



The Hopline

The newsletter of the Crescent City Homebrewers Club

Volume 29

August 2018

Issue 8

Next Meeting: July 11, 2018 at 7 p.m.

Location: The Warehouse at the new Deutsches Haus, 1700 Moss Street, New Orleans, LA 70119

Next Meeting: July 11th at The New Deutsches Haus

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Officer Emails

President	Mike Malley	Vice President	Hector Meier
Treasurer	Federico Portillo	Secretary	Christian Pierce
Quartermaster	Sam Grooms	Brewoff Coordinator	Neil Barnett
Hopline Editor	Gerald Lester	Webmaster	Gerald Lester

Submitting Articles

– Gerald Lester

Please email any articles you want published to Hopline@CrescentCityHomebrewers.org by the 25th of the month.

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Beers of the Month – May meeting beers

Sorry, I was unable to attend and no one sent me the list!

By Whom	Beer
Stuart Turner	Belgium Wit
Mark Seiffert(??)	Smash Mystery Beer
Sam Grooms	Pilsner
Will Thompson	Belgium Pale Ale
Mike Vargas	Porter
Will Lambert	Petit IPA
Will Lambert	Cream Ale
Christian Pierce	French Saison
Math & Rachel Ault(??)	Honey Wheat
???	P{A – Oatmeal Pale Ale

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Grilled Chicken marinated in beer

Ricardo DelosReyes

Ingredients

- 8-10 chicken drumsticks
- 1/4 cup olive oil
- 1 tsp onion salt
- 1 tsp paprika
- 1/2 tsp ground cumin
- 1/4 tsp cayenne
- 1/2 tsp ground black pepper
- 3-4 cloves of garlic
- Juice of half a lime
- 1 cup beer
- handful of chopped fresh parsley
- Salt to taste

Instructions

1. Rinse and pat dry your chicken drumsticks and toss them into a zip lock bag.
2. Mix together all the remaining ingredients together to make a marinade. Starting with the olive oil, onion salt (or you can use finely diced fresh onion), paprika (I used sweet hungarian paprika), ground cumin, 1/4 of a teaspoon of cayenne powder (or more if you like a little more heat like I do, it's fairly mild with just 1/4 tsp) and ground black pepper.
3. Then grate the fresh garlic cloves and squeeze in the juice of half a lime.
4. Pour in the beer.
5. Give the marinade mixture a good stir to mix it all together and taste it. Then add some salt according to your taste but don't be skimpy. (You want the marinade to be a bit salty, cos you're adding it to a lot of chicken and you're taking the chicken out of the marinade before you grill it.)
6. Lastly toss in a handful of chopped fresh parsley and mix it in.
7. Pour the marinade into the zip lock bag with the chicken. Seal it and massage the marinade into all the pieces of chicken. Let the chicken marinate for at least a couple of hours in the fridge, overnight would be best to let the chicken absorb all the flavors. (I tend to flip the bag over every couple hours to make sure the both sides of the chicken get to sit in the juices to marinate more evenly.)
8. Once the chicken has marinated simply throw them on the grill (make sure to oil the grill so the chicken doesn't stick) for 25-30 minutes turning over the pieces & basting it with the marinade every 7-8 minutes until the internal temperature is above 170F. Another way to check if the legs are done if you don't have a meat thermometer, is to pierce a leg with a sharp knife down to the bone and if the juices run clear, it's done...if it's pink/ red then you'll need to cook the chicken more.

9. Serve them up hot and garnished with some fresh parsley and a squeeze of lime. Don't forget to serve some chilled beer with these finger licking good chicken drumsticks!

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Do you like Craft Beer? Do you like Music?

Don Caskey, one of our members, is looking for volunteers to man the Craft beer tent at Gretna Fest. Due to our club's love of the Suds, he felt our expertise with Craft beer would be a good fit with the customers. You will need to have a Louisiana Responsible Vendors card to serve beer, they are available on line and they will even reimburse you for it. Each server will be given an armband good for all three days, and can listen to the music of Kiss, Huey Lewis, The B-52's, and Pat Benatar when you are off shift. The dates are September 28th, 29th, and 30th. For more information on the event, go to <http://www.gretnafest.com>. To sign up, or if you have more questions, contact Don Caskey at (504) 341-4512 , or email him at dcaskey53@yahoo.com.

