



BREWS & NEWS

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BREW FOR THE HOLIDAYS

By President Drew "Santa" Beechum

Terrible Turkey Day is in the history books; college football is winding its season to bowl games galore and children and spouses are leaving hints on the presents they'd like see under their non-denominational holiday shrub. It can mean only one thing, time to relax and escape the holiday pressures with a beer with your favorite club. Here's what is on tap for our month in Falconitude.

9th Annual San Diego Strong Ale Festival – December 2nd-3rd – Pizza Port Carlsbad

Gather your wits and quickly lose them before our monthly meeting at the annual San Diego Strong Ale Festival in Carlsbad, CA. As in previous years, Tomme Arthur, Tom Nickel and Jeff Bagby are throwing together over 40 different beers from around the state (and other parts). The only criteria is that the beer must be over 8% alcohol by volume. For 20 dollars, you receive a tasting glass and four 4oz tasting tickets. Additional tickets are available during the fest for a buck a pop. Give the car a rest and use Amtrak from Union Station to Oceanside and then grab a cab. A bunch of folks will be doing this via the

9:40AM train from LA and the 9PM train back from Oceanside. Join Fellow Falcons in the fun.

December Club Meeting – "Winter Warmers" - December 4th, 1PM – The Shop

That chill in the air can mean only one thing, Winter Warmer time! Cullen's already putting together a sizable list of winter specialties from around the world. In the spirit of keeping things fresh and interesting, expect to see beers you've never seen before. Also in the spirit of the season, don't forget to bring your own beers for the club to try. Although Peter will be handling John Daume's Open House, he'll be leaving us with a big hearty meal before dealing with the wine sipping folk. (Remember lunch is a mere \$5) Also on tap, the Falcons appearance on the History Channel (read below).

Daume Winery Open House – 1PM – Camarillo, CA

See "President" (cont. on page 4)

MALTSE FALCONS COMPETITION COMMITTEE

By Steve V.P. Cook

The holidays are here and the New Year is coming up fast. Your Competition Committee has met and has set a schedule of the upcoming contests as well as some new strategies to get more of you fine brewers to enter your best.

The goal of our participation in these Comps is to win as many medals in as many events as we can, *especially* in California. **The Anchor Home Brew Club of the Year** award takes into account the quantity of awards as

well as the quality (1st place is always best) and we would love nothing more than to win that award again. The Competition Committee knows that it is not easy (or fun) to bottle and ship entries to the various contests and our goal is not just to make it as painless as possible but to actually make it fun. So we have identified 6 different California Competitions that if we Falcons can take a load of medals from, it would put us in good stead next year when the Anchor award comes up. Plus, having your beer judged in blind tastings is a great way to honest feedback about your product.

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The Competitions in chronological order are:

The Doug King Memorial Lager & Specialty Beer Competition: sponsored by the Maltose Falcons. (www.maltosefalcons.com) Entries are due between Jan. 1st and 13th, and the judging will be held on Jan. 21st. For the

See "Competition (Cont. on page 5)

THE SEASON IS THE REASON

By Cullen Davis

Over the months that I have been humbly performing the duties of Grand Hydrometer, I've touched on the seasonality of various brewing styles a few times. We've sampled Bocks in Springtime, Saisons in the Summer, Oktoberfest/Maerzen in Fall, and winter celebratory brews in the cool months. For December's meeting, I'm going to carry on the tradition with a few of the season's offerings.

The specific origins of special winter brews are ancient and unknown, but it's a certainty that people have always wanted to have a little something special to drink whenever a celebration comes along. For some seasonal brews it could be a practical reason (weather's warming up, harvest is in, etc.), but for Winter, it's all about celebration. Early on, it was about winter solstice, and setting things on the right spiritual path to make it through the cold weather and to ensure a fruitful spring. Now it's mostly Christmas, New Year, Hanukkah, Kwanzaa, or whatever else you want to drink to.

The wonderful thing about the holiday beers that are being produced lately, is that they are rarely the same

from one year to the next or from one brewer to the next. Nobody has any solid definition or standard as to what a holiday beer must be — nor should they, as it is up to the individual brewer to get creative. One brewer might put spices in, others might feel the season simply demands a strong beer...or a hoppy beer...or a dark beer... or a malty beer...or a fruity beer. It's all good! No rules! Just make a little something nice for the people that make your brewery successful: the customers. We've decided to go ahead and bottle Christmas Spirit in liquid form! Happy holidays, beer-drinking customers!

I'm presently rounding up some interesting Winter Beers, which I will pour for you at the meeting. And, yes, do look forward to January, it's **Big Belgian Time!** Which I know not a one of you can resist.

cd



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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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213.248.5217

SPRING FLING BEER BUS THING

By George Mahoney

In the shadow of the success of last summer's bus event, the **Rincon Brew Cruise**, the wheels are in motion for a trip this spring, that will take us do the depths of Beerdom -- San Diego County! **The Spring Fling Beer Bus Thing** is tentatively set for Saturday, March 25th. The bus will leave from the B of A parking lot in Woodland Hills @ 8am...

