
The Hopline



Crescent City HomeBrewers

Volume 26, Issue 11

NOVEMBER, 2015

Editor: Monk Dauenhauer

Submit articles to CCHHopline@aol.com



The 2015 Club Officers are:
Jack Gonzales – President
Frank Ballero – Vice President
Chris Caterine– Secretary
Marcel Charbonnet – Treasurer
Keith St. Pierre – Quartermaster

MEETING LOCATION

Deutsches Haus
1023 Ridgewood Street
Metairie, LA
November 4, 2015 @ 7:00 P.M.

Crescent City Homebrewers
– Proudly Present –

WINTERFEST - 2015 -

Saturday, Nov. 14
6:00 pm to 11:00 pm

At The Deutsches Haus
1023 Ridgewood Drive
Metairie, Louisiana

Complimentary Soft Drinks, Homebrewed and Commercial Beers! Cash Bar Available.
Music via DJ. Free 2015 Club Membership

German Sausages, Potato Salad, Sauerkraut,
Soft Pretzels, Dessert and more, all included!

All for **\$25.00** Per Person, in Advance.
Only \$30 at the door. Over 21 only!

For Information: crescentcityhomebrewers@gmail.com
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nominate you. If you would like to give a stump speech, find a stump and wail away.



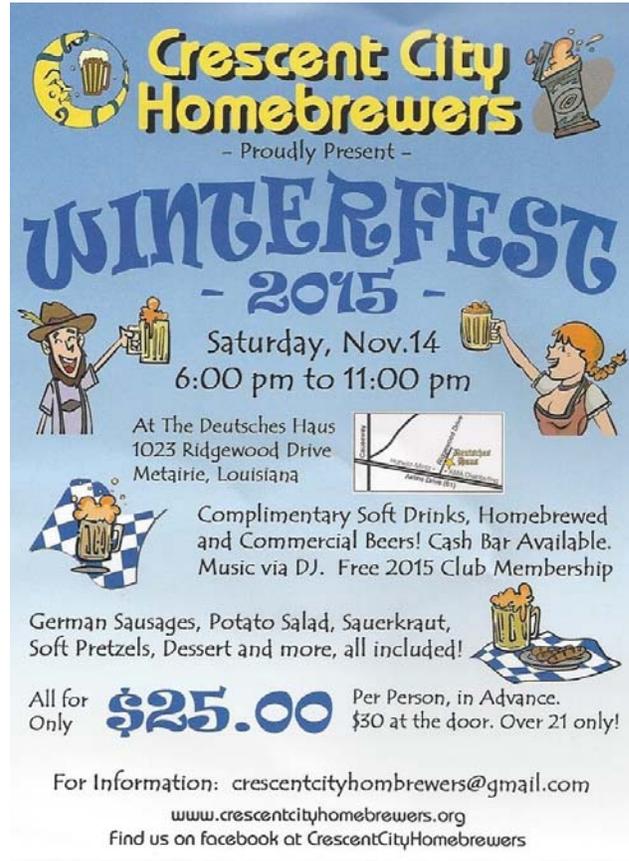
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WE NEED BEER

FOR THE FESTIVAL

Contact Rick Doskey

wagomorph@yahoo.com

UPCOMING EVENTS

Brewoffs - Check schedule on Page 9

- CCH *WinterFest 2015* November 14
-
- CCH Elections & Christmas Party December 4
- The board has given its' recommendations. If you would also be on the ballot, you can nominate yourself or have someone

SHARING BEER

Bring your brew to the meeting.

Last meeting we had a plethora of Beers to enjoy. Many thanks to all who shared their beers.

Brought beer.

%%%%%%%%%

The agreement between plaintiffs and the world's largest brewer won preliminary approval in July, 2015 from a federal magistrate in Miami. A final approval hearing is scheduled for October.

The deal is a costly one for AB InBev. In addition to the refunds, the company agreed to pay as much as \$3.5 million in attorneys' fees and costs to Kozyak Tropin & Throckmorton LLP of Florida and three other law firms, lawyers said.

