

Brews & News TM

A Publication of the Maltose Falcons Home Brewing Society

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Heeeeere's Donovan!

Brews & News

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EDITOR

David Uhl

CONTRIBUTORS

David Uhl, John Aitchison, Irene Kaplan, Beeroditus

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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 November issue: November 2nd.

Maltose Falcons Board 2013-2014

President, John Aitchison

president@maltosefalcons.com

Vice-Presidents, Ed Kochanowski, Cullen Davis

vicepresident@maltosefalcons.com

Secretary, Irene Kaplan

secretary@maltosefalcons.com

Treasurer, Kent Fletcher

treasurer@maltosefalcons.com

Membership Director, Martin Carmen

membership@maltosefalcons.com

Publicity Director, Matt Myerhoff

publicity@maltosefalcons.com

Activities Director, Steve Cook

activities@maltosefalcons.com

Grand Hydrometer, Drew Beechum

grandhydro@maltosefalcons.com

Burgermeisters, Peter Sheppard, Tiffany Fairbrother

burgermeister@maltosefalcons.com

Newsletter Editor, David Uhl

newsletter@maltosefalcons.com

Webmeister, Drew Beechum

webmaster@maltosefalcons.com



Four days to the Fortieth Anniversary Banquet! Are you as excited as I am? Forty damn years. The world was a COMPLETELY different, and dare I say it, a much darker place when this organization was formed.

- The U.S. and the U.S.S.R. were continually poised for all-out, ball-busting nuclear war. We had 10's of thousands of warheads pointed at each other, ready to be launched as soon as General Jack Ripper saw fit to start the last dance.
- Our vice-president and president had just resigned.
- The horror of the 72 Munich Olympics was still fresh in our minds. (I still get emotional when I see the old Jim McKay clips).
- South Vietnam was close to falling.
- The Apollo program ends and Americans would be grounded for another seven years.
- Patty Hearst was robbing banks.
- Some dip-shit shipping magnate who knew nothing about baseball had just bought the Yankees, and Yankee Stadium was closed.
- A NAZI war criminal was in charge of the U.N..
- Pete Rose was in the prime of his career
- The Mustang II was released. (Ughghghghgh)

Yes, dark days indeed. But then the Falcons were born, and all of that stuff has been fixed. Well, most of it has been fixed. Well, one or two of those things have been fixed and we've had 40 wonderful years of brewing, sharing our beer and helping home-brewing to become legal from sea to shining sea.

So I hope I'll see you at the banquet. We have a Hell of a lot to celebrate. Come and say "hi". I'll be the guy with a beer in his hand.

PROST

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BOARD MEETING MINUTES

By Irene Kaplan

Maltose Falcons Board Meeting

September 30, 2014

Present: Martin Carman, Steve Cook, Irene Kaplan, Chris Moon, John Aitchison, Kent Fletcher, Matt Myerhoff, Dana Cordes, Ed Kochanowski

Absent: Tiffany Fairbrother, Dave Uhl, Peter Sheppard, Cullen Davis, Drew Beechum (on camera at the end)

Next Meeting: October 21st "The Changing of the Guard" at Ladyface

Treasurer's Report – Kent reported that the treasury is in very good standing. He is expecting the glassware for the banquet to arrive on the 9th.

No hats have been ordered yet, but we will do it later on after the banquet.

Activities –

Mayfaire was discussed. Steve says the reservation should be made 6 months in advance. This will be done by the new activities directors.

Kent would like to see more small activities done around town. We had discussed this previously and thought a meet up at the Lab would be fun, but it did not move forward. The new board will be looking into different possibilities. Dana thought that with two activities directors, each of them could look at working on different activities, like Steve did the banquet and Chris did the Lake Arrowhead Fest.

Chris told us that Pacific Gravity put out a memo for people to join them on a bus trip to Orange County on October 18th which will highlight 3 different breweries. Cost is 25.00 without lunch. Chris will find out what is included for the price. We thought if people were interested in going, they could carpool from the Valley down to the Culver City Homebrew Shop where the bus will be leaving from.

Kale will be working on putting together a bottle share program. It was suggested that this might take place in the patio during our lunch break at the membership meetings.



