



BREWS & NEWS

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Volume XXX, Issue 2, February, 2004

Lock the Doors, Vern!

by Chilly Beechum

If the Super Bowl has passed (or is about to be played) and there's a whiff of chili powder in the air, it must be time for the February meeting and the 17th Annual Maltose Falcons' Chili Cook-off! Rules are simple and will be posted a little later in the newsletter (see page 3). Remember, not only do you get a shot at some good prizes, we all get to eat! For the curious, in checking through the Falcon's newsletter archive the first Chili Cook-off was held in February 1987.

Oh and don't forget that the meeting has been moved from it's usual first Sunday to the second to accommodate some obscure sporting event, so we'll be opening our "Febrewary" on the 8th.

February Meeting: Grand Hydrometer Presentation – Sour Beers and Food

Remember February is for Food so in that tradition of pairing foods and beer, the Chef and Hydrometers have been

planning a small tasting menu of Lambics, Oud Bruins and Flanders Reds with small courses of a dressed greens, fowl and dessert. If you have any Belgian Sour beers then bring them in and see how they stack up!

Late note: NEW 30TH ANNIVERSARY TEE SHIRTS should be available at the meeting! Ed.

Demonstration: Tap Handles for the Homebrewer

With the Hashiell 10 busy fermenting up at BJ's, we need to think of how to make it presentable to the general public. Our resident artist, Cullen Davis has been preparing a tap handle worthy of our 30th Anniversary Brew. Being the generous sort, Cullen has agreed to walk us through the process of making your own custom tap handles. Learn to express your artistic side and play with the same acrylic resin the big boys use to make all

See "President" (continued on page 4)

30th Anniversary Beer: Hashiell 10

by Drew Beechum

Our last newsletter was written before our last big event of December. The folks at BJ's graciously agreed to allow us to use the Woodland Hills brewery as one large homebrew setup. Ken Rhude and MB led an ever-changing crew of 20+ Falcons in the opportunity to brew on the big boy's toys.

But lest you worry, the homebrewing

spirit was still rife in the brewery. The first runnings of the brew were siphoned off into a large pot and caramelized. Running next to the big pot of running we also inverted 55 pounds of regular sucrose. These two pots were combined and introduced back into the beer to give it a richer caramel flavor.

The club provided lunch and a little bit of beer to the crew that gathered, look through the pictures for the name of everyone who joined in, but I would like to call out two notables who made it to the brew, John Daume (Craig Wickham graciously covered the shop to allow him to come on over) and Dave Sherfy (long-time Falcon of New York residence).

See "Hashiell 10" (Continued on page 5)

Inside this issue:

<i>17th Annual Chili Cook-off</i>	3
<i>New Cheese Making Club</i>	3
<i>Doug King Memorial Comp.</i>	5
<i>Club & Board Meeting Minutes</i>	6
<i>January Shop Brew</i>	7

Random Notes

By Kent Fletcher

This month I've got too little material to go to ten or twelve pages, and a tight squeeze for eight. We really need to get some submissions from someone other than the usual suspects. It would be nice to have enough to go to another full sheet, which would put us at twelve pages.

I'm also rushing to get this proofed, printed and posted early (so we don't have people showing up on the first expecting a meeting), so I'll edit my stuff to leave room for Steve's piece about the Cheese Making Club. (Please excuse the awkward layout, going from p. 3 to 2)

A last minute Calendar item: Sam at the Stuffed Sandwich is putting on a rather informal vertical tasting of several vintages of Sierra Nevada Bigfoot sometime in February. I'll post the details via the Yahoo group and the Falcons web site when available. *kf*

"Cheese Making Club" (Continued from page 3)

some beer or some wine or some good bread or some pot luck kind of thing. Bring either a hunk of some interesting store bought cheese or there is time to try and make your own. I have found that small cheeses age very quickly and a small three week cheese tastes like a large three month cheese. The demo will start at 11:00 AM and the meeting will start at 1:00 PM. The first agenda will be to pick a name for the club and just talk about cheese making.

If you ever thought about making cheese at home or just love great cheese here is your chance to get in on what might be the first meeting of the first official home cheese making club in the world!

