



BREWS & NEWS

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Volume XXX, Issue 7, July 2004

Drink an American Beer

By the President of Beers

Welcome to the Fifth Annual American Beer Month. A tradition founded by Larry Bell of Kalamazoo Brewing, this a month dedicated to the fine art of American craft brewers. As the folks at the AHA reminded us in Vegas, homebrewers remain an integral part of this whole scene and so we celebrate our part in the hobby by doing what we do we best, brewing and enjoying our beers

Speaking of enjoying our beers, later in this column I'll recap the AHA conference, but I'd like to congratulate (in Style # order) Tom Wolf, George Mahoney and Craig Shapland for each winning a 1st Place Gold Medal in the Nationals.

July Meeting – Daume Winery Open House – German Wheat Beers

John Daume tried to pull a quick one on us and escape our monthly party by having his winery open house on July 11th. Since we really can't let John go without his adoring crowds, we're going to meet that day out at the winery at 1:30PM. John has a new indoor space where we'll be meeting this year and keeping a guard on our kegs (dratted winos!). Don't forget with all of John's wine tastings and wine specials this is a great meeting for

those spouses that don't like the beer! In conjunction with our involvement in the AHA Club Only next month, the Grand Hydro's will be presenting an exploration of the BJCP German Wheat Beer styles. Bring your various wheat brews for the sampling.

Kent, our demonstration guru, will be presenting the Hashell Draft Hopback. The hopback made its debut in Vegas with our Double Down Double IPA on draft. (Rumor has it that the Falcons slot machine might just show up as well!)

Sean gets the month off, since we'll be using the same caterers providing food to John's crowds. The menu consists of BBQ Tri Tip and Chicken Sandwiches or Salads. Of course, don't forget to bring some beer, but also remember that we're further out this time and with all of the wine available, please be careful. We'll be closing up promptly at 4:30PM.

To get to the winery in Camarillo from the Valley, go north on the 101 to the Central Ave exit in Camarillo. Take a left over the freeway to Ventura Road and take another left to Aviador. Take a right
See "President" (continued on page 4)

Beer and Loafing?

