



DREGS FROM THE KEG

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MAY 2014



BEER MOON

In This Issue

Foam at the Top	2
Spent Grains	3
What's on Tap?	3
Strand Brewer of the Year	5
SMAsh Challenge	5
Mayfaire Judging	6
What's the Brew Law Law	7
Craft Beer in Tokyo	8
Two Tickets to Paradise	11
References	12
Trub	14-15

Foam at the Top

[Ryan Penrod](#), Strand President

I hope everyone enjoyed the April meeting at the King Harbor Brewing Company and the brewery tour from Head Brewer Phillip McDaniel. The King Harbor team was very happy with our turn out and told me they would be glad to have us back. I was excited to see so many familiar and new faces at the meeting and see such a great turn out to support one of the South Bay's newest breweries.

The results of the [2014 Maltose Falcons Mayfaire Homebrew Competition](#) have just been released. Congratulations!

Name	Place	Style
Douglas Toperzer	2 nd	12.1 Old Ale
James Hilbing	3 rd	13.3 English-Style Barleywine
James Hilbing	3 rd	14.2 Baltic Porter
Steve Gardner, Kay Gardner	3 rd	24.1 Fruit/Vegetable Flavored

The [California State Fair Homebrew Competition](#) entry registration closes on May 2nd. If you get your entries to me or South Bay Brewing Supply by May 9th, I will hand deliver the entry to the Ballast Point Homebrew Supply store in San Diego, which is one of the drop off sites for the competition. Please pay the registration fees by Paypal, as the homebrew supply store does not want to be responsible for entry fees.

While it is only May, now is really the time to begin brewing for the Pacific Brewers Cup and the [California State Homebrew Competition](#) before it gets hot and the summer flies by. Also remember every entry to a BJCP sanctioned competition earns you points toward Strand Brewer of the Year and makes the club's Anchor Homebrew Club of the Year entry that much stronger. Please email me or one of the other officers with all you entries so we can maintain an accurate record.

At the May meeting we will have a commercial tasting of Belgian ales and another exciting raffle with a lot of Sierra Nevada IPAs and Thomas Hardy's Barley Wine from 2004. The commercial tasting was moved forward a month from the meeting schedule presented in January to accommodate a future presentation on attenuation from Jim and Rives. Finally the Second Round of Iron brewer is right around the corner in July.

Strand Brewers Club Meeting May 14th at 7 pm



1311 Post Avenue, Torrance, CA 90501

We have decided to resume the club's First Saturday socials. I hope to see everyone at the May First Saturday on May 3rd, at noon, at [Strand Brewing Company](#). Joel Elliott, one of the owners and brewers at Strand, will be kicking off a 24 hour bike ride to raise awareness for his daughter, Hannah. She has been diagnosed with selective mutism, a rare condition that renders her unable to speak. The Torrance Unified School District has refused to provide special services to help her deal with this condition. The Strand Brewing Company has always supported our club. In fact, my first Strand Brewers Club meeting was at The Strand Brewing Company. This is a great chance for our club to support Joel in his efforts on behalf of Hannah, and to enjoy the great warm weather. More details here: <https://www.facebook.com/joel.elliott.37/posts/10202899662348310>



I AM
HANNAH'S
VOICE

If your contact info is not up to date and you are missing communication from the Strand Brewers Club, please email me at president@strandbrewersclub.org and I will make sure you receive correspondence from the club.

Spent Grains

By [Rick Wirsing](#), Dregs Editor

It is past Membership Renewal Time! So technically if you haven't yet paid your dues, you are no longer a member! Nobody wants that! Dues are \$35 for an individual membership and \$45 for you and your spouse/partner. Dues can be paid directly to our

Treasurer, Doug Toperzer, via check or cash at the next club meeting. New members can also pay dues at the club meetings and events.

At each club meeting we hold a raffle to raise additional funds for the club. The homebrewer that brings the beer judged by the members to be the best wins first choice of the raffle prizes! So bring your homebrew!



Prizes! Prizes! Raffle Prizes!

What's On Tap

[Bob Wilson](#), Strand Activities Director

COMPETITIONS

[California State Fair Homebrew Competition](#)
West Sacramento, CA **Register by May 2nd.**
Entries due May 16th. Judging May 29th. Entry fee \$12.

El Dorado County Fair
Placerville, CA **Entries due May 2nd.**
Judging May 10th. Entry fee \$7.