See ya there! *sc*

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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 310-545-3983

Bruce Brode, bruceb@cpandb.com 310-558-8458

M.B. Raines, beerdiva@ureach.com 818-340-1742

Todd Etzel, toddE10534@aol.com 626-305-9003

Jerry Macala, Falcon@greatbytes.com 626-857-9378

Gary Rich, garyrich@smartlink.com 805-252-8633

Biff Tate, wjtate@msn.com 310-397-3309

Brian Vessa, bav@earthlink.com 310-397-8352

Tom Wolf, tom@wolfemail.com 661-296-0872

New Home Cheese Making Club Starts March 14th

Steve Casselman, Home Wine, Beer and Cheese Maker

As you all know John's shop is called the Home Wine, Beer and Cheesemaking shop. There are two great clubs that John sponsors: The Cellarmasters Home Winemaking Club and The Maltose Falcons Home Brewing Society, but what about a Cheesemaking club? I have been coming to John's shop since the grove of olives and if you can remember back that long you been around for 20 years or more. I have walked by all the cheese making books and equipment for years and years. One day I decided to buy a kit and try it out. After all I had all sorts of stainless brewing equipment lying about and I love cheese. So I bought in and I made my first cheeses. I gave them out to my friends who said, "I am impressed" to which I replied "so

am I." I mean it was easy; who knew it was so easy? I made cheese with garlic and cheese with hot peppers, cheese with black pepper and black olives. I made Blue cheese and Cheddar and Brie. It was too easy! I was extremely impressed at the quality and flavor of the cheese that could be made from milk bought right from the supermarket.

I think it is time to start a home cheese-making club. I just have to show people how simple and fun it is to make cheese. I need to get together with people who love cheese and want to make all the different kinds of cheese and share them with friends. I can't think of anything better than sitting around with a great beer or some good wine and a piece of bread or crackers and some really good cheese.

Here is what I have in mind. Sunday March 14th. I will do a little cheese-making demo. I will bring some of my home made cheese. We will sit around for a couple of hours and decide what to call our new club. If you are interested bring

See "Cheese Making Club" (Continued on page 2)

Maltose Falcons' Board 2003-2004

President, Drew Beechum
abeechum@alum.mit.edu

Vice President, Steve Cook scook4208@msn.com

Secretary, Mick Deering themick99@yahoo.com

Treasurer, Greg Van Citters gvancitters@yahoo.com

Publicity, Jerry Macala macala@greatbytes.com

Activities Director, Steve Casselman
casaalmawest@aol.com

Membership Director, Cullen Davis
ctdfalconer@iols.com

Grand Hydrometers

Bruce Brode bruceb@cpandb.com

John Aitchison

john.aitchison@homebeer.com

Burgermeister, Sean Donnelly
snapo@mediaone.net

Newsletter Editor, Kent Fletcher
kfletcher@socal.rr.com

fletcherhomebrew@yahoo.com

Webmaster, Drew Beechum
abeechum@alum.mit.edu

17th Annual Chili Cook-off

Lo, those almost full score years ago our forefather Falcons decided it was time to gather in celebration of one of beer's constant companions, Chili. Since then we've enacted this yearly ritual of heartburn, spices and meat (or not) with a range of results as varied as the beers we all enjoy.

This year the rules have changed just a bit to reflect some member's concerns. The highlights of the changes are as follows:

- ◆ All entrants must be fully paid members at the time of the competition
- ◆ All cooks must bring some means to keep their chili warm and ready for service
- ◆ No cook will serve their own chili to help keep the chili blind. (Remember, play fair kids!)

Entrants eat for free. Prizes offered will be:

1st Place: A Falcon's Growler (filled with BJ's beer), and a 12 Pack of Sierra Nevada Bigfoot (or appropriate substitute)

2nd Place: BJ's Growler (filled) and a 6 Pack of Sierra Nevada Bigfoot (or appropriate substitute)

3rd Place:
BJ's Growler, filled

Remember it helps us out if you register ahead of time with Steve Casselman at sc@vcc.com.

President (Continued from page 1)

those handles you see in your neighborhood pub. Cullen's taps will hopefully be making an appearance wherever Hashiell 10 is on tap. Depending upon everyone's reactions to the tap handles, we'll be whipping up batches for members and our front bar.

