



BREWS & NEWS

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The Beer Taps Flow with New Year Cheer

By President Hoppy Beerchum

The Christmas wreath is a memory and the New Year's hangover is finally gone, but the Falcons march into a new year filled with possibilities and some more celebrations to tip our flagons at.

Club Meeting – January 9th

As always, each month we open with our world famous club meeting. To keep our new year's resolution of getting the club meetings over at a respectable time, we'll be kicking things off at 1PM. This month our Grand Hydro brings us a tasting and expose on Celebratory Holiday Beers. In addition to the commercial examples, please bring any homebrewed examples for the tasting. Chef Sean will be firing up lunch and we'll be demonstrating line cleaning and beer fucets during the lunch hour.

Additionally, we'll be firming up ideas and accepting proposals for the An-

chor Celebration Party and Beerapalooza Grand Weekend. Be there for the unveiling of the official club shirt, designed by Falcon Eric Sena. Be there or be left at home wondering what cha going to do while we're partying down in San Francisco next month! The club will be accepting entries into the AHA's Club Only for Jan/Feb of Irish Red Ale. Check the BJCP website for details on this new style addition.

Remember, all members and non-members, new, old, brewing or just drinking are welcome to come to these meetings. Give one a whirl and see what all the noise is about.

Doug King Memorial Comp

In this issue of your newsletter you should find attached a flyer with bottle labels for the Doug King Memorial

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Holiday Beer Tasting at the Stuffed Sandwich!

By Tom Hamilton

It's over. Finished. Done. Kaput. And if you weren't one of the approximately 20 people present at the Stuffed Sandwich on Saturday, December 18th, you missed tasting some mighty fine beers.

Together, we each enjoyed a mandatory "stuffed sandwich," washed-down with a beverage of our choice (usually beer). I had half of a BBQ

beef sandwich and glass of 2001 Sierra Nevada Celebration Ale. The Celebration was excellent, retaining much of the hoppiness that is its trademark. The BBQ sandwich, on the other hand, didn't have quite enough meat for my liking, but I made up for it by eating the greater portion of Lois' pastrami sandwich (which really was stuffed!). Some of the other attendees enjoyed whole sandwiches which were about twenty inches long and the diameter of a regulation football. I guess that's why they call this place The Stuffed Sandwich.

The tasting itself, scheduled to begin at 1:30 p.m., did not begin until after

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Brews & News Currents

by Kent Fletcher

There has been some discussion on the Yahoo group about the upcoming Shop System Redux, as Drew calls it. For those who have not been following, here's an update.

As we are increasing the size of the system, and our most gracious host John Daume needs every bit of retail space he has, the system will be relocated to the patio on the north side of the Club room, in the spot currently occupied by the large chest cooler, which will be moved next to the smaller one, under the air conditioner.

The new brew vessels are being made from stainless steel swimming pool filter housings, and have a capacity of thirty gallons, or just shy of one barrel. These vessels are taller than the converted kegs that they are replacing. Since we will be employing at least one pump, and no longer beholden to gravity to runoff from the mash to the kettle or from the kettle to ferment-

ers, we will not need to have any of the components at nosebleed altitude. Indeed, I expect to be able to keep the overall height lower than that of the old system. We will also have a little more space between vessels, which will make it the process safer and more comfortable for brewers and observers.

Work on this project will commence the week following the January meeting, beginning with running the gas and water lines to the new location. I will be pre-fabricating as much of the new stand construction as possible, but there will no doubt be some on-site cutting and welding required, so if anybody is interested in observing or helping with that, let me know and I will try to schedule accordingly. I have neither the requisite equipment nor skill for TIG welding, so the work on the actual vessels will be farmed out, and not be observable.

See "Currents" (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.