[Orange County Fair Homebrew Competition](#)
Costa Mesa, CA **Register by May 2nd.** **Entries due May 10th.** Judging May 17th. Entry fee \$5.

[San Diego County Fair Homebrew Competition](#)
Del Mar, CA **Register by May 7th.** **Entries due May 21st.** Judging May 31st. Entry fee \$10.

SoCal Homebrew Supply First Annual Homebrew Competition

La Verne, CA Entries due May 19th.
Judging May 24th. Entry fee \$5.

5th Annual Hanger 24 Craft Brewery Homebrew Competition

Redlands, CA Entries due May 31st.
Judging June 14th. Entry fee \$5.

Pacific Brewers Cup 2014

Torrance, CA Entries due TBD.
Judging September 6th. Entry fee \$TBD.

Link to the Calendar for Homebrew Competitions.

BEER EVENTS

May 3rd

Big Brew for National Homebrew Day,
Nationwide.

May 3rd

Southern California Homebrewers Festival,
CANCELLED.

May 8th

Evil Twin vs. Mikkeller at Select Beer, 5–10PM.

May 15th

Barrel Night at Naja's, 7PM.

May 17th

Smog City Anniversary Party, 11AM–8PM.

June 12th–14th

American Homebrewers Association National Homebrewers Conference, Grand Rapids, MI.

Link to the Calendar for Los Angeles Craft Beer Events.

STRAND BREWERS CLUB EVENTS

May 3rd

First Saturday at Strand Brewing Company,
12PM.

May 14th

Club Meeting at South Bay Brewing Supply,
7PM.

June 11th

Club Meeting at TBD, 7PM.

SMaSH Challenge. Single malt and single hop (SMaSH) beers offer the opportunity to strip a beer down to the bare essentials. Highlighting specialty grains.

BJCP Tasting Exam Sessions. We are organizing tasting sessions throughout the year in preparation for the exam. Those signed up for the test are encouraged to join. Please email me (millstadt@gmail.com) with a list of BJCP categories and/or subcategories that you are interested in.

**Strand Brewers Club
Iron Brewer Challenge**

Round 2

July 9, 2014 Club Meeting

Ingredients: Tetnang Hops, Victory Malt and
Hazlenut

Round 3

October 8, 2014 Club Meeting

Ingredients: Willamette Hops, Maris Otter
Malt and Coffee

Link to the Calendar for Strand Brewers Club Events.



"Brewing the Best Damn Beer!"

2014 Strand Brewer of the Year

By [Rick Wirsing](#), Dregs Editor

The 2014 Strand Brewer of the Year contest is underway. Following is the current point standings.

Name	Points
Bob Wilson	28
Ryan Penrod	24
Rick Wirsing	14
Jeff Sanders	13
Steve Gardner	11
Rob Proffitt	10
Jimmy Gallenbach Nate Federman	9
Jim Wilson Andrew Maxwell	8
Doug Toperzer	7
Jeff Mitchell	5
Jim Hilbing Jay Ankeney	4
Jeff Sanders Steve Fafard Dan Parker Rives Borland Christine Sparks	3
Jared Carson David Eaves Jesse Tice	2
Dave Cordrey Scott Seipel Chris Ramenspuger Eddie Martinez Justin Vega Jason Light Mike Haisma Mike Litsey	1

If you did something that would earn points for you, make sure you let our Administrator, [David Eaves](#), know. Note: These standings do not yet reflect the Mayfaire results.

SMaSH Challenge: Dry-Hopping REcap and Specialty Grains

[Bob Wilson](#), Strand Activities Director

This year we are trying a new series of educational challenges designed to focus on individual ingredients. At the April meeting, we tasted some great dry-hopped beers. For the base recipe, see the February 2014 Dregs article.

Jim Wilson used Nelson Sauvin hops: 1 oz of pellets in a hop bag for 6 days, then 1 more oz for 2 days. Jim used lactic acid to lower the mash and sparge water pH to 5.8 (for a mash pH of 5.2). Jim also brought a control sample; a batch without any dry-hopping.

Jimmy Gallenbach used Simcoe, eschewing the nominal Magnum hops in favor of 0.25oz of Simcoe at 60 minutes (for a 3 gallon batch), followed by 0.5oz of Simcoe dry-hopped in secondary for 18 days.

Steve Gardner used 17g of Cascade pellets (for a 1 gallon batch) for 4 days. Jeff Sanders used whole hop Amarillo, dry-hopping for 10 days. I brought Mosaic, El Dorado, and a mystery experimental hop I won in a club raffle.

