



Oldest Homebrew Club in the U.S.A.

# Brews & News

© 2003 by the Maltose Falcons Home Brewing Society, Volume XXIX, Number 2, February, 2003

## Chili Time

By Brew Beerchum

If it's February, it must be chili! Cook-off time that is. Last year's winning recipe has been retired, so it's time for a new Falcon cook to step up and claim the mantle of Chili Champion. This year's winner will receive a year's membership, a six pack of 2003 Bigfoot and their choice of a 750mL of Unibroue 11 or 2002 Fantome Noel. Second place wins a year's membership and a 750mL. Third will win their choice of a 750mL bottle. Good treats for good eats. (Oh, and be nice to Mr. Daume. He's threatened to lock the clubhouse up after we're done eating.)

### Anniversary Brew – Old Smoky

The Anniversary Adambier is bubbling along and I know a few of you have Belgian Strong Ales burbling happily. Now it's Tom Wolf's turn to lead us into the 30<sup>th</sup> with an anniversary rendition of Old Smoky Barleywine. Richard Webster has donated the use of his 1 Barrel brewery in Valencia.

The brew will be February 8<sup>th</sup> at Richard's house: 22912 Frisca Drive. Give Richard or Tom a heads up if you plan to attend. Fermentors may be needed! Supplies for this brew are being donated by John Aitchison and Tavern Services, Tom Wolf and our local BJ's Brewing Company.

### Grain Buy

You may have seen the announcement of our annual grain buy in John's weekly email. There will be a limited 200 pound allotment of grain for club members to use. Paid members can sign up with John for a single 10 pound block of domestic 2-Row, English Marris Otter Pale Ale malt or German Pilsner malt. The

stipulation for receiving the free grain is that the beer must be shared with the club at one of our functions (Mayfaire, Temecula, Sunfest, and Club Meetings) or entered into competition on our behalf.

### Doug King Memorial Tasting

A record crowd gathered at the Casselman's residence this past Saturday to raise a glass or two in memoriam of Doug King and what would have been his 50<sup>th</sup> birthday. MB assembled a large list of beers, including a rare find that was a Doug favorite, Noche Buena. Many thanks go to Steve and MB for arranging this event every year.

### February Shop Brew – Belgian Pale Ale

We'll be trying a new Wyeast strain out at this one as we try and make a top notch Belgian Pale Ale. Come and have some fun!

### Dates to Remember

Feb. 2<sup>nd</sup> – Club Meeting – Shop  
Feb. 5<sup>th</sup> – BJ's Tasting – Woodland Hills – Smoked Beers  
Feb. 8<sup>th</sup> – Old Smokey Brew  
Feb. 15<sup>th</sup> – March 4<sup>th</sup> – Lucky Baldwin's Belgian Beer Fest.  
Feb. 16<sup>th</sup> – Shop Brew  
Feb. 21<sup>st</sup> – Entries Due to America's Finest City.  
Mar. 2<sup>nd</sup> – Club Meeting  
Apr. 5<sup>th</sup> - Apr. 13<sup>th</sup> – Lucky Baldwin's Barleywine Fest.  
Apr. 17<sup>th</sup> – AHA NHC Entries Due / Mayfaire Entries Due  
May 3<sup>rd</sup> – SCHBF (Temecula)  
May 10<sup>th</sup> – Mayfaire Judging  
May 17<sup>th</sup> – Mayfaire Party (Location – TBA) *db*

## Brews & News Currents

by Kent Fletcher  
Brews & News Editor

Well, didn't get a chance to go varmint hunting this week, so I guess I'll have to wait until next year to serve up my Ground Hog Chili. Frozen Ground Hog just isn't the same, it's got to be fresh to be good.

That's right woodchuck chuckers, it's GROUND HOG DAY! It's also Falcons Chili Cookoff day, so crank up those crock pots and show off your best mess o' chili. Prizes include some very nice brews, not to mention Falcons memberships.

MB and Steve put on the 4th Annual Doug King Memorial Tasting on January 25th. The event was a sellout and a resounding success. This would have been Doug's 50th birthday, and over 30 hardcore Falcons helped celebrate his memory accompanied by some fantastic fermentations, including at least four different versions of Doug's Dougweiser and DougFoot brews.

