

Arrive Covington Brewhouse 11:45
Leave Covington Brewhouse 1:30

Covington Brewhouse to Abita 10 minutes
Arrive Abita 1:40
Depart Abita 2:45

Old Rail from Abita 20 minutes
Arrive Old Rail 3:05

Depart Old Rail 4:45

Old Rail to Function Brewing 15 minutes

Arrive to Tchefuncte Brewing 5:00
Depart Tchefuncte Brewing 6:00

Arrived DH 7 p.m.
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**Emerald Coast Beer Festival:**  
**Sign-up sheet will be available for Advance**  
**Sale tickets:**  
**General Admission: \$ 20.**  
**VIP: \$ 50.**  
**Information on the tickets differences will**  
**be discussed at the meeting.**

**Hotel reservations and contacts:**  
**Pensacola Beach Resort - Days Inn:**  
**Contact Belinda: 850.934-3300**  
**Be sure to say you are with the Emerald**  
**Coast Beer Festival.**  
**You must call the Pensacola number**  
**directly.**  
**The hotel is already about 50% booked.**  
**Don't procrastinate.**

**Thanks!**

**Frank**

**Dues**  
**R**  
**Due**

Same Price as Last Year \$30.00

**Use the membership**  
**form on page 7 of this**

**award winning**  
**newsletter or on our**  
**esteemed web site**

**www.crescentcityhomebrewers.org**

**Bring it to the meeting or mail it**  
**to:**

**Crescent City Homebrewers, Inc.**  
**3444 Somerset Drive**  
**New Orleans, LA 70131**

**Makes checks payable to: CCH**  
**????????????????????????????????????????????**

**Hank Speaks** and speaks and ... so  
read & Listen.

**LEST WE NEED ANOTHER REASON TO**  
**KNOW THAT JULY FOURTH AND OUR**  
**UNIQUE SYSTEM WAS SUCH A**  
**WONDERFUL EXPERIMENT.**

**The Beer That Made America**  
*From the days of the Pilgrims, beer has*  
*played a crucial role throughout U.S.*  
*history*

By  
Dane Huckelbridge

“Beer,” Benjamin Franklin is said to have quipped, “is proof that God loves us and wants us to be happy.” Today, beer is also the carbonated motor in a quarter-trillion-dollar American industry, second only to water and soft drinks in popularity. But it isn’t just another beverage: Beer has played a crucial role throughout U.S. history, tracing the country’s evolution along the way.

In New England, the dark English ales brought over by the Puritans helped to put the colony on the map—quite literally. In September 1620, the Mayflower set sail, with just over 100 passengers and a hold laden with small beer—the low-alcohol brew preferred by Englishmen. Given the preservative properties of the hops, beer on voyages was far superior to water, which, if it wasn’t polluted to begin with, often turned brackish.

When the Mayflower at last made it into Plymouth Harbor, the passengers and crew were desperate for food and beer. This proved to be the deciding factor in the decision to drop anchor in New England rather than to push farther south. As William Bradford, who would become governor of Plymouth Colony, recounted, “we could not now take much time for further search or consideration, our victuals being much spent, especially our beer.” When the Pilgrims and the crew became ill, the captain shared the last of his private beer rations, giving the group strength to persevere.

In the Dutch colony of New Netherland, beer production helped to establish the cosmopolitan and commerce-driven attitudes of its most prosperous cities—New York and Philadelphia chief among them. Prominent families like the Rutgers, the Vassars and the Lispenards all had fortunes built on commercial brewing.

The brewing industry in New York and Pennsylvania helped to supply the nation with fresh beer in the wake of the American Revolution, when imported goods suddenly became scarce. George Washington himself relied on rich Philly porter to fill in the gaps left by Madeira wines and English ales, and he remarked that the brews of that city were of “exceptional quality.”

The plantation economy and warmer climate of the South didn’t lend themselves to brewing with barley on a commercial scale, but local beers did exist, with molasses serving as a common substitute. Thomas Jefferson spent much of his retirement at Monticello experimenting with home-brew recipes in his attempts at making a viable Southern beer.

Though his concoctions never did take off, the native corn-based beer favored by the Scots-Irish and African-American segments of Southern society did. On the South’s mountainous frontier, this corn beer was eventually distilled into whiskey,

paving the way for the American bourbon industry and Western expansion alike.

