

Brews & News

A Publication of the American Home Brewing Society

Volume 34 January 2008



Xmas Beers at the Stuffed Sandwich

Remembering Doug King

The Beer Hunter

Falcons Honor Michael Jackson's Memory

Brews & News

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Editor's Desk

By Jay Sheveck, Newsletter Editor

Anchor Weekend is quickly approaching and I'm quite excited to participate. Additionally, I plan to fully take in the flavor of San Francisco (activities) and its beers.

My wife Vicki and I are thinking of doing one of them-thar "Ghost Walking Tours" early Friday evening. I know this isn't a beer-related event, but we just can't resist the oddity of it.

Since it takes only about two or three hours, it shouldn't really impact much of the beer-drinking time that the Friday Pre-Party has to offer. It's also fairly cheap entertainment at \$20 a head. We'd love some company, so please join us. If

you're curious, take a look at www.sfghosthunt.com. Okay, back to the subject of beer.

A lot has changed in the Bay Area since we won the Anchor Award last. A few lackluster breweries have closed, some brewpubs have gotten rid of their brew systems—and new breweries and beer outlets have sprung up. Beers have increased in *quantity* overall. In fact, there are more beer engines currently pulling real ales in San Francisco than at any other time since Prohibition. And is it just coincidence that 21st Amendment and Magnolia are having their *Strong Beer Month* while we're going to be there? (Hmm.) What a great beer city.

Anchor Weekend is also a prime time to visit San Francisco Brewing Company one last time before it either closes or changes hands. Founder Allan Paul is selling San Francisco's oldest brewpub, and, considering the current real estate market, the brewpub could just "go away." (Yikes!)

I have also heard a lot of praise about City Beer, the newest craft-beer retailer in San Francisco. It features an uber-large selection of craft-beers to go, but also many to drink there on-premise. I challenge anyone to buy me a beer from there. I'll thank you for it. ☺

Okay, so are you liking/disliking the Newsletter? I gotta say this has been a really fun project for me. I have tweaked and re-tooled almost everything so far, and I'm liking the format a bit more with every issue. I want the Falcons to have the best newsletter in the country, but moreover, have one that is as equally as fun and informative to read for the homebrewer and beer enthusiast—whether beginner or experienced.

That said, please consider contributing stories and photographs to *Brews & News*. I need your help. Really! Simple stories, homebrew recipes and JPEGs—are perfect. You never know who might read your work! You might get a free beer out of it, too. I'd be most appreciative!

Anyhoo, see you all in this new year, or at the next meeting!

—Cheers, **Jay**

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BREWING SINCE 1974

2008

The Maltose Falcons Next Year of Beer

By President Steve Cook

Hoping all Falcons had a great and prosperous holiday season. The Maltose Falcons Board is working hard refining and finalizing the plans for this New Year.

In the last *Brews and News* we laid out the plans for the **Anchor Party** in February, the **Southern California Homebrew Festival** that will now be held at Lake Casitas (near Ojai) in May, and the **San Diego Bus Trip** in July. These plans are jelling fast and all Falcons should watch for notifications of the events—and when we need you to RSVP for hotels, camp sites and seats on the bus.

This month's membership meeting will feature the Grand Hydro's presentation on dark lagers, and a demonstration on making **Hop Tea** that could be very useful this year with the dearth of hops we are experiencing. We will also be naming our first Maltose Falcons **Home Brewer of the Year**

in modern times! Be there when history is made.

I also want to welcome and give special thanks to Carrie Love and Scott Wyse for stepping-up and taking on the very important Board position of **Burgermeisters**, which was vacated by Peter Sheppard for personal reasons.

There's a change of date for the February Club meeting. It had to be moved to the second Sunday of the month (which is the 10th) because the Super Bowl will be on the first Sunday. So mark your calendars (2/10).

Along with all of these fun events are a few slightly-more serious things happening early in the year, namely, our competitions. They are coming up fast! The **Doug King Memorial Competition** is early this month, and the entries are due on January 11, 2008. Then, there is the **Mayfaire Competition** with the entries due on the 27th of March.

This year we will have quite a few



new judges at our competitions. All of the participants of the **BJCP class** are eligible to judge, even though we haven't gotten back our test scores yet. We really do need your help, so if you took the time for the class and the test, then you really should sign-up to judge our competitions and gain valuable experience.

Our monthly **Shop Brews** are doing very well—even when they are held on a membership meeting day (like the last one headed by Activities Director Drew Beechum). Drew and crew brewed a big barley wine starting early and finishing at about 1:00 in the afternoon.

Our Publicity Director George Mahoney schedules and coordinates the Shop Brews, and is currently looking for brewers to lead future Shop Brews. As of today, the following Shop Brews are scheduled: January—Cullen Davis will lead a brewing of a **Porter**; and February—Jonny Lieberman will lead the brewing of a **Dark Strong**

See President on page 28

President

Vice-Presidents

Our Friend Doug

Falcons Pay Tribute With Competition

By John Aitchison and Martin Carman, Vice-Presidents



We kick-off the competition year again on January 19, 2008, with the **Doug King Memorial Competition**. [Briefly: entry deadline is January 11, \$5 per entry, two bottles (or kegs), and styles are limited to lagers, specialty beers and “Imperial” beers.] But rather than talk about the competition, we’d like to say a few words about the man who it is named for—especially for the benefit of new members who didn’t know him.

Doug King was an active Falcon by the early 1990s. Active is almost an understatement here, Doug was *always* willing to help. He was an early member of the **Competition Committee**, and served as permanent Chief Steward. He was always one of the first to show up at competitions, club meetings and festivals—so he could help set-up. And, he was one of the last to leave, “so he could help clean up.”

Doug was always helping new and experienced brewers. In fact, there are at least a dozen mash tuns still in active use that he made for different

club members (including the tun that we used to make the **Bohemian Pilsner** that took Third Place in the AHA Club-only contest).

Doug King was a prolific brewer as well. He always made his beers on his five-gallon home system in his apartment. Half the apartment was dedicated solely to brewing or



fermenting. Doug brewed all styles of beers and he brought most of them to club meetings. It was rare when he had less than two beers at any given festival or meeting.

Doug first became interested in homebrewing because he loved lager beer. He was best-known for his exceptional lagers and experimental

beers. He nailed the **Budweiser** recipe down, and even impressed the brewers at Anheuser-Busch with it! That homebrew won Best of Show in the **California State Fair**—not an easy task for an American Lager, especially in the 1990s when the contest was still well respected.

Doug named it “**Dougweiser**” and took the moniker as his own nickname. (It is still used by Falcons who brew American Pale Lagers.) He didn’t stop there—the recipe was tweaked to produce *Dougfoot Barley Wine*, *Hopweiser IPA*, *Ryeweiser*, and even *Spudweiser* potato beer.

Basically, if it was fermentable, Doug would incorporate it into a recipe. You didn’t know what he would bring to a meeting; you just knew it was going to be strange and tasty. Most of his beers were quite good.

Doug was a bachelor and didn’t have a close family. The Falcons were his family and he was fiercely loyal to the club. We remember one **Southern California Homebrew Festival** when Doug refused to

See Veeps on page 28



ACTIVITIES REPORT

By Drew Beechum, Activities Director

All Anchor, Most of the Time

Anchor Weekend February 15–18 (President’s Day Weekend)

Official Hotel Cathedral Hill Hotel

The **Cathedral Hill Hotel** is offering us a group rate of \$99 per night for a single through triple room. Just call the hotel at 415-776-8200 and mention the **Maltose Falcons** group. This offer is only good through January 16th! This is a great deal at a very nice hotel. (And it’s right next door to late night eats at **Tommy’s Joynt**)

Official Brewery Map & Calendar of Events

The official club calendar and map will be rolling out in print by the February meeting. The map will include highlighted beer stops for every informed beer drinker, as well as details for how to find the club at any given moment.

Friday February 15th

6:30 PM—Cathedral Hill Hotel Beer & Chocolate Dinner: The hotel is offering their famous “Beer & Chocolate” dinner. The cost will be \$80-90 per person, inclusive. The final price depends upon the menu. Past dinner attendees were blown-away by the meal. Call 415-674-3406 to reserve! (Last year’s menu is available here: http://beer-chef.com/assets/menus/beer_chocolate_2007.pdf)

9:00 PM-ish—Friday Night Pre-Party (Toronado?): The current plan is to invade the world famous cranky-ass beer bar, the Toronado. Bring cash and prepare to let your jaw drop as you peruse Dave Keene’s mondo beer list. Preparations will be underway for the annual **Barleywine Festival**, which opens Saturday morning with a crazed crowd looking for their fix. So tonight, we get to relax and enjoy the extensive draft and bottled beer list. If the Toronado falls through, you will hear from me! Please note, this

See Activities on page 8

Activities from page 7

is a completely separate event from the dinner!

Saturday February 16th

Morning-ish — Toronado Barley Wine Judging: If you're a BJCP-trained judge, and would be interested in helping out with judging or stewarding the Barleywine Festival, contact Russ Wigglesworth, BJCP maven and judging coordinator at BWfest@gmail.com. There are no guarantees that you'll get to participate, but judges get a shirt, early access to top-notch barley wines and a special judge's lounge independent of the usual fest madness.

1:30 PM—Anchor, the Party: Anchor Brewing Company is opening up a little bit earlier for us this year—1:30 p.m. to be precise—and the party will roll until around 6 p.m.. For those of you who have never been, the party means a free open bar pouring Anchor's products, a free BBQ dinner, the chance to tour the brewery and inspect the open fermentation rooms and breweriana. Anchor will present us with the coveted copper mug—ours for a year—and *Steve will have to chug a quart of Old Foghorn!*

The club will have shirts, glasses and the band available for sale...

Wait? What?...The band will *play*, I mean! All told, not a bad time for a FREE party! The brewery is located at 1705 Mariposa Street and folks will be responsible for travelling to and from the brewery. Talk amongst your peers and arrange some fun. (In the past some have done the limo thing!) Public transit instructions next month! Oh, and remember, this party is for *Falcons only!*

7:30 PM—Rogue Public Ale House After-Party: I wish I could tell you Rogue will be giving us a free party as well, but nope—they're just shutting down the whole ale house for us! Following Anchor, we'll decamp across town to Rogue's first ale house in California and go on a tasting tour of former Falcon John Maier's (Rogue's head brewer) fine, fine products! The last time we attended Rogue for our celebration, the staff was great and the bar was set for full cocktail and wine service as well!

