## Randlick See agoiling

Guess whose back?

No, its not Queen Mefertiti, smart alec. I don't even smell like a queen.

I'll give you one more guess.

Rock Hudson?

You're getting close.

No, seriously folks, its only me again.

(see Illustration)

Haw! I did it again. Sot my face in the paper.

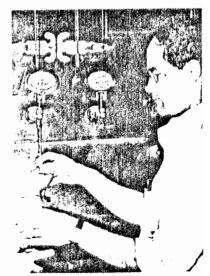
The Memorial day trip to Cakland for the Wine merchant's convention and the brewery tours was covered in the last newsletter but I thought I might include some photos I took on the trip. You will find these and others scattered profusely about the newsletter. I have many more photos of the trip, but am including only one or two of each tour. I brought them all with me to the June meeting but hobody wanted to look at them so I took my pictures and went away from there. How I am administering them in this fashion.

Because of the quality of the Xerox machine, some of the people might appear as indistinct, grey blobs but you should see what I had to work with.

Unfortunately, I don't have a picture of four adult pot just and an over-grown Irish setter tooling around Palo Alto in a Honda Civic but I

will leave that to your imagination, even though you couldn't do it justice. There is some question in my mind, nowever, concerning the legality of being driven around town by John's dog (with his elbow out the window and his ears flapping in the breeze) But the police didn't stop us.

After the convention we took a tour of the Anchor Steam Brewery in San Francisco. That WE is, Paul Camusi, John Aduntree, John Daume, Brent Wilson, Jim Brenneman and large but not least, myself.

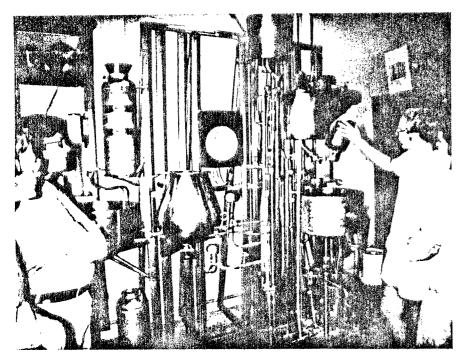


The picture on the first page is Fritz Haytag arawing a glass of beer at the brewery that he owns and operates. This beer, as is usually the case, is far better than the beer that reaches us through the channels of commerce.

There were many things of interest in the colorful, old brewery but one was particularily worth writing about. It was in the form of a nicely printed and framed statement that hung on the wall in the front office and had to do with "The Solution of the Secret of Alcoholic Fermentation", the text of which follows:

"Beer yeast, when dispersed in water, breaks down into an infinite number of small spheres. If these spheres are tranferred to an aqueous solution of sugar they develop into small animals. They are endowed with a sort of suction trunk with which they gulp up the sugar from the solution. Digestion is immediately and clearly recognizable because of the discharge of excrements. These animals evacuate ethyl alconol from their bowels and carbon dioxide from their urinary organs. Thus one can observe how a specifically lighter fluid is exuded from the anus and rises vertically whereas a stream of carbon dioxide is ejected at very short intervals from their enormously large genitals." (and you guys drink that stuff?)

The following day we drove up to U.C.Davis and stumbled around the campus, bumping into buildings until we happened upon the Food Science building, which was locked up for the weekend. The whole weekend went like this. A long chain of events finally got us together with Doug Muhleman and we spent two hours viewing the pilot brewery and asking foolish questions.

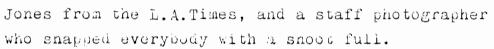


The brewing apparatus
was a nifty little set up
that any home brewer would
be proud to own. The mash
cooker appears as a sourt
cylinder in the upper right
with the mixer being pointed
out by Doug. Below that is
the steam jacketed lauter tun.
From here the wort is transferred to the pear shaped
wort cooker. After the boil
it is passed through the

cooler which consists of the slender cylinder to the left and the tub you can see peeking out from behind John Rountree's pelly.

The next photo shows Doug explaining the functioning of the pilot malting house that he designed and the university shop built. Also appearing in the photo is Brent, listening to Doug explaining the functioning of the pilot malting house. At least it looks like he's listening. He was really asleep and didn't move from that spot for over one and a half hours.

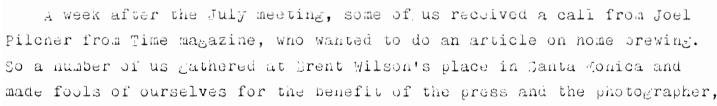
For the benefit of those who missed the June meeting, we were honored by the presence of Mark



To the left you will see Mark keeping an eye on things. The photo on the right shows John Gilvester keeping a finger on things, and Jim Chapman puting the finger on

John's beer.

I think we were reasonably well mannered and didn't create too much of a negative impression. At least it wasn't reflected in the article that appeared in the Times.



who arrove to take dog-eared photographs with three cameras and 92 rolls of film. On the right you will see Joel and Sue, the freelance.

