



BREWS & NEWS

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 Volume XXXII, Issue 3, March 2006

SPRING IS IN THE BEER

By President Drew "Skinny" Beechum

QUICK NOTE: HOP WORSHIP IS ON TAP AT BJ's!

Go Worship Some Hops!

With that out of the way, can you feel it? Winter, as it is in LA, is starting to give way and already I see brewers all around firing up their kettles in preparation for all of our season of festivals. Are you? What's in your carboys and kegs?

Don't forget that I'm up for election to the AHA Board of Governor's. Vote online at beertown.org. If you need to join, ask me for a discount of \$5. Thanks

March Club Meeting – March 5th – 1PM

Stouts (Any flavor) – American Ale Taste-off for AHA

After last month's saga of chili and 2

gallons of my Tupelo mead, we return to our normal schedule of beer and Peter's Irish Feast of Irish Stout Stew, Potatoes and Neeps, Soda Bread and Gingerbread. Cullen will be leading a discussion on Stouts in preparation for Saint Patrick's Day.

Steve Cook will also be demonstrating the new Beer Gun (with cold beer this time!) so that everyone can get a sense of how easy it really is. (For those who have been paying attention — I found my beer gun — ridicule me at the meeting)

Shop Brew – March 19th – Mo's Steam Beer (Extract Class)

New Falcon? New brewer? Join George Mahoney as he shows the secrets behind great extract brewing as he brews his medal winning Steam beer. We don't often do an

See "President" (cont. on page 4)

MALTOSE FALCONS COMPETITION COMMITTEE

By Steve V.P. Cook

Maltose Falcons Mayfaire and the AHA National Homebrew Competition

"The time is here to enter Great Beer in the contests of old where only tread the bold."

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This cheer has been heralded for years and heard by many ears that have taken the up the call and stepped forth to defend the honor of the Maltose Falcons Homebrewing Society in our continued quest to dominate the homebrewing world with our superior brews.

It is now that we all must put our best beers forward at this time of challenge and need. The Mayfaire Competition, the Falcons' preeminent and legendary contest, is set for the 13th of May with entries due from April 1st through the 20th. You can partake of the on-line registration of entries and on-line judge registration that will be available in the near future.

See "Competition (Cont. on page 5)

THE STYLE OF THE MONTH — DRY STOUT

The Stout That Isn't by Cullen Davis

Many of us in the brewing circles know where stout came from and how it became what it is. For those who don't know, stout evolved from porter in the 1800s. Proper porter itself has always been a dark and complex brew, but as is the nature of a popular product, there was demand for porters of different types for different tastes. Some folks liked milder varieties and others liked stronger ones.

Strong beer of any sort was called "stout" and so a strong porter was a "stout porter". When Guinness began making their dark beer, they made one of substantial heft and sold it as Guinness' Stout Porter. As folks often do, once they were familiar and well-acquainted with the product, they decided it was ok for them to go on a first-name basis. So when nobody ever said "Stout Porter," Guinness figured they would just go with the flow and sell the stuff as "Stout."

The odd thing about that is, after a while, the

strength of Guinness' Stout crept downward for various reasons to where it was on par with ordinary beer. The advent of black patent malt allowed them to have that midnight black color and full, roasty character without having to brew a very strong beer. Of course, this meant that the beer ends up rather drier than an actual strong stout, so now we call the style "Dry Irish Stout". Guinness is practically the prototype of the style.

This month's style tasting is a salute to the Irish brewers and drinkers who carried the stout torch for so many years, when porter itself could have been heading toward oblivion with the rise of pale ale and Pilsner. I will present a few nice stouts of several varieties at the meeting so we can have a look at where stout has gone since the Irish first poured it on us. Consider it a warm-up for national beer-day, aka St. Patrick's Day.

cd



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Check the web site for the latest beer-related events and brewing goodies. Everything for the dedicated brewer, wine or cheesemaker!

**22836 Ventura Blvd #2
Woodland Hills, CA 91364
818-884-8586 or 800-559-9922**

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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SPRING FLING BUS THING UPDATE!!!

