

# Brews & News

**Maltose  
Falcons**



**CALIFORNIA HOMEBREW  
CLUB OF THE YEAR 2010**

July 2012 Volume 38, No. 8



# Brews & News

Vol. 38, No. 8 August 2012

PUBLISHER

Maltose Falcons Home Brewing Society

EDITOR

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*Brews & News* (ISSN 1 941-5000) is published monthly by the Maltose Falcons Home Brewing Society, Woodland Hills, CA 91362. A one-year subscription is included as a benefit of membership, and is distributed via e-mail. Members may also access current and archived editions by logging onto the Web site [www.maltosefalcons.com](http://www.maltosefalcons.com), and clicking on the appropriate PDF file.

**Deadline for June 2012 issue:**

**June 25**

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## Editors Note

Mark Poliner, Newsletter Editor

"My life is like the summer rose  
That opens to the morning sky,  
But ere the shades of evening close  
Is scattered on the ground - to die."  
- Richard Henry Wilde

Give me a  
woman who  
loves beer and I  
will conquer the  
world.  
Kaiser Wilhelm



# 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](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>

# President's Report



NANCY GOLD

Hello Falcons. I hope you are all having a great summer. Sorry I missed the last meeting, but I'm sure our ex-pres Steve did a great job of running things, as he is very experienced. Thanks, Steve.

We are now taking nominations for the next Maltose Falcons board. Join in and make this club what you want it to be. Send nominations to me at [president@maltosefalcons.com](mailto:president@maltosefalcons.com)

Are you aware that the Falcons teach a beginning brewing class at the shop on the second Tuesday of each month? Want to help teach it? Email me about that too. It's called Brew 101 and it's about simple extract brewing. During the class we brew one of the kits sold at the shop. We could use some help, so send me an email and join us.

Cullen will lead the August shop brew. On the 21<sup>st</sup>, he will be brewing and English Stout. In September, Diane will make a Pale Ale and October will bring a Holiday Ale brewed by Kent. Keep your eye on the website for sign-ups.

Sunfest is just around the corner. Come on up to McGill campground and join the party. Check for info on the website. It's going to be fun.

There will be no club meeting in August due to Sunfest.

See you at the September meeting.

Nancy Gold



# Burgermeister's Kitchen

By Peter Sheppard

## ***“Sausage & Three Veggies”***

*So many people enjoyed the smoked sausages at the last shop meeting they requested I bring some to Sunfset, as well! Here below is the recipe for the sausages and the onion relish everyone relished, as well. Also, I am making it official: there will be a Barbecue Sauce competition at Sunfest I am calling, “Paradise Sauced!”*

## **Pete’s Onion Relish**

1 small red onion  
1 small white onion  
1 small yellow onion  
1 bunch green onion, chopped with tops  
1 large shallot, peeled and chopped  
½ c red wine vinegar  
¼ c water, or a little more  
2 Tbl grape seed oil  
¼ c sugar  
several grinds black pepper  
1 tsp dried oregano  
coarse sea salt, to taste

Peel and coarse chop the red, white and yellow onions and place into the bowl of a food processor with the metal blade attached. Add the chopped green onions, shallot, vinegar, water, oil sugar and seasonings. Pulse on and off until a coarse relish has formed. Taste and adjust for seasonings. Pack into a cleaned out glass peanut butter jar with a tight fitting lid. Place in the fridge for 8 hours for flavors to “take”. Spread on hot dogs as you would a pickle relish. Keeps for about 2 weeks in the fridge but it won’t last that long!

## **Beer Poached/Wood Smoked Chicken Sausages**

*I like to use the fresh chicken sausages from Sprouts and a hoppy beer like Sierra Nevada Torpedo IPA! Yum!!*

3 lb fresh chicken sausages, (approx 9)

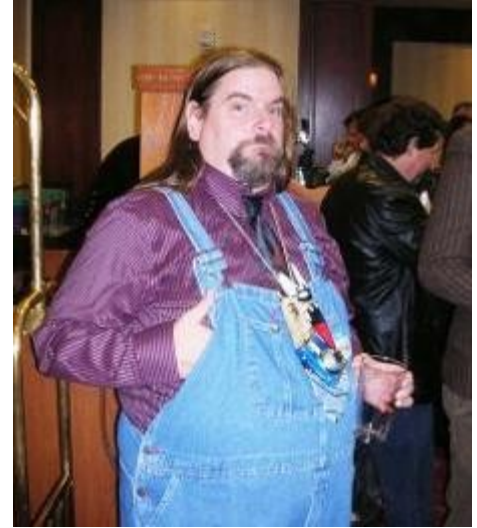
1 medium white onion, peeled and chopped  
2 cloves garlic, peeled & crushed  
2 Tbl oil

36 oz hoppy beer  
24 oz weak chicken broth  
1 Tbl whole peppercorns  
6 whole allspice berries  
2 or 3 bay leaves

In a 4 quart stockpot over medium/high flame heat the oil. Add the onion and toss to coat – sauté for 5 minutes. Add the garlic and toss to coat – sauté a further 5 minutes until onion and garlic are tender. Add the beer, chicken broth and seasonings. Bring to a slow boil. Add the sausages and poach slowly for 15 to 20 minutes, or until done. Remove and cool for 10 minutes. While the sausages are poaching light the coals and soak the apple wood chips in warm water...

