

# Brews & News

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A Publication of the Maltose Falcons Home Brewing Society

Volume 40 Issue 10 November 2014



**Falcons Party Like its 1999!**

# Brews & News

Vol. 40, No. 10 November 2014

PUBLISHER

Maltose Falcons Home Brewing Society

EDITOR

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www.maltosefalcons.com, and clicking on the Appropriate PDF file.

All material submitted for possible publication should be sent to: David Uhl at newsletter@maltosefalcons.com. Materials may be edited for length.

**Deadline for December issue: December 2nd.**

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Wow. What a party.

And now, we embark on the 5<sup>th</sup> decade of our club's journey. I don't know about you, but I'm excited as all Hell. Two burgermistresses, 2 activities directors, 2 webmeister....this has disaster written all over it. I would say let's take a year off and just cruise, but the AHA National Conference is in our own back yard next year. And we've got a Radighast to win, dammit! So get brewing again people.

Anyways, as always, I'm looking for content. So if you visit somewhere interesting, or have a great brew day, or an awful brew day, do a write-up.

I'm also on the hunt for very old pictures of Falcon events. If you have any, email me. I'll scan them or whatever.

Until next month:

**PROST**



November 2014 Table of Contents



<i>Editor's Desk</i>	2	<i>David Uhl</i>
<i>President's Report</i>	4	<i>John Aitchison</i>
<i>President's Report</i>	6	<i>Cullen Davis</i>
<i>Board Meeting Minutes</i>	8	<i>Melody Hitt</i>
<i>Anniversary Mead</i>	11	<i>Drew Beechum</i>
<i>Membership Benefits</i>	17	
<i>40<sup>th</sup> party pictures</i>	18	
<i>Membership Benefits</i>		
<i>Evil Board of Directors</i>	19	
<i>Calendar of Beery Events</i>	20	



# PRESIDENTS REPORT

## Ex-President's Article

By John Aitchison

I stopped being the Maltose Falcons President halfway through our 40<sup>th</sup> anniversary banquet. The club leadership is in good hands—Cullen will be a good leader as well as being a nice guy and great brewer. When Dave asked me to write an article; I thought I'd review our 40<sup>th</sup> year and what we did.

When I ran for president last year; I promised that I would do what I could to make our 40<sup>th</sup> year special. Lots of activities, lots of things to do, and different ways to drink beer and have fun. I'm pretty happy the way it worked out; but didn't do it by myself—not by a longshot. Other board and club members helped out in many ways.

I'd hoped that we were going to be able to brew one beer at a commercial brewery. We ended up with three—Eagle Rock I sort of expected; Jeremy is a long time club member, but both Ladyface and Firestone-Walker were complete surprises. Special thanks to Cyrina and Matt at Ladyface, Jeremy, Ting, and Steve at Eagle Rock, and Matt at Firestone Walker. Firestone Walker was an amazing experience; how often can you choose your own style, come up with your own recipe, and then have 40 club members come in to "help"



brew. All this from a brewery 200 miles away. Thanks, Eric for helping set this up.

I'd also hoped for participation at a couple of beer festivals. We got that at both Crafted and Arrowhead; but were unable to participate at the Southern California Homebrew Festival when it got suspended in 2014. Fear not, it should be back next year.

It was also a good year for education. The year started out with my BJCP tasting class and exam.

The score sheets were amazing; the students were really motivated. In May, I administered a BJCP written proficiency exam—very difficult to even qualify to sit for this exam; but we did get three people trying to become National or Master Judges. Drew did his usual stellar job as grand hydro; and the addition of trouble shooters corner helped many a new brewer. In June, Bruce Brode had another well attended and educational mead tasting. And in September, I conducted a sour beer tasting. Lots of tangy, earthy beers were enjoyed and we discussed all the different organisms that made them that way.

Because it was our 40<sup>th</sup> year, we got a lot of publicity. We had articles about us in Zymurgy and Los Angeles Magazine, we appeared on the Beersmith and Food Public Radio podcasts, Andy and Dana even got on the Brewdogs TV shop. And the Los Angeles reporter for the Celebrator was at our banquet; I don't think it's over yet. Matt Myerhoff exceeded his job and rounded most of them up.

We got closer to other clubs as well. We shared a “big brew” of a kolsch at Smog City in Torrance with Pacific Gravity and went on a bus trip the Strand Brewers and Pacific Gravity. I reached out to other homebrew club presidents in encouraging the partial repeal of the bill that ended the Southern California Homebrew Festival—that's what got us the invitation to Arrowhead. And they promised to invite us back next year. I even got QUAFF to help us out with all their teaching materials for a BJCP Mead class that we'll be having late next year in preparation for an exam in early 2016. We all share the same hobby and really have the same goal—lots of good beer.

