

---



---

# BREWS & NEWS

---

**COMP COMMITTEE  
MEETING**  
October 27th

**MEMBER MEETING**  
November 1st @  
11:00 am

**CALIFORNIA  
HOMEBREW COMP**  
Entries due soon!

**NEXT SHOP BREW**  
October 25th



## Brews & News Is Back!

Hey Falcons! After a short hiatus this year, your favorite beer newsletter documenting the best home brew club in world is back. This month's issue is being slammed together as quickly as possible, so it will be a catch-up on some of the highlights from the last few months. Hopefully you attended Oktoberfest on Oct. 10th! Look for a full report in 2 weeks in the November issue.

As your newest newsletter editor, I promise to keep you informed on all of the club's beery news and happenings each and every month. I may try to implement some changes to the newsletter in the coming months, but what I could really use from you, the members that make our club so awesome, is more content... if you participate in a shop brew, visit a new brewery, come up with a new homebrew innovation, or do anything beer related, please make sure to submit an article! Finally, look for more changes in format and content in next month's issue.

Cheers!

Andy




---

[Wo sind die Bierzelte?](#)

---

[Where are the beer tents?](#)

---

# Brews & News

Vol. 41, No. 5 October 2015

PUBLISHER

Maltose Falcons Home Brewing  
Society

EDITOR

Andy Ziskin

CONTRIBUTORS

Andy Ziskin, Cullen Davis, Lili Madrid, Drew  
Beechum, John Aitchison

©2015 Maltose Falcons. All rights  
reserved.

*Brews & News* is the monthly newsletter of the Maltose Falcons Home Brewing Society. It is distributed via e-mail to the membership during the first week of every month. Members may also access the current issue and archived editions, by logging onto the Web site [www.maltosefalcons.com](http://www.maltosefalcons.com), and clicking on the Appropriate PDF file.

All material submitted for possible publication should be sent to: Andy Ziskin at [newsletter@maltosefalcons.com](mailto:newsletter@maltosefalcons.com). Materials may be edited for length.

**Deadline for November issue:  
October 28th**

## Maltose Falcons Board 2015-2016

**President**, Cullen Davis  
[president@maltosefalcons.com](mailto:president@maltosefalcons.com)  
**Vice-Presidents**, Ed Kochanowski, John  
Aitchison  
[vicepresident@maltosefalcons.com](mailto:vicepresident@maltosefalcons.com)  
**Secretary**, Lili Madrid  
[secretary@maltosefalcons.com](mailto:secretary@maltosefalcons.com)  
**Treasurer**, Kent Fletcher  
[treasurer@maltosefalcons.com](mailto:treasurer@maltosefalcons.com)  
**Membership Director**, Craig Frump  
[membership@maltosefalcons.com](mailto:membership@maltosefalcons.com)  
**Publicity Director**, Matt Myerhoff  
[publicity@maltosefalcons.com](mailto:publicity@maltosefalcons.com)  
**Activities Director**, Tiffany Ashrafi  
[activities@maltosefalcons.com](mailto:activities@maltosefalcons.com)  
**Grand Hydrometer**, Drew Beechum  
[grandhydro@maltosefalcons.com](mailto:grandhydro@maltosefalcons.com)  
**Burgermeisters**, Natalie DeNicholas,  
Michael Covarrubias  
[burgermeister@maltosefalcons.com](mailto:burgermeister@maltosefalcons.com)  
**Newsletter Editor**, Andy Ziskin  
[newsletter@maltosefalcons.com](mailto:newsletter@maltosefalcons.com)  
**Webmeister**, Drew Beechum, Dana  
Cordes [webmaster@maltosefalcons.com](mailto:webmaster@maltosefalcons.com)

# President's Report

## Cullen Davis

*(Editor's note: I'm sure if I had given Cullen more time he would have written out an eloquent grouping of prose about how proud he is of the club and his excitement for leading it for a 2nd year in a row. In lieu of that, below please find some latin gibberish... or just move on to the next page.)*

