



DREGS FROM THE KEG

ISSN 1945-1342

JUNE 2014

**IT'S TIME TO TASTE THOSE
SMOG CITY MONSTER BREW BEERS!
(DO YOU HAVE ANY LEFT?)**

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Foam at the Top

[Ryan Penrod](#), Strand President

May has been a busy month for the Strand Brewers Club. Members of the club entered at least 10 beers in the California State Fair Homebrew competition. Club members also went out to support Joel Elliot of Stand Brewing Company on his 24 hour bike ride. At the May club meeting we had a commercial tasting of mostly Saisons and the club held a Spring Party at Jeff Sander's house.

At the May club meeting we voted to donate \$200 to the [Make a Wish Foundation](#) on behalf of Sam Samaniego and \$200 to [I Am Hannah's Voice](#). It is an honor to be able to give back to people and companies that always support our club. Also at the May meeting, Jimmy Gallenbach won the Best Beer of the Evening with a habanero IPA. I thought his beer was very nice, incorporating the heat of the peppers in the beer's finish without overwhelming the hop and malt flavors of the beer.

At the Spring Club Party, Jeff Sanders grilled carne asada, chicken, and shrimp for tacos, and there were some great examples of homebrewed and commercial beer. We watched The Beer Hunter movie (a documentary of Michael Jackson) and connected with some club members who haven't been at meetings for a while. I want to thank Jeff for hosting, Steve Gardner for sharing a delicious bottle of NHC San Diego first place saison with brett (entered in 16E), Jeff Mitchell for bringing his old Ale, Mike Haisma for bringing some delicious and rare commercial beers like Cascade Brewing's Sang Noir, Rives for bringing his keg of mosaic pale, and John Meisell for

bringing the projector so we could watch The Beer Hunter.

Strand Brewers Club Meeting June 11th at 7 pm



1311 Post Avenue, Torrance, CA 90501

The club owns a copy of Beer Hunter so if you weren't able to attend the club party, or you want to watch all the special features included with the movie, the movie will be available for members in good standing to borrow. If you are not familiar with Michael Jackson's writing on beer or whisky, they are really worth reading. From the documentary I learned he was one of the first people to classify beers by style and two of his most influential books on beer are the World Guide to Beer and Great Beers of Belgium. I am most familiar with his



writing on whisky and have always enjoyed the way he often includes ideal environments or food pairings in the tasting notes on the beverage. Pictured is a 21 year old Brora bottled by Signatory in a Michael Jackson whisky glass.

At the June meeting we will have a discussion on beer attenuation and a tasting of beers from the Monster Brew at Smog City. If you participated in the Monster Brew, please bring some of the beer to the meeting with your notes on fermentation and any additions.

Looking forward to our July and August meetings, Round 2 of the Iron Brewer is right around the corner in July and in August we have the next SMaSH Challenge tasting focusing on specialty malt.

In the spirit of our August meeting, I recently saw a series of beers from [Cismontane Brewing Company](#) at Total Wine and Beverage. The three beers from Cismontane were each brewed with a unique grain; a pale malt called Heidelberg, Vienna malt, and Munich malt. While it is no surprise that each beer is progressively darker with richer malt flavors, I was surprised by how significant the difference between the Vienna and Munich malt was compared to the Vienna and Heidelberg malt. The last time I checked they were still available. The three beers are pictured below.



Cismonte Single Malts: Heidelberg, Vienna, and Munich.

If your contact information is not up to date and you are missing communications 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! And buy tickets!



Raffle Tickets Make Doug Toperzer Happy!
[Because He's Happy . . .](#)

And The Winners Are

By [Rick Wirsing](#), Dregs Editor

The results of the [2014 California State Fair Homebrew Competition](#) have been announced. Congratulations to the following Strand Brewers Club members!

Name	Place	Style
Rob Profit	3 ^r	14B: American IPA
Ryan Penrod	1 st	18E: Belgian Dark Strong Ale
Chris Remensperger	3 rd	23A: Specialty Beer

What's On Tap

[Bob Wilson](#), Strand Activities Director

COMPETITIONS

[Go For The Glory Bracket Competition](#)

Sacramento, CA **Entries due June 18th.**

Judging June 28th. Entry fee \$8.

Contact: [Michael Brennan](#)

Phone: 916-213-8744

[Napa Town and Country Fair](#)

Napa, CA [Entry Forms due June 27th.](#) **Entries due on June 30th.** Entry fee \$0.