By George Mahoney

Here we are, it's March, and we have just a month to go before our Spring bus trip. A trip that is also **SOLD OUT!!!** The 55-seat bus sold out in only 3 weeks of being on sale. We have a 20-person waiting list that will fill vacancies, so if you're going on the trip please pay up by **March 10th**, or you'll be one of those vacancies...

The Spring Fling Beer Bus Thing will take place on Saturday April 1st... Our bus will depart from the shop promptly at 8:00 am. We will be picking up riders from the **Strand Brewers Club** in Redondo Beach, and other beer enthusiasts' in Irvine at the Steelhead Brewing Company. During the course of the trip, we will have unlimited beer service courtesy of Kent Fletcher's

"wonder bar." We also have the return of our **Eve-**

rybody Wins Raffle, which includes breweriana, and beer from the tour stops.

From there we're off to San Diego, our first stop will be the new **Stone Brewing** campus in Escondido. We will lunch, tour the facility, and drink unlimited samples of Stone beer. From there we will explore **AleSmith**, and then **Ballast Point Brewing Company**. Once again we will tour the facilities, meet the brew teams, and enjoy unlimited samples of their beers. Our final leg of the trip will take us to **Pizza Port in Solana Beach**, home of acclaimed Brew Master, Tomme Arthur. We will meet Tomme, tour the brewery, have dinner, and drink unlimited samples of Pizza Port Brew! [Ed Note: I take back every bad thing I've ever said about Mahoney — which is a lot...]

From Solana Beach we're back on the bus and on our way home. Wow.... After a long day of touring how do you wrap it all up? Relax, have a nightcap, and enjoy the "in flight movie" as we head home!

Sound like fun? I'll say, and it's also **SOLD OUT!!!** There are two ways to get on the bus.... 1) Sign up for the waiting list... Just email me.... activities@maltosefalcons.com We'll add you to the list and we will notify you my March 11th if you're in.... If we notify you, remember it's **\$70 per person** and that includes everything, **yes everything!** Or 2) don't wait too long next time and sign up immediately, because you're missing out!!! And there will definitely be a next time...

gm

Maltose Falcons' Board 2005-2006

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Competition Reminders

Sam Adams Homebrew Comp — March Meeting

Mayfaire — April

AHA Nationals — April

President (Continued from page 1)

extract brewday at the shop, but here's the time for you to see how an old hand does it. Let George know if you'd like to grab a portion of the brew. And hey who knows what other things might get brewed that day and what food and beer will show up.

Sam Adams Homebrew Competition (Entries due at the Club Meeting)

Want to get your beer brewed by a really big beer company? If you have 7 bottles of your own beer, you can enter it for free to Sam Adams and take a chance at actually getting your beer released to the nation and have a brew session with Jim Koch himself. The club will be collecting bottles (4 bottles at first) and we'll ship them to Boston. Check the rules at SamAdams.com (Holiday Brew Competition) or email me. Wouldn't it be great to have a Falcon joining forces with Sam Adams? For club entries bring 4 bottles of your single entry to the club meeting. (Hold on to 3 for future tasting)

27th Annual Mayfaire Competition – Entries due – 4/20

Get ready. Your entries for the 27th Annual Mayfaire should be getting in gear. Last year the Falcon flew north to Mike McDole. This year lets keep it down here with our crew. We'll be helping people bottle beer, of course. Now get brewing!

Southern California Homebrewers Festival – Temecula – May 6th, 2006

Here's one of the best times you can have as a homebrewer in Southern California. The older guys already know all about the craziness of over a 1000 homebrewers joined together for a weekend of beer. This year the crew, led by our own Bruce Brode, is putting together a series of events for Friday night, including a performance of the Maltose Falcons Brews Band.

To join in the madness, you have to join the CHA before the party. \$45 covers your membership and allows you admission to the festival. Steve Cook has already reserved our beautiful campsites from last year. Campsites will be split up by Steve with the final cost depending upon the number of folks on the campsite. Join us and see how much homebrew you can find!

Also, we're always looking for ideas about what to

do special for the party. Give me your ideas.

BBQ with Bobby Flay

We still aren't sure when the episode is airing, but we're keeping an eye out for Peter and the Falcons big debut on the Food Network. Rest assured we'll be keeping a copy for the Falcons meetings.

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.

