



# BREWS & NEWS

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Volume XXXI, Issue 8, August 2005

## Following the Sun

By President Extra Crispy

Once again, another month and another great time was had by the Falcons. If you've not been around, you've been missing out. With a stellar monthly meeting, a fantastic bus trip (see George's write-up later) and an involved and odd monthly brew session (with bonus bottling), there was a plethora of beery things to keep you occupied and out of the sweltering heat.

### Haarlem Oat Malt "WTF" Shop Brew – August 7<sup>th</sup> – 9AM – The Shop

This month Mr. Treasurer, Gregg Van Citters grabs the reins of the Mark II brew deck and produces the beer of his great forefathers. With a recipe consisting of 50% malted oats and 20% malted rye, this one should be a challenge for the Mark II's lautering capabilities. Come join the crew and take some beer. Let George know if you're coming down! (publicity@maltosefalcons.com)

### 18<sup>th</sup> LACF Homebrew Competition - Judging on August 13<sup>th</sup> 9AM

Bruce Brode needs your help judging the entries for this year's Los Angeles County

Fair Homebrew Competition. The number of entries this years is on par with the results from last year, so we still need your help to give our entrants the best feedback possible. The judging will be held at the Home Beer Wine Cheesemaking Shop. Talk to Bruce Brode at hordeum\_vulgare@yahoo.com to register as a judge or a steward.

### Annual Sunfest Party – Sage Hill Campground – August 19<sup>th</sup>-20<sup>th</sup>

The big summer party is now! George has more details later in the newsletter, so just the high points: Sage Hill camping, Los Padres, big roasted pig, beer, Santa Barberians, Dessert Competition, The Band, Falcons jumping out of perfectly good aircraft, beer auctions, post party pub stops and more beer. All of this for a low, low price of \$20 per person. It's going to be a warm one so please bring plenty of water and sunscreen. Don't forget we'll have some river wading available to us as well. Contact George with any questions you have (publicity@maltosefalcons.com) and

See "President" (cont. on page 7)

## July Shop Brew: The Double Devil Wine

by Jonny Lieberman

A number of Falcons and potential Falcons gathered at the shop on what felt like the hottest day in the history of the San Fernando Valley. We had two goals to accomplish; brew the club's annual "Alternative Barleywine," which we titled *The Double Devil Wine*, and also bottle up 67.5 liters of *Brut du Faucon Noir* -- a Belgian brew made with the full *Methodo Champenoise* in the mold of DeuS. The first order of business was getting the grain ready for the first mash. Yes, the *first mash*. What made *Double Devil*

"alternative" was the ancient and out-of-use (and possibly fictional) British method known as a "Doble." Essentially, you mash one beer and use the runoff to infuse the grains of second grist. I say "possibly fictional" because this is such a tremendous waste of grains that I can't believe it was actually a method. But I digress... At 8:30 am I milled an entire bag of Dingeman's Belgian 2-Row as John D. was out of Marris Otter. Fifty-five pounds of grain was the bill for the first mash, using my 100-quart cooler tun.

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Meanwhile, **Drew the Damn President** showed up with enough Magnums and Double Magnums to hold nearly 20 gallons of beer. While he was performing the necessary calculations, Fletch not only erected an Eazy-Up to block the

See "Shop Brew" (Cont. on page 2)

### **Shop Brew (Continued from page 1)**

sun, but rigged-up an honest to goodness misting system to further try and cool us all down. It was still early and we had hope. Also present were Gregg Von Citters, Jack, Mark Levitsay, Sergei Agalzoft, Andy Beaton, David Lambert, Daniel Fynaardt and Alex Macy. Geoff Larson and MB both also put in appearances. Actually, MB brought an entire bucket of her "mystery beers," including a 9-year-old lambic brewed on the old shop system. But that was later. At about 9:30 am, Sergei and I doughed in the first mash, which we then let sit for forty-five minutes to convert.

A few problems with the *Double Devil* presented themselves to us early on. We elected not to vorlauf or sparge or mash-out the first mash. This is a mistake and if any of you are planning to try a Doble, you would be well served to do all three. Remember, we were going for maximum sugar extraction, and all three are techniques that improve efficiency. Thinking on our feet, we reinfused the grain with water from the HLT, stirred it, elevated it, and drained it again. This gave us sixteen gallons of wort in the Mk II System mash tun. We next added three gallons of water to bring us up to nineteen, and then direct-fired the wort to strike temperature. David and Dan, both potential Falcons, had the honor of doughing in. Unfortunately, due to the general chaos and **heat** of the brew deck, the second mash was run off much too quickly, further hurting our efficiency. All said and done, instead of a hoped for

1.172 OG, we wound up with something along the lines of 1.115 to 1.120. The hydrometer was reading 1.115 with twenty minutes left in the two-hour boil but (again) due to the heat, a final reading was not taken.