The Banquet - The banquet plans are in place. Steve went over all aspects of the setup, the band placement, the bar placement, etc. People should drop off their kegs at 5:30. The party officially starts at 6:00 pm. Drew will be sending out notices about this. Matt says the video looks great. The Board will sit at different tables and meet all the Falcons.

Steve will speak with Brian or Kevin about background music being brought in.

All attendees will be wrist banded when they check-in at the desk. We will also check off their names when they enter and check off their names when they pick up their gift beers. They will also get a door prize ticket to win fabulous swag during the festivities.

Drew reported that 17 kegs have been signed up, but we are sure many more will arrive on the day. Matt will be reminding the people who are babysitting the banquet beers to be bringing these with them so we can get them on the taps.

There will also be a table for meads. John will be bringing a jockey box to house three beers. Ladyface will be bringing their own jockey box for their wares. Drew will be speaking with ERB to see if they will be bringing their brews with them or if we have to arrange transport. The Firestone beers should be arriving at John's shop next week!

Vice-President

The State Comp is coming up. Rives Borland has volunteered to take our beers. All beers must be at the shop by Thursday morning at 11:00 a.m. We will send out an email and put it on Facebook to let people know.

We spoke about getting more involved in charity work. One idea is to raise the entry fees to say \$9.00 and asking people if they want to donate an extra \$1.00 for charity, making this a nice easy \$10.00 payment. We can also look into what charities we would like to be involved with. This will be a nice addition to our ongoing Spark of Love Toy Drive.

The next Comp Comm. meeting will be November 4th at 7:00 pm at the shop.

The Doug King Comp will be on January 24th, 2015. Matt will be looking into a meeting room in the Valley (Elks, VFW, etc.) that we can rent.

The new Merlin Cup rules were approved by the Board.

Membership – The membership databases are yet to be merged together. This will be coordinated between Dana, Drew and the new membership director, Craig Frump.

Publicity-

Matt reported that the Tribute video is being worked on by Art and it is looking great.

The November Shop Brew will take place on November 9th and will be “Copper Serpent Red Honey Ale”. Each participant must bring 2 pounds of honey with them in order to participate.

John said he will lead a brew in March of next year.

Newsletter - The newsletter was published last week. The Board looked into the by-laws and it stated that one is supposed to be put out each month. The newsletter editor will work to make sure that this is done and also work with the members to contribute more vigorously to the newsletter.

Editor’s note: Yes, I do realize the newsletter is often late, and sometimes very late. I will try to do better. And, as Irene said, I will be bugging you goofballs for more content. A few of you have been sending me jokes and cartoons and whatnot. I really do appreciate it. And hopefully, I have gotten it all in there. But people....WRITE! Tell us what you’re doing. Doesn’t have to be a multipage article either. Send me a couple of paragraphs with some pictures. I will figure out how to fit it in. If me, the secretary and the president are the only ones writing content, this newsletter will stay pretty boring. End of rant.

Random thing grabbed of the web to fill white space. Somebody up in the Bay area came up with the best beer bars at the BART stations. We should try to do something like this for the LA rail system.



From: <http://www.thrillist.com/drink/san-francisco/best-bars-near-every-bart-stop-sf-oakland-bay-area>

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 You can pay at the meeting, at the shop or on-line through PayPal at <http://www.maltosefalcons.com/catalog/fees>

Board of Directors

Contact information for each member is on the 2nd page on the left side.

The President



Got a problem, a suggestion that doesn't fit anywhere else? Talk to this guy.
John Aitchison.

Vice President



Questions about a Competition?
Ed Kochanowski is the man to talk to.

The Secretary



She is in charge of maintaining our club history.
Irene Kaplan

The Treasurer



Got some money? This guy will take it off your hands.
Kent Fletcher.

Publicity



He sets up the shop brews and does all of our publicity. Matt Myerhoff

Membership



He hands out cards and maintains our membership lists. Martin Carman

Activities Director



This is the guy who make things happen for the club: Steve Cook

Newsletter Editor



Want to submit an article? Get it to this guy! David Uhl

Grand Hydrometer/Webmaster



Got a technical question about beer or the web-site. Drew Beechum!

