



# DREGS

From the Keg

Strand Brewers' Club

[www.strandbrewers.org](http://www.strandbrewers.org)

October 2003

## ANOTHER FANTASTIC BREWERS CUP

### PBC 2003 GETS RECORD NUMBER OF ENTRIES!

*Information, this page*

#### Foam at the Top

*Jay Ankeney, SBC President*

Another Pacific Brewers Cup competition is in the books and by all accounts it was one of the best PBC's ever. 50 judges showed up and a fine squad of stewards to help run the proceedings smoothly from popping the first cap to clean-up. Thanks to the competition's outstanding Web site the results were published the same weekend at <http://www.strandbrewers.org/pbc/results.htm>, although Dan will try to print them in this issue of the Dregs also.

When you view them, please remember that homebrew judging can be pretty subjective so sometimes even the best entries get overlooked for prizes. Participation counts as much as victories, although it is definitely gratifying to see your best beer bring home a trophy and our Strand Brewers garnered their share.

By all means we need to salute the members of the organizing committee whose hard work made this all possible. Beth Hilbing wrangled an energetic team of 30 stewards (some of whom were transmogrified into judges) who overcame somewhat cramped quarters and a sink that couldn't drain in the side room of the San Diego ballroom at the Four

Points Sheraton. Despite a record 268 entries, I don't believe one bottle was dropped or broken.

Steve Fafard, organizer of the PBC in 2000, was responsible for arranging this excellent hotel venue and everyone who attended had high praise for judging in such an elegant environment. The buffet lunch consisting of an overflow of cold cuts, cheese and salad insured that everyone went home satisfied. Steve is also coordinating

the prizes and the committee will be able to announce the specific category-prize assignments at our meeting at Red Car on Wednesday, Oct. 12<sup>th</sup>.

We were able to afford many of those prizes thanks to Jim Wilson's stalwart efforts raising sponsorship. Somewhere around \$2600 in cash and a bunch of extra booty in merchandise was solicited, and the exact total should be announced at our next meeting.

One of the heavy hitters he recruited included big time brewers such as

Anchor, Sierra Nevada, Alesmith, Belmont and the Boston Beer Company along with local homebrew retailers like Steinfillers and the Culver City Homebrew Shop.

James Amezcua served as director of publicity and helped get the word out about this ambitious undertaking, and kept the drop-off locations supplied with forms. I'm glad to say we got good pre-competition coverage in The Easy Reader, and the Beach Reporter is in the process of doing a feature story about the PBC and homebrewing in the South Bay in general.

Everyone had pencils on the tables, fresh water, bottle openers and all the extras that oil a competition's gears, thanks to Gene Black's service as Director of Logistics. Gene was also responsible for gathering all those terrific

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## What's Happening?

By Dave Peterson – Activities Director

It's October already, the official beer drinking month is upon us. Yes the P.B.C. is just a fond memory but we have the holiday party, the Octoberfest club brew, and the Monster Brew at Red Car to look forward to. You can't get the holiday blues when you have beer making, drinking, and partying going on.

Here's how the club activities look for the end of the year.

### **OCTOBER 8 – S.B.C MONTHLY MEETING**

At The Red Car Brewery in Torrance.

### **OCTOBER 18 – CLUB BREW/OCTOBERFEST PARTY**

At Steve Fafard's house. We'll be brewing 10 gallons of Imperial Stout and as many gallons of a Brown or Porter that we can squeeze from the second runnings. We'll also be brewing at least 5 gallons of an extract beer. The style of the extract beer is still to be determined. We'll follow up the brewing with bratwurst, beer, and any potluck dishes you'd like to bring. Be there.

### **NOVEMBER 15 – MONSTER BREW**

At The Red Car Brewery in Torrance. This is a great opportunity to experience brewing on a large-scale system. Bob Brandt allows us to brew on his 7 bbl. Single infusion brewery as he supervises. Each participating brewer brings home 5 gallons of wort to ferment, as they like. The cost will be somewhere in the \$20.00 range. We'll take names of people interested at the October 8 S.B.C. meeting

### **DECEMBER 13 – S.B.C. WINTER PARTY**

At Summer's in Manhattan Beach. Put on your party hats and spread the LOVE and holiday cheer. This party is still in the planning stages but we are guaranteed to not get kicked out. There are no parties booked after ours. The menu will probably be the same as last year with buffet style chicken etc. I'll print more on the party in the November Dregs.