Inside the cool confines of the air-conditioned classroom, Drew led us all in a taste test of the Brut. We were tasting it to see which spices should be added to the *dosage*. On a sad note, *Brut du Faucon Noir* was the last beer that Steve Sult ever helped brew. We added a bit of his, uh, "special elixir" to the *dosage* of a few bottles. After much sniffing and passing of cups, it was decided that the spices were to be Mace, Double-Strength Vanilla Extract, Jamaican Allspice and Ceylon (True Cinnamon). A pretty yummy mix of spices that got thrown into each bottle with 42 ml of corn-sugar syrup per 750 ml. All said, a crew of nine people worked the assembly line with Drew himself putting the caps and corks and cages in place.

We decided on the fly to pull a small beer off the remnants of the grain. Again, the refractometer was acting funky, so the actual gravity is up for debate, but Fletch and I doctored it with 2 pounds of turbinado and 3 pounds of DME and at one point we decided we were reading 1.070. Why so much DME? Because it was too hot to measure, so Fletch just grabbed a bag. The small beer, Fletch's *Satan's Spawn Small*, was hopped entirely with Amarillo. We threw in a little pinch or lemon peel just for the hell of it. Both beers finished boiling within minutes of each other (120 minute boil for *Double Devil* and a 60 minute boil for *Satan's Spawn*) and even with 80 degree Valley water, both beers were cooled sufficiently. See "Shop Brew" (Continued on page 7)

## **The Home Beer, Wine, Cheesemaking Shop**

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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](mailto:jayankeney@aol.com) 310-545-3983

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## Pack up the Beer and the Gear, the 2005 Sunfest is On!

by George Mahoney

With only a couple of weeks to go till Sunfest 2005 I wanted to take the time to share with you our itinerary for the party. In doing so I hope we can entice you and anyone you care to drag along with you to attend! Please pass this info along, as I promise you one helluva good time!!!

This year's Sunfest will be held at the Cactus Group camp at the Sage Hill Camp Ground, which is just a few miles north of Santa Barbara, in the Los Padres National Forrest. With winter rain damage occurring at most of our regular haunts, it became necessary to go somewhere different. Sage Hill is the home of "Beer Camp", which is the Santa Barberian version of our summer party... This campsite comes highly recommended by the Barberians, who will also be joining us at Sunfest.

We will camp both Friday and Saturday Nights, the actual party starts @ 1pm on Saturday. There will be lots of things to do @ Sunfest; we will have activities like horseshoes, Frisbee, perhaps some volleyball, and "cowboy croquet". The Maltose Falcons Blues Band will

play throughout the day and night (up till 10pm).

Chef Sean will dazzle us with his culinary talents as he prepares a 70+lbs "Carolina Style" Pit BBQ'd Pig. We will also have a dessert contest in which partygoers are encouraged to take up their spatula to bring forth their best effort, and a yummy treat! Chef will award the winning dessert a 750ml of Deus de Bosteels. Nice prize!

Another contest held during the course of the festivities will be the "Best of the Fest" award.... Every party attendee will be given a ballot, and can vote for their favorite beer that is on tap at the Fest.... We encourage everyone who has a good beer, to bring it along, and take part in this fun, and informal contest.... The winning beer will not only receive accolades, but a handsome prize in the shape of an engraved Beer Pitcher...

The Barberian's monthly meeting falls on the 20<sup>th</sup>, so they will hold their meeting at Sunfest. Their "Style of the Month" is Bohemian Pilsner, if you have one and would like to bring it; we encourage you to do so...

We will also have a Beer auction with lots of rare, delicious beer, and our fest will culminate with a traditional meeting of the "Dead Palate's Society". Whew!!!! What a party!

Sage Hill is plenty hot in August so we are planning ahead. Besides the creek, we will have a large canopy, lots of home brew, (20+ kegs) and a misting system in place to cool us down, as we party away.

The cost is going to be \$20 per person which includes 2 nights camping, the party and dinner. Designated drivers will only be \$10. (Includes everything but beer) In an effort to discourage people from driving after they have been drinking, there will not be a separate day use fee.

