

# Brews & News



*A Publication of the Maltose Falcons Homebrewing Society*

*Volume 35 March 2009*



# Chili for Everyone

# Brews & News

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with "submission" in the subject. All photographers please submit your photos!

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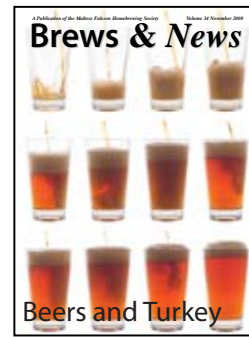
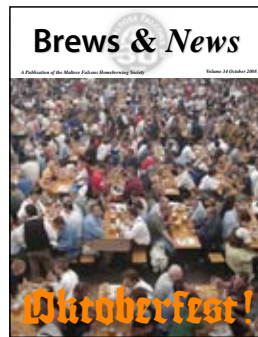


# Editor's Desk

By Skipp Shelly, Newsletter Editor

**A**nother month come and gone, time flies when you are drinking... It looks like we have a HUGE crop of events, trips, fests, brews and god knows what else coming up. Thanks to everyone who sent beer to the AFC contest, it was my first time getting to judge at large contest and it was a blast. Hope everyone is ready for the next few months, they are coming fast!

~Skipp



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# *It's Time to Brew, Why, I'll Tell You Why*

By: Steve Cook

OK Falcons as I reported in the last edition of the B&N we are in for a Big Beer Season with more Big events than seems physically possible. But we Falcons have that Stainless Steel constitution and can handle it all. The only thing left to do besides finalizing the Party plans is to brew copious amounts of beer. As most of you know our bar setup. When the front bar with the hand pumps and back bars along with Beanies foldable bar are all assembled we have 40+ taps. Which means we need about 55-60 kegs per party. Where not all the beer will be consumed at each party you can be real sure that about 1/2 the beer will be gone from each event. So lets figure that we in the next few months are going to put on and or participate in three beer heavy events. The SCHF at Lake Casitas is the first Big Party and we will really need a good variety of beer to showcase the Falcons brewing prowess to the other 25+ Home Brew Clubs. Then directly on the heels of that Big Bash (two weeks later) is our Mayfaire Party. Where then again we will have all those taps to fill with new batches of beers. I guess I got ahead of myself because the next event after the March club meeting (on 3/1) is a bus tour to the Firestone Brewery in Paso Robles on March 28th. Bus tours have been very popular in the last few years because they are a blast. Oh back the subject at hand,

Beer, We always have at least three kegs on the bus and this time the brewers at Firestone have asked the Falcons to bring some of our home brew along to share, after all these guys know what good beer is and they want ours (Smart Guys). So we have consumed, oh maybe 60 to 80 kegs by the time we get to the next Big Party the AHA Conference in Oakland on June 18th. At the Conference there will be a Big Club Night for all the Clubs the serve their Beers as well as the 24hr hospitality suite that the Falcons are organizing (well Drew is organizing and we'll be serving along with a bunch of other clubs). So you can see that we will need horrendous amounts of beer for this event alone. That doesn't even touch upon the Club Meeting we have in the interim as well as Sunfest that pops up in August. And finally, the final Big event of the Falcons year of Beer is the 35th Anniversary of the founding of the Falcons coming up in October. And here again we are going to want and need some killer beers for this next Falcon milestone. Soon you will be seeing email blasts asking for specific styles of beer that we will need to fill the taps with a good variety for each party. If you have a beer that is your specialty then brew a couple of batches and get them ready to Party. Then brew some thing you have never brewed and bring that along. There



will be more Shop Brews to energize the accumulation of beers for all the Parties. I've got 15 gals of beer ready to go and I will brew at least once or twice a month so I have more than enough (not possible). So I think most all of you get the drift of this article. We need Beer and yous guys are the brewers and we're counting on you. So stay tuned for more info on this because we are going to be talking this up at every meeting and function until we have enough beer (well, again not possible).