I can't review the year without talking about the banquet. Steve Cook did a phenomenal job organizing the event. He doesn't get stressed (at least not outwardly), but leads by example. It ended up being the best and biggest banquet we've ever had. And I went to the other ones. Maybe the best any club ever had. Huge selections of beer and mead; the number of people who helped numbered in the dozens. I arrived at the banquet an hour and a half early; there were already about 12 people there setting up. And it all ran so smoothly. That didn't just happen on its own.

Club members were free to participate or not participate in any of the above activities. And many of you did participate and help in many ways. A lot of the rank-and-file members stepped up to organize huge parts of the beer festivals and brews. My fellow board members also went beyond the call of duty. They did not do just the minimum part of their jobs; every one of them helped organize their specific tasks and other tasks to make the year special. I've served as a board member for seven years over the last twenty—I really think this was the best one I've ever seen.

Thanks to everyone for making this last year special. Hope you enjoyed it as much as I did.

## Maltose Falcons' President's Article 11-14

### Cullen Davis

Hello Friends, I'll take this month's article mostly to introduce myself and give a little bit of my own brewing background. Firstly, I got into brewing as many of us did when a well-meaning friend, observing how I enjoyed craft brews, gave me a brew kit for a birthday present back in '96. The first batch was barely palatable, but the next ones got better and better. When I moved to LA I naturally frequented the shop in Woodland Hills. I was there often enough that the club discount made it worthwhile to join just for that. Then it was natural to see what the meetings were about and then see how other people do their brews and learn hands-on to move to all-grain brewing. Soon after that, I began to help out with the competitions, stewarding then taking the BJCP test and judging. Through it all, the wonderful people, geeks, artists, tinkerers, free-spirits and happy drunks that make up the club gladly ushered me along deeper into the vigorously fermenting southland brew scene.

Two things became clear to me around that time. One, these people were the sort of people that could be lifelong friends and that joining the club was an instant ticket into a social life that makes existence so much more bearable for a young fellow new to a large, confusing, alienating urban wilderness. Two, this club, with all of its technically minded, innately curious and highly educated members had acquired a certain reputation in the brewing world and that there was an increasing amount of interplay between enthusiast and professional brewers. On the first count, I definitely



have amongst the Falcons some of my dearest friends and always will. On the second count, it was my experience with the Falcons that got me a job with BJ's when they still had a brewing facility in Woodland Hills, first as cellarman then as brewer's assistant. Since then, I've watched a number of other Falcons go pro and as their numbers increase, the bond between pro and hobbyist strengthens, allowing us to do amazingly delicious cooperative brews at places like BJ's, Eagle Rock, Ladyface and Firestone Walker.

The bottom line is I love being a Falcon and I am eager to see the club excel and glad to be part of our legendary and infamous sudsy hijinks. If as president I manage not to screw things up, I'll count it as a successful term. In reality, I know I'm not the only one who loves the Falcons, and because there are so many of us who feel as I do, they would never let the Falcons fail. One of the strengths of the club is that we have always been



willing to try new things and indulge fantastic ideas about what beer can be and what the club can accomplish. To further this notion, I welcome feedback, ideas and hare-brained plans from any and all members. Please hit me up or any board member you want if you think there's something we need to try.

Next month, I'll try to elaborate a bit more on things, stuff and activities coming up.

Cheers!



## ***Your 2015 Board of Directors***

President – Cullen Davis

Vice Presidents –

Ed Kochanowski

Dana Cordes

Secretary – Melody Rose Hitt

Treasurer – Kent Fletcher

Public Relations Director – Matt Myerhoff

Activities Directors –

Kevin Baranowski

Tom Sisolak

Membership Director – Craig Frump

Grand Hydrometer – Drew Beechum

Burgermeisters? Burgerfraulines?