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Brewoff News and Such for August

– Neil Barnett

“What contemptible scoundrel has stolen the cork to my lunch?” – W.C. Fields

Hey Buckeroo's,

Welcome to the Summer from Hell. If you are anything like me, the need for hydration may have put a serious dent on your beer supply. I realize some of you might find the heat too oppressive to brew, but remember, No Pain, No Gain.

For the next event, we will be making a Stout at Barney Ryan's house in Harahan. This is the second Brewing in a Bathing Suit event, and Marcel will be the Brewmaster. We have space for alternates and guest. This is one of the most fun events every year so don't miss it. The date is August 11th.

On September 15th, we will be back in River Ridge at Michael Bumbarger's house to make a Pilsner. Greg Hackenberg will be leading the charge for that one. Pilsners are the most popular beers in the world for good reason, they are smooth, well balanced, and have a delicate hop presence. It is a classic beer that every beer drinker loves. We still need a chef, one equipment mover, and grunts.

On October 6th, the event will take place at Brewstock. This one is a Dunkel, a malty, dark German Lager. We are wide open now and need a Brewmaster along with all the other jobs. We may be changing the date of this event, since moving the equipment during Oktoberfest will be problematic. I will update soon.

The last Brewoff of the year will be a "Historic" beer to culminate the 300 birthday of New Orleans. Right now we are set up for November 10th, and William Thompson will be the Brewmaster.

If you would like to sign up for an event, or whatever, my email is neilwbarnett@yahoo.com.

You can contact me by email, or sign up at a meeting. As always, I am your most humble and obedient Director Undertaking Massive Brewing Operations (DUMBO).

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2018 Brewoff Schedule

– Neil Barnett

This is the preliminary line up (Subject to Change, Really):

Date	Style	Location	Brewmaster	Comments
1/20/2018	Irish Red Ale	504 Craft Reserve	Federico Portillo	Done
2/24/2018	Helles or Mai Bock	3422 Annunciation St NOLA, 70115	Peter Caddoo	Done
3/3/2018	Rye PA	7967 Barataria Blvd, Crown Point	William Thompson	Sausage Stuffing
4/21/2018	Saison or Harvest Ale	Urban South 1645 Tchoupitoulas St. NOLA, LA 70130	Mike Malley	
5/12/2018	ESB or Bitter	413 Bear Drive Arabi, LA 70032	Gerald Lester	
6/9/2018	Petite IPA	5636 Hawthorne Pl New Orleans, LA 70124	Neil Barnett	BIABS* at Neil's
July (off)	n/a			n/a
8/11/2018	Traditional Stout	101 Garden Rd River Ridge, LA 70123	Marcel Charbonnet	
9/15/2018	Pilsner	224 Douglas Dr River Ridge, LA 70123	Greg Hackenberg	
10/6/2018	Dunkel	Brewstock 3800 Dryades St NOLA, 70115		
11/10/2018	Historic		William Thompson	
Dec. (off)	n/a			n/a

*BIABS = brewing in a bathing suit

Standard Wort price \$25.00

Standard Lunch price \$10.00

This schedule is subject to change, really. I have no idea when Winterfest, NOOT, and other events will be happening. I will be doing research into a historic Louisiana recipe, any ideas let me know. I have already had some interest in the Brewmaster positions, so we should be on target for the first couple of events. Sign up today!

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.

So take care, have a Happy and Safe Holiday season, and keep brewing.

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Links To Things

Club Links:

- [Membership Application Form](#)

Local Brewing Supply:

- [Brewstock](#)

Breweries and Such (in alphabetical order):

- [504 Craft Beer Reserve](#)
- [Big Easy Bucha](#)
- [Brieux Carré Brewing Company](#)
- [Broad Street Cider & Ale](#)
- [Cajun Fire Brewing](#)
- [Courtyard Brewery](#)
- [Crescent City Brewhouse](#)
- [Gordon Biersch](#)
- [New Orleans Lager & Ale Brewery](#)
- [Parleaux Beer Lab](#)
- [Port Orleans Brewing](#)
- [Royal Brewery](#)
- [Second Line Brewing](#)
- [Urban South Brewery](#)
- [Wayward Owl Brewing](#)

Missing links – just email them to Hopline@CrescentCityHomebrewers.org!

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