

Brews & News

**Maltose
Falcon's**




**CALIFORNIA HOMEBREW
CLUB OF THE YEAR 2010**

Mach 2012 Volume 37, No. 3

IMPORTED

TARDIS LAGER

TARDIS



TARDIS

**GALLIFREY'S
FAMOUS BEER**

A beer label for 'TARDIS LAGER'. The label has a dark blue background with a yellow border. At the top, the word 'IMPORTED' is written in a bold, black, sans-serif font. Below it, 'TARDIS LAGER' is written in a white, serif font. The word 'TARDIS' is written vertically in large, white, serif letters on both the left and right sides. In the center, there is a yellow oval containing a blue TARDIS (Police Box) with a small sign that says 'POLICE BOX'. At the bottom, 'GALLIFREY'S FAMOUS BEER' is written in a white, serif font.

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**Deadline for January 2012 issue:
January 20**

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EDITORS NOTE

Mark Poliner, Newsletter Editor

Spring makes its own statement, so loud and clear that the gardener seems to be only one of the instruments, not the composer.

~Geoffrey B. Charlesworth

Thanks



MEMBERSHIP BENEFITS

Here's a reminder of the great benefits of your Membership:

10%Discount:

Home Wine, Beer & Cheesemaking Shop

22836 Ventura Blvd. #2
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818-884-8586
(applies to purchases only)

Tavern Services

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Northridge, CA 91325
818-349-0287
*(applies to CO2 and all purchases—
except beer)*

Vendome Wine & Spirits

10600 Riverside Dr.
Toluca Lake, CA 91602
818-766-9593
(applies to beer only)

Red Carpet Liquor

400 E. Glenoaks Blvd.
Glendale, CA 91207
800-339-0609
(applies to beer only)

25%Discount:

Boneyard Bistro

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

Access to:

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

Show Your Card!

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

**J
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N**

Want to meet others who share an interesting in brewing and beer? 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>

President's Report



NANCY GOLD

Hello Falcons,

Our next club meeting is on March 4th. We will be judging Stouts for the AHA Club Only Competition. Drew's style-of-the-Month will also be Stouts. In April we will judge Irish and Scottish Ales.

The amazing annual mead tasting is on March 18th. Sign up online. There are a limited number of seats. Bring food and mead.

Alright, you folks have been beggin' me for a bus trip. Here it is. A Los Angeles area bus trip is scheduled for March 24th. We will be visiting Enegrene, The Lab, Ladyface, Eagle Rock and Golden Road. It's selling out fast so get online, sign up and click "pay online" and pay for your seat. We've managed to keep the price down to a very reasonable \$58 each, which includes lunch and a beer at each stop! It's going to be a blast!

Our activities director, Kris, has found us a fun new place for our Mayfaire festival. Sign-ups and payment can be made online now. It will be in Acton on May 19th. Don't miss out.

Dave at Ladyface Ale Companie is planning on doing a pro-am with the Best of Show winner from Mayfaire, so enter you're beers and you just might brew with Dave and send your beer to GABF!

See ya'll March 4th,

Nancy

Los Angeles Area Brewery Bus Tour 24 March 2012

The Falcons are doing a bus tour of local breweries! On Saturday 24 March the Falcons will visit some our fellow Falcon brewers who went pro at Enegren Brewing, Ladyface Ale House, Golden Road Brewing, LAB Brewing, and Eagle Rock Brewery. Pick up and drop off locations will be Union Station and the HBWC shop in Woodland Hills. We chose the breweries and schedule so that guests could take the train to meet the bus (draws on a larger audience and helps fill the bus). \$58 includes your bus ride, sandwich lunch, brewery tours and beer at all five breweries. We are doing a picnic lunch instead of a sit down brewery lunch in order to cut the cost by about \$20.

Please be ready to leave at the appointed time as we will be leaving promptly.

Pickup at 8:45 AM at Los Angeles Union Station (trains arrive at 8:30 AM, parking is \$6/day). Meet at the bus parking area; call 818-256-5639 if you are lost at the station and cannot find us at the bus parking area.

Pickup at 9:15 at HBWC shop in Woodland Hills

Drop off at Union Station ~5:00 PM (trains leave at 5:30 PM)

Drop off at the HBWC Shop ~5:30 PM.

The approximate schedule will be:

| | |
|---------------------|----------|
| Enegren Brewery | 10:00 AM |
| Ladyface Alehouse | 11:15 AM |
| Lunch | 12:15 PM |
| LAB Brewing Company | 1:15 PM |
| Golden Road Brewery | 2:50 PM |
| Eagle Rock Brewery | 4:00 PM |



Steve's Smokey Second Place Chili

So I had a lot of people ask me for the recipe I used for my chili, so here it is! I kinda made it up as I went, so here's the recipe I as best as I could remember....