Tiffany Fairbrother

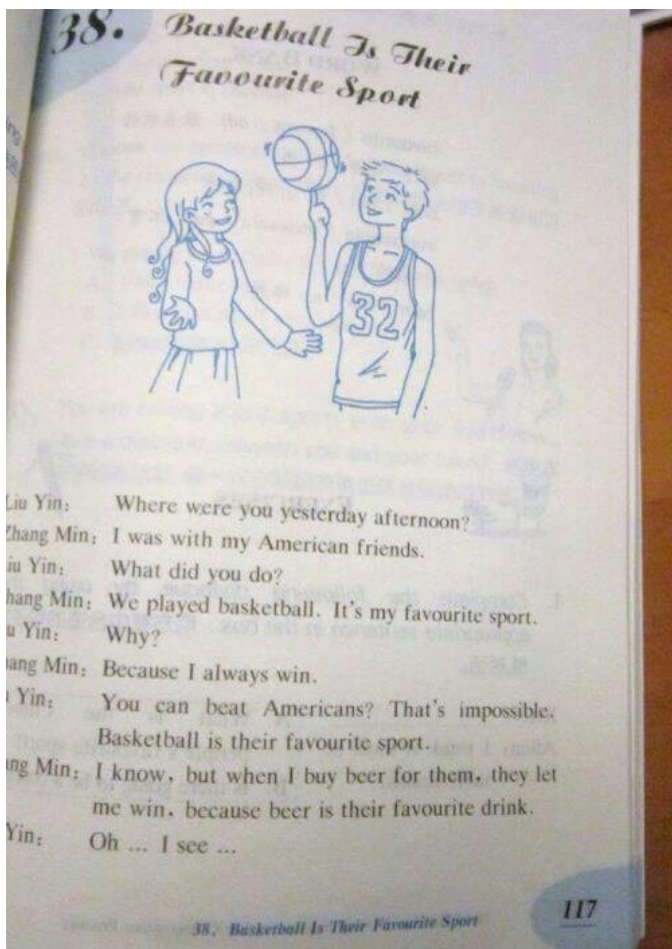
Natalie DeNicholas

Newsletter Editor – David Uhl

Webmeisters –

Drew Beechum

Dana Cordes



From a Korean to English Text Book

# BOARD MEETING MINUTES

## Maltose Falcons Board Meeting Minutes 10/21/2014 at Ladyface Alehouse

By Melody Rose Hitt

-Next Board Meeting 11/18/14 7:00pm at Dana's house

-Steve and Irene are ENGAGED!!!!



Artist's rendering of the Board of Directors upon hearing this awesome news.

### Treasurer report

- Banquet was a smash!!!
- LA Fair was paid

### Activities

- Mayfair reservations pending – Will it be at the KOA in Acton?
  - o Possible new location proposed by Melody in La Tuna Canyon
  - o Kevin and Tom to coordinate new venue tour
  - o KOA or state parks need 6-9 months reservation notice
- The cake at the banquet – WAS EPIC!!
- Ideas to improve the banquet
  - o Have a keg manager so that beers can be cycled out
  - o Attention to the varieties of beer



- What should we do with the commercial left over beers?
  - o Bring them to the next club meeting
  - o Have for raffle( We can bottle them)
- Possible “away meetings” at local breweries
  - o Wolf Creek for next membership meeting?
  - o Perhaps schedule for times when meetings are typically canceled (October or when a holiday is close to the date)
- Anchor Submission
  - o 10/30/2014 deadline – Kent and Dana coordinating it
  - o Drew will be in Denver, will call and set up to find info

**Membership** – is all good

**Publicity** – New membership and discount poster for shop. Matt will make and update.

**Newsletter**

- Cullen to write Presidents article and email to Webmeisters.
- Bios and photos to be submitted for new board members (if they so choose)
- “Dirty bomb” for charities.
  - o Have the Falcons support various charities and a % will go to MF and designated charities.
- Dana to update the rules for the Merlin Cup on the site
- Incorporate new craft breweries openings
- Have a survey for ideas on website

**Burgermeister**

- Lunch and cost will be determined few days before meeting due to what is being drank and other variables.
- Last meeting there was a TON of leftovers

**Quotable Quotes:**

Dana: “So when are we brewing for the wedding?”

Tiffany: “We need to set the date first?”

Dana: “To brew, or for the wedding?”

-Steve and Irene are ENGAGED!!!!

Dana: “So when are we brewing for the wedding?”