AHA Nationals & Mayfaire Comp Incentives

This year at the request of several of our members we're trying something new with our efforts to reward people for entering competitions. To that end we're introducing two new bounty pools on entries. It would be a great way to top up the year with a number of wins under our belts as America's oldest and best Homebrew club.

AHA Nationals Bounty

For each entry, the entrant will receive:

- 1 Raffle Ticket into a big-ticket item raffle. (Items are being donated by a number of different groups)
- \$1 off their membership fees (up to 5 entries)

Mayfaire Competition Bounty

For each entry, the entrant will receive:

- \$1 off their admission to the Mayfaire Party (up to 10 entries)

Shop Brew

Last month we started a new experiment with the Brut de Faucon (See the article later in this newsletter) and prior to that the club had a major brew day with the brewers over at BJ's. Can you top it? Or shall we return to basics and get some brews on for the Mayfaire and Temecula and AHA? We'll try to come to a conclusion at our club meeting.

Doug King Memorial Contest and Party

The first Doug King Memorial Contest went off without a hitch and a special thanks is due to my group of judges who made their way through a whole slew of odd and interesting beers. For this first year there were 20 entries, which is about what we expected. I'd like to see this become an annual celebration of odd (but good) brewing practices in memory of Doug.

Also a tradition is the Doug King Memorial Birthday party organized by MB and her little beer elves. 35 stalwart Falcons and friends joined in toasting another birthday for Doug on the 24th. MB

provided the cake and pizza and the beer that was all officially tasted. As with every year a real tip of the hat to MB, et al, for the effort that goes into making this party happen.

30th Anniversary Party and AHA National Convention

I'd like to take this moment in my column and announce that Jim Kopitzke has agreed to head our efforts at having a kick ass 30th Anniversary Party later this year. There's been some discussion of having it at the Four Points LAX, where the beer flows with some interesting selections. Another possibility is the Warner Center Marriott (just recently acquired operationally by the same crew responsible for the beer influx at Four Points). If you have ideas of activities or old time Falcons or guests then corner Jim at a meeting or electronically with your ideas jamesk@pdcorp.com.

Also on the list is the looming weight of the AHA National Convention. Remember that we're responsible for running a booth at the Club Night and at the 24-hour Hospitality Suite. We need ideas for how to make the world amazed at our skills and how to get people to attend this convention in the spirit of Falconinity. If you're planning on attending, or just have an idea to kick around, contact Kent Fletcher at kfletcher@socal.rr.com. For this one weekend in Vegas, there'll actually be a ton of good beer flowing!

Membership Dues & Grain Buy Reminder

Have you've paid your dues? Renewal notices have been sent out to a bunch of members recently. Biggest news for the year though is that starting April 1st annual dues are increasing a whopping \$2 to \$20 for renewing members and \$24 for new members. Members can get a jump and renew in the spirit of forward-looking money saving. Don't forget that any paid member can claim 10 free pounds of any grain. I've heard tell that homebrewers are a thrifty lot. What could be thriftier than free grain?

BJ's Tasting: Belgian Xmas Beers

In the last of their series of three Xmas tastings, BJ's Woodland Hills brings you a whole gaggle of Belgian Christmas beers for the sampling. Details are as normal, February 4th at 7:30 PM Falcons get a discount on admission and there's normally a large crowd of us at the tastings, so come and sit with us. *db*

Hashiell 10 (Continued from page 1)

Special thanks must go out to all the various groups of folks who helped us with this brew:

- ◆ **BJ's Brewery and Grill** – Donating the use of the system and the Pils and a 100 pounds of Honey malt and the Perle hops and providing fermentation management for us till completion)
- ◆ **John Daume** – Donated all of the specialty grains
- ◆ **Freshhops** – Donated the Fuggles and Saaz hops
- ◆ **MB Raines** – Providing the Yeast supply for the brew.