By Kent Fletcher

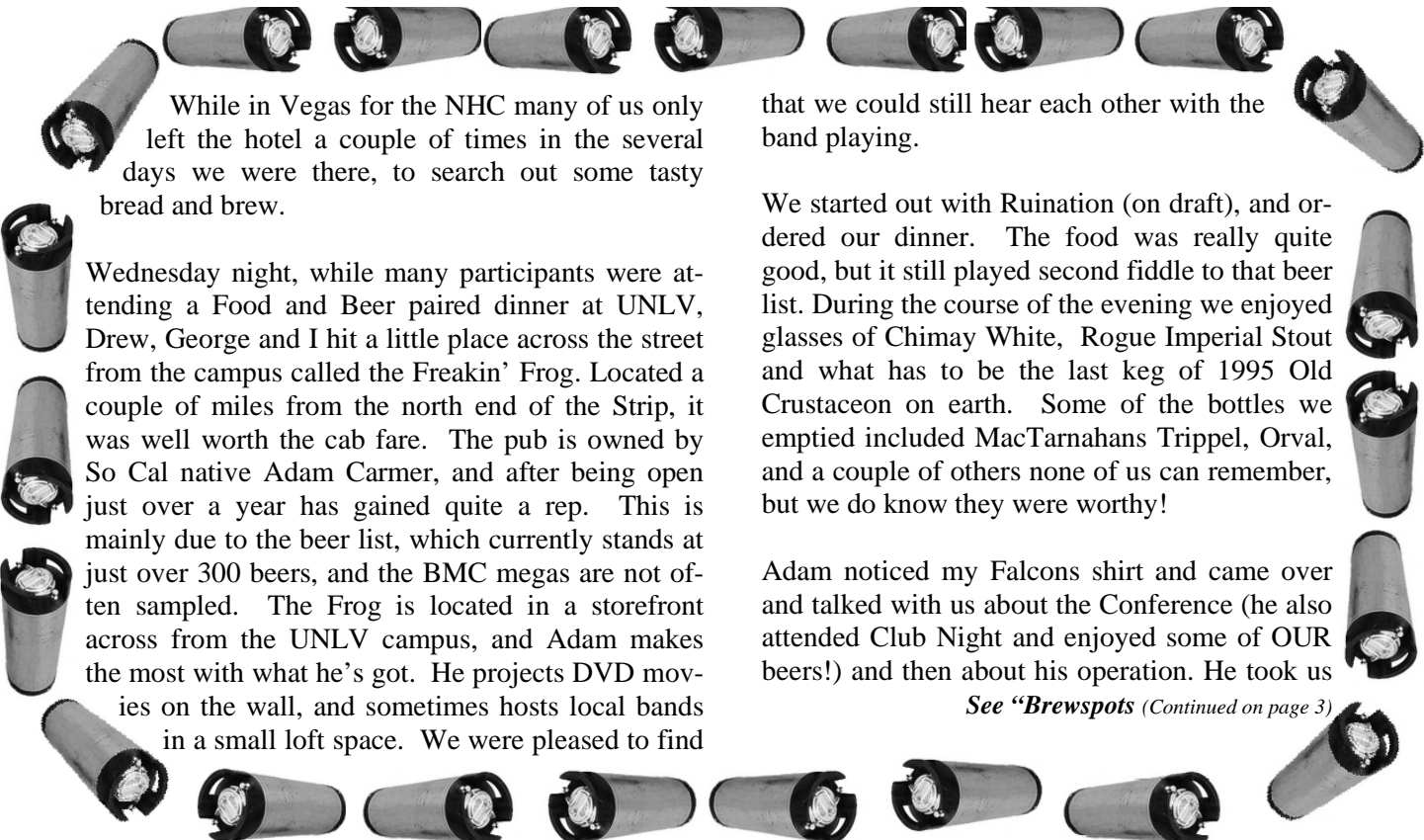
About a dozen Falcons joined 764 other homebrewers and beer lovers at the Riviera Hotel in Las Vegas for the 2004 National Homebrew Conference from June 16-18. On Wednesday Drew Beechum, George Mahoney and I packed my short bed truck and a small utility trailer with

both club bars, the four keg boxes, two beer engines, 400 bottles of our commemorative Double Down IPA, a full firkin of cask conditioned DDIPA, about 30 cornies, 3 CO2 cylinders, easels, menu signs, the Slots o' Hops machine, tools and baggage, then strapped coolers and buckets on top of it all to flail in the breeze. This is how we headed out to Las Vegas—a latter day homebrew Joad-mobile, thirsty to escape the virtual beer dust bowl that is Los Angeles, albeit for only a long weekend. You should have seen some of the looks we got driving up the Strip past the Venetian Hotel and
See "Vegas" (Continued on page 7)

Inside this issue:

<i>Vegas Brewspots</i>	2
<i>Phantom Brewer Tips</i>	3
<i>Grand Hydro</i>	5
<i>Beer Camp</i>	5
<i>June Meeting Minutes</i>	6

Random Notes—Vegas Brewspots By Kent Fletcher



While in Vegas for the NHC many of us only left the hotel a couple of times in the several days we were there, to search out some tasty bread and brew.

Wednesday night, while many participants were attending a Food and Beer paired dinner at UNLV, Drew, George and I hit a little place across the street from the campus called the Freakin' Frog. Located a couple of miles from the north end of the Strip, it was well worth the cab fare. The pub is owned by So Cal native Adam Carmer, and after being open just over a year has gained quite a rep. This is mainly due to the beer list, which currently stands at just over 300 beers, and the BMC megas are not often sampled. The Frog is located in a storefront across from the UNLV campus, and Adam makes the most with what he's got. He projects DVD movies on the wall, and sometimes hosts local bands in a small loft space. We were pleased to find

that we could still hear each other with the band playing.