Cullen Davis lead a January Shop Brew; the other brewers included Drew Beechum, Kent Fletcher, Jim Kopitzke, George Mahoney, and new brewers. The recipe was for a Strong Belgian Something. In a somewhat rare example of brewing efficiency, we were mashing in at 9:00 a.m. and starting the boil at noon! The crew also enjoyed a medley of fine Belgian and other brews.

As February is Chili cookoff month, this is the Food Issue, with articles by Bruce Broad and Peter Sheppard on beer pairings and cooking with beer, replete with a couple of tasty sounding recipes.

On the tech side, we have "Autolysis," the next installment of MB's "Off Flavors" series. Upcoming off flavors include Diacetyl, DMS, and Metallic. *kf*

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## Competition Season Begins Again

### Wanted: Brewers to help us get to Anchor

by John Aitchison, co-Grand Hydro

The 2003 homebrew contest season begins in late February with Quaff's America's Finest City contest. AFC is usually a contest with a lot of good beers and good judges. If you have a beer you'd like evaluated; they do a good job. Quaff can use a hand with judges also. They always send some judges up to help us with Mayfaire; if you can judge on Friday evening Feb. 28 or Saturday morning March 1 they'd love to have your help.

You can find all the information on entering beers or judging at their website: <http://www.quaff.org/afc2003/>. Their entry window is from Feb. 10 through Feb. 21 and they only require two beers. Next year is our 30th anniversary, and what better way to start the year but by celebrating the California Homebrew Club of the Year. However, we have to earn it. Anchor looks at several things; but one key item is the number of contests club members win in California contests. We need everyones help here. I'll be writing several articles on entering contests and suggestions on winning. It all starts with brewing lots of good beer. So fire up your burners several times a month.

Here is a partial list of contests we need to enter. One individual doesn't need to enter them all; but if we all enter some we will be in good shape when the Stern Grove competition comes around next Fall.

Feb 28 - March 1: America's Finest City

March 15: World Cup of Beer

Early May: Mayfaire--we need to keep the bird at home

Mid May: Silver Dollar Fair

Mid June: Orange County Fair

Mid June: Marin County Fair

Mid June: Bay Area Brew Off

Late June: California State Fair

Late June: Small Brewers Festival

Late June: So. Calif. Regional Homebrew Contest

Mid July: Amador County Fair

Early August: Los Angeles County Fair

Early September: Pacific Brewer's Cup

Early November: Calif. State Homebrew Competition

This last one is the one Anchor looks at hardest [When they actually look! *ed*]. To qualify, you need to win some of these other contests; some of which are quite easy. I know three Falcons who probably would have gotten ribbons in the bitter category for example. *ja*

## Brewer's Support Network

These knowledgeable and experienced Falcon brewers are part of our new support network. They are available to help you with any brewing related questions you might have, so please feel free to contact them.

**Jay Ankeny** [jayankeney@aol.com](mailto:jayankeney@aol.com)

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**Tom Wolf**, [tom@wolfemail.com](mailto:tom@wolfemail.com)

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Recent Sherfey sighting

## Off-Flavor Components

by MB Raines-Casselmann, Ph.D.

Autolysis means self destruction where 'auto' means self and 'lysis' means to burst open. In brewing, autolysis refers to off-flavors produced by the breakdown of yeast and is considered a subgroup of the sulfur off-flavors. It is also commonly referred to as yeasty or as producing a yeast 'bite'.

Autolyzed yeast extract is a common food additive used to produce a meaty or sometimes cheesy flavor. It is also a common source of B vitamins and amino acids. So this off-flavor is characterized both in the aroma and flavor as a meaty, brothy, bloody, or vitamin-like. As might be expected, this off-flavor is produced by prolonged exposures to the yeast. Autolysis occurs once fermentation has stopped and all the nutrients in the wort have been depleted. Yeast cell destruction can occur at cool temperatures but warmer temperatures (above 50 F) accelerate the process. This may pose problem with lagers which may be fermented in the primary for over a week and when a diacetyl rest is used (temperature raised to 52 or 54 F for a few days).