Sunday February 17th

9:00 AM—Brewery Bus Tour: The bus trip is on! The bus is rented, and the breweries are ready for us. The final ticket price is being negotiated, but expect it to be around \$45 for lunch and beer at Bear Republic, Russian River and Lagunitas

Brewing Companies!

4:00 PM—The Celebrator's 20th Anniversary Mardi Gras Party (Beerapalooza!) Final Event!

The bus will also stop off at the hotel to grab any interested parties in attending the Celebrator Party Beerapalooza. Discounted tickets are \$45 for food, music and beers from 35+ breweries at the Oakland Convention Center. Seats are first come, first serve. Priority will be given to those on the brewery trip. (Brewery tour ticket price includes the ride over to the party.)

.....

Please contact me to sign up now! (activities@maltosefalcons.com) Let me know if you're in the hotel and if you want to do the following events (include a count!) RSVP's are important because I can let our participating locations know what we're up to!

- Hotel Friday Night Pre-Party
 - Anchor
 - Rogue After-Party
 - Beer Bus
 - Bus to/from Celebrator Party
 - Celebrator Party/Beerapalooza
- ☐

Beer and Loafing

in San Gabriel

By Bruce L. Brode Photos by Tom Hamilton

On December 9, 2007 our annual winter holiday tasting of special brews at **The Home Of The Stuffed Sandwich** in San Gabriel, Calif., took place, under the stewardship of our Activities Director, Drew Beechum.

Although billed as starting at 1 pm, we didn't actually get underway until 2:25 pm. (Oh, well, no reason to be in a hurry when tasting beer!) About twenty-five vocally enthusiastic Falcons attended and enjoyed good food and some special, unknown, and unusual beers as part of the 15-beer tasting. Of course, other draught and bottled beers were available; I mean, where else can you get *three* successive years of *Anchor Our Special Ale*—ON DRAUGHT?!

My roast beef sandwich (hold the mustard—horseradish instead) was sumptuous, accompanied by a cup of clam chowder and a glass of *Christoffel Winter Bock* served on draught. Eventually, we got down to tasting the beers planned and selected for this tasting by Marlene

Samaniego, co-owner of the Stuffed Sandwich. She always tries to “stump the beer geeks,” and always succeeds quite well!

Of the 15 beers, at least seven were from breweries I had not heard of before. Either I don't get around much anymore, or the beer world is changing faster than I thought. There was a significant Belgian theme to the selections this year, as you will see, with incredible variety even within that geographic source.

In any event, here are my customary tasting notes, including each beer's general “Falcons rating” (1 to 5, five being best) and comments gleaned from whatever I managed to overhear in the celebratory din:

1. Abita Christmas Ale, *Abita Brewing Co., Abita Springs, Louisiana*. Malty, estery, oxidized aroma. Nice deep honey-amber color. Crisp malty flavor has a touch of metallic on the back of the tongue, a bit oxidized and musty, and finishes with a dusty and bitter quality. This brewery normally makes pale lager beers for the warm

See *Stuffed Sandwich* on page 10





Stuffed Sandwich from page 9

and humid local climate, so this is an unusual departure for them. Rated **2.5 Falcons**.

2. Jolly Pumpkin Noel de Calabaza Special Ale, Blend 4, 2007, Jolly Pumpkin Artisan Ales LLC, Dexter, Michigan. “Ale aged in oak barrels, bottle conditioned.” Esters, malt, touch of pumpkin essence? Autolysis? Oak. Dark hazy amber color. Flavor displays malt with some sourness that gives a bit of refreshment; the sourness hits early but does not dominate the finish. Touch of spice. Jolly Pumpkin is known for the “wild” ales that they brew, which show quite a bit of fermentation complexity. Something of a love-it-or-hate-it brew, this one was rated at **3.5 Falcons** after a vigorous discussion.

3. Barbar Winter Bok Ale, Brasserie Lefebvre, 1430 Quenast, Belgium. “Ale brewed with honey

and spices (coriander, orange peel),” at 8% alcohol-by-volume (ABV). A “fresh ale nose” is displayed, with malt, honey and citrus contributions. Dark brown hazy color. Rich malty flavor, spritzy carbonation. Flavorings are well-integrated, with lingering balanced flavors. Favorably rated at **4 Falcons**.

4. Blaugies La Moneuse Special Winter Ale, Brasserie de Blaugies, Belgium. Bottle-conditioned, 8% ABV. Yeasty, fruity aroma with some malt. Jumbled flavor of malt, yeast, esters, alcohol, with some creaminess. Refreshing break, with an oxidized finish, including nutty and “squashy” (per Drew) elements. This brew comes from a Saison producer, and reflects some of that style in its complexity, leaning toward the maltier Winter style. Controversial, rated at **3.5 Falcons**.

5. Hook Norton Twelve Days of Christmas English Ale, Hook

Norton Brewery (“where progress is measured in pints”), *Oxfordshire, U.K.* Buttery, estery and malty aroma, with a hint of mint. Clear brown-amber color. Smooth malty flavor and texture, with a touch of iodine and plenty of buttery notes, rather fondly reminiscent of Fuller’s ESB and the like. Rated at **3.25 Falcons**.

6. Nogne O Winter Ale, Nogne, Grimstad, Norway. Carries 8.5% ABV. The name “nogne” means “naked island” and is attributed to famed Norwegian playwright Henrik Ibsen. Rich malty-estery aroma. Very dark porter-like brown color, with garnet around the edges. The rich buttery-malty flavor has touches of burnt roast and hides the alcohol level quite well. Kinda like an “Imperial Brown Porter.” From the label comes this astonishing phrase: “Thoroughly inspired by the boldness of American brewing.” Also astonishing is the use of Chinook, Centennial and Columbus hops in a European beer. Here’s to globalization! Quite favorably rated at **4.5 Falcons**, the favorite beer of the day.

7. Port Brewing Santa’s Little Helper Imperial Stout (“our annual insurance policy against lumps of coal in our stockings”), *Port Brewing Co., San Marcos, California.* Hefts-in at 9.5% ABV, and was first released in 1997 (before there was a Port Brewing Company; it was first served at Pizza Port Brewing whose owners are partners in Port Brewing). Malty aroma with notes of burnt-ness. Darkest brown color, opaque. Chocolatey flavor is rich, dryish, and nutty, with hop bitterness in the finish. Impressive, rated at **4 Falcons**.

See Stuffed Sandwich on next page

Stuffed Sandwich from previous page

8. Brasserie de la Senne Equinox Dark Belgian Winter Ale, *Brasserie de la Senne, Brussels, Belgium*. Refermented in the bottle and carries 8% ABV. Fruity, spicy, hoppy aroma with a touch of that enigmatic “cellar” character. Deep brown hazy color. Crisp, dry-malty flavor with touches of burntiness and tannins. Well-carbonated with finely-dissolved carbon dioxide. Dubbed by Drew a “hoppy, minerally, Belgian brown ale.” Rated at **2.5 Falcons**.

9. Bison Winter Warmer Ale, 2006 Brewer’s Reserve, *Bison Brewing Company, Berkeley, California*. “Ale brewed with raisins,” at 9% ABV, bottle-conditioned and certified organic by the California Crop Improvement Association. Malty-fruity (raisins) aroma with some alcohol presence. Hazy brown color. Smooth, malty flavor with caramel and raisin elements prominent, it hides the substantial alcohol level brilliantly. Well-received and rated at **4 Falcons**.

10. De Ranke Pere Noel 2006 en magnum, *Belgium*. Carries 7% ABV. Classic “Belgian ale” aroma includes elements of fruit, yeast, earth/cellar/metallic, malt, spice, even old dishwater (per Dean Lynn). With a hazy orange color it even LOOKS like old dishwater! Maybe Dean’s onto something...? The *Brettanomyces* yeast character is prominent but not truly over-the-top. The flavor is fairly dry and bitter, with a very frothy-moussy carbonation texture and even a touch of bell pepper essence. Woody, soapy, earthy, Champagne notes—these were all frequent comments. Very interesting, and very controversial, finally rated at **2.5 Falcons**.

11. He’Brew Jewbelation Eleven, 11th Anniversary Ale, *Schmaltz Brewing Co., Saratoga Springs, New York*. “Brewed with 11 malts and 11 hops.” Autolysis, dark malt, and fruity esters were all present in the aroma. Very dark brown, nearly opaque. Rich, inky palate flavor, with astringent tannins and some malty body. Definitely wins the award for best *shtick*, with the over-the-top label description of the significance of the number 11. As for the beer, once again opinions differed, and it was ultimately rated at **3 Falcons**.

12. Serafijn Christmas Angel, Festive Belgian Ale, *Microbrouwerij Achilles, Itegem, Belgium*. Carries 8% ABV. Fruity, malty, and slightly spicy aroma. Copper-orange color. Crisp, complex flavor with tropical fruit notes and a fairly dry, attenuated finish. Quite nice, and rated at **3.5 Falcons**.

13. Port Brewing Lost Abbey “Gift of the Magi” Ale, *Port Brewing Co., San Marcos, California*. Carries 9.5% ABV. Fruity and malty aroma complex, with touches of wood (oak) and yeast. Rich copper color. Malty and spicy flavor has supporting bitterness, making for a bit drier overall profile than a typical Abbey-style Belgian ale would have. But then, consider this text from the label: “Designed to be a more contemplative *Biere de Garde*...dry-hopped and bottle conditioned with *Brettanomyces*.” Certainly not a classic *Biere de Garde* (a French farmhouse ale style), but definitely contemplative, to the extent of a rating of **4 Falcons**.

14. De Proef Kerstmutske Christmas Nightcap Ale, *De Proef Brewery, Belgium*. Carries 7.4%

ABV. Nice “Belgian ale” nose—fruity esters, touch of spice, and malt. Very dark amber-brown color. Sweet, crisp yet soft malty flavor with fruity-spicy highlights and a substantially tannic finish. After an extensive discussion and a wide range of opinions, a rating of **3.5 Falcons** emerged. Here’s to your Kerstmutske!