We started out with Ruination (on draft), and ordered our dinner. The food was really quite good, but it still played second fiddle to that beer list. During the course of the evening we enjoyed glasses of Chimay White, Rogue Imperial Stout and what has to be the last keg of 1995 Old Crustaceon on earth. Some of the bottles we emptied included MacTarnahans Trippel, Orval, and a couple of others none of us can remember, but we do know they were worthy!

Adam noticed my Falcons shirt and came over and talked with us about the Conference (he also attended Club Night and enjoyed some of OUR beers!) and then about his operation. He took us

See "Brewspots" (Continued on page 3)

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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, hordeum_vulgare@yahoo.com
310-558-8458

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

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

Jerry Macala, Macala@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

Phantom Brewer Tips: Dissolving Candi Sugar in the Boil Cleanly

This tip comes to the Phantom Brewer courtesy of Dave Mathis of BJ's Brewhouse.

Many of us use candi sugar in our Belgian style beers, but dissolving it in our boil kettles can be a pain. More often than not, the crystals end up sticking to the bottom of the kettle and require vigorous stirring to fully dissolve and incorporate into the brew.

The solution lies in that nylon hop bag you

bought long ago and never really used. Simply place your candi sugar in the bag and tie the bag to one of your kettle handles. Drop the bag into the boil and let it remain suspended in the brew. Come back 5 minutes later and all your sugar will be gone!

Brewspots (Continued from page 2)

to see his walk-in, chock full of highly desirable beers, including the only bottle of Sawyer's Triple that I've ever seen. It's on the list at \$1,000. The menu is noted "prices subject to change," and Adam said that if anybody ordered it the price *would* change, as he intends to keep it. Now, some might say "Why have it on the menu if you don't want to sell it?" Well, my guess is that it's kind of a bragging thing. Adam has a few beers priced that way, just a little bit of showing off that he has them. Who can blame him?

Freakin' Frog Beer & Wine Cafe

<http://www.freakinfrog.com/>

Open Monday—Saturday, Sundays are reserved for private parties

On Saturday afternoon a whole bunch of people from the Conference had the same idea, and two bus-loads of homebrewers were ferried over to the new Hoffbrau House, located across from the Hard Rock Hotel on Paradise. The place is a fair (scaled down) reproduction of the original in Munich. They have a smallish bar at the entrance, then the main Bierhall with the Oom-pa-pa band, complete with bandleader blowing the Alpine horn and umpiring Stein-holding contests.

The beer selection is limited, of course: they have their Pils, Hefe and Dunkel. The food is what you would expect, various sausages and schnitzel dishes. All at our table said they enjoyed their meals. The manager also led us on a tour of the place, including the impressive hi-tech cellar set-up. A good time was had by all. The Hoffbrau House has a shuttle bus available, very convenient if you're staying at any of the Strip hotels.

<http://www.hofbrauhauslasvegas.com/>

Of course there are quite a few other Brewspots to check out in Vegas, I plan to coerce others into writing them up. These are just two that several of us visited. *kf*

Maltose Falcons' Board 2003-2004

President, Drew Beechum

abeechum@alum.mit.edu

Vice President, Steve Cook scook4208@msn.com

Secretary, Paul Sedgewick

secretary@maltosefalcons.com

Treasurer, Greg Van Citters

gvancitters@yahoo.com

Publicity, Jerry Macala

macala@greatbytes.com

Activities Director, Steve Casselman

activites@maltosefalcons.com

Membership Director, Cullen Davis

ctdfalconer@iols.com

Grand Hydrometers

Bruce Brode

hordeum_vulgare@yahoo.com

John Aitchison

john.aitchison@homebeer.com

Burgermeister, Sean Donnelly

snapo@mediaone.net

Newsletter Editor, Kent Fletcher

kfletcher@socal.rr.com and

fletcherhomebrew@yahoo.com

Webmaster, Drew Beechum

abeechum@alum.mit.edu

President (Continued from page 1)

onto Aviator and look for the old green VW bus. We'll have signs to where we're roosting.