Mayfaire Festival – 5/20 – Far West Resort

We'll be returning to our last Mayfaire location, the Far West Resort outside of Santa Paula. Expect more details soon, but mark the date in your calendars now!

2006 BJ's Brew-off – Wee Heavy

With the raging success of the Hop Worship at BJ's (and our other projects as well), Zambo and Michael have signed on board for another trip down the homebrew aisle. This time through we're going to go with a less common style, a Scottish **Wee Heavy** (Strong Scotch Ale).

As before, we'll blind taste the beers during our September meeting with the winner being brewed for Winter consumption at Woodland Hills.

Check out our brewer's style series for an excellent guide to Wee Heavy and get cracking if you want a well aged sample for the club tasting!

Tasting Room with Tom Leykis – Continuing

Phantom (Continued on page 5)

Hey pay attention... George Mahoney is serving as a guest beer expert on Tom Leykis' *Tasting Room* on 97.1FM on Saturdays from 3 to 5.

Db

PHANTOM BREWER'S TIP

By the Phatnom

For those about to hop.....

Pale Ales, IPA, Imperial IPA and any other beer that you want to have that great nose and aroma of hops can be done in secondary fermentation. The problem is most brewers use a glass carboy for the secondary. The difficulty has always been how to get the hops in the carboy and the beer out of the carboy. The hops need to be in a bag or they can clog the racking cane. The Phantom Brewer no longer suffers from this affliction. The Phantom Brewer found the **Sure Screen**. The Sure Screen is a stainless steel mesh screen that attaches to the bottom of the racking cane. You can add whole hops to the secondary and after two weeks or so use the Sure Screen and rack off the hoppy beer. The screen holds the hops in and lets the beer out.

An additional use for the Sure Screen is to install it on the bottom of the output tube of a corny keg. You can then freely add whole hops right into the keg. This makes for a very hoppy beer, perfect for the Imperial IPA everyone loves. One warning, **USE WHOLE HOPS**, You can clog the screen with pellets. I have installed the screen on my racking cane and two kegs. I no longer fear adding hops to secondary or the keg.



Competition (Continued from page 1)

If we wish to "bring home the bird", we must strive to be Quaff-like in our quantity of entries but more Falcon-like in the quality of our entries that is born of our zealous lust for life and the quest for the best brews our hands can assemble. Plus, I want to go back to Anchor next year!

We must also strive to take on the nation in the up coming AHA National Homebrew Competition. So for each of those fine brews that you enter in the Mayfaire Comp you should make due a few more of those same for the largest of all comps. The NHC entries must be submitted between April 3rd and April 14th and the judging shall be held between April 21st and 30th.

The Mayfaire comp is our Show on our Stage and the AHA NHC is the world's Stage and we shall show the Homebrew Universe the Maltose Falcons are not to be trifled with.

(Entries for both Comps can dropped off at the BWC Making Shop) **sc**

THE ED NOTES

Beery Thoughts by Jonny Lieberman

Yikes!!! I barely get any room this month! The big news on my end was a fantastic beer-odyssey I took to the East Coast. I had planned a full write up, but obviously that's going to have to wait until April when we go back to a full 16 pages (or more). Here's the skinny: On Thursday February 9, my friend Jaquay and I went to a bar in Brooklyn called **Beercade** that had not one, two or four ice beers on tap, but *five!* All from New Jersey's **Heavyweight Brewing Company**. These included an **iced-Hefe**, an **iced-Rauch** and my favorite an **iced-Baltic Porter/Gruit**. We also found a bar down the street that had **Pliny the Elder** on tap and another joint serving Rodenbach. You can imagine how the night ended.

On page 8 you can see a picture of Todd Almstrom, co-founder of BeerAdvocate.com holding a bottle of the shop-brewed **Double Devil Wine**. The picture is from the most excellent **Extreme Beer Festival** held in Boston on February 11. Essentially 100+ beers from all over the country that are "different" in some way. Of course, it was egg on my face that I had to go 3,000 miles to re-learn that Pizza Port makes the best beer, period. They whipped up a doozy called **Hop Suey** just for the fest. More beer next Month!!! *jl*