This trip will take us to some of San Diego's great breweries, including AleSmith, Pizza Port Solana Beach, Green Flash Brewing Company, and the new Stone Facility in San Marcos. All of our stops have been hand picked by *moi*, and each one has won at least 1 Gold Medal at the GABF in the last 5 years. Based on the positive response from the last trip, we'll use the same bus company from the Rincon tour, Patty Wagon and, by virtue of his request, the same diver, Hugo. Also returning will be Kent Fletcher's portable wonder bar, and lots of great beer on tap with the possibility of two going through the Randalls!!

Last summer's trip started @ \$40 per person, which included bus fare, a commemorative pint glass, guaranteed prize

"winner" in our raffle, unlimited home brew on the bus, and free beer at one location. This was a very reasonable price for a ride in a brand new tour bus, with lots of beer, taking you to more beer! The only draw back was that you would be responsible for any pub fare and all your beers at 3 of the locations and dinner was extra still. We found it to be better for all parties involved to collect \$5 per person, per stop.

Pricing for the Spring Fling will be slightly higher, partially due to a longer bus ride and with higher gas prices. The other reason we will raise the rate is to give you a much easier "all inclusive price." This means, that once you pay for your ticket, **you won't have to pay for any beer at any stop and dinner is included!** While it is more money up front, the "all-inclusive rate" will save you about \$20. Unfortunately we haven't set a price (yet) plus dates and locations are still tentative Stay tuned next month for more info... If you missed last summers trip, don't miss out on this one!!!

gm

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STUFFED SANDWICH X-MAS TASTING By George Mahoney

The annual Stuffed Sandwich XMAS tasting is fast approaching. This year's event will take place on Saturday December 17th 1pm at the Stuffed Sandwich, in San Gabriel.... This tasting is a **Sold Out** event and features between 13 to 15 rare beers from all over the World...The price? A mere \$20 plus the cost of lunch (mandatory lunch purchase)....

The tasting was Sold Out by 7pm on November 11th.... All 30 seats are gone, however Sam and Marlene have just re-

Stuffed (Continued on page 7)

Competition Reminders

Doug King Competition - 1/13; Judging 1/21

AHA Club Only - Big Beautiful Belgians - Entries due at the January Meeting

America's Finest City - Late February

Mayfaire - April

AHA Nationals - April

President (Continued from page 1)

John's back to his old tricks. This year's Holiday open house for the Daume Winery and Stafford Winery is happening during the December Club Meeting. If you're not going to be joining us for the meeting, but will be in the Camarillo area, stop by and say hi to John and enjoy the food of Peter and Joe. Tasting is free of charge, special prices will apply for bottles and cases.

Shop Brew – Imperial Chocolate Chip Porter – December 11th, 9AM – The Shop

Gregg Van Citters' Style Series article on Chocolate Porters (October 2005) has quickly become one of the top viewed articles on our website. Taking a cue from Gregg's advice, Cullen Davis, porter guru, will be swinging for the fences with his take on an Imperial Porter, ala the strong Porters of last month. Come on down and watch us try to figure out what exactly are these cacao nib thingies Gregg writes about.

(If you're interested in taking beer home from the brew session, please talk to Craig Shapland (publicity@maltosefalcons.com))

Stuffed Sandwich Xmas Tasting – 12/17 – 1PM San Gabriel

Sam and Marlene are back and ready to receive the Falcons for another in a long line (~15th?) of Stuffed Sandwich Christmas Tasting. For the first time in recent memory all the slots have been reserved. Please don't forget, if you've RSVP'd to George, you'll need to pay in your \$20 before the day of the tasting. Also if you're still interested in getting on the list, talk to George Mahoney (activities@maltosefalcons.com)

Falcons/BJ's Double IPA Project Brew (Friday 12/30 – 7:30AM)

We have a date. We have a time. The recipe is being tweaked by Tom and the boys at BJ's. The hour is unconscionable. But to give the brewers the freedom to start their New Year's week-end early, it's the best time to do it. Come and join us by the running kettles. We'll be setting up some specials on beer and on a lunch. Please RSVP to George Mahoney (activities@maltosefalcons.com).

3rd Annual Doug King Memorial Homebrew Memorial Competition (Entries Due 1/13/2006)

Fresh off our first attempt at running a competition that involved both kegs and bottles, we're doing it again! This will be our third year running a competition in memory of experimental brewer extraordinaire, Doug King.

