# THE HOPLINE

**Crescent City HomeBrewers** 

Volume 26, Issue 9

SEPTEMBER, 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 – Ouartermaster



#### **MEETING LOCATION**

Deutsches Haus 1023 Ridgewood Street Metairie, LA September 2, 2015 @ 7:00 P.M.

#### **UPCOMMING EVENTS**

Brewoffs - Check schedule on Page 8

- ➤ The Emerald Coast Beer Festival will be September 11, 12 &13.
- It is time to make your hotel reservations for ECBF.
- ➤ Contact Pensacola Beach Resort (Days Inn) 850 934-3300.
- New Orleans on Tap –
   September 26 City Park
   Festival Grounds FREE Kids & Pets Welcome. Twenty
   Ta-ta's (10 female brewers)
   will show their brewing skills
- Deutsches Haus Oktoberfest First 3 weekends of October
- CCH WinterFest 2015
  November 14

#### New Feature at the Meetings

There will be a table set up for anyone wishing to sell, swap or give away your no longer needed brewing equipment. Make sure you place your name on it. At the end of the meeting, all items must be removed or they will be discarded.

#### SHARING BEER

Bring your brew to the meeting.

When you bring your creation to the meeting, please sign the BROUGHT BEER sheet with your name and the style(s) you bring. We would like this to be published monthly. Also include any particulars you want mentioned.

Please bring your latest for all to share!

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

Irish Black / Tan **Scott Peterson** Joseph Taylor **Smuttynose Old Brown** Dog Joel Henschen **Nebraska Brewing** Mike Retzlaff Brown / Red Beer **Bret Cassagne Belgian Dark Strong Ale Tim Power Belgian Pale Ale** Michelle Nannen Belgian Ale (Brewoff at Neil's) Sam Grooms Belgian Steam Beer + **Honey Smack 2.0 Neil Barnett** Pilsner + Belgian Pale Ale **Brian Smith Blueberry Stout + Gose Bobby Smith Smiff Session Christian Pierce** Sorachi Saison **Tom Lav Belgian Strong Chris Caterine People's Choice IPA** (Naked Wise Guy IPA) **Marcel Charbonnet Strong American Stout Keith St. Pierre** Saison **Keith Statford Mystery Ale + Mystery** Ale

Same Price as Last Year \$30.00

# Due

To be a member in good standing, a returning member's yearly dues were due by the March meeting.

New member's dues are prorated for the rest of the year (\$10.00)

Credit Cards Now Accepted

Use the membership form on page 10 of this rag or on our web site

www.crescentcityhomebrewers.org
Bring it to the meeting or mail it

to:

Crescent City Homebrewers, Inc. 1213 Curtis Drive Harvey, LA 70058

Makes checks payable to: CCH

Lemon/Lime Hefe

**Hoppy Wheat on Merlot** 

**Rvan Casteix** 

Mike Binder

**Chips** 

#### ICE BOX FERMENTER

by Mike Retzlaff

Some time back, I had been using an old refrigerator to manage ferment temperatures. It wasn't energy efficient but it was paid for and worked just fine. One day it crapped out and I was left with ambient temperatures which work okay for about three or four weeks out of the year. Brewing seasonally is not for me so I had to do something. I wasn't about to purchase a new fridge just for fermenting so I starting looking around and thinking about my situation.

I found plans on the Internet for **Son Of Fermentation** which is an insulated box designed for fermenting beer. It has a large ferment chamber and two smaller ice chambers. It uses a regular household A/C thermostat which controls a 12v cooling fan for the power supply from an old computer. The fan circulates air across a jug of ice and back into the fermentation chamber through a plenum. When the temp drops to the set point, the thermostat shuts off the fan. It's about as simple as a bag of rocks.

I started gathering the necessary parts and then cut out the pieces, glued them together, and finished sealing it with a caulk gun. I wired it up and did a dry run. It worked! With a 25 degree differential between ambient and ferment temp, it simply idles along on one jug of ice per day. With a 20 degree differential, it only requires a change of ice every two days. I use bleach jugs, fill them with water, and freeze them in my kitchen freezer. Once equilibrated to the set temp, everything runs like a clock. I have used it to ferment down to 60° but it's certainly capable of lager ferment temps by using up to four jugs of ice at a time. The amount of ice required, of course, depends on the temperature differential.