For 250 Gallons (!) @ 1.088 (21.15P) and 35 IBU:

Malt and Sugar

475.00 lbs	Belgian Pilsner Malt	64.1%
114.00 lbs	Honey Malt	15.4%
30.00 lbs	Acidulated Malt	4.1%
23.00 lbs	German Crystal 50L	3.1%
17.00 lbs	CaraMunich Malt	2.3%
11.50 lbs	Carafa II Malt	1.6%
55.00 lbs	Caramelized Invert Sugar	7.4%
15.00 lbs	Candi Sugar	2.0%

Mash for 90 minutes at 150F.

Hops (all varieties used in pellet form)

23.20 oz	US Fuggles	5.4%	60 min,
35.90 oz	Perle	7.2%	60 min,
34.00 oz	Saaz	3.6%	15 min,
27.70 oz	US Fuggles	5.4%	0 min,

Yeast

A blend of Chimay, De Konick, Unibroue, Brasserie Dupont

Beer Status

Has been re-pitched with some WLP001 to help finish the ferment, which should not affect those lovely Belgian aroma and flavor nuances we all know and love. As of 1/22/2004 the beer is at 8.2P (1.033)

Look for this beer to be showing up soon on tap and cask at BJ's, Lucky Baldwin's and the club's functions! db

2004 Doug King Memorial Lager and Specialty Beer Competition

by Drew Beechum

In this first year of the Doug King Memorial Competition, we set a personal record for the smallest BJCP sanctioned competition I've seen. But all good things start from small little seeds shall we say and this year had 20 solid entries with participation from Falcons and several members of QUAFF.

A small, but dedicated cadre of judges (Steve Cook, Cullen Davis, Jim Kopitzke and Tim Loveless) made their way through the entries on January 17th. Best of Show judging was held on the 24th just before the DKM Birthday Party, where the following results were announced:

Class 1&2 - Pale Lagers (American & European)

- 1st Place – Rick Burnside – Dougweiser
- 2nd Place – John Aitchison & John Rasmussen – Munich Helles

Class 9 – Amber Lagers

- 1st Place – Jeff Silver (QUAFF) – Marzen/Octoberfest
- 2nd Place – Jeff Silver (QUAFF) – Vienna Lager
- 3rd Place – John Aitchison & John Rasmussen – Vienna Lager

Class 14 – Bocks

- 1st Place – Matt Udall – Eisbock
- 2nd Place – Jamil Zainasheff (QUAFF) – Doppelbock
- 3rd Place – Jamil Zainasheff (QUAFF) – Helles Bock

Class 20&21 Experimental & Specialty Beers

- 1st Place – Craig Wickham – Blackberry and Ginger Brew
- 2nd Place – Steve Cook – Orange Herb Gruit
- 3rd Place – Jamil Zainasheff (QUAFF) – Classic Rauch

Best of Show: Rick Burnside - American Pale Lager ("Dougweiser")

Runner-up: Matt Udall - Eisbock

Congrats to the winners, and thank you to all the particippnats! db

Club Meeting Minutes
January 4, 2004
by Jim Kopitzke, "Surrogate" Secretary

The first meeting of the Maltose Falcons' 30th anniversary year took place on the first Sunday of January 2004 at the Shop in Woodland Hills. Roughly thirty members were present at the 1:30 p.m. start, with that number swelling above forty-five by mid-afternoon. Stemming from discussions within the competition committee, Grand Hydro's Bruce Brode and John Aitchison presented three possible new categories to be included in the Maltose Falcons competition style guidelines. The proposed styles were Extra Pale Ale, Baltic Porter, and Dortmund Adambier. John and Bruce explained the specifics of each style, and shared commercial and home brewed examples. The beers sampled were: Extra Pale Ale – San Luis Obispo Brewing Co. Extra Pale, Alesmith X and Mad River Steelhead Extra Pale Ale; Baltic Porter – Saku Estonian Porter, Baltic Porter from Bruce Brode, two Baltic Porters from John Aitchison, John Rasmussen and Marv Houck; Dortmund Adambier – 30th anniversary Club Adambier and Eisadam.

After the lengthy Grand Hydro presentation, the Club broke for lunch. Burgermeister Sean Donnelly served the much awaited prime rib feast for \$10. In addition to the prime rib, Sean also served roasted potatoes, broccoli and crême brulée for dessert. Martin Carman and Mark Poliner also brought "light your fire" horseradish for the prime rib. The lunch was well received and similar lunches will be proposed in the future.