Remember the point behind this competition is to celebrate the diversity of lager beers, which are normally given short shrift in competitions, and the wackiness of experimental brewing. Remember Doug's philosophy, if it has starch or sugar, it will fit in a brew pot.

As before, the competition requires two 7-22oz bottles of your brew that fits in any of our lager or experimental categories. There is a \$5 per entry charge to pay for the materials used in judging. If you have a keg packaged entry, it must be registered online at maltosefalcons.com ahead of time and be on site *before* the judging begins.

So now that we're taking kegs of beer (and yes, you get your kegs back), all of you guys who hate to bottle (including me) can get yourself back into the fray.

Club Grain Buy (FREE GRAIN!)

Now's the time to get the big beers in gear for Temecula and Mayfaire, so the club has opened up the annual grain buy to the membership. The rules are simple. Any paid member is welcome to take, free of charge, a mix of any 10 pounds of malt available in the shop. The one, the only stipulation of the grain buy is that the resultant beer must partially come back to the club at a club function, festival or competition, etc. Decent price for a free batch of beer.

BJCP Class

Think you know a lot about beer? Come take the Falcons BJCP class and prove it. John Aitchison is leading interested students in a class, every other Tuesday (started October 25th) in preparation for the exam on January 7th, 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!

Modern Marvels "Brewing" – Recap

The Falcons returned to the small screen with the November 16th broadcast of *Modern Marvels* on the History Channel. The majority of the episode was devoted to the big boys of the brewing world, but the Falcons (and yours truly) scored a fantastic intro to Anchor Brewing. A little later in the episode, there's a segment on the Falcons and our monthly meetings. All told we were painted in a great light and we saw a great increase in traffic to the website. What's next? Funny you should ask...

BBQ with Bobby Flay – "Crazy Cues"

Bobby Flay has been homebrewed... er... more his program has. A crew from *BBQ with Bobby Flay*, sans Flay, invaded our monthly shop brew. Peter Sheppard handled the cooking (and most of the camera time), while Craig Shapland and George Mahoney covered the brewing activities. More details are covered by the Shop Brew report and Peter's collection of recipes. Congratulations to the guys for putting together a no doubt Emmy worthy presentation.

db



Competition (Continued from page 1)

first time, **kegged beers can be entered**, check the web site for more details.

America's Finest City Competition: sponsored by QUAFF. (www.quaff.org) Entries due sometime in early Feb. (3rd ?), and the judging will be held on Feb. 17th & 18th.

American Homebrew Association's National Homebrew Competition: sponsored by the AHA (www.beertown.com) and many, many homebrew clubs throughout the nation. Entries are due April 3rd to the 14th, and the judging will be held from April 21st to the 30th. **Attention New Entrants:** If this is your first time entering beer in the NHC Competition, be sure to enter your best brew in Category 29, which is reserved exclusively for first time entrants.

Mayfaire Competition (our big one): sponsored by the Maltose Falcons. (www.maltosefalcons.com) Entries are due by April 20th, check-in is on April 23rd, and the judging will be held on May 13th.

Los Angeles County Fair Homebrew Competition: sponsored by the Maltose Falcons. (www.maltosefalcons.com) Entries are due July 7th, check-in is on July 8th, and the judging will be held on July 15th.

Pacific Brewers Cup Competition: sponsored by the Strand Brewers Club. (www.strandbrewers.org) Entries are due in late Aug. or early Sept. and the judging will be held sometime in Sept.

California State Homebrew Competition (Stern Grove): sponsored by the San Andreas Malt's (www.sanandreasmalts.org) Entries are due sometime in Oct. and the judging will be sometime in Nov. This competition figures most prominently into Anchor's decision.

The #1 reason that more members don't enter their beer is that most hate to bottle the stuff. So the committee has taken a page from the past and with the new gear we now have at our disposal, namely the "beer gun" we are going to have it up and filling bottles at our meetings and maybe even at the parties we throw. There will be free bottles if you don't have your own, and since we have started the practice of selecting the best brew at each meeting, that beer will **automatically be bottled**, along with any other of your beers that you want to have bottled. The committee decided to enter all shop brews (if they merit) in the big 6 Comps. That's at least 12 per year right there.

Here are a few tips for entering (and winning) in competitions:

Pick Your Style: There are some styles the most brewers don't enter much of; here's a partial list: **American Lagers, Bocks, Amber and Red Ales, Scottish, Amber and Dark Lagers.**

Stay on Style: try to stay within the style guidelines but stay at the high end of the OG and the IBU's as specified by the guidelines of the competition.

Schedule Your Brews: try to brew several months ahead of the Comps -- especially the bigger beers as aging/maturing the brew and make a big difference.

