

CCH General Meeting 5/6/15

7:10 Meeting convened. 58 people present.

7:10 Pledge

New members & Guests

Tim Fredella
Stuart Dupres

Beers:

English bitter
Old ale
Rye IPL
Winter Warmer
40 Arpent with 2 yeasts; experimental pale ale/honey, pale ale
Barley Wine
Dogyard Stout
40 Arpent Stout
40 Arpent Stout
RyePA

Brewers, Commerce, and Brewstock:

Kyle

Brewstock store site is down; will be for one week. Update coming. Call or e-mail to place an order.

Dispensed with minutes—I wasn't here.

Treasury Report with Marcel:

Standing at about \$8200. We'll spend some of it on fun stuff. Pay dues! New members have a discount rate: \$20 right now. Report accepted.

RIP Sheridan Eugene "Fish" Armentrout.

Service was Monday; there was a get-together at the Haus. Michelle: looking for homes for four cats; if you have any quotations bring them to Michelle. Jack: Thanks to the Haus for opening up for the get-together. Sonny: We'll be having a "Fishfest" this time next year, and every year thereafter; R-rated. Jack: Take a look at Neil's tap-handle—it's a tribute to Fish.

Old business.

We made a donation to the Haus last month for the building fund. Jack reads a letter from the Haus thanking us for the donation and our contributions to German culture in NOLA.

Mike:

This Saturday at 4:00 the Haus is celebrating Volksfest; they want to bring all groups associated with the Haus to the party for recognition; we are all invited. Jack reiterates.

7:22 Back to old business:

Jack presented to the Haus board of directors a plan to keep a storage container on the Haus property. They have agreed to do that. We can now store our equipment here, making our lives much easier, esp. for Winterfest. Al's storage container is no longer available: the Haus wants to keep it. We're going to purchase one through Marty Ryan. That's underway, we're in the midst of negotiations. It will cost about \$1200 for a 20ft. container, but will be in really good shape. We're going to pay the Haus \$100/mo. for use of their acreage, which cuts our costs by \$55 per month while increasing our capacity. And it doesn't burn.

Crawfish boil on May 30th from 11-3 PM. \$10 per head; members and guests are invited, but no unaffiliated guests will be allowed. Use brown paper tickets for more. Neil: Who do you talk to if you're providing beer? Jack: Talk to Frank; he won't be here the day of the event, but can handle everything before then. Neil will be point-man for logistics on the day of.

Winterfest. We're working on this already. Bylaws state that the VP is the chairman. Frank will be delegating (spearheading) that. Organizational meeting sometime in mid-May. We want to get tickets and posters printed soon.

Emerald Coast is happening in September. Think about that. We'll need to reserve rooms early. Frank is point-man for tickets. We get discounted tickets to the event. It's a 3-4 day event if you can make the dinner on Thursday and stay through the beach party on Sunday. Frank: Now is the time to call the hotel—they fill up.

7:33 Brewoffs with Neil

Saturday we're full, but taking alternates. It'll be at Ryan Casteix' house; Keith is brewing a Belgian Pale Ale. Use any Belgian yeast you want. After that is BIAB doing a Belgian Gold at Neil's (no Speedos over 300lb.); one spot for an equipment mover. July 11th is a Wheat Ale (?). We have a new hop strainer!

7:35 Equipment with Keith. Jack: Please bring club equipment back to Keith. When we get the new container we're going to move **everything**. We're compiling a list of things to replace or fix.

7:38 New Business.

Chris: Roller derby spiel. Jack: Maybe we can sell some Winterfest tickets, too.

7:41 Mike from 40 Arpent:
The brew-off went off well. The whole point was to build camaraderie, then do some education. People started out with a mash of Mike's milk stout, then back-flowed into individual brew kettles and let each group do whatever they wanted with it. They'll be doing it again, with a limit of 6 pots. One rule: you have to be there! Some people didn't show up.

Beer class is coming up on May 23rd. Kyle: On the subject of classes, Brewstock will be doing an off-flavor tasting; look for that the next month or two.

Website / Social media? Rick: the website has a link to Brown Paper Tickets; Rick will add Frank's contact information for beer/ticket swaps. Jack thanks those keeping social media running.

Any announcements?

Gerald: A suggestion for the club to consider. With the demise of WYES, perhaps we could do an interclub event in May/June—maybe a light competition—to get others in the area to show off homebrew. Jack wants to see an event at the Haus potentially with local breweries, too.

Keith: Starting a sign-up for Emerald Coast beer donations. Jack: Keith is actually point person for beer for Emerald Coast. Frank is doing tickets etc. Last year we didn't have a presence there; we're hoping to avoid that in the future.

7:49 50/50. \$60.

Interrupted by Jack: Thanks to John Vincent and John's son for putting together some snacks.

50/50 completed: Tom Lay wins.

Sonny: Events at Gordon Biersch for Craft Beer Week. Brewers' dinner on the 14th and a Passport Card if you need one. Lastly, Sonny doesn't appreciate discrimination against fat people wearing Speedos.

Jack: Straw pole on the Crawfish Boil. Plenty.

7:53 Meeting adjourned.