



Brews & News

A Publication of the Maltose Falcons Homebrewing Society

Volume 35 June 2009



Party Time

Brews & News

Vol. 35, No.6 June 2009

PUBLISHER

Maltose Falcons Home Brewing Society

EDITOR

Skipp Shelly

CONTRIBUTORS

Aaron Selzer, Martin Carman, Steve Cook, Nancy Gold, Carrie Love, Scott Wyse, Diane Van Wagner, Mick Deering, Skipp Shelly, Drew Beechum, Jay Ankeney, Craig Wickam

©2009 Maltose Falcons. All rights reserved.

Brews & News (ISSN 1941-5000) is published monthly by the Maltose Falcons Home Brewing Society, Woodland Hills, CA 91362. A one-year subscription is included as a benefit of membership, and is distributed via e-mail. Members may also access current and archived editions by logging onto the Web site www.maltosefalcons.com, and clicking on the appropriate PDF file.

All materials to be submitted for possible publication should be sent to: Newsletter@maltosefalcons.com with "submission" in the subject. All photographers please submit your photos!

**Deadline for July issue:
June 23rd**

Maltose Falcons Board 2008–2009

President, Steve Cook
president@maltosefalcons.com

Vice-Presidents, Aaron Selzer
& Martin Carman
vicepresident@maltosefalcons.com

Secretary, Nancy Gold
secretary@maltosefalcons.com

Treasurer, Kent Fletcher
treasurer@maltosefalcons.com

Membership Director, Mick Deering
membership@maltosefalcons.com

Publicity Director, Diane Van Wagner
publicity@maltosefalcons.com

Activities Director, John Kaufman
activities@maltosefalcons.com

Grand Hydrometer, Cullen Davis
grandhydro@maltosefalcons.com

Burgermeisters, Carrie Love
& Scott Wyse
burgermeister@maltosefalcons.com

Newsletter Editor, Skipp Shelly
newsletter@maltosefalcons.com

Webmeister, Drew Beechum
webmaster@maltosefalcons.com



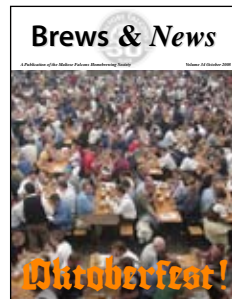
Editor's Desk

By Skipp Shelly, Newsletter Editor

So a few computer problems here and there can't stop the

Brews and News! Anyhoo, AHA coming up as well as a ton of shop brews, 35th anniversary and many more events, the falcons will be busy for quite a while at this rate!

~Skipp



NOTICE- Due to July 4th, the July meeting will be held on July 12th.

INSIDE THE ISSUE

Volume 35 June 2009



NEWS

President's Report	4
Vice President's Rant	6
Publicity	7
Burgermeister	12

FEATURES

Places to Visit	8
CiaoCristina!	
Places to Visit	9
Simmzy's	
Recipe of the month-	13
Robust Porter	

DEPARTMENTS

Editors Desk	2
Beer Jokes	14
Phantom Brewer	15
Swag Shop	16
Competition Calendar	17
Club Calendar	18



SCHF and Mayfaire, Two Down and Three to Go

By: Steve Cook

Since our last newsletter, we have had some extremely good times. The Southern California Homebrew Festival went off without a glitch. John Kaufman, our Activities Director, handled the arrangements like a pro. The campsites were great and the beer drinking campers were in full party mode. Other than the occasional threat by an unnamed Falcon (Jerry) to sh#t in my tent, the party at the campsites were super fun. The Fest started on Friday night; where we Falcons were the only club pouring Home Brew so that only lasted a couple hours lest we run out of beer before the actual Fest started. Friday night I ran the check-in booth so I missed all the entertainment but the crowd that came in was having a ball listening to the sounds of the band Blue Dice. After the Friday night festivities, the Falcons formed up around the campfire to partake in some really great brews and food. We all crashed out about O'morning:30 so we would be ready for the real shindig the next day. The next morning we all assembled for breakfast (thanks John for the burritos), so we would be prepared for the day of sampling of the Best Beer in the World. That's what I tell those that have not been to a SCHF. Some don't believe it, but as you all know we home brewers can take a lot more time to perfect our products than any commercial

