
<http://www.homebrewersassociation.org/pages/competitions/club-only-competitions/schedule>

## Other Competitions:

*(In order of entry deadline)*

**09/25/2010**

[Pacific Brewers Cup](#) Long Beach, CA

Contact: [info@pacificbrewerscup.com](mailto:info@pacificbrewerscup.com)

[Robert Wise](#) Phone:(714) 828-4709

[Michael Cullen](#) Phone (213) 923-3506

Entry Fee: \$6.00 1<sup>st</sup> entry, \$5.00 for additional **Registration Dates: 8-12 - 9 12**

**Drop Off Dates: 9/1 - 12**

**09/25/2010**

[The Big Fresno Fair Homebrew Competition](#)

Fresno, CA Contact: [David Morford](#)

Phone: (559) 323-0583 Entry Fee: Free

**09/25/2010**

[Jackson County Harvest Fair](#) Central Point,

OR Contact: [Bob Bacolas](#) Phone: (541)

499-6777 Entry Fee: none Entry

Deadline: 09/09/2010

For a list of BJCP competitions around the country, go to <http://www.bjcp.org/> and select the Scheduled Competitions link

**09/25/2010**

[Fresh Hop Ale Festival Home Brew](#)

[Competition](#) Yakima, WA Contact: [James](#)

["Ryan" Case](#)

Phone: (509) 654-

5304 Entry Fee: \$15

Entry

Deadline: 09/22/2010

**10/09/2010** [Oaktobefest](#) Oakland, CA

Contact: [Brian Cooper](#)

Phone:

(925) 292-5564

Entry Fee: \$7

Deadline: 09/24/2010

**09/25/2010**

[Celestial Meads Equinox Mead Competition](#)

Anchorage, AK Contact: [Breck Tostevin](#)

Phone: (907) 884-1819

Entry

Fee: None Deadline:09/24/2010

**10/15/2010** [27th Annual Dixie Cup](#)

Houston, TX Contact: [Kyle Jones](#) Phone:

(352) 317-6429

Entry Fee:

\$7 online/\$8 paper, \$10 after 9/17/2010

Entry Deadline: 09/24/2010

**10/02/2010** [Barley Legal](#) Abingdon, MD

Contact: [Jeff Sanders](#)

Phone: (410) 570-6026

Fee:

\$8 first, \$5 each additional Entry

Deadline: 09/25/2010

**10/16/2010**

[Arkansas State Fair Competition -2010](#) Little

Rock , AR Contact: [Ken Haycook](#) Phone:

(501) 223-0030

Entry Fee:

\$7.00

Entry Deadline:

10/01/2010

**10/02/2010**

[The EdUCate! American Ale Homebrew](#)

[Competition](#) University City, CA Contact:

[Michele Lolly](#)