Thus autolysis is really the byproduct of over maturation. In general, this off-flavor is not a problem for most homebrewers since we tend to underpitch and underaerate. Not only is there less yeast to undergo autolysis but it also usually takes longer for the yeast to deplete all of the nutrients. Autolysis is one reason for doing a secondary

## AUTOLYSIS

fermentation since it removes the majority of the yeast (and cold-break) but a sufficient amount remains for beer maturation (reduction of diacetyl, acetaldehyde, hydrogen sulfide, and other off-flavors).

As many of you may know I am a big advocate of prolonged secondary fermentation. I believe that the residual yeast acts as a sponge and can soak up some undesirable off-flavors. I routinely do a two to three week secondary but have gone as long as 4-6 months if it is a really big beer. All of these beers that undergo a prolonged secondary are cold lagered at about 40 F. We have yet to experience a problem with autolysis in our beers. The same is true for bottle conditioned beers that have been appropriately stored for years, autolysis also does not seem to pose a problem.

Many yeast nutrients used in brewing contain autolyzed yeast extract and if used excessively can impart an autolyzed yeasty flavor. This is especially applicable to meads and high adjunct beers where these types of additives are commonly used to increase the nitrogen content of the wort. My experience has been that adding more than one or two teaspoons per 5 gallons will contribute to the flavor profile of the end-product. *mb*

| Source in Brewing                  | Precautions   |
|------------------------------------|---|
| Overpitching                       | If repitching yeast from a previous batch do not use more than one-third of the last batch unless a high gravity wort or lager. |
| Yeast in contact with beer to long | Rack beer after fermentation is done.   |
| Storage Temperature                | Store beer below 50 F.  |
| Yeast nutrients                    | Use less than two teaspoons or use an non-yeast extract based nutrient (for example one which contains ammonium chloride).      |

# BEER AND FOOD

by Bruce L. Brode, co-Grand Hydrometer

In honor of our annual Chili Cookoff, this month we again explore the general topic of Beer and Food, both matching beer with food and cooking with beer. For this subject, we'll have some interesting things to taste at the club meeting, with the able assistance of Burgermeister Sean Donnelly.

## Matching Beer With Food

We're all familiar with snacks that go well with beer: pretzels, nutmeats, etc. What most of these have in common is saltiness, which perks up the palate and is tamed by the beer when it threatens to become overbearing. Therein is a basic truth about how beverages function with food: they wash the rich food off the palate, restoring its ability to savor more food. So in general, there is a symbiosis, albeit by contrast, between food and beverage served simultaneously.

Although much has been made of the regions of the tongue that purportedly govern the perception of such basic flavors as sweet, sour, salty and bitter (and some challenge the degree to which these are tongue-dependant), the single most important region of the body when it comes

to taste is an organ known as the olfactory epithelium, located in your upper nasal cavity and linked to the mouth by some significant neural connections. Many believe that far more than half of the sensation of taste stems from activity of the olfactory epithelium; it is of course also quite important in the sense of smell and this explains why your sense of taste is very much dulled when you have a head cold.

There are a surprising number of books written about matching beer with food and cooking with beer, dating back several decades in some instances. I have taken the liberty of distilling some "pearls of wisdom" from a few such sources which are listed by author at the end of this article, for those interested in further reading:

From "Jay Harlow's Beer Cuisine," by Jay Harlow (Harlow): Jay likes to follow the Five

Flavors concept developed in Chinese cuisine thousands of years ago: Sweet, Sour, Salty, Bitter, and Hot (Pungent). Amazing how those correspond to the basic flavor perceptions associated with the tongue! He feels beer mainly contributes sweetness and/or bitterness in its combinations with food, and the tactile effect of astringent hop tannins is effective in washing away fats from the palate. Most of the traditional cheeses and sausages (salty) in Europe are a natural match with beer

(sweet/bitter), particularly when accompanied by such condiments as mustard (hot) and sauerkraut or vinegar (sour). "Chile-spiked" East Asian cuisine benefits from a match with beers featuring sweetness rather than hop bitterness that would otherwise accentuate the pungency of

the chile flavor. He also likes Mediterranean food paired with beer, including olives, garlic, thyme, oregano, tangy cheeses, citrus, Eastern spices, and chiles. Chinese food is especially difficult to match with beer since the dishes are typically already in flavor balance and do not need beer to complete the association of flavors.

