



BREWS & NEWS

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HOMEBREW SEASON IS UPON US!!!

By Steve "I Don't Need No Stinking Mic" Cook

The "Homebrew Season" what's that? We've heard of the Baseball Season, the Basketball Season, and of course the Football Season, so what is this "Homebrew Season"? The Homebrew Season is that part of the year when we Falcons get caught up in some of the best, most prestigious and tasty homebrew activities and events there are.

First there was the Doug King Memorial Comp that was judged on the Jan 19th and resulted in three Falcons placing in Best of Show. The 1st runner up was the team of Jonny Lieberman and Drew Beechum with there Gonzo Hemp Poppy Spirit Wine Tres. The Best of Show was won by Todd Peterson with his Black Sea Baltic Porter, Congrats Guys.

Then there is the February Membership Mtg to be held on the 11th in-

stead of the 4th because of the ever famous Super Bowl. This meeting should be a good one for a couple reasons, first the style of the month is Low Gravity Beers and we will be having a taste-off for the AHA Club Only Competition featuring what else but Low Gravity/Session Beers that we, The Maltose Falcons are hosting. The winner of the Taste-off will have their beer represent the Falcons in the Comp. The judging for this Comp will be held on Feb. 18th at the Shop. Also at the meeting we are having our annual Chili Cookoff with some real nice prizes (good BEERS), so fire up some chili, bring your best Session Beers and have some fun.

At the same time as the AHA Club Only Comp there will be several of your Falcon Board members off to the Anchor Brewery in San Francisco

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THE VICE PRESIDENTS' CORNER

By John Aichison and Marten Marmen

This is the first of a series of articles we'll be writing on assorted contests that we will be featuring. We'll try and tell a little bit about each contest, what the judging is like, and of course include the rules, entry dates, and other details.

This year QUAFF will be running their 15th America's Finest City Homebrew Competition. We (Martin and John) almost always go down to judge, it's

even John's favorite contest of the year. Why? The beers are usually good. Not quite as good as Mayfaire where we have the cream of the crop from Northern California brewers, but close. QUAFF uses AFC as a "sounding board" for the American Homebrewers Association National contest which they have won many years in a row.

The contest is held over two days, this year it is Friday Feb. 23 in the evening and Saturday Feb. 24. If you are willing to wait until the afternoon, they'll let you judge best of show as well. Much of the fun part has to do with San Diego itself. You can stop down at Pizza Port for lunch on Friday, enjoy all the free beer you

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THE PENDULUM SWINGS: LOW GRAVITY

By Cullen "Grandest Hydro" Davis

Those who attended the January club meeting might have fuzzy, vague recollections of the crazy parade of bewildering barleywines. Oh, what a marvelous way to start a year! Such depth of character and strength of spirit are rarely seen outside an advanced English Lit class. It was just the thing to keep our noses warm against the bitter cold.

This month, however, brings us to the complete opposite end of the beer style spectrum. The American Homebrewers Association's Club-Only Competition focuses on low-gravity beers; those with starting gravities of 1.045 or less. This turns out to include a great many styles. By the '04 BJCP guidelines, no fewer than 16 categories encompassing 39 subcategories dip into the accepted range for this competition. You would do well to look up the list on the AHA's web site under the competition schedule to see exactly what they are (www.beertown.org/homebrewing/

[schedule.html](#)). It is our job at the February meeting to choose our club's entry into this competition. We want to have good representation in this one because we are doing the judging right here on our own turf this time around. Lets earn some points for a change. Please review the allowed styles and bring your best example to the meeting to be judged and voted on. It is possible that you hold in your hand one of the best beers in the country! We must find out! For the love of Pete, don't let your football-addled friends drink it all on Superbowl Sunday!

To get us all in the mood, I'll be pouring some commercial examples from the styles in the low-gravity range. Here's the bonus; they go really well with chili! **Cullen Davis**



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Brewer's Support Network

These knowledgeable and experienced Falcon brewers are part of our new support network. They are available to help you with any brewing related questions you might have, so please feel free to contact them.