brewer can. So off we went to the Falcon's Booth or should I say two Booths (we Falcons need more space for our 47 taps), where we finished setting up all the bars, kegs and taps. Then at the stroke of 11:00 am the crowd rushed in and the party began. There were about 25 Clubs serving and the beer and mead was as advertised, just Fabulous. While we were out there getting started on a day sampling great beer, the first featured speaker AleSmith Brewing's Peter Zien, talked about making the transition from home brewer to commercial brewer. Then another champion of craft brew, Mitch Steele, the Head Brewer at Stone Brewing, talked about hop/malt balance in beers with a big hop profile. While we were enjoying the beer, two bands played; Johnson-McCue and Roman Alexander and the Robbery. They were really good background music for sampling and putting the Falcon's tattoos all over the pretty ladies. Then at 7:00 the Maltose Falcons Brews Band came on and the Fest started to dance. The boys in the MFB Band were in rare form and belted out that good old rock-n-roll. They even came back for an encore after their signature song, Road House Blues, which they played for about a half an hour. After the MFB Band finished we all got our last tastes of the Fest and headed back to the camp sites for the traditional Dead Palate's



Society. Because of the great campsite configuration, where we had camps on both sides of a big cul-de-sac, we had the DPS in the middle of the road where we all managed to sample some very big strong brews until dawn. Well not quite dawn but pretty close. The next morning we all packed up our camps, trucked down to the fest site to clean and pack up the bars and kegs and say so long for another year.

That was a wonderful fest and we just had to keep the party going so a mere two weeks later we all converged on Oak Park in Simi Valley for our Mayfaire Festival. The hard cores showed up on Friday night to help set up and get an early start on the brews and were rewarded with some very special offerings of beer and food. (Thanks to June and Nancy). The next day we all got up and loaded up with a good breakfast (lots of bacon and eggs) in preparation for the Mayfaire Fest. We had some games. I brought my dart board and besides the admonition of having beer and sharp pointy objects together, we had fun throwing darts and there were no casualties. We also had a game that Rick Burnside

President



brought. I think they called it Bolo Golf, where you throw the Bolos (2 golf balls on each end of a rope) at a rack made of PVC pipe. The kids had a great time; I mean the kids from 6 to 60 had a great time playing the games. Then we had the Mayfaire Competition results read out and as always we offered the Falcon's Salute to the non-Falcon that won Best of Show. The party really got going at about 2:30 when the ever famous Maltose Falcons Brews Band, hot off the Stage at the SCHF, played an even better set for all us Falcons. The dancing was great, my new girlfriend Irene and I got a real workout on the dance floor and on the tables as the band out did themselves. The band finished early this year and left a lot of time to Sample the 40+ taps of home brew we had going. Then came the second most popular thing at the Fest, DINNER. Scott Wyse and Carrie Love, our fabulous Burgermeisters, served a wonderful spread of Brisket, Cole Slaw, Bake Beans, etc...and Dessert. There was plenty of food to soak up all that brew and gave us all a second wind until later when the Dead Palate's Society convened. A special thanks to all that brought munchies for lunch and a real special thanks to June for her seafood stew she had going late after DPS for all us Hard Cores that just can't get enough good Home Brew.

So that is the saga of the first two Festivals of 2009. We, as the title of this article states, have three more gigs to go this year. Next is the American Home Brew Association's Annual Conference in Oakland coming in late June, then the Sunfest at McGill Campground in August, then the big celebration of the Falcon's 35th Anniversary Party at the Warner Center Marriot on October 17th, and thrown in there is a Bus Trip to the south in July sometime, and a Dodger game with a date to be named later. If there is one thing we Falcons do well, it has to be partying as we have a lot of experience and not much chance we'll get rusty anytime soon.

Keep brewing that great beer for the next three are on their way.



Vice Presidential Rant June 2009

By: Martin Carman and Aaron Selzer

This is the time of the year when the vice-presidents can take a small breather, relax from the cluster of contests and try to catch up with the paperwork generated by those contests.

Congratulations go to Steve Kirby, a member of The Brewing Network, who won the bird from the 2009 Mayfaire contest with an outstanding Kolsch. Very close behind and runner-up in the BOS was Larry Nadeau, of Fear no Beer, with an outstanding American-style Pale Ale. In 3rd place was Mike Mraz, last year's winner of the bird and a member of DOZE, with a marvelous Mild. Thanks to all of you who entered your best beers. Thanks also to those who made judging this contest possible by assisting us with preliminary sessions, the main event, as well as the Best of Show judging. Your judging and non-judging points should be appearing in your emails shortly. Although not without problems, the Mayfaire 2009 contest attracted the best quality group of beers that I can remember. It is very impressive to see just how much improved these entries are compared with those of only a few years ago. For all of those that are members of the club and have entered your beers in the Mayfaire contest, please send me the listing of your entries and wins in order to have your points counted toward the Maltose Falcons Homebrewer of the Year and the Merlin Cup.