To get to Sunfest take the 101 freeway to Santa Barbara. Exit at State Street. Make a left on State, then an immediate right on to Highway 154- San Marcos Pass Road. From there drive north for 11 miles, and then turn right on Paradise Rd. Follow Paradise Rd for 3 miles, and you will see the Ranger Station. You will also see a sign for Sage Hill campground, turn left past the Ranger station, and follow the road across the creek bed. You can't miss us; we will be the large group of people having fun! So come on out and join the fun, see you there! *gm*

### Maltose Falcons' Board 2004-2005

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## Building A Better Mashout Through Decoction

by Jonny Lieberman

Mashing out. Lots of homebrewers don't do it, but all homebrewers should. Why? Many reasons. First of all, raise your hand if you have ever had a stuck sparge? One of the key benefits to mashing out is lowering the viscosity of the liquid inside your mash tun. In other words, thinning it. This is especially important if you are using lots of non-barley grains such as wheat or rye (or pretzels). Also, many brewers tend to mash at a 1 quart per pound of grain ratio. Which, if not hot enough, could stick. Better put, is more likely to stick. And by making the mash more fluid what you are really doing is making the sugars in the wort more fluid. So, you will extract more of them; mashouts give you better efficiency. Also, mashing out stops most enzymatic activity. So, if you just spent an hour mashing a highly fermentable beer at 149, you are not going to accidentally start producing non-fermentable "body" sugars when you start sparging. To conclude: there is no downside to a mashout.

The question then becomes "how do I perform a mashout?" That is the point of this article. There are of course several ways to mashout. If you have a direct-fired tun simply turn on the gas and start stirring. Those of you who use a cooler can opt to infuse the mash with a certain amount of hot or boiling water to achieve the desired mashout temperature of 168. You can also use a HERMS or a RIMS setup where the mash temperature is slowly raised. All of these work. However, there is a fourth option; using a decoction to reach mashout.

A decoction is where you remove part of the Mash and boil it in a kettle. This is most commonly used when making Hefes or continental lagers such as Pilsners, Viennas/Marzens and Bocks. Those beers really benefit from decoctions because they use less modified malts or in the case of Hefes, wheat, which has its own problems (see Eric Werner's *German Wheat Beers* for more on the challenges of working with wheat). But what if you are making an IPA? Or a Barleywine? Would a decoction do anything for you? Yes. Technically speaking (and outright stealing from fellow Falcon Darryl Richman's book *Bock*), "A decoction mash continues the melanoidin building process, aids in protein breakdown and coagulation, and maximizes the gelatinization of the starches in the malt." In other words, decoctions make your beer maltier, clearer and higher in sugars. Ain't nothing wrong with any of that.

Now, the rub with decoctions is that they are not fun. Unless you are Steve Cook (who claims that he can decoct one handed while surfing the internet) you will find

decoctions to be a pain in the rump. The constant stirring over a hot flame is no one's idea of fun. So why bother? That is to say, why bother with a thick decoction that has to be nannied constantly; why not instead just pull a thin decoction that can be left alone while boiling? I'm talking real thin (keeping in mind that you will *not* get the full benefit of a thick decoction with this method). Here's how it works: After the starch has converted, drain off a portion of the wort (we'll get to exactly how much in a minute). Drain it through a mesh-strainer -- the kind you would use to skim off scum. There's no need to perform a Vorlauf at this point because all the wort you collect (minus some steam that gets boiled off) is going right back into the tun eventually. By removing whatever husks and grains drain out, you can just simply boil the wort. How long do you boil it for? As long as you feel necessary. This is where the art comes in. I typically let decoctions for mashouts go for fifteen minutes. The longer you boil for, the more caramelized your wort becomes. Then, you simply re-infuse your freshly decocted portion of the wort back into the tun, give it a stir and *voila*, mashout.

This is the process I use, and have gotten good results with. Let's assume we're making a 10-gallon batch using 30 pounds of grain. A 1-quart to 1-pound ratio would call for 7.5 gallons of strike water. Since we are going to be performing a decoction, I would instead recommend 1.5-quarts per pound, meaning that we will need 11.25 gallons of strike water. Let that mash for half an hour (or until conversion is complete), then drain out 4 gallons of wort for the decoction. 3.75 gallons if you want to be technical. Why 3.75 gallons? Because when you remove that amount, the volume of liquid remaining in the tun is 7.5 gallons; the volume that would be needed for a 1:1 quart/pound ration. By leaving in that volume of liquid, you are not in danger of drying out (and cooling off) or compacting your grain bed.