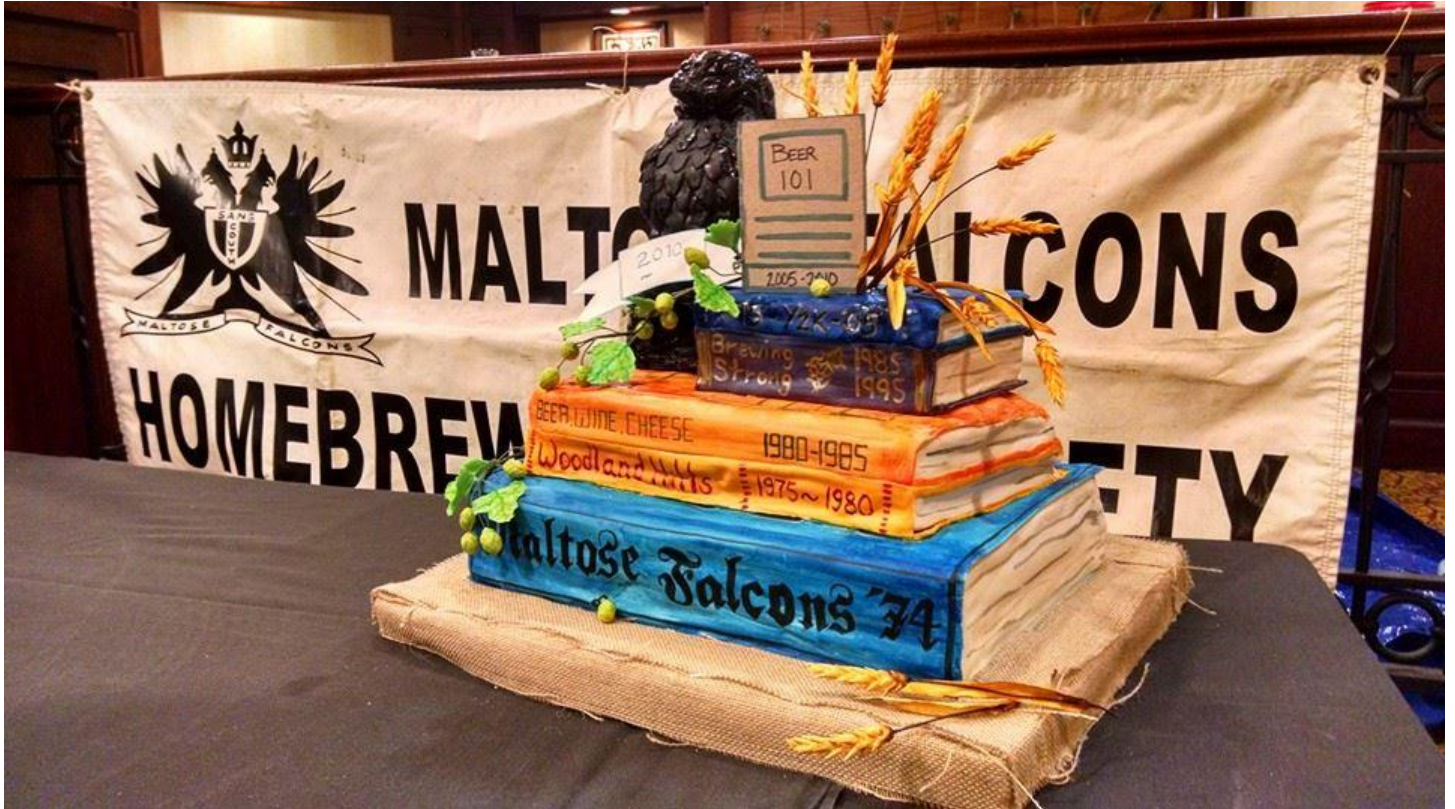


**Joyous crowds throng around Ladyface to congratulate Steve and Irene.**

John: "What should we do with the commercial left over beers? DRINK THEM!!"

David Uhl : "Isn't Moorpark the Calcutta of Ventura County?"

Drew: "That cake needs to be documented in Falcon's lore."



Drew's wish is my command.



New and old boards together for the annual "hand-off". There were surprisingly few fist fights this year.

# Grand Hydrometer

Drew Beechum



## *Anniversary Meads - A Tale of Honey and Fun!*

Way back in April, just before a club meeting, Bruce Brode, myself and a cast of other Falcons gathered at the homebrew shop. The effort at hand - making a little mead for everyone to enjoy at our 40th

Anniversary party. (And boy did we have some mead to enjoy!) The challenge – getting it ready in time for the party in October. This article covers both how we sped the mead through production and how we adjust everything for optimum flavorage.

## **Honey**

All mead starts with the same basic axiom - great mead needs great honey. You're not going to make the best Viking fuel in the world with the little squeeze bear bottle with honey of indeterminate origin. (do a search for "fake honey").



To that end, the club bought 60 pounds of Orange Blossom and three six pound jars of varietal honey from [Bloom Honey of Thousand Oaks](#). It wasn't cheap, but it was worth it! All told the club spent about \$360 on the honey or ~\$4.60 / pound. At today's honey prices, that's not too terrible for raw, cold packed honey. (I prefer minimally processed honey for mead making since I have a better chance of capturing the aromatics) Another good option in the area is [Bennett's Honey Farm](#) in Fillmore. A 5 gallon pail (~60 lbs of honey) is enough honey to produce 4 5-gallon batches of mead. The extra 18 lbs allowed us to extend for another full batch.

