



# BREWS & NEWS

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 Volume XXXII, Issue 12, December 2006

## Hoppy Holidays!

by Steve Cook

Well another year has just about passed us by again, which brings us to the magical month of December. With this month and my relative newness to the podium I feel empowered to use this aged pun as the title of this article. You don't have to forgive me for the gaff but you do have to have a Hoppy time this season!

There are only a few brewing days left this year, so as the Brewers and Brewsters of old did at this time of year, you should stock your cellars with brew to age over the winter so you will have ample beer for the Southern California Homebrew Festival in Temecula and the Mayfaire Competition and Party shortly thereafter.

Actually in the month of December the Falcons have only our regular

Meeting with one other event (Stuffed Sandwich tasting), the rest of the holiday season to be with Family and Friends. The December meeting was a unique Meeting in that our Newsletter Editor and resident BIG BEER brewer Jonny Lieberman led a Shop Brew brewing a BIG "Black Wine Lite" which is an Imperial Coffee Stout. Also, our Grand Hydro Cullen Davis presented Winter Warmers and Christmas Beers, "yummy"! Finally this month's lunch was made and served by two new Board members John Aitchison and Jeremy Raub. They volunteered to substitute for our Burgermeister Peter Sheppard who sadly was out of town on personal business.

So just after the Holidays we start to crank-up our new year with the Doug  
*See "President" (cont. on page 8)*

## Veeps Rant

By John Aitchison and Martin Carman

Mayfaire 2007 News:

The contest has been registered with BJCP. Look for announcements in Zymurgy and in the BJCP online calendar. There will be no changes to the number of bottles required per entry. The fee per entry will remain at \$6.

In an attempt to keep our contest from adversely interacting with other con-

tests and activities, the following is the new schedule:

- Entry dates are March 18 through April 5
- Check-in April 7
- Competition judging April 14
- Party May 19

Look for some new awards for second and third in Best Of Show, 1<sup>st</sup> place winners in each category and a gift for all judges this year. More details will follow.

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There are some changes to the Falcons style guidelines:  
 -Scottish Ales will be renamed Scottish and Irish Ales, with Irish Red Ale to be added as a new subcategory.

*See "Veeps Rant" (Cont. on page 3)*

## Maltose Falcons Membership By Jeremy Raub

Hello Fellow Falcons, and Happy Holidays!

Let's give a warm welcome to the following new members:

Dale Engler	John Kaufman
Jeremy Kidder	Carrie Love
Karin Masden	Michael Varga

It's that time of year again for the Falcons' Grain-Buy. Ten pounds of free grain, and all you have to do is give some beer back to the club...what a deal! But remember, only active Falcons can participate, so make sure your dues are current!

Also, a new benefit has been added for active members. You will now be able to receive a 10% discount on beer at Red Carpet Liquors in Glendale. Just present your valid Membership Card at the time of checkout to receive your discount. Only valid cards will be honored for the discount.

### The Home Beer, Wine, Cheesemaking Shop

#### Business Hours:

Mon, Tue, Thu, Fri: 10:30 AM - 7:00 PM  
Sat-Sun 10:30 AM - 5:00 PM  
ONLY CLOSED WEDNESDAYS

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**THE BEST AND FRESHEST SELECTION OF  
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SOUTHERN CALIFORNIA.**

There are lots of good reasons this season to make sure that your dues are current, and your card is punched. Remember that you can always get your card punched at the Home Wine, Beer & Cheese Making Shop, or at any of our monthly meetings.

If you are a new member (or an old member) and have not yet received your card, please contact me at [membership@maltosefalcons.com](mailto:membership@maltosefalcons.com) to get your card right away!

Don't forget, active members receive the following benefits as well:

- 10% discount on purchases at the Home Wine, Beer & Cheese Making Shop
- 10% discount on CO<sub>2</sub> and all purchases (except beer) at Tavern Services
- 10% discount on beer at Vendome Liquors in Toluca Lake (Cahuenga & Riverside)
- \$2 off at BJ's Beer Appreciation Nights (Canoga Park Location)
- Access to our many festivals and parties throughout the year (Stuft Sandwich!...)
- Access to the 1Bbl (31 gallon) pilot brewing system

Now grab yourself some discounted ingredients and get brewing!

