

# THE HOPLINE



Crescent City HomeBrewers

Volume 26, Issue 12

DECEMBER, 2015

Editor: Monk Dauenhauer

Submit articles to [CCHHopline@aol.com](mailto: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**



## **UPCOMING EVENTS**

*[Brewoffs – Check schedule on Page 7](#)*

### **MEETING LOCATION**

**Deutsches Haus**  
**1023 Ridgewood Street**  
**Metairie, LA**  
**December 5, 2015 @ 7:00 P.M.**



## **CCH**

## **Elections & Christmas**

## **Party**

## **Saturday**

## **December 5**

- **The board has given it's recommendations. If you would also be on the ballot, you can nominate yourself or have someone nominate you. If you would like to give a stump speech, find a stump and whale away.**

### **CCH CHRISTMAS PARTY** **MENU December 5**

- ..... Here is the list of foods coming to the party so far. Looks good!

- ..... **We need beer. (Jack, does the club buy beer for this?)**
- ..... **We could use some more veggie dishes - salads and side dishes - and more appetizers.**
- ..... **Please call me to add to the list, or to clarify what is already on it. Thanks!**

➤ ..... **Carol**  
**504-737-4309**

- ..... **BEER – PLEASE DONATE!**
- ..... Neil  
 Barnett TBA  
APPETIZER  
 Frank Balero  
 Hogshead Cheese  
 Ricardo De Los Reyes ..... Texas  
 Caviar(salsa) with Chips  
 Richard Ebert/ Brian  
 CrotteauSpinach and Artichoke Dip with...  
 Ron Mertz..... Taco Dip with...

SALAD

Richard and Carol Rice ..... Curried Rice Salad

ENTRÉE

Keith St. Pierre ..... Roast Debris (Which quadruped are you roasting?)  
 Diane DiLeo Jambalaya  
 Don Fernandez Jambalaya with S&P (?)  
 Bob Annoni.....  
 Sliced Turkey (Please, we have no other fowl offered.)  
 Danny Duggan ..... Duggan’s Brisket  
 Perry and Melissa Soniat ..Chili  
 Tim Power ..... Pork Roast  
 Richard Ebert/ Brian Crotteau Pulled Pork

SAVORY SIDE DISH

Team Doskey Venezuelan Quesillo (Cheesey Flan?)  
 Hank and Georgine Beinert  
 ..... TBA  
 Richard and Carol Rice ..... Artichoke Pie  
 Kathleen Balero ..... Baked Macaroni and Cheese

DESSERT

Amanda Roark..... TBA  
 Matt Bonura ..... TBA  
 Ryan Casteix..... Haydel’s Kringle  
 Mallory and Chris Caterine TBA  
 Mike Biggs ..... Key Lime Pie  
 Ron Gaurino ..... Cookies, or something else portable

DON’T KNOW WHICH CATEGORY (What is it? Excuse my ignorance, please.)

Brian Smith ..... Duppel Strumph  
 Julia and Richard Miller  
 Jaegerswitzerl with Spätzel

TO BE DECIDED ...

- ..... Richard and Maggie Cuccia
- ..... Harold and Shirley Hochhalter

**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.**

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wine with some higher-end brews. For me that switch was easy since many ales--especially the dark, malty ones--privilege the subtle flavors that I like in wine (chocolate, tobacco). A turning point was trying Bell's Two Hearted Ale: that was the first IPA I really liked, and it allowed me to branch out into other flavor profiles. I soon realized that beer was just as diverse as wine, but often featured the aromas and flavors that I was used to experiencing as subtle (read: expensive) hints or background notes. My desire to brew stemmed from an impulse to learn more about how that worked, as well as from a craving to make beverages with the specific profiles that I wanted to smell and taste. I knew making beer was supposed to be easier than making wine, so I went in this direction. My preference is to highlight just one or two flavors, but I always try to make sure that the entire drink is well-balanced (the influence of French wines--a major influence in Virginia--ultimately drives that taste). This comes across in two ways when I brew my Naked Wise Guy IPA. The beer is strong--8.25% alcohol--because I can't stand a thin beer that wrecks the palate with bitterness; I wanted the grain bill to be robust enough to complement the hops, and that led to a strong beer. In the same vein, I use continual hopping à la Dogfish Head to impart a rich, layered hoppiness instead of doing three simple additions for bitterness, flavor, and aroma.