15. Mikkeller Santa’s Little Helper 2007. “Belgian ale brewed with spices,” it carries 11% ABV. Brewed by Mikkeller at the De Proef Brouwerij (see above), Lochriste-Hufte, Belgium. Looks like Port Brewing isn’t the only brewery to use this name for a holiday beer. A soft aroma of fruity, creamy and malty elements with a touch of ink is present. Black color, simply put. Smooth, creamy flavor with notes of fruit and malt, and licorice notes emerging toward the finish. One would never guess this is as strong as 11% ABV, as the alcohol level is marvelously well-handled. A Belgian-Style Imperial Stout? Quite favorably rated at **4.25 Falcons**.

My personal favorites? Though there was something to like about all of them, I have to list the Barbar Winter Bok Ale, the Hook Norton Twelve Days of Christmas English Ale, the Nogne O Winter Ale, the Bison Winter Warmer Ale, the De Ranke Pere Noel (hey, I happen to LIKE old dishwater!), the Serafijn Christmas Angel Festive Belgian Ale, and the Mikkeller Santa’s Little Helper.

Our thanks to Drew and Marlene for coordinating another stellar tasting, and our best wishes to Sam Samaniego for a continued speedy recovery from recent gastrointestinal troubles. Happy holidays! □

Meeting Minutes

By Nancy Gold, Secretary



BOARD MEETING

The January Board Meeting was held on December 18th, 2007 at **Smokin' Jack's Restaurant** in Burbank. Members in attendance were Steve, John, Martin, Kent, Cullen, Drew, Jeremy and Nancy. The food was good and the beer selection was very nice.

Kent reported that the treasury is down around \$4700.

Boonie hats are coming, and we are definitely going to make some **Anchor shirts**. Cullen is working on them. We will also make a **bus tour taster glass** and possibly two types of Anchor party glassware.

We talked about getting ribbons for competition. The AHA style for January and February is **Dark Lager**. The Doug King Competition is low on entries this year. Drew is dealing with it. We discussed the Oktoberfest trophy for Tom Wolfe. **The Merlin Cup** winner will be announced at the January meeting.

Newsletter articles are due by Christmas. **The Phantom** will

write about caramelized first wort.

Jeremy would like to see membership info on the Web site, name and date due-only.

Cullen will make a Porter for the January shop brew. Jonny might make a Strong Dark Belgian for February. George will let us know about March and April.

Drew got us some great campsites for SCHF at lake Casitas. Mayfaire will be at Oak Park May 16th and 17th, 2008. The **Stuffed Sandwich** tasting was great. They served eight beers that Drew had never tasted! The **Cathedral Hill Hotel** has rooms reserved for us for Anchor weekend. Call and tell them you would like a room with the Maltose Falcons. There will be thirty-five to forty-five breweries represented at the **Celebrator Party**. The cost will be about \$45 per person. Russian River is ready for us with **beer and pizza**.

The next club meeting will

be on Sunday, January 6, 2008. Drew will demonstrate making **hop tea**.

The next board meeting will be at George's house on January 14th, 2008. The meeting adjourned at 10:06 pm. □

Secretary



The December 2nd club meeting started at 12:32 pm. Cullen presented some **Winter Warmers**. We tasted: Anchor's Our Special Ale; Altenmuenster, Winterbier (Doppelbock); Brasserie de la Senne's Equinox; Bison's Winter Warmer; Samichlaus, and three years of Falcon Claws—2001, 2002 and 2003. Thanks Cullen, John and all who brought Falcon Claws!

Drew brewed a barley wine in honor of the late **Michael Jackson**. The January shop brew will be a Porter led by Cullen.

The Competition Committee *needs judges* for the **Doug King Competition** and for **Mayfaire**. Please contact John or Martin at vicepresident@maltosefalcon.com.

Drew has great activities planned for all of us. The December 8th beer tasting at **Stuffed Sandwich** is severely overbooked.

Anchor weekend is planned for February 15th through the 17th. Hopefully, we can get into the **Toronado** on Friday night to taste the barley wines. (Drew is working on it.) Friday night there will be a Beer and Chocolate Dinner at the Cathedral Hill Hotel. Drew got us

a \$99.00 room deal at the Cathedral Hill Hotel—for up to three people. Call the hotel for reservations [#415-776-8200]. Saturday at 1:30 pm is the **Anchor Party**, and then at 8:00 pm we will take over the **Rogue Ales Public House**. Sunday Drew has a bus ready to take us to Bear Republic, Russian River and Lagunitas. The bus will return to the Cathedral Hill Hotel and then take us to the **Celebrator 20th Anniversary Mardi Gras Party** in Oakland...and finally back to the hotel.

The SCHF will be at Lake Casitas this year. Reserve your campsite with Drew at activities@maltosefalcons.com.

Jeremy reminded everyone to keep his or her membership up-to-date. Remember: *only* up-to-date members (and their guest) will be admitted to the Anchor Party.

We tasted a bunch of great home brews: 911 Mild, Drew; Oakey Cider, Cullen; November Shop Brew ESB, Diane, November Shop Brew ESB, Sergie; Drogo Dobbler Maibock, Drew; Baltic Porter, John A. and Jeremy; Bourbon Barrel Porter, Scott; Saison, Todd, Strong Belgian

Ale, Jimmy and Jonny; Racer 5 Clone, Kent and Nancy; Hokey Lane Ale IPA, Aaron and IPA, Geoff Lala. Kent and Nancy won **Brewer of the Month**. □

CLUB MEETING

Renew Now!

By Jeremy Raub, Membership Director

Membership

Hello Fellow Falcons! Well, we've done it again and won Anchor's Homebrew Club of the Year! Congratulations to all of the hard working (and brewing) Falcons that helped to make this happen once again.

As you can imagine, the beer-y weekend at Anchor is going to be filled with lots of activities, so now is the perfect time to make sure your dues are current (so you can participate in all the fun)!

Check your card. Is it expired? If so, bring it to the next meeting. Don't have a card? Just send me an e-mail and I'll be sure to get you a card right away. Not sure if your dues are current? Send an e-mail, or stop by the next meeting, and we'll get you sorted out.

Also, let's give a warm welcome to the following new members:

Ann Lauenstein
Mike Doughty
Jason Frank
Erick Garcia
Josh S. Henaman
Jeff Lewis
Adam Vignola
Lisa Williamson ☐

Here's a reminder of the great benefits of your
Maltose Falcons Membership:

10% Discount:

Home Wine, Beer & Cheesemaking Shop
22836 Ventura Blvd. #2
Woodland Hills, CA 91364
818-884-8586
(applies to purchases only)

Tavern Services
18228 Parthenia St.
Northridge, CA 91325
818-349-0287
(applies to CO₂ and all purchases—except beer)

Vendome Wine & Spirits
10600 Riverside Dr.
Toluca Lake, CA 91602
818-766-9593
(applies to beer only)

Red Carpet Liquor
400 E. Glenoaks Blvd.
Glendale, CA 91207
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(applies to beer only)

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GRAND HYDRO

Plus ça change...

By Cullen Davis, Grand Hydrometer



Not that Jean-Baptiste Alphonse Karr was much of a beer drinker, but few more pithy observances have been uttered by Frenchmen. “The more it changes, the more it’s the same” applies to brewing as much as anything.

Brewers constantly evolve and invent new recipes, styles and methods for any reason that comes along in the name of good beer. Yet, at the same time, brewing is one of the most stolidly traditional genres of cuisine anywhere.

Take for example, the humble **schwarzbier**. This is a living contemporary style that gets tweaked continuously (at least in the U.S.) and has undergone big changes over the history of dark beer in Germany. It’s safe to say that Germans (or pre-Germans) have been brewing dark beer for millennia, as supported by archaeological evidence.

Remnants from 800 BC brewing reveal that beer had been made from a darkly roasted bread. But, the earliest mention of “schwarzbier” comes from 1390 in Braunschweig. This would likely have been dark a lambic-like ale.

At that time, though, beer was typically dark. This was because it was impossible to control the

roasting of grains sufficiently to maintain a light color and dry the grain enough to store it. After the famous Bavarian monks had discovered the wonders of lager brewing, the technique spread and was adopted by the **Kostritzer** brewery in Thuringia.

This brewery had been making black beer for several hundred years already, but now the modern lager schwarzbier took its place alongside Munich dunkel, the other holdover from the “dark” ages surviving in a rapidly *Pilsener-ing* world. Yet, gladly it did survive. So now we get to enjoy the beer of Goethe.

Don’t worry, I won’t read from Faust at the meeting. (I might, though, if no one brings any dark lagers for submission to the *AHA Club-only Contest*.) Please, I don’t want to have to try to read that old German. Bring that dark lager you’ve been hiding in your cellar—It’s ready now. It could very well be the best dark lager in the country.

What if it was and you didn’t bring it to the meeting?