Consectetur arcu ipsum ornare pellentesque vehicula, in vehicula diam, ornare magna erat felis wisi a risus. Justo fermentum id. Malesuada eleifend, tortor molestie, a a vel et. Mauris at suspendisse, neque aliquam faucibus adipiscing, vivamus in. Wisi mattis leo suscipit nec amet, nisl fermentum tempor ac a, augue in eleifend in venenatis, cras sit id in vestibulum felis in, sed ligula. In sodales suspendisse mauris quam etiam erat, quia tellus convallis eros rhoncus diam orci, porta lectus esse adipiscing posuere et, nisl arcu vitae laoreet. Morbi integer molestie, amet suspendisse morbi, amet maecenas, a maecenas mauris neque proin nisl mollis. Suscipit nec ligula ipsum orci nulla, in posuere ut quis ultrices, lectus primis vehicula velit hasellus lectus, vestibulum orci laoreet inceptos vitae, at consectetur amet et consectetur. Congue porta scelerisque praesent at, lacus vestibulum et at dignissim cras urna, ante convallis turpis dui lectus sed aliquet, at et ultricies. Eros sociis nec hamenaeos dignissimos imperdiet, luctus ac eros sed vestibulum, lobortis adipiscing praesent. Nec eros eu ridiculus libero felis.

Donec arcu risus diam amet sit. Congue tortor risus vestibulum commodo nisl, luctus augue amet quis aenean maecenas sit, donec velit iusto, morbi felis elit et nibh. Vestibulum volutpat dui lacus consectetur, mauris at suspendisse, eu wisi rhoncus nibh velit, posuere sem in a sit. At dui, augue pede id sint et amet mauris, nisl wisi amet sed dapibus, at curabitur magna quisque, libero dolor. Arcu tortor quis potenti vel, dui orci a dignissim, aliquam urna hendrerit orci wisi nec amet, vulputate erat sodales proin.



# September Board Meeting

Tuesday, September 1, 2015 7:00pm

Location: Home Beer & Cheese  
Making Shop

Attended: Cullen, Kent, Dana, Kevin,  
Lili, Craig, Ed, and Tiffany

## Agenda Topics

1. Next board meeting date and location?
  - a. Board Meeting: Tuesday, October 6th at Ladyface (tentatively)
  - b. Member's Meeting: Sunday, September 13th, No meeting in October and November meeting will start at 11am.
2. Treasurer's Report
  - a. Usual Financial Info: We currently have \$. Outstanding payments need to be given to: Kevin and Ed.
  - b. Swag: Per Cullen- ORDER the hats and make it happen! Craig will go to 8one8 to get the hat process started, Fingers crossed everyone!
3. Activities
  - a. Sunfest 2015/Lake Arrowhead brew fest: We had 12 taps and we were pouring the most and had the most variety at the festival. We also received a participation certificate, yay!
  - b. Sunfest 2015/Lake Arrowhead brew fest: Next years camp ground the better option would be the "double site" because it's a flat area and you will be able to get more cars into the campground. This year it was hard to fit all the cars into the campground area.
  - c. Sunfest and Lake Arrowhead brew fest: Next year we will need to promote as different events as well as have it two weeks apart so that it's not back to back events. This way people can attend both events. We should definitely do Lake Arrowhead brew fest next year! In a few years the location will change to Santa's Village.
  - e. Oktoberfest DAV: Will be on October 10th. Kevin will check out the location, rules, etc.
  - f. Oktoberfest DAV: We will need prizes for the contests, etc.
  - g. LA River Event: Will be on October 10th. Tiffany will get the details on times, how many volunteers are required, etc. Current volunteers are: Matt and Tiffany.
4. Vice President
  - a. LACF: They received all the information from our end, except for the receipt information from our end. Kent currently has all the receipts for LACF. If you have any that you haven't turned in, please give them to Kent.
  - b. LACF: The tickets should have been sent out. You will get two tickets and a parking pass.
  - c. LACF: During the second round we lost more a lot of the judges because they were at the brewery. An option is trying to be diligent in timing with the lunch, making sure it's ready to go by 11:15am and being on top of the scheduling so judges don't have downtime.