### 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.

**Bruce Brode**, [hordeum\\_vulgare@yahoo.com](mailto:hordeum_vulgare@yahoo.com)  
310-558-8458

**M.B. Raines**, [beerdiva@ureach.com](mailto:beerdiva@ureach.com)  
818-340-1742

**Brian Vessa**, [bav@earthlink.com](mailto:bav@earthlink.com) 310-397-8352

**Tom Wolf**, [tom@wolfemail.com](mailto:tom@wolfemail.com) 661-296-0872

**Jonny Lieberman**, [jonnylieberman@gmail.com](mailto:jonnylieberman@gmail.com)  
213-248-5217

*Veeps Rant (Continued from page 1)*

-Belgian Brut is added as a subcategory of Belgian Specialties.

-Wheat Wine is placed with Barley Wine and Double IPA.

-Saison will be divided into two subcategories, Spring-Summer and Fall-Winter.

-Rogebier will be included with German Wheats.

This year we will target the following contests: Mayfaire, AHA, AFC, PBC, State Comp, CA State Fair, and all Club only contests. All club member entries will have free shipping paid by the club. In addition, entry forms will be available at club meetings.

In order to encourage more members to enter competitions, the Merlin Cup is being resurrected. Here are the rules:

The Merlin Cup will be awarded to the Maltose Falcons Homebrewer of the Year. Homebrewer of

the Year title will be awarded to the brewer that has accrued the most points during the year.

Points will be awarded as follows:

- One point for "Best of Month" for beers presented at our monthly meetings.
- One point for an entry of a beer to any BJCP sanctioned contest.
- One additional point for an entry awarded third in category in any BJCP sanctioned contest.
- Two additional points for an entry awarded second in category in any BJCP sanctioned contest.
- Three additional points for an entry awarded first in category in any BJCP sanctioned contest.
- Four additional points for an entry awarded Best of Show in any BJCP sanctioned contest.

Exceptions and considerations:

AHA Nationals will count as two contests. If a brewer's entry goes on to the final round it will be considered to be in a second contest. Proof of entry or award must be presented by the brewer in order to claim the points. Brewer must be a member in good standing of the Maltose Falcons in order to receive points, title or award.

Last gasp. Doug King and the club only Small Beer contest are approaching. It's time to start brewing!

**Maltose Falcons' Board 2006-2006**

**President**, Steve Cook  
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**Webmaster**, Drew Beechum

**About This Issue**

**Our Newsletter Editor, Jonny the Pie Beer Man Lieberman, was insanely busy for quite a few weeks in December and January, being on the cusp of a major career move. As a result, the December issue of the Brews went the way of the Dodo Bird. This issue has been thrown together by your former Editor, with pieces submitted for December, to give Liebs a little breathing room. And I'm even a week late with it! Please have patience with us!**

**Fletch**

## Beer and Stuffing: The Stuffed Sandwich Tasting By Bruce Brode

The Home of the Stuffed Sandwich (that's the entire official name) is a unique sandwich shop in San Gabriel that came onto the Falcons' radar screen in the early 1990s, thanks to the efforts of the club's Activities Director at the time, Gerry Stoker, for one important reason: the proprietors stock more than 700 different beers, at last count. Our kind of place! Gerry thought it would be a good idea to inaugurate a yearly holiday beer tasting at the place, and we've done so every December since that time. This year, the "Stuffed Sandwich" celebrated its 30<sup>th</sup> year in business, and I knew it was time to reprise my role as more-or-less official note-taker at this fun event, something I've done many times in the past.

Sam and Marlene Samaniego met in the wholesale beer business, and opened the doors to their own retail establishment in 1976. Sam often serves his beer with a bit of attitude; just sling a little right back, keep laughing, and you'll be fine. I must say my pas-trami sandwich certainly lived up to its billing. It was if anything overstuffed and quite a couple of hands-full. Marlene always puts together a stellar tasting for us, and that certainly was the case this year. Fifteen different brews were served, and her goal was to come up with some things that our current Activities Director, Drew Beechum, had never tasted. That's a tall order for the well-traveled Mr. Beechum in the world of beer, but she succeeded (I'd never tasted them, either). Twenty-one enthusiastic Falcons convened, dined, sipped and exclaimed on the afternoon of December 9.

Here are my tasting notes:

1. Noche Buena Cerveza Especial 2005, Cerveceria Cuauhtemoc Moctezuma, Monterrey, Mexico. This is a seasonal lager beer that is hard to find; 'Noche Buena' is the Spanish-language reference to Christmas Eve. Richly malty aroma. Deep amber color with good clarity. Smooth, nutty-malty flavor with some creaminess and a nice crisp dry edge. Weighs in at a surprising 5.9% Alcohol By Volume (ABV), sort of a buffed up Oktoberfest, Mexican-style. A nice starter, we collectively rated this one at 3.5 Fal-

cons on the 0 to 5 Falcons scale, 5 being best.

