

BREWS & NEWS

**DEADLINE FOR NEXT
BREWS & NEWS**

June 28th

**BREW WITH A
FALCON**

June 25th

JULY MEETING

July 10th, 11am

LA BEER WEEK

June 18-26



Better Late Than Never!

Hey Falcons, longtime no write... Yep, that's right I've been a bit derelict in my duty to get you a newsletter on time. Part of that was my fault, part of it I could probably blame on someone else, but who cares because you've got fresh Brews & News to read right now, and the July issue is already looking great and should be in your hands in just a couple weeks. This month we've got recaps of the Downtown LA Brewery Tour (word is there may be a second tour in the works this year), the Mayfaire Competition, and the Mayfaire Party. Oh, and if you'd like to help me get the newsletter out quicker... I'm always in need of articles, so please submit anything and everything beer related that you can.

Until next month...

Your trusty newsletter editor, Andy





PRESIDENT'S REPORT

By Cullen Davis

Brews & News

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

Deadline for next issue: May 25th

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Easy Come, Easy Go

Earlier I told you about an interesting new restaurant that had opened up and was courting beer aficionados with the express objective of becoming a go-to place for high-end, hard to find, unusual beers. This was great, of course and we had worked out a discount deal for Falcon members and everything. Flame Pizzeria was shaping up to be a promising spot. Not too long after they worked out this deal, things changed. Flame ousted their beer program guy, Will Shelton, and replaced the whole lineup with AB-InBev owned “crafty” brew products. I can understand a restaurant wanting to present a set of draft beers that would sell briskly, would be recognizable to most customers, and be readily available for not too much money. And that seems to be the case here. This may very well be a pragmatic business decision, but I would be shocked if the tap list was a draw for any card-carrying Falcon. In short, don’t go there for the beer and neither ask for nor expect a discount. This is a disappointing setback for the beer scene in the Valley, but Mr. Shelton is hard at work on a brewery startup not far away and we shall keep a close eye on that as it progresses. The pizza at Flame is still good, though.



As we have done since its inception, the Falcons again joined some other area homebrewers to create and present some craft sodas at the LA Beer Week kickoff festival. Why sodas, you may ask? Because it’s an easy dodge around the long-standing prohibition against serving homebrewed beer at a commercial event. The state rules about that are in flux, but for now, soda is safe. We do this in order to have a high-profile, public presence for the hobby in a venue that attracts a large contingent of craft-brewing fans. We can pour soda for those who want to moderate their alcohol intake while simultaneously chatting up the wonders of brewing your own beer. Plus, those who bring soda are also allowed access to the rest of the festival’s beer tastings. Sadly, this year I was out of town and was not able to make it. Even sans-soda, I still recommend going to this thing. It’s always a blast.

Cheers!

cd

2016 Mayfaire Homebrew Competition

The Annual Mayfaire Competition is not only one of the oldest, but is also among the most prestigious Homebrew competitions. The Mayfaire competition is one of the three qualifiers for the prestigious Sierra Nevada Homebrewer of the Year Award. In addition, the Best of Show winner will have their beer brewed by Ladyface Ale Company, and it will be entered in the great American Beer Festival Pro/Am Competition later this year.



The Best of show judging table.

With the help of some prelim judging sessions to help reduce the number of entries that needed to be judged, on the morning of Saturday, April 23rd Judges and Stewards gathered at the St. Martin in the Fields Church in Winnetka to complete the judging and crown a winner. In all, 423 entries were judged and we had participation from a combined 173 entrants, judges, and stewards!

Congratulations go out to Jeff Koehler of the Yeastside Brewers who won three medals and took home the Best of Show Prize. In addition, many Falcons won awards including: John Aitchison with 5 medals; Dana Cordes and Israel Arrieta with 3 medals; Andy Ziskin with 2 medals; Dave Clark, Virgil Buman, Jon Manock, Scot Beidelman, Kent Fletcher & Nancy Gold, Gus Carillo, and Dennis Canevari with 1 medal each.