Last Anniversary Brew—July 18th

Bo- and Imperial Pils – For the past two years, the shop brew crew has experimented with “alternative” barley wines, Bastille Day Ryewine and the Stooze Wheatwine. John Aitchison has volunteered to lead a final 30th Anniversary Brew, his Imperial Pils / Bohemian Pilsner. (I think the Imperial Pils is an alternative barley wine, so the tradition is alive!)

Instead of our usual shop environs, John's brew will be up at Tavern Services with his super spiffy new Beer, Beer and More Beer Brewing Sculpture. If you haven't seen this brewing system, then the chance to use it should be enough to entice everyone to the brew. (Tavern Services is located 18228 Parthenia St in Northridge, just east of Reseda Blvd.)

LA County Fair – Entries & Judging

Returning to the Shop for the second year, we'll be judging the LA County Fair Homebrew Competition. Bruce Brode and Steve Cook are running this year's competition for the largest county fair in the country. (The Falcons under Bruce's guidance have been running this competition for a number of years.)

Forms and Fees are on both the LA County Fair website and the Falcons website and will be due to the LACF folks on July 16th. Beers will be due at the Shop by July 17th (at noon). We'll need help judging and stewarding at the Shop on July 31st starting at 9AM. Let's keep the 2004 Falcons streak alive!

AHA Club Only Competition – German Wheat Beers

In August the Falcons are the AHA's host for the first Club Only Competition of the 2005 competition season with the German Wheat Beers. Entries are due from across the country on August 21st. Since every club is allowed only one entrant, we'll have our club's entries collected at the same time and do a public judging. Anyone who's available and has a beer they want to give a whirl, show up at 1 pm on the 21st with 3 bottles.

The main judging will be held the following week on August 28th at the shop with the time to be announced in next month's newsletter.

Sunfest

Sunfest will be held at Steckel Park in Santa Paula. The park is shaded and the Santa Paula Creek flows through the campgrounds. Details will be finalized and announced at the meeting, but remember August 13th (Friday evening) and August 14th are the days to mark on your calendars for another Falcon hoedown.

30th Anniversary Party

The true Falcons extravaganza however will be October 9th at the Warner Center Marriott in Woodland Hills. Remember we need a good commitment from the club to come through this party with flying colors. Contact Jim Kopitzke at anniversary@maltosefalcons.com if you have any questions. Tickets are for sale at the Club's meetings and at the Shop (Until September members are \$40/member and \$45/non-member)

Jim is hard at work arranging a stellar group of beer celebs and aging Falcons to join us for the show. Others are assisting in matters, but if you've got the time and the willingness, why not lend a hand?

AHA Conference Wrap-ups

They say Vegas never sleeps and neither do the Falcons. Thanks to everyone who stepped up and helped out with our efforts in Vegas. The club assembled 43 kegs of brew including a half barrel of the Hashell 10 and we were the only folks there with a firkin ready for the tapping. There were many great talks and moments in the conference. The Falcons had the best booth in the Club Night (to my biased opinion!) with firkins, Kent's Beer Dealing Slot Machine, the Hashell Hopback, the Jim K and Drew “Year of Saisons” and many other brews of note. (The Falcons Slot Machine is currently featured on the AHA Website under the 2004 Photos section) Everyone in the club should make an effort to thank George Mahoney and Kent Fletcher for all their help in hauling the club's mammoth load of beer and gear to the show.

[Drew did a lot of work, too, Ed]

Next year's conference will be in Baltimore, Maryland. My preliminary research shows a startling amount of beer activity in the conference area. As an added bonus for next year, I've made zero commitments for the Falcons to this conference! So go experience some Baltimore hospitality and enjoy the show. *db*

Last 30th Anniversary Brews Bohemian and Imperial Pilsners By John Aitchison

In case you haven't had a chance to help at any of the 30th Anniversary beers, we have one more coming up on Sunday, July 18. The first runnings will go to a 1.080 Imperial Pilsner based on Rogue's delicious beer. Most of the extract will go to a traditional Bohemian Pilsener that we'll be able to enjoy at our 30th anniversary party.