2. Deschutes Jubelale, Deschutes Brewery, Bend, Oregon. Fruity, herbal aroma with some malt. Dark cola color, nice clarity, and a rich rocky head are inviting. The flavor displays a roasty-chocolate edge reminiscent of a Porter, with some earthy-musty quality amid the rich palate presence of malt and hop bitterness. 6.7% ABV. 3.5 Falcons.

3. Ridgeway Criminally Bad Elf 'Barleywine-Style Ale,' Ridgeway Brewing, Oxfordshire, England. Malty-estery aroma with just a touch of tangy sourness. Hazy amber color, thin head. Fruity, malty flavor, and a surprisingly light body (reminiscent of a Belgian ale), with some crispness from minerals and hops. This is the latest in their series of Bad Elf beers, which include Very Bad Elf and Seriously Bad Elf. Drew mused about what kind of beer Criminally Insane Elf would be, perhaps this with 80 IBU? At 10.5% ABV, it's a very strong beer for England. A real favorite, rated at 4.25 Falcons.

4. Mahr's Christmas Bock, Mahr Brau, Bamberg, Germany. Rich, complex aroma of German malt. Slightly hazy honey-like amber color with a nice head. Crisp yet balanced flavor, rather quaffable for a bock without losing much richness or complexity. A Maibock for Christmas? Why not? 6% ABV. Rated, controversially, at 3.5 Falcons.

5. Ridgeway Santa's Butt 'Winter Porter,' Ridgeway Brewing, Oxfordshire, England. The name is an obvious reference to the old term of "butt" once used to refer to Porter, along with the bawdy label art which has gotten the brewery and its distributors into trouble in some jurisdictions. Rich malty-roasty aroma, nice esters. Deep garnet color, fair head. The complex flavor is spread across a rather thin body, a bit of lactic sourness is not out of place but gets a little too

*(Continued on page 5)*

*(Continued from page 4)*

well-exposed, and there is a touch of metallic character. 6% ABV. Controversially rated at 3 Falcons.

6. Weltenberger Kloster 'Winter Traum' [Winter Dream], Klosterbrauerei Weltenberger, Kelheim, Germany. Rich malty aroma with elements of vanilla. Lovely honey-amber color, fairly good head. Creamy, malty flavor with some grainy complexity, and good hop bitterness to balance. Ultimately, there is a pleasant lingering malt flavor. ABV not stated, but clearly 6% or higher. Rated at 3.25 Falcons.

7. Wychwood Bah Humbug! 'Christmas Ale,' Wychwood Brewery, Witney, Oxfordshire, England. The aroma displays rich malt, esters, and a touch of iodine, with an interesting nutty edge to it. The deep red color is festive, with good clarity, but a thin head. The flavor is soft, buttery-malty, and slightly salty around the edges, but the core of the malt flavor actually lingers well. 6% ABV. Rated at 2.75 Falcons.

8. Moylan's White Christmas 'Belgian Style Wit,' Moylans Brewing Company, Novato, California. Brewed with dried orange peel, mace, cinnamon, coriander, and white pepper. The aroma has ginger and other spices to it. Clarity is a classic hazy "double-shine" characteristic of Witbiers, though the color is a bit darker than most and the head is rather low. The palate flavor displays a wealth of spices but the flavor finishes fairly light, making it rather easy to drink. A unique idea to brew a winter seasonal beer in a style usually associated with the warmer months of the year, but hey, this is California! Alcohol 6.5%. Rated at 3 Falcons.

9. Marin Hoppy Holiday Flavored Ale, Marin Brewing Company, Larkspur, California. Flavored with cinnamon, nutmeg, mace, orange peel, and vanilla extract. Lightly spicy aroma with some grainy malt. Hazy light amber color with a good head. Flavor is well-balanced between beer and spice elements, with a fruity aspect and a pleasant finish. 7% ABV. Rated at 3.5 Falcons.

10. Wostyntje Torhouts Mustard Ale, DeRegen-

boorg, Brugge, Belgium. This was the most unusual brew of the day, with some mustard seed included in the spicing regimen. Complex, spicy-fruity aroma, with some sulfur, some acidity, and some mustard pungency. My sample was quite cloudy, I guess it was time for my yeast-borne vitamin B dose (I did taste a little of a clearer sample). The flavor is fruity; it has the effect of some spices played against light malt, with a crisp acidity and typically light Belgian finish. 7% ABV. Unusual and interesting, but rated at only 2.5 Falcons.