For those of you who don't have the room or a fat enough wallet for an extra fridge or chest freezer on which to fit an external thermostat, this type of chill chest just might be the thing. It is 32" tall by 22" wide by 29" long. It is

compact enough for the confines of an apartment and light enough for one person to easily move when empty. When not in use, it can be stored in a closet, shed, or attic. Application of contact paper could dress it up. I keep my ice box where it isn't required to be attractive; Martha Stewart has never insisted on visiting my garage. The real beauty of this chest is in how well it works.

Another option, for those of you who are capable of simple cabinet work, is to build a plywood box to house Styrofoam as the insulation. I used closed cell urethane foam insulation which is an underlayment for roofing. The original plans call for 2" material but I stumbled into 2 sheets of 1.5" thick material. I glued the two sheets together and cut them as My ferment chamber is 1" per the plans. smaller all around and I had to use some 1/2" plywood as the fan board but it worked and I've got better insulation than the original design. Styrofoam is a lot more delicate but much easier and cheaper to get. With a protective "hard shell" made of plywood, you could attach hinges and clasps which might prove more durable.

There are several sites on the internet which exhibit 2<sup>nd</sup> and 3<sup>rd</sup> generation designs. Several look like furniture. Some will house two fermenters at once. I saw one which utilized two thermostats and allows for different temps in each section of the unit. It is amazing to see how others have modified the basic design to suit their own purposes. Google - SON OF FERMENTATION and get the plans in pdf.





**Basic Box** 



Cabinet finish

A REPEAT ARTICLE IN CASE YOU MISSED IT LAST MONTH

#### **OH, THE HUMANITY!**

by Mike Retzlaff

Humankind has triumphed over a plethora of hindrances, obstacles, and adversities during the many millennia that we, as a species, have existed. However, our reign over the Earth may be coming to an end.

Y2K didn't do us in nor did the Mayan "End of Days" scenario. The Hopi Prophecy declares that "Kachina will remove his mask during a dance in the plaza before the uninitiated children" which somehow will trigger a global armed conflict and destroy us all. I believe this is all nonsense and that our downfall will be at our own hands.

The first real indicator of our decline was white bread. It is still with us but people are starting to wake up and opt for nutritious foodstuffs that don't simply serve as an edible napkin.

Another major hiccup in our development was light beer. If it were only a passing fad, there would be little cause for alarm, but its production and sales continue to grow. It is distressing to note that Miller Lite has now been produced for more than 40 years. I've tried this "beer" and in it can find no redeeming value. Its continued existence and popularity is a mystery which haunts me.

I believe that our societal death knell has come in the form of "beverages" such as Bud Light Lime-A-Rita, Michelob Ultra-Light Lime Cactus, and Bacardi Silver Pomegranate Mojito. Obviously, the dreaded Zombie Apocalypse will be a direct result of the continued over-consumption of these types of "beverages." Mankind is not fragile but cannot withstand such a vile onslaught forever.

As the future unfolds, the human race may consist as pockets of survivors sustained by kegs and bottles of home-brew. The surviving members of society will have done their part by stocking up on these necessary and life enhancing provisions.

Neil Barnett, that great Statesman of Libation, is waiting to sign you up for the next Brew Off. In addition to your loved ones, the other nine people involved in each Brew Off are depending on you too! Don't shirk your responsibility to family and

# HANK Speaks Again... So Listen By Hank

I was at a big family gathering and heard some younger folks talking about microbrews and their parents disagreeing as they advocated traditional American beers as if Bud Light and such has always been with us.