From "Cooking & Entertaining With Beer, by Rob Driver (Driver): Specific suggestions are made, rather than general associations and the reasoning behind them.

With fish or white meat:

Pilsener. With red meats: a fruity ale or lager. With chicken: Amber or Export Lager. With game: a Scottish or Belgian ale. With Mexican foods and barbecue: Amber Lager. With spicy hot foods: India Pale Ale or Doppelbock. With fried or fatty foods: well-hopped beers such as Alt or IPA. With sausage and smoked meats: Bock or Dark Lager. With shellfish and crustaceans: Porter or Stout (particularly Stout with raw oysters). With fruit: Wheat Beer. With nuts or food with nutty flavor: Brown Ale. With mushrooms: Rauchbier. With desserts, cakes and chocolate: Bock, Doppelbock or Sweet Stout.

From "Great Cooking With Beer," by Jack Erickson (Erickson): Jack describes a system developed by his friend Dane Wells, which he calls the "three Cs" of selecting beers to Cut, Complement or Contrast the food. His examples include Cutting the richness of a sauce with a beer that is tart or slightly bitter (Berliner Weisse or Pilsener with Lobster Cream Sauce), Complementing spicy food with an assertive beer (Rauchbier with smoked fowl or fish), and Contrasting bland food with a robust style (Stout with Oysters). He also advocates a menu approach for a meal that would call for more delicate and pale beers to be matched with earlier courses, fuller-bodied darker beers to go with the later courses, and dessert courses offering the widest choice of beers that match appropriately with sweets. He has some specific suggestions: A couple of books feature the recommendations of professional chefs. In "Famous Chefs Cook With Beer," by W. Scott Griffiths and Christopher Finch (Griffiths), some intriguing suggestions are made: As aperitifs, both pale and dark Bock beers can be seen as akin to sherry wines; Wheat beers such as Belgian Witbier or German Hefeweizen are effective in warm weather. Amber ales and lagers

can stand up to the richness of foods such as pate' or terrines. Along with pale lagers, amber ales can match well with poultry. The richer, darker ales and lagers match best with red meat, and ham has an affinity for smoke-flavored beers such as the rare Franconian Rauchbier. Many beers can match well with a cheese course, and fruit beers are nearly ideal with dessert, most notably the Lambic varieties. For an after-dinner drink, the strongest brews are appropriate, whether Doppelbock, Barleywine, or Belgian Abbey style ale. And it is probably best to serve the beers to accompany the various courses of your meal in wine glasses, rather than in tall pilsener glasses or tankards, for a more focused presentation with food.

### **Cooking With Beer**

Using beer as a cooking ingredient can go as far as one's imagination can carry it, given the wide variety of beer styles and dishes with which to explore such cross-pollination. However, there are some key observations these authors offer:

Harlow: Beer can act as a carrier for other flavors. Best choices are those with the emphasis on malt rather than on hops, although a beer with a more assertive hop bitterness might be the better choice to match for actual drinking with the dish. Cooking with beer concentrates its flavors, none more so than hop bitterness. Long-cooked dishes like stews and soups made with beer work better than quick pan-deglazing techniques for producing sauces with beer.

Driver: Beer is a fine ingredient for marinade, as part of the liquid in a soup or a stew, and it combines well with bread as in moistening a stuffing. It can be used as a last-minute table seasoning, like a splash of Chile Beer into some salsa or a dribble of Lambic over sliced fruit. Beer can replace vinegar, fruit juice, sherry, wine, or tomato sauce in some recipes. A small increase in the sugar can compensate for the increased bitterness the beer may impart to the dish.

Erickson: Try a Lambic beer as a substitute when wine is called for in a recipe. Also, try different styles in the same general color range when making the same recipe again, to see which may work the best. Pale-colored beers go with lighter fare, darker and more robust beers with heartier dishes.