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Currents (Continued from page 2)

The new system will incorporate a heat exchanger coil in the HLT, through which wort can be circulated to increase and then maintain the temperature of the mash. This is commonly referred to as a HERMS, for Heat Exchange Recirculating Mash System. In an effort to keep the system as hardy (read idiot-proof) as possible, the bypass loop and solenoid valves that are found on many HERMS (including mine), will be eschewed. Instead the pump will be cycled on and off by an electronic controller to hit desired mash temps. This is the same approach used by Beer, Beer and More Beer in their top of the line brew sculptures. A couple of people have expressed a concern that this new system may be intimidating to a prospective new brewer, or to the extract brewer that is considering switching to All Grain brewing. But the fundamentals remain the same; mash-in, vorlauf, and

sparge are still done the same way that a five gallon stove-top brewer

AG brewer does them, and this will be conveyed to the newer brewers. The larger size of the new system will also allow better access for them to observe and participate in the process.

We will recycle as many components of the old system as possible. The new rig will not be ready in time for the January 23rd session headed by Chef Sean, but the old system will still be usable for that brew. *kf*



Brewer's Glossary: Hopback by Gregg Van Citters

The hopback is a hop-filled vessel through which wort flows on its way to the fermentation vessel. The warm wort extracts additional hop flavor and aroma characteristics into the raw beer. So I get the "hop" part, but what about the "back"?

According to Pamela Sambrook¹, "back" is a variant of "buck" and the diminutive term is "bucket". Thus, a buck is a large staved vessel, open at the top and often tapered toward the top to reduce splashing. Breweries in 1600s-1800s England typically had several backs used in catching and transferring hot liquor and wort. Underbacks were situated beneath the mash tun to collect runoff, which was then pumped or transferred by bucket to the overback. The overback was situated above the boiling copper (kettle). Beer was routinely made in 3 or more mashes, so the wort could not be directly transferred to the boiling copper, which was needed to produce additional hot liquor for the subsequent mashes. After boiling, wort was run into a cooling back, often a large shallow pan rather than a true buck. On the way to the cooling back, wort was sometimes run through a hop back. The purpose of the hop back was to clarify the wort rather than to extract further hop characteristic, and the hop back was often filled with spent hops from a previous boil. Interestingly, wet hops from the prior brew were often used as a cask fining agent instead of isinglass. I wonder when dry hopping started... *gvc*

¹ Sambrook, P. (1996) Country House Brewing in England: 1500-1900. The Hambledon Press, London.

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President (Continued from page 1)

Competition. Remember this is our first competition of the year and serves as a good tryout for your lager recipes and it's the rare opportunity for lagers and experimentals to get their due. Entries require 2 bottles and \$5 and need to be at the shop by the time of the club meeting.

Entries Due January 9th; Judging January 15th

Anchor Party and Beerapalooza

When: February 19th, 2005 5:30-10:30PM

Where: Anchor Brewing

Official Falcons Hotel: Cathedral Hill Hotel (\$79/night – Ask for the Celebrator Rate)

Schedule:

Friday Evening: Private Party at the Toronado (Home of the Barleywine Fest)

Saturday Morning: Barleywine Fest kicks off!

Saturday Evening: Anchor Party! (BBQ Dinner, Free Beer and the Brews Band!)

Sunday Morning: Maltose Falcons Brewery Tour: Scheduled stop at Russian River, home of Vinnie Cilurzo. Other possible stops: Marin Brewing, Lagunitas, Bear Republic, Moonlight Brewing.

Sunday Evening: Celebrator Battle of the Bands at the Trumer Brewery in Berkeley.

Roughly \$30 per person for dinner, free beer, and performances by the Maltose Falcons Brews Band, Anchor Brewing Band, Sierra Nevada Band and the Rolling Boil Blues Band. (And the bands really are top notch!)

Monday: Recover and get on home! (President's Day is a good day!)

Gregor has been working his gypsy magic over the phone and has arranged a top notch schedule of beer activities for us lucky, lucky Falcons. Remember the Anchor Party is free of charge to each fully paid Falcon member (and one non-Falcon guest). Our other activities may have fees attached to them to cover costs, but we're working hard to make everything worth your hard earned dollars. Also due to costs and level of participation, it looks like the bus has been officially canceled. Final schedules, details and packets will be available at the February Meeting. Sign up at the club meetings, the shop or with Drew (president@maltosefalcons.com). Join the club or renew your membership with Gregg Van Citters (treasurer@maltosefalcons.com).