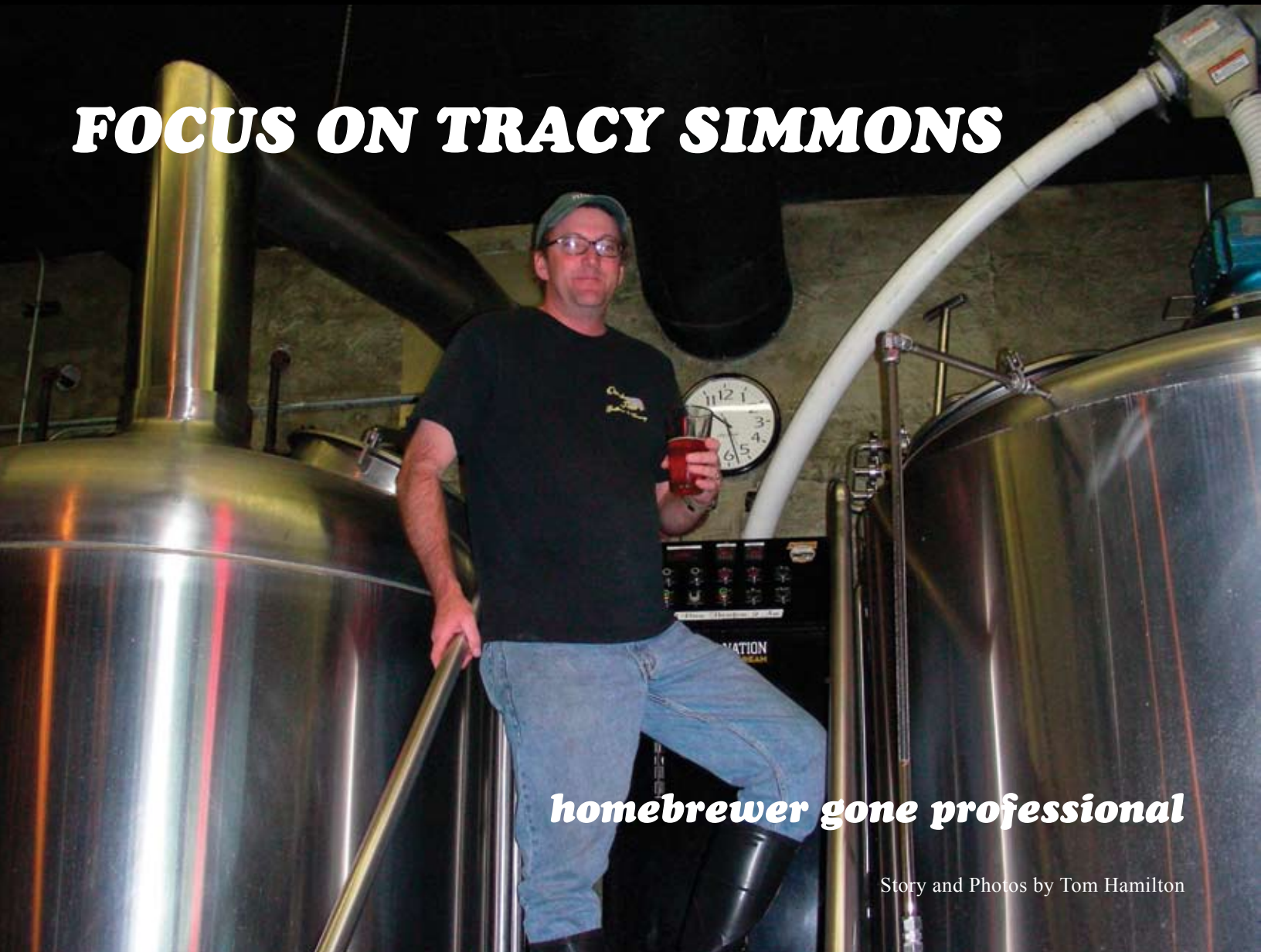
Tragedy!



PRO-BREWER PROFILE

Who is the brewer in your neighborhood?

FOCUS ON TRACY SIMMONS



homebrewer gone professional

Story and Photos by Tom Hamilton

Imagine that you are a homebrewer, and that you have a JV Northwest 15-barrel steam-fired brewing system. And, you have lots of friends who really, really like your beer. In fact, your friends like your beer so much that they are at your place almost every day, and you have difficulty brewing enough beer to satisfy all of them!

Well, such a thing actually exists. Meet Tracy Simmons, the Brewmaster at **Omaha Jack's**

Grillhouse & Brewery in Rancho Cucamonga, California. In truth, Tracy is no longer a “homebrewer,” and the “friends” are thirsty patrons of Omaha Jack's.

STARTING OUT

Tracy's brewing career began as a homebrewer in 1985 while attending the Colorado Institute of Art in Denver, Colorado. There, he received an Associate

Degree in Art. So, what happened during his tenure at art school that got him into homebrewing?

“Well, I tasted this beer called Sierra Nevada Pale Ale,” Tracy said, “I thought, ‘Wow! What is this?’ It was great! I never looked back.”

“I brewed a little in college,” he said. “When I graduated, I returned to my home in Seattle and joined the **Boeing Aircraft Homebrew Club**. It was a large club, and I did a lot of homebrewing there.”

Tracy never pursued anything with his education in Art. Instead, he became involved in music, and playing guitar and bass from 1987 to 1991 in his band, *Blood Circus*, a Seattle rock grunge band.

“I’ve noticed that a lot of brewers are musicians,” Simmons said. “Or that musicians are brewers.” (He laughed.)

I concurred by mentioning that even the **Maltose**

Falcons Home Brewing Society has a band called the “Maltose Falcons Blues and Brews Band.”

Tracy said, “There must be something in the beer.” He’s probably right.

TURNING PRO

Tracy’s first professional job in the brewing industry was in the late-nineties at a place called **Skewers Brew Pub** in Costa Mesa, Calif., (now out-of-business). He worked with them as an

assistant brewer for a couple of years, doing the things that assistants do: “mostly cleaning and other dirty work.” After his stint with Skewers, he was employed by **Bayhawk Ales** in Irvine, Calif., again, as an assistant brewer.

In the fall of 2004, Tracy was invited to be the brewmaster at Omaha Jack’s. He took the job, and since then, Tracy has been brewing nothing but fine-tasting ales.

TRACY’S BEERS

The beers brewed at Omaha Jack’s are all ales



since it doesn’t have the capability to lager. The styles include blond, brown ale, hefeweizen, pale ale, imperial red ale, India pale ale, imperial stout, barley wine, and... a fruit beer.

“I don’t like to talk about that one too much,” Tracy quipped. “I use fruit extract to

make it.”

Regardless of how Tracy may feel about it, the fruit wheat beer is quite popular with customers.

What Tracy does like to talk about are his recent wins at the **California State Fair** and the **Los Angeles County Fair**. This year he took Second Place at both events for his *Omaha Jack’s Barleywine*.

“It was a big deal for me,” Tracy said, “because I had never brewed a barley wine before. Although it

See Pro-Brewer on page 18

OMAHA JACK’S GRILLHOUSE & BREWERY



Happy Hour at Omaha Jack's is Monday through Friday, 3:30 pm to 6:00 pm. Reminiscent of the situation comedy CHEERS, the regular patrons show-up to pass judgment on the brewer's latest offering. Brewmaster Tracy Simmons (center) is wearing a Rogue Brewing cap.

Pro-Brewer from page 17

didn't do really well in its first year of aging, it has done very well in its second year."

"The first year I entered it, I didn't pull any awards—not even a favorable mention," he said. "But in its second year—as it aged out—it took two second place awards. I'm very pleased with it."

Tracy has won numerous other awards during the course of his employment at Omaha Jack's. The ribbons, medals and plaques are on display in the bar area and in the entry area to the restaurant.

...ON BREWING

Tracy is a bit of a maverick in his trade, and he exhibits thinking that is considered by some to be "unusual." In the past, I've watched him brew, and have even participated from time-to-time. I have observed that he always wears blue jeans and sneakers.

So I asked him, "Why don't you wear a white jump suit like most corporate brewers?"

He answered, "They're uncomfortable. I have one, but I never wear it."

"Do you have any rubber boots," I asked. "All brewers wear boots."

He replied, "Yeah, I just recently started doing that 'cause I was wearing out too many pairs of shoes." (He chuckled)

Upon hearing that, I thought to myself, "Now there goes an independent thinker...he clearly *was* a homebrewer prior to going professional."

A PHILOSOPHY

I asked Tracy what his favorite beer style is, and he replied, "Definitely IPA."

"I'm a definite **hop head**," he said. "Love hops... can't get enough! I'll try to put as much hops as possible into an IPA—or even a pale ale."

Tracy joked that his next favorite style was actually pale ale, "and then **Pabst Blue Ribbon**." He's probably telling the truth because he seems to

“The pay is not great, but the beer is awesome.”

—Tracy Simmons,
Brewmaster

genuinely like all styles of beers...except one.

“I’ve noticed that you don’t have any Belgian-style beers on tap,” I asked. “Why?”

His response? “I’m not a Belgian fan,” he said. “Actually, it’s just my personal preference. I just don’t like them that much, so I don’t brew them. Occasionally I will *drink* a Belgian beer—it’s very much a sipping beer for me, but nothing that I drink regularly.”

“Years ago,” Tracy explained, “when I was training as an assistant brewer, a fellow—who is now a Master Brewer—told me to let the Belgians brew Belgian-style beers; let the Germans brew the various German-styles of beer, and the Americans should brew the beers that the world has come to think of as *American*.”

And that’s what Tracy said he has been doing ever since. “Those comments have stuck with me,” he commented.

Tracy’s brewing philosophies are “more hops” and “why not?” On that note, I asked him who his favorite professional brewers were.

“I definitely would start with John Maier at **Rogue**,” Tracy said. [*For those who don’t know, John Maier was once a member of the Maltose Falcons, and his nickname was John “More Hops” Maier.*] “I also have a lot of respect for Dick Cantwell at **Elysian**, and Mike Hale at **Hale’s Ales**. I’ve been to all of their breweries and the beers are always outstanding. Great brewers, all of them.”

HUMBLE ADVICE

I know that there are many homebrewers who would like to make the leap from being a homebrewer to brewing commercially. With this thought in mind, I asked Tracy what advice he would give to a homebrewer aspiring to go professional.

“Every homebrewer who really wants to do that should,” he said. “I got my foot in the door as an assistant brewer—cleaning tanks and learning the process. True, it’s a meager living...there’s not a lot of money in it, but, it’s fun, And, it’s a good job, because you are doing what you like to do. I’d recommend it to any serious homebrewer.”

“As far as starting your own brewpub,” Tracy said, “I wouldn’t necessarily recommend that. There are a lot of headaches that go with it (laughs). There’s a lot involved in brew pub ownership, and I’ve learned this over the years: it’s nice to be the brewer and NOT the owner!” (He laughed.)

At the conclusion of this interview, I thought to myself that Tracy Simmons seems to be a truly happy person. He likes his work, has a good sense of humor—and laughs *a lot*. To quote him one last time, “The pay is not great, but the beer is awesome.”

Omaha Jack’s Grillhouse & Brewery
11837 Foothill Blvd.
Rancho Cucamonga, CA 91730
909-477-4377
www.omahajacks.com



MICHAEL JACKSON

The Beer Hunter Is Laid To Rest

By Bruce L. Brode

Michael Jackson, the British writer on beer and spirits whose publications fired the imagination of generations of readers, passed away at his home in England on Thursday, August 30, 2007.