Speaking of the Merlin Cup, the latest standings are: Aaron Selzer in 1st place with 25 points, Diane Van Wagner in 2nd place with 13 points and Larry Konis in 3rd place with 8 points. Most of these standings do not include the Mayfaire entries, so send me your emails with your entry counts and I will update these totals. My email address is: vicepresident@maltosefalcons.com.

Questionable this year is the Los Angeles County Fair. There have been quite a number of changes going on at the fair since last year and the continued existence of the LA County Fair competition is questionable. Assuming that the competition is actually on for this year, the entry deadline at the fair should be July 18th. More information will be made available ASAP. Again, if the contest is on for this year, make certain that your entries are at the shop by closing Friday, July, 17th. You will need to provide 3 bottles of beer for each entry. Costs were \$7 per entry last year and checks should be made out to the Los Angeles County Fair. Again, additional details, including all of the rules and bottle labels will be available shortly. We should still be using the Falcons style guidelines for this contest. Entries in this contest will help us in our goal to attain the Anchor Club of the Year. In addition, your entries will help you to qualify for the Falcons Brewer of the Year and the Merlin Cup.

The next contest that the Falcons are closely tied to will be the 2009 Surfliner Challenge. This year the style is Dark Strong Belgians. The winning club gets a plaque and the winning brewer gets to pick the style for next year's challenge. Brewers who enter this contest will be awarded points towards the Falcons Homebrewer of the Year and the Merlin Cup. The contest will most probably be judged at our Sunfest in August. That means that your entries must be available by the July meeting. Only 3 entries will be selected from the entire member's submissions for judging in this contest. I know that many of you have been preparing your brews. Let's show the Barberians just how well we can do this year.

Your vice-presidents,
Aaron Selzer & Martin Carman



The Publicity Report

By Diane Van Wagner, Publicity Director



The May shop brew went off with out a hitch. It was a fun and informative brew session. I don't have all of the details as I working the Shop that day. I do know that Steve Cook and crew crafted a fine robust porter that started out at 1.060 OG. Steve should be writing about all of the details for this month's newsletter, and publishing his recipe.

I do know that the June shop brew, the Kent and Nancy Birthday Brew, is set and ready to go on Sunday, June 14th. Kent will be whipping up a batch of his Elkwood Wheat Ale at the event. Kent's birthday is on the 14th, and Nancy's is on the 15th, hence the birthday brew bash.

The brew crew is full, but don't let that stop you from coming on by the shop to wish K & N a happy birthday, bring them a beer or two, and party with them and the crew.

Lots of your fellow Falcons will be showing up to celebrate. As always, beer and snacks are welcome for sharing with everyone. Plan on making this a part of your day!

The July shop brew is in the works. Dave Lustig is planning to lead the brew crew on Sunday, July 12th. He has a great cream ale recipe in mind for the brew session. This is a nice refreshing summer beer, or sometimes called a "lawnmower" beer.

Sign up information will be posted shortly on the Falcons group web site, and it will be discussed at the June club meeting on the 7th. For any questions, please email me at publicity@maltosefalcons.com.

Just a reminder to everyone. To be a part of any brew crew, you must be a paid up to date member of the Maltose Falcons. Your membership will be verified prior to being notified of a spot on a brew crew. We encourage all members who are new to brewing, and all grain brewing, to participate on a brew crew. It is fun and informative.

See everyone at the next club meeting!

Cheers!

Diane

Places to Visit



One of your Buds is selling Suds!

Hey this just in.... There is a new Italian bistro opened by a Falcon Member, Alan Donovan. It's called CiaoCristina! (after his beautiful wife). It's in Burbank across from Warner Bros on Olive (near the Smokehouse). I installed all the taps (14) and his soda system. I've eaten there a few times now and I can tell you the food is great and reasonable. I really like the seafood soup only available on Friday and Saturday. The place is warm and friendly, a great "Italian Bistro" feel and....hey it's one of our guys why not support him? The pizza's are also great – traditional Italian thin crust. For dessert they have a bunch of different flavors of gelato and Italian pastries. Oh yeah, the beers are great too. I especially like the Old Speckled Hen served on nitrogen mix and the Murphy's also on mix. He has a seasonal from pyramid called Rollick that is a pretty nice amber ale. He does have a full bar with some very nice wines for the winos or your date (you do have a date don't you). For his sodas is serving Boyland's sodas (from back east) made with cane sugar not HFC. I think they taste great especially the Ginger Ale. Not as sweet as traditional sodas so the flavor comes through.