Beck's isn't the only brand to trade on its foreign roots. Red Stripe, owned by Diageo DEO -1.07 % PLC, advertises itself as a "Jamaican-style Lager"; Foster's, made by MillerCoors LLC, sports a kangaroo in reference to its Australian heritage, and sister brand Killian's Irish Red alludes to Ireland in its name. All say on their packaging that they are brewed in the U.S.

Production of Beck's moved to St. Louis from Germany in 2012, according to the suit against AB InBev. The suit alleged that phrases featured on Beck's packaging, such as "German Quality" beer and "Originated in Bremen, Germany," gave consumers a false impression about where the beer was made, in violation of state consumer protection laws.

"We've looked at other cases, and don't think they have the same merit we brought here," said Tucker Ronzetti, lead attorney at Kozyak Tropin, which filed a separate suit against AB InBev's Kirin brand. "We hope the change we have brought through this settlement leads to better practices throughout the market."

Brewers like AB InBev shifted production of imports to the U.S. after foreign auto makers did the same in recent years without losing prestige or the "import" label for brands like BMW BMW -2.24 % and Mercedes.

If a BMW could make an X3 or X5 in South Carolina and sell it for the same price, why couldn't brewers do the same? "That opened a window," MillerCoors spokesman Pete Marino said Wednesday.

MillerCoors made the decision to move production of Foster's to the U.S. about five years ago. The move was largely driven by costs, Mr. Marino said. The Australian brand comes in 25-ounce cans, which are heavy and expensive to ship. Foster's is now produced from MillerCoors's brewery in Fort Worth. The company employs an Australian brewmaster and

imports yeast to make the beer taste like a Foster's made in Australia.

MillerCoors still makes its premium imports, Peroni and Pilsner Urquell, in Italy and the Czech Republic, respectively. But it charges about 20% more for those beers than it does for Foster's, which is about 15% more than a domestic beer like Miller Lite.

AB InBev made a similar calculation with Beck's, reasoning it could reduce costs and provide fresher beer without hurting sales, according to evidence presented in the suit. Imported Beck's used exclusively German ingredients, including barley, water and hops, while domestic Beck's uses local water, barley and some domestic hops, according to the suit.

Despite those changes, the company believed the "labeling, packaging and marketing of Beck's has always been truthful, transparent and in compliance with all legal requirements," said Jorn Socquet, Anheuser-Busch vice president of marketing.

Brewers say it is difficult—but not impossible—to make the same tasting beer in two different countries, provided the brewer replicates conditions and uses ingredients from the same source. Brewers are able to "manipulate" the mineral content of water, said Randy Mosher, author of the book "Tasting Beer." But North American barley is considered "bland" than European barley, said Mr. Mosher, who teaches brewing at the Siebel Institute of Technology.

Imported beers remain a small but fast-growing part of the market. Imports in the first four months of 2015 surged 11.3% to 10.4 million barrels from a year earlier, according to the Beer Institute. Over the same period, domestic volumes fell an estimated 2.7% to 55.4 million barrels, the industry group estimated.

About two-thirds of beer imports this year have come from Mexico, followed by the Netherlands, Belgium, Canada and Ireland. Germany, home of Beck's, is a distant sixth.

Corona, the top-selling imported beer, is still brewed in Mexico, even though its U.S. manufacturing and distribution rights are owned by Constellation Brands Inc., a company based in Victor, N.Y.

Heineken, HEINY -2.63 % the No. 2 import, was the first foreign beer to arrive in the U.S. after Prohibition ended in 1933 and continues to be shipped from the Netherlands.

Dutch brewer Heineken NV also ships its other brands to the U.S. from abroad, including Dos Equis, which is brewed in Mexico.

A spokeswoman said that using ocean freight also has lowered the brand's carbon footprint because its distribution network can tap into 16 U.S. ports. Outdoor advertisements in 2012 touted Heineken as "imported, which is rare for an import."