**MALTOSE FALCONS**



# Vice Presidential Rant March 2009

By: Martin Carman and Aaron Selzer

Just a reminder about the AHA club only competitions for the remainder of 2009. For March the club only competition is for beers with O.G. > 1.080. This, of course, can include many styles including Doppelbock, Eisbock, Strong Scottish Ale, Baltic Porter, Imperial Stout, Imperial IPA, Saison, and Biere de Garde. It can also include several Belgian styles include Tripel, Golden Strong, and Dark Strong. Entries in this category are due at the competition site by 3/21/09. Entries will need to be shipped at least a week in advance of competition entry dates. For all the club only competitions, the club will pay for mailing and entry fees.

On 5/2/09 entries are due for the “extract only” competition. So brewers, give yourself a break and brew an extract beer to represent the club!

On 8/19/09 entries are due for the Amber Hybrid club only competition, so dust off your Altbier and Steam beer recipes.

In October the competition category is European Amber Lagers. So members of the recent brewcrew making the Oktoberfest, save some for the club only competition. Vienna Lagers are included in this category as well. The entry date is 10/9/09.

The November club only competition is in for the category of Belgian Strong styles. Hopefully our Belgian Dark Strong brewoff with the Santa Barberians will give us a leg up on this competition. Entries are due 11/27/09.

Judges for the club only competition will be comprised of several BJCP certified members of the club, and judging will be held at the club meeting prior to the entry date. If you are running low on your competition beer and only have enough for judging, contact the VPs; we should be able to accommodate you.

Martin Carman  
Aaron Selzer



# WINNERS CIRCLE

## *America's Finest City Competition (QUAFF)*

### **Class 1: Light Lager**

**Second Place:** *Larry Konis 1D*

**Third Place:** *Aaron Selzer 1D*

### **Class 3: European Amber Lager**

**Third Place:** *Aaron Selzer 3A*

### **Class 5: Bock**

**First Place:** *Aaron Selzer 5B*

### **Class 10: American Ale**

**Third Place:** *Larry Konis 10A*

### **Class 11: English Brown**

**Second Place:** *Aaron Selzer 11B*

# CONGRATULATIONS!

## MERLIN CUP!

For those interested in competing for the merlin cup this year please send [vicepresident@maltosefalcons.com](mailto:vicepresident@maltosefalcons.com) the number of entries and any awards you win for each contest you enter, hopefully starting next month we will be able to have a monthly update to the standings.

As it stands everyone needs to get busy soon or Aaron and Larry will be duking it out between themselves this year.



# The Publicity Report

By Diane Van Wagner, Publicity Director



**The February shop brew, “Falcon Belgique,” was a huge success. This was a clone of Stone’s Cali-Belgique beer. The brew crew was led by Jim McGowan, and the brew crew was as follows:**

**Kent Fletcher, Diane Van Wagner , Larry Gonsalves, Ryan Moriarty, Brian Kubach**

**We started promptly at 8:00 am, and finished at 3:30 pm. This was one of the fastest shop brews ever. The brew crew was eager and ready to brew. Everyone worked well together to make sure that all of the brewing steps went smoothly. There was an on the spot change to the recipe with some of the grains, and a higher alpha acid bittering hop for the first 60 minutes, but that did not throw us off at all. We even had a slight stuck mash, but we added some rice hulls, and Kent did some magic to get the run off going again. We had plenty of beer and snacks, including shrimp cocktail, to wet our whistles during the day. There were also several people that came to observe and party with the crew.**

**Our anticipated starting gravity was slated for 1.065, but we ended up with 1.076 OG. This was a Falcons brew, so a higher OG was not surprising.**

**All in all, it was a fun and rewarding brew day for all. We should have some high quality beer to share in the next couple of months.**

