

# BREWS & NEWS

**DEADLINE FOR NEXT  
BREWS & NEWS**

March 21st

**MEMBER MEETING**

March 6th @ 11:00  
am

**DOWNTOWN  
BREWERY TOUR**

April 16th

**MARCH CLUB BREW  
W/ JOHN A.**

date TBD



## Beer season is in high gear!

Hey Falcons! If you haven't noticed, beer season is in high gear already. After our own Doug King competition kicked things off, this weekend sees Romancing the Beer followed soon after by the LA Belgian Beer Challenge, Jeff Sanders Memorial, America's Finest City and the 1st Round National Homebrew Competition. Of course right on the heels of those competitions is the start of Festival Season with SCHF, Mayfaire Festival and Competition, LA Beer Week and much much more. So basically it's time for all of you Falcons to get brewing!

Anyway, Febrewary is a short month, so of course that's my excuse for a shorter than usual newsletter. As usual though, I could always use your help on the content front, so **please** send me any articles for the next issue to: [newsletter@maltosefalcons.com](mailto:newsletter@maltosefalcons.com). Until next month...

Your trusty newsletter editor, Andy



Bernard's February Club Shop Brew - Hoppy American Amber

Look for a recipe and recap next month...

# Brews & News

Vol. 42, No. 2 February 2016

PUBLISHER

Maltose Falcons Home Brewing

Society

EDITOR

Andy Ziskin

CONTRIBUTORS

Cullen Davis, Lili Madrid, John Aitchison, Jenna Bonney

©2016 Maltose Falcons. All rights reserved.

*Brews & News* is the monthly newsletter of the Maltose Falcons Home Brewing Society. It is distributed via e-mail to the membership during the last week of every month. Members may also access the current issue and archived editions, by logging onto the Web site [www.maltosefalcons.com](http://www.maltosefalcons.com), and clicking on the Appropriate PDF file.

All material submitted for possible publication should be sent to: Andy Ziskin at [newsletter@maltosefalcons.com](mailto:newsletter@maltosefalcons.com). Materials may be edited for length.

**Deadline for next issue: February 18th**

## Maltose Falcons Board 2015-2016

**President**, Cullen Davis

[president@maltosefalcons.com](mailto:president@maltosefalcons.com)

**Vice-Presidents**, Ed Kochanowski, John Aitchison

[vicepresident@maltosefalcons.com](mailto:vicepresident@maltosefalcons.com)

**Secretary**, Lili Madrid

[secretary@maltosefalcons.com](mailto:secretary@maltosefalcons.com)

**Treasurer**, Kent Fletcher

[treasurer@maltosefalcons.com](mailto:treasurer@maltosefalcons.com)

**Membership Director**, Craig Frump

[membership@maltosefalcons.com](mailto:membership@maltosefalcons.com)

**Publicity Director**, Matt Myerhoff

[publicity@maltosefalcons.com](mailto:publicity@maltosefalcons.com)

**Activities Director**, Tiffany Ashrafi

[activities@maltosefalcons.com](mailto:activities@maltosefalcons.com)

**Grand Hydrometer**, Drew Beechum

[grandhydro@maltosefalcons.com](mailto:grandhydro@maltosefalcons.com)

**Burgermeisters**, Natalie DeNicholas,

Michael Covarrubias

[burgermeister@maltosefalcons.com](mailto:burgermeister@maltosefalcons.com)

**Newsletter Editor**, Andy Ziskin

[newsletter@maltosefalcons.com](mailto:newsletter@maltosefalcons.com)

**Webmeister**, Drew Beechum, Dana

[Cordes.webmaster@maltosefalcons.com](mailto:Cordes.webmaster@maltosefalcons.com)



## PRESIDENT'S REPORT

### Marching on...

We have a few things coming up that I'd like to put on your radar. I shall go in convenient bullet points!