Have Beer on Hand: by bottling 2 or 3 six packs of those great beers you make and stashing them until the entries are due will make it much more convenient to get them entered. There is no reason why every single beer entered in our DIPA Taste off wasn't also entered in Competitions, as all were above average

I want to thank our Competition Committee for their time in getting us started this Competition season and for all the work to come.

sc

PHANTOM BREWER'S TIP

Cold Pitching Yeast

If you harvest and reuse yeast from your fermenter, you should try cold pitching. This is done by pitching the yeast directly from refrigerated storage, into wort that has been cooled to about 4-5 degrees below the optimal temperature for the yeast strain and beer style. Cold pitching can give you shorter lag times, more vigorous fermentation and more complete attenuation.

When harvesting yeast from the fermenter, leave a small amount of beer behind, then swirl to re-suspend the yeast in the liquid, and carefully pour into a sanitized growler or other glass vessel. Cap and place into the fridge. You want to keep the yeast at about 34° F. Cold enough to virtually stop *autolysis* (when the enzymes in dead cells begin breaking down the cell structure), but not cold enough to freeze.

When pitching, some elect to pour off most of the beer, leaving only enough to rouse the yeast, others pitch the whole works. The yeast quickly warm up to the wort temp, and start taking in oxygen and nutrients, so be sure to oxygenate as well as you can. The activity from the respiration phase and beginning fermentation will raise the wort the remaining few degrees to your optimum temp.

Don't have harvested yeast? You can also use cold pitching with a starter. Grow it up as usual, allowing an extra day or two for refrigeration and settling.

pb

FALCONS STYLE SERIES: GRUITS

By Mr. V.P Steve "ARGHH!!" Cook

Gruit ales, or simply Gruits, are an ancient brew. They were brewed all over the European continent (and beyond) between 700 and 1700 AD. During that period brewers used many types of Gruit herbs for flavorings and bittering agents. The typical Gruit herbs, the three most used of the bunch are Yarrow (flowers and stems), Marsh or Wild Rosemary, and Myrica or Sweet Gale.

The exclusive use of Gruit herbs in Europe started to change around 1100AD when it was learned that hops were a very good antiseptic, meaning that they retarded the growth of bacteria and preserved the ale longer than the herbs did. Gruits received their walking papers in 1516 when Bavarian brewers adopted the tenets of the *Reinheitsgebot*. Remember also that there was no refrigeration in those days and a batch of brew would last only so long with just alcohol and the herbs or hops to prevent spoilage. Because of this bacteria problem the brews of that era were stronger in alcohol and bitterer than today's beers.

The other very significant difference between hops and Gruit herbs is that the hops have a sedative value to them (they make you sleepy) and the Gruit herbs have psychoactive properties that wake you up. That is why we've heard the tales of bawdy partying for days on end (wait, that's what the Falcons do, never mind). Gruit ales were made from a many recipes that were proprietary to the brewer, sort of like the secret recipe for Coca Cola, hence we don't have a lot of ancient formulas to make our modern Gruits by. I have had good results using just about any European recipes and substituting the herbs for the hops.

The way you use the herbs is different than the normal hop type schedule. The herbs are first put in the mash, then in the boil at certain times, then in the primary fermenter. Putting non-sanitized herbs into fresh cool wort seems like it would contaminate the brew but it hasn't for me yet. Think of it as *dry herb*ing. I've personally made 11 Gruit Ales and most were good and a couple were a mite overbearing -- especially the one I made with Wormwood. That one is still aging with the hope of mellowing the extreme bitterness of the Wormwood, not likely to happen soon. So be careful with those weird herbs they can be very bitter. Remember, you can always add more, but you can never take away.

There are a few references where you can read about Gruits and other ancient brews and the best I've found is a

book by Stephen Harrod Buhner called *Sacred and Herbal Healing Beers, The Secrets of Ancient Fermentation*.. Here is a recipe for one of the better Gruits I've made:

Pog Mo Thoin Gruit Ale III

Batch Size 6.5 gals

Org Gravity 1.060

Final Gravity 1.015

Alc by Vol 5.9%

Grain Bill:

75% 12 lbs Pale Malt (2-row)

12.5% 2 lbs Caramel-pils

12.5% 2 lbs Melanoidin Malt

Gruit Herbs:

Add to mash; 56.7gr **Yarrow**, 56.7gr **Marsh Rosemary**, 2gr **Myrica Gale**

Tossed in loose, no bag.

Add to boil; 28.4 gm **Yarrow**, at 60 mins. 28.4 gm **Marsh Rosemary**, at 60 mins. 2 gm **Myrica Gale**, at 60 mins. 1.5 units Whirlfloc or Irish Moss at 20 mins. Used hop or grain bags.

Add to primary fermenter 28.4gr **Yarrow**, 28.4gr **Marsh Rosemary**, 2gr **Myrica Gale**. Used hop or grain bags.

Yeast

Wyeast 1056 American Ale/Chico

2/3 of a gal starter.