- d. LACF: Next year if it's possible to send out a reminder email that will alert volunteers and judges that they have signed up to help with the event and if they would like to cancel to either reply to email. This way we have a more accurate number of judges and volunteers that would actually be there.
- e. Oktoberfest Competition: Not an official competition, but a friendly/casual one.
- f. Competition Committee: We might need to raise the price on entry fee to compensate for the extra padded envelopes.
- g. Competition Committee: Meeting is needed to discuss what is working, guidelines, etc.
- h. Merlin Cup: Dana is in the lead by two points. Izzy and John follow.
- 5. (Hold for a later discussion) Webmaster and Grand Hydro
  - a. BAM: Also, October 10th- Should we hand it off to any HOLA people?  
Do not advertise and only concentrate on our event.
  - b. Ideas for September style or demo?
  - c. Any website developments? Reeves, Drew and Dana currently working on a competition software. Website integration with Facebook.
- 6. Membership
  - a. Anything new? 248 current members
- 7. (Hold for a later discussion) Publicity
  - a. Update on the donations developments? FoLAR event, Raptor Center b. Shop brews: Any news? How was August? September/October? Tom S. broke his carboy during the August brew and gave him the club share. We spoke to Matt to make sure that was ok.
- 8. Newsletter
  - a. We are trying to get one out before the September meeting with the inclusion of the President's article.
  - b. We would like to have more board members to add things to the newsletter. If you have anything you would like to add, please email Dave.
  - c. We might want have the website to create a monthly digest/newsletter.
- 9. Burgermeister
  - a. September meeting: Taco bar
  - b. Oktoberfest: Bratwurst and pretzels
- 10. Other Business
  - a. Cullen knows of someone who is growing hops in San Diego. If you know of anyone who is interested, please contact Cullen. Put information on all social media and newsletter so all member's can partake.
  - b. Member's meeting time change: Starting November we will start meetings at 11am
  - c. Grain club buy in the Fall: We will need to set a limit and guidelines for brew details on the form that people sign up on. Discourage meeting brews and encourage more event brews to be made.

# September Member Meeting

**Date: Sunday, September 13th, 2015**    **Location: Home Beer & Cheese Making Shop**

## Agenda Topics

1. Grand Hydro: Cullen presented for us in Drew's absence. Today's series will be on Session beers for this very hot September. We will focus on different sessional beers around the world as well as local sessional beers

a. Around the World Session Beers:

**Genesee's Cream Ale**- It has a light crisp and has a very corn taste to it. It's from New York and it's ABV is 4.

**Timothy Taylor's Landlord Pale Ale**- It has a very malt caramel flavor and a bit of hops. It's England's classic session ale. It's amber in color with an ABV of 4.1%

**Warsteiner's German Pilsner**- It's a very light crisp German lager. It's ABV is 4.8%

**Chimay's Doree**- It had a very strong coriander aroma and taste to it. It's your classic Belgian table beer. It's ABV is 4.8%

**21st Amendment's Down to Earth Session IPA**- Light American style ale with a big hop aroma. It's ABV is 4.4%

b. Local Session Beer

**Three Weavers' Seafarer**- It's a Kolsch style beer with an ABV of 4.8%. It missing the yeastiness and the fruity characteristics that Kolsch's are known for. This is one of the better Kolsch's in the area.

**San Fernando Brewing's Wolfskill IPA**- It's ABV of 7.8%. They didn't have a session beer that they can present. It's not a hoppy beer, but it is a bit bitter. It can definitely needed a lot more hop aroma.

**MacLeod Brewing's The Little Spree**- English style Pale Ale. It's an American version of the Timothy Taylor. The level of caramel malt in comparison is very different. Lighter in color. It's ABV 4.3%

c. Towards the end of the series we all came to a consensus that "session beers" is definitely a subjective term. The top brews for this series of Grand Hydro were the 21st Amendment and the Chimay.

2. Elections

a. President- Cullen vs. Kale  
i. Winner: Cullen

b. Vice President- Ed & John A  
c. Treasurer- Ken





*Burger Frau Natalie kept that masses fed with yummy tacos!*

- d. Secretary- Lili
- e. Membership- Craig
- f. Activities- Tiffany
- g. Newsletter- Andy Z
- h. Publicity- Matt
- i. Grand Hydro- Dre
- j. Webmaster- Drew & Danaa
- k. Burgermeister- Natalie & Michael

3. Lake Arrowhead Brew Festival in August: We had 12 taps and we were pouring the most and had the most variety at the festival. We also received a participation certificate, yay!

4. Oktoberfest!! It will be on October 10th at DAV (Disabled American Veteran's). There will be a band, games and there will be a 3 bars available. If you are planning on

bringing a keg, please sign up on the website. The Burgermeister's will be providing us with a lovely meal of Bratwurst and pretzels. Oktoberfest wear and stein's are welcomed!