It would be difficult to overstate the influence of Jackson's writings in the world of beer, particularly in the United States. The publication of his tome **The World Guide to Beer** in 1977 effectively signaled the beginning of the beer revolution, and his subsequent books and articles gave great voice to it. He was quite cognizant of the contributions of homebrewers, once referring to us as the "shock troops" of that revolution.

Beer had been a largely forgotten subject for scholars, journalists, and reviewers until Jackson got a hold of it. *The World Guide to Beer* was an astonishingly detailed survey of the world's beers, country-by-country, that was not only hugely informative but that also began to acquaint us with Jackson's compelling style of writing. In a manner once described by a reviewer as "muscular," his descriptions of breweries and their products also reflected his journalist's background for thoroughness and balance, and despite his forthright approach, his keen appreciation of the aesthetic, cultural, and economic factors impacting on the history and development of beer products and styles was singularly impressive beyond anything we had encountered in the genre.

Jackson further enhanced his reputation with later publications, including his update **The New World Guide to Beer** in the 1980s, and notably so with **The Beer**



Companion in the early 1990s, a work demonstrating the growth in his own knowledge and experience. Unlike the earlier books, this one focused on particular styles and the significant breweries that brewed them, regardless of where the breweries were located, and contained such important information as original and terminal specific gravities, international bitterness unit levels, raw ingredients, and brewing techniques that he had been able to glean from brewmasters and other sources. One gained a strong sense of the world of brewing growing closer, by his descriptions of beers of the same basic style brewed in far-apart regions of the world.

He also published books on Belgian beers and whiskeys which were well-received, and hosted whiskey tastings. Jackson further extended the benefits of his wisdom and experience through his Web site **The Beer Hunter**, a series of video productions of actual visits to iconic breweries put forth under the same

Behind The Scenes By Timothy Harper

Scrutinize. Swirl. Sniff. Sip. Swallow. Scribble.

The Six Habits of Highly Effective Great American Beer Festival Judges

It is not quite 11 a.m. on Saturday, the third and final day of the Great American Beer Festival. Michael Jackson (no, not that M.J.), the rumpled York-shireman widely regarded as the world's foremost beer writer and critic, has wandered into a seminar on craft-conditioned ales. "Michael, how are you?" I ask.

"I'll be better when I get a beer," Jackson replies. "I haven't had one since 9 o'clock." He then describes the breakfast morning two hours earlier when the host surprised him with a can of Belgian witte cherry beer brewed at the table before serving. Now that's a power breakfast.

For the second, the 16th annual Great American Beer Festival will be held this October 2 through 4 at Denver's Curran Exhibition Hall at the corner of 14th Street and, appropriately, Stout Street. It is a giant sea of an exhibition hall, which at last year's festival accommodated tables for 363 American brewers, most of them microbrewers or brewpubs. At these tables, samples of 1,401 different beers were poured. Over three days of the 1996 event, more than 30,000 beer lovers from around the world paid admission to drink as many 3-ounce samples of beer as they could during three four-hour sessions on Thurs-



day, Friday and Saturday evenings. There is every reason to believe that this year's event will be as spirited. Sixty-nine beer drinkers, however, including Jackson, did not have to pay for their samples. They were the judges—well-known brewers and beer writers, mostly, who tasted and rated the beers. They awarded coveted GABF gold, silver and bronze medals in 17 categories, from light lager to brown ale, pale ale to robust stout, fruit beers to smoke-flavored beers. As recently as 1987, there were but 32 styles in competition, including one all-inclusive category for ales. Now there are 20 categories for ales alone, from American brown to German wheat.

So what does it take to be a beer judge? All you have to do is sit around all day and drink beer, then choose the ones you like, right? Well, yes, that's pretty much all there is to it. But beer judges say it's not as easy—as much fun—as it sounds.

Journalists ordinarily are not allowed access to the judging sessions at the GABF; no one is, except for judges and the judging supervisors who bring them their beer samples and get things back on track when

Angus McGill

On safari with the beer hunter

THAT THE BEER HUNTER is a man who has spent his life in the pursuit of the perfect brew. Angus McGill, a former brewer and now a professional beer taster, has spent his life in the pursuit of the perfect brew. McGill, a former brewer and now a professional beer taster, has spent his life in the pursuit of the perfect brew.

Some taste of liquid Christmas pudding, some are so strong they carry warnings on the bottle, some have the stink of drains... but to Michael Jackson they are all old friends.



Michael Jackson. It's like making beer in a top garden. (Photo by Ken Larson)

...This frisky beer used to be even more explosive, ready at the smallest slight to deposit its hops and yeast all over the ceiling.

...The other day I was... They mean the best... The other day I was... They mean the best... The other day I was... They mean the best...

name, and by innumerable articles for a long list of beer publications. Michael Jackson, though not a brewer, was unquestionably a superstar in the world of beer.

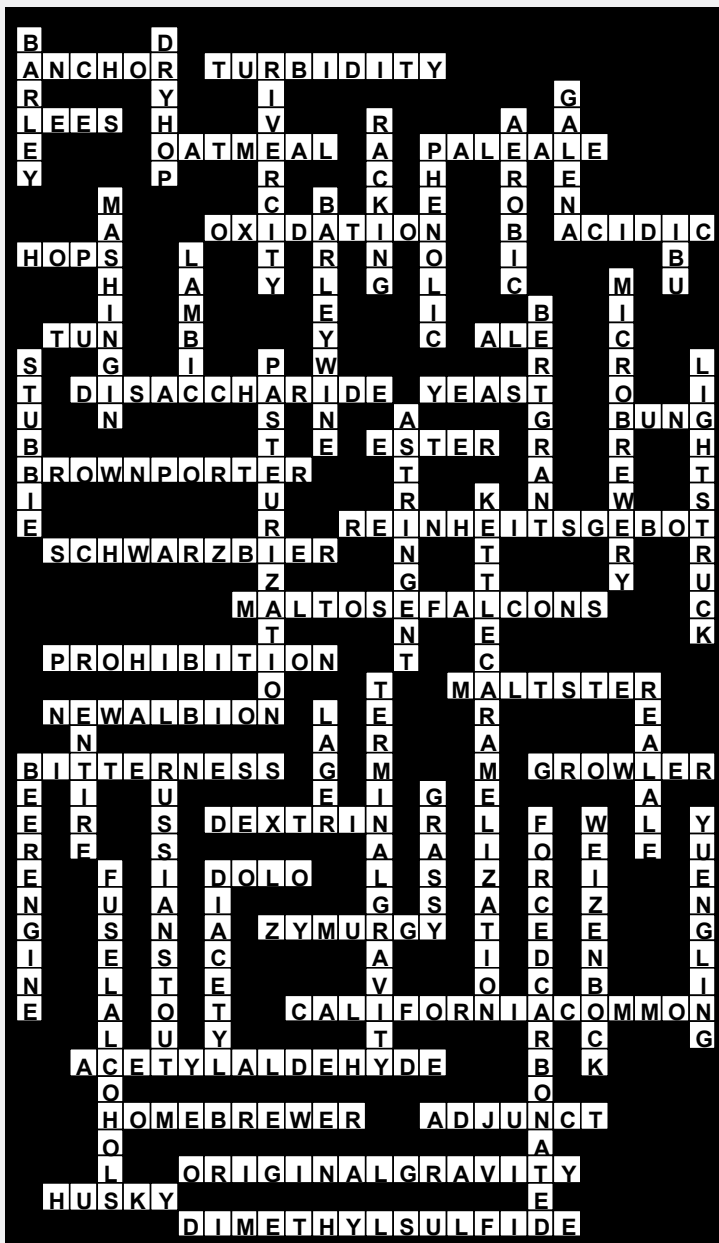
When I sought to update and expand the beer style guidelines used in the homebrewing competitions sponsored by the Maltose Falcons, these books were critical references for me and for the subsequent efforts many others have made. I used to remark that if you read a single paragraph from any of his books and didn't feel massively thirsty afterward, perhaps you weren't really a fan of beer after all.

A quiet, affable gentleman with an excellent sense of humor, he was bemused and even bewildered by the extent of his reputation on these shores. One time I think we even attempted to explain to him the origin of the "We're not worthy!" prostrations some homebrewers had done at one of his local appearances, inspired as they were by the Wayne's World skits of the Saturday Night Live comedy TV show. He had a

close relationship with Bruce Prochal and Maureen Nye Prochal in the late 1980s and so was well aware of the Maltose Falcons, as Bruce and Maureen held important leadership positions in the club and were very active in the homebrewing movement nationally during those years. He even attended our Oktoberfest in 1995 at the home of Barbara Antler, giving several of us the chance to meet him—all who did found him highly intelligent and articulate, yet quite humble and personable, with a definite drive and passion about his favorite subjects. He was always interested most in the people behind the brews. With these qualities, and in view of his accomplishments, this was a man to whom respect came easily and in abundance.