Griffiths: From Loretta Hwong-Griffiths: Balance hop bitterness with increased sweetness in the dish, including natural sources of sweetness such as onions, leeks, shallots, carrots, corn and fruits. Malted barley may be an appropriate sweetening agent also. Acid levels (tomatoes, lemon, lime, vinegar, mustard) will also

offset the degree of sweetness. The palate tends to sense sweetness before it detects bitterness, so take this into account when tasting to adjust flavors. Use the beer ingredient to enhance the dish; feature it and the unique character it will provide. Beer is particularly good with game, since it matches the robustness of the food but also cuts excessive gaminess. Fish, meats and poultry are all improved when marinated in beer. Beer tempers the richness of cream and cheese. Beer is a great ingredient in doughs and batters, that is, when combined with flour.

The next time you bring a homebrew to a club meeting or a fest, consider bringing a dish that matches with it. We hope to explore some tastes of beer with food at our February club meeting.

### **For Further Reading:**

Harlow, Jay: "Jay Harlow's Beer Cuisine," 1991, Harlow & Latner, Emeryville, California.

Driver, Rob: "Cooking & Entertaining With Beer," 1996, ProSe Associates, Highlands Ranch, Colorado.

Erickson, Jack: "Great Cooking With Beer," 1989, RedBrick Press, Reston, Virginia.

W. Scott Griffiths and Christopher Finch: "Famous Chefs (And Other Characters) Cook With Beer," 1996, Doubleday, Dell Publishing Group, New York, New York.

LaFrance, Peter: "Cooking & Eating With Beer," 1997, John Wiley & Sons, New York, New York (and other cities).

Simmons, Bob and Coleen: "Beer and Good Food," 1997, Bristol Publishing Enterprises, San Leandro, California.

Saunders, Lucy: "Cooking With Beer," 1996, Time Life Books, Alexandria, Virginia. *Bb*

# The New Fermenting Gourmet

by Peter Sheppard

## INTRODUCTION:

David Janss started something, and I intend to finish it! Welcome to the “New” Fermenting Gourmet! It was about five or six years ago that the illustrious David Janss started a cooking column in the Brews and News newsletter. Celebrated as it were, he eventually ran out of time to do it. That’s where I step in. In the next 12 months get ready to make some of the tastiest dishes from, and for, one of my favorite libations: Beer!

I plan to let everybody in on this one. So, if you have a great recipe featuring a style of beer, or just a family favorite that goes well with the sudsy stuff, please send it to the following e-mail address:

[CasaAlmaWest@aol.com](mailto:CasaAlmaWest@aol.com). The recipe will be tested in my kitchen and may very well find its way into this column, along with your name! Also, if you want to be invited into the NewFermentingGourmet group site on YahooGroups, let me know at this e-mail as well. And now, here’s my first column as The New Fermenting Gourmet!

### “The Quick and the Bread!”

The concept of baking with beer is not a new one. Some historians speculate it was from a bowl of bread dough left out in the air that gave birth to the beer we know and love, today. In Michael Jackson’s book, “The Beer Companion”, he speculates on the idea of a porridge of grains left out in the elements, picking up natural yeast, causing fermentation to occur. He goes on to say archeo-anthropologist Solomon Katz describing Sumerian pictographs showing the “baking-and-brewing process as the world’s oldest recipe”! The ancient Sumerians would bake loaves of barley bread in order to convert the raw grain into a soluble enough mass to brew with – a kind of “instant bread”.

Bread baking, by its very nature, is similar to brewing beer: From a few simple ingredients comes myriad of styles. Different types of wheat may be chosen in making either light ‘white’ bread or adjusted to make ‘brown’ or ‘dark’ pumpernickel breads. Then, all that was left was to marry a brewing style to the bread baked and, viola! The Brewer’s Loaf was born.

## BREAD MACHINES:

I know I should make bread the old fashioned way, but what the heck? I had purchased a combo bread maker/toaster oven for \$99 at Tuesday Morning, a couple of years back and might as well use it. You can make these recipes by hand, if you wish, but I prefer the near ‘set it, and forget it’ ease of the bread maker.