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2007 DOUG KING MEMORIAL COMPETITION

Drew "What Comes After Lame Duck, Dinner? Beechum

Now that's a competition! Continuing its unprecedented growth, the Doug King competition doubled its entry count to 81! Beers came from all over the country, including Maine and Washington. Styles ranged from the mundane (American Pale Lager – Wait, that's won two of the four of these things!) to the exotic with Saisons fermented with nothing but Brett. Our new *Imperial Anything* category took in 19 entries, our largest and most challenging class by far.

Despite fairly stiff competition, the Falcons took 5 medals and most importantly, the Best of Show

and the First Runner-up Best of Show slots. Congratulations go to Rick Bobbit of Thornton, CO for finishing third overall with his Longs Peak German Pilsner. Not only taking his first two gold medals ever, Jonny Lieberman (and me) grabbed second overall with the crazy Gonzo Hemp Poppy Spirit Wine that we brewed in July at the Shop. Proving that winning is no fluke, Todd Peterson, barely shut out in the 2005 DKM, took home the grand prize engraved mug with his Black Sea Baltic Porter. Amazingly, this beer, served from plastic water bottles, was barely a month old at judging time! All three recipes are [available online](#) for your enjoyment.

I'd like to thank all the entrants who sent their beers to us for judging. Obviously, I'd always like to see more Falcons' entries! Also, many thanks belong to the judges and stewards who took a few hours on a chilly Saturday afternoon at the Shop to make their way through some very tough and interesting flights. Judges included Cullen, Dean, Hank Hoffman, Jim Moorman, John Aitchison, Jonny Lieberman, Martin Carman, Paul Sedgwick, Steve Cook, Steve Raub, Ting Su and George Mahoney. Joining those Falcons were judges from other clubs and areas: Sebastian Winegarner, Patrick Rue, Michael Clark, Lyn Davidson, Jonathan Porter, Jim Wilson, Greg Beron, Pat Saperstein and Scott Burnell. Stewarding services were provided by David Uhl, Diana Davis, Kevin Grizard, Raquel Daboul and Scott Wyse. **Andy Beechum**

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President (Continued from page 1)

for the annual Anchor Homebrew Club of the Year Party. Although Pacific Gravity won the award this year each club gets an invite for 5 members, so my Presidential self and 4 other board members are heading up North for the party.

You can see why we call this the "Homebrew Season" -- and that's only through February! Without detailing all of the events here I'll just mention them and give the date if available.

- ◆ There is the March Membership Meeting on 3/4/07.
- ◆ There's the March Shop Brew on the 11th of March, which will be headed up by Nancy Gold.
- ◆ We are planning a bus trip to drink the great beer of Santa Barbara in March date to be determined.
- ◆ The Mayfaire Competition entries are beginning to be collected as of 3/15/07.
- ◆ Then comes April Fools Day and the April Membership Meeting on 4/1/07.
- ◆ The Mayfaire entries are due on the 5th of April.
- ◆ With the Mayfaire judging on the 14th of April.
- ◆ Then the big party, the So Cal Home Brew Festival at Vail Lake in Temecula on Friday the 4th and Saturday the 5th.
- ◆ Then we're almost through the Season when the Mayfaire Festival comes up on the 18th and 19th of May.

As if the local events are not enough the AHA Conference (Denver Colorado) will be held in June and it looks like we Falcons will have a presence there as well.

Then the Maltose Falcons Sunfest, location and date TBD.

So, now through the end of May we will be very busy, not only at the fun parties but brewing up a storm so we will have many kegs of brew for each event.

The Competition committee has set up to award the Merlin Cup to the Maltose Falcon Home Brewer of the year. For the full set of rules check out the Competitions Committee's write-up herein and get to brewing and entering your brews in those competitions...