In the Beck's settlement, class members include consumers who have purchased the beer in the U.S. since May 2011. Once it is completed, they will be able to fill out an online form to claim a refund. Beck's drinkers can get 10 cents back for every individual bottle purchased; 50 cents for a six-pack or \$1.75 per 20-pack.

As part of the settlement, Anheuser-Busch agreed to make labeling adjustments. A statement on the bottle saying the beer is made in the U.S.A. will become more visible. The green boxes in which the bottles are packaged also will specify that the beer is made in America.

AB InBev faced a similar class action involving the marketing of its Kirin beer. In that case, which settled late last year in a Florida circuit court, the claim was that consumers were led to believe the beer was from Japan.

More information about an "import" but one of a much more acceptable kind.

We few, we happy few, we Band of Brewers

(Hank's note: Greg is a very active member, willing to come to and host brewoffs (including DH Oktoberfest) and ONE OF THE FEW willing to contribute articles to HOPLINE to share his interest and expertise in British beer. An organized focus and artistic spins are obvious in the product he makes and shares at meetings and likely associated with his life-long profession as an architect.)

Greg Hackenberg

ggre@earthlink.net

1) When, where, why and how did you become a homebrewer?

I made my first batch in 1994 in a small Irish Channel apartment. A former roommate had made a batch and I thought it was the coolest thing.

2) When and why did you join CCH?

When the club ran the beer competition, one of my beers won the Specialty category in 1996. I joined for the rest of '96 and '97...then I bought a house, a fixer upper. Not so much time for beer, but I still brewed often. After that particular storm that upset everything including the closing of Brew Ha Ha, I re-upped in 2009 looking for some beery comradery. Next thing I knew I was secretary.

3) Where did the club meet?

The (is it too soon to use this phrase?) "Old" Deutsche Haus. Possibly one of the low points of the club, I did meet a couple of new and newer members, with ideas who have gone on to fame and non-fortune and drank a lot of good beer.

4) What equipment/supplies did you use then that you no longer use?

Started pretty crude; stovetop mash in a 5 gal canning pot (still use the pot) with a Phil's Phalse bottom in a 5 gallon bucket lauter tun (yes, You had to ladle the mash into it before sparging) still have that up on a shelf. Original Keggle was bought legally so it looks like it probably did fall off a truck somewhere (it's in my shed somewhere). Original immersion chiller was co-opted and expanded into a new larger one. Okay, so I don't throw much away.

5) Where geographically have you brewed?

Irish Channel, NO. Ironically just a few blocks up 7th street from NOLA. Barrett St. by Tulane. And finally settling back into my current abode edge of the Irish Channel location, which has been largely fixed up quite nicely.

6) What equipment (kitchen stove-atomic reactor) have you used?

Like I said, started pretty crude. Changed over to the Gott 10 gal cooler and built a new keggle post-K (water shed moment, really). Slow adopter, with an "if it aint broke..." attitude, but my latest add is an oscillating plate stirrer for starters.

7) When if ever did you go to all grain?

much bigger problem is that it can harbor all sorts of nasty little bugs which can cause infections in our beer. It needs to be removed from time to time. If you don't, it will continue to collect like so many coats of paint. I am unaware of any way to stop it from attaching itself to our equipment but there are various ways to remove it.

The old tried and true method is to use a caustic in a 2% – 4% concentration. Once the caustic has done its job, a rinse with a phosphoric based acid will neutralize the caustic. If you have a build-up that looks like a thick coat of paint, this is probably the way to go. One of the side effects of using even a mild acid on stainless steel is that silicates are removed from the surface which makes it more susceptible to future build-up of beerstone. When using this method on stainless steel, you'll need to scrub the treated surface with Scotch Brite, steel wool, or other mild abrasive and allow the surface to passivate. Passivation is the formation of chromium oxide which forms a microscopic barrier that keeps the steel from corroding. Don't worry; it'll do it automatically if clean, dry, and exposed to air.