American beer truly came into its own in the Midwest, spurred on by the new yeasts and techniques of German immigrants. In cities like St. Louis and Milwaukee, a novel style of American pale lager emerged in the 19th century; its popularity quickly eclipsed that of traditional American ale and whiskey.

During the Civil War, the taxes garnered from beer production gave a tremendous boost to the federal government and helped to secure its place as America’s beverage of choice for the next half-century—until the onset of Prohibition overturned the country’s brewing infrastructure. When the Volstead Act was finally repealed in 1933, only a handful of large industrialized breweries remained, ushering in the hegemony of the American macro-brew. This hegemony would go more or less unchallenged until the later decades of the 20th century, when a new style and philosophy of brewing arose on the coastal fringes of the American West. In the 1970s and ’80s, in cities such as San Francisco, Portland, Ore., and Seattle—capitals of a nascent gastronomic movement—home-brewers began tinkering with older styles of American beer, incorporating more flavorful ale yeasts, more complex malts and zestier local hops.

These early efforts at creating carefully crafted, traditional beers kicked off a craft beer revolution that is still in full swing across the country. The number of American breweries has climbed from just a few dozen in the early 1980s to more than 4,000 today, with a collective repertoire that spans almost every imaginable style and flavor of beer. Like so much else in the U.S. today, an astonishing diversity prevails in the provision of this most American of beverages.

—A review hacked by Hank (I have other notes from the Clinton illegal server) and adapted from Mr. Huckelbridge’s new book, “The United States of Beer,” to be published by William Morrow on June 14.

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**HOW DO WE GET NEW MEMBERS?  
BY ASKING OUR FRIENDS NOW,  
NOT TOMORROW**



CCH - Brewing Today For a Better Brew  
Tomorrow

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## Brewoff Schedule for 2016 (Subject to Change)

| Date       | Style                                  | Host                     | Location                                     | Brewmaster              |
|------------|----------------------------------------|--------------------------|----------------------------------------------|-------------------------|
| 1/23/2016  | Vienna                                 | Rick and Milli<br>Deskey | 4841 Avron Blvd Metairie,<br>LA 70006        | Peter Caddoo            |
| 2/20/2016  | IPA                                    | Ryan Gasteix             | 105 OK Ave Harahan, LA<br>70123              | Chris Caterine          |
| 3/5/2016   | Cream Ale                              | Monk                     | 7967 Barataria Blvd<br>Crown Point, LA 70072 | Tom Lay                 |
| 4/16/2016  | German Alt                             | Gordon Biersch           | 200 Poydras St.<br>New Orleans, LA 70130     | Dan Rodbell             |
| 5/21/2016  | Pre Prohibition Beer                   | John Foley               | 6386 Canal Blvd<br>NOLA, 70124               | Legacy Brewers          |
| 6/18/2016  | BIABS Belgian Trappist                 | Neil Barnett             | 5636 Hawthorne Pl, New<br>Orleans, 70124     | Neil Barnett            |
| 7/16/2016  | Off month                              | Too                      | Damn                                         | Hot                     |
| 8/20/2016  | BIABS ESB<br>Brewing In A Bathing Suit | Barney Ryan              | 101 Garden Road<br>River Ridge, LA 70123     | Need some1<br>2 step up |
| 9/24/2016  | Old English Ale                        | Hank Bienert             | 360 Jefferson Ave<br>Metairie, LA            | Greg Hackenberg         |
| October    | Imperial Pilsner                       | BrewStock                | 3800 Dryades St. New<br>Orleans, LA 70115    | Need some1<br>2 step up |
| 11/12/2016 | Dunkelwiessen                          | Mickey Giovingo          | 413 Bear Drive<br>0032Arabi, LA              | Mickey Giovingo         |
|            |                                        |                          |                                              |                         |
|            |                                        |                          |                                              |                         |
|            |                                        |                          |                                              |                         |
|            |                                        |                          |                                              |                         |

\*BIABS = brewing in a bathing suit

**Standard Wort price \$25.00      Standard Lunch price \$10.00**

For any new members, a Brewoff is a group event in which we make 50 gallons of beer with the Club equipment. The wort is then split up into ten, 5 gallon units. The units are given out to the Host(1), Brewmaster(1), Chef(1), Equipment Movers(2), and Grunts(5). Guests and Alternates are encouraged to sign up and join in the fun. Wort participants must bring their own 5 gallon fermenter, and yeast. If you are interested, email me at [neilwbarnett@yahoo.com](mailto:neilwbarnett@yahoo.com) or sign up at the meetings.

