
THE HOPLINE

Crescent City HomeBrewers

Volume 23, Issue 5

May, 2012

Editor: Monk Dauenhauer



The 2012 Club Officers are:

Keith St. Pierre – President
Perry Soniat – Vice President
Greg Hackenberg – Secretary
Monk Dauenhauer – Treasurer
Ryan Casteix – Quartermaster



**SHARING
BEER**

MEETING LOCATION

Deutsches (Half-Way) Haus
1023 Ridgewood Street
Metairie, LA
May 2, 2012 @ 7:00 P.M.

Bring your brew to the meeting.
Last month we had beers from:

?????

Unfortunately your scribe could not attend the last meeting and everyone was enjoying the beers that names and styles brought to the meeting were not recorded.

When you bring your creation to the meeting, please give to Greg or Monk a slip of paper with your name and the style(s) you bring. We would like this to be published monthly. Also include any particulars you want mentioned.

BONUS: Get a FREE 50/50 ticket for your generosity.

BET YOU DID NOT KNOW:

A 10th of the 7 million tons of rice grown in the U.S. each year goes into the making of beer.

Three Mile Island is only 2.5 miles long.

Once again, CCH is participating in the WYES Beer Tasting. We have supported and been involved with this community event for more than 20 years. Michele Brown is coordinating our efforts. Contact her at specktrout614@bellsouth.net or see her at the meeting. Beer, in kegs, is requested. Please support this worthy cause in any way you chose and have some good beer.



<http://www.wyes.org/beer/>

Join WYES, your local public broadcasting station, along with local and national beer distributors for two days of beer tasting – and well...just for a real good time!

Friday's event, WYES PRIVATE BEER SAMPLING, held at the Fair Grounds Race Course & Slots pays tribute to the craft of American and European brewers. With over 50 rare craft brewed beers, specially made cask and home brewed beers, as well as special one-off beers from local breweries – this limited ticket event is one you don't want to miss.

Then on Saturday night at the Lakefront Arena during the WYES INT'L BEER TASTING, enjoy a quarter-mile of beer by sampling regional craft beers, ales and lagers. Be sure not to miss out on our beer seminars (short & sweet, but right to the point and informative).

It's a weekend beer enthusiasts won't want to miss!

If you were around in 1919 and came upon the following poster...



**I mean,
seriously**

**Wouldn't you just keep
drinking?**

Brew-offs

The last brewoff at Rick Doskey's house was a huge success. Sadly, this will be the last club brew until the weather cools a bit, most probably in September or October. Pictures taken at the brewoff are being sent attached to a separate email because of the size of the file.

Hank Speaks... So Listen

Instead of attending another session of the comedy/tragedy/psychological thriller called the monthly CCH meeting I went to England...and here's why

Last fall when the LA Rev Dept. was leaning on Monk for the uncollected tax bill, it was feared he would be arrested so the board (not to be confused with the bored although they often look/act alike) decided to find a place that had no extradition treaty for tax cheats and since Monk had slept through Spanish class, it would need be English speaking. I was chosen based on my past visits to the UK, my love of most things British and my possession of photos of various board members which would make my pix of recent sausage fest seem tame-who knew what strange preferences the board members have?

There are parts of the UK that fit the tax haven description but when the threat went away, I was told me to take the trip anyway courtesy of CCH as "a reward for my service" or was it the photos? Although the free trip was appreciated, if more CCH members had paid their dues on time, we could've flown first class. And I did say we. The old ploy of "I'm stepping out to buy a gallon of milk" wouldn't hold up for more than a week, too short a time for that long an excursions so both Georgine and I went.

A trip to England back in 1996 had shown me what good beer could be.. Which led to a beer kit from my step kids... which led me to brewing. Which led in 2000 to this interesting hobby/ club.

Our impression on this trip was that London, never the most handsome European city because of a hodge podge of classical Georgian mixed with thousands of Victorian brick buildings (Julia street X infinity) and crowded hovels (Tchoupitoulas street brick warehouses holding 8 apartments) peppered with areas of ugly concrete block structures rapidly built to replace the damage from German bombings of WW2, is still a mixed bag. The past few years and impending Olympics have seen much new work from a gush of foreign money as the world's wealthy from the third world flock there to live. When you are a well to do Arab/Chinese, you want more choices than the unattractive Muslim life/foods/climate or the Chinese experience of crowded, malodorous streets and the favorite snack of the Celestial Kingdom, fried chicken feet.

These booms mean the entire east End and south bank are full of new construction of buildings generally of the same interest and appeal as the New Orleans city hall except for one that looks like a gherkin (Brit speak for pickle and another that looks like a glass cone.

On to the beer scene-

This time I noticed many more cask conditioned beers, a mixed blessing. I had brought a homebrew ale of this style to a meeting a few years ago. The low carbonation lets the malt and hops be more prominent and the feedback I got was mixed since most people seem to prefer the fullness that gas carbonation gives but IMHO, it is not so much the low carbonation but rather the degree of alcohol present that is the turnoff. I found German Keller bier which uses the same natural approach to be good as well as the English old/strong ales whereas bitters (3.5% alcohol) seem insipid This "mild" style is much more prevalent in the UK which now has less of a beer drinking culture.