## **Batch Breakdown**

1. 10 pounds Orange Blossom Honey, 6 pounds Blackberry Honey
2. 10 pounds Orange Blossom Honey, 6 pounds Saw Palmetto Honey
3. 10 pounds Orange Blossom Honey, 6 pounds Wild Cherry Honey
4. 18 lbs Orange Blossom Honey
5. 10 pounds Orange Blossom Honey (a hydromel or lower alcohol mead)



We heated up the honey to get it more fluid and heated up a little bit of water and then the crew scrapped, weighed and mixed the honey and water together. We then added cooled boiled water to bring each carboy up to ~5 gallons of volume. It was a messy, sticky process that we could have planned better, but oh well – we made mead!

Batches 1-3 with their 16 lbs of honey were designed to be “medium” meads with an apparent sweetness, but not overwhelming. Batch 4 at 18 lbs is firmly in the “sweet” camp with a strong sweetness that still shouldn’t be obnoxious candy like. Batch 5 was a bit of an undershoot. It was supposed to be 12 lbs to be dry and white wine like, but we lost 2 lbs of honey somewhere in the process and ended up with a 10lbs for a lower alcohol hydromel.

Bruce took two portions home with him to get the superb Deacon treatment. He grabbed batches #3 and #4. I took the other three.

Each mead was pitched and fed according to the staggered nutrient profile described in Ken Schramm's "[The Compleat Meadmaker](#)." *Editor's note: Yes, "Compleat" is spelled correctly.*

## **A Digression on Mead and Nutrients**

The core of the staggered nutrient technique is:

- Take your normal nutrient addition for a batch and divide it into 4 or 8 equal doses.
- At pitching time, add a dose and swirl to dissolve
- Every 24 (4 doses) or 12 hours (8 doses) add another dose until you run out of nutrient

Obviously, the question is "why?" If you read anything older than the Compleat Meadmaker or talk to older Mazers, you'll run into traditional knowledge that mead can take a good year or more to setup as a drinkable beverage. A large part of this is due to the fact that a mead must be a terrible place for yeast's to do their business.

Honey's a great simple food source, but there's nothing there for the yeast to use nutrient wise. This causes a lot of yeast stress and stressed yeast produce stressor chemicals. It takes time for those less than pleasant smelling byproducts to be absorbed or dissipate.

So, in theory, adding staggered doses of nutrients makes the nutrients more available for the yeast when they need it. The nutrients help encourage growth and reduce the generation of fusel alcohols and the like. Happy yeast = less bad stuff to age out = faster mead production.

Is the science sound? Don't know, but I do know that the technique works. At the 2010 St. Paul American Homebrewer's Association Conference, I attended the "*Mead Maker's of the Year*" Panel with 5 previous winners of the AHA National Competition in Mead. Steve Piatz gave a handout to the crowd ([Find it here](#)) And then they presented a metric ton of meads to prove their points and skills. After all the tasting was done, they dropped the final bombshell that the meads we're were drinking were about 3 months old.

## Back to the Mead

I fermented my three batches in the brewery using cold-water baths to keep the Spring heat at bay as I fed the yeast for the first four days. The three carboys were foil capped and stayed that way until a few weeks prior to the Banquet. I transferred the meads carefully to kegs and let the kegs settle at near freezing temperatures for a few days to settle out most of the yeast haze. The day of the banquet I added adjustments to each bottle, filled with mead and then sealed with push “t” corks.



Drew's Meads Fermenting in a Giant Water Bath

Bruce, meanwhile, kept the meads down next to the coast in his abode where they chilled and were dutifully babied. Bruce has much more the winemaker's experience with his mead and clarified his batches with [bentonite](#) (1/2 tsp per gallon) and [sparkolloid](#) (1 tsp per gallon).

## Adjustments

Both of us sat down and tasted and made adjustments to the base meads. Here's where you have to put your vintner's hat on. Unlike beer, where virtually everything about the beer is determined by the recipe and

fermentation, wines and meads aren't truly done until they're packaged. When you taste the mead, you need to stop and think about what you taste and how the mead feels on the palate. A vintner's primary tools for adjusting are acid and tannin.

**Acid** provides your wine/mead/cider with a sense of brightness and “tightness” (to use a winemaker's terms). Acid works on your tongue to make your various flavors pop. It's the same principle in play when you see people squeeze lemon on a fish or finish a dish with a splash of vinegar. Your choice of acid can help reinforce certain characters in the mead. Primary choices are [Citric](#) (lemony tangy), [Malic](#) (crisp green apple, slightly bitter), [Tartaric](#) (tangy, but salty) or [Mead Acid Blend](#) – a blend of all three.