FEBRUARY SHOP BREW — AMERICAN AMBER ALE

By Craig Shapland

The February Shop Brew was held on February 19th, one week late due to the Super Bowl interruption. Kent Fletcher and I started adding the mash liquor and the sparge water at 8:30am. By the time the Brew Crew showed up at 9:00 we were ready to start grinding grain. Tom Nussmeier, Virg Bumann and Seigei Agalzoff jumped on the task and had 65 pounds of grain measured and ground in no time. At 9:30 am we mashed-in and were off to a good start. Kent instructed me on a few things learned about the Version II system. Once we mashed-in, we did not stir the mash at all. We mashed for 60 minutes stirring not even once. We hit the desired 155 degrees and it held at that temp throughout. We did not need to HERMs until mashout. At mashout we recirculated using the HERMs, raising the temperature of the mash from 155 degrees to 168 degrees.

The next step was to set the runoff from the mash. My previous batches both at the club and my home brewery have always been batch sparges. Kent talked me into fly sparging this time out. The fly sparge amazed me. I always thought the difference between fly sparging and batch sparging only amounted to a slight difference in efficiency. The big surprised was on *me*. This brew was supposed to start at 1.059, 70% efficiency. The final number on this brew was 1.070, 83% efficiency. It was pitched with WLP001, courtesy of BJs. It is fermenting nicely and the club portion is currently at 1.018 and still going. Look for this one at the April meeting.

Too confirm the findings I brewed on my system last weekend using the same process. No stirring in the mash and fly sparging. Same result, I planned a 1.057 SG based on my system's efficiency of 73%. With the new process I got a starting gravity of 1.074, 91% efficiency. Ouch! This confirmed batch sparger is now a permanent fly sparger!

Boont American Amber — 30 Gallons:

BJCP 06-B American Pale Ales, American Amber Ale

Min OG: 1.045 Max OG: 1.056

Min IBU: 20 Max IBU: 40

Min Clr: 11 Max Clr: 18 Color in SRM, Lovibond

Recipe Specifics

Batch Size (Gal): 27.50 Wort Size (Gal): 27.50
Total Grain (Lbs): 64.75
Anticipated OG: 1.059 Plato: 14.51
Anticipated SRM: 14.9
Anticipated IBU: 30.4
Brewhouse Efficiency: 70 %
Wort Boil Time: 90 Minutes

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential SRM
77.2	50.00 lbs.	Pale Malt(2-row)	America	1.036
8.5	5.50 lbs.	Vienna Malt	Germany	1.037
8.5	5.50 lbs.	Crystal 20L	America	1.035
4.2	2.75 lbs.	Crystal	1.033	
1.5	1.00 lbs.	Chocolate	France	1.032

Potential represented as SG per pound per gallon.

Hops :

Amount	Name	Form	Alpha	IBU	Boil Time
2.52 oz.	Eroica	Pellet	10.00	23.8	90 min.
2.52 oz.	Cluster	Pellet	7.00	4.0	15 min.
1.24 oz.	Liberty	Pellet	4.00	1.1	15 min.
2.52 oz.	Liberty	Pellet	4.00	1.4	5 min.

Yeast:

White Labs 001 American Ale/Chico

Mash Schedule:

Mash Type: Single Step

Grain Lbs: 64.75

Water Qts: 81.18 - Before Additional Infusions

Water Gal: 20.30 - Before Additional Infusions

Qts Water Per Lbs Grain: 1.25 - Before Additional Infusions

Saccharification Rest Temp : 154 Time: 60

Mash-out Rest Temp : 168 Time: 15

Sparge Temp : 168 Time: 90

CS

2006 MAYFAIRE HOMEBREW COMP

Notice of Competition

(AHA and BJCP Sanctioned)

Sponsored by

The Maltose Falcons Home Brewing Society

The California State Homebrew Club of the Year 2004

On-line Registration at MaltoseFalcons.com

(3 bottles per entry)

Entry Deadline:

Entries, forms, and fees are due April 1, – April 20, 2006

Walk-in or send prepaid to:

The Maltose Falcons C/O

The Home Wine and Beer Making Shop

Woodland Hills, CA 91364

Judging: Saturday, May 13, 2006

Awards Ceremony: At the Maltose Falcons Mayfaire Festival, Saturday, May 20, 2005

AWARDS

Best of Show: "The Bird," a statuette of the Maltose Falcon "Hashell Dammit"

First, Second, and Third Place ribbons may be awarded in each beer style Class,

Subject to the decisions of the judges. All judges decisions are final.