Ryan Penrod made a 10 gallon batch. 5 gallons received a post-flame-out addition of 4oz Chinook. These flame-out hops were steeped for 20 minutes before racking to primary. These 5 gallons were not dry-hopped. The other 5 gallons were divided: 1 gallon was dry-hopped with 0.5oz Amarillo pellets, 1 gallon with 0.5oz Chinook, and the remaining 3 gallons with 1oz Wakatu. All dry-hopping was for 4 days.

For the August club meeting we are focusing on specialty grains! The following is based on Jamil Zainasheff's English Mild recipe from Brewing Classic Styles. Milds can be pale or

dark, just use the specialty grain of your choosing! Of course, a combination of Crystal malt and some other specialty grain is traditional, but this project is meant to explore a specialty grain on its own. Here are some ideas: Victory, Special "B", Maris Otter, Cara Munich, Chocolate Malt, Rye.

**Strand Brewers Club
The SMaSH Challenge
August 13, 2014**

Base All Grain Recipe

- 7 lbs Maris Otter Malt;
- 1.25 lbs Specialty Grain – your choice;
- 0.85 oz Kent Golding (5% Alpha Acid) hops (60 minute addition); and
- WLP 002 English Ale Yeast.

Mash at 154°F for 60 minutes.

60 minute boil.

Ferment at 68°F.

Carbonate to 1–1.5 volumes.

Base Extract Recipe

- 5 lbs of Pale Malt Extract;
- 1.25 lbs Specialty Grain – your choice;
- 0.85 oz Kent Golding (5% Alpha Acid) hops (60 minute addition); and
- WLP 002 English Ale Yeast.

60 minute boil.

Ferment at 68°F.

Carbonate to 1–1.5 volumes.

judges were in attendance and perhaps 30 stewards (based on my eyeball's estimate).

I stewarded my first competition at the 2013 Mayfaire and this year I judged the German Wheat Ale category. One of the interesting things about the Maltose Falcons' competitions is that they use their own style guidelines, which are a bit different than the BJCP guidelines. For example, the Maltose Falcons categorize Berliner Weisse as a German Wheat Beer instead of a sour as the BJCP does. Since Berliner Weisse is one of my favorite styles, this came as a pleasant surprise!

Judges are typically paired off. Both judges write down their thoughts about the beer, including descriptions of the aroma, appearance, flavor, mouthfeel and overall enjoyability, as well as scores for these categories. Scores are always within the context of what is appropriate for the style, which provides more specific feedback than just rating how delicious the beer is. Afterwards, the judges compare notes and try to arrive at a consensus for the final score to award the beer. After trying all the beers in a category, the best beers are sampled again to award Gold, Silver and Bronze medals for the category. The best beer will then proceed to the Best of Show round, where it will compete against the best beers of the other categories.

First and foremost, the purpose of judging is to provide constructive feedback to brewers on how to make their beers better. Sometimes that means a recipe or process tweak. Other times it is an acknowledgement of a beer well-brewed.

These competitions are always in need of extra help from both stewards and judges. While a judge's job seems simple, it takes a lot of focus and experience to provide useful feedback to brewers. Without constructive feedback, brewers may not feel a strong incentive to enter. In order to focus on the beer, stewards help by handling the logistics of delivering the right beers to the judges at the right times. With 600 beers, this can be challenging! Having been both a steward and a judge, I think both roles are educational and fun. As a steward, you can taste creative takes on

Mayfaire Judging

[Bob Wilson](#), Strand Activities Director

On April 26th the Maltose Falcons hosted the 36th Annual Mayfaire Homebrew Competition. The Mayfaire is the oldest homebrew competition in the world and is the largest competition in the Los Angeles area.

This year there were over 600 entries. Running a competition of this size is challenging. To ease the stress on the relatively few judges in the area, judging was spread over multiple days. Several categories were judged in advance and the Best-of-Show round was not judged until Wednesday, April 30th. Roughly 50

familiar styles, or try a style you've never encountered before! As a judge, you get to sample several interpretations of the same style and hone your senses.

With the 2014 Pacific Brewers Cup just around the corner (hosted September 6th), I encourage everyone to participate either as a steward or a judge. I would be happy to talk about my experiences. Email me at millstadt@gmail.com



Judging at the 2013 Pacific Brewers Cup.