We have lost the voice of the beer revolution. Thanks to him, there are many who will follow him, but certainly none who can replace him. I, for one, will be drinking toasts to the memory of this remarkable man for the rest of my life. □

Answers to December's A Homebrewer's Crossword Puzzle



ZYMURGY The science of fermentation
 TUN A large open vessel for holding liquids
 OATMEAL Ground oats
 REAL ALE The British term for cask-conditioned beer
 PALE ALE In England this beer is considered a bottled version of a Bitter: a golden-tan colored ale that is highly hopped, usually full-bodied and on the bitter side
 YEAST A microscopic, unicellular organism of the fungus family used in the making of beer
 STUBBIE A short type of beer bottle once popular in the U.S., now nearly obsolete
 LAMBIC A spontaneously fermented wheat beer from Belgium, where airborne wild yeast and bacteria are allowed to inoculate the wort
 HOMEBREWER An amateur brewer
 DISACCHARIDE A compound sugar composed of two monosaccharide molecules joined by the elimination of one water molecule
 MALTOSE FALCONS The oldest continuously-assembling homebrewing club in the U.S. (1974)

RACKING The process of transferring fermented beer from the maturation vat into bottles, kegs, etc.
 ACETYLALDEHYDE A volatile compound found in beer derived from degradation of sugars during high temperature fermentation, usually detected by a green apple aroma
 YUENGLING This, the oldest American brewery, opened in Pottsville, Penn., in 1829 and is still going strong
 OXIDATION Exposure to oxygen
 MALTSTER A person who makes malt
 REINHEITSGEBOT The German purity law of 1516
 ADJUNCT Any non-malt ingredient added to the wort to flavor or extend the finished beer
 BITTERNESS This is perceived as a harsh dry taste on the back of the tongue
 LIGHT STRUCK This aroma and taste is due to the presence of the same mercaptans that are found in the scent glands of skunks
 ENTIRE The original name for porter
 TERMINAL GRAVITY The final specific gravity of beer
 BROWN PORTER A mildly alcoholic, dark red-to-dark brown ale of English origin that was originally brewed in the 1700s for the working class
 ASTRINGENT Describes a drying, super-sour flavor that causes puckering when tasting beer
 CALIFORNIA COMMON The first beer style native to America (trademarked by one brewer as Steam Beer); similar to a Vienna-style lager that is fermented at warmer ale temperatures
 FORCED CARBONATED A beer in which carbon dioxide has been injected artificially
 MICROBREWERY A small artisan brewery
 GALENA A variety of very bitter hops grown in Washington and Idaho containing 12.5 to 13.5% alpha acids
 MASHING-IN Synonym for doughing-in
 DRYHOP To add hops to fermenting or aging beer to increase its hop character or aroma
 AEROBIC Primary fermentation occurring in the presence of oxygen
 FUSEL ALCOHOLS Synonym for higher alcohols
 GRASSY In beer, this is the flavor and aroma of freshly cut grass or green leaves
 HUSKY This may be perceived in both the aroma and the taste and is reminiscent of the flavor of spent grains
 ORIGINAL GRAVITY The meaning of the abbreviation "O.G."
 LEES The sediments of yeast, bacteria and other solid matter that accumulate on the bottom of fermentation vessels
 BEER ENGINE A pump-like tap for drawing beer from a cask
 BERT GRANT He opened the first brewpub in the U.S. in 1982 (Yakima, Wash.)
 ALE Beer produced using top fermenting yeast, such as *Saccharomyces cerevisiae*
 PHENOLIC This is an aroma and taste in beer reminiscent of plastic or medicinal mouthwash
 RUSSIAN STOUT A very big, hoppy, black beer developed by British brewers during the late 1700s as an export to Russia
 DOLO A type of millet beer made in Africa
 RIVER CITY The first all-lager microbrewery in the U.S. (1980)
 PROHIBITION The Eighteenth Amendment began this (enacted by evil-doers on January 18, 1920)
 IBU The universally-accepted abbreviation for units of bitterness
 TURBIDITY Cloudiness in a beer
 NEW ALBION The first post-Prohibition microbrewery to open in the U.S. (1976)
 DEXTRIN A complex, unfermentable and tasteless carbohydrate produced by the partial hydrolysis of starch through the action of alpha-amylase during mashing
 WEIZENBOCK A wheat beer of bock strength, normally brewed in Germany
 DIACETYL A volatile compound produced in beer by the oxidative decarboxylation of acetoxyhydroxyl acids produced by yeasts; often contributes a butterscotch flavor to beer
 LAGER Beer produced using bottom-fermenting yeasts, such as *Saccharomyces uvarum* or *Saccharomyces carlsbergensis*
 BUNG A plug that seals a cask
 DIMETHYL SULFIDE This chemical in beer produces the aroma and taste of cooked vegetables- notably corn
 ACIDIC This is usually perceived as a taste on the sides of the tongue, towards the rear of the mouth
 SCHWARZBIER German style of black lager beer
 HOPS *Humulus lupulus*
 ANCHOR The name of the oldest craft-brewery in the U.S. (~1896)
 GROWLER The nickname for the jug of beer purchased at a brewery for consumption off-site
 BARLEY WINE Its name came from the saying "wine-strength beer," as it is the strongest beer a brewery typically offers
 PASTEURIZATION This process is used on some packaged beers by quickly heating them to 130-140°F and then quickly cooling to kill off microorganisms for increased shelf life
 KETTLE CARAMELIZATION An extended boil period prior to the addition of hops, that sweetens and darkens sugars in the wort, producing assertive caramel-like flavors in the finished beer
 ESTER A yeast by-product produced during ale fermentation, imparts a fruity flavor in beer such as banana or apple
 BARLEY *Hordeum vulgare* is a member of the grass family (The seed cluster is the only segment of the plant that is used by the brewer)

**2007 D.K.M.
Best of Show**
**Black Sea Baltic
Porter**

Recipe by Todd Peterson Synopsis by Drew Beechum

Todd Peterson, who was just edged-out in the Best-of-Show round in 2005, grabbed the 2007 prize with his Baltic Porter. Shockingly young (brewed December 9, 2006, and judged on January 20, 2007), this beer captured the judges palates with its balanced roast and complex malt character.

—In light of the 2008 Doug King Memorial Competition being held this month, last year's winning recipe is provided here. For complete recipe details, see www.maltosefalcons.com. (JS)



Recipe

Black Sea Baltic Porter

Brewed by Todd Peterson

Batch Size

10½ Gallons: 1.090 O.G., 1.026 F.G.,
29 SRM, 40 IBUs, 9.3% ABV,
80% EFFICIENCY

Malt & Fermentables

25 pounds Belgian Pilsener malt
¾ pounds Munich American malt (10L)
¾ pounds Munich German malt (20L)
1 pound CaraMunich Belgian malt (70L)
¾ pound Pauls Chocolate Malt (450L)
½ pound Crystal American malt (15L)
½ pound CaraRed German malt (17L)
¼ pound Special B Belgian malt (220L)
¼ pound Carafa II German malt (525L)
⅛ pound Black Patent Crisp (680L)
1 pound Light Malt Extract
2 pounds Honey

Hops

80 grams Czech Bor (6.8% alpha) at 90 minutes
40 grams Northern Brewer (7.7 % a.a.) at 20 min.
10 grams Mount Hood at knockout

Mash & Boil

Dough-in with 165°F water
Sacchrification at 152°F for 60 minutes
Boil for 105 minutes

Yeast

Liquid

White Labs WLP830 German Lager
Wyeast 2042 Danish Lager
White Labs WLP810 California Lager

Extras

½ teaspoon Calcium Chloride (Mash)
9 milliliters Lactic Acid (Mash)
Irish Moss (15 minutes) □

Celebrator Beer News
20th Anniversary Party
Brewer's Mardi Gras!

At the Oakland Convention Center/Marriott Hotel in Oakland, Calif.

20 Years of Cheers and Beers!

The *Celebrator Beer News* will celebrate its 20th anniversary on February 17, 2008, with a Mardi Gras-themed party from 4 to 8 pm at the Oakland Convention Center/Marriott Hotel in Oakland, Calif.

More than 35 breweries will pour favorite brews. Meet *Celebrator* founders Bret and Julie Nickels along with *Celebrator* staff, writers and beer industry luminaries including pioneer figures in the craft beer movement. Cajun/Creole food catered by the Marriott Hotel, music from Dixieland Jazz and Zydeco bands and beer are included along with a souvenir Belgian-style glass! Breweries pouring will include some of the top breweries in the country.

Brewing memorabilia, special bottles and other items will be available to bid on at a silent auction benefiting the California Small Brewers Association. All profits from this event go to the CSBA to further the interests of the brewing community.

Tickets are on sale now at \$55 per person which includes the banquet catered by the Marriott Hotel, nearly 200 different beers (some specially produced for this event), music and souvenir glass. A Media-VIP session starts one hour early and will feature special limited production beers. VIP tickets are \$80. Prizes for best Mardi Gras costumes! Discount rooms will be available at the Marriott Hotel at the Convention Center (\$109 per night). Call 510-451-4000 and ask for the *Celebrator* rate. Take BART to the 12th Street station right in front of the Marriott Hotel.

The event takes place one day after the start of the Barleywine Festival at the Toronado in San Francisco!

For more information, call 510-538-2739. Ticket sales by Visa/MC, phone 800-430-BEER or visit celebrator.com and buy tickets on line from Pay Pal. Mail checks to *Celebrator* 20th Party, P.O. Box 375, Hayward, CA 94543.

See you at the party!

Cheers, Tom

Tom Dalldorf, Publisher
Celebrator Beer News

ADVERTISEMENT

BEERAPALOOZA



A Celebration of Beer in the Bay Area!

Beerapalooza 2008

Beerapalooza 2008 is a week-long celebration of beer in the San Francisco Bay Area. Join us for any or all of these great events featuring the best beers, breweries, brewpubs and alehouses in the region.

Tickets are available at celebrator.com via Pay Pal. For information call the Celebrator Beer News at 510-538-2739 or visit celebrator.com on the web.

Double IPA Festival

Saturday, February 9, noon to ?
The Bistro, Hayward, Calif.
Call 510-886-8525 for info.

Cheese and Beer Tasting

Wednesday, February 13, 7 pm to ?
Rogue Ales Public House,
San Francisco, Calif.

Chocolate & Belgian Beer Dinner

Friday, February 15, 6:30 to 10 pm
Cathedral Hill Hotel,
San Francisco, Calif.
Call 415-776-8200 ext. 7785

Barleywine Festival

Saturday, February 16, noon to ??
Toronado, San Francisco, Calif.
Visit toronado.com for info.

Celebrator Beer News

20th Anniversary Party
Sunday, February 17, 4 pm to 8 pm.
Media-VIP session starts at 3 pm.
Oakland Convention Center
Marriott Hotel, Oakland, Calif.

ADVERTISEMENT

BEER JOKES OF THE MONTH

While most companies refrain from allowing consumption of alcohol on the premises, there are some arguments for changing that policy.