11. George Gale's 'Christmas Ale' 2002, George Gale & Co. Ltd., England. The aroma displays fruity esters, a tiny lactic touch, and some sherry. Dark murky red color and a flat head. Interesting flavor combines elements of ink, lactic acid, sherry, and some malt. There was also a 'serious hooty factor' of Brettanomyces yeast effect, etc. It did improve with air and a bit of warming, but managed only 2 Falcons. Must've been the hooty factor...

12. Sint Pieters Zinnebier Xmas Ale, Sint Pieters ("Belgium's newest and smallest brewery"), Leeuw, Belgium. Malty aroma with some fresh yeastiness. Very dark color and a huge head. Roasty-malty flavor has a touch of black malt character that imparts charcoal and licorice notes, a bit Porter-like, with a nice substantial aftertaste. 6.6% ABV. Rated favorably at 3.5 Falcons.

13. Reaper Sleight Double IPA, Reaper Ale, Vista, California. Very fresh aromatic hop presence that climbs out of the glass, smells like it was dry-hopped last week! Hazy amber color with a decent head. Rich, hoppy flavor with fruity aspects (both from esters and hops), it handles its power well and manages the heavy hop load without transgressing into hop phenol territory, a great accomplishment. Jimbo, where are you? 9.1% ABV. Rated highly at 4.5 Falcons.

14. Gouden Carolus D'Or 'Grand Cru of the Emperor 2004,' Brewery Het Anker, 2800 Mechelen, Belgium. Very complex aroma with smoke, banana, maple, and alcohol. Deep dark brown color is obscured and is topped by a thin but persistent head. Flavor matches the aroma well, marrying

## **“Holiday Traditions: New and Old”**

by Peter “Grizzbar” Sheppard

It is the start of a new year and I am ready! Although I have not yet decided on what to cook for you Fellow Falcons, I’m still ready! It’s a toss-up between Italian Meatloaf and my Holiday Spiced Cholent – a brisket cooked all day long with beans and barley in a crock-pot with lots of spices. I must admit, I’m leaning heavily on the latter, but the former would be just as tasty! And, speaking of tasty here’s a couple of bread pudding recipes I’ve whipped up for the Holidays and the impending New Year. Just be sure to remember, the only lasting New Year’s Resolution is the one I always make every year – it’s a “no-fail” approach: Don’t make any New Year’s Resolutions!

### **Eggnog Bread Pudding**

I am always trying something new, and this recipe is no exception. It's kind of an East-meets-West version of a bread pudding, marrying Jewish egg twist bread called Challah with a traditional Christmas Holiday beverage – eggnog! There's nothing like the Holiday sweet tooth to bring everyone together in the Land of Milk and Honey!

#### **INGREDIENTS:**

1 ½ lb Challah egg bread, sliced 1" thick  
¼ lb unsalted butter  
4 large eggs  
½ c honey  
2 tsp vanilla  
2 Tbl dark rum  
¼ c Cask & Cream brandy cream liqueur  
1 tsp freshly grated nutmeg  
pinch of salt  
1 ¼ c heavy cream  
1 ½ c eggnog  
12 oz can evaporated milk  
1 c raw pecans, chopped coarsely  
1 c dried cranberries, chopped

#### **METHOD:**

Pre-heat oven to 400°F. Combine the rum with the dried cranberries in a bowl, stirring a few times to coat, and let soak for ½ hour. Spray a 2-quart baking dish with no-stick baking spray. Toast the Challah slices on wire racks inserted into baking sheets for 8 to 10 minutes or until golden brown. Cool for 10 minutes then cut into 1" cubes and place in prepared baking dish.

While the bread is baking heat the butter in a saucepan over moderate-low heat stirring constantly for 5 minutes, or until 'nutty' and the milk solids are light brown. Pour into the cubed bread and toss well to coat. Separate 1 egg and combine the yolk and the other 3 eggs with the honey and vanilla in a mixer bowl with the whisk attachment. Whisk at MEDIUM speed until pale and thick. Reduce the speed and pour in the rum, brandy, nutmeg and salt and whisk some more. Whisk in the heavy cream, eggnog and evaporated milk and raise the speed to MEDIUM to combine well. Whisk the egg white by hand until just stiff and fold into the egg custard. Sprinkle the chopped nuts and cranberries over the bread mixture and pour the egg custard over the bread, gently tossing to coat evenly.