## Brewoff News and Such for July

*"I'd rather have a bottle in front of me, than a frontal lobotomy."*

-Tom Waits-

Welcome to Summer, the heat is here to stay so we will be taking next month off and resuming again in August.

On June 18th, we brewed a Belgian Trappist beer at my house. The malt bill included Pilsner, Special B, and a bit of malted wheat. We used Hallertau and Golding hops to bitter, and added a bit of Coriander and 20 pounds of homemade Candy Sugar. At 145 pounds of malt, we came close to maxing out the mash tuns. We were aiming for a starting gravity of 1.085 and wound up at 1.088. Yes, this will be a very big beer.

Mike Malley acted as chef, and made some wonderful Vietnamese food for everyone. Carol Rice, Sam Grooms, and Hissell supplied the beer. The weather was rough in the morning, but cleared up for the afternoon pool party as planned. I would like to thank everyone for helping out and making the brewing day go so well.

We will have the next event on August 20th at Barney Ryan's house in River Ridge. This will also be a Brewing in a Bathing Suit event, and the style will be an ESB. The Brewmaster will be (insert name here). This is a wonderful style with its fruity maltiness balancing out the "big smack of hops". I know it is one of my favorites and this could be your chance to make a big batch as Brewmaster and impress your friends. Sign up!

On September 17th we will carry all the equipment back to Urban South for the Old English Ale Brewoff being led by the gallant Greg Hackenberg. This is one of the old styles of British beer that has unfortunately fallen through the cracks. It is dark and malty with a great balance of hops. It falls just short of a Barley Wine, but is a great Winter warmer and very complex, and we all know Winter is coming.

A couple of weeks later, on October 1st, we will be brewing at BrewStock. This will be an Imperial Pilsner. This style has been around a while, but never really had a name. It is similar to a Belgian Strong Golden Ale, but drier, smoother, and non-fruity. We are looking for a Brewmaster for this one, along with every other job.

We will finish out the year in da "Parish", with Dunkelweizen beer brewed and hosted by Mickey. Between the yeast, dark malts, and wheat, this is a complex style and fun to drink. We have slots open for all the above beers, and need equipment movers! Also, I'll be keeping a list for anyone who wants to donate beer for the Roller Girls tailgate, or the Around the Lake bus trip. Contact me at [neilwbarnett@yahoo.com](mailto:neilwbarnett@yahoo.com) or sign up at the meeting. Take care and keep brewing. Neil



## CRESCENT CITY HOMEBREWERS

3444 Somerset Drive  
New Orleans, LA 70131

Email - [cchopline@aol.com](mailto:cchopline@aol.com)

**2016 MEMBERSHIP APPLICATION**

Yearly Dues: \$30.00

### Mission Statement and Purpose

To promote Homebrewing within the club; through public awareness and appreciation of the quality and variety of homebrew; through education and research; and through the collection and dissemination of information. To serve as a forum for technological and cross-cultural aspects of the Art of Homebrewing. Most importantly, to encourage responsible alcohol consumption.

New Member  Returning Member (joined CCH in \_\_\_\_\_ )

**Name:**

**Home Telephone:**

**Home Address:**

**Cellular Telephone:**

**City, State, ZIP**

**e-mail Address**

**Date of Birth:**

**Spouse:**

**Occupation**

**Employer:**

**Work Telephone:**

**Homebrewing Experience:**  Beginner  Intermediate  Advanced

**Beer Judging Experience:**

**BJCP Ranking: #**  Apprentice  Recognized

Certified  National  Master

**Non-BJCP:**  None  Experienced  Professional Brewer

**I FULLY UNDERSTAND THAT:** My participation in the Crescent City Homebrewers is entirely voluntary. I know that alcoholic beverages are offered at various functions, and that my consumption of these beverages may affect my perceptions and reactions. I accept full responsibility for my self, and absolve the CRESCENT CITY HOMEBREWERS, ITS OFFICERS, DIRECTORS, AND FELLOW MEMBERS of any responsibility for my conduct, behavior, and actions.

**SIGNED:** \_\_\_\_\_ **DATE:** \_\_\_\_\_, 2016

**Paid: \$**  Cash  Check #

**For the responsible drinker, there is always another party.**