

Brews & News



CALIFORNIA HOMEBREW
CLUB OF THE YEAR 2010

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Maltose Falcons Home Brewing Society

EDITOR

Mark Poliner

CONTRIBUTORS

Nancy Gold, Mark Poliner, Pete Sheppard

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Deadline for June 2012 issue:

June 25

Maltose Falcons Board 2011–2012

President, Nancy Gold

president@maltosefalcons.com

Vice-Presidents, Ed Kochanowski, Steve Rosolio and Jeremy Hynd

vicepresident@maltosefalcons.com

Secretary, Irene Kaplan

secretary@maltosefalcons.com

Treasurer, Kent Fletcher

treasurer@maltosefalcons.com

Membership Director, Martin Carman

membership@maltosefalcons.com

Publicity Director, Steve Cook

publicity@maltosefalcons.com

Activities Director, Kris Schmidt

activities@maltosefalcons.com

GrandHydrometer, Drew Beechum

grandhydro@maltosefalcons.com

Burgermeisters, Peter Sheppard

burgermeister@maltosefalcons.com

Newsletter Editor, Mark Poliner

newsletter@maltosefalcons.com

Webmeister, Drew Beechum

webmaster@maltosefalcons.com

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EDITORS NOTE

Mark Poliner, Newsletter Editor

I have always been among those who believed that the greatest freedom of speech was the greatest safety, because if a man is a fool, the best thing to do is to encourage him to advertise the fact by speaking. ~ Woodrow T. Wilson

You have to love a nation that celebrates its independence every July 4, not with a parade of guns, tanks, and soldiers who file by the White House in a show of strength and muscle, but with family picnics where kids throw Frisbees, the potato salad gets iffy, and the flies die from happiness. You may think you have overeaten, but it is patriotism. ~Erma Bombeck

Give a man a barbeque feed him for a day.
Teach a man to barbeque and feed him for the summer.

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
Woodland Hills, CA 91364
818-884-8586
(applies to purchases only)

Tavern Services

18228 Parthenia St.
Northridge, CA 91325
818-349-0287
*(applies to CO2 and all purchases—
except beer)*

Vendome Wine & Spirits

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

Red Carpet Liquor

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

25%Discount:

Boneyard Bistro

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

Join our Shop Brews on a 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

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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

It's summertime! I hope everyone is enjoying cool beer on hot afternoons. It's June and things have mellowed out a bit with the Maltose Falcons. All the happenings of May have past and the National Homebrewer's Conference is done. We had a few Falcons win medals in the National Homebrew Competition this year. Kevin Grizard scored a silver medal for his American Stout and Sean Johnson and Don Liebig won a bronze for their Kolsch. Congratulations, you've made us proud!

Our July club meeting is on the 1st. We will be judging Porters (BJCP category 12) for the Club Only Competition. Bring your Porters! Drew will talk to us about "Beers of the Pacific Northwest and the AHA Conference Beers".

Entries for the Los Angeles County Fair Competition are due on July 19th at the usual drop-off points, the Home Beer, Wine and Cheese Making Shop, Culver City Homebrew Shop and Eagle Rock Brewing.

Our next festival is Sunfest on August 11th at McGill Campground in Mt. Pinos. It should be a good time, please sign-up online to make it easy on our fest planners. Remember to bring water.

I'll see you all on the 1st,

NG

Nancy Gold



Burgermeister's Kitchen

By Peter Sheppard

“It’s Not Just For Breakfast, Anymore!”

Huevos Rancheros has always been my favorite breakfast dish – it’s just the hassle factor I don’t like! Here’s a great way to serve the same dish to a big group of people, and a Ranchero Sauce for the side!

Stacked Huevos Rancheros Casserole

- 1 lb good chorizo
- 1 lb Jack cheese, grated
- 1 c Pico de Gallo, or similar salsa
- 1 c green onions, chopped
- ½ c chopped cilantro
- 6 large eggs
- ½ c milk
- 4 oz can sliced black olives, drained
- 4 oz chopped green chiles
- ¼ tsp salt
- 10 corn tortillas

Preheat oven to 350°F, and move the rack to the center position. Spray the bottom and sides of a round, 2-quart casserole with no-stick. Remove sausage from its casing, and fry in a skillet over medium heat, turning often, until just done. Tip the skillet and press as much of the grease from the fried meat. Remove cooked meat from skillet and place into a bowl, set to the side. Heat 2 tortillas on a griddle or dry skillet to soften, and place tortillas in the bottom of the dish. Cover with 1/5 of the meat, cheese, onions, olives, cilantro, and salsa. Heat the next 2 tortillas and repeat this process four more times, sprinkling the remaining filling over the top of the last 2 tortillas. Using a sharp, serrated knife, cut the stack into quarters, and push the 4 wedges apart to form a

small gap between them. In a separate bowl, lightly beat the eggs milk and salt. Pour the egg mixture into the gaps between the cut wedges and around the outer