Well, I hope I didn't miss anything. Remember November 1 is teach a friend to brew day. Grab one of your buddies and tell him if he wants another pint of your brew, he has to start brewing his own. Keep on brewing.

### **MEETING PLACE FOR OCTOBER RED CAR BREWERY AND RESTAURANT**

1266 Sartori Avenue, Torrance, CA  
(310) 782-0222

Our October meeting will be held at the Red Car Brewery and Restaurant. Street parking is available and there is a good sized free lot. The meeting is still the second Wednesday, which is October 8th. And the time is the same as usual, 7-10 pm.

*FOAM, continued from page 1*

style-specific calibration beers that gave the judges a specific point of reference before tackling the entries.

Others, such as Brian McGovney, Kurt Rump and Bill Krouss lent their assistance to making this Pacific Brewers Cup such a memorable success. And let's not forget that excellent commemorative T-shirt designed by Dan Hakes for all the judges and stewards.

We had a great line-up of experienced and novice judges from most of the So Cal homebrew clubs, although that tally suffered a bit from holding the date on Rosh Hashanah which kept up to a dozen of our Jewish friends from participating. But having had the privilege of participating in past competitions with many of the same judges over the years who showed up at the Pacific Brewers Cup 2003, I can tell you that they recognize the effort that was put into having pre-printed ballots with the judges name and the entry's number and style already on the form. So was the presence of style-specific calibration beers and all the other goodies like the online registration process. As we have in the past, the Strand Brewers Club raised the bar of excellence when it comes to hosting The Pacific Brewers Cup.

Now it's on to future matters. Believe it or not, we are approaching our annual election for Executive Board members. Nominations will be taken at the October meeting so get ready to answer the call of Destiny if you want to serve. Just get someone to nominate you, or nominate whoever you think is most worthy, and we'll put it to a vote in November. Since we've had such an active Executive Board in 2003, and since terms are limited to two years, I'm hoping the consensus will be to return the same team for a second round. But that is all up to the membership.

Also, we are planning an Oktoberfest Club Brew and Party on Saturday October 18<sup>th</sup> at which a whopping 10 gallons of Imperial Stout will head the all grain brew schedule along with 5 gallons of Porter from the second running. Rob Cota was going to conduct the extract brew but wife Tracy is due to add to their family with the arrival of baby Shayla around that time so we will be looking for someone else to concoct the extract recipe for this brew.

Then it's on to the Holiday Party in December to top off another terrific year in the annals of The Strand Brewers.

Make sure you go to the [www.strandbrewers.org/pbc/results.htm](http://www.strandbrewers.org/pbc/results.htm) Web site to relish the Pacific Brewers Cup victories, and we'll see you at Red Car on Wednesday, Oct. 10<sup>th</sup>!

## The Boiling Pot

*Kurt Rump - SBC Secretary*

### **AN EXPERIMENT IN EXTRACT BREWING: LARGE BATCH EXTRACT WHEAT INTRODUCTION**

As we homebrewers gain expertise and experience in brewing, we typically adopt more advanced methods in order to have more control over the brewing process, and as a result to brew better and better beers; we may move from a single fermentation to use of primary and secondary fermentation, advance from using dry yeast to liquid yeast to making yeast starters, or drop priming in the bottle with corn sugar for forced carbonation. One of the more significant advanced methods many of us have adopted is all-grain brewing. All-grain brewing gives the brewer a large amount of extra control over the final product, which the extract brewer doesn't have, since the entire grain bill, as well as the production of the wort is in the hands of the brewer. All-grain brewing methods do, however, require additional equipment, brewing space and time, which not all homebrewers may have.

It is still quite possible to brew good beers using extract methods, as the many award winning extract beers by SBC members demonstrates. In view of this, Jim Hilbing and myself decided to try an experiment: the brewing of a large batch of extract beer on Jim's system, using many of the advanced methods more often used with all-grain brewing, in order to see if this would produce a better beer than my more primitive extract brewing methods. The main differences would be:

- 1) Full boil versus partial boil with a system that could provide a consistent roiling boil
- 2) Use of a yeast starter versus liquid yeast
- 3) Use of a counterflow wort chiller to get the temperature immediately down to 63 deg, and the beer immediately into the fermenter, versus ice bath wort chilling which takes on the order of 15 – 20 minutes
- 4) Temperature controlled primary fermentation versus closet primary fermentation

### **BEER SELECTION AND RECIPE**

We decided to brew a twelve-gallon batch of extract wheat beer. For fermentation, half of the batch would be fermented as a Bavarian Weizen, and the other half as an American Wheat. The choice of a wheat beer dictated the exclusive use of extract, as specialty grains would not generally be appropriate for the Bavarian Weizen.