Gregor's crystal ball predicts one hell of a time for

anyone who attends this party!

Grain Buy

The annual grain buy is on! Just like last year the grain buy consists of 10 pounds of any mix of John D's grain selection for paid club members. If you've got a killer barleywine recipe that takes 20 pounds of grain to brew, cut your costs in half on us!

Remember the only stipulation for the grain buy is that some portion of the beer brewed with the grain must come back to the club at a festival, club meeting or competition. In other words, all you need to do is share some beer with your friends! The grain buy is designed to encourage brewers to experiment and fill the Falcons bar taps with really great and different beers.

The grain buy will run through to June (or when the board declares it closed). You must be a paid club member to get your free 10 pounds (one allotment per member). Grains can be freely mixed between varieties. Members can pool their grain purchases into a single lot. Sign up when you grab your grain. If you're a new Falcon, this is a great way to explore what the club has to offer. We adore free beer!

BJCP Exam

Pacific Gravity is running a BJCP exam on January 22nd at St. Bede's church on the Westside. Cost is \$50 for first time test takers. Current judges can retake the exam for less money. Contact Kevin Koenig at kevingk@earthlink.net for details and a slot.

Brewery Rebuild

Our big project for the first part of the year is a complete rebuild of the club's pilot brewery. As currently envisioned, we'll have a larger brewery located outside the clubhouse with nicely plumbed features and sufficient capacity for some of the club's more ambitious projects. If you have ideas or construction expertise to help build a nicely polished brewery, let the board know! **db**
[See "Currents" on page 2, ed]

Stuffed Sandwich (Continued from page 1)

2:00 p.m. because we were operating on "Falcon time." This simply meant that like our meetings, we started late but had time for another beer before things began.

When we finally did get around to the tasting, Marlene did the pouring and Sam supervised from behind the counter. For those of you who don't know, Sam and Marlene are the owners of The Stuffed Sandwich. They gave each of us a beautiful stemmed tulip-shaped La Trappe glass for the tasting (which was ours to take home). Marlene poured about three or four ounces of beer into our glasses for each of the beers we sampled. Here's what we sampled, and here are some of the comments heard:

1. Sticke Uerige Alt, Aass Brewery, Drammen, Norway. 6% ABV, somewhat sweet flavor in the beginning, quickly becoming dry in the finish. High bitterness with a pleasant dry finish. Score: 3.5 Falcons.
2. Pyramid Snowcap Ale, Pyramid Brewing, Seattle, WA. 7% ABV, oxidized (characterized by a "nutty" or "nut shell" flavor), favorable malt and hop aromas once past the oxidation, some "bandaid/phenolic flavors." Score: 2.5 Falcons.
3. Alaskan Winter Ale, Alaskan Brewing Co., Juneau, AK. 6.4% ABV. According to the bottle label, this beer was brewed using spruce tips. It had a perfumy aroma, was sweet on the palate with flavors of butterscotch, honey, and bourbon. Comments ranged from "A little of this beer goes a long way; don't think I could drink a full pint," to "I like the sweetness!" Score: 3.0 Falcons.
4. Old Jubilation Ale, Avery Brewing Co., Boulder, CO. ABV unknown. Malty aroma. Flavor slightly oxidized, yet refreshing with a dry roasty/dusty character. A little astringency in the finish. Score: 3.5 Falcons.
5. Cider Jack Cranberry Hard Cider, American Hard Cider Co., Middlebury, VT. 4% ABV. Tasted like Kool Aid; very sweet. Marlene said that they sold lots of this for the Thanksgiving weekend; people were coming into the store and purchasing it for takeout. We think that they were parents who bought it to give to their kids to

knock them out for the evening. "If you like sweet, this is the stuff for you!" Wide range of scores from zero to 5. Consensus score: 2.0 Falcons.