- **Make Beer** — It may sound like a no-brainer for a group devoted to doing just that, but there are specific things coming up for which we would like for you to have beer ready to share/compete/brag about. I will make note of these items within the bullets below.
- **March meeting, 3/6** — (Probably not quite enough time to make beer for this) Bring the beer you already made and share it or find out how to make it better the next time.
- **Mayfaire Competition** — (Make beer for this!) This of course, is our biggest annual competition and we always want to have a good showing as a club. If you only enter one competition this year, make it Mayfaire. The main judging round will be April 23, and we would also like you to help with that effort, either judging or stewarding. It's always a fun time and the more people we have to help, the easier it is for everyone. Watch the club website for dates.
- **Downtown LA Brewery Tour** — (Don't need to make beer for this) The Falcons' brewery tours are always awesome and now we can realistically have one right in our own fair city for the first time ever! Experience the new hot breweries downtown with the best possible crowd, April 16. Sign up on our website.
- **Southern California Homebrew Fest** — (Make lots of beer for this!) First, the bragging rights inter-club competition style is IPA. Brew one now and have it ready for domination come fest time. We have our usual club block of camp sites reserved, but parking is limited. Extra cars will have to pay an additional fee, so get there early to avoid it. Sign up online as well and tell us what beer(s) you will bring. This is the biggest homebrew party outside of the national conference and there's even talks and presentations and lots and lots of music! Remember, you must join the CHA and purchase your entry before the day of the event, no on-site ticket sales.
- **Mayfaire Fest** — (Make beer for this!) We will return to the Acton KOA, where we can occupy a nice open grassy area under some trees near the pool. We will have food, beer, music and chill and we will present the Bird to the winner of the Mayfaire Best of Show. Camping, as always is strongly encouraged. Also, sign up on the website and tell us what beer you can bring.
- **Lake Arrowhead Beer Fest** — (Make beer for this, but after everything else) We'll go to this event again instead of doing our own Sunfest in August. Keep an eye out for details.

By Cullen Davis



That's the big stuff. Of course there are always other things going on with other groups and clubs and we'll try to keep posting things on Facebook and our email list and our website, but if you see interesting beery things happening, don't hesitate to bring it to the attention of the club!

See you at the meeting. Cheers! cd



# February Members Meeting

Sunday, February 7, 2016

Location: Home Wine Beer & Cheese Making Shop

## Agenda Topics:

*Grand Hydro*: Lagers Part 1  
 Trumer Pils from Berkeley from Trumer Brewery in Berkeley, CA 5% abv  
 Bitburger Premium Beer, 4.5% abv  
 Weins Brewing Co. Deadpan pilsner, 5.2% abv  
 Eagle Rock Brewery Umlaut pilsner, 4.8% abv  
 Mike Hess Grazias Vienna-Style Cream Ale, 6.3% abv  
 Krusovice Imperial Czech Beer, 5% abv  
 Grand Hydro's People's Choice Winner: Krusovice Imperial Czech Beer

AHA Conference will be in Baltimore this year

*Competition Info:*  
 Pacific Brewers Cup congrats to Dana, John, Izzy and Andy!

Doug King Memorial Competition results are online and metals will be sent out! Please check that out if you entered into the competition.

Jeff Sanders Memorial Homebrew Competition on Saturday, March 12th. Deadline for entry submission & drop off is this Saturday 2/27. Be sure to register as a judge or steward too!



Romancing the Beer Competition will be on Saturday, February 27th.

After years of struggling to purchase hats, we have them in stock for a low low price of \$15!

*Upcoming Events:*  
 Mayfaire- Will be judged at the end of April. Registration information will be displayed on the website.

DTLA Beer Tour- Save the Date! April 16th at 10-6pm. Registration information will be posted on our website and other social media outlets.

SCHF- If you are planning on attending on April 29-30th, please

make sure to purchase your CHA membership. Sign up and camping information will be posted on our website.

*Upcoming Shop Brew Session:*  
Sunday, February 21st with Bernard

March Shop Brew is to be determined. Make sure to check the website out for details.

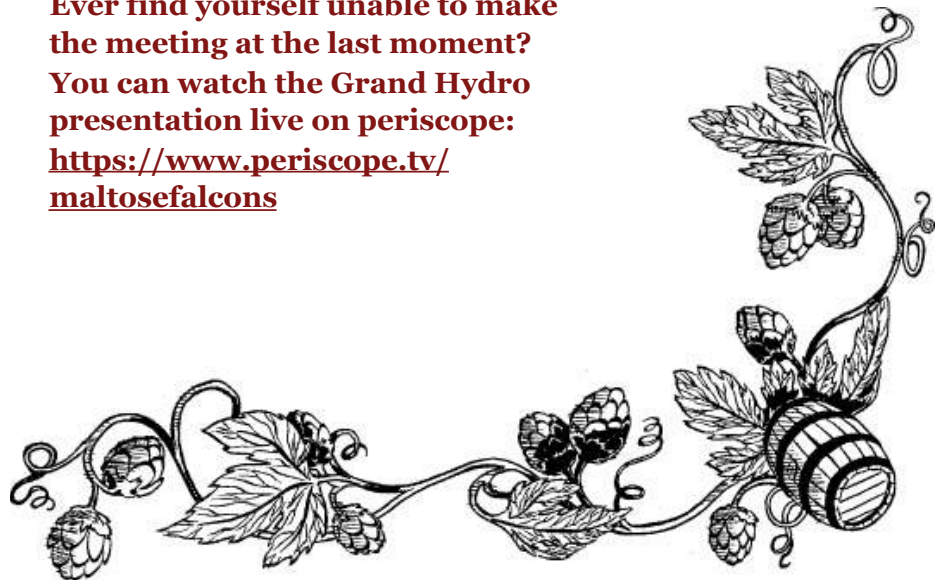
*Homebrew Winner:* Andy Z. Baltic Porter Barrel Aged