A full chimney of charcoal, (about 25 to 28 briquettes)  
2 cu feet hickory wood chunks

3 cu feet apple wood chips



Continued next page

When the coals are ready dump them along one side of the kettle barbecue, (indirect method.) Place 6 or 7 hickory chunks to cover the hot coals.



Cover the barbecue and open up the vents top and bottom so it starts to put out a lot of smoke. After 10 to 15 minutes and the smok-

ing starts drain a handful of apple wood chips and toss them onto the top of the coals. Add the sausages on the opposite side of the grill and cover. Smoke for 30 minutes and turn the sausages over. Add more wood chunks and chips if needed and continue to smoke for 30 minutes more. Check the sausages for doneness by inserting a small quick reading thermometer – the sausages are done when the internal temp reaches 150° F. Remove to a pan and cover with foil until ready to serve. Serve in steak rolls with all of the fixin's and Pete's Onion Relish, (above.)



*Barbecue Sauce Competition at the Sunfest so stir up a pint or quart of your favorite red stuff and bring it along to the fest. Our team of crack foodie judges will decide whose sauce is the best and prizes will be awarded at the fest! There will be plenty of Texas BBQ Beef Brisket, Smoked Chicken Sausages, Texas Taters, Pinto Beans, Steamed Veggie Salad and Steak Rolls. For dessert I will make something truly fattening and delicious! See y'all at the fest - GRIZZ*





# The Maltose Falcons August Centerfold



## Growlers Brew Pub Gaithersburg, MD



# BOARD MEETING

CULLEN DAVIS

## .July Board Meeting Minutes

July 26 2012

Golden Road Brewery, Atwater Village, CA

### Financial Report

Mr. Treasurer reports that the club's account contains a comfortable sum over \$6k.

### Activities

Upcoming club meeting dates: 9/9, 11/4 and 12/2

Sunfest will be at McGill campground on Mt. Pinos, 8/11. Reservations are in place.

Oktoberfest will be at Oak Park in Simi Valley on 10/6. Reservations are in place. There will be an extra charge of \$5 at the venue as opposed to advance sign up online.

Area brewers have thrown out the welcome mat for the Falcons to gather at their locations for possible planned events. These include Energene Brewing, Firestone Walker and Golden Road. There is interest (of course!) but no solid plans yet.

There was talk of doing a second bus trip this year, but with all the other things going on, we will do a trip in 2013, most likely southward toward San Diego area.

### Newsletter

Mr. Newsletter Editor wishes to have articles and submissions for the next Brews & News by July 27<sup>th</sup>. Club members are always welcome to submit content for publication. Will there be shop brew reports from Kent and Steve? How are you liking that centerfold? We will continue to publish upcoming competitions, so keep an eye out for your chances to seize the gold.

### Membership

Mr. Membership Director has promised to diligently pick up new member forms at the shop.

### Shop Brews

Barrel Barleywine Project: more will siphoned off for fests. More is ready to be added.

June: Kent led the brew. It went well with four new brewers there to stir the pot.

July: Ed Kochinowski is set to brew a black IPA on the 22<sup>nd</sup>.

August: Cullen Davis once again got suckered into leading in August. Madam President has taken pity on him and will assist. Stout will probably be the style.

Brew 101 class: We are always looking for qualified brewers to lead the Brew 101 class. If you can do it, contact the Publicity director. The class leader will keg the beer and bring it to events, meetings and future classes.

### Competition Committee

LA County Fair Entries due 7/19, Check in on 7/22, Judging on 8/5.

Surfliner Challenge – Doppelbock – will be judged at Surf Brewery again.

### Other Biz

Clean up day: the Cellarmasters set a date but there may be conflicts. A better date will be selected.

There may be a grain buy coming up.

Upcoming board meeting dates: 7/24, 8/28, 9/25, 10/23

Next board meeting will be at Mark Poliner's place on July 24.



# A Falcon in Belgium



I talked my wife into buying me a ticket with her year end bonus to join her on a business trip here in the Netherlands and Belgium. In return I must act as porter, choffeur, translator, tour guide, food and beer advisor, and a few other tasks. We landed in Koln and drank a lot of different kolsches. Then to Belgium and the Netherlands for the likely suspects and finish with a night of drinking altbier in Dusseldorf next week. Probably there may be some champagne day in there too. I think I am doing a good job so far...

Kris

BTW, do you know you can get a six pack of Westy or LaTrappe or Grimbergen here for only €6 at the grocery!?! Amazing. Bummer though about the BAC limit 0.05%

I'm green with envy...

Have Fun, as if you could do otherwise.

Take Care

Kris! Op uw gezondheid! Lucky bastard!  
Also, keep up the good work (field research)!

Fletch



# 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:

Light Hybrid Beers (BJCP Category 6)

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

Judging: September 9<sup>th</sup> meeting

Future Competitions:

#### **November**

Old Ale (BJCP Category 19A).

Judging: November 4<sup>th</sup> meeting

#### **January**

Un-Session Beer – Any beer with an OG over 1.040!

Judging: TBD

Cheers and good luck!

# 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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*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](http://www.maltosefalcons.com)

**August 11: Sunfest**

August 5 LA County Fair Judging.

**September 9: Club Meeting**

**October 6: Octoberfest**

**Club Only Competitions 2011**

August: Porter

September: Light Hybrids

