

# THE HOPLINE



Crescent City HomeBrewers

Volume 27, Issue 3

March, 2016

Editor: Monk Dauenhauer



## MEETING LOCATION

Deutsches (Half-Way) Haus  
1023 Ridgewood Street  
Metairie, LA  
March 2, 2016 @ 7:00 P.M.

### The 2016 Club Officers are:

**Chris Caterine** – President  
**Ryan Casteix** – Vice President  
**Tom Lay** – Secretary  
**Dan Rodbell** – Treasurer  
**Sam Grooms** – Quartermaster  
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### Upcoming Events for 2016

March 5, 2016 @ Monk's Haus  
**"Fish" Memorial  
Sausage Fest And Brewoff**  
**TIME TO MAKE  
SAUSAGE**



Steve Clark - SAUSAGE Master  
Neil Barnett - Beer Wrangler and is taking names for beer.  
Brew Master – Tom Lay  
Cook Master – Chris Caterine  
Spice Mixologist Master – Frank Ballero  
Date: Saturday March 5<sup>th</sup>



Our First Dues Paying Member of 2016!



Dan asked me to write a few lines for the Hopline, so here goes. I have been a member of the Crescent City Home Brewers since December 1994 and want to give a shout out to all the old folks that are still active with the Club. Unfortunately, we have had an attrition by virtue of R.I.P., or folks moving away but new fresh blood has stepped up to keep the membership healthy and active. I learned a lot from being a member of CCH, and that's why I maintain my membership to support the ongoing activities of the club. I was wiped out in Katrina and relocated to Richmond, Virginia. It is a great place for beer and we have over three dozen serious Breweries, Beerpubs and Beer Bars that offer a tremendous selection of endless varieties for consumption. Ask Ronnie Guarino and Derek Lintern about their visits here. We are also the location for the new East Coast branch of the Stone Brewery. I have been fortunate enough to have traveled throughout the country and abroad in the quest for great beer. Thanks to CCH I knew what to look for wherever I stopped. If you have the opportunity, become a member of American Homebrewers Association and subscribe to Beer Advocate to broaden your horizons. Continue to grow and educate, and Happy Hops to all.

Michael "Mr. Jazz" Gourrier.

# Dues R Due

Same Price as Last Year \$30.00

**Use the membership form on page 8 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.**

**1629 Second, Apt D**

**New Orleans, LA 70130**

**Makes checks payable to: CCH**

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## It's Time To Come Home

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

Have you been to our Club's website lately? Wondrous things can be found there to lift the veil of mystery which might separate you from brewing nirvana. Rick Doskey, our web master, is in the process of reformatting the various pages so that everything is better organized and can be accessed more easily.

Many years of Hoplines are there as well as most of the latest meeting minutes. The Brewoff schedule is available along with a calendar of events. The Beer School syllabus is at your beck and call. The By-Laws of the club are there. You'll find a number of photo galleries. There is a resource page with links to many interesting and valuable web sites.

There are more than 125 articles about beer and brewing. They range from amusing to technical with a lot in between. Some recount history as

it pertains to our favorite beverage. They are all worth the few minutes it takes to read them. Many of these articles stem from the hard won personal experience of our own members. There's plenty on DIY too!

Don't be a stranger. Pour yourself a beer, go to our website, and spend some time enjoying yourself . . . you might just learn something!

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



CCH - Brewing Today For a Better Brew  
Tomorrow

**Hank Speaks** and speaks and ...  
so read & Listen. This is long so get a beer or two

***The Irish are coming !!***

Saint Patrick's day has special meaning to many in this country since about 30.3 (pronounced terty--pernt--tree in Eirie on my 2012 visit) million Americans are linear descendants.

Not only is the story of this Roman patrician (hence the name) and the not quite Roman Catholicism he introduced worth reading but Ireland has special family meaning for me:

-Paternal Grandma (who I never really knew) was born and raised in County Donegal, the most isolated and most Gaelic County and naturally was a Dougherty, also known as Daugherty, Dogherty, Dogharty, O'Doherty, O'Dochartaigh, Dorrity or what else an illiterate group could come up with.

-My eldest son was born on MARCH 17  
-My daughter got her graduate degree from Queens University in Belfast.

-I was educated by Nuns from that misty green place and the memory of their thick brogues still stirs feelings of obedience/terror in me.