To recap, the metric is to use 1.5-quarts of water per pound of grain, pull 1/3 of that volume through a strainer and into a kettle, boil, and then re-infuse the decocted wort back into the tun. Simple as pie. One issue might be that if you are mashing a beer low -- say at 149 or thereabouts -- 33% of the liquid may only raise the mash temperature to 165 degrees. So, account for this initially by mashing at say 1.65-quarts per pound and pull out a little more juice. Conversely, if you are mashing high at say 158 degrees, 33% might be too much. In that case, all you need pull is 25-30% or so. As far as added time goes, this is negligible. 30 min-

*See "Mashout" (Continued on page 7)*

## Rincon Brew Cruise by George Mahoney

Back in February, while the majority of our club was in Frisco having the time of their lives, Kent, myself and a few who couldn't make it were brewing beer at the shop, and wondering about the trip. We talked about Anchor, Battle of the Bands, and the bus trip to Sonoma.... I was particularly interested in the bus trip, not just because of the outstanding breweries they were visiting, but the idea of hitting the road with my beer-drinking buddies, having a great time, and trying some good beer. Then I thought, "there's no reason we can't do that down here." Five months later after lots of phone calls, palm pressing, and endless emails, the Rincon Brew Cruise was born.

On Saturday July 16<sup>th</sup>, a motley crew of 55 left Woodland Hills on what is probably the largest bus trip our club has ever sponsored. The Rincon Brew Cruise hit 4 Brew Pubs and 1 Brewery in the Ventura / Santa Barbara area.



The bus, a new 2005 motor coach, was sold out, and thanks to the imagination of Kent Fletcher we had a mini version of the Falcons front bar complete with 6 beers on tap. The

cost of the trip was \$30 per person, which included round trip bus service to Santa Barbara, a commemorative pint glass (designed by our very own Cullen Davis), and a winning ticket in our "everyone's a winner" raffle. Raffle prizes ranged from bumper stickers and key chains, to t-shirts and full growlers of beer from the breweries that participated in the bus trip.

The first stop of the trip was the Brewhouse in Santa Barbara. Pete Johnson, former President and current



member of the Santa Barberians brew club, is one of four partners who own and operate the Brewhouse, and Pete is the Brewmaster. Pete pulled out all the stops



the Barberians.

The second stop was the Santa Barbara Brewing Company, which is only ¼ mile from the Brewhouse. With our Barberian friends in tow (including Pete), we walked up State Street and enjoyed the beautiful Santa Barbara weather.

Once we arrived at SBBC we were met by more Barberians, and preceded to take over the pub. Brew Master Eric Rose was on hand as we worked our way



thru the SBBC taps.... which included Saison del Sol, IPA, Pils, Santa Barbara Blonde, Rincon Red, Porter, and Mild.

We left SBBC back towards the bus; coincidentally we also left several Barberians behind. In the course of our beer frenzy we ended up leaving 6 full pitchers behind, and the Barberians unselfishly sacrificed themselves for the cause. Good people those Barberians! Once on the bus, we headed back South and made a stop at Island Brewing Company in Carpenteria. IBC is owned and family operated by former home brewer, Paul Wright. IBC has been in the process of moving to a larger facility near the beach. The new location will allow the brewery to expand their operation and open a taproom.



See "Brew Cruise" (Continued on page 7)

## **General Meeting July 10, 2005** by Paul Sedgwick

A crowd of 55 Falcons gathered at the Shop for the July meeting. The style for this month was Saison and Biere de Garde, and our Grand Hydro Cullen treated us to some fine examples. From Brasserie Castelain we had St. Amand Biere de Garde. We tasted another Biere de Garde from the Craftsman Brewery. We sampled Foret Organic Saison. We finished off with Pissinlit and Chocolat from Fantome.

Next we enjoyed some homebrewed Belgian style beers in order to select the Club's entry for the upcoming AHA Club Only Competition. Cullen brought his Artemis Callipygia Wit. We had a Saison and a clone of SPF-8 from John Aitchison. MB Raines brought a Sextuple and two Saisons, one fermented with de Konick yeast and the other fermented with a mix of 3 different yeasts. The Club selected John's SPF-8 clone as our entry for the competition.