5. The following Homebrews where brought to you by

- |                           |                                    |
|---------------------------|------------------------------------|
| a. Watermelon Ale by Kale | e. Amber Ale by John               |
| b. Adam Beer by Izzy      | f. Guajillo Blossom Mead by John A |
| c. German Pils by Dana    | g. XPA by Dana                     |
| d. Summer Saison by Scott | h. Triple by?                      |
|                           | i. Calif Lager by?                 |

**Meeting's Favorite Homebrew was: Guajillo Blossom Mead by John A**

6. Shop Brews: Falcons, sign up now for the next Club Shop Brew Session, Sunday, Sept. 27 at the Home Beer Wine and Cheesemaking Shop in Woodland Hills! Hop Harvest Amber Ale with Cullen. You can sign up on the Maltose Falcons website.

7. No member's meeting in October. Next meeting will be in November at it's new time 11:00am!!

# Highlights from a Falcons' Summer

by Andy Ziskin

## June – The Falcons invade San Diego for NHC!

A Cast of Falcons went down to San Diego this year for the biggest homebrew party of the year, the National Homebrew Conference, a four-day celebration of everything great about our hobby. NHC featured brewing seminars every day, a party every night, and a new beer to try around every corner. Our booth at club night was one of the most popular, Drew Beechum gave a presentation, and of course the Maltose Falcons won the AHA's 2015 Radegast Award for being awesome. Way to go Falcons!



## July – Member meeting & Shop Brew led by Ryan Merlin and Tiffany Ashrafi

The July member meeting featured a Grand Hydro tasting of new LA Breweries and a demonstration of a new water kit designed for homebrewers.



Ryan and Tiffany led the July Shop Brew of a Belgian Golden





# August – LA County Fair Homebrew Competition & Lake Arrowhead Brewfest



On Saturday August 1<sup>st</sup> the Maltose Falcons hosted the LA County Fair Homebrew Competition. MacLeod Brewing Company in Van Nuys was kind enough to let us set up in their as yet unused expansion space. Burgermeisters Natalie and Tiffany kept everyone’s hunger at bay and sobriety mildly intact with some delicious breakfast and lunch.

Congratulations

go out Falcon medal winners Ed Weber, Kent Fletcher, Israel Arrieta, Andy Ziskin, and most importantly **Best in Show winner Dana Cordes!**



The following weekend a handful of Falcons traveled to the mountains to escape the summer heat and pour homebrew at the

Lake Arrowhead Brew Fest. As usual, the Falcons brought more beer (and wine and cider and kobucha) than any other club or even the pro brewers.



If you attended the Mayfaire Campout in May then you were in luck to sample some of this Frau's tried and tested easy campout dishes. We had a few hiccups in regard to the cooking logistics (oh why hello there beautiful kitchen I was promised but isn't actually ready to be used to cook this ridiculous amount of food I hauled up to Acton...) no matter. We but prevail!

The menu was: Hot Honey Wings, Meatloaf, Olive Oil Mashed Taters (precious), Maple and Cayenne Salmon, Salads for days, and Beer Battered Fried Happiness.

Here are a few recipes from Mayfaire that you can recreate in your kitchen (or on a grill on a patio if that's the hand you get dealt):

**Watermelon Salad** (serves 4-6):

1 small watermelon (NOT an individual sized one) cut into 1 inch cubes

1 red onion sliced into the thinnest half moons you can make

1 English cucumber sliced into 1/2 inch cubes

1 basket of colorful heirloom tomatoes halved or quartered

1 cup of pitted and halved kalamata olives

1 handful of mint leaves sliced thin (chiffonade if you fancy!)

Juice of 1 lemon or 2 limes

Salt and Pepper to taste

1 tbsp good olive oil

1/2 cup feta cheese (optional)

Mix all your ingredients together, taste and adjust seasonings. This is a salad, and as I've said before, it's not rocket science. I tend to mix this gently with my hands and then leave it the heck alone until it's time to serve.