Following lunch, Club President Drew Beechum opened the business portion of the meeting. Drew announced that the entries for the first Doug King Memorial Competition were due at the Shop by January 10, 2004, with about 30 entries expected. The 30th anniversary brew of Hashiell 10 was brewed on December 30, 2003, at the BJ's in Woodland Hills. Led by Falcon Ken Rhude, about 25 members took part in the brew day. Also at BJ's, Drew announced "Winter Warmers" as the style for the January Beer Appreciation Night.

Looking towards the February meeting, a motion was carried to move the date of the meeting to the second Sunday of the month, February 8th, since February 1st is Super Bowl Sunday. For the February meeting agenda, Drew announced the details for participation in the Chili Cook-off, and he also discussed the Hashiell tap handles being fabricated by Cullen Davis. Cullen announced his plans to organize a tap handle demonstration at the next meeting.

In other business, Peter Sheppard stepped down as Activities Director, and Steve Casselman volunteered (and was approved, voted, etc...) to fill the position. For those members that ordered growlers, Eric Sena reported that he would research silk screen shops and expects to have them complete at the February meeting. As the 2004 Mayfaire Competition coordinator, Vice President Steve Cook asked for a volunteer to coordinate the judges; Martin Carman volunteered. Finally, John Aitchison asked for interest in a bulk Belgian beer buy.

At the completion of business, the Club hung around for the following home brews: Russian Imperial Stout – Tom Hamilton; Kolsch – Tom Wolf; Wit – Bruce Brode, Brian Vessa and Les Jones; Triple – Bruce Brode; Scottish Export – Paul Sedgwick; Winter P.I.T.A. Saison – Jim Kopitzke and Drew Beechum; Cherry Sweet Stout – Gregg Van Citters. The meeting concluded at 4:30 p.m.

Board Meeting Minutes
January 12, 2004
by Jim Kopitzke, "Surrogate" Secretary

The Board members of the Maltose Falcons gathered at John Aitchison's house for the January meeting. The following Board members were present: John Aitchison, Drew Beechum, Steve Casselman, Greg Van Citters, Steve Cook, Cullen Davis, Kent Fletcher and Jim Kopitzke (substitute secretary).

As Treasurer, Greg Van Citters started the meeting with the finance report – they are in good order. Club President Drew Beechum then announced that Jim Kopitzke agreed to chair the 30th anniversary party committee. Topics discussed related to the party included location, date, band accommodations and contacts for prominent former members. Sticking with the party theme, the Board discussed a possible L.A. area Oktoberfest party next fall. All agreed that a central location to both Strand and Pacific Gravity were essential – no small task. Activities Director Steve Casselman reported on his searches for sites for both Oktoberfest and the Mayfaire party. The desired date for Mayfaire is May 22nd; however, no location has been secured for that date. Kent Fletcher made a Saturday only (no Friday night camping) reservation for Saturday, May 15th (\$74.50 deposit) at the La Jolla campsite, Pt. Mugu State Park, in case Steve strikes out on a suitable alternative. For Sun Fest, only the fourth weekend of the month has been ruled out. Location to be determined.

In celebration of the Club's 30th anniversary, the Board

See "Board Meeting" (Continued on page 7)

January Shop Brew: **Brut de Faucon** by Drew Beechum

Taking a cue from the August club debut of Deus de Bosteels and notes from our January club meeting discussion, the crew of Kent Fletcher, Gregg Van Citters, Jim Kopitzke, Cullen Davis and other players brewed up the Brut de Faucon.

The Brut beers (Deus de Bosteels and Malheur Brut) are both fairly pale and with bare hints of malt. So we kept the grain bill simple and with a lot of sugar to drop the gravity to a low terminal gravity despite the high alcohol. To aid fermentation, we mashed at a low 147F to produce more fermentables and we added extra yeast nutrient.

