

-ATTENTION-

-WARNING-

Reading beyond this point may be hazardous to your health. Don't turn the page. Don't even think about it. It is erroneous information.

I was just kidding. We are not going to have a party at Vic's place. He has decided at the last minute, that he isn't going to lend us the use of his house, so here I stand with my mouth ajar, and my carburetor full of six cylinder words.

But don't drop your cookys yet, gang. We have made arrangements to hold our party at the V.F.W. hall at 8107 Canoga ave. (post #2805), West side of street between Saticoy and Roscoe, same time and date, same conditions, except that hard liquor will also be available thru their bar, along with the beer and wine, maybe a dance or two, if you are inclined in that direction, which I understand some people are, but not me because I danced on March 12th (the day before my birthday) at a wedding of a friend, which I had to attend because my wife was best man and she made me dance, but I got a cramp in my foot and had to go out front and stamp my foot on the sidewalk, which didn't take that much time (how long can you stamp your foot on the sidewalk without attracting either gossip or the police?) and I had to go back inside and face the music (haw haw), but I didn't care because there was plenty of free food and booze but the present more than paid for that, so I didn't make any money on the deal which is the way it usually goes but I keep trying, and the bride and groom went to Hawaii on their honeymoon, isn't this page full yet?

Any way, I had neglected to mention how grateful I am to some of the club members for their offers to help out. If you are ever in this position you will realize what a nice gesture it is when someone approaches you and offers to do anything that needs to be done.

Some of the names that come to mind are, Jeff and Sally Trefftes, Pat and Ann Rogers, Roy Clark, Ralph Oswald, Teri Mullen, Don Baerresen and Dick Erickson. This does not include the officers who have been so helpful and cooperative.

I sure hope I haven't forgotten any one because you all deserve the very best.

As for the newsletter you are not allowed to read, you can always use them to draw on the back of, or you can make paper airplanes with them.



Maybe you didn't notice, but you didn't get a newsletter last month. This happened to be a critical issue for two reasons but it never reached the members, so the officers got on their phones and contacted everyone in person. I have had the newsletters reprinted and am including it with this months issue, so you will know what you were supposed to have done last month. I will personally mail these out myself.

The date has been set for the party as April 16th at 6:00 PM at Vic Quinn's place.

On the left edge of this page you will probably find a map that will provide the most accessible routes to the party.



If you are from out of town, consult the map on the right.

All kidding aside, folks, if you were at the intersection of Roscoe and Shoup and heading West (thats where the sun sets out here), turn left on Shoup and travel South to Strathern, the first signal I believe. Turn right here and drive two blocks to Capistrano. Make a right turn here and travel North to 8201 Capistrano. Phone 346-1925.

If you are travelling away from the West pole, do everything backwards.

The food committee would like to know if you intend to put in an appearance, so if you haven't already told some one, call Sandy Hoppe at 346-4218. We will offer free food, beer and wine, and one hundred dollars in door prizes.

In spite of the lack of a newsletter last month, we still had a vigorous turn out Sunday, and the elections took place as scheduled. There were many, "I don't wannas", lots of whimpering, and a little shuffling for a better position, and when the dust had settled our list of officers looked something like this: PRESIDENT-Scott Leland, who teaches 6th graders all day and says, if he isn't qualified to whip a bunch of drunks into shape, then nobody is.

VICE PRESIDENT-Jeff Trefftes, ex-bottle washer and calligrapher.

SECRETARY-Sandy Hoppe, who became a member for the occasion.

TREASURER-Gary Newton, who better join up, or else. He wants to get his hands on the club money before he pays his dues, but I told him I want to make sure he has ten dollars of his own money before I trust him with ours.

Two SERGEANT-AT-ARMS were nominated and we decided to keep both of them because there are too many drunks for one bouncer to handle. Pat Rogers, in his enthusiasm, almost threw me out, until I reminded him that he doesn't assume his post until next month. He says he'll be waiting for me. Roy Clark says he'll be there to give him a hand if he needs it.

The vice president of the Bakersfield beer club drove all the way down here to pay us a visit but he didn't win the raffle this time. It went to a member of our own club, I believe, for the first time. Don Baerresen, who is moving out of state next month, won the prize.

We signed up nine new members Sunday, bringing our total membership, at the close of our first year, to sixty five, and re-enlistments are beginning to pour in already. These new names will appear on the updated roster.