Burgermeister



When drinking, it's important to be well-nourished. Peter Sheppard

Associate Members



Chris Moon
Activities



Tiffany Fairbrother
Burgermistress



Cullen Davis
2nd Vice-President

HOME-BREW COMPETITION SCHEDULE

October

11

[Queen of Beers](#)

Placerville, CA

Contact: : [Nora Seeley](#)

Phone: (916) 502-0580

Entry Fee: \$ 8/6 per submission

Entry Deadline: 10/08/2014

17

[Cafe Au Ale](#)

Sacramento, CA

Contact: [Michael Brennan](#)

Phone: (916) 213-8744

Entry Fee: \$8/6 per entry

Entry Deadline: 10/10/2014

25

[27th Annual Southern California
Regional Homebrew
Championship](#)

Redlands, CA

Contact: [Amanda Porter](#)

Phone: (714) 251-2003

Entry Fee: \$6 per entry

Entry Deadline: 10/12/2014

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: 12/052014

Start getting ready for DKM!!!!

Secretary's Corner by The Alewife



(Irene Kaplan) Maltose Falcons Membership Meeting Minutes

September 7, 2014

First off.....

CONGRATULATIONS TO THE NEW BOARD! YOUR NEW BOARD IS:

President: Cullen Davis

VPs: Ed Kochanowski and Dana Cordes

Secretary: Melody Hitt

Treasurer: Kent Fletcher

Activities: Kevin Baranowski and Tom Sisolak

Publicity: Matt Myerhoff

Membership: Craig Frump

Burgermeisters: Tiffany Fairbrother and Natalie DeNicholas

Grand Hydro: Drew Beechum

Webmeisters: Drew Beechum and Dana Cordes

Newsletter: Dave Uhl

We are sure you will do a great job in the new Falcon year.

Grand Hydro- Drew presented us with the Wide World of IPAs (the good, the bad and the Funky)

- 1) Pizza Port Ponto Sipa (4.5%) – Sessionable IPA
- 2) Ninkasi Maiden the Shade-A (7%)- “Summer Style” IPA
- 3) Houblon Chouffe Belgian Tripel Ale (9%)- A 3 hop combo, including Mosaic
- 4) Knee Deep Hoparillo TIPA (11%)- Another triple hop combo
- 5) Sculpin with Habanero (7.0%)- A real crowd pleaser....NOT!

Drew then presented us with Black Market’s 5th Anniversary Kentucky Common. This was a beer that was brewed a lot from 1850-Prohibition. The one we drank had a touch of sourness to it.

Club Insurance Program – Drew explained to the club how he enrolled us with a club insurance program which had been offered by the AHA and Great Western Insurance. In order to facilitate the costs for this, the club dues will be raised to \$30.00 a year starting on January 1, 2015. The club voted and the motion was passed for the dues increase.

Banquet News- Steve told people once again about how great our 40th Anniversary will be and explained that it is already ½ way sold out. Tickets are \$60.00 per person. YOU MUST BE A PAID UP-TO-DATE FALCON MEMBER IN ORDER TO ATTEND. All tickets MUST be bought by October 7th. YOU MUST BUY YOUR TICKETS ONLINE AT OUR WEBSITE. You cannot buy them at the door. All attendees may invite 1 guest (also at \$60.00 a head). The hotel is offering rooms for \$120.00 a night, but you must book the room by September 19th.

Miscellaneous Info –

Kent will be leading a shop brew on September 21st. The style will be a mild. Sign-up online.

Bring your beers to the shop for the State Comp. Make sure they are well-wrapped. Ed and company will take care of shipping them for you. These should be at the shop by October 6th.

John will be hosting a sour beer tasting at the shop. Sign-ups will be limited to 20 people. Check the website for more info and the date change.

Kale would like to start a “mystery bottle share” program. Bring 2 bombers or a six pack to the November meeting. Label your beers with your email. Kale will be mixing them up and you will be taking them home and critiquing them and letting the brewer know what you think. Kale will be publicizing this and getting everyone involved.

Thanks to Art, one of the few people who volunteered for the clean-up crew who actually stayed to help. It is well-noticed and appreciated. Where did the rest of you go????