Entry Fee: \$6.00 per entry, check or money order only, payable to the Maltose Falcons

No Cash will be accepted

For further information, or entry forms, contact Steve Cook, Competition Organizer

Telephone: (818) 903-5211 (day) or (818) 563-5211

Email: SCook4208@msn.com

BOARD MEETING MINUTES

This month's Board meeting was held at BJ's in Woodland Hills. The meeting began at about 7:30 PM. The board members in attendance were Drew Beechum, Kent Fletcher, George Mahoney, Steve Cook, Jonny Lieberman, Nick Salerno, Craig Shapland and Paul Sedgwick.

Kent reported that we have lots of money.

The March meeting will be held on the 5th. The style of the month will be Stout. There will be a repeat demonstration of the Beer Gun, this time with properly chilled beer.

The March Shop Brew will be an extract Steam Beer. The brew will be led by George Mahoney. In addition, Jonny Lieberman will be brewing [CENSORED] for us to have for Temecula. April's brew will be a Damnation type beer.

The Competition Committee will be posting our style guidelines on the website soon. Preparation for the Mayfaire Competition is well under way. There should be a flyer with competition details in the March Newsletter. The Falcons will help judge the first round of the AHA National competition, along with Pacific Gravity, on April 28th.

The San Diego Breweries bus trip is set for April 1st. George Mahoney is finalizing the plans. We had some problems with the bus company we used last time, so George found a new one. The itinerary will include Ballast Point, Pizza Port Solana Beach, Alesmith and Stone. There is currently a waiting list for this trip! Contact George for more details.

The Southern California Homebrewers Festival is set for May 6th. Campsites have been reserved. See Steve Cook at the March meeting to sign-up for a campsite. Plans are in the works for Friday night. Drew is lining up Falcon's Beer for this event. You must join the Southern California Homebrewers Association to attend the Fest.

The Mayfaire party is slated for May 20th at the Far West campgrounds. We are planning to do a brew at the fest.

We are talking to the Simi Valley Rotarians about having a booth at their Beer Festival on March 18th.

BOARD + GENERAL MEETING MINUTES

By Paul Sedgwick

Plans are in the works for a Falcon's day at Naja's in Redondo Beach.

We need to promote the Wee Heavy taste-off for the September meeting. It is important to have a good name for the winning beer so it sells well at BJ's.

George Mahoney has recorded several more episodes for *The Tasting Room* with Tom Leykis.

Drew announced that BrewingNetwork.com would like to have an interview with the Falcons.

We polished off the last of the beer and adjourned at about 9:45 PM



About 50 Falcons showed up at the Shop for the February meeting in anticipation of Chili and Beer. Grand Hydro Cullen Davis got us started with an assortment of commercial American Ales for our tasting pleasure. The line-up included Rogue Brutal Bitter, Bear Republic Red Rocket Ale, Lost Coast Downtown Brown, and Alesmith X. In addition, Jason supplied us with some Lagunitas Amber.

Next it was time for our annual Chili Cook-off. We had a total of 9 different Chilis to sample this year. When the votes were counted first prize was awarded to Cullen Davis. Rich Schmittiel and Mark Poliner tied for second place. Doug Harlan and Drew Beechum tied for third. Burgermeister Peter Sheppard awarded the Chef's Choice prize to Drew.

During lunch, VP Steve Cook gave a demo of the Beer Gun. The Beer Gun is used to bottle beer from a keg, and is an alternative to a counter-pressure bottle filler. The most important thing that Steve taught us is that the beer must be as cold as possible to avoid excess foaming.

After lunch it was time to discuss business. Drew announced that he is a candidate for the Board of Governors in the upcoming AHA election, and asked for the support of the Falcons. If you are not already an AHA member you can join now and be eligible to vote in the election.

The grain buy is now in progress. All paid members are eligible for 10 pounds of free grain while the supply lasts. At the time of the meeting there was 70 pounds still available. The beer brewed with this grain must come back to the club at a meeting or fest.

The San Diego bus trip is sold out. Activities Director George Mahoney has a waiting list for those who have not yet signed-up.