Contact: [Rosemary Stockwell](#)

Phone: 707-253-4900

[Amador County Fair Homebrew Competition](#)

Plymouth, CA **Entries due June 28th.**

Judging July 12th. Entry fee \$6.

Contact: [William Tarchala](#)

Phone: 209-223-1976

[Antelope Valley Fair Home Brew Competition](#)

Lancaster, CA **Entries due July 19th.**

Judging July 26th. Entry fee \$7.

Contact: [Corey Cordovando](#)

Phone: 661-951-4677

[Ventura County Fair Amateur Homebrew Competition](#)

Ventura, CA **Entries due July 26th.**

Judging July 27th. Entry fee \$5.

Contact: [Charlotte Crocker](#)

Phone: 805-402-6092

[Pacific Brewers Cup 2014](#)

Torrance, CA **Entries due August 23rd.**

Judging September 6th. Entry fee \$TBD.

Contact: [Carl Townsend](#)

Phone: 310-903-1871

[Santa Cruz County Fair Homebrew Competition](#)

Watsonville, CA **Entries due August 17th.**

Judging September 6th. Entry fee \$5.

Contact: [Margie Lynch-Freshner](#)

Phone: 831-338-6364

[Tulare County Fair Homebrew Competition](#)

Tulare, CA **Entries due August 22nd.**

Judging September 7th. Entry fee \$0.

Contact: [Richard Gleason Jr.](#)

Phone: 559-734-2716

[Link to the Calendar for Homebrew Competitions.](#)

BEER EVENTS

June 12th–14th

[American Homebrewers Association National Homebrewers Conference](#), Grand Rapids, MI.

June 25th

Sixth Annual IPA Festival at Naja's Place, 2PM.

[Link to the Calendar for Los Angeles Craft Beer Events.](#)

STRAND BREWERS CLUB EVENTS

June 11th

Club Meeting at South Bay Brewing Supply Co. at 7PM.

Iron Brewer Challenge. Three ingredients are randomly chosen so that, in the manner of Iron Chef, club members can create a beer using those ingredients. The ingredients for Round 2 of the Iron Brewer Challenge are: tetnang hops, victory malt and hazlenut. The tasting will be conducted during the July 9th club meeting. So get brewing!

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

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

BJCP Tasting Exam Sessions. We are holding 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.



Flawed Beer Tasting. Yum! Picture by CraftBeerGuy.com.

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.

[Link to the Calendar for Strand Brewers Club Events.](#)

2014 Strand Brewer of the Year [Ryan Penrod](#), Strand President

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

Name	Points
Ryan Penrod	38
Bob Wilson	32
Steve Gardner	27
Jeff Sanders	20
Rick Wirsing	17
Doug Toperzer	15
Jimmy Gallenbach	12
Rob Proffitt	11

Name	Points
Jim Hilbing Rives Borland	10
Nate Federman	9
Dan Parker Jim Wilson Andrew Maxwell	8
Mike Haisma	6
Jeff Mitchell	5
Rich Thornton Jay Ankeney	4
Mike Litsey Christine Sparks Chris Remensperger Steve Fafard	3
Jesse Tice Jared Carson David Eaves	2
Eddie Martinez Dave Cordrey Scott Seipel Jason Light Justin Vega	1

If you did something that would earn points for you, make sure to let our Administrator, [David Eaves](#), know. Note: The standings do not include the 2014 California State Fair Homebrew Competition results.



Beerlaxing at the Strand Brewers Club Spring Party.

May Commercial Beer Tasting

[Ryan Penrod](#), Strand President

I enjoy the Saison style in part because it is so broad. There is a lot of variation between different commercial interpretations. It is also reflected in the BJCP style guidelines. For the May commercial tasting we tasted one Wit and four Saisons.

The Belgian Wit style was rescued by Pierre Celis. It was a local specialty around his hometown, Hoegaarden, Belgium. He was born 21 March 1925, worked as a milk man, and helped his neighbor, Louis Tomsin, brew a wit part time. After Tomsin closed his brewery, Celis opened a brewery and brewed his first batch in 1966. In the late 80's the brewery was sold to what is now InBev. Pierre Celis then founded the Celis Brewery in Austin, TX, which was later bought by Michigan Brewing Company. Celis also consulted with [Brewery St. Bernardus](#). Commercial beers to try include [Celis Wit brewed by Brewery Van Steenberge](#) and [St. Bernardus Wit](#).



Commercial Beers Tasted at the May Club Meeting.