Falcons Face the Lady

The owners of Ladyface (David Griffith and Cyrena Nouzille) very generously invited the Falcons to brew up 15 barrels of our world famous Double Down IPA on their system. Even nicer, they even gave each brewer a carboy of beer! Anyway, I had interviewed Dave for a newsletter article a couple of months earlier, and was saving it for when we did this Falcons brew.

The Brewer: David Griffith



Like so many brewers, Dave got into the hobby with a gift from his then girlfriend (now wife) Jessica. Jessica got him a kit as a gift about 15 years ago, and he loved it. A year in, he decided to go pro and marched down to BJ's in Woodland Hills and literally begged for a job working in the brew house.

He started out keg washing, and started moving up the ladder. He never got a chance to go to UC Davis or the Siebel Institute so much of his brewing knowledge came from on-the-job experiences. The first brewmaster/mentor he worked under was David Mathis at the now defunct BJ's Woodland Hills. Mathis is now the owner/operator of American River Brewing Company up in Sacramento. After cutting his teeth on the training of Mathis, Dave worked under the tutelage of Owen Williams also from BJ's who now owns Ritual Brewing in Redlands. Dave worked for a number of brewers, each of whom he spoke very well of for their passion and their willingness to share their craft and their ability. Moving up the ladder himself until he was the head brewer of BJ's Woodland Hills. When BJ's Woodland Hills was closed, Dave was moved up to the Oxnard facility, where he met who he considers his second mentor: Darin Haener. Dave worked Haener for about four

years, when he himself became the regional brew master for BJ's.

Ladyface opened in 2009, but Dave had already started looking for new opportunities a year or two earlier. BJ's was continually consolidating their breweries, and Dave didn't want to be caught in the crush of dozens of unemployed brewers in California. Even more important than his employment situation though, was the fact that he wanted to brew what he wanted to brew. BJ's was a decent-sized corporation by 2009, and you brewed what you didn't have to cellar, and what you could sell at a high profit margin. This corporate fact was not pleasing to Dave, so he starting thinking about striking it out on his own. Dave really impressed me with his passion for pleasing the customer, and not the shareholder at this point in the interview. He has carte blanche to brew cool and interesting beer, without having to worry about maximizing the profit margin. As a result, he can make beers that people who really love beer will love.

When asked about advice for wannabe brewers, Dave said it's a lot easier these days, but, paradoxically, a lot more competitive. When he started, BJ's was the only game in town, and now it seems like a new nano-brewery opens up every few months. Yes, there are a ton of people fighting for those entry-level jobs. His advice: persistence. And wear your passion on your sleeve. Learn everything you can. Read every book you can get your hands on and then actively apply what you've learned to your brewing.

Manager Cyrena Nouzille

Like Dave, Cyrena got into home brewing when her spouse bought her a home brewing kit. She loved it, and started brewing, often with Nancy Gold. Dave's wife was already friends with Cyrena, and introduced Dave to Cyrena when she started brewing. A new home-brewing partnership was born. Dave eventually went pro, but Cyrena and Dave stayed brewing buddies.

While Dave had gone pro, it was Cyrena who first started thinking about opening up a brew-pub. It was around 2004, and Cyrena had been on an extensive beer trip. She had returned to her roots, visiting old friends and family up north in Sonoma and Marin counties. While up there, she took a bus trip, visiting Northern California breweries like Bear Republic, Russian River and Lagunitas. She liked their family-friendly brewpubs, and realized that Los Angeles didn't have anything like this. She came home with the beginnings of an idea of what would eventually become Ladyface. She started working on the business plan, and talked to her still neighbor Dave about it at a time he was starting to tire of the lack of creative control he had at BJ's. She loves French culture and cuisine, he loves brewing Belgian beers.



Cyrena is committed to increasing women's participation in brewing and all things beer related. To that end, Cyrena started "Ladies at Ladyface" night at the restaurant and brewery. "The Ladyface Women's Fermentables & Comestibles Education & Tippling Society." Meets at Ladyface every 3rd Monday at 6-8 PM. If you're female, you should check it out. Cyrena Nouzille was recently elected to the Brewers Association Board of Directors.

