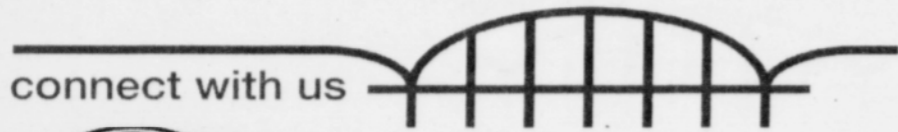


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SUB BIDS REQUESTED

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The Dalles, Oregon
Oregon Military Department**

Bid Package #4 - Masonry

Bids Due: October 25th at 2:00PM

Bid Documents - www.hoffmancorp.com/subcontractors



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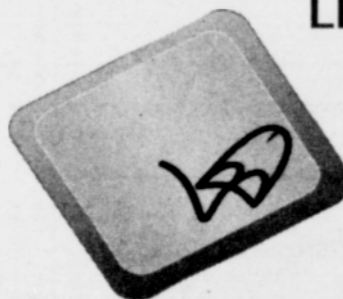
**Patrick John Sweeney
Attorney at Law**

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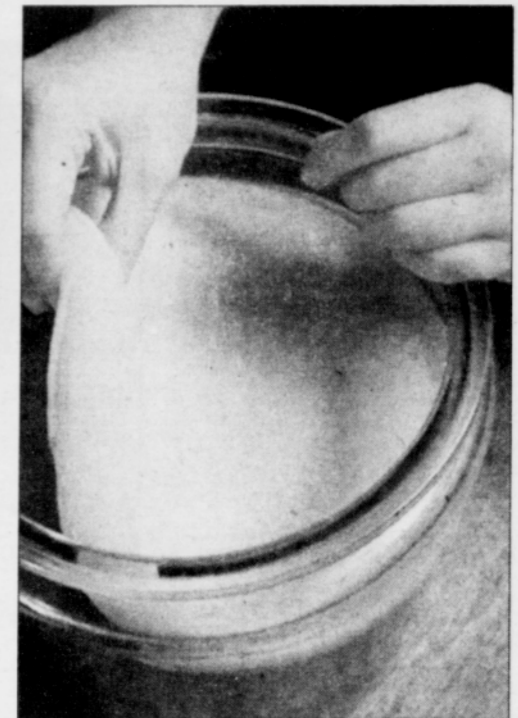
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Kombucha Brewing

continued from page 10

5. Add Kombucha mother and the cup of live-culture kombucha tea.

6. Cover with cotton cloth and rubber band securely.

7. Let brew, not in direct sunlight, at 75-85 degrees for 5 to 10 days. Checking progress by tasting it every couple of days. Submerge the newly formed kombucha culture to keep it free of containments (this is a new kombucha mother forming on top of the batch, called a "baby").

8. Once the taste is to your liking, pour the fermented tea into glass containers and chill before serving. You may want to use a medium weave cotton cloth (not cheese cloth) to filter the fermented tea as you bottle it.

9. Save a cup of your brew and the mother or "baby" (newly formed culture) to make your next batch in a number 2 plastic, sealed, refrigerated container.

10. Refrigerate bottled kombucha to keep active culture from fermenting further while consuming this beverage.

Notes: At every step, thoroughly clean your hands and all utensils, containers and cloth used in the fermentation process, but avoid using anti-bacterial soap as it may harm the culture. Consume in moderation especially if you let the culture ferment for a week or more as the acidity will be stronger with a longer ferment, checking with your physician or dietician on consumption levels if you have any acid-reflux health issues. You can dilute kombucha with water or juice if preferred.