If you ever visit Brent, take a geek over the fence and into the next yard. With 420 millimeters





I reached over the fence and snapped a head snot of something standing in the corner with his eyeballs clustered around the base of his purple nose and his frazzled hair reaching into the friday evening atmosphere. I would have included a picture but the subject wasn't relevant and was slightly fuzzy, but then who isn't?

Just as I sat down to write the newsletter I got a letter from Doug Muhleman of U.C.Davis, in which he expresses concern over some of the things that were said in the last newsletter.

He says: "I hope the impression I left on Mr. Brenneman was not shared by the rest of the group. I was misquoted and generally misunderstood. Mr. Brenneman will be surprised to know that besides German beers, most breweries use an adjunct of some sort.

As to our purpose as a research group, we do not exist to perpetuate the myth that American beers are nothing but a concoction of lab chemicals. They are not. The ultimate goal of our work at Davis is to try to understand the complexities of beer. By doing so, we can eliminate the use of non-natural or non-native chemicals and maximize those natural processes which help to maintain beer quality.

I hope that sometime in the future, I can meet with your group and discuss some of these topics further."

In defense of Doug I would like to say that adjuncts are indeed a common ingredient in beer and the word is not necessarily a dirty one, even though the American breweries use them to make their beers lighter and less palatable.

det your clutenes on the club's book and read what they have to say about adjuncts. It says in part, that adjuncts are used by brewers to obtain a cheaper extract, to improve the quality of the extract or to produce low colored beers. Some of the adjuncts used are: unmalted wheat or barley flour, barley, rice, maize flakes, pearl barley flakes, rice or maize grits, roasted or torrified barley and oat flakes.

The use of wheat malt at up to 20% of the total grist will strengthen the yeast and improve the clarity and head retention of the beer. Corn or rice however, could be placed in the catagories of producing a cheaper extract and a low colored beer.

30 there you have it. You have just read more than you care to know

about adjuncts.

On Sept. 9th the beer and wine clubs are having a joint picnic at Soledad sands. Admission comes to \$2.25 (kids free) and you can eat and drink yourself silly because the food and hootch is on the house.

John Daume received a call from the secretary of Tom Bates (senator) on thursday, inviting the club to come to Sacramento on monday, July 11 to witness the signing of the Bates bill, and a luncheon afterward.

Wild strawberries couldn't have kept me away and
I was fortunate enough to weasel two days vacation
for the event. My wife made extensive plans and phone
calls and everybody settled back to wait for the weekend.

Friday evening we learned that the governor had called it off. So there we stood with our mouths ajar.

wait, don't get mad. The beer clubs up North have decided to call all the clubs together in August, wild STRAW BERRIES invite the press and get orry eyea. If the governor wants to show up he is welcome, but we can still have a party without him. Just as soon as we hear something definite we will let you know.

I had intended, at the last meeting, to make an announcement but the meeting was never called to disorder so I'll offer a mention now.

I believe it would be a good idea if we exchange newsletters with the beer clubs around the state and have taken it upon myself to mail the newsletter to some of the other clubs. I have two that I received from the San Andreas Malts in return for ours and will post them in the shop.

John has a new, fully modified, high extract, Canadian 2 and 6 row malt mixture that you may be interested in trying. He also has some 2 row left that he won't be able to replace, so if you're into British ales you'd better snatch it up. He also has lots of 6 row and over a dozen different hops.

Lee Coe called Wed. July 19th to inform me that Governor Brown signed the Eates bill the day before and Lee has asked me to stress the point that there is

IT IS LEGAL

This is undoubtablely an unequivocal, "I fold for so".

He also urges us to write to senator Cranston or Byrd and express our support of the Cranston bill. The adresses are:

SER. ALAN CHARSTON

SENATE FINAMCIAL COMMITTEE
ROOM 229 RUSSEL SENATE OFFICE BUILDING

Washindfon D.C. 20510 or

Sen. HARRY F. BYAD

SERATE FIRARCIAL COMMITTEE

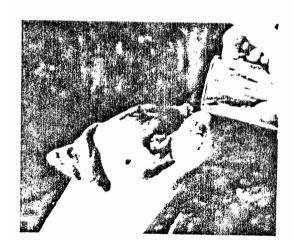
ROUM 2227 DIRKSEN BENATE OFFICE BUILDING

WASHINGTON J.C. 20510

Ges wat? (ahem) Guess what? The subject of a club T shirt was suggested, I believe, at the very first board meeting way back in ought seventy six and again at the last meeting, and guess what? (You didn't guess yet). You can have your own personal MALTOBA FALGONS T shirt at the October meeting.

The art work has just been completed and the silk screen will be finished in a couple of days. Howsome ever, I will not be at the August meeting and the joint picnic supercedes the September meeting. So bring a T shirt or three to the October meeting and we will see what we can do about transforming it into a work of art.

The July meeting has increased our ranks by eight wore members, one of which will be seen in the accompanying photograph.



September 9th and no beer club meeting for that month.