Mash

Single Infusion at 149f for 90 minutes

Fermentation

Fermented at 68f

This Gruit came out a medium dark amber/yellow and had an herb-like flavor that mellowed with time -- in this case it aged for about 5 months in a keg and was good, refreshing, and *stimulating*. Try your hand at one of these ancient and important beers.

sc



HOPPY BEER WITHOUT FLAVOR HOPS?

A Little Experiment by Jonny Lieberman

I spend a great deal of my beer-related time (i.e. consciousness) in the homebrewing forum of BeerAdvocate.com. Not surprisingly, a whole lot of beer info is proposed, discussed and, well, torn apart. One such idea, that flavor hop additions (i.e. 30 minute hops) are a waste of hops, was proposed. Normally suggestions such as this one -- really radical ideas that fly in the face of brewing convention -- are quickly dismissed. However, the guy suggesting this particular idea (John Gillooly) has among other things brewed for Redhook and was the head brewer at the infamous Dogfish Head Brewery in Delaware. I tend to listen to folks with resumes like that! Plus, he provided an article supporting his claim that, while written in German, looked really smart.

Here's the basic idea: Hops contain two main compounds brewers are interested in; acids and oils. In terms of acid, the only one *most* brewers are interested in is alpha-acid, which gets isomerized during the boil into bitter compounds. The volatile oils, on the other hand, contribute both hop flavor and aroma. John maintained that boiling hops for the standard 30 minute "flavor addition" is a waste, since the volatile oils are destroyed during that time period, but the acids are not boiled long enough to contribute any bitterness. Put another way, you might as well chuck lawn-clippings into your brew pot because at that point all you are doing is adding vegetable matter. He maintained that you can get better hop flavor by only and simply adding hops very late in the boil or at flameout since the oils will be largely intact.

I had to try it for myself and find out. I figured the best way to try would be on a hop-centric beer; American Double IPA was the only way to go. I had also been getting a little too deep into my case of Stone 9th Anniversary (too deep because I am supposed to be aging it) which is a very well hopped American Wheat that happens to weigh in at 7.8% abv. It was based on an earlier (and lighter) wheat beer they had made called *Heat Seeking Wheat*. I decided to construct my own version of that beer, only (of course again) mine was going to be about 9% abv and would utilize the no-flavor-hop method, which would supposedly make the thing even hoppier. I made the decision to only do a bittering charge and then no more hops until the hot wort went through our hopback on its way to the chiller. If you're going to go for it, *go for it*, right? Hence, *Beat the Heat Wheat* was born. Nick Salerno and I brewed it on October 23, 2005.

Grist (for 11 gallons):

14 lbs. American Wheat (42.4%)
9 lbs. US 2-Row (27.3%)
5 lbs. M.O. 2-Row (15.2%)
2 lbs. Vienna Malt (6.1%)
2 lbs. Biscuit Malt (6.1%)
1 lbs. Demerara Sugar (3.0%)

Hops (80.3 IBUs):

1 ounce Centennial 8% AA (pellet) First Wort Hops
1 ounce Palisade 9.4% AA (pellet) First Wort Hops

2 ounces Warrior 17.1% (pellet) 90 Minutes
2 ounces Centennial 10.7% (whole) Thru Hopback
2 ounces Simcoe (whole) Dry Hop

Yeast:

WYeast 1056

Our target OG was 1.085, but we wound up getting 83% efficiency and hit 1.094 which gave us a final abv of just over 10%. Could a 10% DIPA with really only two hop additions pass mustard? Those of you who were at the November meeting might remember the growler of flat beer Nick and I brought in -- it was only two weeks old and snatched right out of secondary. The general consensus seemed to be that while the beer was flat (and a little dry), it was hoppy enough to work as a DIPA. Some people did mention that a "roundness" was missing, but they only mentioned that flaw *after* I explained how the beer was brewed.

Conclusion: I think John is really on to something here. Now that *Beat the Heat Wheat* is more mature (and carbonated) I feel it is one of the best, if not *the best* beer the two of us have ever made. Nick concurs. And, since the focus of the beer is hops, the recipe worked as the beer has the typical West Coast overload of Pine/Citrus duality in the flavor, plus a great sandalwood nose from the Simcoe (and some tartness from the wheat). Purists and traditionalists will cry that we cheated by using FWH (First Wort Hops) and Dry Hops. And perhaps we did. Bit then again, perhaps we're onto something. Only more brewing and experimentation will tell.

jl

Stuffed (Continued from page 3)

leased a few extra reserved seats, to accommodate any last minute additions. To make sure they have enough of all the beer for the tasting, we need to hear from you by Saturday December 10th...if you do want to attend this year's event please let me know ASAP activities@maltosefalcons.com or (805)-526-3950. If you have already reserved, but not prepaid, please pay by Saturday December 10th...