John Aitchison announced that he has a new importer for Bavarian beers. He is offering us beer at his cost! Get in touch with him if you are interested.

The club chose Wee Heavy as the style for our next brew at BJ's. There will be a taste-off at the September meeting to choose the winning recipe.

After concluding the business portion of the meeting we were ready for some homebrew. Drew brought us the latest version of his Tupelo Mead. Steve Cook provided what he called a Double IPA, but the membership recognized it as a Barleywine. We tasted a Red Ale from Alex Rankin. We enjoyed a Brown Porter and a Red Ale from Don Knott. Zambo brought us some of the Hop Worship we brewed at BJ's. We sampled John Aitchison's Framboise. Craig Shapland and Jason brought Belgian Golden Strong Ales from the shop brew. Jason also provided a beer he dubbed Belgian Euphoria, an "icebocked" version of the same beer. The meeting was adjourned at 4:05 PM.

Quotes!!!

"I've served some dishwater in here, I admit it"

--Don Knott

"We don't usually finish the casks, but we don't usually have 12 Falcons come over to drink it either."

--Zambo, commenting on the fact that the Hop Worship cask lasted less than two days.

"Just take me to the hospital!"

--Michael Ferguson (who is allergic to wheat) after Drew suggested a Wheat Wine as our next BJ's Brew.

"If Drew comes in next month and looks like he did a year ago, we'll know where the beer went."

--Kent Fletcher, discussing whether we could trust Drew with the Falcon's barrel of Hop Worship.



WOK THIS BREW

By Drew "Chef 2.0" Beechum

Since I've been a member of the Falcons I've been involved in roughly 10 shop brews a year. Usually when it comes down to eats, dollars for donuts the brewers run for burgers or sandwiches. Occasionally, some intrepid brewer gets their act together and fires up the grill and brings the brew crew some homemade eats. This month's shop brew that gumption fell into my lap. Instead of using the grill though, I used one of our extra propane brewers to fire up my favorite cooking vessel, my **\$12 Chinatown carbon steel Cantonese Wok.**

Woks are problematic for most home cooks because our stoves don't provide enough energy to cook effectively. As brewers, we have the advantage of having burners that are even more powerful than most commercial stoves. Combine this with thoughtful prep and you can whip up a proper Cantonese stir-fry for a hungry crew in a hurry.

Stopping by the local farmer's market on the way to the brew (White Oak & Victory on Sundays), I grabbed the best of the local produce: green onions, garlic, ginger, sweet red peppers, tender asparagus, crunchy Chinese broccoli and crisp Shanghai Bok Choy. Pork Shoulder is the standard fare in Guangzhou (Canton) and provides the base of the meal. Sauce was a mix of Rice Wine, Corn starch, Oyster Sauce, Soy, Black Vinegar and Chili paste.

Prep requires a small bit of knife work, but the techniques are basic. The goal is to make your food quickly and evenly cook. Vegetables should be a combination of whatever is fresh and tasty. Once you have the technique down, it's easy to sub ingredients and sauces and achieve quick fantastic results.

And hey... come on down to the shop for the club brews; who knows what we'll be cooking while we're brewing!

Drew's Cantonese Pork with Asparagus, Chinese Broccoli and Bok Choy

¼ cup Rice Wine

½ tsp Cornstarch

1.5lbs Pork Shoulder

1 bunch Asparagus, rinsed, cut on the bias, 1 inch long

1 bunch Chinese broccoli, rinsed, cut on the bias

1 bunch Shanghai Bok Choy, rinsed, slices in half

2 Tbsp Vegetable Oil

4 cloves Garlic, minced or pressed

1 Tbsp Ginger, minced

2 Red Bell Pepper, julienned

Sauce:

1 Tbsp Oyster Sauce

1 tsp Chili Garlic sauce

1 tsp Soy Sauce

1 tsp Black Vinegar

Combine the rice wine and cornstarch in a Ziploc bag.

Cut the pork into ½ inch steaks and cut the steaks into thin matchsticks. Place into the bag and marinate for 10 minutes.

Stir together the sauce ingredients.