I referred to Ray Daniels' "Designing Great Beers" in formulating the recipe. Based on typical Bavarian Weizens described in this book, I decided on a target OG of 1.052 and a target of 18 IBUs. I initially decided on a 60% wheat malt to 40% barley malt ratio, which is typical for the Bavarian Weizen style. This would require about 14 lbs of dry wheat malt extract. However, the brew store only had

about 11 lbs of dry 60/40 wheat malt extract on hand, so I bought some additional light (barley malt) Dry Malt Extract (DME) and adjusted the recipe to a roughly 50/50 mix of wheat malt and barley malt — according to Daniels, anything down to a 40/60 wheat-to-barley malt ratio is appropriate for the style.

A one hour boil was used, with a 1.35 oz addition of Hallertauer Tradition whole hops at the start of the boil, and a 0.5 oz addition twenty minutes prior to the end of the boil. Once the first 6 gallons for the Bavarian Weizen was in the fermenter, 1 oz of Sterling whole hops was added to 6 gallons remaining in the brew kettle for the American Wheat, immediately prior to racking through the wort chiller into the second fermenting carbuoy.

Wyeast 3059 Bavarian Ale yeast was used for the Weizen, and 1056 American Ale yeast was used for the American Wheat. The yeast starters for both used some sterile wort that Jim had on hand. I fermented my starter in the closet in a plastic water jug, shaking it up periodically, while Jim had his starter in a stir plate in the fermenting fridge. It appeared that the yeast starters were very similar on brew day.

### **BREW DAY**

Part of the purpose of this experiment was to allow Jim to evaluate the performance of and to get some experience with his new brewing system, prior to committing the additional time and grain resources required for an all-grain batch. One discovery that we made was that a 12 gallon batch takes much longer to get to boiling temperature than a 6 gallon batch. We started heating the brew water at 2:45pm, and were not at a full boil until 5:00pm (keep in mind that we did remove the heat for the addition of the extract). After the start of the boil, however, things went very smoothly, with hop additions on schedule, and the both the Weizen and the American Wheat were in the carbuoy and in the fermenting fridge at 6:25 pm. Being used to the ice bath / stirring method of wort chilling, I'm still amazed to see the beer coming out of the brew kettle and into the counterflow wort chiller at boiling temperature and coming out of the chiller and directly into the fermenter at 63 degrees. Intial OG was 1.056.

### **FERMENTATION**

Both wheat beers were in primary for 1 week at about 64 deg; the American stayed at 64 deg for secondary for about a week, while I took the Weizen home and did secondary fermentation in my closet for just over two weeks at an average temperature of 71 deg. Jim bottle conditioned the American Wheat using DME for priming, while I just bottled the Weizen after the traditional 2-week secondary fermentation. I used about a bit over 1cup of corn sugar for priming the Weizen in the bottle and left them in the closet at room temperature for another two weeks.

*Continued on page 7*

## Bamberg, Germany

Joel Rosen, SBC European Correspondant

About 250 km east of Darmstadt, in the northern part of Bavaria, lies the city of Bamberg. Listed as a World Heritage Site, Bamberg was once the residence of the 11<sup>th</sup> century Holy Roman Emperor Henry II, and has over 2300 listed historic buildings that span from Romanesque to Baroque. In addition to being a beautiful city, Bamberg is host to no fewer than nine breweries, quite impressive for a city of only 70,000 people. Most importantly, however, Bamberg is also the home of *Rauchbier*, so on a nice warm Sunday in late Spring, I hopped on an early train and paid a visit.

I had hoped to find numerous examples of rauchbier, but could only find two establishments offering this style. Since it was Bavaria, however, with many regional breweries producing a variety of local beer, this did not prove to be a disappointment. I did some advance research and selected a few of the many Bamberg pubs to check out.

My first stop was Brauerei Spezial, one of the two *Rauchbierbrauereien* I found in Bamberg. Spezial has been brewing since 1536, and while I wasn't sure if it was the original building, the pub area was quite old as well. They were serving two varieties of rauchbier. The first one I had was their Rauchbier Lager, which was served vom Faß (on tap). Clean and light, amber colored, with a soft lingering smokiness. Very nice.