**Hot Honey Wings** (serves 4-6):

5 lbs raw chicken wings

1/2 tbsp salt

1/2 tbsp black pepper

1 stick of butter

More recipes from  
the Frau



1/4 cup of honey

1 cup of hot sauce of your choice (use a fairly vinegary hot sauce like Tabasco, Frank's Red Hot, or Louisiana style)

1 tsp cayenne pepper

1 tsp paprika

Toss wings with salt and black pepper. Cook until crispy, either fry 'em or bake 'em. While the wings are cooking put butter, honey, hot sauce, cayenne and paprika in a large microwave safe bowl and melt together (don't worry if it's not totally incorporated or if the butter isn't fully melted). The hot honey glaze will melt more once you put the hot out of the fryer/oven wings. That being said, once the wings are cooked toss them in the glaze. If you feel like it you can put the wings back in the oven for 5 minutes so the glaze sticks more and THEN toss them in the glaze AGAIN! You rebel you.

Serve hot with blue cheese sauce (preferably home made see below)

**Bleu Cheese Sauce** (serves one... just kidding... not really, but really):

1 cup sour cream

1/2 cup good bleu cheese crumbled (stilton is best because it's saltier and pungent)

1 tbsp maple syrup (see note at the bottom regarding maple syrup)

1 tbsp apple cider vinegar

1/2 tsp black pepper

Mix 'em together. Taste. Achieve enlightenment.

**Maple and Cayenne Grilled Salmon** (serves 4-6):

4-6 fillets of salmon (2-4 lbs)

1 tbsp maple syrup (REAL maple syrup, grade B is best, B is for BEST!)

1/2 tsp cayenne pepper (just use the shaker side of the spice jar)

Salt and Pepper

1 tbsp olive oil

Coat salmon in olive oil and sprinkle all sides with salt and pepper. Place on a screaming hot grill (if you are wary of fish sticking to the grill then place a piece of foil on the grill first). Cook salmon for 3 minutes with the grill hood down then sprinkle each fillet on one side only with the cayenne pepper and drizzle the maple syrup equally over the fillets. Close the grill and cook for another 3 minutes. Depending on how well you like your salmon cooked remove the salmon once the edges are crispy. I don't advocate overcooking fish (salmon especially) so try cooking it just a little under rather than over. Overcooked fish is dry and depressing.

There you have it. Happy eating!

-Natalie, your friendly neighborhood BurgerFraü



We all know that a Lambic Style beer has lots of interesting flavors. Sour, vinegary, earthy, barnyard, and other flavors not normally found in other styles are appropriate and even desired in a Lambic. These flavors and aromas come from a large assortment of yeast and bacteria—to make one, the brewer needs to make sure that the fermenting beer has them and the necessary food to keep them healthy.

## Fermenting a Lambic

By John Aitchison

We brewed a Lambic at the shop brew in September; our job that day was to produce the right wort for our “bugs”. The normal *Sacchomyces* ale yeast we all are familiar with is the most aggressive of our fermenting microbes, we wanted to make sure there was food for the non-conventional creatures after the beer yeast was done. To accomplish this, we performed a turbid mash.

I wrote an article on how to do a turbid mash, its on the Falcon Website so I won't repeat here. A quick summary is that it takes about three hours, involves lots of “decoction like” temperature increases of the liquid wort, and it results in a very starch-rich wort full of long chain sugars that aren't fermentable by beer yeast. The wort coming off the mash is very thin—we had to do a three hour boil using four kettles to concentrate it to 1.055.

Many people who make Lambics use a mixed bacteria-yeast mix. Both Wyeast and White Labs make them. East Coast Yeast has one that is appropriately called “bug farm”. They work, but not as well as staging the fermentation regimen. Around 15 years ago, long-time Falcon and yeast expert MB Raines took a bunch of us new brewers under her wing and taught us Lambic Fermentation. Drew, Cullen, Jim Moorman, Doug King, and I were included in the group. One thing she stressed was that each of the microbes work at a different time and each requires food. And the order does matter. Since MB is a microbiologist, was the founder of Brewtech Yeast, and has a yeast bank of hundreds of different strains one needs to listen when she talks.

We started with a fairly neutral ale yeast. Since Lambic is a Belgian style, I used White Labs 570 (which is their Golden Ale strain). It is a low phenol and ester producer and “clean” for a Belgian. A month later we all pitched *Pediococcus Damnosus*. The *Pedio* first produces a buttery diacetyl flavor, but it gets absorbed and takes on a lactic sour character. Sort of like *Lactobacillus* with attitude. No need to feed the yeast at this point, the starches left over in the mash should provide any necessary nutrients.