Chef Sean was back this month with another tasty lunch. He served up Spaghetti and Meatballs (like his Irish Grandma used to make), salad and a delicious crumb cake for dessert.

The Sunfest will be held August 19<sup>th</sup> and 20<sup>th</sup> at Sage Hill campground. Chef Sean plans to roast a whole pig for us! The beer will be pouring and the Band will be playing. The Santa Barberians will be joining us.

We finished up by tasting the remaining homebrews. Drew provided his Gumball American Wheat Pale Ale as well as his Oat Malt AK Pale Mild. We enjoyed a Brown Porter and a Strong Scotch Ale from Sal and Sal. Jonny Lieberman and Nick Pierson gave us their Habenero Texas Brown Ale. Mark Levitsky brought a Maple Brown Ale. We tasted Bruce Brode's Bitter and George Mahoney's Biere de Mars. George also brought a Bourbon Porter brewed by Steve Sult. Neal and Nolan from the Keystone Hops in Philadelphia brought us H.G Orval's 1984. Kent and Drew provided Brut du Faucon as well as some Double Down Double IPA from our 30<sup>th</sup> Anniversary. Congratulations to Cullen, whose Artemis Callipygia Wit was voted the best homebrew this month. The meeting adjourned at 4:45 pm.

## **Board Meeting Minutes, July 25, 2005** by Paul Sedgwick

This month's board meeting was held at 8:00 PM at Chef Sean's new place in Valencia. The Board members in attendance were Sean Donnelley, Kent Fletcher, Drew Beechum, George Mahoney, Steve Cook, Cullen Davis, Gregg van Citters and Paul Sedgwick. John

Aitchison joined us to discuss his upcoming BJCP class.

We started the meeting by toasting Cullen and Di who announced their engagement. Congratulations!

Gregg reported that the Club Treasury continues to be in good shape.

Gregg will be brewing his Malted Oat "WTF" Beer on August 14<sup>th</sup>. The September brew will be a Holiday Beer.

The Brews Cruise was a success. Those on board the bus had a fantastic time. The bus worked well and George is already planning a San Diego trip for next year.

The upcoming Sunfest was the main focus of the meeting. The Sunfest will be held on the 19<sup>th</sup> and 20<sup>th</sup> of August. The party will be at Sage Hill, north of Santa Barbara. The band will be playing. There will be a beer auction. The Santa Barberians will be joining us. Kent is working on a spit for the pig that Sean plans to cook for us. We need plenty of water and ice for the fest as we are anticipating hot weather. We may try using a misting setup to help keep the area cool.

The LA County Fair Competition judging will be held August 13<sup>th</sup> at the Shop.

Plans are continuing for the Beer Judge Certification Program (BJCP) class starting in October. Response has been excellent. We plan to purchase an off-flavor kit for use during the class.

Elections are coming up. We need volunteers for next year's Board. We are proposing that Board members who complete a full term of service be awarded a free 1-year membership in recognition of their service. We will bring this up for a vote at the general meeting. John Aitchison offered to provide free CO2 to board members.

George is still working on setting up an appearance for the Falcons on the Tasting Room radio show with Tom Leykis. This will probably happen in August. Drew is talking to some folks at the History Channel who may feature the Falcons in an upcoming show. Cullen was interviewed for an upcoming edition of the Good Food Show on KCRW.

Thanks go to Chef Sean for hosting this month's meeting and providing us with yet another fantastic meal and some great beers to wash it down.

The meeting adjourned at 10:10 PM.

### **Shop Brew (Continued from page 2)**

ciently with the bigger than it looks Therminator. The beers were pitched with a two-quart 1056 slurry I brought and a BJ's growler full of WL001 that was kindly provided to us by Mike Zambo. Yes, we worked from 8:30 am straight on till 6:30 pm in mind-bending heat, but here's hoping the results will be worth it! *jl*

### **Brew Cruise (Cont. from page 5)**

As a favor to fellow brewers, Paul held a special open house, just for our trip. The official opening wasn't for another week, but Paul still managed to treat us to unlimited free samples of Island Blonde, Island Pale Ale (IPA), Island Weiss, and Paradise Pale Ale.