Reasons for allowing drinking beer at work include:

1. It's an incentive to show up.
2. It reduces stress.
3. It leads to more honest communications.
4. It reduces complaints about low pay.
5. It cuts down on time off because you can work with a hangover.
6. Employees tell management what they think, not what management wants to hear.
7. It helps save on heating costs in the winter.
8. It encourages carpooling.
9. Increases job satisfaction because if you have a bad job, you don't care.
10. It eliminates vacations because people would rather come to work.
11. It makes fellow employees look better.
12. It makes the cafeteria food taste better.
13. Bosses are more likely to hand out raises when they are wasted.
14. Salary negotiations are a lot more profitable.
15. Suddenly, farting during a meeting isn't so embarrassing.
16. No one will remember your strip act at the Christmas Party.

Scenario:

You are driving in a car at a constant speed. On your left side is a valley and on your right side is a fire engine traveling at the same speed as you. In front of you is a galloping horse and you cannot overtake it. Behind you is a helicopter flying at ground level. Both the horse and the helicopter are also traveling at the same speed as you.

Question:

How do you safely get out of this highly dangerous situation?

Answer:

Get off the Merry-Go-Round, you've had too much beer. ☐

Imperial Red Celebrates Democracy!

Newport, Oregon—



On February 7, 1990, the Central Committee of the Soviet Union's Communist Party agreed to endorse President Mikhail Gorbachev's recommendation that the Party give up its 70-year long monopoly of political power. In the following weeks 15 Soviet Republics held their first elections and the Warsaw Pact was dissolved.

Rogue is commemorating the historic event by launching **Imperial Red** on February 7th, 2008. **Imperial Red** is the newest addition to Rogue's award winning Imperial Family of XS products that include Old Crustacean

Barleywine, Imperial Stout, Imperial India Pale Ale, and Morimoto Imperial Pilsner. The Imperial Family of XS products has been awarded 59 medals for taste and packaging, and are available in 750 ml ceramic swingtop bottles and on draft.

"Imperial Red is a deep copper chestnut color with toffee, brown sugar, nuts, and spice aromas. A rich supple entry leads to an off-dry medium-full body of tangy raisins and citrus marmalade, bittersweet chocolate, and mild spice flavors. It finishes with a long nutty, fruity fade."

—2007 World Beer Championships Tasting Notes

IMPERIAL RED AWARDS

U.S. Beer Tasting Championships: Grand Champion
World Beer Championships: Gold

Celebrating its second century, Rogue Ales is an Artisan Varietal Brewery founded in Oregon in 1988, as one of America's first 50 microbreweries. Rogue has over 550 awards and is distributed in ten countries.

For more info contact: Brett Joyce
(503) 241-3800 or brett@rogue.com □

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Woodland Hills, CA 91364
818-884-8586 (or) 800-559-9922

www.homebeerwinecheese.com

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conveniently—for less!**



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

2008 Doug King Memorial Specialty, Experimental and Lager Beer Competition



OFFICIAL ENTRY FORM

Personal Information:

First Name: _____
Last Name: _____
Street Address: _____

City: _____
State/Province: _____
Zip/Postal Code: _____
Phone (Home): _____
(Day): _____
E-Mail Address: _____
AHA Club Affiliation: _____

Entry Information:

Name of Brew: _____
Additional Brewer(s): _____

Entry Type: (Please Check Box)

- Bottle
 - Keg
 - Other—(Please Specify in the Comments)

Comments: _____

Category: (Please Circle Class/Number)

- 1 - American Pale and Dark Lager
- 2 - European Pale Lager
- 9 - Amber and Dark Lager
- 10 - American West Coast Ales
- 14 - Northern European Strong Beers
- 15 - Bock
- 24 - Specialty Beer—Fruit/Vegetable and Herb/Spiced
- 25 - Specialty Beer—Smoked, Experimental, Historical and “Other”
- 28 - Imperial Anything
- Mead
- Cider

Subcategory: _____

Classic Style:

If your beer is entered in the speciality category, you must indicate a classic style the beer was based on if pertinent. (e.g. an Oaked IPA Specialty Beer should indicate if it was an American-Style or English-Style IPA base.)

Special Ingredients: _____

You must fill in this line if your entry is a Specialty Beer, a Fruit Lambic, or a Melomel. If your entry has special ingredients unusual to the style, it is recommended that you indicate those ingredients here.

Recipe Type: (Please Check Box)

- All-Grain
 - Malt Extract and Grain
 - Malt Extract Only
 - Mead * _____
 - Cider * _____

*You should enter the **residual sweetness** and **carbonation levels** of your meads and ciders to receive better judging.

Entry Deadline:

Entries, forms and fees are due between January 2nd and January 11th, 2008. Judging will be held on Saturday, January 19th, 2008, at 10:00 A.M. PST.

Entry Fee:

\$5.00 per entry—check or money order only, payable to the Maltose Falcons. Remember, DO NOT use the U.S. Postal Service to ship beer (it's illegal). Use a private courier.

Deliver/Drop-off entries to:

2008 Doug King Memorial Competition
c/o The Home Beer, Wine and Cheesemaking Shop
22836 Ventura Blvd. #2
Woodland Hills, CA 91364

<http://www.maltosefalcons.com/comps/2008DKM/>

Presidents from page 5

Belgian Ale.

Shop Brews for the months of March, April and May are not yet scheduled. However, you can sign up for future Shop Brews as a *leader* (once you are checked out on our **MK II Brewery**) or as part of the *brew crew* by contacting George Mahoney at publicity@maltosefalcons.com.

So the New Year for the Falcons is starting fast—and will move to light speed before you can say “Bavarian Hefeweizen.” Stay-tuned for updates on all of the events coming up. And get-to brewing, we will need a bunch of beer this year with all that’s happening!

A very *Happy New Year* to every Maltose Falcon, wherever you may be... ☐

Vice-Presidents from page 6

leave the Falcon booth. He argued the best beer was right there, and there was “no reason to leave.”

He would go to every event the Falcons had and would volunteer for any job he could take. In October 1999, Doug was bringing the band equipment up Interstate 5 to the **Northern California Homebrew Festival** in his new Chevy van. Sadly, he never saw the slowly-moving big rig because of blowing smoke from a field fire.

Doug may no longer be present at the meetings, but his presence is still felt. Not too many people have a homebrew competition named after them; but then again, not that many people were homebrewers like **Doug King**. ☐

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:

Brian Vessa

bav@earthlink.com
310-397-8352

Jonny Lieberman

jonnylieberman@gmail.com
213-248-5217

Bruce Brode

hordeum_vulgare@yahoo.com
310-558-8458

M.B. Raines

beerdiva@ureach.com
818-340-1742

Tom Wolf

tom@wolfemail.com
661-296-0872

Drew Beechum

drew@maltosefalcons.com
818-766-0317

A New Year A New Menu

By Carrie Love & Scott Wyse, Burgermeisters

Sorry, there won’t be an article from us this month, but here’s the menu for the January membership meeting:

Menu

January 2008

Fried Chicken
Black-Eyed Peas
Mac and Cheese
Shrimp Grits

And For Dessert...

Apple Cobbler

Your Burgermeisters Scott & Carrie



Four dozen independent American craft brewers from across the country have been selected to showcase the pleasures of fine food enjoyed with great beer in Washington D.C. May 16-17, 2008. **SAVOR: An American Craft Beer & Food Experience** will highlight the culinary delights of beer as part of the Brewers Association’s annual American Craft Beer Week celebrations. Details at www.beertown.org.

The Brews Ticker

"All the Beer News That Fits"

Liefmans Bankrupt

Liefmans Breweries of Oudenaarde and Dentergem, Belgium, was declared bankrupt by the Kortrijk court in December. Apparently, Liefmans owed a large sum to the Belgian National Office for Social Security and recently experienced declining local distribution. The brewery's board sought judicial protection from its creditors for six months to attract new investors, but the court refused to entertain this idea. The court appointed five administrators to oversee the bankruptcy proceedings. Liefmans is the brewer of Liefmans Oud Bruin, Goudenband, Jan van Gent, Kriek, Fruitesse, Lucifer and Vondel brands. Details to follow.

UC Davis Opens 2009 Brewing Programs

Master Brewers Program: January 26-June 3, 2009

The objective of the Master Brewers Program is to prepare candidates for the Institute of Brewing and Distilling (IBD London) Diploma in Brewing Examination. Passing the examination is an internationally recognized standard of achievement and professional qualification for practical brewers, managers and executives in breweries, maltings and allied industries. The Master Brewers Program is a unique, 18-week program that provides an in-depth understanding of brewing science and brewery engineering. Major topics covered in brewing science include malting, mashing, brewing, fermentation and finishing, while the brewery engineering subject matter focuses on fluid flow, heat and mass transfer, solid-liquid separation and more. Students extensively explore these two fields through courses that are the professional-level equivalents of UC Davis degree-program courses, seminars and tutorials in these fields. For more information visit UC Davis Extension at www.extension.ucdavis.edu.

Sake Education in a PDF

Three new Sake PDFs are now available from John Gauntner's e-store on Sake-World.com. All are downloadable for your education and further sake enjoyment. Check-out www.sake-world.com.

Absinthe Is Now Legal in the U.S.

See St. George Spirits at www.stgeorgespirits.com.

Beer Perception and Judging Workshop

An eight-week beer perception and judging workshop will be held starting on Thursday, January 17th, at 7 PM at **Stein Fillers** in Long Beach, Calif. The workshop will be taught by Jim Wilson, who is a BJCP Master Judge and a member of the Strand Homebrewers. As an officially-registered BJCP event, every BJCP judge will earn 1/2 point for participating. The workshop is open to all homebrew club members who RSVP; limited seating. For information visit www.steinfillers.com.

Belgian Beer Me!

Belgian Beer Me!, a tour company recently founded by Stu Stuart of Mendocino, Calif., specializes in organizing beer tours of Belgium and hosting Belgian beer tastings throughout the United States. The next scheduled beer tour is: *The Duvels, Kwaks, Draaks and Great Zythus Beer Festival Tour*—February 22 through March 3, 2008. For information, contact stu@belgianbeerme.com or call (231) 215-0173.