Cover and let stand for 1 hour, stirring the mixture from bottom to top half way through to ensure the custard is absorbed into the bread. Cover with foil and place into a pre-heated 350 degree oven and bake for 25 minutes. Remove the foil and bake an additional 15 minutes or until the top is golden and the custard is set. Cool for 15 minutes before serving. Serve with a drizzle of heavy cream, or with whipped cream flavored with brandy, rum and a little fresh grated nutmeg. This pudding re-heats well in the microwave.

## **Champagne Panettone Bread Pudding**

There is always a half-finished bottle of champagne on January 1<sup>st</sup> in our home, (considered a crime in some households!) Here's a recipe to help use it up. One word of caution, though: This is NOT for the dieters in the family. One spoonful of this will make you feel three atmospheres heavier!

1 lb cranberry panettone, from Trader Joe's  
4 Tbl unsalted butter  
½ c brown sugar  
1 Tbl pale dry sherry  
2 large eggs  
1 tsp vanilla extract  
1 tsp ground cinnamon  
½ tsp grated nutmeg  
pinch of salt  
1 c sweetened condensed milk  
1 c left-over champagne, any brand  
½ c heavy cream  
1 Tbl grated orange zest, chopped  
1 c walnuts, chopped

Pre-heat the oven to 400 degrees and move the rack to the center. Spray a 2-quart baking dish with no-stick. Slice the panettone into 1" hunks and place on a wire rack placed into a sheet pan. Toast the bread in the oven for 8 to 10 minutes, or until well browned on all sides. Remove from oven and allow to cool for 10 minutes to completely dry out. Cut into 1" cubes and place into prepared baking dish.

Melt the butter in the microwave on DEFROST level for 2 minutes. Pour over cubed bread and toss well to coat. In a 4-cup measuring cup combine the sweetened condensed milk, champagne and cream – whisk together briskly until smooth. In the bowl of a stand mixer beat the eggs with the vanilla and sherry until thick and pale. Switch to LOW and pour the milk/champagne/cream mixture into the egg mixture in a steady stream. Beat for 2 minutes on MEDIUM speed or until frothy. Sprinkle the orange zest and walnuts over the bread cubes and pour the liquid ingredients over the top. Stir the bread cubes up into the liquid to moisten completely. Cover with foil and set into refer for 45 minutes to allow for the bread to absorb most of the liquid ingredients. Remove from refer and stir the bread into the liquid one more time Pre-heat the oven to 350 degrees while the pudding is coming up to room temperature. Bake covered for 25 minutes, then remove the foil and bake an additional 15 minutes.

The pudding is done when the top is crusty brown and almost all of the liquid is absorbed into the bread. Remove from oven and let cool 15 minutes before serving. Serve with a splash of heavy cream or dollop of sherry flavored whipped cream. May you prosper and live large in the coming New Year! CHEERS & ENJOY! PS

**President** (Continued from page 1)

King Memorial Weird Beer Competition (my title for the Lager and Specialty Beer Comp). the entries are due January 2<sup>nd</sup> to 13<sup>th</sup> with the judging to be held on January 20<sup>th</sup>. Then in there somewhere (the 7<sup>th</sup>) we will have our January Meetg with the Style of the month to be determined later.

The Maltose Falcons Competition Committee met recently and is planning some new and some old stuff for us to participate in. The old stuff is the resurrection of the Merlin Cup (named after the founding Falcon Merlin Elhardt) and would be awarded to the Maltose Falcon Brewer of the Year. The new stuff is setting up a point system to determine who had the most entries and won the most awards from selected Competitions. The details and rules will be disseminated to the members on our site [www.maltosefalcons.com](http://www.maltosefalcons.com) and in this newsletter.

In an ongoing effort to mix things up to keep us from getting bored, we went to the Stuffed Sandwich (in San Gabriel) for a quality beer tasting. Sam and Marlene, the owners, always put on a great tasting of the best new and aged brews. The tasting was just about filled up until the last minute when a bunch (9-10) of falcons called Drew and had to cancel, bummer they missed some great beers. Drew is also in the planning stages of another bus trip. We haven't decided where to take the ever famous bus yet and will be asking the Members if they have any ideas.

Swag is defined as:

1. an ornamental drapery or curtain that hangs in a curve between two points
2. an ornamental draping of fruit or flowers
3. stolen property (*slang*)
4. *Australia* a pack or rolled-up blanket containing the personal belongings of a wanderer
5. a lurching or swaying movement

This is not the definition I was looking for, the Swag we Falcons talk about is the Tee Shirts, Hats, Cups, Mugs, Glasses, Growlers, Coasters, and any other pieces of beer wear/stuff that have the Falcons name and or Logo on them. The news here is that our resident commercial artist Cullen Davis is

setting up a run of Boonie Hats made up with one of our Logos on them. We have also talked to Cullen about designing a new Logo to go on a Tee Shirt or??