For maintaining my equipment, I've found a solution which seems a lot safer than using caustics and acids. B-Brite is available just about anywhere a brewer shops. It is a percarbonate cleanser/sanitizer. Although One Step and Easy Clean seem to be the same thing, I haven't tried either for this purpose. A tablespoon per gallon of hot water is all it takes. A minimum soak of an hour will dissolve or loosen most anything sticking to the inside of your kettle, chill plate, or keg. It will clean around the handle rivets and bulkhead fittings of kettles where you really can't get in there to scrub. My corny kegs stay clean and bright without having to stick my fat arm through those "smaller than my fat arm" oval hatches. It will also clean your plastic mash tun without having to scrub it with anything rougher than your hand. I simply rinse my vessels with tap water after the soaking is done and all my stuff stays clean and shiny.

5 Star Chemicals promises a beerstone remover but it isn't on the market yet. If it works as good as the rest of their products, I just might abandon the B-Brite.

Note! You can save the B-Brite solution and use it to remove beer bottle labels. Labels generally just slide

off after soaking for an hour. It also works like a charm to clean your glass coffee carafe.

Hank B. will be glad to know that B-Brite is completely biodegradable –

go green and

SAVE THE CHOUPIQUE!



Hvalur 2

Rare Beer Styles

Go to the CCH web site and read about it.

<http://www.crescentcityhomebrewers.org/>

Look for the article **Rare Beer Styles – Hvalur 2**
Prepare to be amazed!





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Water III – Chemicals In Our Beer And Other Conspiracies

By Greg Hackenberg

“Not all chemicals are bad. Without chemicals such as hydrogen and oxygen, for example, there would be no way to make water, a vital ingredient in beer.” - Dave Barry

I know it's been a while, but I'm back and I know if you've been playing along at home, you should be ready for the next installment where we were going to delve into the eternal mysteries of mash pH. “Ready”, of course, could mean ready to skip this part altogether, but I hope you'll bare with me and see that it's not so complicated. Really, this part is simply about understanding what's going on in the mash you've got going. We'll work into what you can do about it later...remember, local water is going to work reasonably well for nearly all beers, but “reasonably” is a bit subjective. Anyway...

In our first installment, I described the three major roles water plays in brewing. The first and most important was in determining the pH of the mash. Before we begin I have to point out that our good friend and hopline contributor Mike Retzlaff, covered this topic in his article “pH - What is it and where can I get some?” and is available on the CCH website. It covers a lot of the same ground, but in a different way. I'll be going at it in a bit more round-a-bout way.

Now, to begin, we have to get a few terms straight. Tops on the list is **pH**, which is a numeric scale used to specify the **acidity** or **alkalinity** of a solution. It measures activity of Hydrogen ions, which you really don't need to know. What you do need to know is that it goes from 1-14, the low end being **acidic**, 7 being

neutral and the high end alkaline or **basic**. It is a logarithmic scale so each numeric increase represents a 10 fold increase. But that's that math stuff, don't worry about that.

A tad bit confusing in this is that **alkalinity** in water actually expresses the ability of a substance to resist a change in pH. To keep things simple and to make Chemists and other science types cringe, from here out this ability to resist a change will be called the **Buffering Capacity**, a **Buffer** is something in the water that provides that ability, and **alkalinity** will refer solely to refer to things pushing us to the higher end of the pH scale. This will help it all make sense, at least I hope it will.

On to mash pH. When we mash we are employing a number of enzyme functions to convert starches to sugars. As you know, temperature plays a huge roll in the outcome. But pH, while not quite as important, plays a pretty big role, too. But unlike temperature you are pretty much aiming for one target. That is a pH between 5.2 and 5.6 at mash temperature. As long as the pH remains in the ballpark, the mash functions will proceed without issue. However, if the pH falls too far outside this range, there can be a significant impact on the quality of the beer.

A pH of 6 or higher (more basic) can increase the extraction of tannins, produce harsh hop bitterness and produces beers with malt character often described as "dull". Further, low PH carried into the kettle can reduce hop utilization.