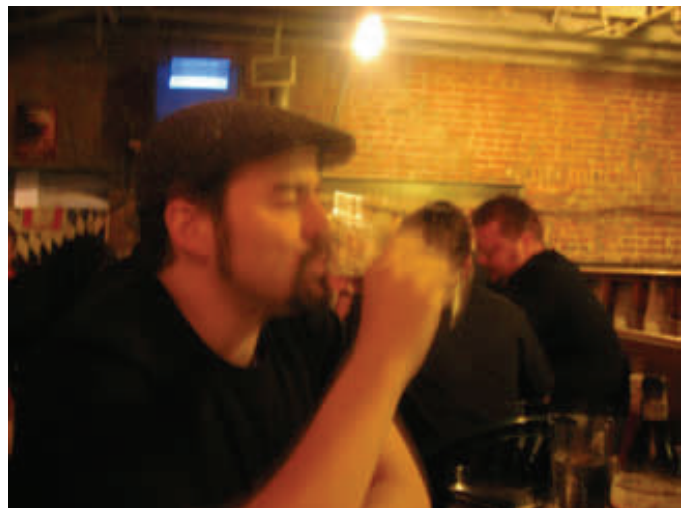
Heat 2-3 inches of water in the wok over high heat on the burner. Once boiling, add the greens and boil to tender (about 1 minute). Remove and keep warm.

Clean out the wok and dry by heating to smoking. Add 1 Tbsp of oil and the pork and let it sit for a minute before rapidly stir frying to brown. Remove to a plate.

Add the remaining oil and garlic and ginger. Rapidly stir with a spatula until the ginger is aromatic.

Add the peppers, stir until barely softened. Add the pork and greens and stir for 30 seconds. Add the sauce and stir through till thickened and coating.

Serve with rice and enjoy! **db**



2006 CHILI COOKOFF WINNERS!!!

Cullen Davis's Winning Chili

In Praise of Peppers and Beef

O beef, how well you fill us, with your rich, Prime and Choice marbling of fat. My heart flutters with the sound of your searing to a deep mahogany hue. Porterhouse and friend Prime Rib Steak, join with the lean Filet Mignon in tiny cubes for the pot. Five pounds bathe in beef stock as the sweet notes of Old Ale clean the pan and condense to weld flavors of meat to grain. The white globe of onion is minced fine with small Cipolini as caustic tears well up soon to be tears of joy as the delectable aroma of browning onions with a handful of garlic cloves fills the kitchen.

O peppers, global traveler, your appeal is universal. Fresh, long green and mild, like wavy spear points flying from the fields. Bright red flag of caution in a plastic wrapper, the Jalapeños are crisp and inviting but too hot? Caution flung to the wind, Jalapeños flung to the pot. Chili connoisseurs in tropical heat and arid southland dry their best – Ancho and Pasilla, to save and savor and have for later. A red blizzard in the chopper, smells earthy, spicy with hints of fruit evoking dreams of Mole. Who else likes their chilis? Across the sea, Korea, Silly! By the pound they use it in their Kimchi and a thousand other brilliant dishes. Kimchi is delicious, and the heat is not too vicious. Korean red pepper flakes meet western beef. By handfuls, the stuff goes in. Is it enough? Can't have too much...better add a little more. But wait, there's more! Now how hot does it taste? Let's move on to Hungary. Hungry? By now, yes very. Sweet paprika, a pungent mound melts into the sea of spicy beef. Of course this sea needs salt, from one sea to another. And black pepper is its brother, but not today, it's found another.

The crock pot simmers for an hour, then another. Is it done yet? Is it done yet? If Einstein had made chili, time would not have been declared a constant, for it's clear that it slowed down and nearly stopped as if devoured by this deep dark pot. Is it done? A taste will tell. Not quite. A dash of cumin and of coriander complete the picture. Another taste to make sure...and another...and some more for certainty. Ready for its close-up now. **cd**

Mark's Smoking Chili

By Mark Poliner

Mark brought home second place for this complex chili filled with beef, lamb, pork and chorizo.