Stuffed Sandwich is located at 1145 E. Las Tunas Dr. San Gabriel, 91766. If you get lost, or need directions their phone number is (626) 285-9161. We will start lunch at 1pm, with the tasting to follow @ 2pm.... Remember, the Stuffed Sandwich policy, is that **you must purchase a sandwich to purchase beer....** So don't be late, and we'll see you there!

gm

GENERAL MEETING, NOVEMBER 6, 2005

By Paul Sedgwick

A crowd of about 35 Falcons gathered at the shop for a raucous November meeting. The style this month was **Baltic Porters/Imperial Stouts**. Grand Hydro Cullen Davis provided us with an international assortment for our tasting pleasure. We had **Samuel Smith's Imperial Stout** from England. We tasted **Stark Porter** from D. Carnegie & Company of Sweden. From Lithuania we sampled **Utenuos Porter**. Next we enjoyed **Baltika #6** from Russia, followed by Flying Dog's Gonzo Imperial Porter from the USA. Jonny Lieberman provided **Cervecera Mexicana Dark Ale** and **Lion Stout** from Mexico and Sri Lanka respectively. We finished off the tasting with homebrewed Baltic Porters, one from John Aitchison, John Rasmussen and Marv Houck, and the other from Drew Beechum.

After the tasting our new Burgermeister, Peter Sheppard, served lunch. We enjoyed smoked Italian sausage, pasta bake up, tossed green salad and smoked toast. Bruce Brode provided some of his sourdough ciabatta bread. We finished the meal with Peter's Margarita cake.

We followed lunch with the business portion of the meeting. The Stuffed Sandwich tasting will be held on the 17th. Those who have signed up need to pay the \$20 at or before the December meeting. There is currently a waiting list so get your money in now to avoid losing your spot.

The *Modern Marvels* show on the History Channel featuring the Falcons aired this month. We hope to have a tape of it to show at the December meeting.

The Falcons will be brewing **Hop Worship Double IPA** on December 30th at BJ's in Woodland Hills. This is "**Good**" **Tom Wolf's** recipe that won our recent taste-off. Those interested in attending the brew should RSVP to Drew Beechum via e-mail. And George Mahoney is firming up plans for the San Diego trip AKA the Spring Fling Beer Bus Thing. The trip is scheduled for March

25th. Let George know if you are interested. The **Doug King Memorial Competition** will be held in January. This competition is for lagers such as Dougweiser, and specialty or experimental beers. Doug loved to experiment with just about anything that could be fermented. In order to increase participation in this competition, kegged entries will be allowed this year. Entries must be dropped off at the shop or registered by January 13th. The judging will be held on the 21st. Kegs will be due in the Shop *before* the start of judging.

The Southern California Homebrewers Festival will be held May 6th at Vail Lake. The Falcons Band will be playing. You must be a California Homebrewers Association member to attend the festival. The cost to join the CHA is \$40. After February it goes up to \$50.

Having completed the business portion of the meeting, it was time to taste some homebrew. We had Beat Wheat from Jonny and Nicky. Rick Burnside and Sergei Agalzoff provided an Oat Beer fermented with two different yeasts. We tasted Tom Wolf's Munich Helles. Jim Moorman and Ken Rhude brought a Pale Ale. Matt Borbeau shared his Belgian Trippel. We enjoyed a Double IPA from John Aitchison and John Rasmussen. We finished off the tasting with George Mahoney and Craig Shapland's Franken Ale.

In order to capture the spirit of the meeting for those who could not attend, here are a few of my favorite quotes from this month's proceedings:

"I'm brewing for the Doug King Competition and I'm gonna kick his ass!" --"**Bad**" **Tom Hamilton** to **Rick Burnside**

"The finishing gravity was 75 IBU's" --**John Aitchison**

"I don't drink tea, I'm a Mormon" --**Matt Udall**

BOARD MEETING MINUTES, NOVEMBER 21, 2005

By Paul Sedgwick

This month's Board meeting was held at Kent's place in Canoga Park. The meeting began at 7:00 PM. The board members in attendance were Drew Beechum, Cullen Davis, George Mahoney, Steve Cook, Nick Salerno, Craig Shapland, Kent Fletcher, and Paul Sedgwick.

Kent reported that the finances continue to look good. On an unrelated note Kent asked for other Board members to take turns hosting the meetings so we don't run up big beer bills at BJ's.

December's shop brew will be an Imperial Chocolate Chip Porter. Cullen will lead the brew, which will take place on the 11th. January's brew, tentatively scheduled for the 14th, will be a Doppel Maibock.

The December meeting will be held on the 4th, which is the same day as John Daume's Open House at the Winery. The style of the month will be Holiday Beers and winter warmers. We hope to have a tape of the Modern Marvels program that featured the Falcons to view at the meeting.