One thing that should make the beers interesting is we will be using two radically different brewing methods. Half the beer will be made on a Beer, Beer, and more Beer 21st century HERMS system. Pumps, thermostats, floats, and lots of other labor saving devices. All will be turn key and automatic. If you want to see one of these beauties in action, here is your chance.



B3 Model 2050

chance. 100% Moravian Malt, soft water, and whole leaf Saaz hops.

We'll be doing the brewing at Tavern Service / Draft Beer Store. The B-3 equipment really isn't portable. We'll be closed that day and won't have to worry about customers or being quiet. If enough people show up, we'll even bottle some Hashiell 10 and maybe some Adambier. The brewing will start around 8:30 and last pretty much all day. There is no quick way to do a triple decoction. John Rasmussen and I will lead the brew, but we'd love to have help. *ja*

Beer Camp—Santa Barberian Style By Martin Carman

I managed to make it to the Santa Barberian's Beer Camp that took place on the weekend of June 4th – 6th. For the meager sum of \$20 I received a camping site in the Sage Hill group campground (located about 20 miles east of Santa Barbara) two breakfasts, two dinners and one potluck lunch.

There were people coming and going throughout the weekend however it appeared that there were about 20 diehard campers and as many as 40 attendees at one point. These people know how to party! From the first welcoming yells of BEER CAMP to the final goodbyes, everyone was warm and friendly. There were about 15 kegs of beer, some commercial, but mostly homebrew. Due to the limited number of taps available, only about 10 were available at a time.

The Santa Barberian's version of Dead Palates is their Tent Crawl. Attendees go from tent to tent sampling whatever is presented. This year there were a large variety of items from food to homemade schnapps. Of course there was the required variety of imported beers.

One event of note was something they call the Parallel Beer Contest. A number of brewers are given the identical grains from which to brew a beer. The winner is the one that has the highest scored beer within its category. Similar to a best of show round. I think that this was a great idea, something that might drum up some interest in brewing at the Falcons. A volunteer handles the camping organization and food preparation each year.

This was my first year of attendance, but I must give thanks to the Michael and fiancée Kristen the camp "Czar" and "Czarina" who together put on a great party. *mc*

Minutes (Continued from page 6)

will take care of the Eisbock/Doppelbock and the Anniversary Mead. Eric Sena will provide the labels.

We would like to set up a Falcon's Night at Lucky Baldwin's, possibly during the IPA festival July 10th -18th. Steve Casselman will call to set it up.

The meeting was adjourned at about 10:00 PM. *ps*

General Meeting June 6, 2004

By Paul Sedgwick

An excellent turnout of over 45 Falcons showed up for this month's meeting, which began at about 1:30PM. The style of the month was European lagers. Our special guests this month were Susan, Jay and Mark from Uplifter's Spirits, importers and distributors of fine Bavarian beers. Mark Gerlach gave us an interesting talk about the history of his company and about two of the breweries he represents, Reutberger Kloster and Hopf. We sampled the Reutberger Bock, Helles and Dunkel beers, and a Dunkel Weisse and Helle Weisse from Hopf. More information on these beers and breweries can be found at www.upliftersspirits.com. These beers are available locally at Beverages and More, Duke of Bourbon, Green Jug and Whole Foods. Many thanks to Mark and his crew for coming out and sharing their excellent beers. After tasting these German lagers, our Grand Hydros Bruce and John provided us with some eastern European examples of the style. We had Prince Bock and Crystal Lager from the Czech Republic, Topvar Lager and Golden Pheasant from Slovakia, and Ozujsko Lager from Croatia.

As usual, Chef Sean cooked up a fine lunch that fit the style for the month. There were three types of wurst, German potato salad, sauerkraut, and a tasty chocolate cake for dessert. Thanks Sean.

After lunch Kent Fletcher gave a demonstration on different strainers used to filter out the trub from the boiling kettle. A simple copper Choreboy did the best job of keeping hop particles out of the fermenter. The stainless steel braid from a washing machine hose was the second best strainer. The perforated false bottom from the shop brewing system was the worst performer of the three.