The Brewery

The brewery is situated in a strip-mall right next to the restaurant. Typically, Dave brews four times a week on a 7 barrel system. Over the last five years, production has gone up from 500 barrels the first year to over 1300 last year. The current boil pot is 7 barrels; they have one 7 barrel fermenter left from the original installation and four 14 barrel fermentation tanks, one 21 barrel fermentation tank. As for serving tanks, he has one 7-barrel and six 14-barrel tanks and one 21-barrel tank. Dave also has a very aggressive barrel aging program going. When I did this interview, he had 100 oak barrels, and space for 200 more. While we were brewing the Double Down IPA, he brought in about 10 barrels for a quick cleaning and water filling (to expand the staves). He uses all kinds of barrels, wine, bourbon, etc. Obviously, he selects the proper barrel for the style of beer he is going to put in it. Ladyface signed with Stone as their distributors in February, and went from 45 accounts to over 200, and they have installed two more 21 barrel tanks just for distribution.

They purposefully chose Agoura, not only because that's where they live, but they love the area, the people, and the nature. The town itself is quite static and corporate, but backs up to the Santa Monica Mountains. Dave and Cyrena sited the brewpub right at the terminator: your last stop between corporate America and some of the most beautiful open space in California.

A great brewer and a great manager aren't all you need to become a world class brew pub. It takes a well-trained and dedicated staff. Cyrena and Dave require all their servers and bartenders to be Bar Server Certified Cicerones. Cyrena stresses the importance of understanding what you are selling in Ladyface. And it's not done once you've got your certificate. Dave and Cyrena require their bartenders and wait staff to keep on top of the ever-changing trends in beer.

As to awards, Dave has won a few as a home-brewer, but that was never his focus. As a pro-brewer however, let us say, "he has done well". He shared credit for a lot of the medals that BJ's accumulated during his years there. Ladyface was also in Ratebeer's top 50 brew-pubs in the WORLD in 2011, 2012. They took home 2 golds, a silver and a bronze from the L.A. and San Diego International Beer Competitions.

So, the next time you find yourself tooling up the 101, stop buy for some of the best beer you can find outside of European monasteries.



Our Brew Day at Ladyface

Normally, when a brewery hosts a bunch of rank amateurs for a brew session, they tend to do most of the real work themselves. They are worried about someone turning a wrong valve, or turning on a pump at the wrong time, or whatever. Not so with David. He had us do everything, and I do mean EVERYTHING. It was awesome!!!!



First order of business: Giving us a run-down of where everything is, making sure we know the safety rules, learning our names, etc.



Ed Kochanowski, with more barely than he knows what to do with!



Some smart person organized us into a fire brigade to get all of the grain up to the mash tun.

Then, while waiting for the boil to commence, Dave and Cyrena very kindly treated us to a delicious lunch and lots of beer. Unfortunately, I was too busy stuffing my face to take a group photo.



Ethen Adams stirs the pot!

You'd think waiting for the Saccharification, we could just laze about. David had different ideas. He had us cleaning kegs!



Tom Sisolak dumping in a bag of grain.



"Oh.....you guys already got those kegs knocked out. Great! Let's clean and rehydrate some oak barrels!"





Finally, we finish the mash, mash-out, and transfer the wort to the boil kettle. Alex Samovitz and someone's back is right on it!



Time to clean up! Dave shows us how to rake out the hot grain.



Donovan Nebreklievski gets the "honors" of crawling into the mash tun and finishing the cleanup.



A man on a mission!



That's a lot of spent grain and hops!!!

History of Beer by

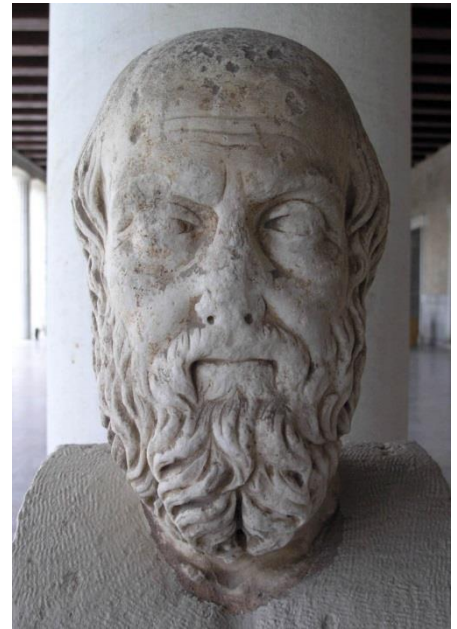
Beerodotus

In the beginning... the Earth was void and without beer.