Special thanks go out to all of the stewards and judges that make this large competition possible... We couldn't do it without you!

Also, this year we had a raffle throughout the competition day, which definitely helped keep judges and stewards around for the afternoon session. So a big thanks goes out to all of our sponsors, especially those that donated prizes!



Burger Fraü kept everyone well fed!



Judges and stewards received a special can as a thank you gift!



Raffle prizes donated by our sponsors.



DTLA Brewery Tour

April 16th, 2016

By Tiffany Ashrafi

What could be more fun with a SOLD OUT crowd of Falcons on one bus to DTLA's new booming brewery scene? Not much & we have lots of memories, pictures & videos to prove it!



The morning started with bus pick up at our Home Wine Beer & Cheese Making Shop at 10am with around 27 brewery tourists. An essential breakfast beer from House was sipped by all to get the day started right! Activities Director, Tiffany Ashrafi, MC'd & rallied the crowd as the bus cruised down the 101 to Union Station with awesome swag gifts from the breweries, random grab bag Maltose Falcon branded goodies, and of course the occasional gag gift of Coors Banquet Beer & Bud Michelada 25 ounces. Upon arrival to pick up the rest of the crew at Union Station, kilt adorning Hydromaster Drew Beechum took over the mic & recited a poem and gave us some tid-bits on DTLA's brewery history (though quite a short life span, it was very interesting!)

Our first stop on the tour was Iron Triangle. We had the choice of a pint or a flight with our wristband, in which most



opted for the flight so they could try more of what was on tap. The massive taproom bar housed & served us 50 thirsty patrons pretty quickly so we had something to wash down lunch – hearty slices of pizza, mix greens salad, and vegan chocolate rice crispy treats. During our visit, Kale, our MF co-Activities Director & part owner of Iron Triangle gave us a tour of their beautiful facility.

Around 12:30pm we loaded the bus, pulled a few more raffle tickets to win cool brewery swag & headed to Mumford Brewery a few blocks away. We quickly filed into the cozy yet hip styled taproom excited for a flight or pint from their 12 taps. They had a set flight of Bleacher Beer Pale, Hunky Dory IPA, and Black Coffee Mamba Black Ale + 1 of your choice from the menu. Most went for this option so service was a little slower than expected - and the fact that there was only 1 server –awesomely she totally took charge & kicked butt on getting beer out to us as soon as possible!

Next stop - Arts District! Again, we loaded the bus, people won more fun stuff during the raffle, and arrived to Arts District Brewery. Now Arts District is a bit different than the 3 other breweries on our tour – they have a complete bar (shots may or may not have occurred...), outdoor patio, huge wrap around bar with lots of bar tenders, awesome food cranking out from their kitchen “Fritzi”, and lots of games to play! Restored vintage Skee-ball, cornhole, foosball, ping pong, and darts to name a few. The Beer: a well-rounded 20 tap list of both in-house & rotating guest brews. We were also lucky enough to get a tour of the 3,300 barrel per year brew house as well.



Last but not least... Boomtown! Though they were not yet open to the public, Boomtown gave us a private tour of their brewery in progress, event space, and future taproom. They had 6 beers on tap to share with us – 3 highlights were Submission Belgian Golden Strong, Nose Job IPA, & Magic Napper Scottish Ale. John Rankin, one of the co-owners, was a great host & answered lots of questions in regards to starting up a brewery.

As they say, all good things must come to an end so we loaded the bus at 5pm and dropped half the tourist off at Union Station then up the 101 North to The Shop. We definitely had an educational, fun & memorable tour of the new DTLA breweries. Brewery Tour part Deux is in the planning stages & will occur around

Halloween this year – keep your eye out for Save The Date in October for another round of epic SoCal brewed craft beer!