The other one they had was a Rauchbier Märzen, which was served from a bottle. Dark amber to light brown color, and slightly smokier than the Lager. It was also very good, but as it was a bigger beer, I would have liked to see a bit more smoke. The crowd was pretty light on a Sunday morning, with about 25 other patrons, all men, and all aged between 60 and 70. Suddenly two local women entered, made their way to a table, and sat down for a beer. I watched in amazement, not so much because they were the only women in the place, but because they both must have been at least 80 years old!

Up next was Klosterbräu Bamberg, a brewery at one of the local monasteries. Bamberg's oldest brewery, Klosterbräu has been in operation since 1533. While abbey beers are practically the standard in Belgium, beer brewed by Monks is far less common in Germany. First I tried their rauchbier. Medium amber, with light lingering hop aftertaste, little on the bland side. I also

had their Schwärzla, a unique black beer that came highly recommended. I thought it was a bit overrated, but OK. Like most Schwarzbiers, it was dry but not exceptionally roasty.

I took a break to do some sightseeing and take some pictures. Some highlights of the city are the Dom (cathedral) built in 1237, St. Jakobskirche dating from the 11<sup>th</sup> century, and Kloster St. Michael, a Benedictine monastery founded in 1015.

Around mid-afternoon, I made my way towards the next beer hall on my list. Officially it is known as Brauerei Heller, but most know it as Schlenkerla, brewing at the same location since 1678. They brew, and serve, only one beer: Aecht Schlenkerla Rauchbier Märzen. Light to medium brown in color, moderate smokiness, and very smooth. This, my friends, is the king of rauchbier. I decided then and there to blow off my final stop at a pub near the *Hauptbahnhof* (train station), and spend my last few of hours in Bamberg right here. I had sampled this beer once in the U.S. (from a bottle), but having it vom Faß at the Schlenkerla pub is something not to be missed! Prost!

Next month: Wien

**CULVER CITY  
HOMEBREW SUPPLY**  
4358 1/2 Sepulveda, Culver City, CA

**Brewer's Rendezvous**  
11116 Downey Ave.  
Downey, CA 90241



**Steinfillers**  
4160 Norse Way  
Long Beach, CA 90808



# Pacific Brewer's Cup



## ~ Bamberg ~



## Competition and Homebrew Event Calendar

Steve Fafard - SBC Treasurer

### TEACH A FRIEND TO HOMEBREW DAY

11/1/2003 - 11/1/2003 - In your , brewhouse.

Recruit new fans to the joys of homebrewing! Invite your non-brewing friends over for a lesson at your house.

contact: Gary Glass

phone: 303-447-0816 x 121; 888-U-CAN-BREW x 121

fax: 303-447-2825 email: [gary@aob.org](mailto:gary@aob.org)

website: <http://www.beertown.org>

### SAN DIEGO MEAD FESTIVAL

11/7/2003 - 11/8/2003 - San Diego, CA

This competition covers mead categories only. The five categories of the competition are; 1. Traditional Mead 2. Melomel (fruit meads) 3. Braggot 4. Metheglin (herb and spice meads) 5. Specialty Meads For entry information, rules, and entry forms and bottle labels, go to the competition website at <http://www.quaff.org/sdmeadfest2003>.

contact: Greg lorton

phone: 760 943-8280 email: [glorton@cts.com](mailto:glorton@cts.com)

website: <http://www.quaff.org/sdmeadfest2003>

AHA Sanctioned: Yes fee: 5

### KOELSCH & ALTBIER AHA CLUB-ONLY COMPETITION

11/22/2003 - 11/22/2003 - Los Angeles, CA

Hosted by Tim Bardet and Pacific Gravity of Culver City, CA, this competition is open to all AHA registered clubs. One entry per club is allow. Entry Deadline: 11/14. Make all checks payable to the AHA. Local contact: Tim Bardet, 310-794-0100, [tbardet@finance.ucla.edu](mailto:tbardet@finance.ucla.edu)

contact: Gary Glass

phone: 303-447-0816 x 121

fax: 303-447-2825

email: [gary@aob.org](mailto:gary@aob.org)

website: <http://www.beertown.org/homebrewing/club.html>

AHA Sanctioned: yes fee: 5

### BIG BEERS, BELGIANS & BARLEYWINES FESTIVAL

1/10/2004 - 1/10/2004 - Vail, CO

The Big Beers, Belgians & Barleywines Festival hosts its 3rd Annual Homebrew Competition in Vail, Colorado on Friday, January 9, 2004. A weekend not to miss, the Big Beers Festival is a regional industry favorite, combining an outstanding competition judging panel with an incredible commercial tasting on Saturday, Jan 10.