A Better Beer Belly

Under Development, Inc., is the maker of the world famous (or infamous—the jury is still out) **Beerbelly™**, a "stealth beverage container" that gives you a removable spare tire. The Beerbelly™ is available online at www.thebeerbelly.com. For more information contact Brooks Lambert at 800-285-6403. □



Local Homebrew Competition Schedule

January 2008

11
Seventh Annual Big Beers, Belgians & Barleywines Homebrew Competition
 Vail, Colorado
 c/o Laura Lodge
 970-977-0100
 bigbeersfestival@hotmail.com
 www.BigBeersFestival.com
 Entries due: 1/4/08

19
Fifth Annual Doug King Memorial Speciality, Lager & Experimental Beer Competition
 Woodland Hills, California
 c/o Drew Beechum
 818-766-0317
 drew@maltosefalcons.com
 www.MaltoseFalcons.com
 Entries due: 1/11/08

26
Meadlennium 2008
 Oviedo, Florida
 c/o Howard Curran
 407-365-3215
 occurans@cfl.rr.com
 www.cfhb.org/mead
 Entries due: 1/19/08

“Club-only”

AHA Club-only Competition Schedule

2007-2008

- **Jan./Feb. 2008**—Dark Lagers
- **Mar./Apr.**—Perfect Porter Challenge
- **May**—Extract Beers

2008-2009

- **August**—Mead
- **Sep./Oct.**—Imperial Anything

April 18-20

2008 WineMaker International Amateur Wine/Mead Competition
 Manchester Center, Vermont
 c/o Battenkill Communications
 802-362-3981
 competition@winemakermag.com
 www.WineMakerMag.com
 Entries due: 3/17/08

February 2008

8-9
2008 International Mead Festival Home Mead Maker Competition
 Lakewood, Colorado
 c/o Glenn Exline
 321-636-6925
 gexline@cfl.rr.com
 www.MeadFest.com
 Entries due: 12/15/07

9
2008 Fur Rondy Homebrew Competition
 Anchorage, Alaska
 c/o Dennis Sessler
 907-317-4766
 sessak@mtaonline.net
 www.GreatNorthernBrewers.org
 Entries due: 2/8/08

9
Las Vegas Winterfest 2008
 Las Vegas, Nevada
 c/o Scott Alfter
 775-309-4001
 scott@beerandloafing.org
 www.NevadaBrew.com
 Entries due: 2/1/08

16
AHA Club-Only Competition: Dark Lagers
 Fargo, North Dakota
 c/o Susan Ruud
 701-231-8445
 Susan.Ruud@ndsu.nodak.edu
 www.BeerTown.org
 Entries due: 2/9/08

22
America's Finest City Homebrew Competition
 San Diego, California
 c/o Jim Mosteller
 619-222-2514
 jim.mosteller@cox.net
 www.Quaff.org

March 2008

1
19th Annual Reggale and Dredhop
 Denver, Colorado
 c/o Bob Kauffman
 303-913-5722
 acmebrew@juno.com
 www.HopBarley.org
 Entries due: 2/22/08

7
13th Annual Kona Brewer's Festival Home Brew Competition
 Kailua Kona, Hawaii
 c/o Rocket Rod Romanak
 808-325-7449
 konabrewfest@yahoo.com
 www.KonaBrewersFestival.com
 Entries due: 3/7/08

14
McChord Club Brewfest
 McChord Air Force Base, Washington
 c/o William Parker
 253-982-3281
 william.parker-02@mcchord.af.mil
 www.62services.com
 Entries due: 3/3/08

15
Great Arizona Homebrew Competition
 Phoenix, Arizona
 c/o Traci Kuhfuss
 602-499-0151
 tkuhfuss@cox.net
 www.BrewArizona.org

29
AHA Club-Only Competition: Perfect Porter Challenge
 Zionsville, Indiana
 c/o Ron Smith
 317-873-6976
 RonSmith@MarketWiseSolutions.com
 www.BeerTown.org
 Entries due: 3/21/08

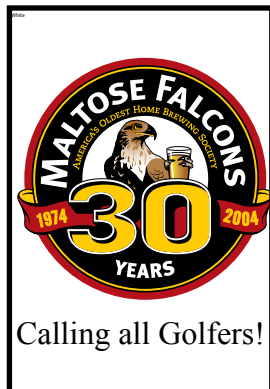


MEMBERS ONLY

SWAG 'N GROG-WARE STORE



2001 Noir Logo
T-Shirt \$10
Sizes: S, M
Very Limited Stock



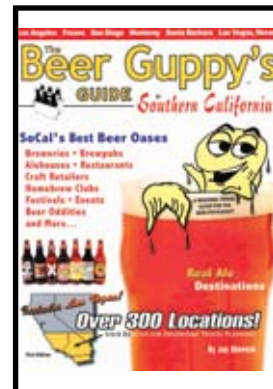
Anniversary Logo
Golf Shirt \$15
Sizes: XXL-only
Black Polo-style. Fore!



All Logos
Glassware \$5-\$10
SD/SB Bus Trip Mugs; More
Many Varieties In-Stock



Macho-Hash Logo
T-Shirt \$20
Made to Order (Custom)
Black, Hand-Bleached Logo



The Beer Guppy's Guide to Southern California
Book \$9.95
100-page Brewpub Guide
Available at the Shop

The **Members-only Store** is open during every membership meeting. (It is *not* currently set-up to process orders by mail.) To pre-order the **Macho-Hash shirt** or check on product availability, e-mail Kent at treasurer@maltosefalcons.com. You may pay for your merchandise at the next monthly meeting. Make checks payable to Maltose Falcons.

Membership Application & Renewal Form

Fill out completely, sign and mail this form to:

Maltose Falcons Membership
c/o The Home Beer, Wine & Cheese Making Shop
22836 Ventura Blvd. #2
Woodland Hills, CA 91364

Name _____
Address _____
City _____ State _____ Zip Code _____
Phone / Cel Number _____
E-mail address _____
Web site _____
Birthday (Month) _____

Please include a check (payable to Maltose Falcons) in the amount of:

___ New Member \$24.00 ___ Renewal \$20.00

Keep the club fun and safe for all:

Membership in the Maltose Falcons is open to all adults aged 21 years and over. Alcoholic beverages are a main ingredient at Maltose Falcon functions. Consumption in a responsible manner is **mandatory** for all members (and their guests) who elect to consume alcoholic beverages at these events.

By joining this organization, the member must accept and assume all risks and liabilities involved in his/her consumption of alcohol. Accordingly, he/she must forever hold harmless and release the Maltose Falcons Home Brewing Society, including its members, officers, affiliates and sponsors, from any and all liabilities for injuries and damages whatsoever.

I voluntarily sign my name as evidence of my understanding and acceptance of all of the above provisions in consideration for membership.

Signed _____ Date _____

Calendar of Beery Events (Maltose Falcons Events - www.maltosefalcons.com)

JANUARY 2008

- 6 **January Membership Meeting**—(Sun. Noon–4 PM) Held at the Shop
- 12 **Shop Brew: Porter**—(Sat. 9 AM) Cullen Davis, Head Brewer
- 14 **Board Meeting**—(Mon. 7:30 PM)
- 18–19 **Great Alaska Beer & Barley Wine Festival**—(Fri. & Sat.) Anchorage, AK www.auroraproductions.net
- 19 **Skyscraper Brewing's "Anniversary Party"**—(Sat. 2–8 PM) El Monte, CA www.skyscraperbrewing.com
- 19 **Doug King Memorial Speciality... Beer Competition**—(Sat. 10 AM) Judging at the Shop

FEBREWARY 2008

- 9–17 **Celebrator Beer News "Beer-A-Palooza"**—(Week-long) San Francisco Bay Area, CA www.celebrator.com
- 10 **February Membership Meeting**—(Sun. Noon–4 PM) Held at the Shop *(Date Check: Not the 3rd!!)*
- 15–18 **Falcons' Anchor Weekend**—(Fri.–Mon.) See below:

FALCONS' ANCHOR WEEKEND:

FRIDAY 15th

- 15 **Speakeasy Ales and Lagers "Friday Night Open House"**—(4–8 PM) Free admission
San Francisco, CA www.goodbeer.com
- 15 **Drakes Brewing Company "Tour and Tasting"**—(4–7 PM) \$15 glass & four fills
San Leandro, CA www.drinkdrakes.com
- 15 **Cathedral Hill Hotel "Beer & Chocolate Dinner"**—(6:30–9:30 PM) San Francisco, CA
- 15 **Toronado "Pre-Party"**—(8 PM) San Francisco, CA www.toronado.com

SATURDAY 16th

- 16 **Toronado "Barley Wine Judging"**—(Starts 8 AM) San Francisco, CA www.toronado.com
- 16–29 **Toronado "Barley Wine Festival"**—(Starts 1 PM) San Francisco, CA www.toronado.com
- 16 **Anchor Brewing's "Homebrew Club of the Year Party"**—(1:30–6 PM) San Francisco, CA
- 16 **Rogue Public House "Private Post Party"**—(Starts 7 PM) San Francisco, CA www.rogue.com

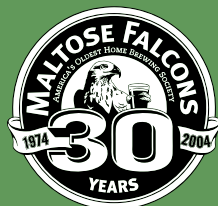
SUNDAY 17th

- 17 **Falcons' NorCal Bus, Pub & Brewery Crawl**—(8 AM–3 PM) Leaves from the Hotel at 7:45 AM
- 17 **Celebrator Beer News "20th Anniversary Party Mardi Gras"**—(4–8 PM) New Location at the
Oakland Convention Center, Oakland, CA **(Falcons' Bus Leaves from the Hotel at 3:30 PM)**

- 16–29 **Lucky Baldwin's "Belgian Beer Festival"**—Pasadena, CA www.luckybaldwins.com
- TBD **Shop Brew: Dark Belgian Strong Ale**—Jonny Lieberman, Head Brewer

MARCH 2008

- 2 **March Membership Meeting**—(Sun. Noon–4 PM) Held at the Shop
- 8–9 **The Great Arizona Beer Festival**—(Sat. & Sun.) Tempe Town Lake, Tempe, AZ www.azbeer.com
- 29 **Mayfaire Check-in**—(Sat. TBD) Held at the Shop



Maltose Falcons Home Brewing Society

c/o Home Beer, Wine & Cheesemaking Shop
22836 Ventura Blvd. Unit 2
Woodland Hills, CA 91364
www.MaltoseFalcons.com

"Sans Couth"