And man looked around and said, "This really sucks."

And beer was born.

Editor's note: This was originally published a couple of years ago. Beeroditus has been on a bender for quite some time now, and I've seen neither hide nor hair of that old reprobate.



It's October, and do you know what that means? OKTOBERFEST!!! Yeah!!!!

Okay.....First things first. The MODERN Oktoberfest started in 1810 with the marriage of Prince Ludwig I to Therese Charlotte Luise. Fact of the matter is, Bavarians had been having a big beer fest in October and in March since about the mid 1500's. Various Munich brewers started noticing that the beer brewed in the winter was generally cleaner and tastier than beers brewed in the summer. In 1521, Munich city ordinance mentioned that the use of the right ingredients and yeast could produce a "bottom fermenting beer". Finally, in 1553, the Bavarian Kingdom decreed that no summer brewing was to be performed. This is when the informal "Oktoberfest's" began to take place. Beer could no longer be brewed between September 29th (Saint Michael's Day) and April 23rd (Saint Georges Day.) The beers made at the very end of the brewing season had to be stronger and hoppier than the usual Bavarian lagers, because they had to last for the 5 or 6 months when the beers brewed the following Saint Michael's Day was ready for consumption. Marzen (because it was mashed in in March) was a dark brown lager loaded with hops and a high starting gravity. It would be the final beer consumed before the new brewing season. As a result, the Bavarian cities and towns started having festivals in late September and early November to empty the casks, vats and barrels so they could be refilled with the new season's brew.



Okay, back to the modern Oktoberfest. It all started when the most EXCELLENT Crown Prince of Bavaria decided to wed, and invite the whole darn town of Munich to his wedding. Unlike a lot of our contemporary royal weddings where you have to get an engraved invite and go through a metal detector and there's a dress code and everything, good Crown Prince Ludwig just decided to invite everybody. So 40,000 of Ludwig's closest friends went to the nuptials. He's my favorite German, which I'll explain later.

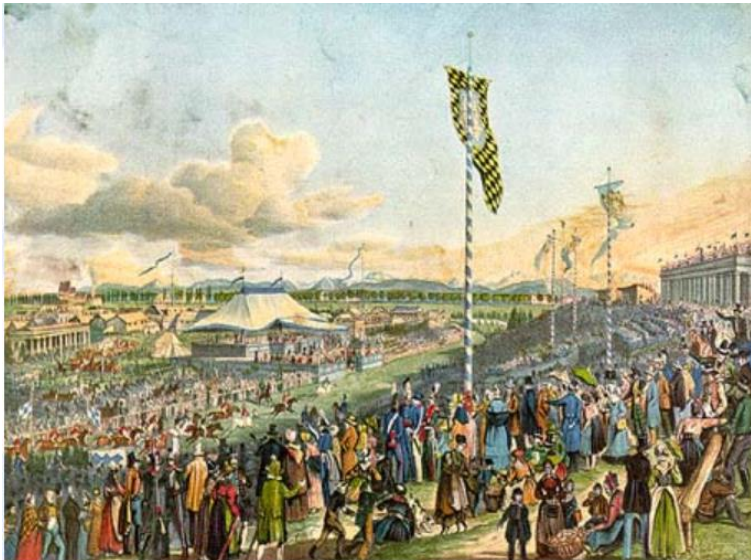


Ludwig was marrying Therese Charlotte Luise of Saxony-Hildburghausen, a ridiculously wise and intelligent woman who chose the beer drinking Ludwig over the wine-drinking Napoleon. Ludwig would go on to best Napoleon

in areas other than love; he "encouraged" Bavaria to declare war on Napoleon on October 14th, 1813.