Since this beer will be bottled using the Methode Champenoise we have to follow some basic guidelines. Our primary concern at this moment is that the base alcohol percentage before the bottling should be around 10%. Any higher and we run the risk of the bottle fermentation failing. Later in the year when we actually start the bottling process, we'll talk more about the dosage and specifically the aromatics with which we plan to spike the brew. Our yeast was provided courtesy of BJ's and is the yeast pitched into the Hashiell 10 (provided of course by MB). It is a blend of Chimay, De Konick, Unibroue and Brasserie Dupont.

For 11 gallons :
Original Gravity: 1.086
23 IBUs, 5.1 SRM
Boil: 60 minutes
Mash: 147F (Strike: 8.5 Gallons - 90 minutes), 168F Mash Out

Malts

26.00 lbs Belgian Pilsner
0.50 lbs Aromatic Malt
0.50 lbs Crystal 8L
4.00 lbs Clear Candi Sugar

Hops

2.25 oz Styrian Goldings 4.8% AA 60mins
1.00 oz Saaz 3.6% AA 20mins

Yeast: Hashiell 10 Strain (Chimay, De Konick, Unibroue, Brasserie Dupont)

Board Meeting (Continued from page 6)

discussed a number of swag possibilities such as t-shirts, coasters and glassware. Drew reported that Eric Sena was researching silk screen shops for the growlers and t-shirts, and hoped to have at least one style of shirt available at the February meeting. Cullen Davis announced his plans for a "how to" demonstration on tap handles, and will be figuring costs for the Hashiell tap handles he was fabricating.

For the newsletter, Kent informed the Board of the deadline for articles and also stated that he is looking for more submissions – from both the Board and the general membership. The Board also discussed the participation required for the upcoming AHA NHC in Las Vegas, as well as the entries needed to have a good showing at the upcoming competitions.

Drew reported that the Anchor party for Pacific Gravity – the 2003 California Homebrew Club of the Year – is scheduled for February 21st. This date coincides with the Toronado barleywine festival. Drew, Kent and others plan to represent the Falcons at this event up in San Francisco.

Membership: After serious consideration, the Board passed a motion to raise the cost for new members to \$24, and renewals to \$20, effective April 1, 2004. John Aitchison brought up how to encourage the members to enter upcoming competitions such as the AHA NHC and Mayfaire. Drew proposed offering a "bounty" for each beer entered by a Club member. As agreed by the Board for the 2004 AHA NHC, each Club member is entitled to the following: \$1 off membership fees for each entry (up to \$5 off), free shipping for any entry that advances to the 2nd round, and 1 raffle ticket for each entry. For the 2004 Mayfaire competition, each Club member will receive \$1 off admission to the Mayfaire festival for each beer entered (up to \$10).

Final topics included bottling of the anniversary beers and fixing the terminal gravity of the Damn Heavy. For bottling, Drew wants to label 5 magnums for each of the anniversary beers, and they will be bottle conditioned using fresh yeast (generation 7) from BJ's and adding corn sugar to prime. For the Damn Heavy, we discussed the options for dropping the gravity of the beer below the reported gravity of 1.040. Some of the options were adding Beano to break down the long sugar chains, blending the beer with a Scottish "small beer" to dilute the remaining sugars, or testing the possibility of a forced ferment by adding amylase to a small volume of the beer. No firm decision was made. The meeting adjourned at 9:45 p.m. *jk*

Membership Renewal

Cut out or copy, fill out and mail this form to:

Maltose Falcons Membership
C/O The Home Beer, Wine & Cheese Making
Shop
22836 Ventura BL #2
Woodland Hills, CA 91364

Name _____

Address

City _____ State

Zip Code _____

Email address

Coming Events:

- *Next Shop meeting: Sunday, February 8th, 1:30 pm Featuring Belgian Sours (with pairings), Hasiell Dammit Tap Handles, and the NEW 30TH ANNIVERSARY TEE SHIRTS!*
- *Belgian Christmas Beer Tasting: February 4th, 7:30 pm, at BJ's Woodland Hills*
- *Next Shop Brew, February 15TH (?), 9:00 am start time, date to be confirmed at club meeting*
- *Vertical tasting of Sierra Nevada Bigfoot at the Stuffed Sandwich, details to be posted via Yahoo group, or call Sam or Marlene at (626) 285-9161*



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