-My elderly but vigorous Dad spent a great afternoon sitting at a Metairie St Paddy's Day parade with beer in hand, surrounded by grandkids. He announced he wasn't feeling well, got in the back of my brother's car and died peacefully on the drive home. A loss, no doubt, but it sure beats spending one's last years racked with pain or half conscious lying in a nursing home bed and for a man who was born and raised in Dorchester, MA--so Irish it has been called Dublin's western most suburb--it was a fitting end of the journey.

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I won't talk about the Irish beer scene which is generally uninspired although improving with the recent introduction of microbreweries to shake off the "all Guinness and only Guinness" situation.

And here is a final comment for you boys and girls--the Nuns used to pronounce it "poisoned gulls"...

**A car full of Irish nuns sitting at a traffic light in downtown Dublin, when a bunch of rowdy drunks pull up alongside of them. "Hey, show us yer tits, ya bloody penguins!" shouts one of the drunks.**

**Quite shocked, Mother Superior turns to Sister Thomas Bridget and says, "I don't think they know who we are; show them your cross."**

**Sister Thomas Bridget rolls down her window and shouts, "Piss off, ya fookin' little wankers, before I come over there and rip yer balls off!"**

**Sister Thomas Bridget then rolls up her window, looks back at Mother Superior, quite innocently, and asks, "Did that sound cross enough?"**

THNX  
Hank

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**Beer Wisdom #082**

**"Beauty is in the eye of the beer holder."**

**Kinky Friedman**

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**The History Corner** by Mike Retzlaff

**Drink up - My Top Ten Excuses**

Sure, you probably have beer to thank for helping you meet your girlfriend, spurring some of your greatest stories, and bringing out your worst dance moves. But it turns out there are tons of other awesome, scientifically proven reasons to love a good brew. Beer could safeguard your heart, boost your immunity, protect your bones, and more. Tip one back and toast to your health. Ready, set, drink up.

**1. Keep Your Ticker Ticking.**

Wine usually gets all the credit as the booze that helps cut back your cardiovascular disease risk, but beer may be just as heart-healthy of a beverage. Italian researchers found that moderate beer drinkers had a 42 percent lower risk of heart disease compared to non-drinkers. For maximum protection, keep your consumption to one pint--at around 5 percent alcohol by volume--a day, the researchers say.

**2. Think Like A Genius.**

Knocking back a beer or two won't make you smarter, but it could boost your creativity, according to a study in the journal Consciousness and Cognition. When 40 men watched a movie while completing verbal puzzles, beer-buzzed guys with a blood alcohol content of .075 solved the problems a few seconds faster than their sober counterparts.

**3. Prevent Type 2 Diabetes.**

Dutch researchers analyzed 38,000 male health professionals and found that when men who weren't big boozers began drinking moderately over 4 years, they were significantly less likely to be diagnosed with type 2 diabetes. Increased alcohol consumption over time didn't lower the risk in men who already had a couple drinks a day, so moderation is the key word here. Stick to a beer or two at happy hour tonight.

**4. Be Kind To Your Kidneys.**

Cheers to never having to pass a kidney stone again--or if you're lucky, ever. Researchers in Finland found that each bottle of beer a man drinks daily lowers his risk of developing kidney stones by 40 percent. The researchers can't exactly explain the link, but speculate that a high fluid intake not only makes for an excessive number of trips to the bathroom, but could also keep kidneys functioning properly. Additionally, the researchers say the hops in beer may be responsible for the correlation, helping to slow the release of calcium from bone--which could get reabsorbed by the kidneys as painful stones.

**5. Recover Faster.**

Move over, Gatorade--a heady brew could also aid in workout recovery, according to a Spanish study. Researchers asked students to exercise until their body temperature reached 104 degrees, and then had them rehydrate with beer or water. As it turns out, people who had a post-workout pint were slightly more hydrated than those who had H2O.

**6. Get An Instant Confidence Boost.**

Beer goggles? Try beer mirror. British researchers found the more drinks people consumed, the more attractive they found themselves. In a second study, the researchers asked participants who had consumed either a real or fake alcoholic drink to give a speech. When asked to evaluate how good-looking, smart, and funny they felt they were during their talk, people who thought they imbibed gave themselves more positive self-evaluations--regardless of whether or not they were actually buzzed.

**7. See Clearer.**

A Guinness a day could keep the eye doctor away. Canadian researchers found that one daily beer, especially a lager or stout, increases antioxidant activity that can stop cataracts from forming in the eyes. The kicker: The scientists found an opposite effect in participants who had three or more drinks a day.

**8. Lower Your Blood Pressure.**

High blood pressure can be responsible for a range of health problems, but beer can lower your risk for hypertension, research suggests. In one study, Harvard researchers found that moderate beer drinkers are less likely to develop high BP than those who sip wine or cocktails.