6. Winter Solstice Ale, Anderson Valley Brewing. 6.9% ABV. Aroma of vanilla. Flavor was "vanilla cream soda with a splash of root beer." Sweet finish. "It'd be tough to down a pint of this." Score: 2.25 Falcons.

7. Unibroue 2004 Edition Ale, Canada. 10.5% ABV. Aroma was slightly buttery but not offensive. Flavor was "Belgian" with hints of clove, banana, and spices. The use of candy sugar was apparent. The high alcohol level was not apparent, and was cloaked by the complexity of the beer. "This beer could get you into trouble fast!" Score: 4.0 Falcons.

8. Urthel Tonicum Finiboldhus Ale. 7.50% ABV. Musty aroma along with evidence of use of candy sugar. Flavor refreshing with "spritziness" from lots of carbonation; "fluffy" wheat character and just a slight edge of sourness. Score: 3.25 Falcons.

9. Lagunitas Brown Shugga' Ale "Sweet Release," Petaluma, CA. 9.9% ABV. Color was amber. Aroma of hops. Initial flavor profile was of hop bitterness, but later, at it warmed, the brewer's use of brown sugar expressed itself. Dry finish. "I was surprised. I was expecting more of a brown ale, but it is more akin to an IPA due to the high hopping level." Score: 4.0 Falcons.

10. Uinta Brewing 10th X Anniversary Barley Wine 2003, Uinta Brewing Co., Salt Lake City, UT. 10.0% ABV. Dark brown in color with a malty aroma. Flavor was initially sweet, followed by a slight dryness. Balanced complexity involving flavors of malt, raisins, and hops. A classic American style barleywine. Bruce Brode, who is never at a loss for words, simply said, "nice," and continued to sniff and sip, not wanting to be disturbed. So you know it was REALLY good. Score: 4.5 Falcons.

11. Fuller's 2004 Vintage Ale, Fuller, et al, London, England. 8.5% ABV. Copper color with an off-white creamy head. Aroma of malt with a hint

See "Stuffed" (Continued on page 8)

How to turn a Refrigerator into a Kegerator

By the Phantom Brewer

Thinking of turning an ordinary fridge into a kegerator? It is cheaper and easier than you think. First, find the refrigerator. Ask family and friends if they have an old one. If not, you can find them easily in the Recycler for about \$50. The kind with a top freezer work best. Make sure the inside dimensions of the fridge are at least 16" deep and wide and 27" high in case you ever want to put a commercial keg inside.

Next, round up your parts. You'll need a CO2 tank, beer regulator, gas line, keg taps (either quick disconnect (QD) for Corny kegs or a Sanke tap to fit commercial American brews), beer line, a beer shank(s), faucet(s), some 1/2" or 3/4" plywood, and some assorted fittings. You want your shank(s) to be as long as possible, at least 4 or 5". The extra length picks up cold from the refrigerator and transfers it to the faucet, which helps to minimize foaming. All



the exterior skin of the door. If there is a butter dispenser in the door, align your shank hole(s) with it. If you're using the plywood backer, have an assistant hold it in place and cut through it with the hole saw, place through the hole you cut in the exterior skin. Put the shank through the door and attach the lock nut included at the back.

Your beer line should be either 1/4" or 3/16". It should be at least 5 1/2" long, both for foam control and ease of use. Make sure you get a "tail piece" that is the same as your beer line, put it through the supplied hex nut, insert a washer, and attach it to the back of the shank. As an alternative, there are shanks available that have the barbed nipple cast in with the nipple, all in one piece. Be sure to secure the beer line with a hose clamp.

this adds up to about \$200 if you have nothing, usually less. Both the Home Wine and Beer Shop and Draft Beer Store have everything you'll need, except the plywood and tools. The only tools you'll need are a drill motor, a 1" hole saw and a wrench to tighten everything down.