A pH of 5 or lower (less alkaline) can impair beta amylase functions, impairing conversion, and produces beers with malt character often described as "grainy" and one-dimensional. <snark on> Yum! <snark off>

So what about water determines the mash pH? Well, there are three of those buffers I mentioned at play that shake out to give us the mash pH.

As counterintuitive as it might appear, the pH of the water is of little importance. It is the **buffering capacity** of the water that is the critical factor that serves as the first of those three. The buffering capacity is determined by the **carbonate** content of the water. This is expressed in water reports as **Bicarbonate** (HCO_3) or as **calcium carbonate** (CaCO_3). They measure the same thing, just in different ways. The greater the amount, the greater the buffering capacity, and is it is an **alkaline** buffer. So the more you have the higher your final mash pH is going to be.

Our second buffer is the available calcium and magnesium, the "hardness" of the water. You probably have heard of water described as "**hard**" or "**soft**". This is a crude term for the Calcium and Magnesium content of water, which actually refers to how easy or how "hard" it is to produce soap lather; "soft" water having low mineral content and "hard" having high content. On its own it has no effect on the pH.

But it's not on its own, at least not in your mash, we have the grain. The grain provides phosphates which reacts with the hardness and through several resulting reactions serve to **acidify** the mash, thus lowering the pH of the mash. Water with low hardness will produce a weaker buffer and higher hardness a stronger buffer. It is the interaction of the two buffers that determines what we call the **Residual Alkalinity**. Now our third buffer comes into play, and we can begin to see how certain water leads to certain beer styles.

There's more to gain than just reacting to the hardness. Our third buffer is found when we add darker malts to the mash, your toasted and roasted ones, especially. These malts, due to Maillard reactions in the kilning and roasting processes, provide an additional acidic buffer which serve to lower the residual alkalinity and lower the mash pH, hopefully into our 5.2 to 5.6 range.

Now this is the money part here: beer made where Residual Alkalinity is high, the addition of darker malts or an acid would be necessary to keep the mash pH in the desired range. Lower Residual Alkalinity would favor lighter beers without the darker malts. This is largely what we see when we examine historic beer cities, the water and the styles of beer that arose there. Here are a few examples:

Pilsen: Extremely low hardness and low alkalinity allows optimal mash pH to be reached with only lightly kilned base malt. Pilsners

Munich: With only moderate hardness, but higher bicarbonate levels, additions of darker Munich and other malts are required. Oktoberfest and Dunkel

Dublin: Moderate hardness with extremely high bicarbonate levels, the resulting alkalinity requires the addition of significant amounts of highly roasted grains. Stout

Burton-on-Trent: Extremely high hardness and extremely high bicarbonate levels serve to largely cancel each other out allowing pale beers. Pale Ale

Orleans/Jefferson: With fairly low hardness, and moderate bicarbonate levels, addition of some darker malts is required. Amber or Brown ale

Houston: Extremely low hardness and extremely high bicarbonate levels, even the darkest stouts will be difficult to brew without significant water treatment. Failure

That's it folks. It really comes down to the interplay of those three elements...that's it, really. If you stick to the 9-15 SRM range, you've got nothing to concern yourself with...well, maybe a few things, but that's the more advanced stuff. So next up, "Thank God I don't live in Houston, but I don't want to make a Brown Ale, what can I do?"



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Brewoff Schedule for 2015 (Subject to Change)