The annual holiday beer tasting at the Stuffed Sandwich on December 17th is sold out! Those who are signed-up must pay at or before the December meeting, or risk losing their place. Contact George Mahoney for more information.

We have scheduled the BJ's Brew Day for Friday, December 30th at 7:30 AM. We will be brewing Tom Wolf's Hop Worship Double IPA, which won the taste-off at the September meeting. We need to find out what to do about food, and find out if we are allowed to bring our own beer into BJ's.

Steve Cook talked about the recent Competition Committee meeting. The plan is to focus efforts on six competitions: America's Finest City, the AHA Nationals, Mayfaire, Pacific Brewer's Cup, Stern Grove, and LA County Fair. The club plans to pay the entry fee for any shop brew that is entered in a competition. We need to make sure we have the

latest competition information in the newsletter. The Doug King Memorial Competition date has been set for January and registered with the BJCP.

George Mahoney is finalizing plans for a bus trip to visit selected San Diego area Breweries. The trip is slated for March 25th. George plans to use the same bus company and driver from our last bus trip. Price is still TBD.

An episode of *Barbecue with Bobby Flay* entitled "Crazy Q's" was taped at last month's shop brew. The airdate is still TBD.

We have reserved campsites for the Southern California Homebrewers Festival at Vail Lake. These are the same sites as last year. Plans are in the works for a Friday Night event at the festival.

Drew discussed plans for a Falcons trip to next year's Great American Beer Festival in Denver. The fest will be held on the last weekend in September.

We inspected the progress on Kent's new redwood deck, finished off the last of the beer and munchies and adjourned the meeting at 9:30 PM.



BBQ'ING WITH BOBBY FLAY

By Drew Beechum

What to do when a multi-millionaire, jet setting, star of **Food Network** calls? If you're a proper gent, you pour a tall glass of beer and set out the vittles. Being proper gents, all, that's what the Falcons set out to do.

What spurred the interest? It turns out that the research staff of *BBQ with Bobby Flay* found us by searching the internet for Oktoberfests, beer and bar-b-que. Thanks to things like the Food section of the website, they pulled up the Falcons. After a set of negotiations, we arranged to have them tape our preparations for the Oktoberfest. You may have noticed, we weren't invaded by a camera crew during the party. Well, that's Hollywood and beer for you.

Switching to our backup plan, we moved our taping to the day of our November Brew at the Shop. Since the Falcons patio is too small to hold a large crew of brewers and camera men, we kept the true nature of the brew day quiet. Peter started planning menus and working with the Bobby Flay crew to whip up a series of appropriate dishes for television. The theme: Food made with Beer. Specifically, they wanted a dish made with a beer like the one being brewed by Craig and George, a **Belgian Strong Golden**.

As Craig and George led the brew and were taped and interviewed, Peter setup the old drum smoker and laid out the final recipes for our lunch. Acting as the experienced and polished host, Peter walked the crew through the preparation of the dishes and the history and activities of the club. In the background, a stout cast of Falcons helped brew, provide color, taste food and drink beer -- a whopping 8 kegs for a shop brew! That's not even counting the copious amounts of bottles that seemed to quite literally spring up.

Sadly, Mr. Flay couldn't join the club, but more camera time for members. Expect to see the Falcons on an episode of *BBQ with Bobby Flay* called "Crazy 'Ques". Tentatively scheduled to air on Dec 30th at 2pm ET/PT on Food Network.

Falcons: Where to next?

PETE'S "CUT-UP" BEER BRINED APPLE SMOKED TURKEY

You might get some odd looks from the butcher when requesting to have your fresh turkey cut-up, but the final result will be well worth the effort! Imagine, a turkey smoked on the grill in about two hours?

INGREDIENTS: BEER BRINE

13 lb fresh turkey, cut up like a chicken, giblets removed
750ml Belgian Golden Strong Ale
4 Tbl sea salt
3 Tbl mixed peppercorns, (white, green, black and red)
1 Tbl allspice berries
6 bay leaves
4 c cold water

INGREDIENTS: for the BBQ

15 lbs charcoal, with 5 lbs in reserve, if necessary
5 lb bag of Apple wood "chunks"
several sprigs fresh rosemary

METHOD:

Rinse the turkey pieces off and towel dry. In a large saucepan over a medium/high flame heat the ale to a simmer. In a mortar & pestle bruise the peppercorns and allspice and add to simmering ale. Add the salt and stir to dissolve, about 3 to 4 minutes. Add the bay leaves and simmer some more. Shut off heat and continue to stir, adding the water to cool slightly. Arrange the turkey pieces in a large plastic or glass, (non-reactive), bowl and pour the cooled brine over the meat. Turn the meat once to completely coat with brine, cover and set into the fridge for 12 hours. Turn the meat over once after 6 hours in the brine.