Standard shank, w/o tailpiece

Both the Home Wine and Beer Shop and Draft Beer Store have everything you'll need,

From there, all you need to do is run the beer line from the back of the shank to your black Cornelius QD or the top of a commercial tap. Attach the regulator to the CO2 tank and run the gas

line from the nipple at the bottom of the regulator to the gray Cornelius QD or the side of a commercial tap. Use hose clamps to tighten everything down. Then attach your faucet. Use a spanner wrench, they're cheap and will make your faucet last for years. Turn your CO2 on, adjust your pressure, hook up your kegs, and enjoy your draft beer.

If you have any questions, John and Mark at the Home Wine and Beer Shop or either of the Johns at the Draft Beer Store can answer your questions and make sure you have the right fittings. *tpb*



Nipple shank

Start by cutting a piece of plywood to fit the floor of the fridge. This small step will make your kegerator last much longer and be much easier to work with. You may also want to cut a smaller piece of plywood to go inside the door, with the beer shank(s) passed through it, this helps stiffen things up. Use the hole saw to cut a hole through



Stuffed Sandwich (Continued from page 5)

of mint. A bit of butterscotch on the nose, but within the acceptable levels for this style. Bottle label indicated the use of Goldings hops and Maris Otter two-row. Lots of dissolved minerals evident in the flavor. "Yummy." Well-balanced in the malt and hop bitterness department. There was a fairly wide range of scores given to this beer. Consensus score: 4.25 Falcons.

12. Scaldis Noel Special Ale, Brasserie Dubuisson, Belgium. 12.0% ABV. Copper color, with a complex aroma of malt, esters, and spices. Flavor was of honey, more honey, and spice. Alcohol was evident (when you stood up to go to the pot!). A little sour on the palate, but still quite balanced. Score: 4.5 Falcons.

13. Biere de Miel Ale, Brasserie Dupont, Tourpes, Belgium. 8.0% ABV. Golden color with long lasting white head. Aroma of honey, candy sugar, and clove. Ditto for the flavor along with some floral notes. "Tastes like it has wheat in it." Refreshing palate cleansing character. Highly carbonated. "An ale flavored with honey and candy sugar to boost the alcohol content." "It may be used with a toothbrush to more effectively cleanse the palate." A beer for lovers of Belgian ales. Score: 4.25 Falcons.

14. Gale's Jubilee Ale 2003, George Gale Brewery, Horndean, Hampshire, U.K. 12.0% ABV. This beer was brewed to celebrate the jubilee of Her Majesty the Queen. Color of, well, we don't know. We all forgot to look at it (after all, it was the fourteenth beer and we were well into our cups). It had the aroma of Bruce Brode's well-known Date Mead with honey on the nose and also raisins and a little malt. An "old ale" flavor with oak and mild oxidation, notes of brown sugar, raisins, dates, and molasses. A slight sourness and saltiness in the finish (Jerry Macala would love this stuff). "This is a sipping beer for sitting in front of the fireplace." There was a wide range of scores for this beer. Consensus score: 3.0 Falcons.

15. Schneider's Aventinus Weizen Eisbock, Privatbrauerei G. Schneider and Sohn, Bavaria, Germany. 12.0% ABV. The history of this beer is that it began as an accident: The beer froze, creating a higher alcohol product, and they liked it so

much that they kept freezing their beer! Each bottle is numbered and we enjoyed, among others, bottle number 09041. Color was dark brown, with a pleasant combination of aromatic phenols, fusels, esters, and a wheat-spice thing. Ditto for the flavor which was extremely smooth and well-balanced. It also had a very slight root beer flavor in the background. Alcohol level was completely hidden. Score: 4.75 Falcons.

Well, that's it. By my calculation, we each had somewhere between forty-five and sixty ounces of beer. Not bad for an admission price of \$17.50. And as you can see, most of the beers did not fall into the light-weight category. Maybe you should take just a moment to mark December on your 2005 calendar for next year's tasting at the Stuffed Sandwich! You missed a very good one this year. *th*

Thanks Sam! Thanks Marlene!