Saison was traditionally a beer brewed in the winter or early spring on a farm when the farm wasn't busy for the following harvest. The beers were relatively low alcohol and increased hopping rates were a preservative so the beer would keep until the next harvest. The beer served as a refreshment for the farm workers. Most Saison today is brewed with a moderate

alcohol level of 5.5% to 7.5% ABV, but stronger versions and weaker versions are also brewed. Saison is characterized as a hoppy beer with a dry finish, expressive yeast (funk, earthy, lemon, bubble gum, and pepper are all acceptable yeast derived flavors), and high carbonation. Because Saison is a farmhouse beer almost any adjunct is acceptable. Wheat, candy sugar (often clear), oats, rye, and spices are all possible additions. According to the [Mad Fermentationist](#), when using spices in a Saison, subtlety is key. If you taste the Saison and can identify the spice instantly, then too much was used. Similar to the wide range of ABV, ingredients and adjuncts, color can vary from pale to dark, but golden orange is the most common and most variation is seen in the stronger versions of Saison.

When brewing a Saison, use a base of pilsner malt, a low mash temperature (148–150°F), and noble or Styrian Golding hops. Avoid crystal or caramel malts. White Labs WLP 565 is a strain of yeast from Dupont, however, it is notoriously finicky, requiring high fermentation temperatures and still often failing to attenuate according to internet consensus. In my experience, White Labs WLP 566 (also from Dupont) is less finicky and consistently attenuates well. The internet also informs me that Wyeast 3711 French Saison is a very easy to use yeast that attenuates well. If brewing a Saison from extract it is best to use dried malt extract (DME) over liquid malt extract (LME) for the higher fermentability and add any sugar adjuncts after primary fermentation is complete. All Grain brewers can also do this to increase the level of attenuation.

The club tasting included Lomaland Saison, Logsdon Seizoen from Portland Oregon, Saison Renaud from Massachusetts, and Saison Pipaix (a Belgian Beer and number 3 in the BJCP style guide). Personally, I felt the Lomaland's level of carbonation and yeast character was too low to be a great Saison, but was very impressed with all the other beers. The Saison Pipaix was also unique in it's distinct black pepper spice.

Additional recommended sampling of the Saison style include Brasserie Dupont's Saison Dupont, Avril, Moinette, and Avec les Bons Vieux. These beers range from 3.5% to 9.5%

ABV and the Saison Dupont is the number one beer in the BJCP style guidelines. Upright brewing in Portland Oregon focuses on Saison beers. Their year round releases 4, 5, 6, and 7 are all Saisons ranging in strength from about 4 % to 8% ABV. Jester King in Austin Texas makes a number of farmhouse ales in the Saison style, including Noble King at 5.5% ABV, Le Petit Prince at <3% ABV, and Das Wunderkid at ~ 4.5% ABV. Das Wunderkid may be a little too sour to be a traditional Saison, but I find it a delightful beer. Boulevard's Tank 7 farmhouse Ale and Saison Brett are good Saisons that are commonly available. In addition to the Logsdon Seizoen that was tasted at the club meeting, the Logsdon Seizoen Brett is a drier earthier example of Saison. The Bruery in Orange County produces the Saison Rue and the Saison de Lente, both having a Brett influence. The Fantome brewery in Belgium produces wonderful Saisons. In addition to a standard saison, they produce four seasonal variations. Hiver, the winter saison, and Printemps, the spring saison, are both available in Los Angeles. Allagash has recently released a saison with nice lemon notes that I found very enjoyable. Ommegang Hennepin is regularly available. Finally, Jolly Pumpkin in Dexter, Michigan, produces beers fermented with wild yeast. The IO Saison and the Bam Biere are two excellent beers they brew. I was initially hesitant to include Jolly Pumpkin in the recommended styles because while their beers are fantastic (personal opinion), the yeast character is so strong it seems to overpower other aspects of the beer. However, the brewery was suggested at the meeting by Rives Borland, and so they were included.



Recommended Saisons.

I find Total Wine, Number 1 Liquor, and Beverage Warehouse are good places to get the more rare examples of these beers.



Always Read The Fine Print.

Road Trip

Jim Wilson

In May, Ethie and I took an overland trek to visit our grandson. We drove up 395 to Bend, OR and then across the Cascades to Portland and Olympia. Beer was occasionally tasted on the trip. Surprise!

LA to Minden, NV featured 50–60 mph crosswinds. No beer today, just cheap red wine with dinner at [J T Bar](#), one of the few remaining Basque restaurants on 395. It was the perfect complement to the meal's robust lamb and garlic flavors.