**9. Fight Off Infection.**

Having one or two drinks a day might boost your immune system and fight infections, according to an Oregon Health & Science University study. Scientists vaccinated monkeys against smallpox, then gave some of the primates access to alcohol while others could drink sugar water. The monkeys who drank moderately had better vaccine responses than those who consumed the sweet stuff. But the animals that drank heavily--you may now imagine a totally tanked chimp--had less of a response to the vaccine than those who kept their habit under control.

**10. Prevent A Fracture.**

Nasty breaks from drunken debauchery aside, a couple beers a day could actually strengthen your bones, according to a study at Tufts University. Guys who stuck to one or two brews had up to 4.5 percent greater bone density than non-drinkers--but more than two beers was associated with up to 5.2 percent lower density, according to the study.

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**BEER WISDOM #204**

**"He was a wise man who invented beer."**

- Plato

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## Brewoff Schedule for 2016 (Subject to Change)

Date	Style	Host	Location	Brewmaster
1/23/2016	Vienna	Rick and Milli Deskey	4841 Avron Blvd Metairie, LA 70006	Peter Caddoo
2/20/2016	IPA	Ryan Gasteix	105 OK Ave Harahan, LA 70123	Chris Caterine
3/5/2016	Cream Ale	Monk	7967 Baratavia Blvd Crown Point, LA 70072	Tom Lay
4/16/2016	German Alt	Gordon Biersch	200 Poydras St. New Orleans, LA 70130	Dan Rodbell
5/21/2016	Pre Prohibition Beer	John Foley	6386 Canal Blvd NOLA, 70124	
6/18/2016	BIABS Belgian Trappist	Neil Barnett	5636 Hawthorne Pl, New Orleans, 70124	Neil Barnett
7/16/2016	Off month			
8/20/2016	BIABS ESB	Barney Ryan	101 Garden Road River Ridge, LA 70123	
9/24/2016	Old English Ale			Greg Hackenberg
October	Imperial Pilsner	Brewstock	3800 Dryades St. New Orleans, LA 70115	
11/12/2016	Dunkelwiessen			

\*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 March

"The problem with the world is that everyone is a few drinks behind"  
- Humphrey Bogart

Well, this month really flew by. We had an IPA brewoff at Ryan's house, with Chris Caterine as Brewmaster. From what I hear, it went off very well. I would like to thank Chris, Ryan, Denis our chef, and all the equipment movers for their help making this work.

On March 5th (mark your calendars) we will be having the second annual "Fish Fest Sausage Stuffing and Brewoff" at Monks Haus. To find out more about Fish's pivotal role in the early days of this event, talk to one of the older brewers. To do him honor this year, we will be making a Cream Ale with Tom Lay as the Brewmaster. After offering my help, I led him down a long, dark rabbit hole to a

recipe that was almost, but not quite, totally unlike a Cream Ale. At this point Tom turned around, grabbed a flashlight, and dragged us both out of the Hop hole I had dug. This beer should be a great example of the style and perfect for the upcoming warm weather. The good news is we still have a couple of grunt slot available. For this brewoff, as in the past, we will be charging \$15 for lunch, but you will receive a unit of sausage with your wort. Not a bad deal, huh? Also, anyone bringing 5 gallons of beer to the event will also receive a unit of sausage. Since Monk is so fond of the Cut and Paste function while making up the Hopline, my name was put down as the Beer Wrangler. Please let me know if you plan on bringing beer, what type of keg you have, and what type of beer it is. I will need to know this to have the right equipment available to tap it.

April 16th will be the Alt Beer brewoff at Gordon Biersch. Dan Rodbell will be leading this event with a very good, if little know style of beer. Alt is the German word for "Old", and was made in the warmer months of the year with ale yeast. It is matured cold, like a laagered ale, giving it a smooth finish with a hint of ale fruitiness. We will be using our own equipment, in case you were wondering, and setting up outside on the pedestrian mall. I will be coordinating with Sonny about the details. This leads me back to, you guessed it, equipment movers! Both slots are open at this point, along with a couple of Grunt spots.

We have a "Brewing from the Crypt" event on May 21st, at John Foley's house in Lakeview. It is intended to be a Preprohibition American Lager from some of our Legacy members archives. I will speak more about this in the next Hopline. Take care and keep Brewing. Neil



# CRESCENT CITY HOMEBREWERS

**1629 Second, Apt D  
New Orleans, LA 70130**

Email - [cchhonline@aol.com](mailto: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.**