With the sun at our backs we hit downtown Ventura, and the taps of Anacapa Brewing Company. ABC is owned and operated by Paul Miller, a former Amgen administrator, who actually left his "cozy" Amgen job to open up ABC in 1999. At the time of our visit ABC was in transition, it appears Head Brewer Guy Bartness had moved on to brew for Rock Bottom in the San Diego area. However he left ABC in the very capable hands of Eric Rose, Brew Master at SBBC. While holding the fort at SBBC, Eric moonlights at ABC, brewing there 2 days a week. Look for great things to come out of ABC over the next few months.... While at ABC we sampled Santa Rosa Red, Foghorn Porter, Empire Dark Mild, and Hurricane Hefe...

Our final stop of the evening was BJ's Brewery in Oxnard...After a hard day's drinking, nothing calls out to you like an "all you can eat" pizza buffet, and the familiar beers of BJ's. While at BJ's we met Assistant Brewer Nick who treated us on a tour of their 30 barrel brewhouse, and some delicious BJ's XPA!

After getting our fill, we hopped on the bus for the ride home, enjoyed Jonny Lieberman's rendition of "The Aristocrat's", and were treated to some of the "big winners" opening up their growlers of craft brew. We arrived back in Woodland Hills around 9:30 pm. As the bus was clearing, I couldn't help but notice that everyone coming off the bus had a smile on his or her face.

Based on the smiles alone, I would like to say that the Rincon Brew Cruise was an overwhelming success. I would like to thank everyone involved especially Drew, Kent, Cullen, Gregg, and Steve Cook. I would also like to thank the Santa Barberians, Pete Johnson, and his staff at the Brewhouse. SBBC, the Wright Family and IBC, Michael Ferguson, Nick and the rest of the gang at BJ's Brewery in Oxnard.

Make sure to mark Saturday March 18, 2006 on your calendar, as the Brew Cruise returns and heads south to San Diego and parts unknown! *gm*

### **Mashout (Cont. from page 4)**

utes is sufficient for starch conversion, but even if you pull a third of the wort out, you still have your grains mashing away at 1:1 while the decoction is taking place. Getting a few gallons of  $\approx 154$  liquid up to a boil takes about fifteen minutes (depending on your heat source) and then I let it boil for another fifteen. Once the decocted portion is back in, I stir and let the grain bed settle for ten before I begin the Vorlauf and lauter. There you have it, an easy, no fuss method to achieve maltier, clearer and more efficient beers. *jl*



### **President (Continued from page 1)**

Drew (president@maltosefalcons.com) for beer information or Falcon flying.

### **September Double IPA Taste off and BJ's Brew.**

It's that time of year, when DIPAs brewed will be aged just right in September for the taste off. I've got the official nod from the folks over at BJ's for a joint brew session. The club will be procuring a limited amount of the brew for our own purposes. Remember the rules are as follows:

- Each brewing team gets one entry. (Brewers can be on multiple teams)
- Entries will be tasted blind with a period of commentary from the membership.
- Use of a hop-back is allowed.
- Recipes must be approved and finalized by BJ's Brewery Management. (BJ's will work with brewers to tweak the recipes for the 7 barrel system)

### **BJCP Class**

Think you know a lot about beer? Come take the Falcons BJCP class and prove it. John Aitchison has volunteered to lead interested students in a class, every other Tuesday starting October 26<sup>th</sup> and running through to the exam date of January 7<sup>th</sup>, 2006. The class costs \$55 (covering beer and educational materials). If you take the exam, the club will refund \$25. This refund cuts your cost of taking the exam in half! Interested students should contact John at johnaitchison@earthlink.net. Become a judge! Get to hear repeatedly the joke, "Oh, you're a beer judge? That's a tough job."

### **Other Falcons Happenings of Note**

In addition to the yeoman like work of folks mentioned earlier, I'd like to thank everyone for their help this month, including Grand "Master" Hydrometer Cullen Davis for his daring the terrors of stage fright and giving an interview with KCRW's (and owner of Angeli Caffe) Evan Kleiman on her weekly program *Good Food*. Cullen's segment of the program is available for listening from KCRW's website and from the Falcons Website. *db*

## 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

- Check this box to receive the "E" edition of the Brews & News, in lieu of a mailed copy. All New Members will receive "E" edition*

## Coming Events:

- *No Shop meeting in August due to Sunfest*
- *August Shop Brew: Sunday, August 7, 9:00 am*
- *LACF Comp Judging: Saturday, August 13, 9:00 am at the Shop*
- *2005 Sunfest, Sage Hill Group Camp, Santa Barbara: Friday – Sunday, August 19-21*
- *Lucky Baldwin's Belgian Festival Part II: August 20th through 28th*



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