P.S. Sorry about the December newsletter, our faithful Newsletter Editor [Ed Note: Hi Mom!] has

been major busy but assures us that he will be able to publish on time from now on. **Steve Cook**



MEMBERSHIP!!!

By Jeremy "The Director" Raub

Hello Fellow Falcons!

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

Gerald Sebren
Mark Tsujihara
Chuck Myhre
Rob Milburn
David Lasher
Jeff J. Findley
Charles J. Warde
Jake Schlachter
Craig Deane

- ◆ Here's a reminder of the great benefits of your Falcons Membership:
- ◆ 10% discount on purchases at the Home Wine, Beer & Cheese Making Shop
- ◆ 10% discount on CO₂ and all purchases (except beer) at Tavern Services
- ◆ 10% discount on beer at Vendome Liquors in Toluca Lake (Cahuenga & Riverside)
- ◆ 10% discount on beer at Red Carpet Liquors (Glenoaks Blvd in Glendale)
- ◆ \$2 off at BJ's Beer Appreciation Nights (Canoga Park Location)
- ◆ Access to our many festivals and parties throughout the year
- ◆ Access to the 1Bbl (31 gallon) pilot brewing

system

I know I've been enjoying some of these benefits myself lately, especially those discounts on beer. Tomme Arthur's "Lost Abbey" series of beers are now available in bottles, and you can find them at Red Carpet Liquors in Glendale for 10% off!

Just remember that all of the above benefits are only available to you if your membership is current. This is a great reason to make sure that your **dues are paid**, and your **card is punched**. Red Carpet won't be giving out any discounts unless you have an up to date card in your possession. And don't think you can trick them, as fellow Falcon Alex Macy works there. 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 to get your card right away!

Happy Brewing!
Jeremy Raub



Competition Reminders!

AHA Club-only competition (Low Gravity) — February 11 (meeting)

America's Finest City — February 23

Mayfaire — Entries Due April 5

AHA National Homebrewer's Competition (NHC)

Veep Corner (Continued from page 1)

want on Friday night and Saturday at the event, and go to brunch at Stone on the way back. You can add another day and enjoy one of the many tourist things that San Diego has to offer.

QUAFF really respects their judges and treats them right. They arrange discounted rooms at the Handlery Hotel, provide a great dinner Friday night, and breakfast and lunch on Saturday. You get a T-shirt, a coupon for a free beer at a place like Callahan's, and when the judging is at AleSmith, more beer if you haven't had enough. The caliber of the judges is as good as it gets outside of an AHA conference. QUAFF cranks out 20-30 new judges a year, and many advance. I've judged in panels that included 3 National judges for an ordinary round and another round where I was the junior judge by quite a bit (judged with a Grand Master). Of course it's fun to catch up with old friends and tell stories and talk about beer.

The judging is fair, and it's especially enjoyable to see Falcons come out with awards since QUAFF is so competitive. When Tom Wolf won best of show a few years ago, it was highly entertaining. If you're interested in judging, they'd love to have you. And of course they'd love your beers. You only need 2. You can register beers or to judge at <http://www.quaff.org/AFC2007/AFCHBC.html>.

The entry fee is \$6 and the entry window is from Feb. 2-16. You can drop off the beers yourself at AleSmith and see what Peter has brewing, mail them to AleSmith, or better still, bring them to the February Falcon meeting. Scott Wyse has volunteered to bring our beers down to San Diego. They follow the usual BJCP style guidelines, but give extra care to mead. There is a mead best of show and they'll have so many meads, they'll need 3 panels of judges. See either one of us if you have any questions. **Martin & John**



BOARD MEETING MINUTES

By Nancy "4H All-Star" Gold

The February board meeting was held at the Boneyard Bistro 7:30 pm Wednesday, January 17th, 2007. Members in attendance were Steve, John A., Martin, Kent, Nancy, Drew, Scott, Cullen, Peter and Jonny.

Kent reported that the treasury is in good shape.

Drew suggested asking John D. if he could sell our swag in the shop. Steve will talk to John.