**Cheers,**

**Diane**

# FEBRUARY SHOP BREW

---

**Falcon Belgique**  
By Jim McGowan

**32 gal.**  
**30 gal. finish**  
**IBU's 64.3**  
**Anticipated OG 1.065**  
**Strike temp. 151**  
**Boil 60 mins.**

**30 lbs. Marris Otter 39.3 %**  
**35 lbs. 2 row 45.9 %**  
**3 lbs. Caramel Pils 4 %**  
**3 lbs. CaraVienne 4 %**  
**1 ½ lbs. Cara-Pils 2 %**  
**1 ½ lbs. Aromatic 2%**  
**¾ lbs. Honey malt 1 %**  
**1 ½ lbs Amber candi syrup last 5 mins. of boil**  
**2 lbs. Rice hulls**

**5.87 ozs. Warrior pellets 15.4 AA 60 mins.**  
**6.75 ozs. Horizon pellets 11.3 AA 30 mins.**  
**4 ozs. Columbus pellets 12.2 AA 15 mins.**

**4 ozs. Simcoe pellets 12. AA 10 mins.**  
**3 ozs. Amarillo pellets 8.60 AA 5 mins.**  
**3 ozs. Columbus pellets 12.2 AA 0 mins. Steep for 20 mins.**

**Your choice of hops for dry hopping in secondary**  
**Wyeast 1214 yeast in starter**



**MALTOSE FALCONS**



# Burgermeister

By: Scott Wyse & Carrie Love

I want to start out by thanking everyone who participated in the Maltose Falcons annual chili cook off, fun was had by all!! The day of the chili cook off was cool and overcast-perfect for a chili tasting. We had 9 chili's to try and the competition was fierce. Congratulations goes to our first place winner, Larry Konis for his very tasty bone marrow chili. Second place congratulations goes to Richard Schmittiel for his hot voodoo lager chili and last but certainly not least, congratulations to our third place winner Scott Wyse for his wonderful smokey spicey chili. We've included all three of our chili winners recipes for all of you to enjoy.

## March Menu

### Spaghetti

(with and without meat)

### Green Salad

### Bread

### Dessert

## *Larry's Award Winning Bone Marrow Chili*

2.75 lbs. top sirloin or tri-tip cubed 3/8"

Browned in oil.

¾ C Fine chopped onion sautéed

5 cloves garlic pressed light sauté

2-3 big marrow bones full of marrow.

Simmer in broth to cover. About 16 Oz.  
for 45 min.

Add 5 oz. beef stock

2 whole Ortega chilies chopped very fine

4 oz. Mexican hot tomato sauce (El  
Tapo)

4 oz. Hunts tomato sauce.

1 tsp. Tabasco

Simmer 45 minutes

Remove bones and bang out marrow on  
board. Whisk marrow into broth without  
breaking meat apart. (secret)

Add:

1 ¼ Tbsp. Cumin

8 Tbsp. Chile California Powder

2 Tbsp. Chile New Mexico Powder

1 tsp. salt

Float one Jalapeno

Simmer 45 minutes.

Add:

½ tsp. Chile Arbol

½ tsp. Chile New Mexico

Pinch Brown Sugar

½ pack Saison Goya

All of this takes place in a very low  
simmer with minimal stirring so as not  
to shred the beef.

.