He is offering a 10% discount for Falcon members off the total bill.

I could go on and on about the food but you just have to go there to experience it for yourself. The menu is evolving but so far I've liked everything I've had.

Here's what's currently up on draft Old Speckled Hen and Murphy's on nitrogen mix, Alaska Amber (on hold), Peroni, Moretti, Harps, Lineman's Framb. Heineken, Pyramid Rollick, Sierra Nevada Pale, Chimay, Firestone DB and Union Jack, Wienstephan Hefe Weiss & Guinness 250 anniversary stout; most beers served in their official glass! They also have the Regular Guinness on the Surger device.

He has promised to listen to the beer experts (you guys) to select quality beers to rotate in. I know he wants to add a cask or two in the future when he has some more money for the right equipment to serve it. He likes Green Flash and Craftsman and Hollywood Blonde so they will be coming. In bottles there is Bigfoot, Morretti Rossa, Leffe, Hoegarden, Nora & Super (Italian Craft Beers) Amstel Light, Becks Dark, Smithwicks, Wyders Peach Cider, Stella Artois, St Paulie Girl N/A & reluctantly Bud, Bud Light & Corona. in bottles. But he really encourages people towards the draft selection (think green, less trash, less transportation/ energy).

I think this will become a cool place we can patronize knowing we are helping the expansion of the craft beer scene and have some specialized treatment as beer enthusiasts. Alan has suggested the club have some events at his place that promote the beer-sport...tasting, parings, education etc. Even if he was not a Falcon I would go there, I like his concern for the planet and the beer and food are great. Alan has a real passion for quality beers and quality food. And he is open to suggestions for the line up. He is a member of the California Green Restaurant Association.

Alan and his wife Cristina will make you feel at home. Some of you have probably met him at a meeting or the SD bus trip, or on the AB Tour a few months ago. He has brought gelato and focaccia breads to the club meetings in the past, be nice to him and maybe some more gelato will show up...

4201 W Olive Ave Burbank, CA 91505
(818) 563-2426
<http://ciaocristina.com>

Craig Wickham

CiaoCristina!

Places to Visit



Fellow Falcons,

We finally have a truly world-class beer venue at Simmzy's in downtown Manhattan Beach (229 Manhattan Beach Blvd. 310-546-1201). It's just south of Highland, next to Starbucks, and right up from the pier. Simmzy's just opened, on May 6th.

As you can see it has a nice, fresh air façade. A bar open to the beach, and a terrific tap line-up. Actually, as assistant manager Chris Garza (pictured above) tells us these 24 taps will be rotating with new styles on a regular basis. You can see the beer list at <http://www.simmzys.com>

Both brother Chris Simms (responsible for the beer selection) and Mike Simms (the wine sommelier) really want to support the local homebrew scene and make a point of including The Strand Brewers and the Pacific Gravity club in the Upcoming Events section of their menu. Maybe the "beer spots," Garza said, "so we really want to encourage you to come by and sample our wares."

So if Simmzy's is cool enough to honor our club in their menu, it seems only proper to return the favor with a review of their pub from the Strand Brewers' own BJCP Master judge, Jim Wilson who stopped by with a friend on May 29th.

Jim wrote:

"My friend had a Einhorn Hefeweizen. Good, with clove, banana and bubble gum on the light side. I had an Allagash White, which looked good but had faint Wit character, a Brother Thelonious strong dark which was very plummy and a Houblen Chouffe (Belgian) IPA which had high pear and apple esters and high bitterness. Very nice.

We shared a burger, pulled pork panini and frites with aioli. I thought the burger rivaled Father's Office, the pork was more like a grilled pork and cheese with a Carolina barbecue sauce and the frites with mondo garlic aioli were perfect. My friend thought the food tasty but heavy. He's right, but there were some lighter options on the menu that will have to wait for another visit. The overall food impression was upscale, complex and very flavorful. We sat inside and the room is cozy and noisy. Maybe the sun will grace us on another visit and we can try the porch. Lunch was \$55 with tip. Pricy but fun. Parking below Highland is a challenge but there is a parking structure 1/2 block North of the restaurant."