METHOD for BBQ:

I use a large converted oil drum BBQ with a chimney vent. For a kettle BBQ you should use a smaller turkey. Make a pile of charcoal on the left side of the BBQ, nearest the bottom vent and arrange the grill racks on the opposite side. Insert the metal probe for the digital thermometer so that it is

Smoked (Continued on page 11)

Smoked (continued from page 10)

suspended over the area where the meat will be smoking. Place a large heavy-duty aluminum hotel pan filled with water directly under the grill racks. Light the coals and get them plenty hot. Meantime, put the wood chunks on to soak, along with the rosemary sprigs. When the coals are good and white spread them out flat, rearranging any black coals on top of the white ones. Add about 1/2 of the wood chunks to the coals being careful not to put the fire out! Place the rosemary sprigs on top of the wood chunks. Blow on the coals to get the smoke going and close up the lid, and open up the flue and chimney vent. When the temperature inside of the BBQ reaches 200°F, open the top and arrange the turkey pieces onto the grill rack. Close the top and start the smoking process. Do not open the top unless absolutely necessary for at least 45 minutes. Add more fresh coals and the other half of the wood after 45 minutes of smoking. Turn the turkey pieces over to get smoked on both sides. You should only have to smoke the turkey about 45 to 55 minutes more. Use a meat thermometer to check for doneness. About 155 to 160 for the breasts, and 145 to 150 for all the other pieces should do the trick. Remove the turkey to a cutting board and tent with HD foil for 10 minutes before carving. Serve with a homemade cranberry sauce. Makes enough to feed 8 to 10 hungry people.

Pete's Chunky Apple Pecan Dressing for Turkey or Pork

This is the dressing I served at the Bobby Flay Shop Brew shoot and it was such a big hit I had to include it here. The main difference between "dressing" and "stuffing" is simple. Dressing is served as a side dish, separate from the bird; stuffing is actually cooked inside the bird, then put on the side. It is my humble opinion that you can never have enough dressing at the Thanksgiving table!

Smoked Pork Loin Center-Cut Chops in Belgian Ale Marinade

You can't go much more wrong than this! The Belgian Golden Strong Ale makes for a hearty marinade base for a simple set of flavorings.

Peace, Love and **SMOKE!**
grizz

THE ED NOTES

Beer Thoughts by Jonny Lieberman

Another year is winding down and it is safe to say that it has been a *hell* of a year for the Maltose Falcons. From the Anchor Trip to the Rincon Brews Cruise to the excellent festivals to Fletch's outstanding work on the new shop system to the History Channel and beyond — the Falcons were there and the beer was flowing! And, what's great about this club is that you just know 2006 is going to be even better.

On a personal note, this has been a pretty intense year for me. On the sad side, we saw the passing of long-time Falcon and dear friend Steve Sult and the special "talents" he brought to the club. He was a huge part of a secret sub-club known as the "East Side Falcons" and was getting more and more involved in club functions right up until the end. He will always be missed. Take her easy, Steve.

But on the happy side, I can't tell you how honored and pleased I am to be a part of the board. First off, I had *no idea* how hard these guys work for the good of the club — none. Remember, this is an all volunteer organization and besides being guaranteed a good seat at club meetings, board members are compensated by a few pints of beer a month. Let's just say that my eyes have been opened.

Come the New Year Nick Salerno and myself are going to pro-actively convert the *Brews & News* to about 90% electronic. Currently, we use up about 15 members yearly dues *per issue* printing and mailing this venerable publication. Obviously, since most of us have email, this is a massive misappropriation of funds that could be much better spent on say getting subsidized beer down our collective gullets. If you still receive a paper copy, expect a phone call in January from one of us asking you to make the switch.

Note: Every month *Brews & News* calls upon the deep wells of knowledge/hubris unique to the Falcons and offers up a new installment of the style series. If you have a style that you are expert at (we'll even take 'pretty good') or if there is a particular style you are interested in and would like to see written about, drop me a line: newsletter@maltosefalcons.com

jl

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 checks payable to **Maltose Falcons**

COMING EVENTS:

- ◆ *Next Meeting: Sunday, December 4, at the Shop*
- ◆ *Shop Brew: Sunday, December 11th — Imperial Chocolate Chip Porter!*
- ◆ *9th Annual San Diego Strong Ale Festival — Ride the Train! Dec. 2-3*
- ◆ *Stuffed Sandwich X-Mas Beer Tasting — December 17th, \$20*
- ◆ *Falcons/BJ's Double IPA Project Brew (Friday 12/30 — 7:30AM)*



**MALTOSE FALCONS
HOME BREWING SOCIETY**

22836 Ventura Blvd #2
Woodland Hills, CA 91364

