

CCH General Meeting Minutes, 02/04/15

7:06 PM, Jack calls the meeting to order; 7:10 PM, meeting begins.

Pledge of Allegiance

Guests:

Billy with the Mellow Mushroom
Mark Logan with 2nd Line Brewing

No new members.

Beers:

Tom Lay – Irish Ale
Dan Rodbell – Black IPA
Mike Buden – Black IPA and a Stout
Neil Barnett – Doppelbock; Helles; Pilsner; Pale Ale
Mike Malley – Bourbon Stout
Ed Ryan – Chcoolate Pilsner
Paul Ellington – Winter Warmer from Oktoberfest Brewoff
Scott Peterson – IPA Clone
Keith St. Pierre – Brown IPA
Mr. Secretary (Chris Caterine) – Oatmeal Stout

Motion to dispense with the reading of minutes.

Motion passes.

Treasury report from Marcel:

We're currently sitting at about \$9,150. People should pay their dues. Units are sale for Sausagefest on Feb. 28th.

Quartermaster's report from Keith:

Return club equipment! Jack reiterated this message.

Executive Board event proposals:

Crawfish boil on 5/30/15
North-Shore Brewery tour on 8/1/15 (tentative date)
Winterfest will be November 15th
Christmas party will be December 4th, pending Haus approval.

No old business to discuss.

Billy from Mellow Mushroom in Covington (also owns the one in Metairie):

Hosting a homebrew contest on 5/9/15. Theme is 'Taste of Louisiana,' i.e. all beers must have at least one local Louisiana ingredient. The event will raise money for the humane society. Cost is \$10 entry. Event runs from 4-8pm. Homebrewers will need to provide

their own tents and distribution rigs. Billy also kindly brought some free pizzas for the group.

Monk: Motion to eat!

Jack: Possible future meeting at the Mellow Mushroom.

Kyle from Brewstock:

Mardi Gras hours are posted online.
Glass Big Mouth Bubblers are in stock.

Mark Logan with 2nd Line Brewery:

New brewery in Mid-City. Currently at the permitting and logistics phase. Will be offering an IPA and a Pale Ale to start, then seasonal beers. Website is live:
www.secondlinebrewing.com

New business:

WYES has been cancelled.

Sausage making at the Monkhaus on Feb. 28th

Sign up tonight. Units are \$15 for three pounds; that includes the cost for lunch. Sausage making will start at 10:00 AM; the brewoff will start at 8:00 AM, making a RyePA. Checks can be made out to CCH. If you donate 5 gallons of beer, you'll get a free unit of sausage.

Carol's beer class.

The group is large this year; they may move to the big room at the Haus. Next class covers Ambers and Dark Lagers. Cost is \$150 per year or \$20 per class. That price includes CCH membership dues for 2015.

Neil on the Brewoffs.

List of the beers and locations. Call for volunteers and alternates.

Richard (?)

Wanted to pass on report that we have a reputation with the ASPCA for being active participants with NOLA on Tap. They're happy to have us keep participating.

Jack adds that we may be doing a brewoff there in 2015.

Zapp's beer festival in Baton Rouge

This is happening on 3/21/15, from 3:30-6:00 PM. The festival will benefit the Rural Life Museum.

Builders and Brewers on 6/12/15 at the Preservation Resource Center.

50/50 raffle held.

Final announcements

Pay dues by March!
Encourage new members to join!
St. Michael's Special School:

Collect Mardi Gras throws—even groundlings—and bring them to the next meeting to donate to the school. The students sort through these and resell them to the krewes to support their activities. This is very important for a school that doesn't have any wealthy alumni.

c. 7:50 PM, meeting adjourned.