Anyway, we are speaking of love, and not war. The Royal wedding took place October 12th, 1810 at the city gates of Munich. Including the wedding ceremony, the Crown Prince held a festival, a parade and ended with horse races on October 17th. Both the royalty and the city populace had such a great time, and decided to repeat the festival and the horse races the following year, and added an agricultural show. Ironically, it is doubtful there was beer involved at the 1st Oktoberfest. The Wedding took place on October 12th; 13 days after the beginning of the brewing season began. It's extremely doubtful there was enough beer left in Munich to host a Mormon poker game, much less 40,000 Germans. The first evidence of



beer appears in 1814, when German poet Achim von Arnim reported that the festivities featured an ample array of beer sheds. People could get beer in half-liter steins with tin lids. In 1841, Oktoberfest-Marzen beers became much lighter. (The world's 1st lite beer?) Brewmasters Gabriel Sedlmayr and Anton Dreher were the owners of the Spaten Brewery of Munich and the Dreher Brewery of Vienna, respectively. They worked together and started adding newly available malt that was kiln dried and roasted, thus lightening the color of the traditional Märzen-Oktoberfest's grain bill. In 1871, the Spaten Brewery introduced at that year's Munich

Oktoberfest as a reformulated Märzen beer with a slightly darker version of Dreher's Vienna malt, a new malt which is now called Munich malt. This new beer was marketed under the explicit brand name of Oktoberfestbier, the one we still use today, and the current appellation of Oktoberfest beer was invented.

Marzen and Oktoberfest beers were now two different beers. In 1896, the smaller beer stands were replaced by the huge beer tents that are sponsored by the local brewers.

Oktoberfest facts and figures:

The current appellation of Oktoberfest has been cancelled 24 times due to wars, cholera epidemics and the fear that Liza Minnelli might sing (She was in Munich a couple of times in late September).

It was moved from early October to the last 16 days of September going up to the 1st Sunday in October at some point in history. Mostly because of the crummy German October weather. I have been unable to find out when.

The festival is held in the “Theresienwiese”, a large field outside the original Munich city gates. IT was named after the bride, Therese Charlotte Luise. The Theresienweise is about 4.5 million square feet (about the same size as one of Bill Gate’s guest bathrooms, or 32 football fields).

There are 14 large beer tents, ranging from internal capacities of 1000 people to 8450 people. The vast majority of these tents hold more than 3000 people. (My home town only had 8000 people in it. There are 20 smaller tents that can hold less than 1000 people. Most of the tents are sponsored by one of Munich’s breweries.

The only breweries that are allowed to produce Oktoberfest beer are Augustiner-Bräu, Hacker-Pschorr-Bräu, Löwenbräu, Paulaner, Spatenbräu, Staatliches and Hofbräu-München.

This year, 6.4 million people visited Munich for Oktoberfest, which started Sept. 21 and ended Sunday, Oct. 6. They consumed 6.7 million liters of beer. The also ate 500,000 roast chickens were consumed, 330,000 sausages, 115,000 pork knuckles, 114 oxen and 58 calves

The best beer waitresses make up to 120 Euros and hour.



Then

We’ve come a long way babee!



Now

Prost!

A look ahead at the 40th Anniversary Party

At trip backwards through time. Pictures from previous Anniversary Parties:



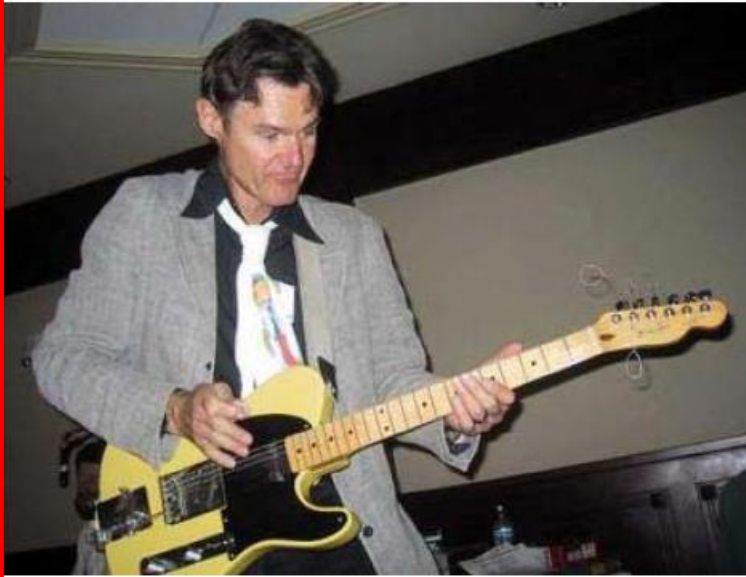
The 35th Anniversary: Present and Past Presidents plus John Daume.