Many thanks to all the Falcons that helped brew at BJ's last month. It was a fun brew, especially for those of us who had never brewed on a commercial system. Now the wait we all know, and tolerate, until the batch is ready.

In closing I shall again use the aged, worn-out pun for the last time: Hopy Holidays Falcons!



**Stuffed Sandwich** (Continued from page 5)

malty body and depth with the interesting aromatic elements. 10% ABV. Special and rich, and too sweet for some but still managed an impressive 4.5 Falcons rating.

15. Hurlimann's Samiclaus Brown, bottled in 1997, Hurlimann Brewery, Zurich, Switzerland. This is the last batch of Samiclaus brewed by Hurlimann, the originator of the brand; it's currently brewed by Eggenberg in Austria. Aromas of maple, licorice, a touch of iodine, and lotsa malt. Deep hazy brown color, no head. Flavor has rich malt, a dry edge that is slightly chocolate-like and roasty, and the alcohol plays a role in the flavor but is well-covered by all the malt. Talk about a treat! 14.7% ABV. Rated at a near-unanimous 5 Falcons, and a spectacular way to conclude the tasting.

Our thanks to Drew Beechum for setting this up, and most especially to Sam and Marlene Samaniego for another great holiday tasting at the Home of the Stuffed Sandwich. May they continue for many years to come!

## December & January Board Meeting Minutes

By Nancy Gold

### December

The board met at 7:30 pm on Nov. 27<sup>th</sup> at John Aitchison's house. Board members in attendance were Martin Carman, Jeremy Raub, Cullen Davis, Jonny Lieberman, Steve Cook, Drew Beechum, Scott Wyse, John Aitchison, Kent Fletcher and Nancy Gold.

Kent reported that the treasury is in good shape. Memberships are at around 260. Please be sure to update your membership. We discussed ways of letting people know when theirs has expired.

The December shop brew will be at the club meeting on the 3<sup>rd</sup>. Jonny will make an Imperial Coffee Stout called "Black Wine Lite". Steve will ask the members who would like to run the next couple of shop brews. There will be no Falcon Claus this year.

The next club meeting is December 3<sup>rd</sup>. Cullen will have winter and Christmas beers for us. We will talk to Craig Shapland about demonstrating a draft foam reducer. The January club meeting is on the 7<sup>th</sup>.

The competition committee met this month to plan for upcoming competitions. They are going to resurrect the Merlin Cup and have a Maltose Falcon Brewer of the Year.

Jonny is hosting a beer and cheese tasting at Colorado Wine Company on Nov. 30<sup>th</sup> at 6:00 pm. <http://www.cowineco.com> Reservations required. The Stuffed Sandwich tasting is coming up December 9<sup>th</sup>. Reservations are required. Contact Drew at [activities@maltosefalcons.com](mailto:activities@maltosefalcons.com)

Drew is planning a bus trip. Where would you like to go? We talked about an L.A./South Bay crawl, Another San Diego trip or possibly another Santa Barbara trip.

Cullen has the art ready for a MF hat and will continue to work on art for new shirts as well. We decided to order fezes for the board to be purchased by each board member. We talked about ordering some Maltose Falcons buttons to hand out at the SCHF in Temecula. We also discussed the MF brewer of the month calendar.

Nancy will be ordering new name and position tags soon. Nametags will be yellow with black lettering. Position tags will be black with yellow lettering. Contact Nancy at [secretary@maltosefalcons.com](mailto:secretary@maltosefalcons.com) to order. Please type "Nametags" in the subject column and expect a response from me. There will be a small charge for the tags.

Drew proposed planning an off-site meeting at Craftsman Brewing. He will talk to Mark and Todd. Talk about a Maltose Falcons commercial beer fest will resume in February. We Tasted Johns Phantom Saison and voted that he should

put the recipe in the newsletter. The meeting adjourned at 9:38 pm.

### January

The January board meeting was held at the Red Lyon at 7:30 pm Wednesday, December 13<sup>th</sup> 2006. Members in attendance were Steve Cook, Drew Beechum, John Aitchison, Martin Carman, Kent Fletcher, Cullen Davis, Jonny Lieberman, Jeremy Raub and Nancy Gold.

Kent reported that the treasury is in good shape.

Jeremy informed us that the process of updating memberships is going smoothly. Is yours up to date?