1/17/15	Dry Stout	Applegate's	617 N. Cumberland St Metairie	Neil Barnett
2/28/15	Rye P-A	Monk's Sausage Stuffing	7967 Baratavia Blvd Crown Point	Dan Rodbell
3/28/15	Mai Bock/Helles Bock	Hank Bienert	330 W Livingston - Metairie	Marcel Charbonnet
Cancelled	IPA	Richard Cuccia	CoochDome Towers 4725 Chastant St Metairie, LA 70006	Chris Catherine
5/9/15	Belgium Pale Ale	Ryan Casteix	105 OK Ave Harahan, LA	Keith St. Pierre
6/6/15	Strong Belgium Gold	BIABS* at Barnett's	5636 Hawthorne Pl NOLA, 70124	Neil Barnett
Cancelled	Cream Ale	John Foley	6386 Canal Blvd NOLA, 70124	
8/8/15	Saison	BIABS* at Barney Ryan's	101 Garden Rd Harahan, LA 70123	Neil Barnett
9/19/15	California Common	Charles Sule	— 6325 Perlita Drive Lakeview, NOLA	Charles Sule
9/26/15	Estrogen Ale	New Orleans on Tap	City Park Festival Grounds, NOLA	Carol Rice
10/10/15	Octoberfest	Deutes Haus Octoberfest	Williams Blvd, Rivertown Kenner	Sam Grooms
10/17/15	London Porter	Deutes Haus Octoberfest	Williams Blvd, Rivertown Kenner	Greg Hackenberg
11/7/15	New American Pilsner	Brewstock	3800 Dryades St New Orleans, LA	

*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 or sign up at the meetings.

Brewoff News and Such for November

"Here's to alcohol, the rose colored glasses of life."

F. Scott Fitzgerald

. The Oktoberfest Brewoffs this month were a tremendous success. Sam Grooms brewed an Oktoberfest style beer and Greg Hackenberg made a traditional London Porter. In both cases the beers came in on target and the wort tasted great. These gentlemen overcame many problems due to the venue and pulled success out of the jaws of defeat. Unfortunately, this will be the last time we do a Brewoff at the Kenner location, due to logistical and other problems.

The last Brewoff of the year will be a New American Pilsner made at Brewstock. This will be on November 7th and Marcel will be Brewmaster and Tom Lay will be the Chef. One equipment mover is still needed, if you have a truck and want to participate, let me know.

The first event of the New Year will be a fresh hop IPA in January. I will be working on a schedule for next year and should have it ready for the December meeting. If you have any ideas about styles we should use, or anything else constructive about the Brewoffs, send me an email. We have had a great year, the beers came out excellent, I'm hoping to do it again next year.

If you are interested in any event, contact me at neilwbarnett@yahoo.com or see me at the meetings. As always I am your most humble and obedient servant,

Neil Barnett

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**Don't forget to see our WEB SITE from time to time.
It has been revitalized with current activities and historical archives.**

www.crescentcityhomebrewers.org



CRESCENT CITY HOMEBREWERS

1213 Curtis Drive - Harvey La 70058

Email - cchhonline@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.

Schedule of Events 2015 CALENDAR

November

CCH General Membership Meeting	Wed	4	7:00 pm	11:00 pm
CCH Winterfest	Sat	14	:00 am	:00 pm

December

CCH General Membership Meeting, Nominees from Floor, Election and Christmas Party	Fri	4	7:00 pm	11:00 pm
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Web Site Links to Some of Our Sponsors and Brother Clubs.

[Deutsches Haus](#)

[Southern Brewing News](#)

[New Orleans Beer Company](#)

[Covington Brewhouse](#)

[Abita Brewery](#)

[Crescent City Brewhouse](#)

[Gordon Biersch](#)

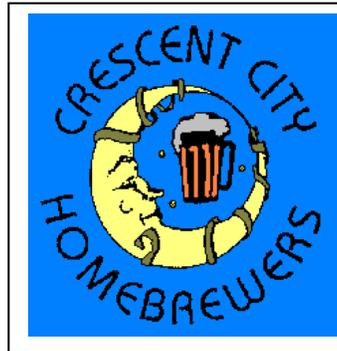
[NOLA Brewing Company](#)

[BrewStock](#)

[Mystic Krewe of Brew - Northshore](#)

[BR club-Brasseurs a la maison](#)

[Dead Yeast Society - Lafayette](#)



HOW DO WE GET NEW MEMBERS?

BY ASKING OUR FRIENDS NOW, NOT TOMORROW

[CCH --- Brewing Today For a Better Brew Tomorrow](#)

Published by:

CRESCENT CITY HOMEBREWERS

c/o Monk Dauenhauer
7967 Baratavia Blvd
Crown Point, LA 70072