# RECIPE OF THE MONTH

## ROCKWELLS BELGIAN OATMEAT STOUT

### RECIPE SPECIFICATIONS

BATCH SIZE: 5.00 GAL

BOIL SIZE: 6.00 GAL

ESTIMATED OG: 1.095 SG

ESTIMATED COLOR: 72.3 SRM

ESTIMATED IBU: 38.7 IBU

BREWHOUSE EFFICIENCY: 65.00 %

BOIL TIME: 60 MINUTES

### INGREDIENTS:

AMOUNT	ITEM	TYPE	% OR IBU
9.50 LB	PALE MALT (2 ROW) BEL (3.0 SRM)	GRAIN	51.73 %
2.50 LB	OATS, FLAKED (1.0 SRM)	GRAIN	13.61 %
1.50 LB	CHOCOLATE MALT (350.0 SRM)	GRAIN	8.17 %
0.87 LB	CARA-PILS/DEXTRINE (2.0 SRM)	GRAIN	4.72 %
0.60 LB	BLACK (PATENT) MALT (500.0 SRM)	GRAIN	3.25 %
0.40 LB	BLACK BARLEY (STOUT) (500.0 SRM)	GRAIN	2.18 %
1.60 OZ	NORTHERN BREWER [9.50 %] (60 MIN)	HOPS	38.7 IBU
2.00 LB	BROWN SUGAR, DARK (50.0 SRM)	SUGAR	10.89 %
1.00 LB	CANDI SUGAR, DARK (275.0 SRM)	SUGAR	5.45 %
1 PKGS	BELGIAN ABBEY II (WYEAST LABS #1762)	YEAST-ALE	

### MY MASH

STEP	TIME	NAME	DESCRIPTION	STEP TEMP
40	MIN	STEP	ADD 5.76 GAL OF WATER AT 165.1 F	155.0 F

### NOTES:

OAKED ON 12/18 WITH AMERICAN OAK SPIRALS MEDIUM TOAST...

OAKED FOR 6 WEEKS

KEGGED ON 1/31/09

1.022 FG 9.2ABV

I USE ABOUT A HANDFUL OF COFFEE BEANS THROWN ON TOP OF THE MASH AFTER DOUGH IN... I MEASURED AROUND A 1/3 OF A CUP LAST TIME.



## A CHILLY STORY by: Bruce Brode

Actually, this is a chili story. Or even a chile story. But mostly it is a story about the history of chili in one region of the country. The occasion of our annual Chili Cookoff gave me impetus to investigate one particular style of chili and its fascinating history, and I thought I'd share the results of my investigation with all of you. You might think that America's chili capital is in Texas, and perhaps it is. But consider the case of the "Queen City," Cincinnati, Ohio. There are more than 180 chili restaurants in that city, and at least five well-established brands, one of which dates back to 1922 (Empress). Two immigrant cooks from Macedonia in Greece, Tom and John Kiradjieff, founded the Empress restaurant after starting with a hot dog stand and are generally credited with inventing the unique Cincinnati style

of chili by adapting a traditional Greek stew recipe replete with middle-Eastern spices such as cinnamon and cumin, and adding chile. The concoction really hit its stride as a topping for hot dogs and as a meat sauce for spaghetti. Other legendary brands include Dixie Chili (founded in 1929 by former Empress employee Nicholas Sarakatsannis across the Ohio River in Newport, Kentucky), Camp Washington (founded in 1940 by Steve Andon and Fred Zannbus and named for the neighborhood where it is located), Skyline (founded by Nicholas Lambrinides, who had also worked at the Empress restaurant, in 1949), and Gold Star (founded by the four Daoud brothers from Jordan in 1965). In this competitive marketplace, the recipes are all closely guarded trade secrets. Skyline and Gold Star, with over 100