I dug in my files and found a very moldy beignet..(SIGN OF SEVERELY AFFLICTED HOMEBREWER-I wondered what I could culture from it and what kind of beer it would make).. some old photos and the article below. Enjoy and if you are not embarrassed send in your profile as did NB below

Not Really the Good Old Days

" I know American beers are lighter today than before Prohibition, but are there records of the recipes used before all these changes? I look at labels on some of the bottles in my collection and see that some breweries claim to be more than 100 years old. I just wonder how much better the beer might have been, say when Pabst was first started in 1844."

Beer history is usually a subject I avoid, because my view of beer history is not in line with the Mainstream, romanticized views of brewing in the old days. But this is one of those questions that really is hard not to respond to, so here it goes. For starters, Prohibition caused tremendous financial hardship for the domestic beer industry, but Prohibition didn't force brewers to brew light beers. There are many pre-Prohibition recipes floating about, and the differences between beer recipes of that era and beer recipes today are really not that great. American brewers of European descent were using starch adjuncts such as rice and maize (corn) decades before Prohibition. These adjuncts, among other things, lighten beer color and flavor. Bear in

mind that maize is native to the Americas. Even though Columbus introduced

maize to Europe, it was principally grown in southern Europe, which is wine, not beer, country. The other great American adjunct, rice, grows very well in wet, tropical climates such as the American south and monsoon Asia, where about 90 percent of the world's rice crop is grown. Needless to say, brewers from Germany and England didn't have much experience with rice before coming to the New World. Brewers, a tremendously resourceful group, have used all sorts of starch sources over the several thousand years of beer brewing. The notion that rice and corn additives

somehow make beers less beer-like has always puzzled me. After all, the loosest definition of beer is any alcoholic beverage whose carbohydrate is derived from cereal grains (as opposed to wine, whose carbohydrate comes from fruit sugars). In any case American brewers began using adjuncts long before Prohibition. Historically, World War I and World War II had a tremendous effect on brewing around the world. Most nations at war instituted ration programs intended to protect the supply of all resources needed for waging war and maintaining public health. Food is pretty darn essential for human life, and anything relating to food became part of rationing around the world. Although barley isn't a common food source for humans, it is a major livestock feed source. Barley for beef or barley for beer? In times of war barley for beef was more important. Lawmakers in England used this logic during World War I to justify increases in the duty on wort gravity, limit the hours of operation of taverns, and limit the volume of beer that could be brewed. One consequence of the tax on wort gravity was a decline in the original gravity of English ales. Some American breweries even used potatoes in place of maize and rice during World War II. Another key event during World War II was a large swing in the beer-drinking demographic. Young men were drafted for the war, and many young women were recruited for building the American war machine and worked in factories. Women, who tended to prefer lighter beers, soon became a very large part of the American beerdrinking market. Many beer historians tie the lightening of American beer flavor, particularly hopping rates, to this great change in beer drinking. After the war ended the American palate was drastically changed. The bland trend was not reserved for beer alone. American food in general was bland, perhaps because Americans were accustomed to bland foods during war-time rationing. Today, flavorful coffee, tea, cheese, bread, meats, specialty vegetables, beer, wine, and ethnic cuisines of all sorts give the American consumer tremendous variety. Are American beers bland? Most microbrew drinkers would say yes. Ninety percent of domestic beer sales fall into the bland category, and Bud drinkers like their Bud. Was Pabst bland in 1844? No one alive today can comment on its flavor, but most American lagers of that period did contain adjuncts and probably had less character than their European counterparts. How much better were the beers back then than they are today? Read on!

In 1844 commercial refrigeration did not exist, pure yeast culturing had not been developed, the most basic understanding of beer spoilage by bacteria had not even been conceived, the word biochemistry did not exist, and there was absolutely no concept of how yeast biochemistry influenced beer flavor. In short, brewing science had not been born. In 1844 beer was fermented in wood or concrete fermenters left exposed to the atmosphere. These fermenters were very difficult to clean, and bacteria were

certainly full-time residents in breweries of the period.