Board Meeting Minutes

Tuesday May 17, 2016

7:00 PM

Locations: Home Wine Beer & Cheesemaking Shop, Woodland Hills, CA

Attendees: Drew, Tiffany, Craig, Cullen, Andy, Ed, John

Submitted by acting Secretary John Aitshison

1. Next board meeting to be on 6/21/16. Location TBD. July board meeting to be at John Aitchison's house. Date TBD. John won't be at next board meeting, just let him know.
2. Treasurer's report: No shortage of money. Since Kent wasn't there, we don't have details.
3. Activities
 - a. Mayfaire
 - i. 3 Friday sites. Those who use them to pay extra.
 - ii. 22 regular tickets and 4 DD tickets sold
 - iii. Andy to talk to Natalie about Turkey fryer needs.
 - iiii. Dead Palates to be held "quietly" between campsites.
 - v. Agenda
 1. 2PM-3PM Band first set
 2. 3:15PM Award presentations
 3. 4PM-5PM Band second set
 4. 6PM or so Dinner
 - b. Next bus trip—Torrance breweries in the fall
 - c. Brew with a Falcon
 - i. Craig (Valencia), Andy (N. Hol), Nancy (Agoura), Dominic (Downey) confirmed
 - ii. Drew (Pasadena) if he can get away with it.
 - d. SCHBF—all went fairly well. Nobody got fallen down drunk.
 - e. Lake Arrowhead Brewfest 8-13
 - i. We have three camping sites
 - ii. We'll push it harder in July
 - f. Oktoberfest—Nothing is confirmed
4. Vice-President
 - a. We need help mailing medals at Mayfaire
 - b. Money raised for charity
 - i. Motion to donate \$1000 to charity (Aitchison/Ziskin) approved unanimously.
 - ii. Raptor Center? Friends of LA River?
- c. LACF on July 23
 - i. Checkin delayed to July 17 because club meeting will be on 10th.
 - ii. We'll close drop off time Thursday July 14 to give us more time to pick up beers.
5. Grand Hydro
 - a. June—Alternative fermentations (Kombucha, kefir, sake, mead?)
 - b. July—Board approved motion (Beechum, Kochanowski) to not having grand hydro presentation, beer presentations by homebrewers, and having potluck lunch (Aitchison abstained, all others voted "aye")
6. Membership—nothing new to report
7. Publicity
 - a. June shop brew—Ladies brew went well except Jess almost burnt herself.
 - b. July shop brew—We think it's Kent's Elkwood Wheat
 - c. Matt to organize food drive for a food panty sometime in the future.
8. Newsletter
 - a. Others besides president need to write articles. Especially board members.
9. Burgermeister
 - a. See note on turkey fryer
10. Other business
 - a. Natalie and Tiffany will not seek re-election. No one else confirmed, except Cullen said he'd serve again if no one else ran.

Mayfaire Campout and Party!!!!

The Maltose Falcons Mayfaire Party is a long held tradition every spring and is a great time for the club to cut loose in a beautiful atmosphere while sharing some great home brews. For the past couple of years we have held the event at the KOA in Acton. If you haven't gone



before, the KOA has a nice grassy area for us to camp on, fire pits to keep everyone warm, plenty of room for the band and dancing (Yes, the Band played and people danced!).

In addition to camping out, sharing brews, rockin' and rollin', we also announced presented medals to all of the Falcons' winners for our annual

Mayfaire homebrew competition.

There weather was a bit cooler than we usually have for this party, and there was a small threat of rain that never happened, but a great time was had by all in attendance.



Here's a rough recap of the party:

Friday evening: some dedicated Falcons arrived to setup the bars and make sure everything was set for the following day.

Saturday 1pm: Falcons began to arrive, setup their campsites, and the beer began flowing

2pm - 3pm: The Maltose Falcon Band plays 1st set! Corn hole was played! Beer, Mead and Cider was shared!

3:15ish: Mayfaire Competition winners announced & medals awarded

4pm-5pm: Band plays 2nd set!

6:30: An amazing dinner of chicken wings and a scrumptious seafood boil was served!

7:30: Fire rings were setup, S'mores were made, fry what you want dessert bar was setup!

10:00: Another epic round of Dead Palates around the fire pits!





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Check out one of our monthly meetings and check out our Club House.

Cost? A mere \$30 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>



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