# BRUCES CHIL(E)I STORY

restaurants each, are the "big boys" of the industry today, and Cincinnatians reportedly consume more than 2 million pounds of the stuff each year. So, you would have to say that Cincinnati is pretty crazy for chili! Although I have not yet visited Cincinnati, I became interested in this chili style partly as a consequence of my investigations into family roots in the area. My maternal grandmother grew up in Covington, Kentucky, another city on the Kentucky side of the Ohio River that is nonetheless considered along with Newport to be part of the "greater Cincinnati area." Hers was a family descended from German immigrants who were part of a large migration from the northwestern part of Germany to this area of southern Ohio and northern Kentucky taking place in the mid-1800's. My family has long made a dish called "goetta" as a special Christmas Day treat, and it is another food specialty of the area (but that is another story). The city of Cincinnati, occupying the southwestern corner of the state of Ohio and named for the Society of the Cincinnati, a Revolutionary War veterans association that was itself named for a Roman military leader (Lucius Quinctius Cincinnatus), was founded in 1788 and grew to become an important gateway city to the western reaches of the country by the middle of the Nineteenth Century. Lots of immigrants passed through its borders in the Nineteenth and Twentieth Centuries, including those mentioned above who became chili purveyors. As in any food dish that is iconic to a region, there are certain definitive characteristics of Cincinnati chili on which not all devotees might strictly agree (but that's part of the fun). One obvious area is the unusual complement of spices: cinnamon and cumin are quite characteristic, allspice and cloves are frequently found, and unsweetened chocolate or

cocoa helps to form the gravy along with tomato and provides its own dry flavor. Also, although recipes vary, many call for the ground beef (which also sometimes includes pork or lamb) not to be browned but instead to be boiled in water in order to provide a softer texture more appropriate for the gravy. After looking at more than 30 recipes, here's the one I came up with. It is based on a recipe purportedly gleaned from a Cincinnati chili parlor owner who was retiring and closing his business. The spices really start to come out as the sauce cooks and thickens, and it benefits from overnight refrigeration to help the flavors mingle. Most fans of Cincinnati chili would agree that the point of the dish is not sheer heat (use of bottled hot sauce at the table is quite acceptable) but instead the subtle and complex interplay of the spices. No, this wasn't an Award-winning recipe at our recent cookoff, but it was a lot of fun to research and make. This makes about 6 quarts of chili, enough for a small army like the Maltose Falcons.

(See Recipe on next page.)



# BRUCES CHILI RECIPE

## *Bruce Brode's Cincinnati-Style Chili*

### **Ingredients:**

7 pounds beef chuck, after trimming; or, store-bought lean ground beef  
3 large yellow onions, peeled and minced  
10 cups water  
7 bay leaves

### **Spice blend:**

½ cup "pasilla" (poblano) chile powder (regular ol' chili powder) 6 Tablespoons New Mexico chile powder 1 ¾ teaspoons freshly-ground cinnamon 1 ¾ teaspoons freshly-ground allspice 3 ½ teaspoons freshly-ground cumin ¾ teaspoon freshly-ground cloves 1 ¾ teaspoon freshly-ground black pepper 4 teaspoons Kosher salt 7 teaspoons granulated garlic (powder) 3 ½ ounces unsweetened cocoa powder

1 28 ounce can crushed tomatoes  
1 12 ounce can tomato paste  
2 Tablespoons beef base paste (such as "Better Than Bouillon")  
3 ½ Tablespoons red wine vinegar

**Procedure:** Grind meat in home grinder to medium-coarse grind, or alternatively, buy ground chuck or lean ground beef. Heat water and bay leaves to boiling, then add meat and stir to break up the meat. Return to boil and add yellow onions. Return to boil and cook uncovered for 30 minutes, stirring occasionally. Add crushed tomatoes, tomato paste, beef base, and red wine vinegar, return to boil, reduce to simmer and simmer uncovered for about one hour, stirring occasionally, to reduce and thicken. Refrigerate overnight. Remove bay leaves before serving.

To serve, reheat and serve over pasta such as thin spaghetti/vermicelli ("two-way"), with grated cheddar cheese ("three-way"), with diced onion ("four-way"), and/or with red kidney beans ("five-way"). Oyster crackers are a traditional side dish, and some like to crush them and mix them in. Or, use some on a hot dog to make a chili dog, which Cincinnatians call a "Coney" in an obvious reference to Coney Island.