## BREWER’S BREAD

### Ingredients:

1 cup flat Vienna Lager beer (I used Samuel Adam’s)  
¾ cup water  
1 ½ tsp karo syrup  
1 ½ tsp barley syrup  
2 Tbl melted butter  
2 cups unbleached bread flour  
1 cup whole wheat flour  
1 cup barley flour  
2 Tbl non-fat powdered milk  
1 Tbl gluten powder  
1 Tbl granulated sugar  
1 ¼ tsp salt  
¾ cup 7-12L Cara-Pils malt, cracked loosely  
1 ¼ tsp bread machine yeast  
1 egg white  
2 Tbl flaked barley, coarsely chopped

### Method:

In a medium, glass measuring cup heat the first 5 items for 1 minute in the microwave on 70% power, or until it reaches between 80°F and 90°F, no hotter! Use an instant read thermometer to check the temperature. With a large sieve over a large bowl sift the flours, sugar, gluten powder and salt. Then, stir into sifted flour the cracked, malted barley. Into your bread machine pan, pour the heated liquids, and sprinkle the flour mixture over the top to completely cover the liquid. (Please note: This is how my bread machine works. You should consult the instructions for your machine and adjust the procedures, accordingly.)

Make a small indent in the top of the flour mixture. Set the bread machine for the “whole wheat” cycle and watch carefully during the kneading to ensure the bread isn’t too loose, or too stiff. Add 1 Tablespoon more flour if too loose, and 1/8 cup more heated water if too stiff. After the final ‘rise’, when the ‘baking’ cycle begins, remove the bread machine pan and gently form the dough so it is evenly distributed in the pan. Brush the top of the formed loaf with egg white and sprinkle with flaked barley. Return the loaf pan to the bread machine to continue the baking process. Remove from the machine as soon as it is done, and cool for 5 minutes before removing from the loaf pan – no more! If the bread is left in the pan too long the steam from the bread after baking will cause it to become soggy. This recipe is for a sturdy, large 2 pound loaf great toasted or for sandwiches. For smaller bread machines reduce the amounts by 1/3, or 3 ½ cups total flour. For larger bread

machines increase the amounts by 1/3, or 6 cups total flour.

### **Pete's Porter Gingerbread**

This is the recipe for the quick bread I brought to the January shop meeting, just in case you didn't get it. You can use either applesauce or lemon curd for the side. I got the idea for this one out of our favorite holiday cookbook, "Christmas 101" by Rick Rogers. His recipe calls for dark stout, (is there any other?), but all I had in the fridge was a Porter from Pizza Port; Shark Bite, if my memory serves me.

#### **Ingredients:** (for a double batch)

3 ¾ cup all purpose flour  
3 tsp ground ginger  
2 tsp ground cinnamon  
1 tsp ground allspice  
2 ¾ tsp baking powder  
¾ tsp soda  
¾ tsp salt  
1 stick butter, softened  
2 sticks margarine, softened  
2 C light brown sugar  
3 large eggs, plus 1 egg yolk  
1 ½ cup unsulfured molasses  
1 1/3 cup flat Porter

#### **Method:**

Position the rack in the center of the oven and preheat to 350°F. Spray the bottom and sides of a 10"x14"x2" rectangular baking pan with no stick 'baking' spray. Sift the flour, spices, baking powder, soda and salt together into a large bowl. Mix well to an even constancy. In the bowl of a mixer beat the butter until creamy. Add the brown sugar and beat until the mixture is smooth. Add eggs one at a time into the butter/sugar mixture. Then add the yolk and beat some more. Next, beat in the molasses. Reduce the mixer speed to slow and in three separate additions add the flour mixture, alternating with the porter beer, scraping down the sides of the bowl after each addition. Continue to beat until the batter is smooth. Scrape into the prepared pan and smooth the top. Bake for 40 to 45 minutes at 350°F or until it is nicely browned on top, the top springs back to the touch and a toothpick inserted in the center comes out clean. Serve with powdered sugar sprinkled over the top and a dollop of lemon curd, or applesauce.

Well, that's about it for now. And, as the illustrious Mr. Janss would say, if you're planning on making either of these breads tonight, give me a call about 30 minutes before it's ready – I'll come runnin'! NUFF BREAD – NUFF SAID! *ps*

## **Board Meeting Minutes December 30, 2002**

By Jim Kopitzke, Secretary

The Maltose Falcon's Board gathered at BJ's in Woodland Hills for beer and the final board meeting of 2002. The following members were in attendance: John Aitchison, Drew Beechum, Cullen Davis, Kent Fletcher, Jim Kopitzke, and Matt Udall.