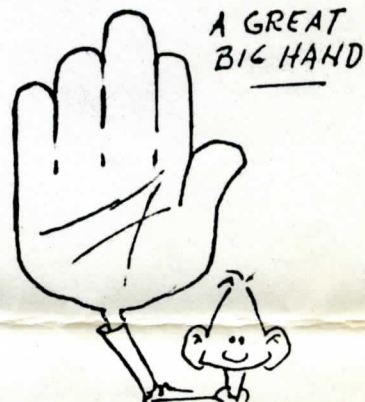
If you remember awhile back, newsletter #8, the problem of a rotten beer epidemic swept the area, so I wrote to Professor Michael Lewis at U.C. Davis. He teaches a course on brewing. His answer was so satisfying that I have decided to share it verbatim. He says:

"I don't think your problem is a very mysterious one. Most home brewers make the assumption that yeast purchased from the home brew store in packet form is a pure culture. Nothing could be further from the truth. These yeasts are produced by a drying process which inevitably introduces some bacterial infection into them which may be greater or smaller depending on the batch and the producer. These bacteria when the yeast is rehydrated are also rehydrated and of course begin their own life cycle as the yeast begins its life cycle. Depending then upon the relative population of bacteria and yeast you will either have a successful or unsuccessful product. Theoretically if a starter culture was used this would tend to give the bacteria (which grow faster than the yeast) a bigger start and you could expect that people employing

a starter would have worse luck than those not employing a starter.

The preceding argument is a large part of the reason why I encourage home brewers to maintain their own yeast cultures when I teach my class. The practice is not very difficult to understand and learn but does require discipline and attention to detail.

I am very pleased that you recognize the need for a strict program of sanitation in home brewing. This is absolutely crucial to success. A fermentation lock, even one filled with sulfite solution, is a very small part of a total sanitation program, and indeed may be of marginal importance. In conclusion I should say that your club members should be encouraged to keep very good records of their brewing experiences so that they can avoid buying supplies from manufacturers who are careless, OR FROM SHOP OWNERS WHO ARE INSENSITIVE TO THE NEEDS OF THE AMATEUR AND STOCK SECOND RATE MATERIAL." (He said it, John, not me.)



I think that beautiful answer deserves a great big hand. How about it?

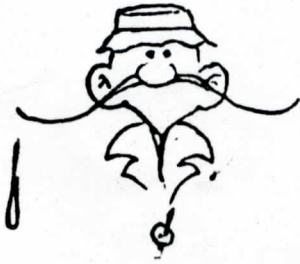
I also wrote to the National Malting Corp. in New Jersey, asking if the quality of barley will vary with the length of time in storage or from crop to crop in various areas. The answer I received was not entirely satisfactory because they didn't answer the questions that were asked, but the up shot is that the quality of barley is not consistent.

Around the middle of last month I received two dozen copies of a magazine from Fred Eckhardt, devoted exclusively to home brewing. Anyone who is interested in subscribing to this publication can have it for the special group rate of \$4.40 for four copies if six people subscribe.

April is ready to take us by the hand and lead us into our second year. Just keep in a straight line and don't wander too far away from the crowd. There are monsters out there (tee-totalers and sech) that will jump on stragglers and eat them up. So watch it!

Our first year has been good to us and we can all be proud of what we have done. I hope our second set of ossifers is as enthused about what they are stepping in as I am. Kindly wipe your feet before coming in.

Many of us remember our first meeting last April. It rained.



I arrove with my six pack in hand and water dripping off the ends of my moustache. John was busy setting up the food and I asked him what the hell he was doing. I told him nobody was going to be fool enough to show up on a day like this.

But John had optimism enough for the both of us.

I was wrong. A bunch of them were fools enough to put in an appearance, and its these fools and their attitudes that made this club the success it has become.

Anyway, we spent the first two minutes choosing up sides, and the rest of the afternoon huddled under a tin roof, toasting each others health and making fools of ourselves. The precedent we set that afternoon has survived to this day. You might have noticed that the residual effects are still in evidence.

It is common knowledge that brewers yeast is an excellent food, and being cheap like I am, I used some to make bread with. It was all right if you like a bitter, hop flavored bread. I don't. Then I learned that I was supposed to debitter the yeast.

The simplest way to debitter yeast is to mix it well with cold water in a large (half gallon) bottle. The yeast settles out quickly and the water can be decanted from the sediment. This washing can be repeated once or twice and the yeast sediment stored in a capped beer bottle. If you don't have an old beer bottle lying around the house you can always pick one up along the freeway. I saw one just today.

At the last board meeting someone expressed the desire to posses a membership roster all for his very own self, so I will have a number of copies printed up and will distribute them amongst anybody who cares to own one.

I have received much approval and encouragement for the super good job I did on the newsletter this last year. I have often overheard adjectives like: fantastic, marvelous, fabulous, peachy keen, etc. being batted around the meetings and modesty brings a flush to my cheek when I hear this praise, even though people are too shy to approach me and tell me in person. I got the message though.

GOLLY WILLIKERS, YOU GUYS.