Another big change was the pub food scene. It once was that "pub grub" was a locally produced surprise and it could be a negative or a positive one depending on who/what was in the kitchen and each place was unique but now the majority of pubs have joined an association and all the pubs in a group feature the exact same menu of good but not great pies, fish+chips and burgers/wraps.

The two main groups are the Taylor Walker chain and the Nicholson chain, the last being historical buildings that haven't necessarily always been pubs. Each pub will offer beers particular to a certain brewery (so called linked pubs) but all now also offer guest beers which meant I could "get some Brains" (Brains is a Cardiff Wales brewery) in a pub in central London many miles from place of production-a relatively new and commendable phenomenon-like getting a Deschutes at an Abita linked place.

Now that there is less emphasis on a night of heavy drinking, one sees the emergence of food oriented night life with nicely furnished places belonging to neither of the combines providing fine dining in the dining area in back of the place and usually needing reservations, the so called gastro pubs.

Most pubs look alike being large open rooms in dark colors and sometimes chopped up-visit Oscar's on Metairie road or the Bulldog as examples. The next level up would be like Winston's on Metairie road near the tracks (good fish and chips, BTW) but an especially fine one that would be in the highest tier in London as regards decor and cuisine is the upper class Irish/English gastro pub HERE in New Orleans The Irish House on St Charles Avenue <http://www.theirishhouseneworleans.com/>

FWIW, my favorite London pubs are The Churchill for good Thai food but no better than Than-than in Gretna nor Bangkok in Riverbend and The Mall which offered a rib pie wherein the bone protrudes through the pastry cover giving visual as well as gustatory delight.

From an decorative point of view we have enjoyed the Princess Louise, the Museum Tavern and the Black friar Pub..take a look- http://www.pubs.com/main_site/pub_details.php?pub_id=182

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DUES-R- DO

**Same cost as last year -
\$30.00
CASH OR CHECK**

**New never been members are prorated
for amount of time remaining in year.**

Special note:

**There will be no DEAD BEAT list
published at this time because
your treasurer was absent from
last month's meeting. He will be
there May 2. Mailing is also an
option.**

**The DEAD BEAT list will
reappear next month. You know
who you are and have been
warned.**



CRESCENT CITY HOMEBREWERS

7967 Barataria Blvd. - Crown Point - LA -70072

Email - cchhopline@aol.com

2012 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:** _____, 2012

Paid: \$ Cash Check #

For the responsible drinker, there is always another party.

Schedule of Events 2012 CALENDAR

January

CCH General Membership Meeting	Wed	4	7:00 pm	11:00 pm
Brew Off – Greg Hackenberg	Sat	28	7:00 am	4:00 pm
CCH Beer School Continues	Sat	21	9:00 am	12:00 pm

February

CCH General Membership Meeting	Wed	1	7:00 pm	11:00 pm
Brew Off – Monk's Haus	Sat	25	7:00 am	4:00 pm
Sausage Making – Monk's Haus	Sat	25	9:00 am	4:00 pm
CCH Beer School Continues	Sat	11	7:00 am	4:00 pm

March

CCH General Membership Meeting	Wed	7	7:00 pm	11:00 pm
CCH Beer School Continues	Sat	10	9:00 am	12:00 pm
Brew Off	Sat	31	7:00 am	4:00 pm

April

CCH General Membership Meeting	Wed	4	7:00 pm	11:00 pm
Brew Off	Sat	14	7:00 am	4:00 pm
Brew Off	Sat	28	7:00 am	4:00 pm
CCH Beer School Continues	Sat	21	9:00 am	12:00 pm

May

CCH General Membership Meeting	Wed	2	7:00 pm	11:00 pm
Beer School for this month has been postponed.				

June

CCH General Membership Meeting	Wed	6	7:00 pm	11:00 pm
WYES Beer Tasting http://www.wyes.org/events/beer.shtml	Sat	2	6:00 pm	9:00 pm
CCH Beer School Continues	Sat	19	9:00 am	12:00 pm

July

CCH General Membership Meeting	Wed	11	7:00 pm	11:00 pm
CCH Beer School Continues	Sat	21	9:00 am	12:00 pm

August

CCH General Membership Meeting	Wed	1	7:00 pm	11:00 pm
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September

CCH General Membership Meeting	Wed	5	7:00 pm	11:00 pm
Pensacola Emerald Coast Beer Fest	Fri	7	TBA	TBA
Pensacola Emerald Coast Beer Fest	Sat	8	TBA	TBA
Pensacola Emerald Coast Beer Fest	Sun	9	TBA	TBA

October

CCH General Membership Meeting	Wed	3	7:00 pm	11:00 pm
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November

CCH General Membership Meeting	Wed	7	7:00 pm	11:00 pm
CCH Winterfest @ Deutsches Haus	Sat	10	6:00 pm	11:00 pm

December

CCH General Membership Meeting, Nominees from Floor, Election and Christmas Party Location Pending	Fri	7	7:00 pm	11:00 pm
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CRESCENT CITY

HOMEBREWERS

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