We voted to buy quick-disconnects for the shop brew system. \$100.00 should cover it.

The next club meeting will be on February 11th. Cullen's style of the month will be session beers, 1.045 O.G. or less. Don't forget there will be a chili cook-off at the February meeting. Sign up with Peter to compete for some great prizes. At each club meeting, Peter will take a picture of the home-brewer-of-the-month for our yearly calendar.

Drew's January shop brew went very well. He brewed 30 gallons at 1.075 O.G., yielding 50 gallons of mild at 1.038 and 5 gallons at 1.075!! The next shop brew, on February 18th, will be **Dougweiser**, led by Rick Burnside. If you would like to help and take home some wort, contact Scott at publicity@maltosefalcons.com. Nancy will lead the March 11th shop brew, making a double IPA.

John and Martin are planning a BJCP class sometime after Mayfair, probably in September or October.

Drew is planning a bus trip in late March. We will go to Telegraph Brewing, The Brewhouse, Santa Barbara Brewing, Island Brewing, maybe Anacapa and perhaps a new brewery in Goleta if they are up and running by then.

Camping is reserved at Emma Wood for Mayfair, but it can be changed if we think of a better spot. Sunfest will be at the same place as last year.

Cullen is working on some new swag. [Top Secret] for the board will hopefully be ready for the next meeting.

Nancy is ordering name badges.

Talk of a commercial beer fest has been tabled until next month.

The next board meeting will be February 21st.

JAN. MEETING MINUTES

Also By Nancy Gold

The clubhouse was busting at the seams Sunday January 7th, 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 11th. 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 11th meeting.

Kent reported that the treasury is doing fine.

The January 14th shop brew will be led by Drew. He will make 55 gallons of his famous Mild. Sign up with Scott at 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 An

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heuser-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; Tripel, 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! **Nancy Gold**



When Falcons Attack! Dave, Rich and Beechum at the Colorado Wine Company — and drinking beer! I (Jonny) hosted a beer tasting at a wine bar which wound up being a hell of a lot of fun. Look out for part *deux* sometime this Spring or Summer. Jeremy Raub also showed his face, but we were too drunk to work the camera. Beers served pictured below.



COCHINITA PIBIL PULLED PORK SANDWICHES WITH BAJA SLAW By Peter Sheppard

File this one under “WN?” for “Why Not?” When you think about it pulled pork from Georgia or the Carolinas is really similar to the dish made famous in the Yucatan Peninsula called Cochinita Pibil. Slow roasted pork butt that has been slathered in a bright red mop-rub made from *achiote*, a paste made from the annatto seed and flavored with orange juice and vinegar. Then I combined the dripping from the roasting pan with my latest discovery: roasted tomatillo salsa from Smart & Final, and VIOLA! A new classic is born! I picked up some *talera* rolls from the Top Valu market in Inglewood for that authentic taste, and add a big pile of Baja Slaw, frijoles de olla and my brother's Saffron Rice to finish the dish!

Cochinita Pibil Pulled Pork!

The Rub: for 5 lb Bone-in Pork Shoulder or Boston Butt

8 oz achiote paste (recado rojo) (Top Valu)
1 head garlic
¼ c malt vinegar
1/3 c fresh squeezed orange juice
1 Tbl raw sugar
1 Tbl dry mustard
1 Tbl kosher flaked salt
2 tsp ground cumin
2 tsp *epazote de comer* (Top Valu)
1 tsp fresh cracked black pepper
5 lb bone-in pork shoulder or butt, trimmed of excess fat and cut into two pieces
1 ½ c beer
water, as needed

In a glass bowl combine the *achiote* paste, garlic, vinegar, orange juice, sugar, mustard, salt, cumin, *epazote* and pepper stirring into a paste. Rub the two pieces of pork roast all over with the *achiote*/citrus/vinegar paste and set inside a roasting pan with a rack in the bottom. Cover and place into the refer for at least 4 hours, better yet overnight, (12 hours), to marinate. Remove pork from refer and allow to come up to room temperature. Pre-heat the oven to 325 degrees, and