What's the Brew Law Law

By [Rick Wirsing](#), Dregs Editor

As everyone should be aware by now, the 2014 Southern California Homebrewers Festival (SCHF) was cancelled because the [California Department of Alcoholic Beverage Control \(ABC\)](#) determined it to be an illegal event. The [California Homebrewers Association \(CHA\)](#) and the [American Homebrewers Association \(AHA\)](#) are now working diligently to convince the California legislature to pass [AB 2609](#) so that the SCHF can be held in the future and the AHA will not have to cancel the 2015 AHA National Homebrewers Conference scheduled to be held in San Diego.

While we should all support CHA's and AHA's efforts, we should not believe that the passage of AB 2609 will solve all the issues facing California homebrewers. The ABC is now paying closer attention to what homebrewers are doing and it has long been the policy of the

ABC that if the law does not say you **can** do something, then you **cannot** do it.

For many years prior to 2014, Section 23356.2 of the Business and Professions Code (B&P Code) provided that homebrewers could remove their homebrew from their homes where it was made only "for use in competition at organized affairs, exhibitions, or competitions, including homemakers' (sic) contests, tastings, or judgments." The fact that homebrewers may have been taking their homebrew out of their homes for other uses during those years does not mean that those uses complied with the law. ABC just didn't know.

Last year Governor Jerry Brown signed [AB 1425](#) into law, which became effective on January 1, 2014. It revised [B&P Code Section 23356.2](#) 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.**
- (2) For personal or family use.
- (3) When donated to a nonprofit organization for sale at fundraising events. 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. And the nonprofit organization cannot be one that was established for the purpose of promoting home brewing.

The ABC determined that none of these circumstances applied to the SCHF. As a result, the 2014 SCHF was cancelled.

AB 2609 as currently drafted will change the third circumstance to allow nonprofit organizations that were established for the purpose of promoting homebrewing to hold two fundraising events per year at which they can sell donated homebrew. This will solve the CHA's problem with respect to making the

SCHF a legal event and will solve the AHA's problem with respect to making the 2015 AHA National Homebrewers Conference in San Diego a legal event. But now other legal issues regarding what homebrewers can and cannot do in California are coming to light.

The ABC has issued a document entitled, ["Sales of Homemade Beer or Wine by Non-Profit Organizations Frequently Asked Questions."](#) In this document, ABC states its position with respect to three issues that have and will affect homebrewers. They are:

(1) The ABC notes that federal law, [26 U.S.C. 5053\(e\)](#), provides that "any adult may, without payment of tax, produce beer for personal or family use and not for sale." The ABC believes that changes made to the state law as a result of AB 1425 violate the federal law. In ABC's view, federal law restricts the use of homebrew to personal and family use only. Removing it from the home for competitions or to sell it, even for charity, violates federal law.

(2) B&P Section 25607 prohibits licensees and any other person from having upon licensed premises any alcoholic beverages other than those which may be sold pursuant to the license. Consequently, no homebrew may be taken onto the premises of a brewery, winery, bar, or restaurant (that has a liquor or beer and wine license). This should not be a total surprise to breweries. As was reported last October in The Dregs, the California Craft Brewers Association (CCBA) has been advising its members that holding homebrew beer events at their breweries may cause them to lose their brewing licenses.

(2) Homebrew cannot be made in a homebrew supply store for any purpose. This means no brewing demonstrations and no club brews at homebrew supply stores.

AB 2609 does not address these or other issues that are of importance to California homebrewers. It may be the strategy of CHA

and AHA to limit what is asked for in order to increase the possibility of success. But given that California homebrewers, California homebrewer clubs, the CHA and the AHA have come together to fight for AB 2609, this may be an opportune time to develop a strategy and an organization for pursuing other changes to both federal and California law.

Craft Beer in Tokyo

Mike Haisma, Beer Traveler

As some of you may know, I've been doing a lot of business travel to Japan over the past several months. While unfortunately I haven't been able to make treks out to any breweries yet, I have had some chances to get out and experience the local craft beer scene around the nation's capital. If you happen to find yourself in Tokyo, here are a couple of places that I can heartily recommend.



Favori, Ginza

Favori, Ginza

On my last trip, I happened to discover this gem located about one block from the hotel where I was staying in Ginza 1-chome. Aside from the inexplicable always-on-tap Guinness, Favori is a Belgian beer bar through-and-through.