Since Jen Rhude was out of town, we glossed over the finances and delved into the agenda for the upcoming Club meeting. The style for the month of January is English Bitters, so we expect a presentation by the grand Hydro of this style at the meeting. After grasping at ideas for a demonstration, the Board discussed the possibility of a bus trip to Sierra Nevada. This idea will be presented before the general membership at the next Club meeting to determine the level of interest before researching all the logistics.

Other hot topics of the evening included an overview of the Mayfaire dates, bottling, entry delivery and judging for the AHA competition, Shop Brews (Cullen Davis to brew a Belgian Strong Ale in January; Tom Wolf to brew his "Old Smokey" Barleywine in February), possible locations for Mayfaire and Sunfest, and possible offsite locations for a future Club meeting. The meeting adjourned around 10 p.m. *jk*

## **Club Meeting Minutes January 5, 2003**

By Jim Kopitzke, Secretary

The Maltose Falcons kicked off the new year right by holding the January Club meeting at the Shop. The meeting got underway about 1:30 p.m. with Grand Hydro Bruce Brode's presentation of "Bitter New Year". In this whacky tale, Bruce shared Boddington's Pub Ale, Marston's Pedigree, Greene King Abbot Ale, Fuller's ESB, Bass Pale Ale, and Anderson Valley Belk's Bitter. The complete style guidelines for Bitters may be found in the January *Brew and News*. Following on the Bitter theme, it was announced that the AHA Club Only Competition entries for Bitters are due in at John Aitchison's shop by January 10.

For a different flavor, the meeting broke up for Chef Sean to serve a lunch consisting of burgers, chips, mac salad, crumb cake and Pete's Porter Gingerbread. To feed the brain, John Aitchison discussed the many facets of commercial tap varieties, and Richard Webster hammed up his three roller grain mill. Thanks to all of the lunch time participants.

In no particular order, the business portion of the meeting consisted of the following topics: The Doug King Tasting scheduled for January 25 at MB and Steve's house was all booked as of the meeting; the Chili Cook Off to be held at the

February Club meeting, all participants asked to sign up with Peter Sheppard; get your name badges, Jen Rhude offered to place an order after the meeting; Cullen Davis announced the January 12 Shop Brew of a Belgian Strong Ale; also on January 12, the Competition Committee scheduled a meeting in the Clubhouse to discuss our competition strategies for 2003; all dates for Mayfaire are set, with Peter Sheppard looking for places to have the party; the AHA NHC regional competition entries will be split between QUAFF and the Falcons; break for beer; the Stuffed Sandwich is open, but the Tasting is still up in the air; don't miss the 12 Hours of Belgium festival at the Carlsbad Pizza Port in March; at least twenty Club members showed their approval to look into a future overnight bus trip, with Sierra Nevada being one possible destination.

With that finally over, just over 40 Club members took up serious business of sampling the home brews. The following members offered up these fine beers: Rich Schmittiel – India Punkin Ale; Drew Beechum and Cullen Davis – Saison D'Hiver; Damn Heavy (and Smokey) – Drew B. and Mick Dearing; Gregg Van Critters – Best Bitter; Kevin Baranowski led Shop Brew – 2001 Falconsclaws; Rusty Sly – ESB; Sal & Sal Sciortino – Best Bitter; John Aitchison and John Rasmussen – Rouge Brutal Bitter Clone; MB – Bitter (with Fuller's yeast); Steve Cook – ESB; George Mahoney – "Just Beer"; Rick Burnside – American Brown; and the Shop Brew – Belgie Guinness Stout. The meeting faded with the sun around 4:30 p.m.

### **Upcoming Events:**

#### **Next Shop Meeting:**

**February 2, 2003, Featuring the Flacons Annual  
Chili Cookoff!**

**Old Smoky Barleywine - 2nd Falcons 30th  
Anniversary Brew  
February 8th**

**America's Finest City Homebrew Competition  
Entries accepted from Monday 2/10/02 through  
Friday 2/21/02**

**BJ's Tasting – Woodland Hills – Peated &  
Smoked Beers - February 5th**

**Feb. 15th – March 4th – Lucky Baldwin's  
Belgian Beer Fest**

**Feb. 16th – Shop Brew:  
Belgian Pale Ale**