Enjoy! For further information:

[www.dixiechili.com](http://www.dixiechili.com)

[www.skylinechili.com](http://www.skylinechili.com)

[www.goldstarchili.com](http://www.goldstarchili.com)

[www.campwashingtonchili.com](http://www.campwashingtonchili.com)



# Membership

By Mick Deering, Membership Director

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 CO<sub>2</sub> 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  
800-339-0609  
*(applies to beer only)*

## 20% Discount:

### O'Shea Brewing Company, Inc.

28142 Camino Capistrano  
Laguna Niguel, CA 92677  
949-364-4440  
*(applies to bottled beer only)*

## 25% Discount:

### Boneyard Bistro

13539 Ventura Blvd.  
Sherman Oaks, CA 91423  
818-906-7427  
*(applies to beer only)*

## Access to:

**Our one-barrel (31-gallon) pilot brewing system**—and our many festivals, camp-outs and parties throughout the year!

**Mayfaire** in May

**Sunfest** in August

**Oktoberfest** in October

# Show Your Card!

All of the above benefits are only available to you if your membership is current. Your membership expires on the *last day* of the month printed on the front of your membership card, and in the year that has been punched. Remember, you can always get your card punched at the Home, Beer, Wine & Cheesemaking Shop or at any of our monthly meetings.

## The Home Beer, Wine and Cheesemaking Shop

\* \* \*

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

\* \* \*

[www.homebeerwinecheese.com](http://www.homebeerwinecheese.com)

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events and brewing goodies. Everything for the  
dedicated brewer, wine- or cheesemaker!

## Beer makes you smarter

**A herd of buffalo can move only as fast as the slowest buffalo, and when the herd is hunted, it is the slowest and weakest ones at the back that are killed first. This natural selection is good for the herd as a whole, because the general speed and health of the whole group keeps improving by the regular attrition of the weakest members.**

**In much the same way the human brain can only operate as fast as the slowest brain cells. Excessive intake of alcohol, we all know, kills brain cells, but naturally it attacks the slowest and weakest brain cells first. In this way, regular consumption of beer eliminates the weaker brain cells, making the brain a faster and more efficient machine.**

**That's why you always feel smarter after a few beers.**

# Meeting Minutes

By Nancy Gold, Secretary



## February Board Meeting

The February board meeting was held on January 27th, 2009 at 7:00 pm at Aaron's house. Members in attendance were Steve, Nancy, Carrie, Scott, Martin, Diane, Drew, Skipp, Aaron, Kent and John K. Aaron wife, Debbie, made us some delicious carnitas and carne asada tacos, salad and cheesecake. Thank-you Debbie.

The newsletter deadline is Thursday, January 29th. Skipp needs a Phantom Brewer article and the Doug King Memorial Competition results. He also needs photos of the Anheuser-Busch tour.

Kent said that we are draining the pot a little and we need to get our lunch costs under control. Carrie will work on it. Maybe we need more fundraising activities. We talked about many ways to cut the loss.

For events that are limited to the membership, send Mick a note and he will check the list. This includes shop brews.

The January shop brew was a lot of fun with many visitors. Jim McGowan will lead the February shop brew on February 15. Cullen will lead a special shop brew to make a Belgian Strong Dark for the Surfliner Challenge. All beer from this February 22nd brew must be brought in for the Challenge. The March 15th shop brew will be an IPA led by Nancy.

Nancy and Kent will plan beers for the 35th anniversary celebration. Skipp and Cullen will design a logo.

Nancy will ask Paulo to use a larger font for the nametags. Martin will have some new business cards made for the Board.

Aaron suggested having a social event once every couple months. John K. will help with the planning.

All beers for the AHA Club-Only-Contest will be judged at the club meetings by certified judges. Each contestant needs to bring enough beer to pour for the club members and two competition bottles.

Diane and Skipp will teach the next Brew 101 on Tuesday, February 10th. The Merlin cup results will be posted in the newsletter each month.