During my conversation with the staff, I found out they have been at that location in Ginza for over 11 years, and after lamenting about the unavailability of the Cantillon Grand Cru Bruocsella advertised on my coaster, was also thrilled to learn that they have a lambic festival for about a week every June during which they sell all kinds of rare lambics. In addition to the tremendous bottle selection available at Favori, they also serve Belgian-inspired pub food. This place is like the Lucky Baldwin's of Tokyo.



Craftheads, Shibuya

Craftheads, Shibuya

I originally found out about Craftheads via a reference in a blog about beer in Japan. This craft beer and bourbon bar is notoriously difficult to find. Located below street level in a confusing mixed-use residential/commercial neighborhood on the border between Shibuya and Harajuku, it is common to see people wandering around for minutes looking for the entrance. Even my native Japanese friend, a long-time resident of Tokyo, got lost trying to find the place when we agreed to meet there for a drink on my last visit. I suspect the main problem is that you can only see the sign once you have already walked past it on the street.

Once you have found it, however, you are in for a real treat. Craftheads has an excellent, always-rotating tap list that includes Japanese and American craft beers, in addition to a great selection of bottled beers. While the West coast beer scene was well represented, I was also pleasantly surprised to find such hard-to-find U.S. beers as Three Floyd's Zombie Dust and



Cantillon Gueuze 100% Lambic Bio.

Barley Wine (Epic)
10.6% Alc
11oz/330ml

Sour Apple Saison (Epic)
Belgian style Ale 10.5% Alc

2X Stout
Guinness style 10.5% Alc

Weizen 2X IPA
Guinness style 10.5% Alc

Grand Range
Fruit Saisons 6.5% Alc

Tropical Pink
10.5% Alc

Belgian
10.5% Alc

Hoppy Wood
10.5% Alc

2X IPA
Guinness style 10.5% Alc

Undercover
Guinness style 10.5% Alc

Big Eye
10.5% Alc

Crystal Ale
10.5% Alc

6317 5

A large, multi-tiered glass display case filled with numerous bottles of beer, illuminated from within, showcasing a wide selection of craft beers. The case is divided into three main sections, each with multiple shelves. The bottles are arranged in neat rows, and the warm interior lighting highlights the labels and the variety of the collection. To the right of the display case, there is a wooden counter or bar area with some items on it, including what appears to be a small box and some papers. The overall atmosphere is cozy and inviting, typical of a craft beer bar or brewery.

10

Two Tickets to Paradise

Rich Thornton, Strand Vice President

On our trip to Ecuador we came upon a craft brewery on the beach in Montanita, called Montanita Brewing Company operated by owner and head brewer TJ who hails from the northern California foothills. TJ trialed his brew at a Halloween party in 2012 and opened the brewery on New Years Eve, 2012 much to the delight of locals and visitors to the area.



Montanita Brewing Company.

In Ecuador there are very few options for beer, mostly light pilsners from two main breweries, Pilsener and Club. There were only 3 craft brewers in the entire country in 2012, now there are over 40. Currently there are issues associated with permitting because the local beers have to be under 4% ABV. The craft beer movement is in full swing and is making forward strides to address the issues which not only address the per cent of alcohol, but also types of beer and the associated beer colors. The craft brewers can make and sell beer on the premises under their restaurant and bar license, but cannot distribute their beer. In order to distribute beer they must go through a sanitary registry, which can take over a year.

So how do you open a microbrewery in paradise? You start with a chef who has been traveling around South America for a while. In 2008, TJ was working and living in Panama and

he came to Montanita on vacation. A month later he moved there and never looked back. He bought a hotel and restaurant and did that for a while. He was approached to open a microbrewery, which he thought was a good idea, sold his other businesses and started the brewery.

In the beginning, TJ had never brewed beer. He came across a local German mechanical engineer with a background in home brewing who taught him to make beer and helped him build a brewing system. He had to research where he could source ingredients. TJ gets his grain from Belgium where he can get organic non-GMO grains. The hops he uses come in the form of freeze-dried pellets from Washington and California and there is a source for specialty malts and yeast in Quito, Ecuador. Luckily TJ has a lot of friends from the United States who visit and can bring desired ingredients and parts for the brewery that are difficult to get in Ecuador.



The Brewhouse.