Minden to Susanville, CA started after visiting with friends and the overnight snow had melted. Dinner was at the [Lassen Ale Works](#) inside the Pioneer Saloon which was built in 1862. It had the first of many tap lists on our trip dominated by American Ales with a British heritage. For us, the room beat out the beer by a length. I had Saison d' Etre, Volcanic Double IPA and Barrel Aged Off the Scale English Barleywine. All were under attenuated and too sweet for their styles. My credit card failing due to someone else's fraud didn't make the beer taste any better.

Susanville to Bend was a desolate repetition of sage/juniper prairies, volcanic outcrops and alkaline lakes. People weren't a big part of the equation. In the middle 200 miles of the drive we saw a total of five cars and just a few out buildings.



Pretty Desolate.

Bend's beer was a big improvement over Susanville. Lunch was at [Silver Moon](#). They had a burger and pint special for \$10 that was terrific. I had Ethie's Hoppopotamus Fresh Hop ale and my Hoptagon Double IPA. Both were excellent with intense hop aromas and flavors and dry finishes. BJCP CEP Director Randy Scorby suggested dinner at [Crux](#). Good call! One of our son Peter's local cycling friends joined us to share spent grain bread and local cheese, local wild greens salad, Impasse Saison and Doublecross, a Pinot Noir barrel aged Belgian Strong Dark. The complex BSD won BOS for the trip, although I didn't know it at the time.

On to Portland and lunch with some dear friends who were our next door neighbors when we bought our home 43 years ago. They chose a local comfort food mecca, the Wichita Bar and Grill, where everyone knew their names. There were a few good beer choices and Deschutes Mirror Pond Pale Ale and Black Butte Porter worked for this visit. Both could have benefitted from more carbonation. Next stop, Olympia for son Sam, his wife Casey and most important, Toby!



Grandson Toby.

For a while, it looked like dinner was going to be a school fund raiser at McDonald's but thirsty palates prevailed and we went to the local [Ram](#) brewpub. A banana bomb Hefeweizen and a muted IPA went well with my calamari.

Friday we conserved our livers until dinner at the [Swing Restaurant](#) with Sam, Casey and a third couple. We had tapas which I paired with [Fish Tale](#) Amber, Maredsous Dubbel and Draught Guinness while the wine heads did their thing. On the food side there was baked brie, seafood crepes, pesto crusted salmon, wild boar belly, brisket, cherry bourbon duck and peaches, berries, and cream for dessert. I thought that was more than enough until the third couple wanted a Tequila taster tray as a nightcap. Wowser. The beer and the Extra Añejo Tequila were excellent.

Saturday Ethie took Toby to a park and Sam, Casey, and I went to a beer festival in [Gig Harbor](#), which is just west of the infamous Tacoma Narrows [Bridge](#). Our favorites from 21

local breweries were 192's hazy Kölsch, 7 Seas CDA, Georgetown's Lucille IPA, Loowit's Shadow Ninja IPA (aggressive hop aroma and flavor), Narrows' Hibiscus Saison (super floral), Slippery Pig's Stinging Nettles Extra Mild (Mikey would like the spicy flavor from the addition of 10# of stinging nettles per barrel), Sound's Dubbel Entendre and Wingman's Zythos Single Hop IPA. This fest was a smaller, lower key version of Stone's with eight honest five ounce pours for \$25. Overall, the 24 beers we tasted were good+ and only had small stylistic flaws, mostly centered around balance and flavor intensities.

Sunday started with Mother's Day brunch and shopping. Then another family and their three kids came over for a pool party. It was near 80°, a veritable scorcher for the area. While the kids splashed around, the adults solved the world's problems with:

- Schenkerla Marzen Rauchbier,
- Sound Dubbel Entendre (Poulsbo, WA),
- Sound Tripel (Poulsbo, WA),
- Rogue Brewing Roguenbier Rye Ale (Newport, OR),
- Am. Brewing Flying Monkey Pale Ale (Edmonds, WA),
- Silver Moon – Get Som Pale Ale (Bend, OR),
- Silver Moon – IPA (Bend, OR),
- La Chouffe – Belgian Golden Ale,
- Silent Treatment Pale Ale (Spokane, WA),
- Cascade Kriek Sour Cherry Ale (Portland, OR),
- Snowdrift Dry Cider (E. Wenatchee, WA), and
- Uinta Dubhe Imperial Black IPA (SLC, UT).