Each Thursday, Simmzy's will feature one special brewery for a dollar off the normal price. Other than that, however, there does not seem to be a regular Happy Hour yet. We could hope to encourage them to initiate one, but so far the size of their crowds show Simmzy's has already been discovered by elite lovers of the malt and grape in the South Bay.

Anyone up for a Field Trip?

Jay Ankeney

Simmzy's

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 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
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!

NEW to the list:

CiaoCristina!

4201 W Olive Ave Burbank, CA 91505
(818) 563-2426
<http://ciaocristina.com/index.html>

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.

Burgermeister

By: Scott Wyse & Carrie Love

Hello Everyone!

We want to start this article out by thanking everyone for their prayers and well wishes for Scott's dad, he is actually doing better and was released Saturday (23rd) from the hospital. They took out 60 pounds of fluid in two weeks and he is on dialysis three times a week now. The Mayfair was a roaring success and fun was had by all! We're looking forward to Sunfest. Elections are right around the corner and we want to encourage everyone to consider becoming part of the Burgermeister team, we need someone to take over the meals for the monthly club meetings. Scott and Carrie are willing to stay on to do the large events if we can find someone to do the monthly meals for the club. It's a great way to get to know everyone and get involved in the club. You don't have to be a professional, just willing to try. Scott and Carrie will do everything they can to help you get the feel for it and succeed. Have a great summer everyone!

Drunken Cocktail Sauce

1 Cup of Ketchup
2 Tablespoons Horseradish
1 Teaspoon Worcestershire Sauce
1 Tablespoon Minced onion
Squeeze of Lemon-optional
1 Tablespoon of a light bodied
Beer

Mix well, chill well and serve with shrimp or any other seafood.

"When I Read About The Evils Of Drinking, I Gave Up Reading."

By Henny Youngman,
British-American Comedian and
Violinist

RECIPE OF THE MONTH

STEVE'S ROBUST ENOUGH PORTER

A PROMASH RECIPE REPORT

RECIPE SPECIFICS

BATCH SIZE (GAL): 30.00 WORT SIZE (GAL): 30.00
TOTAL GRAIN (LBS): 68
ANTICIPATED OG: 1.059
ANTICIPATED IBU: 40.2
BREWHOUSE EFFICIENCY: 75 %
WORT BOIL TIME: 60 MINUTES
GRAIN/EXTRACT/SUGAR

%	AMOUNT	NAME	ORIGIN	POTENTIAL	SRM
80.6	54 LBS.	PALE MALT(2-ROW)	AMERICA	1.036	3
7.5	5 LBS.	CRYSTAL 40L	AMERICA	1.037	40
9	6 LBS.	CHOCOLATE MALT	AMERICA	1.034	350
3	2 LBS.	BLACK PATENT	GREAT BRITAIN	1.030	525

POTENTIAL REPRESENTED AS SG PER POUND PER GALLON.

HOPS

AMOUNT	NAME	FORM	ALPHA	IBU	BOIL TIME
8.8 OZ.	EAST KENT GOLDINGS	PELLET	4.5	31.2	60 MIN.
3.5 OZ.	FUGGLES	PELLET	4	10.9	15 MIN.
3.5 OZ.	SAAZ	PELLET	2.8	0.0	0 MIN.

NOTES: FOR MORE INFO ON THIS BREW CONTACT STEVE @
PRESIDENT@MALTOSSEFALCONS.COM

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

The best and freshest selection of
grains, hops & yeast ANYWHERE...

...and we ship **OVERNIGHT** to all of
Southern California!

Business Hours:

Mon, Tue, Thu, Fri: 12:00 PM–7:00 PM

Sat-Sun: 10:30 AM–5:00 PM

ONLY CLOSED WEDNESDAYS

**SUPPORT THE SHOP THAT SUPPORTS THE
MALTOSE FALCONS!**

Try our CO₂ refilling station!
Fill your cylinders at the shop
conveniently—for less!



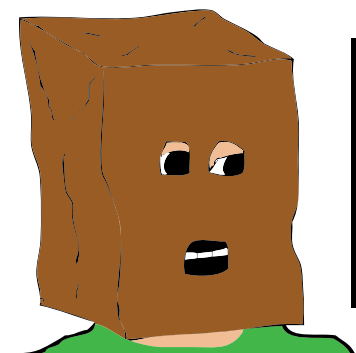
Check the Web site for the latest beer-related
events and brewing goodies. Everything for the
dedicated brewer, wine- or cheesemaker!

Signs that you have had one too many...