contact: Laura Lodge

phone: 970/949-0600

fax: 970/476-6976

email: [BigBeersFestival@hotmail.com](mailto:BigBeersFestival@hotmail.com)

AHA Sanctioned: Yes fee: 5

### AHA NATIONAL HOMEBREW COMPETITION

6/16/2004 - 6/18/2004 - Las Vegas, NV

contact: Gary Glass

phone: 888-U-CAN-BREW x 121; 303-447-0816 x 121

fax: 303-447-2825

email: [gary@aob.org](mailto:gary@aob.org)

website: <http://www.beertown.org/events/nhc/index.html>

### ASSOCIATION OF BREWERS' GREAT AMERICAN BEER FESTIVAL®

9/30/2004 - 10/2/2004 - Denver, CO

contact: Nancy Johnson

phone: 888-U-CAN-BREW x 131

fax: 303-447-2825

email: [Nancy@aob.org](mailto:Nancy@aob.org)

website: [www.beertown.org](http://www.beertown.org)

AHA Sanctioned: yes



### Four Points Sheraton, LAX BEER APPRECIATION NIGHT

Don't miss this event! Every month, on the third Wednesday, (one week after the club meeting), the 4 Points Sheraton in LAX hosts "Beer Appreciation Night", an event you should make a point of attending. You will get to sample beers that are hard to find, or that are new to our market. \$20 regular admission, \$15 for Club members, \$5 for BJCP registered judges.

Two or three time a year they put on a beer dinner. Every one I have been to has been fantastic. Last month the brewer from New Belgian Brewery in Fort Collins, CO was the featured guest. It was great to hear him talk about his brewing experiences there, and at Rodenbach in Belgium (he was head brewer there for 10 years).

The Executive Chef, Carlos, always puts together a multi-course meal that goes with the beer being served and often is cooked with beer from the featured brewery. The price is usually \$50, no discounts, but it is always a good deal. Brian McGovney went to this dinner, here are some comments from him:

*It was great to try beer that's not yet available for purchase in this area. For those of us that don't travel much, this is a good way to get out and see the wider world of small breweries.*

*I've been trying since Wednesday to remember when I've had a better restaurant meal ... and I'm completely stumped.*

*Heh ... this one's just funny ... there were no taxis available when the event was over, but that was OK, because the doorman directed me to a bored limo driver, who gave me a lift home in his swank 20-foot stretch for cab fare.*

*It's also a great opportunity to meet people in the beer "biz" that you wouldn't ordinarily meet. There were beer distributors and several well known brewers in attendance that evening.*

*I look forward to the next one!*



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20905 Western Avenue  
Torrance, CA 90501  
(310) 212-7727

et's lift a cold one in thanks!

## STYLE OF THE MONTH - KOLSCH & ALTBIER

### 8A. Koelsch-Style Ale

**Aroma:** Light hop aroma, German noble or Czech Saaz hops, giving a light fruitiness. Maltiness none to low. No diacetyl, as this is a lagered beer resulting in a clean finish with just a hint of fruitiness from primary fermentation at ale temperatures. Low sulfur aroma, similar to that of pale continental lagers, is acceptable, particularly in a young Koelsch.

**Appearance:** Very pale to light gold. Very clear/brilliant. White head lingers as Belgian lace on the sides of the glass.

**Flavor:** Soft, rounded palate; light hop fruitiness and a delicate dryness to slight sweetness in the finish. Clean fermentation with just a little residual fruitiness from ale fermentation temperatures. No diacetyl. Medium-low bitterness. Balanced toward bitterness but malt character should not be completely overshadowed.

**Mouthfeel:** Light side of medium body. Medium carbonation. Smooth, crisp mouthfeel.

**Overall Impression:** A delicately balanced beer with just a hint of flavor/aroma hops and fruitiness that finishes dry to slightly sweet with a crisply refreshing bitterness over a base of smooth, rounded Pils malt flavor.

**Comments:** Brewed at ale temperatures, then cold conditioned to reduce fermentation byproducts.

### 8B. Duesseldorf Altbier

**Aroma:** Munich malt aroma, with a restrained fruitiness. Hop aroma may vary from low to moderate.

**Appearance:** Orange-copper to brown color, with

brilliant clarity. Thick, persistent head.