Ingredients:

4 lbs Beef Stew Meat, cubed
2 lbs Pork, cubed
2 lbs Leg of Lamb, cubed
1 lb Chorizo
1 Onion, diced
2 ribs Celery, diced
2 Red Bell Peppers, diced
10 cloves Garlic, minced
2 cans Whole Plum Tomatoes, drained and chopped
2 cans Chipotles in Adobo
6 oz Tomato Paste
6 lbs Pinto Beans (1 can)
1 quart Low Sodium Beef Stock
4 Tbsp Salt
3 Tbsp Fresh Ground Black Pepper
4 Tbsp Mark's Chili Powder (see below)
2 Tbsp Oregano
2 Tbsp ground Cumin
1 Habanero Pepper, seeds removed
1 tsp Cinnamon
2 Tbsp Vegetable Oil

Method:

Brown meat in a large stockpot with 1 tbs vegetable oil. Remove meat and add 1 tbs vegetable oil, cook onions, celery, bell peppers, and garlic until the onions are translucent. Add 1 tbs flour and cook and additional minute. Add the stock and lamb bones. Bring to a simmer, add seasonings and chilies, and cook for 1 hour.

Add the tomato paste and chopped tomatoes. Stir until combined. Add the beans, cover and simmer for 2 hours. Adjust seasonings. Serve.

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Mark's Chili Powder

Ingredients

6 Ancho Chiles, seeded and sliced
3 Pasala Chiles, seeded and sliced
3 Arbol Chiles, seeded and sliced
1 Tbsp Cumin seed
1 Tbsp Garlic Powder
1 Tbsp Oregano
1 tsp Smoked Paprika

Method:

Place all ingredients into a blender. Process until a fine powder is formed. Allow the powder to settle for at least a minute before removing the lid of the carafe.



Drew's Tres Meat Chili

By Drew Beechum

Drew tied for Third place and won the Chef's prize with this combination of lamb, beef and pork with doppelbock and beans.

Ingredients:

Yield: A gallon of chili
One crockpot and 8 hours

Chili Powder

3 dried California chiles
1 dried Pasilla chile
1 tsp Coriander seeds
1/2 tsp ground Cumin

Chili

1/2 lb Central American Red Beans (Frijol Rojo de Seda), washed and soaked overnight
1/2 lb Pinto Beans, washed and soaked overnight
3 Tbsp Grapeseed oil
1 lb Beef Roast, cubed
1 lb Lamb Blade Chops, cubed
1 lb Pork Roast, cubed
2 Red Onions, diced
4 cloves Garlic, pressed
56 oz Whole Peeled Tomatoes (2 large cans), drained
1/2 liter Doppelbock

1/4 cup Cornmeal

1 Tbsp Honey

3 canned Chipoltes, chopped

1/4 cup Cider Vinegar

Finishing Items:

1 tsp Mexican Oregano

1 Tbsp Tomato paste

Salt, to taste

Method:

Place chile peppers in a dry pan over high heat and taste until virtually black. Turn off the heat and add the coriander and cumin to the pan and allow to cool.

When cool, pulverise the peppers and spice in a coffee grinder, spice mill, etc.

Drain the soaked and uncooked beans and add to the crock pot.

Heat the oil to a shimmer. Toss the meat with the chili powder, and brown in batches. Don't cook the meat through! Remove to the crockpot.

Saute the onions and garlic in the pan until translucent. Add to the crockpot

Add the tomatoes to the pan and crush with a spatula, releasing all the juice. Reduce the tomatoes juice to a thick sauce. Add to the crockpot

Deglaze the meat, onion, tomato encrusted pan with doppelbock. Reduce slightly and add to the crockpot. Add the honey, chipoltes and vinegar to crockpot and mix thoroughly. Cover the crockpot and place on low for 4 hours. Boost to high for 4 hours and then allow to sit overnight. Heat and add the tomato paste, oregano and salt before serving.

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:

COMING EVENTS:

- ◆ ***Next Meeting: Sunday, March 5, at the Shop — Stout!!!***
- ◆ ***Shop Brew: Sunday, March 18th — Extract Steam!!***
- ◆ ***Spring Fling Bus Thing — April 1st!!!!***
- ◆ ***Mayfaire Entries Accepted — April 1st!***
- ◆ ***AHA Entries Due — April 3rd to 14th***
- ◆ ***SCHF in Temecula — May 5-6 — Do Not Miss This!!!***



Maltose Falcons
Home Brewing Society
22836 Ventura Blvd #2
Woodland Hills, CA 91364

"Sans Couth"