The Anheuser-Busch tour was fantastic. They treated us very well and everyone had a great time. John is planning a Dodgers game for us and working on having a tasting at Wades Wines in Agoura. Nancy will reserve campsites for Mayfair at Oak Park. Saturday night we will need seven tent sites and eight RV sites. Friday we will reserve two tent sites and five RV sites. Make a reservation for your SCHF campsite now. Email John at [activitiesmaltosefalcons.com](http://activitiesmaltosefalcons.com). Get your fest tickets online in advance. No entry tickets will be sold at the gate. The AHA Conference is in Oakland, California this year June 18th-June 21st. We will need lots of beer for the hospitality bar.

We are looking for a location for the 35th Anniversary Celebration. The Marriot is a possibility. Talked about comping a few tickets for sponsors. We are aiming for a Saturday in early October. There will be no Octoberfest campout. Drew is setting up Twitter for us. It should be ready soon. The next board meeting is February 24th at Nancy's house.

ng



# Brewing it Old School.

*By: Cullen Davis*

Coming up just around the corner, in September of 2010, the Maltose Falcons will host the AHA's Club Only Competition. So why am I bringing this up now? Because the style we are judging on that occasion is sour beer, BJCP category 17. Some of those beers take upwards of a year or two to mature and develop properly. So, in order to have a wealth of entries from our club ready to dominate the rest of the country, we need to start thinking of brewing these now, especially if you want to make a good proper lambic. The reason being is that the alternative fermentation biology behave differently from regular brewer's yeast and some can produce strange flavors that need to mellow over time.

About now you might be wondering why anyone would want to deliberately sour perfectly good beer. Ordinarily, I would agree with that sentiment, but a well-made lambic or oud bruin is hardly ordinary. These beers are the equivalent of the finest ripened cheese for all the complexity and fantastically tongue-tingling flavors. Flanders red has been called the "Burgundy of the North" and the comparison is apt. Some of these beers are host to dozens of microbe species, each playing its own small part in the development of the flavor of the beer.

In a world of single-strain yeast fermented beers, these sour beers stand out as perplexing anomalies for anyone unfamiliar with the history of sour beer brewing. The very earliest beers were almost certainly at least a little bit sour. There are wild yeasts and bacteria living pretty much everywhere. Many of these will readily ferment sugars into simpler molecules; alcohol, CO<sub>2</sub>, lactic acid, etc. So these microbes, sitting around on pretty much

everything, happily chow down and multiply in the presence of a sugary solution. Generally, the yeast will go to work first, making a lot of gas and alcohol, yielding a frothy intoxicating beverage. The bacteria are there too, but they generally grow slower, so they come along and start digesting and producing acids, turning the beverage sour. Back in the very old days, beer would most likely be consumed fresh before it got very sour. Later, it was found that a fully fermented beer, sour as it was, kept very well and could be stored and consumed months later when there were no fresh ingredients to brew with. Reason enough to settle down and start a farm! Of course this was all long before anyone knew that it was actually miniscule living things doing the transformation, so no one could really isolate yeast or bacteria, but it became apparent that it helped things along to open the brewhouse window when the wort is cooling... something that lambic brewers still do. It is a bit of a curiosity that brewing like this has survived, but on Sunday, I'll try to help us see why it has. And perhaps inspire a renewed ferment.

cd

Grand Hydro Grand Hydro Grand

MEMBERS ONLY

# SWAG 'N GROG-WARRE STORE



Also  
XXL's for \$17

### Anchor 2007 Logo

T-Shirt \$15

Sizes: M, L & XL

Lt. Blue w/4-Color Logo



### Anchor 2007 Logo

Spaghetti Tank \$15

Sizes: M, L, XL & XXL

Lt. Blue w/4-Color Logo



### Anchor 2007 Logo

Small Mug \$5

10-ounce Clear Glass

Painted Black Logo

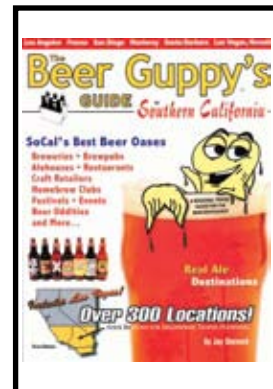


### Anchor 2007 Logo

Pint Glass \$3

16-ounce Clear Glass

Painted Black 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 check on product availability, e-mail Kent at [treasurer@maltosefalcons.com](mailto: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(s) \_\_\_\_\_  
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  
---- **Include Spouse Membership** (no extra charge; non-voting)