**Flavor:** Assertively bitter, with intense Munich malt-derived flavor to support. Fruity esters should be restrained; some chocolatey notes are often present. Hop flavor should be low to medium.

**Mouthfeel:** Medium-bodied, with moderate carbonation. Some commercial examples have a dry finish resulting from a combination of high bitterness, higher attenuation, and moderate sulfate in the water.

**Overall Impression:** Bitterness is very high, especially in relation to the (moderate) gravity. Munich malt character lends balance, resulting in a bittersweet character. Very smooth from fermentation at the lower end of the temperature range for ales, followed by a period of lagering.

### 8C. Northern German Altbier

**Aroma:** Little aroma; malt should dominate to the extent that any aroma is discernible.

**Appearance:** Copper to brown color; very clear. Good head retention.

**Flavor:** Assertively bitter yet balanced. Munich malt-derived flavor, along with a chocolate-like malt aspect, supports the bitterness. Esters are restrained, and hop flavor should be low to medium.

**Mouthfeel:** Medium body, with an overall balanced impression.

**Overall Impression:** A very clean and relatively bitter beer, balanced by Munich malt character. Less intense than the Duesseldorf version of Altbier.

| MONTH   | STYLE              | BJCP |
|---|--------------------|------|
| October*  | Kolsch and Altbier | 8    |
| November*   | Barleywine         | 12   |
| *Indicates styles to be evaluated for an AHA club only competition entry. |                    |      |

*History, continued from page 3*

## RESULTS

Both beers came out pretty well; they both seemed "cleaner" than previous batches using my setup, in that there did not seem to be as many off-tastes and aromas as I have had in previous beer. They did come out darker than is typical for the style, which is probably a direct result of using DME, which usually results in some darkening, due apparently to the drying process used to produce the DME. Even though I tried to use additional priming sugar, the Weizen still seemed to me to be a little light on the carbonation side (since Weizens are typically more carbonated than some other styles), and still had a persistent problem with my beers, a lack of an appreciable head, which is more of an issue with this style, which is

supposed to have an appreciable head. The distinct banana ester aroma of the Weizen was there, however, and if one was to drink the beer blindfolded, the beer could definitely be identified as a Weizen, and it was a quite drinkable beer.

In general, I think the use of Jim's system (and his brewing expertise) did result in better beers than would have resulted had they been brewed using my own facilities, but as with any empirical comparison, more than two data points are probably necessary to come to a conclusive decision, and to identify the specific aspects of the Jim's brew system which are responsible for the improved results.



Strand Brewers' Club  
 1348 221st Street  
 Torrance, CA 90501

**Next meeting: OCTOBER 8**  
**at: Red Car Brewery and Restaurant**  
 1266 Sartori Avenue, Torrance

***DON'T FORGET***

- ☞ Homebrew, KOLSCH & ALTBIER
- ☞ Money for Raffle
- ☞ A Friend!

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 home brewing of the freshest and highest quality 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 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 by any participant in any club event, or the provision of alcoholic beverages to minors.

## Strand Brewer's 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 brewers our homebrew craft.

| Name          | Phone        | E-mail                  | Location              |
|---------------|--------------|-------------------------|-----------------------|
| Ron Cooper    | 310-546-1524 | Roncooper@earthlink.net | Manhattan Beach       |
| Gene Black    | 562-428-7971 | Gene.black@verizon.net  | Long Beach            |
| Dave Peterson | 310-530-3168 | Diablo390@AOL.com       | Torrance              |
| Dan Hakes     | 323-730-1003 | Danhakes@attbi.com      | Downtown Los Angeles  |
| Bill Krouss   | 310-831-6352 | Bkrouss@cox.net         | Rancho Palos Verdes   |
| Jim Hilbing   | 310-798-0911 | James@hilbing.net       | Redondo Beach         |
| Steve Fafard  | 310-373+1724 | Sfafard@compuserve.com  | Rolling Hills Estates |
| James Amezcua | 310-792-8075 | j.amez@verizon.net      | Upland                |
| Jim Wilson    | 310-316-2374 | Jim7258@yahoo.com       | Redondo Beach         |
| John Maxey    | 310-328-9550 | maxeys@pacbell.net      | Torrance              |

### 2003 Club Officers

|                 |                 |                |                        |
|-----------------|-----------------|----------------|------------------------|
| President:      | Jay Ankeney     | (310) 545-3983 | jayankeney@aol.com     |
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| Secretary:      | Kurt Rump       | (310) 364-0236 | curtrump@earthlink.net |
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