- * **You lose arguments with inanimate objects.**
- * **You have to hold onto the lawn to keep from falling off the earth.**
- * **Your career won't progress beyond Senator of Massachusetts.**
- * **You sincerely believe alcohol to be the elusive 5th food group.**
- * **Two hands and just one mouth... - now THAT'S a drinking problem!**
- * **You can focus better with one eye closed.**
- * **The parking lot seems to have moved while you were in the bar.**
- * **Hey, 5 beers has just as many calories as a burger, screw dinner!**
- * **Mosquitoes catch a buzz after attacking you**
- * **The whole bar says 'Hi' when you come in...**

WARNING

**The consumption of alcohol
may lead you to think
people are laughing with you.**



The Phantom Brewer

Extract Beers Not Hoppy Enough? Here's some tips for getting more IBU's into your IPA's

Use a Bigger Kettle, or Multiple Kettles.

Many extract brewers perform a partial-volume boil. This is where only a portion of the full volume of wort is boiled. Then, in the fermenter, water is added to “top-up” to your desired volume. The problem is that by diluting the wort you are not only reducing the original gravity, but also the bittering compounds dissolved in your wort. Keep in mind that if your goal is a finished beer with 45 IBU's, and you're only boiling half of your final volume, you'll need to create a wort with 90 IBU's! If you don't have a kettle big enough for a full-volume boil, try splitting your batch between two kettles.

Boil the Hops First

The more dense the wort, the less soluble the alpha- acids (bittering compounds) will be. In other words, if you boil a lower gravity wort, you'll be able to get more bitterness out of the same quantity of hops. Don't use all of your extract for the entire boil. Instead boil 1/2 or 2/3 of your extract for 45 minutes, with your bittering hops. Then add the last portion of your extract for the last 15 minutes of the boil. If you can keep your wort under 1.050 for the majority of your boil, you'll get much better utilization from your hops.

Use Pellets

Hop pellets are whole hop cones that have been pulverized and pressed into those little tube-like shapes. This process ruptures the lupulin glands, which contain the bittering compounds, and makes them dissolve faster and more readily. Again this means better utilization. Also, whole hops tend to soak up your wort and hold onto it – leaving you with less volume in your fermenter...and less beer for you to drink!

Happy Brewing
The Phantom Brewer

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. 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

June 2009

14

San Diego County Fair
Homebrew Competition
Solana Beach, CA
Contact: Chad Stevens
Phone: (619) 694-9779
Entry Fee: 6.00 per entry
Entry Deadline: 05/20/2009

20

OC Fair Homemade Beer
Competition
Costa Mesa, CA
Contact: Kimiko Young
Phone: (714) 708-1554
Entry Fee: \$3
Entry Deadline: 06/05/2009

July 2009

26

22nd Annual Southern
California Regional Home-
brew Championship
Corona, CA
Contact: Jim Delperdang
Phone: (951) 789-4184
Entry Fee: \$6.00
Entry Deadline: 07/10/2009

September 2009

19

Pacific Brewer's Cup
El Segundo, CA
Contact: Jim Wilson
Phone: (310) 316-2374
Entry Fee: \$6
Entry Deadline: 09/04/2009

For more information on
upcoming contests please visit
www.bjcp.org and check out
their contest page.

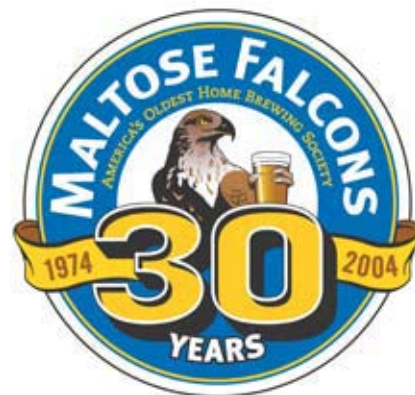


2008–2009 “Club-only” AHA Club-only Competition Schedule

- **August** Amber Hybrids

Looking Way Ahead 2010–2011 “Club-only”

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

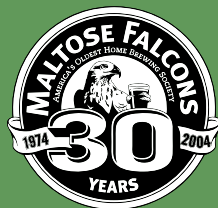


JUNE 2009

- 14 Shop Brew, Elkwood wheat, Kent and Nancy
- 18-20 AHA Conference in Oakland, Contact Drew@maltosefalcons.com for more info.

JULY 2009

- 12 Club Meeting
- 25 Bus Trip- San Diego Contact John Kaufman for more info
activities@maltosefalcons.com



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"