The Dry:

Kosher Salt
 Smoked Sea Salt
 1/2 Teaspoon Red Pepper Flakes
 1 Teaspoon Oregano
 1 Tablespoon Chili Powder
 1 Tablespoon Cayenne Pepper
 1 Tablespoons Smoked Paprika
 2 Tablespoons Cumin

The Wet:

Vegetable Oil
 1 Onion Diced
 3 Cloves of Garlic, crushed
 1/2 small can of Chipotle Sauce (about 3 oz)
 1 Can tomato Paste
 1 Can Diced Tomatoes (14 oz)
 1 Cup Beef Broth
 2 Cans of Oskar Blues Old Chub (Or other Scotch Ale)

The Meat:

2 1/2 - 3 lbs of Beef Chuck cut into cubes
 Add oil to a pan over med-low heat. Sauté the onions and garlic until onions start to go clear. Meanwhile in a glass add half a can of the Old Chub. Drink this. Add oil to a cast iron skillet over medium heat. Add 2 good size pinches of the kosher salt, and about 7 grinds of the smoked sea salt. Toss the beef until browned on all sides. Now add the onions, garlic, remaining spices, remaining Old Chub, and all other ingredients to the meat. Bring to a boil. After a few minutes of boil, transfer everything to a slow cooker and set on low. Add another pinch or two of kosher salt, and 5-10 more grinds of the smoked sea salt. Let it simmer in the slow cooker overnight.

Drew's Gobble Em Up Chili

This was my 3rd place chili. It's my standard "healthy" chili and truly just a damn awesome meal for a week! (Note.. it tastes even better over time). This version is not the hottest chili, focusing instead on building a world of flavor. Heat is always a bottle of hot sauce away!

For 6ish quarts of Chili:

6 slices of thick bacon, chopped
 2.5 lbs Ground "Lean" Turkey (Not the extra lean)
 1/3 c. Fresh ground chile powder (made out of dried chiles)
 1/3 c. ground toasted coriander seed
 1/3 c. ground toasted cumin seeds
 2 tsp Smoked Paprika
 1 lbs Chuck steak, trimmed of hard fat and silver skin, cubed into 1/2" pieces
 2 large Maui Sweet Onions, diced
 8 cloves garlic, minced
 250 ml Paulaner Salvator (ish.. maybe more.. drink the rest)
 2 15 oz cans Red Kidney Beans, drained and rinsed (low sodium preferred)
 2 15 oz cans Pinto Beans, drained and rinsed (low sodium preferred)
 2 15 oz cans Black Beans, drained and rinsed (low sodium preferred)
 1 large can Crushed Tomatoes
 1 small can Tomato Sauce
 2 Tbsp Tomato Paste (i like Amore, aka the stuff in a toothpaste tube)
 More spice (chile, coriander, cumin)
 1/4 c. crumbled Mexican oregano
 1/2 bunch Cilantro, chopped
 In a large cast iron dutch oven render the bacon crispy. Over high heat, brown the turkey. As the turkey renders, add the spices to activate. When browned, remove the meat. Refresh the pot with vegetable oil and brown the chuck steak. Remove the steak.

More veggie oil, saute the onion and when browned, add the garlic and stir till fragrant. Hit the pan with beer and scrape the spice goo and meat bits from the pan. Reduce the beer to half.

Add back the meats, the beans, the tomatoes and everything up until the cilantro. Mix and keep over low heat for at least 1 hour. Adjust the season and tomato levels to get what you want.

15 minutes before service, stir in the cilantro.

Hit with cheese, more cilantro, sour cream and a spoon.





The Maltose Falcons

February Centerfold

**GREAT
DIVIDE** BREWING CO
Pilot Brewery



Brew-to-100%

BOARD MEETING

CULLEN DAVIS

Minutes of the Maltose Falcons Board Jan. 31, 2012
Held at Kent's House, Assistant Secretary: Steve Cook

In attendance; Nancy, Kent, Mark, Jeremy, Chris, Ed, Martin, and Steve

Absent; Drew, Cullen, Steve R, Peter

Financial Report;
We got bucks about 7k.

Newsletter;
Deadline Feb. 25th.

Activities;
Mayfaire Party, set to be held at the KOA Campground in Acton, Chris to finalize reservation with adding two more RV sites.

Board voted to comp the Fest fees for the members that bring the bars, Kevin, Kent, and Beanie.

There are reserved 15 tent sites and 6 soon to be 8 RV sites.

Board voted that those coming in RVs will have to pay an additional \$10 per RV, and they must reserve a site in advance.