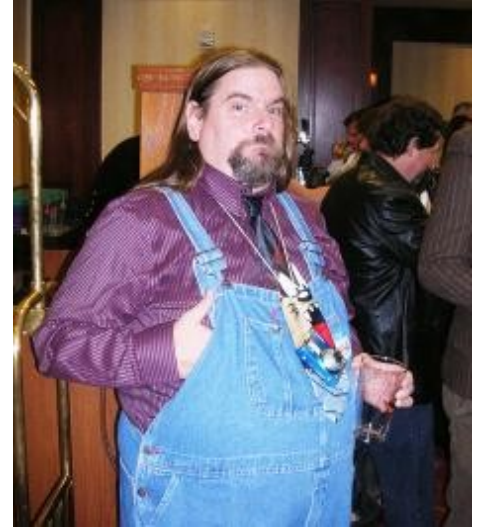
edges of the dish. Bake for 55 minutes in a 350°F oven, or until the eggs are set and the cheese is bubbling on top. Cool casserole for 10 minutes before serving. Garnish with a healthy dollop of Ranchero Sauce and a serving of fresh fruit on the side. Makes 8 servings.

Ranchero Sauce

Instead of using raw onions for this recipe I get them from the Pico de Gallo salsa

- 1 Tbl unsalted butter
- 2 cloves garlic, smashed, peeled and minced
- 1 large pasilla chile, stemmed, seeded and chopped
- 14 oz can diced tomatoes
- 4 oz can tomato paste
- 2 c Pico de Gallo or similar salsa
- juice of 1 lime
- 2 tsp ground cumin
- ½ tsp chili powder
- 1 tsp taco seasoning
- ½ tsp dried oregano
- salt, to taste

In a 2-quart saucepan melt the butter over medium-high flame. Add the chiles and toss to coat – sauté for 5 min-



Continued next page

utes or until softened. Add the garlic and toss to coat – sauté for 5 minutes more. Add the tomatoes and toss to coat and cook for 5 minutes. Add the tomato paste, salsa, limejuice, seasonings and salt. Stir well to combine and heat slowly to a low simmer. Put a heat dissipater under the pot and reduce the flame to low. Continue to simmer slowly for up to 1 hour to reduce the volume and concentrate the flavors. Shut off the flame and stir in the chopped cilantro. Serve over wedges of Stacked Huevos Rancheros Casserole. Makes about 3 cups of Ranchero Sauce.



Well, that's about it! Now, what the heck am I burnin' up for the next shop meeting? Hey, it's so close to the 4th of July I figured I'd do something with sausages, so... "Sausages & Three Veg!" Smoked Chicken & Pork Italian Sausages, Steak Rolls, Onion Relish, Spreads and Fixin's, 4-Bean Salad, Mom's Potato Salad, Mac Daddy Salad... and, for dessert? Diddy Riese – Cookies & Ice Cream Sandwiches! See y'all at the meetin'... I'll be the one with the mustard stain on my apron! ENJOY - GRIZZ



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2012 L.A. COUNTY FAIR 25TH ANNUAL HOME-BREW BEER COMPETITION

Sanctioned by the Beer Judge Certification Program (BJCP)
Under the supervision of the Maltose Falcons Home Brewing Society

Entry Fee - \$7.00 per entry

The style guidelines for the 2012 LACF will be the Maltose Falcons 2012 Style Guidelines which can be found at:

<http://www.maltosefalcons.com/comps/styles/2012-falcons-style-guidelines>

[To Enter a beer in the 2012 LA County Fair Competition, Click Here!](#)

[To sign up to be a Judge at the LA County Fair Competition Click Here!](#)

[The rules for the 2012 LA Country Fair Homebrew competition may be found here!](#)

HOME-BREW DELIVERIES

All hand delivered and shipped Home-Brew entries; must arrive at Los Angeles County Fair (administration building) no later than Thursday, July 19, 2012 between 9:00 a.m. and 4:00 p.m. Deliveries will begin being accepted on Wednesday, June 13, 2012.

L.A. County Fair
Attn: Home-Brew Competition
1101 W. McKinley Ave.
Pomona, CA 91768

**Shipped Deliveries accepted at the following locations until closing time Friday , July 20, 2012:
(check individual locations for closing times).**

Home Wine, Beer & Cheesemaking Shop
22836 Ventura Blvd., Unit #2
Woodland Hills, CA 91364
(818) 884-8586

Culver City Home Brewing Supply
4358½ Sepulveda Blvd
Culver City, CA 90230
(323) 258-2107

Stein Fillers
4160 Norse Way
Long Beach, CA 90808
(562) 425-0588

Eagle Rock Home Brewing Supply
4981 Eagle Rock Blvd.
Los Angeles, CA 90041
(310) 397-3453

BOARD MEETING

CULLEN DAVIS

.May Board Meeting Minutes
Substitute Scribe: Mark Poliner

April 24, 2012
Cook's Condo, Burbank, CA

Financial Report
Mr. Treasurer reports that we have money. There are expenses pending for Mayfair.