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, and the bylaws in its entirety, in consideration for membership:

Signed \_\_\_\_\_ Date \_\_\_\_\_

# Local Homebrew Competition Schedule

## March 2009

**21**

Celebrewtion 2009  
Citrus Heights, CA  
Contact: Peter Brewster  
Phone: (530) 677-3348  
Entry Fee: \$7.00 USD  
Entry Deadline: 03/15/2009

**29**

13 th Annual Chico Homebrew Club  
Competition  
Chico, CA  
Contact: John Abbott  
Phone: (530) 345-9656  
Entry Fee: \$ 7.00  
Entry Deadline: 03/24/2009

## April 2009

**4**

World Cup of Beer  
Berkeley, CA  
Contact: Lee Shephard  
Phone: (510) 508-9193  
Entry Fee: \$7.00  
Entry Deadline: 03/14/2009

**24**

AHA National Homebrew Competition  
1st Round Southwest & Intl Region  
San Diego, CA  
Contact: Chuck West  
Phone: (858) 571-2930  
Entry Fee: \$9 for AHA Members; \$14  
for non-members  
Entry Deadline: 04/08/2009

## May 2009

**9**

Sonoma Beerocrats Present  
The North Bay Home Brew  
Competition  
Santa Rosa, CA  
Contact: John Arends  
Phone: (707) 528-2986  
Entry Fee: \$8 for the first beer,  
\$5 for each additional beer  
Entry Deadline: 04/24/2009

**16**

2009 Sacramento County Fair  
Home Brewing Competition  
Sacramento, CA  
Contact: J J Jackson  
Phone: (916) 348-6322  
Entry Fee: \$8  
Entry Deadline: 05/05/2009

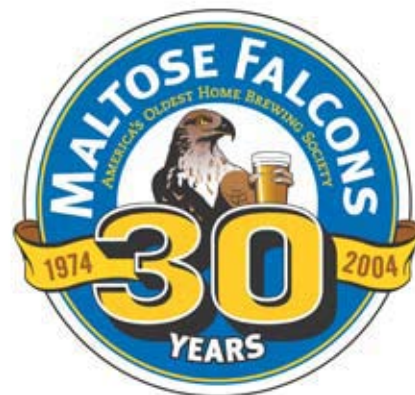
**For more information on  
upcoming contests please visit  
[www.bjcp.org](http://www.bjcp.org) and check out  
their contest page.**

## 2008–2009 “Club-only” AHA Club-only Competition Schedule

- **April** Beers with Original Gravities Over 1.080
- **May** Extract Beers

## Looking Way Ahead 2010–2011 “Club-only”

- **Sep./Oct.** Sour Ales  
*To be judged by the Falcons!*

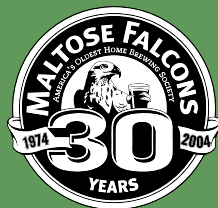


## MARCH 2009

- 1 Club Meeting at the Shop
- 10 Homebrew 101
- 15 Shop Brew- IPA's of March with Nancy G.
- 24 BJCP Class #1
- 31 BJCP Class #2

## APRIL 2009

- 3 Mayfaire Entries due
- 7 BJCP Class #3
- 25 Mayfaire Judging



### Maltose Falcons Home Brewing Society

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

[www.MaltoseFalcons.com](http://www.MaltoseFalcons.com)

*"Sans Couth"*