Pulled Pork (Continued on page 8)

Pulled Pork (Continued from page 7)

move the rack to the second to lowest position. Remove the cover and pour the beer into the bottom of the roasting pan and add about 1 cup of water. Place the pan, uncovered, into the oven and roast the pork for 5 hours, replenishing the beer/water as needed. The pork is done when nicely browned and an instant-read thermometer inserted into the thickest parts of the meat registers at least 170 degrees. The meat should be falling off the bone when done. Let the meat rest for 15 to 20 minutes before shredding with two large forks, or your fingers, in a large metal bowl. Transfer shredded meat to an 8-quart Crock-pot. Whisk together the Yucatan *Tomatillo* Vinegar Sauce, (see below), and stir into the shredded meat. Cover and set the Crock-pot on LOW to keep warm until ready to serve. Stuff *tallera* rolls with meat and top with Baja Slaw, recipe follows.

Yucatan Tomatillo Vinegar Sauce

3 c Chachies Roasted Tomatillo salsa, (from S&F)
2 Tbl white vinegar
juice of 2 limes
1 c chopped fresh cilantro
pinch of kosher salt
several splashes hoppy beer

Baja Slaw II

By Peter Sheppard, © 2007 The New Fermenting Gourmet/Burgermeister 2007

Mick Deering gave Peter this title, a kind of So-Cal coleslaw with south-of-the-border ingredients. This is my updated version of the recipe and it was a huge hit at the January 2007 meeting! This is an easy recipe since you don't have to slice all that cabbage and stuff to make it - you buy it pre-sliced.

1 lb pre-sliced coleslaw mix (cabbage, red cabbage, carrots)
1/2 lbs broccoli slaw mix
3 radishes, sliced thinly
1 fresh poblano chile, seeded and cut into thin 2" strips (Top Valu)
8 oz can Ro-Tel chopped tomatoes and green chilies
4 Scallions, chopped with tops
1/2 cup chopped fresh cilantro
1 lime, zested and juiced
4 Tbsp natural sugar
1/3 cup malt vinegar
1/3 cup Mexican mayonaise (with limón)

1/2 c roasted tomatillo salsa (S&F)
cracked black pepper, to taste
1/2 slice of lime

Combine the coleslaw mix, broccoli slaw mix, radishes, sliced chilies, tomatoes and onions together in a very large glass, or plastic, (non-reactive), bowl.

In a separate glass bowl combine the sugar, vinegar, citrus juice and zest and whisk well until sugar is dissolved. Add the mayo and salsa and whisk into vinegar/sugar mixture until a smooth dressing is formed. Add the chopped cilantro and dressing to the slaw mixture and toss together well. Cover and chill overnight for flavors to "take". Just before serving grind a bit more pepper, and squeeze fresh limejuice over the top, stir from bottom to top to blend the dressing well into the slaw. Serve with grilled meats or as a great "salad" inside Grilled Tuna Steak Tacos! Yum!

CHEF'S NOTES: This is a variation of my Mom's classic picnic side dish. It uses the kind of ingredients you'd expect to find in a fish taco, not at a Minnesota BBQ!

DREW'S NOTES: If you want to do this from scratch, this is a good time to break out your mandolin or v-slicer to make short work of the cabbages, carrots and broccoli. Also to hold the dressing with less weeping, consider salting the cabbage ahead of time, draining, rinsing and drying in a spinner. This will help keep the dressing creamy and fresh longer.

15 *tallera* or *bollio* rolls
Baja Slaw, as needed
Saffron Rice
Frijoles de Olla
Salsa & Chips **GRIZZ**



BEER & STUFFING: NOTES FROM THE ANNUAL STUFFED SANDWICH XMAS TASTING

By Bruce "Super Tongue" 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 30th 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 pastrami 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 Falcons 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 well-

Stuffing (Continued on page 10)

Stuffing (Continued from page 9)

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 Hoppo 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, DeRegenboorg, 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 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,
Stuffing (Continued on page 11)

Stuffing (Continued from page 10)

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.