Drew will lead the January shop brew on the 14<sup>th</sup>. He will be brewing up a concentrated wort yielding 60 gallons of Mild. Email Scott at [publicity@maltosefalcons.com](mailto:publicity@maltosefalcons.com) if you want to help and take home a little wort. The February 18<sup>th</sup> shop brew will be a Double IPA led by Nancy.

The January club meeting will be held on the 7<sup>th</sup>. Cullen's style of the month will be Barleywines (fasten your seatbelts). Kent will pick-up a firkin of John A.'s Wee Heavy we brewed at BJ's. We will taste it at the January meeting. There will be a demonstration of how to tap and handle a firkin and Pete will make his delicious meatloaf for us. The February meeting will be on the 11<sup>th</sup>. The style of the month will be low gravity beers. Bring your AHA low gravity entries to the February meeting for the taste-off.

Drew suggested that we make a schedule of the beers-of-the-month. Cullen is working on it.

We talked about the point system for the Merlin Cup. Martin and John A. will let us know how it will work. You must be a member in good standing to receive points so be sure your membership is up to date.

Drew is planning a bus trip for us. We talked about possibly going north to the Santa Barbara area and hitting The Brewhouse, Islands, Telegraph and Santa Barbara Brewing. Drew will work on it.

Talk of a commercial beer fest was tabled until the February meeting. Camping is available for the Southern California Homebrew Festival. Email Drew for a reservation at [activities@maltosefalcons.com](mailto:activities@maltosefalcons.com)

Jonny and Drew had a small fistfight at the table, but no beer was spilled. All in all it was a productive meeting. The next board meeting will be at The Boneyard Bistro at 7:30, January 17<sup>th</sup>.

The meeting adjourned at 9:20. *ng*

## December Club Meeting Minutes

By Nancy Gold

The December 3<sup>rd</sup> club meeting was fantastic. Our Grand Hydro, Cullen, got it going with some seriously good winter seasonals. First we tasted Water's Bourbon cask Ale, Anheuser Busch, ale aged on Bourbon barrel oak and vanilla beans. Then we moved on to Our Special Ale 2006 from Anchor, Winter Ale from Telegraph Brewing Co., Hoppy Claus Holiday Ale made by Sacramento Brewing, Pere Noel from DeRanke, Seriously Bad Elf from Ridgeway Brewery and John A. brought us a taste of our 2001 Samichlas from Switzerland. Thanks guys.

Jonny led a shop brew during the meeting. His Black Wine Lite came out at 1.097 O.G. Drew will brew up his famous Mild for the January 14th shop brew. Email Scott Wyse at [publicity@maltosefalcons.com](mailto:publicity@maltosefalcons.com) if you want to help and take home five gallons of wort.

If you've got a cool gadget or helpful brewing hint, email Jonny at [newsletter@maltosefalcons.com](mailto:newsletter@maltosefalcons.com) and get it into the newsletter.

Please don't forget to renew your membership when it expires. Email Jeremy at [memberships@maltosefalcons.com](mailto:memberships@maltosefalcons.com)

Entries for the Doug King Memorial Competition are due January 13<sup>th</sup>. Bring your AHA Club Only Competition low gravity entries to the February club meeting. We will have a taste off to choose our club entry The Mayfair Competition is also coming up so keep brewing. Entries are due March 18<sup>th</sup> thru April 5<sup>th</sup>. Anyone who can help at check-in on April 7<sup>th</sup> or judge the event on April 14<sup>th</sup>, please contact Martin or John at [vicepresident@maltosefalcons.com](mailto:vicepresident@maltosefalcons.com)

The Competition Committee will be making a few changes to our style guidelines. They also have plans to resurrect the Merlin Cup. This honor will be awarded to the Maltose Falcon of the Year based on a point system.

In the absence of our beloved Burgermeister, Peter,

the Raub family and John Aitchison stepped in and cooked up a delicious Asian lunch. Thank-you John, Jeremy, Ting and Steve for stepping up to the plate.

We tasted some great home brews: Wit Beer, George; Hazelnut Brown; Craig; Dry Hopped Bier de Garde, Jonny and Jimmy; California Common, Steve L.; American Pale Ale, John A. and Jeremy K.; Dubbel Date, Nolan; Mild, Nolan; Spiced Winter Ale, Craig; Pumpkin Ale with vanilla and spices, Jonny and Jimmy; IPA, Bob K.; Red IPA, Steve Raub; Falkenator 30<sup>th</sup> anniversary Doppel Bock, Bruce Brode; Belgian Quad with cherries, Bob K.; Imperial Bourbon Oaked Porter, Tom and Lois. Tom and Lois won Brewers of the Month and will receive one-year free club membership.

