



THE L O S A N G E L E S B A S I N S E C T I O N OF THE C W E A
HOSTS A DINNER AND TRAINING MEETING

Designing and Maintaining Fine Bubble Aeration Systems

Thursday, July 27, 2006

Proud Bird Restaurant (Near LAX)

----- On Aviation Boulevard in the City of Los Angeles (see map below) -----

5:00 p.m.	LABS Board of Directors Meeting	7:00 p.m.	Dinner
6:00 p.m.	Cocktails & Networking	8:00 p.m.	Presentation

--Guest Speaker--

Professor Michael K. Stenstrom **Civil and Environmental Engineering Department**

Fine bubble aeration systems have been used in various forms in the United States since about 1930 but did not gain wide spread popularity until the early 1980s. Increasing energy costs continue to make fine bubble aeration systems more popular. Unfortunately, there are pitfalls in designing and maintaining fine bubble aeration systems. Prof. Stenstrom will summarize his latest work on designing and maintaining aeration systems, including new information on the economics of cleaning.

Dinner Menu:

Meals include one of the following entrees:

- Roast Prime Rib of Beef**
Oven roasted with creamed Horseradish.
- Almond Crusted Chicken**
Stuffed with Brie Cheese, Pear slices and Roasted Almonds.
- Pasta Primavera**
Veggie Dish.

Reservations:

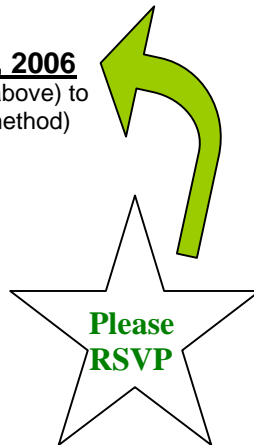
RSVP By MONDAY, July 24, 2006

RSVP (with one menu choice from above) to Pei-Chin Low by E-mail (preferred method) at Pei-Chin.Low@mwhglobal.com

-or-

by phone at 626-568-6999

Event Cost:	Member	\$30
	Non-member	\$40



Address & Phone:

Proud Bird Restaurant (Near LAX)

11022 Aviation Boulevard, Los Angeles 90045
(310) 670-3815