*Our annual Chili Cook-Off Winners are:*  
First Place- Jenna's Steak Chili  
Second Place- Jess Van D's Vegan Chili  
Third Place was a TIE! - Tiffany Ashrafi's Pork Rib Chili and Kyrsten Beidelman's Beef Jerky Chili



We now have hats! Get yours at the next meeting for the incredibly low price of \$15!

**Ever find yourself unable to make the meeting at the last moment? You can watch the Grand Hydro presentation live on periscope: <https://www.periscope.tv/maltosefalcons>**



# Falcons 2016 BJCP Mead Class Report

By John Aitchison

The Maltose Falcons just finished our first BJCP Mead Judge class on January 26th. Eighteen students sat through four weeks of learning about making mead, honey varietals, melomels, pyments, cysers, metheglins, braggots, and historical and experimental meads. We made them suffer through off-flavors and some meads that were really terrible. But the managed to taste about 40 different meads over the four week period from honey made from everything from blossoms of cactus, tropical fruits, cotton blossoms, with all sorts of interesting fruits and spices added. Pam Aitchison created a few unique, informative Powerpoints on topics like honey varietals and how honey is made that go way beyond anything the BJCP has now. Those will eventually appear as links on our website.



They learned about balance, how meads are classified, nutrient additions, and a host of other topics. The teachers included my wife Pam (she's a certified BJCP judge with a mead endorsement), master wine sommelier John Kaufman, leader of many mead tastings and master judge Bruce Brode, and myself. A special thanks to teacher Rives Borland who drove up from Redondo Beach for every class—he's a national BJCP judge with a mead endorsement.



Already, seven of the students have passed the BJCP mead entrance exam. Not easy, 200 questions in one hour. On February 6th, 12 students sat for the tasting exam. The students included everything from experienced, accomplished BJCP judges to new people who aren't even judges to a local apiarist (bee keeper) to even one guy who just happened to be shopping at the Home Wine and Beer Shop when the first class began. For those of you who enter mead in competition; the quality of the judging will go up exponentially. For those who missed the class; sorry—it was the first class ever in the greater Los Angeles area and there are no others on the horizon. You can always go to one of the yearly San Diego classes and take their exams.

# Board Meeting Minutes

Tuesday, February 23, 2016

7:00 PM

Locations: Casa de Myerhoff, Westwood, CA

Attendees: Matt, Tiffany, Drew, Cullen, Andy, Ed, Kale, John & Lili

**Board Meeting Agenda**

Next board meeting date and location?

Date: March 15th at 7pm

Location: TBD (possibly at Breweryard or MacLeod)

**Treasurer's Report:**

Usual Financial info: We have money!

Swag Inventory: Hats = 53 , Carabiner Cups = 90

We sold about 19 hats in the February meeting :)

Kent- Please provide Drew with an inventory of Swag so we can post it on our webstore.

**Activities**

SCHF/CHA

We need volunteers for the Bragging rights for IPA competition. Spread the word!

Pricing and camping information is posted on the website

Mayfaire fest / camping will be in the KOA in Acton.

Pricing- \$25 for tents, \$35 for RV's and \$10 for DD's

Will be checking at last years information for additional website content

**Plans for Brew With a Falcon**

Tiffany will be asking the following to participate: Drew, Craig, Andy, Kale, Beanie, and other clubs in the area.

**Downtown brewery tour updates**

Waiting on raffling items from participating breweries.

Will be looking at a second option just incase Boomtown isn't able to participate.

We currently have sold 23

**Lake Arrowhead/Sunfest**

We have a booth! It will be on August 13th



Tiffany will look into reserving camping space in the dogwood camp group section. Talk to Tom S. about this.

We will be doing this instead of Sunfest

#### Oktoberfest

Will be at the DAV

Tiffany will be checking dates for late September and October

We will be requiring someone to handle the games at this event

FOLAR - Check the date for this event just in case we are participating in this event.