**Phantom Brewers Tip
A Dry Counterflow Chiller**

The Phantom Brewer has seen some brewers in the club use an older technique of keeping a counterflow chiller (CFC) clean by filling the line with sanitizer. TPB has always been deeply troubled by this practice. The copper tubing used in chillers is sensitive to long term acid exposure. Also, many sanitizer solutions become ideal bacterial and mold breeding grounds as they drift from their effective pH range during long storage times. Nope, TPB doesn't like this one bit.

Instead, TPB would like to recommend that you go the opposite route and store your CFCs bone dry. This will prevent the growth of mold and reduce copper patina. The most effective way to dry your chiller is that trusty bottle of carbon dioxide you use for your kegs. Remove whatever keg adapter you have from the line and press the gas line over the output side of your CFC. Hit the CFC with bursts of CO₂ until you're blowing dry from the line. All done! Remember CO₂ is cheap, bad beer is expensive! *tpb*

**Book Review: Farmhouse Ales:
Culture and Craftsmanship in the Farmhouse Tradition**
Reviewed by Jonny Lieberman

I very much looked forward to the arrival of *Farmhouse Ales: Culture and Craftsmanship in the Farmhouse Tradition*, by Phil Markowski (brewmaster of the Southampton Publick House). Especially since I ordered it in the beginning of October and it just showed up halfway through December. More importantly, the book does not disappoint. Essentially, two types of farmhouse ales are discussed; *Biere de garde* and our Prez's fave, *Saisons*. Also discussed are sub-styles such as *Biere de Mars* (French *Marzen*) and *grisette* (a *saison* brewed for miners, not farm hands). All of which are of note to us Falcons because these are beers that were brewed for sustenance, not sale.

Admittedly, I knew next to nothing about *biere de garde* prior to reading *Farmhouse Ales*, being so ignorant that I actually thought the name meant "border guard," due to the proximity of the Northern French departments (counties) to the border of Belgium. I should probably mention that I flunked out of tenth grade French. Turns out, "*garde*" or "*garding*" means storage. Think of it as warm lagering, which makes sense if you remember that this beer has been brewed in barns for the last few hundred years. These beers were brewed in the late fall/early winter and laid down until the summer harvest. The modern beers discussed are "*garded*" for 1-3 months, though now it is done at a more lager-like temperature (32 ° F. seems to be the norm).

Markowski informs us that as with almost all beers, the modern day commercial examples bare very little resemblance to what the brews were once like. In the case of *biere de garde* especially, I maintain this to be a good thing since the old school beers were about 3% booze and infected as all hell with *Brettanomyces*. And that's if they were lucky! As with traditional *saisons*, *biere de gardes* were brewed to feed seasonal farmhands who showed up in the summer to pick crops. So, the beer had to be refreshing without getting the hired help drunk. Luckily, none of us will ever pick a crop in our lives, so we are free to enjoy (and brew!) the more modern interpretation of the style, which weigh in at around 6-8%. The same of course--for the most part--is true about *saisons*, though there have apparently always been

"Super *saisons*" with more Falcon-like gravities brewed for "special occasions." And, if you are like me, you consider waking up pretty special.

Besides the history provided, the parts of the book I really liked were the "how to brew" sections (duh). Most fascinating to me were the long boils that are traditionally associated with these beers and are still in use by some *brasseries*. For both styles, an orange hue is considered to be the classic and/or desired color, and farmers back in the day would keep the boil going for five hours or more to get this hue from the barley, wheat, spelt or whatever other light grains were available that season. Many of the farmer/brewers would have not had a formal brewing education, and many would not have known about kilned/darkened grains. Also, there was the myth--which I have read about elsewhere--that a longer boil was "better" in general for the beer as it was thought to increase "stability." In truth, the water was probably so disgusting that a multi-hour boil made solid empirical sense!