Many 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! **Bruce Brode**

THROWBACK MILD SHOP BREW (OR "BREWING THE BIGGEST BEER YET")

Drew "The Drew Beechum" Beechum

This month's AHA Club Only Competition is being run by a bunch of fools! (Yup, us.) To ensure the club had an entry and to celebrate my favorite style to play around in, we agreed that it was time to brew a mild on the shop system. And of course if you're going to do that, you might as well go great guns and all out with it. Our target: brew the biggest batch of beer yet down on the Falcons Mk. II system.

Normally, you can squeeze out a heavy duty barrel (31 gallons) of beer with high starting gravities (1.080-1.090) without adding sugar with Fletch's design. This time, we went for a whopping 60 gallons of beer. To achieve this goal we calculated and brewed a 30 gallon batch of beer at 1.075.

Starting the night before, Kent went to the Shop and filled the HLT with water. He set the thermostat on the burners to keep the temp at 180F. Good thing too! By the next morning when the brew crew arrived at 8:30AM, the temperature had plummeted to below freezing! When we started brewing it was a brisk 41F. The exterior copper water pipe had frozen solid, but fortunately it had not split. Kent running a torch over the pipe and water hose quickly broke the ice jam and got us up and running again.

Fighting the chill left us all huddling around a little space heater setup in the shop and MB's camping Propane Heater that she kindly lent us. Not too surprisingly, the brew crew also broke out a number of different beers to drive the cold from our bones. In-

cluded in the mix was the Black Cat Mild from Moorhouse, the inspiration for the original CDJK Mild, of which this brew is a variant.

After a slow sparge and a brisk boil of 34 gallons of run-off, the brewers were left with 31 gallons of 1.075 strong "Throwback" Mild. The name comes from the fact that it was brewed to old time strengths of a mild ale, when mild simply meant lacking in hops. The first five gallons were dropped into my carboy at full strength for comparison. The remaining 25 gallons was split into 2.5 gallon portions in everyone's carboys. The HLT has been pressed into service as a boiler during the previous efforts, preparing another 25 gallons of boiled water. Quickly chilled with the club's Therminator chill plate, each carboy received an equal dose of water. This dilution yielded 50 gallons of Mild ale at ~1.037 and thus we achieved 55 gallons of beer from a single day's efforts. Good stuff! **Dr. Drew**

THE ED NOTES (OR "MEA CULPA, MEA CULPA, MEA MAXIMUS CULPA")

By Jonny "Who, Me?" Lieberman

My Fellow Falcons,

I really want to apologize for letting the entire club down and flubbing the last couple of *Brews & News*. My professional life got in the way of my homebrewing life and for that I am sorry (though I was elected *in abesntia* AND I hate editing these damn things as much as you love reading them). But all that is changing.

I was recently recruited and then hired by *Inside Line*, a car magazine associated with Edmunds.com. This means I will no longer be working three jobs — now just one. Which may hopefully mean that I will have more time to concentrate on brewing. And (dang it) editing.

I actually start the new gig the day *after* this Sunday's meeting, so I have no idea what my schedule is yet. Future boss is claiming 60% travel. We shall see. Until then, I would like to thank Kent for being such a mensch and stepping up to the plate to get the December/January issue out. And the rest of you for being so understanding. Really, the people to blame are those of you who voted for me when I wasn't there to defend myself. Bastards! **Jonny**

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:

- ◆ **February 11 — General Member Meeting**
- ◆ **February 18 — Shop Brew — Burnside's Doing Dougweiser!**
- ◆ **February 23-24 — America's Finest City Homebrew Competition**
- ◆ **March 4 — General Member Meeting**
- ◆ **March 11 — Shop Brew — Nancy Gold To Lead!**



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"Sans Couth"