Don't forget to get 10 lbs. of grain free from Home Beer, Wine and Cheese Making Shop. Remember your valid membership card and bring some of the beer you brew to a Falcon event or enter it in a competition.

Aaron from Boneyard Bistro told us a bit about his restaurant and showed us a very nice beer list. He is giving all Falcons, (with a valid membership card), a whoppin' 25% discount on beer. Thank-you Aaron. The Boneyard Bistro is located at 13539 Ventura Blvd., Sherman Oaks 91423. Ph# 818-906-9119.

Drew is planning a bus trip. Where do you want to go? He is also looking into an off-site meeting at Craftsman Brewing.

The competition for the Merlin Cup starts January 1<sup>st</sup>.

The meeting adjourned at 4:35 pm.

A quote: "Whose beer did you enter?"

-Mick Deering, commenting on Steve's blue ribbon.

*ng*

## January Club Meeting Minutes

By Nancy Gold

The clubhouse was busting at the seams Sunday January 7<sup>th</sup>, 2007. With close to seventy Falcons in attendance, the meeting started with our Grand Hydro's presentation. Cullen dug up some exciting examples of Barleywines for us to taste, starting with "John Barleycorn" from Mad River Brewing Co. and moving on to Green Flash Brewing Company's Barleywine (vintage 2006), Hair of the Dog's "Fred" from Cullen's own private stash, (thanks, we love you man), Firestone Walkers "10", and finally Rogue Brewing Company's 2001 "Old Crusty" and a 2003 "Double Bastard" from Stone Brewing both brought in by John A. It was a great tasting, Thank-you Cullen and John.

Drew is planning a great bus trip to the Santa Barbara area in late March. We hope to include Telegraph Brewing, The Brewhouse, Island Brewing, Santa Barbara Brewing, possibly Anacapa and there might be a new brewery opening in Goleta. It'll be a great trip. Drew will let us know more later. He is also looking into a tour of Anheuser-Busch. He is also looking for a place to have our Mayfair party.

The February club meeting will be held on the 11<sup>th</sup>. The style of the month will be low gravity beers. The AHA small beer contest is coming up. Bring your low gravity entries to the February 11<sup>th</sup> meeting.

Kent reported that the treasury is doing fine.

The January 14th shop brew will be led Drew. He will make 55 gallons of his famous Mild. Sign up with Scott at [publicity@maltosefalcons.com](mailto:publicity@maltosefalcons.com).

Don't forget to get your 10% discount at Home Beer, Wine and Cheese, Vendome Liquors, and Tavern Services (except beer), with your up-to-date membership card.

The Doug King judging will be on Saturday, January 19, 2007.

Our own Drew Beechum will be running for AHA Board of Governors. So join the AHA and cast your vote.

Some new swag is in the works. Cullen is coming up with some hats and glasses.

Rick Burnside brought us a test beer from Anheuser-Busch. Then we tasted a bunch of great homebrews: Mexican Lager, Sir G; English Wheat, Steve Lindsley; Brutal Bitter clone (shop brew), John A; Ball-a-holic Hefeweisen, Steve Cook; Strong Scotch Ale 2/06, Sal and Sal; Trippel, Steve L.; Strong IPA, Lamont; Doble Doble (August '05 shop brew), Gregg; Bastille Day Rye Wine ('02), Drew; English Barleywine 11/05, Sal and Sal; Old Smokey magnum, and Old Smokey Draft, Tom Wolf, brought by John A.; Falcon Noel (shop brew), Kent Fletcher; Chocolate Raspberry Porter, Drew; Billington's Liqueur Nov. '05; Sal and Sal. Kent Fletcher won Brewer of the Month for his Falcon Noel. Congratulations Kent!

Happy New Year! *ng*



Some of the Falcons who attended the BJ's Wee Heavy brewday, held November 17th It was a really fun day!

## 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.*

## Coming Events:

- **Next Meeting: Sunday, February 11, starting 1 pm at the Shop, Featuring the annual Chili Cookoff!**
- **February Shop Brew – Rick Burnside leading a Dougweiser Brew, Sunday, February 18, 8:30 am**
- **AHA Club Only Session Beers Judging, Sunday, February 18, 10:00 am, at the Shop**
- **March Meeting – back on 1st Sunday, March 4, at the Shop**
- **SoCal Homebrew Festival, May 4-5, at Vail Lake Resort in Temecula**



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HOME BREWING SOCIETY**  
22836 Ventura Blvd #2  
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