Next up was the business portion of the meeting. Thanks to Eric Sena we now have some nifty Falcon's 30th Anniversary coasters. Eric's next task will be new Falcon's glassware.

The 30th Anniversary Party will be held at the Warner Center Marriott on Saturday October 9th. A discussion was held on attire for the event. We decided that the party should be slightly more formal than a regular meeting, so long pants will be required although kilts are permissible for those who have the legs for it.

The July general meeting will be held at the Daume Winery in Camarillo. The Maltose Falcons Brews Band will be playing.

In other business, nominations were opened for Board Member elections. Entries for the California State Fair Competition and the 2nd Round AHA Competition were collected. The club will pay for shipping of the entries.

With the business portion of the meeting completed, we were free to partake of the awesome assortment of homebrews provided by the membership. Our esteemed President Drew Beechum brought a Dunkelweiss and a Cider du Saison. We had a Marzen from Rich Schmittiel and an ESB from Tom and Lois Hamilton. Bruce Brode and Brian Vessa supplied their Creamation Cream Ale and a Saison du Pint ala Kobeechke. We tasted Joe Zook's Barleywine and his Harvard Crimson Ale. There was a Saison from Jonny Lieberman and a Maibock from George Mahoney. We sampled a Belgian Wit and a Kolsch from Scott Tyler. Steve De Weese brought a strong ale. We had a smoked Doppelbock from John Aitchison and a wildfire honey mead from John Rasmussen. John and John also provided us with an Imperial Pilsner and a Wit beer.

The meeting adjourned at 5:00 PM.

June Board Meeting

By Paul Sedgwick

A good crowd gathered at BJ's in Woodland Hills for this month's Maltose Falcons Board meeting. The meeting began at about 7:30PM. The following members were in attendance: Drew Beechum, Steve Cook, Bruce Brode, John Aitchison, Steve Casselman, Cullen Davis, Kent Fletcher, Gregg Van Citters, Jim Kopitzke, Eric Sena and Paul Sedgwick.

Our Treasurer reports that the club finances are doing well. We received quite a few membership renewals this month. The club voted to reimburse Kent for gasoline used to transport all the Falcon's gear to Las Vegas for the AHA Convention.

The July meeting will be held on the 11th at the Daume Winery in Camarillo. John Daume will have catered sandwiches so Chef Sean will get a break this month.

Sunfest is slated for August 13th and 14th at Steckel Park. We plan to have the Band play and to hold a beer auction. Steve Casselman will get details on campsites, determine whether or not dogs are allowed, and check to see if and when the band is allowed to play.

Plans for the 30th Anniversary are moving forward. Steve Casselman is lining up sponsors for the event. Jim Kopitzke and the Board are putting together a list of people we would like to invite to the party. We need to get invitations out soon to our special guests.

It will be up to each brewer to decide how to bottle our 30th Anniversary commemorative beers. John Aitchison has the Adambier and the Imperial Pilsner. Tom Wolf and Richard Webster are responsible for the Old Smokey Barleywine. Kent Fletcher will bottle the Damn Heavy. Bruce Brode

See "Minutes" (Continued on page 5)

Vegas (Continued from page 1)

Caesar's Palace! Fortunately, we arrived at the Riviera intact and got all our gear unloaded and stored and got the kegs into one of the hotel's walk-ins. A short while later Matt Udall caught up with us, he had been volunteered to haul even more kegs from the Tavern Service shop because we weren't able to carry it. Thanks again, Matt!

Thursday morning brought the start of the National Homebrew Competition second round judging and the various seminars. Having participated in both I can tell you that both of these vital portions of the Conference were very well run. I especially enjoyed seminars such as Rooted Alaskan Beers by Geoff Larson (Alaska Brewing), Saisons and Farmhouse Ales by Tomme Arthur (Pizza Port Solana Beach) and Cask Conditioned Beers by Peter Zien (Alesmith). I also rued missing Vinnie Cilurzo (Russian River Brewing) talk about Double IPAs, Tom Nickel (Oggi's) proselytize about Mission Beers and Randy Mosher expand on the subject of Radical Brewing, among other worthy sessions. But, you can't be two places at once, and you can't do everything when you attend one of these Conferences. In the middle of things we had to get the front bar set up in the hospitality suite (which opened at lunchtime Thursday and basically didn't close until Sunday morning), so that whichever club was "on duty" to have more taps to pour from. We started pouring Falcon beers at 5:30 Thursday.