#### Vice President

DKM Comp. went well and the results are online!

Mayfaire will be on April 23rd at St. Martin's.

Possibly looking into brewing with a Falcon's collaboration beer at Fig. Mountain in Westlake.

Webmaster and Grand Hydro  
March Grand Hydro will possibly consist of Lager part 2

April Grand Hydro will possibly consist of Sessionable beers

The migration went well and nothing to report

Dana- per Ed please move DKM results to main website.

Membership - To be discussed at a later time

Anything new? I told lots of people about joining when filling in at the shop.

#### Publicity

Shop Brews:

February went well. Nothing went wrong according to brew leader.

March 19 or 26- John will be hosting one at his shop more info to come.

April- TBD

May 15- Lady brew day with Nancy & Tiffany.

#### Newsletter

President's article – Talk up SCHF, Mayfaire, etc.

Who else contributing? I would still like to see more articles from board.

#### Burgermeister

March club meeting: Med feast. Chicken skewers, falafel, hummus, tabouleh, salads, and Tiff's Persian veggie stew and baklava

#### Other business?

Craig mentioned the bar trailer inherited from Beanie and what he has in mind for it.

To be discussed at a later time

Other biz?

Matt will be our official Chief Steward in our competitions :)



## Chili Cook-off Winning Recipes!

By Jenna Bonney



This is a chili I've been making since high school, so almost 15 years. And it's pretty funny because my dad voted for my chili not knowing that it was mine until he came up for seconds. He said it must be that is what he is used to eating. Here are the recipes:

### Cornbread (semi-homemade):

1 15oz can creamed corn  
1/2 stick melted butter  
2 large eggs

1/3 cup honey  
2 boxes of jiffy cornbread mix

Mix melted butter, creamed corn and honey, so it cools. Mix in the eggs. Add in 1 jiffy box at a time to the wet mix, clumps are good. Spray or butter cake pan, and pour in mix. Bake at 400 degrees for 25 min. Stick a toothpick in it, if it comes out dry or a little crummy you're good. I usually like a thick cornbread, so I put it in a smaller pan, which can take up to 40 mins to cook.

### Steak Chili:

I never measure when I cook (baking and beer are more of an exact science), so this is a rough estimate. I make this chili several times a year and it tastes basically the same.

1 1/2 to 2 lbs steak, cut into bite size pieces  
I like chuck eye, tri tip or London broil  
1 large sweet onion diced  
2 cloves garlic, chopped finely  
3 bell peppers, different colors, chopped  
I used red, green, and orange  
1 poblano pepper, chopped  
1 Anaheim pepper, chopped  
2 jalapeño and 2 Serrano chili peppers, chopped finely. I left the seeds, but you can remove them if you don't like the heat.  
1 8 oz can tomato paste  
2 large tomatoes, chopped  
1/4 cup cilantro leaves, chopped finely

1 carrot, chopped  
2 celery sticks, chopped  
1 16 oz can black beans, washed and strained  
1 16 oz can kidney beans, washed and strained  
1 16 oz can pinto or pink beans, washed and strained  
1 Tbsp chili powder  
1 tsp cumin powder  
1 tsp onion powder  
1 tsp garlic powder  
1 tsp paprika  
1/2 tsp oregano  
Beef stock to desired thickness  
Salt and pepper to taste, I like a lot of pepper



You can just throw it all in a crockpot and let it cook for 8 hrs on slow. But I feel like I get a much better depth of flavor when I brown the meat (with a little salt, pepper and oil) first, add it to the crock pot, and then sautéed the onions in the same pan, then add those to the crockpot. I have cooked it in a big pot before on the stove, but the slow cooker is a lot less stirring and work. I may have omitted a secret ingredient or two, but this is the main recipe I use, so enjoy!





**Maltose Falcons Membership Benefits:**

**10% Discount:**

---

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

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

Tavern Services  
18228 St.  
Northridge, CA 91325  
818-349-0287  
(Applies to CO2 and all purchases—  
except beer)

**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 the 40-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 avail-able 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.

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>



## 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)**

**The best and freshest selection of grains, hops & yeast ANYWHERE...  
...and we ship OVERNIGHT to all of Southern California!**

Business Hours:  
Mon - Fri: 11:00 AM– 7:00 PM  
Sat-Sun: 10:30 AM–5:30 PM

**SUPPORT THE SHOP THAT SUPPORTS THE MALTOSSE FALCONS!**

Try our CO2 refilling station! 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!