From the 30th



From the 30th



25th Anniversary Banquet



This year's Blast:

A partial list of the beers that will be there:

"Top 40" English Old Ale from Nov. 2013 Club Shop Brew (13% ABV) from Matt Myerhoff

Old Smokey Barley Wine ABV ???% from Beanie

Beanie's Pale Ale - 7.5% from Beanie

Coquelicot Saison - 8.44% (his son's wedding beer) from Beanie

Impotent Imp Oatmeal Stout from Monster Mash

Austrian California Common jmanock

Dark Mexican Lager Donavon Nebrekliovski

Dortmunder Adambier (Club brew) John Aitchison

Dougweiser (Club brew) John Aitchison

Berliner Weiss John Aitchison

Bottles of Tupelo Mead and Blood Orange Melomel John Aitchison

Belgian Graff Nathan Speer

Elkwood Wheat (American Wheat) Kent Fletcher

Elkwood Brown (American Brown) Kent Fletcher

Elkwood Mild (Dark English Mild) Kent Fletcher

"Xerxes" (beer that Michael Bowe came up with) Kent Fletcher

Belgian Strong Golden Kent Fletcher

A vertical flight of the Drewbage and Fletch Brut magnums Kent Fletcher

100% trio Saison Alex Samovitz

Saison 6.6% Larry Gonsalves

American Strong Ale Captain Llama

Belgian Tripel (shop brew) Chris Moon

Doppelbock Chris Moon

Blonde Coffee Stout called Good Morning North Hollywood. Andrew Ziskin

Old Smokey Barley Wine ABV???% Israel Arrieta

2012 Bourbon Barrel Age Wheat Wine 11.5%ABV Israel Arrieta

Imperial Porter 8.1%ABV Israel Arrieta

Oat Wine ~9%ABV Israel Arrieta

Double Down DIPA donated by Ladyface

Longevity Baltic Porter Donated by Eagle Rock

Brownie Wine Donated by Firestone Walker

And the food? You've got your choice of tri-tip, salmon or vegetarian. The evening will be topped off with a cake made by our newest Burgermeister (Natalie DeNicholas). Here, she is dry hopping milk was for a layer of cake. The frosting will have reduced beer replacing the milk usually called for.



Getting Ready for the Blast



February 28th. 40 Falcons take over Firestone Walker and brew up 1300 gallons of "Brownie Wine."



August 21st: About a dozen Falcons brew up the official anniversary beer; Longevity Baltic Porter at Eagle Rock Brewery





September 4th and 5th: Falcons brew up a batch of their perennial favorite, Double Down Double IPA at Ladyface.

So there you have it. A brief window of 40 years of Falconry. Starting next month, I will start putting together a dedicated 40 year issue that will hopefully be released in late December. I need tons of content. So, if you have digital pictures, digital articles, old swag you want to take a picture of and send it to me, send them to newsletter@maltosefalcons.com.

If you have old photos but don't have a way to digitize them, please send them to my home address. I will happily pay for return postage.

David Uhl
653 Calle Pensamiento
Thousand Oaks, CA 91360

See you at the party!

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

OCTOBER 2014

11 – Maltose Falcons 40th Anniversary Party!

<http://www.maltosefalcons.com/events/property-fieldstartdate-40th-anniversary-party>

18 – Stone tap Takeover at Draught's in Thousand Oaks. Cask is tapped at 5 PM. <http://draughtsrestaurant.com/>

18 – Pacific Gravity bus trip

No shop brew due to the 40th Anniversary

NOVEMBER 2014

2- Club meeting, at the club house.

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.



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”

The Home Beer, Wine and Cheesemaking Shop

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