TJ started brewing 20-liter test and training batches, but quickly switched to brewing his 100-liter capacity. Clean water is an issue in most of Ecuador and a problem for a brewer. In the beginning TJ brewed with bottled water but quickly realized that it was not a viable solution so he installed a reverse osmosis system. He also built a custom fermentation room since the temperature hovers in the 80s with high humidity. The room was insulated with thick sheets of styrofoam and equipped with an AC unit.



The Fermenters.

TJ has also been brewing ciders for his family and friends for the last 5-6 years. Affectionately called "Giggle Juice", he added cider to the brewery's menu in 2013. His ciders are combinations of fruit, spices and chilies. He even made a wasabi and taxo cider which surprisingly worked and was a bar favorite. TJ has recently played with the brewing of sake due to the availability of rice

and in the future is looking into distilling spirits including vodka and whiskey.

I have to say Lisa my wife did a great job finding us a place where we could surf, do yoga and learn Spanish across the road from craft beer.

References

By [Rick Wirsing](#), Dregs Editor

Another reason why beer goes with barbecuing. It has been [reported](#) that marinating meat in beer before grilling inhibits the formation of polycyclic aromatic hydrocarbons (PAHs). PAHs are carcinogens found in cigarette smoke, asphalt, coal tar and meat cooked at high temperatures. Yum.

Tell Us What You Are Doing

Come on you'all! Don't get all self conscious! We need and want your stories for The Dregs. Upgrade your brewery? Fine tune your brewing? Take a road trip? Do well in a competition? Have recipes to share? Read a good beer book? Write it up! Have club related pictures? Send all that, and anything else you think would be interesting, to [Rick Wirsing](#). Everybody will thank you!

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 the Strand Brewers Club support or condone, in any manner, the violation of any law, including the sale or barter of homebrewed beer, 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.

2014 Club Officers

President	Ryan Penrod	310-971-6757	penrod 25@yahoo.com
Vice-President	Rich Thornton	310-xxx-xxxx	rich.one@earthlink.net
Treasurer	Doug Toperzer	310-697-6611	doug.toperzer@gmail.com
Activities	Bob Wilson	310-849-8154	millstadt@gmail.com
Administrator	David Eaves	310-806-2772	david.eaves@yahoo.com
Editor	Rick Wirsing	310-872-9915	rmwirsing@gmail.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@cox.net	Rancho Palos Verdes
Dave Peterson	310-530-3168	diablo390@aol.com	Torrance
Jay Ankeney	310-545-3983	jayankeney@mac.com	Manhattan Beach
Jim Hilbing	310-798-0911	james@hilbing.us	Redondo Beach
Jim Wilson	310-316-2374	jim7258@gmail.com	Redondo Beach
Steve Fafard	310-373-1724	sfafard@cox.net	Rolling Hills Estates

TRUVE

PART 3

THE
HOMEBREWERS ARE
WAITING FOR US TO FIX
THE LAW THAT WE JUST
FIXED SO THAT THEY CAN
HOLD THEIR FESTIVALS
AGAIN.

THE WHO?

IT'S GREAT THAT THEY
STILL HAVE FAITH IN THE
LEGISLATIVE PROCESS.



OK, SO HERE'S WHAT I
PROPOSE: WE MAKE IT
LEGAL FOR THE HOME BREWER
CLUBS TO HOLD TWO FESTIVALS
A YEAR AT WHICH THEY CAN SELL
THEIR HOMEBREW AND THEY
GET TO KEEP THE MONEY.

ARE HOME BREWERS LIKE THOSE GUYS ON
"MOONSHINERS"? I LOVE THAT SHOW.

WHY DID WE MAKE IT
ILLEGAL FOR THEM TO DO
THAT THE FIRST TIME WE
FIXED THE LAW?



I'VE GOT FEELINGS OF DEJA VU !!!



TRUUB

PART 4

WE HAVE REPORTS
THAT THESE
HOMEBREWERS ARE
OPENLY VIOLATING THE
LAW.

YES.
I HAVE FORESEEN THIS.



THEIR NUMBERS ARE
INCREASING AND THEY HAVE
ORGANIZED THEMSELVES INTO
CELLS, WHICH THEY CALL
CLUBS.



WE MUST STOP THEM
BEFORE THEY BECOME
POWERFUL.

DO YOU MEAN BEFORE THEY UNITE,
BECOME A POWERFUL LOBBY AND
CONVINCE THE LEGISLATURE TO CHANGE
THE LAW?



NO...
BEFORE THEY GET A
REALITY SHOW LIKE
MOONSHINERS!