Bus Trip, March 24th, the schedule will be as Chris has sent out already, lunch will be at a local park in the Agoura area or in Nancy's back yard.

SunFest, ? August 24th & 25th? most likely to be held at the McGill Camp Ground in Frazier Park.

OktoberFest, to be held at Oak Park on Oct. 6th.

Board Meeting Schedule, 3/20, 4/24, 5/22, 6/19, 7/24, 8/28, 9/25, 10/23.

Membership;
Martin has made up a modified Membership application with the new rates for membership.

Martin will check with Drew about the possibility of having the Membership data base on the MF web site.

Shop Brews;
Feb. 19th, Drew will be brewing for the SCHF a Strong Oat-

meal Brown Ale, Crew is Full.

March 11th, Nancy will brew an IPA, The IPA's of March.

April 8th, Chris will be brewing a Belgian Strong Dark Ale.

Brew 101 Class, Feb. 15th, Jeremy and Cullen will teach the class.

Barleywine Barrel Project, Steve C. to coordinate with Jeremy at the ERB on the prep of the barrel and the date to refill it.

Competitions;
Club Only Comp for March is Stouts, entries due March 17th, taste off at the March Club meeting.

SCHF Bragging Rights Comp for this year is Red Ales, Club taste off to be held at the April Club meeting.

Mayfaire Comp, Dates set but we still need a place to hold the judging. We are looking to ask Tony of Golden Road Brewing if we could do the judging in part of the brewery, Ed and Drew will check this out.

The folks at LadyFace have asked to brew the BOS winner from the Mayfaire Comp so the beer can be entered into the GABF Pro-Am Comp. We said Yes...

LA County Fair Comp, Dates are set, Steve C. is waiting for a response to the proposal we made to the Comp coordinators with the LAC Fair regarding the use of electronic registration and payment for the Comp. Steve will bug the Fair people to get an answer soon.

SurfLiner Comp, the style for this year is Doppelbock.

Badges;
Steve C. will handle the badges from now on, He will talk to Drew re setting up a badge purchase link in the on line store, with an application that will be accurate and have the payment online before the badges are made.

Other Biz;
Shop Brew System, the board voted to buy new weather proof controllers and investigate the purchase of a new 45 Gal brew kettle. (Stout Kettles)

BREW 101

LEARNING TO BREW

Do you love craft beer? Have you ever considered learning how to home brew beer, but did not know how to get started? Well do we have the class for you!

On the second Tuesday of every month, the Maltose Falcons host a Brew 101 class at the Home Beer Wine and Cheese Making Shop in Woodland Hills. For the month of November the date is the 8th at 7:00 p.m.

You will learn how to brew using the basic equipment and ingredient kits sold at the shop. The class is taught by experienced brewers from the Maltose Falcons. It will take about 3 hours of your time, and is only \$5 for the class.

Sign-up at the Shop



Club Only Competitions

There are six AHA Club-Only Competitions throughout the year where we choose one Falcons' beer of a selected style to represent the club against other clubs throughout the country. If our submission places in the top three, the Maltose Falcons earn points in the National Homebrew Club of the Year standings.

To enter your beer, bring **four unlabeled bottles and your recipe** to the club meeting listed below. A panel will select the best beer to represent the club.

Previous Competition: In the January meeting, Matt Bourbeau's Schwarzbier was picked to represent the Falcons in the February Dark Lager Competition. Congratulations Matt!

UPCOMING COMPETITION: Stout (BJCP category 13).

This category includes Dry Stout, Sweet Stout, Oatmeal Stout, Foreign Extra Stout, American Stout, and Russian Imperial Stout.

Judging: March 4th meeting

Future Competitions:

May

Scottish and Irish Ale (BJCP category 9). This category includes Scottish Light 60/-, Scottish Heavy 70/-, Scottish Export 80/-, Irish Red Ale, and Strong Scotch Ale.

Judging: April 1st meeting

August

Porter (BJCP Category 12). This category includes Brown Porter, Robust Porter, and Baltic Porter.

Judging: July 1st meeting

Cheers and good luck!

The Home Beer, Wine and Cheesemaking Shop

* * *

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Woodland Hills, CA 91364
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* * *

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

Important Dates 2012

Keep an eye on this space for future details as they emerge. Event details available on the Falcons' web site: www.maltosefalcons.com

Mar. 3rd: Club meeting
Mar. 13th: Club shop brew session
Mar 18th: Mead Tasting
Mar 24: Bus trip

April 1st: Club Meeting
Apr. 28th Mayfair Judging

May 4th to 5th: SCHF
May 19th: Mayfair

June 3rd: Club Meeting

Club Only Competitions 2011

Jan/Feb: Dark Lager

March/April: Stouts