Newsletter
Mr. Newsletter Editor wishes to have articles and submissions for the next Brews & News by May 20th. Club members are always welcome to submit content for publication.

Membership
All membership cards have been mailed. If you have not yet gotten it, contact the membership director. (membership@maltosefalcons.com)

Shop Brews
April 8th shop brew was led by Kris who brewed a Belgium Strong Dark. The next shop brew will be led by Steve Cook who will be brewing a Belgium Blond.
The June brew will be led by Kent, style to be determined.
The April Brew 101 was led by Jeremy and Steve Rosolio.
Discussion was made on having a checklist for the leader to sign out on the system after each use.

Competition Committee
Southern California Homebrew Festival bragging rights style is Red Ale.
Mayfair entries due 4/12, check-in 4/15, judging 4/28. Judging will be at The Lab.

County Fair entries due 7/12, check-in 7/15 and judging 7/29.

The style this year for the Surfliner Competition will be a doppelbock. Judging will be at the September meeting. Please bring your best.
Discussion was made about using a barcode system for competitions.

Webmaster
No report.

Activities
Kris gave a report on our new Mayfair site. Acton KOA campground.
Sunfest will be back at the McGill campground. Date for the Sunfest is Aug 11, 2012.
Octoberfest will be at Oak Park, Simi Valley 10/6/2012. We have camping reservations.
Golden Road would like to host a membership meeting. Energrene Brewing would like to have a Falcon's meeting or party.

Other Biz
Kevin Baronowski is working on new keg boxes.
Board meetings for the rest of the year are 5/22, 6/26, 7/24, 8/28, 9/25, and 10/23.

Next board meeting will be on May 22 at Casa Fletcher.

BOARD MEETING

CULLEN DAVIS

June Board Meeting Minutes
Substitute Scribe: Mark Poliner

May 22, 2012
House Fletcher, Canoga Park, CA

Financial Report
Mr. Treasurer reports that we have money.

Newsletter
Mr. Newsletter Editor wishes to have articles and submissions for the next Brews & News by June 25th. Club members are always welcome to submit content for publication.

Membership
All membership cards have been mailed. If you have not yet gotten it, contact the membership director. (membership@maltosefalcons.com)

Shop Brews
May 13th shop brew was led by Steve Cook. The next shop brew will be led by Kent Fletcher on June 10. He will be brewing his famous Elkwood Wheat.
The July still will be a black rye IPA, led by Jersey.
The June Brew 101 will be led by Steve Cook.
Kent will be doing the July Brew 101 and Jim McGowan will be leading the July class.
Discussion was made on having a checklist for the leader to sign out on the system after each use.

Competition Committee
Southern California Homebrew Festival bragging rights style is Red Ale.
Kudos to all those who helped make the Mayfair Competition a success. Mike Mraz won best of show with his Flanders Red.

The style this year for the Surfliner Competition will be a doppelbock. Judging will be at the September meeting. Please bring your best.
County Fair entries due 7/12, check-in 7/15 and judging 7/29
Discussion was made about using a barcode system for competitions.

Webmaster
Badge order form is online. To do list; photo gallery and the store.

Activities
Kris gave a report on our new Mayfair site. Everyone had a great time.
Sunfest will be back at the McGill campground.
Date for the Sunfest is Aug 11, 2012.

Other Biz
Kevin Baronowski is working on new keg boxes.
Board meetings for the rest of the year are 6/26, 7/24, 8/28, 9/25, and 10/23.

Next board meeting will be on June 26 at Cullen's house.

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

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 April meeting, Dave Lopez's Scotch Ale was selected to represent the club! Congratulations Dave!

UPCOMING COMPETITION:

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

Judging: July 1st meeting

This is the first competition of the 2012-2013 schedule! Let's start it off well!

Future Competitions:

September

Light Hybrid Beers (BJCP Category 6)

This category includes Cream Ale, Blonde Ale, Kolsh, and American Wheat or Rye Beer.

Judging: September 9th meeting

November

Old Ale (BJCP Category 19A).

Judging: November 4th meeting

Cheers and good luck!

The Home Beer, Wine and Cheesemaking Shop

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22836 Ventura Blvd #2
Woodland Hills, CA 91364
818-884-8586 (or) 800-559-9922

* * *

www.homebeerwinecheese.com

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Southern California!

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Mon, Tue, Wed, Thu, Fri: 12:00 PM–
7:00 PM

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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!*



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

July 1 : Club Meeting

Shop Brew 7/22

August 11: Sunfest

September 9: Club Meeting

October 6: Octoberfest

Club Only Competitions 2011

August: Porter

September: Light Hybrids