I also really liked the yeast tables that Markowski provides for both styles. This is especially great for us, as he lists both Wyeast and White Labs yeasts (ales *and* lagers) that are appropriate for either beer. I never would have guessed that 1056/WLP001 would work in a *biere de garde*. Learn something new all the time. Also interesting to me is the fact that both farmhouse styles are attenuated like crazy. 85% is on the low end! Especially for *saisons*, where 92%+ AA is not only normal, but desired. He also rightly emphasizes that the *saison* yeast Long John stocks (WLP565) is a *slow* working yeast, but that given enough time it will ferment down to 1.002 or lower. Patience is the virtue. Even more troubling to the homebrewer's mindset is the fact that this yeast is comfortable fermenting at 95° F., which freaks me out! Curiously, though it makes sense, I learned that this yeast (from *Brasserie DuPont*) probably started life out as a red wine yeast.

Also of interest to us is the brasserie by brasserie (brewery by brewery) breakdown of a given commercial beer and how it is brewed. You like Fan-

See "Farmhouse Ales" (Continued on page 11)

**General Meeting December 5, 2004
by Paul Sedgwick**

This month about 45 Falcons were in attendance at the Shop at 1:30 PM for our December meeting. In order to get people in the mood to brew something for the upcoming Doug King Memorial Competition, our Grand Hydro Cullen provided us with a magnificent assortment of interesting beers with unusual ingredients. We had Ephemere, a Wit beer made with apples. We tasted Bucket from BJ's, which is brewed with buckwheat and millet. Next up was Bagel Beer Pumpkin Porter. From the Bear Republic Brewery we sampled Hop Rod Rye. For the chocolate lovers in the club there was Rogue Chocolate Stout, followed by Sam Adams Chocolate Bock. Pizza Port Solana Beach provided us with Mo Betta Bretta, an ale fermented with only Brettanomyces. As a special treat we had some Pizza Port Wipeout IPA from the just concluded Strong Ale Festival. We tried the Chicory Stout from Dogfish Head Brewing, and finished up with the traditional Samichlaus 2001.

For Lunch we were treated to Prime Rib, mashed potatoes and broccoli prepared by Chef Sean. Several times during the year Sean provides us with a special meal, above and beyond his usual fine fare. We generally announce these special meals in advance and ask people to RSVP on the Yahoo Message Board so Sean knows how much food to prepare. Those of you who do not have Internet access should get in touch with a Falcon who does and have him RSVP for you.

After lunch we discussed business. The Anchor Party is slated for February 19th. The Celebrator party is the next day, and the Toronado Barleywine Festival is going on that same weekend. It should be a fantastic trip for everyone who plans to attend. More details should be available elsewhere in this newsletter.

The Doug King Memorial Competition is coming up soon. Enter your lagers and specialty or experimental beers by January 8th. Judging will be held on January 15th. Complete details can be found on the Falcons website.

Tom Hamilton brought in a certificate honoring Doug King that was given to Doug by the Falcons

a number of years ago. The certificate apparently was in storage at Jerry and Corinne Pooler's house. The club plans to frame it and put it on display in the clubhouse.

Eric Sena brought in two excellent new designs for shirts to celebrate our Anchor win. The design the club chose was a take-off of the Anchor Steam label. The club voted to put the winning design on gold tie-dye T-shirts. We hope to have the shirts available by the January meeting.

We closed the meeting with a tasting of some fine homebrews. We had a Marzen from our esteemed president. Our Grand Hydro teamed up with Drew to produce a Historical Porter. John Tipton brought a fruit mead. George Mahoney supplied a California Common. Dean Lynn treated us to some of his Best of Show mead. We tasted a Doppelbock from John Aitchison and a Christmas ale from Matt Udall. We had Tom Hamilton's Old Rasputin clone and a club brewed Dougfoot. We ended the tasting with the traditional Falcons Claws (2001, 2002, and 2003) brought to us by Kevin Barranowski. *ps*



**Board Meeting Minutes
December 30, 2004**

This month's board meeting was held at 7:30 PM at BJ's in Woodland Hills. In attendance were Drew Beechum, George Mahoney, Cullen Davis, Gregor Reti, and Paul Sedgwick. Drew reported that the club's finances continue to be in good shape. George will be sending out postcards announcing our Anchor win and the upcoming party to current and former Falcons to try to get people to renew their memberships. This should provide a nice boost to the treasury.