**Tannin**, usually [powdered grape tannin](#), is a bittering compound. In the vinting world, the bitterness provided by the tannin is actually a structuring agent, not like the way bittering is used as a “cutter” in beer making. You have to be very careful with tannin additions because a very, very little goes a really long long way.

Note that Batch's 1,2,5 (aka the one's I handled) were adjusted at the bottle level for the Anniversary party.

## Batch Notes and Adjustments

1. (OB/Blackberry) Sweetness on money, acid on target, needs a pinch of tannin. Added ~1/16 tsp tannin per 750 ml bottle. Otherwise, flavor is spicy and bright.
2. (OB/Saw Palmetto) Meaty, Caramel, Earthy with sufficient acid and tannin. No adjustments needed
3. (OB/Wild Cherry) 2 teaspoons Mead Acid Blend (50% malic, 40% citric, 10% tartaric), Potassium sorbate for stability
4. (OB Sack) 2 teaspoons Citric Acid, Potassium sorbate for stability
5. (OB Hydromel) Watery, lacking in body. Added ~1/16 tsp tanin per 750 ml to boost body and bite.

Bruce bottled the whole batch with proper corks and capsules and waited labeling for the party. Both batches were bottled 100% straight. I wanted to play with the mead a little more and lacked the time to bottle everything before the party.

## Play Time

Mead also provides the perfect playground for flavor additions. Since I was treating my bottles as “growlers” that meant I had room to play with some fresh flavors as well without having to worry about re-fermentation. I ended up making these variants:



Nicely Labelled Mead Bottles thanks to Steve Rosolio

Naturally when you see “Blackberry Honey” your brain desperately wants to find a berry flavor and aroma even when you know objectively that’s not going to be the case. So instead of fighting that trend, I looked to give the palate what it expected. In this case, I mixed the contents of 4 bags of Berry Zinger tea (which is a berry hibiscus tea) with 4 oz of vodka in my iSi™ ½ pint Stainless Steel Whipping Siphon. I charged the siphon with

## Variants

- Blackberry with Berry Hibiscus
- Saw Palmetto with Coffee
- Hydromel with Maple
- Hydromel with Peach
- Hydromel with Tahitian

## Vanilla

I’ll walk you through my why and the how:

## Blackberry Mead Variant – Tea Tincture

With the blackberry mead, I wanted a variant that said “fruity” because it’s the one thing the base mead is not.



2 canisters of nitrous, shook well and let sit for 30 seconds before venting all the pressure. The process creates a near instantaneous tincture by force gas and vodka into the target ingredient and then violently releasing it. After testing the mixture, I added 75 mls of the extract per 750 ml bottle. After sealing, gave the bottle a few quick flips to mix thoroughly.

### **Saw Palmetto Variant – Coffee Extract**

The Saw Palmetto had a really caramel, earthy body to it that felt like it wanted a bit of a cutting flavor that still worked with its primary components. All the crazy coffee drinks people seem to order these days inspired this variant. I'm a huge fan of cold steeped coffee because it emphasizes the natural sweetness of the coffee bean while minimizing the harsher acidic roast characters. For this, I course ground a medium roast Columbian coffee to produce a cup of grounds. I mixed that with a cup of cold filtered water and let that sit for 16 hours in a French press on my kitchen counter. I pressed it to pour off a very concentrated coffee extract. The flavor was pretty close to what I wanted at the ratio of 100 mls per bottle. I think a darker roast with a more assertive flavor would be better suited for this mead, however.

### **Hydromel – All About the Base**

In perfume, you'll hear people talking about "base notes". These are the oils and aromas that provide the long body to a cologne/perfume. And body is what this hydromel desperately needed. Even with the addition of the tannins, the lighter weight mead felt a little too water like for my tastes, so all three of the flavor variants were about providing a body boost. One variant I didn't get to try because I didn't have any on hand was a lactose addition. Another variant was a sparkling hydromel. Carbonation will add liveliness and would make this hydromel feel a little Champagne like.

**Maple** – Breakfast in a glass. Smoky and complex Grade B (or in the new scheme Grade A Dark Amber) provides the right lift and interest to the mead. Since these bottles were intended for immediate consumption, I didn't sorbate the mead, but if you wanted to hold onto the maple character the sorbate will prevent the yeast from reactivating and fermenting out the maple syrup. Total addition was 75 mls per bottle.