Without an understanding of microbiology, ease of cleaning didn't matter because the brewers did not even know the true objective of cleaning. In 1844 beer was packaged in wood casks and exposed to air during serving. Oxidation and the proliferation of aerobic bacteria that turn alcohol to vinegar must have been commonplace. In 1844 breweries used tools that would be classified today as crude. Life in the brewery was hard. In 1844 the beer consumer could not imagine what he did not have, and the beer industry did very well. Breweries that consistently made highly ranked beer stood out from the crowd, but all breweries of that period certainly had their difficulties. Modern brewers and beer drinkers need not look to the past with rosecolored glasses but instead should be in awe of the advances made over the past 150 years by the brewing industry. Brewers were among the most inquisitive and open-minded thinkers of the 19th century in the fields of chemistry, biology, and foodprocessing technology. Enzymes were identified and defined by brewing scientists: Louis Pasteur revolutionized the world with his Etudes sur le Vin and his Etudes sur la Biere in the mid-19th century (these studies later gave rise to milk pasteurization); Emil Christian Hansen developed pure culture techniques for yeast in the late 1800s; and S.P.L. Sørensen, a colleague of Hansen at the Carlsberg Laboratories in Copenhagen, suggested the pH scale in 1909. All of these achievements were applied to different industries and spawned new ideas in the field of science. Today, brewing benefits from advances in raw-material quality, advances in the understanding of brewing science, and advances in brewing technology. Almost every homebrewer today understands that beer is damaged by oxidation. This most basic kernel of knowledge was not known by the commercial brewing industry at the turn of the century. Today, oxygen pick-up is minimized by design in the brewhouse, in the design of beer transfer systems, filters, and packaging lines.

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\*Dear hearts, I am very happy to be a beer drinker NOW\*! The difference in today's N.O. beer scene and in the mid 1990s when I started brewing is amazing. Even the products for homebrewing are better.

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BUT,if you are still a prisoner of nostalgia and want a stroll down memory lane as regards British beer, one can read about Ron Pattinson:

http://beersmith.com/blog/2014/02/14/vintageenglish-beer-brewing-with-ron-pattinsonbeersmith-podcast-75/

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http://www.europeanbeerguide.net/-which is a	
site I tumbled on before a trip to Germany a fe	W
years ago following which I began a e-mail	
correspondence with this very pleasant man.	
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A little background on these CCH folks with whom we work, drink and meet .

THNX Hank

# We few, we happy few, we Band of Brewers

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# Neil W Barnett neilwbarnett@yahoo.com

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

I first tried homebrew at a friend's house in Birmingham, AL when I was just out of college. I thought it was the coolest thing ever. On a trip to New Zealand and Australia, I found out that it was a very popular hobby there, bought my first equipment, and flew home with it. My first brews were in 1990.

#### 2) When and why did you join CCH?

Shortly after I started brewing, I found out about the club from a Deutches Haus friend. I was very nervous at first, but I didn't have any trouble getting people to try my beers. Funny how some things never change. I learned a lot really fast from these meeting and the quality of my beer went up by leaps and bounds after each meeting. Peter Caddoo, Steve Clarke, Doug Lindley, Kevin Stuart, and Wayne Rodrigue were instrumental in helping me learn how to brew.

#### 3) Where did the club meet?

I believe my first meeting was under the Monk administration at the old Deutches

Haus.

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

I don't used canned or powdered extract anymore, and I try to use stainless whenever possible. What can I say, I'm attracted to shiny things.

5) Where geographically have you brewed?

Although I have a friend who used to brew on his ship, I was never able to do so myself. I have only brewed in the New Orleans area and California.

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

I started, like most, using a plastic bucket and the kitchen stove. I fermented in my bedroom since it was the only air conditioned space. I now use a three Keg rig with separate gas burners and a pump. Sparge water is gravity fed, and the wort is pumped from a grant to the kettle. I have been playing with the idea of a Hermes system and changing to Natural gas, but have not gotten to it yet. I ferment using a conicylidrical stainless steel vessel in a standup freezer with temperature control, which is really bitchin.