2) When and why did you join CCH?

September 2013, when we moved to New Orleans, as a way to plug into a community in a city where I didn't know anybody. I'm very glad I did!

2) Where did the club meet?

At the (temporary) Deutsches Haus in Metairie.

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

My original fermenting bucket just died after I left some water in it too long and it got moldy. Apart from that, I'm still brewing with my

original 6 gallon stainless kettle and two glass carboys.

5) Where geographically have you brewed?

Virginia and New Orleans. It was much easier up there--I could have lagered in my basement during the winter.

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

I still do extract brews on the kitchen stove. A wort chiller helps cool things quickly, and I usually do a yeast starter. Apart from that, my equipment is very, very basic.

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

I haven't, and don't have any plans to switch. I can do all-grain recipes with friends or at brewoffs. In the meanwhile, I like the ease of extract brewing. In order to increase my quality, however, I only ever use light or extra light extract: all my grain color and flavor comes from specialty malts that I steep into wort myself.

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

No, in fact I never really took to science until I started brewing. I feel like my grasp on cell biology is much better now.

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 Carrollton) where were you raised?

I grew up in Boston, went to college in DC, then graduate school in Virginia. As noted above, I moved to New Orleans in Fall 2013.

NOSTALGIA FLASHBACK PAINS-





Hey Buckeroo's,

This is a list of the planned brewoffs for next year. If you are interested, please contact me my email or at the meetings. Take care, Neil

neilwbarnett@yahoo.com

## 2016 Brewoffs

| Date      | Style                  | Host                | Brewmaster     |
|-----------|------------------------|---------------------|----------------|
| 1/23/2016 | Vienna                 |                     |                |
| 2/20/2016 | IPA                    |                     | Chris Caterine |
| 3/5/2016  | Cream Ale              | Monk's Sausage Fest | Tom Lay        |
| 4/16/2016 | German Alt             | Dan Rodbell         | Gordon Biersch |
| 5/21/2016 | Pre Pro Am Prem        | Al' thang           |                |
| 6/18/2016 | BIABS Belgian Trappist | Neil Barnett        | Neil Barnett   |
| 7/16/2016 | off month ?            |                     |                |
| 8/20/2016 | BIABS ESB              | Barney Ryan         |                |
|           |                        |                     |                |

|            |                  |  |  |  |  |
|------------|------------------|--|--|--|--|
| 9/24/2016  | Old English Ale  |  |  |  |  |
| October    | Imperial Pilsner |  |  |  |  |
| 11/12/2016 | Dunkelweissen    |  |  |  |  |

## Brewoff Schedule for 2016 (Subject to Change)

\*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](mailto:neilwbarnett@yahoo.com) or sign up at the meetings.

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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](http://www.crescentcityhomebrewers.org)**



# CRESCENT CITY HOMEBREWERS

1213 Curtis Drive - Harvey La 70058  
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.**

## 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](#)

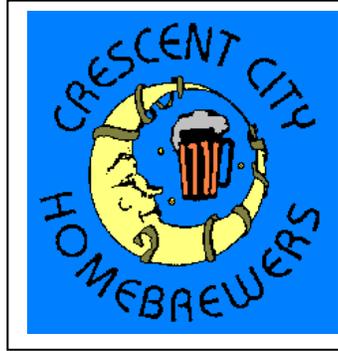
[NOLA Brewing Company](#)

[BrewStock](#)

[Mystic Krewe of Brew](#) - Northshore

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

[Dead Yeast Society](#) – Lafayette



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**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**

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