The Lambic style is fairly broad. It can include Straight Lambics (unblended), Guezes (blended), Faros (added sugar), and Fruit Lambics. If you are making a fruit lambic or fardo, you may want to add some fruit or sugar now. For example, my share of the shop brew hopefully will be a Kriek in a few years. I added a bottle of Trader Joe's sour cherry “Just Juice”. The main feeding (if you desire) will occur in two months. That is when we'll pitch *Brettanomyces* strains. I'll have both *bruxellensis* and *lambicus* for the brewers to choose from (or both). The *bruxellensis* produces wet hay, earthy, barnyard flavors and aromas and the *lambicus* produces more smokey, horsey, and phenolic notes. I had the good fortune to judge sours with Falcon and Professional Brewer Andrew Bell (he's in charge of research and experimental brewing at the Bruery). I took notes. Both produce sour flavors and aromas. Besides my two choices, the brewer can find other strains

of Brett. to get other interesting flavors. Again, the straight Lambic brewers can probably get away without feeding the Brett.



John also managed to lead a sour beer tasting during the Lambic Shop Brew

These yeasts will eat the Sacc. Yeast which probably has undergone autolysis as well as some sugars and starches which the Pedio couldn't digest. The Brett. will pretty much eat anything. The final beer will be quite dry in spite of the high mash. For those adding fruit, now would be a good time to add it. You'll need a lot; five gallons will take 5-10 pounds of fruit. Get the most flavorful fruit you can find. For example, if your making a Peche, don't get frozen peaches or supermarket peaches—find someone with a peach tree. You want the fruit at peak flavor; not at peak sweetness. I sometimes use peaches; and pick mine before they are completely ripe and freeze them for later brewing use.

I'm making a Kriek this time. I found that one can buy sour Michigan Montmerency cherries in a concentrated form. They make a wonderful melomel with an intense cherry character; I'm going to use an entire bottle in my lambic. It needs to be diluted first, otherwise the beer will end up too big. Yet, the Brett. will power through it given enough time. I'm going to skip the final optional steps. A lambic also can have some acetobacter. No thanks. I'd rather have my vinegar on my salads. Plus, it seems to happen on its own given enough time. Acetobacter is everywhere and eventually some will find your lambic and it will eat the alcohol turning it into a hot vinegar. I've dumped a few in my day. Another option would be to barrel age (not oak chip) the beer. Yes, you will pick up interesting flavors as the beer breathes through the wood. But that's the end of that barrel for anything else. Everything that touches my lambic after the Pedio pitch is dedicated to sour beers. Fermenters, Corneleius tanks, fittings.

The key thing is patience. The lambic really won't be even approaching its peak for at least a year. Most lambics are at their best in years 3-5 IMO. If you rush it and drink the beer early; yes it will be an interesting sour. But you're still missing out.

---

# MEMBERSHIP BENEFITS

---

## 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. Glen oaks Blvd.  
Glendale, CA 91207  
800-339-0609  
(applies to beer only)

## 30% Discount:

---

Barbarella Bar  
2609 N. Hyperion Ave  
Los Angeles, CA 90027  
(323) 644-8000  
(applies to beer only)

## 15% Discount:

---

Ciao Cristina!  
4201 West Olive Avenue Burbank, CA 91505  
818-563-2426 (applies to beer, except happy  
hour, and food)

Join our Shop Brews on a one-barrel (31-  
gallon) pilot brewing system—and our many  
festivals, camp-outs and par-ties throughout  
the year!

---

## Show Your Card!

All of the above benefits are only avail-able 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.

Check out one of our monthly meetings and check out our Club House.

Cost? A mere \$25 per year. For more details e-mail the membership director at [membership@maltosefalcons.com](mailto:membership@maltosefalcons.com) you can pay at the meeting, at the shop or on-line through PayPal at <http://www.maltosefalcons.com/catalog/fees>



## 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)**

**The best and freshest selection of grains, hops & yeast ANYWHERE...  
...and we ship OVERNIGHT to all of Southern California!**

Business Hours:

Mon - Fri: 11:00 AM– 7:00 PM

Sat-Sun: 10:30 AM–5:30 PM

**SUPPORT THE SHOP THAT SUPPORTS THE MALTOSSE 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!