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

I started learning about whole grain brewing at the club brewoffs. The club would make 60 gallons of beer at a time at Doug Lindley's house for the Winter fest. We would make a batch of Pilsner, and another of Octoberfest to supplement the normal homebrew donations. A couple of years after I started brewing I went out on my own using a bucket with holes in it for a mash tun, and a cut down keg. Shortly after. I realized it takes the same amount of time to brew 10 gallons instead of 5, so I bought another keg, a Sawsall, a welding machine, and started building equipment. I also got an old refrigerator to ferment in. I've used buckets and false bottoms on my

mash tuns, but changed to a single "Phil's Philler" style perforated tube.

8) Is there anything in your background such as occupation/hobbies/family experiences that helped you improve your technique?

I am a Marine Engineer by trade, and I am very good at fixing shit. I also come from a family of beer lovers.

9) Where are you from? If after age 10, you were local (lived within 10 miles of the directionally improbable junction of South Claiborne with South Carrolton) where were you raised?

I was born and raised on a boat yard on Long Island NY, and went to school at the US Merchant Marine Academy. I came down here after college with some buddies since it was a good place to ship out from, and much nicer to live in compared to Houston. I fell in love and that was that.

10) Who if anybody do/did you brew with?

I have brewed with many of the members at Brewoffs over the years. I have also brewed with Jack Gonzales and Gary Savelle at my house. For the most part, I brew alone though.

11) How often do you brew?

For most of my working career, I was away from home 6 months a year. I brewed when I could. Now that I am retired, I brew whenever I have an inch of space in my refrigerator to hold it.

- 12) Any advice for new brewers such as 3 most important things for creating a good beer?
- 1. Plan your brew, brew your plan. Try to stay organized have your ingredients and supplies ready before you start. It makes the brewing day go much better. Keep good records so you can duplicate good beers, tweak recipes, and identify problems.

- 2. Keep your equipment as clean as possible. If you have any doubts about your yeast, or any ingredient, don't use it.
- 3. Start off learning to make simple beers. Pale ales, stouts, and brown ales are good examples. Once you begin mastering these, the sky is the limit. If you start with a good foundation, you will be better able to expand and explore different ingredients and styles.

#### Subject: Beer

Not To Be Taken Lightly.

Now, as if everything else wasn't bad enough, we find out that beer isn't good for us? Beer contains female hormones!

Yes, that's right, FEMALE hormones! Last month, Montreal University scientists released the results of a recent analysis that revealed the presence of female hormones in beer. The theory is that Beer contains female hormones (hops contain Phytoestrogens) and that by drinking enough beer, men turn into women.

To test the theory, 100 men each drank 8 large drafts of beer within a one (1) hour period. It was then observed that 100% of the test subjects, yes, 100% of all these men:

- 1) Argued over nothing.
- 2) Refused to apologize when obviously wrong.
- 3) Gained weight.
- 4) Talked excessively without making sense.
- 5) Became overly emotional
- 6) Couldn't drive.
- 7) Failed to think rationally,
- 8) Had to sit down while urinating. No further testing was considered necessary!!

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IT HAS BEEN A VERY HOT SUMMER. NOW THAT WE HAVE MONTHS WITH AN "R" IN THEM, IT IS A GOOD TIME NOT ONLY FOR OYSTERS BUT TO START BREWING AGAIN.

# Brewoff Schedule for 2015 (Subject to Change)

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

<sup>\*</sup>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 September

"A woman drove me to drink and I didn't even have the decency to thank her." -W.C. Fields-

The August 8th Saison Brewoff was a huge success. We started before 8 AM and were finished by 2 PM. The pool felt great after a hard day brewing. I would like to thank Barney and Diane Ryan for being such gracious host, and for the excellent food they provided. The beer itself was a straight forward Saison with Lemon and Orange zest added at knockout. We used only Belma hops, finished with an OG of 1.056, and were able to supply 5.5 gallons per person. I just racked it, and it finished at 6.5% ABV and taste really good.