**Peach** – Think Bellini. There were two ways to accomplish this one – Peach Schnapps or Peach Nectar. Since I wanted to mimic the Bellini, I went with Peach Nectar and could get away with it because it was intended for drinking now. I used Kern's Peach Nectar, which is water, corn syrup (blech), peach puree and apple puree. This is a quick shortcut – not necessarily the best ingredients, but it works well in this application. Popped the can and added 150 ml to each bottle. Same note as the maple – sorbate to prevent re-fermentation. This also added a bit of "cocktail" to the evening as the bottle needed to be flipped before pouring to redistribute the peach puree.



**Steve Rosolio's Mead Label Design**

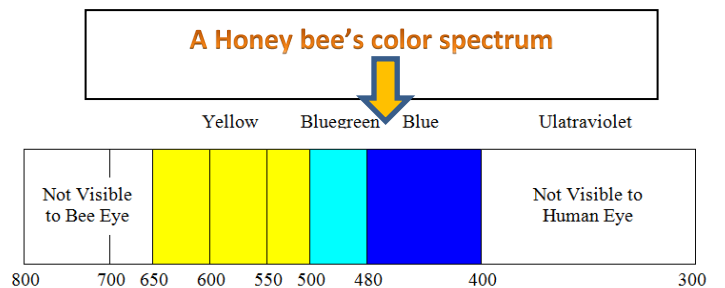
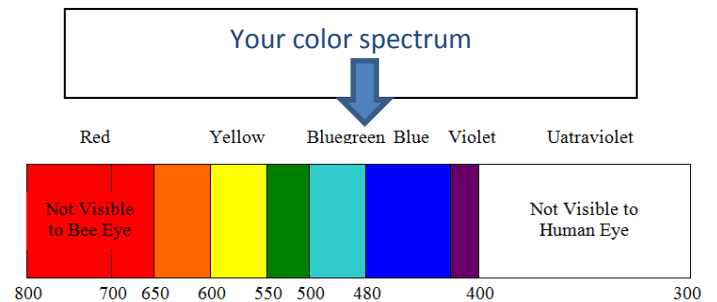
**Tahitian Vanilla** – Very simple straight forward made with a homemade aged tincture of Tahitian Vanilla. TV is very different from the more assertively “vanilla” of the Bourbon variety beans. Tahitian extracts read more floral and perfumed. The thought behind the vanilla addition on its own is that we read vanilla as rich and sweet. 50 mls of extract per bottle provided a nice body bump without being overpowering. (Vanilla is a very interesting flavor to explore, so you totally should!)

**An Early Shot of the Mead and Cider Table**



**Random Facts about Honey Bees:**

- They can't see the color black. (That must make ump's look very strange to them). That is why there are no black flowers. Also, it is thought that they see the color red as we perceive black. But bees can see in the ultraviolet range.
- DARPA has been training bees to detect bomb making materials since 1999.
- Bees can recognize human faces.
- They can see polarized light, so they can still navigate on very cloudy days.
- They are the only animal known who can figure out the shortest route to multiple stops. (UPS has developed VERY sophisticated software to set up the daily routes for each of their trucks).
- Scientists have studied their foraging algorithms to better understand the killing patterns of serial killers. (Watch out Dexter!)
- When aging bees take a job meant for a younger bee, their brains actually go back in time.
- An ounce of honey would provide a honey bee with enough energy to fly around the earth.
- Honey bees are indigenous only to part of Europe and possibly northern Africa. They have been introduced to all of the other continents by European settlers. American Indians called them “White Man’s flies”.



If you want to learn more about Honey Bees, I cannot recommend this book enough.  
[Social Conquest of Earth by Ed Wilson](#)

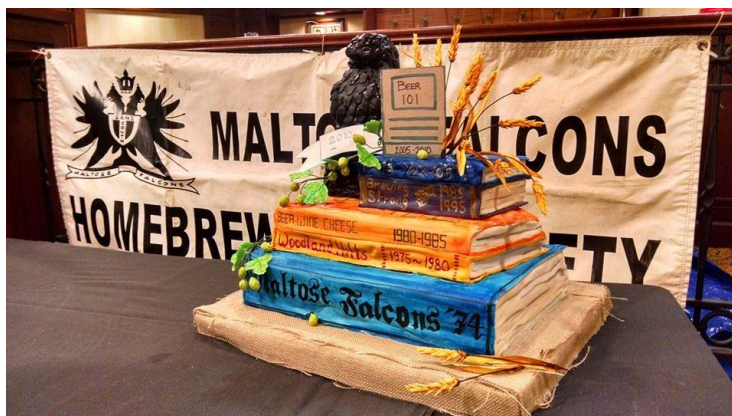


# 40<sup>th</sup> Anniversary Party Pictures



10 Presidents. Top Row from left to right: Cullen Davis, Jerry Macala, John Aitchison, Bruce Bode, Nancy Gold, Brian Vessa.