The Thursday night event was the Pro Brewer's Night, wrangled by none other than Drew Beechum. This was VERY well attended, both in terms of pourers and pourees, if you will. To name just a few, all of the Pros mentioned in the last paragraph, plus Barley's, Craftsman, Great Beer, Rogue, Sierra Nevada, Stone and about 15 others. They were all serving their best, and most of them were manned by the head brewers and/or owners. When the Pro Brewer's event ended, we started pouring again in the hospitality suite into the not—so wee hours, and then John Aitchison, et al, continued serving 'til 9:00 a.m. Friday.

Friday saw the completion of the second round judging and more seminars, and the keynote luncheon, complete with Charlie Papazian's 1970's vintage movie, "Homebrew Madness." Then later it was time to prepare for the much-anticipated Club Night. After some confusion about the location of some of our gear, we rounded it up and started set-

ting up what many attendees (including folks we didn't know) told us was the best booth of the evening. True, we didn't have the façade of a Medieval Monastery, replete with robed monks and chain-mailed, spear toting guards, like the club next to us, but we did have: both club bars with 21 beers on tap (including two on hand pump), with an additional six on cobras. We boasted the ONLY cask-conditioned firkin, three different versions of our Double Down IPA (including one on a fresh hop-back), four seasons of Saison, the ONLY Adam-bier, the ONLY 19-hour-boiled Scotch Ale, the ONLY Straight Lambic, etcetera, etcetera! Oh yeah, we also had the ONLY homebrewed slot machine pouring one of two beers for each winning pull! And we presented top-quality homebrews. As an indicator of that fact, two of the beers we poured would win Gold the next night. I'd like to say thanks to all of the Falcons present who pitched in to set up and run the booth, and also to you Falcons who couldn't make it but still sent beer.

Saturday, after lunch with couple busloads of homebrewers at the new Hoffbrau House, the evening brought the Rogue Awards Banquet. All of the attending Falcons sat at the same table and enjoyed some of Rogue's finest paired with a sumptuous prime rib dinner. Even better, the very first Gold Medal presented went to our own Tom Wolf, followed later by more Gold for George Mahoney and Craig Shapland. Jamil Zainasheff won the Ninkasi Award (for most points from 2nd round brews), "Rocket" Rod Romanak (Hawaii) took Homebrewer of the Year (BOS of 2nd round), and QUAFF won Homebrew Club of the Year. Cheers to all the winners! Other Conference awards included prizes related to the Club Night event. Harvest Moon Brewers of Las Vegas won the theme award for their Monastery-based booth, QUAFF for number of kegs (50) brought, and we won a consolation Cactus (you'll have to see it at the meeting) for having nearly as many kegs (43 at least) as our neighbors down south.

The official title of the Conference was indeed "Beer and Loafing in Las Vegas," but that seemed a bit of a misnomer for some. A lot of people put a great deal of work into making this year's conference the success it was. While SNAFU did the lions share of the work, with many months of planning and execution (and it showed!), members of QUAFF and our own club also put in some long hours. Thanks again to all who pitched in! *kf*

Membership Renewal

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Coming Events:

- ***BJ's W.H. Beer Appreciation Night: American Beers, July 7th***
- ***Lucky Baldwin's IPA Fest: July 10th through July 18th***
- ***Next Meeting: Sunday July 11th 1:30 pm at the Daume Winery in Camarillo***
- ***LACF Entry Forms and fees due at Fair by July 16, bottles due at HBWC Shop by July 17 at noon***
- ***LACF Judging: Saturday July 31st at the HWBC Shop***
- ***Sunfest at Steckel Park, August 13th-15th***



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