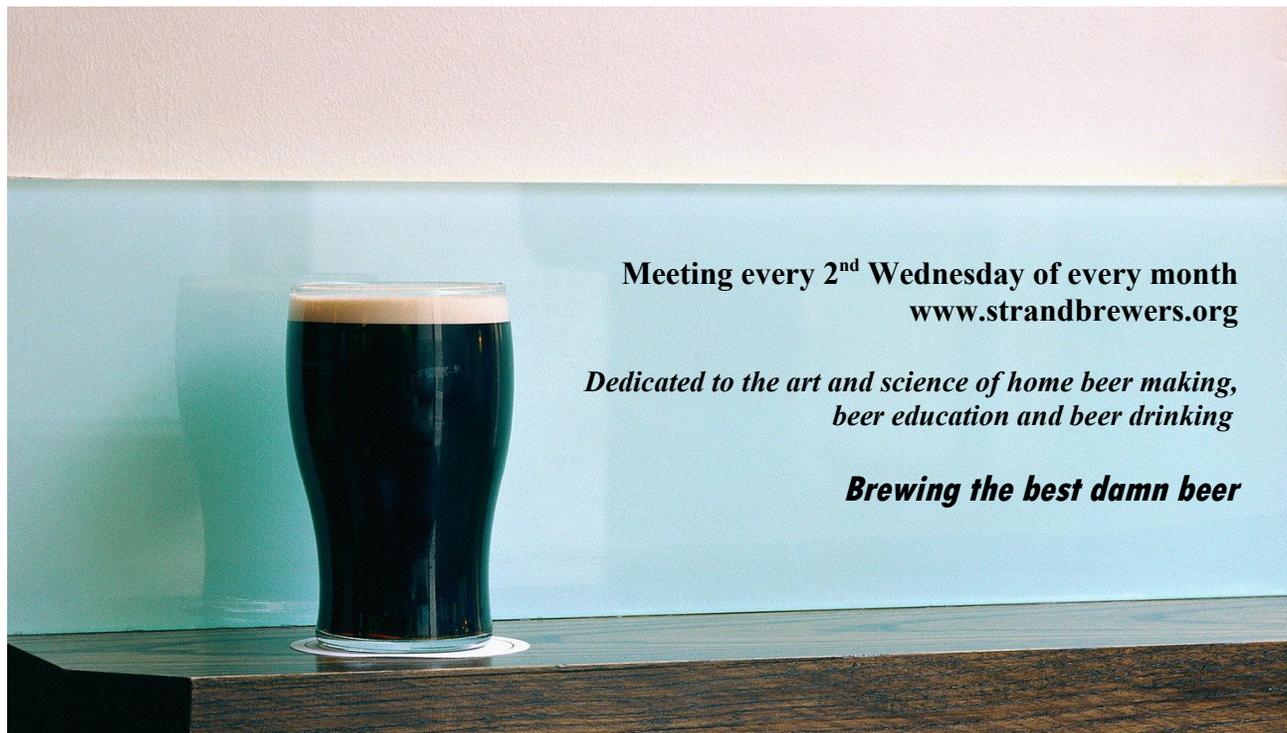
Phone: (858)

922-3302

Entry Fee: \$10 first,

\$5 additional Entry Deadline:

10/02/2010



Meeting every 2<sup>nd</sup> Wednesday of every month  
[www.strandbrewers.org](http://www.strandbrewers.org)

*Dedicated to the art and science of home beer making,  
 beer education and beer drinking*

***Brewing the best damn beer***

**The objectives** of the Strand Brewers' Club are to Brew Beer; to disseminate among the members information pertaining to the brewing, consuming, presentation, judging and history of beer; to promote and encourage homebrewing competition; and to foster general goodwill throughout this great nation of ours through the making and consuming of this noble and most excellent beverage.

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

### **Strand Brewers' Mentor Pool**

In time of need...who ya gonna call? These Brew Buddies have volunteered to answer any brewing questions you might have, and to be available to teach beginning homebrewers our homebrew craft.

<b>Name</b>	<b>Phone</b>	<b>Email</b>	<b>Location</b>
Dave Peterson	(310) 530-3168	diablo390 (at) aol.com	Torrance
Dan Hakes	(323) 730-1003	danhakes (at) mac.com	Downtown Los Angeles
Bill Krouss	(310) 831-6352	bkrouss (at) cox.net	Rancho Palos Verdes
Jim Hilbing	(310) 798-0911	james (at) hilbing.us	Redondo Beach
Jim Wilson	(310) 316-2374	jim7258 (at) gmail.com	Redondo Beach
Steve Fafard	(310) 373-1724	sfafard (at) cox.net	Rolling Hills Estates
Jay Ankeney	(310) 545-3983	jayankeney (at) mac.com	Manhattan Beach
Brian McGovney	(310) 376-8246	brian.mcgovney (at) gmail.com	Redondo Beach

...and your 2010 Club Officers:

### **2010 Club Officers**

<b>President:</b>	<b>Chris Voisey</b>	<b>(310) 941-4810</b>	<b>chris (at) voisey.net</b>
<b>Vice-President:</b>	<b>Jake Filipovich</b>	<b>(818) 825-1088</b>	<b>pittboss13 (at) verizon.net</b>
<b>Secretary:</b>	<b>Devin Knowles</b>	<b>(323) 841-2037</b>	<b>devin.e.knowles (at) gmail.com</b>
<b>Treasurer:</b>	<b>Rob Proffitt</b>	<b>(310) 787-9511</b>	<b>rproff (at) earthlink.net</b>
<b>Activities Director:</b>	<b>Bryan K. Willis</b>	<b>(310) 462-5528</b>	<b>bryankwillis (at) yahoo.com</b>