The January club meeting will be held on the 9th. Cullen will lead a tasting of commercial Holiday beers, since we didn't have them last month. Drew will do a demonstration on different beer dispensing methods.

The January Shop Brew will be lead by Chef Sean on the 23rd. He plans to brew a Stout. We need a good crew to help him.

Drew would like the club to do another brew at

See "Board Meeting" (Continued on page 11)

Board Meeting (Continued from page 10)

BJ's. One possibility is brewing the winning beer from the LA County Fair competition. This might help to boost LACF entries.

Planning continues for the Anchor trip. Drew will check with Anchor to see if we can bring a keg of Hashiell 10. The bus trip is dead since we didn't get enough people to sign up. Gregor is looking into vans or buses to help us get around in San Francisco. We need to find out when the Battle of the Bands starts at the Celebrator party so we can schedule our brewery tours on Sunday. Drew is working on the itinerary. More Anchor trip details should be available in Drew's newsletter article.

The Anchor Party will mark the 15th anniversary of the Falcons Band. The Board is planning to honor the Band members at the party. It appears that the new shop brew system will be outdoors. Currently John Daume pays for all ingredients for shop brews. In light of the fact that the new system may be much larger, the Board discussed either splitting the cost of ingredients with John, or having the Club pay for them. No consensus was reached.



Farmhouse Ales (Continued from page 9)

...tome's *Printemps*? Great, because all the specifications are given (except for the secret spice blend) for how this beer is brewed, including gravity, malts, hops, yeast, adjuncts, fermentation time and temps. Markowski provides this breakdown for about 20 commercial examples, including Tomme Arthur's *Pizza Port SPF 8* (it should be noted that Tomme wrote the intro to the book and there is a great history of *saisons* chapter written by Yvan De Baets).

While not everyone will be into the mid-sixties revival of the Wallonian brewing scene--the book tends to ramble unnecessarily here--there is enough information packed in *Farmhouse Ales* to teach virtually every brewer (home or otherwise) a thing or two about these formerly mysterious beers. Since most of the farmers who were making these beers were essentially homebrewers, the way they thumbed their noses at the Teutonic industrial lagers being brewed to the east is of particular note and all too timely. *jl*

BJCP Exam January 22nd in West L. A.

By John Aitchison

Carl Townsend, Kevin Koenig, and Pacific Gravity just concluded a series of Beer Judge Certification Program (BJCP) classes and will be holding an exam on Jan.22 at 9AM at St. Bede's Church, 3590 Grand View Blvd in West LA.

The exam is open to all who want to become a recognized, certified, national, or master judge. I won't go into details, but being a judge is very rewarding. You get to taste great beers for free, talk and write about beer, help new brewers, learn a lot about beer and brewing yourself, and get together with a great bunch of fellow judges and brewers.

The cost for the exam is just \$50, and the money goes to administer the non-profit BJCP program. The fee for people taking the test for the second time, to improve their rating, is \$30. You can pass the test without taking the class, the BJCP has a very good study guide and sample questions at their website bjcp.org.

We really have a shortage of judges. If you want to help the club out and have a good time doing it, I encourage all to become judges. If you can make this exam, contact Kevin at the Culver City Homebrew Shop at (310) 397-3453, or email him at kevingk@earthlink.net.



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

Please include check in the amount of:

New Member ___ \$24.00 Renewal ___ \$20.00

Make check payable to Maltose Falcons

Coming Events:

- ◆ *BJ's W.H. Tasting: Imported Winter Warmers, Part One, January 5th, be there at 7:00 pm to get a seat!*
- ◆ *Club Meeting at the Shop, 1:00 pm, Sunday, January 9th*
- ◆ *Doug King Memorial Comp, entries due by Club Meeting, details inside*
- ◆ *BJCP Exam, January 22nd, 9:00 am in West LA, details inside*
- ◆ *Shop Brew, January 23rd, led by Chef Sean*



**MALTOSE FALCONS
HOME BREWING SOCIETY**
22836 Ventura Blvd #2
Woodland Hills, CA 91364



"Sans Couth"