We kept Toby out of school a second day on Monday and went to the [Nisqually Wildlife Refuge](#) where he found Bald Eagles, a green tree frog the size of your little finger nail, ducks, a toad the size of an outstretched hand, geese, and a bunny. The resident muskrat was bashful that day. Toby's favorite, as you might have guessed, was the tree frog. Ram IPA for lunch tasted fresher than Thursday's. [I.talia](#) pizza for dinner from their 1000°F wood fired oven went well with Fish Tale IPA. My neighbor, John Alexovich, would drool over the pizza oven. My last beers in Olympia on this trip were Big Time's Fool's Progress Dubbel and 7 Seas Le Harve Belgian Strong Dark at [Skep and Skein](#) (Olympia's version of Select Beer).

On Tuesday we had lunch with a nephew in downtown Portland at [Lotus](#) which is a 1924 classic. Their back bar was the bomb.



The Lotus back bar.

Deschutes Fresh Hop Pale Ale was great with fried clams. Driving south to Salem on the way to an Iris nursery for Ethie's shopping pleasure, we went past a Willamette Valley hop farm where the bines were already about three feet tall.

Returning from trips to Olympia, we try to have lunch at Russian River or [Sierra Nevada](#) depending on whether we're on the 101 or the 5. Wednesday it was Chico's turn. The tap room was magnificent as always and Ethie thought the crème brulee was the best she's ever had – even better than the beer. Sometimes you just have to say yes dear with apologies to Ovilá Saison with mandarin oranges and peppercorns, a taste of Beer Camp Gose, which needed Rudy's hand on the salt shaker, Southern Harvest Pale Ale, and Hoptimum.

References

By [Rick Wirsing](#), Dregs Editor

On the 60th anniversary of the first sub-four minute mile, James "The Beast" Nielsen broke another barrier thought to be unbreakable, the five minute ["Beer Mile."](#) The Beer Mile requires the chugging of a 12-ounce beer, running a quarter mile, and repeating three more times. Those that vomit during the run have to run an additional quarter mile. [Yes, there are actually official rules for the Beer Mile.](#) [Mr. Nielsen's](#)

[record breaking Beer Mile run was captured in a YouTube](#), which has been viewed more than a million times. Questions are being raised, however, about whether the record was legitimately broken. Conspiracy theorists are asking whether the cans of Budweiser he drank had been somehow altered, perhaps de-fizzed, and did he completely empty each of the cans. To settle the controversy, the first Beer Mile world championship is being planned for later this year.

[Pasadena's Haven Gastropub and Brewery has closed.](#)

Posted on the brewpub's Facebook page, before it was deactivated, was the statement: "We fought for our life in this building with a cursed history and took every one of those jobs very seriously. The banks who own the building forced us out through complicated circumstances, and sadly there was just nothing we could do."

[So expect more yeast strains.](#) Research teams at White Labs and a Belgian genetics laboratory are mapping the genealogy of brewing yeasts. The goal is to use the information to select different properties in yeasts and breed them together to generate new ones. Does that mean they will be genetically modified? Who cares? It's all about the beer.

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.

Legalize California Homebrew Events

The [American Homebrewers Association](#) and the [California Homebrewers Association](#) have put out a call for help to ensure the passage of [AB 2609](#), a bill that would allow homebrewer organizations to host homebrew events such as the Southern California Homebrewers Festival and the AHA National Homebrewers Conference. AB 2609 was passed by the California Assembly and is now going before the California Senate. The AHA and CHA are asking that we send letters and emails to key Senate members, including Senator Ted Lieu, in support of the bill. More information can be found at the [CHA website](#).

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

TRUB

PART 5

IT APPEARS THAT
THE SENATE AND
LORD MOONBEAM ARE
GOING TO SUPPORT THE
HOMEBREWERS.

YES. THE
HOMEBREWERS WILL
AGAIN BE ABLE TO HAVE
THEIR FESTIVALS.



WE HAVE TOO
LONG IGNORED THE
HOMEBREWERS.
THEY BELIEVE WE ARE
POWERLESS OVER THEM.
THEY HAVE GROWN
INSOLENT.



THEY ARE UNWISE.
THE LAW GIVES US THE POWER.
FEEL THE LAW.

WE MUST CLONE, I MEAN
HIRE, AN ARMY OF ENFORCERS
TO CRUSH THIS HOMEBREWER
REBELLION.



YES. WE WILL USE THE LAW.
THE ABC SHALL STRIKE BACK.