Bottom Row: Kevin Baranowski, Drew Beechum, Steve Cook, Steve Rosolio



The cake, built by Natalie DeNicholas.



Josiah Blomquist and Kent Fletcher



Watching the video montage of famous brewers congratulating the Falcons on 40 years.



1Man.....they'll let anyone into this club!!!



David Sherfey:  
International man of  
mystery



# 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 cur-rent. 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>

# Your Evil Board of Directors

Contact information for each member is on the 2<sup>nd</sup> page on the left side.

<p><b>The President</b></p>  <p>Got a problem, a suggestion that doesn't fit anywhere else? Talk to this guy. Cullen Davis.</p>	<p><b>Vice President</b></p>  <p>Questions about a Competition? Ed Kochanowski is the man to talk to. It REALLY helps if you buy him a beer 1<sup>st</sup>.</p>	<p><b>The Secretary</b></p>  <p>She is in charge of maintaining our club history. Melony Rose Hitt</p>
<p><b>The Treasurer</b></p>  <p>Got some money? This guy will take it off your hands. Kent Fletcher.</p>	<p><b>Publicity</b></p>  <p>He sets up the shop brews and does all of our publicity. Matt Myerhoff</p>	<p><b>Membership</b></p>  <p>He hands out cards and maintains our membership lists. Craig Frump.</p>
<p><b>Activities Director</b></p>  <p>This is the guy who make things happen for the club: Kevin Baranowski</p>	<p><b>Newsletter Editor</b></p>  <p>Want to submit an article? Get it to this guy! David Uhl</p>	<p><b>Grand Hydrometer/Webmaster</b></p>  <p>Got a technical question about beer or the web-site. Drew Beechum!</p>
<p><b>Burgermeister?</b></p>  <p>When drinking, it's important to be well-nourished. Tiffany Fairbrother</p>	<p><b>Associate Members</b></p> <div style="display: flex; justify-content: space-around;"> <div data-bbox="670 1539 870 1749">  <p>Tom Sisolak Activities</p> </div> <div data-bbox="906 1539 1117 1749">  <p>Natalie DeNicholas Burgermistress</p> </div> <div data-bbox="1166 1518 1369 1749">  <p>Dana Cordes Webmeister/VP</p> </div> </div>	

## HOME-BREW COMPETITION SCHEDULE

### November

**11**

California State Homebrew Competition  
San Francisco, CA  
Contact: [Bryan Gros](#)  
Phone (510) 336-3377  
Entry Fee: \$6 per entry  
Entry Deadline: 10/11/2014

**15**

[4th Annual Props and Hops Homebrew Competition](#)  
Thousand Palms, CA  
Contact: [Chris Anderson](#)  
(760) 974-6065  
Entry Fee: \$6 per entry  
Entry Deadline: 11/08/2014

### December

**12**

[Pints and Knights Homebrew Competition](#)  
Santa Fey Springs, CA  
Contact: [Enrique Piceno](#)  
Phone: (310) 331-1409  
Entry Fee: \$7  
Entry Deadline: 12/05/2014

Start getting ready for DKM!!!!

### January

**24**

[2015 Doug King Memorial Homebrew Competition](#)  
Woodland Hills, CA  
Contact: [Ed Kochanowski](#)  
Phone: (818) 917-2467  
Entry Fee: \$ ??? per submission  
Entry Deadline: 01/09/2015



# Calendar of Beery Events (Maltose Falcons Events <http://www.maltosefalcons.com/>)

## NOVEMBER 2014

- 2- Club meeting, at the club house. Be there, or I will cram you into a small box and make you square.
- 8- The Beer Festival at San Pedro <http://www.sheltonbrothers.com/festival/>
- 9- Shop Brew Style will be "Copper Serpent Red Honey Ale". Each participant must bring 2 pounds of honey with them in order to participate.

## DECEMBER 2014

- 7- Club meeting, at the club house. Also, it's Pearl Harbor Day. Have a beer with your Japanese friends to show there's no hard feelings.
  - 14- TENTATIVE Stuft Sandwich Annual Falcons Christmas Party
  - 25- It's Christmas. Have a beer!
- Start thinking about the getting your stuff together for DKM. Plan out your year of brewing while you're at it. 2015 will probably only come along once in your lifetime.

## JANUARY 2015

- 1- It's New Years day. Have a beer!
- 4- Club meeting, at the club house.
- 24-25- DKM judging. Get your ass down here and help judge or steward. There just might even be some beer there!!!!



**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"

# 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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