The next brewoff will be on Sept 19th at Charles Sule's house in Lakeview, and he will be making a California Common. We have one wort slot left, hopefully for an equipment mover, and plenty of room for guest and alternates. On Sept 26th, the "Twenty Ta-Ta's" will be brewing a Finnish Sahti at the New Orleans on Tap event in City Park. This is an all women Brewoff, but some help lifting and moving equipment would be helpful. If you are interested, please contact Carol Rice.

We will also be having two Brewing events at the Deutches Haus Oktoberfest event in Kenner. The first weekend will be an Octoberfest style, headed by Sam Grooms, and the next weekend will be an English style Porter, championed by Greg Hackenberg. Wort slots are available for both. The November Brewoff is on the 7th, and will be held at Brewstock.

I will not be at the September meeting, so if you are interested in any Brewoff email me at neilwbarnett@yahoo.com . Take care, and keep brewing.

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 - cchhopline@aolo.com

#### 2015 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 R	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 Inter	mediate Advanced
<b>Beer Judging Experience:</b>	
BJCP Ranking: # Apprentice	Recognized
Certified National Master	
Non-BJCP: None Experienced	Professional Brewer
that alcoholic beverages are offered at various function perceptions and reactions. I accept full responsibility f	n in the Crescent City Homebrewers is entirely voluntary. I know ions, and that my consumption of these beverages may affect my for my self, and absolve the CRESCENT CITY HOMEBREWERS (IBERS of any responsibility for my conduct, behavior, and actions
SIGNED:	DATE: , 2015
Paid: \$ Cash Check#	
F4b	.l 4l !

For the responsible drinker, there is always another party.

# **Schedule of Events 2015 CALENDAR**

#### **January**

CCH General Membership Meeting	Wed	7	7:00 pm	11:00 pm
Brew Off – Dave Applegate's House	Sat	17	7:00 AM	4:00 PM

# **February**

CCH General Membership Meeting	Wed	4	7:00 pm	11:00 pm
Brew Off – Monk's Haus	Sat	28	7:00 am	4:00 pm
Sausage Making – Monk's Haus	Sat	28	9:00 am	5:00 pm

### <u>March</u>

CCH General Membership Meeting	Wed	4	7:00 pm	11:00 pm
Brew Off	Sat	28	7:00 am	4:00 pm

# <u>April</u>

CCH General Membership Meeting	Wed	1	7:00 pm	11:00 pm
Brew Off	Sat	11	7:00 am	4:00 pm
Crawfish Boil				_

# <u>May</u>

CCH General Membership Meeting	Wed	6	7:00 pm	11:00 pm
Brew Off	Sat	9	7:00 am	4:00 pm

#### <u>June</u>

CCH General Membership Meeting	Wed	3	7:00 pm	11:00 pm
Brew Off	Sat	6		
WYES Beer Tasting CANCELLED BY ATC	Sat	XX	6:00 pm	8:00 pm

#### <u>July</u>

CCH General Membership Meeting	Wed	1	7:00 pm	11:00 pm
Brew Off	Sat	11	7:00 am	4;00 pm
Roller Derby	Sat	18	5:00 pm	

# <u>August</u>

CCH General Membership Meeting	Wed	5	7:00 pm	11:00 pm
Brew Off	Sat	8	7:00 am	4:00 pm

#### **September**

CCH General Membership Meeting	Wed	2	7:00 pm	11:00 pm
Pensacola Emerald Coast	Fri	11	TBA	TBA
Pensacola Emerald Coast	Sat	12	TBA	TBA
Pensacola Emerald Coast	Sun	13	TBA	TBA
Brew Off	Sat	19	7:00 am	4:00 pm
Brew Off City Park Festival Grounds	Sat	26	TBA	

#### **October**

CCH General Membership Meeting	Wed	7	7:00 pm	11:00 pm
Brew Off Kenner Oktoberfest	Sat	10	TBA	
Brew Off Kenner Oktoberfest	Sat	17	TBA	

#### **November**

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

#### **December**

<b>CCH General Membership Meeting, Nominees</b>	Fri	4	7:00 pm	11:00 pm
from Floor, Election and Christmas Party				

#### 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 Barataria Blvd Crown Point, LA 70072